

# CURRICULUM VITAE (Chronological)

NAME: Terra L. Smith DEPARTMENT: Consumer Science and Education RANK: Associate Professor

## DEGREES

DEGREE	DISCIPLINE	INSTITUTION	YEAR
B.S.	Hotel and Restaurant Administration	Cornell University School of Hotel and Restaurant Adm.	1985
M.S.	Food, Nutrition & Institutional Administration	Oklahoma State University College of Human Environmental Sci.	1991
Ph.D.	Food Science (an interdisciplinary program)	Oklahoma State University College of Human Environmental Sci.	1997

## EXPERIENCE

RANK/POSITION	DEPARTMENT/DIVISION	INSTITUTION/COMPANY/ORGANIZATION	PERIOD
Teaching Assistant, Food Chemistry	School of Hotel Administration	Cornell University	1/84-5/85
Research Assistant	Department of Food, Nutrition and Institutional Administration	Oklahoma State University	9/86-9/88
Senior Dietitian	Department of Human Services	Hissom Memorial Center, Sand Springs, OK	10/88-1/91
Graduate Teaching/ Research Associate	Department of Nutritional Sciences	Oklahoma State University	1/91-8/97
Assistant Professor	Department of Consumer Science and Education	The University of Memphis	8/97-03
Associate Professor	Department of Health and Sport Sciences.		8/03- Present

## HONORS/AWARDS

HONOR/AWARD	INSTITUTION/COMPANY/ORGANIZATION	YEAR
Tradition Fellowship	Cornell University	1984
Dean's Merit Scholarship	Cornell University	1985
Oklahoma Doctoral Study Grant Recipient	Oklahoma State University	1991-93
Sigma Xi Scientific Research Society		1992
Southern Regional Educational Board Fellow		1993-97
Phi Upsilon Omicron Honor Society		1993
Kappa Omicron Nu Honor Society		1994
Member of Quality Assurance Executive Board	Institute of Food Technologists	1996-97
Semi-finalist for the Phoenix Award	Oklahoma State University	1997
Instructor's Director, Serving Safe Food Manager's Course	National Restaurants Association Education Foundation	1998-99

## TEACHING EXPERIENCE: *(Specific information for past two years summarized in Appendix A.)*

SUBJECT <i>(indicate Undergraduate (U), Graduate (G), Other)</i>	INSTITUTION
NCSI Medical Nutrition Therapy Lab (U)	NCSI Starch Applications (G) Oklahoma State University
NCSI Experimental Foods (U)	
NCSI Basic Human Nutrition (U)	
NCSI Science of Food Preparation (U)	
CSED 2302 Principles of Food Preparation (U)	CSED 4722/6722 Catering Internship (U/G) The University of Memphis
CSED 3502 Advanced Foods/Food Systems (U)	CSED 4702/6702 Food Production Internship (U/G)
CSED 4212 Readings in Foods/Nutrition (U)	CSED 7300 Independent Study in CSED (G)
CSED 4332 Purchasing/Financial Mgmt (U)*	CSED 7522 Advanced Food Systems Mgmt. (G)
CSED 4802 Experimental Foods (U)	CSED 6722 Catering Internship (G)
CSED 7433 Nutrition and Life Cycle II (G)	

**STUDENT ADVISING/MENTORING:** (Use Appendix B to elaborate on advising/mentoring role as needed)

Students involved in scholarly (research, creative) activities directly supervised (committees chaired).

Graduates (number): Undergraduate 2, Masters \_\_\_\_\_, Doctoral \_\_\_\_\_, Postdoctoral \_\_\_\_\_

Current	Name	Year of graduation (anticipated)
Undergraduate	Members, CSED Undergraduate Student Research Society	2003-2006
Masters	Mary Beth Mann	2003
	Kristi McClung	2004
	Whitney Orth	2004
	Kari Krank	2005

Number of current committee memberships (other than those chaired): Masters 3, Doctoral \_\_\_\_\_Number of students currently advised: Undergraduate 2 (undergraduate research), Graduate \_\_\_\_\_**RESEARCH/SCHOLARSHIP/CREATIVE ACTIVITIES:****Scholarship Mission Statement:**

Within the framework of consumer science and education, promoting intellectual development (as a component of holistic development) among individuals (students and members of target audiences) and context (university and community) based product (teaching/learning; and foods research) development and evaluation conducted alone and with co-investigators (students, practitioners, interdisciplinary professionals, and community agents).

