



**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.

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**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.





## TODD BELL, SENIOR PROGRAM MANAGER

Todd Bell is a Senior Program Manager with the Food Service Technology Center and is responsible for the FSTC's energy audit/site survey services, which examine the cooking equipment, HVAC, lighting, refrigeration, water heating and sanitation systems in commercial foodservice operations to identify utility saving opportunities. Essentially the "man in the trenches", Todd visits commercial foodservice sites ranging in size from relatively modest full-service restaurants to very large production kitchens found in hotels and corporate campus dining facilities. Further duties include speaking engagements at a myriad of energy efficiency and sustainability workshops and seminars designed to help commercial foodservice operators reduce energy use and operating costs. Todd is a primary resource at the FSTC for restaurateurs and architects building new restaurants and commercial foodservice facilities.



## 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.





## EDWARD RUAN, ENGINEER

Edward Ruan is an energy efficiency engineer exploring the modernization of the traditional commercial kitchen, rethinking appliance cooklines with intelligent, multifunctional pieces of equipment like combis and high speed ovens and shrinking kitchen footprints. Edward led the engineering research for the California Energy Commission's Electric Plug Load Savings Potential of Commercial Foodservice Equipment project and has authored more than 40 appliance test reports. He works closely with manufacturer representatives to test and characterize the energy performance of equipment prototypes and established commercial units.



## MICHAEL SLATER, ENGINEER CEM

Michael Slater is an energy efficiency and water conservation research engineer specializing in building water heating systems and commercial kitchen sanitation equipment. He has a wealth of field monitoring, retrofit, existing equipment recommissioning, and lab testing experience for the water energy nexus. He is interested in how emerging water heating and sanitation technologies such as heat pump water heaters and heat recovery dishmachines can support California's decarbonization/electrification and ZNE/ZNC goals for residential and commercial buildings. He is an active member of AEE, ASHRAE TC 6.6 Service Water Heating, and ASTM F26 for commercial foodservice equipment standard test methods.

