

CURRICULUM VITAE

Richard Ghiselli, Ph.D.
Purdue University
White Lodging-JW Marriott, Jr. School of Hospitality & Tourism Management
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A. General Information

1. Name: Richard F. Ghiselli

2. Rank: Professor

3. Degrees:

Ph.D. Purdue University, West Lafayette, IN: Department of Restaurant, Hotel, Institutional, and Tourism Management.

M.S. Purdue University, West Lafayette, IN: Department of Restaurant, Hotel, and Institutional Management.

B.A. University of Illinois, Champaign - Urbana, IL: Liberal Arts/Philosophy.

A.O.S. Culinary Institute of America, Hyde Park, NY: Culinary Arts.

4. Professional Certifications: Certified Culinary Educator (CCE), American Culinary Federation (September 1997; recertified, September, 2002).

5. Professional Experience:

10/2021 **Professor**, White Lodging-JW Marriott, Jr. School of Hospitality & Tourism Management including the Division of Consumer Science, Purdue University, West Lafayette, IN.

7/2019 – 10/2021 **Professor & Head**, School of Hospitality & Tourism Management including the Division of Consumer Science, Purdue University, West Lafayette, IN.

- 7/2017 – 7/2019 **Professor & Head** (Interim), Department of Consumer Science, Purdue University, West Lafayette, IN.
- 7/2009 – 7/2019 **Professor & Head**, School of Hospitality & Tourism Management, Purdue University, West Lafayette, IN.
- 7/2007 – 7/2009 **Professor & Director**, School of Hotel & Restaurant Administration, Oklahoma State University, Stillwater, OK.
- *Charles W. Lanphere Professor*
- 8/1994 – 6/2007 **Assistant Professor, Associate Professor**, Department of Hospitality & Tourism Management, Purdue University, West Lafayette, IN.
- *Associate Department Head*, May 2006 – June 2007
 - *Director of the Arthur C. Avery Foodservice Research Laboratory*, May 1997 - May 2002.
- 8/1993 - 6/1994 **Assistant Professor**, Department of Human & Family Resources, Northern Illinois University, DeKalb, IL.
- 8/1988 - 5/1993 **Grad/Staff**, Department of Restaurant, Hotel, Institutional, and Tourism Management, Purdue University, West Lafayette, IN. (Teaching Assistant, Research Assistant)
- 5/1985 - 8/1988 **Club Manager**, Bureau Valley Country Club, Princeton, IL.
- 8/1982 - 8/1983 **Food Service Director**, Freeport Country Club, Freeport, IL.
- 10/1981 - 8/1982 **General Manager**, The Lincoln Underground Restaurant, Lincoln, Nebraska (a Gryphon Corporation restaurant).
- 7/1981-10/1981 **Chef de Cuisine**, Dr. Finfrock's Table, Laramie, Wyoming.
- 2/1981 - 7/1981 **Assistant Manager**, Big Wheel and Red Wheel Restaurants, Inc.
 2/1976 - 10/1979 various locations in IL and IN (included Big Wheel, Red Wheel, Jeremiah Sweeney's, Gold Rush, & Charley Horse Restaurants)
- Assorted Miscellaneous full and part-time positions in foodservice including bartending, food preparation and production, and service. (Nielsen's Village Restaurant, The Glass Bottle Pub, The White Horse Inn, The Thunderbird Restaurant, Round Barn Restaurant, Rally Room Pub, Ramada Inn, Wendy's Restaurant, Dairymen's CC, Capital Bakery)

6. Awards & Honors:

The University of Delaware Michael D. Olsen Research Achievement Award (January 2020). The award recognizes scholars who have concentrated in hospitality to a higher level. Each recipient's represents serious scientific endeavors that go beyond descriptive injury and enter into the scientific realm of new knowledge contribution.

Academic Connection Award (October 2020). This award is given to learning community instructors who plan events that connect classroom learning directly with hands-on experience.

Learning Community Advocate Award (April 2019). "The Advocate Awards were set up to acknowledge those who have gone above and beyond their role within the Learning Community program.

Best paper (of the year) award 2017, Journal of Hospitality and Tourism Management (JHTM), Zhao, Xinyuan (Roy), Ghiselli, R., Law, R. & Ma, Jing. (2016). Motivating frontline employees: Role of job characteristics in work and life satisfaction. Journal of Hospitality and Tourism Management, 27, pp. 27–38. <http://cauthe.org/journal-of-hospitality-tourism-management-jhtm-awards/>

Anthony G. Marshall Outstanding Educator Award, American Hotel & Lodging Educational Institute (June 2010). This award recognizes an individual who has made significant long-term contributions to the hospitality industry in educating future leaders.

Fellow, Committee on Institutional Cooperation (CIC) Academic Leadership Program (February 2010).

Most Commended Paper, International Hospitality and Tourism Virtual Conference. Lee, Ji-Eun, Almanza, B.A., Nelson, D.C., & Ghiselli, R.F. (2006). Health Department Opinions Regarding the Weight and Risk Associated With Critical Vs. Non-Critical Health Code Violations in Restaurants

Citation of Excellence for Readability, Emerald Management Reviews. Ghiselli, R., Lalopa, J.M., & Bai. B. (2001). Job Satisfaction, Life Satisfaction and Turnover Intent of Food Service Managers. Cornell Hotel & Restaurant Quarterly, 28-37.

Citation of Excellence for Practical Implications, Citation of Excellence for Readability, Emerald Management Reviews. Ghiselli, R. & Ismail, J. (1998). Employee Theft and the Efficacy of Certain Control Procedures in Commercial Food Service Operations. The Journal of Hospitality & Tourism Research, 22(2), 174-187.

Certificate of Appreciation, Friends of the Minority Health Coalition of Tippecanoe County (September 30, 2000). Given in appreciation for projects that were developed to engage students in quantity food service activities outside the HTM labs. Specifically, students organized, prepared and served special menus that addressed potential health issues for minority populations. They also taught these populations how to prepare the foods at home.

Bruce Lazarus Undergraduate Teaching Award. Outstanding Undergraduate Teaching Award -- Department of Restaurant, Hotel, Institutional & Tourism Management (5/2000).

Teaching for Tomorrow Award. Awarded to a limited number of university faculty to foster continued excellence of teaching and learning, and to facilitate the development of teaching potential (4/2000).

Mary L. Matthews Award. Outstanding Undergraduate Teaching Award -- School of Consumer and Family Sciences (5/1998).

Journal of Travel & Tourism Marketing Award, Horton, B. & Ghiselli, R. (1/1998) Identification of Influential Variables on Food and Beverage Employee Turnover. Third Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX.

Faculty Intern. 1997 Club Foundation Faculty Intern recipient – through the Club Manager's Association of America. This competitive internship is available to faculty members who are involved in either club education or with a CMAA student chapter.

Schieffelin Award. Outstanding Student of Wines and Spirits Award, Culinary Institute of America: Hyde Park, NY. (2/1981). Awarded to 1 student for academic performance in this area.

Best Paper Award: The Council on Hotel, Restaurant, and Institutional Education (CHRIE) recognizes "Best Papers" at its International conference. According to the "reviewers' guidelines," a paper so designated should be rated as outstanding on all of the (specified) criteria and in its contribution to the field. In a typical year 2-3 papers are chosen from a field of approximately 100. The Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism designates 2 papers as best.

Best Paper Award. 2008 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: Atlanta, GA. Title of paper: "Nutrition Interventions and Older Populations: Do They Have an Impact?" Authors: Thomas Jr., L., Almanza B. & Ghiselli R.

Best Paper Award. 2006 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: Washington DC. Title of paper: "Impact of Manager Food Handling Certification on Food Safety." Authors: Nelson, D., Binkley, M., Almanza, B.A., & Ghiselli, R.

Best Paper Award. 2002 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: Orlando, FL. Title of paper: "Meeting the Challenge of Making Life More Satisfying for Hospitality/Food Service Managers." Authors: Ghiselli, R., LaLopa, J., & Bai, B.

Best Paper Award. 2000 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: New Orleans, LA. Title of paper: "Job Satisfaction, Life Satisfaction, and Turnover Intent of Foodservice Managers." Authors: Ghiselli, R., LaLopa, J., & Bai, B.

Best Paper Award. Fourth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Las Vegas, NV. Title of paper: "Job Satisfaction and Intent to Turnover by Hotel Managers" (1/1999). Authors: Horton, B., Ghiselli, R. & Tzeng, C.S.

