

CURRICULUM VITAE
Lyda Guadalupe Garcia

OFFICE ADDRESS

Texas Tech University
Department of Animal and Food Sciences
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EDUCATIONAL BACKGROUND:

Ph.D., TEXAS A&M UNIVERSITY, College Station, TX, August 2009

Major: Animal Science, Meat Science specialization

DISSERTATION: *Functional properties and utilization of high pH beef.*

M.S., WEST TEXAS A&M UNIVERSITY, Canyon, TX, May 2005

Major: Animal Science, Meat Science specialization

THESIS: *Intramuscular fat distribution throughout the Longissimus dorsi of fed beef cattle.*

B.S., TEXAS TECH UNIVERSITY, Lubbock, TX, December 2002

Bachelor of Science

Major: Animal Science

A.S., CLARENDON COLLEGE, Clarendon, Texas. August 2000.

Associates of Science

High School. Hebbbronville High School, Hebbbronville, Texas. May 1998.

PRESENT POSITION:

Title: Instructor/Researcher/Recruiter

Location: Texas Tech University, Department of Animal and Food Sciences,
Lubbock, Texas

Period: November 2009 – Present

Responsibilities: Undergraduate Teaching, Research (US and International), Recruiting
of First Generation/Minorities in Agriculture.

WORK EXPERIENCE

Title: Consultant

Location: Columbia Packing – Dallas, Texas

Period: May 2005 – August 2011
Responsibilities: Product and Develop (Asian and Mexican market)
Quality Assurance
Hazard Analysis Critical Control Point (HACCP)

Title: **Teaching/Research Assistant**– Meat Science
Location: **Texas A&M University**, Department of Animal Science, College Station, TX. 77843
Period: June 2005 – May 2009

Assigned Courses:

- Animal Science 307, Meat Science
- Animal Science 317, Meat Selection, Evaluation, and Grading
- Animal Science 437, Marketing and Grading of Livestock and Meats

Duties:

- Conducted research and served as a teaching assistant in meat science courses.
- Fulfilled research, teaching and extension responsibilities in the area of meat science, meat animal carcass composition, and carcass quality.
- Served as a teaching assistant giving lectures, designing homework problems, and grading homework and exams.

2007 – Texas A&M University Meat Judging Coach

Competed nationally on a collegiate level helping students think critically and logically to solve problems and communicate effectively regarding the meat industry and its products and end-products.

Title: **Graduate Research Assistant**
Location: **West Texas A&M University**, Division of Agriculture, Canyon, TX
Period: January 2003 - May 2005
Duties:

- Teaching assistant in meat science courses and fulfilled research projects.
- Served as teaching assistant with the responsibility of giving lectures, designing homework problems, and grading homework and exams.

Assigned Courses:

- ANSC 3317 Meat Science
- ANSC 2376 Meat Animal and Carcass Evaluation
- ANSC 1329 Food Science

2004 - West Texas A&M University Meat Judging Coach

- Organized a meat judging team and competed on a national level. Challenged students with meat industry concepts and real-life problems.

Title: Assistant Manager – Beef Carcass Research Center (BCRC)

Location: West Texas A&M University, Canyon, Texas

Period: January 2003 – May 2005

Duties:

- Expanded and coordinated the Beef Carcass Research Center (BCRC)
- Third-party beef carcass ID tracking and grading services
- Analyzed and delivered carcass information to producers, pharmaceutical companies, and Food Drug and Administration trials
- Management training of new employees
- Assisted trials from beef pharmaceutical research

Title: Intern Supervisor

Location: Premium Standard Farms - Milan, MO

Period: May – August 2002

Duties:

- Analyzed samples (tested for Trichina)
- Assisted with university/company research projects
- Worked with Quality Assurance
- Audited product specifications

Title: Intern-Supervisor

Location: Cargill/Excel Corporation-Friona, TX

Period: May – August 2001

Duties:

- Assisted with university/company research projects
- Worked with Quality Assurance
- Audited product specifications
- Handled export product
- Conducted pre-operational sanitation procedures on the harvest and processing floor.

