

# Application Form

## Profile

Marie \_\_\_\_\_ Colmerauer \_\_\_\_\_  
 First Name Middle Initial Last Name

\_\_\_\_\_ \_\_\_\_\_  
 Email Address

\_\_\_\_\_ \_\_\_\_\_ Suite or Apt

\_\_\_\_\_ \_\_\_\_\_ State Postal Code

### What district do you live in? \*

District 4

\_\_\_\_\_ \_\_\_\_\_  
 Primary Phone Alternate Phone

Milwaukee Area Technical College \_\_\_\_\_ Instructor \_\_\_\_\_  
 Employer Job Title

**Please look at the vacancy page before applying. Some Boards, Committees and Commissions have requirements that they are looking for in an applicant, such as specific skills or member types such as Adult or Student.**

The Vacancy page can be found here:

[VACANCIES](#)

### Which Boards would you like to apply for?

Bicycle and Pedestrian Facilities Committee: Submitted

## Interests & Experiences

Please tell us about yourself and why you want to serve.

[Resume M. Colmerauer.docx](#)  
 Upload a Resume

### Why are you interested in joining this Board or Commission?

I am the co-chair for the Safe Routes to School Committee for Wilson/WSTEM Elementary. I am also a member of the League of American Bicyclists. I'm interested in joining this Board to help Wauwatosa become a haven for walking and biking in the Milwaukee area. I want my kids and neighbors to learn that walking and biking can be equal and sometimes better options for getting around than taking a car. And they can do so safely in this city.

Marie Colmerauer

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## Demographics

Some boards and commissions require membership to be racially, politically or geographically proportionate to the general public. The following information helps track our recruitment and diversity efforts.

### Ethnicity \*

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Caucasian/Non-Hispanic

### Gender \*

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Female

### Sexual Orientation \*

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Straight/Heterosexual

11/22/1982

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Date of Birth

# Marie N. Colmerauer, MS, CFS, NDTR



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<b>Objective</b>	Leverage public health education to support safe bike-ped initiatives in Wauwatosa	
<b>Education</b>	<b>University of Northern Colorado; Greeley, CO</b> <ul style="list-style-type: none"><li>• Didactic program in dietetics</li><li>• Completion date: August 2013; GPA: 3.7/4.0</li></ul> <b>The Ohio State University; Columbus, OH</b> <ul style="list-style-type: none"><li>• Master of Science – Food Science and Nutrition; Advisor: Dr. Sheryl Barringer</li><li>• Thesis: The effect of a protein coating on the shelf-life of fresh meat</li><li>• Graduation date: March 2007; GPA: 3.9/4.0</li></ul> <b>University of Wisconsin-Madison; Madison, WI</b> <ul style="list-style-type: none"><li>• Bachelor of Science; Majors: Food Science &amp; Nutritional Science</li><li>• Undergraduate research: Confectionary science</li><li>• Graduation date: May 2005; GPA: 3.3/4.0</li></ul>	2012-2013  2005-2007  2001-2005
<b>Work Experience</b>	<i>Instructor of Food Science Technology</i> <b>Milwaukee Area Technical College – School of Business; Milwaukee, WI</b> <ul style="list-style-type: none"><li>• Lead development of curriculum for the food science technology program</li><li>• Promote of the new Associate’s Degree program to high schools and businesses</li><li>• Teach Chemical Technology and Introduction to Biochemistry courses</li></ul> <i>Research &amp; Development Senior Research Scientist – Innovation</i> <b>Sargento Foods Inc – Sargento Culinary Solutions; Elkhart Lake, WI</b> <ul style="list-style-type: none"><li>• Led new product development, quality improvement, and commercialization projects for sauces and multi-component meal kits</li><li>• Cross-functional team expert on ingredients and processing for sauces</li></ul> <i>Research Development &amp; Quality Senior Scientist – Product Development</i> <b>Kraft Foods – Grocery; Glenview, IL</b> <ul style="list-style-type: none"><li>• Dry Cheese Dinners Category Lead and Blue Box Technical Brand Manager</li><li>• Coordinated health &amp; wellness and margin improvement projects</li><li>• Built technical depth and knowledge in intellectual property and patents, and on ingredients and processing for salad dressings, mayo, and macaroni &amp; cheese</li></ul>	Nov 2013- Present  Nov 2011- Nov 2013  June 2007- Oct 2011
<b>Activities</b>	IFT & Wisconsin IFT Member & Annual Meeting Presenter AND & Wisconsin SEWAND Member	
<b>Awards &amp; Publications</b>	Natural Antimicrobial Composition Patent Application US20110053832 A1 Oxidation Stability Using Natural Antioxidants Patent Application EP2198724 A3 Author - Journal of Food Science Vol. 72, Nr. 6, The Effect of a Gelatin Coating on the Shelf-life of Fresh Meat ('07) IFT Annual Meeting Meat Science Poster Session – 2 <sup>nd</sup> Place	May 2011 July 2010  June 2007  July 2006