

**a) Academic Appointments:**

- 8/2015 – Present    **Associate Professor**, School of Hospitality and Tourism Management, Purdue University, West Lafayette, IN
- 8/2009 – 8/2015    **Assistant Professor**, School of Hospitality and Tourism Management, Purdue University, West Lafayette, IN
- 1/1998 -7/2009    **Clinical Chef Instructor/Special Events Chef**, School of Hospitality and Tourism Management, Purdue University, West Lafayette, IN

**b) Degrees Earned:**

- Ph.D.            Purdue University, West Lafayette, IN, Career and Technical Education; 8/09
- M.S.            Purdue University, West Lafayette, IN, Hospitality & Tourism Management; 12/02
- B.P.S.            Culinary Institute of America, Hyde Park, NY, Culinary Arts 11/97
- A.O.S.            Culinary Institute of America, Hyde Park, NY, Culinary Arts 1/85

**c) Industrial and Professional Appointments:**

- 1994 – 1996        **Executive Chef**, Flossmoor Country Club, Flossmoor, IL
- 1991 – 1994        **Executive Chef**, Tournament Players Club Summerlin, Las Vegas, NV
- 1989 – 1991        **Sous Chef**, Tournament Players Club Avenel, Potomac, MD
- 1988 – 1989        **Staggiare**, Buffet de la Gare, Neuchatel, Switzerland
- 1985 – 1988        **Executive Banquet Chef**, Historic Inns of Annapolis, MD

**d) Professional Certification:**

- 2003 – Present      **ServSafe Food Protection Manager Certification**, National Restaurant Association
- 1997-2012          **Certified Executive Chef**, American Culinary Federation
- 2002-2012          **Certified Culinary Educator**, American Culinary Federation

**e) Awards and Honors:**

Grand Prize (04/07) Faculty Advisor: Sara Lee Innovation Award Competition

First Prize (08/99) IIQEST Ethical Leadership in the Hospitality Industry Essay Contest

**f) Memberships in Academic & Professional Organizations:**

2004 – Present International Council on Hotel, Restaurant and Institutional Education (CHRIE)

2001 – Present GAMMA SIGMA DELTA – Agriculture, Consumer and Family Sciences, Veterinary  
Medicine Honor Society

1997 – Present ETA SIGMA DELTA – International Hospitality Management Honor Society

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## A. Discovery

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Where multiple authors are included, the primary author is indicated with an asterisk. Additionally, graduate student authors are underlined. HTM Tier rankings and impact factors are provided following each reference. HTM Tier rankings (as of the date of publication) were determined by HTM faculty and based upon Journal quality, research relevance, and distribution scope, with Tier 1 as most influential. Web of Knowledge SSCI and SCI rankings are provided where possible, as well as the SCImago Journal & Country Rank (SJR) based on the Scopus database.

### 1. Published Work:

#### a1. Refereed Journal Articles

Sun\*, X., Almanza, B., Behnke, C., Ghiselli, R., and Byrd, K. (2021). Consumer's preferences among low-calorie food alternatives in casual dining restaurants. International Journal of Contemporary Hospitality Management. 33(8): 2613-2631. (HTM Tier 1; SSCI indicator 6.514).

Her\*, E., Behnke, C., and Almanza, B. (June 2021). Can dining alone lead to healthier menu item decisions than dining with others? The roles of consumption orientation and menu nutrition information. Korean Journal of Community Nutrition. 26(3):155-166.

Mohamed\*, M., Chun, D., Lehto, X., and Behnke, C. (2021). Destination restaurants, place attachment and future destination patronization. Journal of Vacation Marketing. 1-18. (HTM Tier 2; SSCI indicator 3.525)

Mohamed\*, M., Lehto, X., Hewedi, M., and Behnke, C. (2021). Naïve destination food images. Journal of Hospitality and Tourism Management. 47, 93-103. (HTM Tier 2; SSCI indicator 5.959).

Sun\*, X., Behnke, C., Almanza, B., Ghiselli, R., and Byrd, K. (2020). Consumers' perception of reduced calorie meals: How low is "Low-Calorie?". Journal of Foodservice Business Research. 23(6). (HTM Tier 1; SSCI indicator 0.26).

Her\*, E., Behnke, C., and Almanza, B. (2019). Does a water flow timer improve food handlers' handwashing practices in foodservice establishments: The effect of passive and indirect intervention. Journal of Environmental Health. 81(8). (SJR indicator 0.818).

Jeong\*, E., Jang, S., Behnke, C., Anderson, J., and Day, J. (2019). A scale for restaurant customers' healthy menu choices: Individual (motives & barriers) and Environmental Factors. International Journal of Contemporary Hospitality Management. 31(1), 217-246. (HTM Tier 1; SJR indicator 1.745).

Byrd\*, K., Almanza, B., Ghiselli, R., Behnke, C., and Eicher-Miller, H. (2018). Adding sodium information to casual dining restaurant menus: Beneficial or detrimental for consumers? Appetite. 125, 474-485. (HTM Tier 1; SCI indicator 2.691).

- Wei\*, W., Gaeul, K., Miao, L., Behnke, C., and Almanza, B. (2018). Consumer inferences of corporate social responsibility (CSR) claims on packaged foods. Journal of Business Research. 83, 186-201. (SJR indicator 1.682).
- Fisher\*, J., Almanza, B., Behnke, C., Nelson, D., and Neal, J. (2018). Norovirus on cruise ships: Motivation for handwashing? International Journal of Hospitality Management. 75, 10-17. (HTM Tier 1; SSCI indicator 1.939).
- Ge\*, L., Almanza, B., Behnke, C., & Tang, C. (2018). Will reduced portion size compromise restaurant customer's value perception? International Journal of Hospitality Management. 70, 130-138. (HTM Tier 1; SSCI indicator 1.939).
- Ouyang\*, Y., Almanza, B., Behnke, C., & Ghiselli, R. (2018). The influence of food aromas on restaurant consumer emotions, perceptions and purchases. Journal of Hospitality Marketing and Management. 27(4), 405-423. (HTM Tier 1; SJR indicator 1.032).
- Sun\*, X., Kim, J., Behnke, C., Almanza, B., Greene, C., Miller, J., & Schindler, B. (2017). The cleanliness of reusable water bottles: How contamination levels are affected by bottle usage and cleaning behaviors of bottle owners. Food Protection Trends. 37(6), 392-402. (SJR Indicator 0.42).
- Almanza\*, B., Byrd, K., Behnke, C., Ma, J., & Ge, L. (2017). Cookbooks in history: How do they reflect food safety? Appetite. 116, 599-609. (HTM Tier 1; SCI indicator 2.691).
- Byrd\*, K., Almanza, B., Ghiselli, R., Behnke, C., and Eicher-Miller, H. (2018). Reported action to decrease sodium intake is associated with dining out frequency and use of menu nutrition information among U.S. adults. Journal of the Academy of Nutrition and Dietetics. 118(5), 824-835. (HTM Tier 1; SCI indicator 3.609).
- Seo\*, S., Miao, L., Almanza, B., and Behnke, C. (2018). How have restaurant firms responded to food safety crises? Evidence from media coverage. Journal of Foodservice Business Research. 21(1). (HTM Tier 1; SSCI indicator 0.26).
- Parikh\*, A., Behnke, C., Almanza, B., Nelson, D., and Vorvoreanu, M. (2017). Comparative content analysis of professional, semi-professional and user-generated restaurant reviews. Journal of Foodservice Business Research. 20(5) (HTM Tier 1; SJR indicator 0.26).
- Almanza\*, B., Ma, J., Ghiselli, R., Lee, J., Behnke, C., Sydnor, S., Park, H., and Kim, J. (2017). Do the physical facilities in restaurants match older Americans' preferences? Journal of Foodservice Business Research. 20(3). (HTM Tier 1; SJR indicator 0.26).
- Nuebling\*, M., Sydnor, S., Almanza, B., Behnke, C., and Hammond, R. (2017). If only they knew: How sampling impacts wine innovation diffusion in the U.S. foodservice industry. Journal of Foodservice Business Research. 20(4). (HTM Tier 1; SJR indicator 0.26).

