

CAMERON FAUSTMAN
Department of Animal Science
College of Agriculture, Health and Natural Resources
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ACADEMIC TRAINING

- B.S. University of Connecticut 1982, Dual B.S. in Natural Resources Conservation, and
Agricultural Education
- M.S. University of Wisconsin-Madison 1986 Meat and Animal Science
- Ph.D. University of Wisconsin-Madison 1989 Meat and Animal Science

POSITIONS

- Visiting Scholar, Harvard University, Food Law and Policy Clinic (1/2019-5/2019)
- University of Connecticut, College of Agriculture, Health and Natural Resources
 - Interim Dean (1/2017 – 2/2019)
 - Associate Dean of Academic Programs, and Director of the Ratcliffe Hicks School of Agriculture (1/2005 – 1/2017).
 - Associate Dean for Research and Graduate Programs (8/2010 – 1/2017)
 - Department of Animal Science
 - Department Head (8/02-12/04)
 - Interim Department Head (8/00 – 8/02)
 - Professor (9/00-6/20)
 - Associate Professor (9/95-5/00) and Assistant Professor (9/89-5/95)
- Visiting Scholar, Department of Pharmacology and Toxicology, College of Pharmacy, University of Arizona (1/1997-6/1997)
- University of Wisconsin-Madison, Graduate Research Assistant (1/85-8/89)
- Wallingford Board of Education, High School Vocational Agriculture Instructor, Wallingford, CT (9/82-1/85)

TEACHING EXPERIENCE

Undergraduate:

ANSC 1645	The Science of Food (1999-2009; 2019-present)
ANSC 3343	Animal Food Products (4 yr) (1989- 2004)
ANSC 3344W	Scientific Writing in Food Science (1993-2004)
SAAS 243	Animal Products (2 yr) (1989-2004)
SAAG 250	Freshman Seminar (2 yr) (2005-2012)

Graduate:

ANSC 5641	Food Chemistry (alt years; 2002-present)
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HONORS & AWARDS

-STUDENT

University of Connecticut (undergraduate)

Selected as 1 of 17 University Scholars (1980)

Member Phi Kappa Phi

Connecticut State Scholarship recipient (4 yrs), UConn Alumni Scholarship recipient, New Haven Chapter (4 yrs), Willard H. Allen Scholarship (\$1,000) recipient, Eastern States Exposition Scholarship (\$1,000) recipient

Dean's List - 8 semesters

University of Wisconsin-Madison (graduate)

Recipient, General Foods Corporation \$10,000 Fellowship (6 awarded nationally)

Recipient, Institute of Food Technologists' \$2,000 Fellowship (1986 & 1988)

L.R. Ingersoll Award for Physics Excellence (1986)

-PROFESSIONAL - FACULTY

Fellow

2008 American Meat Science Association (AMSA), Signal Service Award – Fellow of AMSA

Teaching:

2013 Teachers Who Made a Difference Award, University of Kentucky College of Education

1999 USDA National Excellence in Teaching Award – Northeast Region

1998 National Assoc. of Colleges and Teachers of Agriculture/UConn Teaching Award

1995 University of Connecticut Teaching Fellow Award

1994 Donald M. Kinsman Award for Excellence in Undergraduate Teaching by Junior Faculty

Research:

2019 Northeast Region 2019 ESS Leadership Award; Experiment Station Section – The Board on Agriculture Assembly, Association of Public and Land-grant Universities

2010 Institute of Food Technologists Stephen Chang Award for Lipid or Flavor Science Research (\$3,000)

2009 Institute of Food Technologists Food Chemistry Division Lectureship Award

2000 American Meat Science Association (AMSA) Research Excellence Award

1999 UConn College of Agriculture & Natural Resources Research Excellence Award

1996 Northeast ADSA/ASAS Young Scientist Award

1996 Gamma Sigma Delta (UConn Chapter) Junior Faculty Award of Merit

1994 American Meat Science Association Achievement (Early Career) Award

1994 Outstanding Paper Presentation Award, Antioxidant Symposium, American Oil Chemist's Society Annual Meeting

Other:

2018 Selected as one of 30 higher education leaders nationally to attend U.S. Department of Defense Mini-Joint Civilian Orientation Conference (MJCOC) (April 22-25, 2018), Norfolk, Virginia.

2016 Special Recognition Award in Environmental Leadership (initiative in food waste). Sponsored by the University of Connecticut and the Environmental Policy Advisory Council.

FELLOWSHIPS

1997 Flinn Fellowship (Flinn Foundation, Phoenix, Arizona) to support 6-month sabbatical at the University of Arizona, Department of Pharmacology and Toxicology.

1991 OECD (Organization for Economic Cooperation and Development) Fellowship for 6 weeks research study at the Department of the Science of Food of Animal Origin, Department of Veterinary Medicine, University of Utrecht, Utrecht, Netherlands.

EDITORIAL BOARDS

2007-Present Editorial Board, *Meat Science*
2006-2010 Editorial Board, *Animal Science Journal*, Japanese Society Animal Science
1998-2001 Section Editor, Meat Science, *J. Animal Science*
1993-95 Editorial Board, *J. Muscle Foods*
1993-95 Editorial Board, *J. Animal Science*

REVIEW PANELS/ACTIVITIES

Federal Grant/Award Review Panels

2009 Selection Panel USDA National/Regional Teaching Excellence Awards
2002/03 Panel Mgr, USDA/NRI Food Characterization/Process/Product Panel
2001/02 Panel Mgr, USDA/NRI Food Characterization/Process/Product Panel
2001 USDA NRI Food Characterization/Process/Product Panel
2000 USDA NRI Food Characterization/Process/Product Panel

External Department Reviews

2011 Member, External Review Team, Iowa State University, Animal Science Dept
2010 Member, USDA NIFA Review Team for U-Maine Animal & Veterinary Sci. Dept
2006 Member, USDA CSREES Review Team Univ. Nebraska-Lincoln Animal Sci. Dept

External Examiner of PhD Candidates

- External Reader of Ph.D. thesis, “The Primary Oxidative and Reducing Mechanisms Controlling the Discolouration Rates of Meat” by D. Gutzke, The University of Queensland, Brisbane, Australia. 3/97.
- External Reader and Examiner for PhD thesis, “Pro- and Antioxidative Myoglobin Species” by C. Baron, Department of Food Chemistry, The Royal Veterinary and Agricultural University, Copenhagen, Denmark. 11/98.
- External Reader of Ph.D. thesis, “The Role of Metmyoglobin Reducing Activity in the Maintenance of Fresh Meat Colour” by A.E-D.A.Bekhit. Lincoln University, Canterbury, New Zealand. 10/2003.

External Tenure/Promotion Review

External Tenure and Promotion Reviews for candidates at Auburn University, Colorado State University, Cornell University, Iowa State University, Michigan State University, Mississippi State University, Ohio State University, Pennsylvania State University, Utah State University, West Virginia University, University of Arkansas, University of Georgia, University of Illinois, University of Massachusetts, University of Tennessee, University of Wisconsin-Madison.

Ad hoc Reviewer for Scholarly Manuscript Submissions : *Australian J. Agric. Res.*; *Comp Biochem Physiol.*; *Critical Rev. Food Sci. and Nutrition*; *Euro. J. Lipid Sci. Technol.*; *Fleischwirtschaft*; *Food and Bioproducts Process.*; *Food Chem.*; *Food & Chem Toxicol.*; *Irish J. Ag. Food Res.*; *J. Ag. Food Chem.*; *J. Animal Science*; *J. Food Biochem.*; *J. Food Science*; *J. Food Quality*; *J. Muscle Foods*; *J. Sci. Food Agric.*; *Meat Science*; *Trends in Food Sci. Technol.*

OFFICES

2015/16	Chair, Northeast Research Association of State Agricultural Experiment Station Directors (NERA)
2014/15	Chair-Elect, Northeast Research Association of State Agricultural Experiment Station Directors (NERA)
2008/09	President, Academic Program Section, Board on Agriculture Assembly (BAA), Association of Public and Land Grant Universities (APLU)
2007/08	Vice-President/Secretary, Academic Program Section, Board on Agriculture Assembly (BAA), Association of Public and Land Grant Universities (APLU)
2006/07	Chair, Northeast section, Academic Programs, BAA, APLU
1998	Chair, Reciprocal Meat Conference (RMC) Annual Meeting
1997	Chair, Meat Industry Research Conference (MIRC) Annual Meeting
1996/98	American Meat Science Association (AMSA) Board of Directors
1993/95	Chair, Nutmeg Section, Institute of Food Technologists
1992/93	Chair-Elect (Program Chair), Nutmeg Section, Inst. of Food Technologists

PUBLICATIONS, ABSTRACTS AND PRESENTATIONS

Journal Articles - Full Paper Refereed (88)

- Faustman, C., Cassens, R.G. and Greaser, M.L. 1988. Reduction of metmyoglobin by extracts of bovine liver and cardiac muscle. *J. Food Sci.* 53: 1065-1067.
- Cassens, R.G., Faustman, C. and Jimenez-Colmenero, F. 1988. Modern developments in research on color of meat. In "Trends in Modern Meat Technology II," B. Krol, P.S. van Roon, and J.H. Houben (ed), Pudoc Wageningen, Netherlands.
- Faustman, C., Cassens, R.G., Schaefer, D.M., Buege, D.R. and Sheller, K.K. 1989. Vitamin E supplementation of Holstein steer diets improves sirloin steak color. *J. Food Sci.* 54: 485-486.
- Faustman, C., Cassens, R.G., Schaefer, D.M., Buege, D.R., Williams, S.N. and Sheller, K.K. 1989. Improvement of pigment and lipid stability in Holstein steer beef by dietary supplementation of vitamin E. *J. Food Sci.* 54: 858-862.
- Faustman, C., Johnson, J.L., Cassens, R.G. and Doyle, M.P. 1990. Observations on color reversion in beef and the influence of psychrotrophic bacteria. *Fleischwirts.* 70: 676-679 (English). 70: 689-692 (German).
- Faustman, C., and Cassens, R.G. 1990. The biochemical basis for discoloration in fresh meat: A review. *J. Muscle Foods.* 1: 217-243.
- Faustman, C. and Cassens, R.G. 1990. The influence of aerobic metmyoglobin reducing capacity on color stability of beef. *J. Food Sci.* 55: 1278-1283.
- Faustman, C. and Cassens, R.G. 1991. The effect of cattle breed and muscle type on discoloration and various biochemical parameters in fresh beef. *J. Anim. Sci.* 69: 184-193.
- Mitsumoto, M., Faustman, C., Cassens, R.G., Arnold, R.N., Schaefer, D.M. and Sheller, K.K. 1991. Vitamins E and C improve pigment and lipid stability in ground beef. *J. Food Sci.* 56: 194-197.
- Faustman, C., Specht, S.M., Malkus, L.A. and Kinsman, D.M. 1992. Pigment oxidation in ground veal: Influence of lipid oxidation, iron and zinc. *Meat Sci.* 31: 351-362.
- Faustman, C., Specht, S.M., Clark, R.M., Malkus, L.A., Bendel, R.B. and Kinsman, D.M. 1992. Lipid composition of Bob and Special-fed veal. *J. Muscle Foods.* 3: 33-44.

