

Rhonda Hammond, Ph.D.

EDUCATION

- Ph.D.** **Texas Tech University**, Lubbock, Texas
Doctor of Philosophy, Hospitality Administration, August 2010
- M.S.** **Purdue University**, West Lafayette, Indiana
Master of Science, Hospitality and Tourism Management, May 2007
- B.S.** **Nicholls State University–Chef John Folse Culinary Institute**, Thibodaux, Louisiana
Bachelor of Science, Culinary Arts, December 2004
Graduated Suma Cum Laude
- A.A.S.** **Ozarka College**, Melbourne, Arkansas
Associate of Applied Science, Culinary Arts, May 2002

ACADEMIC APPOINTMENTS

School of Hospitality Business Management, Carson College of Business Washington State University, Tri-Cities

Assistant Professor, Hospitality Business Management

Fall 2016- Present

HBM 301 Special Topics: Introduction to Event Planning

Fall 2016

- Instructed undergraduate students in an overview of event planning industry, including components, interrelationships, economics, and theory.

School of Human Environmental Sciences, University of Arkansas, Fayetteville

Assistant Professor, Hospitality Innovation Management

Fall 2013-Spring 2016

HESC 455V -002 Special Topics: Introduction to Beverage Management

Spring 2015

- Instructed undergraduate students in beverage history, beverage management, food and beverage pairing, costing, purchasing and storage practices as well as alcohol safety and labor issues.

HESC 455V -003 Special Topics: The Chef Mario Experience

Spring 2015

- Co-taught with industry representative to provide undergraduate students the experience in address an industry relevant issue. In this case, students will be developing two new concepts to present to industry decision makers. One: a new product for an established sausage company. Two: a menu beverage item for new restaurant concept.

FDSC 700V-010 Doctoral Dissertation

Fall 2015-present

- Guided and directed graduate students in the development and defense of their dissertation.

HOSP 4683/5683 Food and Wine Management, Service and Evaluation

Fall 2015

- Instructed upper level undergraduates and graduate students in sensory relationship of wine and food and the important role this process has on gastronomic satisfaction and gastronomic tourism.
- Developed lesson plans to cover course topics including: marketing the wine/food tourism product, wine and food pairing as a hierarchical process, gastronomic identity, Old and New World traditions, managing a food and wine program, trends in food and wine, and promoting Arkansas food and wine.

HESC 600V-002: Master's Thesis Research Fall 2014

- Guided and directed graduate students in the development and defense of their master's thesis.

HOSP 4693: Internship Spring 2014 - Summer 2015

- Reviewed undergraduate students' internship performance.

HOSP 2603: Purchasing Spring 2014, Spring 2015

- Instructed undergraduate students in application of hospitality purchasing principles and practices in order to relate the procurement function and impact on cost and quality in hospitality organizations.
- Developed daily lesson plans; present class demonstrations; arrange for guest speakers; develop class activities, and exams.

HOSP 3653: Food Systems Management Fall - 2013/14

- Instructed undergraduate students in application of human resource management principles, practices, theories and legal issues associated with the foodservice systems model.
- Developed daily lesson plans; present class demonstrations; arrange for guest speakers; develop class activities, and exams.

School of Foundations, Leadership and Administration, Kent State University

Assistant Professor, Hospitality Management

Fall 2010-Summer 2013

HM 61299: Master's Thesis Fall 2012-Summer 2013

- Guided and directed graduate students in the development and defense of their master's thesis.

HM 63095: Special Topics in Hospitality Management Spring 2013

- Instructed graduate students in specific areas of interest by developing coursework based on the student's professional goals.

HM53027/43027: Hospitality Human Resources Management (Upper level/writing intensive) Fall 2010-2013

- Instructed undergraduate and graduate students in application of human resource management principles, practices, theories and legal issues relevant to hospitality organizations.
- Developed daily lesson plans; present class demonstrations; arrange for guest speakers; develop class activities, exams and class projects.

HM43031 Layout & Design of Foodservice Operations (Upper level) Fall 2010-2013

- Instructed undergraduate students in layout and design of commercial foodservice operations through the application of the principles of design, space analysis, equipment layout, equipment selection, use and care of equipment, engineering and architecture for foodservice facilities.

HM33028: Hospitality Purchasing Fall 2011, 2012

- Instructed undergraduate students in application of hospitality purchasing principles and practices in order to relate the procurement function and impact on cost and quality in hospitality organizations.

