

CURRICULUM VITAE

Elizabeth B. Barrett, PhD, RD

Department of Hospitality Management and Dietetics
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Manhattan, Kansas 66506-1404
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Present Employment

Associate Professor
Department of Hospitality Management and Dietetics
College of Human Ecology, Kansas State University, Manhattan, Kansas

Education

PhD	Kansas State University	1993
	Major: Hospitality Management	
MS	University of Southern Mississippi	1983
	Major: Institution Management	
MEd	Mississippi State University	1973
	Major: Adult Education	
BA	Stephen F. Austin State University	1971
	Major: History	
AA	Gulf Park College	1969
	Major: General Liberal Arts	

Professional Experience

8/1999 – Present	Associate Professor, Department of Hospitality Management and Dietetics , College of Human Ecology, Kansas State University, Manhattan, KS. Director, Didactic Program in Dietetics (DPD)
8/1993 - 1999	Assistant Professor, Department of Hotel, Restaurant, Institution Management, and Dietetics , College of Human Ecology, Kansas State University, Manhattan, KS. (Major Responsibilities: Teaching hospitality management, dietetic, and graduate students convention and event management, administration of hospitality operations, current issues in controlled beverages, introduction to wines, and procurement in the hospitality industry; advising hospitality management students; and serving on departmental, college and university committees.)
8/1992 - 6/1993	Extension Assistant , Extension Foods and Nutrition, Kansas State University. (Major Responsibility: Developing a model food safety and sanitation program and assisting in coordinating a \$73,000 grant from the United States Department of Agriculture, Extension Service.)
8/1991 - 8/1992	Instructor, Department of Hotel, Restaurant, Institution Management and Dietetics, College of Human Ecology , Kansas State University, Manhattan, Kansas.

(Major Responsibility: Teaching assistant for HRIMD 560 - Management in Dietetics, the management block course for seniors in the Coordinated Program.)

6/1992 - 8/1992

Research Assistant, Dining Services, Kansas State University, Manhattan, Kansas.

(Major Responsibility: Revising quantity food and foodservice system lab assignments.)

8/1987 - 8/1991

Instructor, Department of Human Nutrition and Hospitality Management. College of Human Environmental Sciences, The University of Alabama, Tuscaloosa, Alabama.

(Major Responsibilities: Teaching dietetic and hospitality management students food management and clinical nutrition, advising of hospitality management students, sponsor for Student Dietetic Association, and serving on college-wide committees.)

Publications

Peer-Reviewed

Pilling, VK, Brannon, LA, Shanklin, CW, Roberts, KR, **Barrett, BB**, & Howells, A.D. (in press). Training/intervention combination improves employees' food safety compliance rates. *International Journal of Contemporary Hospitality Management*.

Han H, Back, KJ, & **Barrett B** (In Press). A consumption emotion measurement development: A full-service restaurant setting. *Service Industries Journal*.

York, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Howells, A.D., & **Barrett, E.B.** (in press). Foodservice employees benefit from interventions targeting barriers to food safety. *Journal of the American Dietetic Association*.

Roberts, KR, **Barrett BB** (2009). Beliefs underlying the intention to offer foodsafety training to employees. *Journal of Food Protection Trends* 29(4), 21-30.

Howells AD, Roberts KR, Shanklin CW, Pilling VK, Brannon LA, & **Barrett, BB** (2008). Restaurant employees' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*. 108(8) 1345-1349.

Roberts K, **Barrett, BB**, Howells AD, Shanklin CW, Pilling VK, & Brannon LA (2008). Food safety training and foodservice employees' knowledge and behavior. *Journal of Food Protection Trends* 28(4), 252-260.

Pilling VK, Brannon LA, Shanklin CW, Roberts K, **Barrett BB** & Howells AD (2008). Food safety training requirements and food handlers' knowledge and behaviors. *Journal of Food Protection Trends* 28(3), 192-200.

Riggins L, **Barrett EB** (2008). Benefits and barriers to following HACCP-based food safety programs in childcare. *Journal of Food Protection Trends* 28(1), 37-44.