- Faustman, C., Yin, M.C. and Nadeau, D.B. 1992. Color stability, lipid stability and nutrient composition of red and white veal. *J. Food Sci.* 57: 302-304, 311.
- Velleman, S.G., Brown, S.M., Gustafson, S.K., Faustman, C., Beurang, P.A., Craft, F., and Hausman, R.E. 1993. Partial characterization of a novel avian defect affecting adult muscle function. *Research Note. Muscle and Nerve.* 16:881.
- Yin, M.C. and Faustman, C. 1993. The influence of temperature, pH and phospholipid composition upon the stability of myoglobin and phospholipid: a liposome model. *J. Ag. Food Chem.* 41: 853-857.
- van Laack, R.L.J.M., Faustman, C. and Sebranek, J. 1993. Meat quality and the expression of stress protein Hsp 70 in pork. *J. Anim. Sci.* 71: 2958-2964.
- Cassens, R.G., Arihara, K., Faustman, C., Lanari, C., Luchansky, J.B., Mitsumoto, M. and Schaefer, D. 1993. A new technology for improving color stability of beef. In "Trends in Modern Meat Technology III" Pudoc Wageningen, Netherlands.
- Yin, M.C., Faustman, C., Riesen, J.W. and Williams, S.N. 1993. The effects of α -tocopherol and ascorbate upon oxymyoglobin and phospholipid oxidation. *J. Food Sci.* 58: 1273-1276, 1281.
- Zinn, S.A., Faustman, C. and Riesen, J.W. 1993. Developing oral communication skills in animal science classes. *NACTA J.* 37(12):14-17.
- Yin, M.C. and Faustman, C. 1994. The influence of microsomal and cytosolic components on the oxidation of myoglobin and lipid in vitro. *Food Chem.* 51: 159-164.
- Specht, S.M., Faustman, C., Bendel, R.B., Malkus, L.A., Kinsman, D.M. and Sison, C. 1994. Carcass composition of Bob and Special-fed veal and its prediction. *J. Anim. Sci.* 72: 2635-2641.
- Schaefer, D.M., Liu, Q, Faustman, C. and Yin, M.C. 1995. Supranutritional administration of vitamins E and C improves antioxidant status of beef. *J. Nutr.* 125: 1792-1798.
- Chan, W.K.M., Hakkarainen, K., Faustman, C., Schaefer, D.M., Scheller, K.K. and Liu, Q. 1995. Effect of endogenous α -tocopherol on the relationship between microbial growth and color stability in beef. *J. Food Sci.* 60: 966-971.
- Decker, E.A., Chan, W.K.M., Livisay, S.A., Butterfield, D.A. and Faustman, C. 1995. Interactions between carnosine and the different redox states of myoglobin. *J. Food Sci.* 60: 1201-1204.
- Chan, W.K.M., Hakkarainen, K., Faustman, C., Schaefer, D.M., Scheller, K.K. and Liu, Q.

1996. Effect of dietary vitamin E supplementation on microbial load and sensory assessment in different beef cuts. *Meat Sci.* 42: 387-399.
- Venkitanarayanan, K.S., Khan, M.I., Faustman, C. and Berry, B.W. 1996. Detection of meat spoilage bacteria by a DNA based polymerase chain reaction. *J. Food Protect.* 59: 845-848.
- Velleman, S.G., Racela, J.R., Faustman, C., Zimmerman, S.D. and McCormick, R.J. 1996. Partial characterization of ovine skeletal muscle proteoglycans and fibrillar collagen. *Connective Tiss. Res.* 34: 175-190.
- Venkitanarayanan, K.S., Faustman, C., Crivello, J.F., Khan, M.I. and T.A. Hoagland. 1997. Rapid estimation of spoilage bacterial load in aerobically stored meat by a quantitative polymerase chain reaction. *J. Appl. Microbiol.* 82: 359-364.
- Venkitanarayanan, K.S., Faustman, C., Hoagland, T. and Berry, B.W. 1997. Estimation of spoilage bacterial load in aerobically stored meat by fluorescein diacetate hydrolysis and resazurin reduction. *J. Food Sci.* 62:601-604.
- Chan, W.K.M., Faustman, C., Yin, M.C. and Decker, E. 1997. Lipid oxidation induced by oxymyoglobin with involvement of H₂O₂. *Meat Sci.* 46: 181-190.
- Chan, W.K.M., Faustman, C. and Decker, E. 1997. Effect of oxidation products of phosphatidylcholine liposomes on oxymyoglobin oxidation. *J. Food Sci.* 62: 709-712.
- Strohecker, M., Faustman, C., Furr, H. and Hoagland, T.A. 1997. The effects of vitamin E supplementation on color and lipid stability of whole and minced lamb. *J. Muscle Foods.* 8:413-426.
- Faustman, C., Chan, W.K.M., Schaefer, D.M. and Havens, A. 1998. Beef Quality Update: The Role for Vitamin E. *J. Anim. Sci.* 76:1019-1026.
- Chan, W.K.M., Faustman, C., Velasquez-Pereira, J., McDowell, L.R. and Batra, T.R. 1998. Effect of α -tocopherol on metmyoglobin formation and reduction in beef from cattle fed soybean or cottonseed meal diets. *J. Anim. Sci.* 76:1019-1026.
- Chan, W.K.M., Joo, S.T., Faustman, C., Sun, Q. and Vieth, R. 1998. Effect of *Pseudomonas fluorescens* on beef discoloration and oxymyoglobin oxidation *in vitro*. *J. Food Protect.* 61:1341-1346.
- Lynch, M.P., Faustman, C., Chan, W.K.M. and Buckley, D.J. 1998. Potential mechanism by which α -tocopherol maintains oxymyoglobin pigment through cytochrome b₅ mediated reduction. *Meat Sci.* 50:333-342.

- Lynch, M.P., Kerry, J.P., Buckley, D.J., Faustman, C. and Morrissey, P.A. 1999. Effect of dietary vitamin E supplementation on the quality of fresh, frozen, and vacuum-packaged beef. *Meat Sci.* 52:55-59.
- Faustman, C., Liebler, D.C. and Burr, J.A. 1999. α -Tocopherol oxidation in beef and in bovine muscle microsomes. *J. Agric. Food Chem.* 47: 1396-1399.
- Faustman, C., Liebler, D.C. McClure, T.D. and Sun, Q. 1999. α,β -Unsaturated aldehydes accelerate oxymyoglobin oxidation. *J. Agric. Food Chem.* 47:3140-3144.
- Clark, T.H., Faustman, C., Chan, W.K.M., Furr, H. and Riesen, J.W. 2000. Canthaxanthin as an antioxidant in a liposome model system and minced patties from rainbow trout (*Oncorhynchus mykiss*). *J. Food Sci.* 64: 982-986.
- Lynch, M.P. and Faustman, C. 2000. Effect of aldehyde lipid oxidation products on myoglobin. *J. Agric. Food Chem.* 48:600-604.
- Wilkinson, A.L., Sun, Q., Senecal, A. and Faustman, C. 2001. Effect of antioxidants on TBARS and fluorescence measurements in freeze-dried meats. *J. Food Sci.* 66:20-24.
- Sun, Q., Faustman, C., Senecal, A., Wilkinson, A.L. and Furr, H. 2001. Aldehyde reactivity with 2-thiobarbituric acid, and TBARS in freeze-dried beef during accelerated storage. *Meat Sci.* 57: 55-60.
- Phillips, A.L., Mancini, R., Sun, Q., Lynch, M.P. and Faustman, C. 2001. Effect of erythorbic acid on cooked color in ground beef. *Meat Sci.* 57: 31-34.
- Phillips, A.L., Faustman, C., Lynch, M.P., Govoni, K.E., Hoagland, T.A. and Zinn, S.A. 2001. Effect of dietary α -tocopherol supplementation on color and lipid stability in pork. *Meat Sci.* 58:389-393.
- Lynch, M.P., Faustman, C., Silbart, L.K., Rood, D. and Furr, H.C. 2001. Detection of lipid-derived aldehydes and aldehyde:protein adducts in vitro and in beef. *J. Food Sci.* 66: 1093-1099.
- Sun, Q., Senecal, A. and Faustman, C. 2002. Effect of water activity on lipid oxidation and protein solubility in freeze-dried beef. *J. Food Sci.* 67:2512-2516.

