

LISA BROOKS, PhD, RD

Associate Professor of Hospitality Management

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PROFILE: Career highlights include teaching in higher education for 20 years with expertise in service excellence, food/beverage management, and leadership; serving as the faculty director for Study Abroad Italy leading courses in Italian Culture, Mediterranean Cuisine, and Food & Wine Pairing; serving as a member of the Disney Educators Forum and offering more than 15 years of experience with the Disney College Program; serving as the SFCS undergraduate internship coordinator; facilitating etiquette seminars as a Corporate Etiquette and International Protocol Consultant; and, serving in multiple leadership roles for the American Association of Family and Consumer Sciences. Research interests include leadership, experiential learning, and nutrition and wellness.

TEACHING/ PRIMARY DUTIES

Associate Professor of Hospitality Management, 2016-present; Assistant Professor of Hospitality Management, 2012 – 2016; Instructor of Hospitality Management, 2000 – 2012; School of Family and Consumer Sciences; Eastern Illinois University

SFCS Undergraduate Internship Coordinator, 2010 – 2015; School of Family and Consumer Sciences; Eastern Illinois University

EIU Teaching Assignments

FCS 5153 Nutrition Education Lifecycle, 2016 to present
FCS 5460 Current Issues and Trends, online format, 2016 to present
FCS 5450 Administration and Supervision in FCS, face-to-face format, 2015 - present
FCS 5450 Administration and Supervision in FCS, online format, 2014 - present
FCS 4230 Hospitality Ethics, 2008 – present
FCS 2100 Personal Nutrition, 2015 - present
FCS 4940 Food Service Systems Management, 2000 – 2003; 2015-present
FCS 4350 Dining Room Management, 2009; 2013 – present
FCS 2700 Introduction to Hospitality Management, 2013 – present
FCS 4275 Internship for FCS majors, 2000-2015
FCS 2275 Internship for non-FCS majors, 2010 – 2015
FCS 4000 Professional Focus of FCS (capstone), 2010 – 2014
EIU 4151 Senior Seminar Nutrition Dilemmas & Decisions, 2007 – 2010
FCS 4780 Living Environments, 2005 – 2006
FCS 3280 Interior Design, 2005
FCS 4300 Consumer Issues, 2003
UF 1111 University Foundations, 2002
FCS 3340 Club Management, 2002 – 2008
FCS 4340 Trade Shows and Conventions, 2002 – 2008
FCS 4275 Internship Supervision, 2000 – present
FCS 3790 Introduction to Hospitality Management, 2000 – 2009
FCS 4345 Hospitality Administration (Online), August 2000 – 2008
FCS 3796 Hospitality Operations, 2000 – 2003
FCS 2140 Quantity Food Production, 2000 – 2003

Curriculum Development – New Course Proposal & Acceptance

FCS 2500 Foundational Focus of Family and Consumer Sciences (new FCS core)

FCS 3500 Professionalism in Family and Consumer Sciences (new FCS core)

FCS 4340 Ethical Issues in Hospitality Management

FCS 4230 Club Management

FCS 4235 International Special Topics: Mediterranean Cuisine

FCS 4235 International Special Topics: Food Photography

FCS 4235 International Special Topics: Food & Wine Pairing

FCS 4345 Hospitality Administration – Technology Delivered

FCS Undergraduate Internship Coordinator (2010-2015)

- Advised approximately 200 FCS students per year on internships.
- Reviewed approximately 200 FCS undergraduate internship applications per year.
- Initiated, developed, and maintained external relationships with approximately 100 FCS employers seeking interns and/or entry-level employees.
- Updated all internship written materials and postings – application packet, internship guidelines, internship bulletin board postings, and websites.
- Maintained and improved the online course for FCS 4275 Internship Supervision.
- Developed new course policies in FCS 4000 Professionalism in FCS that facilitated professional behaviors in the internship workplace.
- Changed undergraduate internship application process to online format.
- Converted undergraduate internship course to online format.

