



**Dr. John Isenhour** received his PhD from the University of Illinois in 2000. While Kennesaw is his sixth employer in Higher Education, KSU is his favorite due to its vitality, and he is in his 12<sup>th</sup> year here. While at the University of Illinois, he taught Graduate Fermentation Science and ran the fermentation pilot plant in the Food Science Department. During John's work as a brewmaster, he pioneered fermentation in America of the Lambic styles and also won awards in global competitions for his British Ales. John enjoys fermentation science beyond beer and is interested in fermentation of yogurt, sauerkraut, sausages and cheese.

John is currently KSU's first Associate Chief Information Officer and Chief Technology Officer, working in the areas of Identity Management, Security, Networking, Wireless and Technology. John also teaches "Beer Culture" in the Department of Culinary Sustainability and Hospitality. The course relates Anthropology, History, Sociology and Biochemistry to the development of the classic styles of lagers and ales. He is also involved with other CSH faculty working on an Affordable Learning Grant to reduce textbook costs for students. John is an active member of the American Society of Brewing Chemists and the Master Brewers Association of the Americas, where he conducts seminars on various aspects of fermentation.

