

CURRICULUM VITAE  
**Thomas J. Montville, Ph.D., F.A.A.M., F.I.F.T.**  
*Distinguished Professor Emeritus*

**Contact Information**

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**Position**

Distinguished Professor *Emeritus*, Department of Food Science  
School of Environmental and Biological Sciences (formerly Cook College)  
Rutgers –the State University of New Jersey, New Brunswick, NJ, USA

**Expertise**

Food Science and Technology, Food Safety, Food Poisoning, Natural Claims

**Education**

Massachusetts Institute of Technology, Cambridge, Massachusetts, Ph.D. (1979)

Rutgers University, Cook College, New Brunswick, New Jersey, B.S., (1975)

**Experience**

Distinguished Professor (1998-2015, *Emeritus*, 2015-present), Department of Food Science,  
School of Environmental and Biological Sciences , Rutgers University, New Brunswick, New  
Jersey

Professor of Food Science (1991-1998), Associate Professor of Food Science (1984-1991)

Professor-Investigador Extraordinario, Universidad Tecnológica de la Mixteca, Huajuapán de  
León, Oaxaca, Mexico (2012-present)

Chairman, Department of Food Science (1997-2000)

Editor, *Journal of Food Safety*, Food and Nutrition Press, Trumbull, CT (1993-2003); Co-editor  
(1988-1993)

Senior Editor, *Journal of Industrial Microbiology and Biotechnology* (2014-2016)

U.S. Food and Drug Administration, Food Advisory Committee Member, Washington, D.C. (1999-2002)

Director, Graduate Program in Food Science, Rutgers University, New Brunswick, New Jersey, (1991-1994)

Panel Manager, Competitive Grants Program in Food Safety (USDA CSRS NRI FY92) Washington, D.C., GS-15 (1992-1993)

Research Microbiologist, U.S. Department of Agriculture, Eastern Regional Research Center, Philadelphia, PA, GS-12 (1980-1982), GS-13 (1982-1984)

### **Professional Activities and Honors**

President's Lifetime Achievement Award (2016)  
conferred by the International Association for Food Protection

Fellow, American Academy of Microbiology (AAM, Elected 1991)

Fellow, Institute of Food Technologists (IFT, Elected 2001)

Bernard L. Oser Award for Food Ingredient Safety (2008)  
conferred by the Institute of Food Technologists

Selman A. Waksman Honorary Lectureship (2004)

Institute of Food Technologists Expert Panel on Antimicrobial Resistance (2004-2006)

Special Government Employee, (Food Advisory Committee member)  
U.S. Food and Drug Administration, Washington, D.C. (1999-2002)

GRAS Expert Panel (2018-2022)

### **Publications**

More than 100 highly-cited publications in peer-reviewed journals

### **Invited lectures**

More than 50 in the U.S. and internationally

### **Selected Books (from 12)**

*Food Microbiology an Introduction*. Widely-adopted undergraduate textbook, four editions 2005-2017, with K. Matthews and K. Kniel. Published by the American Society for Microbiology and translated into Spanish, Chinese, and Korean.

Doyle, M. P., Beuchat, L. R. and Montville, T.J. (eds.) 2001. *Food Microbiology Fundamentals and Frontiers*, 2<sup>nd</sup> edition. American Society for Microbiology Press, Washington, D.C., also published in Spanish as *Microbiologia de los Alimentos Fundamentos y Fronteras*.

## Relevant Teaching

The Science of Food (~200 students). 2001-2015. This lower-level undergraduate survey course introduces liberal arts students with no science background to the chemical, biological, and engineering principles that are the foundation of modern food science.

Colloquium in Food Safety: Fad, Facts, and Politics. 1997- 2015. This upper-level undergraduate course requires students from different disciplinary backgrounds to work in groups that critically examine current controversies in the areas of food, health and nutrition.

Food Microbiology, 2018, 2019. This upper level required course for food science majors covers the basic concepts and facts of food microbiology.

Food Microbiology Short Course, 1992-2009. This intensive three-day course brings industry professionals “up to speed” in areas of commercial importance.

## Professional Affiliations

American Academy of Microbiology, Institute of Food Technologists, American Society for Microbiology, Phi Tau Sigma, International Association for Food Protection.

## Expert Opinions

*Grow Co. v. Choski*, No. C-280-05 (N.J. Super. Ct.), deposed and testified at trial

*Anderson v. Jamba Juice Co.*, No. C 12-01213 YGR (N.D. Cal.)

*Coyle v. Hornell Brewing Co.*, No. 11-cv-02183-JBS-JS (D.N.J.)

*Covington v. Hornell*, No. 08-21894-Civ-Seitz/O’Sullivan (S.D. Fla.)

*Holk v. Snapple Beverage Co.*, No. 3:07-cv-03018-MJC-JJH (D.N.J.)

*Ries v. Arizona Beverages USA LLC*, No-CV10-01139-JF (N.D. Cal.)

*Robinson v. Hornell Brewing Co.*, No-cv-02183-JBS-JS (D.N.J.)

*Weiner v. Snapple Beverage Co.*, No. 1:07-cv-08742 (DLC) (S.D.N.Y.)

*Brazil v. Dole Packaged Foods, LLC*, No. CV12-01831

*Cornejo v. Subway Restaurant 20715, Inc. et al.* 20-000973

*Donnelly v. T.J. Chumps, et al.* 2019CV0786

*Lilly v. Jamba Juice Co.*, No. 3:13-cv-02998-JST (N.D. Cal.)

*Martin and Rhinesmith v. Tradewinds Beverage Co.*, 17-cv-09249-PGS-MRW

*Stephens v. Hamilton*, No. 60-CV-2014-90005, deposed

*Kivirist v. Wis. Department of Agriculture*, No. 16-CV-06, deposed

*Russonko v. the New Jersey Department of Health*, MER-L-505-18, deposed

*Prescod v. Celsius Holdings, Inc.*, No. 19STCV89321

*Matheny v. Apex Brands*, No. 20SF-CC00033

*Allister v. Link Snacks*, No. 509800/2019 deposited

*Sheppard v. Tailor Cut Produce*, No. MID-L-2733-20

*Additional information and a full c.v. can be found at <https://foodsci.rutgers.edu/faculty/Montville/>*