

CURRICULUM VITA

NATHAN STOKES, PHD

CURRENT POSITION:

Assistant Professor
Brigham Young University
Department of Nutrition, Dietetics, and Food Science
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EDUCATION:

PhD	Iowa State University	Hospitality Management	2014
MS	Texas Tech University	Restaurant Hotel and Institutional Management	2010
BS	Brigham Young University Idaho	Applied Management	2008
AAS	Brigham Young University Idaho	Culinary Arts	2006

DISSERTATION TITLE:

Investigating barriers and keys to success when implementing and maintaining farm to school programs: Perspectives of hourly school foodservice employees

POSITIONS HELD:

Associate Professor Nutrition, Dietetics, and Food Science Brigham Young University	2022-Present
Assistant Professor Nutrition, Dietetics, and Food Science Brigham Young University	2016-Present
Assistant Professor Family and Consumer Sciences Eastern Kentucky University	2014-2016

Graduate Assistant Apparel, Events, and Hospitality Management Hospitality Program Iowa State University	2011-2014
Graduate Assistant Hospitality, Nutrition, and Retailing Restaurant, Hotel, and Institutional Management Program Texas Tech University	2009-2010
Chef Camp Co-Director Hospitality, Nutrition, and Retailing Restaurant, Hotel, and Institutional Management Program Texas Tech University	2010
Teachers Assistant Department of Home and Family Brigham Young University Idaho	2007
Chef and Manager Elk Creek Ranch Island Park, Idaho	2006-2009

TEACHING EXPERIENCE:

Course Title	Catalog#	Role	Credit Hours	Average Number of Students per Class	Number of Semesters Taught	Years Taught
Financial Management in Dietetics	NDFS 455	Assistant Professor	3	35-40	5	2018-2023
Intro to Culinary Arts	NDFS 237	Assistant Professor	2	12-18	14	2017-2023
Intro to Culinary Arts	NDFS 390R	Assistant Professor	1	18	2	2017
Foodservice Systems	NDFS 445	Assistant Professor	3	35-40	7	2017-2023
Quantity Food Production	NFA 325	Assistant Professor	3	20-25	2	2014-2015
Quantity Food Production Lab	NFA 326	Assistant Professor	3	20-25	2	2014-2015
Intro to Food Composition and Preparation	NFA 121	Assistant Professor	3	20	6	2014-2016
Institutional Purchasing	NFA 344	Assistant Professor	3	15-20	3	2014-2016

Foodservice Organization and Management Onsite	NFA 445	Assistant Professor	3	20-25	3	2014-2016
Foodservice Management	NFA 449	Assistant Professor	3	15-20	3	2014-2016
Quantity Food Production Lab	HRI 380L	TA and Instructor	2	20-25	6	2011-2013
Fine Dining	HRI 487	Stand-alone Instructor	3	15-25	2	2012, 2013
Hospitality Law	HRI 315	Stand-alone Instructor	3	50-60	1	2013
Advanced Food Production Management	RHIM 4415	TA	4	12-15	2	2010
Food Systems Management II	RHIM 3470	TA	4	12-15	3	2009,2010

RESEARCH GRANTS AND PROJECTS: (*Denotes Graduate Student; ^Denotes Undergraduate Student)

Extramural Support - Funded

- 2021
- Ahlborn, E. J., Bellini, S. G., Jefferies, L. K., LeCheminant, J. D., Patten, E. K. V., & **Stokes, N.** The effect of potatoes on vegetable consumption. Alliance for Potato Research and Education. \$53,190 (Funded)
- 2020
- Stokes, N.** & Patten, E. V. Student Perceptions of their Student-Operated Restaurant Experience and Confidence with Specific Foodservice Management Competencies. Allene Vaden Memorial Grant for Foodservice Management Research. \$4,945.00 (Funded)
- 2018
- Stokes, N.**, *Matthews, M., & Patten, E. V. Characteristics and Use of Student Operated Restaurants in Dietetics and Hospitality Programs. Foodservice Systems Management Education Council (FSMEC) Grant. \$2,000. (Funded)
- 2013
- Stokes, N.** & Arendt, S. Investigating Barriers and keys to Success When Implementing and Maintaining Farm to School Programs: Perspectives of Hourly School Foodservice Employees. Foodservice Systems Management Education Council (FSMEC) Research Grants. \$2,000. (Funded)
- 2012-2013

