Nutrition Program Review
Fall 2009-Fall 2014

Department of Molecular, Cellular and Biomedical Sciences

University of New Hampshire
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I. Department/Program Overview

a. Describe the program and state its mission.

As a result of the Smith-Lever Act, the teaching of food and nutrition has existed at the University of New Hampshire since 1914. This congressional act supported cooperative extension services in the areas of agriculture and home economics and initiated a degree in Home Economics at UNH. Nutrition as a domestic science, and later as Dietetics, remained under the Home Economics major until 1984 when the nutrition component of Home Economics joined with the Department of Animal Science. The formation of the Department of Animal and Nutritional Sciences expanded research opportunities for faculty utilizing animal models to study metabolism and cancer and offered students the opportunity to study nutrition science in animals or humans.

In 2007, the College of Life Sciences and Agriculture underwent an administrative reorganization that relocated the Nutrition Program into the Department of Molecular, Cellular and Biomedical Sciences. The Nutrition Program continued to offer undergraduate tracks in Dietetics and Nutritional Sciences. Both tracks provide a comprehensive science background in chemistry, physiology, nutrition, and biochemistry while incorporating nutrition courses in nutritional assessment, life cycle nutrition, nutrition and health, and careers in nutrition. Accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the curriculum of the Dietetics track prepared students for a post-baccalaureate dietetic internship. The Nutritional Sciences prepared students with aspirations toward professional schools of medicine, dentistry, nursing, physical therapy, or graduate school, or technically oriented jobs in science.

In 2010, the program revised informal “tracks” to formal “options” and added a third curricular choice: a Nutrition and Wellness Option. This option broadens opportunities for students interested in nutrition, health, food, and wellness promotion, while helping to address the need to cap enrollment in the Dietetics Option due to the national shortage of dietetic internships. The Nutrition and Wellness Option provides foundational science background in chemistry, anatomy and physiology, and microbiology while allowing flexibility to pursue a minor in areas such as kinesiology, business, psychology or health management, or a dual major in an area such as EcoGastronomy.

Today, the Nutrition Program includes some 270 majors and 40 minors. Approximately 100 of our majors are in the Dietetics Option, 80 in the Nutrition and Wellness Option, and 50 in the Nutritional Sciences Option. The remaining students have recently transferred into the major and have not yet declared an option.

The mission of the Nutrition Program is to improve human health by:

- Expanding the understanding of how nutrients and food components function at the molecular, cellular and whole body levels to impact human health and disease.
- Deepening and broadening knowledge for high quality nutrition undergraduate and graduate educational training
• Engaging with our partners in professional, governmental and local community organizations

c. Identify at least 5 institutions (mix of peers and aspirants) to be used as comparators.

The following 7 institutions were selected as the comparators for this review. These institutions are similar to UNH in (1) total student enrollment, (2) number of students in the Dietetics Option, and (3) having curricular options in Nutritional Sciences and Wellness fields.

<table>
<thead>
<tr>
<th>Institution</th>
<th>Total Student Enrollment</th>
<th># of Students in Dietetics Option</th>
<th># of Faculty</th>
<th>Curricular Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auburn University</td>
<td>19,799</td>
<td>75</td>
<td>15 tenure-track</td>
<td>Dietetics, Hospitality, Nutritional Sciences, Wellness</td>
</tr>
<tr>
<td>Louisiana State University</td>
<td>24,923</td>
<td>90</td>
<td>7 tenure-track, 6 instructors, 5 extension professors</td>
<td>Dietetics, Food Science, Nutritional Sciences, Wellness</td>
</tr>
<tr>
<td>Montana State University</td>
<td>15,294</td>
<td>59</td>
<td>3 tenure-track, 4 instructors</td>
<td>Dietetics, Nutrition Sciences, Sustainable Food Systems</td>
</tr>
<tr>
<td>Rutgers University</td>
<td>33,900</td>
<td>86</td>
<td>13 tenure-track, additional faculty from Dept. Food Science and Cooperative Extension</td>
<td>Dietetics, Community Nutrition, Nutritional Sciences</td>
</tr>
<tr>
<td>University of Delaware</td>
<td>17,629</td>
<td>3</td>
<td>21 tenure-track, 3 instructors</td>
<td>Applied Nutrition, Dietetics, Nutritional Sciences</td>
</tr>
<tr>
<td>University of North Carolina – Greensboro</td>
<td>14,348</td>
<td>101</td>
<td>11 tenure-track, 3 lecturers, 3 Academic Professional Instructors</td>
<td>Human Nutrition &amp; Dietetics, Nutrition &amp; Wellness, Nutrition Science</td>
</tr>
<tr>
<td>University of Vermont</td>
<td>12,723</td>
<td>93</td>
<td>8 tenure-track, 1 extension professor, 2 lectures, 4 part-time lectures</td>
<td>Dietetics, Nutrition &amp; Food Science</td>
</tr>
</tbody>
</table>
II. Faculty

a. List all faculty assigned to the program. Highlight changes over the past 5 years.