- Developed daily lesson plans; present class demonstrations; arrange for guest speakers; develop class activities, and exams.

Department of Nutrition, Hospitality and Retailing, Texas Tech University

Graduate Instructor

RHIM 4312: Beverage Control Management (Upper level)

Fall 2009 – Summer 2010

RHIM 2312: Introduction to Beverage Management

Spring/Fall 2008 – Fall 2009

- Instructed undergraduate students in beverage management, food and beverage pairing, costing, purchasing and storage practices as well as alcohol safety and labor issues.

Texas Wine Marketing Research Institute

Research Assistant

Fall 2007–Summer 2009

- Collected data on wine consumption, demographics and winery production for the state.
- Prepared reports for presentation regarding research related to the Texas wine market.

Department of Hospitality and Tourism Management, Purdue University

Graduate Teaching Assistant / Chef Instructor

HTM 492: Advanced Foodservice Management

Aug 2005 – Spring 2007

HTM 291: Quantity Food Production and Service Labs

Summer 2006

- Supervised students in a class that manages the John Purdue Room; an 85 seat, fine dining restaurant on campus.
- Supported students in all front and back-of-the house responsibilities including, but not limited to, personnel management, marketing, menu development and costing, wine pairing, work station planning, equipment skills and safety; proper food storage, basic cooking techniques, food preparation, food service, and customer service.
- Assisted faculty in curriculum development, project grading, grade management, and student counseling.

Nicholls State University - Chef John Folse Culinary Institute

Research and Teaching Assistant

Summer 2004–Fall 2004

- Conducted research with Dr. Robert Harrington, Dean of Chef John Folse Culinary Institute, on wine and food pairing training for undergraduate culinary students and assisted in developing course curriculum on the subject.
- Taught food and wine pairing course in conjunction with Dr. Harrington as an elective for undergraduate seniors at Chef John Folse Culinary Institute.

Camp Culinary Executive Chef

Summer 2004

- Developed curriculum and recipe compendiums for the two culinary summer camps for children ages 10 to 15.
- Recruited, scheduled, and directed camp staff and the daily functions of the camps and campers.
- Purchased and maintained inventory for the camps.

Culinary Arts Department, Ozarka College

Student Assistant

Spring 2001

- Organized and assisted the director of the Culinary Arts Department in the maintenance of the daily operations of the culinary classes and lab environments including file maintenance, inventory management and purchasing.

Consulting Experience

Windows on the Levee at Capp and Gino's Wine and Tapas Bar, Lafayette, Indiana

Food and Wine Menu Consultant

Dec 2005–Aug 2007

- Advised owners during initial startup.
- Conducted research and provided recipes suitable for menu application.
- Advised management on specific wine pairing suggestions for menu items.
- Developed menus and provided advice for special events.

Internships/Fieldwork

The Fisherman's Daughter, Thibodaux, Louisiana

Mar 2003–May 2005

Front of the House Manager/Sous Chef

- Coordinated and managed front of the house requirements for off-site events for a small catering business.
- Assisted executive chef/owner with menu development, food and wine pairing, food preparation, and event set up and execution.

Oak Alley Plantation Restaurant & Inn, Vacherie, Louisiana

Hostess/Server/Catered Event Server

Nov 2002–Dec 2004

- Managed hostess station and dining room of a casual restaurant seating 67.
- Managed action stations and served in various capacities at catered events.

Westchester Country Club, Rye, NY

Prep Cook / Garde Manger

Summer 2003

- Prepared food for a la carte, banquet and special events for the multiple outlets of the 15th nationally ranked private country club under the direction of Edward G. Leonard, CMC, AAC.
- Managed various action stations for functions including the Buick Classic Golf Tournament, wedding parties, and other special events.
- Managed cold line responsibilities at the Beach Club's open kitchen, casual dining restaurant The Gun Club Grill including salad and dessert preparation and service.

Old Bay Café and Bakery, Mountain View, Arkansas

Line Cook/Prep Cook

Jun 2002–July 2002

- Planned lunch specials.
- Created prep lists.
- Maintained inventory.
- Worked in all areas, including hot line, prep, and expediting.
- Supervised a minimum of 5 people at any given time for a restaurant seating 200.

Puttin' on the Ritz, Mountain View, Arkansas

Kitchen Staff/ Line Cook

May 2001–Jun 2002

- Managed hot line responsibilities including sauté, fry and grill stations.
- Managed cold line duties including salad, side dish and dessert preparation along with all other expediting responsibilities in a fine dining restaurant seating approx 150.