Title: Assistant Supervisor - Intern

Location: USDA Natural Resource Conservation, Hebbronville, TX

Period: May – August 2000

Duties:

- Assisted landowners in applying Conservation practices to reduce erosion and improve water quality and water quantity.

- Brush control, range seeding, designed for livestock water troughs, cross fences and pipelines.

TEACHING EXPERIENCE

TEXAS TECH UNIVERSITY

Advisement Responsibilities

Undergraduate

- Undergraduate Student Advising. Advise Animal Science students on course scheduling, financial aid, etc. August 2012 to present.
- MentorTECH. Assigned three protégées (First Generation). Assist with course scheduling, financial aid, scholarships, etc. August 2011 – present.
- Minority Mentoring Group, Advisor. Assist with course scheduling, financial aid, scholarships, etc. August 2011 – present.
- Delta Alpha Omega. Co-Advisor. August 2012 to present.

Teaching Responsibilities

Undergraduate

ANSC 1401 General Animal Science/Meat Science (assisted) – January 2010 - 2011
ANSC 2301 Livestock and Meat Evaluation/Meat Science (assisted) – January 2010 – 2011.
ANSC 3404 Consumer Selection and Utilization of Meat Products (Instructor) – January 2010 – Present.

Graduate

ANSC 5400 Advanced Meat Science and Muscle Biology (assist) – January 2010 – 2011.

K-12 OUTREACH



- **Ag-in-the Bag Programs.** *“Do You Know Where Your Meat Comes From?”* Texas Tech University. Mini classes in Meat Science for 1,145 4th Graders. October 17-19, 2012.
- **State FFA Convention.** *Poster Competition Judge. Category: Agriscience.* Corpus Christi, Texas. July 10 – 11, 2012.

- **State 4 – H Round Up.** *Science Fair Judge. Category: Science/Engineering/Technology.* Texas Tech University, Lubbock, Texas. June 14, 2012.
- **State 4 – H Round Up.** *Meat Judging - Qualifiers, Reasons Taker.* Texas Tech University, Lubbock, Texas. June 13, 2012.
- **Livestock & Meats Judging Clinic.** Pork Carcasses/Hams/Center Cut Pork Loins Evaluation. Texas Tech University, Lubbock, Texas. June 3 – 5, 2012.
- **Roscoe I.S.D. External Round Table Committee Member.** Roscoe I.S.D., Roscoe, Texas. Small Rural Consortium Meeting. April 17, 2012.
- **Roscoe I.S.D. External Round Table Committee Member.** Roscoe I.S.D., Roscoe, Texas. Small Rural Consortium Meeting. November 15, 2011.
- **Harmony Science Fair Academy Judge.** Harmony Science Academy, Lubbock, Texas. Grades 3rd – 10th. November 10, 2011.
- **Ag-in-the Bag Programs.** *“Do You Know Where Your Meat Comes From?”* Texas Tech University. Mini classes in Meat Science for 1,400 4th Graders. October 11-13, 2011.
- **State FFA Spanish Speaking Creed Contest Judge.** State FFA Convention Texas Tech University, Lubbock, Texas. July 11, 2011.
- **Science Fair Judge.** Christ the King, Cathedral School. 8th Grade. April 2010.

CONTINUING EDUCATION AND SHORT COURSES

- **4-H Ambassador Short Course.** Pork, Lamb, and Goat Evaluation – presentation. Beef fabrication demonstration. Texas Tech University, Lubbock, Texas. July 24, 2012.
- **Youth Beef 706.** *Sensory Attributes and Demonstration.* Texas Tech University, Lubbock, Texas. July 18, 2012.
- **Pork Leadership Youth Group.** Texas Tech University, Lubbock, Texas. June 5, 2012.
- **Livestock & Meats Judging Clinic.** Evaluation of Pork Carcasses, Hams, and Center Cut Pork Loins. Texas Tech University, Lubbock, Texas. June 3 – 5, 2012.

