

**Leslie D. Thompson, Ph.D.**

Department of Animal and Food Sciences  
International Center for Food Industry Excellence  
Texas Tech University, Box 42141, Lubbock, TX 79409-2141  
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**PROFESSIONAL APPOINTMENTS:**

***TEXAS TECH UNIVERSITY – Department of Animal and Food Sciences***

Professor of Food Science	2007 to present
Member of Graduate Faculty, Core Faculty International Center for Food Industry Excellence Member of Food Security Cluster Member of Obesity Cluster	
Department Chairman	Feb 2011 to June 2013
Associate Department Chairman and Graduate Coordinator	2001 to April 2008 Dec 2008 to present
Acting Department Chairman and Graduate Coordinator	May to Nov 2008
Associate Professor of Food Science	1999 to 2007
Assistant Professor of Food Technology	1994 to 1999
Visiting Assistant Professor of Food Technology	1986 to 1994

***ANGELO STATE UNIVERSITY – Department of Agriculture***

Adjunct Professor of Food Science	2010-present
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***UNIVERSITY OF FLORIDA – Department of Poultry Science***

Research and Teaching Assistant	1980 to 1985
Poultry Products Laboratory, Microbiology Laboratory, Poultry Research Unit	
Resident Assistant Farm Manager	1983 to 1985
Undergraduate Employee	1980
Lab work, feed mill operation, feeding, husbandry, processing	

**EDUCATIONAL BACKGROUND:**

**Ph.D. UNIVERSITY OF FLORIDA**, Gainesville, FL. 1986. Food Science and Human Nutrition, Marketing minor.

**M.S. UNIVERSITY OF FLORIDA**, Gainesville, FL. 1983. Poultry Products Technology.

**B.S. UNIVERSITY OF FLORIDA**, Gainesville, FL. 1980. Agriculture. Major Poultry Science.

**PROFESSIONAL CERTIFICATION:**

**ServSafe® Instructor and Proctor** – National Restaurant Association Educational Foundation – 1986 to present.

**SuperSafeMark® Trainer**. Food Marketing Institute. 2009 to present.

**National Registry of Food Safety Professionals** – Food Safety Manager Certification. 2009 – present.

**RESEARCH INTERESTS:**

Food quality, composition, safety and security as affected processing and handling in the food chain from producer to consumer.

## **TEACHING EXPERIENCE:**

### **TEXAS TECH UNIVERSITY**

#### **Advisement Responsibilities**

##### Undergraduate

- Faculty Advisor – TTU Equestrian Team. 2011 - 2015
- Advise Food Science and Animal Science students in curriculum, course scheduling, career opportunities, job placement, internships, and provide letters of reference. Advise about 40 undergraduates each semester. 1986 to present
- Food Science Undergraduate Coordinator. 2001 to present
- Faculty Sponsor for IFT Well-Fit Product Development Team. 2011
- Faculty Sponsor for TTU Research Chef's Association Product Development Team. 2010 and 2011
- Committee to select Food Science departmental scholarship recipients. 1986 to present
- Faculty Advisor, Food Science Club. 1986 to present
- Faculty Advisor, TTU College Bowl Team. Institute of Food Technologists Student Association College Bowl Competitions. Started first team at TTU. 1991 to present
- Faculty Advisor, Alpha Zeta. 1995-1997
- Scholarship Selection Committee for TTU Caprock Cattle Women's Scholarship Candidate, 1996
- Faculty Advisor. Caprock Collegiate Cattlewomen's Association. 1988-1991. Organization started in 1988
- Faculty Advisor. Circle K International. A University-wide student service organization. 1990-1991
- Faculty Mentor. Big Brother/Big Sister Program. College of Agricultural Sciences and Natural Resources. 1988-1989
- TTU Block and Bridle Academic Quadrathlon. Poultry science practical section and quiz bowl questions. 1989-1996

##### Graduate

- Graduate Coordinator. Animal and Food Sciences 1999–2001, and June 2002 to Feb 2011, and November 2014 to present
- Co-advisor. AFS Graduate Student Association 2005 – Feb 2011 and November 2014 to present
- Faculty Mentor in Teaching Effectiveness and Career Enhancement (TEACH) Program  
TEACH Fellows
  - Andrea Dow, 2009-2010
  - Angela Laury, 2008-2009
  - Loree Branham, 2006-2007
  - Karen Killinger-Mann, 2003-2004
- Poster Session Judge. 2009. Texas Tech University Health Sciences Center 21<sup>st</sup> Annual Student Research Week, March 3-6, 2009

##### Graduate Advisory Committees (Career total 186)

###### Completed Degrees - Summary

Chairman of 6 Ph.D., 28 M.S. and 3 M.Ag.  
Committee member of 49 Ph.D. and 83 M.S.  
External Reviewer of 1 Ph.D.

###### Current degrees

Chairman of 3 Ph.D., 2 M.S.  
Committee member of 7 Ph.D. and 4 M.S.

Co-Chairman, Doctoral (6 completed, 3 current)

1. **Siegel, Martha.** Animal Science.
2. **Halter, Jodie.** Animal Science.
3. **Krieg, Andrea.** Animal Science.
4. **Park, Sejin.** Animal Science. Co-chair with C.Z. Alvarado and S. Kim. December 2014. Effect of different dietary amino acids and zinc amino acid chelates on the performance, gut morphology, immune response and meat quality of broiler chicks
5. **Rowell (Dow), Andrea.** Animal Science. August 2011. Evaluation of Food Safety Knowledge and Practices Employed in Maintaining and Operating Hot/Cold Self-Serve Bars in Food Retailing. Co-chair with C.Z. Alvarado.
6. **Dinh, Thu Tran Nhat.** Animal Science. December 2010. Development, Validation and Application of Cholesterol Determination Method for Meat and Poultry Products using Gas Chromatography.
7. **Burnham, Lark L.** Co-chair with C.R. Richardson. Animal Science. 2004. Growth Performance and Carcass Characteristics of Growing-Finishing Pigs Fed Diets Containing Peanut Hulls with or without Probiotic.
8. **Foote, Jerry.** Co-chair with E. Fox. Food and Nutrition. December 2002. Microbiological Quality of Chamomile. Assistant Professor, University of Arkansas.
9. **Daniel, Darla R.** Co-chair with B. Shriver. Food and Nutrition. May 2003. Chemical and Functional Properties of Cottonseed Oil as a Frying Medium. Assistant Professor, Stephen F. Austin State University, 2003 to present.

Chairman, Master of Science (32 completed, 2 current)

1. **Barker, Ashton.** Food Science.
2. **Dai, Jiexin.** Nutrient Composition of Regular and Lower Sodium Bacon. Food Science. August 2014.
3. **Fairly, Shelly.** Food Science.
4. **Stephenson, Samantha.** Nutritional Profile of Raw, Roaster, and Braised Dark Chicken Meat Obtained from Supermarkets Across the U.S. Food Science. May 2014.
5. **Thomas, Smitha.** Food Science. Nutritional Analysis of Selected Pork Loin Cuts. December 2010.
6. **Heilman, Jodie.** Food Science. Nutritional Composition of Raw and Cooked Pork Loin Cuts. May 2012.
7. **Lyte, Josh.** Food Science. (Co-chair with Chance Brooks). Gas Chromatography/Mass Spec Directed Odor Characteristics of Modified Atmosphere Packaged Ground Beef Held under Temperature Abuse. May 2010.
8. **Nanivadekar, Snehal.** Food Science. What's on Your Table? Microbial Safety off the Consumer Environment in Foodservice. August 2009.
9. **Nalawade, Abhijit.** Food Science. Nutrient Composition of Ground Pork. May 2010.
10. **Lloyd, Tabitha.** Food Science. May 2008. (Co-chair with C.Z. Alvarado) Controlling *Listeria monocytogenes* in Further Processed Meats.
11. **Aggarwal, Divya.** Food Science. May 2008. Egg Quality and *Salmonella* Growth in Shell Eggs Packaged in Modified Atmosphere Packaging. Winner of outstanding M.S. Student in Animal and Food Science 2007. Winner Bob Albin Research Poster Competition 2007.
12. **Kiker, Jessica.** Food Science. May 2008. Nutritional Composition of Raw and Cooked Enhanced or Non-enhanced Breast Fillets.
13. **Mueller, Sarah.** Co-chair with C.Z. Alvarado. Food Science. May 2006. Nutrient Composition of a Nationally Representative Survey of Ready-to-Eat Rotisserie Chicken Purchased from Retail Establishments. Winner Bob Albin Research Poster Competition 2006. Second place Science Division Graduate School Research Poster Competition 2006. Certificate of Excellence for presentation in the Processing, Products and Food Safety Section of Poultry Science Association Annual meeting 2006.

14. **Kuper, Kimberly.** Food Science. August 2005. Sensory Evaluation, Flavonol Concentrations, and Composition of *Allium* Cultivars Grown at Different CO<sub>2</sub> Level and Planting Densities.
15. **Buses, Hannah.** Food Science. August 2005. Acid Treatments Have an Effect on *Salmonella Enteritidis*, Shelf-life, and Quality Attributes in Poultry Breast Fillets.
16. **Morris, James Larry.** Food Technology. December 2001. Composition and Sensory Quality Crops Grown in an Engineering Development Unit.
17. **Ning, Qiu.** Food Technology. 1998. Physical and Functional Properties of Emu Meat.
18. **Andango, Thomas Yongo.** Food Technology. 1997. Microbiological Quality of Pork Carcasses Processed Under Normal or Freeze Chilling Methods.
19. **Carr, Mandy A.** Food Technology. 1995. Chill and Trim Effects on the Microbial Loads of Pork Carcasses. Selected Outstanding M.S. student in department 1995.
20. **Daniel, Darla.** Food Technology. 1995. Composition and Palatability of Emu Meat. Positions: Completed R.D. internship and obtained R.D. 1995-1996. Registered Dietician, Neonatal Unit, TTU Health Sciences Center, 1996 to 2002.
21. **Petrosky, David.** Food Technology. 1995. Microbiological Quality of Emu Meat.
22. **Bawcom, Daniel W.** Food Technology. 1993. Effects of electrical applications on bacterial pathogens in meat. Outstanding MS student in department 1994. Winner of graduate paper competition Southern Association of Agricultural Scientists, Southern Regional Section of IFT 1993.
23. **Bye, Lisa R.** Food Technology. 1993. Effect of Two Thaw Methods and Two End-Point Cooking Temperatures on the Safety and Quality of Beef Patties.
24. **Khan, Suwaid.** Food Technology. 1993. A Methodology for Fat and Cholesterol Reduction in Meat.
25. **Kong, Jean.** Food Technology. 1992. Culture Activity in Refrigerated, Frozen and Soft Serve Yogurt.
26. **Welch, Anne C.** Food Technology. 1992. Tartrate Stability in Chenin Blanc Wines. Outstanding M.S. Student in Department 1991.
27. **Dietzel, Christine J.** Food Technology. 1990. Palatability, Chemical Composition and Retail Caselife of Steaks from Cattle Fed Ractopamine. Outstanding M.S. Student 1989 (First recipient).
28. **Cheng, Jennifer (Yeeru).** Food Technology. 1988. Comparison of Dairy Yogurt with Imitation Yogurt Fermented by Different Lactic Acid Cultures from Soy Milk. Obtained Ph.D. in Food and Nutrition, Texas Tech University.
29. **Akinwumni, Ibukun.** Food Technology. 1988. Effects of Trim Level, Marbling, and Doneness on the Nutrient Content, Cooking Losses and Palatability of Beef Steaks.
30. **Contreras, Cesar.** Interdisciplinary Studies. 1987. Non-thesis.

Master of Science – Non-Thesis

1. **Rivers, Robert.** Animal Science. August 2015.

Chairman, Master of Agriculture (3 completed)

1. **Galo, Elbia.** 2000. Research Topic: Sensory Characteristics of Foods Fried in Cottonseed Oil. Initial Position: Quality Control Director, Breedlove Dehydration Plant, Lubbock, TX.
2. **Bosch, Lesly K.** 1996. Research Topic: A Survey on Business Structure and Financial Options for Rural and Agricultural Entities. Initial Position: Director of External Relations, Frank Phillips College, Borger, TX.
3. **Tucker, George.** 1986. Initial Position: Food Technologist in Research and Development, Mid-America.

Doctoral Committees, Member (49 completed, 7 current)

1. **Garrison, Richard,** Nutritional Sciences.

2. **Pahlavani, Mandana**, Nutritional Sciences.
3. **Shastri, Anuradha**, Nutritional Sciences.
4. **Goswami, Debulina**. Nutritional Sciences.
5. **Bapat, Priyanka**. Nutritional Sciences. **May** 2015.
6. **Park, Amy**. Animal Science. May 2014.
7. **Jaspreet, Sandhu**. Animal Science.
8. **Deng, Jie**. Animal Science.
9. **Martin, Jennifer**. Animal Science. December 2014.
10. **Pepper-Yowell, Amanda**. Animal Science. December 2014.
11. **Mehaffey, John Michael**. Animal Science. 2012.
12. **Harkirat Bansal**. Animal Science.
13. **Ditudompo, Srivikorn**. Animal Science.
14. **Alexander, Clinton**. Animal Science. May 2012.
15. **Barela, Helen**. Agriculture Communications. May 2011.
16. **Rodas, Argenis**. Animal Science. May 2011.
17. **Corderro, Frank**. Restaurant and Hotel Management. May 2011.
18. **Legako, Jerrad**. Animal Science. December 2011.
19. **Alexander, Paige**. Animal Science. December 2010.
20. **Narvaez, Claudia**. Animal Science. 2011.
21. **Welch, Lisa**. Animal Science. August 2010.
22. **Weathers, Julie**. Animal Science. May 2010.
23. **Laury, Angela**. Animal Science. May 2010.
24. **Evenson, Kory**. Animal Science. 2008.
25. **Penrose, Lindsey**. Animal Science. 2009.
26. **Platt, Tammy**. Animal Science. 2008.
27. **Broome, Amanda**. Plant and Soil Science. 2009.
28. **Kellermeier, John**. Animal Science. 2008.
29. **Sukalakamala, Piyavan**. Restaurant and Hotel Management. 2008.
30. **Park, Oak-Hee**. Restaurant and Hotel Management. 2010.
31. **Branham, Loree**. Animal Science. 2007.
32. **Liu, Elisa**. Restaurant and Hotel Management. 2007.
33. **Reicks, Angela**. Animal Science. 2006.
34. **Lakins (Greene), Donna**. Animal Science. 2006.
35. **Leheska, Jennifer**. Animal Science. 2006.
36. **Shih, Yahui**. Restaurant and Hotel Management. 2005.
37. **Killinger-Mann, Karen**. Animal Science. 2005.
38. **Lowrey, Cindy**. Plant and Soil Science. 2005.
39. **Lyon, LeAnna**. Plant and Soil Science. 2004.
40. **Younts, Spring**. Animal Science. 2003.
41. **Gueye, Alioune**. Animal Science. 2003.
42. **Wilson, Ken**. Animal Science. 2001.
43. **Meade, Molly**. Meats and Muscle Biology. 2000.
44. **Carr, Mandy A**. Meats and Muscle Biology. 1999.
45. **Adams, Charles**. Merchandising, Environmental Design and Consumer Economics. 1997.
46. **Park, Jieun**. Food and Nutrition. 1997.
47. **Shankar, Padmini**. Food and Nutrition. 1997.
48. **Holthaus, Dennis Lee**. Animal Science. 1997.
49. **Kang, Chunran**. Food and Nutrition. 1994.
50. **Modesitt, Philip T**. Animal Science. 1993.
51. **Cheng, Jennifer**. Food and Nutrition. 1992.
52. **Wu, Chih Kang (Kenny)**. Animal Science. 1992.
53. **Prien, Sam**. Animal Science. 1991.

54. **McKee, Lisa J.** Food and Nutrition. 1990.
55. **Mistry, Ardeshir N.** Food and Nutrition. 1989.
56. **Lin, Bor-Kang.** Chemistry and Biochemistry. 1989.

Master of Science, Member (83 completed, 4 current)

1. **Kirby, Caroline.** Meat Science and Muscle Biology.
2. **Miller, Shannon.** Animal Science. Non-thesis. August 2014.
3. **Caitlin Shelinbarger.** Animal Science. August 2015.
4. **Beckman, Jennifer.** Animal Science.
5. **Iacovides, Sossi.** Animal Science. December 2014.
6. **Garrison, Richard.** Nutritional Sciences. May 2014.
7. **Black, Cody.** Animal Science. May 2015.
8. **Tudor, Alex.** Food Sciences. Non-thesis. 2013.
9. **Yeomans, Glen.** Animal Science. 2012.
10. **Hubbard, Lauren.** Animal Science. 2013.
11. **Priyanki Bapat.** Nutritional Sciences. 2013.
12. **Debalina Goswami.** Nutritional Sciences. 2013.
13. **Hartzog-Hawkins, Ashley.** Food Science. 2012.
14. **Maradiaga, Martha.** Food Science. 2012.
15. **Hutton, Kelly.** Animal Science. August 2012.
16. **Shaw, Martin.** Agriculture Educations and Communications.
17. **Dean, Carla.** Animal Science. 2014.
18. **Irwin, Tangela A.** Animal Science. 2014.
19. **Jasti, Nanditha.** Interdisciplinary Studies. 2011.
20. **Kasi Foote.** Angelo State University. Animal Science. May 2011.
21. **Max Wolf.** Meat Science and Muscle Biology. December 2011.
22. **Chancey, Cassandra.** Meat Science and Muscle Biology. December 2010.
23. **Lalam, Sravan.** Food Science. May 2011.
24. **Hines, Elizabeth.** Animal Science. May 2011
25. **Coffee, Jim.** Animal Science. May 2011.
26. **Liao, Yen-Te.** Food Science. 2010.
27. **Clayton, Crystal.** Animal Science (non-thesis). 2009.
28. **Yalamanchill, Thrinadh.** Food Science. 2009.
29. **O'Quinn, Travis.** Meat Science. 2010.
30. **Yanamala, Sundeep.** Food Science. 2009.
31. **Pool, Jenna.** Meat Science and Muscle Biology. 2009.
32. **Randhawa, Suneet.** Food Science. 2009.
33. **Nguyen, Ngan.** Food Science. 2009.
34. **Gragg (Howard), Sara.** Animal Science. 2008.
35. **Tedford, Justin.** Meat Science and Muscle Biology. 2009.
36. **Rogers, Heather.** Meat Science and Muscle Biology. 2008.
37. **Weathers, Julie.** Animal Science. 2008.
38. **Kusuma, Sai Charan.** Food Science. 2008.
39. **Jaks, Michael.** Meat Science and Muscle Biology.
40. **Crosby, Leah.** Plant and Soil Science. 2008.
41. **Derington, Andrew Justin.** Meat Science and Muscle Biology. 2008.
42. **Phipps, Carrie.** Animal Science (non-thesis). 2008.
43. **Johnson, Jennifer.** Food Science. 2008.
44. **Bailey, Blair.** Animal Science (non-thesis). 2007.
45. **Dinh, Thu.** Meat Science and Muscle Biology. 2006
46. **Thompson, Thomas Wade.** Food Science. 2007.
47. **Pyle, Alisha.** Animal Science. 2006.

