



AMCA Toronto Lecture Series 2015

Friday, October 16, 2015 at 7:45 pm

Hrvoje Fabek: Food Science – “The Science of Food”

Dr. Hrvoje Fabek



Hrvoje Fabek is a post-doctoral fellow working in the Department of Nutritional Sciences at the Faculty of Medicine, University of Toronto. He is a recent PhD graduate from the Department of Food Science at the Ontario Agricultural College, University of Guelph from where he also received a Master’s degree, as well as a Bachelor’s degree from the Department of Biological Sciences. During his time as a graduate student he received numerous awards and research scholarships, including the Dean’s scholarship as well as the Ontario Graduate Scholarship (OGS), which are awarded to Ontario graduate students exemplifying academic and research excellence. His research has been presented at various international and national conferences, including the 17th and 18th Gums & Stabilisers for the Food Industry conferences in Wrexham, UK, where he has delivered 3 talks, the International Hydrocolloids conference at Purdue University and at the Canadian Institute of Food Science & Technology conference held in Niagara Falls as well as the upcoming conference being held in British Columbia in 2016. He is actively assisting with lectures for both the undergraduate and graduate levels and is currently the head of a research team at the University of Toronto. His research interests lie in understanding the relationship between food structure and physiological functionality, with his graduate dissertations focusing on the health benefits of dietary fibre consumption. He has published several papers in leading peer-reviewed journals and book chapters.

Abstract

Human beings are often stratified according to race, religion, career, age and other factors; yet, we all share a common characteristic – we are all food consumers. Due to the introduction of agriculture and animal husbandry, food consumption has shifted from being primarily plant-based (early humans and our ancestors) to processed foods containing an array of different ingredients. Subsequently, there are numerous food products, labels, recommendations, prescribed diets etc., which often makes choosing the right meal a complicated task. We as consumers have shifted from enjoying foods to being perplexed about what to eat. As food scientists, our strategy is to address many issues surrounding food consumption; yet, a vast majority of the public remains unacquainted with their understanding of what constitutes ‘Food Science’. Therefore, I welcome anyone interested in food and/or anyone seeking to learn more about the program to come to this lecture. As a recent graduate from the Food Science program at the University of Guelph I seek to shed some light on the discipline of Food Science and inform you on how food scientists today are contributing to increasing our knowledge, availability and safety of food products.

Admission

Members \$ 15
Non-members \$ 25



Faculty Club of U of T, 41 Willcocks St., Toronto

Registration at

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