- **Texas Southwestern Cattle Raiser's Association (TSCRA).** Gave a tour of a local feedyard. Texas Tech University, Lubbock, Texas. October 1, 2011.
- **Arkansas Cattleman's Association.** *Beef Attributes and Sensory Evaluation* – presentation Followed by a tour of beef packing plant (Cargill). Texas Tech University, Lubbock, Texas. September 30, 2011.
- **MentorTECH** “Maximizing Faculty Interaction.” Texas Tech University.” Mentor Tech. Human Sciences Building. September 6, 2011.
- **Texas Beef Council.** *Factors Affecting Meat Quality and Sensory Attributes* – presentation. Texas Tech University, Lubbock, Texas. September 14 – 15, 2010.
- **U.S. Meat Export Federation.** *Quality Grading and Beef Branded Programs* – presentation. Texas Tech University, Lubbock, Texas. August 29, 2011.
- **Food Service.** *Beef Grading and Branded Beef Programs* – presentation. Texas Tech University, Lubbock, Texas. May 10, 2011.
- **4-H Ambassador Short Course.** *Pork, Lamb, and Goat Evaluation* – presentation. Texas Tech University, Lubbock, Texas. July 25-27, 2011.
- **4-H Livestock Ambassador Short Course.** *Factors Affecting Sensory and Meat Quality/Beef Grading* – presentation. Texas Tech University, Lubbock, Texas. July 27, 2010.
- **Beef 706** – Youth Short Course. *Sensory of Meat* – presentation. Texas Tech University, Lubbock, Texas. July 22-23, 2010
- **Beef 101.** Texas A&M University, College Station, Texas. May 2005 – May 2009.
- **Beef 706.** Texas A&M University, College Station, Texas. May 2005 – May 2009
- **HACCP Short Course.** Texas High School Agricultural Teachers. West Texas A&M University, Canyon, Texas. May 2004.

RECRUITING

- **Poteet High School.** Agricultural Program. Poteet, Texas. November 2, 2012.
- **Zapata High School – General** (Students, Parents, Counselors) Zapata, Texas. October 20, 2012.
- **Lincoln-Juarez High School.** Agricultural Class. Mission, Texas. October 3, 2012.

- **Estancia High School** – Agricultural Classes. Estancia, New Mexico. September 28, 2012.
- **State FFA Convention.** Corpus Christi, Texas. July 10 – 11, 2012.
- **Reciprocal Meat Conference – 2012.** North Dakota State University, Fargo, ND
- **State 4 – H Round Up.** Texas Tech University, Lubbock, Texas. June 12-14, 2012.
- **State 4 – H Round Up.** Texas Tech University, Lubbock, Texas. June 13, 2012.
- **Pork Leadership Youth Group.** *Sensory Attributes and Demonstration.* Texas Tech University, Lubbock, Texas. June 5, 2012.
- **State FFA contest/ Districts 2 & 6/ 1st Annual Meats Judging Contest.** Texas Tech University, Lubbock, Texas. April 21, 2012.
- **Area FFA Contest.** Texas Tech University, Lubbock, Texas. April 14, 2012.
- **Edingburg North High School Agricultural Program.** Edingburg, Texas. April 4, 2012.
- **Edingburg High School Agricultural Program.** Edingburg, Texas. April 4, 2012.
- **Mission Veterans High School Agricultural Program.** Mission, Texas April 3, 2012.
- **Sharyland High School Agricultural Program.** Sharyland, Texas April 2, 2012.
- **Mission High School – Agricultural Program.** Mission, Texas. April 2, 2012
- **Texas Tech University Invitation Judging Contests** – Texas Tech University, Lubbock, Texas. March 31, 2012.
- **Benavides High School – College Day.** Benavides, Texas. March 21, 2012.
- **Hebbronville High School Agricultural Classes.** Hebbronville, Texas. March 20, 2012.
- **Food Science & Innovation Conference.** Guadalajara, Jalisco Mexico. February 28-29, 2012. (International Students).
- **New Deal High School.** New Deal, Texas. February 10 & 17, 2012.
- **Slaton High School Agricultural Classes.** Slaton, Texas. February 6, 7 & 9, 2012.
- **Cotton Center High School.** Cotton Center, Texas. January 30, 2012