48. **Woerner, Dale.** Animal Science. 2005.
49. **Hoyle, Amy.** Food Technology. 2005.
50. **Eager, Beth.** Animal Science. 2005.
51. **Carroll, Casey.** Food Technology. 2005.
52. **Lovelace, Lauren.** Animal Science. 2005.
53. **Park, Oak-Hee.** Restaurant and Hotel Management. 2004.
54. **Pitchiah, Shankaralingam.** Restaurant and Hotel Management. 2004.
55. **Kasika, Rachel.** Interdisciplinary Studies. 2003.
56. **Dehn, Clayton.** Animal Science. 2003.
57. **Williams, Kamy.** Agricultural Communications. 2003.
58. **Kane, Chad.** Plant and Soil Science. 2003.
59. **Talbot, Anna J.** Plant and Soil Science. 2003.
60. **Camelo, Leonardo de Azevedo.** Plant and Soil Science. 2003.
61. **Adams, Kelly.** Meat Science and Muscle Biology. 2002.
62. **Breazeale, Kelly.** Animal Science. 2002.
63. **Alexander, Clint Dale** Meat Science. 2000.
64. **Ligon, Leesha Elaine.** Meat Science. 2000.
65. **Howell, Bradley Dee.** Plant and Soil Science. 2001.
66. **Lombard, Kevin.** Plant and Soil Science. 2000.
67. **Jungman, Brett.** Plant and Soil Science. 2000.
68. **Blair, Lesly.** Plant and Soil Science. 1999.
69. **Weaver, Michelle Rae.** Food and Nutrition. 1998.
70. **Tse, Ching.** Food and Nutrition. 1998.
71. **Park, Sung Je.** Meat Science. 1997.
72. **Milligan, Shylan DeAnn.** Meat Science. 1996.
73. **Clem, Kyle.** Agricultural Economics. 1996.
74. **Wen, Hong.** Food and Nutrition. 1995.
75. **Claborn, Shawn W.** Animal Science. 1996.
76. **Tinney, Kara S.** Food Technology. 1994.
77. **Owen, Brian L.** Food Technology. 1995.
78. **Frederick, Tammie.** Meat Science. 1993.
79. **Lansdell, Jeff L.** Meat Science. 1993.
80. **Kollipara, Usha K.** Food and Nutrition. 1993.
81. **Lui, Weiping.** Food and Nutrition. 1993.
82. **Berry, Carrie.** Animal Science. 1992.
83. **Zhou, Yang-Dong.** Food and Nutrition. 1992.
84. **Zhang, Xiuyan.** Food and Nutrition. 1992.
85. **Schluter, Alan R.** Meat Science. 1991.
86. **Hoes, Jay A.** Animal Science. 1990.
87. **Egbonu, Regina.** Food Technology. 1986.

Master of Ag., Member (2 completed)

1. **Broome, Amanda.** Plant and Soil Science. 2006.
2. **VanBuskirk, Jennifer.** 2001.

External Reviewer for **Jirawan Maneerote**, doctoral candidate Asian Institute of Technology, Pathumthani, Thailand.

### Teaching Responsibilities

#### *Undergraduate*

FDSC 2300

Introduction to Food Technology

FDSC 3301	F92 for 2 months, SS93, SS95, SS96, SS97, SS98 Food Microbiology S even years 1986 to 2000
FDSC 3303	Food Sanitation Every S and F 1986 to present, and SSII 1992 to present Over 5,000 students certified in Applied Food Service Sanitation - National Restaurant Association ServSafe course.
FDSC 3302	Advanced Food Analysis F even years 1986 to 2014
FDSC 4304	Field Studies in Food Processing and Handling F92 for two months
FDSC 4305	Processing Cereal Grains and Oilseeds S odd years 1987 to 2005
FDSC 4303	Food Chemistry F odd years 1987 to 2015
FDSC 4001 (3h)	Poultry Processing and Products Spring 2015
FDSC 4001	Problems in Food Science
FDSC 4001	Problems in Food Technology Introduction to Poultry Science - S92 (3 credits)
IS 1100	Freshman Seminar F98, F99, SS00, F00, F01, F02, F07
ANSC 4100	Animal Science Seminar, Substitute Instructor (4 classes) F88
ANSC 4001(3h)	For graduating seniors in Animal Science to meet microbiology requirement For degree program. S87, F87
ANSC 4407	Poultry Production. Fall 2010

#### *Graduate*

FDSC 5301	Study in Food Microbiology S even years 1986 to 2000
FDSC 5302	Chemical and Instrumental Analysis of Agricultural Products F even years 1986 to 2014, S 2010
FDSC 5305	Research and Study Related to Cereal and Oilseed Products S87, S89, S91, S95, S97, S99, S01, S05
FDSC 5303	Study in Food Chemistry F87, F89, F91, F93, F95, F97, F99, F03, F05, F07, F09, F11, F13, F15
FDSC 5310	Food Sanitation Management S06 to present
FDSC 5307	Topics in Food Science – Poultry Processing and Products S 2015
FDSC 5307	Topics in Food Technology
FDSC 6000	Master's Thesis
ANSC 5100	Animal Science Graduate Seminar F88, S97
ANSC 5401	The Science of Meat and Meat Products Co-taught F88

#### Distance Education

- **Professional Certificate in On-line Education Program.** University of Wisconsin, Madison. In progress.



- **IFT Webcast** – Retail Employee Training – Completing the circle of food safety. July 15, 2011. P. Crandall, moderator. J. Marcello, A. Frazier, J. Neal, L. Thompson. 90 min Webcast.
- **HealthNet** – Texas Tech University Health Sciences Center. 1999. Food Irradiation: Safer Foods for At-Risk Populations. Instructor: L.D. Thompson. Producer: Lyn Russell. A 50-minute course on food irradiation for dietitians and food service personnel.
- **HealthNet** - Texas Tech University Health Sciences Center. 1996. Food Safety - Instructor: L.D. Thompson. Producer: Tim DeSpain. A 50-minute course on food borne illnesses and safe food handling for food service personnel. Transmitted by satellite and video tape to sites in US receiving HealthNet transmissions.
- **Food Safety Summit** - Satellite transmission of Food Safety Summit from the NRA. 1995. Attended by students in FDT 3303 and food service personnel in Lubbock and TTU campus. Co-sponsored with L.C. Hoover.

## UNIVERSITY OF FLORIDA

### Undergraduate

Assistant Coach	UF Collegiate Poultry Judging Team. 1981, 1982.
PSE 4611	Poultry Products Technology - Responsible for laboratory preparation, instruction, and grading. W81, S82, S83, S84, S85. Co-author of laboratory handbook.
AGS 3003	Introduction to Animal Science - Lectured periodically. Instructed poultry products laboratory section.

## INVITED PRESENTATIONS, POSTERS, AND SEMINARS (97)

1. **Thompson, L.D.** 2015. Food Safety and Foodborne Pathogens. Presented to Lubbock Christian University Community Nursing Program. Texas Tech University, Lubbock, TX. July 28, 2015.
2. **Thompson, L.D.** 2014. Food Safety and Foodborne Pathogens. Presented to Lubbock Christian University Community Nursing Program. Texas Tech University, Lubbock, TX. March 13, 2014.
3. **Thompson, L.D. and K. Rathmann.** 2013. Food Safety and Foodborne Pathogens and Meat Lab Tour. Presented to Lubbock Christian University Community Nursing Program. Texas Tech University, Lubbock, TX. August 6, 2013. 16 attendees.
4. **Thompson, L.D.** 2012. Food Safety and Foodborne Pathogens. Presented to Lubbock Christian University Community Nursing Program. Texas Tech University, Lubbock, TX. July 23, 2012. 26 attendees.
5. **Thompson, L.D.** 2012. Texas Tech Therapeutic Riding Program. 21<sup>st</sup> Century Club. 20 attendees.
6. **Thompson, L.D.** 2012. Food Safety and Foodborne Pathogens. Presented to Lubbock Christian University Community Nursing Program. Texas Tech University, Lubbock, Tx. April 19, 2012.
7. **Thompson, L.D.** 2010. Salmonella control in poultry processing. Asociacion Nacional de Especialistas en Ciencias Aviocolas de Mexico A.C. Querétaro, Mexico. October 28, 2010.
8. **Thompson, L.D.** Food Safety and Foodborne Pathogens. Presented to Lubbock Christian University Nursing Program. Texas Tech University, Lubbock, TX. November 30, 2010. 40 attendees.
9. **Thompson, L.D.** Poultry Production and Processing. Presented to Cochran Fellows from Thailand. Texas Tech University. Sept. 30, 2009.
10. **Thompson, L.D.** Organic Food Labeling and Regulations. Presented to Cochran Fellows from Thailand. Texas Tech University. Sept. 25, 2009.
11. **Thompson, L.D.** US Food Regulations. Presented to Cochran Fellows from Thailand. Texas Tech University. Lubbock, TX. Sept. 28, 2009.
12. **Thompson, L.D.** Food Safety and Foodborne Pathogens. Presented for Lubbock Christian University Nursing Program. Texas Tech University. Nov. 30, 2009.

13. **Thompson, L.D.** Cloned Meat. What's at Steak? U.S. Food Service Seminar. Texas Tech University, Lubbock, TX. Accredited for 1 1/2 hr of continuing education credit by the American Dietetic Association. May 16, 2009.
14. **Thompson, L.D.** West Texas Dairy Industry. Osher Lifelong Learning Institute. February 10, 2009.
15. **Thompson, L.D.** Fats and Oils for Frying. Poultry 202. University of Arkansas, Fayetteville. September 17, 2008.
16. **Thompson, L.D.** Nutrient Data Improvement Project. Summer Conference National Cattleman's Beef Association. Denver, CO. July 18, 2008.
17. **Thompson, L.D.** Organic Foods, Agricultural Chemicals and Your Health. U.S. Food Service Seminar. Gave presentation to about 100 attendees. Texas Tech University. May 13, 2008. Accredited for 1 1/2 hr of continuing education credit by the American Dietetic Association.
18. **Thompson, L.D.** ServSafe – One-hour Refresher Course. COWamongus, Texas Tech University. April 9, 2008.
19. **Thompson, L.D.** Sanitation 101. Presented at Poultry 101. Texas Tech University, Lubbock, TX. March 6, 2008.
20. Alvarado, C.Z. and **L.D. Thompson**. Food Safety and Foodborne Pathogens. Presented for Lubbock Christian University Nursing Program. Texas Tech University. October 28, 2008.
21. Huffman, R. and C. Brooks. Overview of Meat Life Cycle from Harvest to Consumer. Egg and Meat Science – Meat Packaging and Shelf-life Symposium. ADSA, PSA, AMPA and ASAS 2007 Joint Annual Meeting, San Antonio, TX. July 8 to 12, 2007. **L. Thompson** presented for R. Huffman.
22. **Thompson, L.D. and C. Thornton**. Keeping Your Family "Food" Safe. Altrusa Annual District Nine Conference. April 21, 2007.
23. **Thompson, L.D.** Foodborne Diseases and Food Safety. 5<sup>th</sup> Annual High Plains Vegetable Conference. West Texas A & M University. January 25, 2007.
24. **Thompson, L.D.** Dairy Industry – Opportunities in Small Business. Emanuel University, Oradea, Romania. October 9, 2006.
25. **Thompson, L.D.** Therapeutic Riding as an Agricultural Enterprise. Emanuel University, Oradea, Romania. October 10, 2006
26. **Thompson, L.D.** Sanitation for Food Processing. Egg HACCP Course. Texas Tech University, Lubbock, TX. May 12, 2006.
27. **Thompson, L.D.** Sanitation 101. Presented at Poultry 101. Texas Tech University, Lubbock, TX. March 16, 2006.
28. **Thompson, L.D.** U.S. Food Service Seminar. Update on the 2005 Code Food. Gave presentation to about 80 attendees. Texas Tech University. Accredited for 1 hr of continuing education credit by the American Dietetic Association. May 17, 2005.
29. **Thompson, L.D.** Sanitation 101. Presented at Poultry 101. Auburn, AL. 2004.
30. **Thompson, L.D.** and D. Williams. NASA Allium Project. Texas Tech University. Inaugural Event for the Center for Food Industry Excellence. 2003.
31. Brashears, M., and **L.D. Thompson**. Overview of Sanitation. TTU HACCP Course for the Food Industry. 2001.
32. **Thompson, L.D.** Emerging Pathogens. Twenty-First Annual U.S. Foodservice Food and Nutrition Seminar. Texas Tech University. Accredited for 1 hr of continuing education credit by the American Dietetic Association. 2001.
33. **Thompson, L.D.** Update on the Model Food Code. Twenty-First Annual U.S. Foodservice Food and Nutrition Seminar. Texas Tech University. Accredited for 1 hr of continuing education credit by the American Dietetic Association. 2001.
34. **Thompson, L.D.** Emerging Pathogens and Foodborne Illness. Texas Dietetic Association Meeting. Houston, TX. Accredited for 1 hr of continuing education credit by the American Dietetic Association. 2001.

35. **Thompson, L.D.** Genetically Modified Foods and Food Ingredients. Meeting of the Longhorn Section of the Institute of Food Technologists. Dallas, TX. 2000.
36. **Thompson, L.D.** Transgenic and Irradiated Foods and their Role in a Safe Food Supply. Meeting of the Lubbock Dietetic Association. Covenant Health Center. Lubbock, TX. One hr of continuing education credit by the ADA. 2000.
37. **Thompson, L.D.** Genetically Modified Foods and Food Ingredients. Meeting of the Longhorn Section of the Institute of Food Technologists. Dallas, TX. March 9, 2000.
38. **Thompson, L.D.** Transgenic and Irradiated Foods and their Role in a Safe Food Supply. Meeting of the Lubbock Dietetic Association. Covenant Health Center. Lubbock, TX. Accredited for 1 hr of continuing education credit by the American Dietetic Association. January 13, 2000.
39. **Thompson, L.D.** and L.C. Hoover. Frying Oil Research at Texas Tech University. National Cotton Products Association Research and Education Committee Annual Meeting. Denton, TX. September 29, 1999.
40. **Thompson, L.D.** Food Safety is More Important than Ever. U.S. Foodservice Food and Nutrition Seminar. Texas Tech University. Lubbock, TX. Accredited for 1 hr of continuing education credit by the American Dietetic Association. May 18-19, 1999.
41. **Thompson, L.D.** Transgenic and Irradiated Foods and their Role in a Safe Food Supply. U.S. Foodservice Food and Nutrition Seminar. Texas Tech University. Lubbock, TX. credited for 1 hr of continuing education credit by the American Dietetic Association. May 18-19, 1999. Ac
42. **Thompson, L.D.** An Introduction to HACCP in Food Service. Taylor Country Extension Service Food Protection Management Program. Abilene, TX. Part of the National Restaurant Association Applied Food Service Sanitation Certification Course. March 9, 1999.
43. **Thompson, L.D.** An Introduction to HACCP in Food Service. Taylor Country Extension Service Food Protection Management Program. Abilene, TX.. Part of the National Restaurant Association Applied Food Service Sanitation Certification Course. September 22, 1998
44. **Thompson, L.D.** An Introduction to HACCP in Food Service. Taylor Country Extension Service Food Protection Management Program. Abilene, TX. Part of the National Restaurant Association Applied Food Service Sanitation Certification Course. February 20, 1998.
45. **Thompson, L.D.** An Introduction to HACCP in Food Service. Taylor Country Extension Service Food Protection Management Program. Abilene, TX. Part of the National Restaurant Association Applied Food Service Sanitation Certification Course. Attendance 10. September 23, 1997.
46. L.C. Hoover, **L.D. Thompson**, and C. Wolfe. Wisconsin Emu Association Seminar for Chefs on Emu Meat Characteristics, Handling and Preparation. Co-sponsored by: Wisconsin Emu Association, Wisconsin Department of Agriculture, Trade and Consumer Protection, Waukesha Community Technical College, and New Horizons Emu. Pewaukee, WI. Approved by the American Culinary Federation, Inc. for 4.0 hours of continuing education credit. May 5, 1997.
47. **Thompson, L.D.**, D.R. Daniel, L.C. Hoover, M.F. Miller and C.R. Adams. Palatability traits of emu meat. Longhorn Section of the Institute of Food Technologists Student Appreciation Night. Denton, TX. April 10, 1997. Poster Presentation.
48. Hoover, L.C., C.R. Adams, **L.D. Thompson** and C.K. Wu. Restaurant Consumer Acceptability of Grilled Emu Steak. Longhorn Section of the Institute of Food Technologists Student Appreciation Night. Denton, TX. April 10, 1997. Poster Presentation.
49. **Thompson, L.D.**, D.R. Daniel, L.C. Hoover, M.F. Miller and C.R. Adams. Palatability traits of emu meat. New Mexico Ratite Association Meeting, Roswell, NM. April 5, 1997. Poster Presentation.
50. Hoover, L.C., C.R. Adams, **L.D. Thompson** and C.K. Wu. Restaurant Consumer Acceptability of Grilled Emu Steak. New Mexico Ratite Association Meeting, Roswell, NM. April 5, 1997. Poster Presentation.
51. **Thompson, L.D.** An Introduction to HACCP in Food Service. Taylor Country Extension Service Food Protection Management Program. Abilene, TX. Part of the National Restaurant Association Applied Food Service Sanitation Certification Course. Attendance 16. February 18, 1997.

