

**CAROL W. SHANKLIN, PhD, RD**

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**EDUCATION**

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*University of Tennessee, Knoxville, TN* **1976**  
**Ph.D. in Home Economics with an emphasis in Food Systems Administration**  
Dissertation: “The Assessment of the Feasibility for Using the Evaluation Component of a Model for Implementing and Evaluating a Competency-Based Dietetic Program”

*University of Tennessee, Knoxville, TN* **1974**  
**M.S. in Food Systems Administration**

*University of Tennessee, Martin, TN* **1973**  
**B.S. in Home Economics Education**

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**PROFESSIONAL EXPERIENCE**

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*Kansas State University*  
**Dean and Professor, Emeritus**  
**Consultant and Volunteer**  
Provide consultation and volunteer services to educational and community organizations including the Riley County Farm to Food Council CATEDU, Power of Produce, Kitchen Restore, Meadowlark Hills Retirement Community, and Haverster’s Distribution.

*Kansas State University, Graduate School and Department of Human Nutrition*  
**Dean of Graduate School and Professor** **August 2015-Jan 2021**  
Provide leadership for graduate education. Conduct funded research and mentor graduate students.

**Member of the Research Team for U.S.D. A. Center of Excellence for Food Safety Research in Child Nutrition Programs. April 2011-Present**

*Kansas State University. Graduate School and Department of Hospitality Management & Dietetics.*  
**Dean of Graduate School and Professor** **January 2009-2015**  
Provide leadership for graduate education. Conduct funded research and mentor graduate students.

*Kansas State University, Graduate School and Department of Hospitality Management & Dietetics*

**Interim Dean of Graduate School and Professor** **October 2007-January 2009**

Provide leadership for graduate education. Conduct funded research and mentor graduate students.

*Kansas State University, Graduate School and Department of Hotel, Restaurant, Institution Management & Dietetics*

**Acting Dean of Graduate School and Professor** **August 2007-September 2007**

Provide leadership for graduate education. Conduct funded research and mentor graduate students.

*Kansas State University, Graduate School and Department of Hotel, Restaurant, Institution Management & Dietetics*

**Associate Dean of Graduate School and Professor** **2004-2007**

Administration of admission and retention of graduate students, coordinate activities for graduate program management, and advisor to Graduate Student Council. Conduct funded research and mentor graduate students.

*Kansas State University, Graduate School and Department of Hotel, Restaurant, Institution Management & Dietetics*

**Assistant Dean of Graduate School and Professor** **2001-2004**

Graduate student recruitment and administration of student related programs in Graduate School. Teach doctoral level courses in the Ph.D. program, mentor graduate students, conduct funded research, and serve on departmental, college, and university committees.

*Kansas State University, Department of Hotel, Restaurant, Institution Management & Dietetics*

**Professor and Graduate Program Director** **1990-2001**

Teach master and doctoral courses in foodservice and hospitality management, program administration, research methods, and grant writing; teach HRIMD 420 Environmental Issues II (on-campus and via distance); direct M.S. and Ph.D. research; mentor graduate students and recent graduates; conduct funded research; perform administrative duties associated with management of a graduate program; serve on departmental, college, and university committees including and Graduate Council; Student Affairs Committee of the Graduate Council, Obudsperson for K-State Research and Extension, Member of the Planning Team for K-State Research and Extension 21<sup>st</sup> Century Leadership Program (previously served on Graduate School's International Issues in Graduate Education Task Force, including Chair of the Success Sub-Committee; Task Force for Provost Library Task Force; Human Subjects Committee; Human Ecology Academic Affairs; Human Ecology Faculty Affairs, and HRIMD Faculty Evaluation Committee); and related duties. Coordinate training for school foodservice directors and employees with the Kansas State Board of Education, Nutrition Services. Participate in the 1997-98 21st Century Leadership Program sponsored by the Extension Systems and Agricultural Research Programs/College of Agriculture.

*Texas Woman's University, Department of Nutrition and Food Sciences*

**Chair and Professor** **1987-1990**

Administrative responsibilities associated with coordination of undergraduate and graduate programs in Nutrition, Food Sciences, and Food Service Management on three campuses. Additional responsibilities involved curriculum development and review, student recruitment, administration of research funds, recruitment, development and evaluation of faculty and recruitment, and supervision of support staff and budgetary planning and management. Taught graduate Food Service Management courses and supervised theses and dissertations.

*Texas Woman's University, College of Nutrition, Textiles, and Human Development*

**Dean, Ad Interim and Professor** **1988-1989**

Coordinated academic and research programs within the College.

*Mississippi Institute of Higher Learning*

**Technical Advisor and Consultant** **1988-1989**

Participated in Preparation of Final Report of Feasibility Study for School Food Service Management Institute.