- Nuebling\*, M., Behnke, C., Hammond, R., Sydnor, S., and Almanza, B. (2017). On Tap: Foodservice Operators' Perceptions of a Wine Innovation. Journal of Foodservice Business Research. 20(3). (HTM Tier 1; SJR indicator 0.26).
- Sun\*, X., Behnke, C., Almanza, B., and Nelson, D. (2017). A comparison of the efficacy of chef knife cleaning methods. Journal of Foodservice Business Research. 20(1). (HTM Tier 1; SJR indicator 0.26).
- Behnke\*, C., Gaulke, C., and Almanza, B. (2016). State health department directors' insights into farmers' markets inspection practices and resources. Food Protection Trends. 36(3), 183-194. (SJR Indicator 0.42).
- Chen\*, Y., Lehto, X., Behnke, C., and Tang, C. (2015). Investigating children's role in family dining-out choices: Evidence from a casual dining restaurant. Journal of Hospitality Marketing & Management. 25(6), 706-725. (HTM Tier 1; SJR indicator 1.032).
- Seo\*, S., Almanza, B., Miao, L., and Behnke, C. (2015). The effect of social media comments on consumers' responses to food safety information. Journal of Foodservice Business Research. 18(2). (HTM Tier 1; SJR indicator 0.26).
- Torres\*, E., Adler, H., Behnke, C., Miao, L., and Lehto, X. (2015). The use of consumer generated feedback in the hotel industry: Current practices and their effects on quality. International Journal of Hospitality & Tourism Administration. 16(3). (HTM Tier 2; SJR indicator 0.269).
- Behnke\*, C., and Seo, S., (2015). Using smartphone technology to assess the food safety practices of farmers' markets foodservice employees. Journal of Foodservice Business Research. 18(1). 1-19. (HTM Tier 1; SJR indicator 0.26).
- Parikh\*, A., and Behnke, C., (2015). Nutrition labels: Exploring customer perceptions. Journal of Foodservice Business Research. 18(1). 48-57. (HTM Tier 1; SJR indicator 0.26).
- Parikh\*, A., Behnke, C., Nelson, D., Vorvoreanu, M., and Almanza, B. (2014). A qualitative assessment of yelp.com users' motivations to submit and read restaurant reviews. Journal of Culinary Science and Technology. 13(1), 1-18. (HTM Tier 3; SJR indicator 0.12).
- Parikh\*, A., Behnke, C., Vorvoreanu, M., Almanza, B., and Nelson, D. (2014). Motives for reading and articulating user-generated restaurant reviews on Yelp.com. Journal of Hospitality and Tourism Technology. 5(2). (SJR indicator 0.234).
- Seo\*, S., Jang, S., Almanza, B., Miao, L., and Behnke, C. (2014). The negative spillover effect of food crises on restaurant firms: Did Jack in the Box really recover from an E. coli scare? International Journal of Hospitality Management. 39, 107-121. (HTM Tier 1; SSCI indicator 1.692).
- Torres\*, E., Adler, H., Behnke, C., (2014). Stars, diamonds, and other shiny things: The use of expert and consumer generated feedback in the hotel industry. Journal of Hospitality & Tourism Management. 21, 34-43. (HTM Tier 3).

Ge\*, L., Behnke, C., and Almanza, B. (2014). An evaluation of three nutrition labeling formats for restaurant menus. *Hospitality Review*. 31(3). (HTM Tier 1). Digital journal available at <http://digitalcommons.fiu.edu/hospitalityreview/vol31/iss3/6/>

Behnke\*, C., Seo, S., and Miller, K. (2014). Enhancing the study abroad experience: A longitudinal analysis of hospitality-oriented, study abroad program evaluations. *Tourism Management*. 42, 271-281. (HTM Tier 1; SSCI indicator 2.643).

Huss\*, L. R., McCabe, S. D., Dobbs-Oates, J., Burgess, J., Behnke, C., Santerre, C. R., and Kranz, S. (2013). Development of child-friendly fish dishes to increase young children's acceptance and consumption of fish. *Food and Nutrition Sciences, Special Edition*. 4(10A), 78-87. DOI:10:4236/fns.2013.

Torres\*, E., Adler, H., Lehto, X., Behnke, C., and Miao, L. (2013). One experience and multiple reviews: The case of upscale U.S. hotels. *Tourism Review*. 68(3), 3-20. (HTM Tier 3).

Seo\*, S., Jang, S., Miao, L., Almanza, B., and Behnke, C. (2013). The impact of food safety events on the value of food-related firms: An event study approach. *International Journal of Hospitality Management*. 33, 153-165. (HTM Tier 1; SSCI indicator 1.692).

Behnke\*, C., and Seo, S., (2012). Assessing food safety practices in temporary foodservice establishments. *Food Protection Trends*. 32(5), 232-239. (SJR Indicator 0.219).

Behnke, C. (2012). Examining the relationship between emotional intelligence and hospitality student attitudes toward E-learning. *Journal of Hospitality and Tourism Education, Special Edition*. 24(2), 12-20. (HTM Tier 2).

Behnke\*, C. and Greenan, J. (2011). The relationship between emotional intelligence and attitudes toward computer-based instruction of postsecondary hospitality students. *Journal of Career and Technical Education*. 26(1), 62-84.

★ Awarded Best Article of the Year (2012) by the Journal of Career and Technical Education

Behnke\*, C. and Ghiselli, R. (2004). A comparison of educational delivery techniques in a foodservice training environment. *Journal of Teaching in Travel and Tourism*. 4(1/2), 41-56. (HTM Tier 3; SJR indicator 0.21).

## **a2. Book Chapters**

Behnke, C. (2014). Food Safety in Temporary Foodservice Establishments. Chapter in B. Almanza and R. Ghiselli (Eds), *Researching the Hazard in Hazardous Foods*. Apple Academic Press. 277-302.

Behnke, C. (2011). Blended Learning in the Culinary Arts: Tradition Meets Technology. Chapter in F. Glazer (Ed), *Blended Learning: New Pedagogies and Practices for Teaching in Higher Education*. Stylus Publishing. 13-30.

**b1. Unpublished Work: Refereed Journal Articles In Press**

Wang\*, S., Lehto, X., Cai, L., Behnke, C., and Kirillova, K. (Accepted October 2021). Travelers' psychological comfort with local food experiences and place attachment. Journal of Hospitality and Tourism Research. (HTM Tier 1+; SSCI Indicator 5.161).

Bai\*, Y., Jung, S., and Behnke, C. (accepted March 2022). Judging food by its description: A text mining approach examining the most influential words on restaurant menus. Journal of Foodservice Business Research. (HTM Tier 2; SJR indicator 0.33).

**b2. Unpublished Work: Submitted**

Maneerat\*, N., Byrd, K., Almanza, B., Behnke, C., and Nelson, D. (submitted November 2021). Exploring consumer perceptions and adoption intention of home meal kit services during the COVID-19 pandemic. Journal of the Academy of Nutrition and Dietetics. (HTM Tier 1; SJR indicator 1.201).

Wang\*, S., Lehto, X., Cai, L., Behnke, C., and Kirillova, K. (submitted October 2021). Travelers' psychological comfort with local food experiences and place attachment. Journal of Hospitality & Tourism Research. (HTM Tier 1+; SSCI Indicator 3.816).

Diaz Beltran\*, M., Almanza, B., Byrd, K., Behnke, C., and Nelson, D. (submitted April 2021). Photos moderate the adverse effect of optimal menu items defaults on order intention in fast-food restaurants for health-conscious consumers – A randomized experiment with adults. Journal of the Academy of Nutrition and Dietetics. (HTM Tier 1; SJR indicator 1.201).

Diaz Beltran\*, M., Almanza, B., Byrd, K., Behnke, C., and Nelson, D. (submitted March 2021). Nudged defaults reduce calories ordered at a fast-food drive-thru, but also diminish dietary autonomy: A scenario-based experiment with adults. Journal of the Academy of Nutrition and Dietetics. (HTM Tier 1; SJR indicator 1.201).

Gim\*, J., Jang, S., Tang, H., Choi, K. and Behnke, C. (submitted January 2022). Is information asymmetry always detrimental to firm value? Findings from the restaurant industry. International Journal of Hospitality Management. (HTM Tier 1+; SJR indicator 9.237).

**2. Exhibition of Creative Work:**

**a. Refereed Paper Presentations**

Mohamed\*, M., Lehto, X., Behnke, C. and Byrd, K. (July 2022). *Food experience conviviality and tourist subjective wellbeing: The role of food sharing*. 9<sup>th</sup> Biennial ITSA Conference: Corporate Entrepreneurship and Global Tourism Strategies after COVID 19. Gran Canaria.

Bai\*, Y., Jung, S. and Behnke, C. (January 2021). *Do words matter? Consumer's perceptions of words used to describe restaurant menu items.* Standup presentation at the 26th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

★Awarded Conference Best Paper

Mohamed\*, M., Lehto, X., and Behnke, C. (December 2020). *Visitors and non-visitors' food images of Egypt: How do they vary?* Standup presentation at the 8<sup>th</sup> International Tourism Studies Association Biennial Conference. Jakarta.

Bai\*, Y., Behnke, C., and Jung, S. (January 2020). *Menu Descriptions: Analysis of the Most Influential Words found in Restaurant Menus.* Standup presentation at the 25th Annual Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV.