- Lee, S., Phillips, A.L., Liebler, D.C. and Faustman, C. 2003. Porcine oxymyoglobin and lipid oxidation in vitro. *Meat Sci.* 63:241-247.
- Tang, J., Faustman, C., Lee, S. and Hoagland, T.A. 2003. The effect of glutathione on oxymyoglobin oxidation. *J. Agric. Food Chem.* 51:1691-1695.
- Alderton, A.L., Faustman, C., Liebler, D.C and Hill, D. 2003. Induction of myoglobin redox instability by adduction with 4-hydroxynonenal. *Biochemistry.* 42:4398-4405.
- Lee, S., Joo, S.T., Alderton, A.L., Hill, D.W. and Faustman, C. 2003. Oxymyoglobin and lipid oxidation in yellowfin tuna (*Thunnus albacares*) loins. *J. Food Sci.* 68: 1664-1668.
- Suman, S.P., Faustman, C., Lee, S., Tang, J., Sepe, H.A., Vasudevan, P., Annamalai, T., Manojkumar, M., Marek, P. and Venkitanarayanan, K.S. 2004. Effect of muscle source on premature browning in ground beef. *Meat Sci.* 68:457-461.
- Tang, J., Faustman, C. and Hoagland, T.A. 2004. Krzywicki Revisited: Equations for spectrophotometric determination of myoglobin redox forms in aqueous meat extracts. *J. Food Sci.* 69: C717-720.
- Chaijan, M., Benjakul, S., Visessanguan, W. and Faustman, C. 2004. Characteristics and gel properties of muscles from sardine (*Sardinella gibbosa*) and mackerel (*Rastrelliger kanaurta*) caught in Thailand. *Food Res. Intl.* 37:1021-1030.
- Suman, S.P., Faustman, C., Lee, S., Tang, J., Sepe, H.A., Vasudevan, P., Annamalai, T., Manojkumar, M., Marek, P. and Venkitanarayanan, K.S. 2005. Effect of erythorbate, storage and high-oxygen packaging on premature browning in ground beef. *Meat Sci.* 69:363-369.
- Tang, J. Faustman, C., Hoagland, T.A., Mancini, R.A., Seyfert, M. and Hunt, M.C. 2005. Postmortem oxygen consumption by mitochondria and its effects on myoglobin form and stability. *J. Agric. Food Chem.* 53: 1223-1230.
- Sepe, H.A., Faustman, C., Lee, S., Tang, J., Suman, S.P. and Venkitanarayanan, K.S. 2005. Effects of reducing agents on premature browning in ground beef. *Food Chem.* 93: 571-576.
- Tang, J., Faustman, C., Mancini, R.A., Seyfert, M. and Hunt, M.C. 2005. Mitochondrial reduction of metmyoglobin: dependence on the electron transport chain. *J. Agric. Food Chem.* 53: 5449-5455
- Chaijan, M., Benjakul, S., Visessanguan, W. and Faustman, C. 2005. Changes of

- pigments and color in sardine (*Sardinella gibbosa*) and mackerel (*Rastrelliger kanaurta*) muscle during iced storage. *Food Chem.* 93: 607-617.
- Lee, S., Decker, E.A. Faustman, C, and Mancini, R. 2005. The effects of antioxidant combinations on color and lipid oxidation in n-3 oil fortified ground beef patties. *Meat Science.* 70: 683-689.
- Bekhit, A.E.D., Simmons, N., Faustman, C. 2005. Metmyoglobin Reducing Activity In Fresh Meat: A Review. *Meat Sci.* 71: 407-439.
- Tang, J., Faustman, C., Hoagland, T.A., Mancini, R.A., Seyfert, M. and Hunt, M.C. 2005. Interactions between mitochondrial lipid oxidation and oxymyoglobin oxidation and the effects of vitamin E. *J. Agric. Food Chem.* 53: 6073-6079.
- Chaijan, M., Benjakul, S., Visessanguan, W. and Faustman, C. 2005. Physicochemical properties, gel-forming ability and myoglobin content of sardine (*Sardinella gibbosa*) and mackerel (*Rastrelliger kanaurta*) surimi produced by conventional method and alkaline solubilisation process. *Eur. Food Res. Technol.* 222: 58-63.
- Lee, S., Faustman, C., Djordjevic, D., Faraji, H. and Decker, E.A. 2006. Effect of antioxidants on stabilization of meat products with n-3 fatty acids. *Meat Sci.* 72: 18-24.
- Lee, S., P. Hernandez, D. Djordjevic, H. Faraji, R. Hollender, C. Faustman, and E.A. Decker. 2006. Effect of antioxidants and cooking on stability of n-3 fatty acids in fortified meat products. *J. Food Sci.* 71: 233-238.
- Suman, S.P., Faustman, C., Stamer, S.L. and Liebler, D.C. 2006. Redox instability induced by 4-Hydroxy-2-nonenal in porcine and bovine myoglobins, at pH 5.6, 4°C. *J. Agric. Food Chem.* 54: 3402-3408.
- Chaijan, M., Benjakul, S., Visessanguan, W. and Faustman, C. 2006. Changes of lipids in sardine (*Sardinella gibbosa*) muscle during iced storage. *Food Chem.* 99: 83-91.
- Tang, J., Faustman, C., Mancini, R.A., Seyfert, M. and Hunt, M.C. 2006. The effects of freeze-thaw and sonication on mitochondrial oxygen consumption, electron transport chain-linked metmyoglobin reduction, lipid oxidation, and oxymyoglobin oxidation. *Meat Science.* 74: 510-515.
- Seyfert, M., Mancini, R.A., Hunt, M.C., Tang, J., Faustman, C. and Garcia, M. 2006. Color stability, reducing activity, and mitochondria profiles of five bovine muscles. *J. Agric. Food Chem.* 54:8919-8925.
- Suman, S.P., Mancini, R.A. and Faustman, C. 2006. Lipid oxidation induced carboxymyoglobin oxidation. *J. Agric. Food Chem.* 54:9248-9253.

- Chaijan, M., Benjakul, S., Visessanguan, W. and Faustman, C. 2007. Characterization of myoglobin from sardine (*Sardinella gibbosa*) dark muscle. *Food Chem.* 100: 156-164.
- Seyfert, M., Mancini, R.A., Hunt, M.C., Tang, J., and Faustman, C. 2007. Influence of carbon monoxide in package atmospheres containing oxygen on colour, reducing activity, and oxygen consumption of five bovine muscles. *Meat Sci.* 55:432-442.
- Suman, S.P., Faustman, C., Stamer, S.L. and Liebler, D.C. 2007. Proteomics of lipid-oxidation induced oxidation of porcine and bovine oxymyoglobins. *Proteomics.* 7:628-640.
- Chaijan, M., Benjakul, S., Visessanguan, W., Lee, S. and Faustman, C. 2007. Effect of ionic strength and temperature on interaction between fish myoglobin and myofibrillar proteins. *J. Food Sci.* 72:C89-C95.
- Chaijan, M., Benjakul, S., Visessanguan, W., Lee, S. and Faustman, C. 2007. The effect of freezing and aldehydes on the interactions between fish myoglobin and myofibrillar proteins. *J. Agric. Food Chem.* 55: 4562-4568.
- Garcia, M., Amalaradjou, M.A.R., Manoj, K.M.N., Annamalai, T., Suman, S., Lee, S., Hoagland, T., Faustman, C. and Venkitanarayanan, K. 2007. Inactivation of *Listeria monocytogenes* on frankfurters by monocaprylin alone or in combination with acetic acid. *J. Food Protect.* 70: 1594-1599.
- Chaijan, M., Benjakul, S., Visessanguan, W., Lee, S. and Faustman, C. 2007. Interaction between fish myoglobin and myosin in vitro. *Food Chem.* 103: 1168-1175.
- Chaijan, M., Benjakul, S., Visessanguan, W., Lee, S. and Faustman, C. 2008. Interaction of fish myoglobin and myofibrillar proteins. *J. Food Sci.* 73: C292-C298.
- Bou, R., Guardiola, F., Codony, R., Faustman, C., Elias, R.J. and Decker, E.A. 2008. Effect of heating oxymyoglobin and metmyoglobin on the oxidation of muscle microsomes. *J. Agric. Food Chem.* 56: 9612-9620.
- Ramanathan, R., Konda, M.K.R., Mancini, R. and Faustman, C. 2009. Species-specific effects of sarcoplasmic extracts on lipid oxidation in vitro. *J. Food Sci.* 74: C73-C77.
- Maheswarappa, N.B., Faustman, C., Tatiyaborworntham, N., Yin, S., Ramanathan, R. and Mancini, R.A. 2009. Mass spectrometric characterization and redox instability of turkey and chicken myoglobins as induced by unsaturated aldehydes. *J. Agric. Food Chem.* 57: 8668-8676.

