



FOOD SYSTEMS DESIGN, INC.

Richard L. Keller
Sr. Project Manager/Chemical Engineer/Owner
Food System Design, Inc.
(4/1/00 to Present)



CAREER EXPERIENCE:

Degreed engineer with 24 years experience in food manufacturing, both domestically and internationally, for large food companies. Background includes plant construction, equipment specifications, cost estimates, schedule/project management, installation, and start up.

Processing background includes the following product areas:

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|----------------|---------------------------|------------|
| * Bakery Goods | * Frozen Entrées/Desserts | * Pizza |
| * Cereal | * Frozen Dough Products | * Popcorn |
| * Cereal Bars | * Frozen and Canned | * Potatoes |
| * Cakes | Vegetables | * Sauces |
| * Cookies | * Ice Cream | * Snacks |
| * Fried Foods | * Meats | |
| * Soup | * Mexican Foods | |

PROFESSIONAL POSITIONS:

Currently employed with Food Systems Design, Inc. as a Senior Project Manager and Process Engineer.

Worked for over 24 years at The Pillsbury Company and held the following positions:

Sr. Program Leader, R&D Frozen Dough Products, Pillsbury Bakery and Food Service
Technical Director, Japan and Asia, Pillsbury Japan K.K., Tokyo, Japan
Manager, Process Engineering, Pillsbury Technology Group
Plant Engineering and Maintenance Manager, Frozen Foods Division, Murfreesboro, TN
Manager, Process Analysis, Murfreesboro, TN
Manager, Manufacturing Development & Profit Improvement Programs, Frozen Foods Division
Sr. Process Scientist, R&D, Totino's
Worked for 2 years with Pearle Vision, Dallas, Texas as the Director of R & D.

Worked for 3 years with Procter & Gamble Co., Cincinnati, Ohio as Process Development Scientist, R&D.

PATENTS:

Co-inventor of Totino's crisp crust pizza crust technology - 2 patents

Co-inventor of automated French fry system (automated proportioning in freezer, frying and packaging based on placement of order) for Burger King – 1 patent

EDUCATION:

1973 B.S. Chemical Engineering, Clarkson College of Technology, Potsdam, New York

1977 – 1979 – College of St. Thomas, MBA Program, Not Completed

1981 – 1982 – Middle Tennessee State University, MBA Program, Not Completed

SUMMARY

A degreed engineer with 30 years of domestic and international experience in food process development and processing. Background includes various R&D positions across many product lines, plant construction, equipment specifications, cost estimating, project management, project scheduling, installation and start-up, cost reduction programs, equipment design