**PUBLICATIONS (authors, title, reference) includes materials in press and accepted for publication.****Refereed journal publications (includes monographs)**

- Barron, J., Heard, M., Hendry, S., Holliday, K.L., Smith, T. (2000). Students use creative approach to help solve community problem. *Journal of the American Association of Family and Consumer Sciences*, 92 (1): 73. An editor-reviewed article that reports the undergraduate student researchers' reflections on the Consumer Science and Education undergraduate research program that earned a commendation during the 1999 AAFCS accreditation site visit.
- Smith, T. L. (2000). Research across the curriculum: Effective integration of community-based research into the undergraduate curriculum. In: *2000 Summit: Best Practices in Dietetics Education*. Denver, CO: American Dietetic Association, 42-43. Published in the ADA monograph addressing educational programs, this article discusses the service-learning project integrated into the undergraduate research program.
- Smith, T. (2000). Meaningful food education: exploring multicultural, international, and global food experiences. *Tennessee Educational Leadership Journal*, 27 (1); 50-54. This article discusses the methods of merging cultural-responsive education and foods education, highlighting the cultural food celebrations at The University of Memphis while addressing a major theme in CSED. The project discussed is integrated into the undergraduate research program.
- Smith, T. L., Barron-Krog, J. B. (2001). An overview of the theses and dissertations completed in family and consumer sciences: 2000. *Family and Consumer Sciences Research Journal* 30(2); 271-278. A national report (editor-reviewed) commissioned by the Colleges, Universities, and Research section of AAFCS. This project represents service scholarship in that the authors updated the internal content of the report. The geographic scope of the study helps develop skills needed for a national study on undergraduate research programs.
- Smith, T. L., Fullerton, A. R. (2001). A listing of theses and dissertations completed in family and consumer sciences: 2000. *Family and Consumer Sciences Research Journal* 30(2); 279-318. An accompanying paper (editor-reviewed) with Smith and Barron-Krog (2001), this article provides readers with an overview of the trends in research topics in family and consumer sciences. The bibliographic skill gained helps with the review of literature in process on undergraduate research programs.

- Smith, T. L. (2001). Research across the curriculum: Integration of research into 3 undergraduate foods courses. *Journal of the American Dietetic Association* 101(12); 1470-1472. The second of only two articles published by JADA discussing undergraduate research, and the only article outlining strategies and methods for integrating the undergraduate research program into a progressive series of dietetics courses.
- Smith, T. L., Haga, A., Janna, W. A. (2002). Determining a method to evaluate food viscosity in a nursing home setting. Conference Proceedings (full-text #1408), Montreal, Canada, June 16-19, 2002. *American Association for Engineering Education* (founded in 1893). This food evaluation study reports research data gathered while contrasting the use of a funnel versus a line spread chart, two low cost methods to assess food viscosities in the health care setting. Research conducted with Dr. Janna, Associate Dean of Engineering, and an undergraduate engineering researcher.
- Smith, T., Knight, S. (2002). Nutrient availability from a high protein, high calcium pasta. *Journal of Applied Gerontology*. 21(4):407-420. This article discusses the evaluation of a food product developed for the elderly using an animal model. Skills acquired are essential for developing a food production and evaluation based undergraduate research program.
- Smith, T. L. The Scholarship of Service: Student project aids local food bank. (2002). *Journal of the American Association of Family and Consumer Sciences*. 94(3); 60-62. An editor-reviewed article that reports the Smith model developed to integrate into the undergraduate curricula teaching, action research, service learning, and undergraduate research.
- Smith, T. L., Hunter, A. (2002). An overview of the theses and dissertations completed in family and consumer sciences: 2001. *Family and Consumer Sciences Research Journal*. 31(2): 206-213. A national report (editor-reviewed) commissioned by the Colleges, Universities, and Research section of AAFCS. This project represents service scholarship in that the authors updated the internal content of the report. The geographic scope of the study helps develop skills needed for a national study on undergraduate research programs.
- Smith, T. L., Noah, J. (2002). A listing of theses and dissertations completed in family and consumer sciences: 2001. *Family and Consumer Sciences Research Journal*. 31(2):214-244. An accompanying paper (editor-reviewed) with Smith and Hunter (2002), this article provides readers with an overview of the trends in research topics in family and consumer sciences. The bibliographic skill gained helps with the review of literature in process on undergraduate research programs.
- Smith, T. L., Janna, W. S. (2003) Reflections on scholarship of integration as a model for problem-based learning in undergraduate engineering education. *International Journal of Engineering Education*. This article discusses the importance of problem-based learning projects in engineering addressing multidisciplinary needs. 19(5): 730-733.
- Smith, T. L. (2003) Letter to the Editor: It's a question of scholarship. *Journal of the American Dietetic Association* 103(7): 823-824. This paper encourages dietetic faculty and practitioners to participate in the continuation of the dialogue defining and promoting dietetics scholarship
- Smith TL. (2003) The Application of RE-CIPE pedagogical values: A practitioner's reflective guide. In: BL Stewart, RS Purnell, RP Lovingood, eds. *Research Applications in Family and Consumer Sciences*. Alexandria, VA: American Association of Family and Consumer Sciences, 68-81. A continuation of the manuscript published in JADA on RE-CIPE pedagogical values, this paper discusses the background, methodology, and a metaphor for RE-CIPE; in addition to elaborating on each value and presenting conclusions.
- Smith, T. L. (2003). Documenting the New American Scholarship: Tenure and Promotion Dossier Narratives. U.S. Tennessee No. of Pages: 57 Accession No: ED475428 (ERIC database). This manuscript includes 6 essays on the scholarship within the context of tenure and promotion.
- Smith, T. L., Giudice, S., Smith, M. A., Clemens, L. H., Polly, D. K. (2003). Determining barriers to and effective strategies for improving calcium intake among elderly African Americans: A pilot study. *Family Economics and Nutrition Review* (for a special issue on the elderly) 15(1): 3-14. This article discusses results of a qualitative study
- Smith, T. L. Sun, M., Pippin, J. (in press) Characterizing process control of fluid viscosity and identifying food thickening-related training needs in long-term care facilities. *Journal of the American Dietetic Association*. (to be published Summer 2004)