The Nutrition Program consists of 7.53 FTE including 3 tenure track faculty, 5 clinical faculty, 2 extension educators, and 1 lecturer:

Joanne D. Burke, Clinical Associate Professor & Dietetic Internship Director (split appointment with Sustainability Office; 50% effort to Nutrition starting fall 2013)
Gale B. Carey, Professor
Joanne Curran-Celentano, Professor
Maggie Dylewski, Clinical Assistant Professor
Colette H. Janson-Sand, Associate Professor & Dietetics Director
Katherin Lockwood, Clinical Associate Professor (split appointment with BMS; 20% effort to Nutrition)
Debbie Luppold, Extension Professor & Specialist (no teaching appointment)
Jesse Stabile Morrell, Lecturer (88% teaching appointment)
Kevin Pietro, Clinical Assistant Professor
Ruth A. Reilly, Clinical Associate Professor (75% teaching appointment)
Catherine A. Violette, Extension Professor & Specialist (20% teaching appointment)

Since 2009, our program has lost two tenured faculty (Dennis Bobilya and Tony Tagliaferro), experienced a reduction in effort of two faculty (Burke to 50%, Reilly to 75%) and added two clinical faculty members (Maggie Dylewski and Kevin Pietro). In addition, two faculty members have received promotions (Ruth Reilly and Joanne Burke).

Our last tenure track hire was in 1991. Of the current three tenure track faculty in the Nutrition Program, one will retire in May 2016 and a second in 2017; the third expects retirement within 5 years. As a result, we are deeply concerned about the future for research opportunities to our undergraduates, which is an integral part of the mission of the Department of Molecular, Cellular and Biomedical Sciences and the College of Life Science and Agriculture.

b. Describe the means of evaluating teaching.

The nutrition program evaluates its teaching in three ways. First, in accordance with University policy and procedures, students in each nutrition course complete a Student Evaluation of Teaching for that course. Faculty are always eager to receive comments on the completed evaluations; these comments, along with the numerical values for each of the 14 questions, assist the faculty in strengthening the next iteration of their courses. Second, over the past 5 years, nearly all nutrition faculty have taken advantage of the Mid-Course Assessment Program (MAP) offered by the Center for Excellence in Teaching and Learning, in order to obtain formative evaluation of their courses and make mid-course changes that will enhance student learning. Third, Dietetics Option students complete two Exit Surveys: one at graduation and another after completing the Dietetic Internship. Both surveys provide us with valuable feedback about our courses and the preparedness of our students for post-
graduate work. Starting in 2016, we plan to administer the Exit Survey to graduating nutrition students in all options.

Below is a summary of the student evaluation scores in our NUTR courses, organized by level. The maximum score is a 5. Collectively, all scores were ≥ 4.21 and 77% of scores were > 4.5.

### 400 Level Courses

<table>
<thead>
<tr>
<th></th>
<th>2010-2011</th>
<th>2011-2012</th>
<th>2012-2013</th>
<th>2013-2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Instructor was well</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>prepared for class (#4)</td>
<td>4.74</td>
<td>4.7</td>
<td>4.71</td>
<td>4.73</td>
</tr>
<tr>
<td>Instructor was available</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>available out of class</td>
<td>4.62</td>
<td>4.53</td>
<td>4.49</td>
<td>4.39</td>
</tr>
<tr>
<td>Overall, how would you</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>rate this instructor</td>
<td>4.57</td>
<td>4.52</td>
<td>4.42</td>
<td>4.21</td>
</tr>
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</table>

