

KAREN BYRD, PhD, MBA, RDN, PMP

3616 Farnsworth Drive
West Lafayette, IN 47906

Phone: 502-640-2100
Email: K.Byrd.RD@gmail.com

EDUCATION

Purdue University, West Lafayette, Indiana,

Degree: Doctorate of Philosophy, Hospitality and Tourism Management, May 2017

Dissertation Title: "Sodium and the restaurant consumer: Associations with dining out frequency and menu nutrition information."

Xavier University, Cincinnati, Ohio

Degree: Masters in Business Administration, December 1995

University of Cincinnati Hospital, Cincinnati, Ohio

Dietetic Internship, May 1988

Ball State University, Muncie, Indiana, May 1987

Degree: Bachelor of Arts in Dietetics, Magna Cum Laude

Manchester University, North Manchester, Indiana

Major: Secondary Education, Transferred to Ball State University

ACADEMIC WORK EXPERIENCE

Purdue University, West Lafayette, Indiana

School of Hospitality and Tourism Management

Assistant Professor, August 2019 to present

Murray State University, Murray, Kentucky

Applied Health Sciences Department; Nutrition, Dietetics, and Food Management Program

Assistant Professor and Dietetic Internship Director, August 2017 to May 2019

Adjunct Professor, January to May 2017

Purdue University, West Lafayette, Indiana

School of Hospitality and Tourism Management

Teaching Assistant, August 2014 to May 2016

SELECTED PUBLICATIONS AND PRESENTATIONS

(Where multiple authors are included, the primary author is indicated with an asterisk. Additionally, graduate student authors are delineated with a "g").

Refereed Journal Articles

Byrd*, K., Her, E., Fan, A., Liu, Y., & Leitch, S. (2022). Consumers' threat and coping appraisals of in-restaurant dining during a pandemic: The moderating roles of conflicting information and trust-in-science and scientists. *International Journal of Hospitality Management*, 103, 103186.

<https://doi.org/10.1016/j.ijhm.2022.103186> (IF 6.514).

Fan*, A., Kline, S. F., Liu, Y., & Byrd, K. (2022). Consumers' lodging intentions during a pandemic: Empirical insights for crisis management practices based on protection motivation theory and expectancy theory. *International Journal of Contemporary Hospitality Management*.

<https://doi.org/10.1108/ijchm-07-2021-0889> (IF 9.237).

- Byrd*, K., Fan, A., Her, E., Liu, Y., & Leitch, S. (2021). Restaurant patronage during the COVID-19 pandemic and the protection motivation theory: Influence of consumers' socio-demographic, situational, and psychographic factors. *Journal of Foodservice Business Research*, 1–29. <https://doi.org/10.1080/15378020.2021.2006036>
- Byrd*, K., Fan, A., Her, E., Liu Y., Almanza, B., Leitch, S. (2021). Robot vs. human: Expectations, observations, and gaps in off-premise restaurant dining performance. *International Journal of Contemporary Hospitality Management*. 33(11), 3996–4016. <https://doi.org/10.1108/IJCHM-07-2020-0721> (IF 6.514).
- Byrd*, K., Fan, A., Her, E., Liu Y., Almanza, B., Leitch, S. (2021). Restaurants and COVID-19: What are consumers' risk perceptions about restaurant food and its packaging during the pandemic?. *International Journal of Hospitality Management*, 94, 102821. <https://doi.org/10.1016/j.ijhm.2020.102821> (IF 9.237).
- Sun*, X., Behnke, C., Almanza, B., Ghiselli, R., Byrd, K. (2021). Consumers' preferences among low-calorie food alternatives in casual dining restaurants. *International Journal of Contemporary Hospitality Management*, 33(8), 2613-2631, <https://doi.org/10.1108/IJCHM-10-2020-1223> (IF 6.514)
- Byrd*, K., and Almanza, B. (2021). Restaurant menu nutrition labeling for calories and sodium: Effect of consumer mindset of immediate versus future consequences. *Journal of Foodservice Business Research*. 24(3), 310–347. <https://doi.org/10.1080/15378020.2020.1849765>
- Sun*, X., Behnke, C., Almanza, B., Ghiselli, R., Byrd, K. (2020). Consumers' perception of reduced-calorie meals: How low is "Low-Calorie"? *Journal of Foodservice Business Research*. 23(6), 546-567, <https://doi.org/10.1080/15378020.2020.1806686> (HTM Tier 1; SJR Indicator 0.361).
- Sturgill*, A., Stanczyk, K., Crouch, L., & Byrd, K. (2018). Frequency of and reasons for false-positive consults generated by the malnutrition screening tool. *Journal of Nursing Care Quality*. 34(2), e1-e6. <https://doi:10.1097/NCQ.0000000000000338>
- Byrd*, K. (P.I.), Almanza, B., Ghiselli, R., Behnke, C., Eicher-Miller, H. (2018). Adding sodium information to casual dining restaurant menus: Beneficial or detrimental for consumers? *Appetite*. 125, 474-485. <https://doi:10.1016/j.appet.2018.02.025> (IF 3.868)
- Byrd*, K. (P.I.), Almanza, B., Ghiselli, R., Behnke, C., Eicher-Miller., H. (2017). 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, <https://doi.org/10.1016/j.jand.2017.06.012> (IF 4.910)
- Almanza*, B., Byrd, K., Behnke, C., Ma, J, Ge, L. (2017). Cookbooks in history: How do they reflect food safety? *Appetite*, 116, 599-609. <https://doi.org/10.1016/j.appet.2017.05.053> (IF 3.868)