- Naveena, B.M., Faustman, C., Tatiyaborworntham, N., Yin, S., Ramanathan, R. and Mancini, R.A. 2010. Detection of 4-hydroxy-2-nonenal adducts of turkey and chicken myoglobins using mass spectrometry. *Food Chem.* 122: 836-840.
- *Faustman, C., Sun, Q., Mancini, R. and Suman, S.P. 2010. Myoglobin and lipid oxidation interactions: mechanistic bases and control. *Meat Sci.* 86: 86–94. **Included in the 40th anniversary edition of Meat Science as most cited/influential (among 18 total papers).*
- Pivarnik, L.F., Faustman, C., Rossi, S., Suman, S.P., Palmer, C., Richard, N.L., Ellis, P.C. and DiLiberti, M. 2011. Quality assessment of filtered smoked yellowfin tuna (*Thunnus albacares*) steaks. *J. Food Sci.* 76: S369-S379.
- Yin, S., Faustman, C., Tatiyaborworntham, N., Ramanathan, R., Maheswarappa, N.B., Mancini, R.A., Joseph, P., Surendranath S.P., Sun, Q. 2011. Species-specific Myoglobin Oxidation. *J. Agric. Food Chem.* 59: 12198-12203.
- Tatiyaborworntham, N., Faustman, C., Yin, S., Ramanathan, R., Mancini, R.A., Suman, S.P., Beach, C.M., Naveena, B.M., Grunwald, E. and Richards, M.P. 2012. Redox stability of mutant sperm whale myoglobins induced by 4-hydroxynonenal in vitro. *J. Agric. Food Chem.* 60: 8473-8483.
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- Mancini, R., Suman, S. and Faustman, C. 2007. Estimation of heme oxidation in carboxymyoglobin. 2007 Ann. Reciprocal Meat Conf. South Dakota State Univ., Brookings, South Dakota.
- Suman, S., Mancini, R. and Faustman, C. 2007. Carboxymyoglobin and lipid oxidation *in vitro*. 2007 Ann. Reciprocal Meat Conf. South Dakota State Univ., Brookings, South Dakota.
- Chaijan, M., Benjakul, S., Visessanguan, W., Lee, S. and Faustman, C. 2007. Interaction between Fish Myoglobin and Myofibrillar Proteins at Refrigerated Temperature. Annual IFT Meeting, July 2007. Chicago, IL.
- Konda, M.R., Ramanathan, R., Mancini, R. and Faustman, C. 2008. Species-specific effects of sarcoplasmic extracts on lipid oxidation. Annual IFT Meeting, June 2008. New Orleans, LA.
- Yin, S., Faustman, C., Tatiyaborworntham, N., Ramanathan, R., Naveena, B.M., Mancini, R.A., Joseph, P., Suman, S.P. and Sun, Q. 2010. Investigation of species-specific myoglobin oxidation. 2010 Ann. Reciprocal Meat Conf., Texas Tech Univ, Lubbock, TX.
- Tatiyaborworntham, N., Faustman, C., Yin, S., Naveena, B.M., Ramanathan, R., Mancini, R.A., Grunwald, E. and Richards, M.P. 2010. Redox instability of mutant sperm whale myoglobins induced by 4-hydroxy-nonenal *in vitro*. Annual IFT Meeting, July 2010. Chicago, IL.
- Kollanoor-Johny, A., Upadhyay, A., Faustman, C. and Venkitanarayanan, K. 2015. Case study approaches for improving learning and decision-making in food safety. Reciprocal Meat Conference 2015, Lincoln, NE.

GRANTS Received

1. "Biochemical Characterization of Veal Muscle Color", University of Connecticut Research Foundation. \$4,425.00. 1/90 - 1/91.
2. "The Influence of Tissue Iron Status on Pigment and Lipid Stability of Veal Muscle", University of Connecticut Research Foundation. \$750.00. 1/90 - 7/90.
3. "Investigation of Myoglobin and Lipid Interactions in Postmortem Muscle: A Model Approach". Storrs Agricultural Experiment Station. \$2,500 per year. 10/90 - 9/93.
4. "Investigating Pigment and Lipid Interactions in Beef: A Model Approach". National Live Stock and Meat Board. 7/1/91 - 6/30/92. \$22,800.
5. "An investigation of stress protein expression in stress-susceptible and normal pigs, and its relationship to pork quality". University of Connecticut Research Foundation. 9/1/91 - 8/31/92. \$ 14,717.
6. Short-term Guest Professorship to support the two month visit of Dr. Robert Cassens (University of Wisconsin-Madison), at the University of Connecticut Animal Science Department. University of Connecticut Research Foundation. 1/92 – 3/92. \$5,550.
7. Acquisition of a Preparative Ultracentrifuge and Gas Chromatograph. University of Connecticut Research Foundation. Co-PI with Drs. Velleman and Milvae, and Dr. Zinn (PI-organizer). 1/92. \$35,890.
8. "Objective Measures of Quality of Low-Fat Fresh and Thawed Beef". USDA. 8/1/91 - 12/31/95 \$100,000.
9. Unrestricted contributions (1992) to research program of Dr. C. Faustman for ongoing work in modeling of pigment and lipid oxidation interactions in meat, and the influence of vitamin E on color stability of lamb. Hoffmann-LaRoche, Inc. \$25,000.
10. "Partial characterization of proteoglycans in meat" USDA Competitive Grants – Seed Grant. 10/93 – 9/95. \$45,992.
11. "Acquisition of an Automated High Performance Liquid Chromatography Set-Up" 1993. Hoffmann-LaRoche, Inc. \$10,000.
12. "Efficacy of Dietary Vitamin E for Enhancing Beef Quality" National Live Stock

- and Meat Board. \$84,959. 1993. (Co-PI with Dr. D. Schaefer, UW-Madison; UConn share, \$45,701).
13. Unrestricted contribution (1993) to Dr. C. Faustman for ongoing research on antioxidant vitamins and myoglobin oxidation in fresh lamb. Hoffmann-LaRoche, Inc. \$20,000.
 14. "Effect of dietary supplementation of vitamin E on lipid and color stability of lamb". USDA-OICD Scientific and Technical Exchange Program for Ireland. April 1994. \$1,825.
 15. "Effect of partial oxygen pressure and prooxidants on oxymyoglobin stability in model lipid systems". University of Connecticut Research Foundation. 6/94-5/95. \$12,974.
 16. "Mechanistic Bases for Lipid Oxidation and Its Prevention in Food" Department of Defense. \$603,134 (3 yrs). 6/94-11/97.
 17. "Characterization of bacterial-mediated myoglobin oxidation" USDA Competitive Grants. \$115,000 (2 yrs). 6/94-12/96.
 18. "Carotenoids as Biological Antioxidants" USDA Equipment Grants for purchase of HPLC-Mass Spectrometer \$41,289. 8/1/95-7/31/96. PI: Dr. H. Frank. Co-PI: C. Faustman, R. Clark, H. Furr.
 19. "Development of an Animal Science/Food Science Study Tour" University of Connecticut Teaching Institute. \$500. Spr 96 semester.
 20. "Improving Student Writing in the Agricultural Sciences" USDA Higher Education Challenge Grants Program. \$79,908. 9/1/96 - 8/31/98. Co-PI with Drs. T. Hoagland (PI) and Dr. J. Riesen (Co-PI).
 21. "Improving the Safety of New England's Meat, Poultry and Seafood" USDA CSREES Food Safety and Quality Special Projects. \$26,100. 9/1/96-8/31/96.
 22. "Unrestricted contribution (1995/96) to Dr. C. Faustman for ongoing research on Vitamin E and Meat Quality. Hoffmann-La Roche, Inc. \$15,000.
 23. "Interaction of α -tocopherol, lipid and oxymyoglobin" - Sabbatical Grant. University of Connecticut Research Foundation. \$1000. 1/1/97 - 7/31/97.
 24. "Dietary Strategies for Improving Animal-Based Food Products" - International Conference Support. Organization for Economic Cooperation and Development (OECD). \$20000. 1/1/97-12/31/98.

25. "Oxidation products of α -tocopherol as markers for predicting the safety, nutritional integrity and sensory quality of military rations. U.S. Army AASERT. \$110,000. 6/1/97-5/31/2000.
26. "Unrestricted contribution (1997) to Dr. C. Faustman for ongoing research on Vitamin E and Meat Quality. Hoffmann-La Roche, Inc. \$4,000.
27. "The effect of water activity and partial oxygen pressure on oxidative quality of meat-based ration components" U.S. Army Broad Agency Announcement Program. \$86,882. 1/1/98-12/31/00.
28. "Conference Support for the 51st Annual Reciprocal Meats Conference" University of Connecticut Research Foundation. \$2950.
29. "Vitamin E supplementation of pigs to improve pork quality" Univ of Connecticut Research Foundation; 3/1/99 to 12/31/99. \$ 1,000.
30. "Investigating the Basis of Lipid-Oxidation Induced Oxymyoglobin Oxidation" USDA NRI-CGP. \$130,000. 9/1/99-8/31/01.
31. "Development and Implementation of Risk Reduction Strategies for New England Cheese Manufacturers" New England Extension Consortium. PI: Y. Zhao; Co-PIs: D. Hirsch, C. Faustman, J. Porter. \$10,000. 5/1/00-4/30/01.
32. "Development of a Meat Quality Assessment Tutorial". Institute for Teaching and Learning. \$ 500. 5/10/00 – 12/31/00.
33. "Preparation of microsomal fractions from pig livers: Ultracentrifuge Repair". UCRF. Direct Costs: \$1,000. 9/00-12/00.
34. "Efficacy of producing stable w-3 fatty acid-enhanced foods to improve human health". PI, C. Faustman. USDA IFAFS. \$250,347. 9/01 – 8/05.
35. "Quality and safety assessment of commercially produced tasteless smoked seafood products". PI, C. Faustman. Saltonstall-Kennedy (SK) Grant Program/ NMFS and NOAA. \$36,413. 7/02-6/03.
36. "Investigating Factors That Impact Premature Browning in Ground Beef". PI, K. Venkitanarayanan; Co-PI, C. Faustman. National Cattlemen's Beef Association. \$36,221. 6/02-5/03.
37. "Effect of Antioxidants on Ground Pork Sausage, and Fish Oil-Fortified Ground Beef" Roche Chemicals Inc. \$17,640. 1/03-12/03.

