

**Markus F. Miller**  
**Professor of Meat Science and Muscle Biology**  
**San Antonio Livestock Show Distinguished Chair in Meat Science**

Texas Tech University  
Department of Animal and Food Sciences  
Meat Science Laboratory  
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**Personal**

Name: Markus F. Miller  
Address: RR 1 Box 9  
Abernathy, TX 79311  
Telephone: 806-328-5210  
Cell: 806-438-4979

Birthday: February 6, 1960

Birthplace: Joshua, Texas

Marital Status: Wife – Celia

Children: Son – Markus, 21; Daughters – Kristin, 19; Kimberly, 14; Julie, 13

Height: 5'10"

Weight: 205 lbs.

Background: Reared on a North Central Texas dairy farm. Enterprises included registered Red Angus, dairy cattle and crops.

**Education**

1974-1978 Joshua High School  
Joshua, Texas  
Graduated 7 of 132  
Diploma 1978

1978-1982 Texas Tech University  
Lubbock, Texas  
Animal Science – Magna cum Laude  
B.S. 1982

1982-1984 Texas Tech University  
Lubbock, Texas  
Animal Science – Meat Science  
M.S. 1984

1984-87 Texas A&M University  
College Station, Texas  
Animal Science – Meat Science  
Ph.D. 1987

## **Professional Experience**

2004 – Present	Professor, San Antonio Livestock Show Distinguished Chair in Meat Science
1990-2004	Professor of Meat Science, Texas Tech University
1980-1990	Director of Research/Development and Quality Assurance, Montfort of Colorado. Inc.
1987-1989	Assistant Professor of Meat Science, University of Georgia
1984-1987	Research Associate, Texas A&M University
1982-1984	Instructor, Texas Tech University
1981-1982	Undergraduate employee, Texas Tech University Meat Laboratory
1976 - Present	Registered Red Angus Breeder

## **Professional Expertise**

2004 – Present	<b>Texas Tech University</b> , Lubbock Professor, San Antonio Livestock Show Distinguished Chair in Meat Science
1990 – 2004	<b>Texas Tech University</b> , Lubbock Professor in the Meat Science and Muscle Biology Section, Department of Animal and Food Sciences

### **Responsibilities:**

- Direct the Meat Judging Program
- Direct the Meat Science Quiz Bowl Team
- Co-direct the Meat Animal Evaluation Program
- Direct and conduct research in Meat Science with emphasis in meat quality, tenderness, body composition and food safety
- Teach undergraduate and graduate courses
- Direct Meat Science Laboratory and Raider Red Meats activities and profit

May 1989-Nov. 1990	<b>Montfort of Colorado, Inc.</b> Director of Research/Development and Quality Assurance
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### **Responsibilities:**

- Director of Research in the areas of food safety, value-based marketing, composition evaluation, carcass quality, palatability and processing properties
- Director of Total Quality Management and Statistical Process Control
- Director of Industry Relations and USDA – FSIS communication
- Director Livestock and Meat Operations

Oct. 1987- May 1989	<b>University of Georgia</b> , Athens Assistant Professor in the Meat Science and Muscle Biology Section
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Aug. 1984 – Sept. 1987	<b>Texas A&amp;M University</b> , College Station Graduate Student in the Meat Science and Muscle Biology Section
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Aug. 1982 – May 1984	<b>Texas Tech University</b> , Lubbock Graduate Research Assistant – Instructor
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## **Research Grants and Contracts**

\*Indicates principal investigator or co-principal investigator for research grants and contracts

\*\*Indicates principal investigator for a teaching grant, scholarship or endowment

### **Total Research, Teaching, and Scholarship Grants and Awards: \$22,229,356.00**

1. \*M.F. Miller. 1988. Assessing the effects of hot fat trimming on muscle quality and palatability in the conversion of cattle to beef. National Live Stock and Meat Board. Award of \$55,500.
2. \*M.F. Miller. 1988. Investigation of the effects of fatty acid modification on the sensory, lipid altering, quality, processing and dietary characteristics of pigs fed diets high in monounsaturated fats. Faculty research grants from the University of Georgia Research Foundation. Award of \$5,749.
3. J.O. Reagan and M.F. Miller. 1988. Determination of the processing parameters necessary to produce re-combined beef roasts and their effect on processing yields, bind characteristics and sensory attributes. National Live Stock and Meat Board. Award of \$17,500.
4. \*M.F. Miller. 1989. Assessment of the factors affecting muscle tenderness: The role of calcium dependent proteases and collagen. USDA-Meat Animal Research Center, Clay Center, NE. Cooperative Research Agreement of \$115,000.
5. \*M.F. Miller. 1989. Assessing the effects of hot fat trimming on muscle quality and product microbiology. Montfort of Colorado, Inc. Award of \$25,000.
6. \*M.F. Miller and J.O. Reagan. 1989. Utilization of lean trim from the beef chuck for the development of precooked, microwave-ready beef products that have low-fat and low-sodium levels. Georgia Beef Board. Award of \$12,500.
7. M. Azain, J.O. Reagan and M.F. Miller. 1989. Evaluation of porcine somatotropin (PST) in a prolonged release system (implant) for improved performance in finishing hogs. Monsanto Company. Award of \$62,500.
8. J.O. Reagan and M.F. Miller. 1989. Utilization of pre-rigor lean and fat raw materials in the production of low-fat ground beef products. Georgia Beef Board. Award of \$12,500.
9. T.E. Kiser and M.F. Miller. 1989. Carcass composition and reproduction in beef cattle. Georgia Beef Board. Award of \$7,000.
10. \*M.F. Miller, R.P. Clayton, R.P. Kerschen and R.A. Bowling. 1990. Determination of the factors that affect the incidence of abscesses and granulomas in beef steaks. National Cattlemen's Association. Award of \$73,500.
11. \*M.F. Miller. 1991. Travel Award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$73,500.
12. \*M.F. Miller. 1991. Determination of the shelf-life of pork packaged in different atmospheres. Montfort of Colorado, Inc. Award of \$7,500.

13. \*M.F. Miller, R.A. Long, C.B. Ramsey and W.F. Bennett. 1991. Vacuum packaging machine donation. Houston Live Stock Show and Rodeo. Award of \$9,000.
14. \*M.F. Miller. 1991. National Beef Quality Audit. National Cattlemen's Association and Colorado State University. Award of \$14,750.
15. \*M.F. Miller and C.B. Ramsey. 1991. Determination of the consumer threshold for beef tenderness. Houston Live Stock Show and Rodeo. Award of \$4,500.
16. \*M.F. Miller. 1991. O-B Ranch Agreement. O-B Ranch. Award of \$4,626.
17. \*\*M.F. Miller. 1991. High Plains Meat Judging Contest. Excel Corporation. Award of \$20,000.
18. J.J. McGlone and M.F. Miller. 1991. Evaluation of boars for meat production. Successful Farming. Award of \$3,000.
19. R.D. Green, J.R. Clark and M.F. Miller. 1991. Relationship between ultrasonic prediction of carcass merit in steers and bulls. Houston Live Stock Show and Rodeo. Award of \$4,500.
20. \*M.F. Miller. 1992. Calcium chloride injection process to ensure meat tenderness. National Live Stock and Meat Board. Award of \$35,600.
21. \*M.F. Miller. 1992. National Beef Data Collection Service. National Cattlemen's Association. Award of \$11,681.
22. \*M.F. Miller. 1992. Travel Award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
23. \*\*M.F. Miller. 1992. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
24. \*M.F. Miller. 1992. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$681.
25. \*M.F. Miller and L.C. Hoover. 1992. Determination of restaurant consumers' perceptions and acceptability of beef tenderness. Texas Tech Institute for Nutritional Sciences. Award of \$10,000.
26. \*\*M.F. Miller. 1992. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
27. C.R. Richardson and M.F. Miller. 1992. Effects of sorbitol on feedlot performance and carcass characteristics of steers fed sorghum diet. Roquette Freres Corp. Award of \$18,824.
28. S.P. Jackson, M.F. Miller and R.D. Green. 1992. Investigation of the productivity of Rambouillet sheep with a muscle hypertrophy gene. Houston Live Stock Show and Rodeo. Award of \$5,000.