*Texas Woman's University, Department of Nutrition and Food Sciences*

**Chair and Associate Professor** **1985-1987**

Administrative responsibilities associated with coordination of undergraduate and graduate programs in Nutrition, Food Sciences, and Food Service Management on three campuses. Additional responsibilities involved curriculum development and review, student recruitment, administration of research funds, recruitment, development and evaluation of faculty and recruitment, and supervision of support staff and budgetary planning and management. Taught graduate Food Service Management courses and supervise theses and dissertations.

*Texas Woman's University, Department of Nutrition and Food Sciences*

**Chair, Ad Interim** **June-August 1985**

Responsibilities same as described above

*Texas Woman's University, Food Systems Management*

**Associate Professor** **1982-1988**

Taught undergraduate and graduate food systems management and dietetic students, advised graduate and undergraduate students, supervised theses and dissertations, and served on numerous University, College and Departmental committees including Faculty Senate and President's Advisory Committee, and co-sponsor of NFS Graduate Club and Phi Upsilon Omicron.

*Highland Park Cafeteria, (Recipient NIFI-NRA Teacher Work Study Grant)*

**Assistant Manager** **June-August 1982**

Opened and closed operation, supervised production and service of personnel, maintained quality assurance checks of product and service, ordered daily food supplies, completed production schedules, scheduled employees, and obtained daily computer printouts.

*Methodist Hospitals of Dallas*

**Consultant**

**June-August 1982**

Established productivity studies for production, trayline, and galley operations; trained food service administrative dietitians and staff to collect essential data; analyzed data; and presented results in a management report to director of food services.

*Texas Woman's University, Food Systems Management*

**Assistant Professor**

**1978-1982**

Taught undergraduate and graduate food systems management courses, supervised dietetic students in clinical facilities, advised graduate and undergraduate students, Research Coordinator for Research Kitchen (Fall, 1980-Spring, 1982), supervised thesis students, and member and chairman of numerous College and Departmental committees.

*Methodist Hospitals of Dallas, Food Service Department*

**Training Consultant**

**May-August, 1980**

Completed Job Analysis for the following positions: salad and cold production, trayline, galley, employee cafeteria catering and selected hot production employees; established specific training outline and content of each of above positions, presented in-service education classes, and taught administrative dietitians how to utilize training materials developed.

*Highland Hospital*

**Assistant Food Service Director**

**May-August, 1978**

Established an inventory control system, presented in-service education courses to production and service personnel, supervised production and trayline employees, ordered food and non-food supplies, and assumed all the foodservice director's responsibilities during a four-week vacation.

*Texas Tech University, Foods and Nutrition*

**Assistant Professor**

**1977- 1978**

Taught undergraduate and graduate food systems management courses, advised graduate and undergraduate students, and supervised thesis.

*University of Tennessee*

**Administrative Assistant to Director**

**Fall, 1976**

Coordinated Undergraduate Program in Dietetics. Monitored mastery exams, updated question pool of mastery exam, established and maintained student files, analyzed post-graduate questionnaire and numerous other duties as assigned by the Program Director.

*University of Tennessee*

**Allied Health Traineeship**

**1974-1976**

Research involving the evaluation of the Coordinated Undergraduate Program in Dietetics, assisted program director in administrative aspects of program, and obtained clinical and management experiences at University of Tennessee Memorial Hospital Family Practice Center, Eastern State Psychiatric Hospital, and Oakridge Hospital.

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## BOOKS AND ARTICLES PUBLISHED

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- Sauer, K., Roberts, K., Paez, P, Cole, K., and Shanklin, C.W. (2021) Food defense practices in school nutrition programs. 45(2): *Journal of Child Nutrition & Management*. Available:[https://schoolnutrition.org/uploadedFiles/5\\_News\\_and\\_Publications/4\\_The\\_Journal\\_of\\_Child\\_Nutrition\\_and\\_Management/Spring\\_2021/Food-Defense-Practices-in-School-Nutrition-Programs-Spring2021.pdf](https://schoolnutrition.org/uploadedFiles/5_News_and_Publications/4_The_Journal_of_Child_Nutrition_and_Management/Spring_2021/Food-Defense-Practices-in-School-Nutrition-Programs-Spring2021.pdf)
- Howell, A.; Sauer, K. and Shanklin, C.W. (2020). A Current Gap Analysis of Education for Clinical Nutrition Managers. *Topics in Clinical Nutrition*. 35(2): 121-134.
- Howell, A.; Sauer, K. and Shanklin, C.W. (2017). Evaluating Clinical Nutrition Managers' Involvement in Key Management Functions. *Journal of Academy of Nutrition and Dietetics*. 117: 1339-1348.
- Sauer, K., Howells, A., and Shanklin, C. (2015). Validating job satisfaction factors among clinical nutrition managers. *Topics of Clinical Nutrition*. 30 (3): 199-208.
- Roberts, K., Sauer, K., Sneed, J., Kwon, J., Olds, D., Cole, K., and Shanklin, C.W. (2014). Analysis of School Food Safety Programs Based on HACCP Principles. *Journal of Child Nutrition and Management*. 38(1). Available: <http://www.schoolnutrition.org/Content.aspx?id=20273>
- Li, P.; Kwon, J.; Shanklin, C.W.; Canter, D.D.; and Webb, F.J. (2014). Attitudes and reported behaviors of Chinese restaurateurs in the United States. *Food Protection Trends*. 34(5): 300-311.
- Kwon, J., Roberts, K.R., Sauer, K.B, & Shanklin, C.W. (2014). Food safety risks in restaurants and school foodservice establishments: Health inspection reports. *Food Protection Trends*. 34: 25-25.
- Olds, D. and Shanklin, C.W. (2014). Food defense management practices in private country clubs—a case analysis. *Journal of Foodservice Management & Education*. 8(1): 11-20.
- Whitehair, K. and Shanklin, C.W. (2013). Suggestions for implementing trayfree dining in a selected dining unit. *Journal of Foodservice Management and Education*. 7(2): 1-7.
- Whitehair, K., Shanklin, C.W., and Brannon, L.A. (2013). Written messages improve edible food waste behaviors in a university dining facility. *Journal of the Academy of Nutrition and Dietetics*. 113: 63-69.
- Roberts, K. R., Sauer, K., Sneed, J, Shanklin, C., and Olds, D.A. (2013). Cooling food in retail foodservice operations. *Food Protection Trends*. 33(1): 28-32.

