
Kevin R. Roberts, Ph.D.
Department of Hospitality Management and Dietetics
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Kansas State University
Manhattan, Kansas 66506
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Telephone: (785) 532-2399 Fax: (785) 532-5522

Education:

Doctor of Philosophy

May 2008, Kansas State University, Manhattan, Kansas
Department of Hotel, Restaurant, Institution Management and Dietetics
Dissertation Title: *Using the theory of planned behavior to explore restaurant Managers Support for employee food safety training.*

Master of Science

August 2002, Iowa State University, Ames, Iowa
Department of Hotel, Restaurant, and Institution Management

Bachelor of Science

August 1999, Iowa State University, Ames, Iowa
Department of Hotel, Restaurant, and Institution Management

Professional Experience:

Academic Experience

Kansas State University

Department of Hospitality Management and Dietetics
Director, Undergraduate Program in Hospitality Management
(2012-present)

Director, Center of Excellence for Food Safety Research in Child Nutrition Programs
(2011-present)

Associate Professor (2013-present)

Assistant Professor (2008-2013)

Teaching

HMD 341: Food Production Management

HMD 482: Human Resource Management in the Hospitality Industry

HMD 621: Hospitality Law

HMD 662: Foodservice Systems Management

Academic Advising

Average 55 hospitality students/semester

Student Group Advising

Club Managers' Association of America, 2003 - Present

Hospitality Management Society, 2003 – 2008

Courtesy Appointment, Food Science Institute and Graduate Faculty (2008-present)

Kansas State University, Fall 2003 – Spring 2008

Department of Hotel, Restaurant, Institution Management, and Dietetics
Instructor

Kansas State University, Fall 2002 – Spring 2003

Department of Hotel, Restaurant, Institution Management, and Dietetics
Graduate Teaching Assistant

HRIMD 341: Principles of Food Production (Distance)

Iowa State University, Fall 1999 – Summer 2002

Hotel, Restaurant, Institution Management Program

Graduate Teaching Assistant

HRIMD 380L: Quantity Food Production Management Lab

Iowa State University Extension Research Associate

Industry Experience

Triangle Management, Inc., Williamsburg, Iowa, 1999 – 2005

Seven Villages Restaurant/Landmark Restaurant

Food and Beverage Manager

Dualstar Productions, Conroy, Iowa, 1999-2002

Owner/Operator

Landmark Restaurant, Williamsburg, Iowa, 1992 – 1999

Lead Grill Cook, Prep Cook, Salad Cook, Server, Cashier

Grant Funding

Proposals Funded

Sneed, J., Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2011) *Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$800,000.

Sneed, J., Sauer, K., & Roberts, K. R. (2012). Impact of Food Safety Messages on the Food Handling Behaviors of Parents of Young Children. United States Department of Agriculture and the Food and Drug Administration. Funding: \$500,000

Roberts, K. R., Sauer, K.L., & Sneed, J. (2012). Development of Faculty-Led Study Abroad Program and Teaching/Research Collaborations in Costa Rica. KSU Office of International Programs, International Incentive Grant. Funding: \$4,000.

Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2011) *A Proposed Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$1,599,981

- Roberts, K. R., Ok, C., & Pesci, P. H. (2010). *Development of a hospitality model for application to the military sector*. SAF-America and American Dream Development. Funding: \$15,000
- Washburn, S. G., Roberts, K. R., Sauer, K. L., & Featherstone, A. M. (2010). *Incorporation of Global Perspectives into Curriculum and Campus Programs, Fayoum University, Egypt*. KSU Office of International Programs, International Incentive Grant. Funding: \$3,600.
- Roberts, K.R., & Sauer, K.L. (2009). *An exploration of food safety barriers in the Continuing Care Retirement Community Environment*. University Small Research Grant, Kansas State University, Office of Research and Sponsored Programs. Funding: \$4,000.
- Remig, V., Roberts, K. R., Bryant, T. J., & Snyder, G. (2006). *Multimedia food safety training program for older adults*. USDA – CREES Food Safety Initiative Program. Funding: \$599,285.
- Canter, D., Roberts, K. R., Sauer, K., Schrader, M., & Barrett, B. (2006). *A Food Safety Social Marketing Campaign for Young Adults at Kansas State University*. Rutgers University (in partnership with USDA – CSREES Food Safety Initiative Program). Funding: \$5,000.
- Shanklin, C., Roberts, K. R., Barrett, E. B., & Brannon, L. A. (2003). *Improving Food Safety Practices of Restaurant Employees Using the Theory of Planned Behavior*. USDA – CSREES Food Safety Initiative Program. Funding: \$482,763.

