

**Douglas C. Nelson**  
Purdue University  
School of Hospitality & Tourism Management  
West Lafayette, IN 47907  
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**PROFESSIONAL EXPERIENCE:**

- 8/04-Present      **Associate Professor**, School of Hospitality and Tourism Management, College of Health and Human Services, Purdue University, West Lafayette, Indiana.  
*Courses taught:*  
Financial Accounting For The Service Industries (HTM 14100)  
Introduction To Lodging Management (HTM 18100)  
Foodservice Sanitation and Health (HTM 19100)  
Hospitality Facilities Management (HTM 32200)  
Hospitality And Tourism Law (HTM 41100)  
Hospitality Business Law And Risk Management (HTM 51100)  
Hospitality Facility Design (HTM 52300)
- 8/12-Present      **Associate Head**, School of Hospitality and Tourism Management, College of Health and Human Services, Purdue University, West Lafayette, Indiana.
- 8/2007-8/10      **Associate Head**, Department of Hospitality and Tourism Management, School of Consumer and Family Sciences, Purdue University, West Lafayette, Indiana.
- 8/98-8/04      **Assistant Professor**, Department of Hospitality and Tourism Management, School of Consumer and Family Sciences, Purdue University, West Lafayette, Indiana.  
*Courses taught:*  
Foodservice Sanitation and Health (HTM 191)  
Equipment for Restaurant, Hotels, and Institutions (HTM 321)  
Hospitality Facilities Management (HTM 322)  
Foodservice Layout and Design (HTM 323)  
Contract and Institutional Foodservice Management (HTM 361)  
Hospitality Facility Design (HTM 523) (Formerly HTM 521)
- 8/99-11/12      **Courtesy Appointment, Assistant Professor**, Department of Food Science, School of Agriculture, Purdue University, West Lafayette, Indiana.

- 9/09-8/11 **Individual Mobilization Augmentee**, United States Air Force Reserves, Air Force Human Resource Management School, Ira C. Eaker Center for Professional Development, Air University, Maxwell Air Force Base, Montgomery, Alabama.
- Duties include special course preparation and Mortuary Officers and Mortuary Technicians courses. Rank: Major.
- 9/04-8/09 **Individual Mobilization Augmentee**, United States Air Force Reserves, Air Force Institute of Technology, Engineering and Services School, Wright-Patterson Air Force Base, Dayton, Ohio.
- Duties include special course preparation and Directing Staff for Officers Field Education. Rank: Major.
- 8/06-1/07 **Deputy Chief of Services**, United States Air Force, 376th Air Expeditionary Service Squadron, 376th Air Expeditionary Wing, Manas Air Base, Kyrgyzstan.
- Duties include supervising mortuary, foodservice, lodging, fitness and recreation operations at the site. Rank: Major.
- 8/99-9/04 **Individual Mobilization Augmentee**, United States Air Force Reserves, Combat Support Flight, 325th Services Squadron, Scott Air Force Base, Illinois.
- Duties include special management projects in military foodservice and hotel operations. Rank: Major.
- 8/1996-5/1998 **Visiting Instructor**, Department of Restaurant, Hotel, Institutional, and Tourism Management, School of Consumer and Family Sciences, Purdue University, West Lafayette, Indiana.
- In addition to instructing courses in the department, duties included:  
Research Consultant, Arthur C. Avery Research Laboratory  
Advisory Board.  
Research Consultant, Indiana Department of Education,  
Foodservice Commodity Testing.
- 1/1992-8/1996 **Research and Teaching Assistant**: Department of Restaurant, Hotel, Institutional, and Tourism Management, School of Consumer and Family Sciences, Purdue University, West Lafayette, Indiana.
- 8/1985-12/1992 **Services Officer**, United States Air Force.
- Responsible for foodservice, hotel and dormitory operations.

6/1983-8/1985     **Assistant Manager**, Bob Evans Farms Restaurants, Gahanna, Ohio.

5/1982-5/1983     **Assistant Manager**, Wendy's of New Orleans, Avondale, Louisiana.

### **EDUCATION:**

**Ph.D.**     Purdue University, West Lafayette, IN., Department of Restaurant, Hotel, Institutional and Tourism Management, 1997. Specialization: Equipment/food systems development and kitchen efficiency.

**M.S.**     Purdue University, West Lafayette, IN., Department of Restaurant, Hotel and Institutional Management, 1991. Specialization: Equipment and food product development.