29. B.C. Pence, S. Hunter and M.F. Miller. 1992. Lean beef versus total fat in colon carcinogenesis. American Institute for Cancer Research. Award of \$4,500.
30. \*\*M.F. Miller. 1993. Institutional Meat Purchasing Specifications Video. Creative Educational Video. Award of \$7,700.
31. \*M.F. Miller. 1993. Cure injector and blade tenderizer machine donation. Houston Live Stock Show and Rodeo. Award of \$10,000.
32. \*\*M.F. Miller. 1993. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
33. \*M.F. Miller and C.B. Ramsey. 1993. Improving pork quality by reducing the incidence of PSE. National Live Stock and Meat Board. Award of \$27,728.
34. \*M.F. Miller. 1993. Customer Satisfaction of Beef. National Live Stock and Meat Board. Award of \$9,000.
35. \*M.F. Miller. 1993. Travel Award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
36. \*\*M.F. Miller. 1993. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
37. \*M.F. Miller, J.W. Wise and C.B. Ramsey. 1993. A study of accuracy and application of the proposed USDA beef quality and yield grades. National Cattlemen's Association. Award of \$59,410.
38. \*M.F. Miller and R.D. Green. 1993. Enhancement of beef tenderness via genetic screening with a DNA probe for the calpastatin enzyme system. Beef Cattle Industry. Award of \$21,908.
39. \*M.F. Miller and R.D. Green. 1993. Enhancement of beef tenderness via genetic screening via a DNA probe for the calpastatin enzyme. Houston Live Stock Show and Rodeo. Award of \$2,000.
40. \*M.F. Miller. 1993. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$5,000.
41. C.S. Whisnant, M.F. Miller, J.J. McGlone and S.P. Jackson. 1993. Physiological mechanisms responsible for the development of the muscle hypertrophy phenotype in sheep. Houston Live Stock Show and Rodeo. Award of \$6,000.
42. \*C.B. Ramsey, M.F. Miller, M. Coelho and J.J. McGlone. 1993. Reducing incidence of low quality (PSE) pork with vitamin/mineral nutritional modulation. BASF Corporation. Award of \$29,856.
43. \*M.F. Miller. 1994. Implant and biological type effects on carcass characteristics of beef. Caprock Industries, Inc. Award of \$4,000.

44. \*M.F. Miller. 1994. Carcass characteristics of Senepol steers. Jim Barron. Award of \$3,600.
45. \*M.F. Miller, C.B. Ramsey and L.D. Thompson. 1994. Production management systems and preslaughter feed withdrawal time effects on the development of a HACCP system for the control of pathogens on pork. National Pork Producers Council. Award of \$29,958.
46. \*M.F. Miller. 1994. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$2,500.
47. \*\*M.F. Miller. 1994. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
48. \*\*M.F. Miller. 1994. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
49. \*M.F. Miller. 1994. Impact of biological type and implants on carcass traits of beef steers. Caprock Industries. Award of \$4,500.
50. \*M. F. Miller. 1994. Beef quality in Texas cattle. Texas Beef Industry Council. Award of \$5,500.
51. \*M.F. Miller. 1994. Implementation of calcium chloride into commercial use. Texas Beef Industry Council. Award of \$5,800.
52. \*M.F. Miller. 1994. Travel award of the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
53. S.P. Jackson and M.F. Miller. 1994. Protein retention, feed efficiency, palatability and calpastatin activity of lambs expressing the *Callipyge* gene. Houston Live Stock Show and Rodeo. Award of \$5,000.
54. \*M.F. Miller. 1995. Travel award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
55. \*M.F. Miller. 1995. Conception to consumer beef tenderness study. Syntex, Inc. Award of \$50,000.
56. \*M.F. Miller and A.D. Herring. 1995. Conception to consumer beef tenderness study. National Cattlemen's Association. Award of \$35,000.
57. \*M.F. Miller and C.B. Ramsey. 1995. Reduction of PSE in pork. National Live Stock and Meat Board. Award of \$36,800.
58. \*\*M.F. Miller. 1995. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
59. \*\*M.F. Miller. 1995. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.

60. \*M.F. Miller. 1995. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$5,000.
61. \*M.F. Miller, J.W. Savell and C.B. Ramsey. 1995. Electrical stimulation's impact on the tenderness of beef loin strip steaks from three geographically different beef processing facilities. Texas Beef Industry Council and The National Cattlemen's Association. Award of \$42,050.
62. \*M.F. Miller and L.C. Hoover. 1995. Development of a Beef Appetizer/Texas Food Service Benchmark. 1995. Texas Beef Industry Council. Award of \$27,354.
63. \*\*M.F. Miller and W.F. Bennett. 1995. San Antonio Livestock Exposition Endowment for Meat Science Graduate Assistantships. Award of \$100,000.
64. \*C.B. Ramsey and M.F. Miller. 1995. Reducing incidence of low quality (PSE) pork in monomutant with four levels of vitamin/mineral nutritional modulation. BASF Corp. Award of \$34,052.
65. S.P. Jackson and M.F. Miller. 1995. Sensory characteristics of meat from lambs with normal and *Callipyge* phenotypes. Houston Live Stock Show and Rodeo. Award of \$5,381.
66. A.D. Herring and M.F. Miller. 1995. Identification of molecular genetic differences in slaughter cattle and their associations with feedlot carcass traits. Houston Live Stock Show and Rodeo. Award of \$6,724.
67. A.D. Herring and M.F. Miller. 1995. Identification of molecular genetic differences in slaughter cattle and their associations with feedlot and carcass traits. Texas Tech University College of Agricultural Sciences and Natural Resources. Award of \$3,500.
68. \*M.F. Miller and C.B. Ramsey. 1996. Improving pork quality by reducing the incidence of pale, soft and exudative (PSE) pork. National Pork Producers Council. Award of \$33,312.
69. \*M.F. Miller, C.B. Ramsey and S.P. Jackson. 1996. Evaluation of quality grade indicators for live slaughter cattle. United States Department of Agriculture. Award of \$90,000.
70. \*M.F. Miller. 1996. Texas perception study: Evaluating beef based on geographical origin. Texas Beef Industry Council. Award of \$10,200.
71. \*M.F. Miller. 1996. Conception to consumer beef cattle tenderness characterization initiative. National Cattlemen's Beef Association. Award of \$31,000.
72. \*M.F. Miller, S.P. Jackson and C.B. Ramsey. 1996. New lamb leg and ground lamb leg products. American Sheep Industry Association. Award of \$18,000.
73. \*M.F. Miller. 1996. Factors contributing to the incidence of the dark cutting condition in beef carcasses, and management strategies to prevent reductions in value as a result of their occurrence. National Cattlemen's Beef Association. Award of \$20,500.

74. \*M.F. Miller. 1996. Beefmaster Breeders United Carcass Evaluation Program. Award of \$27,677.
75. \*M.F. Miller. 1996. Electrical stimulation impact on the tenderness of beef loin strip steaks from three geographically different beef processing facilities. National Cattlemen's Beef Association. Award of \$42,500.
76. \*\*M.F. Miller. 1996. High Plains Meats Judging Contest. Excel Corporation. Award of \$27,500.
77. \*\*M.F. Miller. 1996. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
78. \*\*M.F. Miller. 1996. Consumer perception of beef from four geographic regions. Texas Tech University, Institute for Nutritional Sciences and College of Agricultural Sciences. Award of \$30,000.
79. \*\*M.F. Miller. 1997. High Plains Meat Judging Contest. Excel Corp. Award of \$57,000.
80. \*\*M.F. Miller. 1997. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
81. \*M.F. Miller. 1997. New product development of beef strips. National Cattlemen's Beef Association. Award of \$9,000.
82. \*\*M.F. Miller and W.F. Bennett. 1997. San Antonio Livestock Exposition endowment for meat science graduate assistantships. San Antonio Livestock Exposition. Award of \$25,000.
83. \*\*M.F. Miller and W.F. Bennett. 1997. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
84. \*\*M.F. Miller and W.F. Bennett. 1997. Gordon W. Davis endowment for Excellence in Meat Judging. Award of \$97,617.
85. \*\*M.F. Miller. 1997. Improvement of retail case life and microbiological safety of pork. National Pork Producers. Award of \$52,000.
86. \*M.F. Miller. 1997. Food Safety Research. San Antonio Livestock Exposition. Award of \$25,000.
87. \*\*S.W. Cooksey and M.F. Miller. 1997. Endowment for Meat Science Graduate Students. Glazier Foods. Award of \$25,000.
88. \*\*S.W. Cooksey and M.F. Miller. 1997. Endowment for Meat Science Graduate Students. Proctor Ranch. Award of \$25,000.
89. \*M.F. Miller. 1997. Conception to consumer beef tenderness initiative. National Cattlemen's Beef Association. Award of \$37,000.



90. \*M.F. Miller. 1997. Carcass characterization of beef cattle. Beefmaster Breeders United. Award of \$27,000.
91. \*M.F. Miller. 1998. Various Beef Producers. Award of \$12,000.
92. \*M.F. Miller and M.A. Carr. 1998. Improvement of retail case life and microbiological safety of pork products in retail and deli service cases. National Pork Producers Council. Award of \$65,300.
93. \*M.F. Miller. 1998. Southwest Meat Association Scholarship. Award of \$1,000.
94. \*\*M.F. Miller. 1998. San Antonio Livestock Exposition endowment for meat science assistantships. San Antonio Livestock Exposition. Award of \$25,000.
95. \*\*M.F. Miller. 1998. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
96. \*M.F. Miller. 1998. Beef New Product Research. Texas T-Bone Express. Award of \$8,000.
97. \*M.F. Miller and J.L. Montgomery. 1998. Vitamin D<sub>3</sub> beef tenderness research. Center for Feed Industry Research and Evaluation. Award of \$10,000.
98. \*M.F. Miller, J.L. Montgomery and M.A. Galyean. 1998. Vitamin D<sub>3</sub> beef tenderness research. Roche Biochemical. Award of \$18,000.
99. \*M.F. Miller and G.G. Hilton. 1999. Beef tenderness enhancement by use of electrical stimulation. Excel Corporation. Award of \$115,260.
100. \*M.F. Miller and J.L. Montgomery. 1999. Beef tenderness enhancement by feeding Vitamin D<sub>3</sub>. National Cattlemen's Beef Association, Texas Beef Council, Roche Biochemical and Center for Feed Industry Research and Education. Award of \$85,000.
101. \*M.F. Miller. 1999. Beef New Product Beef Rotisserie Roast. National Cattlemen's Beef Association. Award of \$23,500.
102. \*M.F. Miller. 1999. Consumer beef tenderness perceptions. National Cattlemen's Beef Association. Award of \$45,000.
103. \*\*M.F. Miller and W.F. Bennett. 1999. San Antonio Livestock Exposition endowment for meat science graduate assistantships. San Antonio Livestock Exposition Award of \$25,000.
104. \*\*M.F. Miller and W.F. Bennett. 1999. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
105. \*\*M.F. Miller and W.F. Bennett. 1999. Gordon W. Davis endowment for Excellence in Meat Judging. Award of \$97,617.