Proposals Submitted

- Ogbeide, G.C., Roberts, K. R., Marcy, J., Crandall, P., Barrett, E. B., & Ricke, S. (2011). *Incorporating Food Safety into the High School Curriculum While Enhancing Undergraduate Education and Personnel Entering the Workforce in STEM*. USDA – Higher Education Challenge Grant. Funding: \$299,420 (Not Funded)
- Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2010). *A Proposed Center of Excellence for School Food Safety Research, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$778,720 (Not Funded, RFA Cancelled).
- Roberts, K.R., Kwon, J., & Sauer, K.L. (2010). *Exploring and Improving the Food Safety Practices in Asian and Hispanic Restaurants Using the Theory of Planned Behavior*. USDA – CSREES Food Safety Initiative Program. Funding: \$599,979. (Not Funded)
- Roberts, K.R., Kwon, J., Sauer, K.L., & Ellis, J. (2009). *Exploring and Improving Food Safety Training in Ethnic Restaurants*. USDA – CSREES Food Safety Initiative Program. Funding: \$599,396. (Not Funded)

Roberts, K. R., Olds, D. A., Sneed, J. (2005). *HACCP Training Preferences Among School Foodservice Directors*. Foodservice Management Education Council. Funding Requested: \$1,000.00 (Not funded).

Remig, V., Roberts, K. R., Shanklin, C., Bryant, T. J. (2004). *Multimedia food safety training program for older adults*. USDA – CSREES Food Safety Initiative Program. Funding: \$524,936 (Not funded, resubmitted & funded in 2006).

Publications (Peer-Reviewed)

Sneed, J., Phebus, R., Duncan-Goldsmith, D., Milke, D., Sauer, K., & Roberts, K.R., Johnson, D. (in press). Consumer Food Handling Practices Lead to Cross Contamination. *Food Protection Trends*.

Grisamore, A., & Roberts, K. R. (in press). Food recall attitudes and behaviors of school foodservice directors. *Journal of Child Nutrition & Management*.

Boutros, B. A. S., Hewedi, M. M., Roberts, K. R., Megahid, F. M. (in press). Food safety traceability systems in the maritime catering logistics. *Food and Nutrition Sciences*.

Kwon, J., Roberts, K. R., & Sauer, K. L., Cole, K., Shanklin, C. W. (Under Review). Food safety inspection reports identify behavioral and non-behavioral risks in U.S. school foodservice operations. *Journal of Child Nutrition & Management*.

Arendt, S. W., Roberts, K. R., Strohhahn, C., Paola, P., Ellis, J., & Meyer, J. (2014). Motivating foodservice employees to follow safe food handling practices: Perspectives from a multigenerational workforce. *Journal of Human Resources in Hospitality and Tourism*, 13, 323-349. doi:10.1080/15332845.2014.888505

Roberts, K. R., Sauer, K. L., Sneed, J. S., Kwon, J., Olds, D. Cole, K., & Shanklin, C. (2014). A Comprehensive Analysis of School Food Safety Programs Based on HACCP Principles. *Journal of Child Nutrition & Management*, 38(1). Available online at <http://www.schoolnutrition.org/Content.aspx?id=20273>

Kwon, J., Roberts, K. R., Sauer, K., Cole, K. B., & Shanklin, C. W. (2014). Food safety risks in restaurants and school foodservice establishments: Health inspection reports. *Food Protection Trends*, 34, 25-35.

