

**CURRICULUM VITA**  
**RONALD MAX MILLER**

Department of Animal Science and Food Technology

**TEXAS TECH UNIVERSITY**

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**EDUCATION**

Texas Technological College, Lubbock, TX	B.S.	1958
Michigan State University, East Lansing, MI	M.S.	1960
Michigan State University, East Lansing, MI	Ph.D.	1971

**Thesis Subjects:**

M.S. A Study of the Effect of Added Monoglycerides on the Body and Texture of Neufchatel and Cream Cheese

Ph.D. A Study of Factors Affecting Dispersion of Nitrous Oxide, Nitrogen and Carbon Dioxide in Neufchatel and Cream Cheese

**EXPERIENCE**

1958-60	Teaching Assistant	Michigan State University
1960-67	Instructor	Texas Technological College
1967-68	Assistant Professor	Texas Technological College
1968-71	Teaching Assistant	Michigan State University
1971-72	Assistant Professor	Texas Tech University
1972-present	Associate Professor	Texas Tech University

**PROFESSIONAL MEMBERSHIPS**

Institute of Food Technologists, American Dairy Science Association, Southern Association of Agricultural Scientists, Texas Milk, Food and Environmental Sanitarians - State Board of Directors, Texas Food Processors Association

**COURSES TAUGHT SINCE FALL 1990**

Principals of Food Technology, Elementary Food Analysis, Dairy Products Processing, Food Technology Problems, Fruit and Vegetable Processing, Food Processing and Handling

**PRESENTATIONS**

Oral Presentations:

Food Analogs. Clarendon Junior College, Clarendon, TX. May 1972.

The Future of the Food Processing Industry. Clarendon Junior College, Clarendon, TX. December 1972.

The Future of the Food Processing Industry. South Plains Junior College, Levelland, TX. December 1972.

The College of Agricultural Sciences Program. Texas Tech University. Dallas-Fort Worth Dairy Technology Society, Dallas, TX. July 1984.

The College of Agricultural Sciences Program. Texas Tech University. Dallas-Fort Worth Dairy Technology Society, Arlington, TX. July 1991.

Dallas-Fort Worth Dairy Technology Society, Arlington, TX. July 1995.

**RESEARCH GRANTS AWARDED**

Effects of Application of Certain Pesticides on Quality of Tomato Products.

1976. \$1,000. ICI United States, Inc.

Effects of Application of Certain Pesticides on Quality of Cabbage Products.  
1979. \$1,000. ICI United States, Inc.

Americana Foods, Inc. Research Project - \$22,190. Funded by Americana Foods, Inc., and various donors. Yogurt studies in food technology. L. D. Thompson, R. M. Miller and A. Mistry. 1991-92.

#### **RESEARCH COMPLETED AND WRITTEN FOR PUBLICATION**

Ph.D. Research - Written and returned to Michigan State University for publication.

Influence of Emulsifiers on Overrun, Shrinkage and Rheological Properties of Aerated Neufchatel Cheese. R. M. Miller and C. M. Stine. 1971.

Influence of Stabilizers on Overrun, Shrinkage and Rheological Properties of Aerated Neufchatel Cheese. R. M. Miller and C. M. Stine. 1971.

Influence of Aerating Gases on Overrun, Shrinkage and Rheological Properties of Aerated Neufchatel Cheese. R. M. Miller and C. M. Stine. 1971.

Effect of Post-Harvest Treatment on the Shelf-Life of Summer Crop Potatoes. Journal of Food Science 45(3):716-717, 1980.

#### **PUBLICATIONS OF ABSTRACTS OF PAPERS PRESENTED TO PROFESSIONAL SOCIETIES**

The effect of monoglycerides on the properties of Neufchatel and creamed cheese. R. M. Miller, C. M. Stine and L. G. Harmon. Mich. Agr. Expt. Sta. 48:231. 1965.

The development of a Jalapeno pepper flavored cheese. R. M. Miller. Proc. of 62nd Annual Meeting of Assoc. of Southern Agric. Workers. February 1965. (Page nos. not listed.)

The effect of free fatty acids on lactic acid production by a Streptococcus lactis culture. R. M. Miller and H. L. Lewis. Proc. of the 65th Annual Meeting of Assoc. of Southern Agric. Workers. February 1968. (Page nos. not listed.)

Review of biological oxygen demand regulations and food plant waste treatment methods in Texas. R. M. Miller. J. of Dairy Science, an abstract 54:13. December 1971.

Evaluation of a hydrogen peroxide test for predicting the shelf-life of market milk. Proc. of the 70th Annual Meeting of Assoc. of Southern Agric. Workers, Food Science and Technology Section. Atlanta, GA. February 6, 1973. P 145.

Effects of storage conditions on shipping quality of West Texas potatoes. M. Miller, J. Downes, G. Davis and M. L. Peeples. Proc. of the 72nd Annual Meeting of Assoc. of Southern Agric. Workers. February 1975. (Page nos. not listed.)

Effects of harvesting and handling methods of keeping quality of West Texas potatoes. M. Miller, G. Davis and M. L. Peeples. Food Science and Technology Abstracts of the 73rd Meeting of Southern Assoc. of Agric. Scientists. Mobile, AL. February 1976. P 26.

Shelf-life of potatoes produced on the High Plains of Texas. M. Miller. Food Science and Technology Abstracts of the 74th Meeting of Southern Assoc. of Agric. Scientists. Atlanta, GA. February 1977. P 18.

Effects of harvesting and processing upon the shelf-life of West Texas potatoes. M. Miller. Food Science and Technology Abstracts of the 75th Meeting of Southern Assoc. of Agric. Scientists. Houston, TX. February 1978. P 7.

Effect of temperature and relative humidity on keeping quality of fresh market summer potatoes. M. Miller and D. Huffington. Food Science and Technology Abstracts of the 76th Meeting of Southern Assoc. of Agric. Scientists. New Orleans, LA. February 1979. P 3.

## HONORS

Teacher of the Semester, Texas Tech University, College of Agricultural Sciences, Spring 1987

Honorary Degree in Texas State FFA

Original Texas Tech University Teaching Academy, 1995.

Teacher of the Semester, Texas Tech University, College of Agricultural Sciences and Natural Resources, Fall 1997.

Mortar Board and Omicron Delta Kappa Outstanding Teacher Award, 1997-98.

## PROFESSIONAL GOAL STATEMENT

Throughout my teaching career my major interest and emphasis has been and continues to be the undergraduate Food Technology program in the Department of Animal Science and Food Technology at Texas Tech University and service to the food industry of the State of Texas and throughout the United States. This involves encouraging and directing these students to have a strong academic background along with some practical food industry experience. Consequently, these students should be well prepared for starting their professional careers.

Recruitment of students for the College of Agricultural Sciences, counseling, and the placement of our graduates in good entry level positions in the food industry is a significant and enjoyable area of my work. The continued update of the favorable performance of former students from their employers and the students themselves is a very rewarding segment of educating and placing these students in the food industry.

My main objective continues to be effective classroom and laboratory instruction.