Grants/Awards/Special Recognition

- Winkleblack Fund Research/Creative Activity Grant recipient, 2016; \$716 for sending EIU CMAA student members to national conference
- 2015 American Association of Family and Consumer Sciences Leadership Academy Participant
- Redden Fund Grant recipient, 2015; \$1051 for “Improving instruction of undergraduate hospitality students: Planning the state Association of Family and Consumer Sciences Conference”
- Winkleblack Fund Research/Creative Activity Grant recipient, 2015; \$1000 for sending EIU CMAA student members to national conference
- Selected by Disney Corporation to participate in the 2014 Disney Educators Forum
- Commencement Marshall representing EIU Lumpkin College of Business and Applied Sciences, Spring 2014
- Redden Fund Grant recipient, 2014; \$1190 for aroma kits to facilitate wine education among hospitality management undergraduate students
- Redden Fund Grant recipient, 2014; \$587 to purchase iPad to facilitate critical thinking among hospitality management undergraduate students
- Winkleblack Fund Research/Creative Activity Grant recipient, 2014; \$997.90 for research project “Commercial Blenders for Quantity Foods Production and Research.”
- Faculty Development Partnership Grant, FY 2014; \$575 for “Restaurant Leadership Mini-conference.”
- Winkleblack Fund Research/Creative Activity Grant recipient, 2013; \$1500 for research survey instrument measuring critical thinking

- Redden Fund Grant recipient, 2012; \$850 for travel to Walt Disney World to explore professional internships and research opportunities
- EIU Performance Based Pay Increase Award, 2007 & 2011; “Superior” level portfolio evaluations for eight years
- Winkleblack Fund Research/Creative Activity Research/Creative Activity Grant recipient, 2010; \$750 for travel for research poster at Food & Nutrition Conference
- Winkleblack Fund Research/Creative Grant recipient, 2009; \$750 for travel for research poster at Food & Nutrition Conference
- Redden Fund Grant recipient, 2009; \$1000 for convection oven for FCS Pantera student-run restaurant
- Winkleblack Fund Research/Creative Activity Grant recipient, 2006; \$1000 for travel for professional etiquette certification
- Redden Fund Grant Research/Creative Activity recipient, 2006; \$1500 towards professional etiquette certification; FCS department matched this amount in the amount of \$1500.
- Technology Enhanced & Delivered Education (TEDE) recipient, 2002; \$1000 to convert FCS 4345 Hospitality Administration capstone course from face-to-face to online delivery,
- National Faculty Intern: Club Manager’s Association of America, 2002; Competitive award. Attended club management leadership conference in Alexandria, VA; toured country clubs in Washington, DC; received \$2500 in educational resources.

RESEARCH/CREATIVE ACTIVITY

Journal Publications

Brooks, L. & Simpson, L. (2014). Experiential learning in higher education: Implications for improving employability of FCS graduates. *Journal of Family and Consumer Sciences*, 106(2), 16-21.

Honselman, C.S., Painter, J.E., Kennedy-Hagan, K.J., Halvorson, Rhodes, K., Brooks, T.L., & Skwir, K. (February, 2011). *Consuming Pistachios in the Shell Reduces Caloric Intake*. *Appetite: Multidisciplinary Research on Eating and Drinking*. Vol. 56 (1), p. 414-417.

Peer Reviewed Abstracts

Carlson, J.R, Brooks, T.L., Schuster, M.J., Mackenzie, J.A., & Painter, J.E. (2014). *Consumer acceptance of whole-grain gluten-free chocolate chip cookies compared to regular white flour chocolate chip cookies (pilot study)*. Short oral presentation. A Supplement to the Journal of the American Dietetic Association. September 2014 Supplement 2 –Abstracts.

Schuster, M.J., Carlson, J.R., Mackenzie, J.A., Roche, J.D., Brooks, T.L., & Painter, J.E. (2014). *Do pre-meal to-go boxes affect the amount of food consumed in a restaurant setting?* A Supplement to the Journal of the American Dietetic Association. September 2014 Supplement 2 –Abstracts.

Mackenzie, J.A., Schuster, M.J., Carlson, J.R, Starbird, C., Brooks, T.L., & Painter, J.E. (2014). *Consumer acceptability of four different gluten-free whole-grain cookies (pilot study)*. A Supplement to the Journal of the American Dietetic Association. September 2014 Supplement 2 –Abstracts.