Olds, D. A., Roberts, K. R., Sauer, K. L., Sneed, J., & Shanklin, C. W. (2013). Efficacy of cooling beef taco meat and steamed rice in United States school foodservice operations. *Food and Nutrition Sciences*, 4, 735-740. doi:<http://dx.doi.org/10.4236/fns.2013.47094>

Roberts, K. R., Olds, D. A., Shanklin, C. A., Sauer, K., & Sneed, J. (2013). Cooling of foods in retail food establishments. *Food Protection Trends*, 33, 27-31.

- Roberts, K. R., Arendt, S. W., Strohbehn, C., Ellis, J., Paez, P., Meyer, J. (2012). Educating Future Managers on How to Help Motivate Employees to Follow Food Safety Practices. *Journal of Foodservice Management and Education*, 6, 1-8.
- York, V.K., Brannon, L.A., Roberts, K.R., Shanklin, C.W., Howells, A.D., & Barrett, B.B. (2012). Effects of observing employees for food safety compliance rates. *Journal of Foodservice Management and Education*, 6, 17-24.
- Arendt, S. W., Roberts, K. R., Strohbehn, C., Ellis, J., Paola, P., Meyer, J. (2012). Use of Qualitative Research in Foodservice Organizations: A Review of Challenges, Strategies, and Applications. *International Journal of Contemporary Hospitality Management*, 24(6), 1-20.
- Sharma, A., Roberts, K. R., & Seo, K. (2011). HACCP cost analysis in retail food establishments. *Food Protection Trends*, 31, 834-844.
- Roberts, K.R., & Barrett, B. (2011). Restaurant managers' beliefs about food safety training: An application of the theory of planned behavior. *Journal of Foodservice Business Research*, 14(3), 206-225.
- Roberts, K.R., Kwon, J., Shanklin, C. W., Liu, P., & Yen, Wen-Shen. (2011). Food safety practices lacking in independent ethnic restaurants. *Journal of Culinary Science & Technology*, 9(1), 1- 16.
- Kwon, J., Roberts, K.R., & Shanklin, C.W., Liu, P., Yen, W. S. F (2010). Food Safety Training Needs Assessment for Independent Ethnic Restaurants: Review of Health Inspection Data in Kansas. *Food Protection Trends*, 30, 412-421.
- York, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Howells, A.D., & Barrett, B.B. (2009). Foodservice employees benefit from interventions targeting barriers to food safety. *Journal of the American Dietetic Association*, 109(9), 1576-1581.
- York, V. K., Brannon, L. A., Roberts, K. R., Shanklin, C. W., & Howells, A. D. (2009). Using the theory of planned behavior to elicit restaurant employee beliefs about food safety: Using surveys versus focus groups. *Journal of Foodservice Business Research*, 12(2), 180-197.
- Brannon, L. A., York, V. K., Roberts, K. R., Shanklin, C. W., & Howells, A. D. (2009). Appreciation of food safety practices based on level of experience. *Journal of Foodservice Business Research*, 12(2), 134-154.
- York, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Barrett, B.B., & Howells, A.D. (2009). Intervention improves restaurant employees' food safety compliance rates. *International Journal of Contemporary Hospitality Management*, 21(4), 459 – 478.
- Roberts, K. R., & Barrett, B. (2009). Behavioral, normative, and control beliefs

impact on the intention to offer food safety training to employees. *Food Protection Trends*, 29, 21-30.

Howells, A. D., Roberts, K. R., Shanklin, C. W., Pilling, V. K., Brannon, L. A., & Barrett, B. B. (2008). Restaurant employees' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 108:1345-1349.

Pilling, V.K., Brannon, L. A., Shanklin, C. W., Howells, A. D., & Roberts, K. R. (2008). Identifying specific beliefs to target to improve restaurant employees' intentions for performing three important food safety behaviors. *Journal of the American Dietetic Association*, 108, 991-997.

Roberts, K. R., Barrett, B. B., Howells, A. D., Shanklin, C. W., Pilling, V. K., Brannon, L. A. (2008). Food safety training and foodservice employees' knowledge and behavior. *Food Protection Trends*, 28(4), 252-260.