Riggins L, Roberts K, **Barrett B**, (2005). Status of prerequisite and HACCP program implementation in college and university foodservice. *Journal of Foodservice Management and Education*. 1(1). Online at http://www.fsme.org/journal_current.html

Roberts K, **Barrett B**, Sneed J (2005). Health department sanitarians perception of food safety practices in restaurants. *Food Protection Trends*. 25(9), 694-700.

Rundus T, **Barrett B** (2003). Factors affecting food choices of men in production agriculture. *Journal of Extension*. 41(6), 12.

Gould R, **Barrett B**, (1998). Post-then-pre computer skills of school foodservice personnel. *Journal of Child Nutrition and Management*. 22(1), 40-45.

Barrett B, Penner K, Blakeslee K, Sauer K, (1998) Hazard Analysis critical control point training for foodservice operators in Kansas. *Dairy, Food and Environmental Sanitation*. 18(4), 206-211.

Barrett EB, Penner KP, Shanklin CW, (1996). The impact of train-the-trainer food safety education. *Journal of Food Technology* 50(7), 89-91.

Barrett EB, Shanklin CW, (1996). Personality characteristics and career importance factors of male and female foodservice directors employed in JCAHO accredited healthcare facilities do not explain salary inequities. *Journal of the American Dietetic Association*, 92(2), 181-183.

Werning K, **Barrett EB**, Penner KP, (1995). Food safety annotated bibliography. *School Foodservice Research Review*. 19(2), 88-98.

Barrett EB, Groves J, Shanklin CW, (1995). Academic advising in hospitality education - a study. *Hospitality and Tourism Educator*, 7(2), 7-10.

Barrett EB, (1994). Differences between personality characteristics and career importance factors of male and female foodservice directors employed in healthcare facilities. *Hospitality and Tourism Educator*, 6(4), 73.

Barrett EB, Nagy CH, Maize R, (1992). A profile of Joint Commission Accredited Healthcare Organization hospital foodservice directors shows salary discrepancies between male and female directors. *Journal of the American Dietetic Association*, 9, 1078-1082.

Chapters in Books

Barrett EB, (1996) Basic food preparation. Editor, Lefever M. *Hospitality in Review: A Capstone Text*. Kendall Hunt Publishing Co., Dubuque, Iowa.

Extension Publications

Rundus T, **Barrett B**, (2002). Quantity food production, CD-ROM., Cooperative Extension Service, Manhattan, KS.

Rundus T, **Barrett B**, (1997). *Steps to easier quantity food production*. Publ. No. MF-2280. Kansas State University Research and Extension Service. Manhattan, KS.

Barrett EB, Penner KP (1995). *Food safety checklist for foodservice operations*. Cooperative Extension Service, Manhattan, KS.

Penner KP, Shanklin CW, **Barrett EB**, (1994). *Model food safety service sanitation certification and training program*. Publ No. MF-1102. Cooperative Extension Service, Manhattan, KS.

Barrett EB, Penner K, Shanklin C, (1993). *Food safety and sanitation guidelines for volunteer group social functions*. Publ. No. MF-1078. Cooperative Extension Service, Manhattan, KS.

Technology Related Publications

Barrett B, Knight K, (1997). HRIMD 341, Food Production Management, Web Based Course. http://www.dce.ksu.edu/courses/hrimd_341. Department of HRIMD and College of Continuing Education, Kansas State University, Manhattan, KS.

March L, **Barrett B**, (1998). HRIMD 220, Environmental Issues in Hospitality I, Web Based Course. http://www.dce.ksu.edu/courses/hrimd_220. Department of HRIMD, Kansas State University, Manhattan, KS.

Abstracts and Proceedings

Howells AD, Roberts KR, Shanklin CW, Pilling VK, Brannon LA, & **Barrett EB** (October, 2007). Restaurant Employees' Perceptions of Barriers to Three Food Safety Practices. American Dietetic Association Food and Nutrition Conference and Expo. Philadelphia, PA.

Pilling V K, Brannon LA, Roberts KR, Howells AD, Olds DA, Phillips W, Shanklin CW, & **Barrett EB** (August, 2007). Evaluating Safety Training in Restaurants Using Theory of Planned Behavior. Annual meeting of the American Psychological Association. San Francisco, CA.

Pilling VK, Brannon LA, Phillips W, **Barrett EB**, Roberts KR, & Shanklin CW (May, 2006). Type of experience influences restaurant employees' appreciation of food safety. Annual meeting of the Midwestern Psychological Association, Chicago, IL.

