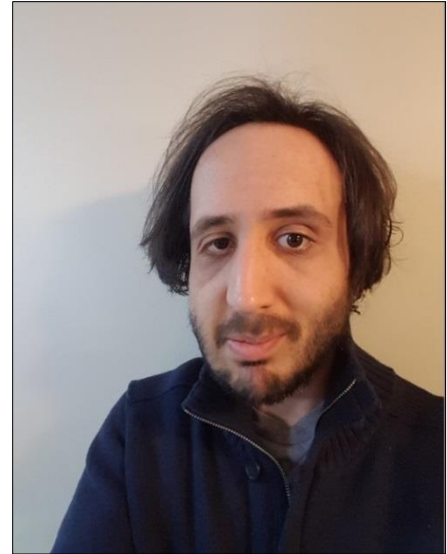


Dustin Kagan is entering his fourth year of undergraduate studies at the University of Alberta in the Food Science and Technology major. Prior to entering university, he worked for over 10 years in restaurants in positions ranging from dishwasher to sous-chef. Dustin studied culinary arts at the Northern Alberta Institute of Technology and obtained his Red Seal certification shortly after. He has also worked in a wide array of culinary establishments such as hotels, fine dining and Israeli communes.



Dustin's passion for cooking was the reason he loved doing it professionally, until he realized he wanted to pursue a more scientific path in the form of a university education. Since he does not want to deviate too far away from cooking, his occupational goal is to become a food product developer.

Dustin's interests in food product development and meat science overlap very well as he is very interested in the sensory branch of meat science, such as how different kinds of meat taste when exposed to various cooking styles. For example, in terms of flavor, is it better to grill a skirt steak, or to pan fry it? Can this be experimentally quantified? These questions are what drive him to educate himself more on how the cooking of meat can be optimized to provide the best quality product for the consumer.

Other than the culinary side, Dustin's other interests in meat science regard sustainability practices of the current meat industry today and how that impacts meat safety. This summer, he will be part of an undergraduate research project at the U of A devoted to meat science, which he hopes will give him excellent experience and knowledge in regards to how research is conducted.

Winner of the 2017 Ronald A. Chisholm Undergraduate Scholarship.