- **Texas Tech University Invitational Meats Judging Contest.** Recruited transfer students. Gordon W. Meat Lab. January 28, 2012.
- **Lubbock High School,** Lubbock, Texas. October 4, 2011.
- **4-H Spec'Tra Camp.** Brownwood, Texas. July 18-21, 2011.
- **Moorehead University – Agricultural Program.** Texas Tech University, Lubbock, Texas. May 19, 2011.
- **Roscoe I.S.D. (7th – 12th Grade) AVID Program.** Roscoe, Texas. April 18, 2011.
- **Bruni Junior High School,** Bruni, Texas. March 10, 2011.
- **Bruni High School,** Bruni, Texas. March 10, 2011.
- **San Diego High School,** San Diego, Texas. March 9, 2011.
- **Del Mar Collegiate High School,** Corpus Christi, Texas. March 8-10, 2011.
- **Freer High School,** Freer, Texas. March 8, 2011.
- **Benavides High School,** Benavides, Texas. March 7, 2011.
- **Abernathy High School – Agricultural Program,** Abernathy, Texas. December 8, 2010.
- **Texas State Technical College –Harlingen,** Harlingen, Texas. November 12, 2010.
- **San Diego High School,** San Diego, Texas. November 10, 2010.
- **Odem High School,** Odem, Texas. November 9, 2010.
- **Morehead University - Agricultural Program.** Texas Tech University, Lubbock, Texas. May 27, 2010.
- **Hebbronville Junior High,** Hebbronville, Texas. May 12, 2010.
- **Texas State Technical College-Harlingen Agricultural Program,** Harlingen, Texas. May 11, 2010.
- **Tilden High School,** Tilden, Texas. February 19, 2010.
- **Orange Grove High School – Agricultural Program,** Orange Grove, Texas. February 18, 2010.
- **San Benito High School College Program,** San Benito, Texas. February 17, 2010.
- **Lyford High School – Agricultural Program,** Lyford, Texas. February 16, 2010.
- **Zapata High School – Agricultural Program,** Zapata, Texas. January 21, 2010.

- **Hebbronville High School – Agricultural Program**, Hebbronville, Texas. January 21, 2010.
- **Mission High School**, Mission, Texas. January 20, 2010.
- **Sharyland High School – Agricultural Program**, Sharyland, Texas. January 20, 2010.
- **Lyford High School, Lyford Texas**. College Day. January 19, 2010.
- **Sharyland High School – Agricultural Program**, Sharyland, Texas. January 19, 2010.

UNOFFICIAL COMMITTEE MEMBER – Master’s Thesis / Doctoral

Completed May 2012

- Hartzog-Hawking, Ashley. *“Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-TIF Beef Packing Plants in Mexico.”* Master’s Thesis. Texas Tech University, Lubbock, Texas.
- Maradiaga, Martha. *“Baseline of Salmonella Prevalence in Retail Beef and Produce from Honduras and Mexico. Master’s Thesis.* Texas Tech University, Lubbock, Texas.

In Progress

- Ruiz, Henry. *“Salmonella Prevalence in Lymph Nodes and Feces of Cattle Presented for Harvest in Mexico.”* Master’s Thesis. Texas Tech University, Lubbock, Texas.
- Ward, Shanna. *“Effects of lactic acid and potassium lactate on Salmonella levels on non- federally inspected whole muscle beef steaks purchased in meat markets of Mexico.”* Master’s Thesis. Texas Tech University, Lubbock, Texas.
- Shaw, Martin. *“Analyzing the Relationship between Training, Organizational Climate, and Food Safety Practices.”* Master’s Thesis. Texas Tech University, Lubbock, Texas.

