

Curriculum Vitae

AMANDA A. LATHROP

Work Address: California Polytechnic State University
Food Science and Nutrition Department
San Luis Obispo, CA 93407
Email: Lathrop@calpoly.edu

EDUCATION

Doctor of Philosophy, Food Science, Purdue University, May 2005
Dissertation: *Development of Listeria monocytogenes Specific Antibodies Using a Proteomics/Genomics Approach and Expression of Antibody-Specific Antigens InlB and ActA Under Different Environments.*

Master of Science, Food Science, Purdue University, May 2002
Thesis: *Characterization of monoclonal antibody and polyclonal antibodies to Listeria species: reaction spectrum, partial blocking of epitope binding sites and cross-absorption.*

Bachelor of Science, Food Science, California Polytechnic State University, June 1999

ACADEMIC EXPERIENCE

Associate Professor, California Polytechnic State University, Food Science and Nutrition Department, San Luis Obispo, CA September 2015 – Present

Assistant Professor, California Polytechnic State University, Food Science and Nutrition Department, San Luis Obispo, CA, March 2009-August 2015

COURSES TAUGHT

FSN 101 Introduction to the Food Science Major
FSN 125 Introduction to Food Science
FSN 204 Food Processing Operations
FSN 230 Elements of Food Processing
FSN 270 Food and Wine Plant Sanitation
FSN 275 Elements of Food Safety
FSN 370 Food Plant Sanitation and Prerequisite Programs
FSN 375 Food Safety
FSN 575 Advanced Food Safety

PROFESSIONAL EXPERIENCE

Food Safety Consultant Sept. 2016-Present
Work with companies to develop food safety plans
Assist with hazard analysis
Design and evaluate validation studies
Provide PCQI training
Product and process assessments

PROFESSIONAL EXPERIENCE CONT.

Manager, Food Safety Jan. 2008-March 2009

Process Research & Microbiology Division

The National Food Laboratory, Inc., Livermore, CA

- Managed Food Safety Segment budget
- Managed all Food Safety Segment personnel
- Member of The National Food Laboratory's media relations team (Expert: Food Safety)
- Primary client contact for Food Safety projects
- Wrote process authority and product assessment letters
- Wrote proposals and reports for studies mentioned under Senior Microbiologist duties

Technical Manager, Food Safety Jan. 2007-Jan.2008

Process Research & Microbiology Division

The National Food Laboratory, Inc., Dublin, CA

- Supervised junior Food Safety team members
- Maintained Senior Microbiologist responsibilities

Senior Microbiologist Sept. 2005-Jan. 2007

Process Research & Microbiology Division

The National Food Laboratory, Inc., Dublin, CA

- Pathogen and Spoilage Challenge Studies
- Thermal Death Time Studies
- Surrogate Development
- C. perfringens* Cooling Studies
- Cooking Validation Studies
- High Pressure Processing
- Process Validations
- C. botulinum* Mouse Bioassay

Research Assistant Aug. 1999-May 2005

Purdue University, West Lafayette, IN

- Developed *Listeria monocytogenes* antibodies and used them in a SPR biosensor
- Studied *L. monocytogenes* virulence gene and protein expression using RT-PCR and Western blotting
- Supervised undergraduate workers
- Mentored two visiting scholars and two undergraduate researchers

Research Technician June 1998-Sept. 1998

E&J Gallo Winery, Modesto, CA

- Developed a method for amino acid analysis by HPLC
- Collected crush samples from wineries and did fluoride analysis

Lab Technician July 1997-Sept. 1997

SK Foods, Lemoore, CA

- Collected tomato samples from both diced and paste lines
- Ran quality control checks pH, Brix, salt, total acid, bostwick, defects, mold counts
- Total solids by microwave oven
- Color analysis using a Hunter Colorimeter

REFEREED PUBLICATIONS

Yamada, K., Heying, M., Lathrop, A. Inactivation of *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* spp. during cider fermentation and development of a model to predict inactivation of *E. coli* O157:H7 in commercial cider. Journal of Food Protection. IN PREPARATION

De Senna, A., Rossi, F., Padilla-Antunez, S. and Lathrop, A. Growth of *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* spp. on apple slices and the influence of *Lactobacillus plantarum*, *Pediococcus acidilactici*, and *Pediococcus pentosaceus* on pathogen growth and physiochemical and sensorial quality. Journal of Food Science. IN PREPARATION

Rossi, F. and Lathrop A. 2019. Effects of *Lactobacillus plantarum*, *Pediococcus acidilactici*, and *Pediococcus pentosaceus* on the Growth of *Listeria monocytogenes* and *Salmonella* on Alfalfa Sprouts. Journal of Food Protection. 82(3):522-527.