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Unpublished Work: 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)

Referred Paper Presentations

Byrd^{*}, K., Fan, A., Her, E., Liu, Y., Almanza, B., Leitch, S. (2021, September). *Insights into U.S. Consumers' Use of Restaurant Take-out/Delivery during the COVID-19 Pandemic Using Protection Motivation Theory*. European Federation International Council on Hotel, Restaurant, and Institutional Education (EuroCHRIE) Conference. Aalborg, Denmark.

Sun^{*}, X., Almanza, B., Behnke, C., Ghiselli, R., Byrd, K. (2019, January). *Consumer's preferences among low-calorie food alternatives in casual dining restaurants*. Standup presentation at the 24th Annual Graduate Student Research Conference in Hospitality and Tourism. Houston, TX

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

Byrd^{*}, K., Almanza, B. (2016, January). *How do gluten-free diets affect frequency of dining out?* Standup presentation at the 21st Annual Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.

Referred Poster Presentations

Byrd^{*}, K., Liu, Y., Fan, A., Her, E., Almanza, B., & Leitch, S. (2021, October). *Consumers' Self-Protection Practices Related to Consuming Take-Out/Delivery Restaurant Foods during the COVID-19 Pandemic*. Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo, Virtual due to COVID-19. *Journal of the Academy of Nutrition and Dietetics*, 121(9), A51.
<https://doi.org/10.1016/j.jand.2021.06.140>

Byrd^{*}, K., Her, E., Fan, A., Liu, Y., Almanza, B., Leitch, S., (2021, July). *Consumers' Threat and Coping Appraisal of Restaurant Patronage in a Pandemic – The Moderating Role of Trust-in-Science*. International Council on Hotel, Restaurant, & Institutional Education (ICHRIE) Summer Conference, Virtual due to COVID-19.