Best Paper Award. Third Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX. Title of paper: "Identification of Influential Variables on Food and Beverage Employee Turnover" (1/1998). Authors: Horton, B. & Ghiselli, R.

Best Paper Award. 1997 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: Providence, Rhode Island. Title of paper: "Employee Theft and the Efficacy of Certain Control Procedures in Commercial Food Service Operations." Authors: Ghiselli, R. & Ismail, J.

Best Paper Award. 1995 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: Nashville, TN. Title of paper: "Reducing School Food Service Waste Through the Choice of Serviceware." Authors: Ghiselli, R., Hiemstra, S. J. & Almanza, B.A.

Best Paper Award. 1994 International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference: Palm Springs, CA. Title of paper: "Estimating the Amount of Solid Waste in Indiana School Food Service Operations." Authors: Ghiselli, R., Hiemstra, S. J. & Almanza, B.A.

7. Memberships in Academic & Professional Organizations:

Marriott International Global Cleanliness Council. (2020 – present).

Accelerated Culinary Arts Program/Accelerated Wine and Beverage Program Advisory Panel. The Culinary Institute of America, St. Helena, CA. (2013-present).

Accreditation Commission for Programs in Hospitality Administration (ACPHA)
Commissioner, 2008-2014; Chair, 2011-2014.

Boards:

Board of Financial Management Educators, International Association of Hospitality
Financial Management Education (IAHFME) – (2018-present)

External Advisory Committee, Department of Food Science & Human Nutrition, College
of Agricultural, Consumer, & Environmental Sciences, University of Illinois (2014-
present)

Tippecanoe County Convention & Visitors Commission Visit Lafayette – West Lafayette
Board (2016-present)

International Council on Hotel, Restaurant, and Institutional Education (2007-2011)

Indiana Restaurant Association Board of Directors (2009 - present)

Indiana Hotel & Lodging Association (IHLA) Board of Directors (2009 - present)

Oklahoma Restaurant Association (ORA), 2007-2009

- Education Committee

Oklahoma Hotel & Lodging Association (OHLA) - Advisory Director, 2007-2009

- Scholarship Committee

American Culinary Federation (ACF)

- 1997-1998, Vice-president Wabash Valley Chapter
- 1998-2000, Secretary Wabash Valley Chapter

International Council on Hotel, Restaurant, and Institutional Education (I-CHRIE), 1993 –
present.

- 1995-present, member Culinary SIG
- 1997-present, member Club Management SIG
- 1999-2001, member Quality & Ethics SIG
- Board of Directors: Director of Professional Development (2007-2009)
- Board of Directors: Director of Education (2009-2011)

Indiana & KOMA CHRIE Chapters

- 1998-1999, Secretary Indiana Chapter
- 1999-2001, V.P. Indiana Chapter
- 2002-2007, Pres. Indiana Chapter

Eta Sigma Delta, International Hospitality Honor Society, 2006 - present

Gamma Sigma Delta, The Honor Society of Agriculture, 2002 - present.

National Restaurant Association, 1993 – present.

NRAEF Foodservice Management Professional (FMP) Advisory Committee, 2003-2004

Hospitality Financial and Technology Professionals (formerly IAHA), 1994 - 1998, 2004 - 2005.

Club Manager's Association of America, 1994 - 2000.

B. Teaching/Learning

Courses Taught:**Introduction to the Hospitality and Tourism Industry (HTM 10000)**

An overview of the basic dimensions of professionalism, customer service, sustainability, civic engagement, ethics, and the historical perspective that is integral to the hospitality and tourism industry. Students will also keep pace with current industry trends through guest lectures from executives of companies from foodservice, lodging, and tourism.

Hospitality and Tourism Student Seminar (HTM 10100)

Course assists the student new to Purdue to become acquainted with the Purdue system and with the HTM department and program. Information presented to assist students with developing strategies for academic and career-related success at Purdue.

Hospitality Industry Speakers Colloquium (OSU: HRAD 2771, 3771, 4771)

Seminars presented by distinguished hospitality professionals. Current issues and implications for the future of the hospitality and service industries.

Hospitality & Tourism Financing (OSU: HRAD 4333)

The theory and practice of operational and strategic financial policy and problems in the hospitality industry. Financial information systems, fund allocation, asset management, financial structure and analysis of the financial environment.

Financial Accounting for the Service Industries (HTM 141)

Fundamental accounting principles and procedures applied to the service industries. Includes study of the bookkeeping and accounting system used in hospitality and retail businesses, special purpose journals and ledgers unique to the hospitality industries, and financial statement preparation.

- HTM 141. <http://www.cfs.purdue.edu/class/HTM141/>

Managerial Accounting & Financial Mgmt. the Service Industries (HTM 241)

Managerial and financial analyses of numerical data used for decision-making and planning. Among the considerations are systems, techniques, information types, and presentation.

- HTM 241. <http://www.cfs.purdue.edu/class/HTM241/>

Quantity Food Production & Service (HTM 291)

HTM 291 is designed to introduce students to food preparation methods and service techniques in quantity food settings. Students become familiar with ingredients and culinary terminology, and learn to read and evaluate menus. Recipe conversion and costing skills are developed. Different production schemes and product flow are examined, and the relationship between back-of-the-house and front-of-the-house activities is discussed.

Quantity Food Production & Service Lab (HTM 291L)

HTM 291L is a course designed to give students basic knowledge of food service operations. During the course, students learn and develop food production and service skills in the HTM Café and the John Purdue Room. In both areas the students rotate through various positions commonly found in food service operations. In the John Purdue Room, the students carry out all aspects of the dining experience. By the end of the semester, they have been exposed to quantity cooking methods, the use and care of equipment, and service techniques.

HTM 291 and HTM 291L are the introductory Food courses in the HTM Department. The lecture component (HTM 291) is a three-credit course typically taught in the 3 lecture/week format. The Lab (HTM 291L) involves the students in the HTM Café and John Purdue Room; it meets five days a week from 7:30 AM to 1:30 PM. These courses are offered every semester.

Advanced Service Techniques (HTM 393)

The purpose of this course is to expose students to various service styles, to develop their understanding of dining room management, and to extend their perception of gastronomy. The focus of the course is dining room and banquet management. Also, they will be required to master the specifics of different service styles and service etiquette. Students are expected to critique the service in different dining venues.

Service Internship (HTM 394), *The Griffin Corps*

The purpose of this course is to provide students interested in (more) service industry experience in various settings at the university including catered events, banquets, and formal dinners. The events range in size from 6 to over 1000 guests. The level of service in these events differs greatly and students are exposed to event management and various service styles.

Financial Management for the Hospitality Industry (HTM 441)

This course deals with subjects and issues facing a hospitality financial manager. The primary purposes of this course are to understand the role of financial management, to learn analytic concepts and managerial tools to make capital investment decisions and to become familiar with major financial instruments and concepts such as time value of money, risk-return, bond and stock valuation, capital budgeting, cost of capital, capital structure and dividend policy. This course also handles hospitality-specific cases and readings for investments, capital structure, and dividends.

Beverage Management (HTM 491)

Principles and practices regarding the production, selection, purchasing, storage, and service of beverage alcohol in the hospitality industry. Certification in a Responsible Beverage Service Course is required to earn course credit.

Advanced Hospitality Accounting & Finance Systems (HTM 541)

Application of advanced management accounting in lodging and food service operations. Topics covered may include contemporary approaches to cost-volume-profit analysis, food and beverage cost control, ratio analysis, working capital management, capital budgeting, income tax planning, and operations research techniques.

Research Topics and Methods Seminar (HTM 60200)

This course is required for all Ph.D. students. Examination of current research in hospitality and tourism. Focus on industry research needs and appropriate methodologies.

Computer Apps. in Food Systems Management (NIU: HFR 321)

Exploration of the use of data processing systems in food production and management.

Food Systems Management (NIU: HFR 420)

Principles of food systems operation with emphasis on production, financial controls, technical operations, and menu planning.

Food Systems Administration (NIU: HFR 425)

Principles of organization, management and administration in food systems.

Courses Supervised:

In order to prepare PhD students for the classroom, the HTM Department involves them in undergraduate education. During their first year they are assigned to the course that they will eventually teach; in this capacity they typically assist the instructor and occasionally may be given responsibility for a small segment of the course. If all goes well, they will teach a section of the course in their second semester. By their second year they should be ready to teach up to two sections. Throughout the process they are under direct faculty supervision.