- Coordinated and set up running of outside catering assignments.

Other Professional Experience

Sail Caribbean, Tortola, British Virgin Islands	
<i>Dive Instructor and Counselor</i>	Summer 2000
Sand & Sea Scuba, Dallas, Texas	
<i>Staff SCUBA Instructor</i>	Nov 1999 – May 2000
Island Time Scuba, Lancaster, TX	
<i>Assistant and Contract SCUBA Instructor</i>	Sept 1997– May 2000
Fairchild Fasteners and Flite Components, Inc., Arlington, TX – Dallas, TX	
<i>Customer Service Manager / Office Manager</i>	Jun1997–May 2000

GRANTS

Granted \$1500 – submitted September 21, 2015, Role: Co-PI

Title: “Sex Trafficking in Hotels and Motels: A Pilot Study”

Type: Internal Seed Funding

Sponsor: The Provost’s Collaborative Research Grant

Not Granted – submitted July 27, 2015, Role: PI

Title: “The art of hospitality: An approach to identify best foods, preparations and foodservice needs of chemotherapy patients”

Type: Private funding

Sponsor: Women’s Giving Circle, *Funding requested:* \$6,050.00

Not Granted – submitted September 18, 2014, Role: Co-PI

Title: “Arkansas Rural Tourism Development: Urban Hubs, Rural Spokes, Culinary Identity and Heritage Tourism”

Type: Block Grant

Sponsor: School of Human Environmental Sciences, Bumpers College of Agricultural, Food and Life Sciences, University of Arkansas, *Funding maximum:* \$50,000

Not Granted – submitted June 17, 2014, Role: Co-PI

Title: “Arkansas Grape and Wine Producers: Identifying Drivers of Marketing Opportunities”

Type: Federal-State Marketing Improvement Program

Sponsor: USDA, *Funding maximum:* \$73,784

Not Granted – submitted March 4, 2014, Role: PI

Title: “The Arkansas Foods and Food Customs Storybook: “Chewbarka” uses culinary arts, food traditions and history to help raise a foodie

Type: Internal Seed Funding

Sponsor: Office of the Vice Provost for Research and Economic Development, University of Arkansas, *Funding maximum:* \$5000

Granted \$2000 – submitted November 25, 2013, Role: PI

Title: “Arkansas foods and food customs: Teaching food traditions and history to raise a foodie”

Type: HESC Internal Seed Grant

Sponsor: School of Human Environmental Sciences, Bumpers College of Agricultural, Food and Life Sciences, University of Arkansas, *Funding maximum:* \$2000

Not Granted – submitted December 9, 2013, Role: PI

Title: Arkansas Heritage Month: “Come to the table: Celebrating the flavors of Arkansas”

Type: Arkansas Heritage Month Grant Program

Sponsor: The Department of Arkansas Heritage, *Funding maximum:* \$5000

Granted \$5000 – submitted October 1, 2012, Role: PI

Title: “Reaching the Untapped Market of the African American Wine Consumer”

Type: EHHS Internal Seed Grant Competition

Sponsor: Kent State University’s College of Education, Health, and Human Services (EHHS)

Funding maximum: \$5000

Granted \$5000 – submitted February 1, 2012, Role: PI

Title: “Multidimensional Perfectionism and Burnout among the Millennial Hospitality Industry Workforce: Differences Among Perfectionists and Tests of Perceived Stress as a Mediator”

Type: EHHS Internal Seed Grant Competition

Sponsor: Kent State University’s College of Education, Health, and Human Services (EHHS)

Funding maximum: \$5000

Not Granted – submitted October 1, 2011, Role: PI

Title: “Multidimensional Perfectionism and Burnout among the Millennial Hospitality Industry Workforce: Differences among Perfectionists and Tests of a Stress-Mediation Model”

Type: EHHS Internal Seed Grant Competition

Sponsor: Kent State University’s College of Education, Health, and Human Services (EHHS)

Funding maximum: \$5000

GIFTS IN KIND

2016 - \$28,357 Contributed by Chef Mario Valdovino through The Executive in Residence special topics course: The Chef Mario Experience

2016 – \$6,784.67 SMASH (Students Mastering the Art of Southern Hospitality) Fundraising Gala