Strohbehn, C., Arendt, S., Rajagopal, L., Meyer, J., & **Stokes, N.** Focus Groups to Determine Why Foodborne Illnesses are not Reported, Funded Project. Involved with research design, data collection, data analysis, and writing final report. \$30,000. (Funded)

Extramural Support – Submitted/Under Review

Extramural Support – Not Funded

2017

Patten, E. & **Stokes, N.** Patient Beside iPad Menu Collection – Does it Help or Hurt? Allene Vaden Memorial Grant for Foodservice Management Research. \$4,958.00. (Funding cancelled after submission of applications)

2012

Arendt, S., Strohbehn, C., & **Stokes, N.** Improving the Marketing and Promotion of Fresh Fruits and Vegetables through the Farm to School Program. Federal State Marketing Improvement Program, United States Department of Agriculture. \$45,923.00. (Not Funded)

Intramural Support – Funded

2021

^Woodbrey, E., ^Pruitt, T., Patten, E., & **Stokes, N.** How are Foodservice Management Educators Teaching Cultural Humility? Brigham Young University College of Life Sciences CURA Grant. \$3,000.

Intramural Support – Not Funded

2018

Spruance, L., Jensen, C., Davidson, L., & **Stokes, N.** The Brain on Breakfast: The Impact of Breakfast in the Classroom on Cognitive Performance. Brigham Young University Interdisciplinary Research (IDR) Origination Awards. \$60,000. (Not Funded)

PUBLICATIONS: (*Denotes Graduate Student; ^Denotes Undergraduate Student)

Peer-Reviewed Journal Articles - Published

2023

Stokes, N., Patten, E.V., *Hickman, K., & Mathews, A. Factors that encourage/discourage and best practices for student-operated restaurants. *Journal of Foodservice Management Education*. 2023, 17(1), xx-xx.

2023

^Clark, A.E., ^Woodbury, B., Patten E.V., **Stokes, N.** Student perceptions of their student-operated restaurant experience: A qualitative study. *Nutrients*, 2023, 15, 2186. <https://doi.org/10.3390/nu15092186>

2023

*Jensen, C., Spruance, L., Leavitt, T., & **Stokes, N.** Educational Video Intervention Improves Elementary Education Students' Perceptions of Breakfast in the Classroom.

Journal of Nutrition Education and Behavior, 2023; 55 (4), 304-310.

<https://doi.org/10.1016/j.jneb.2023.01.005>

2022

*Tufuga, D., ^Mueller, K., Bellini, S.G., **Stokes, N.**, & Patten, E.V. Content analysis of Didactic Program in Dietetics' websites for evidence of diversity, equity, and inclusion. *Journal of Nutrition Education and Behavior*. Accepted August 23, 2022 (In Press).

2022

Richards, R., Stokes, N., Banna, J., Cluskey, M., ^Bergen, M., *Thomas V, ^Bushnell, M., ^Christensen, R. A comparison of experiences with factors related to food insecurity between food secure and food insecure college students: a qualitative study. *Journal of the Academy of Nutrition and Dietetics*. Accepted August 2, 2022 (In press).

2022

Stokes, N., Patten, E., Vaterlaus, J. M., ^Tanner, M., & *Mathews, A. Preparing future foodservice managers: Operational and educational characteristics of student-operated restaurants. *Journal of Nutrition Education and Behavior*, 54(6), 565-574.

<https://doi.org/10.1016/j.jneb.2022.02.013>

2022

*Hickman, K., Patten, E. V., & **Stokes, N.** Management and foodservice KRDNs: How are they met in dietetics education? *Journal of Foodservice Management Education*, 16(1), 1-7.

2021

*Mathews, A., Patten, E. V., **Stokes, N.** Foodservice management educators' perspectives on nutrition and menu planning in student-operated restaurants: A qualitative study. *Journal of Nutrition Education and Behavior*, 53(3), 223-231.

<https://doi.org/10.1016/j.jneb.2020.11.016>

2020

Stokes, N., & Spruance, L., Processing and promoting local produce as part of farm to school programs: Perspectives of school nutrition staff. *Journal of Hunger and Environmental Nutrition*, 15(6), 778-793.