### 500 Level Courses

<table>
<thead>
<tr>
<th></th>
<th>2010-2011</th>
<th>2011-2012</th>
<th>2012-2013</th>
<th>2013-2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Instructor was well</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>prepared for class (#4)</td>
<td>4.71</td>
<td>4.77</td>
<td>4.87</td>
<td>4.89</td>
</tr>
<tr>
<td>Instructor was available</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>available out of class</td>
<td>4.5</td>
<td>4.53</td>
<td>4.74</td>
<td>4.73</td>
</tr>
<tr>
<td>Overall, how would you</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>rate this instructor</td>
<td>4.49</td>
<td>4.4</td>
<td>4.71</td>
<td>4.71</td>
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</table>

### 600 Level Courses

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<th>2013-2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Instructor was well</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>prepared for class (#4)</td>
<td>4.78</td>
<td>4.72</td>
<td>4.8</td>
<td>4.84</td>
</tr>
<tr>
<td>Instructor was available</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>available out of class</td>
<td>4.65</td>
<td>4.56</td>
<td>4.53</td>
<td>4.68</td>
</tr>
<tr>
<td>Overall, how would you</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>rate this instructor</td>
<td>4.47</td>
<td>4.37</td>
<td>4.37</td>
<td>4.42</td>
</tr>
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</table>

### 700 Level Courses

<table>
<thead>
<tr>
<th></th>
<th>2010-2011</th>
<th>2011-2012</th>
<th>2012-2013</th>
<th>2013-2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Instructor was well</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>prepared for class (#4)</td>
<td>4.87</td>
<td>4.75</td>
<td>4.9</td>
<td>4.85</td>
</tr>
<tr>
<td>Instructor was available</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>available out of class</td>
<td>4.81</td>
<td>4.6</td>
<td>4.84</td>
<td>4.83</td>
</tr>
</tbody>
</table>
c. Discuss advising of undergraduates.

i. List average number of advisees per faculty over the past 5 years.

ii. Indicated means of assessment of advising (surveys, problems)

All undergraduate Nutrition majors are assigned an academic advisor from the Nutrition Program faculty for the duration of their tenure at UNH. Students may request, at any time, to be re-assigned based upon their career interests or scheduling needs. All students within the Department of Molecular, Cellular, and Biomedical Sciences receive an online survey via email to submit feedback to the MCBS chair related to their advising support.

<table>
<thead>
<tr>
<th>Advising Faculty</th>
<th>2010</th>
<th>2011</th>
<th>2012</th>
<th>2013</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bobilya, Dennis</td>
<td>32</td>
<td>49</td>
<td>39</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Carey, Gale</td>
<td>39</td>
<td>38</td>
<td>35</td>
<td>38</td>
<td>35</td>
</tr>
<tr>
<td>Curran-Celentano, Joanne</td>
<td>45</td>
<td>50</td>
<td>45</td>
<td>38</td>
<td>44</td>
</tr>
<tr>
<td>Dylewski, Maggie</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>10</td>
<td>29</td>
</tr>
<tr>
<td>Janson-Sand, Colette</td>
<td>50</td>
<td>45</td>
<td>48</td>
<td>38</td>
<td>50</td>
</tr>
<tr>
<td>Lockwood, Katherine</td>
<td>17</td>
<td>36</td>
<td>37</td>
<td>35</td>
<td>24</td>
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<tr>
<td>Morrell, Jesse</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>37</td>
<td>44</td>
</tr>
<tr>
<td>Reilly, Ruth</td>
<td>46</td>
<td>50</td>
<td>47</td>
<td>33</td>
<td>44</td>
</tr>
<tr>
<td>Tagliaferro, Tony</td>
<td>40</td>
<td>47</td>
<td>45</td>
<td>38</td>
<td>n/a</td>
</tr>
<tr>
<td>Total</td>
<td>269</td>
<td>315</td>
<td>296</td>
<td>267</td>
<td>270</td>
</tr>
</tbody>
</table>

e. Describe mentorship of new faculty and encouragement of faculty development.

Veteran faculty serve as role models and resources for new faculty. One-on-one conversations and inclusive, biweekly nutrition faculty meetings are grounded in collegiality that foster professional development and advancement in teaching and advising. This “nutrition culture” – one that underscores the value of faculty regardless of workload category and promotes the preparedness of new faculty - is recognized by administrators as a model for other programs in the department and across the college.