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- Byrd*, K. (2021, July). *Do restaurant food delivery drivers present a foodborne illness risk? An evaluation of food safety knowledge, attitudes, and practices*. International Council on Hotel, Restaurant, & Institutional Education (ICHRIE) Summer Conference, Virtual due to COVID-19.
- Jung*, S., Gordon, S., Byrd, K. (2021, July). *Exploring Conference Wellness Factors Perceived by Attendees: In the Context of Professional Association Conferences*. International Council on Hotel, Restaurant, & Institutional Education (ICHRIE) Summer Conference, Virtual due to COVID-19.
- Liu*, Y., Fan, A., Kim, T., Park, H., Byrd, K., Kline, S., Almanza, B. (2021, July). *Online Data Collection of Consumer Behavior Research in Hospitality: A Comparison of MTurk vs. Qualtrics Panel Samples*. International Council on Hotel, Restaurant, & Institutional Education (ICHRIE) Summer Conference, Virtual due to COVID-19.
- Byrd*, K. (2020, October). *Do calories on the menu influence alcoholic beverage purchasing intentions?* Poster presented at the Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo, Virtual due to COVID-19. *Journal of the Academy of Nutrition and Dietetics*, 120(9), A50. <https://doi.org/10.1016/j.jand.2020.06.145>
- Byrd*, K., Fan, A., Almanza, B., Leitch, S., Her, E., Liu, Y. (2020, July). *How does a robotic food delivery method change the customer experience?* International Council on Hotel, Restaurant, & Institutional Education (ICHRIE) Summer Conference, Virtual due to COVID-19.
- Ge*, L., Byrd, K. (2020, July). *Predicting the consumption of a plant-based diet using personal values: An application of the refined theory of basic values*. International Council on Hotel, Restaurant, & Institutional Education (ICHRIE) Summer Conference, Virtual due to COVID-19.
- Byrd*, K. (2018, October). *Numbers or symbols? Sodium information on restaurant menus*. Poster presented at the Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo, Washington, D.C. *Journal of the Academy of Nutrition and Dietetics*, 118(9), A82. <https://doi.org/10.1016/j.jand.2018.06.081>
- Byrd*, K., Almanza, B. (2016, January). *Sodium information on menus: Impact on restaurant consumers purchasing intentions*. Poster presented at the 21st Annual Graduate Student Research Conference in Hospitality and Tourism, Philadelphia, PA.
- Omietanski (Byrd)*, K., Thew, N., Curnutte, M., Rothman, M., Silliman, K. (2015, April). *Transition to basal-bolus from sliding scale insulin regimens: Intervention process and outcomes at a multi-state, multi-facility chain of skilled nursing facilities*. Poster presented at the American Medical Director Association Annual Conference, Louisville, KY. *Journal of the American Medical Director Association*, 15(3), B23-B24. <http://dx.doi.org/10.1016/j.jamda.2015.01.051>
- Omietanski (Byrd)*, K., Goodby, C. (2014, October). *Impact of converting to an electronic medical record on the registered dietitian time to document nutrition assessment in a skilled nursing facility*. Poster presented at the Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo, Atlanta, GA. *Journal of the Academy of Nutrition and Dietetics*, 114(9), A23. <http://dx.doi.org/10.1016/j.jand.2014.06.063>
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Omietanski (Byrd)*, K., Goodby, C. (2013, October). *Reheating foods in the microwave in a health care facility*. Poster presented at the Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo, Houston, TX. *Journal of the Academy of Nutrition and Dietetics*, 113(9), A57.
<http://dx.doi.org/10.1016/j.jand.2013.06.199>

Omietanski (Byrd)*, K., Skelley, V., Roloff, S. (2011, October). *Establishing tabletop standards for older adults*. Poster presented at the Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo, San Diego, CA. *Journal of the Academy of Nutrition and Dietetics*, 111(9), A62.
<http://dx.doi.org/10.1016/j.jada.2011.06.225>

PUBLICATIONS, BOOKS

Reviewer for Niedert, K., and Carlson, M. (Eds). (2016). *Nutrition Care of the Older Adult* (3rd ed.). Chicago: Academy of Nutrition and Dietetics.

PROFESSIONAL PRESENTATIONS, SPEECHES, AND WORKSHOPS

Byrd, K. (2021, April). Consumer attitudes and behaviors related to restaurants during COVID-19. Western Indiana Academy of Nutrition and Dietetics Conference, West Lafayette, IN.

Byrd, K. (2018, August) *Nutrition information on the menu: Beneficial or not?* Invited presentation at the Western Kentucky Academy of Nutrition and Dietetics Conference, Murray, KY.

Byrd, K. (2015, March). *Model programs and policies swap session -- transition to basal-bolus from sliding scale insulin regimens: Intervention process and outcomes at a multistate, multi-facility chain of skilled nursing facilities*. Invited presentation at the American Medical Directors Association Annual Conference, Louisville, KY.

Byrd, K. (2013, April). *Where Is my career going?* Invited presentation at the Kentucky Academy of Nutrition and Dietetics Food and Nutrition Conference and Exposition, Covington, KY.

Byrd, K. (2012, February). *Heart Failure: The evidence for medical nutrition therapy*. Invited presentation at the Bluegrass Dietetic Association, Lexington, KY.

Byrd, K. (2011, September). *Creating a 4-star dining experience: Nutrition, hydration, and the resident with cognitive impairment*. Invited presentation for the Mariposa Senior Care Training, Webinar.