106. \*M.F. Miller. 1999. Effects of high oil corn on fatty acid profiles and tenderness of beef to loin steaks. Caprock, Inc. Award of \$8,500.
107. \*\*M.F. Miller. 1999. Southwest Meat Association Scholarship. Award of \$1,000.
108. \*M.F. Miller and G.G. Hilton. 1999. Ranchers Registry Tenderness breed tenderness characterization. Excel Corporation. Award of \$86,350.
109. \*M.F. Miller. 1999. Characterization of muscle growth in implanted feedlot heifers using a muscle cell culture system. Texas Beef Industry Council. Award of \$21,994.
110. \*M.F. Miller. 1999. Improving beef tenderness and consistency by feeding beef cattle Vitamin D(1). Texas Beef Industry Council. Award of \$31,000.
111. \*M.F. Miller and S.D. Cooksey. 2000. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
112. \*M.F. Miller and J.R. Blanton. 2000. Determination of parameters that affect consumer acceptance of beef color. National Cattlemen's Beef Association. Award of \$30,000.
113. \*M.F. Miller. 2000. Determination of the optimum beef flavor and the factors that affect consumer preferences of beef. National Cattlemen's Beef Association. Award of \$30,000.
114. \*M.F. Miller. 2000. Optimizing palatability of retail beef: A field study. National Cattlemen's Beef Association. Award of \$20,800.
115. \*M.F. Miller and J.R. Blanton. 2000. Development and implementation of a value added beefsteak product. Texas Tech University College of Agriculture and Natural Resources Grants Program. Award of \$43,000.
116. \*M.F. Miller and J.R. Blanton. 2000. The effect of Zilpaterol supplementation on feed efficiency, average daily gain, carcass characteristics, tenderness and palatability of cattle and muscle growth characteristics. Intervet. Award of \$30,000.
117. \*J.R. Blanton and M.F. Miller. 2001. Effects of Supachill on shelf-life and quality of a variety of meats. Supachill Technologies. Award of \$68,700.
118. M.M. Brashears and M.F. Miller. 2001. Testing of probiotic bacteria for the elimination of *Escherichia Coli* O157:H7 in cattle. American Meat Institute Foundation. Award of \$123,550.
119. \*M.F. Miller and John R. Blanton. 2001. Feedyard incidence of Salmonella. Excel Corporation. Award of \$43,000.
120. \*M.F. Miller, S.P. Jackson and J.R. Blanton. 2001. Effect of Zilmax in cattle. Intervet. Award of \$548,415.
121. J.R. Blanton and M.F. Miller. 2001. Testing of probiotic bacteria for the elimination of *Escherichia coli* O157:H7 in cattle. Award of \$67,000.

122. \*M.F. Miller and S.W. Cooksey. 2001. San Antonio Livestock Exposition Food Safety Program. San Antonio Livestock Exposition. Award of \$50,000.
123. \*M.F. Miller. 2002. Determination of the efficacy of a lactic acid probiotic to reduce *E. coli* in cattle. Cargil, Inc. Award of \$43,500.
124. \*M.F. Miller and J.R. Blanton. 2002. Feedyard sampling for *E. coli* O157:H7. National Cattlemen's Beef Association, Texas Beef Council and Cargil, Inc. Award of \$165,000.
125. \*M.F. Miller and J.R. Blanton. 2002. Six feedyards surveyed for *Salmonella* spp. and *E. coli* O157:H7. Excel Corporation. Award of \$73,426.
126. \*M.F. Miller and J.R. Blanton. 2002. Feedyard cattle pathogen survey. Excel Corporation. Award of \$56,508.
127. \*M.F. Miller and J.R. Blanton. 2002. Six feedyards surveyed for *Salmonella* spp. and *E. coli* O1157:H7. Excel Corporation. Award of \$135,432.
128. M.M. Brashears and M.F. Miller. 2002. Validation of antimicrobial treatments to reduce *E. coli* O157:H7 and *Salmonella* spp. in beef trim and ground beef. National Cattlemen's Beef Association. Award of \$66,398.
129. M.M. Brashears and M.F. Miller. 2002. Determination of the efficacy of a lactic acid probiotic treatment on the reduction of *E. coli* O157:H7 in commercial feedlot settings. Nutrition Physiology/Excel Corporation. Award of \$83,463.
130. M.M. Brashears and M.F. Miller. 2002. Microbiological sampling for microbial tracking study. National Cattlemen's Beef Association. Award of \$25,900.
131. \*M.F. Miller and S.W. Cooksey. 2003. San Antonio Livestock Exposition Food Safety Program. San Antonio Livestock Exposition. Award of \$50,000.
132. J.R. Blanton and M.F. Miller. 2003. Seaweed effects on *E. coli*. Laura's Lean Beef. Award of \$47,500.
133. \*M.F. Miller. 2003. Value characterization of Bonzmar cattle. George Chapman. Award of \$28,000.
134. \*\*M.F. Miller and S.W. Cooksey. 2003. Endowment of Endowed Chair in Animal and Food Sciences. San Antonio Livestock Exposition and Texas Tech University Regents Chair Program. Award of \$1,000,000.
135. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2003. Romosinuano Cattle Study. USDA ARS STARS Unit. Award of \$65,000.
136. \*M.F. Miller. 2003. HACCP verification study for Excel Plainview. Excel Corp. Award of \$12,000.

137. \*M.F. Miller and J.R. Blanton. 2003. Effect of feeding Tasco-14 in beef cattle to reduce *E. coli* O157:H7. Caprock Feeders, Inc. Award of \$132,440.
138. \*M.F. Miller, J.C. Brooks, and J.R. Blanton. 2003. Chlorination of feedyard water to reduce pathogens in beef. Award of \$51,576.
139. M.M. Brashears and M.F. Miller. 2003. Ground beef interventions to reduce the pathogen *E. coli* O157:H7. National Cattlemen's Beef Association. Award of \$86,080.
140. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2003. Effects of feeding Tasco-14 in beef cattle to reduce *E. coli* O157:H7. Caprock Feeders, Inc. Award of \$55,448.
141. \*M.F. Miller and J.C. Brooks. 2003. Consumer evaluation of marinated beef steaks. Tyson Fresh Meats. Award of \$24,090.
142. J.C. Brooks and M.F. Miller. 2003. Injection site blemished in modified atmosphere retail beef steaks. Intervet, Inc. Award of \$10,000.
143. \*M.F. Miller. 2003. Carcass mapping for pathogen *E. coli* O157:H7. Excel Corporation. Award of \$50,000.
144. M.M. Brashears and M.F. Miller. 2003. Validation of antimicrobial treatments to reduce *E. coli* O157:H7 and *Salmonella* spp. in beef trim and ground beef. National Cattlemen's Beef Association. Award of \$66,398.
145. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2004. Evaluation of the use of dentition and skeletal ossifications as measure of cattle age. National Cattlemen's Beef Association. Award of \$175,000.
146. \*M.F. Miller. 2003. Effect of spray chilling versus dry chilling on *E. coli* O157:H7 and *Salmonella* spp. levels. National Cattlemen's Beef Association.
147. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2004. Romosinuano Cattle Study. USDA ARS STARS Unit. Award of \$65,000.
148. \*M.F. Miller and M.M. Brashears. 2004. Application of antimicrobial treatments in a commercial simulation to reduce *E. coli* O157:H7 and *Salmonella* spp. in beef trim and in ground beef. National Cattlemen's Beef Association. Award of \$80,285.
149. \*M.F. Miller, D. Allen, M.M. Brashears, B. Barham, J.R. Blanton, and J.C. Brooks. 2004. Investigation of the effects of transporting feedlot cattle to the harvest facility on the incidence levels of *E. coli* O157:H7 and *Salmonella* spp. National Cattlemen's Beef Association. Award of \$79,640.
150. \*M.F. Miller and J.L. Leheska. 2004. Composition of grass-fed beef in the U.S. National Cattlemen's Beef Association. Award of \$26,500.
151. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2004. Meat case composite study. 2004. National Pork Board. Award of \$32,570.