<https://doi.org/10.1080/19320248.2020.1778592>

2019

*Nothum, A., Eggett, D., & **Stokes, N.** Hourly school nutrition employee confidence with local, farm-fresh produce. *Journal of Child Nutrition and Management*, 43(1). [Link to Article](#)

2019

Stokes, N., Spruance, L., Patten, E., & *Krueger, E. Teachers experiences and perspectives of traditional breakfast and breakfast in the classroom. *Journal of Nutrition Education and Behavior*, 51(8), 936-945. <https://doi.org/10.1016/j.jneb.2019.04.004>

2019

Spruance, L. A., Haines, A., Glover, A., Esplin, J., Woolford, M., & **Stokes, N.** (2019). Comparisons of food service and parent perceptions of the nutritional quality of school breakfast. *Journal of Health Behavior & Policy Review*, 6(3), 305-314.

DOI:[10.14485/HBPR.6.3.10](https://doi.org/10.14485/HBPR.6.3.10)

2018

- Stokes, N.** Patten, E. V., & ^Weight, R. (2018). Dietetics student-operated restaurant: The customer experience and perspective. *Journal of Foodservice Management and Education*, 12(1), 1-6. <https://fsmec.org/wp-content/uploads/2018/12/Stokes.pdf> 2018
- Stokes, N.** & Arendt, S. W. (2018). Farm-to-School Product Purchasing Frequencies Reported by School Nutrition Program Employees. *Journal of Child Nutrition and Management*, 42(2). [Link to Article](#) 2018
- *Kreuger, E. B., Eggett, D. L., & **Stokes, N.** Teacher perceptions and preferences for five school breakfast program models. *Journal of Nutrition Education and Behavior*, 50(8), 788-794. <https://doi.org/10.1016/j.jneb.2018.01.006> 2017
- Stokes, N.** & Arendt, S. School foodservice employees' beliefs about local produce use at work and home. *Journal of Foodservice Business Research*, <https://doi.org/10.1080/15378020.2017.1399779> 2016
- Kang, S., Arendt, S., **Stokes, N.** Differences in Farm to School activities based on management type and length of Farm to School Program. *Journal of Child Nutrition & Management*, 40(2). [Link to Article](#) 2016
- Stokes, N.** & Arendt S. Identifying farm to school barriers and keys to success: Perceptions of hourly employees. *Journal of Hunger and Environmental Nutrition*, doi: 10.1080/19320248.2016.1157544 2015
- Stokes, N.**, Arendt S., & Strohbehn, C. Hourly employees' perceptions about farm to school program barriers and keys to success: Differences by state and number of meals served. *Journal of Foodservice Management & Education*, 9(1), 01-11. 2013
- Arendt S., Rajagopal, L., Strohbehn, C., **Stokes, N.**, Meyer, J., & Mandernach, S. Reporting of foodborne illness by U.S. consumers and healthcare professionals. *International Journal of Environmental Research and Public Health*, 10, 3684-3714. doi:10.3390/ijerph10083684

Peer-Reviewed Journal Articles- Submitted for Review

- *Owen, S., Patten, E.V., ^Pruitt, T., ^Woodbrey, E., & **Stokes, N.** Student perspectives of their student operated restaurant experience. *Journal of Hospitality and Tourism Research*

Manuscripts in Preparation

- *McBride, K., Patten, E.V., ^Pruitt, T., ^Woodbrey, E., & **Stokes, N.** Addressing Cultural Humility through Foodservice and Management courses in Dietetics Programs.

- ^Kelsey, A., ^Christensen, B., *Jensen, C., & **Stokes, N.** A qualitative analysis of elementary education student's perceptions of breakfast in the classroom before and after and educational video intervention.

Peer Reviewed Abstracts Published

^Ang K, Lucero S, ^Lee K, ^Barney A, ^Mathusek C, Thomas V, Banna J, Jackson J, Grutzmacher S, OoNorasak K, **Stokes N**, Richards R. Food Insecurity in the U.S.: An International Student Perspective. Society for Nutrition Education and Behavior Annual Conference, Washington, DC, July 20-24, 2023 (Accepted March 22, 2023).

*Owen, S., ^Pruitt, T., ^Woodbrey, E., Patten, E., **Stokes, N.** (2022). Student perceptions of their student-operated restaurant experience and confidence with foodservice management competencies. *Journal of the Academy of Nutrition and Dietetics*, 122(10) A-108.