Pilling VK, Brannon LA, Roberts KR, Phillips W, Shanklin CW, & **Barrett EB**. (May, 2006). Theory of planned behavior belief elicitation: Surveys vs. focus groups. Annual meeting of the Association for Psychological Science, New York City, NY.

Riggins L & **Barrett B** (2006). HACCP based programs in childcare. Presentations from the USDA Food Safety Education Conference: Reaching At-Risk Audiences & Today's Other Food Safety Challenges, Denver CO.

Riggins L & **Barrett B**. (2006). Development of a HACCP based food safety program for childcare centers. Proceedings of the 11th Graduate Education and Research Conference in Hospitality and Tourism. January 5-7, 2006. Washington State University, Seattle, Washington.

Freyenberger JA, **Barrett EB** (2005). Assessment of student learning outcomes – a developmental process. *Journal of the American Dietetic Association*, 105(8), A45.

Pilling, VK, Phillips, WC, Roberts, KR, Brannon, LA, Shanklin, CW, **Barrett, EB** (2005). Student's perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 105(8), A-13.

Knous B, Oakland MJ, Satter E, Wooden J, **Barrett E** (2002). 16-item scale to assess eating competence in emerging adults. *The FASEB Journal* 16(4): A-254.

Watson J, **Barrett B** (2001) Food Attitudes of Dietetic Students. *Journal of the American Dietetic Association*, 101(9), A-66.

Bryant T, **Barrett B** (2000). Determining the food safety and handwashing practices of 4th, 5th, and 6th graders. *Journal of the American Dietetic Association*, 100(9), A-68.

Ford L, **Barrett B** (2000). Determinants of successful elderly nutrition program sites in the state of Kansas. *Journal of the American Dietetic Association*, 100(9), A-91.

Long J, **Barrett B** (1999). Culinary skills and their importance to practicing dietitians. *Journal of the American Dietetic Association*, 99(9), A-85.

Barrett B, Sauer K (1999). Development of a HACCP Based WWW Site. FSMEC, 1999.

Barrett B, Penner K (1998). Getting Jumpstart on Haccp – A program to introduce foodservice operators to the Hazard Analysis Critical Control Point System (HACCP). *Journal of the American Dietetic Association*, 98(9), A-99.

Presentations

Abu Bakar, A & **Barrett E** (2009). The effect of the psychological contract on employees' organizational citizenship in continuing care retirement communities. Fourteenth Annual Graduate Education and Graduate Students Research Conference in Hospitality & Tourism, Las Vegas, NV.

Thompson K & **Barrett B** (2008). Using technology in the classroom. I-CHRIE Annual Conference and Expo, Atlanta, GA.

Han H, Back K, & **Barrett B** (2008). Switching barriers: The development of a multi-item scale in a full-service restaurant setting. I-CHRIE Annual Conference and Expo, Atlanta, GA.

Han H, Back K, & **Barrett B** (2008). Consumption emotions and switching barriers in the full-service restaurant industry. Thirteenth Annual Graduate Education and Graduate Students Research Conference in Hospitality & Tourism, Orlando, Florida. Nominated for the "Best Paper" in Foodservice.

Ok C & **Barrett B** (2007). The need of education on college student alcohol consumption: A proposal for contribution from hospitality/tourism programs. I-CHRIE Annual Conference and Expo, Dallas, TX.

Roberts K, **Barrett B**, Howells AD, Shanklin CW, Pilling VK, & Brannon LA (2007) Food safety training and foodservice employees' knowledge and behavior. I-CHRIE Annual Conference and Expo, Dallas, TX.

Riggins L, **Barrett B** (2005). Development of a HACCP based food safety program for child care centers. CHRIE Hospitality Graduate Conference, Seattle, WA.

Riggins L, **Barrett, B** (2005). Cost of HACCP implementation in college and university foodservice. CHRIE Hospitality Graduate Conference, Charleston S.C. Best Paper Nominee.

Roberts K, Shanklin C, **Barrett B**, Phillips W, Brannon L, Pilling V (2005). Improving food safety practices of restaurant employees using the theory of planned behavior. CHRIE Hospitality Graduate Conference, Charleston S.C.