2015 - \$2,000.00 Gifted from Chartwells for small wares for culinary laboratory

PUBLICATIONS

Refereed Journal Articles: Published

Nuebling, M., Sydnor, S., Almanza, B., Behnke, C., & **Hammond, R.** (2016). If only consumers knew: How sampling impacts wine innovation diffusion in the U.S. foodservice industry. *Journal of Foodservice Business Research*.
Doi.org/10.1080/15378020.2016.1215758

Nuebling, M., Behnke, C., **Hammond, R.**, Sydnor, S., & Almanza, B. (2016). On tap: Foodservice operators' perceptions of a wine innovation. *Journal of Foodservice Business Research*. Doi.org/10.1080/15378020.2016.1209722

Hammond, R.K. & Sydnor, S., & Kang, E. (2014). Reaching an underserved wine customer: Connecting with the African American wine consumer. *Hospitality Review*, 31(3). Article 5.

Broz, C. & **Hammond, R.K.** (2014). Dysphagia: Education needs assessment for future healthcare food-service employees. *Nutrition & Food Science*, 44(5), 4-13. Doi: 10.1108/NFS-03-2013-0035

Hammond, R. K. & Velikova, N., & Dodd, T.H. (2014). Information sources used by restaurant wine consumers: Are Millennials that different? *Journal of Foodservice Business Research* 16(5), 1-18.

Hammond, R. K. & Velikova, N., & Dodd, T.H. (2013). Effects of processing styles on preference of restaurant menu type: How do Millennials compare to other segments? *Journal of Foodservice Business Research*, 16(1), 20-39.

Harrington, R. J. & **Hammond, R.** (2009). The impact of wine effervescence levels on perceived palatability with salty and bitter foods. *Journal of Foodservice Business Research*, 12(3), 234 - 246.

Hammond, R., Barber, N. & Almanza, B. (2009). Retirees' restaurant wine service preferences. *Journal of Culinary Science & Technology*, 7(1), 19-33.

Barber, N., **Hammond, R.**, Broz, C., & Boyce, J. (2009). Silicone poaching pods: Do they meet manufacturer's claims? *Journal of Foodservice*, 30(3), 117-122.

Harrington, R. J. & **Hammond, R.** (2007). Body deviation-from-match: The yin and yang of wine and food pairing. *The Journal of Culinary Science & Technology*, 5(1), 51-69.

Harrington, R. J. & **Hammond, R.** (2005). The direct effects of wine and cheese characteristics on perceived match. *Journal of Foodservice Business Research*, 8(4), 37-55.

Published Case Studies

Sydnor, S., & **Hammond, R.K.** (Aug, 2014). Focus Group methodology: planning and executing qualitative research. *SAGE Research Methods Cases*.

Journal Articles: Under Review

Taylor, D.C, **Hammond, R.K.**, & Draper, J. (Under review). Insights in Hotel Food and Beverage Sales. *International Interdisciplinary Business-Economics Advancement Journal*.

Hammond, R. K., Gnilka, P., & Ravichandran, S., (Under review). Perceived Stress as a Moderator of Perfectionism, Burnout, and Job Satisfaction among the Millennial Service Workforce. *Journal of Human Resources in Hospitality & Tourism*.

Martinez, D., **Hammond, R.K.**, Harrington, R., & Wiersma-Mosely, J. (Under review). Millennials' Knowledge of Beer and Food Pairings: Subjective vs Objective. *Journal of Culinary Science & Technology*.

Works In Revision or In Progress

Nuebling, M., **Hammond, R.K.**, Behnke, C., Almanza, B., & Sydnor, S. (In revision). *Kegged wine: Current perceptions and experiences in the U.S. wine industry*. International Journal of Wine Business Research.

Nuebling, M., **Hammond, R.K.**, & Behnke, C.A. (In progress). *Demographics of U.S. Wine Consumers: A Comparison between Two Data Collection Approaches*.

Harrington, R., **Hammond, R.K.**, Siahmakoun, L., & Powell, A. (In revision). Does objective or subjective knowledge impact liking level and expected price of sparkling wine? *International Journal of Wine Business Research*

Martinez, D. & **Hammond, R.K.** Harrington, R., & Wiersma-Mosely, J. (In Progress). *Sensory study knowledge of food and beer pairings*. TBD

Hammond, R.K., Combs, R., & Perrit, L. (In progress). *The sweet tea theory: A means to geographically identify sweet wine market segments in the US*.