152. \*M.F. Miller and S.W. Cooksey. 2004. San Antonio Livestock Exposition and Texas Tech University Regents Chair Program. Endowment for Endowed Chair in Animal and Food Sciences. Award of \$50,000.
153. \*M.F. Miller and J.C. Brooks. 2004. Tyson Fresh Meats. Consumer Evaluation of Marinated Beef Steaks. Award of \$36,150.
154. \*M.F. Miller, J.C. Brooks and J.R. Blanton, Jr. 2004. National Cattlemen's Beef Association, National Pork Board, Cryovac, Inc. National Retail Case Audit. Award of \$85,000.
155. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C. Alvarado, J. Boyce, L. Hoover, M.F. Miller, and L. Thompson. 2004. *International Center for Food Industry Excellence*. USDA – Federal Administration Research Grants. Award of \$207,498.
156. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C. Alvarado, J. Boyce, L. Hoover, M.F. Miller, and L. Thompson. 2005. *International Center for Food Industry Excellence*. USDA – Federal Administration Research Grants. Award of \$232,252.
157. \*M.F. Miller. 2005. Beef Influences on Dietary Changes. National Cattlemen's Beef Association. Award of \$15,000.
158. \*M.F. Miller, J.C. Brooks, J.R. Blanton, Jr. 2005. USA/ Australia Beef Consumer Study. Meat Livestock Australia. Award of \$395,280.
159. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C. Alvarado, J. Boyce, L. Hoover, M.F. Miller, and L. Thompson. 2005. *International Center for Food Industry Excellence*. USDA – Federal Administration Research Grants. Award of \$811,000.
160. J.R. Blanton, Jr., M.M. Brashears, J.C. Brooks, and M.F. Miller. 2005. Validation of Tricholormelamine as an effective hide wash technology. Texas Beef Council. Award of \$61,262.
161. \*M.F. Miller, J.C. Brooks, and J.R. Blanton, Jr. 2005. Degree of doneness and marination effects on beef palatability. Tyson Fresh Meats. Award of \$20,000.
162. \*M.F. Miller, M.M. Brashears. 2005. National Cattlemen's Beef Association. Impact of Dust "A Pathogen Cloud" during loading of feedlot cattle during transportation to the harvest facility on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Award of \$80,000.
163. T. Brashears, M.M. Brashears, M.F. Miller, G. Loneragan. 2005. USDA-FSIS. Development of a pre-harvest educational program for cattle producers. Award of \$50,000.
164. M.M. Brashears, M.F. Miller, J.C. Brooks, J.R. Blanton, Jr., T. Brashears. 2005. USDA-FSIS. Reduction of *E. coli* O157 and *Salmonella* spp. in ground beef using a novel intervention system combining pathogen reduction methods and replacement of natural flora with lactic acid bacteria. Award of \$50,000.

165. J.C. Brooks, M.F. Miller, J.R. Blanton, Jr., M.M. Brashears, T. Brashears. 2005. USDA-FSIS. Reduction of *E. coli* O157 and *Salmonella* spp. in ground beef using rosemary oleoresin and oregano essential oil. Award of \$50,000.
166. \*M.F. Miller, J.R. Blanton, Jr., J.C. Brooks, M.M. Brashears, T. Brashears. 2005. USDA-FSIS. Reduction of *Escherichia coli* O157:H7 and *Salmonella* spp. using dry chilling in small processing plant environments. Award of \$50,000.
167. \*\*M.F. Miller and S.C. Cooksey. Gordon W. Davis Endowed Chair in Meat Science. 2005. Award of \$1,000,000.
168. \*\*M.F. Miller and S.C. Cooksey. Gordon W. Davis Meat Science Enhancement Endowment. 2005. Award of \$500,000.
169. Brooks, J.C., M.M. Brashears and M.F. Miller. 2005. National Cattlemen's Beef Association. The effect of meat packaging technologies on the safety and spoilage-indicating characteristics of ground beef – Phase 1: Food. Award of \$40,732.
170. Brooks, J.C., M.M. Brashears and M.F. Miller. 2005. National Cattlemen's Beef Association. The effect of meat packaging technologies on the safety and spoilage-indicating characteristics of ground beef – Phase 2: Spoilage. Award of \$87,752.
171. Loneragan, Guy H., M.M. Brashears, D.J. Kunze, T. Platt, M.F. Miller, T.E. Besser, M. Koochmarai. 2005. Identification of the at-risk population(s) for shedding multi-drug-resistant *Salmonella* in harvest-ready cattle during spring and summer. National Cattlemen's Beef Association. Award of \$98,128.
172. \*\*M.F. Miller and S.C. Cooksey.. 2005 San Antonio Livestock Exposition Food Safety Program. Award of \$50,000.
173. \*Miller, M.F. 2006. National Cattlemen's Beef Association. The consequences of stress and diet on the immune and endocrine systems of cattle and their effects on the seasonal shedding of *Escherichia coli* O157:H7. Award of \$110,000.
174. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C.Z. Alvarado, J. Boyce, L. Hoover, M.F. Miller and L.D. Thompson. 2006. USDA-Federal Administration Research Grants. *International Center for Food Industry Excellence*. Award of \$1,200,000.
175. \*\*M.F. Miller and S.W. Cooksey. 2006. San Antonio Livestock Exposition and Texas Tech University Regents Chair Program. Endowment for Endowed Chair in Animal and Food Sciences. Award of \$50,000.
176. M.M. Brashears, J.C. Brooks and M.F. Miller. 2006. National Cattlemen's Beef Association. Food safety of blade tenderized beef cuts. Award of \$120,000.
177. \*M.F. Miller and J.C. Brooks. 2006. Intervet, Inc. Zilpaterol effects on beef composition and color and consumer palatability. Award of \$184,000.
178. \*M.F. Miller and M.M. Brashears. 2006. National Cattlemen's Beef Association. Impact of dust "A Pathogen Cloud" during loading of feedlot cattle during transportation to the harvest facility on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Award of

\$80,000.

179. \*M.F. Miller and M.M. Brashears. 2006. National Cattlemen's Beef Association. Impact of dust "A Pathogen Cloud" during loading of feedlot cattle during transportation to the harvest facility on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Phase II. Award of \$66,000.
180. M.M. Brashears and M.F. Miller. 2006. American Meat Institute Foundation. Risk factors and consequences associated with condensation in fresh and ready-to-eat processing facilities. Award of \$125,000.
181. T. Brashears, M.M. Brashears, M.F. Miller, G.H. Loneragan. 2006. USDA-FSIS. Development of a pre-harvest educational program for cattle producers. Award of \$50,000.
182. M.M. Brashears, M.F. Miller, J.C. Brooks, J.R. Blanton, Jr., T. Brashears. 2006. USDA-FSIS. Reduction of *E. coli* O157 and *Salmonella* spp. in ground beef using a novel intervention system combining pathogen reduction methods and replacement of natural flora with lactic acid bacteria. Award of \$50,000.
183. J.C. Brooks, M.F. Miller, J.R. Blanton, Jr., M.M. Brashears, T. Brashears. 2006. USDA-FSIS. Reduction of *E. coli* O157 and *Salmonella* spp. in ground beef using rosemary oleoresin and oregano essential oil. Award of \$50,000.
184. \*M.F. Miller, J.R. Blanton, Jr., J.C. Brooks, M.M. Brashears, T. Brashears. 2006. USDA-FSIS. Reduction of *Escherichia coli* O157:H7 and *Salmonella* spp. using dry chilling in small processing plant environments. Award of \$50,000.
185. J.C. Brooks, M.M. Brashears and M.F. Miller. 2007. National Cattlemen's Beef Association. The survivability, growth and heat susceptibility of *E. coli* O157:H7 in enhanced beef brine solutions containing salt potassium lactate and lactic acid producing bacteria. Award of \$98,714.
186. \*M.F. Miller and J.C. Brooks, Zilpaterol studies in Beef Cattle 2007. Intervet Inc. Award of \$1,223,000.
187. \*\*M.F. Miller and S.W. Cooksey. 2007. San Antonio Livestock Exposition Food Safety Program. San Antonio Livestock Exposition. Award of \$50,000.
188. \*\*M.F. Miller and S.W. Cooksey. 2007. Helen Jones Foundation. Meat judging donation. Award of \$50,000.
189. \*M.F. Miller and M.M. Brashears. 2007. National Cattlemen's Beef Association. Carcass mapping of beef on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Award of \$103,000.
190. M.M. Brashears, T. Brashears, G.H. Loneragan, J.C. Brooks. 2007. USDA Integrated. Risk factors and consequences associated with dust in beef. Award of \$600,000.
191. \*M.F. Miller and J.C. Brooks. 2007. USDA and NCBA. Beef carcass studies. Award of \$45,000.