52. **Thompson, L.D.**, L.C. Hoover and L.E. Anderson. Emu: An Innovative Healthy Meat. American Dietetic Association Annual Meeting. San Antonio, TX. Informational seminar and culinary demonstration. Attendance 300. Accredited for 1.5 hr of continuing education credits for ADA registered dietitians. October 22, 1996.
53. **Thompson, L.D.** Case Studies of Foodborne Illness Outbreaks in Food Service. Texas Environmental Health Association, West Texas Panhandle Chapter Lubbock, TX. 40 Attended. August 22, 1996.
54. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Processing, Nutritional Profile and Preparation of Emu Meat. New Mexico Ratite Association. Roswell, NM. 100 attended. July 13, 1996.
55. **Thompson, L.D.** Food Safety Potpourri. U.S. Foodservice Food and Nutrition Seminar 1996 Nutrition and Management. Texas Tech University, Lubbock, TX. 150 attended. May 14-15.
56. **Thompson, L.D.** Sanitation and Food Safety. Certified Angus Beef Program. Texas Tech University, Lubbock, TX. 50 attended. April 27, 1996.
57. **Thompson, L.D.** Current Food Technology Research at TTU. Excel Inc., Lab Manager's Seminar, 20 attended. October 26, 1995.
58. **Thompson, L.D.** Health and Safety in the Work Place. Seminar for McLane's Food Show. 15 attended. Sept. 13, 1995.
59. **Thompson, L.D.**, L.C. Hoover, C.R. Adams and D.R. Daniel. Composition, Palatability and Consumer Acceptance of Emu Meat Texoma Ostrich/Ratite Group, Sherman, TX. 50 attended. Sept. 11, 1995.
60. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Processing, Composition and Palatability of Emu Meat. Big Birds of Bryan County/Bryan County Extension Service. Ratite Seminar. July 22, 1995. 75 attended.
61. **Thompson, L.D.** Slaughter Procedures and Regulations for Emus. American Emu Association Annual Convention and Exposition, Las Vegas, NV. July 6-8, 1995. 400 attended.
62. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Carcass Characteristics, Nutritional Profile and Consumer Acceptance of Emu Meat. American Emu Association Annual Convention and Exposition, Las Vegas, NV. July 6-8, 1995. 500 attended.
63. **Thompson, L.D.** Is the Food We Eat Safe? The Ranch... Texas' Largest Classroom. Throckmorton, TX. Texas Beef Council. June 28, 1995. 25 attended.
64. **Thompson, L.D.** The Emerging Emu Industry Lubbock, TX. The Lubbock Optimists' Club. May 9, 1995. 20 attended.
65. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Processing, Composition and Palatability of Emu Meat. Oklahoma City, OK. Oklahoma Emu Association Annual Convention. May 6, 1995. 100 attended.
66. **Thompson, L.D.** Processing Emu Meat, Oil and Leather. Omaha, NE. Central States Ostrich Association Annual Convention. April 1 - 3, 1995. 100 attended.
67. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Emu Meat Composition and Palatability. Omaha, NE. Central States Ostrich Association Annual Convention. April 1-3, 1995. 120 attended.
68. **Thompson, L.D.** Panel Discussion on Emu Industry. Omaha, NE. Central States Ostrich Association Annual Convention. April 1-3, 1995. 100 attended.
69. **Thompson, L.D.** Food Service Sanitation Seminar. Texas Tech University. Texas Beef Council. April 12, 1995. 25 attended.
70. **Thompson, L.D.** Effect of Microbes on Meat Quality. Texas Tech University. U.S. Meat Export Federation and Texas Beef Council. March 24, 1995. 20 attended.
71. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Emu Research at Texas Tech University. Jackson, MS. Emu Marketing Unlimited Quarterly Meeting. February 25, 1995. 500 attended.
72. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Emu Research at Texas Tech University. Brady, TX. Zone 5 Texas Emu Association. February 18, 1995. 100 attended.

73. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Processing, Composition and Palatability of Emu Meat. Lubbock, TX. Southern Region 13 Texas Emu Association. February 9, 1995. 35 attended
74. **Thompson, L.D.**, L.C. Hoover, C.R. Adams and D.R. Daniel. Emu Meat Research at Texas Tech University. Oral presentation and TTU facilities tour, Lubbock, TX. Annual Meeting of Emu Marketing Unlimited. Lakeridge Country Club and Texas Tech Meat Laboratory, December 10, 1994. 200 attended.
75. **Thompson, L.D.**, L.C. Hoover, C.R. Adams, and D.R. Daniel. Composition and Palatability of Emu Meat. Amarillo, TX. Amarillo Farm and Ranch Show, Zone 6 meeting of Texas Emu Association, November 29, 1994. 50 attended
76. **Thompson, L.D.** The New and Improved FDA Model Food Code. Lubbock Dietetic Association Lubbock, TX, November 9, 1994 (Accredited for 1 hr of continuing education credit from American Dietetics Association). 30 attended.
77. **Thompson, L.D.** Importance of Temperature and Sanitary Control in Meat Quality. Texas Tech University for US Meat Export Federation and Texas Beef Council, October 19, 1994. 20 attended.
78. **Thompson, L.D.**, L.C. Hoover, C.R. Adams and D.R. Daniel. Emu Meat Study at Texas Tech University. Waco, TX, 3rd annual Pre-season Seminar, Zone 5 Texas Emu Association, August 20, 1994. 200 attended.
79. Adams, C.R., D.R. Daniel, **L.D. Thompson**, and L.C. Hoover. Research design for emu meat study. Midland, TX, Zone 3 Texas Emu Association, July 1994.
80. **Thompson, L.D.** and L.C. Hoover. Emu Research at Texas Tech University. Tyler, TX, Emu Marketing Unlimited, Inc. Seminar and Fund-Raising Auction, May 13, 1994. 100 attended.
81. Hoover, L.C., Huffman, L.M., T. Dodd, K.L. Huffman, and **L.D. Thompson**. How to Use the Restaurant Laboratory for Research Purposes. Panel discussion at Annual CHRIE Conference, Palm Springs, Ca, June 1994.
82. Hoover, L.C., Adams, C.R., D.R. Daniel, and **L.D. Thompson**. Research Design for Emu Meat Study. Snyder, TX, Zone 2 Texas Emu Association, June 1994.
83. **Thompson, L.D.** Food Safety Issues. Farmer Stockman Show, Lubbock, October 13, 1993.
84. **Thompson, L.D.** Food Safety Issues in the Meat Industry. Beef Industry Council Program for Ag Awareness Week, Texas Tech University, February 10, 1993. 80 attended.
85. **Thompson, L.D.** Wash Those Dirty Hands! West Texas and South Plains Meat Seminar, Texas Tech University, May 9, 1992.
86. **Thompson, L.D.** Texas Tech University Research Capabilities in Food Technology. Zone 6 West Texas Emu Association meeting, Lubbock, TX, November 6, 1991.
87. **Thompson, L.D.** Sanitation Procedures for Longer Shelf-Life and Safer Products. Fourth Annual Convention of the Texas Association of Meat Processors, Lubbock, TX, July 13, 1991.
88. **Thompson, L.D.** Environmental Concerns in Food Science. Presentation and panel discussion. 11th Annual White Swan Food and Nutrition Seminar, Lubbock, TX, May 15, 1991.
89. **Thompson, L.D.** Teaching and Research at Texas Tech. Longhorn Section of Institute of Food Technologists monthly meeting, Dallas, TX May 9, 1991.
90. **Thompson, L.D.** and L. Bye. Cholesterol Degradation in Model Meat Systems and in Emulsified Meat Products by *Rhodococcus equi*. 10th Annual Spring Luncheon and Research Conference. Institute of Nutritional Sciences, Texas Tech University, March 13, 1991.
91. **Thompson, L.D.** and A.N. Mistry Compositional Changes during Yogurt Fermentation and Subsequent Freezing. Americana Foods, Inc., Dallas, TX. February 28, 1991.
92. **Thompson, L.D.** Microbiology and Food Sanitation. St. Mary of the Plains Hospital, Lubbock, TX, Oct., 23, 1990. 100 attended.
93. **Thompson, L.D.** Sanitation Techniques to Improve Shelf-life. West Texas and South Plains Meat Seminar. Involved in program planning, product competition judging, panel discussion, and presentation. Lubbock, TX. April 21, 1990

94. **Thompson, L.D.** Your Public Image/Enemy-Sanitation. West Texas and South Plains Meat Seminar. Lubbock, TX. March 31-April 1, 1989.
95. **Thompson, L.D.** Foodborne Disease Outbreak Investigations. Texas Department of Health, Public Health Region 2, Lubbock, TX, March 17, 1988.
96. **Thompson, L.D.** Is There a Salmonella Crisis in the Poultry Industry? Texas Home Economics Association, Northwest District Meeting, Lubbock, TX. September 26, 1987.
97. **Thompson, L.D.** Bacteria in the News. 7th Annual White Swan Food and Nutrition Seminar, May 1987.
98. **Thompson, L.D.** Meat Microbiology. Meat Handling Short Course for Vocational Agriculture Instructors, Texas Tech University, June 1986.

## CONTINUING EDUCATION, SHORT COURSES AND SEMINARS

- **ServSafe Certification.** Co-instructor for 16-hour ServSafe courses. May 2007 to present.
  - 2014 – L.D. Thompson - Texas Region 17 Education Service Center, April 28 and 29
  - 2012 – L.D. Thompson – South Plains Community Course, June 29 and 30
  - 2010 – L.D. Thompson – South Plains Community Course, December 20 and 21, July 25 and 28
  - 2009 – L.D. Thompson and C.Z. Alvarado - South Plains Community Course, July 29 and 30
  - 2008 – L.D. Thompson and C.Z. Alvarado - South Plains Community Courses
    - February 14 and 15
    - March 6 and 7
    - April 2 and 3
    - June 4 and 5
    - August 13 and 14
    - September 25 and 26
  - 2007 – L.D. Thompson, C.Z. Alvarado, and M. Binkley – South Plains Community Courses
    - June 21 and 22
    - August 21 and 23
    - September 13 and 14
    - October 4 and 5
    - November 8 and 9
    - December 12 and 13
- **Mars Petcare R & D Week.** Air in Foods Workshop. Methods of Air Incorporation and Effects on Food Quality. Franklin, TN. May 8, 2012 and May 8, 2013.
- **Food Science Curriculum in High School.** Family and Consumer Sciences Teacher Workshop. Dallas, TX. P. Rambo, S. Duke and L. Thompson. Aug. 2, 2012.
- **SuperSafeMark Training** – Certification for National Registry of Food Safety Professionals  
Co-instructor for 8-hour SuperSafeMark courses. Providing food safety training for professionals in food retailing. July 2010 to present.
  - 2010 – L.D. Thompson and M. Binkley
    - June 10, 2010 (24 individuals)
    - June 11, 2010 (20 individuals)
- **Osher Life Long Learning Institute.** Fun food facts. Two 1.5 hr. classes on food safety, nutritional labeling and sensory testing. February 8 and 15, 2011.

- **FFA Poultry Career Development Event Workshop.** Hosted one-day workshop at Texas Tech University. Speakers were Dr. W. Kruger and Jason Lee from TAMU. August 2006.
- **Poultry 101.** Texas Tech University. Assisted with hosting event. March 15 to 17, 2005. Gave two presentations - Plant Sanitation and Poultry Processing
- **FFA Poultry Career Development Event Workshop.** Co-hosted a one-day seminar for 20 Agriculture teachers. Speakers were Drs. W. Kruger and Daniels from TAMU. Texas Tech University. June 2, 2005.
- **Food Science and Technology Workshop.** M. Brashears and L.D. Thompson. Agriculture Teacher's Conference. Corpus Christi, TX. 2002. Training for FFA Food Science Career Development Event, and Food Science, Curriculum and Careers.
- **Train-the-Trainer. Applied Food Service Sanitation.** TTU and Texas Manufacturing Assistance Center. 2000. Course to train TMAC engineers to instruct foodservice personnel in applied foodservice sanitation. Sixteen-hr course.
- **Food Service Sanitation.** Texas Tech University and Texas Manufacturing Assistance Center. 1999. Course for food service managers and employees on safe handling of foods and food borne illnesses. Focuses on up-dated 1999 Texas Food Establishment Rules and 1999 FDA Model Food Code. Eight-hour course.
- **Food Technology for the Food Industry.** Texas Tech University, Center for Professional Development, College of Business. 1998. Course for food industry professionals covering topics such as basic microbiology, food borne pathogens, food safety, laboratory techniques in food microbiology, environmental sampling, SSOP's and HACCP. 24 contact hours. 11 students. Funded with a \$11,000 grant from Texas Smart Jobs Program.
- **Vocational Agriculture Teacher Workshop in Food Technology.** Miller, R.M. and L.D. Thompson. Two-day workshop and plant tour. June 10 - 11, 1993.
- **Peer Review of Wines for Texas Wine and Grape Growers Association Meeting.** Mitchell, R., A.C. Welch, and L.D. Thompson. March 7, 1992. 20 attended.
- **Current Topics in Food Safety.** Half-day seminar for home economists. Southwestern Public Service, Lubbock, TX, March 7, 1991.
- **Vocational Agriculture Teacher Workshop in Food Technology.** Miller, R.M. and L.D. Thompson. Two-day workshop and plant tours. Texas Tech University, Lubbock, TX. June, 1991.
- **Vocational Agriculture Teacher Workshop in Food Technology.** Miller, R.M and L.D. Thompson. Two-day workshop and plant tours. Texas Tech University, Lubbock, TX, June, 1990.
- **Vocational Agriculture Teacher Workshop in Food Technology.** Miller, R.M. and L.D. Thompson. Two-day workshop. Texas Tech University, Lubbock, TX, June, 1989.
- **Vocational Agriculture Teacher Workshop in Food Technology.** Miller, R.M and L.D. Thompson. Two-day workshop. Texas Tech University, Lubbock, TX June 27-28, 1988.
- **Sanitation and Disease Control.** Evaluated current sanitation measures in diet and nutrition department and housing areas. Had a seminar/workshop with zookeepers and supervisors of San Antonio Zoo Avian and Primate Sections to suggested improvements in sanitary practices. June 14-15, 1988.
- **Small Flock and Youth Projects.** Quart, M., B. Mather, H. Wilson, D.M Janky, L.D. Thompson. Extension In-service Workshop for Extension Agents and Vocational Agriculture Teachers. July 17-18, 1985.

## GUEST LECTURES

- PSS 3322 Grain, Fiber and Oilseed Crops. Nutritional Impact of Human Population on world Hunger. February 12, 2015.
- ANSC 1401 Intro to Animal Science. Laying Hen Production and Labs. April. 2013.
- ANSC 1401 Intro to Animal Science. Laying Hen Production and Labs. October. 2012.
- ANSC 5401 Ex. Tech. in Meat Chemistry and Muscle Biol. Proximate Analysis and the USDA Nutrient Database. June 2-4, 2010.
- ANSC 4407 Poultry Production. Avian Diseases. Dec. 7, 2009.

- ANSC 4407 Poultry Production. Avian Influenza. Dec. 4, 2009.
- IS 1100 Freshman Seminar. Literature Searches and Data Bases. Sept. 30, 2009.
- FDSC 2302 Elementary Food Analysis. Quant Chemistry Problems. Feb. 11, 2009.
- ANSC 4407 Poultry Production. Hatching and Incubation. Sept 21, 2007.
- ANSC 5100 Graduate Seminar. March 10, 2006.
- ANSC 4407 Poultry Production. Egg Layers. October 30, 2006.
- FDT 4307 Poultry Products. Egg Microbiology. April 2005.
- ANSC 4407 Poultry Production. Layer Production. November 2005.
- ANSC 5100. Food Science Graduate seminar (2 times). Feb 2005. Manuscript reviews and Navigating Graduate School.
- Careers in Food Science. South Plains College. Chemistry Students. C.Z. Alvarado and L.D. Thompson. 2003, 2004 S and F.
- F&N 5331 – Issues in Nutrition – “Organic Foods.”
- Bioengineered Foods. F&N 4350 Emerging Issues in Nutrition. 2003.
- AGSC 1111 – Ag industry. Department of Animal and Food Sciences Overview. September 2003.
- Agri-Techsan Training. Department of Animal and Food Sciences Overview. 2002.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. Nov 2002.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. April 2002.
- Poultry Production Lecture. ANSC 3302, Livestock Production. 1996 to 2002.
- Animal Science Seminar. ANSC 4100, Seminar. 2002.
- Food Irradiation in a Safe Food Supply. HLTH 3302. Current Trends in Health. 2001.
- Food Irradiation: Improving the Safety of Foods for At-Risk Populations. FN 5118, F and N Seminar. 2001.
- Food Irradiation in a Safe Food Supply. FN 5118, Food and Nutrition Seminar. 2000.
- Controversy Over GMO Foods. FN 5118, Food and Nutrition Seminar. 2000.
- Transgenic and Irradiated Foods. Issues in Food and Nutrition. 1999.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. Nov 28 and 30, 2001.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. April 23 and 25, 2001.
- Poultry Production Lecture. ANSC 3302, Livestock Production, April 19, 2001.
- Food Irradiation in a Safe Food Supply. HLTH 3302. Current Trends in Health. February 6, 2001.
- Food Irradiation: Improving the Safety of Foods for At-Risk Populations. FN 5118, Food and Nutrition Seminar. February 5, 2001.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. November 29 and December 1, 2000.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. April 17 and 19, 2000.
- Food Irradiation in a Safe Food Supply. FN 5118, Food and Nutrition Seminar. April 6, 2000.
- Controversy Over GMO Foods. FN 5118, Food and Nutrition Seminar. February 7, 2000.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. December 1 and 8, 1999.
- Transgenic and Irradiated Foods. Issues in Food and Nutrition. November 1, 1999.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. April 26 and 28, 1999.
- Poultry Science Lectures. ANSC 1401, Introduction to Animal Science. Oct. 28 and 30, 1998.
- Poultry Production Lecture. ANSC 3302, Livestock Production, April 21, 1998.
- Poultry Science Lectures. ANSC 1301, Introduction to Animal Science. April 8 and 13, 1998.
- Poultry Science Lectures. ANSC 1301, Introduction to Animal Science. October 12 and 15, 1997.
- Poultry Science Lecture. ANSC 1301, Introduction to Animal Science. April 30, 1997.
- Poultry Production Lecture. ANSC 3302, Livestock Production, April 24, 1997.
- FFA Poultry Judging FFA. AGED 3331, February 11, 1997.
- Poultry Science lecture. ANSC 1301, Introduction to Animal Science. December 1996.