Barnes, J., Brooks, T.L., & Painter, J.E. (2011). *Comparing raisins to 10 frequently consumed fruits using the new USDA Oxygen Radical Absorbance Capacity (ORAC Data); antioxidant compounds of raisins*. A Supplement to the Journal of the American Dietetic Association. September 2011 Supplement 1 –Abstracts.

Honselman, C.S., Painter, J.E., Kennedy-Hagan, K.J., Halvorson, Rhodes, K., Brooks, T.L., & Skwir, K. *Consuming pistachios in the shell reduces caloric intake (2010)*. A Supplement to the Journal of the American Poster Session, American Dietetic Association. September 2010 Supplement 2- Abstracts.

National Conference Poster Sessions

Brooks, T.L. (2017). *Examining the power of family meals as a protective factor in childhood and adolescent obesity*. Poster accepted at the American Dietetic Association Food and Nutrition Conference & Exposition 2017, Chicago, IL.

Carlson, J.R., Brooks, T.L., Schuster, M.J., Mackenzie, J.A., Painter, J.E. (2014). *Consumer acceptance of whole-grain gluten-free chocolate chip cookies compared to regular white flour chocolate chip cookies (pilot study)*. Short oral presentation. American Dietetic Association Food and Nutrition Conference & Exposition 2014, Atlanta, GA.

Schuster, M.J., Carlson, J.R., Mackenzie, J.A., Roche, J.D., Brooks, T.L., Painter, J.E. (2014). *Do pre-meal to-go boxes affect the amount of food consumed in a restaurant setting?* American Dietetic Association Food and Nutrition Conference & Exposition 2014, Atlanta, GA.

Mackenzie, J.A., Schuster, M.J., Carlson, J.R., Starbird, C., Brooks, T.L., Painter, J.E. (2014). *Consumer acceptability of four different gluten-free whole-grain cookies (pilot study)*. American Dietetic Association Food and Nutrition Conference & Exposition 2014, Atlanta, GA.

Barnes, J., Brooks, T.L., Painter, J.E. (2011) *Comparing raisins to 10 frequently consumed fruits using the new USDA Oxygen Radical Absorbance Capacity (ORAC Data); Antioxidant compounds of raisins*. American Dietetic Association Food and Nutrition Conference & Exposition, San Diego, CA.

Honselman, C.S., Painter, J.E., Kennedy-Hagan, K.J., Halvorson, Rhodes, K., Brooks, T.L., Skwir, K. (2010). *Consuming pistachios unshelled reduces caloric intake* American Dietetic Association Food and Nutrition Conference & Exposition, Boston, MA.

Peer Reviewed Presentations

Brooks, L. (2017). Healthy, wealthy, and wise: Examining the power of the local food movement. *Presentation at the American Association of Family and Consumer Sciences 108th Annual Conference and Exposition*, Dallas, TX, Summer.

Brooks, L. (2017). Effective strategies for teaching family and consumer sciences courses at the college level. *Inspiration, innovation, and impact session at the American Association of Family and Consumer Sciences 108th Annual Conference and Exposition*, Dallas, TX, Summer.

Brooks, L. (2016). The AAFCS “Dining In” on Family and Consumer Sciences Day: Exploring the power of family meals. *Presentation at the American Association of Family and Consumer Sciences 107th Annual Conference and Exposition*, Bellevue, WA, Summer.

Byrd, S., Brooks, L., Charles, M., Lee, S., Kaur, A., Mellenburg, M.R., Tema, C., Vinson-Hughes, M. (2016). Success stories on the affiliate level: Leadership academy alumni making a difference. *Presentation at the American Association of Family and Consumer Sciences 107th Annual Conference and Exposition*, Bellevue, WA, Summer.

Brooks, L. (2016). The power of the AAFCS Leadership Academy: Why you should apply. *Putting research into practice session at the American Association of Family and Consumer Sciences 107th Annual Conference and Exposition*, Bellevue, WA, Summer.

Brooks, L. (2015). Applying emotional intelligence to leadership: An examination of a graduate-level leadership online course. *Presentation at the American Association of Family and Consumer Sciences 106th Annual Conference and Exposition*, Jacksonville, FL, Summer.