Riggins L, Roberts K, **Barrett B** (2004). HACCP implementation in college and university foodservices. CHRIE Hospitality Graduate Conference, Atlanta, GA.

Roberts K, **Barrett B**, Sneed J (2004). Health department sanitarians, perception of food safety practices in restaurants. CHRIE Hospitality Graduate Conference, Charleston S.C.

Rundus T, **Barrett B** (2002). Quantity food production - CD-ROM. National Extension Association of Family and Consumer Science, Kansas City, MO.

Knous B, Oakland MJ, Satter E, Wooden J, **Barrett E** (2002). 16-item scale to assess eating competence in emerging adults. Experimental Biologies, New Orleans, La.

Knous B, Oakland MJ, Satter E, Wooden J, **Barrett E** (2002). Construct validation of 16-item survey to assess eating competence. Society for Nutrition Education Annual Meeting. St. Paul Minnesota.

Wu Emily, **Barrett, B** (2002). Academic Advising. Stand-up Presentation. Graduate Education Conference, Houston, Texas.

Bryant, T, **Barrett B** (2001). Presenting food safety education by multi-media CD Rom. Poster Session. Society for Nutrition Education Annual Meeting. July.

March LD, **Barrett B** (1999). Distance courses to meet accreditation guidelines: Development and teaching of an internet-based food safety and environmental issues course. Stand-Up Presentation. Council on Hotel, Restaurant and Institution Educators (CHRIE) Annual Conference. August.

Sander T, **Barrett B** (1999). Cultural diversity training in upscale hotels: An investigation of current trends. Refereed Presentation. Council on Hotel, Restaurant and Institution Educators (CHRIE) Annual Conference. August.

Sander T, **Barrett B** (1999). A comparison of the use of fax, mail, and telephone to collect data for research purposes. Stand-Up presentation. Council on Hotel, Restaurant, and Institution Educators (CHRIE) Annual Conference. August.

Barrett B, Shanklin C, (1998). Tech Zone: Resources for educating the public and employees about food safety. Moderator. The American Dietetic Association Annual Meeting, October.

Grants

Riggins L, **Barrett B** (2005). Development of a HACCP Based Food Safety Program for Child Care Centers, Hubert H. Humphrey Grant, Child Nutrition Association, \$3165.

Canter D, Roberts K, Sauer K, Schrader M, **Barrett B** (2007). Food safety social marketing campaign for young adults at Kansas State University. Rutgers, The State University of New York. \$5000.

Roberts K, Shanklin C, **Barrett B**, Brannon L (2004). Improving food safety practices of restaurant employees using the theory of planned behavior. Integrated Research, Education and Extension Competitive Grants Program. \$482,763.

Barrett, B (2000). Food Safety Training for Minorities. Tennessee State University, \$7000

Chambers D, **Barrett B** (1999). Development of Focus Groups. Kansas Department on Aging. \$35,000.

Gould R, Canter D, Chambers E, Chambers D, **Barrett B** (1999). Development of a Food Science Curriculum, \$20,000.

Barrett B, (1998). Nutrition Site Survey. Kansas Department on Aging. \$49,837.

Sauer K, **Barrett B**, (1997). Development of a HACCP Web Page for Foodservice Operators. Foodservice Management Education Council. \$1000

Penner KP, Aramouni F, Boyle L, **Barrett E**, (1995, 1996, 1997). HACCP for food processors and foodservice operators. United States Department of Agriculture, Extension Service. \$20,000 each year of grant.

Research Interests

Food safety and sanitation, HACCP as it directly impacts foodservice operations, dietetic and hospitality management education, web-based education, academic advising, menu design and planning

Courses Taught

Kansas State University

HMD 805 Food Production Management - Spring 2003, Fall 2008

A graduate course where students discuss issues related to food production systems, including current trends, HACCP, food quality, food delivery systems, computer utilization, and equipment/layout and design.

HMD 890 Administration of Foodservice and Hospitality Organizations – Fall 2007

A graduate course for students to understand the environment and how it impacts foodservice, hospitality, and/or healthcare organizations and their organizational culture, business environment, strategic planning and thinking.

critical

HMD 720 Current Issues - Food Production and Delivery Systems in Commercial and Non-commercial Foodservice Operations, Intersession, 1996.

