Julie (Longstreth) Tkach, PhD, CHE, CDM, CFPP
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EDUCATION

- Ph.D. in Hospitality Business and Tourism, August 2013.
  Michigan State University, Department of Community, Agriculture, Recreation and Resource Studies with a Graduate Specialization in Hospitality Business.
    - Areas of Emphasis: Tourism and Educational Administration
    - Dissertation Title: Determinants that Influence College Students in Considering Hospitality Business as their Major: A New Model.

- Master of Science in Hospitality Business, Spring 2005.
  Michigan State University, *The* School of Hospitality Business

- Bachelor of Arts in Hotel, Restaurant and Institutional Management, Spring 1994.
  Michigan State University, Department of Hotel, Restaurant, and Institutional Management

ACADEMIC EXPERIENCE

- **Lecturer,** Hospitality Tourism, and Event Management, 2016 - present.
  South Dakota State University, School of Health and Consumer Sciences

- **Department Chair and Assistant Professor,** 2013 – 2015.
  Northwood University, Hospitality Management Department

- **Graduate Assistant** (Research Assistant and Instructor), 2006- 2013.
  Michigan State University, *The* School of Hospitality Business

- **Graduate Assistant** (Research Assistant and Teaching Assistant), 2004-2006.
  Michigan State University, *The* School of Hospitality Business

- **Adjunct Instructor,** International Tourism, 2004-2005.
  Grand Valley State University, Department of Hospitality and Tourism Management

- **Assistant to *The* School's Academic Advisor,** 2003-2004.
  Michigan State University, *The* School of Hospitality Business

PROFESSIONAL EXPERIENCE

- **HDS SERVICES**. Unit Director of Nutritional Services, 1996 – 2004.
  Responsible for resident and staff food services, catering, and customer relations for each facility and handled all administrative functions (i.e. inventory, ordering, meeting budgetary goals, and department-level human resources); Hired, trained, developed, and led staff using supportive team-building techniques; Planned and executed formal and informal, in-house and off-premise catered events; Provided clinical nutritional support through assessments, consults, and care plans/conferences; Participated on facility committees and supported community programs. Facilities included hospitals, long term care/continuing care, and education.

- **Applebee's Neighborhood Grill and Bar**. Bar and Service Manager, 1994-1996.
  Opening team-member for Naperville, IL store; Ensured high operational standards of service, sanitation, and money-handling; Responsible for purchasing, inventory, and controlling labor, food, and beverage costs; Hired and trained staff and monitored budget; Devised and implemented a tracking system to control food loss/waste.

- **Tidbits and Crumbcakes Catering**. Owner/Operator, 1999-2004.
  Responsible for all aspects of creating and running a personal catering business.

PUBLICATIONS

- Kim, S.H., Cha, J.M., Cichy, R.F., Kim, M., and **Tkach, J.L.,** (2016). Roles of Private Club Volunteer Leaders. *International Journal of Hospitality and Tourism Administration.* 17(1), 43-71.

- Cichy, R.F., Singerling, J.B., Kim, S.H, Cha, J.M., Kim, M.R., and **Tkach, J.L.** (2013). Financial Performance Linked to Board Size and Involvement in Strategy. *The BoardRoom.* July/August 2013. 17(247), 74.

- Cichy, R.F., Kim, S., Cha, J., Kim, M., and **Tkach. J.L.** (2013). General Managers' and Chief Operating Officers' Evaluations of Private Club Boards of Directors. *International Journal of Hospitality Management,* 32(1), 245-253.

- Koenigsfeld, J., Kim, S., Cha, J., Cichy, R.F., Kim, M., and **Tkach. J.L.** (2012). Effects of Board Size and Board Involvement in Private Club Financial Performance. *International Journal of Contemporary Hospitality Management*, 24(1), 7-25.

- Cichy, R.F., Kim, S., Cha, J., **Tkach. J.L.,** and Kim, M. (2010). Who is the Leader of Your Club? *Club Management*, November/December, 89(6), 15.

- Cichy, R.F., Kim, S., Cha, J., **Tkach. J.L.**, and Kim, M. (2010). Volunteer Board and Committee Members' Roles in Private Club Communication. *Club Management*, September/October, 88(5), 14-15.