Brooks, L. (2015). The FCS curriculum and the Disney College Program: Implications for improving FCS graduates’ employability. *Putting research into practice session at the American*

Association of Family and Consumer Sciences 106th Annual Conference and Exposition, Jacksonville, FL, Summer.

Brooks, L. (2015). FCS and experiential learning in higher education. *Presentation at the Illinois Association of Family and Consumer Sciences Annual Conference, Champaign, IL, Spring.*

Brooks, L. (2014). Applying the FCS mission to studying abroad. *Presentation at the American Association of Family and Consumer Sciences 105th Annual Conference and Exposition, St. Louis, MO, Summer.*

Brooks, L. (2014). Cultivating professionalism. *Putting research into practice session at the American Association of Family and Consumer Sciences 105th Annual Conference and Exposition, St. Louis, MO, Summer.*

Brooks, L. (2014). Facilitating critical thinking through the hospitality kindness challenge. *Putting research into practice session at the American Association of Family and Consumer Sciences 105th Annual Conference and Exposition, St. Louis, MO, Summer.*

Brooks, L., & Simpson, L. (April, 2013). *Are we doing enough?* Research study on experiential learning in higher education. National webinar presentation for the American Association of Family and Consumer Sciences.

Invited Speaker Sessions at National Conference

Brooks, L. (2017). The Leadership Challenge: Encourage the Heart. *Invited speaker. Presentation at the American Association of Family and Consumer Sciences 108th Annual Conference and Exposition, Dallas, TX, Summer.*

University Research Presentations

Brooks, L. (10/26/2016). The AAFCS “Dining In” on Family and Consumer Sciences Day: Exploring the power of family meals. *Proceedings of the American Association of Family and Consumer Sciences 107th Annual Conference and Exposition. Bellevue, WA.* Published contribution to the Eastern Illinois University 2016 Celebration of Publications, Creative Works, and Grants, Eastern Illinois University, Charleston, IL.

Pistachio Research Publicity – Popular Press Articles

“*Health Nuts*” (October, 2011). Women’s Health.

“*Be a Wise Cracker,*” (November, 2011). Men’s Health.

“*Mindful Eating and Nuts for Weight Loss,*” (November 13, 2011). Health and Wellness.

“*In a Nutshell,*” (December, 2011). Shape.

“*Resolve to Eat More Pistachios,*” (January, 2012). Taste of Home.

Pistachio Research Publicity – Blogs

“*The Pistachio Nut Mind Trick,*” (November 11, 2011). Oprah Blog.

Pistachio Research Publicity – Blogs (cont.)

“*A High Protein Salty Snack You Won’t Overdo,*” (November 30, 2011). Shape Blog. November 30, 2011.

“*Fool Yourself with the Skinny Nut This Holiday Season,*” (December 7, 2011). PR Newswire Blog.

Dissertation

Brooks, T.L. (2007). *An Examination of Variables Influencing Undergraduate Hospitality Management Majors’ Moral Reasoning.* Indiana State University.

Research In-Progress

Brooks, L. (2014). Improving employability of FCS graduates through experiential learning.

Brooks, L. (2014). Examining critical thinking among FCS undergraduate interns using the California Critical Thinking Disposition Inventory instrument.

Graduate Student Thesis Committees

Student Name; Defense Date; Thesis Topic

Brooks, L. (CHAIR of Thesis Committee)

Flynn, L. (3/2017) *Teachers’ perspectives of the Common Core State Standards and computer-based standardized testing*

Bueno, C. (4/2015) *Assessing the impact of pre-meal to-go containers on consumption and satiety*

Schuster, M. (12/2014) *Pre-meal to-go boxes: Implications for portion control*

Brooks, L. (Committee Member)

Myers, Kendra. (8/2016). *How the Internet is used by the millennial generation and its impact on family interaction.*

Teeters, Taryn. (4/2016) *Behavioral implications of body shaming (working title).*

Evans Herriott, C. (5/2015) *The impact of nutrition education on fruit and vegetable consumption of elementary school students*

Carlson, J. (12/2014) *Can consumers perceive a difference in whole-grain gluten-free compared to refined gluten-free baked goods at varying flour levels*