- Quantity Food Production & Service (HTM 291)
- Quantity Food Production & Service Lab (HTM 291L)
- Club Management (HTM 315)
 - A study of the organization, administration, operation, and opportunities within the private club industry, with emphasis on the manager's duties.
- Advanced Service Techniques (HTM 393)
- Service Internship (HTM 394), ***The Griffin Corps***

C. Research & Scholarship

Refereed Articles

Ghiselli, R. & Almanza, B.A. (2021). Professional Development: A Lifetime Activity. Journal of Hospitality & Tourism Research, 45(5), pp. 895-897.

Zhao, X., Ghiselli, R., Wang, J., Law, Rob, Okumus, Fevzi, Ma, Jing. (2020-21). A Mixed-Method Review of Work-Family Research in Hospitality Contexts. Journal of Hospitality and Tourism Management, 45, pp. 213-225.

Sun*, X., Behnke, C., Almanza, B., Ghiselli, R., Byrd, K. (2021). Consumer's preferences among low-calorie food alternatives in casual dining restaurants? International Journal of Contemporary Hospitality Management, 33(8), pp26132631. (HTM Tier 1; SJR 2.2).

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 0.361).

Byrd*, K. (PI), 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> (SJR Indicator 1.452, JIF 3.501)

Yuxia Ouyang, Carl Behnke, Barbara Almanza & Richard Ghiselli. (2018). The Influence of Food Aromas on Restaurant Consumer Emotions, Perceptions, and Purchases, Journal of Hospitality Marketing & Management. 27(4), pp. 405-423. (DOI: 10.1080/19368623.2017.1374225.)

Joocho Kim, Barbara Almanza, Richard Ghiselli, Jay Neal & Sandra Sydnor (2018): What Role Does Sense of Power Play in Consumers' Decision Making of Risky Food Consumption While Dining Out? Journal of Foodservice Business Research. 21(1), pp. 106-119.

Xinran Lehto, Wenying Luo, Li Miao, & Richard Ghiselli. (2018). Shared tourism experience of individuals with disabilities and their caregivers. Journal of Destination Marketing & Management, 8, pp. 185-193.

Byrd*, K. (PI), 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 US adults." Journal of the Academy of Nutrition and Dietetics (HTM Tier 2), 118(5), 824-835, <https://doi.org/10.1016/j.jand.2017.06.012> (HTM Tier 2; SJR Indicator 1.651, JIF 4.141)

Almanza, B.A., Ma, J., Ghiselli, R., Lee, J.E., Behnke, C., Sydnor, S., Park, H., and Kim, J. (Jul/Aug 2017). Do the Physical Facilities in Restaurants Match Older Americans' Preferences? Journal of Foodservice Business Research, 20(3), pp. 321-335. (JFBR-D-15-00009R1).

Jooho Kim, Barbara Almanza, Richard Ghiselli & Sandra Sydnor (Jul/Aug 2017): The effect of sensation seeking and emotional brand attachment on consumers' intention to consume risky foods in restaurants, Journal of Foodservice Business Research, 20(3), pp. 336-349. DOI: 10.1080/15378020.2016.1209721.

Jooho Kim, Barbara Almanza, Sandra Sydnor, Richard Ghiselli & Jay Neal. (2017): Factors affecting consumption of raw or undercooked foods in restaurants. International Journal of Hospitality & Tourism Administration. DOI: 10.1080/15256480.2017.1383962.

Redha Widarsyah, Ghiselli, R. & Adler H. (Apr-June 2017). Quality Assurance in Hospitality and Tourism Higher Education: Administrators' View of ACPHA Accreditation – An Exploratory Study. Journal of Quality Assurance in Hospitality & Tourism, 18(2), pp235-257.

Zhao, Xinyuan, Richard Ghiselli, Ph.D.; Rob Law, Ph.D., & Jing Ma., M.S. (2016). Motivating Frontline Employees: Role of Job Characteristics in Work and Life Satisfaction. Journal of Hospitality and Tourism Management, 27, pp. 27-38.

Xinyuan (Roy) Zhao & Ghiselli, R. (2016). Why do You Feel Stressed in a 'Smile Factory'? Hospitality Job Characteristics Influence Work-Family Conflict and Job Stress. International Journal of Contemporary Hospitality Management, 28(2), pp.305 - 326.

Ghiselli, R. & Ma, J. (2016). The Minimum Wage, A Competitive Wage and the Price of a Burger: Can Competitive Wages be offered in Limited-Service Restaurants? Journal of Foodservice Research Business, 19(2), pp. 131-146. DOI: 10.1080/15378020.2016.1159889

Ghiselli, R. & Jing Ma. (2015). Restaurant Social Media Usage in China: a Study of Industry Practices and Consumer Preferences. Worldwide Hospitality and Tourism Themes (WHATT), 7(3), pp. 251-265.

Adler, H. & Ghiselli, R. (2015). The Importance of Compensation and Benefits on University Students' Perceptions of Organizations as Potential Employers. Journal of Management and Strategy, 6(1), 1-9.

Ma, J. & Ghiselli, R. (2014). Measuring, Monitoring, and Managing the Green Practices in Mid-sized Restaurants in China. Journal of Foodservice Business Research, 19(1), pp. 64-76.

Ghiselli, R., Ji-Eun Lee & B. A. Almanza. (2014). Foodservice design: Assessing the importance of physical features to older consumers. Journal of Foodservice Business Research, 17(4), pp. 323-335.

Ji-Eun Lee, Barbara A. Almanza, SooCheong (Shawn) Jang, Douglas C. Nelson, Richard F. Ghiselli. (2012). Does Transformational Leadership Style Influence Employees' Attitudes toward Food Safety Practices? International Journal of Hospitality Management, In Press.

Johanson, M., Ghiselli, R., Shea, L. & Roberts, C. (2011). Changing Competencies of Hospitality Leaders: A 25-Year Review. Journal of Hospitality & Tourism Education, 23(3), 43-47.

Lee, Ji-Eun & Ghiselli, R.F. (2011). The Hidden Effect of Intangible Financial Information on the Market Value of Hospitality Firms in the U.S. Journal of Foodservice Research Business, 14(4), 393-404.

Thomas Jr., L.; Ghiselli, R. & Almanza, B. (2011). Congregate Meal Site Participants: Can They Manage Their Diets? International Journal of Hospitality Management, 30(1), 31-37.

Xinyuan (Roy) Zhao, Qu, H. & Ghiselli, R. (2011). Examining the Relationship of Work-Family Conflict to Job and Life Satisfaction: A Case of Hotel Sales Managers. International Journal of Hospitality Management, 30(1), 46-54.

Thomas Jr., L., Almanza, B. & Ghiselli, R. (2010). Nutrition Knowledge of Rural Older Populations: Can Congregate Meal Site Participants Manage Their Own Diets? Journal of Nutrition for the Elderly, 29(3), 325-344.

Jin-Sun, B. & Ghiselli, R. (2010). Developing a Conceptual Model of Brand Equity in the Hotel Industry Based on Aaker's Perspective. Journal of Quality Assurance in Hospitality and Tourism, 11(3), 147-161.

Lee, Ji-Eun, Almanza, B. A., Nelson, D. C. & Ghiselli, R. (March 2009). Using Health Inspection Scores to Assess Risk in Foodservices. Journal of Environmental Health, 71(9), 29-33.

Barber, N., Ghiselli, R., Deale, C. & Whithem, C. (2009). CEO Turnover in the Foodservice Industry: Is there a Relationship to Key Financial Performance? Journal of Foodservice Business Research, 12(1), 2-17.

LaLopa, J., Beck, J. & Ghiselli, R. (April 2009). The Role of Biodata and Career Anchors on Turnover Intentions Among Hospitality and Tourism Educators. Journal of Culinary Science & Technology, 7(2), 196+.

Barber, N., Dodd, & Ghiselli, R. (2008). Capturing the Younger Wine Consumer. Journal of Wine Research, 19(2), 123-141.

Kline, S.; Adler, H.; Ghiselli, R. & Shin-Yu Huang. (2008, Spring). General Managers in Mid-Scale Hotels: Are they Plateaued? FIU Hospitality Review, 26(1), p21-31.

Barber, N. & Ghiselli, R. & Kim, W.G. (2008). Maximizing Shareholder Wealth: Understanding Systematic Risk in the Restaurant Industry. Journal of Hospitality Financial Management, 16(1), 19-33.