Sauer, K., Canter, D., Shanklin, C. (2012). Describing career satisfaction of registered dietitians with management responsibilities. **Journal of the Academy of Nutrition and Dietetics**. 112: 1129-1133.

York, V.K., Brannon, L.A., Roberts, K.R., Shanklin, C.W., Howells, A.D., Barrett, E.B. (2012). Effects of observing employees for food safety compliance. **Journal of Foodservice Management & Education**. 6(1): 17-24.

Roberts, K.R., Kwon, J., Shanklin, C.W., Liu, P., and Yen, W. (2011). Food safety practices lacking in independent ethnic restaurants. **Journal of Culinary Science and Technology**. 9(1):1-5.

Sauer, K.L., Canter, D.D. and Shanklin, C.W. (2010). Job satisfaction of dietitians with management responsibilities. **Journal of American Dietetic Association**. 110:1432-1441.

Kwon, J., Roberts, K.R., Shanklin, C.W., Liu, P., and Yen, W. (2010). Food safety training needs assessment for independent ethnic restaurants: Review of health inspection data in Kansas. **Food Protection Trends**. 30: 412-421.

Pilling, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Howells, A., and Barrett, B.B. (2009). Foodservice employees benefit from interventions targeting barriers to food safety. **Journal of American Dietetic Association**. 109(9), 1576-1581.

Pilling, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Barrett, B.B., and Howells, A.D. (2009). Intervention improves restaurant employees' food safety compliance rates. **International Journal of Contemporary Hospitality Management** 23(4/5): 459-478

Brannon, L., Pilling, V., Roberts, K., Shanklin, C.W. and Howells, A. (2009). Appreciation of food safety practices based on level of experience. **Journal of Foodservice Business Research**. 12(2): 134-154.

Pilling, V., Brannon, L., Roberts, K., Shanklin, C. W., C. W., and Howells, A. (2009). Using the theory of planned behavior to elicit restaurant employee beliefs about food safety: Using surveys versus focus groups. **Journal of Foodservice Business Research**. 12(2): 180-197.

Howells, A.D., Roberts, K.R., Shanklin, C.W., Pilling, V.K., Brannon, L.A., and Barrett, B.B. (2008). Restaurant employees' perception of barriers to three food safety practices. **Journal of American Dietetic Association**. 108:1345-1349.

Roberts, K.R., Barrett, B.B., Howells, A. D., Shanklin, C.W., Pilling, V.K., and Brannon, L.A. (2008) Food safety training and foodservice employees' knowledge and behavior. **Food Protection Trends**. 28(4): 252-260.

Pilling, V., Brannon, L., Shanklin, C.W., Roberts, K., Barrett, B., and Howells, A. (2008) Food safety training requirements and food handlers' knowledge and behaviors. **Food Protection Trends**. 28(3): 192-200.

Huang, J. and Shanklin, C.W. (2008). An integrated model to measure service management and physical constraints affect on food consumption in assisted living facilities. **Journal of American Dietetic Association**. 108: 785-792.

Ok, C., Shanklin, C.W., and Back, K.J. (2008). Generalizing survey results from student samples: Implications from service recovery research. **Journal of Quality Assurance in Hospitality and Tourism**. 8(4). 1-23.

Pilling, V., Brannon, L., Shanklin, C.W., Howells, A, and Roberts, K. (2008). Identifying specific beliefs to target to improve restaurant employees' intentions for performing three important food safety behaviors. **Journal of the American Dietetic Association**. 108: 991-997.