CONTEST OFFICIATING AND SUPERINTENDENT

- **Official Judge.** Texas Tech University Invitational Meats Judging Contest. Gordon W. Meat Lab. Texas Tech University, Lubbock, TX. January 28, 2012.

- **Official Judge and/or Superintendent.** FFA Judging Clinic. Texas A&M University, College Station, Texas. March 2006 – 2009.
- **Official Judge and/or Superintendent.** Houston Livestock Show & Rodeo Youth Meat Judging Contest. March 2008 – 2009.
- **Official Judge and Superintendent.** 4-H Multi-District Meat Judging Contest. Texas A&M University, College Station, Texas. April 2006 – 2009.
- **Official Judge and/or Superintendent.** 4-H Youth Meat Judging Clinic. Texas A&M University, College Station, Texas. March 2006 – 2009.
- **Official Judge and Superintendent.** Career development Event. 4-H Invitational Meat Judging Contest. West Texas A&M University, Canyon, Texas. April 2003 – 2005.

PROFESSIONAL MEMBERSHIPS:

- American Meat Science Association, Member – 2003 to Present
- American Meat Science Association, Student Board, Secretary – 2007
- American Society of Animal Science, Member – 2003 – 2005
- Texas Cattle Feeders Association – 2003 - Present

PUBLICATIONS:

Journal Articles

- **Garcia, L., Osburn, W. N., Lawrence, T. E., Hale, D., & Savell, J. W. (2011).** A survey of normal and high pH beef carcasses in fed and non-fed beef carcasses in Texas. Submitted.
- **Garcia, L., Osburn, Hale, D., & Savell, J. W. (2011).** Evaluation of functional properties in normal and high pH inside rounds from fed and cow beef for beef jerky production. Submitted.
- **Garcia, L., Osburn, Hale, D., & Savell, J. W. (2011).** Evaluation of frankfurters manufactured from high and normal pH beef. Submitted.
- **Garcia, L., Osburn, Hale, D., & Savell, J. W. (2011).** Functional properties of beef snack sticks manufactured with various levels of high pH cow meat. Submitted.

- **Garcia, L.G.**, K.L. Nicholson, T.W. Hoffman, T.E. Lawrence, D.S. Hale, D.B. Griffin, J.W. Savell, D.L. VanOverbeke, J.B. Morgan, K.E. Belk, T.G. Field, J.A. Scanga, J.D. Tatum, & G.C. Smith. (2008). National Beef Quality Audit-2005: Survey of targeted cattle and carcass characteristics related to quality, quantity, and value of fed steers and heifers. *Journal of Animal Science*, 86, 3533–3543.
- **Garcia, L.G.**, Lawrence, T.E., Montgomery, T.H., Parker, D.B., & Brown, M.S. (2006). The prediction of fat percentage in the *longissimus dorsi* muscle in fed beef using nuclear magnetic resonance. *Journal of Muscle Foods*, 17, 375-380.
- **Garcia, L.G.**, Osburn, W.N., Hale, D.S., and Savell, J.W. (2008). Normal and high pH inside rounds from fed and cow beef for beef jerky production. *Beef Cattle Research of Texas*. Submitted.
- Booren, B.L., Aldredge, T.L., Edwards, K.K., Savell, J.W., Hale, D.S., **Garcia, L.G.** and Miller, R. K. (2008). Strategies for improvement of functional properties of steaks from young and old beef utilizing hydrocolloids and acetic acid. Submitted.
- Booren, B.L., Aldredge, T.L., Edwards, K.K., Savell, J.W., Hale, D.S., **Garcia, L.G.**, & Miller, R. K. (2008). Strategies for improvement of functional properties of roast beef from young and old beef utilizing hydrocolloids and acetic acid. In Progress.
- **Garcia, L.G.**, Lawrence, T.E., Montgomery, T.H., Parker, D.B., & Brown, M.S. (2009). Intramuscular fat distribution throughout the longissimus dorsi of fed beef cattle. In Progress.
- **Garcia, L.G.**, Osburn, W.N., Hale, D.S., & Savell, J.W. (2009). Evaluation of functional properties in normal and high pH inside rounds from fed and cow beef for beef jerky production. In Progress.