Her\*, E., Behnke, C., and Almanza, B. (January 2020). *Off-Premise Restaurant Dining: The Impacts of Dining Social Context and Self-Determination on Solo and Group Diners' Intentions.* Standup presentation at the 25th Annual Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV.

Her\*, E., Almanza, B., and Behnke, C. (October 2019). *What Parties of One want in Casual Dining Restaurants: Findings from In-depth Interviews.* Standup presentation at the Global Food & Beverage Expo (GFBE). Las Vegas, NV.

Sun\*, X., Almanza, B., Behnke, C., Ghiselli, R., and Byrd, K. (January 2019). *Consumer's Preferences among Low-calorie Food Alternatives in Casual Dining Restaurants.* Standup presentation at the 24<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Wang\*, S., Lehto, X., Cai, L., and Behnke, C. (June, 2018). *Encountering Exotic Cuisine on Foreign Lands: Narrative from the American Travelers*". Standup presentation at the Travel and Tourism Research Association International Conference. Miami, FL.

Leitch\*, S., Keene, M., and Behnke, C. (January 2018). *Blended learning: Lessons learned in an undergraduate hospitality lecture.* Standup presentation at the 23<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Fort Worth, TX.

Ge\*, L., Almanza, B., Behnke, C., Ghiselli, R., and Tang, H. (January 2018). *Food quality versus quantity: Restaurant consumer's value perception.* Standup presentation at the 23<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Fort Worth, TX.

Ge\*, L., Almanza, B., Tang, H., Behnke, C., and Ghiselli, R. (October, 2017). *Food attitude, eating style and body mass index.* Standup presentation at the Seventh International Conference on Health, Wellness & Society. Denver, CO

Ge\*, L., Almanza, B., Byrd, K., Ma, J., and Behnke, C. (January 2017). *Cookbooks in history: How do they reflect food safety?* Standup presentation at the 22<sup>nd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Xiaodi\*, S., Behnke, C., Almanza, B., and Kim, J. (January 2017). *Reusable water bottles: Sustainable, yes – sanitary, maybe?* Standup presentation at the 22<sup>nd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.



Nuebling\*, M., Hammond, R. and Behnke, C. (February 2016). *Demographics of U.S. wine consumers: A comparison between two data collection approaches*. Presentation at the Academy of Wine Business Research 9<sup>th</sup> International Conference. Adelaide, South Australia.

Kim\*, M., Miao, L., Behnke, C., and Almanza, B. (January 2016). *Consumers' cognitive and affective responses to restaurant menu items*. Standup presentation at the 21<sup>st</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.

Kim\*, M., Miao, L., Behnke, C., and Almanza, B. (July 2015). *Restaurant menu design and consumer perception*. Presentation at the 2015 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference, Orlando, FL.

Ma\*, J., Almanza, B., Ji-Eun, L., Ghiselli, R., Behnke, C., and Sydnor, S. (July 2015). *Foodservice design: Are restaurants meeting older consumers' preferences?* Presentation at the 2015 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference, Orlando, FL.

Behnke\*, C., Gaulke, C., and Almanza, B. (July 2014). *Ensuring food safety in farmers' markets: An assessment of state health department inspection practices*. Presentation at the 2014 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference. San Diego, CA.

\*Awarded Conference Best Paper

Nuebling\*, M., Behnke, C., and Hammond, R. (June 2014). *Environmental impacts of wine production: A pilot study exploring consumer knowledge and environmental concern*. Presentation at the Academy of Wine Business Research 8<sup>th</sup> International Conference. Geisenheim, Germany.

Parikh\*, A. and Behnke, C. (January 2013). *Nutrition label formatting: Exploring customer perceptions and behaviors*. Standup presentation at the 18th Annual Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA.

Chen\*, Y., Lehto, X, Behnke, C., and Tang, C. (January 2013). *Investigating children's role in family dining-out choices: A study of casual dining restaurants in Taiwan*. Standup presentation at the 18th Annual Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA.

Torres\*, E., Adler, H., Behnke, C., Miao, L., and Lehto, X. (July 2013). *Consumer and expert reviews: Are they the same?* Presentation at the 2013 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference. St. Louis, MO.

Seo\*, S. and Behnke, C. (July 2012). *Using smartphones to assess the foodsafety practices of farmers' markets*. Presentation at the 2012 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference. Providence, RI.

Behnke\*, C., Seo, S., and Miller, K. (July 2011). *Assessing food safety practices in temporary foodservice establishments*. Presentation at the 2011 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference. Denver, CO.

Seo\*, S., Miller, K., and Behnke, C. (January 2011). *The development of an observational instrument assessing food safety practices in temporary foodservice establishments*. Standup presentation at the 16th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Adler\*, H., Behnke, C., and Lu, Y. (October 2008). *The international component to hospitality education: Study Abroad Programs*. Presentation at the 26<sup>th</sup> annual EuroCHRIE conference, Dubai.

Behnke\*, C. and Ghiselli, R. (July 2003). *A comparison of educational delivery techniques in a foodservice training environment*. Presentation at the 2003 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference. Palm Springs, CA.

#### **b. Refereed Poster Presentations**

Her\*, E., Behnke, C., Fan, A., Ge, L., & Almanza, B. (October 2021). The development and validation of a Solo Diner Friendliness Scale: SoDF. *2021 The Korean Society of Community Nutrition Fall Conference*. Seoul, Republic of Korea (virtual conference).

★ Awarded Conference Best Paper Award for New Scientist Session

Li\*, X., Behnke, C. and Nuebling, M. (October 2021). *The influence of virtual reality (VR) technology on wine appreciation education*. Poster presentation at the 40<sup>th</sup> Annual Conference for the International Society of Travel & Tourism Educators. West Lafayette, IN (virtual).

★ Awarded Conference Best Paper Award for Impactful Discovery Posters

Li\*, X. and Behnke, C. (January 2021). *Consumers' perception of wine value and purchasing intention*. Poster presentation at the 26th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Maneerat\*, N., Almanza, B., Behnke, C., and Nelson, D. (January 2020). *Use of the Theory of Planned Behavior to Predict Consumers' Intention to Purchase Home Delivery Meal Kits*. Poster presentation at the 25th Annual Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV.

Keene\*, M., and Behnke, C. (January 2019). *Modeling luxury wine preference: A study of Chinese business travelers*. Poster session at the 24<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Her\*, E., Behnke, C., Almanza, B., and Fan, A. (January 2019). *A proposal to develop a solo diner friendliness scale for restaurants (SDFS-R)*. Poster session at the 24<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Her\*, E., Behnke, C., Almanza, B., and Fan, A. (January 2019). *Does solo dining contribute to the growth of off-premise dining: Understanding the motives for on- and off-site restaurant dining*. Poster session at the 24<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.

Sun\*, X., Almanza, B., Behnke, C., and Ghiselli, R. (January, 2018). *Consumer's preferences among low-calorie food alternatives in casual dining restaurants*. Poster Session at the 23<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Fort Worth, TX.

- Her\*, E., Almanza, B., and Behnke, C. (January, 2018). *The effect of a water flow timer on food handlers' handwashing behavior*. Poster Session at the 23<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Fort Worth, TX.
- Widarsyah\*, R. and Behnke, C. (January, 2018). *Examining the effect of technology-augmented service on restaurant's service quality: A quasi-experimental approach*. Poster Session at the 23<sup>rd</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Fort Worth, TX.
- Kim\*, J., Almanza, B., Behnke, C., and Ma, J. (August, 2017). *Food safety history in professional cookbooks*. Poster Session at the 2017 International Council on Hotel, Restaurant and Institutional Education (CHRIE) Conference. Baltimore, MD.
- Ge\*, L., Almanza, B., and Behnke, C. (January 2016). *Effects of plate size and portion size on customer's perceptions of restaurant food value*. Poster Session at the 21<sup>st</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.
- Kim\*, M., Miao, L., Behnke, C., and Almanza, B. (January 2016). *Understanding consumers' decision-making process in making food choices*. Poster Session at the 21<sup>st</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.
- Kim\*, M., Miao, L., Behnke, C., and Almanza, B. (January 2016). *The effect of trade-off attributes and order timing on consumer's menu selections*. Poster Session at the 21<sup>st</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.
- Sun\*, X., Behnke, C., Almanza, B. (January 2016). *Reusable water bottles: Sustainable, yes – sanitary, maybe?* Poster Session at the 21<sup>st</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.
- Widarsyah\*, R., Behnke, C., and Lehto, X. (January 2016). *Examining consumer resistance to tabletop tablet technology in restaurants*. Poster Session at the 21<sup>st</sup> Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.
- Fisher\*, J., Almanza, B., Behnke, C., and Nelson, D. (January 2015). *The efficacy of the health belief model in predicting cruise ship passenger's perceptions and behaviors regarding norovirus disease incidence*. Poster Session at the 20th Annual Graduate Student Research Conference in Hospitality and Tourism. Tampa, FL.
- Fisher\*, J., Behnke, C., Nelson, D., Daniel, J., and Almanza, B. (January 2015). *The impact of oven-cooking technology on chicken breast*. Poster Session at the 20th Annual Graduate Student Research Conference in Hospitality and Tourism. Tampa, FL.
- Ma\*, J., Almanza, B., Ghiselli, R., Lee, J., Behnke, C., and Sydnor, S. (January 2015). *Foodservice design: Are restaurants providing what older consumers prefer?* Poster Session at the 20th Annual Graduate Student Research Conference in Hospitality and Tourism. Tampa, FL.
- Nuebling\*, M., Behnke, C., and Hammond, R. (January 2015). *Beyond "Size": Toward a new winery classification for wine tourism research*. Poster Session at the 20th Annual Graduate Student Research Conference in Hospitality and Tourism. Tampa, FL.