- FFA Poultry Judging FFA. AGED 3331, September 1996.
- Poultry Production Lecture. ANSC 3302, Livestock Production, April 1996.
- Poultry Science lecture. ANSC 1301, Introduction to Animal Science. April 1996.
- Poultry Science lectures (2) and labs. ANSC 1301, Introduction to Animal Science. F 95
- Poultry Science lectures (2) and labs. ANSC 1301, Introduction to Animal Science. S 95
- Poultry Science lectures (2) and labs. ANSC 1301, Introduction to Animal Science. F 94
- Poultry Science lectures (2) and labs. ANSC 1301, Introduction to Animal Science. S 94
- Poultry Science lectures (2) and labs. ANSC 1301, Introduction to Animal Science. F 93
- FFA Poultry Judging. AGED 3331, February 10, 1993.
- Thompson, L.D., A.C. Welch and R. Mitchell. Tartrate Stability in Chenin Blanc Wines. F&N 5118 Graduate Seminar, February 17, 1993.
- FFA Poultry Judging. AGED 3331, February 13, 1992.
- Poultry Judging for Agri-science Student Teachers, AGED 4303, February 1991.
- Thompson, L.D. and L.R. Bye. Cholesterol Degradation in Meat Systems by *Rhodococcus equi*. F&N 5118 Graduate Seminar, Oct. 31, 1990.
- Sanitary Controls. Guest lecturer for F&N 4301. Food and the Consumer, March 5, 1989.
- Current Issues in Food Sanitation. Guest lecturer for F&N 5332, Issues in Food Science, June 13, 1988.
- HACCP System. Guest lecturer for F&N 5332, Issues in Food Science, July 20, 1987.
- Food Handling Procedures. Hospitality Training and Employment Program, July 16, 1987.

#### **K -12 OUTREACH**

- **State FFA Agriscience Fair Contest.** Texas FFA Agriscience Fair Judge. Corpus Christi, TX. July 14, 2015.
- **Christ the King High School.** Science Fair Judge. 2015.
- **State FFA Agriscience Fair Contest.** Texas FFA Agriscience Fair Judge. Division II Teams. Dallas, TX. July 10, 2013.
- **Christ the King High School.** Science Fair Judge. Jan 30, 2013.
- **State FFA Science Fair Contest.** Texas FFA Agriscience Fair Judge. Division II – Plant Systems. Corpus Christie, TX. July 12, 2012.
- **Christ the King High School.** Science Fair coach. Sodium content in bacon products. Blake Leatherwood. Placed first in District. 2011 to 2013.
- **Ag-in-the-Bag Program. Bubbles in Food.** Texas Tech University. Mini classes on food science for 1,300 4<sup>th</sup> and 5<sup>th</sup> graders. October 26 to 28, 2010.
- **Upward Bound Q.U.E.S.T. Program.** Food Sciences – Careers and Hands-on Food Science Experiences. February 6, 2010. 32 high school attendees.
- **Ag-in-the-Bag Program. Bubbles in Food.** Texas Tech University. Mini classes on food science for 1,500 4<sup>th</sup> and 5<sup>th</sup> graders. October 13 to 15, 2009.
- **Careers in Food Science.** Seniors from Hobbs High School. Texas Tech University. April 23, 2009.
- **Ag-in-the-Bag Program. Bubbles in Food.** Texas Tech University. Mini classes on food science for 1,500 4<sup>th</sup> and 5<sup>th</sup> graders. October 14 to 16, 2008
- **Ag-in-the-Bag Program. Bubbles in Food.** Floyd and Hale Counties. Floyadada, TX. 3<sup>rd</sup>, 4<sup>th</sup> and 5<sup>th</sup> Graders. September 16, 2008.
- **State FFA Science Fair Contest.** Science Fair Judge. State Convention, Texas Tech University, Lubbock, TX. July 16, 2008.
- **Water and the Agriscience Fair Student Workshop Schedule.** Zoology/Animal Science and Water Issues. Texas Tech University, Lubbock, TX. July 14, 2008.
- **Ag-in-the-Bag Program . Bubbles in Food.** Texas Tech University. Mini classes on food science for 1,500 4<sup>th</sup> and 5<sup>th</sup> graders. October 2007

- **Ag-in-the-Bag Program. Bubbles in Food.** Texas Tech University. Mini classes on food science for 1,500 4<sup>th</sup> and 5<sup>th</sup> graders. October 2006
- **4-H Food and Nutrition Project - Ballinger, TX.** L.D. Thompson and J. Kiker. Dairy products: Ice cream, whipped cream and butter. Three-hour session on dairy products and their manufacture. Held at Texas Tech University. 8 attendees. August 2, 2006.
- **Upward Bound – Science of Food Science.** D. G. Lakins and L.D. Thompson. Texas Tech University. Senior high school students who will be first generation college attendees. Three-hour session on the science foams and emulsions. 26 attendees. June 15, 2006.
- **Career Exploration - Food Science.** L.D. Thompson. Frenship Junior High School Career Day. Three 45-minute sessions to 70, 7<sup>th</sup> and 8<sup>th</sup> grade science students on careers in food science. Frenship, TX. May 11, 2006.
- **Ag-in-the-Bag Program . Bubbles in Food.** Texas Tech University. Mini classes on food science for 1,500 4<sup>th</sup> and 5<sup>th</sup> graders. October 2005
- **Career Exploration in Animal and Food Sciences.** Tour and presentation. Frenship High School Career Connections students. Texas Tech University. 25 students. November 2005.
- **Career Exploration in Food Science.** Caprock Girl Scout Council. Lubbock, TX. One-hour session. 20 students. November 2005.
- **Science It's A Girl Thing.** Food Science. Texas Tech University K. Evenson, L. Branham, D. Childs, L.D. Thompson. June and July 2005.
- **Food Science Extravaganza.** Science Spectrum, Lubbock, TX. Ice Cream Demonstration. About 500 children attended. April 1 and 2, 2005.
- **Food Science. Career Day.** Dimmitt High School. February. 2004. Four sessions.
- **Science It's A Girl Thing.** Texas Tech University. Eggs citing! Alvarado, C., L.D. Thompson, and K. Paske. 2003.
- **Science Fair Judge.** Haynes Elementary School. 2003 and 2004.
- **Wise Program.** Expert resource for high school students involved in program. Respond to about 60 emails with questions regarding organic foods and food safety. 2002.
- **What's a Food Scientist?** Neil Wright Elementary School. Presentation and awarding of honor roll certificates. May 1996.
- **Careers in Food Science.** Panhandle High School Career Day, Panhandle, TX, 1995. 2 sessions.
- **Careers in Food Science.** Panhandle High School Career Day, Panhandle, TX, 1994. 2 sessions.
- **What is Food Technology?** Hockley County 4-H Food and Nutrition group, Texas Tech University, Departmental tour and hands-on lab. 1992.
- **Learn About Poultry.** Ag Education Day. Lorenzo and Crosbyton Elementary Schools 4<sup>th</sup> and 5<sup>th</sup> grade. Crosby County Extension Service. Presented six classes on egg and poultry production. 110 participated. 2001.
- **Food Science as a Career.** Martin Elementary School Career Day. 1992.
- **Introduction to Food Technology.** Hands-on seminar for 20 gifted students (6-10th grade) from Shallowater, TX. 1992.
- **Microbes and Food. Science Day,** a regional conference for K-12 teachers of science, Texas Tech University, Lubbock, TX, March 1987.
- **Microbes and the Food You Eat.** Mahon Elementary 4th grade class. Adopt-A-Classroom project. 1986

### Community Programs

- **Animal and Food Sciences.** TALL XIV Program. Lubbock, TX. Oct. 2014.
- **Animal and Food Sciences.** TALL XIV Program. Lubbock, TX. Oct. 23, 2012.
- **Animal and Food Sciences.** TALL XII Program. Lubbock, TX. Nov. 26, 2010.
- **Animal Agriculture Industry.** Focus Lubbock. Lubbock, TX. Nov. 20, 2009.
- **Animal Agriculture Industry.** Leadership Lubbock. Lubbock, TX. Nov. 17, 2009.
- **Food Safety and Produce.** United Supermarket, Lubbock, TX. September 6, 2008.

- **Animal and Food Sciences Programs.** Tour and Program. Texas Tech University. Altrusa International of Lubbock. 2005.
- **Animal and Food Sciences Programs.** Tour and Program. Texas Tech University. Buster's Gin clients. 2005.

## **CONTEST OFFICIATING AND SUPERVISION**

1. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 26, 2014.
2. Superintendent. FFA Dairy Foods Career Development Event for Area 1 and 2, Texas Tech University. April 12, 2014.
3. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Area 1 and 2, Texas Tech University. April 12, 2014.
4. Superintendent. FFA Dairy Foods Career Development Event for Texas Tech Invitational Contest, Texas Tech University. April 5, 2014.
5. Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech University, Invitational. April 5, 2014.
6. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 20, 2013.
7. Superintendent. FFA Dairy Foods Career Development Event for Area 1 and 2, Texas Tech University. April 6, 2013.
8. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Area 1 and 2, Texas Tech University. April 13, 2013.
9. Superintendent. FFA Dairy Foods Career Development Event for Texas Tech Invitational Contest, Texas Tech University. April 6, 2013.
10. Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech University, Invitational. April 6, 2013.
11. Superintendent. 4-H Round-Up Invitation Poultry Contest. Texas Tech University. June 14, 2012.
12. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 21, 2012.
13. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 14, 2012.
14. Superintendent. FFA Dairy Foods Career Development Event for Texas Tech Invitational Contest, Texas Tech University. March 31, 2012.
15. Co-Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech University. March 31, 2012.
16. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 16, 2011.
17. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 6, 2011.
18. Superintendent. FFA Dairy Foods Career Development Event for Texas Tech Invitational Contest, Texas Tech University. March 31, 2011.
19. Co-Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech University. March 31, 2011.
20. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 17, 2010.
21. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 10, 2010.
22. Superintendent. FFA Dairy Foods Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 10, 2010.
23. Co-Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech Invitational Contest, Texas Tech University. March 25, 2010.

24. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 18, 2009.
25. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 4, 2009.
26. Co-Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech Invitational Contest, Texas Tech University. March 26, 2009.
27. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 19, 2008.
28. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 12, 2008.
29. Co-Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech Invitational Contest, Texas Tech University. March 27, 2008
30. Co-Superintendent. FFA Dairy Foods Career Development Event Texas Tech Invitational Contest, Texas Tech University. March 2007.
31. Co-Superintendent and Official Judge. FFA Poultry Career Development Event for Texas Regions 1 and 2, Texas Tech University. April 2007.
32. Co-Superintendent and Official Judge. FFA Poultry Career Development Event, Texas Tech Invitational Contest, Texas Tech University. March 2007
33. Official Judge and Co-Superintendent. FFA Food Science Career Development Event State Contest. Texas Tech University, TX. April 2006.
34. Co-Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. April 2006.
35. Co-Superintendent and Official Judge. Future Farmers of America Poultry Judging Texas Tech Invitational Contest, Texas Tech University. March 2006.
36. Official Judge and Co-Superintendent. FFA Food Science Contest State Contest. Texas Tech University, TX. April 2005.
37. Co-Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. April 2005.
38. Official Judge and Co-Superintendent. FFA Food Science Contest State Contest. Texas Tech University, TX. April 2004.
39. Co-Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 12, 2004.
40. Official Judge and Co-Superintendent. FFA Food Science Contest State Contest. Texas Tech University, TX. April 2003.
41. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 12, 2003.
42. Official Judge and Co-Superintendent. FFA Food Science Contest State Contest. College Station, TX. April 26, 2002.
43. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 6, 2002.
44. Official Judge. FFA Poultry Judging Contest, Clarendon, TX. March 23, 2002. Market egg classes.
45. Official Judge. FFA Poultry Judging Contest. Sweetwater, TX. March 16, 2002.
46. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 7, 2001.
47. Official Judge. FFA Poultry Judging Contest, Clarendon, TX. March 2001. Market egg classes and quiz.
48. Official Judge. FFA Poultry Judging Contest. Sweetwater, TX. March 2001.
49. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 8, 2000.
50. Official Judge. FFA Poultry Judging Contest, Clarendon, TX. March 2000. Market egg classes and quiz.
51. Official Judge. FFA Poultry Judging Contest. Sweetwater, TX. March 2000.

52. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1999.
53. Official Judge. FFA Poultry Judging Contest, Clarendon, TX. March 1999. Market egg classes and quiz.
54. Official Judge. FFA Poultry Judging Contest, West Texas A & M. March 1999. Market egg classes and quiz.
55. Official Judge. FFA Poultry Judging Contest. Sweetwater, TX. March 1999.
56. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1998.
57. Official Judge. FFA Poultry Judging Contest, Clarendon, TX. March 1998. Market egg classes.
58. Official Judge. FFA Poultry Judging Contest. Sweetwater, TX. March 1998.
59. Contributing expert. International Poultry Video Judging Contest. Creative Educational Video. Set-up ready-to-cook broiler and turkey classes for video contests. October 1997.
60. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1997.
61. Official Judge. International Poultry Video Judging Contest. Creative Educational Video. Ready-to-cook broiler and ready-to-cook turkey classes. March 1997.
62. Official Judge. FFA Poultry Judging Contest, Clarendon, TX. March 1997. Market egg classes.
63. Official Judge. FFA Poultry Judging Contest. Sweetwater, TX. March 1997.
64. Superintendent and Official Judge. Future Farmers of America Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1996.
65. Official. FFA Poultry Judging Contest, Clarendon, TX. March 1996. Market egg classes.
66. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1996.
67. Official. Student Training and Education Program (STEP) sponsored by the Texas Emu Association. Evaluated 40 yearling emus raised by 8-15 year-old children. Texas Emu Association Convention, Dallas, TX. First-ever youth program in US for emu stock. June, 1995.
68. Superintendent and Official. FFA Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1995.
69. Official. FFA Poultry Judging Contest, Clarendon, TX. March 1995.
70. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1995.
71. Superintendent and Official. FFA Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1994.
72. Official. FFA Poultry Judging Contest - Exterior and interior egg classes, Clarendon, TX. March 1994.
73. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1994.
74. Superintendent and Official. FFA Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1993.
75. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1993.
76. Official. FFA Poultry Judging Contest, Clarendon, TX. March 1993.
77. Superintendent and Official. FFA Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1992.
78. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1992.
79. Official. FFA Poultry Judging Contest, Clarendon, TX. March 1992.
80. Superintendent and Official. FFA Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1991.
81. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1991.
82. Official. FFA Poultry Judging Contest, Clarendon, TX. March 1991.
83. Judge. Meat Product Competition. West Texas and South Plains Meat Seminar. Lubbock, TX April 21, 1990.
84. Superintendent and Official. FFA Poultry Judging Contests for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1990.
85. Official. FFA Poultry Judging Contest. Sweetwater, TX. March 1990.

86. Superintendent and Official. FFA Poultry Judging Contests for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1989.
87. Superintendent and Official. FFA Poultry Judging Contest for Texas Regions 1 and 2, Texas Tech University. Lubbock, TX, April 1988.
88. Official. Brownfield High School FFA Poultry Judging Contest. March 1988.
89. Assisted with setup of FFA Dairy Products Contest, Texas Regions 1 and 2, Texas Tech University. Lubbock, TX. April 1987.
90. Assisted with setup of FFA Dairy Products Contest, Sweetwater, TX. April 1987.
91. Assisted with setup of FFA Poultry Judging Contest, Texas Regions 1 and 2, Texas Tech University. Lubbock, TX. April 1987.
92. Assisted with setup of FFA Dairy Products Contest, Sweetwater, TX, April 1986.
93. Assisted with setup of FFA Dairy Products Contest, Texas Regions 1 and 2, Texas Tech University. Lubbock, TX. April 1986.
94. Official. FFA and 4-H Poultry Judging Contest. Meat product classes. State Contest. University of Florida. Gainesville, FL. Spring 1985.
95. Official. FFA and 4-H Poultry Judging Contest. Meat and egg product classes. Florida State Fair. Tampa, FL. Spring 1984.
96. Official. FFA and 4-H Poultry Judging Contest. Meat product classes. State Contest. University of Florida. Gainesville, FL. Spring 1984.
97. Official. FFA and 4-H Poultry Judging Contest. Meat and egg product classes. Florida State Fair. Tampa, FL. Spring 1983.
98. Official. FFA and 4-H Poultry Judging Contest. Meat product classes. State Contest. University of Florida. Gainesville, FL. Spring 1983.
99. Official. FFA and 4-H Poultry Judging Contest. Meat product classes. State Contest. University of Florida. Gainesville, FL. Spring 1982.
100. Official. FFA and 4-H Poultry Judging Contest. Meat product classes. State Contest. University of Florida. Gainesville, FL. Spring 1981.