## Final Project Reports

Determining barriers to and effective strategies for improving calcium intake among elderly African Americans in urban congregate meal sites. A master's thesis completed by S. J. Giudice (May 2000). Report submitted to Faculty Research Grant administration. The University of Memphis. A logical extension of my dissertation (please see Smith and Knight, in press), this project explores the state of calcium nutrition among African Americans. First, I sought funding to develop ethnically appropriate high calcium foods for African Americans (i.e., wrote an unfunded USDA proposal). However, the dialogue with USDA led to three questions: 1) What are the barriers to calcium consumption among African Americans (i. e., quantitative methodology?); 2) Are culturally appropriate calcium nutrition intervention methods effective?; 3) Are culturally appropriate high calcium foods needed and, if so, which foods should be enriched? Exploring the calcium nutrition question among African Americans is a valid question because of the severity of osteoporosis among older African American women and because the problem, if a nutrient deficiency disease among African Americans, may be easily corrected.

Characterizing process control of fluid viscosities in nursing homes. Prepared by T. L. Smith (May 2001). Report submitted to the American Society of Quality, Research Fellowship Grant Program, Milwaukee, WI. Thus far, the work has yielded four presentations and two manuscripts, accepted for publication or accepted with revisions. Two manuscripts and one presentation are in process.

## Under Review

Smith, T.L., Crown, B. Promoting service learning across the campus.

Smith, T.L., It's a question of scholarship.

## Articles in Progress for Submission to a Refereed Journal:

Smith, T. L., Sun, M., Nwobilor, L. E. Investigating the food thickening-related training needs of health care students and staff.

Smith, T. L. 90 years of undergraduate research programs: A bibliography.

## Other Publications:

*Series* Nutrition in a Bag: Lunchtime Savvy. Lipman Life. The University of Memphis, 1998-2000. Topics include Bread and Cereals; Fruits and Vegetables; Milk and Dairy Foods; Water; Meats and Protein Foods; Food Safety, and Cooking Temperatures. Invited co-authors include: G. Pratt, CSED Graduate Student.

## PRESENTATIONS

### Refereed Abstracts for Conferences

#### National Education Sessions:

Smith, T. L. The scholarship of service: Opportunities for students and faculty. 93<sup>rd</sup> Annual Meeting and Exposition, Shaping Viable Communities for a Sustainable Society. American Association for Family and Consumer Sciences 2002 Annual Meeting in Dallas, TX, June 22-25, 2002.

Smith, T. L. (Program Planner & Speaker), Sun, M. M., Ettinger, S., Eady, C. (2002). Strategies for Productive Research and Scholarship: Perspectives from Practitioners, Educators, and Researchers. Educational Session. American Dietetic Association, Food & Nutrition Conference & Exhibition, Philadelphia, PA, October 19-22, 2002.