Book Chapters

- Savell, J. W., **Garcia, L.G.**, and Smith, R.D. (2006). Beef: Inspection, Processing, and Marketing. *Encyclopedia of Animal Science*. Editors: Pond and Bell. DOI: 10.10811-EAS-120019461
- Savell, J. W., **Garcia, L.G.**, and Smith, R.D. (2006). Beef: Wholesale and Retail. *Encyclopedia of Animal Science*. Editors: Pond and Bell. DOI: 10.1081/E-EAS-120042928.

Abstracts

- Lemons, L.; Brashears, T.; Hartzog-Hawkins, A.; Echeverry, A.; Thompson, L.D.; Miller, M. F.; **Garcia, L.G.**; and Brashears, M. (2012). A Comparison of Food Safety Climate at Municipal and Private Beef Slaughter Plants in Mexico. International Association for Food Protection (IAFP). Providence, Rhode Island. July 22 – 25, 2012.
- Ward, S.N., Echeverry, A., Brashears, M.M., Pond, A., **Garcia, L.G.**, Jackson, T., Thompson, L.D., Pond, K., Loneragon, G., Brooks, J.C., and Miller, M.F. (2012). Reduction of Salmonella using lactic acid and potassium lactate on non- federally inspected whole muscle beef steaks purchased in meat markets of Mexico. . International Association for Food Protection (IAFP). Providence, Rhode Island. July 22 – 25, 2012
- Hartzog-Hawkins, A.; Echeverry, A.; Brashears, T.; Thompson, L.D.; Miller, M.F.; Zamora, J.; **Garcia, L.G.**; Narvaez Bravo, C.; Lemons, L.; Shaw, M.; Pond, A.; Ruiz H.; Calle, A.; Maradiaga, M.; and Brashears, M. M. (2011).Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-Inspected Beef Packing Plants in Mexico. International Association for Food Protection (IAFP). Providence, Rhode Island. July 22 – 25, 2012.
- **L. G. Garcia**, K. S. Spivey, J. M. Kelley, J.S. Sutton, J.A. Henger, and M.F. Miller. (2012). Investigating the fresh meat retail case in the United States – 2010. *65th Annual Reciprocal Meat Conference*. North Dakota University, Fargo, North Dakota.
- K.S. Spivey, **L.G. Garcia**, B.J. Johnson, S.P. Jackson, J.D. Starkey, T.E. Lawrence, and M.F. Miller. (2012). Evaluation of eye lens nitrogen in relation to dentition, bone ossification, and chronological age of beef animals. *65th Annual Reciprocal Meat Conference*. North Dakota University, Fargo, North Dakota.
- Garmyn, A. J.; Spivey, K.S.; **Garcia, L.G.**; Polkinghorne, R.; and Miller, M.F. (2012) Consumer Assessment of Palatability of Enhanced and Non-enhanced Australian Beef Muscles. 65th Annual Reciprocal Meat Conference. North Dakota University, Fargo, North Dakota.
- Ruiz, Henry; Miller, Mark; Loneragan, Guy; Gragg, Sara; Brashears, Mindy; and **Garcia, Lyda**. (2012). Salmonella Prevalence in Lymph Nodes and Feces of Cattle Presented for Harvest in Mexico. 65th Annual Reciprocal Meat Conference. North Dakota University, Fargo, North Dakota.