Lee, K., Remig, V., and Shanklin, C.W. (2008). Competencies and skills required for foodservice directors in assisted living facilities. **Journal of Foodservice Management & Education**. 3 (1). Available at:  
[http://fsmec.org/pdf/08/JFSR&E\\_Compencies\\_of\\_FS\\_directors\\_in\\_ALFs.pdf](http://fsmec.org/pdf/08/JFSR&E_Compencies_of_FS_directors_in_ALFs.pdf)

Ok, C., Back, K.J. and Shanklin, C.W. (2007). Mixed findings on the service recovery paradox. **Service Industry Journal**. 27(6). 1-16.

Yoon, E. and Shanklin, C.W. (2007). Food security practice in Kansas schools and healthcare facilities. **Journal of the American Dietetics Association**. 107: 325-329.

Yoon, E. and Shanklin, C. W. (2007) Implementation of food biosecurity management plan against food terrorism in on-site foodservice operations. **Journal of Hospitality and Tourism Research**. 31: 224-240.

Seo, S.H. and Shanklin, C.W. (2006). Important food and service quality attributes of dining service in continuing care retirement communities. **Journal of Foodservice Business Research**. 8(4). 169-86.

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Seo, S.H., Cha, M., and Shanklin, C.W. (2006). Hospitality management students' knowledge and attitudes about the elderly and their preference in working with or for the elderly. **Journal of Hospitality & Tourism Education**. 18(1): 21-32.

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- Ok, C. and Shanklin, C. (2005). Environmental Impacts of Travel and Tourism. In J. M. Poynter (Ed.), **TRAVEL AND TOURISM (Vol. 2)**. Denver, Colorado: Leromi Publishing.
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- Shanklin, C.W., Huang, H., and Ok C. 2004. **Environmental Issues Manual Impacting Foodservice Operations**. 3<sup>rd</sup> edition. Department of Hotel, Restaurant, Institution Management and Dietetics, Kansas State University, Manhattan, KS
- Edge Smith, M. and Shanklin, C.W. (2003). Research: ADA's commitment. **Journal of American Dietetics Association**. 103:1580-82.
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- Dilly, G. and Shanklin, C.W. (2003). Military healthcare food service operations generate more food and packing wastes than other non-commercial and commercial facilities. **Food Service Technology**, 3(1), 29-35.



Lee, K.E. and Shanklin, C.W. (2003) Development of service quality measurement for foodservice in continuing care retirement communities. **Foodservice Research International**. 14:1-21.

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Suarez, V. V. and Shanklin, C.W. (2002). Minority interns' experiences during their dietetics education and their recommendations for increasing diversity in dietetics: Findings from structured interviews. **Journal of American Dietetic Association**. 102 (11): 1674-1677.

Lee, K.E. and Shanklin, C.W. (2002, Spring). Food recovery: a win-win solution for school food service and the community. **Journal of Child Nutrition and Management**. <http://www.asfsa.org/childnutrition/jcnm/02spring/lee/> (online journal).

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Shanklin, C.W. and Hackes, B. L. 2001. Position of the American Dietetic Association: Dietetics professionals can implement practices to conserve natural resources and protect the environment. **Journal of American Dietetic Association**. 101 (10): 1221-1227.

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Wie, S. H. and Shanklin, C.W. 2001. Cost effective disposal methods and assessment of waste generated in foodservice operations. **Foodservice Research International**. 13: 17-39.

Cushman, J. W., Shanklin, C.W., and Niehoff, B. P. 2001. Hygiene practices of part-time student employees in a university foodservice operation. **The Journal of the National Association of College & University Food Services**. 23: 37-44.

Suarez, V., March, L, Kim, H.J. and Shanklin, C.W. 2001. Factors contributing to the success of hospitality graduate students. **Journal of Hospitality and Tourism Educator**. 13 (3/4): 105-112.

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Lee, K.E., Shanklin, C.W., and Wie, S. H. 2001. Waste characterization study to quantify materials for composting and recycling in a metropolitan school food service program. **Journal of Child Nutrition and Management.** 25(1): 43-47.

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Kim, T. and Shanklin, C.W. 1999. Impact of a change in the food production system on employees' attitudes and job satisfaction. **Journal of Child Nutrition & Management.** 23(2), 67-72.

Kim, T. and Shanklin, C.W. 1999. Time and temperature analysis of a school lunch meal prepared in a commissary with conventional versus cook-chill system. **Foodservice Research International.** 11(4): 237-251.

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## **ABSTRACTS AND PROCEEDINGS**

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## PROFESSIONAL MEMBERSHIPS AND CONTRIBUTIONS

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### **Council of Graduate School**

- ❖ Member of Board of Directors. 2016-2019.
- ❖ Member, Research and Information Services Committee, 2015-present.
  
- ❖ Invited Speaker at the Summer Workshop, “Admissions and Financial Aid: Assistant and Associate Deans, Portland, Oregon. July 12-14, 2014.
  
- ❖ Invited Speaker at the Summer Workshop, “Admissions and Financial Aid: Assistant and Associate Deans. Monterey, California, July 8-13, 2011.
  