Hammond, R.K., Moon, Z., Martinez, D., Buckley, N., & Harrington, R. (In progress). *The art of hospitality's approach to identify foods and preparations that work best for chemotherapy patients*.

Hammond, R.K., & Combs, R. (In progress). *Arkansas wine: An oral history*.

Nuebling, M., Behnke, C., & **Hammond, R.K.** (In progress). *Beyond "size": Antecedents of winery classification*.

Industry Presentations

Hammond, R. (2014) *Wine and food tourism: A natural pairing with Arkansas agritourism*. 2014 Conference Trade Show and Banquet of the Arkansas Association of Grape Growers, Ozark, AR, USA.

Hammond, R. (2010). *Characteristics of Today's Millennials*. 2010 Annual Conference and Trade Show of the Texas Wine Grape Growers Association. Richardson, TX, USA.

Conference Proceedings

Nuebling, M., **Hammond, R.K.**, & Behnke, C.A. (2016). *Demographics of U.S. Wine Consumers: A Comparison between Two Data Collection Approaches*. Proceedings of the 2016 Academy of Wine Business Research Conference, Adelaide, South Australia.

- Combs, R., & **Hammond, R.K.** (2016). *Sweet tea theory: A study of cultural influences on wine preference in the southern U.S.* 21st Annual Graduate Student Research Conference in Hospitality and Tourism.
- Hammond, R.K.**, Martinez, D., Buckley, N., Moone, Z. K., & Harrington, R. (2015). *The art of hospitality: An approach to identify best foods and preparations for chemotherapy patients.* Proceedings of the 2015 International CHRIE Conference, Orlando, FL, USA.
- Way, K., & **Hammond, R.K.** (2015). *Leadership in Food Policy: Raising a foodie through using diverse recipes in a pre-school setting.* Proceedings of the 2015 International CHRIE Conference, Orlando, FL, USA.
- Martinez, D. & **Hammond, R.K.** (2015). *Beer & Food Pairings: Impact of Knowledge Levels on Sensory Evaluation.* Proceedings of the 20th Annual Research Graduate Conference in Hospitality and Tourism. Tampa, FL, USA.
- Nuebling, M., Behnke, C. & **Hammond, R.K.** (2015). *“Beyond “Size”: Toward a New Winery Classification for Wine Tourism Research.* Proceedings of the 20th Annual Research Graduate Conference in Hospitality and Tourism. Tampa, FL, USA.
- Perritt, L., Way, K., Wiersma, J., **Hammond, R.K.** (2015). *Push and pull travel motivational factors of LGBT tourists.* Proceedings of the 20th Annual Research Graduate Conference in Hospitality and Tourism. Tampa, FL, USA.
- Nuebling, M., Behnke, C., & **Hammond, R.K.** (2014). *Environmental impacts of wine: A pilot study exploring consumer knowledge and environmental concern.* Proceeding of 8th Academy of Wine Business Research Conference, Geisenheim, Germany.
- Harrington, R.J., **Hammond, R.K.**, Siahmakoun, L., & Powell, F.A. (2014). *Does objective or subjective knowledge impact liking level and expected price of sparkling wine?* Proceedings of 2014 International CHRIE Conference, San Diego, CA, USA.
- Sydnor, S., & **Hammond, R.K.** (2014). *Connecting with the African American wine consumer.* Proceedings of 2014 International CHRIE Conference, San Diego, CA, USA.
- Way, K. & **Hammond, R.K.** (2014). *“Saving little Switzerland”: Defining today’s Eureka Spring, Arkansas Tourist.* Proceedings of 2014 International CHRIE Conference, San Diego, CA, USA.
- Martinez, D. & **Hammond, R.K.** (2014). *Millennial’s knowledge of food and beer pairings: Subjective vs objective.* Proceedings of 2014 International CHRIE Conference, San Diego, CA, USA.
- Broz, C. & **Hammond, R.K.** (2013). *Hospitality students’ knowledge of the dysphagia diet.* Proceedings of 2013 International CHRIE Conference, St. Louis, MO, USA.
- Hammond, R.K.** (2012). *Reaching the untapped market of the Black American wine consumer.* Proceedings of 2012 International CHRIE Conference, Denver, CO, USA.

Hammond, R., Gnilka, P., & Ravichandran, S. (2011). *Relationship between perfectionism traits & stress for the Millennial hospitality industry workforce*. Proceedings of 2011 International CHRIE Conference, Denver, CO, USA.