Pilling, V. K., Brannon, L. A., Shanklin, C. W., Roberts, K. R., Barrett, B. B., Howells, A. D. (2008). Food safety training requirements and food handlers' knowledge and behaviors. *Food Protection Trends*, 28(3), 192-200.

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

Roberts, K. R., Barrett, B., & Sneed, J., (2005). Status of prerequisite and HACCP program implementation in Iowa and Kansas restaurants: Sanitarians' perspective. *Food Protection Trends*, 25(9), 694-700.

Roberts, K. R., & Sneed, P.J. (2003). The status of prerequisite and HACCP programs in Iowa Restaurants. *Food Protection Trends*, 23, 808-816.

Publications in Progress

Sneed, J., Duncan-Goldsmith, D., Sauer, K., & Roberts, K. (in development). Self-reported and observed food handling behaviors of consumers. *Journal of the Academy of Nutrition and Dietetics*.

Published Abstracts (Peer-Reviewed)

Kwon, J., Roberts, K., & Sauer, K. (2013). Food safety risks in restaurants and school foodservice establishments: An investigation of health inspection reports. *Journal of Food Protection*, 76(Supp.), 228.

Dale, R., & Roberts, K.R. (2013). Exploring undergraduate students pre-entry career expectations. Volume XVII. Proceedings of the Eighteenth Annual Graduate

Education and Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA; January 3-5 [CD-ROM]. *Poster Session*.

Fan, S., & Roberts, K.R. (2013). Food safety practices in childcare centers in Kansas. Volume XVII. Proceedings of the Eighteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA; January 3-5 [CD-ROM]. *Poster Session*.

Grisamore, A., & Roberts, K.R. (2013). Attitudes and behaviors of school foodservice directors about food recalls. Volume XVII. Proceedings of the Eighteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA; January 3-5 [CD-ROM]. *Poster Session*.

Roberts, K. R., Remig, V. M., Bryant, T. J., & Snyder, G. (2011). Predicting behavioral intention toward safe food handling of community-based mature adults. *Journal of the American Dietetic Association, 111(2S)*, A60.

Roberts, K. R., & Barrett, E. B. (2010). Subjective norms an important factor in the decision to offer food safety training among independent and chain restaurant managers. *Journal of the American Dietetic Association, 110(2S)*, A57.

Sabo, T. L. B., Remig, V. T., Roberts, K. R., Bryant, T. J., Snyder, G., McDougal, H. (2010). Mature Kansans' food safety knowledge and concerns while eating away from home. *Journal of the American Dietetic Association, 110(2S)*, A69.

Hornsby, G., Roberts, K.R., Kwon, J. (2010). Consumer Perceptions of Food Misbehaviors. Volume XV. Proceedings of the Fifteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Washington, DC; January 7-9 [CD-ROM].

Kwon, J., Roberts, K. R., Shanklin, C. W., Liu, P., & Yen, W. S. F. (2009). Food Safety Training Need Assessment for Independent Ethnic Restaurants: Review of Health Inspection Data in Kansas. *Journal of Food Protection, 71(A)*, 38.

Roberts, K. R. & Barrett, E. (2009). Exploring restaurant managers' beliefs about food safety training. *Journal of the American Dietetic Association, 109(3S)*, A45.

Roberts, K. R., Kwon, J., & Shanklin, C. W. (2009). Food safety practices in ethnic restaurants in Kansas. *Journal of the American Dietetic Association, 109(3S)*, A64.

Roberts, K. R., Remig, V., Bryant, T. J., & Snyder, G. (2009). Older adults' technology preferences related to food safety education. *Journal of the American Dietetic Association, 109(3S)*, A64.