192. L. Thompson, S. Harp, J.C. Brooks, M.F. Miller, J. Boyce, D. Reed, J. Reckner. 2008  
USDA FAS – Emerging Markets Program. Award of \$102,000.
193. M.M. Brashears, J.C. Brooks, Alvarado, J. Boyce, L. Hoover, M.F. Miller and L.D.  
Thompson. 2007. USDA-Federal Administration Research Grants. *International  
Center for Food Industry Excellence*. Award of \$1,200,000.
194. M.M. Brashears, J.C. Brooks, C.Z. Alvarado, J. Boyce, L. Hoover, M.F. Miller and L.D.  
Thompson. 2008. USDA-Federal Administration Research Grants. *International  
Center for Food Industry Excellence*. Award of \$1,200,000.
195. \*M.F. Miller and J.C. Brooks. 2008. COOL Consumer taste of US and Canadian Beef  
carcass studies. Canadian Beef Council. Award of \$230,000.
196. \*M.F. Miller and J.C. Brooks. 2008. Beef consumer studies. Intervet Inc. Award of  
\$110,000.
197. \*\*M.F. Miller and S.W. Cooksey. 2008. Helen Jones Foundation. Meat judging donation.  
Award of \$50,000.
198. \*\*M.F. Miller and S.W. Cooksey. 2008. San Antonio Livestock Exposition Food Safety  
Program. San Antonio Livestock Exposition. Award of \$50,000.
199. \*\*M.F. Miller and S.W. Cooksey. 2009. Helen Jones Foundation. Meat judging donation.  
Award of \$50,000.
200. \*\*M.F. Miller and S.W. Cooksey. 2009. San Antonio Livestock Exposition Food Safety  
Program. San Antonio Livestock Exposition. Award of \$50,000.
201. \*\*M.M. Brashears, J.C. Brooks, C.Z. Alvarado, J. Boyce, L. Hoover, M.F. Miller and L.D.  
Thompson. 2009. USDA-Federal Administration Research Grants. *International  
Center for Food Industry Excellence*. Award of \$1,200,000.
202. \*\*M.F. Miller and J.C. Brooks. 2009. Implant Impacts on Beef Palatability. Intervet Inc.  
Award of \$96,000.
203. \*M.F. Miller and J.C. Brooks, Zilpaterol studies in Beef Cattle 2009. Intervet Inc. Award  
of \$163,000.
204. \*M.F. Miller and J. Piercy. 2009. San Antonio Livestock Exposition Food Safety  
Program. San Antonio Livestock Exposition. Award of \$50,000.
205. \*M.F. Miller and J. Piercy. 2009. Helen Jones Foundation. Meat judging donation.  
Award of \$25,000
206. \*\*M.M. Brashears, M.F. Miller, J.C. Brooks, C. Alvarado, P. Takhar, L.D. Thompson, T.  
Brashears, S. Harp, D. Reed and J. Boyce. 2009. USDA. Center for Food Industry  
Excellence. Award of \$943,353



207. \*\*M.M. Brashears, M.F. Miller, J.C. Brooks, C. Alvarado, P. Takhar, L.D. Thompson, T. Brashears, S. Harp, D. Reed, and J. Boyce. 2010. USDA-Center for Food Industry Excellence. Award of \$ 843,000
208. \*\*M.M. Brashears, M.F. Miller, and T. Brashears. 2010. Reduction of E. coli O17:H7 in Small-Scale cow/calf operations using Best Management Practices. USDA Primary Award Amount \$1.0 million TTU Award Amount \$ 400,000
209. \*\*M.M. Brashears, M.F. Miller, T. Brashears, J.C. Brooks and B. Johnson. 2010. Quantification of the Relationship between Distiller's Grains Co-Products and Escherichia coli O157:H7 Load in Real-World, Commercial Feedlot Settings. Primary Institution- West Texas A&M University (Guy Loneragan) Award of \$800,000 TTU Amount \$ 285,000
210. \*\*J.C. Brooks, M.M. Brashears, and M.F. Miller. 2010. The Effect of Acidified Sodium Chlorite, Lactic Acid, and Cooking on the Survivability of E. coli in Needle Tenderized Beef Steaks. Award of \$53,057.
211. \*\*J.C. Brooks, M.M. Brashears, and M.F. Miller. 2010. A Survey of Campylobacter in Beef Cuts at Retail. Award of \$45,000
212. \*\*M.F. Miller and J.C. Brooks. 2010. Tenderness modeling of Zilpaterol fed Beef. Intervet Inc. Award of \$ 196,000.
213. \*\*M.F. Miller and J.C. Brooks. Flavor Modeling. 2010. Meat Livestock Australia. Award of \$ 153,000.

### **Graduate Students**

1. S.D. Shackelford. May, 1989. Influence of feeding elevated levels of monounsaturated fats to growing-finishing swine on the processing, physical and sensory characteristics of pork products. M.S. University of Georgia. Major Professor.
2. L.P. Johnson. May, 1989. Prediction of pork carcass composition. M.S. University of Georgia. Major Professor.
3. P.O. Ahmed. December, 1989. Effect of hot fat trimming and electrical stimulation on subprimal yields, palatability and storage quality of beef. M.S. University of Georgia. Major Professor.
4. A.R. Schluter. May, 1991. Ractopamine hydrochloride effects on feedlot performance, carcass traits and chemical composition of feedlot steers. M.S. Texas Tech University. Major Professor.
5. A.L. Guerra. December, 1992. Determination of the consumer threshold for beef tenderness. M.S. Texas Tech University. Co-Major Professor.
6. T.L. Frederick. August, 1993. The effects of organic acid level and temperature on microbiological properties of pork. M.S. Texas Tech University. Major Professor.

7. J.L. Lansdell. December, 1993. Effects of calcium chloride concentration injection level on beef tenderness. M.S. Texas Tech University. Major Professor.
8. S.P. Jackson. December, 1993. Investigation of the productivity of Rambouillet sheep with a muscle hypertrophy gene. Ph.D. Texas Tech University. Co-Major Professor.
9. K.S. Tinney. August, 1994. Effects of acid washing and electrical applications on microbiological properties of beef. M.S. Texas Tech University. Major Professor.
10. K.L. Huffman. December, 1994. Tenderness of beef perceived by consumers in the home and restaurant environment. M.S. Texas Tech University. Co-Major Professor.
11. L.L. Hamman. December, 1994. Reducing the incidence of low quality (PSE) pork with vitamin/mineral nutritional modulation. M.S. Texas Tech University. Major Professor.
12. L.S. Butler. December, 1994. Characterization of *TaqI* calpastatin polymorphisms in beef cattle of *Bos Indicus* inheritance. M.S. Texas Tech University. Major Professor.
13. B.L. Owen. May, 1995. Improving pork quality by reducing the incidence of PSE pork. M.S. Texas Tech University. Major Professor.
14. M.J. Butler. December 1995. Colon cancer promotion in rats fed beef casein, beef tallow or corn oil. M.S. Texas Tech University. Major Professor.
15. S.D. Milligan. May, 1996. Improving pork quality by use of resting, hot-fat trimming and tunnel freeze chilling. M.S. Texas Tech University. Major Professor.
16. T.L. Cain. August, 1996. Influencing tenderness in lambs from the *callipyge* phenotype with electrical stimulation and calcium chloride. M.S. Texas Tech University. Major Professor.
17. S.W. Claborn. December, 1996. Consumer assessment of marbling levels in beef strip loins at retail. M.S. Texas Tech University. Major Professor.
18. C.H. Lai. December, 1996. Heme iron from beef and its role in colon carcinogenesis. M.S. Texas Tech University. Major Professor.
19. M.P. Springer. May, 1997. Rapid chilling to reduce PSE pork. M.S. Texas Tech University. Major Professor.
20. J.C. Brooks. August, 1997. Characterization of economically important carcass traits in the selection of herd sires. M.S. Texas Tech University. Major Professor.
21. S.J. Park. August, 1997. Freeze chilling effects of the microbiology of pork carcasses. M.S. Texas Tech University. Major Professor.
22. H.D. Alderson. May, 1998. Improving carcass quality and palatability traits in Beefmaster cattle. M.S. Texas Tech University. Major Professor.

23. T.W. Cook. July, 1998. Factors contributing to the incidence of “dark cutting” condition in beef carcasses and management strategies to prevent reductions in value as a result of their occurrence. M.S. Texas Tech University. Major Professor.
24. C.K. Kerth. May, 1999. Characterizing muscle growth and quality traits of sheep having the *callipyge* phenotype using a muscle cell culture system. Ph.D. Texas Tech University. Major Professor.
25. M.J. Schertz. May, 1999. Evaluation of quality grade indicators for live slaughter cattle. M.S. Texas Tech University. Major Professor.
26. M.A. Carr. December 1999. Effects of ozonated water on *E. coli* O157:H7. Ph.D. Texas Tech University. Major Professor.
27. C.D. Alexander. December, 1999. Consumer acceptability and palatability of youthful and mature ground beef prepared at varying fat levels. M.S. Texas Tech University. Major Professor.
28. E.R. Behrends. December, 1999. Consumer evaluation of beef rotisserie roast products. M.S. Texas Tech University. Major Professor.
29. M.K. Meade. December, 2000. Optimizing Palatability of Retail Beef. Ph.D. Texas Tech University. Major Professor.
30. B.D. Price. December, 2000. Effects of high oil corn on beef top loin steaks. M.S. Texas Tech University. Major Professor.
31. G.H. Hilton. December, 2000. Methods to improve the quality and consistency of beef. Ph.D. Texas Tech University. Major Professor.
32. R.B. Gravett. May 2000. Effects of *Ascophyllum nodosum* on Immune Function, Performance, and Carcass Characteristics of Sheep and Cattle. M.S. Texas Tech University. Co-Major Professor.
33. J.L. Montgomery. May, 2001. Muscle calcium modulation using Vitamin D to improve beef tenderness. Ph.D. Texas Tech University. Major Professor.
34. J.G. Gentry. December, 2001. Alternative and Outdoor Housing Systems for Pigs: Effects on Growth, Meat Quality & Muscle Characteristics. Ph.D. Texas Tech University. Major Professor.
35. B.L. Barham. December, 2002. Evaluation of microsatellite markers and ultrasound information as tools for improving carcass characteristics and tenderness. Ph.D. Texas Tech University. Major Professor.
36. K.D. Adams. May, 2003. Effects of a unique freezing technology on shelf-life and pork quality. M.S. Texas Tech University. Major Professor.
37. J.D. Parker. May, 2003. Effects of a unique freezing technology on shelf-life and quality of variety meats. M.S. Texas Tech University. Major Professor.