De Senna, A., Lathrop, A. 2017. Antifungal Screening of Bioprotective Isolates against *Botrytis cinerea*, *Fusarium pallidoroseum* and *Fusarium moniliforme*. Fermentation. 3:1-11.

Taylor, T. and Lathrop, A. 2015. Evaluation of Antimicrobials and Salt Replacers for Use in Low-Sodium Dairy Products. Journal of Food Safety. 35(1):32-40.

Lathrop, A., Bailey, T., Kim, K., and Bhunia, A. 2014. Pathogen-specific antigen target for production of antibodies produced by comparative genomics. Antibody Technology. 4:13-22.

Lathrop, A., Taylor, T. and Schnepf, J. 2014. Survival of *Salmonella* during Baking of Peanut Butter Cookies. Journal of Food Protection, 77(4): 635–639.

Martinez, K., Le, V., Choudhury, G., Lathrop, A. 2013. Ozone Treatment of Defrost Water for In Plant Reuse. Ozone: Science and Engineering, 35(4): 273-282.

Lathrop, A., Banada, P., Bhunia, A. 2008. Differential expression of InlB and ActA in *Listeria monocytogenes* in selective and nonselective enrichment broths. Journal of Applied Microbiology, 104(3):627-39.

Lathrop, A., Huff, K. Bhunia, A. 2006. Prevalence of antibodies reactive to pathogenic and nonpathogenic bacteria in preimmune serum of New Zealand white rabbits. Journal of Immunoassay and Immunochemistry. 27:351-361.

Kim, K., Jagadeesan, B., Burkholder, K., Jaradat, Z., Wampler, J., Lathrop, A., Morgan, M., and Bhunia, A. 2006. Adhesion characteristics of *Listeria* adhesion protein (LAP) – expressing *Escherichia coli* to Caco-2 cells and of recombinant LAP to eukaryotic receptor Hsp60 as examined in a surface plasmon resonance sensor. FEMS Microbiology Letters 256:324-332.

Lathrop, A., Jaradat, Z., Haley T., and Bhunia, A. 2003. Characterization and application of a *Listeria monocytogenes* reactive monoclonal antibody C11E9 in a resonant mirror biosensor. Journal of Immunological Methods 281:119-128.

PRESENTATIONS AND BOOK CHAPTERS

Virdi, T., Lathrop. 2019. *Using qPCR to overcome obstacles of low inoculation challenge studies*. Cal Poly CAFES Summer Undergraduate Research Program Poster Session, San Luis Obispo, CA.

Lu, C., Lathrop, A. 2019. *The effects of Allyl Isothiocyanate (AITC) on E. coli O157:H7 in agricultural soil*. Cal Poly CAFES Summer Undergraduate Research Program Poster Session, San Luis Obispo, CA.

Lathrop, A. 2019. *The effects of storage conditions and the microbiome of non-traditional salad ingredients on the fate of Listeria monocytogenes*. Center for Produce Safety Research Symposium, Austin, TX.

Bland, R., Chafee, O., Drexler, A., Mijalli, S., Lathrop, A. 2019. *Fate of Listeria monocytogenes in a hard cider model*. Cal Poly CAFES Spring Student Research Symposium Poster Session, San Luis Obispo, CA. (Poster presentation won 2nd place in the undergraduate division)

Yamada, K., Lathrop, A. 2019. *Inactivation of Escherichia coli O157:H7 in a model cider system and commercial ciders*. CiderCon, Chicago, IL.

Lathrop, A. 2018. *The effects of storage conditions and the microbiome of non-traditional salad ingredients on the fate of Listeria monocytogenes*. Center for Produce Safety Research Symposium. Charlotte, NC.

Yamada, K., Lathrop, A. 2018. *Fate of E. coli O157:H7 in a model cider system*. Cal Poly CAFES Summer Undergraduate Research Program Poster Session, San Luis Obispo, CA.

Lathrop, A. 2017. *FSMA Ready: How to Build Your 2017 Food Safety Plan*. Fancy Food Show. San Francisco, CA.

Padilla-Antunez, S., Jimenez-Flores, R., and Lathrop, A. 2016. *Reduction of Listeria innocua on Queso Fresco and Mozzarella Cheese using Supercritical Fluid Extraction with CO₂*. International Association for Food Protection Annual Meeting, St. Louis, MO.