- Kim, S.H., Cha, J.M., Cichy, R.F., Kim, M., and **Tkach, J.L.** (2010). Board Members: Do You Know What is Expected of You from Your GM/COO? *Premier Club Services' At Your Service*, 18(4), 12; August/September.

- Kim, M. and **Tkach, J.L.** (2010) Exploring the Factors Influencing Hospitality Student Involvement in Student-led Clubs and Events, accepted **as the lead article** to *Florida International University Hospitality and Tourism Review Special Summer Edition,* 28(2), 1-11.

- Cichy, R.F., Kim, M.R, and **Longstreth, J.K.** (2006). Building your emotional intelligence can enhance your client service and loyalty. *Vending & OCS Journal,* July/August, 14(1), 49-50

PUBLICATIONS (cont'd)

- Cichy, R.F., Kim, M., and **Longstreth, J.K**. (2006). Business relationships in the vending industry. *Vending & OCS Journal*, September/October, 14 (2), 80.

- **Longstreth, J.K.** (2005). Instructor's Manual with Test Bank for Managing for Quality in the Hospitality Industry by Cichy and King. Prentice Hall.

BOOK REVIEW

- Contributor to the revision of Hospitality Operations by Ninemeier and Purdue, 2006.

CONFERENCE PROCEEDINGS

- Cichy, R.F., Kim, S., Cha, J., Kim, M., and **Tkach. J.L.** (2010). Private Club Board Development, Board Performance, and Satisfaction with the Board: From Perspectives of General Managers and Chief Operating Officers. *Proceedings of the 2010 International Council on Hotel, Restaurant, and Institutional, Education Conference*, Caribe Hilton, San Juan, Puerto Rico.

- Collison, J., **Tkach, J.,** and Holecek, D. (2008). Young and Mobile: An Analysis of the 12-18 Year Old Student Travel Market. *Proceedings of the 13th Annual Graduate Student Research Conference in Hospitality and Tourism*, Orlando, FL.

ACADEMIC PRESENTATIONS

- Examining the Relationships between Attitudes towards Teamwork, Student Learning Outcomes, and Student Satisfaction in Cross-Departmental Collaborative Design Project. Co-presented with Dallas Willman from our collaborative Hospitality Design project at CentralCHRIE Regional Virtual Fall Conference, October 23, 2020.

- Determinants that Influence College Students in Considering Hospitality Business as their Major: A New Model. Poster at the 18th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Seattle, WA, January 4, 2013.

- *The* School of Hospitality Business Program. Skills to Success at MSU for Multi-Cultural Business Programs, East Lansing, MI, April 14, 2012.

- Image of the Hospitality Industry, Decisions in Career Selection, and Impacts for Hospitality Programs: Perceptions of Two Generations of Undergraduates. 2012 Great Lakes Hospitality & Tourism Educators Conference, Grand Valley State University, Grand Rapids, MI, March 24, 2012.

- The Hospitality and Tourism Industry. Native American Business Institute at Michigan State University, July 25, 2011

- Destination Activities of the 12-18 Year Old Student Travel Market. Poster at the International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Conference, Atlanta, GA, July 31, 2008.

- Young and Mobile: An Analysis of the 12-18 Year Old Student Travel Market. The 13th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism at the University of Central Florida, Orlando, FL, with Jim Collison, January 4, 2008.

- Tourism in the United States. The Exchange program entitled Business in the United States. The exchange is between Macquarie University in Sydney, Australia and MSU, East Lansing, MI, July 9, 2007.

- Qualitative Analysis of Automatic Merchandising Leaders' Emotional Intelligence. Great Lakes Hospitality & Tourism Educators Conference sponsored by MICHRIE, Charleston, IL, April 21, 2007.

- Examining the Connection between Emotional Intelligence and Managerial Relationships: Application to National Automatic Merchandising Association (NAMA) Vending and Coffee Services Industries Executives: A Qualitative View. Graduate Student Forum, *The* School of Hospitality Business, April 19, 2007.

- Automatic Merchandising and Coffee Service Leaders' Emotional Intelligence. Graduate Student Forum, *The* School of Hospitality Business, March 30, 2006.

- Automatic Merchandising Leaders' Emotional Intelligence. Great Lakes Hospitality & Tourism Educators Conference, East Lansing, MI, with M. Kim, December 3, 2005.