- **Garcia, L.G.**, Kelly, J.M., Sutton, J.S., Hengen, J.A., Garmyn, A.J., and Miller, M.F. (2011). Investigating types of fresh meat products in the fresh retail meat case and distribution of retail space across the United States. *64th Annual Reciprocal Meat Conference*. Kansas State University, Manhattan, Kansas.
- Spivey, K.S., **Garcia, L.G.**, Kelly, J.M., Kuecker, W.g., Boillot, K., Irion, R., Garmyn, A.J., Brooks, J.C., Rathman, R.J., and Miller, M.F. (2011) Product packaging trends in retail meat cases by species. *64th Annual Reciprocal Meat Conference*. Kansas State University, Manhattan, Kansas.
- Ward, S.N., Echeverry, A., Brashears, M.M., Pond, A., **Garcia, L.G.**, Jackson, T., Thompson, L.D., Pond, K., Loneragon, G., Brooks, J.C., and Miller, M.F. (2011). Effects of lactic acid and potassium lactate on Salmonella levels on non- federally inspected whole muscle beef steaks purchased in meat markets of Mexico. *64th Annual Reciprocal Meat Conference*. Kansas State University, Manhattan, Kansas.
- **Garcia, L.G.**, Osburn, W.N., Hale, D.S., & Savell, J.W. (2008). Comparisons of functional properties of normal and high pH inside rounds from fed and cow beef carcasses for cooked beef jerky production. *61st Annual Reciprocal Meat Conference*. University of Florida, Gainesville, Florida. *61st Annual Reciprocal Meat Conference*. University of Florida, Gainesville, Florida.
- Booren, B.L., Aldredge, T.L., Edwards, K.K., Savell, J.W., Hale, D.S., **Garcia, L.G.**, Bennett, S.M., & Miller, R.K. (2008). Strategies for improvement of functional properties of steaks from fed and old beef utilizing hydrocolloids and acetic acid.
- **Garcia, L.**, Huerta-Montauti, D., Miller, R. K., Schuehle Pfeiffer, C. E., Pfeiffer, K. D., Voges, K. L., Osburn, W. N., & Savell, J. W. (2006). Consumer evaluation of beef muscles for use as “Fajitas” after mechanical and/or enzymatic tenderization. *52nd International Conference of Meat Science and Technology*. Dublin, Ireland.
- **Garcia, L.G.**, Lawrence, T.E., Montgomery, T.H., Parker, D.B., & Brown, M.S. (2005). The quantification of intramuscular fat in the *longissimus dorsi* of fed beef cattle. *51st International Congress of Meat Science and Technology*. Baltimore, Maryland USA
- Unruh, L. D., Montgomery, T. H., **Garcia, L.G.**, & Brown, M.S. (2003). The effects of spray chilling on beef carcass cooler shrink beef wholesale cut purge, and beef retail cut cooking loss. *49th International Conference of Meat Science and Technology 2nd Brazilian Congress of Meat Science and Technology*, pp 363-364.
- Booren, B.L., Edwards, K.K., Aldredge, T.L., Hale, D.S., Savell, J.W., **Garcia, L.G.**, & Miller, R.K. (2008). Strategies for improvement of functional properties of

cooked roast beef from fed and cow beef utilizing hydrocolloids and acetic acid. *61st Annual Reciprocal Meat Conference*. University of Florida, Gainesville, Florida.

LABORATORY MANUAL

- ANSC 1401 General Animal Science. Harvest and Carcass Evaluation. Fall 2011.