Barber, N., Ghiselli, R. & Deale, C. (2007). Assessing the Relationship of CEO Compensation and Company Financial Performance in the Restaurant Industry. Journal of Foodservice Business Research, 9(4), 65-82.

Binkley, M., Lester, J. & Ghiselli, R. (2007). The Utility of Media Frames as a Research Tool in Foodservice Operations. Journal of Culinary Science & Technology, 5(1), 19-31.

Cohen, E., Ghiselli, R. & Schwartz, Z. (2006). The Effect of Loss Leader Pricing on Restaurant Menus' Product Portfolio Analysis. Journal of Foodservice Business Research, 9(1), 21-38.

Binkley, M. & Ghiselli, R. (2005, October). Food Safety Issues and Training Methods for Ready to Eat Foods in the Grocery Industry. Journal of Environmental Health, 68(3), 27-31.

Binkley, M. & Ghiselli, R. (2004). Gauging the Effects of Lowering the Blood Alcohol Concentration from 0.10 to 0.08 on the Hospitality Industry. Journal of Foodservice Research Business, 6(4), 107-123.

Behnke, C. & Ghiselli, R. (2004). A Comparison of Educational Delivery Techniques in a Foodservice Training Environment. Journal of Teaching in Travel & Tourism, 4(1/2), 41-56.

Ghiselli, R., LaLopa, J., & Bai, B. (2002). Meeting the Challenge of Making Life More Satisfying for Hospitality/Food Service Managers. FIU Hospitality Review, 18(2), 37-50.

Ghiselli, R., Lalopa, J.M., & Bai, B. (2001). Job Satisfaction, Life Satisfaction and Turnover Intent of Food Service Managers. Cornell Hotel & Restaurant Quarterly, 42(2), 28-37.
Citation of Excellence for Readability, Emerald Management Reviews
Nominee for best article in *Cornell Quarterly* (2001)

Ghiselli, R. (2001). Foodservice Equipment Trends. Journal of Nutrition in Recipe & Menu Development, 3(2), 67-74.

Ghiselli, R., & Schmieder, H. (2001). Ostrich: The Healthy Red Meat Alternative? Journal of Nutrition in Recipe & Menu Development, 3(2), 35-44.

LaLopa, J., Kavanaugh, R. & Ghiselli, R. (2000). The Impact of Offering Benefits to Part-Time Employees on Turnover Rates at Indiana's Quick Service Hamburger Restaurant Chains. Foodservice Research International, 12(4), 263-276.

Bai, B., Ghiselli, R. & Pearson, T. (2000). Market Characteristics in Economy/Budget Lodging. FIU Hospitality Review, 18(2), 37-50.

Almanza, B.A. & Ghiselli, R.F. & Jaffe, W.F. (2000). Foodservice Design and Aging Baby Boomers: Importance and Perception of Physical Amenities in Restaurants. Foodservice Research International, 12(1), 25-40.

Boo, H., Ghiselli, R. & Almanza, B.A. (2000). Consumer Perceptions and Concerns About the Safety and Healthfulness of Food Served at Fairs and Festivals. Event Management, 6(2), 85-92.

Ghiselli, R. & Ismail, J. (1999). Promoting organizational effectiveness by defining managerial conduct. International Journal of Contemporary Hospitality Management, 11(6), 294-302.

Ghiselli, R. & Ismail, J. (1999). The Ethical Inclination of Food Service Managers and Hospitality Students. Journal of Hospitality & Tourism Education, 11(2/3), 92-98.

Ghiselli, R. & Ismail, J. (1998). Employee Theft and the Efficacy of Certain Control Procedures in Commercial Food Service Operations. The Journal of Hospitality & Tourism Research, 22(2), 174-187.

Citation of Excellence for Practical Implications, Emerald Management Reviews

Citation of Excellence for Readability, Emerald Management Reviews

Ghiselli, R. & Elsworth, J. (1998). Performance Appraisals in For-profit and Not-for-profit Food Service Operations. Praxis - The Journal of Applied Hospitality Management, 1(1), 70-84.

Ghiselli, R.F., Almanza, B.A. & Ozaki, S. (1998). Foodservice Design: Trends, Space Allocation, and Factors That Influence Kitchen Size. Journal of College & University Foodservice, 10(2), 89-106.

Almanza, B.A. & Ghiselli, R.F. (1998). Implementation & Cost of HACCP in Grill Type Operations. Journal of College & University Foodservice, 10(2), 107-124.

Ghiselli, R. & Chen, B.Y. (1997). Perspective From the Present: Male & Female Controllers in the '90's. FIU Hospitality Review, 15(2), 35-47.

Ghiselli, R. & Ismail, J. (1996). Characterizing Poor Performance in For-profit and Not-for-profit Food Service Operations. FIU Hospitality Review, 14(2), 53-63.

Ghiselli, R. & Chen, B.Y. (1996). Approaches and Responses to Evaluating the Performance of Hotel Controllers. Bottomline, 11(5), 20-25, 28.

Ghiselli, R. & Ismail, J. (1995). Gauging Employee Theft and Other Unacceptable Behaviors in Food Service Operations. FIU Hospitality Review, 13(2), 15-24.

Ghiselli, R., Hiemstra, S. J. & Almanza, B.A. (1995). Reducing School Food Service Waste through the Choice of Serviceware. Hospitality Research Journal, 18(3), 3-12.

Ghiselli, R., Hiemstra, S. J. & Almanza, B.A. (1995). Estimating the Amount of Solid Waste in Indiana School Food Service Operations. Hospitality Research Journal, 19(2), 57-66.

Submitted Manuscripts under Review

Book & Book Chapters

Almanza, B., Ghiselli, R., & Khan, M. A. (Eds.). (2014). *Food Safety: Researching the Hazard in Hazardous Foods*. CRC Press.

Ghiselli, R. (2014). Importance of Food Safety in Restaurants. In. B.A. Almanza & R. Ghiselli (eds.), *Researching the Hazard in Hazardous Foods*. Apple Academic Press.

Horton, B.W. & Ghiselli, R. (1999). Identification of Variables Influencing Food and Beverage Employee Turnover. In K.S. Chon (ed.), *The Practice of Graduate Research in Hospitality and Tourism*. Binghamton, NY: The Haworth Hospitality Press.

Almanza, B.A. & Ghiselli, R. (1997). Environmentalism and the Hospitality Industry. In B. Farber, R. Teeare, G. Brown (eds.), *Global Directions: New Strategies for Hospitality and Tourism*. London: Cassell Ltd.

Schmieder, H., Stadelman, W.J. & Adams, R.L. Ghiselli, R.F., McMillin, K., & Berry, J. (1995). Ratite Meat. In C. Drenowatz (ed.), *The Ratite Encyclopedia* (251-256). San Antonio, TX: Ratite Records, Inc.

Reports, Publications, Essays & Non-referred papers

1. Ghiselli, R. (2018). Technology to the Rescue. Boilerplate.
2. Ghiselli, R. (2015). Passing the Baton: The Next Generation of Students. Boilerplate.
3. Ghiselli, R. (2014). Talkin' 'bout your Generation. Boilerplate.
4. Ghiselli, R. (2013). Systems & Processes. Boilerplate.
5. Ghiselli, R. (2012). Staying the Course... Boilerplate.

6. Ghiselli, R. (2011). Digital Age Literacy. Boilerplate.
7. Ghiselli, R. (2010). How Technological Change Impacts Education. Boilerplate.
8. Ghiselli, R. (2010, May). Professional Development in the Digital Age. CHRIE Communique, 23(5).
9. Ghiselli, R. (2010, Mar.). Keepin' Up with the Changin' Times. CHRIE Communique, 23(3).
10. Ghiselli, R. (2009, Dec.). Professional Development: A Lifetime Activity. CHRIE Communique, 22(12).
11. Ghiselli, R. (2009, Nov.). Professional Development: What the Research Shows. CHRIE Communique, 22(11).
12. Ghiselli, R. (2008, Dec.). Balancing Professional Development Activities at ICHRIE. CHRIE Communique, 21(12).
13. Ghiselli, R. (2008, Nov.). Taking the Professional Development IQ Test. CHRIE Communique, 21(11).
14. Ghiselli, R. (2008, Oct.). Tweaking the Professional Development Process. CHRIE Communique, 21(10).
15. Berta, Dina. (5/19/2008). Prof. Ghiselli: QSRs should recruit more college grads. Nation's Restaurant News, Vol. 42, Issue 20, p20.
16. Ghiselli, R. (2007, Dec.). Rewarding for Professional Development. CHRIE Communique, 20(10).
17. Ghiselli, R. (2007, Nov.). Making Time for Professional Development. CHRIE Communique, 20(11).
18. Ghiselli, R. (2007, Oct.). A Day at the Club. CHRIE Communique, 20(10).
19. Ghiselli, R.F. & Barber, N. (5/21/2007). Can a Case be made for Offering Higher Wages in Foodservice? Nation's Restaurant News, Vol. 41, Issue 21, p158.
20. Berta, Dina. (10/23/2006). Study: Top Executive Pay Outpaces Companies' Performance. Nation's Restaurant News, Vol. 40, Issue 43, pp. 8-12.
21. Ghiselli, R. (2006, Summer). Recipe Costing: Managing Product Costs in Foodservice. Chef Educator Today, 7(1), 28-29.