INDUSTRY PRESENTATIONS

- Invited Speaker, Flandreau Development Corporation Annual Dinner. "*Moments of Truth and Customer Service: How a Hospitality Mindset Can Transform a Community.*" (April 4, 2020). Event Cancelled due to Covid-19.
    - Event rescheduled and held via Zoom, July 21, 2020

- Forecasting for Savings. Tri-County Council on Aging Directors of the Meals on Wheels Program, Lansing, MI, March 22, 2007.

- Basics of Marketing Your Program. Tri-County Council on Aging Directors of the Meals on Wheels Program, Lansing, MI, November 9, 2006.

South Dakota State University

- Quantity Food Production and Service and Lab
- Foods Principles and Lab
- Introduction to Wine, Beer, and Spirits and Lab
- Hospitality Facilities and Design (Interdisciplinary Collaboration)
- Introduction to Hospitality, Tourism and Event Management
- Foodservice Organizations: A Managerial and Systems Approach
- Advanced Events and Facilities Administration
- Interdisciplinary Group Processes (on-line)

Northwood University

- Introduction to Hospitality Management
- Food and Beverage Management
- Hotel Operations
- Hospitality Human Resources
- Special Events and Meeting Planning
- Current Issues in Hospitality and Leadership
- Clubs and Resorts
- Marketing

***The* School of Hospitality Business at Michigan State University**

- Introduction to Hospitality Business
- Professional Development I
- Professional Development II
- Hospitality Business Strategy (co-taught)
- Managing for Quality in the Hospitality Industry (co-taught)
- Hospitality Marketing
- Managing Hotel Operations (co-taught)

Grand Valley State University

- International Tourism

LEADERSHIP AND SERVICE ACTIVITIES

- Faculty Recruitment Lead and Contact for our HTEM program, regional and state-wide, 2021 – present.

- Board Member, Academician, South Dakota Hotel and Lodging Association, 2018 - present.

- Judge, ProStart Hospitality High School Program Competition. 2017 - present.
  The competitions for March 2020 & 2021 were cancelled due to Covid-19.

- Co-Advisor, SDSU's Hospitality Management Club, 2016 - present.

- Coordinator, SDSU's Events & Facilities Administration Minor, 2016 - 2023.

- Committee member for C. Comstock's Rank Adjustment Committee, 2022.

- Featured Speaker on SDSU's Center for the Enhancement of Teaching and Learning Spark Podcast Beyond the Classroom: The Wagner Café, April 2022

- Committee member for K. Gustafson's Rank Adjustment Committee, 2021.

- Co-developed and executed Tastes and Textiles wine and food student-managed fundraising event with Fashion Studies program, 2018 and 2019.

- Semillas for the Future youth immersion experience for 40 multi-cultural youth. Planned and executed with Dr. Maristela Rovai of Dairy Science, August 2019.

- Secretary, Michigan State University Alumni Association, South Dakota Club, 2018 - present.

- Co-organizer, SDSU HMGT Annual Career and Internship Fair, 2018 - 2020.

- Participant, Brookings CVB Hospitality Committee, 2018 - 2020.

- Facilitator and Co-organizer, SDHLA Industry Panel Discussion to students at the HMGT First Annual Career and Internship Fair, March 2018.

- Organizer and lead contact for HMGT program promotional video project. Aug. 2017 - 2019.

- Member, Consumer Sciences Department Core Course Curriculum Committee, 2016 - 2017.

- Bay Arenac Culinary and Hospitality Program Advisory Board Member, 2013 – 2015.

- Northwood University's Academic Quality Council Member, 2014 – 2015.

- Advisor for Northwood University Hospitality Enterprise student club (NUHE), 2013 – 2015.

- Advisor for Northwood University's Annual Stafford Dinner, 2013 – 2015.

- Advisor for Northwood University's Auto Show Food Operations, 2013 – 2015.

LEADERSHIP AND SERVICE ACTIVITIES

- Member of *The* School's Admissions Committee at MSU, Fall 2012.

- Member of *The* School's Graduate Programs Committee at MSU, 2007-2009.

- Graduate Student member of MSU's Community, Agriculture, Recreation, and Resource Studies faculty search committee for three new faculty positions, 2008.

HONORS

- Outstanding Teaching Award – Teacher of the Year 2021-2022, College of Education and Human Science, South Dakota State University.

- Alumna of the Month, August 2014, *The* School of Hospitality Business Alumni Association, Michigan State University.