Byrd, K. (2009, October). *Maximizing the dining experience in long term care facilities*. Invited presentation at the Rhode Island Healthcare Association, Warwick, RI.

Byrd, K. (2008, July). *Improving care practices and employee retention through mentor programs*. Invited presentation at the 16th Annual Alzheimer's Association Dementia Care Conference, Garden Grove, CA.

Byrd, K. (2007). *Exploring resident-focused dining trends*. Invited presentation at the Foodservice Connection Conference, Milwaukee, WI.

RESEARCH GRANTS AWARDED

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1. Arnold I. Cohen Faculty Development Endowment – White Lodging-J.W. Marriott, Jr. School of Hospitality and Tourism Management, Purdue University
Do restaurant food delivery drivers present a food safety risk? An evaluation of food safety knowledge, attitudes, and practices
Fall 2022
Total Amount of Award: \$7,500
Role: Principal Investigator
2. Purdue University HHS Rapid Response Grant
Restaurant Consumers and COVID-19: Consumer Behaviors and Health Perceptions and Their Impact on the "Health" of the Restaurant Industry?
Spring 2020
Total Amount of Award: \$10,000
Role: Principal Investigator
3. Cal Poly University Research, Scholarly, and Creative Activities Grant Program
Retrospective Reports of Parental Feeding Practices during Childhood and Intuitive Eating in Adulthood
Summer 2020
Total Amount of Award: \$20,000
Candidate's Role: Co-investigator

GRADUATE STUDENT RESEARCH PROGRAM INVOLVEMENT

Current Graduate Students			
Student	Role	Expected Completion	Title (or topic) of Research
Faria, Amy	Doctoral Committee Member	8/2023	Topic: The rise of the sustainability revolution
Mohamed, Mohamed	Doctoral Committee Member	8/2022	Topic: Local food experience and tourist well-being: The role of sociability, authenticity, and hospitality
Pittman, Michael	Doctoral Committee Member	8/2022	Topic: Work-related depression in restaurants: An analysis of face-to-face and online guest abuse and the work environment
Graduated Doctoral Students			
Maneerat, Nitjaree	Doctoral Committee Co-Chair	Graduated 8/2021	Topic: Impact of food and cooking skills, nutrition interest, and food safety risk perception: How do these impact home meal kits? Resulted in one publication under review: Maneerat ^g , N., Byrd, K., Almanza, B., Behnke, C., Nelson, D. Exploring consumer perceptions and adoption intention of home meal

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Student	Role	Expected Completion	Title (or topic) of Research
			kit services during the COVID-19 pandemic. <u>Journal of the Academy of Nutrition and Dietetics</u> .
Diaz Beltran, Monica	Doctoral Committee Member	Graduated 5/2021	<p>Topic: Environmental factors to promote healthy eating at restaurants</p> <p>Resulted in two publications under review: Diaz-Beltran⁹, 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. <u>Journal of the Academy of Nutrition and Dietetics</u>.</p> <p>Diaz-Beltran⁹, 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. <u>Journal of the Academy of Nutrition and Dietetics</u>.</p>
Sun, Xiaodi	Doctoral Committee Member	Graduated 12/2018	<p>Title: Consumer Preferences Among Low-Calorie Food Alternatives in Casual Dining Restaurants</p> <p>Resulted in two publications: Sun*, X., Behnke, C., Almanza, B., Ghiselli, R., Byrd, K. (2021). Consumers' preferences among low-calorie food alternatives in casual dining restaurants. <u>International Journal of Contemporary Hospitality Management</u>, 33(8), 2613-2631</p> <p>Sun*, X., Behnke, C., Almanza, B., Ghiselli, R., Byrd, K. (2020). Consumers' perception of reduced-calorie meals: How low is "Low-Calorie"? <u>Journal of Foodservice Business Research</u>. 23(6), 546-567,</p>
Graduated Masters Students			
Smith, Oakley	Master Committee Chair	Graduated 12/2019	Title: Qualitative Analysis of Patient Satisfaction in a Spoken Menu Foodservice System Compared to a Room Service System

