

Gwendolyn V. Wyard

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OBJECTIVE

To create, support and promote sustainable food systems.

EDUCATION

Oregon State University, College of Agricultural Sciences, Corvallis, OR **Completed June 2003**
B.S., Food Science and Technology; Fermentation option
Minor: Chemistry

University of Montana, School of Forestry, Missoula, MT **Sept 1991- May 1993**
Major: Resource Conservation; Specialization: International Resource Management

RELATED WORK HISTORY

Oregon Tilth, Inc, Corvallis, OR **Feb 2004 – Present**
Processing Program Reviewer / Technical Specialist for organic certification program. Responsibilities include assisting processors, marketers, retailers and restaurants through the certification process and reviewing operations for compliance with the National Organic Program Regulations. Specialize in policy analysis and technical review of materials for use in organic products; National Organic Standards Board (NOSB) public comment; industry presentations; and educational forums.

Independent Organic Farm and Processor Inspector **Jul 1998 - Feb 2004**
Conducted on-site inspections for over 200 farming and handling operations documenting the operation's compliance with organic standards. Site visit includes evaluation of record keeping, fertility and pest management, natural resource conservation, crop condition, contamination and commingling prevention, harvest and post-harvest handling, process and sanitation protocols, product formulations, ingredient and input verification.

Airlie Winery/Dunn Forest Vineyard, Monmouth, OR **May 1997- November 2002**
Duties included assistance in pruning, bottling and labeling. Specialized in the wine tasting room and with sales at wine tasting engagements and off-site festivals.

Albany Farmer's Market, Albany, OR **Apr 2000 - Nov 2002**
On site manager for Albany Saturday markets. Duties included organizing set-up, monitoring flow of crowd, addressing general questions from vendors or customers, and site clean up.

Hoskin's Berry & Herb Farm (Certified Organic & Biodynamic), Philomath, OR **Sep 1996 – June 1999**
Performed all aspects of Biodynamic™ and organic farming including soil fertility management, plantings, weeding, Biodynamic™ preparation applications, harvests, and maintenance.

Mountain Berry Farm (Certified Organic), Victor, MT **Apr 1996 – Sep 1996**
Managed summer production of certified organic raspberries and vegetable seed; processed berries into jam and syrup for local sales distribution; processed seed for sales and distribution.

Garden City Seeds, Hamilton, MT **Sept 1993 - Sept 1996**
Farm & Seed Technician: Tended a wide variety of organically grown crops for trial information as well as seed production; collected and processed seed; experimented with cover cropping and composting; managed seed inventory; conducted germination tests; packaged seed; trained and supervised employees.

PORTFOLIO

ORGANIZATIONS, COMMITTEES, FORUMS

- ❖ Material Working Group Co-Chair - Industry organized group that assists the National Organic Standards Board (NOSB) on material related issues by providing working documents
- ❖ Accredited Certifiers Association (ACA) List Serve Participant
- ❖ Oregon Tilth Certified Organic (OTCO) Inspector's List Serve Participant
- ❖ ACA Material Working Group
- ❖ Institute of Food Technologists (IFT) – current member
- ❖ Organic Trade Association (OTA) – current member
- ❖ OTA Ingredients Forum
- ❖ OTA NOSB Priorities Task Force

LICENSES & CERTIFICATES, AND CONTINUING EDUCATION

- ❖ *Independent Organic Inspectors Association (IOIA)*, Certificate of Completion-Farm and Processing
- ❖ *IOIA Advanced Training*, Certificates of Completion for Farm, Livestock and Processing
- ❖ *Accredited Certifiers Association Professional Development Training*, Certificate of Completion
- ❖ *FDA & USDA Labeling Requirements for Products Marketed in the US*, Certificate of Completion
- ❖ *Regular Inspector and Staff Trainings on the European Union (EC 834/2007 and 889/2008) and Canada Organic Regime (COR) regulations*