Stewart, B. L. (Primary Speaker), Panelists: Thompson, N., Kato, S., Alexander, K.L., Schulz, P.A., Winchip, S., Kandiah, J., Crase, D., Smith, T.L. (accepted). Using the AAFCS Monograph *Research Applications in Family and Consumer Sciences*: The Authors Speak. American Association for Family and Consumer Sciences 2002 Annual Meeting in Washington, D.C., June 28- July 1, 2003.

#### Regional and National Conference Presentations:

Smith, T. (1993). The sensory evaluation of the Meal-On-The-Go food bar supplemented with vitamins and minerals or

- corn bran. So. Assn. of Agri. Sci. Proc., Tulsa, OK, February 3, Abst. 33, paper session.
- Smith, T. , Knight, S. (1994). Nutrient availability from a high protein, high calcium pasta. So. Assn. of Agri. Sci.Proc. (SAAS), Nashville, TN February 9, Abst. 44, paper session.
- Smith, T. and Knight, S. (1996). The effect of protein level on bone density of rats fed a high-protein, high-calcium pasta diet. So. Assn. of Agri. Sci. Proc. (SAAS). Greensboro, NC, February 5, Abst. A-4, paper session.
- Smith, T. and Knight, S. (1996). Fortified food for the elderly: Nutrient availability from a high-protein, high-calcium pasta. So. Gerontol. Soc. (SGS), Little Rock, AR, April 26, poster.
- Smith, T. , Knight, S. (1996). Nutrient availability from a high-protein, high-calcium pasta (carcass analysis). American Dietetic Association (ADA), San Antonio, TX, Oct. 21-24, poster.
- Smith, T., Knight, S. (1997). Nutrient availability from a high-protein, high-calcium pasta (bone mineral levels). S. Assn. of Agri. Sci. Proc. (SAAS), Birmingham, AL. Feb. 3, Abst. 17, paper session.
- Smith, T. , Knight, S. (1998). Nutrient availability from a high-protein, high-calcium pasta (bone strength studies). So. Assn. of Agri. Sci. Proc. (SAAS). Chattanooga, TN, April 16-19, poster.
- Smith, T. , Takauchi, M.S. (1998). A comparison of nutritional practices of early childcare facilities in Memphis, Tennessee and in Nishinomiya City, Japan. Tennessee Dietetic Association (TDA), Nashville, November 7 and American Dietetic Association (ADA), Atlanta, GA, October 1999, poster.
- Smith, T. (1999). Maximizing the use of recovered foods to increase the efficiency of feeding the hungry in Memphis, TN. S. Assn. of Agri. Sci. Proc. (SAAS), Memphis, TN, Feb. 2, Speaker.
- Smith, T., Takauchi, M.S. , Crase, D. (1999). Comparison of health care practices and attitudes of personnel in early Childcare facilities in Nishinomiya City, Japan and Memphis, Tennessee. The American Association of Family and Consumer Sciences (AAFCS), Seattle, WA, June 1999, poster.
- Smith, T. (2000). Research Across the Curriculum. American Dietetic Association (ADA). Denver, CO, October 16-19, Speaker.
- Giudice, S.J., Smith, T.L., Smith, M.A., Clemens, L. H. (2000). Determining barriers to and effective strategies for improving calcium intake among elderly African Americans in urban congregate meal sites. American Dietetic Association (ADA), Denver, CO, October 16-19, poster. (Research Advisor for thesis project)
- Smith, T. L. , Sun, M., Janna, W. S. (2001). Characterizing process control of fluid viscosity and identifying food thickening-related training needs in long-term care facilities. American Dietetic Association (ADA). St. Louis, MO, October 20-23.
- Nwobilor, L. E. , Smith, T. L. (2001). Investigating food viscosity training needs of direct care staff of individuals with dysphagia. Nutrition for Children with Special Health Care Needs in Managed Care Using Telecommunications: An Interdisciplinary Nutrition short course. Sponsored by University of Cincinnati Center for Development Disorders, Children's Hospital Medical Center, The University of Cincinnati, Cincinnati, OH, September 27-29, poster.
- Dudley, J., Clemens, L. H., Smith, T. L., Ward, K. (2001). Comparing restrained eating in African-American and Caucasian women at varying body mass indexes. American Dietetic Association Food and Nutrition Conference and Exhibition, St. Louis, MO, October 23, poster.
- Harmon, J. J., Clemens, L. H., Smith, M. A., Smith, T. L. (2002). Reimbursement for Nutrition Services: Survey of third party payers and registered dietitians in Tennessee and comparison with reimbursement practices in Tennessee in 1991. American Dietetic Association Food and Nutrition Conference and Exhibition, Philadelphia, PA, October 18-22, 2002.
- Blair, L. W., Smith, T. L. (2003). Investigating the undergraduate student's perceptions of university research opportunities and faculty's pedagogical values for undergraduate research. National Conference of Undergraduate Research (NCUR) 2003. Salt Lake City, Utah, March 13-15.