*McBride, K., ^Pruitt, T., ^Woodbrey, E., Patten, E., **Stokes, N.** (2022). Cultural humility: How foodservice and management professors are preparing dietetics students. *Journal of the Academy of Nutrition and Dietetics*, 122 (10) A-104.

*Mathews, M., Patten, E., **Stokes, N.** (2019) Menu and nutrition characteristics of student-operated restaurants in dietetics and hospitality programs: A qualitative study. *Journal of the Academy of Nutrition and Dietetics*. 119 (10) A-129.

^Cook, K., **Stokes, N.**, & Patten, E.V. (2018). Quantity food production and student-operated restaurant use in ACEND accredited didactic programs in dietetics: A national study. *Journal of the Academy of Nutrition and Dietetics*, 118(10), A-147.

*Nothum, A. & **Stokes, N.** (2018). Hourly school nutrition employees' confidence in promoting and processing local produce: Differences based on farm to school activities, training, and wellness policy involvement. *Journal of the Academy of Nutrition and Dietetics*. 118(9) A-55.

Stokes, N., Patten, E., & ^Weight, R. (2017). The customer experience at a dietetics student operated restaurant (SOR). *Journal of the Academy of Nutrition and Dietetics*. 117(10). (October 2017 supplement 2), A-139. (Received an "outstanding abstract" award- <10% of abstracts received this recognition)

PEER REVIEWED POSTERS AT PROFESSIONAL MEETINGS: (*Denotes Graduate Student; ^Denotes Undergraduate Student)

2023

Kilgrow J, Lee K, Mathusek C, Ang K, Banna J, Grutzmacher S, Jackson J, OoNorasak K, **Stokes N**, Richards R. Developing a Reliable Survey to Assess Personal, Behavioral, and Environmental Factors Associated with Food Insecurity in a College Student Population. Utah Academy of Nutrition and Dietetics Annual Conference, West Jordan, UT, March 4, 2023 (Accepted February 22, 2023).

2022

*Owen, S., ^Pruitt, T., ^Woodbrey, E., Patten, E., **Stokes, N.** Student perceptions of their student-operated restaurant experience and confidence with foodservice management

competencies. Academy of Nutrition and Dietetics, 2022 Food & Nutrition Conference & Expo™ (FNCE®). Orlando, FL. October 11, 2022.

2022

*McBride, K., ^Pruitt, T., ^Woodbrey, E., Patten, E., **Stokes, N.** Cultural humility: How foodservice and management professors are preparing dietetics students. Academy of Nutrition and Dietetics, 2022 Food & Nutrition Conference & Expo™ (FNCE®). Orlando, FL. October 11, 2022.

2022

Munger B, Musich A, Reeves B, Warrick J, Kartchner C, Lee K, Varnon J, Wolcott A, Grutzmacher S, Richards R, Stokes N, Jackson J. Adaptation of the USDA Food Security Survey Module for College Students. Academy of Nutrition and Dietetics, 2022 Food & Nutrition Conference & Expo™ (FNCE®). Orlando, FL. October 11, 2022.

2022

*Gamble E, *Meier A, ^Lee K, ^Mathusek C, **Stokes N,** Jackson J, Banna J, Grutzmaker S, OoNorasak K, *Reeves B, ^Barney A, ^Kartchner C, *Kilgrow J, ^Martinez P, Richards R. Establishing content and face validity of a theoretically-based survey about factors related to food insecurity and college students. Utah Academy of Nutrition and Dietetics Annual Conference, West Jordan, UT, March 2022 (Accepted March 12, 2022).

2022

*Munger B, *Warrick J, *Musich A, *Reeves B, ^Varnon J, *Wolcott A, ^Kartchner C, ^Lee K, Grutzmacher S, Richards R, **Stokes N,** Banna J, OoNorasak K, Jackson J. Adaptation of the USDA Adult Food Security Survey Module for the college student population. Oregon and Washington Academies of Nutrition and Dietetics Annual Conference, Vancouver, WA, April 2022 (Accepted March 9, 2022).