38. K.W. Braden. May 2003. Effects of two-percent *Ascophyllum Nodosum* supplementation on carcass characteristics, retail display shelf-life, and prevalence of *Escherichia coli* O157:H7 and *Salmonella* spp. in feedlot steers. M.S. Texas Tech University. Major Professor.
39. A.K. Harris. May, 2004. Validation of Antimicrobial Treatments to Reduce *E. coli* O157 and *Salmonella* spp. in Beef Trim. M.S. Texas Tech University. Major Professor
40. J.M. Leheska. August, 2006. Nutrient Composition of Grass-Fed Beef in the U.S. Ph.D. Texas Tech University. Major Professor.
41. D.D. Harris. December, 2006. Application of Antimicrobial Treatments in a Commercial Simulation to Reduce *E coli* O157:H7 and *Salmonella*. M.S. Texas Tech University. Major Professor.
42. M.G. Tittor. May, 2007. The Use of Natural Spice Extracts in Ground Beef. M.S. Texas Tech University. Major Professor.
43. A. K Reicks. May 2007. Retail Consumer purchasing of Beef. PhD. Texas Tech University. Major Professor
44. Z. A Vineyard. December. 2008. Seaweed in cattle beef quality. M.S. Texas Tech University. Major Professor.
45. J. A. Byrd. December 2008. Composition of cattle of different breed types. M. S. Texas Tech University. Major Professor.
46. J. L. Igo. May 2009. Implants in beef quality. M.S. Texas Tech University.
47. R.K. Rathmann. May 2009. Zilpaterol impact on beef quality. Ph. D. Major Professor.
48. J.D. Derrington. December 2009. Tenderness Gradients across Beef Steaks. M. S. Texas Tech University. Major Professor.
49. J. C. Collins. December 2009. Color and packaging to beef to improve shelf life. M. S. Texas Tech University.
50. T. A. O'Quinn. May 2010. Flavor impact on beef palatability. M. S. Major Professor.
51. P. A. Johnson. December 2010. Heritability of Beef traits for tenderness. Ph. D. Major Professor.
52. J. M. Mehaffey. December 2010. Zilpaterol impact on beef tenderness. Ph.D. Major Professor.

### **Committee Member**

1. C.K. Wu. May, 1992. Ultrastructural changes and palatability of cold or hot-boned pork infused with glucose, salt, pyrophosphate and potassium chloride. Ph.D. Texas Tech University.

2. K.E. Hamlin. August, 1992. Evaluation of sources of variation affecting ultrasonic predictors of carcass merit in beef cattle. M.S. Texas Tech University.
3. A. Brake. May, 1993. The effects of cortisol on skeletal muscle metabolism and meat tenderness in cattle. Ph.D. Texas Tech University.
4. S. Kahn. May, 1993. Fat and cholesterol reduction in raw and cooked meats utilizing solvent extraction. M.S. Texas Tech University.
5. H. Shepard. May, 1993. Using live animal ultrasonic measures for the genetic evaluation of carcass merit in Angus cattle. M.S. Texas Tech University.
6. K. Cook. August, 1993. Determination of restaurant customers' perceptions and acceptability. M.S. Texas Tech University.
7. L.R. Bye. December, 1993. Effect of microwave thawing and two cooking temperatures on safety and quality of beef patties. M.S. Texas Tech University.
8. D.W. Bawcom. December, 1993. Destruction of microorganisms on meat by high voltage electricity. M.S. Texas Tech University.
9. R. Nicholson. May, 1994. Gestating sow: Influence of housing, rearing environment and diet on physiology, performance and stereotyped behavior. Ph.D. Texas Tech University.
10. J. Diles. May, 1994. Relationship between ultrasonic predictors of carcass merit in yearling Brangus bulls and slaughter steers. M.S. Texas Tech University.
11. D.R. Daniel. December, 1995. Nutrient composition and palatability of Emu meat. M.S. Texas Tech University.
12. J.K. Davis. December, 1995. Determination of the partial efficiencies of food utilization for maintenance and growth in Red Angus bulls. M.S. Texas Tech University.
13. J.D. Petrosky. December, 1995. The microbiological quality of Emu meat. M.S. Texas Tech University.
14. C.K. Kerth. May, 1995. Meat quality and carcass traits of muscle hypertrophy sheep. M.S. Texas Tech University.
15. M.A. Carr. December 1995. Chill and trim effects on the microbial load of pork carcasses. M.S. Texas Tech University.
16. D.U. Thompson. May, 1996. In vitro muscle cell protein synthesis and degradation, nitrogen balance and the feedlot response to trenbolone acetate, estradiol and somatotropin in finishing beef steers. Ph.D. Texas Tech University.
17. R.S. Wells. December, 1996. Effects of repeated urea dilution measurement on feedlot performance and consistency of estimated body composition in steers of different breed types. M.S. Texas Tech University.

18. K.L. Crockett. May, 1997. Restaurant beef steak consumption behavior by an expanded national expectations model. Ph.D. Texas Tech University.
19. J.D. Hill. May, 1997. Environmental influence on pig behavior during handling on subsequent performance and meat quality. M.S. Texas Tech University.
20. L.J. Hughes. May, 1997. Evaluation of Santa Gertrudis sire groups for size, growth, carcass traits and feed conversion related to weather conditions. Master of Agriculture. Texas Tech University.
21. T.Y. Andango. August, 1997. Microbiological attributes of freeze-chilled pork carcasses. M.S. Texas Tech University.
22. Y.S. Yim. December, 1998. Identification and characterization of molecular genetic differences among *Bos indicus* x *Bos Taurus*. Ph.D. Texas Tech University.
23. B. Barham. December, 1998. Evaluation of genetic differences for feedlot performance and carcass traits in beef cattle. M.S. Texas Tech University.
24. C.T. Elliot. August, 1998. Electrical Stimulation's Impact on the Tenderness of Beef Loin Strip Steaks. M.S. Texas Tech University
25. A.K. Johnson. December, 2001. Behavior, physiology, and performance of sows and their litters produced on a sustainable pork farm. Ph.D. Texas Tech University.
26. W.C. Craddock. December, 2001. Influence of *Ascophyllum nodosum* on selenium. M.S. Texas Tech University.
27. H.A. Rachuonyo. December, 2001. Productivity, behavior, and environmental impact of outdoor gestating sows. Ph.D. Texas Tech University.
28. C.M. Sultemeier. December, 2003. The Effects of a Trichloromelamine Wash on *Escherichia coli* O157:H7 and *Salmonella* spp. Prevalence on Beef Hides. M.S. Texas Tech University.
29. W.J. Horne. May, 2004. Effect of Romosinuano breeding on carcass characteristics, shear force, and retail shelf life. M.S. Texas Tech University.
30. F. Ji. December 2004. Ideal dietary amino acid pattern for gestating sows: based on the changes in tissue composition.
31. Woerner, D.R. May 2005 Sulfur Dioxide improves Meat color.
32. Palmore, W.C. August 2005. Packaging of beef to improve shelf life of beef.
33. T.W. Thompson. May, 2007. Comparison of Rapid and Immunomagnetic Separation Methods for Detection of *E coli* O157 in Fecal, Hide, Carcass, and Ground Beef Samples. M.S. Texas Tech University.
34. A. Echeverry. December 2007. Development and Validation of Intervention Strategies to Control *Escherichia coli* O157:H7 and *Salmonella* Typhimurium Dt 104 in Needle

Tenderized and Injected Beef \*USDA Choice Strip Loins – Longissimus Lumborum)  
Under Two Simulated Industrial Conditions. Ph.D. Texas Tech University.

35. S. Sundep. May 2008. Feed lot dust impact on Pathogens loads of Beef. M. S. Texas Tech University.
36. J. A Martin. May 2010. Packaging of fresh beef color. M. S. Texas Tech University.
37. A. L. Lowery. May 2010. Spinach and food safety pathogens. Ph. D Texas Tech University.
38. A. N. Pond. May 2010. Pathogens in Mexico. M. S. Texas Tech University.