- Coffey, C, Cunningham, M., George, A., Noah, J., Smith, T.L. (2003) Investigating Food Attribute Changes Due to Substitution of Infant Formula for Milk. National Conference of Undergraduate Research (NCUR) 2003. Salt Lake City, Utah, March 13-15.
- Smith, T. L., Sun, M. M., Nwobilor, L. E. (2003). Development of a knowledge-based food thickener questionnaire. American Dietetic Association Food and Nutrition Conference and Exhibition, San Antonio, TX, October 24-28.
- Smith, T. L., Williams, S. P. (2003). Barriers to dietary calcium intake of African American mothers participating in an urban WIC program: A pilot study. American Dietetic Association Food and Nutrition Conference and Exhibition, San Antonio, TX, October 24-28.
- Mann, M.B., Tylavsky, F.A., Clemens, L.H., Smith, T.L. (2003). Energy expenditure form physical activity and bone mass among adolescents. American Dietetic Association Food and Nutrition Conference and Exhibition, San Antonio, TX, October 24-28.
- Hunter, A.E., Clemens, L.H., Slawson, D.L., Smith, T.L. (2003). Employing focused interviews as a means to investigate factors that influence validity and reliability of dietary assessment tools. American Dietetic Association Food and Nutrition Conference and Exhibition, San Antonio, TX, October 24-28.
- Guess, J., Long, A., Skeen, A., & Smith, TL. (2004). Maximizing the use of leftover oatmeal. 18<sup>th</sup> National Conference on Undergraduate Research. Indianapolis, Indiana, April 15-17, 2004. (Accepted).
- Smith, T.L. (pending). Promoting opportunities to participate in undergraduate foods research throughout the curriculum. 2004 Institute of Food Technologists Annual Meeting and Food Expo, July 12-16, Las Vegas, Nevada.

#### State Conventions:

- Amunrud, E., Mitchell, C.O., Smith, T., Sun, M. (1999). Acceptability and health effects of commercially prepared pureed foods in nursing home residents. The Tennessee Dietetic Association, Paris Landing, TN, April 16.
- Barron, J.C., Pearson, C., Smith, T. (1999). Recovered bagels used as bread substitute in meatball recipe. The University of Memphis, Memphis, TN, March 26; The Tennessee Dietetic Association, Paris Landing, TN, April 16.
- Hendry, S., Holliday, K.L., Fletcher, L., Smith, T. (1999). Sensory differences in standard versus bagel spinach product. The University of Memphis, Memphis, TN, March 26; The Tennessee Dietetic Association, Paris Landing, TN, April 16.
- Mahaffey, L., Roach, R., Smith, T., Kedia, S., Williams, R. (1999). Nutritional practices of women in families with human immunodeficiency virus. The University of Memphis, Memphis, TN, March 26; The Tennessee Dietetic Association, Paris Landing, TN, April 16.
- Pratt, G., Heard, M., Buttermore, J., Rone, R., Smith, T. (1999). Standard and recovered bagels meatloaf found to be similar. The University of Memphis, Memphis, TN, March 26; The Tennessee Dietetic Association, Paris Landing, TN, April 16.
- Kent, A., Smith, T. (2000). The acceptability of weaning foods made with infant formula as a milk substitute. The University of Memphis, Memphis, TN, March 27; The Tennessee Dietetic Association, Nashville, TN, April 17.
- Smith, T.L., Janna, W., Sun, M. (2001). Strategies for Success: Partnering among consumer science faculty, engineering faculty, and a clinical dietitian. The Tennessee Association of Family and Consumer Sciences, Murfreesboro, TN, March 38-30.
- Smith, T.L., Janna, W., & Sun, M. Memphis, TN (2001). The use of statistical process control techniques to characterize the viscosities of fluids in long-term care facilities. The 3rd Annual Area Engineering and Science Conference, Memphis, TN, May 11.
- Smith, T. L. (2001). RE-CIPE: A research group methodology encouraging relationship, community, individual voice, personal experience, and empowerment. Tennessee Academy of Sciences, Murfreesboro, TN, November 8-11.