- Complimentary letter from the Director of Michigan's State Office on Aging, 2006.

PROFESSIONAL AFFILIATIONS AND CERTIFICATIONS

- Universal Design for Learning Level 1 Certification through CAST, 2022.

- Certified Hospitality Educator, American Hotel & Lodging Association – Educational Institute, 2018 - present.

- Member, NEWH Hospitality Design Association, 2017 – present.

- Member, CentralCHRIE, Midwest Regional Chapter of Council of Hospitality, Restaurant, and Institutional Educators, 2016 – present.

- Member, Council on Hotel, Restaurant, and Institutional Education, 2016 – present.

- Certified Dietary Manager and Certified Food Protection Professional, Association of Nutrition & Foodservice Professionals/Dietary Managers Association, 1996 – present.

- Member, Eta Sigma Delta - International Hospitality Honor Society, 1994 – present.

- ServSafe Manager Certified

- ServSafe Alcohol Certified

- Center for the Enhancement of Teaching and Learning at SDSU (CETL) Professional Development Certificate, earned yearly 2017 – present.

- **Conference Attendance**

  <u>SDSU Fall Conference</u>: "SUPPORTING WELL-BEING AT SOUTH DAKOTA STATE UNIVERSITY", August 2022.

  Adopting a Healthy Mental Health Culture: Cultivating Resilience Within Today's Complex Educational Arenas:

  The global and campus mental health crisis is bearing down on educators, leaders, and students alike. Today's times call for innovative strategies to respond to a wide range of learners during stressful, traumatic times. Institutions can seize opportunities to support students to cultivate resilience that helps sustain them in their academic, professional, and personal pursuits. The science of human flourishing reveals that aligning values with behavior can lead to better individual and collective outcomes. This keynote provides a "double dip" toolbox of interactive, practical, evidence-based strategies to cultivate resilience and a build a culture of connection and positive impact.

  10:00 – 10:50 am – *Is Resilience Possible During Impossible Times? Micro-strategies to stay well and do well with Dr. Kristen Lee - Oscar Larson Theater*

  Within this "Age of Anxiety", resilience can feel elusive for students, leaders, faculty, and staff alike. In 2019, even pre-pandemic, burnout was reclassified by the World Health Organization as an occupational risk. From coping with the pandemic, to navigating technology overload, to overcoming perfectionism and deficit thinking, this interactive session offers practical strategies to help you remember that it's okay not to be okay, but you don't have to stay stuck. Learn to relieve stress, align values to behavior, and develop self-care mindsets and habits that help you and those you serve to build agility and resilience at work, school, home and beyond.

  11:00 – 11:50 am – *So, Just What Actually Does Happen in a Counseling Session? with Greg Wasberg, PhD LMFT, Assistant Director, Wellness—Counseling, South Dakota State University*

  Despite significant efforts to help reduce the impact of mental health stigma, for many, the psychological barrier remains and it is not unusual for us at the counseling center to hear first-time students utter statements such as "That was easier than I thought it would be…" and "I thought it would be hard to talk about my feelings but it really wasn't." These statements and others like them highlight one of the simple (but not necessarily easy) challenges that a

student needs to address when accessing counseling services: overcoming the initial reluctance and fear of what happens during a typical counseling appointment. Faculty and staff are often in position to encourage and support students in their efforts to manage their own mental health. This purpose of this break-out session is to help reduce on-going stigma by presenting faculty and staff with an "inside look" at what happens during a typical first appointment via a live-action role play featuring Dr. Greg Wasberg, Assistant Director, Wellness Center Counseling Services and a "student" presenting for treatment.

Break-Out Session B – *Supporting Indigenous Students' Mental Health with Dr. Darryl Tonemah*

Trauma is pervasive in our Native communities. Disparate rates of unwellness, health issues, and addictions are the trickle down of traumas passed generationally and sustained through ongoing stress. This professional development opportunity will look into the roots of trauma, how it looks and behaves currently and tools not for dealing, but for healing.

REMOTE: The Connected Faculty Summit Virtual Conference - Maximizing Success for Learners. Arizona State University. June 2022.