22. LaLopa, M. & Ghiselli, R. (2005, Spring). Back-of-the-house ethics. Chef Educator Today, 6(1), 25-27.
23. Binkley, M. & Ghiselli, R. (2004, January). Food Safety Issues and Training Methods for Ready to Eat Foods in the Grocery Industry. Report prepared for Trade Dimensions.
24. LaLopa, J., Ghiselli, R. (2002). Enhancing Managerial Performance & Retention at Steak n Shake. Report prepared for Consolidated Products, Inc.
25. Berta, Dina. (6/18/2001). Job Satisfaction the Key to Low Turnover. Nation's Restaurant News, Vol. 35, Issue 25, p18.
26. Ghiselli, R., Nelson, D., & Behnke, C. (2001). An Investigation of the Moisture Content of Foods and Pressure Buildup in Microwavable Containers. Report prepared for SteamWay Corp.
27. Ghiselli, R., LaLopa, J., & Bai, B. (2000). Job Satisfaction and Intent to Turnover by Food Service Managers. Report prepared for Consolidated Products, Inc.
28. Almanza, B.A., Ghiselli, R.F., & Jaffe, W.F. (1999). Designing Foodservices for Aging Baby Boomers: What Physical Amenities Do Seniors Need? (RHIT # 99-1). Report prepared for Consolidated Products, Inc.
29. Ghiselli, R.F. (1997, November). Faculty Interns - What Should I Do With One? Outlook: News From the Club Managers Association of America. Alexandria, VA: CMAA.
30. Almanza, B.A. & Ghiselli, R.F. (1996). Food Safety and the Use of HACCP in Foodservice (RHIT # 96-1). Report prepared for Consolidated Products, Inc.
31. Almanza, B.A., Hiemstra, S. J. & Ghiselli, R. (1993). Solid Waste Study in Indiana School Food Service Phase II (RHIT # 93-2). Report submitted to School & Community Nutrition Programs Division, Indiana State Department of Education.
32. Almanza, B.A., Hiemstra, S. J. & Ghiselli, R. (1993). Auditing of School Food Service Waste (RHIT # 93-6). Report submitted to School & Community Nutrition Programs Division, Indiana State Department of Education.
33. Almanza, B.A., Hiemstra, S. J. & Ghiselli, R. (1992). An Investigation of School Food Service Waste (RHIT # 92-2). Report submitted to School Food & Nutrition Programs Division, Indiana State Department of Education.

Exhibition of Creative Work / Conference Presentations and Abstracts

International Conferences -- refereed

1. Xinyuan Zhao & Richard Ghiselli. (2018). A Meta-Analytic Review of Work-Family Conflict Among Hospitality and Tourism Employees. Work and Family Researchers Network Conference, June 20-23, 2018 Washington, D.C
2. Ma, J., Almanza, B. & Ghiselli, R. (2015). Social Media's Potential as a Communication Tool for Health Departments Interested in Providing Food Safety Information to the Public. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): Orlando, FL.
3. Ma, J., Almanza, B., Lee, J.-E., Ghiselli, R., Behnke, C. & Sydnor, S. (2015). Foodservice Design: Are Restaurants Meeting Older Consumers' Needs? International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): Orlando, FL.
4. Ma, J., Ghiselli, R. & Almanza, B. (2015). Restaurant Social Media Usage in China: A Study of Industry Practices and Consumer Preferences. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): Orlando, FL.
5. Ma, J. & Ghiselli, R. (2014, July). The Minimum Wage, A Competitive Wage and the Price of a Burger: Can Competitive Wages be offered in Limited-Service Restaurants? International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): San Diego, CA.
6. Ma, J. & Ghiselli, R. (2014). Turnover in the Foodservice Sector: A Meta-Analysis. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): San Diego, CA.
7. Xinyuan (Roy) Zhao, Ghiselli, R. & Ma, J. (July 2014). The Relationships of Job Characteristics to Work and Life Attitudes among Frontline Employees. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): San Diego, CA.
8. Xinyuan (Roy) Zhao & Ghiselli, R. (July 2013). Why do You Feel Stressful in a 'Smile Factory'? The Influence of Hospitality Job Characteristics on Work-Family Conflict and Job Stress. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): St. Louis, MO.
9. Ghiselli, R., Huang, Danyu & Jingyan Liu. (July 2013). Turnover in the foodservice sector: A meta-analysis research. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): St. Louis, MO.

10. Ghiselli, R., Liu, Jingyan & Danyu Huang. (July 2013). A meta-analysis of turnover: The mediating role of social capital. 11th APacCHRIE Conference, University of Macau, SAR, China.
11. Huang, D., Liu, Jingyan & R. Ghiselli. (June, 2013). Community-based payment for ecosystem service: A meta-analysis research. 44th Annual International Conference Travel and Tourism Research Association (TTRA), Kansas City, MO. USA.
12. Johanson, M., Ghiselli, R., Shea, L. & Roberts, C. (2010, July). Revealing Key Competencies of Hospitality Graduates Demanded by Industry: A 25-year review. Council on Hotel, Restaurant, and Institutional Education (CHRIE): San Juan, Puerto Rico.
13. Thomas Jr., L., Almanza B. & Ghiselli R. (2008, July). Nutrition Interventions and Older Populations: Do They Have An Impact? Council on Hotel, Restaurant, and Institutional Education (CHRIE): Atlanta, GA. **Best Paper Award**.
14. Thomas Jr., L., Ghiselli R. & Almanza B. (2008, July). Congregate Meal Sites: More Than Just a Nutritionally Balanced Meal. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Atlanta, GA. (Poster)
15. Nelson, D., Binkley, M., Almanza, B.A. & Ghiselli, R. (2006, July). Impact of Manager Food Handling Certification on Food Safety. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Washington DC. **Best Paper Award**.
16. Barber, N., Ghiselli, R. & Deale, C. (2006, July). Assessing the Relationship of CEO Compensation and Company Financial Performance in the Restaurant Industry. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Washington DC.
17. Thomas, L. & Ghiselli, R. (2006, July). Hospitality Entities in the Senior Living Industry. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Washington DC.
18. Ghiselli, R. & LaLopa, M. (2005, July). Multi-generational Management in Hospitality: Meeting Gen Y's Expectations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Las Vegas, NV.
19. Ghiselli, R., LaLopa, M., & Bai, B. (2004, August). The Stature of Foodservice and Hospitality Occupations: Enhancing the Image of Quick Service. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Philadelphia, PA.
20. LaLopa, M., Ghiselli, R., & Beck, J. (2004, August). The Role of Biodata and Career Anchors on Turnover Intentions among Hospitality and Tourism Educators. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Philadelphia, PA.

