

# Melissa A. Schrader, M.S., R.D., L.D.

Schrader@ksu.edu

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**Education:** **Master of Science; Food Service, Hospitality Management and Dietetics Administration, May 2004**  
Kansas State University, Manhattan, Kansas  
Graduate Cumulative G.P.A. 3.7/4.0

**Coordinated Program in Dietetics Graduate, December 2000**

**Bachelor of Science; Food Science and Industry, May 1996**

Kansas State University, Manhattan, Kansas  
Undergraduate Cumulative G.P.A. 3.3/4.0

## Work

**Experience:** **KSU Department of Housing & Dining Services**

### **Special Projects Dietitian**

November 2001-Present

- Plans National Nutrition Month events, constructs numerous nutrition education materials as part of the department nutrition education committee, and counsels residents with dietary concerns or special needs.
- Manages and directs content of Dining Services website, including web-menu nutrition
- Manages and directs dining center food production operations as needed
- Directs and participates on special project teams as requested, including initiation and management of LEED Gold designation of Retail Dining Operation at K-State Jardine Apartments
- Communicates with distributors and vendors to procure food and non-food supplies and supervise warehouse operations in Purchasing Systems Administrator relief role during summer

**Co-Instructor, HMD 342 Food Production Management (Campus)** January 2003-Present

- Hospitality Management and Dietetics Department Instructor and Dietetics Curriculum Advisory Committee member.
- Instruct dietetic and hospitality management students in lecture component of course
- Assist in laboratory experience instruction during weekly labs and final event preparations and execution
- Assesses and gives feedback to students on assignments and projects
- Maintains course website and grade book

**Co-Instructor, HMD 342 Food Production Management (Distance)** November 2000-Present

- Hospitality Management and Dietetics Department Instructor and Dietetics Curriculum Advisory Committee member.
- Instructs primarily dietetic students in lecture and laboratory component of course
- Oversees student laboratory location selection
- Develops audio/video course modules for delivery of course content
- Assesses and gives feedback to students on assignments and projects
- Developed, organizes and maintains course website, discussion rooms, and grade book
- Interfaced with campus and distance education instructors to revise current course material
- Designed online class site framework and loaded all course information to the designated location

**Production Dietitian, Kramer Dining Center**

November 2001-December 2003

- Hired, scheduled, and managed student employee workforce for operation feeding approximately 2,200 meals/day
- Managed late meal production and daily crisis management for aforementioned operation

**T\*H\*E Bakery, Manager**

January -December 1999

- Coordinating with Derby bakery manager/employees to predict and calculate daily production and special orders
- Weekly organizing, inputting, and preparing financial information
- Personnel training, oversight, and feedback
- Daily crisis management

**Excel Corporation (Cargill), Corporate Research and Development;  
Food Scientist and Pilot Plant Technician; Pork Division**

June 1996-August 1998

- Pilot plant responsibilities: product presentation, customer sample shipments, ingredient and raw material inventory, shelf life testing, and daily operation of pilot plant
- Food Scientist responsibilities: interfacing between sales, production, quality control, labeling and regulatory affairs for initiating, coordinating, testing, and completing plant process improvements and implementing new products into production.
- General research center responsibilities: coordinating sensory evaluation and compiling results for all groups, on-site tours too many internal and external groups, educational presentations to youth and collegiate groups, meal preparation and service for customers and guests.

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## Professional Accomplishments:

- One of four inventors for United States Patent Number 5928074
- Registered Dietitian and State of Kansas Licensed Dietitian
- 2008 Recipient of NACUFS Midwest Region President's Award
- 2008 Recognized Young Dietitian of the Year Award
- 2011 Recipient of the KDA Outstanding Dietetic Educator in Didactic Program Award
- Item writer and reviewer for national credentialing exam for registered dietitians
- ServSafe Certified
- Graduate of Riches Product Training School
- Graduate of National Association of College and University Food Service (NACUFS) Facilities Management Institute, Foodservice Management Institute, Financial Management Institute, and Planning Institute.
- Graduate of the Culinary Institute of America Enhancement Program for NACUFS Managers
- Initiated, planned, and executed eight annual culinary enhancement professional and student workshops at Kansas State University

## State and National Presentations:

- *"Green Ooze...Now What"* Interest Session to be presented at the National Association of College and University Food Service Midwest Region 2010 Conference.
- *"Quantity Food Production Management Delivered from a Distance"* Webinar at the 2009 Area 6 and 7 Dietetic Educators of Practitioners Annual Meeting.
- *"Culinary Workshop Enhances Students' Knowledge of Asian Cuisine"* Poster Session at the American Dietetic Association 2005 Food and Nutrition Conference and Exposition
- *"Fresh, Fast, Fun, and Full of Flavor!"* Interest Session Presentation at National Association of College and University Food Service 2005 National Conference
- *"Meet in the Middle: Striking a Balance Between Good Nutrition and a Culinary Adventure"* Presentation at the 2005 Tastes of the World Chef Culinary Conference, University of Massachusetts Amherst
- *"Evaluation of Learning Style and Cognitive Behaviors of Students Enrolled in a Distance Dietetic Program"* Poster Session at the American Dietetic Association 2004 Food and Nutrition Conference and Exposition
- *"Today's Foodservice: Trends, Directions, and Opportunities"* Presentation at the Kansas Dietetic Association 2003 Annual Meeting
- *"College and University Foodservice: Fresh, Fast, Fun, and Full of Flavor!"* Presentation at ACUHO 2003 Regional Meeting

## Activities:

**NACUFS Midwest Region Information Officer** 2007-2011  
**NACUFS National Marketing Committee** 2010-2012  
**Kansas Dietetic Association Nominating Committee Member** 2006  
**Kansas Dietetic Association Membership Chair** 2003-2005  
**American Dietetic Association and Kansas Dietetic Association Member** 1998-2012  
**USDA Challenge Grant Project; Nutrition Team Member** 1999  
**American Cancer Society Relay for Life Participant and Team Captain** 1999-2006