- ❖ Invited Speaker at the Summer Workshop, “Principles of Effective Graduate Student Organizations, Vail, Colorado, July 13-16, 2008.

### **Kansas Graduate Deans Council.**

- ❖ Past Chair, 2015-2016.
- ❖ Chair, 2014-2015.
- ❖ Chair-Elect, 2013-2014.

### **Midwest Association of Graduate Schools (MAGS)**

- ❖ Member of MAGS Excellence in Teaching Committee, 2014-2017.
- ❖ Past-Chair and Board Advisor, 2012-2014.
- ❖ Chair and Regional Liaison to Council of Graduate School. 2012-2013.
- ❖ Chair-elect and Executive Committee, 2010-2011.
- ❖ Member-at-Large and Executive Committee, 2009-2010.
- ❖ Membership Committee. 2008-9.
- ❖ Invited Speaker at Spring Meeting, “Telling the Graduate School Story: Inside and Outside the Institution”. St. Louis, Missouri, April 3-4, 2008.

### **American Dietetic Association**

- ❖ Member, Diversity and Inclusion Committee, 2021-2023. Serving on following subcommittees: D&I Liaisons, D&I/CLL, and Pipeline.
- ❖ Member Search Committee for Editor and Chief, **Journal of Academy of Nutrition and Dietetics**, 2012.
- ❖ Chair, ADA Education Committee, 2009-2011.
- ❖ Member of House of Delegate for American Dietetics Association representing the Kansas Affiliate, 2005-8
- ❖ Chair, Dietetic Education Work Group, 2007
- ❖ Research Delegate, Profession Interest. 2002-2005
- ❖ Chair, Research Committee, 2003-4
- ❖ Member of Research Committee, 2004-5 and 2002-2003.
- ❖ Member House Of Delegate for Kansas Dietetic Association 1999-2001
- ❖ Reviewer for Journal the American Dietetic Association 1990-present
- ❖ Member of Research Resource Task Force, 1996-97



- ❖ Reviewer for Allene Vaden Memorial Grant, 1997-2004
- ❖ Member, Nominating Committee, 1994
- ❖ Member, Champion Team for Food and Foodservice Strategic Initiative, 1993-96
- ❖ Chair, Council on Education, 1991-92
- ❖ Chair-elect, Council on Education, 1990-91
- ❖ Site Visitor, 1992-95
- ❖ Board of Directors, 1989-1992
- ❖ Reviewer, Journal of American Dietetic Association, 1988-present
- ❖ Chair, Commission on Dietetic Registration, 1989-90
- ❖ Chair, Dietetic Educators of Practitioners, 1987-88
- ❖ Chair-Elect, Dietetic Educators of Practitioners, 1986-87
- ❖ Treasurer, Dietetic Educators of Practitioners, Council on Practice, 1983-85
- ❖ Member, Continuing Education Committee, 1987-1989
- ❖ Reviewer for Registration Examination for Commission on Dietetic Registration, 1982-1989 Site Visitor, Council on Accreditation, 1984-87

#### **American School Food Service Association**

- ❖ Member College Personnel Advisory Committee, 2001-2005
- ❖ College Personnel Section Chair and Member of Board of Directors, 1993-95
- ❖ Member Editorial Review Board for School Food Service Research Review, 1987-present.

#### **American School Food Service Association Foundation**

- ❖ Member, College Personnel Section Advisory Board, Chair, Financial Aids Committee and Chair of the Review Committee for the ConAgra Fellowship in Child Nutrition, Lincoln Foodservice Research Grant, and Hubert Humphrey Research Grant, 1997-2000
- ❖ Member of Board, 1995-97

#### **Kansas Dietetic Association**

- ❖ Delegate to the American Dietetic Association, 1998-2002
- ❖ Advisor to Board, 1996-98
- ❖ Nominating Committee, 1996-97
- ❖ President, 1995-96
- ❖ President-Elect, 1994-95
- ❖ Chair, Division of Education and Research, 1992-93
- ❖ Chair, By-laws Committee, 1991-92

#### **Council of Hotel, Restaurant, and Institution Educators**

- ❖ Member of Editorial Review Board for Journal of Hospitality and Tourism Research 2001-2005
- ❖ Liaison to the American Dietetic Association, 1992-93

#### **Food Service Management Education Council**

- ❖ Chair, Nominating Committee, 1997-99
- ❖ Chair, 1991-93
- ❖ Chair-elect, 1989-91
- ❖ Secretary, 1983-87

**American Dietetic Association Foundation**

- ❖ Member, Steering Committee, Allene Vaden Foodservice Research Program, 1987-1989

**Texas Dietetic Association**

- ❖ Secretary, 1985-87
- ❖ Chairman, Council on Practice and 1st Vice-President, 1984-85
- ❖ Chairman-Elect, Council on Practice, 1983-84
- ❖ Chairman, Division of Educators, 1982-83

**Community Council of Greater Dallas**

- ❖ Meals on Wheels Task Force, 1987-88

**American Society for Hospital Food Service Administrators**

- ❖ Member, Scholarship Committee, 1997-98
- ❖ Member, Publication Committee, 1996
- ❖ Member, Industry Advisory Committee, 1986-88
- ❖ Member, Program Planning Committee 1986-88
- ❖ Chairman, Liaison Committee, Education Institutions and ASHFSA, 1988
- ❖ Member, Education Development Committee, 1988-present

**Denton Dietetic Association**

- ❖ Member of numerous committees including nomination and by-laws, 1983-1990; President, 1982-83; Vice President, 1981-82; Chairman, Nutrition Assessment Workshop, October, 1981.