21. LaLopa, J. & Ghiselli, R. (2003, August). Reducing Dysfunctional Turnover Among High Caliber Foodservice Managers. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Palm Springs, CA.
22. Ghiselli, R., LaLopa, J. & Bai, B. (2002, August). Making Life More Satisfying for Hospitality Managers. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Orlando, FL.
23. Ghiselli, R., LaLopa, J. & Bai, B. (2001, Nov.). Making Life More Satisfying for Food Service Managers. International Society for Quality of Life Studies (ISQOLS): Washington DC.
24. Ghiselli, R., LaLopa, J. & Bai, B. (2000, July). Job Satisfaction, Life Satisfaction, and Turnover Intent of Foodservice Managers. Council on Hotel, Restaurant, and Institutional Education (CHRIE): New Orleans, LA. **Best Paper Award.**
25. Ghiselli, R., Almanza, B.A. & Jaffe, W. (2000, July). Foodservice Design: Assessing the Importance of Physical Features to Older Consumers. Council on Hotel, Restaurant, and Institutional Education (CHRIE): New Orleans, LA.
26. Ghiselli, R. & Ismail, J. (1999, August). The Ethical Inclination of Food Service Managers and Hospitality Students. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Albuquerque, New Mexico.
27. Ghiselli, R. & Ismail, J. (1998, August). Defining Acceptable Managerial Actions in Foodservice Operations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Miami, Florida.
28. Ghiselli, R. & Elsworth, J. (1998, August). Performance Appraisals in For-profit and Not-for-profit Food Service Operations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Miami, Florida.
29. Boo, H., Ghiselli, R. & Almanza, B.A. (1998, August). Consumers' Perceptions and Concerns About Safety and Healthfulness of Foods Served at Fairs and Festivals. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Miami, Florida.
30. Almanza, B.A. & Ghiselli, R.F. (1998, August). Implementation & Cost of HACCP in Grill Type Operations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Miami, Florida.
31. Ghiselli, R. & Ismail, J. (1997, August). Employee Theft and the Efficacy of Certain Control Procedures in Commercial Food Service Operations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Providence, Rhode Island. **Best Paper Award.**

32. Ghiselli, R. & Ismail, J. (1996, August). Characterizing Poor Performance in Not-for-profit and For-profit Food Service Operations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Washington DC.
33. Ghiselli, R. (1996, March). Cash-Handling Procedures and Controlling Employee Theft in Food Service. Spring Symposium International Association of Hotel Management Schools: Harrogate, UK.
34. Ghiselli, R., Hiemstra, S. J. & Almanza, B.A. (1995, August). The Effect of School Food Service Waste on Landfills. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Nashville, TN. **Best Paper Award**.
35. Stadelman, W.J., Schmieder, H., Grant, A.L., Ghiselli, R.F., & Adams, R.L. (1995, August). A Buyer's Guide for Ostrich Meat. International Meeting Poultry Science Association: Edmonton, Alberta, Canada.
36. Ghiselli, R., Hiemstra, S. J. & Almanza, B.A. (1994, July). Estimating the Amount of Solid Waste in Indiana School Food Service Operations. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Palm Springs, CA. **Best Paper Award**.

National Conferences -- refereed

37. Xiaodi Sun, Barbara Almanza, Carl Behnke, Richard Ghiselli, Purdue University; Karen Byrd, Murray State University. (2019, January). Consumer's Preferences Among Low-Calorie Food Alternatives in Casual Dining Restaurants. 24th Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX.
38. Xinyuan Zhao and Richard Ghiselli. (2018), Work and Family Research Network. A Meta-Analytic Review of Work-Family Conflict Among Hospitality and Tourism Employees.
39. Ge, Li., Barbara Almanza, Carl Behnke, Richard Ghiselli, Tang, Hugo. (2018, January). Food quality versus quantity: Restaurant consumer's value perception. 23rd Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Fort Worth, TX.
40. Kim, J., Barbara Almanza, Sandra Sydnor, Richard Ghiselli. (2016, January). Factors affecting risky food consumption in restaurants. Twenty first Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Philadelphia, PA.
41. Ma, J., Barbara Almanza, Richard Ghiselli, & Mihaela Vorvoreanu. (2016, January). Communicating food safety information using social media. Twenty first Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Philadelphia, PA.

42. Shportko, A., Lehto, X. & Ghiselli, R.F. (2013, January). Investigating Guest Experience And Satisfaction With Hotel Animation. Eighteenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Seattle WA.
43. Lee, Ji-Eun & Ghiselli, R.F. (2010, January). The Hidden Effect of Intangible Financial Information on the Market Value of Hospitality Firms in the U.S. Fifteenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Washington DC.
44. Scarcelli, J. M., Almanza, B. Ismail, J., Ghiselli, R. (2009, January). Are Clean Restaurant Restrooms Related to Clean Kitchens: Customer Perceptions Versus Inspection Scores? Fourteenth Annual Graduate Student Research Conference In Hospitality And Tourism: Las Vegas, Nevada.
45. Bongran, Jin Sun, Ghiselli, R. (2009, January). Developing a Conceptual Model of Brand Equity Based on Aaker's Perspective. Fourteenth Annual Graduate Student Research Conference in Hospitality and Tourism: Las Vegas, Nevada.
46. Santiago, Z. M., Pagan, O. J. & Ghiselli, R. (2009, January). The Impact of Work-Life Balance on a Woman's Decision to Move into Leadership Roles in the Puerto Rico Lodging Industry. Fourteenth Annual Graduate Student Research Conference in Hospitality and Tourism: Las Vegas, Nevada.
47. Barber, N. & Ghiselli, R.F. (2008, January). Can a Case be made for Offering Competitive Pay in Limited-Service Restaurants? Thirteenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Orlando, FL.
48. Lee, S., Ghiselli, R.F. & Slevitch, L. (2008, January). An Empirical Study of International Teaching Assistants in the U.S.: How Hospitality Programs Prepare their Ph.D. Students to Become Future Educators. Thirteenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Orlando, FL. (Poster).
49. Barber, N., Ghiselli, R., Deale, C. & Whithem, C. (2007, January). Executive Manager Turnover in the Foodservice Industry: Is there a Relationship to Key Financial Performance Measures? Twelfth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, Texas. (Poster).
50. Thomas, L. Almanza, B.A. & Ghiselli, R. (2007, January). Nutritional Intervention in Older Populations: Applying the Theory of Reasoned Action to the Dining Practice of Congregate Meal Site Participants. Twelfth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, Texas. (Poster)

51. Lee, Ji-Eun, Almanza, B.A., Nelson, D. & Ghiselli, R.F. (2007). Can We Determine Restaurant Hygiene Standards? Twelfth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, Texas.
52. Lee, Ji-Eun, Almanza, B.A., Nelson, D. & Ghiselli, R.F. (2006). Health Department Opinions Regarding the Weight and Risk Associated With Critical Vs. Non-Critical Health Code Violations in Restaurants. International Hospitality and Tourism Virtual Conference. ***Most Commended Paper.***
53. Barber, N., Ghiselli, R. & Deale, C. (2006, January). CEO Compensation: Has it added to Shareholder Wealth in the Restaurant Industry? Eleventh Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Seattle, Washington. (Poster)
54. Thomas, L. & Ghiselli, R. (2006, January). Providing Accommodations for the Next Generation of Retirees – Hotels, Baby Boomers, and the Senior Living Industry. Eleventh Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Seattle, Washington. (Poster)
55. Chien, W., Binkley, M., Almanza, B., Nelson, D. & Ghiselli, R. (2005, January). State Health Department Directors' Perceptions of Mandatory Foodservice Certification in Safe Food Handling. Tenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Myrtle Beach, South Carolina.
56. Binkley, M., Nelson, D., Almanza, B. & Ghiselli, R. (2005, January). Impact of Foodservice Manager Credentialing on Food Safety. Tenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Myrtle Beach, South Carolina.
57. Binkley, M. & Ghiselli, R. (2004, January). Food Safety Issues and Training Methods for Ready to Eat Foods in the Grocery Industry. Ninth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX.
58. Binkley, M., Ghiselli, R., Lester, J. & Clawson, R. (2004, January). The Utility of Media Frames as a Research Tool in Foodservice Operations. Ninth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX.
59. Binkley, M. & Ghiselli, R. (2003, January). What Effects Will Lowering The Blood Alcohol Concentration From 0.10 To 0.08 Have on the Hospitality Industry? Eighth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Las Vegas, NV.
60. Bai, B., Ghiselli, R., & Pearson, T. (2000, January). US Economy/Budget Hotels: Serving a Homogeneous Market? Fifth Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism: University of Houston, TX.