- Remig, V., Roberts, K. R., Bryant, T. J., & Snyder, G. (2009). Discussion Groups with Mature Adults Help Identify Food Safety Issues and Barriers. *Journal of the American Dietetic Association*, 109(3S), A63.
- Angolo, C. W., & Roberts, K. R. (2009). Food Safety Knowledge and Handling Practices of Domestic Workers in Nairobi, Kenya. Volume XIV. Proceedings of the Fourteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV, January [CD-ROM].
- Howells, A., Roberts, K., Shanklin, C., Pilling, V., Brannon, L., & Barrett, E. (2007). Restaurant employees' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 107(8S), 73.
- Pilling, V. K., Phillips, W. C., Roberts, K. R., Brannon, L. A., Shanklin, C. W., & Barrett, E.B. (2005). Students' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 105(8S) 13.
- Roberts, K. R., Shanklin, C., Brannon, B., Barrett, B., Phillips, W., Pilling, V. (2005). *Improving Food Safety Practices of Restaurant Employees Using the Theory of Planned Behavior*. Volume X. Proceedings of the Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Myrtle Beach, SC, January, [CD-ROM].
- Roberts, K. R., Barrett, B., Sneed, J. (2004). *Health department sanitarians' perceptions of food safety practices in restaurants*. Volume IX. Proceedings of the Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX, 662-664.
- Riggins, L. D., Roberts, K. R., & Barrett, B. (2004). HACCP implementation in college and university foodservice. Volume IX. Proceedings of the Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX, 646-649.
- Roberts, K. R., Hwang, J., & Sneed, P.J. (2003) *Factors influencing restaurant decisions of airline travelers*. 9th Annual Recent Advances in Retailing & Services Science Conference, Heidelberg, Germany, 101-104.
- Roberts, K. R., & Barrett, B. (2003). *Restaurant managers' perceptions and knowledge of irradiated foods*. Volume VIII. Proceedings of the Eight Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV, 589-591.
- Roberts, K. R., & Sneed, P. J. (2002). *A gap analysis of Hazard Analysis Critical Control Point (HACCP) prerequisite programs for independent restaurants in Iowa*. Volume VII. Proceedings of the Seventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX, 475-77

Presentations at Professional Meetings (Peer-Reviewed)

International

Milke, D., Sneed, J., Duncan-Goldsmith, D., Severt, N., Baumann, N., Schwan, C., Roberts, K. R., Sauer, K., Johnson, D., & Phebus, R. (2014). Impact of Food Safety Messages on Consumer Food Handling Behaviors. *Annual meeting of the International Association of Food Protection*. Indianapolis, Indiana. (Poster Presentation)

Roberts, K.R., Sauer, K.L., Sneed, J., Kwon, J., Shanklin, C. (August 2012). HACCP Programs in School Foodservice Operations. *Annual meeting of the International Council of Hotel, Restaurant, and Institutional Education*. Providence, Rhode Island. (Poster Presentation)

Roberts, K. R., Arendt, S. W., Strohbehn, C., Ellis, J. D., & Paez, P. (August 2011). Educating Future Managers on How to Help Motivate Employees to Follow Food Safety Practices. *Annual meeting of the International Council of Hotel, Restaurant, and Institutional Education*. Dallas, Texas. (Stand-up Presentation)

Sharma, A. & Roberts, K. R. (August 2011). Cost analysis of HACCP implementation in foodservice organizations. *Annual meeting of the International Association of Food Protection*. Dallas, Texas.

Kwon, J, Roberts, K. R., & Shanklin, C. W. (July 2009). Food safety training needs assessment for independent ethnic restaurants: Review of health inspection data in Kansas. *Annual meeting of the International Association of Food Protection*, Dallas, Texas.

Roberts, K. R., Shanklin, C. W., Pilling, V. K., Brannon, L. A., Howells, A., & Barrett, E. B. (July 2007). The Impact of Food Safety Training on Foodservice Employees' Knowledge and Behavior. *Annual meeting of the International Council of Hotel, Restaurant, and Institutional Education*, Dallas, Texas.