**American Home Economics Association**

- ❖ Article Reviewer for Institution Administration Section, Journal of Home Economics, 1977-78
- ❖ Vice-Chairman, Institution Administration Section, 1979-81

**Texas Home Economics Association**

- ❖ Chairman, Institution Administration Section, 1980-82

**Phi Kappa Phi**

- ❖ Treasurer, Chapter 229, Texas Woman's University, 1980-83

**Phi Upsilon Omicron**

- ❖ Co-advisor, TWU Chapter, 1985-86

**Sigma Xi**

- ❖ Membership

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## GRANTS/CONTRACTS

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Roberts, K., Sauer, K., and Shanklin. Center for Food Safety Research in Child Nutrition Research. Cooperative Agreement between USDA Food and Nutrition Services and Kansas State University. United States Department of Agriculture. \$1.8 million. October, 2017-September 2020.

Roberts, K., Sneed, J., Sauer, K., and Shanklin. Center of Excellence for Food Safety Research in Child Nutrition Programs. Cooperative Agreement between USDA Food and Nutrition Services and Kansas State University. United States Department of Agriculture. \$1.6 million April, 2013-April, 2015.

Shanklin, C.W., Kaus, J., Britt, J., Robb, C., and Crawford, D. Enhancing Student Financial Education at Kansas State University. Council of Graduate Schools. \$40,000. August 1, 2013- June 30, 2015.

Roberts, K., Sauer, K., and Shanklin, C.W. Center of Excellence for Food Safety Research In Child Nutrition Programs. Cooperative Agreement between USDA Food and Nutrition Services and Kansas State University, United States Department of Agriculture. \$1.6 million. October 15, 2010-September 30, 2012.

Shanklin, C.W., Roberts, K.R., Barrett, E.B. and Brannon, L.A. “Improving Food Safety Practices of Restaurant Employees Using the Theory of Planned Behavior”. United States Department of Agriculture. \$281,165. September 30, 2004-September 30, 2008.

Shanklin, C.W. and Montelone, B. “Leveraging An Existing Summer Research Program Into an AGEP Submission. Kansas NSF-EPSCOR. 2005-6. \$85,550.

Interdisciplinary Team of Food Safety Researchers including Carol Shanklin with Curtis Kastner as Project Director. Food Safety and Security: Protecting America’s Health, Agricultural Infrastructure, and Economy. Targeted of Excellence Grant, Kansas State University. 2005-2009. \$89,595.

Shanklin, C., Canter, D., and Sauer, K. Career Model Methodology. American Dietetics Association. \$10,000. June 1, 2005-May 30, 2005.

Factors Influencing the Quality of Life of the Older Kansans. Carol Shanklin and Tina Remig, Co-Investigators. AES Funded Project. 2002-2008.

Interdisciplinary Modules to Teach Waste/Residue Management in Food Chain. Co-Principal Investigator: Carol Shanklin. USDA Challenge Grant. United States Department of Agriculture. \$244,747. August 1, 2000-August 15, 2003.

Nutrient Contribution of Milk in School Lunch Menus Using Nutrient Standard Planning Guidelines. Principal Investigator: Carol Shanklin. Dairy Management Inc.

Funded for \$10,321. Funding Period June 1, 1999-September 1, 1999.

Food Service Systems Improvement Grant. Carol Shanklin, Principal Investigator. Newport News Shipbuilding/U.S. Navy. \$24,912. 1998.

Food Wastes Database Development for State of Iowa. Rolando Flores and Carol Shanklin, Co-Principal Investigators. Iowa Department of Natural Resources. \$31,000. 1997-98.

Composition and Alternative Uses of Food Waste from Food Service Operations. Carol Shanklin and Bill Lamont, Co-Investigators. AES Funded Project H338. 1995-2000.  
Implementing Computer Based Menu Planning in School Food Service. Carol W. Shanklin, Principal Investigator. Swann's Food, Inc. \$28,000. 1996-97.

Kansas LEAN School Health Project, Phase II: 5 A Day for Better Health. Carol W. Shanklin, Principal Investigator. Kansas Department of Health and Human Services. \$43,999. 1995-96.

Train-the-Trainer Workshop For Extension Personnel and Foodservice Managers. Carol W. Shanklin, Principal Investigator. Environmental Education Grant, Region VII, Environmental Protection Agency. \$16,381. May 1, 1994-July 31, 1995.