A graduate class taught in conjunction with the National Restaurant Association. The students research the use of pre-prepared products found at the show. As a final project students wrote a manuscript based on their findings that could have been submitted for publication.

HMD 624 Procurement in the Hospitality Industry, Spring 2008

A two-hour course that focuses on principles and theories of procurement of food and supplies for hospitality operations. Includes management, financial, safety and ethical considerations in the procurement process.

HMD 560* Management in Dietetics; Fall-Spring, 1991-1992.

A 12 hour course for Coordinated Program dietetic student management experience. As a part-time instructor, I visited students weekly and conducted critical incident discussions. I was responsible for teaching financial management concepts.

HMD 463 Convention and Event Planning: Spring 2003*, Fall 2007, Fall 2008

A two-hour course that introduces hospitality management students to the basics of meeting planning from inception to delivery such as programming, budgeting, destination and site selection, contracts and negotiation, on-site management, and evaluation. It also explores perspectives and responsibilities of the hotel staff and meeting planners.

HRIMD 456 Hotel and Restaurant Purchasing: Fall 1993; Spring 1994.

A three hour course taught to hospitality management and dietetic students. The course discusses the purchasing of food, supplies, and equipment for hotels, restaurants, and institutional foodservices. 22 - 40 students.

HMD 440 Fundamentals of Quantity Food Production: Fall 1993, 1994, 1995; Spring 1994, 1995.

A five hour course taught to hospitality management and dietetic students. The course includes three one hour lectures per week, a recitation, and a five hour lab and introduces the student quantity food production on the theoretical as well as the practical level. Students are introduced to quantity menu planning, recipe standardization, forecasting, portion and cost controls, merchandising and marketing, commercial equipment, service, self-evaluation, and problem analysis. A major final project included planning, preparation, and service of a meal for 100 persons. 40-50 Students Enrolled.

- HMD 341 Principles of Food Production Management: Fall 1997; Spring 1998; Fall 1998, Spring 1999, Fall 1999, Spring 2000, Fall 2000, Spring 2001, Fall 2001, Spring 2002, Fall 2002, Fall 2003, Spring 2004, Fall 2004, Spring 2005, Fall 2005, Spring 2006, Fall 2007.**
A three hour course taught to hospitality management and dietetic students. The course became a new course when the Hotel and Restaurant Management curriculum was updated and revised in 1997. The course introduces the student to food production menu planning, recipe standardization and adjusting, purchasing, forecasting, portion and cost controls, production planning and quality food standards. 70 students enrolled per semester.
- HMD 340 Contemporary Issues in Controlled Beverages: Fall, 1995; Spring 1997, Spring 1998, Spring 1999, Spring 2000, Spring 2001, Spring 2002, Spring 2003, Spring 2004, Spring 2005, Spring 2006, Spring 2007, Spring 2008**
A two hour course taught to hospitality management students. The course focuses on provided students with a comprehensive understanding of the role alcoholic beverages have played in society from a historical perspective as well as in contemporary America. Emphasis is placed on developing responsible attitudes regarding the service and use of alcoholic beverages by acquainting them with the pertinent social, legal, medical and ethical issues. 120 - 175 students enrolled per semester.
- HMD 320 Commercial Food Preparation and Service: Fall, 1994; Spring 1995**
A four hour course taught to hospitality management students. The course focuses on food safety and sanitation, menu planning, and commercial food basic preparation and service. 30 to 40 students enrolled per semester.
- HMD 220 Environmental Issues in the Hospitality Industry: Fall 1996*, Fall 1997*, Fall 1998, Fall 1999, Fall 2000, Fall 2001, Fall 2002, Fall 2003, Fall 2004, Fall 2005**
This was a new course introduced with the revised HRM curriculum in 1997. The course is taught to hospitality management and dietetic students. This course is team taught and emphasizes food safety, microorganisms, sanitation, HACCP, workplace safety, laws which affect aspects of safety and the environmental aspects of the hospitality industry.