GUEST SPEAKER

- **Tri - C Community College.** *"Proteins, Lipids, Enzymes, and pH in the World of the Consumer."* West Lake, Ohio. October 26, 27, and 29, 2012.
- **Latinos in Agriculture.** *"Proven Methods of Recruiting Hispanics into Agriculture."* 2nd Annual Latinos in Agriculture Conference -San Antonio, Texas. October 17 – 19, 2012.
- **South Texas Beef Cattle Women.** *"The Beef Industry: Where Are We Going?"* Freer, Texas. October 4, 2012.
- **Texas American Meat Processors.** "Marketing Strategies of Meat Products in a Diverse Society." Texas Tech University, Lubbock, Texas. August 2, 2012.
- **Reciprocal Meat Conference 2012.** *"Recruiting Challenges of Minorities in Academia and Industry."* AMSA 65th Annual – RMC, North Dakota University, Fargo, North Dakota. June 18 – 20, 2012.
- **Agro Negocios Internacionales 2012.** *"Rastro: Procedimientos Operativos Estandar."* San Salvador, El Salvador. Trade Show. April 10 – 11, 2012.
- **Granjas RYC.** *"Intervención en el Procesamiento de Cárnicos: De la Granja a la Mesa."* Puebla, Mexico. March 5, 2012.
- **IFT – ALACCTA Food Science and Innovation conference.** *"Meat Case 2012 – Mexico."* Jalisco, Mexico. February 27-29, 2012.
- **Lubbock High School** - Girls Group, Lubbock, Texas. October 4, 2011.
- **MentorTECH** *"Maximizing Faculty Interaction."* Texas Tech University." Mentor Tech. Human Sciences Building. September 6, 2011.
- **4-H Spec'Tra Camp.** Brownwood, Texas. July 18-21, 2011.
- **FFA Banquet.** Roscoe FFA. Roscoe, Texas. May 2011.

- **Roscoe High School**, AVID Program. 7th – 12th Grade. Roscoe, Texas. April 2011.
- **FFA Banquet**, Hebbbronville FFA, Hebbbronville, Texas. May 2007.
- **FFA Banquet**. Bruni FFA. Bruni, Texas. May 2004.
- **FFA Banquet**. Hebbbronville FFA, Hebbbronville, Texas. May 14, 2001.

SCHOLARSHIP ENDOWMENT

South Texas Scholarship Endowment. Texas Tech University, College of Agriculture.
In Progress. June 2011 – present.

RESEARCH ACTIVITY:

Grant Pending:

- Multicultural Scholarship Program. United States Department of Agriculture. Brashears, M.; Thompson, L.; Brashears, M.; Miller, M.; and **Garcia, L.** \$200,000 (\$20,000)

RADIO PROGRAMING/NEWS RELEASES/ON-SCREEN INTERVIEWS

- **CASNR - International Recruiting Video**. College of Agricultural Sciences and Natural Resources. – Texas Tech University. April 27, 2012.
- ***“Managing Diversity.”*** On-Screen Interview. Published. CEV Multi-Media. Lubbock, Texas. January 9, 2012.
- **Food Safety in the US and Mexico/ Meat Science/Recruiting of First Generation and Minorities in Agriculture**. Fox News Farm and Ranch Show. Aired June 17, 2011.
- **Food Safety in the US and Mexico**. Fox News Farm and Ranch Show. Aired February 8, 2011.

MISCELLANEOUS

- **Committee Member**. CASNR – Coordinator of Student Program Interview. Substitute Committee Member. Texas Tech University, Lubbock, Texas. September 17 & 21, 2012.
- **Beef 706**. English – Spanish Translator. Demonstrated Retail Beef Steak Cutting Exercise in Spanish. Texas Tech University, Lubbock, Texas. October 4, 2012.

INTERNATIONAL WORK

- **Central America Food Safety Project.** Traveled to El Salvador, Honduras, and Nicaragua as a food safety team member to collect and process samples for E. coli and Salmonella baseline incidence in processing plants and markets. Demonstrate and conduct on-line training on proper handling and sanitation practices. April 2012 – present.
- **Mexico Food Safety Project.** Traveled to Mexico City, Cancun, Merida, and Vera Cruz as a food safety team member to collect and process samples for E. coli and Salmonella baseline incidence in processing plants and markets. Demonstrate and conduct on-line training on proper handling and sanitation practices. November 2009 to present.
- **Group Tours.** Provide group tours of beef packing plants and beef feedlots for English and Spanish speaking visiting groups (Mexico, Colombia, Argentina, Brazil). January 2010 to present.

CIVIC

- Altrusa International, Inc. of Lubbock, Texas – An organization of professionals devoted to community service. Member. March 2011 to present.
 - Service Committee Member. May 2011 to present.
 - Fund Raising Committee Member. May 2011 to present.