Hammond, R. & Kolyesnikova, N. (2010). *Information sources used by restaurant wine consumers: Are Millennials that different?* Proceedings of the 15th Annual Graduate Student Research Conference in Hospitality and Tourism. Chantilly, VA, USA.

Hammond, R. & Kolyesnikova, N. (2010). *Effects of processing styles on information used for restaurant wine purchasing: How do Millennials compare to other segments?* Proceedings of the 15th Annual Graduate Student Research Conference in Hospitality and Tourism. Chantilly, VA, USA.

Hammond, R. & Kolyesnikova, N. (2009). *Preferred restaurant wine point of sale information & service of the millennial consumer*. Proceedings of the 14th Annual Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV, USA.

Broz, C., **Hammond, R.**, Boyce, J., & Barber, N. (2009). *Silicone poaching pods: Do they meet manufacturer's claims?* Proceedings of the 14th Annual Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV, USA.

Hammond, R., Barber, N., & Almanza, B. (2007). *Retirees and their restaurant wine service preferences*. Proceedings of the 12th Annual Research Graduate Conference in Hospitality and Tourism. Houston, TX, USA.

Harrington R. J. & **Hammond, R.** (2006). *Which wine with chicken, pork or beef? The impact of food and wine texture elements on perceived match*. Proceedings of 2006 International CHRIE Conference, Washington D.C., USA.

Harrington R. J. & **Hammond, R.** (2005). *A change from anecdotal to empirical: An alternative approach to predicting matches between wine and cheese*. Proceedings of 2005 European International CHRIE Conference, Paris, France.

Harrington R. J. & **Hammond, R.** (2005). *Predicting synergistic matches in wine and food: Instrument testing and evaluation*. Proceedings of 2005 International CHRIE Conference, Las Vegas, NV, USA.

Hammond, R. & Harrington R.J. (2005). *Wine and food pairing: Undergraduate curriculum techniques and instrument development*. Proceedings of the 2005 Annual Graduate Research Conference. Myrtle Beach, SC, USA.

BOOK CONTRIBUTIONS

Harrington, R. J. (2008). *Food and wine pairing: A sensory experience*. Hoboken, NJ: John Wiley & Sons, Inc.

- Research assistance acknowledged.

Folse, J.D. (2004). *The encyclopedia of Cajun and Creole cuisine*. Gonzales, LA: Chef John Folse & Company.

- Research cited and assistance acknowledged.

DISSERTATION ADVISING

Chair or Co-Chair:

- Combs, R., University of Arkansas (completion fall 2016)

Committee Member:

- Nuebling, M., Purdue University (spring, 2015). *The supply and demand of wine-on-tap in the United States: An examination of perceptions and experiences*.

THESIS ADVISING

Major Advisor/Chair:

- Sharp, J., University of Arkansas (completion fall 2017)
- Martinez, D., University of Arkansas (completion spring, 2015) *The impact knowledge and gender on young adults' perceptions regarding beer and food pairings*.
- Harris, R., Kent State University (completion spring, 2013)

Committee Member:

- Cassidy, K., University of Arkansas (completion, 2017)
- Segokgo, K., University of Arkansas (completion spring/summer 2016)
- Phillabaum, L., Kent State University (completion spring, 2012)

DISTINCTIONS, HONORS & AWARDS

- ICHRIE Outstanding Reviewer 2014
- Ozarka College's 2011 Outstanding Alumni 2011
- Helen DeVitt Jones Excellence in Graduate Part-Time Instructor Award 2010
- Purdue University HTM Department Outstanding Master Student 2007
- National Dean's List 2005
- Graduated Suma Cum Laude with BS in Culinary Arts, Nicholls State University 2004
- L'Académie Brillat-Savarin and Chaîne des Rôtisseurs Foundation Jeune Professionnel Award 2004
- Nicholls State University: President's and Dean's List 2002-2004
- Ozarka College Student of the Year 2001-2002

PROFESSIONAL AND ACADEMIC ASSOCIATIONS

- Association for Healthcare Foodservice 2014-2015
- National Restaurant Association 2010-Present
- International Council on Hotel, Restaurant, and Institutional Education 2009-Present
- Slow Food USA – Founding member of the High Plains Chapter, Lubbock, TX 2008
- Purdue HTM Graduate Student Association 2005-2007
- Phi Kappa Phi Honor Society 2004