National

Roberts, K. R., & Fan, S. (July 2014). Food safety practices in childcare centers in Kansas. *School Nutrition Association Annual National Conference*. Boston, Massachusetts (Poster Presentation)

Roberts, K. R., & Grisamore, A. (July 2014). School foodservice directors' food recall attitudes & Behaviors. *School Nutrition Association Annual National Conference*. Boston, Massachusetts (Poster Presentation)

Sneed, J., Sauer, K., Roberts, K., Aramouni, F., & Cole, K. (July 2014). Serving up science: The path to safe food in schools. *School Nutrition Association Annual National Conference*. Boston, Massachusetts (Poster Presentation; Bests Practices Category)

Sneed, J., Sauer, K., Roberts, K., & Duncan-Goldsmith, D. (June 2013). Impact of Food Safety Messages on the Food Handling Behaviors of Parents of Young Children. *2013 Marketing and Public Policy Conference*. Washington, DC.

- Roberts, K. R., Sauer, K., Sneed, J., Kwon, J., & Cole, K. (July 2013). Employee handwashing practices in school foodservice operations. *School Nutrition Association Annual National Conference*. Kansas City, Missouri.
- Roberts, K. R., Sauer, K., Sneed, J., Kwon, J., & Cole, K. (July 2013) Status of food safety programs in school foodservice operations. *School Nutrition Association Annual National Conference*. Kansas City, Missouri.
- Sauer, K., Roberts, K. R., Sneed, J., Kwon, J., Cole, K., & Novosel, K. (July 2013). Restroom handwashing facilities in proximity to school cafeterias. *School Nutrition Association Annual National Conference*. Kansas City, Missouri. *Winner: Best research poster of 21 submissions*
- Kwon, J., Roberts, K. R., & Sauer, K. (July 2013). Food safety risk identification at child nutrition programs in the U.S. through Food Safety Inspection Reports. *School Nutrition Association Annual National Conference*. Kansas City, Missouri.
- Roberts, K.R., Olds, D., Sauer, K., Shanklin, C., Sneed, J., & Grisamore, A. (July 2012). Cooling of Tomato Sauce and Chili in School Foodservice Operations. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K.R., Sauer, K., Cole, K., Fan, D., Grisamore, A., & Keller, J. (July 2012). Health inspection violations in school foodservice operations. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K. R., & Sauer, K. L. (July 2012). Avoiding a showdown: Successfully working with your inspector. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K. R., Sauer, K. L., Arendt, S., & Strohbehn, C. (July 2012). Cleaning up their act: improving food handling behaviors. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K. R., Remig, V. M., Bryant, T. J., & Snyder, G. (March 2010). Mature Kansans assess barriers to handwashing while preparing food in the home. *USDA Food Safety Education Conference: Advances in Food Safety Education: Trends, Tools, and Technologies*. Atlanta, Georgia.
- Roberts, K. R., Shanklin, C. W., Barrett, B. B., Brannon, L. A., & York, V. A. (March 2010). Lessons learned in conducting food safety research in restaurants – the problems of recruitment and retention. *USDA Food Safety Education Conference: Advances in Food Safety Education: Trends, Tools, and Technologies*. Atlanta, Georgia.

Kwon, J., Roberts, K. R., & Shanklin, C.W (March 2010). Evaluation of Online Health Inspection Reports Indicates Food Safety Practices Lacking in Ethnic and Independent Restaurants in Kansas. *USDA Food Safety Education Conference: Advances in Food Safety Education: Trends, Tools, and Technologies*. Atlanta, Georgia.

Pilling, V. K., Brannon, L. A., Roberts, K. R., Howells, A. D., Olds, D. A., Phillips, W., Shanklin, C. W., & Barrett, E. B. (August 2007). Evaluating Safety Training in Restaurants Using Theory of Planned Behavior. *Annual meeting of the American Psychological Association*. San Francisco, California.

Roberts, K. R., Pilling, V. K., Brannon, L. A., Shanklin, C. W., Phillips, W. C., & Barrett, E. (September 2006). *Influence of Food Safety Training on Students' Appreciation of Food Safety Behaviors*. *USDA Food Safety Education Conference: Reaching At-Risk Audiences & Today's Other Food Safety Challenges*. Denver, Colorado

Pilling, V. K., Brannon, L. A., Roberts, K. R., Phillips, W., Shanklin, C. W., & Barrett, E. B. (May 2006). Theory of planned behavior belief elicitation: Surveys vs. focus groups. Annual meeting of the Association for Psychological Science, New York City, NY.