To allow for a successful transition of leadership in the Dietetics Option (formally known as the Didactic Program in Dietetics, or DPD), a 2-year mentoring process is underway. The incoming leaders (Dylewski and Pietro) have participated in a joint mid-term accreditation review process with the current DPD director (Janson-Sand) and this guidance will be crucial for the long-term success of the program.
f. Describe how the program is implementing the Strategic Plan of Inclusive Excellence in the recruitment and retention of faculty from historically underrepresented or marginalized groups.

In the past five years, the Nutrition Program has replaced two faculty members. The search committee actively sought applicants from underrepresented groups in several ways. We reached out to underrepresented groups by emails sent to diverse list-serves (ethnicity and gender) and by networking. The job posting contained the following language: “The University seeks excellence through diversity among its administrators, faculty, staff, and students. The university prohibits discrimination on the basis of race, color, religion, sex, age, national origin, sexual orientation, gender identity or expression, disability, veteran status, or marital status. Application by members of all underrepresented groups is encouraged.”

Throughout the search process, rationale for inclusion or rejection of applicants is reviewed by the Department of Affirmative Action and Equity to ensure fair and equity evaluation of all applicants and to aid in the search for underrepresented applicants for positions. The search committees worked closely with the program throughout the search process.

g. List faculty’s participation in university service as well as Outreach, Engagement, and Public Service.

Joanne D. Burke – Dr. Burke contributed to the development of the Sustainable Agriculture and Food System (SAFS) major and the Sustainability Dual Major in Sustainability and serves on the faculty team for SAFS and EcoGastronomy. In 2012, she coordinated the first UNH Food Day Campaign as part of a national initiative with UNH undergraduate and graduate students, students, UNH Dining and Office of Sustainability. She is a member of the UNH Speakers Bureau, the NH Food Systems Alliance and the regional Food Solutions New England network and the Northeast Sustainable Agriculture Working Group. She also serves on the editorial board of Nutrition Today, and as a reviewer for the Journal of the Academy of Nutrition and Dietetics, the Journal of Hunger and Environmental Nutrition and the Journal of Nutrition.

Gale B. Carey – Over the past 5 years, Gale Carey has served the program, department, college and university in many ways including as Nutrition Undergraduate Program Coordinator (3 years), MCBS Promotion and Tenure Committee (4 years, 1 year as chair), COLSA Promotion and Tenure Committee, NHAES Research Review committee (2 years), UNH Radiation Committee chair (3 years), NSF ADVANCE Leadership Team (3 years). Professionally, she has served on the American Heart Association Research Committee (3 years), on the Advisory Board of Dartmouth’s Children’s Environmental Health Center (5 years), as Nutrition editor for the American Journal of Lifestyle Medicine (3 years), as a grant review panel member for the NIEHS (twice), and as a manuscript reviewer for 18 journals. She is a member of the UNH Speakers Bureau and speaks on her research and timely nutrition topics at libraries, retirement communities and various other venues around New Hampshire.
Joanne Curran Celentano – Dr. Joanne Curran Celentano is the incoming Undergraduate Program Coordinator for Nutrition. She serves on the MCBS Promotion and Tenure Committee (4 years, 1 year as chair), COLSA Promotion and Tenure Committee, the Non Tenure Faculty Study Committee, Undergraduate Research Opportunities Program review committee and the Internal Steering Committee for ADVANCE IT. She is a co-founder and executive committee member of the EcoGastronomy Dual Major and a member of the Sustainable Agriculture and Food Systems faculty and served on the Food System Task Force for the Sustainability Institute. Professionally she is on the Board of Directors for the NH Affiliate of the American Heart Association/ American Stroke Association (President, Founders), science editor for Cook’s Illustrated magazine and former Nutrition Editor for the American Journal of Lifestyle Medicine, manuscript reviewer for several professional journals. She served as panel manager for the USDA NIFA (twice) and provides talks on research and current topics of interest in nutrition and provided workshops on cheese making on campus and in the region.

Maggie Dylewski – Dr. Maggie Dylewski is the Director of the Center for Health Enhancement (CHE) (2013 – present), and oversees 5 CHE interns each semester. Additional University service includes serving as the faculty advisor for the Student Nutrition Association (2014 – present) and for Students for St. Jude (2014 – present), participating in the 2014 Nutrition faculty search committee, and serving on a Masters thesis committee (Kristin Davis: 2013 – 2014). Dr. Dylewski holds an appointment (Research Fellow) at Massachusetts General Hospital, is a Research Consultant for Shriners Hospitals for Children in Boston, and is a member of the Editorial board for the Journal of Burn Care and Research.

