



**CALIFORNIA
ENERGY WISE**

MEET THE TEAM

**The Food Service
Technology Center**



DAVID ZABROWSKI, VICE PRESIDENT
FE3

David oversees the day-to-day operations at the FSTC. Over his twenty-plus year tenure, David has been instrumental in overseeing the development and maintenance of over 40 test methods for American Society for Testing and Materials (ASTM) ratification. He also manages the Center's appliance testing and evaluation program. David is the past Chairman of the ASTM F26 Committee on Food Service Equipment and the acting chairman for the F26.06 Subcommittee on Productivity and Energy Protocols.

RICHARD YOUNG, DIRECTOR
FE3

Richard is the Director of Education at the FSTC. Richard is a contributor to the US Green Building Council's Leadership in Energy and Environmental Design (LEED) rating system, working with the USGBC to incorporate food service into the LEED criteria. He currently focuses most of his efforts on technical outreach - translating the FSTC's 30 years of research into practical information. Richard has over 25 years of experience creating and presenting seminars on energy efficiency and authoring numerous research reports and articles in magazines, newsletters, and web publications. Richard is the author and creator of the online Foodservice Energy Efficiency Expert (Fe3) training and certification program.





MARK FINCK, LAB MANAGER/LEAD ENGINEER

Mark Finck is the Lead Engineer at the FSTC. He is responsible for developing and applying standard test methods for evaluating the energy efficiency and performance of commercial foodservice equipment. Mark has more than twenty years of experience in commercial cooking equipment product development including performance, application and efficiency. With another decade of background in Quick-Service Restaurants kitchen operations, food science chemistry, equipment manufacturing, and agency codes, Finck has helped many companies expand their menus and change their operational methods of food processing with the development of new appliances. Finck is a member of the ASTM Standards Committee and co-author of standard test methods for foodservice equipment. He is a member of NFPA-96 Ventilation Control and Fire Protection of Commercial Cooking operations, a contributing author to fire safety code language, and a past member of ASHRAE, Technical Committee – TC-510 Cooking Ventilation.



MARK DUESLER, CHEF CONSULTANT

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Mark oversees the “Try Before You Buy” program at the FSTC. With 20 years in the food service industry and 15 years in the kitchen, he is eager to share his knowledge and expertise with the industry. Mark has experience in a wide variety of full-service restaurants including small family-owned operations, volume and multi-course fine dining, and chef-driven farm-to-table concepts. Given his exposure to multiple dining concepts, Mark has a deep understanding of the unique needs specific to individual operations. Sharing this knowledge with operators allows them to make more informed decisions on proper equipment selection and usage.