2020

^Bergen M, *Meier AR, Thomas V, Banna J, Cluskey M, **Stokes N,** Richards R. Multi-site qualitative study assessing food insecurity among college students. Utah Conference on Undergraduate Research (UCUR), Utah State University, Logan, UT, February 2020.

2019

*Mathews, M., Patten, E., **Stokes, N.** Menu and nutrition characteristics of student-operated restaurants in dietetics and hospitality programs: A qualitative study. FNCE Conference Philadelphia Pennsylvania, October 2019.

2019

*Taggart, C., Patten, E. V., **Stokes, N.,** & Williams, D. P. Using the social cognitive theory to create farm to fork education materials. Utah Academy of Nutrition and Dietetics (UAND) Annual Conference, Salt Lake City, Utah, April 2019.

2019

^Brooks, M. E. S., Patten, E. V., **Stokes, N.** How DPD's are meeting KRDNs with foodservice and management courses: A national study. FSMEC Conference Savannah Georgia, March 2019.

2018

Stokes, N., & Richards, R. Food insecurity amongst college students. Utah Food Security Summit Salt Lake City, Utah, September 2018.

2018

- ^Cook, K., **Stokes, N.**, & Patten, E.V. Quantity food production and student-operated restaurant use in ACEND accredited didactic programs in dietetics: A national study. FNCE Conference Washington D.C. October 2018. (Poster) 2018
- *Nothum, A. & **Stokes, N.** (2018). Hourly school nutrition employees' confidence in promoting and processing local produce: Differences based on farm to school activities, training, and wellness policy involvement. FNCE Conference Washington D.C. October 2018. (Poster) 2017
- Stokes, N.**, Patten, E., & ^Weight, R. (2017). The customer experience at a dietetics student operated restaurant (SOR). FNCE Conference Chicago, Illinois, October 2017. (Poster) 2017
- ^Bingham, A., ^Cox, A., **Stokes, N.**, & Spruance, L. School nutrition staff's perceptions of ability and knowledge to process and promote local produce. FSMEC Conference Las Vegas, Nevada, March 2017 (Poster) 2015
- Kang, S., Arendt, S. W., **Stokes, N.**, & Strohbehn, C. Differences in self-operated and contract managed school foodservices farm to school activities. School Nutrition Association Conference, Salt Lake City Utah, July 2015 (Poster) 2015
- Stokes, N.** Investigating barriers and keys to success when implementing and maintaining farm to school programs: Perspectives of hourly school foodservice employees. Foodservice Systems Management Education Council Conference, Memphis, TN. March, 2015 (Presentation) 2015
- Stokes, N.** Practices and challenges for teaching quantity food production using a commercial kitchen and student run restaurant. Foodservice Systems Management Education Council Conference, Memphis, TN. March, 2015 (Presentation) 2014
- Stokes, N.**, Arendt, S. W., & Strohbehn, C. Identifying barriers to farm to school program implementation and maintenance: Perspectives of hourly employees. Farm to Cafeteria Conference, Austin Texas, April 2014 (Poster) 2014
- Stokes, N.** & Arendt, S. W. Identifying barriers to farm to school program implementation and maintenance: Perspectives of hourly employees. Graduate Education & Graduate Student Research in Hospitality and Tourism Conference, Houston Texas, January 4, 2014. (Poster) 2014
- Stokes, N.** & Arendt, S. W. Identifying barriers and keys to success for farm to school programs: A qualitative approach. Graduate Education & Graduate Student Research in Hospitality and Tourism Conference, Houston Texas, January 3, 2014. (Poster) 2013

Arendt S., Rajagopal, L., Strohbahn, C., **Stokes, N.**, Meyer, J., Mandernach, S., & Obbink, K. Reporting of foodborne illness by U.S. consumers and healthcare professionals. Integrated Foodborne Outbreak Response and Management (InFORM) conference, San Antonio, Texas, November, 2013. (Poster)

2013

Stokes, N. & Arendt, S. W. Overcoming barriers to farm to school program implementation through training of hourly school foodservice employees. Graduate Education & Graduate Student Research in Hospitality and Tourism Conference, Seattle, Washington, January 3, 2013. (Poster)

INVITED PRESENTATIONS:

State and Local:

Stokes, N. Career options for dietitians in foodservice and management. BYU-Idaho Pre-Dietetics Course, Zoom, October 18, 2022.