Colette H. Janson-Sand – Dr. Sand has served as the Undergraduate Program Coordinator (2012-2015), Chair on Professional Issues, NHDA (2011-2013), and on the UNH Speaker’s Bureau (3 presentations). As the Camp Carefree Volunteer Nutrition Coordinator she develops care plans for 120 campers/yr and has trained and supervised 90 UNH students since 2010. Dr. Sand is an Advisory Board Member of DTR Programs at the UNH Thompson School and Southern Maine Community College. She is also an Advisory Board Member of DPD Programs at Simmons College, University of Maryland and Keene State College.

Katherine Lockwood – Dr. Lockwood serves on two standing committees at UNH: the COLSA Academic Affairs Committee and the Pre-Health Professional Advising Committee where she serves as Vice-Chair. She has served on four search committees in the last five years: one for the Nutrition Program, one for Biomedical Sciences, and two for Biological Sciences as an outside member. Outside of UNH Dr. Lockwood serves on the Department of Safety Bureau of Emergency Medical Services Advisory Committee and is chair of the AEMT education program for the State of New Hampshire. She is licensed by the state as an Instructor/Coordinator and direct programs for UNH students through McGregor EMS. She volunteers through McGregor EMS as an AEMT serving the UNH community as well as Durham, Madbury, and Lee. She also serves as Public Health Officer for the town of Amherst, NH and serves on the Greater Nashua Public Health Advisory Group for Emergency Preparedness.

Debbie Luppold – Ms. Luppold is an Extension Professor and Specialist in Nutrition with UNH Cooperative Extension. She provides a guest lecture in Nutrition 401, proctors four UNH Dietetic Interns each year as well as Nutrition undergraduates in Nutrition 600 and Nutrition
699. Ms. Luppold is the chair of UNH Cooperative Extension's Healthy Living and Nutrition Education Area of Expertise. She works with her team and staff to provide nutrition and physical activity education to adults and youth.

**Jesse Stabile Morrell** – Dr. Morrell is the Director of the Explorations in Culture & Nutrition Summer Study Abroad Program and serves as the Nutrition Program’s Minor Coordinator and Honors Program Liaison. She serves as a Selection Committee Member of the UNH Dietetic Internship Program and is currently serving on a dissertation committee (Mathew Biondolillo, Psychology). Dr. Morrell has served on the UNH Lecturer Council (Steering Committee, Member, and COLSA representative), ad hoc committee member of the UNH Faculty Senate, and HealthyUNH Measurements Committee. She serves on the editorial board as the Nutrition Editor for the *American Journal of Lifestyle Medicine* and is a board member for two local non-profit organizations, Oyster River Womendade and Oyster River Youth Association.

**Kevin Pietro** – Starting at UNH in the Fall of 2014, Mr. Pietro has served on UNH’s Learning Management Systems Environment Focus Group, the UNH Dietetic Internship Selection Committee, and the UNH Dietetic Internship Advisory Board Council. He has guest lectured in ANSC 401 [“Fat: The Whole Story (At least as of right now)”] and provided nutrition expertise to the *Main Street Magazine.*

**Ruth A. Reilly** – Dr. Reilly serves as a member of the Advisory board for the Nutrition and Food Science Department at the University of Maine. She has served as a member on the COLSA Promotion and Tenure Committee in developing the Clinical Faculty Promotion guidelines and also as an ad hoc member on promotion for clinical faculty. She has been a guest lecturer in ANSC 401 and NUTR 610 and conducts the Information Session for nutrition internal transfers. Dr. Reilly served as member of the Nutrition faculty search committee, the UNH Dietetic Internship Advisory Board, and the selection committee for dietetic interns. She also works with six New Hampshire hospitals in coordinating the clinical rotations for senior dietetic students.

**Catherine A. Violette** – Dr. Violette is an Extension Professor and Specialist in Food Safety and Nutrition with UNH Cooperative Extension. She has a 20% teaching appointment in the UNH Nutrition Program. In addition to the course she co-teaches, she proctors two UNH Dietetic Interns each year as well as Nutrition undergraduate student volunteers seeking community nutrition experiences. She provides guest lectures in food safety in two Animal Science courses. She recently served on a UNH Faculty Senate Ad Hoc Committee exploring the role of non-tenure track faculty in university governance. Dr. Violette is chair of UNH Cooperative Extension’s Food Safety Area of Expertise. She works with Food Safety team members and her Food & Agriculture colleagues to provide food safety education for each sector of the food system in NH. For example, her team recently completed a food safety needs assessment of NH farmers to better target education programs to those farms who may be exempt from FSMA regulations.
III. Facilities and Resources

a. Describe on and off-campus facilities; computer and technology resources; and adequacy of the University Library. What needs for space and technology exist currently?