University of Alabama

- NHM 275 Introduction to Restaurant and Hospitality Management: Fall; 1988.**
A three hour freshman/sophomore course taught to Hospitality Management students. This course incorporated an introduction to the restaurant, hotel, and tourism industries as well as the basics of restaurant style menu planning, recipe standardization and recipe costing. Enrollment: 35 students.
- NHM 285 Environmental Services: Fall; 1989, 1990.**
A two hour foodservice sanitation and safety course taught to Hospitality Management students. Upon completion of the course, students were certified in foodservice sanitation by the Educational Foundation of the National Restaurant Association. They also were certified by the American Red Cross in CPR. Other topics discussed included solid waste management and dealing with AIDS in the workplace. Enrollment: Fall 1989 - 65; Fall 1990 - 80.
- NHM 363 Applied Nutrition: Fall; 1987, 1988, 1989, 1990.**
A three hour course with two lectures per week and a three hour lab. The course was the basic course in clinical nutrition for the Coordinated Program and Didactic Program in Dietetics students. Topics included anthropometrics, biochemical assessments, charting, clinical signs, diabetic exchanges and calculation of diabetic diets. Students completed a nursing home case study and used the computer (Computrition) to analyze diets. Enrollment: 20 students per semester.
- NHM 372 Introduction to Foodservice Systems Administration: Fall; 1987, 1988, 1989, 1990.**

A three hour course with three lectures per week and a three hour lab.

Coordinated Program and Didactic Program in Dietetics students were introduced to the systems approach to management, foodservice systems, menu planning, human resource management, and computer applications. Students completed a team project which incorporated all aspects of the course. Enrollment: 25 students per semester.

NHM 373

Purchasing & Design in Foodservice Systems: Spring; 1988, 1989, 1990, 1991.

A three hour course with three one hour lectures per week and a two hour lab. The course discussed the principles of procurement system with further emphasis on the purchasing of specific foods. The last one third of the course emphasized foodservice layout and design. Dietetic students and hospitality management students were enrolled in NHM 373. Enrollment: Spring 1988 - 37, Spring 1989 - 45, Spring 1990 - 65, Spring 1991 - 82.

**NHM 374*
1991.**

Quantity Food Production and Service: Spring; 1988, 1989, 1990, 1991: Summer;

This was a four hour course taken by both dietetic and hospitality management students.

The course included a one hour lecture per week and three to four 8 hour labs (1990).

Twelve to 18 students were enrolled in each lab and operated J.J. Doster Cafe. This facility was totally student operated, served approximately 200 customers per day, and made a profit each year. Responsibilities of students included menu planning, purchasing, receiving, storing, inventory control, ingredient room preparation, pre-preparation, cooking, serving, sanitation, management and marketing. Enrollment: Spring 1988 - 27, Spring 1989 - 36, Spring 1990 - 52, Spring 1991 - 71, Summer 1991 - 8.

***Team Taught**

University Service

University, College and Department Committees

2008-2009

Chair, University Environmental Issues Committee
Kansas St. Olathe Innovative Campus Coordinating Committee
Masters of Public Health Coordinating Committee
College of Human Ecology, CCOP Committee
Director, Didactic Program in Dietetics
HRM Curriculum Committee
Secretary, Dietetics Program Advisory Committee
Member of the HMD Graduate Faculty
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 60 Hospitality Management Students
Advisor, 4 Graduate Students
Academic Advisor, Gamma Phi Beta Sorority
House Board Member, Gamma Phi Beta Sorority

2007-2008

Chair, University Environmental Issues Committee
University General Education Committee
Chair, College of Human Ecology Academic Affairs Committee
Human Ecology Faculty Council
Masters of Public Health Coordinating Committee
College of Human Ecology Assessment Committee

Director, Didactic Program in Dietetics
HRM Curriculum Committee
Secretary, Dietetics Program Advisory Committee
Member of the HRIMD Graduate Faculty
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 70 Hospitality Management Students
Advisor, 4 Graduate Students
Academic Advisor, Gamma Phi Beta Sorority
House Board Member, Gamma Phi Beta

2006-2007

University General Education Committee
Chair, College of Human Ecology Academic Affairs Committee
Masters of Public Health Coordinating Committee
College of Human Ecology Assessment Committee
Director, Didactic Program in Dietetics
HRM Curriculum Committee
Dietetics Curriculum Committee
Member of the Graduate Faculty
College of Human Ecology Ad Hoc Assessment Committee
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 60 Hospitality Management Students
Advisor, 4 Graduate Students
Academic Advisor, Gamma Phi Beta Sorority
House Board Member, Gamma Phi Beta