Pilling, V. K., Brannon, L. A., Roberts, K. R., Phillips, W., Shanklin, C. W., & Barrett, E. B. (August 2006). Implications of theory of planned behavior for workplace safety interventions. Annual meeting of the American Psychological Association, New Orleans, LA.

Regional/State

Roberts, K.R., & Sauer, K.L. (April 2012). Understanding good agricultural practices and working with your suppliers. Annual meeting of the Kansas Nutrition Council and Kansas Dietetic Association. Topeka, KS

Pilling, V. K., Brannon, L.A., Roberts, K.R., Olds, D.A., Phillips, W., Howells, A.D., Shanklin, C.W., & Barrett, E.B. (May 2007). Use of Theory of Planned Behavior to Improve Food Safety. *Annual meeting of the Midwestern Psychological Association*. Chicago, Illinois.

Pilling, V. K., Brannon, L. A., Phillips, W., Barrett, E. B., Roberts, K. R., & Shanklin, C. W. (May 2006). Type of experience influences restaurant employees' appreciation of food safety. Annual meeting of the Midwestern Psychological Association, Chicago, IL.

Invited Presentations

National

Roberts, K.R. (2014). Food Safety Research in Foodservice Operations: Behavioral-Based Approaches. HRI489: Issues in Food Safety; Iowa State University; Dr. Lakshman Rajagopal, Instructor. February 17. 35 participants

- Sneed, J., Roberts, K.R., & Sauer, K. (2014). Creating a culture of food safety. 2014 Major Cities Training Symposium, National Foodservice Management Institute. Salt Lake City, UT. March 25 – 26. 49 participants.
- Roberts, K.R., Sneed, J., & Sauer, K. (2014). Center of Excellence Research Overview. 2014 Major Cities Training Symposium, National Foodservice Management Institute. Salt Lake City, UT. March 25 – 26. 49 participants.
- Roberts, K. R., & Sauer, K. (August 2013). Food safety research. John C. Stalker Institute of Food and Nutrition Summer Institute. Worcester, Massachusetts. 20 participants.
- Sauer, K., & Roberts, K. R. (August 2013). Practicing food safety. John C. Stalker Institute of Food and Nutrition Summer Institute. Worcester, Massachusetts. 52 participants.
- Roberts, K.R. (2013). Iowa School Foodservice Managers' Update Workshop. Ames, Iowa. June 13. 118 participants.
- Roberts, K.R. & Sauer, K. (2013). Orange County Public Schools Food Safety Training. Orlando, Fl. January 10. 250 participants.
- Roberts, K.R., & Sauer, K. (April 2012). Managing Food Safety When Handling Fresh Produce in Schools. Webinar sponsored by the United States Department of Agriculture and School Nutrition Foundation. 675 attendees.

Contributed Chapters in Published Books

- Roberts, K.R., Halbrook, B., & Sneed, J. (2014). The Legislative Process, Regulatory Trends, and Associations. *Researching the Hazard in Hazardous Foods: A Guide to What is Happening in Food Safety in the Hospitality Industry* (pp. 99 – 122). CRC Press/Apple Academic Press
- Gilmore, S. A. (2005). CLG Management. *Cases in Human Resource Management* (pp. 48 – 54). Upper Saddle River: NJ: Prentice Hall.

Presentations/Workshops (Non-refereed)

- Roberts, K. R. (2007). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Advisory Council. Topeka, Kansas. 32 participants.
- Roberts, K. R. (2007). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Inspector Retreat. Topeka, Kansas. 36 participants.
- Roberts, K. R. (2007). *Food safety practices of restaurant employees behavior*. Kansas Department of Health and Environment Secretary's Food Safety Advisory Council. Topeka, Kansas. 32 participants.

