



Dr. Mathew Highlands Pilot Plant



Food Science Innovation Coordinator and Facility Manager

Rob Dumas CEC

Degree: BA Culinary Arts, New England Culinary Institute

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Scope of work/research: In my role as the Food Science Innovation Coordinator and Facility Manager for the School of Food and Agriculture at the University of Maine, I am responsible for leveraging the resources of the University system to support economic growth in Maine's food and Ag sector. I am uniquely connected to several of the University's bodies and can utilize that connectivity to support producers. In addition to the School of Food and Ag, I also work as part of the Cooperative Extension and the Office of Innovation and Economic Development. Throughout that network there is an enormous depth of knowledge and resources that I can leverage to find solutions for Maine's producers. Furthermore, I directly manage two commercial food production

facilities located in Hitchner Hall on the Orono campus which exist to facilitate research, education, and direct support to producers.

Professional Certifications:

- Certified Executive Chef, American Culinary Federation 2013-current
- Certified Chef De Cuisine, American Culinary Federation 2010-13
- Chapter President, Downeast Chapter of the American Culinary Federation
- Seafood HACCP, FDA
- Servsafe, National Restaurant Association