Rossi, F., and Lathrop, A. 2016. *Efficacy of Lactobacillus plantarum on the Reduction of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella spp. on Fresh-cut Granny Smith Apple Slices*. International Association for Food Protection Annual Meeting, St. Louis, MO.

De Senna, A., and Lathrop, A., 2015. *Screening of Biocontrol Agents against Listeria monocytogenes, Salmonella, and Escherichia coli O157:H7 and Antimicrobial Efficacy on Iceberg Lettuce*. International Association for Food Protection Annual Meeting, Portland, OR.

De Senna, A., Ivors, K., and Lathrop, A., 2015. *Antifungal activity of various bacterial species against Botrytis cinerea, Fusarium pallidoroseum, and Fusarium moniliforme*. International Association for Food Protection Annual Meeting, Portland, OR.

Schnepf, J., Lathrop, A., and De Senna, A. 2014. *Effect of Sodium Reduction on Listeria monocytogenes in Mozzarella Cheese stored at 4 and 12°C*. International Association for Food Protection Annual Meeting, Indianapolis, IN.

Schnepf, J., Manheim, D., and Lathrop, A. 2014. *Surface Texture Analysis of Fresh Produce using Optical Interferometry*. International Association for Food Protection Annual Meeting, Indianapolis, IN.

- Schnepf, J., Lathrop, A., Vorst, K., and Brown, W. 2014. Effectiveness of Listex™ (P100) against *Listeria monocytogenes* on Spinach Leaves. International Association for Food Protection Annual Meeting, Indianapolis, IN
- Lathrop, A., Hall, L., Greenwood, B. 2012. Professionalism in the Classroom and Beyond. 15th CSU Symposium on University Teaching Learning by Design, Pomona, CA.
- Taylor, T. and Lathrop, A. 2012. Survival of *Salmonella* during the Baking of Peanut Butter Cookies. International Association for Food Protection Annual Meeting, Providence, RI.
- Taylor, T., Farkye, N., Lammert, A., and Lathrop, A. 2012. Screening of Antimicrobials and Salt Substitutes for use in Low Sodium Dairy Products. ADSA®-AMPA-ASAS-CSAS-WSASAS Joint Annual Meeting, Phoenix, AZ.
- Vorst, K., Keskinen, L., Burgess, G., Danes, J., Lathrop, A. and Ryser, E. 2010. Predictive Modeling for *Listeria monocytogenes* Transfer during Slicing of Delicatessen Meats. International Association for Food Protection Annual Meeting, Anaheim, CA.
- Lathrop, A. and Bhunia A. 2005. Expression of *Listeria monocytogenes* InlB and ActA Surface Proteins Under Different Growth Media. American Society of Microbiology Annual Meeting, Atlanta, GA.
- Lathrop, A., Kim K., Bhunia, A. 2004. Development of *Listeria monocytogenes* specific antibodies through the use of genomic/proteomics. American Society of Microbiology Annual Meeting, New Orleans, LA.
- Bhunia, A., Geng T., Lathrop A., Valadez A., and Morgan M. 2004. Optical immunosensor for detection of *Listeria monocytogenes* and *Salmonella* Enteritidis from food. Proceedings of SPIE, 5271-01.
- Lathrop A. 2003. Preparing to be leaders of the future. Round Table, 12th World Congress of Food Science and Technology, Chicago, IL.
- Weller, J., Lathrop A., Federspiel, S., Cousin M., and Bhunia, A. 2003. Study of *Listeria monocytogenes* survival/inactivation on a new conveyor design. Institute of Food Technologist Annual Meeting, Chicago, IL.
- Bhunia, A.K. and Lathrop A. 2003. Pathogen Detection, Foodborne; McGraw- Hill 2003 Year Book of Science and Technology, pp.320-323. McGraw-Hill Professional, New York, NY.
- Lathrop, A., Jaradat Z., and Bhunia A. 2002. Increased antibody specificity for *L. monocytogenes* by partial masking of antigen binding site in MAbs C11E9 with *L. innocua* surface antigens. American Society of Microbiology Annual Meeting, Salt Lake City, UT.
- Nebeker, B., Buckner, B., Hirleman, E., Lathrop A., and Bhunia, A. 2001. Identification and characterization of bacteria on surfaces using polarized light scattering. Proceedings of SPIE, 4206: 224-234.