- Roberts, K. R. (2007). *Food safety practices of restaurant employees behavior*. Kansas Department of Health and Environment Secretary's Food Safety Inspector Retreat. Topeka, Kansas. 36 participants.
- Roberts, K. R. & Sauer, K. (2005). *Tools for effective college teaching*, Kansas State University Graduate Student Orientation. Manhattan, Kansas. 47 participants.
- Roberts, K. R. & Sauer, K. (2005). 1st Annual Summer Institute in Hospitality Management, Kansas State University (Co-Director and Presenter). Manhattan, Kansas. 14 participants.
- Roberts, K. R. (2004). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Advisory Council. Topeka, Kansas. 30 participants.
- Roberts, K. R. (2004). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Inspector Retreat. Topeka, Kansas. 43 participants.
- Roberts, K. R. (2003). ServSafe® Food safety training program for Triangle Management, Inc. Williamsburg, IA. July 14. 35 participants.
- Roberts, K. R. (2003). ServSafe® Food safety training program for Triangle Management, Inc. Williamsburg, IA. July 28. 36 participants.
- Steiner, P., Anderson, B., & Roberts, K. R. (2002). ServSafe® Food safety training program for foodservice operations. Burlington, IA. May 9 & 10. 27 participants.
- Steiner, P., Anderson, B., & Roberts, K. R. (2002). ServSafe® Food safety training program for foodservice operations. Burlington, IA. May 7 & 8. 22 participants.
- Roberts, K. R., Temple, J., Utoff, S., & Henroid, Jr., D. H. (2001). ServSafe® Food safety training program for foodservice operations. Williamsburg, IA. October 31. 13 participants. 23 participants.
- Huss, J. J., Henroid, Jr. D. H., & Roberts, K. R. (2001). ServSafe® Food Safety Training. In-service education for the Iowa State University Nutrition and Health Field Specialists. Des Moines, IA. May. 33 participants.

Faculty Salaries and Fringe Benefits Committee, 2014 – present
 Assistant Dean 5-Year Review Committee, 2014
 Advisor, Club Managers' Association of America, 2003 – Present
 Co-Advisor, Hospitality Management Society, 2003 – 2008
 Curriculum Committee, Hotel and Restaurant Management Program, 2003 – Present
 Committee Chair, 2009 - present
 Advisor, Delta Tau Delta Fraternity, 2009 – 2012
 Student Learning Outcomes Committee, Hotel and Restaurant Management Program,
 2003 - Present
 Kansas State University Faculty Senate, 2008 – 2012
 Kansas State University Faculty Senate Academic Affairs Committee, 2008 – 2012
 Kansas State University Calendar Committee, 2010 – present
 Zimbira Steering Committee, 2008 – 2011
 K-State Social Media Working Group, 2009 - 2010
 HMD/Graduate Faculty Representative, HE Academic Affairs Committee, 2008 –
 Present
 Committee Chair, 2009 - 2010
 Human Ecology Representative, Kansas State University Honor Council, 2004 – 2008
 Kansas State University Web Presentation Technology Advisory Group, 2004 - 2007
 Kansas State University, College of Human Ecology, Student Affairs Committee, 2004 –
 2007

Professional Associations, Service, and Honors

Peer Reviewer, Global Research Network Program 2014, National Research Foundation of
 Korea, 7/2014
 Recipient, Kansas State University Presidential Award for Excellence in Undergraduate
 Teaching, 2013
 Ad Hoc Reviewer, Food Control, 2014
 Recipient, Kansas State University Faculty Senate Professor of the Week Recognition,
 December 3, 2011
 Recipient, Myers-Alford Teaching Award, 2011
 Recipient, Bedford Distinguished Faculty Award, 2007
 Co-editor, Journal of Foodservice Management and Education, 2009 – Present
 Ad Hoc Reviewer, International Journal of Hospitality Management, 4/2013
 Member, School Nutrition Association, 2010 -Present
 Research Committee, 2012 - Present
 Member, Foodservice Systems Management Education Council
 Secretary, 2011 – 2015
 Nominations Committee, 2009 - 2011
 Member, CHRIE
 Member, KOMA-CHRIE
 Member, Club Managers Association of American (CMAA)
 Member, Oklahoma – Kansas CMAA
 Member, Mid-America CMAA
 Member, International Association of Food Protection
 Member, National Restaurant Association