

+1 678-360-0313
steve.drucker@drucker411.com

STEVEN J. DRUCKER

Steven Drucker's expert cooking intelligence food and oven innovations are patented and licensed worldwide. They have been cited in one hundred and twelve U.S. patents. He has negotiated patent licensing agreements with Fortune 500 consumer packaged goods and U.S., Korea and China based appliance companies. Mr. Drucker was awarded the National Frozen and Refrigerated Food Association's first ever microwave technology endorsement—extended on behalf of its more than 1400 member companies. His expert cooking intelligence and Internet of Things security patents have been embedded in over two million Kenmore and LG microwave ovens sold in the U.S. market.

Mr. Drucker earned his engineering degree from Cornell while simultaneously working his way up from Commis du Cuisine (vegetable cutter) to Chef du Cuisine under a noted Northern Italian Chef. Thereafter, he was chef-proprietor of two nationally acclaimed Atlanta northern Italian restaurants among whose regular customers were President Jimmy Carter and wife Rosalynn, undersea explorer Michael Cousteau and Atlanta Braves Manager Joe Torre. Mr. Drucker is a member of the International Microwave Power Institute, the International Housewares Organization and sits on the advisory board of LTHForum.com—the largest online food community in Chicago.

Business: Hyperwave Technologies, LLC. Mr. Drucker has provided infrared speed cooking startup Hyperwave Technologies, LLC business development, hardware, software and marketing development consultation drawn on his expert cooking intelligence expertise, appliance and food industry relationships and intellectual property strategies and licensing experience.

Microwave Science LLC. Founder and CEO.

Mr. Drucker founded and then led the company to sales of over two million life to date licensed microwave ovens (countertop and over the range) from brands Kenmore and LG. In the course of commercializing patent and patent pending technology, he negotiated and closed licensing agreements with LG Electronics, Whirlpool and Don Limm Weili; and consumer packaged goods companies including General Mills, Tony's Pizza, Diamond Foods and Pinnacle Foods for brands including Betty Crocker, Hamburger Helper, Pop Secret, Birds Eye, Aunt Jemima, Celeste Pizza and Hungry Man. At introduction, the first Kenmore countertop microwave oven unit launched with the technology embedded was selected as a 'Consumer Reports Best Buy'.

Business (con't)

Toll Call Inc.

As V.P. of Technology, in a span of twenty-four months Mr. Drucker created and led the software based audit revenue reclamation team that took the company from \$3Mm to \$45Mm in annual revenue prior to its sale.

Ten Nineteen Restaurant and Pizza Al Forno

As chef-proprietor Mr. Drucker built two nationally acclaimed restaurants which together presaged the national pre-occupation with food now embodied by the Food Network and their Chef reality shows.

Patents

“...the most highly cited patents are very valuable, with a single citation implying an average value of about \$1 million.”¹

Number of U.S. Patent and Trademark Office patent citations for this portfolio: one hundred and twelve.

Internet of Things Secure Credentials and Identity Based Encryption

U.S. #8,938,074. Issue date January 20, 2015

U.S. #8,619,986. Issue date December 31, 2013

SYSTEMS AND METHODS FOR SECURE COMMUNICATION USING A COMMUNICATION ENCRYPTION BIOS BASED UPON A MESSAGE SPECIFIC IDENTIFIER²

Microwave Oven Technology and Computer Operating Systems

U.S. #8,570,177. Issue date October 29, 2013

PROVIDING SENSORY FEEDBACK INDICATING AN OPERATING MODE OF AN INTERPRETIVE BIOS MACHINE

¹ “Market Value and Patent Citations”. Bronwyn H. Hall, Adam Jaffe and Manuel Trajtenberg. RAND Journal of Economics Vol. 36, No. 1, Spring 2005 pp. 16–38

² Original application was found by the U.S. Patent Office to contain multiple inventions, in response to which a divisional application was filed. As a result of the divisional application, two patents were issued.

Patents (con't)

U.S. #6,681,137. Issue date January 20, 2004
COMMUNICATIONS MEDIUM FOR CONTROLLING
THE ATTRIBUTES OF A PHYSICAL, CHEMICAL,
OR THERMODYNAMIC PROCESS

U.S. #6,249,710. Issue date June 19, 2001
METHOD AND APPARATUS FOR MANAGING THE
THERMAL ACTIVITY OF A MICROWAVE OVEN

U.S. #6,198,975. Issue date March 6, 2001
INTERPRETIVE LANGUAGE ARCHITECTURE FOR
CONTROLLING THE ATTRIBUTES OF A PHYSICAL
CHEMICAL OR THERMODYNAMIC PROCESS

U.S. #5,883,801. Issue date March 16, 1999
METHOD AND APPARATUS FOR MANAGING
ELECTROMAGNETIC RADIATION USAGE

U.S. #5,812,393. Issue date September 22, 1998
INTERPRETIVE BIOS MACHINE AND METHOD OF
USE THEREOF

**Publications and
Presentations**

International Microwave Power Institute. Seventeen
presentations from July 1996 to June 2020

Smart Kitchen Summit. Seattle WA October 2019. “21st
Century Microwave Ovens—The Smart Kitchen Trojan
Horse?”.

USDA FSIS—Food Safety and Inspection Service Public
Hearing. Portland OR October 2010 “A HACCP³ Protocol
Innovation For Microwave Package Instructions
Formulation and Implementation”

International Association of Appliance Engineers Peoria
IL March 2000 “Embedded Systems Design and Logic for
Manufacturing”

National Frozen and Refrigerated Food Association
Orlando FL October 1997 “Changing The Way the World
Cooks”

**Independent Juried White
Paper Evaluation of Expert
Cooking Intelligence Food
and Oven Commercial
Implementation**

“Microwave Ovens and Food Safety: Preparation of Not-
Ready-to-Eat Products in Standard and Smart Ovens”,
Robert F. Schiffmann

Journal of Microwave Power and Electrical Energy
 (“JMPEE”) Volume 47 No 1. April 2013

³ “Hazard Analysis and Critical Control Point”