38. “Investigating the basis of lipid oxidation-induced oxymyoglobin oxidation in different meat-producing livestock species”. USDA. NRI. \$200,000. 9/03-8/05.
39. “Inactivation of *Listeria monocytogenes* on frankfurters by monocaprylin”. American Meat Institute. PI, K. Venkitanarayanan; Co-PI, C. Faustman. \$66,888. 6/2004-5/2006.
40. “Enhancing the heat sensitivity of *Escherichia coli* O157:H7 in ground beef by monocaprylin”. National Cattlemen’s Beef Association. PI, K. Venkitanarayanan; Co-PI, C. Faustman. \$41,666. 6/2004-5/2005.
41. “The effects of mitochondria on postmortem myoglobin redox stability”. USDA NRI. \$224,000. PI, C. Faustman; Co-PI, M. Hunt (Kansas State U.). 10/2004-9/2007.
42. Northeast Regional Teaching Workshop. \$3,700 (USDA/NASULGC).
43. “Mechanistic bases for the reciprocal interaction between lipid oxidation and myoglobin redox instability”. USDA NRI. \$369,276. PI, C. Faustman; Co-PI, M. Richards (UW-Madison). 10/2007-9/2011.
44. “Opportunities in Veterinary Medicine”. Connecticut Department of Higher Education. \$100,000. 9/2007 – 6/2008.
45. “Veterinary Contract Positions for Qualified Connecticut Residents”. Connecticut Department of Higher Education. \$500,000. 10/1/2010-9/30/2013.
46. “Case study approaches for improving learning and decision-making in food safety and microbiology” K. Venkitanarayanan (PI), C. Faustman, D. McCaffrey (Co-PIs); USDA, NIFA Higher Education Challenge (HEC) Grants Program. \$139,917. 10/1/2011 – 9/30/2014.
47. “CANR Graduate Student Research Forum” C. Faustman; UCRF. \$1,800 for support of keynote speaker at CANR Graduate Research Forum.
48. “Veterinary Contract Positions for Qualified Connecticut Residents”. Connecticut Department of Higher Education. \$285,000. 10/1/2012-9/30/2015.
49. “A Food Waste Initiative at UConn”. United Technologies. \$15,000. 7/1/2016-6/30/2017.

GRADUATE STUDENTS

- Yin, M.C. Ph.D. 1993. Thesis Title, "Use of Model Systems to Study Myoglobin and Lipid Oxidation". Current Position: Professor, Department of Nutrition, China Medical University, Taichung City, Taiwan, ROC.
- Strohecker, M.G. M.S. 1994. Thesis Title, "The Effect of Vitamin E Supplementation on Lamb Meat Quality". Current Position: PP Agro Services OY, Finland.
- Racela, J. M.S. 1995. Thesis Title, "Partial Characterization of Sheep Skeletal Muscle Proteoglycans. Current position: Manager, Molecular Biology Division, Clinomics Inc. Pittsfield, MA.
- Venkitanarayanan, K. Ph.D. 1996. Thesis Title, "Biochemical and Molecular Methods for Rapid Estimation of Spoilage Bacteria in Meat". Current position: Professor, Animal Science Department, University of Connecticut.
- Clark, T. M.S. 1996. Thesis Title, "Carotenoids as Antioxidants *In Vitro* and in Salmonids". Second place finish (~125 participants), Procter and Gamble Graduate Presentation Competition, 1996 IFT Annual Meeting. Current position: Principal Scientist, Pfizer Inc., Groton, CT.
- Havens (Wilkinson), A. M.S. 1996. Thesis Title, "Antioxidant approaches for stabilizing myoglobin and lipid in vitro and in freeze-dried meat". Current position: VP Nutritional Innovation, Watson Foods, West Haven, CT.
- Sun, Q. M.S. 1999. Thesis Title, "Characteristics of TBA-reactive substances and the effect of water activity on lipid oxidation and protein solubility in freeze-dried beef. Current position: Professor, College of Life Sciences, Sichuan University, Chengdu, China.
- Lynch, M. Ph.D. 2000. Thesis Title, "Potential mechanisms by which α -tocopherol enhances the stability of myoglobin. Current position: Director, Global Regulatory Affairs-CMC, Alexion Pharmaceuticals Inc, New Haven, CT.
- Phillips, (Alderton) A.L. Ph.D. 2002. Thesis title, "Effects of lipid oxidation products on oxymyoglobin oxidation and structure". One of 6 finalists in IFT Procter and Gamble Graduate Paper Presentation Competition, 2000 (approx. 130 participants); Current position: Manager, Innovation Partnerships, Nestle Purina PetCare, St. Louis, MO.
- Pekarski (Taylor) K. M.S. 2002. Thesis title, "The effects of hexenal, malondialdehyde, and freeze-thaw cycling on the gelling ability of myofibrillar protein". Current position: Mom.

- Tang, J. Ph.D. 2005. Thesis title. "Postmortem potential of mitochondria and its effects on myoglobin forms and redox stability". 1st place finish, Muscle Foods Division Graduate Presentation Competition, 2002 Annual IFT Meeting, Anaheim, CA. Current position: Sr Biostatistician, Quintiles, Houston, TX.
- Surendranath, S. Ph.D. 2006. Thesis title: "Investigating redox instability by 4-hydroxynonenal: A comparison between porcine and bovine myoglobins". Finalist for ICoMST \$10,000 prize for Outstanding Research presentation. Current position: Associate Professor, Animal Science Department, University of Kentucky, Lexington, KY.
- Garcia, M. M.S. 2006. Thesis title: "Inhibitory activity of monocaprylin against *E. coli* O157:H7 and *Listeria monocytogenes*". Current position: Maple Leaf Foods, Saskatchewan, Canada.
- Yin, S. M.S. 2011. Thesis title: "Species-specific Myoglobin Oxidation". Current position: Research Scientist, Evergreen Sciences Inc.
- Tatiyaborworntham, N. M.S. 2011. Thesis title, "Effects of 4-Hydroxy-2-Nonenal on Mutant Sperm Whale Myoglobins". Current position: PhD student, Department of Animal Science, University of Wisconsin-Madison, Madison, WI.
- Maliga, J. M.S. 2011. (Plan B Masters student). Project work: Effect of yellow color on consumer perception of vanilla flavor in ice cream. Current position: Administrative Services Specialist, School of Pharmacy, University of Connecticut.

POST-DOCTORAL SCIENTISTS

1. Dr. Riette van Laack (Ph.D., University of Utrecht, Netherlands). 1991/92. Current position: JD, Director, Hyman, Phelps and McNamara, Washington DC.
2. Dr. Wendy Chan (Ph.D., U.Kentucky, 1993). 1993 to 1997. Current position: Clinical Research Manager BASF, Tarrytown, NY.
3. Dr. Seon-Tea Joo (Ph.D., U. Wisconsin-Madison 1994). 1995. Current position: Professor, Animal Science Department, Gyeongsang National University, S. Korea.
4. Dr. Kei-Wei Wang (Ph.D., Colorado State University 1997). Postdoctoral scientist. 1998. Current position: Deceased.
5. Dr. Seok-Lee (PhD, University of Wisconsin-Madison 1998). Postdoctoral scientist, Assistant Research Scientist. 5/2000 to 3/2007. Current position: President/CEO,

French Korean Aromatics (FKA), Yongin-Si, Gyeonggi-Do, Korea.

6. Dr. Richard Mancini (PhD, Kansas State University 2004). Postdoctoral scientist. 1/2005 to 8/2005. Current position: Associate Professor, Animal Science Department, University of Connecticut.

VISITING SCIENTISTS

1. Dr. Robert Cassens (Professor, U.Wisconsin-Madison) Visiting scientist. 1992.
2. Ms. Katri Hakkarainen (M.S. University of Helsinki, Helsinki, Finland). Visiting research scientist. 1993/94. Currently Managing Director, Advisory Sector, Atria, Finland.
3. Mr. Won Sik Hong (M.S. Korea University, Seoul, S. Korea). Visiting research scientist. 1996/97.
4. Dr. Natalia Gonzalez Mendez (Research Scientist, Centro de Investigacion en Alimentacion y Desarrollo, Hermosillo, Mexico). Visiting scientist 10/99 – 12/99.
5. Dr. Seon-Tea Joo (Assistant Professor, Animal Science Department, Gyeongsang National University, S. Korea). Visiting Professor. 2000/2001.
6. Dr. Pilar Hernandez, Research Scientist, Departamento de Ciencia Animal (Animal Science Department) Universidad Politecnica de Valencia, 46071, Valencia, Spain. 2004.
7. Mr. Manat Chaijan, Visiting PhD student, Prince of Songkhla University, Thailand. 7/2005-1/2006.
8. Ms. Inés López López; Visiting PhD student, Instituto del Frio, CSIS, Ciudad Universitaria, Madrid, Spain. 3/2008-6/2008.
9. Dr. Naveena B. Maheswarappa; Visiting Research Scientist, National Research Centre on Meat, Hyderabad, India. 3/2008-3/2009. Supported on BOYSCAST Fellowship.
10. Dr. Qun Sun; Visiting Research Scientist, Sichuan University, Chengdu, China 8/2009-5/2010.

UNDERGRADUATE STUDENTS

Undergraduate Research

Sarah Gustafson

Authorship on publications:

Velleman, S.G., Brown, S.M., **Gustafson, S.K.**, Faustman, C., Beurang, P.A., Craft, F., and Hausman, R.E. 1993. Partial characterization of a novel avian defect affecting adult muscle function. Research Note. Muscle and Nerve. 16:881.

Authorship on abstracts/presentations:

Velleman, S.G., **Gustafson, S.K.**, Faustman, L.C., Beurang, P., Craft, F. and Hausman, R.E. Properties of a Novel Avian Mutation Affecting Myogenesis. American Society for Cell Biology Annual Meeting 1991 Boston, MA.

Richard Mancini

Authorship on publications:

Phillips, A.L., **Mancini, R.**, Sun, Q., Lynch, M.P. and Faustman, C. 2001. Effect of erythorbic acid on cooked color in ground beef. Meat Sci. 57: 31-34.

Authorship on abstracts/presentations:

Mancini, R., Phillips, A., Lynch, M., Sun, Q. and Faustman, C. Effect of erythorbic acid on cooked color in ground beef. 1999 Annual Reciprocal Meat Conference. Oklahoma State Univ, Stillwater, OK. Richard was also one of five recipients of an AMSA undergraduate travel award to attend the RMC.

Hilary Sepe.

Authorship on publications:

Suman, S.P., Faustman, C., Lee, S., Tang, J., **Sepe, H.A.**, Vasudevan, P., Annamalai, T., Manojkumar, M., Marek, P. and Venkitanarayanan, K.S. 2004. Effect of muscle source on premature browning in ground beef. Meat Sci. 68:457-461.