**Faculty Offices:** The Nutrition Program faculty offices are currently found in Kendall Hall (JSM, RR, GC, JCC, KP, CV), Nesmith Hall (JB, CJS, LC) and Spaulding (MKL).

**Classrooms and teaching laboratories for NUTR courses:** The NUTR program shares COLSA-controlled space in Kendall Hall including one classroom, 212 (capacity 22), and two seminar/meeting rooms, 205 and 417 (capacity 10-13 each). Most NUTR courses are taught in registrar-controlled classrooms. COLSA administrative assistant bids for large classroom space (>50 students) that are awarded based on selection criteria designated by the registrar. Smaller classes are scheduled in the COLSA buildings Rudman, Spaulding or Kendall or assigned through scheduling to appropriate sized and technology-supported rooms.

There are no designated teaching laboratories for NUTR courses. Currently NUTR 550: Food Science labs are performed in Barton 110 (UNH Thompson School-controlled) and NUTR 400: Nutrition Health and Well Being labs are performed in Nesmith 110 (UNH Registrar-controlled). The Center for Health Enhancement (CHE) is currently located in Nesmith and houses anthropometric, metabolic and body composition instrumentation. The College Health and Nutrition Assessment Survey (CHANAS) is located in Kendall Hall and houses the computers used for diet analysis software, as well as for data collection and management.

There are currently two research labs associated with Nutrition Faculty including Kendall 403 and Kendall 407/408.

**Future Status:** Over the next 6 months nutrition faculty offices, the NUTR 400 teaching lab, and CHE research space currently in Nesmith will be relocated to the first floor of Kendall Hall. This is a temporary plan with the final location yet to be determined. A draft of the floor plan for the CHE/CHANAS teaching and research suite is presenting in Appendix J. The permanent location for this facility is part of the Integrated Biology Program design currently being developed by COLSA.
IV. **Program Structure and Governance**

   a. **Describe program’s approach to governance.**

Biweekly faculty meetings are held by the Nutrition Program. All full-time Nutrition Program faculty are expected to attend and have voting privileges. The Undergraduate Program Coordinator coordinates the meeting dates, plans the agenda, and maintains meeting minutes.

The Nutrition Program is organized within the Department of Molecular, Cellular, and Biomedical Sciences. The Department is led by a Chair and Associate Chair, while each academic unit is facilitated by a Program Coordinator. Established bylaws outline the department’s governance procedures.

![Organizational Structure](image)

V. **Undergraduate Program**

   a. **Curriculum**

   i. **Describe and evaluate the curriculum.**

The Nutrition Program offers three undergraduate Options: *Dietetics, Nutritional Sciences*, and *Nutrition & Wellness*.

**Dietetics Option** – The *Dietetics* curriculum is an **accredited** DPD (Didactic Program in Dietetics) program by The Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND). This curriculum lays the foundation to becoming a registered dietitian by providing a **solid science background** in chemistry, anatomy and physiology, biochemistry, and microbiology; incorporating nutrition courses essential to becoming a competent professional and offering individualized guidance when applying for a postgraduate dietetic internship. Becoming a registered dietitian involves successful completion of this curriculum and a post-graduate dietetic internship, followed by passing the registered dietitian (RD) examination.

Students majoring in the *Dietetics Option* must take: (i) four nutrition core courses, (ii) thirteen courses in nutrition and other subject areas required by the option, (iii) three bioscience core courses and (iv) three foundation courses. One capstone experience is required of all seniors. The capstone explores areas of interest based on the integration of prior learning. The capstone requirement may be satisfied through NUTR 780, *Critical Issues in Nutrition*. 
The curriculum provides opportunities to attain skills to prepare them for a future in dietetics. Emphasis is placed on developing students who are well-rounded and competitive for the national internship matching process upon graduation.