- Ouyang\*, Y., Almanza, B., and Behnke, C. (January 2015). *The effects of specific categories of food aromas on consumer behaviors in a restaurant*. Poster Session at the 20th Annual Graduate Student Research Conference in Hospitality and Tourism. Tampa, FL.
- Huss, L. R., McCabe, S. D., Dobbs-Oates, J., Burgess, J., Behnke, C., Santerre, C. R., and Kranz, S. (April 2014). *Development of child-friendly fish dishes to increase young children's acceptance and consumption of fish*. Poster Session at the Community and Public Health Nutrition: Food Environment and Food Systems Conference. Federation of American Societies for Experimental Biology (FASEB). San Diego, CA.
- Fisher\*, J., Behnke, C., Nelson, D., Daniel, J., and Almanza, B. (January 2014). *Physical characteristics of chicken in response to various oven-cooking technologies*. Poster Session at the 19th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.
- Gaulke\*, C. and Behnke, C. (January 2014). *The impact of regional food hubs on local supply chain logistics*. Poster Session at the 19th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.
- Gaulke\*, C. and Behnke, C. (January 2013). *Chef's preferences for locally sourced food: market pressures or intrinsic values?* Poster Session at the 18th Annual Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA.
- Parikh\*, A., Behnke, C., Vorboreanu, M., and Nelson, D. (January 2013). *Consensus between professional, semi-professional and user-generated restaurant reviews*. Poster Session at the 18th Annual Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA.
- Zhu\*, J., Behnke, C., Almanza, B., and Nelson, D. (January 2013). *Assessing the impact of active and passive nutrition message delivery in a quick-service restaurant setting: An application of the theory of planned behavior*. Poster Session at the 18th Annual Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA.
- Parikh\*, A. and Behnke, C. (January 2012). *Use of QR codes on restaurant menus as a nutrition labeling format*. Poster Session at the 17th Annual Graduate Student Research Conference in Hospitality and Tourism. Auburn, AL.
- Seo\*, S. and Behnke, C. (January 2012). *Do design features affect restroom sanitation?* Poster Session at the 17th Annual Graduate Student Research Conference in Hospitality and Tourism. Auburn, AL.
- Seo\*, S., and Behnke, C. (January 2011). *The assessment of food safety practices in temporary foodservice establishments*. Poster Session at the 16th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX.
- Mosley\*, M., Adler, H., and Behnke, C. (January 2010). *Student perceptions of the educational value of a hospitality and tourism management study abroad trip to Argentina and Chile*. Poster Session at the 15th Annual Graduate Student Research Conference in Hospitality and Tourism. Washington, DC.

Behnke, C. (February 2008). *Impact assessment: Internet-delivered culinary education*. Poster Session at the Foodservice Educators Network International (FENI) Conference, Las Vegas, NV.

### **3. Other Evidence of Creative Excellence:**

Mohamed, M., Lehto, X., Behnke, C., and Byrd, K. (2022). Social modeling of food pleasure: The social experience of solo travelers. Purdue University College of Health and Human Sciences Research Day.

Nuebling, M.A. and Behnke, C. (2017). Wine consumers', restaurants', and wineries' perspectives of wine on tap. *Wine & Viticulture Journal*, Col. 32, No. 1, 68-71

Nuebling, M., Hammond, R., Behnke, C., Almanza, B., and Sydnor, S. (June 2016). *Kegged wine: Current perceptions and experiences within the U.S. wine industry*. (AAWE Working Paper No. 199). American Association of Wine Economists.

Nuebling, M. and Behnke, C. (2015, July/Aug). *Wine on tap – an innovation for younger generations?* *Wine & Viticulture Journal*. 30(4). 69-71.

Behnke, C. "The Relationship Between Emotional Intelligence and Attitudes of Postsecondary Hospitality Students," Presenter in Purdue's College of Education Career and Technical Education Research Seminar, October 2010.

Behnke, C. (2005, Summer). *Teaching Higher Order Concepts using the Debating Technique*. *Chef Educator Today*. 6(2).

Behnke, C. "Principles of Successful Food Presentations within Foodservice Education," Presenter at the Center for the Advancement of Foodservice Education (CAFÉ) Seminar for secondary school educators, West Lafayette, IN, July 2003.

"Using Problem-based Learning as a Teaching Technique," Co-Presenter with Dr. Joe LaLopa in Purdue's Teachers on Teaching series, January 2000.

### **4. Invited Lectures:**

"Blended Learning," Educational seminar at ICHRIE Career Academy, Denver, CO July 2011.

"Gardner's Theory of Multiple Intelligences," Seminar on Hospitality Instruction at ICHRIE Career Academy, San Juan, Puerto Rico, July 2010.

"Developing a Study Abroad Program at your School," Roundtable session host at Foodservice Educators Network International (FENI) conference, Las Vegas, February, 2008.

"Value-added Food: The Potential Uses of American Value-added Food Products in Extant Foodservice Operations in South America," Presentation at USDA: South American Foodservice Exchange, Atlanta, GA, April 2001.

"Straight Talk on Bioengineered Foods," Panelist at NY State Restaurant Show, New York, NY, February 2001.

**5. Graduate Student Research Program Involvement:**

Current Graduate Students			
Student	Role	Expected Completion	Title (or topic) of Research
Xinyue Li	Master Committee Chair	5/2022	<b>Topic:</b> Perceived Value of Sparkling Wine
Widarsyah, Redha	Doctoral Committee Chair	5/2022	<b>Topic:</b> Technology Adoption in Foodservice Operations
Gaulke, Chris	Doctoral Committee Chair	8/2022	<b>Topic:</b> An Examination of Local Food Procurement Efforts: The Effect of Food Hubs on Supply Chain Logistics
Heewon Kim	Doctoral Committee Member	8/2022	<b>Topic:</b> Millennial Consumers' Unusual Luxury Spending: Focusing on the Role of Financial Obsession
Mohamed, Mohamed	Doctoral Committee Member	8/2022	<b>Topic:</b> Social Food Experiences and Tourist Wellbeing: The Role of Intimacy and Authenticity
Graduated Doctoral Students			
Gim, Jaehee	Committee Member	8/2021	<b>Topic:</b> Information Asymmetry and Its Effects in the Restaurant Industry
Maneerat, Nitjaree	Committee Member	5/2021	<b>Topic:</b> Impact of Food and Cooking Skills, Nutrition Interest and Food Safety Risk Perception: How do these Impact Home Meal Kits?
Diaz-Beltran, Monica	Committee Member	5/2021	<b>Topic:</b> Environmental Factors to Promote Healthy Eating at Restaurants
Kim, Hong Soon	Committee Member	5/2020	<b>Topic:</b> Organizational Culture and Firm Performance: Evidence from the Restaurant Industry
Her, EunSol	Committee Co-Chair	5/2020	<b>Topic:</b> Comparison of Healthy Menu Item Choices between Solo and Group Diners
Jung, Sangwon	Committee Member	5/2019	<b>Topic:</b> Agglomeration Structure of Ethnic Restaurants and the Effect of Acceptance in the U.S.
Wang, Saerom	Committee Member	5/2019	<b>Topic:</b> Hedonic and Eudaimonic Outcomes of Tourists' Indigenous Food Consumptions (1 article submitted)
Keene, Mark	Committee Chair	12/2018	<b>Topic:</b> Modeling Luxury Wine Preference: A Study of Business Travelers from China (1 article submitted)
Sun, Xiaodi	Committee Co-Chair	12/2018	<b>Topic:</b> Consumer's Preferences among Low-calorie Food Alternatives in Casual Dining Restaurants (1 article published, 1 in submission)