#### **RESEARCH – GRANTS AND CONTRACTS:**

- **USDA/ARS.** \$38,000 (\$38,000). Nutrient composition of meat and meat products. **L.D. Thompson.** 2013-2018.
- **USDA/ARS.** \$35,000 (\$35,000). Nutrient composition of meat and meat products. **L.D. Thompson.** 2013-2018.
- **USDA.** \$955,118. Sowing HOPE: Developing a generation of agricultural change agents in the battles for food safety and food security. M.T. Brashears, M.M. Brashears, L. Branham, E. Dormedy, S. Frazee, G. Lonergan, M.F. Miller, L. Thompson, M. San Francisco, E. Irlbeck. (not funded)
- **USDA/ARS.** \$45,000 (\$45,000). Nutrient composition of meat and meat products. **L.D. Thompson.** 2008-2013.
- **Meat and Livestock Australia (MLA).** \$93,582 (\$18,705.60). Meat Livestock Australia Nutrient Database Nutrient Database Project – retail Lamb Cuts. J.C. Brooks and L.D. Thompson. 2012-2013.
- **National Cattleman’s Beef Association.** \$108,459 (\$54,459). Nutrient Data Improvement - Phase 3B J.C. Brooks and L.D. Thompson. 2011-2012.
- **Houston Livestock Show and Rodeo.** \$30,000 (\$30,000). Graduate Assistantship. Piercy, J. and **L.D. Thompson.** 2012-2013

- **Meat and Livestock Australia (MLA).** \$102,221 (\$33,732.93). Meat Livestock Australia Nutrient Database Project. J.C. Brooks, M.F. Miller, and L.D. Thompson. 2011-2012.
- **USDA/ARS.** \$199,983 (\$199,983). Nutrient composition of meat and meat products. **L.D. Thompson.** 2008-2013.
- **Houston Livestock Show and Rodeo.** \$30,000 (\$30,000). Graduate Assistantship. Piercy, J., and **L.D. Thompson.** 2011-2012.
- **USDA.** \$487,000.80 (\$35,417). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Boyce, M.T. Brashears, J.C. Brooks, S. Harp, M. Miller, D. Reed, P. Takhar, and **L. Thompson.** 2010-2012.
- **National Cattleman’s Beef Association.** \$63,312 (\$31,656). Phase 3A (Beef Loin and Round) – Nutrient Data Improvement. J.C. Brooks and L.D. Thompson. 2011-2012.
- **Houston Livestock Show and Rodeo.** \$90,000 (\$30,000). Graduate Assistantship. Piercy, J., K.R. Pond and **L.D. Thompson.** 2010-2011.
- **National Cattleman’s Beef Association.** \$114,022 (\$57,011). Phase 2B (Rib and Plate) – Nutrient Data Improvement. J.C. Brooks and L.D. Thompson. 2010-2011.
- **National Cattleman’s Beef Association.** \$60,418 (\$30,209). Phase 2B (Rib and Plate) – Nutrient Data Improvement. J.C. Brooks and L.D. Thompson. 2009-2010.
- **Houston Livestock Show and Rodeo.** \$12,600 (\$6,300). Graduate Assistantship. Piercy, J., K.R. Pond, and **L.D. Thompson.** 2009.
- **National Pork Board.** \$90,068 (\$90,068) Nutritional analysis of pork loin cuts – priority level II. **L. Thompson.** 2008-2009.
- **USDA/CSREES.** \$442,728 (\$44,772.80). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Boyce, M.T. Brashears, J.C. Brooks, S. Harp, M. Miller, D. Reed, P. Takhar, and **L. Thompson.** 2009-2011.
- **National Beef Cattleman’s Association.** \$165,888 (\$84,602.88). Beef nutrient database improvement research – Phase 1B. J.C. Brooks and **L.D. Thompson.** 2009.
- **National Pork Board.** \$90,068 (\$90,068) Nutritional analysis of pork loin cuts – priority level I. **L. Thompson.** 2008-2009.
- **USDA/ARS.** \$70,652 (\$70,652). Nutrient composition of meat and meat products. **L.D. Thompson.** 2008-2013.
- **USDA/ARS.** \$85,407 (\$85,407). Nutrient composition of meat and meat products. **L.D. Thompson.** 2008-2013.
- **USDA/CSREES/NRI.** \$320,933 (\$96,279.90). Reducing fat uptake in coated fried foods using multiscale hybrid mixture theory based predictive modeling experimental validation. P. Takhar, C.Z. Alvarado and **L.D. Thompson.** 2008-2010

- **USDA/CSREES/Integrated Food Safety.** \$599,840 (\$197,947.20). Food safety compliance and development of online training for hot and cold self-service bars. C.Z. Alvarado, M. Binkley, L.D. Thompson, S. Burris, J. Rupnow, and G. Loneragan. 2008-2011.
- **USDA/AMS.** \$102,000 (\$20,400). Pilot program to enhance U.S. beef export to Vietnam. S. Harp, **L.D. Thompson**, M.F. Miller, J.C. Brooks, J. Boyce, D. Reed, and J. Lusk. 2008-2009
- **National Beef Cattleman's Association.** \$66,589 (\$33,294.50). Beef nutrient database improvement. J.C. Brooks and **L.D. Thompson**. 2008.
- **TTU VP for Research Enrichment Competition.** \$34,961 (\$17,480.50). What's on your table? A pilot study examining the consumer environment of foodservice establishments. M. Binkley and **L.D. Thompson**. 2008-2009.
- **USDA/CSREES.** \$830,183 (\$84,905.10). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Boyce, M.T. Brashears, J.C. Brooks, S. Harp, M. Miller, D. Reed, P. Takhar, and **L. Thompson**. 2008-2010.
- **USDA/ARS.** \$41,411 (\$41,411). Nutrient composition of poultry. **L. Thompson**. 2003-2008.
- **National Pork Board.** \$46,254 (\$46,254). National survey of nutrient composition of ground pork. **L.D. Thompson**. 2007.
- **USDA/CSREES.** \$1,276,714 (\$88,670.19). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Blanton, C. Brooks, J. Boyce, S. Harp, L. Hoover, M. Miller, K. Pond, and **L. Thompson**. 2006-2010.
- **National Aeronautical and Space Administration.** \$919,692 (\$27,590.76). E. Peffley, P. Pare, and **L. Thompson** (PIs for Salad Crop Culture). Control Software, Water Reclamation, Nanotechnology, Autonomous Inspection and Salad Crop Culture. Plant culture strategy for perishable salad crops with applications for space program. 2006-2009.
- **National Aeronautical and Space Administration.** \$120,767 (\$29,760). Control systems, water recovery, human factors and plant growth research. E. Peffley, P. Pare, L. Thompson, and D. Tissue. 2006-2007.
- **Brinker International.** \$55,000 (\$14,000). Validation of Chili's life. M.M. Brashears, L.D. Thompson, C.Z. Alvarado, and J.C. Brooks. 2005-2006.
- **National Aeronautical and Space Administration.** \$300,000 (\$74,760). Control systems, water recovery, human factors and plant growth research. E. Peffley, P. Paré, **L. Thompson**, and D. Tissue. 2005-2006
- **USDA/CSREES.** \$1,497,000 (\$33,109). Community based approaches to overweight and obesity among young children in west Texas. C. Esperat, D. Williams, D. Feng, A. Islas, T. Xu, R. Hastings, G. Valdez, L. Billings, **L. Thompson**, M. Boylan, M-C. Chyu, D. Reed, J. Borrego, and J. Zevallos. 2006-2008.
- **Houston Livestock Show and Rodeo.** \$12,600 (\$6,300). Graduate Assistantship. Piercy, J., Pond, K.R. and **L.D. Thompson**. 2007-2008.



- **USDA/ARS.** \$100,000 (\$100,000). Nutrient composition of poultry. **L. Thompson.** 2003-2008.
- **USDA/CSREES.** \$811,520 (\$56,806). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Blanton, C. Brooks, J. Boyce, L. Hoover, M. Miller, K. Pond, and **L. Thompson.** 2005-2006.
- **USDA/ARS.** \$223,161 (\$223,161). Nutrient Composition of Poultry. **L. Thompson.** 2003-2005.
- **USDA/CSREES.** \$203,000 (\$12,449). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Blanton, C. Brooks, J. Boyce, L. Hoover, M. Miller, K. Pond, and **L. Thompson.** 2004-2005.
- **Wirebelt Company.** \$34,100 (\$8,525). Comparison of wire and plastic belts on microbial load and biofilm formation. M. Brashears, C. Alvarado and **L. Thompson.** 2004-2005.
- **College of Human Sciences Multidiscipline Grant.** 2004. \$10,000 (\$2,000). Pilot project to ascertain what motivates consumers to buy organic food in the U.S. S. Harp, L. Hoover, K. Harris, J. Boyce, and **L. Thompson**
- **USDA/CSREES.** \$232,252 (\$11,612). Center of Food Industry Excellence. M. Brashears, A. Alvarado, J. Blanton, C. Brooks, J. Boyce, L. Hoover, M. Miller, K. Pond, and **L. Thompson.** 2003-2004.
- **U.S. Poultry and Egg Association.** \$27,507 (\$6,876). Marination of turkey breast fillets to control the growth of *Listeria monocytogenes* and improve meat quality. C.Z. Alvarado, **L. Thompson,** M. Brashears, and S. Birkhold. 2003-2004.
- **National Aeronautical and Space Administration.** \$450,000 (\$45,000). Plant carbon allocation and partitioning of metabolites in a closed growth facility Year 4. E.B. Peffley, C. Green, P. Pare, **L.D. Thompson,** and D. Tissue. 2003-2004.
- **National Aeronautical and Space Administration.** \$430,000 (\$33,500). Plant carbon allocation and partitioning of metabolites in a closed growth facility Year 3. E.B. Peffley, C. Green, P. Pare, **L.D. Thompson,** and D. Tissue. 2002-2003.
- **National Aeronautical and Space Administration.** \$402,797 (\$29,940). Plant carbon allocation and partitioning of metabolites in a closed growth facility Year 2. E.B. Peffley, C. Green, P. Pare, **L.D. Thompson,** and D. Tissue. 2001-2002.
- **TTU – ORS Multidisciplinary Seed Grants.** \$18,700 (\$4,675). Impact of high-speed immersion chilling on microbiological and sensory quality of produce. **L.D. Thompson,** H.C. Hoover, K. Wu and M. Brashears. 2002-2003.
- **TTU College of Agricultural Sciences and Natural Resources Undergraduate Research Program.** \$500 (\$500). Shelf-life of marinated poultry. H. Buses and **L.D. Thompson.**
- **Higher Education Coordinating Board Advanced Technology Program.** \$121,800 (\$60,900). Impact of high-speed chilling/freezing on microbial and sensory quality of TX cantaloupe and \$50,000 Supachill U.S.A., Inc. **L.D. Thompson,** H.C. Hoover, K. Wu, and M. Brashears. 2001-2002.

- **National Aeronautical and Space Administration.** \$350,000 (\$73,200). Plant carbon allocation and partitioning of metabolites in a closed growth facility Year 1. E.B. Peffley, C. Green, P. Pare, **L. Thompson**, D. Tissue. 2000-2001.
- **Honors College Undergraduate Research Fellow** 1999-2000. Fellow: Jennifer Brorman. Sponsor: **L.D. Thompson**.
- **Honors College Undergraduate Research Fellow** 1999-2000. Fellow: Lee Ong. Sponsor: E.A. Fox and **L.D. Thompson**.
- **Plains Cooperative Oil Mill, Inc.** \$67,519 (\$22,506). Chemical and functional properties of cottonseed oil as a deep fat frying medium. \$42,687 in funding, \$24,832 in equipment. **L.D. Thompson**, L.C. Hoover, and C.K. Wu. 1999-2000.
- **Texas Smart Jobs Program.** \$11,000 (\$11,000). Food Technology for the Food Industry. **L.D. Thompson** and M. Sanders. Funding for course development and instruction for food industry professionals in West Texas. 1998.
- **National Pork Producers Council.** \$52,000 (\$13,000). Improvement of retail case life and microbiological safety of pork products in retail and deli service cases. M.F. Miller, M.A. Carr, **L.D. Thompson**, and C.B. Ramsey. 1997.
- **State Appropriation.** \$48,000 (\$8,000). Using precision agriculture technology to enhance peanut yield and quality in the Texas High Plains. A.M. Schubert, P.A. Dotray, J.W. Keeling, G.A. Osburn. **L.D. Thompson**, and T. Doederlein. 1997.
- **Institute for Nutritional Sciences TTU.** \$5,000 (\$1,666). Effects of yogurt with and without Active cultures on vaginal candidal infection in women with diabetes mellitus. **L.D. Thompson**, K. Chauncey, and M. Boylan. 1995-1996.
- **National Pork Producers Council.** \$29,958 (\$5,991). Production management system and preslaughter feed withdrawal time effects on the development of a HACCP system for the control of pathogens on pork. M.F. Miller, C.B. Ramsey, **L.D. Thompson**, J.J. McGlone, and M. Silva. 1994.
- **Emu Marketing Unlimited, Inc.** \$92,000 (\$46,000). Composition, palatability and consumer acceptance of emu meat. **L.D. Thompson** and L.C. Hoover. 1994-1995.
- **Advanced Micro Concepts, Inc.** - \$6,000 (\$6,000). Lactobacillus culture "activity" in animal feeds. **L.D. Thompson**. 1993-1994.
- **State Line Item Appropriation Beef Research.** \$4,000 (\$4,000). Effect of microwave thawing and various cooking methods on safety and quality of beef patties. **L D. Thompson** and L. H. McKee. 1992-1993.
- **Institute for Nutritional Sciences TTU.** \$10,000 (\$5,000). Fat and cholesterol reduction in raw and cooked meats utilizing solvent extraction. **L.D. Thompson** and H.W. Parker. 1991-1992.
- **College of Home Economics Research Institute.** \$4,000 (\$1,000). Availability of equipment to support integrated waste management systems in school foodservice operations. L.C. Hoover, **L.D. Thompson** and L. Huffman. 1991-1992.

- **Americana Foods, Inc.** \$22,190 (\$11,095). Funded by Americana Foods, Inc. and various donors. Yogurt studies in food technology. **L.D. Thompson**, R. M. Miller and A. Mistry. 1991-1992.
- **Institute for Nutritional Sciences TTU.** \$6,500 (\$6,500). Cholesterol degradation in model meat systems and in an emulsified fermented meat product by *Rhodococcus equi*. **L.D. Thompson**. 1990-1991.
- **State Line Item Appropriation for Enology and Viticulture.** \$12,500 (\$4,166). Measurement of potassium and calcium levels in grapes and wines. R. A. Mitchell, L. D. Thompson and W. N. Lipe. 1990-1991.
- **Daniel L. and Cheryl L. Brackeen Fund of Communities Foundation of Texas, Inc.** Americana Foods, Inc. Research Project. \$10,000 (\$10,000). Compositional changes during yogurt fermentation, subsequent freezing and storage. **L.D. Thompson** and A. Mistry. 1989-1990.
- **State Line Item Appropriation Beef Research.** \$2,340 (\$780). The palatability and retail case-life of steaks obtained from feedlot steers fed ractopamine HCl. **L.D. Thompson**, G.W. Davis, C.B. Ramsey and C.J. Dietzel. 1989-1990.
- **State Line Item Appropriation Beef Research.** \$1,600 (\$400). Effects of ractopamine on muscle enzyme activities and the tenderness of beef cattle. C.K. Wu, C.B. Ramsey, G.W. Davis and **L.D. Thompson**. 1988-1989.
- **State Line Item Appropriation Beef Research.** \$3,000 (\$1,500). 1987-1988.
  - Effect of pH on emulsion stability and capacity and sensory qualities of frankfurter formulations containing glandless cottonseed flour.
  - The storage stability of frankfurter formulations containing glandless cottonseed flour. **L.D. Thompson**, C.J. Dietzel and C.B. Ramsey.
- **Private donation.** \$1,000 (\$500). Comparison of dairy yogurt and soy-based yogurt fermented by lactic cultures. **L.D. Thompson**, Y.J. Cheng and H. Brittin. 1987-1988.
- **State Line Item Appropriation Beef Research.** \$6,761 (\$3,380.50). Effect of marbling, fat trim level and doneness on nutrient content, cooking losses and palatability of cooked beef steaks. C.B. Ramsey and **L.D. Thompson**. 1986-1987.

## **PUBLICATIONS:**

### **THESIS AND DISSERTATION**

- **Thompson, L.D.** 1986. The effect of post-mortem electrical stimulation on the texture of hot-boned, chilled-boned and age-boned broiler breast fillets. Ph.D. Dissertation. University of Florida, Gainesville, FL.
- **Thompson, L.D.** 1983. Emulsion and storage stabilities of emulsions incorporating MDPM and various soy flours. M.S. Thesis. University of Florida, Gainesville, FL.