Suman, S.P., Faustman, C., Lee, S., Tang, J., **Sepe, H.A.**, Vasudevan, P., Annamalai, T., Manojkumar, M., Marek, P. and Venkitanarayanan, K.S. 2005. Effect of erythorbate, storage and high-oxygen packaging on premature browning in ground beef. Meat Sci. 69:363-369.

Sepe, H.A., Faustman, C., Lee, S., Tang, J., Suman, S.P. and Venkitanarayanan, K.S. 2005. Effects of reducing agents on premature browning in ground beef. Food Chem. 93: 571-576.

Authorship on abstracts/presentations:

Sepe, H., Faustman, C., Lee, S., Tang, J. and Surendranath, S.P. 2003. The effects of reducing agents on premature browning in ground beef. 2003 Ann. Reciprocal Meat Conf. Univ of Missouri, Columbia, MO.

Suman, S.P., Faustman, C., Tang, J., Lee, S., Vasudevan, P., Annamalai, T., Manojkumar, M., Marek, P. and Venkitanarayanan, K.S. and **Sepe, H.** Effect of muscle source on premature browning in ground beef. Annual IFT Meeting. June 2004. Las Vegas, NV.

Leadership Mentor

Kamil Jablinowski - served as 2015/16 Mentor for UConn Leadership Legacy Program participant, Kamil Jablonowski (Horticulture major).

PRESENTATIONS

1. "Vitamins and Meat Quality". Presented to Hoffmann-LaRoche Clinical Research and Technical Services Group. Madison, NJ. 10/31/89.
2. "Improving Beef Steak Color by Feeding Vitamin E in Steer Diets". Presented at University of Connecticut Cooperative Extension Service, Regional Beef Management Workshop and Sale. Storrs, CT. 11/4/89.
3. "Investigating the Bases for Discoloration in Holstein and Crossbred Beef". Presented at University of Connecticut State Cooperative Extension System All-Staff Conference. 12/14/89.
4. "Meat Consumption and Health Concerns". Presented at Adult Education Program, Middletown Vocational Agriculture Center, Middletown, CT. 1/23/89.
5. "Meat Science an Option for All - Meat Identification and Cookery". Presented at 6th Annual State 4-H Forum, University of Connecticut, Storrs, CT. 4/31/90.
6. "Veal Research at the University of Connecticut". Presented at National Live Stock and Meat Board, Chicago, IL. 10/23/90.
7. "Myoglobin Oxidation and Reduction in Meat". Presented at Department of Nutritional Sciences Seminar, University of Connecticut. 2/1/91.
8. "Food Safety Panel Discussion". One of four participants. Connecticut Farm Bureau Association. 4/2/91.
9. "Methods for Identification and Prevention of Pink Color in Cooked Meat". Contributing presenter-recorder at reciprocation session of 1991 Reciprocal Meats Conference, Kansas State University, Manhattan, KS.
10. "Beef Color Stability". Presented at the Research Institute for Animal Production (IVO), Zeist, Netherlands.
11. "PSS and PSE Update" Presented at Connecticut Pork Producers Fall Educational Seminar. Tolland Agriculture Center, Tolland, Connecticut. 10/26/91.
12. "Stress-Induced Pork Quality Defects and Potential Stress Protein Expression: A Dutch Experience" Presented at Department of Animal Science, University of Connecticut. 11/13/91.
13. Invited Moderator for the conference "The Influence of Vitamin E on Meat Quality" Chicago, IL. September 19-20, 1991.

14. "The Biochemical Basis for Meat Color Stability" National Cattlemen's Conference. Phoenix, AZ. January 28, 1993.
15. "Vitamin E Supplementation of Cattle Improves Beef Quality" 44th Annual Montana Nutrition Conference. Bozeman, Montana. February 11-12, 1993.
16. "Vitamin E and Meat Quality: Partnerships in Research" Demand Strategies Conference - Annual Meeting of National Live Stock and Meat Board. Chicago, Illinois. August 11-12, 1993.
17. "Influence of Vitamin E on Beef Quality: Colour and Oxidative Stability" Meat Symposium: Vitamin E and Meat Quality, University College Cork, Cork, Ireland. April 21, 1994.
18. "Prevention of Metmyoglobin Formation with α -Tocopherol" University of Massachusetts, Food Science Department, Amherst, MA. May 3, 1994.
19. "Protective Effect of α -Tocopherol on Oxymyoglobin Stability in Liposome and Microsome Model Systems" Annual Meeting of the American Oil Chemists Society, Atlanta, Georgia, May 9, 1994.
20. "Meat Quality Problems - Possible Role of Antioxidant Vitamins" Roche Technical Symposium, 1994 Minnesota Nutrition Conference, Bloomington, MN. September 19, 1994.
21. "Antioxidant Approaches to Enhancing Meat Quality" University of Connecticut, Nutritional Sciences Department, Storrs, Connecticut. November 3, 1995.
22. "The Effects of Vitamin E on Myoglobin Stability and Microbial Interactions in Beef" University of Connecticut, Pathobiology Department, Storrs, Connecticut. December 8, 1995.
23. "The Safety of our Meat Supply" Connecticut Association of Dairy and Food Sanitarians Annual Meeting, Berlin, Connecticut. January 25, 1995.
24. "The Meat Industry and Solutions for Safety" Third Annual Connecticut Food Safety Conference. Cromwell, Connecticut. June 6, 1995.
25. "Antioxidant Preservation: Fundamental Bases and Potential Relevance to Pet Foods" 1995 Pet Food Institute Industry Meeting and Trade Show. Chicago, Illinois. September 21, 1995.
26. "Food Safety" Three separate presentations at the Annual Meetings of the Tolland

(10/19/95), Middlesex (10/22/95), and Windham (10/25/95) County Farm Bureaus.

27. "Utilization of Vitamin E to Improve Meat Quality" Presented at the afternoon lecture session associated with Hoffmann-La Roche International Research Prize for Animal Nutrition. Zurich, Switzerland. November 2, 1995.
28. "Strategies for Increasing Oxidative Stability of Meat Color" 49th Annual Reciprocal Meats Conference, Brigham Young University, Provo, Utah. June 12, 1996.
29. "Effects of Vitamin E on the Quality of Animal-Based Food Products" 1996 American Society of Animal Science Annual Meeting, Rapid City, South Dakota, July 24, 1996.
30. "Developing and Implementing HACCP in Small and Medium-Sized Plants" One of 5 presenters in 3-day workshop. October 25-27, 1996. Windsor Locks, CT.
31. "The Effect of α -Tocopherol on Oxymyoglobin Stability in Meat and Model Systems" U. of Arizona Animal Science Department. February 24, 1997. Tucson, AZ.
32. "Interaction of α -Tocopherol and Myoglobin Oxidation" U. of Arizona Department of Pharmacology and Toxicology, College of Pharmacy. June 3, 1997. Tucson, AZ.
33. "Mechanisms of Protection of Oxymyoglobin by α -Tocopherol" U. of Connecticut Animal Science Department. September 26, 1997. Storrs, CT.
34. "Mechanisms by Which Vitamin E Improves Oxidative Stability of Myoglobin" Dietary Strategies for Improving Muscle-Based Food Products. September 7, 1998. Madrid, Spain.
35. "New Developments in Vitamin E Nutrition and Meat Quality" 19th Western Nutrition Conference. September 16, 1998. Saskatoon, Saskatchewan.
36. "Dietary Approaches to Altering the Antioxidant Composition of Animal Derived Foods" Antioxidants and Oxidative Processes in Health and Foods. November 5-6, 1998. Univ of Massachusetts, Amherst, MA.
37. "The Role for Vitamin E in Lipid:Protein Oxidation Reactions" November 13, 1998. Department of Food Chemistry, Royal Veterinary and Agricultural University, Copenhagen, Denmark.
38. "Potential Mechanisms by Which α -Tocopherol Delays Oxymyoglobin Oxidation" November 16, 1998. Department of Animal Product Quality, Danish Institute of

Agricultural Sciences, Research Centre Foulum, Tjele, Denmark.

39. "Improving the Ability of Teachers to Improve Student Writing" Half-day session at 1998 Northeast Regional Teaching Workshop (9/12/98) Co-presenter with Drs. T. Hoagland and L. Bloom. Univ of Connecticut, Storrs, CT.
40. "HACCP - Helping You Prepare". 1/26/99. 36th Annual New England Turkey Growers Conference. Sturbridge, MA.
41. "Lipid and myoglobin oxidation interactions" presented at Department of Animal Science Seminar 25 February 2000.
42. "Myoglobin and lipid oxidation interactions: meat quality and safety" Presented at the 2000 Nanjing Sino-America Agricultural Biotechnology Symposium. 10/10-10/12/00, Nanjing, China.
43. "Lipid:Protein Interactions: A potential basis for lipid oxidation induced discoloration of foods" Presented at the symposium, *Oxidation in Heterogenous Foods and Biological Tissues: Impact on Food Quality and Health*, 2001 Institute of Food Technologists' (IFT) Annual Meeting, 6/24/01, New Orleans, LA.
44. "The Biochemistry of Good Looks: Myoglobin Oxidation in Meat". Presented at Auburn University, Department of Animal and Dairy Sciences Seminar Series. March 15, 2002.
45. "The use of proteomic tools to understand the effects of lipid-derived aldehydes on myoglobin redox stability" Presented at the 55th Annual Reciprocal Meat Conference, Michigan State University, E. Lansing, MI. July 30, 2002.
46. "Challenges/Opportunities of Implementing Biotechnology in the Classroom". National High School Agriculture Science Teachers Conference on Biotechnology. Mystic, CT. August 16, 2002.
47. "Agricultural communities: The challenges of connecting tradition with the new biology." Presented at the 4th Annual Leader's Forum, College of Agriculture and Natural Resources, Univ of Connecticut, Storrs, CT. November 6, 2002.
48. "Approaches for increasing n-3 fatty acids in muscle foods". Presented at the conference, Developing Functional Foods with Omega-3 Fatty Acids, Univ of Massachusetts, Amherst, MA. June 9-10, 2005.
49. "Steps for USDA NRI Grant Success: Panelist Perspectives". Presented at 2005 Institute of Food Technologists Annual Meeting, Session: Antioxidant strategies in muscle foods. New Orleans, LA, July 17, 2005.