Ge, Li	Committee Member	8/2017	<b>Topic:</b> Portion Size Interventions in Restaurants: Consumers' Attitudes and the Effects on Consumers' Value Perception and Food Choice (1 article published from dissertation)
Byrd, Karen	Committee Member	5/2017	<b>Topic:</b> Relationship among Dietary Sodium, Sit-down Dining Menu Items, and Dining Out Behavior and Purchasing Intentions (2 articles published from dissertation)
Mun, Sung Gyun	Committee Member	5/2017	<b>Topic:</b> Investment Cash Flow Sensitivity and Financial Constraints in Restaurant Firms
Kim, Min Jung	Committee Co-Chair	12/2016	<b>Topic:</b> The Influence of Menu Descriptions on Consumer Purchasing Behavior
Sohn, Jayoung	Committee Member	8/2016	<b>Topic:</b> Demand Uncertainty and Investment in the Restaurant Industry – Examining investment behavior and the effectiveness of investments made during times of uncertainty in the restaurant industry.
Fisher, Jeff	Committee Member	8/2015	<b>Topic:</b> Prevention and Transmission of Norovirus in Cruise Ship Foodservice (published)
Jeong, EunHa	Committee Member	8/2015	<b>Topic:</b> Healthy Menu Determinants: Motivations, Barriers, and Restaurant Environmental Factors (article submitted)
Neubling, Michaela	Committee Chair	5/2015	<b>Topic:</b> Supply and Demand of Wine on Tap: An Examination Based on the Theory of Reasoned Action (3 articles and 1 presentation based on dissertation accepted)
Parikh, Anish	Committee Chair	8/2013	<b>Topic:</b> An Examination and Comparison of User-Generated Restaurant Reviews with Professional and Semi-professional Reviews (3 articles based on dissertation accepted)
Seo, Soobin	Committee Member	12/2012	<b>Topic:</b> Crisis Management of Restaurants to Food Safety Events: The Impacts of Food Safety Events on Firms and Consumers (3 articles based on dissertation published)
Torres, Edwin	Committee Member	5/2012	<b>Topic:</b> Hotel General Managers' Use of Consumer, Expert, and Internal Feedback to Improve Service Quality (3 article based on dissertation published)
Tyrewalla, Ameet	Committee Co-chair	5/2012	<b>Topic:</b> Perceptions and Attitudes of Consumers, Employees, Managers/Chefs and Health Inspectors with Regard to Hand Washing in a Restaurant
Ha, Jooyeon	Committee Member	5/2011	<b>Topic:</b> Diners' Variety Seeking in Restaurant Choice
Roberson, Richard	Committee Member	8/2010	<b>Topic:</b> The Value of Assessment and Accreditation for Hospitality Tourism Graduate Education

Graduated Masters Students			
Kim, Gaeul	Committee Co-Chair	Graduated, 5/2015	<b>Topic:</b> Corporate Social Responsibility and Consumers Reactions with Regards to Food Labeling
Ouyang, Yuxia	Committee Co-Chair	Graduated, 8/2015	<b>Topic:</b> The Influence of Food Aromas on Consumers' Behaviors in Restaurants (1 article submitted)
Chen, Yang-Su	Committee Member	Graduated, 12/2012	<b>Topic:</b> Investigating Children's Role in Family Dining-out Choice: A Study of a Family Restaurant in Taiwan (1 article published)
Dong, Chun Kim	Committee Member	Graduated, 5/2013	<b>Topic:</b> The Influence of a Destination Restaurant Experience on Revisit Intention
Ge, Li	Committee Member	Graduated, 5/2013	<b>Topic:</b> Evaluation of Three Nutrition Labeling Formats on a Restaurant Menu (1 article published)
Lee, Yongjin	Committee Member	Graduated 8/2014	<b>Topic:</b> Impact of Acquisitions for Successful Brand Extensions on Firm Performance
Song, Xiaoying	Committee Member	Graduated 8/2014	<b>Topic:</b> Assessing Children's Programs and Activities in Country Clubs
Sun, Xiaodi	Committee Member	Graduated, 5/2014	<b>Topic:</b> The Effects of Cleaning Processes on the Reduction of Pathogenic Bacteria on Kitchen Knives (1 article published)
Xu, Yindong	Committee Member	Graduated, 8/2013	<b>Topic:</b> The Influence of the New Nutrition Labeling Law in China on Consumers' Attitudes for Nutrition Labeling
Zhu, Jiaqi	Committee Member	Graduated, 8/2013	<b>Topic:</b> Assessing the Impact of Active and Passive Nutrition Message Delivery in a Quick Service Restaurant Setting: An Application of the Theory of Planned Behavior
Trevino-Zimmerman, Katie	Committee Member	Graduated, 5/2010	<b>Topic:</b> Consumer Preference for Point of Sale Nutrition Information Transparency in Restaurants: Implications for the Foodservice Industry
Hunter, Brian	Committee Member	Graduated, 5/2010	<b>Topic:</b> A Proposal for an Academic Tour Business to the United States Service South Korean High School Students and their Parents



## 6. Research Grants and Awards Received:

Agency/Title of Grant:	Arnold I. Cohen Faculty Development Endowment / Do Words Matter? The Effect of Menu Description Words on Customer Perceptions.
Duration of Funding:	One (1) year (9/2018-8/2019)
Total Amount of Award:	\$7,500
Role:	PI
Amount of Funding Responsibility	100%
Agency/Title of Grant:	Purdue Research Foundation (PRF) / Assessing Food Safety Practices in Temporary Food Service Establishments
Duration of Funding:	One (1) Year (8/2011-5/2012)
Total Amount of Award:	\$17,059
Role:	PI
Amount of Funding Responsibility	100%
Agency/Title of Grant:	Purdue Research Foundation (PRF) / The Impact of Food Handling Behaviors on the Safety of Food Sold in Temporary Foodservice Establishments
Duration of Funding:	One (1) Year (8/2010-5/2011)
Total Amount of Award:	\$16,795
Role:	PI
Amount of Funding Responsibility	100%

## 7. Current Research Interests:

Current research interests focus on foodservice operations, specifically improving food safety and restaurant operational issues.

Examples of recent food safety studies include an examination of the microbial contamination of reusable water bottles as well as consumer behaviors related to bottle usage and cleaning, as well as an investigation of the influence of a water flow timer on food handler's handwashing practices. Other studies assessed handwashing motivations on cruise ships during outbreaks of Norovirus and an examination of restaurant responses to food safety crises.

Recent research focused on restaurant operations have focused on the structure of restaurant menus with assessments of consumer preferences with low-calorie food alternatives, reduced calorie meals, healthy menu choices, and the addition of sodium information to menu. A study currently underway explores the impact of menu word usage on consumer behaviors. Other operationally focused research involves the phenomenon of wine-on-tap and Chinese luxury wine consumption preferences.

Future research is expected to continue under these themes of food safety and foodservice operations.

## 8. Evidence of Interdisciplinary Activities:

- Served as a reviewer for the 2019 AgSeed internal grant competition.
- Collaborated with Nutrition Sciences faculty and graduate students on a research study examining young children's acceptance and consumption of fish, which resulted in a publication and poster presentation.
- Four external research grants (USDA and NIH) totaling \$4,714,553 were submitted in collaboration with other departments and universities (Purdue's Department of Nutrition Sciences, Indiana University's Department of Health Sciences, the University of Arkansas's Department of Food Science, the University of Houston's Hotel and Restaurant Management Department, Marion County's (Indiana) Extension Office, and Texas A&M University's Texas AgriLife Extension Service).
- Prepared video content related to fish preparation, safety and nutrition for use on Dr. Charles Santerre's (Nutrition Sciences) Fish4Health.net website.

## 9. Other Evidence of National or International Recognition and Service:

### **Ad hoc Reviewer**

- External Tenure Reviewer, University of Macau, 2018
- Journal of Hospitality and Marketing Management, 2018 - 2020
- Journal of Hospitality and Tourism Technology, 2018 – 2021
- Journal of Hospitality and Tourism Education, 2020
- Applied Economics, 2017
- International Journal of Contemporary Hospitality Management, 2017, 2019, 2021—present
- Journal of Foodservice Business Research, 2016—present
- British Food Journal, 2016—2017
- Food Control, 2016—2017, 2019
- Journal of Hospitality and Tourism Research, 2012, 2016—present
- International CHRIE Conference, 2011—2018
  - \* Awarded outstanding conference reviewer (2011)
- Graduate Student Research Conference in Hospitality and Tourism, 2011—present
- International Society of Travel & Tourism Educators conference reviewer, 2020
- Academy of Wine Business Research, 2015
- Journal of Hospitality and Tourism Management, 2015, 2017, 2020-2021
- Tourism Management, 2014, 2015
- Journal of Hospitality and Marketing Management, 2014, 2016
- International Journal of Hospitality Management, 2014, 2017—2018, 2019-2020
- Journal of Teaching in International Business, 2014, 2015, 2016
- Journal of Culinary Science and Technology, 2012, 2019

### **Regional Presenter**

- "Sauces Made Simple," Presentation at Midwest Regional CHRIE Conference, Merrillville, IN, February 2000.