2005-2006

University General Education committee
Selection committee for the Presidential Award for Excellence in Undergraduate Advising for the University
HRIMD's representative to College of Human Ecology Academic Affairs Committee
Masters of Public Health Coordinating Committee
Dean of Human Ecology Search Committee
College of Human Ecology Ad Hoc Assessment Committee
Director, Didactic Program in Dietetics
HRM Curriculum Committee
Dietetics Curriculum Committee
Member of the Graduate Faculty
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 60 Hospitality Management Students
Advisor, 4 Graduate Students

2004-2005

Chair, University Grievance Committee
HRIMD's representative to College of Human Ecology Academic Affairs Committee
Selection Committee for the Presidential Award for Excellence in Undergraduate Teaching for the University.
Masters of Public Health Coordinating Committee
College of Human Ecology Ad Hoc Assessment Committee
Director, Didactic Program in Dietetics
HRM Curriculum Committee
Dietetics Curriculum Committee
Member of HRIMD Graduate Faculty

Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 60 Hospitality Management Students
Advisor, 4 Graduate Students

2003-2004

Chair, University Grievance Committee
Chair, University Handbook Committee
College of Human Ecology Faculty Council, HRIMD Representative
College Committee on Planning, HRIMD Representative
College of Human Ecology Academic Advisory Committee
Purple Ribbon Task Force Committee
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 65, Hospitality Management Students
Director, Didactic Program in Dietetics
Served as a member of the DCE Scholarship Committee
Served as member of the Associate Dean of Human Ecology Review committee
Chair, Alumni Relations and Communication, HRIMD
Advisor, 4 Graduate Students

2002-2003

University Handbook Committee, Chair
College of Human Ecology Faculty Council, HRIMD Representative
College Committee on Planning, HRIMD Representative
College of Human Ecology Purple Ribbon Task Force Committee
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 65, Hospitality Management Students
Director, Didactic Program in Dietetics
ACPHA Accreditation Preparation, HRIMD
Chair, Alumni Relations and Communication, HRIMD
Advisor, 4 Graduate Students

2001-2002 - *Kansas State University*

Faculty Handbook University Committee - Chair
College of Human Ecology Faculty Council, HRIMD Representative
College Committee on Planning, HRIMD Representative
Scholarship in Extension
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor, 55, Hospitality Management Students
Alumni Relations Committee, Department
Advisor, 4 Graduate Students

2000-2001 - *Kansas State University*

Faculty Handbook Committee - University Committee
College of Human Ecology Faculty Council, Chair
College Committee on Planning, Chair
Faculty Affairs Committee - College of Human Ecology - HRIMD Representative
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor for 51 Hospitality Management Students
Advisor 4 Graduate Students

1999-2000 - *Kansas State University*

Faculty Handbook Committee - University Committee

Food Futures Committee - College of Human Ecology
Faculty Affairs Committee, Chair - College of Human Ecology - HRIMD Representative
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor for 51 Hospitality Management Students
Advisor, 4 Graduate Students

1998-1999 - Kansas State University

Food Safety Forum Steering Committee - University Committee
Faculty Handbook Committee - University Committee
Faculty Affairs Committee - College of Human Ecology - HRIMD Representative
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor for 51 Hospitality Management Students
Advisor for 3 Graduate Students

1997-1998 - Kansas State University

Food Safety Forum Steering Committee - University Committee
Faculty Handbook Committee - University Committee
Faculty Affairs Committee - College of Human Ecology - HRIMD Representative
Advisor, Eta Sigma Delta International Hospitality Honorary
Advisor for 55 Hospitality Management Students
Advisor for 3 Graduate Students

1996-1997 - Kansas State University

Food Safety Forum Steering Committee - University Committee
Faculty Handbook Committee - University Committee
Faculty Council - College of Human Ecology - HRIMD Representative
Advisor, Eta Sigma Delta Hospitality Honorary
Advisor, College of Human Ecology Honors Program
Advisor for 55 Hospitality Management Students
Advisor for 3 Graduate Students