50. "Dietary approaches for improving the quality of muscle foods". Presented at 2005 Institute of Food Technologists Annual Meeting, Session: Prismatic views of grantsmanship and federal funding opportunities. New Orleans, LA, July 19, 2005.
51. "How to think about graduate school in the U.S.". Presented to undergraduate students at Sichuan University, Chengdu, China, 12/2005.
52. "Meat irradiation in the U.S. and implications for quality". Presented to Sichuan Institute for Nuclear Technology Application, Chengdu, China, 12/2005.
53. "Meat science and food safety research at the University of Connecticut". Presented at Yunnan Agricultural University, Kunming; and China Agricultural University, Beijing, China, 12/2005.
54. "Oxidation Defects in Meat". Presented at Kraft Foods 2006 Meat Science Summit, Madison, Wisconsin. 6/2006.
55. "Postmortem Potential of Muscle Mitochondria and Their Effects on Myoglobin Redox Stability". USDA-National Research Initiative Improving Food Quality and Value Workshop. Washington D.C. 8/2006.
56. "The effects of the lipid oxidation product, 4-hydroxynonenal, on redox stability of bovine and porcine myoglobins". Am. Oil Chemists Soc. Annual Meeting. Quebec City, Quebec, Canada. 5/2007.
57. "Myoglobin as a model for interactions between proteins and secondary products of lipid oxidation". 2009 Institute of Food Technologists Annual Meeting. Anaheim, CA. 6/2009.
58. "Myoglobin and lipid oxidation interactions: mechanistic bases and control". 2010, 56th International Congress of Meat Science and Technology. Jeju, South Korea, 8/2010.
59. "Looking good postmortem: Relevance of myoglobin and lipid oxidation interactions" Department of Food Science Seminar Series. Penn State University. State College, PA. 2/23/2012.
60. "Marketing the Value of Teaching on Campus and Elsewhere". 2012 National Academic Programs Summit Teaching Summit. APLU. Loveland, Colorado. 6/19/2012.
61. "Lipid oxidation and its effects on postmortem appearance". American Chemical Society 244th National Meeting. Philadelphia, PA. 8/21/2012.
62. "Myoglobin chemistry and modifications that influence (color and) color stability".

Annual Reciprocal Meat Conference (American Meat Science Association).
Madison, WI. 6/16/2014.

63. "Formulating a research question and getting it funded". Presentation to graduate student session, *Basic Science and Technical/Grant Writing Workshop*. Annual Reciprocal Meat Conference (American Meat Science Association). Madison, WI. 6/18/2014.
64. Food Waste Primer. First Annual Green Forum @ Auer Farm, Hartford County Extension Center, Bloomfield, Connecticut. 9/21/2017.
65. Food Waste and Loss. Future Problem Solving Program International (high school students). Coventry High School, Coventry, Connecticut. 1/9/2019.
66. Food Quality & Safety: Implications for Food Waste. Center for Learning in Retirement. University of Connecticut. Storrs, Connecticut. 3/14/2019.
67. What's In My Food and Why Is It There? Harvard Law School Food Law and Policy Center. Cambridge, Massachusetts. 4/25/2019.
68. Changing Our World: The Food Waste Epidemic. North Hill Community. Needham, Massachusetts. 9/18/2019.
69. The Food Waste Epidemic and How To Address It. Jonathan Trumbull Library. Lebanon, Connecticut. 1/14/2020.
70. Cell-based Meat and the Need to Assess Holistically. Am. Society of Animal Science Webinar, 5/12/2020.
71. Cell-based Meat. Online presentation for Exane BNP Paribas Alternative Protein Conference, 12/7/2020.

CONFERENCES AND WORKSHOPS ORGANIZED

Research: National and International

- 1997 Meat Industry Research Conference. Chairman, Program Committee. October 30, 1997. Chicago, IL. 220 registrants.
- 1998 Reciprocal Meat Conference. Chairman of the Program Committee and of the Host Committee. June 28-July 1, 1998. University of Connecticut, Storrs, CT. 554 registrants.

- 1998 Dietary Strategies for Improving Muscle-Based Food Products. Facultad de Veterinaria, Ciudad Universitaria, Universidad Complutense de Madrid, Madrid, Spain. September 7-8, 1998. Co-Organizer with Dr. Eric Decker and Dr. Clemente Lopez-Bote. 56 registrants.

Teaching: Regional

- 2007 Northeast Regional Teaching Workshop, University of Connecticut, Storrs, Connecticut. September 27-29, 2007. 92 registrants.

Outreach: Local and Regional

- 1998 Preparing Your HACCP Plan. First Steps for Meat Processors. Sturbridge, MA. March 12-14, 1998. Co-Organizer with Ms. Diane Hirsch. Workshop organized to assist small and very small meat processors with the development of HACCP food safety plans. 16 registrants.
- 1998 Preparing Your HACCP Plan. First Steps for Meat Processors. Portsmouth, NH. October 22-24, 1998. Co-Organizer with Ms. Diane Hirsch. Workshop organized to assist small and very small meat processors with the development of HACCP food safety plans. 39 registrants.
- 1999 Preparing Your HACCP Plan. First Steps for Meat Processors. Storrs, CT. March 11-13, 1999. Co-Organizer with Ms. Diane Hirsch. Workshop organized to assist small and very small meat processors with the development of HACCP food safety plans. 60 registrants.
- 1999 HACCP Training for employees of the Steakumm Company, Pomfret, CT. 5/12/99.
- 1999 Preparing Your HACCP Plan. First Steps for Meat Processors. Storrs, CT. Sept 16-18, 1999. Co-Organizer with Ms. Diane Hirsch. Workshop organized to assist small and very small meat processors with the development of HACCP food safety plans. 45 registrants.
- 2000 Last Chance HACCP Course. Storrs, CT. Jan 7, 2000. Co-Organizer with Ms. Diane Hirsch. Workshop to assist very small meat processors with development of HACCP food safety plans in conjunction with USDA Home Study Unit.
- 2001 Sausage Making and Good Manufacturing Practices. December 10-11, 2002. Co-Sponsor with Cornell University, The Culinary Institute of America, and the New England Livestock Alliance.

SERVICE ACTIVITIES

Professional Organizations – National Service

American Meat Science Association (AMSA)

- 2010-2015 *Meat Science* Journal Committee
- 2003-2005 Organizing Committee for the International Congress of Meat Science and Technology (Baltimore, MD 2005)
- 2001-2004 Organizing Committee for the AMSA Annual Reciprocal Meat Conference
- 2001-2003 Distinguished Teaching Award Selection Committee
- 2001-2002 Chair, Scientific Information Committee
- 1997-2001 Nominations Committee
- 1998 Chairman, Reciprocal Meat Conference - AMSA Annual Meeting
- 1997 Chairman, Meat Industry Research Conference
- 1996-1998 Member, AMSA Board of Directors
- 1994-1996 Meat Industry Research Conference Committee
- 1992, 1994 Muscle Biochemistry Committee
- 1990, 1991 Graduate Student Poster Competition Committee

Institute of Food Technologists (IFT)

- 2009 Organizer for IFT Annual Meeting Food Chemistry Division Lectureship Session
- 2003-2006 Member, Chair-Elect and Chair, Peer-Reviewed Publications Committee
- 1995-1998 Member-At-Large, Executive Committee, Muscle Foods Division
- 1993-1995 Freshman/Sophomore Scholarship Jury
- 1990-1992 Muscle Foods Division Graduate Student Poster Competition Committee
- 1989-1992 Annual Meeting Program Committee

American Society of Animal Science

- 1998-2001 Meat Science Section Editor, *J. Animal Science*
- 1996-1998 Meats Research Award Selection Committee.
- 1995 Distinguished Teacher Award Committee. Evaluation of nominations for the ASAS Distinguished Teacher Award
- 1993-95 Member of Editorial Board, *Journal of Animal Science*.

University Service

- 1993-1996 Board of Associate Directors for Honors Program
- 1996-1997 Board of Associate Directors for Honors Program
Student Services Committee for University's Self-Study required for 10-year
reaccreditation by New England Association of Schools and Colleges
(NEASC)
- 1997-1998 Board of Associate Directors for Honors Program
Committee for Frontiers in Undergraduate Research Event (Chair)
- 1998-1999 Board of Associate Directors for Honors Program
Committee for Frontiers in Undergraduate Research (Chair)
University Senate
- 1999-2000 University Senate
- 2000-2001 University Senate Executive Committee
University Senate General Education (GER Review) Task Force
Search Committee, Dean of Students
- 2001-2002 University Senate Executive Committee
- 2002-2003 University Senate Executive Committee (Chair)
Internal Reviewer, UConn Honors Program Review
- 2003-2004 Search Committee member for Vice Provost for Academic Programs
Faculty representative to Building and Grounds Committee
University Senate Faculty Standards Committee
- 2004-2005 University Senate Executive Committee
Building and Grounds Committee (Co-Chair)
NEASC Standard-Physical and Technological Resources (Chair)
- 2005-2006 Academic Center/Institute Review Committee
NEASC Standard-Physical and Technological Resources (Chair)
- 2006-2007 Academic Center/Institute Review Committee
University Senate Growth and Development Committee (Chair)
Board of Trustees Distinguished Professor Selection Committee
- 2007-2008 Academic Centers/Institutes Review Committee