Smith, T.L. & Kuykendall, E.R. Exploring the integration of intellectual development technology into professional practice: A reflective process. Tennessee Association of Family and Consumer Sciences, Paris Landing State Park, Buchanan, TN, March 31-April 2, 2004.

**Other:**

Presented talk on the nutritional care of people with developmental disabilities for Department of Human Services Case Managers with the Wellness Center, Oklahoma State University, 1991.

Presented talk at an Oklahoma Dietetic Association sponsored seminar on the nutritional care of people with developmental disabilities, 1992.

Invited Speaker, Promoting a Healthy Head Start Conference. Oklahoma State University, University Extension and Development, Memphis, TN, 9/30/98.

Invited Key Speaker, Topic: Community-based Research: An Opportunity for Professors and Students. Sponsored by the Women's Research Forum. The University of Memphis, Memphis, TN, 3/4/00.

Invited Speaker, Topic: Health care services and nutritional practices of licensed child care centers in Memphis, Tennessee. Memphis Association for the Education of Young Children spring Conference. The University of Memphis, Memphis, TN, 4/28/01.

Invited Speaker, Topic: Maximizing the use of underutilized food resources of The Food Bank in Memphis, TN – A progress report. The Memphis Area Nutrition Council, 6/8/2002.

Invited Speaker, Topic: Cultural aspects of foods: Rural Nigerian Women. HIST4853 African American Women. 1/30/03.

Smith, T.L. (organizer), Sun, M., Cartwright, C, Burnett, M., & Suiter, D. (May 2004) The New Guidelines for the Dysphagia: Diet: A cross disciplinary panel discussion. Memphis District Dietetic Association. St Jude Children's Research Hospital.

## RESEARCH EXPERIENCE AND GRANT APPLICATIONS

DFI, Inc., Efficacy of Freeze Drying Starter Culture. Knight, S., Grula, M., Smith, T. (1993). Microbial Evaluation of a Sour Dough Bread Culture. Conducted microbiological studies to differentiate and identify the microbes in a sour dough bread starter culture. Wrote report of results with Dr. Knight and Dr. Grula on the microbial composition of a bread starter culture and the viability of the culture under several conditions. \$1,500 (funded).

Fortification of Pasta from Hard Red Winter Wheat. S. Knight, P. I., with B. Stoecker and T. Smith, Grad. Assoc. Funded in November, 1992 for research to begin 1/1/93. Oklahoma Wheat Research Foundation. Conducted a 40-rat study to evaluate the bio-availability of nutrients in a calcium and protein fortified pasta. Developed and prepared animal diets. Fed animals for 30 days. Conducted proximate analysis. \$10,000 (funded).

Sensory Evaluation of four cultivars of sweet potatoes (self-funded). Initiated, designed, and organized study. Prepared and submitted Institutional Review Board application for this research project. Recruited researchers and sensory evaluation panelists, 1993.

Extension Program/Course Development Incentive Grant, College of Human Environmental Sciences, University Extension, Spring 1996: Sensory Evaluation and Applied Experimental Design in Foods. A proposal to develop a new course in the College of Human Environmental Sciences. The course is designed to facilitate the use of experimental designs in food science research. Course presented as a workshop (Summer 1997) attended by food technologists. Participant: Dr. Sue Knight. (funded \$500)

Maximizing the Use of Recovered Foods to Increase the Efficiency of Feeding the Hungry. United States Department of Health and Human Services, Administration for Children and Families. Collaborative research proposal with Herbert Ann Krisle, Associate Director of The Food Bank, Memphis, TN. Submission Date: 5-1-98, Amount Requested: \$48,573. Score 84.5 of 100 points. (unfunded)

Maximizing the Impact of Undergraduate Service Scholarship Projects at a Local Food Bank in Memphis, Tennessee. Project Application for the 2003-2004 American Association of Family and Consumer Sciences Ruth O'Brien Project Grant. Co-investigator: Dr. Dixie Crase. Submission Date: 2-1-03 Amount Requested (\$5,000) (unfunded)

Eureka! Mastering the subtle differences of data generated by manual versus electronic balances using statistical process control techniques. The University of Memphis Technology Access Fee (TAF) Instructional Technology: Deepening our understanding of complexity and subtlety using technology Deadline for Submission: February 15, 2004. Amount Requested (\$10,000) (pending).