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Student	Role	Expected Completion	Title (or topic) of Research
Felden, Jessica	Master Committee Chair	Graduated 5/2019	Title: Successful Weight Loss Maintenance Strategies: A Qualitative Analysis
Holt, Meg	Master Committee Chair	Graduated 5/2019	Title: Repeated Exposure and Learning Activity Impact on Vegetable Intake Among Pre-Schoolers
Baker, Jamie	Master Committee Member	Graduated 2018	Title: Pacifier Use Among WIC Participants and Its Effect on Breastfeeding Duration
McKeever, Jessica	Master Committee Member	Graduated 2018	Title: Knowledge of and Adherence to the Evidence-Based Guidelines for the Provision of Enteral
Rice, Jamey	Master Committee Member	Graduated 2018	Title: Weight and Growth in Adolescent Athletes Utilizing Stimulant Medications for Attention-Deficit Hyperactivity Disorder Treatment
Sturgill, Alison	Master Committee Member	Graduated 2018	Title: Frequency of and reasons for false-positive consults generated by the malnutrition screening tool Resulted in one publication: Sturgill*, A., Stanczyk, K., Crouch, L., & Byrd, K. (2018). Frequency of and reasons for false-positive consults generated by the malnutrition screening tool. <i>Journal of Nursing Care Quality</i> . 34(2), e1-e6.

TRANSLATING RESEARCH INFORMATION

Interviewed for:

Jarvis, Nathan (2021) Restaurant guests perceptions of food safety in restaurants, delivery, and at home. Restaurant Relevance Podcast, Season 1, Episode 5.

<https://open.spotify.com/episode/0bV5fPRif97fBJS1EiaOAY>

Brown, Becky (2020) Thinking beyond the pandemic: Rapid response grant projects tackling COVID-19's long-term consequences now. LIFE360, Purdue University College of Health and Human Services.

<https://www.purdue.edu/hhs/life360/2020-fall/thinking-beyond-the-pandemic.html>

Fedor, N. (2020, May 28). What's the future of Buffets. *The Exponent*.

https://www.purdueexponent.org/city_state/article_b8717bbe-a032-11ea-b6a2-53eede2ec07f.htm

Rubin, R. (2018). Will Posting Nutritional Information on Menus Prod Diners to Make Healthier Choices? *JAMA*, 319(19), 1969–1971. Retrieved from

<https://jamanetwork.com/journals/jama/fullarticle/2679959?resultclick=1&alert=article>

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Authored:

Omietanski (Byrd), K., Fletcher, S., Grounds, Q. (Fall 2014). "Stop the Bugs! What the R.D. needs to know about personal protective equipment and infection control." *Connections*. Dietitians in Health Care Communities DPG Newsletter.

Omietanski (Byrd), K., Skelley, V., Roloff, S. (Fall 2012). "Dinnerware and Glassware Standards for Older Adults," *The Spectrum*. Healthy Aging DPG Newsletter.

COURSES TAUGHT

Purdue University (* denotes graduate courses)

- HTM 19100: Sanitation and Health in Foodservice, Lodging, and Tourism, 3 credit hours, Spring 2015, Fall 2015, Spring 2016, Fall 2021
- HTM 20200: Hospitality and Tourism Work Experience (Instructor of Record), 1 credit hour, Spring 2015, Summer 2015, Fall 2015, Spring 2016
- HTM 30200: Hospitality and Tourism Internship (Instructor of Record), 1 credit hour, Fall 2014, Spring 2015, Fall 2015, Spring 2016
- HTM 31100, Procurement Management for Foodservice, 3 credit hours, Fall 2019, Spring 2020, Fall 2020, Fall 2021, Spring 2022
- HTM 49112: Management and Service of Beverage Alcohol, 1 credit hour, Spring 2020
- HTM 49900: Feasibility Studies and Business Development in Hospitality and Tourism, 1 credit hour, Fall 2020, Spring 2021
- *HTM 59100: Research Issues in Food Service Management, 3 credit hours, Spring 2022
- HTM 60200: Research Topics and Methods Seminar, 1 credit hour, Fall 2020, Spring 2022

Murray State University (* denotes graduate courses)

