



Virginia Utermohlen Lovelace MD

Virginia Utermohlen Lovelace MD is a Board-certified pediatrician and retired faculty member of the Division of Nutritional Sciences at Cornell University, Ithaca, New York, the world's premier nutrition faculty. While there she earned numerous teaching awards, including the State University of New York's Chancellor's Award for Excellence in Teaching. She explores the aromas of teas and how teas and foods interact in the mouth, nose, and brain, with a special emphasis on how you experience beverages and foods together. With respect to beverages, she has studied not only tea but also coffee, beer, and wine and their flavors, and why you may prefer one over the other. She is the author numerous of scientific papers, a blog, and the book "[Three Basic Teas and How to Enjoy Them](#)," available on Amazon. Virginia wants to say, "I love tea, love teaching, love writing, love answering questions, and love joining you at World Tea Academy."



Scott Svihula

Scott Svihula has carved out a niche as an expert in the specialty coffee and tea industry. His discerning palate has garnered him many industry awards and achievements. His multi-faceted skill set encompasses strategic planning, product development, operations, marketing, quality assurance, regulatory compliance, sales, and field-to-cup production management.

As a Tea and Coffee Specialist, Scott offers a deep understanding of the selection and maintenance of specialized brewing equipment, and the design, promotion, and marketing of new and fresh-to-market product offerings. He brings exceptional business acumen focused on enhancing sales and revenue growth within regional and nationally leading brands supported by impactful advertising, continuous research, and a talent for identifying and capitalizing on emerging market trends.

Scott's 20+ year career has taken him on an exciting journey where he has not only contributed to the growth of revenue, but also pioneered advancement in the industry. He launched his career with FETCO®, a Chicago-based manufacturer and distributor of high quality food service technology and equipment, where he earned successive promotions from District Sales Manager to Director of Marketing. In the latter position, he took the reins for all aspects of product marketing and business development for the US and Canadian markets, and led the development and execution of strategic business plans, advertising campaigns, and marketing initiatives.

His successes in the company's coffee market earned him an invitation to commandeer the company's foray into the specialty and commodity tea markets, where his impact on growth and customer loyalty throughout this ten-year period earned him a reputation as a product expert with formidable entrepreneurial talents.

During this time, Scott found his calling and immersed himself in championing the continuous advancement and evolution of the specialty tea and coffee industry worldwide. Scott has maintained a prominent profile with such industry and trade associations as the Specialty Tea Institute, the World Tea Expo, World Tea Academy, and the Specialty Coffee Association of America. As a member of numerous advisory boards, educational committees, and certification programs, he has contributed immeasurably to the enhancement of tea and coffee knowledge in the United States and abroad, earning numerous invitations for speaking engagements and the honor of Master Brewer for the SCAA's annual conference and exhibition.

Scott then served as Teasmith for Arizona's China Mist® Tea Company, where he has designed internationally award-winning beverages while driving unprecedented sales in iced, hot, and ready-to-drink bottled teas to chefs, restaurateurs, and distributors to the food service industry. His role involved direct control of product development, procurement, regulation compliance and quality management. During his 8 year career at China Mist Tea Company, he delivered substantial improvements across quality, inventory control, product development, operations, regulatory compliance, and food safety. At the same time, he has rolled out innovative corporate trainings on all aspects of the business from field-to-cup production to water chemistry to food safety and OSHA. Additionally, he partnered with the Taste Science Laboratory at Cornell University to conduct ground breaking research into tea's olfactory and sensory responses.

Scott then served as Operations Director for Teas Etc., a Florida-based company that provides ethical sourced direct trade specialty teas in private label and branded bulk and packaged teas with award winning in-house blending and flavoring. His role involved management of production, logistics, inventory management, purchasing, quality control, R&D, compliance and regulatory. Additionally, his role on the Leadership Team drove the company's profitability and vision while gaining market share.