Solid Waste Management in the Foodservice and Hospitality Industry. Carol Shanklin, Bill Lamont, and Judy Miller, Co-Investigators. AES Funded Project H012. 1991-1994.

Standards for Quality Assurance and Quality Improvement. Evelina Cross and Carol Shanklin, Co-Principal Investigators. National Food Service Management Institute. Kansas State Sub-Contract with Louisiana State University. \$4,616. June 1, 1992-March 1, 1993.

Development of a Model Food Safety Training Program. Karen Penner and Carol Shanklin, Co-Principal Investigators. United States Department of Agriculture Extension Service. \$139,000. July 1, 1992-June 30, 1993.

An Analysis of the Status of the Solid Waste Disposal System in the State of Kansas. Paul McCright (P.I.) and Vernon Deines and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$33,656. July 15, 1992-June 30, 1993.

Kansas Solid Waste Disposal Status Review. Paul McCright (P.I.) and Vernon Deines, Penny L. Diebel, Richard Nelson, and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$106,463. July 15, 1991-September 15, 1992.

Kansas Tourist Perception of Service Quality. Mary Gregoire and Carol Shanklin, Co-Principal Investigators. Kansas Tourism Matching Grants Program. Kansas Division of Travel and Tourism. \$2500. 1991.

Development and Standardization of Ethnic Recipes for Day Care Centers Participating in Child Care Program. Carol W. Shanklin, Principal Investigator. Texas Department of Human Resources (USDA funds administered through state). \$10,000. 1986-87.

Product Development and Evaluation of a Batter Containing Glandless Cottonseed Ingredients. Carol W. Shanklin and C.K. King, Co-Principal Investigators. C. Itch. \$18,000. 1985-86.

State Wide Time Studies of Clinical Nutrition Services. Carol W. Shanklin, Principal Investigator. TWU Organized Research Award. \$9,400. 1984-85.

Comparison of Energy Utilization in Three Types of Food Service Systems. Carol W. Shanklin, Principal Investigator. TWU Organized Research Grants. \$5,600. 1979-80.

Product Development for Mexican Chain Restaurant. Carol W. Shanklin, Principal Investigator. Grant from Bloom's Advertising Agency. \$11,143. 1979-80.

Texas Food and Fiber Commission Awards, Carol W. Shanklin, Principal Investigator.: Product Evaluation and Development, \$18,986, 1980-81; \$4,371, 1981-82; Product Development for School Foodservice, \$23,872, 1981-82; Development and Marketing of Oilseed Products, \$58,448, 1983-84; \$38,004, 1984-85; Implementation of Quality Control Techniques for the Evaluation of Oilseed Projects, \$48,471, 1985-86; \$43,424, 1986-87.

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## AWARDS/HONORS

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Who's Who in World. Marquis Who's Who.	<b>2019</b>
Who's Who in World. Marquis Who's Who.	<b>2018</b>
Flinchbaugh Family Wildcat Pride. Kansas State University Alumni Association	<b>2018</b>
Icon of Education. Ingram's Kansas Business Magazine.	<b>2017</b>
Excellence in Research Practice. Academy of Nutrition and Dietetics.	<b>2015</b>
Best Paper Award, Co-Author. Annual Graduate Education & Graduate Student Research Conference, Orlando, Florida. January 3-5.	<b>2008</b>
Founders Award. Graduate Education and Graduate Student Research Conference.	<b>2009</b>
Best Paper Award, Co-Author. Annual Graduate Education & Graduate Student Research Conference, Houston, Texas. January 2-4.	<b>2007</b>
Best Paper Award, Co-Author. Annual Graduate Education & Graduate Student Research Conference, Seattle, Washington. January 4-6.	<b>2006</b>
University of Delaware, Michael D. Olsen Research Award	<b>2004</b>
Who's Who in Medicine and Healthcare, 4 <sup>th</sup> Edition, Marquis Who's Who	<b>2002-2003</b>

Medallion Award, American Dietetic Association Foundation	<b>2001</b>
Dawley-Scholar Award for Faculty Excellent in Graduate Student Development, College of Human Ecology, Kansas State University	<b>2001</b>
Distinguished Dietitian of the Year, Kansas Dietetic Association	<b>2001</b>
Nominee, Food and Agriculture Sciences Excellence in College and University Teaching Awards Program, United States Department of Agriculture, Higher Education Program	<b>1997 &amp; 1999</b>
Nominee for Area IV for Excellence in Research Award, American Dietetic Association Foundation	<b>2000</b>
Excellence in Research, College of Human Ecology, Kansas State University	<b>1996</b>
Excellence in Research Award, Kappa Omicron Nu, Omicron Theta Chapter, Kansas State University	<b>1995</b>
Excellence in Dietetic Education Award, American Dietetic Association Foundation	<b>1993</b>
Honorable Mention for Mary P. Huddleson Award, American Dietetic Association Foundation	<b>1986 &amp; 1989</b>
Young Recognized Dietitian of Year, Denton Dietetic Association	<b>1981-1982</b>
Outstanding Young Women of America	<b>1982 &amp; 1984</b>
NRA-NIFI Teacher Work Study Grant	<b>1982</b>

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**INVITED PRESENTATIONS (1988-present)**

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Environmental Issues in the Food Service Industry, Food Biosecurity, and Food Safety in Restaurants. Mini-Course at National Pingtung University of Science and Technology. March 23-25, 2008.