### **REFEREED PUBLICATIONS**

#### **Published, In Press or Accepted (72)**

1. Dinh, T.T.N., D.H. Nguyen, S.S. Harp, L.D. Thompson, and J.C. Brooks. Gaining insight into marketing strategies and retailer perceptions of US beef in Vietnam: A focus group approach. J Food Marketing Products. (In Preparation)

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3. J.R. Williams, J.M. Roseland, Q.V. Nguyen, J.C. Howe, K.Y. Patterson S. Fairly and L.D. Thompson. Nutrient composition and nutrient retention in enhanced and non-enhanced whole turkeys. *J. Food Composition and Analysis*. (In preparation)
4. Roseland, J.M., Q.V. Nguyen, J.R. Williams, L.W. Douglass, K.Y. Patterson, J.C. Howe, J.C. Brooks, **L. Thompson**, D.R. Woerner, T.E. Engle, J.W. Savell, K. Gehring, A. Cefelli, and S. McNeill. Protein, fat, moisture and cooking yields from a U.S. study of retail beef cuts. *Journal of Food Composition and Analysis*. 43: 131-139.
5. Acheson, R.J., D.R. Woerner, K.E. Belk, T.E. Engle, T.R. Brown, J.N. Martin, J.C. Brooks, A.M. Luna, **L.D. Thompson**, H.L. Grimes, J.W. Savell, K.B. Harris, L.W. Douglass, J.C. Howe, K.Y. Patterson, J.M. Roseland, J.R. Williams, A. Cefelli, and J.L. Leheska. Nutrient Database Improvement Project: The influence of USDA Quality Grade, Yield Grade and gender on the separable components and proximate composition of raw and cooked retail cuts from the beef chuck. *Meat Science*. (Accepted)
6. West, S.E., K.B. Harris, A.N. Haneklaus, J.W. Savell, **L.D. Thompson**, J.C. Brooks, J.K. Pool, A.M. Luna, T.E. Engle, J.S. Schutz, D.R. Woerner, S.L. Arcibeque, K.E. Belk, L. Douglass, J.M. Leheska, S. McNeill, J.C. Howe, J.M. Holden, M. Duvall, and K. Patterson. 2014. Nutrient Database improvement project: The influence of UC. SDA Quality, and yield grade on the separable components and proximate composition of raw and cooked retail cuts from the beef chuck. *Meat Science*. 97:558-567.
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## **ABSTRACTS, SCIENTIFIC PRESENTATIONS, AND POSTERS SESSIONS (141)**

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2. Williams, J.R., J.M. Roseland, Q.V. Nguyen, K.Y. Patterson, and L.D. Thompson. Changes in sodium and other minerals for enhanced pork top loin chops between 2007 to 2014. Food and Nutrition Conference and Expo. Academy of Nutrition and Dietetics. Nashville, TN. October 3 to 6, 2015
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5. Martin, J., J. Lyte, J. Legako, **L. Thompson**, K. Surowiec, and J.C. Brooks. 2014. Volatile compounds related to ground beef and spoilage. Reciprocal Meat Conference, June 15 to 18, 2014. University of Wisconsin, Madison, WI. AMSA Reciprocal Meats Conference Abstracts #83. (Abstract and Poster)



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19. Ward, S. M.F. Miller, A. Echeverry, L. Garcia, G.H. Loneragan, A. Pond, T. Jackson, **L. Thompson**, S. Jackson, J.C. Brooks, R.G. Ramirez Porras, G. Cervera, and M.M. Brashears. 2012. Reduction of

- Salmonella using lactic acid and potassium lactate on non-federally inspected whole muscle beef steaks purchased in meat markets in Mexico. Presented at the Annual Meeting of the International Association for Food Protection, Providence, RI. July 21-25, 2012.
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  23. Hartzog-Hawkins, A., A. Echeverry, T. Brashears, **L.D. Thompson**, M.F. Miller, J. Zamora, L. Garcia, C. Narvaez Bravo, L. Lemons, M. Shaw, A. Pond, H. Ruiz, A. Calle, M. Maradiaga and M.M. Brashears. 2012. Organizational climate and food safety training change employee behaviors and pathogen loads in non-inspected beef packing plants in Mexico. Presented at the 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP). July 22-25, Providence, RI.
  24. Wolf, M., M. Miller, A. Parks, G. Loneragan, A. Garmyn, **L. Thompson**, and M.M. Brashears. 2012. Validation of lactic acid dip and spray in reducing *Escherichia coli* O157:H7, *Salmonella* and non-O157 shiga-toxigenic *E. coli* (STEC) on beef trim and ground beef. . Presented at the 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP). July 22-25, Providence, RI.
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  26. Brown, T.R., M.M. Brashears, C. Chancey, J.N. Martin, A. Echeverry, S.P. Jackson, **L.D. Thompson**, and J.C. Brooks. 2011. Influence of lactic acid spray applied in a cold environment and vacuum packaged storage on the presence of *Escherichia coli* O157:H7 on beef strip loins. Reciprocal Meat Conference.
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  29. Rowell, A. C. Alvarado, **L. Thompson**, S. Burris, and M. Binkley. 2011. Evaluation of food safety training and practices targeting hot/cold self service bars in retail establishments. Annual Meeting of the International Association of Food Protection (IFAP), July 31 – August 3, 2011. Milwaukee, Wisconsin.
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40. Takhar, P. **L.D. Thompson**, and C.Z. Alvarado 2010. Transport mechanisms during deep fat frying of chicken nuggets. 2011 USDA-AFRI project Director's Meeting, project #2009-35503-05279. July 2011.
41. Binkley, M., S. Nanivadekar, **L. Thompson** and M. Brashears. 2010. Microbial testing of the consumer environment in foodservice establishments: A pilot study. National Environmental Health Association 74<sup>th</sup> Annual Educational Conference and Exhibition. Albuquerque, NM. June 6 to 9, 2010.
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44. Arant, T.L., H.A. Brady, H. Hernandez, **L.D. Thompson**, and R. Lock. 2010. The benefits of therapeutic riding on the social skills and speech in children diagnosed with autism spectrum disorders. Accepted for presentation at the National Meeting for North American Riding for the Handicapped Association. Denver, CO. November, 2010.
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  49. Kusuma, S.C., P.S. Takhar, C.Z. Alvarado, and **L.D. Thompson**. 2008. Effect of methylcellulose coating on moisture loss, fat uptake, and sensory attributes of fried chicken nuggets. Annual Meeting of the Institute of Food Technologists. New Orleans, LA. June, 2008.
  50. Pyle, A.A., H.A. Brady, J.J. McGlone, **L.D. Thompson** and D.E. Lawver. 2008. Evaluation of stress in horses in hippotherapy programs. Southern Section Meeting of the American Society of Animal Scientists, Dallas, TX February 4-5, 2008.
  51. Pyle, A., H.A. Brady, J.J. McGlone, **L.D. Thompson** and D.E. Lawver. 2007. Measurements of stress in therapy horses-Are there warning signs out there? North American Riding for the Handicapped Association Annual Meeting, Anaheim, CA. November, 2007.
  52. Blair, L., H. Brady, S. Tardif, **L. Thompson**, M. Arns, and D. Hardy. 2007. Expression and localization of zonadhesin in different age stallions. Presented at the Equine Science Society Meeting, Hunt Valley, MD, June 5-8, 2007. Twentieth Symposium Proceedings. pp.163-164.
  53. Dinh, T.T.N., **L. D. Thompson**, J.C. Brooks, M.F. Miller, and J.R. Blanton. 2007. Cholesterol quantification in meat and meat products. Bob Albin Graduate Poster Competition. April 20, 2007.
  54. Dinh, T.T.N., **L. D. Thompson**, J.C. Brooks, M.F. Miller, and J.R. Blanton. 2007. Cholesterol quantification in meat and meat products. Texas Tech University Graduate School Research Competition. April 2007. Second place in Agriculture division.
  55. Liu, M.E., L.C. Hoover, S.S. Harp, and **L.D. Thompson**. 2007. Measuring US College Student's Organic Food Consumption Behavior: Instrument Reliability and Validity. The 5<sup>th</sup> APac-CHRIE (Asia Pacific International Council on Hotel, Restaurant and Institutional Education) and the 13<sup>th</sup> APTA (Asia Pacific Tourism Association) Joint Conference. Beijing, China. May 24-27, 2007.
  56. Lopez, A., A.M. Luna, C.Z. Alvarado, **L.D. Thompson**, and M.M. Brashears. 2007. Carbon monoxide in MAP chicken breast fillets and drum as a food safety intervention to reduce pathogen loads and extend shelf-life. Poultry Science Association Annual Meeting. San Antonio, TX. July 8 to 11, 2007. Oral presentation.
  57. Kiker, J., J. Howe, J. Holden, J. Boyce, A. M. Luna, C.Z. Alvarado, and **L. Thompson**. 2007. Nutritional composition of fried and raw enhanced or non-enhanced chicken breast fillets. Poultry Science Association Annual Meeting. San Antonio, TX. July 8 to 11, 2007. Oral presentation.
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  59. Boylan, M. C. Esperat, D. Feng, D. Reed, **L. Thompson**, M. Chyu, J. Borego. 2007. Transformation para salud: An Infrastructure for prevention and control of overweight in young children. American Dietetic Association Annual Meeting. Poster presentation.
  60. Aggarwal D., C. Alvarado, C. Brooks, D. Wester, A. Tittor, A.M. Luna, and **L. Thompson**. 2007. Quality of shell eggs stored under modified atmosphere packaging using gas mixtures containing CO and CO<sub>2</sub>. Poultry Science Association Annual Meeting. San Antonio, TX. July 8 to 11, 2007. Oral presentation.
  61. Park, O-H., **L. Thompson**, J. Boyce, and L. Hoover. 2007. Improvement of quality on frozen cantaloupes: trained panel sensory evaluation. Institute of Food Technologists 2007 Annual Meeting, July 26-30, 2007. Poster presentation.
  62. Nickle, M., J.C. Howe, R.L. Cutrufelli, J.M. Holden, **L.D. Thompson**, A.M. Luna, and L.W. Douglass. 2007. Moisture and fat content of extra crispy fried chicken skin from breast, thigh, drum

- and wing. Annual Meeting of Experimental Biology, Washington D.C. April 28 to May 2, 2007. Poster presentation.
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  65. Reicks, A.L., C.P. Lyford, C.J. Brooks, **L.D. Thompson**, and M.F. Miller. 2006. Factors affecting consumer motivation for purchasing fresh beef steaks by demographics. Reciprocal Meat Conference, University of Illinois, June 18-21, 2006. Poster
  66. Dinh, T.T.N., J.R. Blanton, **L.D. Thompson**, J.C. Brooks, and M.F. Miller. 2006. Fatty acid profile of *Longissimus* muscle in divergent breeds of cattle. Reciprocal Meat Conference, University of Illinois, June 18-21, 2006. Presentation.
  67. Kiker, J.K., J.C. Howe, J.H. Holden, C.Z. Alvarado, J. Boyce, A.M. Luna, and **L.D. Thompson**. 2006. Nutritional composition of grilled and raw enhanced and non-enhanced chicken breast fillets. Poultry Science Association Annual Meeting 2006. Edmonton, Alberta, Canada. July 16-19, 2006. Poster presentation.
  68. Kiker, J.K., J.C. Howe, J.H. Holden, C.Z. Alvarado, J. Boyce, A.M. Luna, and **L.D. Thompson**. 2006. Nutritional composition of grilled and raw enhanced and non-enhanced chicken breast fillets. Fifth Annual Graduate Research Poster Competition, The Graduate School, Texas Tech University. April 6, 2006. Poster Presentation.
  69. Kiker, J.K., J.C. Howe, J.H. Holden, C.Z. Alvarado, J. Boyce, A.M. Luna, and **L.D. Thompson**. 2006. Nutritional composition of grilled and raw enhanced and non-enhanced chicken breast fillets. Bob Albin Competition Graduate Research Competition, Animal and Food Sciences, Texas Tech University. March 2006. Poster Presentation
  70. Park, O-H., L. Hoover, **L. Thompson**. 2006. Quality and consumer acceptability of frozen cantaloupes. Institute of Food Technologists 2006 Annual Meeting Technical Program. Book of Abstracts. p. 178. Orlando, FL, June 24 to 28, 2006.
  71. Mueller, S.M., J.C. Howe, J.M. Holden, C.Z. Alvarado, L.M. Boylan, A.M. Luna, D.B. Wester, and **L.D. Thompson**. 2006. Nutritional composition of two flavors of rotisserie chicken obtained from four regions of the United States. Poultry Science Association Annual Meeting 2006. Edmonton, Alberta, Canada. July 16-19, 2006. Poster presentation. Certificate of Excellence for presentation in the Processing, Products and Food Safety Section of Poultry Science Association Annual meeting 2006.
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  74. Showell, B., J. Howe, J. Holden, **L. Thompson**, A. Luna, S. Mueller, and L. Douglass. Comparison of the nutrient content of commercially-prepared rotisserie chicken to roasted chicken. Institute of Food Technologists 2006 Annual Meeting. Technical Program. Book of Abstracts. p. 73. Orlando, FL, June 24 to 28, 2006.
  75. Liu, M.E., L.C. Hoover, S.S. Harp, and **L.D. Thompson**. 2006. A modified model of reasoned action to predict consumers' organic food consumption behavior. Eleventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Jan. 2006. Seattle, WA.
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- protohistoric period. Center for Big Bend Studies 12<sup>th</sup> Annual Conference. Sul Ross State University, Alpine, TX.
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  78. Kuper, K., A. Broome, E. Peffley, **L. Thompson** and D. Wester. 2005. Sensory evaluation and flavonol concentrations of *Allium* cultivars grown at different CO<sub>2</sub> levels and planting densities. Cornell Institute of Food Science Symposium – Functional Foods, Bioactive Compounds and Human Health. Presented at Ithaca, New York, May 22-24, 2005.
  79. Carroll, C., C.Z. Alvarado, M.M. Brashears, and **L.D. Thompson**. 2005 Marination of turkey breast fillets to control growth of *Listeria monocytogenes* and improve meat quality in further processed deli loaves. Poultry Sci. Assoc., Auburn, AL
  80. Foote, J.C., **L.D. Thompson**, and D.B. Wester. Microbiological quality of chamomile. American Dietetic Association 2005 Annual Meeting. J Am. Dietetic Assoc. 105 (supplement 2):A-38.
  81. Mueller, S., **L.D. Thompson**, J. Howe, J. Holden, C.Z. Alvarado, M. Boylan, and A.M. Luna. Nutrient composition of rotisserie chicken. Nutritional composition of two flavors of rotisserie chicken obtained from four regions of the United States. 21st Annual All University Conference on the Advancement of Women in Higher Education, Texas Tech University.
  82. Kuper, K., A. Broome, E. Peffley, **L. Thompson** and D. Wester. 2005. Sensory evaluation and flavonol concentrations of *Allium* cultivars grown at different CO<sub>2</sub> levels and planting densities. 21st Annual All University Conference on the Advancement of Women in Higher Education, Texas Tech University.
  83. Greene, D.M., E. Wenger, C.Z. Alvarado, **L.D. Thompson** and S. F. O’Keefe. 2005. Consumer perceptions of meat quality and shelf-life in commercially raised broilers compared to organic free range broilers. Southern Poultry Science Society, International Poultry Scientific Forum. Atlanta, GA. January 2005. Abstracts of Papers p.
  84. Liu, M.E., S.S. Harp, L.C. Hoover, J.B. Boyce, and **L.D. Thompson**. 2005. Retailing organic foods: Factors affecting product avoidance. Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Jan. 2005. Las Vegas, NV.
  85. Shih, Y.H. L.C. Hoover, and **L. Thompson**. 2005. Sensory evaluation and value analysis of cantaloupe sorbet. Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Jan., 2005. Las Vegas, NV.
  86. **Thompson, L.D.**, E. Peffley, C. Green, P. Paré, and D. Tissue. 2004. Biomass, flavonol levels, and sensory characteristics of *Allium* cultivars grown hydroponically at ambient and elevated CO<sub>2</sub>. Presented at of the International Conference on Environmental Systems. Colorado Springs, Co. July, 2004. SAE Aerospace Technical Paper 2004-01-2300.
  87. Paré, P., E. Peffley, C. Green, **L. Thompson**, and D. Tissue. 2004. Environmental conditions modify onion biomass. Presented at the International Conference on Environmental Systems. Colorado Springs, Co. July 2004. SAE Aerospace Technical Paper 2004-01-2299.
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  90. Daniel, D. R., **L.D. Thompson**, B.J. Shriver, K. Wu, and L.C. Hoover. Chemical properties of non-hydrogenated cottonseed oil as a deep-fat frying medium. Institute of Food Technologists Annual Meeting, Las Vegas, NV. July 12-16, 2004.
  91. Liu, E., S. Harp, **L. Thompson**, J. Boyce, and L. Hoover. 2004. Consumers’ perceptions of organic foods. Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Jan 6 to 8, 2004. Las Vegas, NV.

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95. Park, O-H., L. Hoover, **L. Thompson**, K. Wu. 2003. Quality and customer acceptability of frozen cantaloupe. Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Jan. 5-7, 2003. Las Vegas, NV.
96. Shih, Y., **L. Thompson**, L. Hoover, K. Wu, O-H. Park. 2003. The impact of initial chilling of cantaloupe on shelf-life: A back of the house issue. Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Jan. 5-7, 2003. Las Vegas, NV.
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100. Buses, H. and **L.D. Thompson**. 2002. Shelf-life of Marinaded Poultry. CASNAR Undergraduate Research Competition. Texas Tech University Library. April 3-5, 2002. Poster Presentation. Third place.
101. Johnson, J. B. Wehner, E. Peffley, J. Hutson, C. Kane, J. Morris, R. Jasoni, C. Green, P. Paré, **L. Thompson**, and D. Tissue. 2002. The effects of photoperiod on biochemistry and photosynthesis in onion, *Allium fistulosum*. 2002. HortScience 37(5): 741. Southern Association of Agricultural Scientists, Horticulture Section. February 2 – 5, 2002. Orlando, FL. Poster presentation.
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124. Frederick, T.L., M.F. Miller, **L.D. Thompson**, C.B. Ramsey, and C.N. Oats. Organic acid and temperature effects on the microbiological properties of pork. Research and Creative Activity Days, Texas Tech University. Poster presentation.
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126. **Thompson, L.D.**, J. Kong, and A.N. Mistry, 1995. Culture Activity in refrigerated, frozen and soft-serve yogurt. Oral presentation. Proceedings of the 92nd Annual Meeting of the Southern Association of Agricultural Scientists. Southern Regional Section of IFT. January 31 - February 3.
127. Bawcom, D.W., M.F. Miller, **L.D. Thompson**, and C.B. Ramsey. 1994. Reducing bacterial pathogens on meat surfaces utilizing electricity. Poster presentation. Proceedings of the 47th Annual Reciprocal Meat Conference.
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131. Frederick, T.L., M.F. Miller, **L.D. Thompson**, and C.B. Ramsey. 1993. The effects of organic acid and temperature on the microbiological properties of pork. Oral presentation. Proceedings of the 46th Annual Reciprocal Meat Conference. Lincoln, NE, June 20-23, 1993, pp. 174.
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## TECHNICAL REPORTS, CONFERENCE PROCEEDINGS AND POPULAR PRESS

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3. **Thompson, L.D.** 2006. The New Food Guide Pyramid. CEV Multimedia 2006 Catalog.
4. **Thompson, L.D.** 2004. Organic Foods. International Center for Food Industry Excellence Techniques publications. [www.orgs.ttu.edu/icfie/pubs/2004/techniques/organic\\_foods.htm](http://www.orgs.ttu.edu/icfie/pubs/2004/techniques/organic_foods.htm).
5. **Thompson, L.D.** Emerging Pathogens and Foodborne Illness. US Foodservice Food and Nutrition Seminar Proceedings 2001 – Nutrition and Management. Education, Nutrition and Restaurant/Hotel Management, Texas Tech University. pp. 6-9.
6. **Thompson, L.D.** Update on the Model Food Code. US Foodservice Food and Nutrition Seminar Proceedings 2001 – Nutrition and Management. Education, Nutrition and Restaurant/Hotel Management, Texas Tech University. pp. 10-23.
7. **Thompson, L.D.** 2001. Emerging Pathogens and Foodborne Illness. 2001: A Nutrition Odyssey - Conference Proceedings. Texas Dietetic Association Food and Nutrition Conference and Exhibition. pp. 11-20.
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9. Petrosky, J.D., **L.D. Thompson**, D.R. Fitzgerald, M.F. Miller, and L.C. Hoover. 1997. Retail case life of vacuum-packaged emu meat. *Animal Science and Food Technology Research Report 1997. Agricultural Sciences and Natural Resources Technical Report.*
10. **Thompson, L.D.** 1997. Nutritional composition of six muscles from yearling emus. *Animal Science and Food Technology Research Report 1997. Agricultural Sciences and Natural Resources Technical Report.*
11. Bosch, L.K., **L.D. Thompson**, R.S. Tarpley, and R.C. Saathoff. 1996. A survey on business structure and financial options for rural and agricultural entities. *Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No. T-5-361 pp 112.*
12. Carr, M.A., **L.D. Thompson**, M.F. Miller, and C.B. Ramsey. 1996. Trimming and chilling method effects on the microbial load of pork carcasses. *Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No. T-5-361 pp 77.*