**Nutritional Sciences Option** – The Nutritional Sciences curriculum is both rigorous, flexible and experiential. Students choosing the nutritional sciences option must take: (i) four nutrition core courses; (ii) two nutrition elective courses and one other elective outside the major, specific to the career objectives of the student, in consultation with their adviser; (iii) seven bioscience core courses; and, (iv) five foundation courses. One capstone experience, supervised and approved within the major, is required of all seniors. Two required courses, NUTR 750 and NUTR 751, provide rigor by stressing scientific analytical reasoning and application to nutritional problems. The curriculum is flexible because the wide variety of electives allows students to prepare for future goals. Clinical and laboratory research opportunities provide invaluable experiential learning and our students are encouraged to take advantage of these opportunities.

**Nutrition & Wellness Option** – Launched in 2010, the Nutrition & Wellness curriculum provides a foundation in the sciences including chemistry, anatomy and physiology, and microbiology and incorporates hands-on experiences in nutrition and health guidance. This option is flexible to facilitate the student's ability to pursue a minor in areas such as kinesiology, business, psychology or health management, or a dual major in an area such as EcoGastronomy. The curriculum incorporates courses in stress, wellness, nutrition education, and exercise science and prepares students for employment opportunities in broad areas of wellness including schools, fitness centers, nonprofit organizations, and community agencies.

- **ii.** Describe system of curriculum delivery: on campus, off campus, on-line, hybrid. If other than face-to face, describe how the quality of the student experience is measured.

The majority of the Nutrition Program courses are offered via traditional, face-to-face delivery. During the summer, on-line and hybrid courses are offered. Only one elective course is exclusively offered online (e.g. no face-to-face option): NUTR 740 - Nutrition for Children with Special Needs. Similar to all courses at UNH, students enrolled in NUTR 740 complete teaching evaluations at the end of the semester.

- **iii.** List requirements of the major and minor.

**Dietetics Option:**

**Nutrition Required Courses**
- Nutrition in Health and Well-Being (1 semester)
- Nutritional Assessment (1 semester)
- Life Cycle Nutrition (1 semester)
- Professional Perspectives on Nutrition (1 semester)
- Clinical Nutrition (1 semester)
- Practical Applications in Medical Nutrition Therapy (1 semester)
- Nutritional Biochemistry (1 semester)
Nutrition Education and Counseling (1 semester)
Food Science (1 semester)
Critical Issues in Nutrition (1 semester)
Community Nutrition (1 semester)

Other Courses
U.S. Health Care Systems (1 semester)
Psychology or Sociology (1 semester)
Introduction to Food & Beverage Management (1 semester)
Managerial Accounting (1 semester)

Bioscience Core Courses
Microbiology with lab (1 semester)
Anatomy and Physiology with lab (2 semesters)

Foundation Courses
Introductory Chemistry for Life Sciences (1 semester)
Biological Chemistry (1 semester)
Statistics (1 semester)

Nutritional Sciences Option:

Nutrition Required Courses
Nutrition in Health and Well-Being (1 semester)
Nutritional Assessment (1 semester)
Life Cycle Nutrition (1 semester)
Professional Perspectives on Nutrition (1 semester)
Nutritional Biochemistry (1 semester)
Nutritional Biochemistry of Micronutrients (1 semester)

Nutrition/Other Major Electives
A total of three elective courses are required for this option. Two courses are chosen from a list of nutrition electives and a third course outside the major is chosen in consultation with the student’s adviser, based on the student’s career interests.

Bioscience Core Courses
General Biology with lab (2 semester)
Genetics (1 semester)
Microbiology with lab (1 semester)
Biochemistry with lab (1 semester)
Anatomy & Physiology with lab (2 semester)

Foundation Courses
General Chemistry with lab (2 semester)
Organic Chemistry with lab (1 semester)
Statistics (1 semester)
Calculus (1 semester)

Nutrition & Wellness Option:

Nutrition Required Courses
Nutrition in Health and Well-Being (1 semester)
Nutritional Assessment (1 semester)
Life Cycle Nutrition (1 semester)
Professional Perspectives on Nutrition (1 semester)
Nutrition and Wellness (1 semester)
Nutrition for Exercise and Sport (1 semester)
Nutrition Education & Counseling (1 semester)
Community Nutrition (1 semester)

**Nutrition/Other Courses**

Stressed Out (1 semester)
Physiology of Exercise or Current Issues in Teaching Health (1 semester)
Technical or Persuasive Writing (1 semester)
Treatment of Adult Obesity (1 semester)
Introduction to Food & Beverage Management (1 semester)
U.S. Health Care systems (1 semester)
Epidemiology & Community Medicine (1 semester)
Introduction to Sociology or Introduction to Psychology (1 semester)