- NTN 231: Principles of Food Science and Preparation, 3 credit hours, Spring 2019
- NTN 303: Research Concepts, 3 credit hours, Fall 2017
- NTN 371/2: Quantity Food Production and Purchasing + Practicum, 4 credit hours, Fall 2017, Fall 2018
- NTN 373: Management of Foodservice, Personnel, and Facilities, 3 credit hours, Spring 2018
- NTN 374: Foodservice Practicum, 3 credit hours, Spring 2018, Fall 2018, Spring 2019
- NTN 422: Meal Management, 3 credit hours, Spring 2018, Spring 2019
- NTN 432: Experimental Foods, 3 credit hours, Fall 2018
- NTN 472: Trends & Issues in Nutrition and Foods, 3 credit hours, Spring 2018
- NTN 488: Foodservice Management Co-op/Internship, 3 credit hours, Spring 2018
- *NTN 642: Management Practice in Dietetics, 2 credit hours, Fall 2017, Fall 2018
- *NTN 643: Community Nutrition, 2 credit hours, Fall 2017, Fall 2018
- *NTN 651: Medical Nutrition Therapy II, 4 credit hours, Spring 2018, Spring 2019
- *NTN 652: Clinical Practice in Long-Term Care, 2 credit hours, Spring 2017, Spring 2018
- *NTN 653: Advanced Clinical Practice, 3 credit hours, Spring 2018, Spring 2019
- *NTN 656: Nutrition Research Literature Review, 2 credit hours, Spring 2018
- *NTN 660: Research Project in Nutrition I, 3 credit hours, Fall 2018
- *NTN 661: Research Project in Nutrition II, 3 credit hours, Spring 2019

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MENTORING, ADVISING, AND SUPPORT FOR ACADEMIC SUCCESS OF UNDERGRADUATE STUDENTS

- Purdue University Horizons Program (for first-generation college students), Faculty Mentor, Fall 2021
- Purdue Dining Summer Intern Program, Lunch and Learn Guest Speaker, "Navigating Your Career," June 20, 2021

AWARDS AND APPOINTMENTS

- Arnold I. Cohen Faculty Development Endowment Award, 2021
- Purdue University School of Hospitality and Tourism Management nominee for the College of Health and Human Services Graduate Teaching Award, 2016-2017
- Purdue University School of Hospitality and Tourism Teaching Assistant of the Year, 2015-2016
- Leadership Louisville, Bingham Fellow Class of 2013, "Developing a Smart Food Culture"
- Kindred Healthcare Divisional Clinical Impact Award, Health Services Division, November 2009
- Advantage DME Special Departmental Recognition, March 2000
- Integrated Health Services Award of Special Recognition, December 1994

CERTIFICATIONS

- Registered Dietitian Nutritionist (RDN) awarded by the Commission on Dietetic Registration, active since 1988
- Project Management Professional (PMP) awarded by the Project Management Institute, active since 2012
- ServSafe Food Protection Manager Certification awarded by the National Restaurant Association since 1995
- ServSafe Certified Instructor, Registered Proctor awarded by the National Restaurant Association active since 2014
- ManageFirst Approved Instructor and Proctor awarded by the National Restaurant Association, active since 2018
- Introductory Sommelier awarded by Court of Master Sommeliers Americas, 2019

ENGAGEMENT ACTIVITIES AT THE PROFESSIONAL, UNIVERSITY, AND COMMUNITY LEVEL

- Panelist, IMPACT Data Science Education Forum, September 2021 & April 2021
- Judge, Purdue University Spring Undergraduate Research Conference, April 2021
- Judge, Purdue University Sigma Xi February 12, 2020, Scientific Poster Event, Spring 2020
- Panelist, Advance Purdue FAST, "Panel of Assistant Professors," September 2020
- College of Health & Human Services Commencement Marshall, December 2021
- SHTM Faculty Representative for the College of Health & Human Services Admitted Students Day, March 2021 (Virtual), February 2022
- Co-presenter, College of Health & Human Services research and Coffee Session, "Using Remote Data Collection and Transitioning to and from Remote to Face-to-Face," February 2020
- Member of HHS Search Committee for Associate Dean of Diversity, Equity, and Inclusion, Fall 2020
- SHTM representative, HHS Dean's Academic Recognition Celebration, Spring 2020
- Faculty advisor for the Association of Healthcare Foodservice – Purdue student organization, Fall 2020 - present
- Member of the STHM Diversity, Equity, and Inclusion Committee, November 2020 – present