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15. Hoover, L.C., C.R. Adams, **L.D. Thompson**, D.R. Daniel, and W.R. Lan. 1996. Effect of trying and education on restaurant consumer's intentions to eat emu meat. Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No. T-5-361 pp 104.
16. Hoover, L.C., C.R. Adams, **L.D. Thompson**, and C.K. Wu. 1996. Restaurant consumer price and qualitative assessment of emu meat. Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report T-5-361 pp 106.
17. Hoover, L.C., C.R. Adams, **L.D. Thompson**, and C.K. Wu. 1996. Restaurant consumer acceptability of grilled emu steak. Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No. T-5-361 pp 110.
18. Milligan, S.D., M.F. Miller, C.B. Ramsey, and **L.D. Thompson**. 1996. Resting of pigs and hot-fat trimming and accelerated chilling of carcasses to improve pork quality: I. pH and temperature decline and quality attributes. Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No T-5-361 pp 71.
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20. Petrosky, J.D., **L.D. Thompson**, and D.R. Daniel. 1996. Microbiological quality of hot emu carcasses. 1996. Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No. T-5-361 TTU pp 93.
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22. **Thompson, L.D.**, D.R. Daniel, and L.C. Hoover. 1996. Fatty acid profile of lipids in emu meat. Animal Science and Food Technology Research Report 1996. Agricultural Sciences and Natural Resources Technical Report No. T-5-361 TTU pp 98.
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25. Miller, M.F., D.W. Bawcom, C.B. Ramsey, and **L.D. Thompson**. 1995. Microbiology of swine carcasses from four buying sources and fasting times. Animal Science and Food Technology Research Report 1995. Agricultural Sciences and Natural Resources Technical Report No. T-5-356 TTU pp. 41.
26. Daniel, D.R., **L.D. Thompson**, L.C. Hoover, M.F. Miller, and C.R. Adams. 1995. Palatability Traits of Emu Meat. Animal Science Research Report 1995. Agricultural Sciences Technical Report No. T-5-356 TTU pp. 44.
27. Carr, M.A., D.R. Daniel, C.E. Yarbrough, J.D. Petrosky, M.F. Miller, and **L.D. Thompson**. 1995. Evaluation of the Chemical and Sensory Properties of Emu, Beef and Turkey Jerky. Animal Science and Food Technology Research Report 1995. Agricultural Sciences and Natural Resources Technical Report No. T-5-356 TTU pp. 46.

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29. **Thompson, L.D.**, L.R. Bye, M.F. Miller, and L.H. McKee. 1994. Microbiological quality of cooked beef patties thawed by two methods. Animal Science Research Report 1994. Agricultural Sciences Technical Report No. T-5-342 TTU. pp. 120-121.
30. Bawcom, D.W., **L.D. Thompson**, and M.F. Miller. 1993. Effect of continuous high voltage electricity on coliforms and aerobic bacteria on beef steaks. Animal Science Research Report 1993. Agricultural Sciences Technical Report No. T-5-327. TTU. pp. 102-103.
31. Frederick, T.L., M.F. Miller, **L.D. Thompson**, and C.B. Ramsey. 1993. The effects of organic acid and temperature on the microbiological properties of pork. Animal Science Research Report 1993. Agricultural Sciences Technical Report No. T-5-327. TTU. pp. 62-64.
32. Khan, S.M., **L.D. Thompson**, H.W. Parker, and M.F. Miller. 1993. A methodology for fat and cholesterol reduction in beef. Animal Science Research Report 1993. Agricultural Sciences Technical Report No. T-5-327. TTU. pp. 93-96.
33. Kong, J., **L.D. Thompson**, and A.N. Mistry. 1993. Culture activity in refrigerated yogurts. Animal Science Research Report 1993. Agricultural Sciences Technical Report No. T-5-327. TTU. pp. 66-68.
34. **Thompson, L.D.** and A.N. Mistry, 1991. Compositional changes in yogurt during fermentation. Animal Science Research Report 1991. Agricultural Sciences Technical Report No. T-5-297. TTU. pp. 111-112.
35. **Thompson, L.D.** and A.N. Mistry, 1991. Cell survival and  $\beta$ -galactosidase activity in yogurt during frozen storage and subsequent soft serve freezing. Animal Science Research Report 1991. Agricultural Sciences Technical Report No. T-5-297. TTU. pp. 113-114.
36. **Thompson, L.D.**, C.J. Dietzel, G.W. Davis, C.B. Ramsey, and R.L. Preston, 1990. Retail case quality of steaks obtained from feedlot steers fed ractopamine. Animal Science Research Report 1990. Agricultural Sciences Technical Report No. T-5-283. TTU. pp. 125-127.
37. **Thompson, L.D.**, C.J. Dietzel, G.W. Davis, C.B. Ramsey, and R.L. Preston, 1990. Palatability and chemical composition of steaks obtained from feedlot cattle fed ractopamine. Animal Science Research Report 1990. Agricultural Sciences Technical Report No. T-5-283. TTU. pp. 123-124.
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39. **Thompson, L.D.**, I. Akinwunmi, and C.B. Ramsey. 1988. Effects of marbling, fat trim level and doneness on the palatability, cooking losses and nutrient content of cooked beef steaks. Animal Science Research Report 1988. Agricultural Sciences Technical Report No. T-5-251. TTU. pp. 1-3.

#### **USDA NUTRIENT DATABASE RELEASES**

1. Composition of Foods Raw, Processed, Prepared USDA National Nutrient Database for Standard Reference, Release 23 September 2010. Items released: Ground Turkey and Grass-Fed Beef..
2. Patterson, K.L., D. Trainer, J.M. Holden, J.C. Howe, D.R. Buege, J. R. Williams, C. Snyder, K. Boillot, P. Lofgren, **L. Thompson**, A. Luna, L. Douglass. 2009 USDA Nutrient Data Set for Fresh Pork (From SR), Release 2.0. USDA-ARS.
3. **L.D. Thompson**, J. Williams, J. Howe, D. Trainer, C. Snyder, K. Boillot, P. Lofgren, A. Luna, A. Nalawade, L. Douglass, J. Holden. 2010. National Survey of Nutrient Composition of Ground Pork. National Pork Board. Clive, IW.

#### **BOOK CHAPTERS (5)**

1. Dinh, T. and L. Thompson. (2015). Cholesterol in foods: Properties, processing effects and determination. Encyclopedia of Food and Health. (In press)

2. **Thompson, L.D.** 2010. Nutritive Value of Poultry Meat in C. Owens, C.Z. Alvarado and S. Sams. Poultry Meat Processing, 2<sup>nd</sup> Edition. Taylor and Francis Group. Boca Raton, FL.
3. Alvarado, C. Z and **L.D. Thompson**. Poultry Meat: Carcass Composition and Characteristics in W. Pond and A.W. Bell, (eds.) Encyclopedia of Animal Science, 2<sup>nd</sup> Edition. Marcel Dekker, New York.
4. Alvarado, C. Z and **L.D. Thompson**. Composition of Poultry in W. Pond and A.W. Bell, (eds.) Encyclopedia of Animal Science. Marcel Dekker, New York.
5. **Thompson, L.D.** 1996. "Emu Meat, Chapter 19". The Ratite Encyclopedia. Clare Drenowatz (Editor). Ratite Records Incorporated. San Antonio, TX.

#### **LABORATORY AND CLASS MANUALS (5)**

1. **Thompson, L.D.** 1998, 2002, 2004, 2006, 2008, 2010. Advanced Food Analysis Laboratory Manual. Texas Tech University, Lubbock, TX.
2. **Thompson, L.D.** 1997, 1999, 2001, 2003, 2005, 2006. Food Chemistry Laboratory Manual. Texas Tech University, Lubbock, TX.
3. **Thompson, L.D.** 1998. Food Technology for the Food Industry. Texas Tech University, Lubbock, TX.
4. **Thompson, L.D.** 1997. Food Microbiology Laboratory Manual. Texas Tech University, Lubbock, TX.
5. Dukes, M. G., **L. D. Thompson**, and D. M. Janky, 1984. Poultry Products Technology Lab Manual. University of Florida, Gainesville, FL.

#### **VIDEOS/DVDs (11)**

1. Contributing Expert in "Food Pyramid and Nutritional Labeling." 2006. CEV Multimedia, Lubbock, TX.
2. Contributing Expert in "Would Your Restaurant Kitchen Pass Inspection?" 2004. CEV Multimedia, Lubbock, TX.
3. Contributing Expert in "Would Your Restaurant Kitchen Pass Inspection?" 2000. CEV Multimedia, Lubbock, TX.
4. Contributing Expert in "Food Safety: Protecting at Risk Populations." 1999. Creative Educational Videos, Lubbock, TX.
5. Contributing Expert in "Food Safety: Dairy Details – Video Active." 1998. Creative Educational Videos, Lubbock, TX.
6. Contributing Expert in "Food Safety: Eggciting Safety Facts – Video Active." 1998. Creative Educational Videos, Lubbock, TX.
7. Contributing Expert in "Food Safety: Fruit Facts and Veggie Vitals." 1998. Creative Educational Videos, Lubbock, TX.
8. Contributing Expert in "Food Safety: Fish and Shellfish – Video Active." 1998. Creative Educational Videos, Lubbock, TX.
9. Contributing Expert in "Would Your Kitchen Pass Inspection?" 1998. Creative Educational Videos, Lubbock, TX.
10. Contributing Expert in "Foodborne Pathogens." 1995. Creative Educational Videos, Lubbock, TX.
11. Contributing Expert in "Understanding Food-Borne Pathogens - Video Active." 1996. Creative Educational Videos, Lubbock, TX.

#### **TV AND RADIO PROGRAMING/NEWS RELEASES**

- D. Hicklin and L.D. Thompson. 4H Round-Up. Fox News Farm and Ranch Show. Aired March 2012.
- Thompson, L.D. Lubbock AJ. Interviewed for article.
- Thompson, L.D. Food Safety in the US and Mexico. Fox News Farm and Ranch Show. Aired June 8, 2010.
- Thompson, L.D. and S. Harp. Exporting U.S. Beef. Fox News Farm and Ranch Show. Aired June 9, 2009.

- Boyce, J. and L.D. Thompson. Steam pressure canning of low acid foods. Fox News Farm and Ranch Show. Aired June 16, 2006.
- Boyce, J. and L.D. Thompson. Hot water bath canning. Fox News Farm and Ranch Show. Aired June 9, 2006.
- Thompson, L.D. Product date codes and what they mean to consumers. Fox News Farm and Ranch Show. Aired April 2006.
- Mueller, S.M. and L.D. Thompson. Research sponsored by USDA on composition of poultry. Fox News Farm and Ranch Show. Aired February 17 and 19, 2006.
- Thompson, L.D. Avian Influenza. Fox Talk 950. Ag Report. February 14, 2006.
- Thompson, L.D. New Animal and Food Sciences Facility. Ag Ed Show on KRFE. February, 2005. Hour-long radio talk show.
- Lubbock Avalanche Journal. Cottonseed oil a reason to take heart. Written by Mary Jane Short. April 22, 2004
- Lubbock Avalanche Journal. Expert says flu outbreak boosts poultry awareness. Written by Mary Jane Short. Feb. 27, 2004
- Lubbock Avalanche Journal. No need for alarm about bird flu local expert says. Written by Mary Jane Short. Feb. 26, 2004
- TTU News and Publications. Food Irradiation. Video News Release. Written by Michael Abraham. May 18, 2001.
- Lubbock Avalanche Journal. Tech Professor Says No Need to Worry Over Taco Bell Shells. September 27, 2001.
- Channel 34 News. Seafood safety. October, 2000. News segment.
- Channel 34 News. October 31, 2000. NASA Project. News segment. J. Hutson and L.D. Thompson.
- Cottonseed Oil Cooks Up Good News for Restaurant Industry. Cottonseed oil research. April 21, 2001. News release. Written by Leslie Woodard.
- Thompson, L.D. Food Safety. Ag Ed Show on KRFE. October 13, 1997. Hour-long talk show.
- Thompson, L.D. The Emerging Emu Industry. Ag Ed Show on KRFE. April, 1996. Hour-long radio talk show.
- Thompson, L.D. and C.J. Tisdale. Emu Ranching. What's up Doc? on KFYO. September 1994. Hour-long radio talk show.
- Thompson, L.D. Food Safety Issues. Noon Ag. Report with Lee Baron Channel 28 KAMC TV, Lubbock, TX, February 10, 1994.
- Appeared in five editions of "Food, Fiber and You" on KTXT, Channel 5, Lubbock, TX, 1987 (2), 1988, 1990, 1996.

### **INTERNATIONAL WORK**

**Honduras Food Safety Project.** Traveled to Tegucigalpa, Honduras. Collected baseline microbial samples for beef, fruits and vegetables with food safety team. 2012-2015.

**Mexico Food Safety Project.** Traveled to Mexico City, Cancun, Merida, and Veracruz as a food safety team member to collect and process samples for *E. coli* and *Salmonella* baseline incidence in processing plants and markets. 2009 to present.

**Greek Deputy Minister of Education, Life Long Learning and Religious Affairs.** External Proposal Evaluator for Thailis and Archimedes II and III Proposals. Jan 2011 – 2012.

**Food Science and Human Nutrition Curriculum Development for a New Oman University.** A'Sharquiah University. Part of multidisciplinary team developing initial curriculum, course descriptions, learning objectives, syllabi, and facility requirements for food science portion of program. 2010.

**Asociacion Nacional de Especialistas en Ciencias Aviocolas de Mexico A.C. Presenter.** Salmonella control in poultry processing. Queretaro, Mexico. October 28, 2010.

**US Meat Export School for Vietnam Importers.** Funded by USDA Agricultural Marketing Service. May 2009.

**Cochran Fellows.** Funded by USAID. Host and speaker for two visiting scientist from Thailand for two weeks on food safety in the US. September 2009.

## **AWARDS AND HONORS:**

- Golden Key International Honor Society. Honorary Member. 2012 to present.
- Raider Who Rocks. Texas Tech University, Center for Campus Life. 2011.
- Texas Tech University, College of Agricultural Sciences and Natural Resources Teaching Award. 2010.
- LEAD21. Selected by College of Agricultural Sciences and Natural Resources for Agriculture Leadership Training Program. 2010-2011
- President's Academic Achievement Award. Texas Tech University. 2009.
- IS 1100 Creative Teaching Award Recipient (Brady, Alvarado and Thompson). Texas Tech University. 2008
- Texas Tech University Nominee for Piper Professor. 2007.
- Who's Who Among American Teachers. 2005. (Multiple-Year Honoree)
- Teaching Academy Member. Texas Tech University. 2004 to present.
- Who's Who Among America's Teachers. 2004.
- President's Excellence in Teaching Award, Texas Tech University. 2003.
- North American Colleges and Teachers of Agriculture and Texas Tech University College of Agricultural Sciences and Natural Resources Teaching Award of Merit. 2003
- Teacher of the Semester Fall 2002, College of Agricultural Sciences and Natural Sciences, Texas Tech University. 2003.
- National Association of Colleges and Teachers of Agriculture (NACTA) Teaching Fellow Award. 1999.
- FFA Honorary Chapter Farmer, Snyder High School FFA, Snyder, TX. 1997.
- Phi Kappa Phi. 1996.
- Mortar Board - Omicron Delta Kappa Outstanding Faculty Recognition Award. 1994.
- Honorary State FFA Degree, Texas. 1994.
- FFA Honorary Chapter Farmer, Monterey High School FFA, Lubbock, TX. 1990.
- Kathryn Harms Poultry Publication Award from Department of Poultry Science, University of Florida. 1987.
- Ruby V. Voitle Outstanding Graduate Student Award, 1984.
- Gamma Sigma Delta Agricultural Honor Fraternity, 1980.
- Julian S. Moore Memorial Merit Award for Outstanding Undergraduate, 1980.

## **SERVICE ON REVIEW PANELS**

- Distiller's Grain and Beef Competitiveness Proposals FY 14. Proposal reviewer. June 2013.
- USDA/CSREES, Washington, DC. Alternate panel member and proposal reviewer. FY 2007 Hispanic-Serving Institutions Educational Grants Program. 2007.
- USDA/CSREES/NNF, Washington, DC. Panel Member and proposal reviewer. National Needs Fellows Panel. 2006.
- USDA/CSREES/NRI, Washington, DC. Panel member and proposal reviewer. Food Safety Panel. 2001.
- USDA/CSREES/NRI, Washington, DC. Panel member and proposal reviewer. Food Safety Panel. 2000.

## **PROFESSIONAL ACTIVITIES AND SERVICE:**

### **University**

- Faculty Grievance Panel. Member. 2015-2016.
- Search Committee Nutritional Sciences Founding Department Chairman. Member 2014.
- Graduate Dean's Representative on Doctoral Committee, Cassandra Plank, Plant and Soil Science. Oct 16, 2014.