### **Graduate Student Research Awards**

1. S.D. Shackelford. 1988. Second place paper at the Southern Section of the American Society of Animal Science competition.
2. T.L. Frederick. 1993. Second place poster at the 46<sup>th</sup> Reciprocal Meats Conference poster competition.
3. D.W. Bawcom. 1994. First place paper presentation at the Southern Section of the American Society of Animal Science competition.
4. C.R. Kerth. 1995. Third place paper presentation at the 41<sup>st</sup> International Congress of Meat Science and Technology. American Meat Science Association.
5. J.L. Montgomery. 1999. First Place paper presentation Graduate Student Research competition. American Meat Science Association.
6. J.L. Montgomery. 2000. First Place paper presentation Graduate Student Research competition. American Society of Animal Science.
7. M. A. Carr. 2000. Second Place Graduate research paper competition. American Meat Science Association.
8. K. A Harris. 2004. Second Place Graduate research paper competition. American Meat
9. Science Association.
10. B. A. Barham. 2005. Outstanding Ph. D student in the Department of Animal and Food Sciences.
11. T. A Oquinn. 2010 Outstanding M. S Student in the Animal and Food Science Department.
12. A.R. Rodas. 2010. Outstanding Ph. D Student in the Department of Animal and food Science Department.

### **Nationally Competitive Undergraduate Student Awards**

1. P.O. Ahmed. 1988. American Meat Science Association. Undergraduate Travel Award Winner. University of Georgia.
2. R.W. Whiteway. 1989. American Meat Science Association. Undergraduate Travel Award Winner. University of Georgia.

3. D.R. Taylor. 1992. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
4. S.Y. Gilbert. 1993. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
5. G.G. Hilton. 1993. Western States Meat Association. Undergraduate Scholarship Award Winner. Texas Tech University.
6. G.G. Hilton. 1994. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
7. J.L. Montgomery. 1994. Western States Meat Association. Undergraduate Scholarship Award Winner. Texas Tech University.
8. L.K. Locke. 1996. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
9. L.K. Locke. 1996. National Meat Association. Undergraduate Scholarship Award Winner. Texas Tech University.
10. H.D. Alderson, II. 1997. American Meat Science Association. Undergraduate Scholarship Award Winner. Texas Tech University.
11. A.L. Lehmann. 1998. American Meat Science Association. Undergraduate Scholarship Award Winner. Texas Tech University.
12. G.H. Locke. 1998. National Meat Association. Undergraduate Travel Award Winner. Texas Tech University.
13. G.H. Locke. 1999. National Meat Association. Undergraduate Travel Award Winner. Texas Tech University.
14. G.H. Locke. 1999. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
15. K.A. Harris. 2000. National Meat Association. Undergraduate Travel Award Winner. Texas Tech University.
16. K. A. Harris. 2000. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
17. W.E. Palmore 2001. National Meat Association. Undergraduate Travel Award Winner. Texas Tech University.
18. D. L. Woerner. 2001 American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
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Brookings, SD.

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184. M.F. Miller. Teaching Meat Science to Non-Majors. 2010. Reciprocal Meat Conference.
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188. P.A. Johnson, D.W. Moser, and M.F. Miller. 2011. The heritability of lean color and its influence on beef tenderness. In: Abstracts from ASAS.
189. W.E. Chaney, G.H. Loneragan, R. McCarthy, M.F. Miller, B.J. Johnson, J.C. Brooks, and M.M. Brashears, 2011. Effects of Corn-Based Distillers Grain (DG) Inclusion into Feeding Rations on the Burden of *Escherichia coli* O157:H7 in Commercial Feedlot Settings. Presented at the 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 2, Milwaukee, Wisconsin.
190. C. Narvaez-Bravo, M.F. Miller, S. Jackson, T. Jackson, A. Rodas-Gonzalez, A. Echeverry, K. Pond, and M.M. Brashears. 2011. Comparison of *Salmonella* and *E. coli* O157 prevalence on beef carcasses harvested in Mexico under two different production procedures under TIF regulations. Presented at the 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31 – August 3, Milwaukee, Wisconsin.

191. C. Narvaez-Bravo, M.F. Miller, T. Jackson, S. Jackson, A. Rodas-Gonzalez, K. Pond, A. Echeverry, and M.M. Brashears. 2011. Determination of risk factors associated with Salmonella and E. coli O157 prevalence on carcasses in a Mexican slaughter plant. Presented at the 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31 – August 3, Milwaukee, Wisconsin.
192. A. Pond, M.F. Miller, A. Echeverry, G.H. Loneragan, M.T. Brashears, R. Ramirez Porras, G. Ordaz Cervera, and M.M. Brashears. 2011. Salmonella and E. coli O157:H7 Prevalence on Beef Carcasses in a Non-TIF Harvest Plant in the Mexican Yucatan. Presented at the 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP) July 31 – August 3, Milwaukee, Wisconsin.
193. A. Pond, M.F. Miller, T. Jackson, A. Echeverry, E. Randazo, and M.M. Brashears. 2011. Validation of Lactic Acid Interventions on the Reduction of *Escherichia coli* Biotype I, Coliforms and Total Aerobic Bacteria on Chilled Beef Products Processed at a commercial US slaughter facility. Presented at the 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31 – August 3, Milwaukee, Wisconsin.
194. J.L. Vipham, M.F. Miller, G.H. Loneragan, A. Echeverry, J.C. Brooks, W.E. Chaney, and M.M. Brashears. 2011 Salmonella, Campylobacter, and Putative Non-O157 Shiga Toxin-Producing Escheria Coli (STEC) in Ground Beef and Whole Muscle Beef Cuts in the United States. Presented at the 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31 – August 3, Milwaukee, Wisconsin.
195. W.N. Tapp III, J.W.S. Yancey, J.K. Apple, M.J. Wolf, A.M. Laury, J.C. Brooks, M.M. Brashears, and M.F. Miller. 2011. Shelf life extension, organoleptic variation, and pathogenic reduction of noni treated beef patties. Presented at the Reciprocal Meats Conference (RMC).

### **Honors and Awards:**

Named Paul Whitfield Horn Professor, 2011  
 Recipient, 2010 Chancellor's Council Distinguished Teaching Award  
 Recipient, 2009 Texas Tech University Outstanding Professor, Fall Semester, Agricultural Council  
 Recipient, 2008 Texas Tech University College of Agriculture Outstanding Research Award  
 Recipient, 2007 Texas Pork Producers Association Hall of Fame  
 Recipient, 2003 Texas Tech University Presidents Academic Excellence Award  
 Recipient, 2001 Distinguished Teaching Award, American Meat Science Association  
 Recipient, 2001 Texas Tech University, Mortar Board and Omicron Delta Kappa, Outstanding Faculty Member for Teaching Excellence  
 President, 2000 American Meat Science Association Intercollegiate Meat Coaches Association  
 Recipient, 1998 American Society of Animal Science Outstanding Young Animal Scientist Education Award  
 Recipient, 1998 Texas Tech University President's Excellence Award  
 Recipient, 1997 Texas Tech University College of Agriculture and Natural Resources Outstanding Teaching Award  
 Recipient, 1996 American Brahman Breeders Association Beef Booster of the Year  
 Recipient, 1996 American Society of Animal Science Southern Section Outstanding Young Animal Scientist Research Award

Recipient, 1996 Texas Tech University College of Agriculture Sciences and Natural Resources Research Award  
Recipient, 1994 Achievement Award, American Meat Science Association  
Recipient, 1994 Spencer A. Wells Faculty Award for Creative Excellence in Teaching, Texas Tech University  
President, 1993 American Meat Science Association Coaches Association  
Member, 1989 Agr. Hon. Agriculture Honorary Society, Univ. of Georgia  
Recipient, 1989 Block and Bridle Award for Outstanding Faculty Member, Univ. of Georgia  
Recipient, 1988 Outstanding Alumnus of Texas Tech Meats Program  
Recipient, 1983 Scholarship Award Established in the name of Markus F. Miller  
Member, Gamma Sigma Delta Honor Society  
Member, Phi Kappa Phi Honor Society  
Recipient, March, 1982 Texas Tech University Aggie of the Month Award  
Recipient, 1981 Outstanding Member of Texas Tech University Meats Judging Team  
Recipient, 1980-82 American Society of Animal Science Scholarship Award  
Member, Alpha Zeta Honorary Agricultural Fraternity  
Member, 1979-82 Texas Tech University Deans Honor List  
Who's Who Among American High School and College Students, 1977-82  
Class President, Joshua High School, 1974-78  
Eagle Scout, 1973

### **Technical Experience and Activities:**

Member, Texas Tech University Meats Judging Team, 1981  
High Individual, Southwestern Meats Judging Contest, Louisville, KY  
4<sup>th</sup> High Team, International Meats Judging Contest, Dakota City, NE  
Reserve Champion Team Excel High Plains Meat Judging Contest, Plainview, TX

Member, Texas Tech University Horse Judging Team, 1980  
4<sup>th</sup> High Team World Show, Oklahoma City, OK