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- Member of the SHTM Avery Center Committee, February 2020 – present
- Member of the SHTM Alumni Events Committee, August 2019 – present
- Member of SHTM Faculty Search Committees, AY2020-2021, AY2021-2022
- Coordinator for the development of The Almanza PhD Student Research Grant, 2021
- Reviewer, SHTM submissions for HHS PRF Research Grants, Spring 2020
- Reviewer for the Arnold I. Cohen Faculty Development Endowment Award, Fall 2019
- Co-presenter, SHTM Colloquium, "Restaurant consumers and COVID-19: Perceptions and behaviors," October 2020
- Accreditation Council for Education in Nutrition and Dietetics (ACEND) Program Reviewer, May 2013 to May 2019
- Murray State University, Department of Applied Health Sciences Outstanding Student Awards Committee, 2018-19
- Murray State University, Undergraduate, Graduate, and Dietetic Internship Recruitment Events,
 - Murray State University, Racer Days and Summer O, June 2018, July 2018, September 2018
 - Academy of Nutrition and Dietetics Dietetic Internship Fair, October 2017, October 2018
 - University of Tennessee Dietetic Internship Forum, November 2017

PROFESSIONAL AFFILIATIONS

2019 – Present: International Council on Hotel, Restaurant and Institutional Education (ICHRIE)

2019 – Present: Foodservice Systems Management Education Council

2014 – Present: Association of Healthcare Foodservice

2012 – Present: Project Management Institute

1986 – Present: Academy of Nutrition and Dietetics

- Nutrition and Dietetics Research Practice Group
- Food and Culinary Professionals Practice Group
- Management in Food and Nutrition Systems Practice Group (Policy and Advocacy Leader 2020 – present)

SERVICE TO PROFESSIONAL ORGANIZATIONS:

- Academy of Nutrition and Dietetics, Management in Food and Nutrition Systems, Dietetic Practice Group Policy and Advocacy Leader, June 2020 to May 2023.
- Conference paper reviewer for ICHRIE Conference, 2022
- Conference paper reviewer for ISTTE Conference, 2021
- Accreditation Council for Education in Nutrition and Dietetics (ACEND) Program Reviewer, May 2013 to May 2019

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INDUSTRY EXPERIENCE

SENIOR DIRECTOR OF FOOD AND NUTRITION SERVICES, January 2007 to October 2014

DIRECTOR OF FOOD AND NUTRITION SERVICES, September 2002 to December 2006

Kindred Healthcare, Corporate Headquarters, Louisville, Kentucky

Responsibilities: Provided leadership to a diversified workforce of 3000+ food and nutrition employees for the skilled nursing facility (SNF) division of the nation's largest post-acute healthcare firm, a public company (NYSE:KND) with \$5.7 billion in annual revenues. Developed and implemented the Nutrition Services strategic plan to improve the quality of life, foodservice and medical nutrition therapy outcomes for the 27,000+ patients in the company's 232 Nursing Centers. Provided systems, resources, guidance, and education to Nutrition Services facility-level leadership in the management of the department; cost control; staff utilization; improving meal production, service and delivery; and assessing nutritional status of the patients. Provided management oversight for menu development and negotiation of contracts for the \$45 million budget for foodservice supplies for the company's nursing centers. Collaborated with company's hospital, rehab, home health division on enterprise-wide strategies and initiatives.

SENIOR DIRECTOR OF NUTRITION SERVICES, March 1996 to September 2002

Advantage DME Biller and Supplier, Sparks, Maryland (A division of Integrated Health Services)

Responsibilities: Led the clinical operations for a Medicare Part B billing company with over 200 customer locations. Managed the 13 employee Field Services staff. Coordinated the acquisition of documentation to qualify patients for Medicare Part B reimbursement of enteral nutrition and other medical supplies. Reviewed medical necessity of specialty enteral nutrition formulas and defended claims in Medicare Hearings. Marketed company services to existing and potential customers. Managed conversion/set-up of new accounts. Interpreted Medicare Part B regulations. Educated customers on Medicare Part B reimbursement. Developed and maintained clinical resource and customer education materials. Educated company staff on clinical and product information. Served as the clinical expert for the company.