- Technology that Creates Inclusive GlobalMindED Faculty, Leaders, Grads and Employees
- Next Generation Global Education: Online Global Learning
- Make Humanizing Your True North: Techniques for Consistently Delivering Inclusive & Engaged Learning
- Reinforcing Efficient Practice With Your Students (Empowering students to identify and fill their individual learning gaps)
- Teaching as an Experiment: As It Is and As It Could Be

4th Global Creating Value Conference, University of South Florida -Virtual, September 2021.

SDSU Fall Conference, August 2021.

Morning: "Back But Better: Teaching Our Jacks with Renewed Perspective" led by Kevin Sackreiter, Director, and Shelly Bayer, Assistant Director, of the SDSU Center for the Enhancement of Teaching and Learning. The keynote will focus on how today's learners, and their learning needs, are more diverse than ever. The conversation will strive to prepare faculty, and the institution, to meet the diverse needs and expectations of our learners through accessible course design, flexible pedagogy, and emphasizing relationship-rich experiences.

Afternoon: Signature Session on "Universal Design for Learning presented virtually by CAST". Located near Boston, CAST is a nonprofit education research and development organization that created the Universal Design for Learning (UDL) framework and UDL Guidelines, now

used the world over to make learning more inclusive. Universal Design for Learning is one of the few big and truly transformative ideas to emerge in education over the past two decades. UDL is a research-based framework that guides educators and others as they provide rich instructional support, reduce unnecessary barriers to learning, and help all individuals become expert learners.

CentralCHRIE Regional Virtual Fall Conference, October 2020.

SDSU Virtual Fall Conference: "Supporting Our Students in Challenging Times". This conference was anchored by a keynote conversation with Kas Williams, Chief Diversity Officer; Rebecca Bott-Knutson, Dean of the Van D. and Barbara B. Fishback Honors College; and Kevin Sackreiter, Director of the Center for the Enhancement of Teaching and Learning. President Dunn and Provost Hedge join the event, August 2020.

SDSU Virtual Spring Conference: "Teaching and Learning when *Normal Isn't Real*", May 2020. SDSU Fall Conference: Dr. Kathleen Gabriel, "Teaching Unprepared Students: Strategies for Promoting Success and Retention in Higher Education"; "The First Week of Class: Establishing Cultures of Success"; and "Techniques for Promoting Academic Integrity: They Don't Know What They Don't Know", August 2019.

South Dakota Governor's Tourism Conference, January 2019.

The Kagan Institute Summer Academy: Cooperative Learning Methods and Outcomes, July 2005.

- **Continuing Education Programs (Selected)**

  ANFP Certification CEU: Preparing Allergen-Free Foods in Healthcare Facilities, February 2023.

  ANFP Certification CEU: Say What You Mean - Proper Cooking Terminology, February 2023.

  ANFP Certification CEU: Chefs Forum: Global Flavor Trends for Healthcare Foodservice, January 2023.

  CETL - Universal Design for Learning Level 1 Certification through CAST, 2022
    - Using UDL to Increase Accessibility, December 8, 2021.
    - Using UDL to Design Your Course, January 24, 2022.
    - Using UDL to Increase Student Ownership of Learning, February 16, 2022.
    - Using UDL to Increase DEI Across Your Campus, March 2, 2022.

  ANFP Certification CEU - Is Your Storage Area Inspection Ready?, May 2022.

  ANFP Certification CEU - Foodborne Illness - Revisiting the Basics, May 2022.

  ANFP Certification CEU - Emergency - Plan Now so You Don't Panic Later, May 2022.

  ANFP Certification CEU - Ethics 101: Discovering the CDM, CFPP Code of Ethics, May 2022.

ANFP Certification CEU - ANFP Practice Standards Overview, April 2022.

ANFP Certification CEU - Nutrition Implications in the 2022 Diabetes Standards of Care, April 2022.

ANFP Certification CEU - Compassion, Fatigue & Stress Management, April 2022.

CETL – College of EHS Faculty Fellows: Kay Cutler and Mary Bowne present information on Open Educational Resources and the new Ally accessibility tool within D2L, May 2021.

CETL – College of EHS Faculty Fellows: Kristine Ramsay Seaner presents information related to her unique teaching strategies including utilizing multimedia for application, February 2021.

Summer Course Enhancement Institute (CEI): Designing or Redesigning a Course to Increase Student Learning, CETL, May 18 – July 31, 2020.