SUMMARY OF RESEARCH PROPOSALS AND GRANTS

November 2019, CSU – The Commission of the Extended University, *Food Safety Data Analytics, Marketing, and Crisis Communication Training Program*, with Jeta Rudi Polloshka (PI), Karen Cannon, and Erin Krier (\$50,000), FUNDED

October 2019, Curation Foods, *Fate of L. monocytogenes on Mixed Salad Blends* (\$14,800), FUNDED

October 2019, USDA-NIFA, Capacity Building Grants for Non-Land Grant Colleges of Agriculture Program (NLGCA), *Training interdisciplinary teams to work collaboratively to address food safety issues*, with Cristina Connolly (PI) and Karen Cannon, (\$465,944), PENDING

September 2019, USDA-NIFA, Food Safety Outreach (FSOP) Competitive Grants Program, *Supporting underserved California leafy-green producers` FSMA compliance, through interdisciplinary food safety, communication and marketing training*, with Jeta Rudi Polloshka (PI), Karen Cannon and Erin Krier (\$214,327), FUNDED

July 2019, USDA-NIFA, *Use of antimicrobials in reducing the translocation of foodborne pathogens in vacuum tumbled and marinated chicken breasts*, with Siroj Pokharel (PI), Ike Kang, Jeta Rudi Polloshka (\$453,105), PENDING

June 2019, Southern California Institute of Food Technologist Section (SCiftS), *Impact of specialty malt polyphenol profiles on bitterness, haze formation and fermentation performance in beer*, with Luis Castro (PI) (\$24,031), FUNDED

January 2019, CSU Agricultural Research Initiative, Campus Competitive, *Use of antimicrobials in reducing the foodborne pathogens in varieties of meat products*, with Siroj Pokharel (PI), Jeta Rudi Polloshka (\$40,000), FUNDED

January 2019, Agricultural Research Initiative, Campus Competitive, *Survival of Listeria monocytogenes on mixed salad blends with Chris Kitts, Koushik Saha, Jay Singh, Jean Davidson* (\$106,461), NOT FUNDED

January 2018, CSU Agricultural Research Initiative, Campus Competitive, *The effects of storage conditions and the microbiome of non-traditional salad ingredients on the fate of L. monocytogenes*, with Chris Kitts, Jay Singh, Koushik Saha (\$78,513), FUNDED

January 2018, CSU Agricultural Research Initiative, Campus Competitive, *Ultrafine bubble-enhanced biological treatment of winery wastewater and barrel cleaning* with Greg Schwartz (PI), Peter Livingston, Sara Kuwahara (\$43,610), NOT FUNDED

December 2017, ClearWater Tech, LLC, *Preliminary evaluation of the effectiveness of retail/restaurant use of ozone on produce* (\$3,402), FUNDED

October 2017, Specialty Crop Block Grant Program, *Increasing California Hard Cider Sales: Development of marketing tools to connect consumers with hard cider*, with Luis Castro (PI), Jeta Polloshka (\$182,011), NOT FUNDED

March 2017, Center for Produce Safety, *The effects of storage conditions and the microbiome of non-traditional salad ingredients on the fate of Listeria monocytogenes*, with Chris Kitts, Jay Singh, Koushik Saha (\$357,667), FUNDED

February 2017, NSF, *Multidisciplinary Approach to Reusable Food Container Role in Environmental Impact Reduction and Public Health Improvement*, with Tali Freed (PI), William Riggs, Jay Singh, Lizabeth Schlemer (2.1 M), NOT FUNDED

February 2017, United States Association of Cider Makers, *Increased Polyphenol Content in Cider through Pomace Supplemented Fermentation*, with Luis Castro, (\$15,000), NOT FUNDED

January 2017, CSU Agricultural Research Initiative, Campus Competitive, *Survival of Foodborne Pathogens during Hard Cider Fermentation*, with Luis Castro (\$13,636), NOT FUNDED, matching funds not obtained

January 2017, CSU Agricultural Research Initiative, Campus Competitive, *Ozonated microbubble disinfection of food surfaces*, with Peter Livingston (PI), and Wyatt Brown (\$177,824), NOT FUNDED

October 2016, Food and Agricultural Sciences National Needs Graduate and Postgraduate Fellowship (NNF) Grants Program, *Converting agricultural and food waste challenges into opportunities*, with Stephanie Jung (PI) (\$246,000), FUNDED

February 2016, SCIFT, *Equipment to Expand Fermented Beverage Research and Education Capabilities* (\$17,068), FUNDED