Gaines, S. (12/2011) *Diet, physical activity, and lifestyle factors that influence weight change in the first year of college*

Merrill, M. (8/2009) *Food selection behaviors of children in a buffet setting*

Graduate Student Non-Thesis Committees

Student Name	Mo./Year Comprehensive Exam Completion
Kayla Johnson	10/2016 (Brooks-Chair of Committee)
Elizabeth Vallier	4/2016
Sarah Bass	12/2015 (Brooks -- Chair of Committee)
Lauren Lippert	11/2015 (Brooks -- Chair of Committee)
Katelyn Durbin	11/2015
Julia Mackenzie	6/2015
Jordan Wilson	4/2015
Sierra Rhymes	4/2015

Keona Johnson	3/2015 (Brooks -- Chair of Committee)
Nicolette Newquist	12/2014 (Brooks -- Chair of Committee)
Jaleesa Maury	6/2014
Kea Sanford	6/2014
Ala Alamoumen	8/2010

SERVICE

Elected Positions/Membership Activity

Board Member, Director At-Large. American Association of Family and Consumer Sciences, 2017-2020.

American Association of Family and Consumer Sciences Leadership Council member representing the Illinois Association of Family and Consumer Sciences Affiliate, American Association of Family and Consumer Sciences Conference and Exposition, Dallas, TX, Summer 2017.

Counselor of the Illinois Association of Family and Consumer Sciences, 2017-2018.

President of the Illinois Association of Family and Consumer Sciences, 2015-2017.

Conference Co-Chair of the Illinois Association of Family and Consumer Sciences 2017 Annual Conference, 2016-2017.

Leadership Council member representing Illinois Affiliate for the Association of Family and Consumer Sciences, American Association of Family and Consumer Sciences Conference and Exposition, Bellevue, WA, Summer, 2016

AAFCS Conference Session Moderator, AAFCS Conference, Bellevue, WA, Summer 2016.

Conference Chair of the Illinois Association of Family and Consumer Sciences 2016 Annual Conference, 2015-2016.

Senator representing Illinois Affiliate for the Association of Family and Consumer Sciences, American Association of Family and Consumer Sciences Conference and Exposition, Jacksonville, FL, Summer, 2015.

Senator representing Illinois Affiliate for the Association of Family and Consumer Sciences, American Association of Family and Consumer Sciences Conference and Exposition, St. Louis, MO, Summer, 2014.

President-Elect. Illinois Association Family and Consumer Sciences, 2014-2015.

Board Member. Illinois Association of Family and Consumer Sciences, 2013-2014.

Reviewer

American Association of Family and Consumer Sciences 108th Annual Conference Sessions, 2016

American Association of Family and Consumer Sciences 107th Annual Conference Sessions, 2015

American Association of Family and Consumer Sciences 106th Annual Conference Sessions, 2014

American Association of Family and Consumer Sciences 105th Annual Conference Sessions, 2013

Committees

AAFCS Leadership Academy Planning Committee, 2016-2017

AAFCS Leadership Academy Applicant Review and Communications Subcommittee, 2016

AAFCS Dine In Assessment Subcommittee, 2015-2016

EIU Committee for the Assessment of Student Learning (CASL), LCBAS Representative, 2016-

2017.
 EIU Reads! Facilitator, 2010, 2011, 2012, 2013, 2014, 2015, 2016
 EIU E-Portfolio Pilot Committee, 2013-2016
 EIU Student Association of Family and Consumer Sciences faculty advisor, 2016-2017
 EIU Chapter of Club Managers Association of America faculty advisor, 2001-2008; 2011- 2017
 LCBAS Grade Appeals Committee, 2013 – 2014; 2016-2019
 FCS Scholarship & Awards Committee, 2004 – 2017
 FCS Departmental Personnel Committee, Recorder, 2017
 EIU North Central Association (NCA) Accreditation “Integrity” Subcommittee, 2013-2014
 EIU President’s Award Committee, 2012 –2014
 EIU Annuitant Scholarship Committee, 2013 – 2014
 EIU Disney Program Faculty Advisor, 2010-2015
 FCS Gluten Freedom Club Faculty Advisor, 2013- 2014
 Chair of FCS Experiential Learning Committee, 2014 – 2015
 Chair FCS Core Curriculum Committee, 2013 – 2014
 FCS Core Curriculum Committee, 2010 – 2013
 FCS Hospitality Management Search Committee, 2013
 FCS Alumni Newsletter Committee, 2002 – 2007; 2008 – present
 Secretary/Treasurer Midwestern CHRIE, 2007 – 2011
 Chair of EIU UPI-Merit Pay Increase Committee, 2010
 EIU UPI-Merit Pay Increase Review Committee, 2007 – 2010
 FCS Fund Development, 2002– 2004
 FCS Chair Search Committee, 2002 – 2003