- Eta Sigma Delta Honor Society-Vice President 2004 2002-2010

CERTIFICATES AND LICENSES

- National Restaurant Association Registered ServSafe Exam Proctor 2009
- National Restaurant Association Certified ServSafe Instructor 2009
- Indiana Alcohol and Tobacco Commission Certification 2006
- Court of Master Sommeliers Level One Sommelier Certification 2005
- National Restaurant Association Bar Code Designated Server Certification 2003
- National Restaurant Association ServSafe Certification 2002 & 2007

PROFESSIONAL DEVELOPMENT

- Academy of Wine Business Research Conference, Adelaide, South Australia. 2016
Opening session: *Publishing Wine Business Research, by Professor Johan Bruwer*
- University of Arkansas' Teachers' Camp 2015
- University of Arkansas' Research Camp 2014
- Quantitative Boot Camp 2012
 - EHHS Research Advisory Council Colloquia Series
- Learning Styles and College Teaching 2007
 - Workshop conducted by the Center for Instructional Excellence, Purdue University

SERVICE

<i>University of Arkansas, School of Human Environmental Services</i>	
<i>Search Committees</i>	
<i>Events Instructor</i>	Fall 2015-present
<i>Hospitality Assistant Professor</i>	Spring 2016
<i>University of Arkansas, School of Human Environmental Services</i>	Fall 2015 - Present
<i>Graduate Studies Committee</i>	
<i>International Journal of Hospitality Management Reviewer</i>	Spring 2015 - Present
<i>Consumption Markets & Culture Reviewer</i>	Spring 2015
<i>Academy of Wine Business Research Reviewer</i>	Spring 2014 - Present
<i>Wine Economics and Policy Reviewer</i>	Spring 2013 - Present
<i>KSU/VESTA Ohio Advisory Committee</i>	Spring 2012-2013
<i>Kent State University</i>	
<i>Center for International & Intercultural Education Faculty Advisory Council</i>	Fall 2011-Present
<i>Kent State University</i>	
<i>Journal of Culinary Science & Technology Reviewer</i>	Summer 2011-Present
<i>Hospitality Management Advisory Board</i>	Fall 2010-Present
<i>Kent State University</i>	

- Hospitality Management Club, University of Arkansas – Advisor* Fall 2014
Eta Sigma Delta International Hospitality Society
University of Arkansas Chapter – Co-Advisor Fall 2013 - Present
Kent State University Chapter Advisor Fall 2010-Summer 2013
- Student organization advisor
- CHRIE* Spring 2011-Present
- Review proposals for research presentations and poster sessions for the summer national conference
- IX Fabulous Food Show* Nov -2010/11/12
- Represent and recruit for the Hospitality Management program
- Hospitality Management Mentoring Program Reception* Nov.- 2010/11
- Meet and greet industry volunteers and support the faculty members who developed the program
- Kent State University Majors Fair* Oct 13, 2010
- Represented the Hospitality Management program by providing program information to students
- Graduate Restaurant, Hotel, and Institutional Management Organization GRHIM* Fall 2007-2010
- Serving as Treasurer for the graduate organization at Texas Tech University.
- Grade Appeals Committee Member* April 2009
- Served as graduate student representation to facilitate a formal grade appeal hearing for a graduate student at Texas Tech University.
- Healthy Cooking Demonstrations* Spring/Fall 2008 – Fall 2009
- Collaborated with FitTech at Texas Tech University to present healthy cooking demonstrations to students, faculty, and staff.
- Food & Wine Pairing Education*
- Conducted wine tasting and reviewed pairing tips with ISES members February 21, 2012
 - Worked with local artisanal cheese maker and her students. Spring 2008
- Food & Wine Pairing Consultation* Spring 2008
- Worked with local artisanal cheese maker and local winery.
- Sous Chef - Gratis Catering, Lubbock, Texas* Fall 2007- Spring 2008
First Friday Art Trails, Lubbock, TX Sept 2007-May 2008
- Served wine to participants as a representative of Gratis Catering, a non-profit organization that supports the arts with their culinary art skills.
- Medici Circle Fundraising Program,*
Texas Tech University School of Art, Lubbock, TX Sept 2007
- Served as Sous Chef through Gratis Catering. Prepared food and catered the fund raising event known as “An Evening with Ken Little” in support of the scholarship program.
- University Place Retirement Community, West Lafayette, Indiana* Spring 2005– Fall 2006
- Conducted wine tasting sessions for residents including food and wine pairing lessons.