Additional CEI development sessions:

Setting Up and Using D2L Tools in Your Fall Courses. Facilitated by: Ju-Yu Chang. How can you use D2L for your fall teaching? Setting up a user-friendly D2L course for fall; specific tools to enhance instructor presence, student engagement, time management & faculty facilitation. Via Zoom, June 2020.

Designing for Better Blended (Hybrid) Learning: What is/is not blended learning – how SDSU define blended learning; Flipped classroom – most popular blended learning in higher education; Blended learning design tips; Blended course example. Via Zoom, May 2020.

Introduction to Open Educational Resources: The basics of what OER is, what types are available, and how to find them and create or modify them; other various resources that are available to help in integrating OER into your courses; some of the major advantages of OER over traditional course materials. Via Zoom, May 2020.

Association of Nutrition and Foodservice Professionals: Online Reporting, Restriction, and Exclusion, October 2019 edition. 1.00 sanitation CE, November 2019.

Participated in the Initial Teaching Squares program thru CETL. Grouped with L. Droke, J. Reinke, and D. Prairie, Fall Semester, 2019.

Association of Nutrition and Foodservice Professionals: Sanitation Pitfalls in the Healthcare Kitchen, May 2019.

Association of Nutrition and Foodservice Professionals: Food Safety Technology: There's an App for That!, May 2019.

Association of Nutrition and Foodservice Professionals: Bold New Flavors and Ideas. April 2019.

Association of Nutrition and Foodservice Professionals: New Year, New You: A Recipe for Continued Success, April 2019.

Association of Nutrition and Foodservice Professionals: The Exceptional Cranberry: A Nutritional Approach to Fighting Infection, December 2018.

Association of Nutrition and Foodservice Professionals: Recycling Innovations in Commercial Kitchens, December 2018.

Association of Nutrition and Foodservice Professionals: Assessing Handwashing to Prevent Foodborne Illness, December 2018.

Association of Nutrition and Foodservice Professionals: Take the Shot, December 2018.

- **Seminars (Selected)**

IDS Summer eLearning Academy – Gear up for Fall 2023: One Day Bootcamp to Boost your D2L Preparedness, May 2023.

State of South Dakota - Healthy Lifestyles: Changing the Way You Think About Diet and Exercise through Compsych webinar, January 2023.

SDSU IDS Annual Expo: Real-time Interactive Polling with QuestionPro LivePolls and Creating Engaging Learning Experiences with Video Tools in D2L, October 2022.

SDSU IDS eLearning Tools: The future of Immersive Learning in Education Today: Augmented and Virtual Reality", May 2022.

SD Department of Tourism Spring Hospitality Training: Customer Service expert Larry Stuart's "The Spirit of Hospitality" presentation will feature a unique leadership recipe showing how, with the right ingredients, you and your team can love your customers, serve them unconditionally, and win their hearts. This program is designed to provide tools, encouragement and guest service deliverables for anyone involved in the tourism industry, May 2021.

IDS – Instructor Training: LockDown Browser & Respondus Monitor, November 2020.

CETL - Thinking Beyond COVID to The New Educational Paradigm: Preparing & Engaging Students For Success & Completion, November 2020.

COVID-19 Training- Required online course, SDSU, July 2020.
Teaching Hospitality with Technology Webinar by Dr. Katerina Berezina and Dr. Cihan Cobanoglu. ANAHEI.ORG, April 2019.

Developing a Vision and Values Statement for Teaching; Facilitated by Andy Stremmel, EHS, October 2018.

- **Workshops (Selected)**

  Completed Citi Certification program as required for SDSU IRB research application. Completion Record ID: 55535139, April 2023.

  ICHRIE – Hcareers: Preparing your Students for Today's Job Market, January 2021.

  Academic Integrity and International Students: Telling Them "Why." Presented by the International Affairs Committee and the Office of International Affairs via ZOOM, CETL, January 2020.

  CETL/College of EHS Session: *How to use active learning strategies, both face-to-face and online.* Facilitated by Valerie Albert and Kim Karolczak, October 2019.

  Assessment Academy, SDSU, August 2018 – May 2019.

  CETL Brown Bag Series – Time Management. Led by Rocky Dailey and Mary Bowne, SDSU, February 2019.

  Center for Statistical Training & Consulting at MSU: PLS-SEM Modeling; Introductory and Advanced SEM; Hierarchical Linear Models; Intermediate Data Analysis Using SPSS, 2005-2013.