Conference and Event Planning

Brooks, L., & Melissa McClearly. (2016-2017) *Conference Co-Chair*. Illinois Association Family and Consumer Sciences, Wheaton, IL.

Brooks, L. (2015-2016) *Conference Chair*. Illinois Association Family and Consumer Sciences, Springfield, IL.

Duncan-Lane, C., & Brooks, L. (2014-2015) *Conference Co-Chairs*. Illinois Association Family and Consumer Sciences, Champaign, IL.

Brooks, L., & Oetting, J. (2014). *Restaurant Leadership Conference*. Brooks and Oetting awarded Faculty Partnership Mini-Conference Grant to develop and host a conference for EIU students and faculty on the topic of restaurant leadership.

Brooks, L., Foley, J., Foley, F., Oetting, J., & Grunghagen, M. (2013). Brooks organized and moderated panel session consisting of restaurant industry experts, *The Power of Restaurant Franchising*. EIU students and faculty in the LCBAS entrepreneurship program, FCS hospitality management program, and Women Exploring Business and Technology at EIU attended.

Brooks, L. (2003-2013). *EIU LCBAS campus-wide etiquette dinner*. Founded an annual dining etiquette event in the Union Ballroom at EIU in response to student requests. The first year 64 EIU Pike Chapter fraternity members and FCS hospitality students attended. Organized, recruited, and facilitated the first annual dining etiquette workshop, 2002; thereafter, Dean Hoadley from the LCBAS became a sponsor and facilitator in what became an annual etiquette event. Brooks presented “Dining Etiquette” portion of the program each year. Attendance at the annual LCBAS etiquette dinner was approximately 80 to 100 students per year, plus faculty and members of the community, for a decade.

EIU Service Presentations & Keynote Address

1960s Restaurants and Food Trends: Modern Day Influences. Presented as part of the Revolutionary Decade: Reflections on the 1960s exhibition and program series by Booth Library at Eastern Illinois University, 2014.

Technology and Etiquette. Presented at the First EIU Technology & Science Symposium, 2013.

The Power of a Handshake. Presented to Women Exploring Business and Technology at EIU, 2012 & 2013.

Keynote speaker. *The Importance of Professionalism.* EIU Counseling and Student Development Program, Charleston, IL, 2011 & 2012.

Contributing Author

Brooks, T.L. (2013). Contributing author to Career Skillet, a website designed for young professionals in the American Association of Family and Consumer Sciences.

<http://www.careerskillet.org>

Specialized Service Duties

Disney College Program Coordinator (2010-2015)

- Grant-funded site visit to Walt Disney World investigating experiential research opportunities and learning effectiveness of Disney College Program participants and Professional Interns, 2012.
- Provide an internship orientation session to all EIU students accepted into the Disney College Program, 2010 – present.
- Promote Disney College Program to interested EIU students, 2010 – present.
- Developed online course section and internship guideline packet for students registered in the FCS 2275 – Internship for non-FCS majors, 2010.
- Audited the Disney University American Council for Education (ACS) and Disney Exploration Series (DES) courses at Walt Disney World to develop proposal for EIU-FCS credit, 2008.