61. Horton, B., Ghiselli, R. & Tzeng, C.S. (1999, January). Job Satisfaction and Intent to Turnover by Hotel Managers. Fourth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Las Vegas, NV. **Best Paper Award.**
62. Elsworth, J.D., Ghiselli, R. & Cheung, W. (1999, January). A Comparison of Graduate Student Expectations: Hospitality Management vs. Business Schools. Fourth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Las Vegas, NV.
63. Horton, B. & Ghiselli, R. (1998, January). Identification of Influential Variables on Food and Beverage Employee Turnover. Third Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism: Houston, TX. **Best Paper Award.**
64. Ghiselli, R.F. (1997, October). The Onwenstia Club. The North American Case Research Association Annual Meeting (NACRA): Cincinnati, Ohio.
65. Ghiselli, R., Almanza, B.A., & Hiemstra, S. J. (1995, March). Examining the Operational Practicability of Recycling Food Service Waste in Indiana School Food Service Operations. Society for the Advancement of Food Service Research (SAFSR): San Antonio, TX. (Poster)

Poster Presentations:

66. Xinyuan (Roy) Zhao & Ghiselli, R. (2016). Work-Family Research in Tourism and Hospitality Turnover In The Foodservice Sector: A Meta-Analysis Research. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Dallas, TX.
67. Kim, J., Almanza, B. & Ghiselli, R. (2016). The Effect of the Sense of Power on Risky Food Consumption in Restaurants. International Council on Hotel, Restaurant, and Institutional Education (ICHRIE): Dallas, TX.
68. Ma, J., Almanza, B., Ghiselli, R., & Vorvoreanu, M. (2016). Communicating food safety information using social media. Poster presented at the 21st Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Philadelphia, PA.
69. Ma, J. & Ghiselli, R. (2015, January). Social Media in Restaurants: A Study of Industry Practices and Consumer Preferences. Twentieth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Tampa, FL.
70. Ma, J., & Ghiselli, R. (2015). Social networks in restaurants: a study of industry practices and consumer preferences. Poster presented at the 20th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Tampa, FL.

71. Ma, J., Almanza, B., Ghiselli, R., Lee, Ji-Eun, Behnke, C. & Sydnor, S. (2015, January). Foodservice Design: Are Restaurants Providing What Older Consumers Prefer? Twentieth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Tampa, FL.
72. Ma, J. & Ghiselli, R. (2014, January). Measuring, Monitoring, and Managing the Green Practices in Mid-sized Restaurants in China. Nineteenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX.
73. Luo, W., Lehto, X., Miao, L., & Ghiselli, R. (2014, January). Joint Tourism Experience of Individuals with Disabilities and Their Caregivers. Nineteenth Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism: Houston, TX.
74. Huang, D. & Ghiselli, R. (July 2013). Turnover In The Foodservice Sector: A Meta-Analysis Research. Council on Hotel, Restaurant, and Institutional Education (CHRIE): St. Louis, MO.

Professional Presentations

75. Ghiselli, R. (Sept. 17 2018). Developing a Food Safety Culture in Your Organization. Nation's Restaurant News food safety symposium, sponsored by Ecolab, Las Vegas, NV (Keynote - Invited)
76. Kim, J., Almanza, B., Sydnor, S., Ghiselli, R., & Neal, J. (2016). Factor affecting risky food consumption in restaurants. Paper presented at the Indiana Environmental Health Association (IEHA) Wabash Valley Chapter Meeting, February 4, 2016, Lafayette, IN.
77. Ghiselli, R. & Jing Ma. Passing the Baton: The Next Generation of Travelers. Nanjing Institute of Tourism & Hospitality. Nanjing, China. Oct. 27, 2014. (Invited).
78. Ghiselli, R. & Jing Ma. Passing the Baton: The Next Generation of Travelers. International Tourism Branding and Communication Conference. Digital and Experiential Innovations in Tourism and Hospitality. Anhui Normal University, Wuhu, China. Oct. 24-25, 2014. (Keynote – Invited).
79. Ghiselli, R. & Jing Ma. Passing the Baton: The Next Generation of Travelers. President's Back-to-Class. Purdue University, West Lafayette, IN. Oct. 10, 2014.
80. Ghiselli, R. & Jing Ma. GEN X and GEN Y – The Next Generation of Travelers. Hoosier Hospitality Conference. South Bend, IN. March 12, 2014.
81. Kirkpatrick, J. & R. Ghiselli. Apps to Use When Travelling Abroad. President's Back-to-Class. Purdue University, West Lafayette, IN. Oct. 11, 2013.

82. Ghiselli, R. Managing an Academic Budget. Career Advancement Academy, International Council on Hotel, Restaurant, and Institutional Education, Providence, RI. July 2012.
83. Ghiselli, R. Possibilities Unlimited: Engaging Foodservice Workers to Exceed Their Potential. Mid-America Hospitality Summit: Industry Trends and Research You Can Use. DePaul University, Chicago, IL. June 6, 2011. (Invited).
84. Ghiselli, R. & LaLopa, M. Decision Making in a Diverse Environs. International Hotel/Motel & Restaurant Show: New York, NY. November 9, 2009.
85. LaLopa, M. & Ghiselli, R. Conserve Human resources via Principles of Sustainability. National Restaurant Association: Chicago, IL: May 19, 2009
86. Ghiselli, R. Managing & Staffing the Restaurant in 2020. The Foodservice Educators Learning Community Summit 2009. Charleston, South Carolina, Feb. 26-28, 2009.
87. Ghiselli, R. & Scott-Halsell, S. To Infinity and Beyond. National Restaurant Association: Chicago, IL: May 22, 2008
88. Ghiselli, R. Curriculum Design with Assessment in Mind. Foodservice Educators Network International (FENI): Las Vegas, NV. Feb. 21-22, 2008
89. Kavanaugh, R.R. & Ghiselli, R. Dishing it Out: Major Myths & Misconceptions About the Restaurant Industry! Naples, FL, Feb. 2007
90. Ghiselli, R. Invited Participant: Salute to Excellence Faculty Educational Forum. National Restaurant Association Ed Foundation, Chicago, IL; May 21, 2005.
91. Ghiselli, R. Shaping Up the Industry's Image. Invited Guest Speaker: The 45th Annual Multi-Unit Foodservice Operations Conference (MUFOS), Los Angeles, CA; Oct. 3-6, 2004.
92. Ghiselli, R., Lieberman, K., & Nissen, B. I Teach Hospitality – Not Moral Education (Subtitle: Teaching Ethics 1/2 Day at a Time). International Conference of Council on Hotel, Restaurant, and Institutional Education (CHRIE), Palm Springs, CA; August 2003.
93. Ghiselli, R. & Santerre, C. Food Safety Toolkit. IHETS video conference: Purdue University, West Lafayette, IN; Dec. 2001.
94. Ghiselli, R. Train the Trainer: Sanitation Training for Future Food Service Managers. Indiana Environmental Health Association, Wabash Chapter, Monticello, IN; August 2, 2001.

95. Ghiselli, R. & LaLopa, J. Invited Workshop: Wasting Your Time With Teams or Learning With Lecture. International Conference of Council on Hotel, Restaurant, and Institutional Education (CHRIE), New Orleans, LA; July 19-22, 2000.
96. Ghiselli, R. Personal Development Workshop: Business Etiquette. Center for Career Opportunity (Purdue University), West Lafayette, IN; October 5, 2000.
97. Ghiselli, R. Personal Development Workshop: Business Etiquette. Center for Career Opportunity (Purdue University), West Lafayette, IN; April 3, 2000.
98. Ghiselli, R. & LaLopa, J. The Great Debate: The Traditional Lecture Approach Versus Cooperative Learning. Midwest Regional CHRIE Conference, Merrillville, IN; February 4-6, 2000.
99. Ghiselli, R. & Rousselle, J. Capital Budgeting Decisions – Analysis of Proposals. Ohio Valley Chapter Club Managers Association of America Winter Meeting, West Lafayette, IN; January 23-24, 2000.
100. Ghiselli, R. Implementing a HACCP system in Your Food System. Indiana Educational Association of Homes and Services for the Aging Spring Conference & Trade Show, Indianapolis, IN; May 5-6, 1998.
101. Ghiselli, R. Food Presentation and Delivery Systems. Indiana Association of Homes for the Aging, Columbus, IN; October 1996.
102. Ghiselli, R. Employee Deviance in Food Service. Ohio Valley Chapter Club Managers Association of America Summer Meeting, French Lick, IN; August 1995.
103. Ghiselli, R. Commercial/Multi-Family Recycling. Annual Conference Kentucky Recycling Association, Louisville, KY; July 1993.
104. Ghiselli, R. Recycling Food Service Waste. Southeast Indiana Chapter Dietetics Association, Columbus, IN; June 1993.
105. Ghiselli, R. Think Before You Throw - A Way to Audit What Oughtn't be in Your Trash. Reducing the *Waste Line* - Foodservice Recycling Program, Purdue University RHIT Management Extension Service, West Lafayette, IN; 1992.
106. Ghiselli, R. Solid Waste Management Plan for Indiana School Food Services. Food Service Workshop, Purdue University, Restaurant, Hotel, Institutional & Tourism Dept., West Lafayette, IN; 1992.
107. Ghiselli, R. Mocktails and Friends. 29th Annual Food Service Skills Workshop, Purdue University RHI Extension Service, West Lafayette, IN; 1989.