Food Safety Research in the Food Service Industry in the United States. November 7, 2003. Hong Kong Polytechnic University. Hong Kong.

Trends in Food Service in the United States. November 12, 2003. Fun Jen Catholic University. Taipei, Taiwan.

Trends in Food Service in the United States. November 13, 2003. Kaohsiung College of Hospitality. Kaohsiung, Taiwan.

Korean Society of Foodservice Sanitation Annual Conference. Current status of industry, government, and academia cooperation to improve food sanitation management practices for

the foodservice industry in the United States. May 30, 2003. Yonsei University, Seoul, Korea

Environmental Issues In Food Service: Strategies For Greening Food Service Operations. Presented at Suncheon National University, Suncheon, Korea. May 26, 2003.

Food Service Trends in the United States and Career Opportunities. May 28, 2003. Ewha Woman's University, Seoul, Korea and Dong Kook University.

Trends in Design and Layout of Non-commercial Foodservice Operations in U.S. Presented at Yonsei University, Seoul, Korea. May 28, 2003.

Environmental Issues In Food Service: Strategies For Greening Food Service Operations. Presented at Kyung Hee University, Seoul, Korea. May 29, 2003.

Trends in Foodservice in U.S. Presented at DongGuk University, Gyongu, Korea. June 1, 2003.

Dietetic Educators of Practitioners, American Dietetic Association. Grantsmanship for Dietetics Educators. Area IV. Dietetics Educators of Practitioners, American Dietetic Association. March 28 & 29, 2003. Santa Fe, New Mexico.

Advances in Hospitality and Tourism Research Graduate Research and Education Conference. Promotion and Tenure Requirements in Higher Education. January 3, 2002. Houston, TX

Advances in Hospitality and Tourism Research Graduate Research and Education Conference. Managing Your Research Career. January 6, 2001. Atlanta, GA.

American Dietetic Association Annual Meeting. Environmental Issues in Foodservice: Strategies for Greening Foodservice Operations. October 21, 1998. Kansas City, MO.

The 2nd Asian Congress of Dietetics. The Role of the Dietitian In Protecting the Environment □ August 9-12, 1998. Seoul, Korea.

American School Food Service Association Annual Conference. Menu Writing Under NuMenus □ July 19, 1997. Orlando, FL.

National Recycling Coalition 15th Annual Congress and Exposition. □ Food Service: Recycling and Waste Prevention Opportunities. September 18, 1996. Pittsburgh, PA.

North American Dietetic Association. Food Safety Considerations and International Trade. May 18-21, 1996. Banff, Alberta, Canada.

College and University Recycling Caucus of National Recycling Coalition Preconference. "Composition of Waste in College and University Foodservices". September 10, 1995. Kansas City, MO.

American School Food Service Association Annual Conference. "Grantsmanship". (Co-presenter Rebecca Gould). July 22, 1994. St. Louis, MO.

American Dietetic Association Annual Meeting. "Research in Food Service Management". Presentation sponsored by Council on Research for Dietetic Educators. October 25, 1993. Anaheim, CA

American Dietetic Association Annual Meeting. "Quality Standards in School Food Service Operations". October 27, 1993. Anaheim, CA.

Foodservice Systems Management Education Council. "Grant Writing and External Funding". (Co-presenter Rebecca Gould). March 27, 1993. New Orleans, LA.

Indiana Dietetic Association Annual Meeting. "Environmental Issues in Foodservice Operations". November 12, 1992. Lafayette, IN.

American Dietetic Association Annual Meeting. "Foodservice Directors' Response to Environmental Issues". October 20, 1992. Washington, D.C.  
2nd Annual Governor's Conference On Waste Reduction, Recycling, and Market Development for Kansas. "Composting Food Waste from Foodservice Operations". October 13, 1992. Kansas State University, Manhattan, KS.

Mississippi Dietetic Association. "How Environmentally Sensitive Are You". April 16, 1992. Jackson, MS.

Kansas Dietetic Association. "Solid Waste Management in Foodservice Operations". March 26, 1992. Lawrence, KS.

Nebraska Dietetic Association. "How Environmentally Sensitive Are You?" and "Implementing Recycling in Food Service Operations". November 12, 1991. Omaha, NB.  
Karen Wright Memorial Lecture. Alabama Dietetic Association State Meeting. "How Environmental Sensitive Are You". April, 1991. Montgomery, AL..

Mississippi Dietetic Association State Meeting. "Managerial Competencies Required by Dietetic Practitioners". April 18, 1988. Starkville, MS.