CORPORATE DIRECTOR OF DIETETICS, September 1992 to March 1996

Integrated Health Services, Owings Mills, Maryland

Responsibilities: Provided leadership and guidance to Dietetic Services Directors, Registered Dietitians and Nursing Home Administrators in the management and of the dietary department; cost control; utilization of staff; improving meal production, service and delivery; medical nutrition therapy; and state, federal, and Joint Commission regulatory compliance for 52 skilled nursing centers. Assisted in the development of corporate standards of practice for Dietetic Services. Assisted in the implementation and provided ongoing training to facilities of a computerized software program for foodservice. Developed new programs and resource material utilized by facilities. Developed "IHS Dietetic Services Orientation Program."

CONSULTANT DIETITIAN, May 1989 to September 1992

Integrated Health Services, Owings Mills, Maryland, Health Care Management Corporation, Dayton,

Ohio (Health Care Management Corporation was purchased by Integrated Health Services in 1990)

Core Responsibilities: Served as the food and nutrition expert, providing medical nutrition therapy and foodservice management consultation, to 8 nursing centers with over 800 residents. Trained and provided guidance to facility Dietary Managers and Diet Technicians regarding therapeutic nutrition, cost control, management, and compliance with state, federal, and VA regulations. Developed menus and planned modified diets.

DIRECTOR OF FOOD AND NUTRITION SERVICES, August 1988 to May 1989

Eagle Creek Nursing Center, West Union, Ohio (Managed by Health Care Management Corporation)

Core Responsibilities: Provided medical nutrition therapy and foodservice management for a 100 bed-nursing center. Transformed the Nutrition Department into a revenue generator by developing consultant services to a 40-bed nursing home, a 50-bed hospital, and a 75-bed hospital.

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INDUSTRY EXPERIENCE, *continued*

Coordinated multiple cross-functional projects designed to optimize desired business strategies to improve patient outcomes, reduce costs, enhance quality scores and improve customer satisfaction. Examples of projects I successfully coordinated include:

- Creation and implementation of innovative performance improvement strategies to improve foodservice that resulted in 14% increase in patient satisfaction scores
- Innovation of processes to improve regulatory compliance for food safety and sanitation resulting in a reduction of deficiencies from a company average of 32% (vs. a national average at that time of 31%) down to 18% (vs. a current national average of 34%)
- Transformation of the recruitment, orientation and on-going training process for key management and clinical staff
- Collaboratively developed and provided ongoing management of a Mentor Program for Foodservice Management, Clinical Nutrition Management, Social Services, Therapeutic Recreation, Staff Development and Medical Records professionals that impacted over 1500 employees
- Evaluation of capital foodservice equipment and development of standardized equipment formulary list along with purchasing guidelines, "Kindred Healthcare Foodservice Equipment Standards"
- Coordination of the request for proposal (RFP), evaluation, selection and implementation of a menu software system resulting in a return on investment (ROI) of breakeven within 2 years and annual savings of \$200,000 within 5 years
- Developed and conducted request for proposal (RFP) for contract foodservice management and coordinated the transition of foodservice departments of skilled nursing centers from self-operated to contract management service to improve financial outcomes and quality performance
- Creation of a standardized formulary for \$5 million nutritional supplement and enteral nutrition product lines resulting in streamlined purchasing process, inventory management, and clinical decision making
- Conversion of the \$5 million revenue enteral nutrition reimbursement business line to a new vendor
- Re-engineered the process of providing nutrition care in 220 skilled nursing centers to the Nutrition Care Process and the International Nutrition and Dietetics Terminology, as defined by the Academy of Nutrition and Dietetics, resulting in improved efficiency, standardization and provision of state of the art nutrition care
- Implementation of a multi-disciplinary glycemic control performance improvement initiative to facilitate change in the nursing centers from sliding scale insulin to the current standard of practice of basal/prandial insulin to reduce the incidence of hypo and hyperglycemia
- Design of nutrition-focused patient education material for diabetes, heart health, wound healing, and pulmonary disease to empower patients to make better choices, improve their quality of life and prevent re-hospitalizations
- Co-authored an evidenced-based Diet Manual to provide menu planning guidance for skilled nursing centers and long-term acute care hospitals for 30 therapeutic diets.
- Collaborated with architect on the design of kitchen and dining areas along with equipment and smallwares selection for 5 newly constructed nursing and rehabilitation facilities