FCS Study Abroad Italy Faculty Director

- Proposed and marketed revised faculty-led trip to Florence for “Spring 2014 Fashion, Food, and Wine.”
- Accompanied undergraduate and graduate students on faculty-led trip to Florence for “Fashion, Food, and Wine” customized program, Spring 2013.
- Marketed “Fashion, Food, and Wine” to Florence, Italy to EIU students, Fall 2012.
- Proposed a one-month summer study abroad program to the EIU Office of Study Abroad. Served as the faculty director for the summer program, 2003 – 2004 & 2005 – 2007.
- Helped coordinate bringing the chefs from Apicius to EIU campus annually each spring to teach Food and Wine Pairing and Italian Cuisine for those who are unable to go to Florence. Many from the community, faculty, students, and some administrators have taken this course, 2005 – present.
- Proposed three FCS courses to the SFCS curriculum committee: Mediterranean Cuisine (3 credit hours); Food Photography (3 credit hours), and Food and Wine Pairing (3 credit hours). Each course was approved by the FCS Curriculum Committee as “FCS 4235 International Special Topics,” Fall 2004.
- Fifteen students enrolled in the one-month, six-credit hour Summer Study Abroad Italy program in summer 2004 consisting of two courses: Food & Wine Appreciation and Mediterranean Cuisine. Certificates were received upon completion.

- Founded the relationship between EIU and Apicius, the Culinary Institute of Florence in summer 2003. Met the President of Apicius at the National Restaurant Association Show in Chicago, IL. Went on a site visit to Apicius to meet the faculty, audit the courses, talk with current students at Apicius, and develop a curriculum proposal.

Faculty Advisor for EIU Student Chapter of The Club Manager’s Association of America Organization

- Received Dean’s Recognized Student Organization Award (\$500) for students to attend the CMAA World Conference in 2016.
- Received Club Foundation Student Chapter Grant (\$500) on 11/12/2015
- Received Dean’s Recognized Student Organization Award (\$500) for students to attend the CMAA World Conference in 2015.
- Received Dean’s Recognized Student Organization Award (\$500) for students to attend the CMAA World Conference in 2014.
- Continue to maintain the many external relationships with the country clubs in the Illini chapter region and Greater Chicago area. The clubs that belong to CMAA provide national paid internship opportunities with housing. For instance, EIU student members have worked in country clubs in Montana, the Hamptons, Washington, Bloomington, downtown Chicago, Philadelphia, etc.
- Cultivated external relationships with the General Managers of country clubs within the Illini Chapter and Greater Chicago Chapter of CMAA, e.g., the Bloomington CC, Champaign CC, Peoria CC, Union League Club, West Moreland CC, Midlothian CC, etc. More than \$10,000 per year (~\$80,000) was donated to the CMAA hospitality student members for conference attendance, club tours, and scholarships, 2001 – 2008.
- Strong alliance between EIU CMAA Chapter faculty advisor and Bloomington Country Club resulted in LCBAS legacy scholarship for Omar Carl Schmeusser. This scholarship provides about \$1000 each year to one or two qualified hospitality students who have an interest in pursuing careers in club management.
- Recipient of the National CMAA Faculty Internship, 2002.
- Proposed new 3 credit hour course FCS 3340, Club Management, as part of the CMAA requirement to become an EIU chapter.
- Began the EIU Student Chapter of the Club Manager’s Association of America serving as the faculty advisor. Voted the “Best New Student Organization” by the RSO Committee in 2001.

EDUCATION

Doctor of Philosophy, December 2007; College of Education: Curriculum, Instruction, & Media Technology; Indiana State University; Terre Haute, IN

Master of Science, December 1997; Family and Consumer Sciences: Dietetics Option; Eastern Illinois University; Charleston, IL

Bachelor of Arts, August 1990; Business Administration: Marketing; Florida Atlantic University; Boca Raton, FL

CERTIFICATIONS

Registered Dietitian, 1998 – 2018; Academy of Nutrition and Dietetics #849991

State of Illinois Certified Food Service Sanitation Manager, 7/2015-7/2020, #101682267

Corporate Etiquette and International Protocol Consultant; Protocol School of Washington, 2006

MEMBERSHIPS

Academy of Nutrition and Dietetics, 1997 – present; Food and Culinary Professionals Dietetic Practice Group, 2013 – present

American Association of Family and Consumer Sciences, 2010 – present

International Council on Hotel, Restaurant and Institutional Education, 2001 – 2009; 2013 – 2016

National Restaurant Association, 1998 – 2008