ARTICLES, PUBLICATIONS, AND PRESENTATIONS

- 04/2010:** National Organic Program Staff Training Presentation
National Organic Program (NOP) Handling Regulations
- 01/2010:** National Coffee Association Webinar Presentation
Stop the Organic Confusion! What Roasters Need to Know to Claim Organic
- 09/2009, 03/2009, 09/2008:** AIB Seminar Presenter/Trainer
Organic Certification with a Foundation in Food Safety
- 04/2009:** Craft Brewer's Annual Conference Presentation
National Organic Program (NOP) Certification Requirements
- 02/2009:** Organicology Conference Presentation
Organic Certification 101 for Processors and Retailers
- 01/2009:** Interviewed for **Organic Processing Magazine**
Synthetic versus Nonsynthetic & Agricultural versus Nonagricultural: Where We've Been, Where We're Going (www.sheilalinderman.com/documents/OP_Jan_Feb_09.pdf)
- 11/2008:** National Organic Standards Board Meeting - Material Working Group Presentation
Clarification of Definitions – Synthetic vs. Nonsynthetic
- 10/2008:** Interviewed for the Organic and Non-GMO Report
Vitamins Present GMO Challenges for Organic Industry
(gmoreport.com/articles/oct08/vitamins_gmo_challenges_for_organic_industry.php)
- 08/2008:** World Brewing Congress Presentation
National Organic Program (NOP) Certification Requirements

- 05/2008:** National Organic Standards Board Meeting - Material Working Group Presentation
Clarification of Definitions – Agricultural vs. Nonagricultural
- 02/2008:** Eurofins International Seminar Presentation
The US Organic Industry – An Overview of the US Organic Regulations
- 01/2008:** Accredited Certifier Association Training Presentation
Co-packers and Product Labeling, Natural Flavors, and Packaging Aids
- 11/2007:** Co-authored article for **In Good Tilth**
Organic Transformation (www.tilth.org/IGT/Articles/17v)
- 09/2007:** First Alternative Cooperative Presentation
NOP Retail Certification: Who, What, Where, and Why?
- 06/2007:** American Society of Brewing Chemists Annual Meeting Presentation
Organic Certification Requirements for Breweries
- 06/2007:** Interviewed for **Wine Spectator Magazine Green Revolutionaries**
West Coast Wine Growers Fight to Save the Environment
(www.salmonsafe.org/media/Wine%20Spectator-Green%20Revolutionaries.pdf)
- 05/2007:** Flavor Extract Manufacturers Association Flavor (FEMA) Labeling Committee Presentation
National Organic Program Flavor Regulations
- 03/2007:** Clark Pest Control Annual Conference Presentation
National Organic Program Pest Management Regulations
- 03/2007:** Refrigerated Foods Association (RFA) Panel Presentation
Organics and Sustainability – What are the Payoffs?
(<http://www.refrigeratedfoods.org/conference/07speakers.html>)
- 03/2007:** Authored article for **In Good Tilth:**
What? Organic Wine Label Claims – Tilth's Wine Expert Explains All
- 07/2006:** IFT Annual Meeting Symposia Organizer
Addressing the Quality Values of Organic Foods to Satisfy a Dynamic Organic Market
The presentation was one of twelve topics selected for book treatment by Wiley-Blackwell from over 50 symposia presented at the IFT Annual Meeting.
- 03/2006:** Interviewed for **The Organic and Non-GMO Report**
Non-Organic Ingredients Provide Pathway for GMOs in Organic Foods
(www.nongmoreport.com/articles/mar06/non_organic.php)
- 03/2006:** Interviewed for **Chicago Conscious Choice**
The Clean, Green Buzz (<http://www.consciouschoice.com/2006/03/food0603.html>)
- 03/2006:** 2nd Annual Farmstead Cheese Making Short Course Presentation
Handling Requirements for Making Organic Cheese Products
- 11/2005:** District Northwest Master Brewers Association of Americas (MBAA) Presentation
Organic Beer Production: The Certification Process
- 07/2005:** IFT Annual Meeting Forum Presenter
Achieving Success in Organic Certification