- Major Centers and Institutes Committee
University Senate Growth and Development Committee
Board of Trustees Distinguished Professor Selection Committee
- 2008-2009 Centers and Institutes Committee
Board of Trustees Distinguished Professor Selection Committee
Calendar Committee (Co-Chair)
Senate Growth and Development Committee
On-Line Education Task Force
Institute for Teaching and Learning Advisory Board
University Commencement Committee
- 2009-2010 Centers and Institutes Committee
University Retirement Committee (Chair)
Calendar Committee (Co-Chair)
Conflict of Interest Committee
Institute for Teaching and Learning Advisory Board
University Commencement Committee
Search Committee, Immigration Employment Specialist
- 2010-2011 Centers and Institutes Committee
University Retirement Committee (Chair)
Conflict of Interest Committee
NEASC Fifth-Year Review Committee
Institute for Teaching and Learning Advisory Board
University Commencement Committee
UConn representative to the Standing Advisory Committee of the Board of
Governors for Higher Education
- 2011-2012 University Retirement Committee (Chair)
University Senate Nominating Committee
University Commencement Committee
Search Committee for Biotechnology Bioservices Center Director (Chair)
Search Committee member for VP for Enrollment Management
Search Committee member for University Registrar
- 2012-2013 Search Committee for Provost (Chair)
University Senate Nominating Committee
University Senate Growth and Development Committee
University Senate representative to UConn Foundation Board of Directors
University Commencement Committee
- 2013-2014 University Advising Task Force (Co-Chair)
University Senate representative to UConn Foundation Board of Directors

- University Senate Nominating Committee member
University Commencement Committee
- 2014-2015 University Advising Task Force (Co-Chair)
University Senate representative to UConn Foundation Board of Directors
University Senate Nominating Committee member
University Commencement Committee
- 2015-2016 Senate Enrollment Committee (Chair)
University Advising Task Force (Co-Chair)
University Senate representative to UConn Foundation Board of Directors
Academic Deans' representative to Space Allocation Renovation
 Construction Coordination Committee (SARCC)
STEM Working Group Committee for long-term space & building planning
University Commencement Committee
- 2016-2017 Chair, Dean of Nursing Search Committee
- 2019-2020 Delta General Education Task Force
Life-Transformative Education Committee
Search Committee for UConn Alumni Association CAHNR liaison

College Service

- 1996-1997 State FFA Field Day - Meat Science Career Development Event (CDE)
Food Safety Team
- 1997-1998 State FFA Field Day – Meat Science CDE
Food Safety Team
Development and Alumni Affairs Committee
- 1998-1999 State FFA Field Days: Meat Science CDE (Fall) & Food Science CDE (Spr)
Food Safety Team
Development and Alumni Affairs Committee
Search Committee for Food Science Extension Specialist (NUSC)
- 2000-2001 State FFA Field Days: Meat Science CDE (Fall) & Food Science CDE (Spr)
Food Safety Team
Dairy/Livestock Team
- 2001-2002 State FFA Field Day - Meat Science CDE
Food Safety Team
Dairy/Livestock Team

Search Committee, NUSC Department Head

2002-2003 State FFA Field Day
Food Safety Team
Dairy/Livestock Team

2003-2004 State FFA Field Day - Meat Science CDE
Food Safety Team

2004-2005 State FFA Field Day - Meat Science CDE
Food Safety Team

2005-2006 Steering Committee for 125th anniversary celebration for College of
Agriculture and Natural Resources
Chair, Search Committee for Allied Health Sciences Department Head

2006-2007 Chair, Search Committee for Natural Resources and the Environment
Department Head

2007-2008 Chair, Search Committee for Agricultural and Resource Economics
Department Head

2009-2010 Coordination of College Committee for State Support of Veterinary Seats at
an External College of Veterinary Medicine
Chair, Ratcliffe Hicks Arena Renovation Committee
Co-Chair, W.B. Young Renovation Committee
Chair, CANR Commencement Committee

2010-2011 Chair, Ratcliffe Hicks Arena Renovation Committee
Co-Chair, W.B. Young Renovation Committee
Chair, CANR Commencement Committee

2011-2012 Co-Chair, W.B. Young Renovation Committee

2013-2014 Chair, Search Committee for Allied Health Sciences Department Head

Department

1990-1991	Search Committee Center for Environmental Health Immunologist position
1992-1993	Courses and Curriculum Committee
1993-1994	Courses and Curriculum Committee
1994-1995	Courses and Curriculum Committee
1995-1996	Promotion, Tenure and Reappointment Committee Graduate Student Affairs Committee George C. White Building Renovation Committee
1996-1997	Promotion, Tenure and Reappointment Committee Graduate Student Affairs Committee Computer Committee George C. White Building Renovation Committee
1997-1998	Promotion, Tenure and Reappointment Committee Graduate Student Affairs Committee Computer Committee Courses and Curriculum Committee
1998-1999	Search Committee for Food Microbiologist position Courses and Curriculum Committee. Computer Committee

SELECTED ADMINISTRATIVE HIGHLIGHTS

College – Office of Academic Programs (new initiatives during tenure)

Building Diversity and Cultural Competency.

- Worked with colleagues to include our College in the Connecticut Community College Guaranteed Admission (to UConn) program.
- Recruitment of underrepresented students through the Ratcliffe Hicks School of Agriculture.
- Matching and/or administrative support for faculty-led diversity-related grants from USDA and NSF.
- Provided leadership to efforts associated with establishment of the course, “Hispanic Culture and Communication for Agriculture” and several one-credit “Linkage-through-Language” sections of Spanish in the Departments of Allied Health Sciences, Animal Science, and Nutritional Sciences.
- Worked with the Department of Literatures, Cultures, and Languages for establishing an Interdisciplinary Program in Spanish and Agriculture/Natural Resources.

Freshman Seminar course.

- Provided leadership to the establishment of a required one-credit freshman seminar course for all Ratcliffe Hicks School of Agriculture (2-year; AAS) students. Taught/co-taught the course 2006-2012.

Scholarship Management.

- Provided leadership for restructuring management of the College’s scholarship portfolio. This included process improvement for ensuring timely expenditure and awarding of funds from various University of Connecticut Foundation accounts, and expansion of the annual recognition to a dinner attended by recipients, their families and donors.

Commencement Planning and Implementation.

- Beginning in 2008, the University of Connecticut adopted College-specific commencement activities. The Office of Academic Programs was tasked with implementing its sponsorship of this event which included all of the program mechanics, selection of keynote and student speakers, and a reception.

Veterinary Contracts.

- Provided leadership to the establishment of the Kirklyn M. Kerr Veterinary Contract Seats program for Connecticut residents at Iowa State University (guaranteed 5 seats/year for qualified Connecticut residents). The program has received consistent funding (\$500K/year) annually since 2009.

College Ambassadors.

- Provided leadership for organizing and implementing a College Ambassadors group for the College/School. Twenty students are selected annually through a competitive process and represent the College at recruiting, alumni, service and social events. The student Ambassadors benefit from leadership training activities provided to them.

International/ Collaboration.

- Provided leadership for development of a “3+2” collaborative education model with Sichuan University (Chengdu) and China Agriculture University (Beijing) in China. Since 2013, sixteen students have participated in this program.
- Worked with an existing fall semester education abroad program, *The Sustainable Food and Environmental Systems Program in Florence*, to streamline faculty involvement, and recruit students from Penn State and Rutgers Universities to participate in the program.

Career Services.

- Worked with University Career Services office to interview, hire, and direct a first-ever CAHNR-located, Career Counselor (2013).

College – Research and Graduate Education (new initiatives during tenure)

Storrs Agriculture Experiment Station

- Served as Associate Director of the Storrs Agriculture Experiment Station (2011 – present). Oversight provided for administration of research projects supported by Hatch, Multistate, McIntire Stennis and Animal Health funds. This includes review of project proposals and progress reports and submission of annual Program of Work and Report of Accomplishments documents.
- Provided leadership for organizing and producing the first and subsequent annual reports of research accomplishments for distribution to members of the Connecticut Legislature and Governor’s Office, as well as University and stakeholder audiences

Improvement of Grantsmanship

- Sponsored full day grant writing workshops taught by Grant Writer’s Seminars and Workshops LLC. The University office of the Vice President for Research subsequently (2013) adopted this approach for the entire University and our College now participates at greatly reduced cost through that effort.
- Implemented “Grant Camp” pre-award training sessions for new and established faculty members; instituted post-award training sessions for faculty and staff PIs.

Annual Graduate Student Research Forum

- Provided leadership to the establishment of a day-long celebration of graduate student research. The event has hosted a keynote speaker, competitive presentations (poster and oral) by College graduate students, and a variety of professional development activities for graduate students.

Advocacy

Successful nominations written and submitted on behalf of the following individuals.

2003	Steve Zinn	UCANRAA Teaching Award, and CANR Research Award
	Michael Darre	University Teaching Fellow
	Natalie Macewko	Outstanding UConn Student Employee of the Year Award
2004	Larry Silbart	UCANRAA Teaching Award
	Jennifer Simoniello	UCANRAA Staff Award
	Michael Darre	Gamma Sigma Delta Senior Faculty Award of Merit
2005	David Schreiber	UCANRAA Staff Award
2008	Kathy Wells	UCANRAA Staff Award
2008	Daniel Civco	USDA Food and Agricultural Sciences Excellence in College and University Teaching, national winner.
2011	Robert Milvae	USDA Food and Agricultural Sciences Excellence in College and University Teaching, national winner.
2013	Nancy Abbott	UCANRAA Outstanding Staff Award
2013	Jack Clausen	USDA Food and Agricultural Sciences Excellence in College and University Teaching, regional winner.
2014	Patricia Jepson	UCANRAA Outstanding Staff Award
2016	Steve Zinn	University Teaching Fellow UConn Alumni Association Undergraduate Teaching Excellence
2017	Steve Zinn	USDA Food and Agricultural Sciences Excellence in College and University Teaching, regional winner.