Member, Texas Tech University Livestock Judging Team, 1980  
Reserve Grand Champion Team, National Western, Denver, CO; Houston Livestock Show, Houston, TX, Southwestern, Ft. Worth, TX  
4<sup>th</sup> High Team International, Dakota City, NE

Breeder of the:

- Grand or Reserve Grand Champion Red Angus Steer, San Antonio, 1983, 2002, 2003, 2008, 2009
- Champion Junior Red Angus Heifer, National Red Angus Show, 1980
- Grand Champion Red Angus Heifer, Houston, 1977, 1978
- Reserve Grand Champion Red Angus Bull, National Red Angus Show, Cow Palace, San Francisco, CA, 1978

Official Committee Member:

International Meat Judging Contest, Dakota City, NE, 2008  
American Royal Meats Judging Contest, Emporia, KS, 1996  
Houston Livestock Show and Rodeo, Houston, TX, 1996  
Eastern National Meats Judging Contest, Wyalusing, PA, 1994  
Southeastern Meats Judging Contest, Louisville, KY, 1994  
Beef Empire Days Carcass Show, Garden City, KS, 1993

Southeastern Meats Judging Contest, Louisville, KY, 1993  
Beef Empire Days Carcass Show, Garden City, KS, 1992  
American Royal Meats Judging Contest, Emporia, KS, 1990  
National Western Meats Judging Contest, Denver, CO, 1990  
High Plains Excel Meats Judging Contest, Plainview, TX, 1989  
International Meats Judging Contest, Dakota City, NE, 1988  
4-H National Meats Contest, 1988  
Southeastern Meats Judging Contest, Louisville, KY, 1988  
Houston Livestock Show Meats Judging Contest, Houston, TX, 1988  
National Western Meats Judging Contest, Denver, CO, 1988  
High Plains Excel Meats Judging Contest, Plainview, TX, 1987  
Houston Livestock Show Meats Judging Contest, Houston, TX 1986  
Eastern National Meats Judging Contest, Timberville, VA, 1985  
Southwestern Meats Judging Contest, Ft. Worth, TX, 1985  
High Plains Excel Meats Judging Contest, Plainview, TX, 1984  
High Plains Junior Carcass Show, Plainview, TX, 1982-83  
Great Plains Meats Judging Contest, Sioux Falls, SD, 1982  
Texas Tech FFA Regional Meats Judging Contest, Lubbock, TX, 1981-83  
Boys Ranch Meats Judging Contest, 1981

### **Coaching University Competitive Teams:**

Coach, Texas Tech University Meats Judging Team, 1983

- 1<sup>st</sup> High Team, Excel High Plains Junior Contest, Plainview, TX, 1982
- 3<sup>rd</sup> High Team, National Western, Denver, CO
- 8<sup>th</sup> High Team, Southwestern, Ft. Worth, TX
- 1<sup>st</sup> High Team, Houston Livestock Show, Houston, TX
- 3<sup>rd</sup> High Team, Excel High Plains, Plainview, TX
- 1<sup>st</sup> High Team, Eastern National, Timberville, VA
- 2<sup>nd</sup> High Team, American Royal, Emporia, KS (Reserve Champion)
- 4<sup>th</sup> High Team, International, Dakota City, NE

Assistant Coach, Texas Tech University Meats Judging Team, 1982-84

- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 2<sup>nd</sup> High Team, Great Plains, Sioux Falls, SD (Reserve Champion)
- 2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX (Reserve Champion)
- 1<sup>st</sup> High Team, National Western, Denver, CO
- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX (Reserve Champion)

Coach, University of Georgia Meats Judging Team, 1987-89

- 1<sup>st</sup> High Team, Southeastern, Louisville, KY – 1987
- 1<sup>st</sup> High Team, Southeastern, Louisville, KY – 1988
- 4<sup>th</sup> High Team, American Royal, Emporia, KS – 1987
- 3<sup>rd</sup> High Team, International, Dakota City, NE – 1987
- 1<sup>st</sup> High Team, Southeastern, Louisville, KY – 1989

**Texas Tech University Meats Judging Teams, 1990 to present teams have won 48 % of all contests and have won 7 National Championships and 4 Reserve National Championship's. The teams finished the last decade from 2000 to 2009 with a 51.4% winning percentage.**

1990:

- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 1<sup>st</sup> High Team, American Royal, Emporia, KS
- 3<sup>rd</sup> High Team, International, Dakota City, NE

1991: **NATIONAL CHAMPIONS**

- 3<sup>rd</sup> High Team, National Western, Denver, CO
- 2<sup>nd</sup> High Team, Southwestern, Ft. Worth, TX (Reserve Champion)
- 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX (Reserve Champion)
- 1<sup>st</sup> High Team, Excel High Plains, Plainview, TX
- 2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX (Reserve Champion)
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 1<sup>st</sup> High Team, American Royal, Emporia, KS
- 1<sup>st</sup> High Team, International, Dakota City, NE (National Champion)

1992:

- 1<sup>st</sup> High Team, National Western, Denver, CO
- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 4<sup>th</sup> High Team, Houston Livestock Show, Houston, TX
- 2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX (Reserve Champion)
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 1<sup>st</sup> High Team, American Royal, Emporia, KS
- 3<sup>rd</sup> High Team, International, Dakota City, NE

1993:

- 1<sup>st</sup> High Team, National Western, Denver, CO
- 2<sup>nd</sup> High Team, Southwestern, Ft. Worth, TX (Reserve Champion)
- 4<sup>th</sup> High Team, Houston Livestock Show, Houston, TX
- 1<sup>st</sup> High Team, Excel High Plains, Plainview, TX
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 3<sup>rd</sup> High Team, American Royal, Emporia, KS
- 6<sup>th</sup> High Team, International, Dakota City, NE

1994:

- 6<sup>th</sup> High Team, National Western, Denver, CO
- 6<sup>th</sup> High Team, Southwestern, Ft. Worth, TX
- 9<sup>th</sup> High Team, Houston Livestock Show, Houston, TX
- 3<sup>rd</sup> High Team, Eastern National, Wyalusing, PA
- 3<sup>rd</sup> High Team, Excel High Plains, Plainview, TX
- 4<sup>th</sup> High Team, American Royal, Emporia, KS
- 6<sup>th</sup> High Team, International, Dakota City, NE

1995:

- 1<sup>st</sup> High Team, National Western, Denver, CO
- 4<sup>th</sup> High Team, Southwestern, Ft. Worth, TX
- 3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX
- 3<sup>rd</sup> High Team, Excel High Plains, Plainview, TX

1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, American Royal, Emporia, KS  
7<sup>th</sup> High Team, International, Dakota City, NE

**1996: NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Houston Livestock Show, Houston, TX  
2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, Excel High Plains, Plainview, X  
2<sup>nd</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE (National Champion)

**1997: NATIONAL CHAMPIONS**

3<sup>rd</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE (National Champion)

1998:

4<sup>th</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX  
2<sup>nd</sup> High Team, Eastern National, Wyalusing, PA  
2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX  
4<sup>th</sup> High Team, American Royal, Emporia, KS  
6<sup>th</sup> High Team, International, Dakota City, NE

**1999: NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, National Western, Denver, Co  
3<sup>rd</sup> High Team, Southwestern, Ft. Worth, TX  
2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX  
3<sup>rd</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE

**2000: RESERVE NATIONAL CHAMPIONS**

2<sup>nd</sup> High Team, National Western, Denver, CO  
6<sup>th</sup> High Team, Southwestern, Ft. Worth, TX  
3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX  
3<sup>rd</sup> High Team, Eastern National, Wyalusing, PA  
6<sup>th</sup> High Team, Excel High Plains, Plainview, TX  
3<sup>rd</sup> High Team, American Royal, Emporia, KS  
2<sup>nd</sup> High Team, International, Dakota City, NE

**2001: RESERVE NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> and 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS

2002:

1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX

2003: **NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE

2004 **RESERVE NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Cargil High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

2005

1<sup>st</sup> High Team, Cargil High Plains, Plainview, TX  
1<sup>st</sup> and 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX

2006 **RESERVE NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Houston Livestock Show, Houston, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

2007

1<sup>st</sup> High Team, Houston Livestock Show, Houston,

2008 **NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, Houston Livestock Show, Houston,  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE

2009 **NATIONAL CHAMPIONS**

1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> and 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX



1<sup>st</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE

2010

1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> and 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX

**MEAT SCIENCE QUIZ BOWL ACADEMIC TEAM- Began Competing in 2002 and has won 5 National Championship's and one Reserve National Championship**

2002 Reserve National Champions  
2003 National Champions  
2005 National Champions  
2007 National Champions  
2009 National Champions  
2010 National Champions

**MEAT ANIMAL EVALUATION TEAM-Began Competing in 1997 and won its first National Championship in 2007**

2007 National Champions  
2008 National Champions  
2009 National Champions  
2010 National Champions

**Professional Memberships:**

Red Angus Association of America  
American Angus Association  
Boy Scouts of America  
American Society of Animal Science  
American Meat Science Association  
Institute of Food Technologists  
Meat Coaches Association of the American Meat Science Association  
National Cattlemen's Association  
American Meat Institute  
Gamma Sigma Delta Honor Society  
Southwest Meat Association

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