January 2016, US Cider Association, Evaluation of apple cultivars and yeast strains for hard cider production (\$9,075), NOT FUNDED

January 2015, CSU Agricultural Research Initiative, Campus Competitive, *The effect of alcohol and IBU levels on brewing yeast viability*, with Luis Castro (PI) (\$40,000), FUNDED

September 2015, BiOWiSH, The development of a biological approach to suppress the foodborne pathogens that effect the safety and quality of minimally process fruits and vegetables (\$75,499), FUNDED

June 2015, Cal Poly Research, Scholarly, and Creative Activities Grant Program, Evaluation of California grown apple varieties for hard cider production (\$14,000), NOT FUNDED

June 2014, Cal Poly Research, Scholarly, and Creative Activities Grant Program, Development of Food Safety Strategies for the Elimination Pathogens on Produce (\$13,500), FUNDED

June 2014, CSU Agricultural Research Initiative, Campus Competitive, *Development of microbiologically-based intervention strategies for the control of foodborne and fungal plant pathogens that threaten California produce production*, with Chris Kitts, Kelly Ivors, Richard Carpenter, (\$181,720), FUNDED

September 2013, BiOWiSH, *Screening of BiOWish™ for antimicrobial activity against foodborne pathogens* (\$65,000), FUNDED

April 2013, SCIFT, *Acquisition of Analytical Equipment to Improve Research Capabilities and Student Education in Food Safety and Food Analysis* (\$15,075), FUNDED

December 2012. Agriculture and Food Research Initiative Competitive Grants Program – Food Safety. *Use of an Enzyme and Mechanical Treatments for Reduction of Listeria monocytogenes in Fresh-cut*

Produce and in the Processing Environment, with Keith Vorst, Wyatt Brown, (\$420,000), NOT FUNDED

August 2012, Food and Agricultural Sciences National Needs Graduate and Postgraduate Fellowship (NNF) Grants Program, *Training Masters Level Students to Develop Healthy Foods*, with Amy Lammert, Laura Hall, Rafael Jimenez-Flores, (\$283,240), NOT FUNDED

August 2011, CSU Agricultural Research Initiative, Preproposal for System Wide Funding, *Farm to School Food Safety Assurance*, with Stephanie Bianco-Simeral (PI), Patrick Doyle, Keiko Goto, and Cindy Wolff, (\$448,412), NOT FUNDED

August 2011, American Pistachio Association, *Pistachio Food Safety Risk Assessment*, (\$150,000), NOT FUNDED

June 2011, CSU Agricultural Research Initiative, Campus Competitive, *Improving the Sensory attributes of Low Sodium Mozzarella Cheese*, with Nana Farkye (PI), Amy Lammert, (\$172,718), FUNDED

June 2011, Oreggia Family Foundation, *Equipment Grant, X-ray machine* (\$47,100), NOT FUNDED

June 2011, CAFES College Based Fee, *Equipment Grant, near infrared composition meter*, (\$15,247), FUNDED

December 2010, AquaLab, *Education Instrumentation Grant*, two water activity meters (\$15,000), FUNDED

November 2010, DMI, *Effects of Salt Substitutes and Anti-Microbial intervention methods on functionality, shelf life, consumer acceptability of low sodium string cheese (low-moisture part-skim Mozzarella) and the survival of pathogenic bacteria*, with Nana Farkye (PI) and Amy Lammert (\$236,200), FUNDED

November 2010, C3RP, *Survival of Salmonella in Bakery Items Containing Peanut-Derived Product as an Ingredient* (\$36,250), NOT FUNDED

May 2010, CSU Agricultural Research Initiative, Campus Competitive Funding, *Potential for E. coli Growth on Packaged, Fresh-Cut Leafy Greens at Supermarkets*, with Wyatt Brown (PI), and Keith Vorst (\$110,356), FUNDED

May 2010, Agriculture Research Initiative, Seed Funding, *Food Safety Lab Setup* (\$5,000), FUNDED

May 2010, ILSI North America, *Survival and Thermal Resistance of Salmonella in Bakery Items Containing Peanut-Derived Product as an Ingredient* (\$127,496), NOT FUNDED

April 2010, SCIFTS, Education/Research Grant, Microscope plus camera (\$10,504), FUNDED

November 2009, Agriculture Research Initiative, one-time funding, *Food Safety Lab Set-up and Preliminary Data Generation* (\$4,650), FUNDED

August 2009, C3RP, *Food Safety Research Lab Set-up* (\$28,948), FUNDED

April 2009, CAFES College Based Fees, *Food Safety Lab Set-up* (\$40,000), FUNDED

