



**CALIFORNIA  
ENERGY WISE**

# MEET THE TEAM



## MELISA MARKS, CFSP

Melisa manages the SoCalGas' Food Service Equipment Center, in Downey, CA. She earned a Bachelor of Sciences Degree in Nutrition and Food Science from California State University, Long Beach. She is a CFSP (Certified Food Service Professional) from the North American Association of Food Equipment Manufacturers and is a certified foodservice energy efficiency expert (Fe3). For over 25 years, Melisa has served as a liaison with the foodservice industry helping customers save energy and money while reducing their environmental impact. Her specific areas of expertise include energy efficiency, new technology development, facility management and workforce, education, and training. She works directly with customers conducting live equipment demonstrations, educational training for future industry professionals and developing seminars and industry related events. She has worked on USGBC LEED Existing Building: Operations and Maintenance projects and WELL Building Certifications at the Energy Resource Center in Downey, CA. Prior to SoCalGas, Melisa worked for Hunt-Wesson Foodservice focusing on managing and executing new product and recipe development for the foodservice industry. She is a chairperson for Energy Solution Centers Blue Flame Alliance Consortium and a member of the Orange County California Restaurant Associations board.

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## WILL MORRIS, MA, CFSP

Will Morris is the Food Service Program Advisor at the SoCalGas' Food Service Equipment Center, in Downey, CA. As a chef and active member of the foodservice industry since 2001, Will's expertise focuses on promoting the features and benefits of natural gas foodservice equipment. His expertise includes conducting live equipment demonstrations, educational and food safety trainings, and developing and executing seminars. In 2012, Will received his Master's Degree in Organization Leadership from Azusa Pacific University. His expertise contributes to his fresh perspective on the foodservice industry. He uses his experience to help customers understand and address their operations and facility concerns. Prior to SoCalGas, Will worked for Rational, USA for four and half years as a Certified Chef consultant and trainer. Will also worked at Azusa Pacific University for 14 years as a Foodservice Manager, trainer, and supervisor of their food management system. He is a CFSP (Certified Food Service Professional) from the North American Association of Food Equipment Manufacturers and is also a certified foodservice energy efficiency expert (Fe3).





## RIKI NANNO, CFSP

Riki Nanno is the Technical Advisor at the SoCalGas' Food Service Equipment Center in Downey, CA. He has been involved in the food service industry since 2006, leveraging his Bachelor of Science Degree in Food Science & Technology from Cal Poly Pomona and is a CFSP (Certified Food Service Professional) from the North American Association of Food Equipment Manufacturers. Riki is also a certified foodservice energy efficiency expert (Fe3). Riki's expertise focuses on promoting the features and benefits of natural gas foodservice equipment, especially as it relates to product quality and operations. Combining his unique educational background with his broad range of professional experiences in the food service industry gives customers a valuable perspective. Riki has worked as a Food Technologist for major food service chains, such as El Pollo Loco and Panda Restaurant Group, in their Product Development, and Food Safety Quality Assurance departments, respectively. He has also worked in the industrial food manufacturing sector as a Product Development and Quality Assurance Specialist. Riki has also spent time educating customers and students working in the role of a Corporate Chef as a Manufacturer's Representative, and Adjunct Lecturer at Cal Poly Pomona teaching Culinary Arts for the Hospitality Management Department. He works with student focused organizations such as Careers through Culinary Arts Programs and California Restaurant Association Foundation for Pro Start.



## GINA CHRISTIAN, CFSP

Gina Christian is a Technical Specialist at the SoCalGas' Food Service Equipment Center in Downey, CA. As a Chef, Owner of a Special Events Catering Company, Vocational Education Teacher and a previous Manufacturer's Representative, Gina has been involved in the industry for over 40 years. Gina holds an Associate of Science Degree in Culinary Arts from City College of San Francisco, a Bachelor of Science Degree in Hospitality Management from California State University Long Beach, a Vocational Education Credential in Foodservice Management, Hospitality and Retail Sales from the University of San Diego and the Los Angeles County Office of Education. Gina is a Certified Food Service Professional (CFSP) from North American Association of Food Equipment Manufacturers. She is also a certified foodservice energy efficiency expert (Fe3). Gina's area of expertise at the Center includes promoting energy savings through the purchase and implementation of gas cooking equipment, scheduling and conducting demos and trainings with customers in the foodservice industry, developing educational seminars and events based on current and future needs and trends, she is as a liaison between the Southern California School Nutrition Association, California Restaurant Association Foundation's ProStart Program, Careers through Culinary Arts Programs, supporting the Vendor Outreach Program, and networking in the Industry to promote the ERC and their services and resources.





## **CARMEN OLIVER, ME, MBA**

Carmen Oliver is part of the Foodservice energy efficiency team for SoCalGas. She has worked for SoCalGas for over 20 years and supervises the Vendor Outreach Team. Carmen has a Bachelor's Degree in Mechanical Engineering from California State University Northridge and a Master's in Business Administration from California State University Long Beach. Carmen is also a certified foodservice energy efficiency expert (Fe3). Her team is responsible for providing outreach to foodservice vendors and restaurant customers, and keeping them informed on rebates, new technologies, and various SoCalGas programs and services. Prior to the Energy Efficiency Group, Carmen worked in Commercial and Industrial Markets, handling SoCalGas' large manufacturing customers. She was the department's Training Supervisor and worked as a Senior Account Executive responsible for the Process Food Industry.

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