2022

Stokes N. Educational Video Intervention Improves Elementary Education Students' Perceptions of Breakfast in the Classroom, Utah Breakfast Expansion Team Meeting, March 23, 2022.

2022

Stokes, N. Knife skills and fruit presentation demonstrations. Canyons school district cafeteria managers meeting, Sandy, UT. November, 2016

2016

Stokes, N. Fruit and vegetable processing and knife skills. Ames, IA. Presented at farm to school conference.

2011

MEMBERSHIP IN PROFESSIONAL AND HONOR SOCIETIES:

Academy of Nutrition and dietetics 2017-Present

Foodservice Systems Management Educators Council (FSMEC) 2012-Present

School Nutrition Association 2017-2018

International Council on Hotel, Restaurant, and Institutional Education (ICHRIE) 2012-2014

SERVICE:

National:

Editor of the Journal of Foodservice Management Education 2023-Present

Chair of the Foodservice Systems Management Education Council 2023-Present

Chair-Elect of the Foodservice Systems Management Education Council 2019-2023

Secretary for the Foodservice Systems Management Education Council 2017-2019

University:

Member of the Brigham Young University Sustainability Committee 2019-2023

College:

Member of the Life Sciences College Scholarship committee 2017-Present

Member of the Life Sciences College ORCA grant review committee 2017-2018

Department:

Chair of the Belonging, Recognition, and Communication Committee 2023-Present

Faculty Advisor for Student Dietetic Association 2022-Present

Member of NDFS department Undergraduate and Mentoring Committee 2022-Present

Member of NDFS department Graduate Committee 2019-2023

Faculty advisor for (IMPA) product development team 2019-2020

Member of CURA grant review committee 2018-2022

Vice-Chair Student Dietetics Association 2018-2022

Committee Chair NDFS department Scholarship committee 2017-Present

Member BYU didactic program in dietetics selection committee 2017-Present

Member BYU dietetic internship selection committee 2017-Present

Co-Chair Dietetics Student Mentoring Committee 2017-2020

Prior Service Responsibilities:

Faculty and student activities planning committee EKU 2015- 2016

Student community advocacy project mentor EKU 2015

College academic practices committee EKU 2015

Faculty senate department representative alternate EKU 2015

Planning and preparation for Board of Regents lunch meeting EKU	2014
AESHM Curriculum Committee Member ISU	2012

GRADUATE STUDENTS MENTORED: (as committee chair)

Name of Student	Year Graduated/Current Status	Title of Project
Kelsey Mueller	August 2023 to Current	Refugee student perceptions of School Lunch
Kelsey Anderson	May 2023 to Current	Student Teacher Perceptions of Breakfast in the Classroom
Kailey McBride	Apr 2022 to Current	Cultural Humility in Foodservice and Management courses in Dietetics Programs
Sierrah Owen	Apr 2021 to Dec 2022 (Graduated)	Student Perceptions of Their Student-Operated Restaurant Experience
Camilla Jensen	Aug 2020 to Dec 2021 (Graduated)	Elementary Education Student's Perceptions of Breakfast in the Classroom
Kaylee Hickman	Aug 2019 to Apr 2021 (Graduated)	How DPDs are covering KRDNs through foodservice and management course work
Mandy Farnsworth	Jun 2018 to Dec 2019 (Graduated)	Characteristics and Use of Student Operated Restaurants in Dietetics and Hospitality Programs
Anna Nothum	May 2017 to Dec 2018 (Graduated)	Hourly school nutrition employees' involvement in farm to school activities and confidence in processing and promoting local produce
Emily Krueger	Aug 2016 to Aug 2017 (Graduated)	Teacher perceptions and preferences of five school breakfast program models

GRADUATE STUDENT FACULTY COMMITTEE MEMBER:

Name of Student	Year Graduated/Current Status	Title of Project
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Andrea Barney	November 2022 to Current	Greenhouse gasses in school nutrition
Mayra Gomez	Dec 2021 to April 2023 (Graduated)	Potato and vegetable consumption amongst elementary school students
Jennette Kilgrew	Aug 2021 to April 2023 (Graduated)	Food insecurity amongst college students
Savannah Parr	Aug 2021 to December 2022 (Graduated)	Entrepreneurship in Dietetics
Addelyn Musich	Apr 2021 to December 2022 (Graduated)	Food insecurity amongst college students
Ashley Wangemann	June 2020 to Dec 2021 (Graduated)	Beyond rice and beans cook book
Elyce Gamble	June 2020 to Dec 2021 (Graduated)	Food insecurity amongst college students
Sharee Osborne	June 2020 to June 2021 (Graduated)	Development of Guiding Principles, or Nutrition Services in Intermountain Childcare Centers
Amanda Gheen	Aug 2019 to Apr 2021 (Graduated)	IDDSI Recipe modifications
Amanda Meier	Aug 2018 to Dec 2019 (Graduated)	College student self-efficacy of cooking skills
Jenna Nelson	Jun 2018 to Dec 2019 (Graduated)	Interaction of work and non-work in clinical dietetics
Caitlin Taggart	May 2018 to Dec 2019 (Graduated)	Managing human capital to create a self-sustaining farm to fork taskforce
Reilly Doney	Sep 2016 to Apr 2018 (Graduated)	Changes in college students' perceptions and use of canned foods with an intervention

UNDERGRADUATE STUDENTS MENTORED

Name of Student	Year Graduated/Current Status	Title of Project
Gracie Houston	Sep 2023 to Present	El Ed Student Perceptions of BIC
Kate Cragun	Sep 2023 to Present	Refugee student experiences with school lunch
Rachel Yarrington	Sep 2023 to Present	Tech use in Onsite Foodservice Nutrition intervention in SORs
Micaela Rennik	Sep 2023 to Present	Nutrition intervention in SORs
Katie Bishop	Sep 2023 to Present	Tech use in Onsite Foodservice
Kelsey Mueller	May 2023 to August 2023	Refugee student experiences with school lunch

Isabel Cecerra	Dec 2022 to March 2023	Educational intervention in Student Operated Restaurants
Brooklyn Christensen	Dec 2022 to April 2023	Improving student teacher perceptions of breakfast in the classroom
Kelsey Perry	Dec 2022 to April 2023	Improving student teacher perceptions of breakfast in the classroom
Allison Ells	Dec 2021 to Dec 2022	Student Perceptions of their SOR Experience
Emmilee Eaton	Apr 2021 to Apr 2022	How are foodservice management teachers teaching cultural sensitivity related to food?
Tara Pruitt	Apr 2021 to Apr 2022	How are foodservice management teachers teaching cultural sensitivity related to food?
Addy Musich	Oct 2020 to April 2021 (Graduated)	Food Insecurity Project
Brittany Johnston	Sep 2020 to April 2021 (Graduated)	Student perceptions of their Student-Operated Restaurant Experience
Makenna Tanner	Sep 2019 to April 2020 (Graduated)	Student-operated restaurant case study analysis manuscript
Julia Brown	Sep 2018 to April 2020 (Graduated)	Teacher Perceptions of Breakfast in the Classroom
Camilla Jensen	Sep 2018 to April 2020 (Graduated)	Teacher Perceptions of Breakfast in the Classroom
Makenna Bergen	Sep 2018 to Dec 2020 (Graduated)	Food Insecurity Project
Kaylee Cook	Oct 2017 to April 2019 (Graduated)	Student operated restaurant research project
Meriam Sawyer	Oct 2017 to April 2019 (Graduated)	Student operated restaurant research project
Melissa Hartley	Sep 2017 to Apr 2018 (Graduated)	Food insecurity research project
Rebecca Withers	Sep 2017 to Apr 2018 (Graduated)	Food insecurity research project
Amanda Matthews	Jan 2018 to Apr 2018 (Graduated)	Confidence to process and promote local produce manuscript
Alexandrea Bingham	Sep 2016 to Apr 2017 (Graduated)	Confidence to process and promote local produce
Allison Cox	Sep 2016 to Apr 2017 (Graduated)	Confidence to process and promote local produce

HONORS, AWARDS, AND RECOGNITIONS:

National

Outstanding Abstract, Academy of Nutrition and Dietetics 2017 Food and Nutrition Conference and Expo (FNCE)

2017

University

Graduate College Research Excellence Award, Iowa State University 2014

Damaris Pease Family & Consumer Science Fellowship (\$2,500), Iowa State University 2013

Graduate College Teaching Excellence Award, Iowa State University 2012

Department

Paper Impact Factor Award 2023