



MONTCLAIR STATE UNIVERSITY

The Doctoral Program in Environmental Management and The MSU Sustainability Seminar Series Presents: **Global Sustainability that Respects Cultural Diversity & Individual Health Needs**

WHEN: Tuesday February 5, 4:00 pm

WHERE: CELS 120 lecture hall

The USA Centers for Disease Control and National Institutes of Health have classified excessive sodium consumption, high blood pressure and diabetes as national health epidemics across various ethnic cultures. The United Nations and other countries classify these as Global Epidemics. Interestingly, some ways to help fix this national and global health crisis can be found in the balance of sustainable environmentally-friendly agriculture, green technologies, and cultural competencies.

Learn how sustainability studies, research, and jobs can still respect an individual's ethnic heritage, culture, and nutritional health needs, while improving the community health at large... from local to global. Sustainability can help us fight climate change, reduce pollution, secure food and water supplies... and yes ...reduce national health epidemics like high blood pressure and diabetes. **Join us on Feb 5th at 4pm to learn more about burgeoning global sustainability career opportunities and jobs of the future.**

Contact Dr. Amy Tuininga at 973-655-3667 for more info

Meriterese Racanelli, M.S.R&D Food Scientist & Nutritionist has over 20 years as a renowned expert and international speaker on cultural foods, nutrition, nutrigenetics, food science, botanicals, and their effect on the body, disease and environment. Besides her Master's of Science degrees in Nutrition and Food Science, Suma Cum Laude from Montclair State University, Meriterese also completed her Clinical Dietetics and Medical Nutrition Therapy training Magna Cum Laude from MSU, through New Jersey hospitals. Her studies also include pre-med/biology and the National Institutes of Health, Nutrition and Cancer Research, Nutrigenomics program and more. A few of her global and USA speaking engagements include the United Nations International Health Professionals Conference, the International Conference on Culinary Arts and Sciences, Patcha Foundation Health for Africa, United States Government Scientific Symposium, the USDA Center for Nutrition Policy and Promotion; the National Hispanic Medical Association, National Urban League, TV networks and others..

In addition to working with Goya Foods globally, her experience also includes: multi-cultural research and development for various food, beverage, botanical, and nutraceutical companies; work with a clinical research firm that conducts FDA supervised investigatory medical studies; teaching at hospitals, health departments, schools and universities; authored books, celebrity cookbooks, community restaurant programs, international educational materials in various languages; counseled Pro-athletes, Olympians and more.

Speaker: Meriterese Racanelli
MS,R&D Food Scientist/Nutritionist
/Chef/ MSU Alumna