**B.S.**     The Ohio State University, Columbus, OH., Department of Agricultural Engineering, 1981. Specialization: Food Processing.

### **RESEARCH & GRANTS:**

Nelson, D., Almanza, B.A., Ghiselli, R. & Elsworth, J., USDA Cooperative State Research, Education, and Extension Service, "Impact of Foodservice Manager Credentialing on Food Safety," \$121,481, September, 2003.

Nelson, D.C., Lehto, M., Bhunia, A.K. & Pearson, T.E., Reser's Foodservice, "Cost Study for Preparing Mashed Potatoes and Potato Salad in Restaurants," \$7,550, September, 2003

Nelson, D.C., Kavanaugh, R.R. & Pearson, T.E., North American Association of Food Equipment Manufacturers, "Technical Assistant Agreement (Equipment & Supplies Education)," \$16,842, August 2003

Almanza, B.A., Nelson, D.C., Mason, A., Ismail, J., DeVaney, S. & Cooksey, K., USDA Cooperative State Research, Education, and Extension Service, "Safe Handling of Home Delivered Meals to Older Americans," \$337,447, September, 2002.

Nelson, D.C. & Almanza, B.A., Daydots Foundation for Food Safety, "Recommended Food Safety Standard Operating Practices of Multi-Unit Foodservice Operations," \$5,000, August, 2002.

Nelson, D.C., National Institute of Occupational Safety and Health (NIOSH), "The Impact of Organization of Work Factors on Work-Related Injuries at Eating and Drinking Places," \$4,856, August, 2002.

Nelson, D.C. & Pearson, T.E., Society for the Advancement of Food Service Research, "Best Web Site Competition," \$3,500, August, 2001.

Ghiselli, R., Nelson, D. & Behnke, C. SteamWay Corp., "An Investigation of the Moisture Content of Foods and Pressure Buildup in Microwavable Containers," \$856, January 2001.

## Publications:

### Refereed Articles

- Choi, J., Nelson, D. & Almanza, B. (2019). Food safety risk for restaurant management: use of restaurant health inspection report to predict consumers' behavioral intention. *Journal of Risk Research*. 22:11, 1443-1457, DOI: 10.1080/13669877.2018.1501590.
- Fisher, J., Almanza, B., Behnke, C., Nelson, D.C. & Neal, J. (2018). Norovirus on cruise ships: Motivation for handwashing? *International Journal of Hospitality Management*. 75, 10-17. <https://doi.org/10.1016/j.ijhm.2018.02.001>
- Parikh, A.A., Behnke, C., Almanza, B., Nelson, D., & Vorvoreanu, M. (2017). Comparative content analysis of professional, semi-professional, and user-generated restaurant reviews. *Journal of Foodservice Business Research*. 20(5), 497-511. DOI: 10.1080/15378020.2016.1219170.
- Sun, X., Behnke, C., Almanza, B., Nelson, D. (2017). A comparison of the efficacy of chef knife-cleaning methods. *Journal of Foodservice Business Research*. 20(1), 90-105. DOI: 10.1080/15378020.2016.1198611.
- Sun, X., Behnke, C., Almanza, B., Nelson, D. (2017). *A comparison of the efficacy of chef knife-cleaning methods*. *Journal of Foodservice Business Research*, 20(1), 90-105.
- Parikh, A.A., Behnke, C., Nelson, D., Vorvoreanu, M., Almanza, B. (2015). Qualitative assessment of Yelp.com Users' motivations to submit and read restaurant reviews. *Journal of Culinary Science & Technology*, 13(1), 1-18.
- Choi, J., Almanza, B., Nelson, D., Neal, J., Sirsat, S. (2014). A Strategic cleaning Assessment program: Menu cleanliness at restaurants. *Journal of Environmental Health*, 76(10), 18-24.
- Johnson, A.C., Almanza, B.A., Nelson, D.C. (2014). Factors that influence what health inspectors write down on inspection reports. *Food Protection Trends*, 34(4), 226-236.
- Parikh, A., Behnke, C., Vorvoreanu, M., Almanza, B., & Nelson, D. (2014). Motives for Reading and articulating user-generated restaurant reviews on Yelp.com. *Journal of Hospitality and Tourism Technology*, 5(2), 160-176.
- Lee, J.E., Almanza, B.A., Jang, S.C. Nelson, D.C., Ghiselli, R. (2013). Does transformational leadership style influence employees' attitudes toward food safety practices? *International Journal of Hospitality Management*, 33, 282-293.
- Lee, J.E., Nelson, D.C. Almanza, B.A. (2012). Health inspection reports as predictors of specific training needs. *International Journal of Hospitality Management*, 31(2), 522-528.
- Choi, J., Nelson, D.C. Almanza, B. (2011). The impact of inspection reports on consumer behavior: A pilot study. *Food Control*, 22(6), 862-868.
- Lee, J.E., Nelson, D.C., Almanza, B.A., (2010). The impact of individual health inspectors on the results of restaurant sanitation inspections: Empirical evidence. *Journal of Hospitality Marketing & Management*, 19(4), 326-339.
- Lee, J.E., Almanza, B.A., Nelson, D.C. (2010). Food safety at fairs and festivals: Knowledge and violations at a regional festival. *Event Management*, 14(3), 215-223.