MASTERS SUPPORT AND SUPERVISION

Committee Chair, Mykayla Latronica (Current), Emma Sandquist (Current), Kathryn Yamada (Current), Suyapa Padilla-Antunez (2016), Franca Rossi (2016), Antoinette De Senna (2015), Tiffany Taylor (2013)

Committee Member, Ben Jabson (Current), Patrick Tai (2018), Nichole Bryant (2019), Kyle Manchester (Defended, did not finish), Gregg Yasuda (Did not finish), Simeen Johal (Defended, did not finish), Lauren Collinsworth, Dan Zhao

HONORS, AFFILIATIONS AND CERTIFICATIONS

FSPCA Food Defense Awareness (2019)
Instructor for PSA grower training (2019)
Lead Instructor for the FSPCA Preventive Controls for Human Food Course (2016)
Preventive controls qualified individual (2016)
National Association of Cider Makers Certificate in Cider and Perry Appreciation 2014
Highly Commended, Bottle Conditioned Cider, Three Counties Inter. Cider & Perry Competition 2014
NSF HACCP Certificate 2013
California Faculty Association Distinguished Educator Award 2011-2012
International Association for Food Protection, Member
Institute of Food Technologists, Professional Member
Better Process Control School 2007
USDA National Needs Fellow
Purdue Distinguished Thesis Award 2002
Phi Tau Sigma
Alpha Zeta
Wrass Scholarship 1998, 1997, 1995
Foodsters Scholarship 1998
SCIFT Scholarship 1997
CLFP Scholarship 1997

PROFESSIONAL ACTIVITIES AND SERVICES

IFTSA Faculty Advisor 2012-2015
SCIFT Scholarship Committee 2010-2014
SCIFT Food Industry Conference Committee 2012-2013
IFT Committee on Nominations and Elections 2009-2012
IFT Task Force on Nominations and Elections 2011
IFT Committee on Higher Education 2006-2011
IFT New professionals Task Force 2009-2010
NCIFT Member-at-Large 2008
NCIFT Counselor 2007
IFT Foundation Board, 2003-2004
IFT Executive Committee, 2002-2003
IFT Student & New Members Joint Committee, 2003-2004
IFT Strategic Planning Committee, 2001-2002
IFT TF on Professional Development, 2000-2001
IFTSA President (past and elect), 2001-2004
IFT Annual Meeting Committee, 1999-2000
IFTSA Western Area Representative, 1998-1999

DEPARTMENTAL, COLLEGE AND UNIVERSITY ACTIVITIES AND SERVICES

HCS Search Committee Assistant/Associate Professor Postharvest Microbiology (2019 – present)
Academic Senate's GE Working Group (Area A) (2018 – 2019)
Institutional Biosafety Committee Member (2018 – present)
FSN Safety Committee Member (2017 – present)
FSN Food Safety Lab Manager (2017 – present)
FSN Scholarship Committee (2010, 2013, 2014, 2018-present)
FSN Foodster Application Section Committee (2018)
Center for Applications in Biotechnology, Executive Committee (2016 – present)
FSN Substitution Committee (2010 – 2016, 2017 – present)
FSN Search Committee ASCII (2015)
FSN Search Committee Pilot Plant Manager (2015)
ASCI Search Committee Meat Processing Center Manager (2014)
ASCI Search Committee Assistant/Associate Professor of Meat Food Safety (2014, 2017)
FSN Search Committee Assistant/Associate Professor of Food Science (2014)
FSN Search Committee Assistant/Associate Professor of Food Engineering/Processing (2013-2014)
FSN Search Committee Assistant/Associate Professor of Quality Assurance & Food Processing (2013-2014)
Food Science Major Coordinator (2012-2016)
Food Science Curriculum Committee (2011 – 2015)
Food Science MS Committee (2011 – 2014)
FSN Search Committee Pilot Plant Manager (2011)
Cal Poly General Education Task Force (2011)
FSN Safety Committee (2010 – 2013)
FSN Department Head Search Committee (2010-2011)
Pre-Collegiate Symposium (2010, 2011)

COMMUNITY SERVICE

The Villages, Presentation Title: *The Science of Ice Cream* (June 2014)

Lompoc Valley Medical Center, Presentation Title: *Food Safety: A food industry perspective* (Aug 2011)

Lego Challenge all girls 6th/7th grade team, Presentation Title: *Food Factor Not Fear Factor* (Sept 2011)