Mentoring Minority Students in the Undergraduate Dietetics Program. Allen Foundation. Deadline for Submission: January 2004. Amount Requested: \$92, 840. (pending).

**SUPPORT:** If more than one person is involved, indicate your role (e.g., PI, CO-PI, consultant) and percent of effort on grant. (Use Appendix D to provide additional information as needed.)

<b>EXTERNAL (Funded or Pending. List funded support first)</b>	<b>AGENCY/SOURCE</b>	<b>AMOUNT</b>	<b>PERIOD</b>
Smith, T. L. (PI), Characterizing the Process Control of Food Viscosities in a Nursing Home Setting (with Dr. William Janna and Ms. Maria Sun, MS, RD, LDN)	American Society for Quality, Milwaukee, WI	\$10,000 (Funded)	Submitted 2/15/99
Smith, T. L. (PI), Maximizing the Use of Underutilized Food Resources of The Food Bank in Memphis, Tennessee	Memphis Area Nutrition Council	\$ 1,334 (Funded)	Submitted 4/1/01
<b>INTERNAL</b>	<b>SOURCE</b>	<b>AMOUNT</b>	<b>PERIOD</b>
Smith, T. L. (PI), Determining Barriers of African Americans for Adequate Intake of Calcium	University of Memphis Faculty Research Grant	\$4,000 (Funded)	Submitted 1/29/99
Smith, T. L. (PI), Maximizing the Use of Food Resources of The (Memphis) Food Bank: Investigating the impact on cooked food characteristics of substituting infant formula for fluid milk	University of Memphis Faculty Research Grant	\$6,500 (Funded)	Submitted 1/31/02

**OUTREACH:** (Project/s summarized as needed in Appendix E.)

<b>PROJECT</b>	<b>PARTICIPANTS</b>	<b>PERIOD</b>	<b>SPONSORSHIP (if any)</b>
St. Peter's Home for Children – Kitchen Redesign	Deborah Slawson	Fall 1997-Spring 1998	
Channel 5 News – Turkey Hotline		November 1997	
Sensory Evaluation – Baptist Hospital	Carla Cartwright	Fall 1997	
Institute of Food Technologists, Mid-South Section: Food Science High School Recruitment Officer	Clark J. Brekke	Ongoing 1999-Present	
The Food Bank (Memphis): <u>Food Product Development:</u> Student food product development work served as the basis for a funded grant application so that the students in the CSED Undergraduate Research Society (founded by student researchers and Dr. Smith) could have the target market evaluate the food products. <u>Menu Development:</u> Student service learning projects have been conducted at a shelter for teenage mothers, childcare centers, an orphanage, a shelter for homeless women and children, missions for men, and a nursing home. Based on student reports, estimated student time working in these communities is 800 hours.	Herbert Ann Krisle	1998-Present	

**SERVICE:**

<b>UNIVERSITY</b>	<b>COMMITTEE/ACTIVITY (if Chair, add [C])</b>	<b>PERIOD</b>
<b>Department</b>	Junior Achievement Meeting Representative Material Resource Committee Women's Research Forum Liaison Honors and Awards Committee Undergraduate Program Committee Center for Urban Research and Extension Liaison Dietetic Internship Program Committee CSED Undergraduate Student Research Society, C Academic Women's Alliance, Steering Committee HMSE Undergraduate Council, At large member	July 22, 1998 1998-2000 1998-2000 1998-2000 1998-2000 1998-2000 1999-Present 2001-Present 2003-2004 2003-Present
<b>College/School</b>	Winter Commencement Marshal Center for Research in Educational Policy, Research Advisory Council Alumni Committee COE-IT Fluency Committee	Fall 1998 1998-2000 1998-2000 2002-Present
<b>University</b>	Faculty Cross-Disciplinary Writing Group Tennessee History Day 1999, Judge University Honors Program, Works in Progress Symposium Evaluator Women's Research Forum Faculty Senate African and African American Studies Advisory Committee SACS Core Requirement 8 Committee	1998-2003 February 1999 November 1999, 2000 2000-2001 2000-2002 2003-Present Fall 2003
<b>OTHER</b>		
<b>Society/Organization/Journal</b>	<b>COMMITTEE/EDITORIAL BOARD/OFFICE (if Chair, add [C])</b>	<b>PERIOD</b>
Institute of Food Technologists, Mid-South Section	Executive Committee Scholarship Committee Executive Committee – Chair Elect Executive Committee – Chair Executive Committee – Secretary	1997-Present 1998-2001 1999-2000 2000-2001 2001-Present
National Restaurant Association Educational Foundation	Instructor, Serving Safe Food Manager's Course	1998-Present
American Association of Family and Consumer Sciences	Research Abstract Reviewer for the 2000 Annual Meeting Program Director, Theses and Dissertation Project TAFCS District-A Chair Elect, Chair TAFCS Vice President of Public Affairs	February, 2000 2000-2002 2002-2004 2004-Present
<i>Tennessee Educational Leadership Journal</i>	Reviewer, Special Edition	Fall 2000
<i>Journal of Food Science</i>	Reviewer	2002-2003