- Tenure and Promotion Review Committee for Department of Nutrition, Hospitality and Retailing. External Member. 2014-2015.
- Committee to select Departmental Excellence in Teaching Award. Teaching Academy. Member. 2014 to 2015.
- Tenure and Promotion Review Committee for Department of Nutrition, Hospitality and Retailing. External Member. 2013-2014.
- University Tenure Advisory Committee. Member. 2013-2018.
- Institutional Laboratory Safety Committee. Member. 2011-2014.
- TEACH Fellow Final Program Review. May 10, 2012.
- Teaching Academy. Executive Council. Member. 2009-2011.
- Teaching Academy. Committee to select the Chancellor's Teaching Award Honorees. 2010.
- Natural Science Core Curriculum Team for SACS-COC. Member. 2008-2009. 2009-2010. 2012-2013.
- Graduate Dean's Representative for dissertation defense of Elbia Galo – Ph.D. Hospitality Management. July 1, 2010.
- Tenure and Promotion Committee. Nutrition, Hospitality and Retailing External Member. 2010.
- Graduate School Scholarship and Fellowship Selection Committee for AT&T and CH Foundation Fellowships. 2010.
- Graduate Dean's Representative for dissertation defense of Thomas Kingery – Ph.D. Agricultural Education. February 25, 2010.
- Graduate Dean's Representative for dissertation defense of Jennifer Sides – Ph.D. Nutritional Sciences. June 1, 2009.
- Subcommittee on Academic Integrity for NCAA Reaccreditation Self-Study. Member. 2007-2008.
- University Commencement Committee. 1987-1990, 1994-1997, 1997-1999, 2002-2006. Member. 2006-2008 Co-Chairman.
- Teaching Academy. Membership Selection Committee. Chairman. 2007.
- Graduate Dean's Representative for dissertation defense of Melinda Findley – Ph.D. Agricultural Education. March 2007.
- Endowed Professorship and Chairs Committee. Nominee for the James C. And Kailee M. Young Regents Professorship in Hospitality Management. 2007.
- Graduate Dean's Representative for dissertation defense of Francisco Javier Gonzalez – Ph.D. Land Use Management and Design. June 2006.
- Graduate Dean's Representative for dissertation defense of John Rayfield – Ph.D. Agricultural Education and Communications. May 2006.
- Teaching Academy Membership Selection Committee. Member. 2005.
- Graduate Program Review Committee. Agricultural Education and Communications. Member. 2005.
- Graduate Dean's Representative for dissertation defense of Bayan Obidat – Ph.D. Food and Nutrition. 2004.
- Tenure and Promotion Committee. Education, Nutrition, Restaurant/Hotel Management. External Member. 2004.
- Graduate Program Review Committee. Plant and Soil Sciences. Member. 2004.
- Steering Committee for SACS Quality Enhancement Plan. Member. 2003-2004, 2004-2005.
- Faculty Grievance Committee. Member. 2003-2004.
- Graduate Dean's Representative for dissertation defense of Michael Todd Brashears - Ed.D Agricultural Education. 2004.
- Graduate Dean's Representative for dissertation defense of Edsel D. Bynum – Ph.D. Plant and Soil Science. 2003.
- Tenure and Promotion Committee. External Member. College of Human Sciences. 2000-2001.
- University Discipline Appeals Committee. Member. 1999-2000.
- Graduate Council. College of Agricultural and Natural Resources Representative. Member. 1998-2001.
- Graduate Council. Committee to Review Graduate Programs in Theater and Dance. Member. 2000.



- Graduate Council Graduate Faculty Committee. Member. 1999-2001.
- Graduate Council Academic Program Committee. 1998-1999. Member.
- University Discipline Appeals Committee. Member. 1999-2000.
- Graduate School Representative on Ph.D. Defense. Michael Sanders. 1999.
- Graduate School Representative on Ph.D. Defense. Brian Haseloff. 1999.
- Faculty Senate. College of Agriculture and Natural Resources Representative 1994-1995, 1995-1998.
- Faculty Senate Nominations Committee. 1998. Member.
- Faculty Senate Budget Study Committee. 1997-1998. Member.
- Faculty Senate Secretary. 1996-97.
- University Commencement Committee. 1997-1999. Member.
- University Sexual Harassment Committee. College of Agriculture Representative. 1997-1999. Member.
- University Center Advisory Board. 1997-1998. Faculty Senate Representative. Member.
- University Library Committee. 1996-1998. Member.
- Athletic Director Final Search. 1997. Faculty Senate Representative.
- Graduate Council. 1996-1997. Ex-officio Member.
- Graduate School Representative on Ph.D. Committee, Kathryn Crockett. 1997.
- University Center Advisory Board. 1996-1997. Faculty Senate Representative. Member.
- University Discipline Appeals Committee. 1995-1997. Chairman.
- Faculty Senate Committee on Faculty Performance Committee. 1994-1995. Member.
- Faculty Senate Study Committee A - To review the Senate structure and function. 1994-1995, 1995-96. Member.
- University Commencement Committee. 1994-1997. Member.
- Graduate School Representative on Ph.D. Committee. Kathy Chuancey. 1993.
- Participated in American Home Economics Association Accreditation for College of Human Sciences, March 31, 1993.
- Graduate School Representative on Ph.D. Committee (1) 1992.
- Graduate School Representative on Ph.D. Committee (1) 1991.
- University Commencement Committee. 1987-90. Member.
- University Minority Affairs Committee. Chairman. 1989-90. Recording Secretary. 1988-89.
- Faculty Senate *ad hoc* Committee to Study the State of Teaching at Texas Tech University. 1989-90. Member.
- Consultant TTU Small Business Development Center, 1987-90.

### **College**

- CASNR Educational Enhancement and Curriculum Committee. Member. 1989-1990, 1991-1992, 1995-1997, 2002-2003, 2003-2004, 2005-2006, 2006-2007, 2007-2008, 2008-2009, 2009-2010, 2010-2011, 2012-2013, 2013-2014, 2014-2015.
- CASNR Department of Agricultural and Applied Economics Promotion and Tenure Review committee. External Committee Member. 2014-2015.
- CASNR Department of Plant and Soil Science Promotion and Tenure Review Committee. External Committee Member. 2014-2015.
- CASNR Department of Plant and Soil Science Promotion and Tenure Review Committee. External Member. 2013-2014.
- CASNR Strategic Planning Committee. Member. 2003-2004. 2004-2005, 2008-2009, 2011-2012, 2012- 2013.
- CASNR Administrative Council. Member. 2008, 2011-2013.
- CASNR Department of Plant and Soil Sciences Promotion and Tenure Review Committee for Dr. Eric Hequet. 2010-2011.
- CASNR Department of Agricultural Education and Communications Promotion and Tenure Review Committee for Dr. Cindy Akers. 2010-2011.

- CASNR Department of Natural Resource Management Mentoring Faculty Committee for Dr. Robert Cox. 2010-2012.
- CASNR Department of Plant and Soil Science Promotion and Tenure Review Committee. External Committee Member. 2009.
- CASNR Department of Natural Resources Management Promotion and Tenure Review Committee. External Committee Member. 2009.
- CASNR Faculty Retreat Committee. Member. 2009, 2012.
- CASNR Department of Plant and Soil Sciences Mentoring Faculty Committee for Dr. Jennifer Moore-Kucera. 2009-2011.
- CASNR Outcomes and Assessment Committee. Member. 2008-2009.
- Plant and Soil Science. Faculty Search Committee. Member. 2008.
- Ag Education and Communications Promotion and Tenure Committee. Member. 2008.
- Three-year Review Committee for Dr. Scott Burris. Member. 2008.
- CASNR Dean's Search Committee. Member. 2007-2008.
- Tenure and Promotion Review Committee. Agricultural Education and Communications. External Committee Member. 2007
- Faculty Mentoring Committee for Dr. Sandra Rideout-Hanzak. 2006.
- Faculty Mentoring Committee for Dr. Scott Burris. Member. 2005-2006.
- Three-year Review Committee for Dr. Todd Brashears. 2005-2006.
- Tenure and Promotion Committee Agricultural Education and Communications. External member. 2005.
- Tenure and Promotion Committee Plant and Soil Sciences. External Committee Member. 2004.
- Ag Awareness Week Planning Committee. Member. 2004-2005. (Chairman, 2005)
- Faculty Mentoring Committee 3-yr review. Dr. Cindy Akers. 2003.
- Judge. CASNR Undergraduate Research Poster Competition. March 2003.
- CASNR Marketing Committee. Member 2002-2003.
- Faculty Mentoring Committee for Dr. Mark Kistler. Member. 2003 to 2004.
- Teaching Peer-Review Committee. Department of Agricultural Economics. Member. 2000.
- CASNR Grade Appeal Committee. Two Appeals. Chairman. 1999.
- Graduate Program in Textiles. Program Development Committee. Member. 1998.
- Ag Awareness Week ad hoc Committee. Member. 1994.
- Distance Learning Task Force. Member. 1993-1995.
- Student Recruitment. TTU Representative - Luther Burbank High School. San Antonio, TX. November 16, 1993.
- Recruitment, Retention and Placement Committee. Member. 1992-93.
- College Development Committee. Member. 1991-92.
- Gamma Sigma Delta. Member 1986-present. Historian 1987-88. Vice-President 1988-1989, 2003-2004. President 1990-1991, 2004-2005.
- Agricultural Commencement Committee. Chairman. 1987-88.
- Appeared in five editions of the Ambassadors for Agriculture TV program "Food, Fiber and You." 1988-1996.

### **Departmental**

- Rodeo Coach Search Committee. 2014-2015.
- Equestrian Program Faculty Coordinator. July 2013 to Sept 2014.
- Food Science Faculty Search Committee. 2014.
- Department Chairman. Feb 2011 to June 2013.
- Rodeo Coach Search Committee. Chairman. 2012-2013.
- Jr. Strategic Hire in Beef Cattle Search. Chairman. 2012.
- Department Chairman Search Committee. Member. 2012.
- Three-year Review committee for Jessica Starkey. Chairman. 2012.
- Acting Department Chairman. Jan 10 to 31, 2011.

- Associate Department Chairman. 2001 to April 2008. December 2008 to Feb 2011.
- Interim Chairman. May to November 2008.
- Graduate Coordinator. 1999–2001, June 2002 to Feb 2011.
  - Compiled documentation for AFS Six-Year Graduate Program Review with K.R. Pond and S. Gellner. 2006.
- Search Committee for Swine Biologist position. 2007.
- Peer-review of Teaching FDSC 5304. Summer 2007.
- Peer-review of Teaching ANSC 5404. Summer 2007.
- Peer-review of Teaching ANSC 5401 – Biometry WebCT Course. Spring 2006.
- AFS Building Committee. Member. 2000 to 2005.
- Bob Albin Graduate Research Competition. Judge. 2005.
- Executive Board Member. TTU Therapeutic Riding Center. 2004-present.
- Search Committee for Food Engineer Position. Chairman. 2004-2005.
- Departmental Representative for Dean’s Search. Member. 2003
- Faculty Mentor for Drs. Alvarado, Brady, and Vizcarra.
- Search Committee for Beef Cattle Geneticist Position. Chairman. 2002-2003.
- Search Committee for Reproductive Physiologist Position. Chairman. 2001.
- AFS Graduate Committee. Chairman. 2001 to present.
- AFS Executive Committee. Nov. 2000 to present.
- Peer-review of teaching. FDT 2300 F01, ANSC 2401 F02, ANSC 3403 F04.
- Search Committee for Food Safety Position. Member. 2000.
- Promotion and Tenure Committee. Member. 2000.
- Search Committee for Secretary position. Chairman. 1996.
- Participated in department manuscript reviews. 1986-present.
- Departmental Graduate Scholarship and Fellowship Committee. Member. 1994-present.
- Search Committee for Department Chairman. Member. 1995.
- Search Committee for Equine Position. Member. 1994.
- Search Committee for Secretary Position. Chairman. 1993.
- Search Committee for Physiology position. Member. 1992.
- Search Committee for Meat Scientist position. Member. 1990.
- Supervisor. Analytical Lab. 1990 to present.

### **Professional Affiliations and Contributions**

- National Registry of Food Safety Professionals. 2013 – 2015. Exam item writing committee for the Food Safety Manager Certification.
- North America Meat Processors Association. College Expert. Member.
- Poultry Products Section Reviewer. Poultry Science. July 2010 to present.
- Food Science Administrators’ Council. Member. 2003 to present.
- Southern Great Plains Dairy Consortium Administrative Council. TTU Representative. 2007 to 2013.
  - Hosted August 14, 2008 Producer/Researcher Meeting. Texas Tech University.
- National Beef Cattlemen’s Association. Co-host with C. Brooks. Nutrient Data Improvement Project Meetings at Texas Tech University. February 27-29 and October 8-9, 2008.
- Texas Cattle Feeders Association Scholarship Selection Committee. 2008 to present.
- Institute of Food Technologists. Professional member.
  - Disney-IFTSA Product Development Competition Jury. Member. 2015
  - Bor S. Luh International Award Jury. Chairman. 2014
  - Disney-IFTSA Product Development Competition Jury. Member. 2014
  - Education, Extension and Outreach Division Graduate Scholarship Jury. Member. 2014
  - IFT Longhorn Section. Member. 1986- present
  - Moderator/Judge Student Oral Professional Development Session – Food Engineering. Annual Meeting in Las Vegas, NV. June 2012
  - Constitution and Bylaws Committee. Member, 1998-1999, 1999-2002

- o Faculty Advisor for National Student Association of IFT, 1994-1998
- o Hosted 1995 Mid-year Executive Committee Meeting of the Student Association of the IFT
- o Junior Faculty Advisor for National Student Association of IFT. 1993-1994
- o Committee on Sections and Divisions (member, 1994-1998, Secretary, Nov. 1995, Ex-officio member, 1993-1994)
- o Moderator for Division Officers' Workshop, IFT Annual Meeting 1995
- Vista College – Vet Tech Advisory Board 2011-present.
- Stock Horse of Texas. Member. 2014-present.
- American Quarter Horse Association. Member and Amateur status. 2011 to present.
- National Reined Cowhorse Association Member. 2015 to present.
- Southern Association of Agricultural Scientists
  - o Executive Committee
    - Site Selection Committee 1994-1997. Visited four sites (Memphis, TN; Charlotte, NC; Fort Worth, TX; Lexington, KY) contracting for 1999 and 2000 meetings. Member.
    - Member-at-Large, 1993-1994
    - Board Member, 1991-1993.
  - o Southern Region, American Society of Horticultural Science
  - o IFT Southern Regional Section of SAAS. Member
    - Program Committee Chairman. 2000-2001.
    - Graduate Paper Competition Committee. 2000-2001.
    - Longhorn Section Representative to SRS-IFT Executive Committee, 1997-1998.
    - Professional Scientist Award Committee. 1997-1998.
    - IFT Liaison Committee of SRS-IFT/SAAS. Chairman. 1994-1997.
    - Professional Scientist Award Committee. 1994-1995.
    - Immediate Past-Chairman. 1992-1993.
    - Nomination Committee Chairman. 1992-1993.
    - Chairman. 1991-1992.
    - Chairman-Elect and Program Chair. 1990-1991.
    - Student Award Committee Member. 1989-1990.
    - Program Committee and Session Moderator. 1987-1988.
- North American Meat Processors Association. College Expert on “Nutritional Composition.” 2007 to present.
- International Association of Food Protection, Member.
- AOAC (Association of Official Analytical Chemists) International. Member.
- National Grocers Association Food Industry University Coalition. Member. 2007.
- American Dairy Science Association, Member.
  - o International Association of Food Industry Supplier's Graduate Research Fellowship Award Selection Committee, 1998-1999. Dairy and Food Industry Supplier’s Assoc. Foundation Graduate Research Fellowship Award Selection Committee, 1996.
- American Society of Animal Sciences.
  - o Abstract reviewer, Graduate Student Competition for Southern Section Meetings.
- National Association of Colleges and Teachers of Agriculture. Member.
- Manuscript reviewer for Poultry Science Journal, Journal of Plant Foods for Human Nutrition, Journal Food Science, Chemical Papers.
- Council for Agricultural Science and Technology, Member.
- Phi Kappa Phi, Member.
- Alpha Zeta, Member.
- Gamma Sigma Delta. Member and Chapter President 2004-2005, Vice-President 1988-1989, 2003-2004, President 1989-1990, Vice-President 1988-1989, 2004-2005, Historian 1987-1988.

**Book Editor**

- Brady, H. and S. White. The Horse in Western Art. 2013-2015

- Dewkett, M., H. Brady and H. Hernandez. The Comprehensive Guide to the Profession of Equine Assisted Activities and Therapies. 2013-2015

#### **Reviewer – Book Chapters**

- Alvarado, C.Z. and C. Owens. Poultry: Chemistry and Biochemistry. In: Y.H. Hui, ed., Handbook of Food Science. 2003.
- Alvarado, C.Z. Poultry Processing Quality. In: Handbook of Food Science. Y. Xiong, ed. 2003.

#### **Civic**

- 4-H Round-Up 2012 Host Committee. Member. 2011-2012.
- Ag in the Bag. Host Committee. 2012-present.
- Altrusa International, Inc. of Lubbock, TX - An organization of professionals devoted to community service. Member. 1989 to present.
  - Finances Committee. Chairman. 2013-2015.
  - Immediate Past-President. 2011-2012.
  - President. 2010-2011.
  - Treasurer District Nine 2010 Conference. 2009-2010.
  - Fund Raising Committee. Chairman. 2008-2009.
  - Treasurer District Nine 2002 Conference. 2001-2002.
  - Treasurer and Finance Committee Chairman. 2000-2001.
  - Service Committee Chairman. 1997-98.
  - Immediate Past-President. 1996-97.
  - Communications Committee Chairman. 1996-97.
  - President. 1995-96.
  - Vice-President and Program Chairman. 1994-95.
  - Corresponding Secretary. 1993-94.
  - Recording Secretary. 1992-93.
  - Treasurer. 1990-92.
  - Recipient of the Clara Pratt Award for Outstanding Altrusan. 1996.
- Altrusa International, Inc. of Lubbock, TX Foundation.
  - President. 2012-2013.
- Altrusa International Inc., District Nine (State of Texas)
  - Finance Committee. Member. 2015-2017.
  - Treasurer and Finance Committee Chairman. 2013-2015.
  - Mamie L. Bass Service Award committee. Chairman. 2011-2013.
  - New Club Building Committee. Member. 2009-2011.
  - Finance Committee. Member. 2008-2009.
  - Membership Committee. Member, 2004-2006.
  - Second Vice Governor. 2001-2003.
  - Service Committee Chairman. 2001-2003.
  - Treasurer and Finance Committee Chairman. 1999-2001.
  - Director. 1997-1999.
  - Finances (Fundraising) Committee Chairman. 1997-1999.
  - Finance Committee Member. 1997-1999.
  - Award Entries *ad hoc* Committee. 1997-1999.
- Caprock Girl Scout Council
  - Mentoring Program Committee. 1997-1999.
  - Financial Aid Committee. 1993.

Revised August 2015