- “The Art of Sugar: A Demonstration of the Techniques of Pulled Sugar Work,” Presentation at Midwest Regional CHRIE Conference, Merrillville, IN, February 1999.

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## B. Learning

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### 1. Courses taught during the past four years:

Course Title	S17	F17	S18	Sm18	F18	S19	Sm 19	F19	S20	Sm 20	F20	S21	F21	
HTM 29100: Quantity Food Production & Service		S A B B A T I C A L												
HTM 29102: Introduction to Foodservice Management (new name for HTM 29100)	✓													
HTM 29101: Quantity Food Production & Service (Lab)														
HTM 31100: Procurement Management for Foodservice					✓			✓			✓			
HTM 34100: Cost Controls in Foodservice and Lodging	✓			✓		✓	✓		✓	✓				✓
HTM 49110: Wine Sommelier Certification						✓			✓					✓ <sup>1</sup>
HTM 49112: Management and Service of Beverage Alcohol						✓	✓		✓			✓	✓	✓
HTM 49200 (Lab & Lect): Adv. Foodservice Mgmt										✓		✓	✓	
HTM 52200: Foodservice Equipment				✓										
HTM 60200: Research Topics and Methods Seminar									✓				✓	

In addition to assigned courses, Carl developed and implemented the following study abroad courses:

#### HTM 39800: Study Abroad:

Short-term study abroad programs to various international destinations:

- HTM 39800 (Spring 2013) – Cuisine & Culture of Portugal; 3-cr hybrid class
- HTM 37200 (Summer 2010) – Culture & Tourism of Australia; 6-9 credits
- HTM 39800 (Spring 2010) – Cuisine & Culture of Belgium; 3-cr hybrid class
- HTM 398C (Spring 2009) – Cuisine & Culture of Portugal; 3-cr hybrid class
- HTM 398C (Summer 2008) – Culture & Tourism of Greater China; 6-9 cr
- HTM 398C (Spring 2008) – Cuisine & Culture of Switzerland; 3-cr hybrid class
- HTM 398C (Spring 2007) – Cuisine & Culture of Northern Europe; 3-cr hybrid class
- HTM 398C (Spring 2006) – Cuisine & Culture of Italy; 3-cr hybrid class
- HTM 398 (Spring 2005) – Cuisine & Culture of Switzerland; 2-cr
- HTM 390N (Maymester 2004) – Cuisine & Culture of Northern Europe; 3-cr
- HTM 390I (Maymester 2003) – Art & Culinary Traditions of Tuscany; 3-cr
- HTM 390W (Maymester 2002) – Food & Wine of Switzerland and France; 3-cr

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<sup>1</sup> Students were offered an in-house Food and Wine Seminar in replacement of the Sommelier Seminar, which cancelled after the semester was well underway.

**2. Contribution in course and curriculum development:**

Carl has developed a number of courses including 12 unique study abroad programs, an introduction to wine course that serves as a preparatory course for the Court of Master Sommeliers' intensive wine seminar, and an experimental blended version of the Advanced Food Service Management Course. Starting in 2016, he received an IMPACT grant that significantly transformed the HTM Foodservice Lab and associated Lecture courses.

**3. Preparation of instructional materials:**

Virtual Health Inspector Simulation

During the summer of 2013, worked with Purdue's Envision Center to develop a prototype 3-D learning environment where students can conduct virtual health inspections. This "proof of concept" prototype is intended to support an educational grant submission (Showalter proposal submitted 10/13, but not funded) leading to an expansion and incorporation into the HTM291000 Quantity Food Production Lecture and for use in the HTM 191000 Foodservice Sanitation course. <http://www.envision.purdue.edu/htm-web/HTM-Web.html> The simulation was used as a component in the Fall 2013 and Spring 2014 sanitation courses.

Study Abroad Course Book

Due to the short term nature of most of the study abroad programs, a customized course book is developed and printed through Purdue printing services. This course book consists of travel-specific information, required course readings, and class activities, such as journal entries, short essays, and activities specific to the country and culture in question. This book complements the activities and assignments that are completed during the on-campus portion of the programs, and provides evidence of the academic focus of the study abroad programs.

## Instructional and Study-Abroad Grants Received

Carl has written and submitted fourteen learning-related grants that were funded:

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Agency/Title of Grant:	Purdue University / Undergraduate Instructional Equipment Grant
Duration of Funding	One time – Spring 2019
Total Amount of Award:	\$86,227
Role	PI
Amount of Funding	100%
Responsibility	

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Agency/Title of Grant:	Purdue University / Undergraduate Instructional Equipment Grant
Duration of Funding	One time – Spring 2018
Total Amount of Award:	\$19,736
Role	PI
Amount of Funding	100%
Responsibility	

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Agency/Title of Grant:	Instruction Matters: Purdue Academic Course Transformation (IMPACT). Grant from the Office of the Provost for incorporating active learning and student-centered teaching practices into large enrollment foundational courses
Duration of Funding	1 year – until December 2017
Total Amount of Award:	\$10,000
Role	PI
Amount of Funding	100%
Responsibility	

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Agency/Title of Grant:	Purdue University Graduate Student Government; Graduate Student Organization Grant Allocation Committee. Grant supporting the HTM Graduate Student Associations professional development activities.
Duration of Funding:	One time – Spring 2014
Total Amount of Award:	\$732
Role:	PI as Faculty Advisor for Graduate Student Association
Amount of Funding	100%
Responsibility	

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Agency/Title of Grant:	Purdue University / Undergraduate Instructional Equipment Grant
Duration of Funding:	One time – Spring 2013
Total Amount of Award:	\$14,111.25
Role:	PI
Amount of Funding	100%
Responsibility	

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Agency/Title of Grant:	Purdue University International Programs / Study Abroad and International Learning (SAIL) Grant
Duration of Funding:	One time – Spring 2013
Total Amount of Award:	\$6,000
Role:	Co-PI
Amount of Funding	\$3,000
Responsibility	

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Agency/Title of Grant: Purdue University / Undergraduate Instructional Equipment Grant  
Duration of Funding: One time – Spring 2011  
Total Amount of Award: \$15,680  
Role: PI  
Amount of Funding Responsibility: 100%

Agency/Title of Grant: Purdue University International Programs / Study Abroad and International Learning (SAIL) Grant  
Duration of Funding: One time – Spring 2010  
Total Amount of Award: \$7,000  
Role: Co-PI  
Amount of Funding Responsibility: \$3,500

Agency/Title of Grant: Purdue University / Undergraduate Instructional Equipment Grant  
Duration of Funding: One time – Spring 2007  
Total Amount of Award: \$2,380  
Role: PI  
Amount of Funding Responsibility: 100%

Agency/Title of Grant: Purdue University International Programs / Global Partners Grant: Study Abroad Opportunities in China  
Duration of Funding: One Month (5/06-6/06)  
Total Amount of Award: \$4,460  
Role: PI  
Amount of Funding Responsibility: 100%

Agency/Title of Grant: Purdue University / Undergraduate Instructional Equipment Grant  
Duration of Funding: One time – Spring 2004  
Total Amount of Award: \$4,750  
Role: PI  
Amount of Funding Responsibility: 100%

Agency/Title of Grant: Purdue University / Instructional Computing Equipment Grant  
Duration of Funding: One time – Spring 2004  
Total Amount of Award: \$2,100  
Role: PI  
Amount of Funding Responsibility: 100%

Agency/Title of Grant: Purdue University International Programs; Gillespie International Studies Grant / International Gastronomy: Exploring Cuisine and Culture in the Heart of Europe  
Duration of Funding: One time – Spring 2005  
Total Amount of Award: \$7,000  
Role: PI  
Amount of Funding Responsibility: 100%

Agency/Title of Grant:	Purdue University International Programs; Gillespie International Studies Grant / International Gastronomy: Exploring Cuisine and Culture in Germany & Denmark
Duration of Funding:	One time – Spring 2003
Total Amount of Award:	\$5,115
Role:	PI
Amount of Funding Responsibility	100%

**4. Participation in summer institutes and other programs:**

- Summer 2011. Panamanian Executive Education. Participated in a weeklong series of lectures on foodservice concept development and restaurant facility design to a group of Panamanian corporate managers from the Pio Pio restaurant group.
- Summer 2006. Jinling Hotel Managerial Delegation. Participated in a weeklong seminar presenting a lecture on Food and Food Culture in the United States.
- Summer 2002. Two week USDA Latin American/Caribbean Trade Mission sponsored by the USDA/Cochran program. Lead presenter on Value Added Food and Co-presenter on Southern Cooking
- Summer 2002. Foodservice Educators Network International (FENI) – Co-host of a weeklong continuing education seminar for Midwestern foodservice educators. Lead presenter of a program on global gastronomy.