## LEADERSHIP/SERVICE

Mentored dietetic students to participate in the Annual Student Research Forums 1999-2002, The University of Memphis. Student research awards from the forums exceed \$1000.

Multidisciplinary Student Service Scholarship Showcase featuring Student Service Learning and Engaged Scholarship Poster Presentation. Initiated and participated in campus-wide, cross-disciplinary dialogue that lead to the opportunity for any student to present service scholarship as a component of the 14<sup>th</sup> Annual Student Research Forum, The University of Memphis, Spring 2002.

## INTERNSHIP AND TRAINING EXPERIENCES

Writing Across the Curriculum Program, The University of Memphis, 1997, 1998.

Federation of American Societies for Experimental Biology (FASEB), Phase I: Write Winning Grants Seminar, February 11-13, 2000, Orlando, Florida.

## PROFESSIONAL ORGANIZATIONS/HONOR SOCIETIES

American Association of Family and Consumer Sciences  
American Dietetic Association (Member of SCAN's Pulse Sports, Cardiovascular, & Wellness Nutritionists practice group and the Research practice group)  
American Society for Engineering Education  
American Society for Quality  
Institute of Food Technologists, Promoted to Professional Member 2003  
Kappa Omicron Nu Honor Society  
Phi Upsilon Omicron Honor Society  
Sigma Xi Sci. Res. Society, Promoted to full member status 2/2003  
Tennessee Association of Family and Consumer Science  
National Organization for Blacks in Dietetics and Nutrition 2004

## CONSULTING: *(Optional Appendix F may be used.)*

Building Leaner Capacity through Internet-delivery of Context-specific Food-Safety Modules (FSMOD). Cody, M.M. (Project Director) of Georgia State University and Kundel, M.E. of Clemson University (Project Co-Director). United States Department of Agriculture. Submission Date: 2-99. Smith, T. included as FSMOD Specialist and co-investigator. Determining the undergraduate research resources of academic programs in Dietetics and Family and Consumer Sciences (funded). 2000-Present.

## **APPENDIX A**

**Teaching Activity for Past Two Years (form attached)  
Additional Information on Teaching Experience**

## **APPENDIX B**

**Additional Information on Advising/Mentoring**

## **APPENDIX C**

**Additional Information on Research/Scholarship/Creative Activities**

## **APPENDIX D**

**Additional Information on Support**

## **APPENDIX E**

**Additional Information on Outreach**

# Appendix A

## Teaching Activity

Academic Year (please indicate year)	Course #	Course Name	Credit Hours	Percent Taught	Enroll.	Laboratory Supervised (S) Instructed (I)	New Preparation (Y) (N)
Fall 2003	2302	Principles of Food Preparation/Lab	3	100	14	S/I	N
	4802	Experimental Foods	3	100	3	S/I	N
	4702	Food Production Internship	3	100	1	S	N
Spring 2004	3502	Advanced Foods/Food Systems	3	100	9	I	N
	7433	Nutrition and Life Cycle II	3	100	8	S/I	Y
	4995	Univ. 200 Special Project	1	100	1	S	Y
Fall 2002	4802	Experimental Foods	3	100	6	S/I	N
	4702	Food Production Internship	3	100	1	I	N
	4212	Rdngs: Food & Nutr.	3	100	1	I	Y
	7402	Intrnship NTR Ed/Food	3	100	1	I	Y
	7300	Independent Study CSED	3	100	1	I	Y
Spring 2003	3502	Advanced Foods/ Food Systems	3	100	8		N
	4722	Catering Internship	3	100	1		N
	4212	Ad. Food and Beverage Management	3	100	1		N

PLEASE ATTACH A BRIEF SUMMATION OF STUDENT EVALUATIONS FOR EACH COURSE ASSESSED.  
DO NOT ATTACH ORIGINAL OR COPIES OF SIRS.