Web Site Development

108. **The Food Safety Toolkit** (Ghiselli, R. & Almanza, B.A.). This website was developed (from a grant) to help train those who will be involved in training food service employees. The Toolkit includes a number of instructional components and modules that can be used to help managers develop and implement cleaning programs or incorporate HACCP into their facility. The site is currently being revised; its current address is <http://web.ics.purdue.edu/~ghiselli/FoodSafety/>.

Also, the site received the following recognition

✓ *Tufts University Nutrition Navigator “Better Than Most” rating, May 2003*

109. **The Arthur Avery Foodservice Center Website** (Ghiselli, R.). The Avery Foodservice Research Center aims to be a leading proponent of research and technological advancement for the foodservice industry. Integral to this mission are collaborative efforts between industry and the university that will lead to research that has clear and useful applications. Through these collaborative efforts the Avery Center supports the instructional and research activities essential to graduate education.
<http://www.cfs.purdue.edu/htm/pages/academics/Avery/index.htm>

Grants and Contracts

Ismail, J. & Ghiselli, R. Arnold I. Cohen Faculty Development Endowment, \$5,000. Sept. 2015.
The Wage Impact Calculator.

Oberschmied, J. & Ghiselli, R. Lavazza *Espressions* – Marriott Hall. October 2010.

Palakurthi, R. & Ghiselli, R. The H.O.T.E.L. Atlantis Project. (Higher Opportunities for Training, Education, and Languages). Fund for the Improvement of Postsecondary Education (FIPSE), \$408,000, March 2008.

Palakurthi, R. & Ghiselli, R. (2008). Distance Education Master’s Program in Hotel & Restaurant Administration for Cherokee Nation Enterprises, LLC. (Contract).

Ghiselli, R. Arnold I. Cohen Faculty Development Endowment, \$3,000. Sept. 2006

Ghiselli, R. Arnold I. Cohen Faculty Development Endowment, \$3,000. Sept. 2004

Nelson, D., Almanza, B.A. & Ghiselli, R. USDA Cooperative State Research, Education, and Extension Service, “Impact of Foodservice Manager Credentialing on Food Safety,” \$121,481.53, February 2003.

- LaLopa, J & Ghiselli, R. Consolidated Products/Steak & Shake Fellowship, "Enhancing Managerial Performance & Retention at Steak n Shake," \$10,000, January 2002.
- 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.
- Santerre, C., Ghiselli, R., Almanza, B.A., Linton, R., Richey, K., Witford, F., Forrest, J. & Maynard, E. Purdue University Cooperative Extension Service, "An Interdepartmental Approach to Food Safety and Quality Outreach Using the Internet," \$50,000, February 2000.
- Ghiselli, R. & LaLopa, J. Consolidated Products/Steak & Shake Fellowship, "Job Satisfaction and Intent to Turnover by Food Service Managers," \$10,000, January 1999.
- Almanza, B.A., Ghiselli, R., & Jaffe, W. Consolidated Products/Steak & Shake Fellowship, "Designing Foodservices for Aging Baby Boomers: What Do Seniors Need?" \$10,000, January 1998.
- Almanza, B.A. & Ghiselli, R. Consolidated Products/Steak & Shake Fellowship, "Food Safety and Use of HACCP in Foodservice," \$10,000, January 1996.
- Ghiselli, R. PRF Summer Faculty Grant, "Controlling Employee Theft and Other Unacceptable Behaviors in Food Service Operations," \$5,000, December 1996.
- Ghiselli, R. Ostrich Industry of Indiana, "Ostrich Research," \$500, September 1994.

Research & Scholarship Service

- Ghiselli, R. & O'Fallon, M. *Evaluating Annual Evaluation and Tenure and Promotion Files*. 2016 Leadership Academy. Council on Hotel, Restaurant, and Institutional Education (CHRIE): Dallas, TX.
- Controlling Costs in Foodservice*, Textbook Reviewer, Goodheart-Wilcox Publisher, 2012.
- Manage First Item Review Workshop*, National Restaurant Association Solutions (formerly NRAEF). July 23-24, 2008.
- Paper Review Committee*. Foodservice Educators Network International (FENI) Conference. Las Vegas, NV. Feb. 2008.
- FMP Job Task Analysis Validation Committee*. National Restaurant Association Educational Foundation. National Restaurant Association Educational Foundation; Fall 2007.

Paper Review Committee Content Specialist: Foodservice Operations/Culinary Arts. International Conference of Council on Hotel, Restaurant, and Institutional Education (ICHRIE); 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008.

Paper Reviewer. International Conference of Council on Hotel, Restaurant, and Institutional Education (ICHRIE). 1997- 2012.

Principles of Food, Beverage, and Labor Cost Control, 8th ed (Exam Preparation), National Restaurant Association Educational Foundation; Fall 2004.

Food & Beverage Cost Control, 3rd ed (Exam Preparation), National Restaurant Association Educational Foundation; Fall 2003.

FMP Job Task Analysis Validation Committee. National Restaurant Association Educational Foundation. Chicago, IL. July 28-29, 2003.

Hospitality Accounting, Weygandt, John Wiley & Sons (Textbook review); Fall 2002.

Test Reviewer (Ad-hoc). 2000-present. National Restaurant Association Educational Foundation.

Foodservice Management Professional Certification Review Manual, National Restaurant Association Educational Foundation; 2000.

Mise En Place, David Kamen, Prentice Hall (Textbook review); 1998

The Professional Chef's Knife, The Culinary Institute of America, Van Nostrand Reinhold (Textbook review); 1995

The Professional Dining Room Management (2nd ed.), Carol A. King, Van Nostrand Reinhold (Textbook review); 1995.

Professional & Technical Services. Perkin's Workshops on Food & Preparation. Chicago Public Schools; 1994.

Ad hoc reviewer:

- Psychological Reports
- Journal of Foodservice Business Research
- Journal of Travel & Tourism Marketing
- International Journal of Hospitality Management
- Cornell Quarterly
- International Journal of Hospitality & Tourism Administration
- Journal of Restaurant and Foodservice Marketing

- Department of Agriculture's Small Business Innovation Research (SBIR) Market and Trade Program
- UNLV Journal of Hospitality, Tourism & Leisure Science (*HTL Science*)
- Midwest Regional Conference of Council on Hotel, Restaurant, and Institutional Education. Merrillville, IN; 1999
- International Conference of Council on Hotel, Restaurant, and Institutional Education (ICHRIE); 1997- 2011
- Annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism.
- International Journal of Revenue Management (IJRM)

Editorial Review Board:

- *Case Research Journal* (2000 – 2006)
- *Journal of Quality Assurance in Hospitality and Tourism* (2007 -
- *Journal of Hospitality & Tourism Education* (2010 – current)
- *Journal of Foodservice Business Research* (1999-current)
- *The Journal of the National Association of College & University Food Services* (NACUFS), 1998-2002.
- *Journal of Nutrition in Recipe & Menu Development*, 1998-2000.
- *Open Journal of Business and Management*, 2012 -

Ad-hoc Program Evaluator

- American Culinary Federation (ACF).
- American Culinary Federation (ACF) Apprenticeship Program.
- Accreditation Commission for Programs in Hospitality Administration (ACPHA).
- Accrediting Council for Independent Colleges and Schools (ACICS).
- The Higher Learning Commission – A Commission of the North Central Association of Colleges and Schools
- UNLV, 03.2017
- MSU, 04.2017
- Boston University, 10.2017

D. Misc.

a. *Industry/Association Committees*

- Advisory Committee - Will Koch Indiana Tourism Leadership Award (Spring 2011).
Indiana Office of Tourism Development, Indianapolis, IN 46204
- Advisory Committee - Will Koch Indiana Tourism Leadership Award (Spring 2012).
Indiana Office of Tourism Development, Indianapolis, IN 46204

b. *Misc. Professional Development*

- Red Lobster Faculty Internship. Darden Restaurants, Orlando, FL., August 10-15, 1998.
- Club Foundation Faculty Internship. Club Manager's Association of America
 - ✓ CMAA, Washington, DC, September 1996
 - ✓ Onwentsia Club, Lake Forest, IL., May 1997
 - ✓ Union League Club of Chicago, Chicago, IL., May 1997