**5. Recognition received from students and other evidence of impact:**

Recipient (May 2021)	HTM Bruce I. Lazarus Teaching Award
Recipient (May 2020)	HHS James S. Link Outstanding Teaching Award
Recipient (Sept. 2018)	Fellow, Teaching Academy at Purdue University
Recipient (April 2018)	HTM Bruce I. Lazarus Teaching Award
Nominee (March 2014)	HHS Award for Outstanding Undergraduate Education
Recipient (April 2013)	HTM Bruce I. Lazarus Teaching Award
Nominee (Nov. 2010)	HHS Award for Outstanding Undergraduate Education
Recipient (May 2010)	HTM Bruce I. Lazarus Teaching Award
Recipient (April 2010)	Gamma Sigma Delta (Agriculture Honor Society) Faculty Award of Merit
Recipient (May 2009)	Innovative Program: Purdue Office of International Programs

**6. Other evidence of teaching excellence:**

Course Number <sup>2</sup>	HTM 34100			HTM 49112				HTM 49201	HTM 60200
	F21	S22		F20	S21	F21	S22	S21	S21
Semester and Year	F21	S22		F20	S21	F21	S22	S21	S21
Enrollment	32			38	16	39		41	4
Number of Respondents	17			28	9	12		21	2
The course is well organized	4.6			4.9	4.7	4.9		4.8	4.5
The assignments aid me in achieving the class objectives	4.6			4.9	4.6	4.8		4.8	4.5
The projects or laboratories aid me in achieving the class objectives	4.7			4.9	4.6	4.8		4.8	4.0
The tests or exams aid me in achieving the course objectives	4.4			4.8	4.6	4.5		4.5	4.5
The instructor communicates clearly	4.5			4.9	4.7	4.8		4.7	4.5
The instructor effectively answers students' questions	4.5			4.9	4.8	4.8		4.8	5.0
The instructor seems to care about my learning in this course	4.7			4.9	4.7	4.8		4.8	4.5
The instructor makes time to help students	4.7			4.9	4.8	4.8		4.8	4.5
The instructor is fair in evaluating my performance in the course	4.8			5.0	4.8	4.8		4.7	4.5
The instructor created an inclusive learning environment	4.7			5.0	4.9	4.9		4.8	4.5
The instructor challenged me to do my best work	4.7			4.9	4.8	4.7		4.8	4.5
My instructor acknowledged and respected diverse groups of people	4.7			3	3	4.8		3	3
I understand what is expected of me in this course	4.7			5.0	4.8	4.9		4.7	4.5
The instructor returned assignments in a timely manner	4.6			4.9	3	4.9		3	3

<sup>2</sup> Course evaluations were standardized with new questions

<sup>3</sup> Question was not asked in fall 2020



Course Number	HTM 14100			HTM 24100	HTM 34100				
	F14	Sm15	F15		Sm16	S18	F18	S19	F19
Enrollment	24	8	41	8	85	68	40 / 24 <sup>4</sup>	40	29
Number of Respondents	9	4	23	1	35	15	12 / 13	15	8
The course has clearly stated objectives	4.9	4.8	4.8	5.0	4.7	4.8	4.8	4.7	4.9
The syllabus is an accurate guide to course requirements	4.9	4.5	4.7	5.0	4.6	4.7	4.8	4.8	4.8
My instructor attempts to relate my present learning to future profession	4.9	4.8	4.8	5.0	4.6	4.7	4.8	4.9	4.9
My instructor helps me understand the material	4.8	4.8	4.8	5.0	4.6	4.7	4.9	4.7	4.5
Required course activities are consistent with objectives	4.9	4.8	4.8	5.0	4.6	4.7	4.8	4.8	4.8
Exams accurately assess what I have learned	4.8	4.8	4.7	5.0	4.6	4.8	4.7	4.7	4.5
My instructor appears interested in teaching	4.9	4.8	4.8	5.0	4.7	4.8	5.0	4.9	4.8
My instructor is knowledgeable about the course topic	5.0	4.8	4.8	5.0	4.8	4.9	4.6	4.9	4.9
My instructor is effective in teaching the subject matter of this course	4.8	4.8	4.8	5.0	4.6	4.7	4.8	4.8	4.9
Overall, I would rate this course as	4.8	4.8	4.7	5.0	4.5	4.7	4.6	4.4	4.7
Overall, I would rate this instructor as	4.9	4.8	4.8	5.0	4.5	4.8	4.9	4.7	4.9

<sup>4</sup> Taught 2 sections in the Spring of 2019. Mean scores are reported

Course Number	HTM 29100 (Lecture)						HTM 29101 Lab	HTM 31100		
	F14	S15	F15	S16	F16 <sup>5</sup>	S17 <sup>6</sup>		F16 <sup>7</sup>	Sm18	Sm19
Semester and Year										
Enrollment	91	83	72	75	118	64	53	20	21	31
Number of Respondents	46	33	31	34	49	25 / 21	27	7	10	15
The course has clearly stated objectives	4.5	4.5	4.5	4.8	4.3	4.1/4.3	4.2	4.8	4.9	4.8
The syllabus is an accurate guide to course requirements	4.5	4.5	4.4	4.8	4.3	4.1/4.3	4.4	4.8	5.0	4.7
My instructor attempts to relate my present learning to future profession	4.4	4.6	4.3	4.7	4.4	4.1/4.4	4.2	4.8	4.9	4.6
My instructor helps me understand the material	4.4	4.3	4.5	4.8	4.4	4.2/4.7	4.3	4.3	4.9	4.6
Required course activities are consistent with objectives	4.6	4.5	4.5	4.8	4.3	4.0/4.3	4.4	4.8	4.9	4.7
Exams accurately assess what I have learned	4.4	4.3	4.3	4.8	4.2	3.8/4.1	4.0	4.5	4.7	4.8
My instructor appears interested in teaching	4.7	4.7	4.6	4.9	4.7	4.4/4.6	4.5	4.8	4.9	4.8
My instructor is knowledgeable about the course topic	4.8	4.8	4.7	4.9	4.7	4.4/4.7	4.6	4.9	4.9	4.8
My instructor is effective in teaching the subject matter of this course	4.6	4.5	4.4	4.8	4.4	4.4/4.3	4.4	4.8	4.9	4.8
Overall, I would rate this course as	4.3	4.1	4.1	4.4	3.9	3.6/3.8	3.8	4.4	4.9	4.6
Overall, I would rate this instructor as	4.4	4.3	4.5	4.8	4.3	4.4/4.6	4.3	4.6	4.9	4.7

<sup>5</sup> Fall 2016 represents the beginning of the IMPACT changes to the HTM 29100, 29101, and 49200 classes. 29100 was renumbered to 29102 and turned into a 2-credit blended course (distance and face-to-face). Because of the two component nature, course evaluations were sent twice to the same students. Scores are reported as a weighted average.

<sup>6</sup> Dual registration nature of 29102 yielded 2 separate evaluations. Both are reported. Comments show that students continue to consider/evaluate lab and lecture as same course.

<sup>7</sup> One section of the 29101 lab course seems to be missing from CIE evaluations.

Course Number	HTM 49110				HTM 49112			HTM 49200	
Semester and Year	F15	F16 <sup>8</sup>	F18 <sup>5</sup>	F19 <sup>5</sup>	F18	S19	F19	F16 <sup>9</sup>	S20 <sup>10</sup>
Enrollment	33	90	66	48	37	18	48	122	53
Number of Respondents	9	34	23	20	7	7	13	33	14
The course has clearly stated objectives	4.9	4.8	4.9	4.6	4.8	4.6	4.3	4.5	4.1
The syllabus is an accurate guide to course requirements	4.9	4.8	4.9	4.4	4.8	4.6	4.6	4.3	3.5
My instructor attempts to relate my present learning to future profession	4.6	4.7	4.8	4.5	4.8	4.6	4.6	4.4	4.7
My instructor helps me understand the material	4.6	4.7	4.9	4.5	4.8	4.6	4.6	4.4	4.6
Required course activities are consistent with objectives	5.0	4.7	4.9	4.5	4.8	4.6	4.4	4.5	3.8
Exams accurately assess what I have learned	4.9	4.5	4.8	4.3	4.3	4.6	4.4	4.4	3.9
My instructor appears interested in teaching	4.9	4.7	5.0	4.7	5.0	4.6	4.7	4.5	4.9
My instructor is knowledgeable about the course topic	4.6	4.7	4.9	4.4	4.8	4.6	4.7	4.6	4.8
My instructor is effective in teaching the subject matter of this course	4.6	4.7	4.9	4.2	4.4	4.6	4.7	4.3	4.7
Overall, I would rate this course as	4.9	4.7	4.7	4.4	4.6	4.6	4.6	4.0	3.8
Overall, I would rate this instructor as	4.4	4.6	4.9	4.7	4.9	4.6	4.7	4.3	4.8

<sup>8</sup> This is another course with two components, thus two separate evaluations; scores are reported as a weighted average.