1995-1996 - Kansas State University

Food Safety Forum Steering Committee - University Committee
Faculty Council - College of Human Ecology - HRIMD Representative
HRM Planning and Evaluation, Chair, Department of HRIMD
Shugart Lecture, Co-Chair, Department of HRIMD
Advisor, Eta Sigma Delta Hospitality Honorary
Advisor, Honors Program, College of Human Ecology
Advisor for 54 Hospitality Management Students

1994-1995 - Kansas State University

Academic Affairs Committee, College of Human Ecology - HRIMD Representative
HRM Planning and Evaluation, Chair, Department of HRIMD
Evaluation Committee, Department of HRIMD
Shugart Lecture, Co-Chair, Department of HRIMD
Advisor, Eta Sigma Delta Hospitality Honorary
Advisor for 35 Hospitality Management Students

1993-1994 - Kansas State University

Academic Affairs Committee, College of Human Ecology - HRIMD Representative
Planning and Evaluation, Chair, Department of HRIMD
Shugart Lecture, Co-Chair, Department of HRIMD

Advisor, Eta Sigma Delta Hospitality Honorary
Advisor for 25 Hospitality Management Students

1992-1993 - Kansas State University

Academic Affairs - College Graduate Student Representative
CHRIE Accreditation Committee
Shugart Lecture - Co-Chair
HRM Advisory Board Secretary

1991 -1992 - Kansas State University

Public Relations Committee
Advisor, Student Honors Program
Chair, Computer Committee, Department of HRIMD
CHRIE Accreditation Committee
New and Transfer Student Advisor, Summer 1992

1990 - 1991 - The University of Alabama

Academic Affairs Committee
Academic Bankruptcy Committee
Computer Oversight Committee
Advisor, Student Dietetic Association
Advisor for 50 Hospitality Management Students

1989 - 1990 - The University of Alabama

Academic Bankruptcy Committee
Computer Oversight Committee
Student Affairs Committee
Advisor, Student Dietetic Association
Advisor for 40 Hospitality Management Students

1988 - 89 - The University of Alabama

Chair, Social Committee
Long Range Computer Planning Committee
Advisor, Student Dietetic Association
Advisor for 30 Hospitality Management Students

1987 - 88 - The University of Alabama

Social Committee
Long Range Computer Planning Committee
Academic Bankruptcy Committee
Advisor, Student Dietetic Association
Advisor for 20 Dietetic and Hospitality Management Students

Awards and Honors

Commerce Bank Outstanding Undergraduate Teaching Award, Spring 2003
Kappa Omicron Nu, 1992
Phi Upsilon Omicron, 1992
Heinz Graduate Fellowship, Educational Foundation, National Restaurant Association, 1992
Elizabeth Perry Miles Memorial Scholarship, 1991
Bella Marie Baldwin Memorial Scholarship, 1992

Phi Kappa Phi, 1982
Eta Sigma Delta, 1982
Bertha Maude Fritzi Outstanding Graduate Student Scholarship, School of Home
Economics, University of Southern Mississippi, 1982

Professional Organizations

American Dietetic Association, Registered Dietitian, 1983 - Present.
Kansas Dietetic Association, 1992- Present
Co-Chair, Council on Research, 1996-1998.
Tuscaloosa Dietetic Association, Nominating Committee, 1988 - 89;
Education Chairman, 1989 - 1990.
Council on Hotel, Restaurant, and Institutional Educators (CHRIE), 1992 - Present
Member of By-Laws Committee, 2002-2003
Southeastern CHRIE (Council of Hotel, Restaurant, and Institutional Educators) 1988 - 991.
KOMA (Kansas, Oklahoma, Missouri, Arkansas) CHRIE, 1993 - Present.
President, 1999-2000
Vice-president, 1998-1999.
Secretary, 1997-1998
Foodservice Management Education Council (FSMEC),
1991 to Present.
District 3 Representative, 1995-1997.
District 3 Representative, 2001-2003
Chair, Nominating Committee, 2007-2009
National Restaurant Association, 1991 - Present.
International Association of Food Protection, 1994 - Present
American School Foodservice Association, 1995 – Present
Professional Convention Meeting Association, 2007 – Present
Heartland Chapter, Assistant Student Relations Chair