- Thomas, L., Nelson, D.C., Almanza, B.A., Binkley, M. (2009). The use of thermal capacity in measuring the effectiveness of Meals On Wheels transport containers. *Journal of Florida International Hospitality and Tourism Review*, 27(1), 90-109.
- Lee, J.E., Almanza, B.A., Nelson, D.C., Ghiselli, R.F. (2009). Using health inspection scores to assess risk in food services. *Journal of Environmental Health*, 71(7), 29-33.
- Binkley, M., Nelson, D. Almanza, B. (2008). Impact of manager certification on food safety knowledge and restaurant health inspection scores in Tippecanoe County, Indiana. *Journal of Culinary Science & Technology*, 6(4), 343-350.
- Barber, N., Scarcelli, J., Almanza, B. A., Daniel, J.R., Nelson, D. (2007). Silicone bakeware: Does it deliver a better product? *Journal of Foodservice*, 18(1), 43-51.
- Almanza, B.A., Namkung, Y., Ismail, J.A., Nelson, D.C. (2007). Clients' safe food-handling knowledge and risk behavior in a home-delivered meal program. *Journal of the American Dietetic Association*, 107(5), 816-821.
- Namkung, Y., Ismail, J.A., Almanza, B.A., Nelson, D.C. (2007). Mitigating the risk of food handling in the home-delivered meal program. *Journal of the American Dietetic Association*, 107(2). 316-320.
- Frash, R., Jr., Binkley, M., Nelson, D.C., Almanza, B.A., (2006). Transfer of training efficacy in U.S. food safety accreditation. *Journal of Culinary Science and Technology*, 4(2.3), 7-38.
- Nelson, D.C., and Nesmith, M.S. (2003). Impact of organization of work factors on work related injuries at eating and drinking places, *Journal of Human Resources in Hospitality & Tourism*, 6(1), 87-103.
- Yamanaka, K., Almanza, B.A., Nelson, D.C., & DeVaney, S.A. (2003). Older Americans' dining habits. *Journal of Foodservice Business Research*, 1(4), 19-32.
- Almanza, B.A., Nelson, D.C., & Lee, M. (2003). Foodservice health inspectors opinions on the reporting of inspections in the media. *Journal of Environmental Health*, 65(10), 9-14.
- Nelson, D.C., Elsworth, J.D., and Almanza, B.A. (2001). Extending holding time for hot foods. *FIU Hospitality Review*, 19(2), 84-97.
- Hwang, H., Almanza, B.A., Nelson, D.C. (2001). Factors influencing Indiana school foodservice directors/managers' plans to implement a Hazard Analysis Critical Control Point (HACCP) Program. *Journal of Child Nutrition and Management*, 25(1), 24-29.

### Book Chapter

- Nelson, D.C. (2001). Industrial Engineering Applications in Hotels and Restaurants (Chapter 31), In G. Salvendy (Ed.), *Handbook of Industrial Engineering* (third edition), New York, NY: John Wiley & Sons.

### Submitted

- Diaz-Beltran\*g, M., Almanza, B., Byrd, K., Behnke, C., & Nelson, D. Use of visual cues and nudged defaults in fast-food combo meals is only beneficial for highly health concerned consumers – A randomized scenario-based experiment. *Journal*

of the Academy of Nutrition and Dietetics. (HTM Tier 1; IF 4.910; SJR Indicator 1.651)

Diaz-Beltran\*g, M., Almanza, B., Byrd, K., Behnke, C., & Nelson, D. 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; IF 4.910; SJR Indicator 1.651)

Maneerat\*g, N., Byrd, K., Almanza, B., Behnke, C., Nelson, D. 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; IF 4.910; SJR Indicator 1.2)