<sup>9</sup> This is another of the IMPACT revised courses. While this course has just one number, it has a lab and lecture component, which were surveyed separately; scores are reported as a weighted average.

<sup>10</sup> Was assigned this lecture class 5-weeks into the semester after the normal instructor suddenly resigned. Lab courses were assigned to another instructor. Courses shifted online halfway through the semester due to COVID-19.

Course Number	HTM 522			HTM 602		
	S15	S18		F15	S16	F19
Semester and Year	7	4		12	6	10
Enrollment	4	3		10	2	10
The course has clearly stated objectives	4.8	5.0		4.5	4.5	4.7
The syllabus is an accurate guide to course requirements	4.8	5.0		4.5	4.0	4.7
This course material is pertinent to my professional training	4.0	5.0		4.3	5.0	4.7
My instructor attempts to relate my present learning to future profession	5.0	5.0		4.8	5.0	4.8
Required course activities are consistent with objectives	4.8	5.0		4.3	4.5	4.7
Exams accurately assess what I have learned in this course	4.5	5.0		4.0	3.5	4.7
My instructor appears interested in teaching	5.0	5.0		4.8	5.0	4.9
My instructor is knowledgeable about the course topic	5.0	5.0		4.6	5.0	4.9
My instructor is effective in teaching the subject matter of this course	4.5	5.0		4.4	5.0	4.7
My instructor helps me understand the material	4.0	5.0		4.8	5.0	4.7
Overall, I would rate this course as	4.2	5.0		3.8	5.0	4.1
Overall, I would rate this instructor as	4.5	5.0		4.7	5.0	4.5

### Ad Hoc Book Reviewer

- Book Review 10/11: Pearson. Hospitality Cost Control: Spending Money to Make Money
- Book Review 10/10: Purdue University Press. Sweet Baking in the Midwest
- Book Review 10/06: Thomson Delmar Learning. Sausages, Pates and Salsas
- Book Review 1/06: Thomson Delmar Learning. International Cuisine
- Book Review 4/04: Prentice Hall. Culinary Arts for Hospitality Management
- Book Review 7/02: Thomson Delmar Learning. Ice Sculpting the Modern Way!
- Book Review 12/01: Prentice Hall. On Cooking: A textbook of Culinary Fundamentals
- Book Review 8/00: John Wiley and Sons, Inc. Professional Cooking 4<sup>th</sup> ed.

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## C. Engagement

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### 1. Service to Professional Associations:

- Proctor, ServSafe Sanitation Certification Exam, National Restaurant Association
- International CHRIE Professional Development & Education Committee 2010-2011
- Ad hoc conference paper reviewer for Council on Hotel, Restaurant and Institutional Education
- Ad hoc conference paper reviewer for Graduate Student Research in Hospitality and Tourism

### 2. Service to University, College, and Department:

- Chair, HTM/CS Teaching Awards Committee, 2021-Present
- Member, HTM/CS Diversity, Equity and Inclusion Committee, 2021-Present
- Member, HTM/CS Strategic Plan Adjunct Curricular Committee, 2021
- Panel Member, AgSEED internal grant competition, 2019
- Member, Search Committee for Assistant Professor of Event Management, 2019
- Member, Teaching Academy Executive Council, (2019-present)
- Member, HHS Teaching Awards Committee, (2018-present)
- Search Committee for HTM Chef Instructor, 2009-2010 (member), 2011 (chair) , 2018 (chair)
- Chair, Search Committee for HTM Clinical Instructor, 2009, 2020/21
- Member, University Community Standards Board (2016-2020)
- Member, HHS Research Advisory Council (2016-2017)
- Chair, Arthur Avery Foodservice Research Laboratory (2015-present)
- Member, HTM Grad Policy Committee (2015-present)
- Member, HHS Engagement Award Selection Committee (2015)
- Faculty Advisor (co): HTM Society (2013-present)
- Faculty Advisor: HTM Graduate Student Association (2012– 2014)
- Faculty Advisor (co): Purdue Tourism Association, 2009-2012
- Member, HTM Annual Teaching Criteria Committee (ad hoc), 2012
- Member, Search Committee for Student Services Director, 2012
- Chair, Search Committee for HTM 492 Clinical Chef Instructor, 2011
- Chair, Search Committee for HTM Facilities Manager, 2010
- Chair, HTM Food Service Operations Committee, 2009-2010; 2012-present
- Member, Search Committee for HTM Chef Instructor, 2009
- Chair, Arthur Avery Research Committee, 2014-present
- Member, Arthur Avery Research Committee, 1999-2014
- Member, HTM Building Planning Committee, 2002-2012
- Student Events, 1999-2009; 2014-present.
  - HTM Society Black Tie Dinner Fundraiser – faculty advisor (co) for past 22 out of 24 years.
  - HTM Society / AHLA – student professional development trip (New York, Nashville, Austin, Las Vegas); co-led six, 30+ student on annual trips for professional development activities.
  - Red Dress Event – worked in conjunction with Pharmacy students to execute an American Cancer Association fundraiser.
  - HTM Society Christmas Cookie Fundraiser – developed program and managed the students through the production of 14,000+ cookies for sale to the public.
  - HTM Society Fountainside Café – developed program and guided students through the profitable operation of an outdoor barbecue restaurant during Purdue’s SpringFest.

- Senior Career Day – worked with students on executing a standup, gourmet hors d’oeuvre reception for 125 guests.
- Experience Purdue Presenter, 07/2013
- Purdue Iron Chef Competition Judge, 02/2013
- Purdue Iron Chef Competition Judge, 02/2012
- Purdue Iron Chef Competition Judge, 04/2011
- Purdue Iron Chef Competition Judge, 12/2010
- Sara Lee Innovation Competition Judge, Purdue University 04/2010

**3. Engagement Grants Received:**

Carl has participated in two Engagement Grants that were funded:

Agency/Title of Grant:	Purdue Office of Engagement; Graduate School Grant provided ServSafe Food Safety course to Food Finders Food Bank.
Duration of Funding:	One time - Spring 2014
Total Amount of Award:	\$500.00
Role:	PI as Faculty Sponsor for Graduate Student
Amount of Funding Responsibility	100%

Agency/Title of Grant:	Purdue Office of Engagement; Community Service (Graduate School) / ServSafe Food Safety Instruction & Exam Proctor
Duration of Funding:	One time - Spring 2012
Total Amount of Award:	\$486.00
Role:	PI as Faculty Sponsor for Graduate Student
Amount of Funding Responsibility	100%

**4. Community and University Presentations:**

Carl has presented more than twenty, predominantly culinary art demonstrations over the years to a variety of groups, such as the CFS Home and Family Conference, 4-H, Tippecanoe County Public Library, March of Dimes, various county fairs and the Lafayette Rotarians. Some examples include:

- Purdue 101: Wine Sommelier Certification (3/15) – Interview on WLFI TV-18 on HTM Wine elective
- Seafood Cooking (07/06) – Culinary demonstration with Dr. Charlie Santerre for WLFI TV-18
- Fox59 Holiday Cooking Demonstration (12/05) – Cooking demonstration for Indianapolis Fox television station
- Madison County 4-H Fundraiser with Red Gold (10/05) – Lead culinary demonstrator
- Lunch and Learn (2002-2005) - Lead presenter for an ongoing, public cooking seminar offered nine times per year.
- Arnett Clinic (04/04) – Cooking demonstration on Healthy Food
- Jasper County Fair (07/03) – Presentation on Healthy Snacks for Children
- Culinary Competitions for Students (02/02) – Presentation to secondary school hospitality educators

**5. Other Service Activities:**

- Ad Hoc Curricular Program Evaluator: Johnson & Wales University, Culinary Arts Program, Miami Campus, 03/2011
- Indy International Wine Competition Judge, 08/2011
- Indy International Wine Competition Judge, 08/2010
- Moderator, 15<sup>th</sup> Graduate Student Research Conference in Hospitality and Tourism, 01/2010
- Purdue Housing and Food Service Administrative Staff Retreat (01/03) – Presentation on culinary culture and working with a chef