**Bioscience Core Courses**

Microbiology with lab (1 semester)
Anatomy and Physiology with lab (2 semester)

**Foundation Courses**

Introductory Chemistry for Life Sciences (1 semester)
Biological Chemistry (1 semester)
Statistics (1 semester)

**iv. List courses offered to fulfill Writing Intensive, Discovery, Inquiry, and Capstone requirements. Include frequency of offering and name faculty who participated in the first-year University Dialogues program.**

The Nutrition Program offers the following courses that fulfill Discovery Categories:
NUTR 400 – Biological Sciences, Discovery Lab (Fall, Spring, Summer)
NUTR 405 – Social Sciences (Spring)

The Nutrition Program offers the following courses that fulfill Writing Intensive requirements:
NUTR 720 – Community Nutrition (Spring)
NUTR 750 – Nutritional Biochemistry (Fall)
NUTR 780 – Critical Issues in Nutrition (Spring)

The Nutrition Program offers the following courses that fulfill Capstone requirements:
NUTR 756 – Treatment of Adult Obesity (Fall) (*Nutrition and Wellness Option*)
NUTR 751 – Nutritional Biochemistry of Micronutrients (Fall) (*Nutrition Sciences Option*)
NUTR 780 – Critical Issues in Nutrition (Spring) (*Dietetics Option*)

v. **Describe how the curriculum is integrated with research opportunities across the campus, if appropriate.**

We have involved students in many of our classes in cross-campus research – this happens either by the student expressing interest in research, or the faculty noticing a student who has an aptitude for research. Outcomes include (1) research with UNH Dining to evaluate implementation point-of-purchase nutrition advice, presented at two Experimental Biology meetings and UNH’s Undergraduate Research Conference (URC), (2) research with McGregor Memorial EMS on disrupted sleep cycles on health parameters of EMS workers resulting in URC presentation and an Honors Thesis, (3) research with Kinesiology to evaluate the influence of level of activity on cardiovascular risk factors, resulting in a publication and ongoing collaboration (4) research with Psychology to evaluate food choices as they relate to life satisfaction, resulting in URC and Experimental Biology presentations, and (5) research with the Center for Hubbard Genome Studies to profile the transcriptome of liver and adipose of flame retardant-treated rats resulting in two presentations, contribution to a MS thesis, two URC presentations and a pending manuscript.

b. **Student Characteristics**

i. **Describe the academic profile of students; include their academic records upon entering and leaving the university. (SAT scores provided by IR&A, grade distribution available on WEBI).**

SAT Scores of Incoming First Year, First-Time Students (Fall 2010 – Spring 2015)

<table>
<thead>
<tr>
<th>Major</th>
<th>Fall 2010</th>
<th>Fall 2011</th>
<th>Fall 2012</th>
<th>Fall 2013</th>
<th>Fall 2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nutrition</td>
<td>SAT-Verbal</td>
<td>513</td>
<td>538</td>
<td>543</td>
<td>546</td>
</tr>
<tr>
<td>Nutrition</td>
<td>SAT-Math</td>
<td>520</td>
<td>528</td>
<td>567</td>
<td>547</td>
</tr>
<tr>
<td>Number of students</td>
<td>46</td>
<td>25</td>
<td>30</td>
<td>35</td>
<td>28</td>
</tr>
</tbody>
</table>

Grade Distribution of NUTR Courses – Fall 2010 – Spring 2015
Please see Appendix K.

c. **Outcome Measures**

i. **Discuss assessment of student learning including means used to measure student outcome.**

**Dietetics Option** – Student learning was assessed in 4 of our key, required, upper-level courses: NUTR 780, NUTR 775, NUTR 610, and NUTR 504. Due to our accreditation standards, data collection is only required on alternative years.
NUTR 780 (Critical Issues in Nutrition): Outcomes of student learning was measured by assessing their performance on the use of the Evidence Analysis Library and an oral presentation of a research article. Criteria were:

1. 80% of students will receive a B or better on an EAL scavenger hunt assignment, which requires them to retrieve information from the EAL and use it to complete small clinical case studies.
2. 80% of students will receive a B or better when presenting an evidence based presentation on a critical issue in nutrition.

<table>
<thead>
<tr>
<th>Year</th>
<th>Met Criteria?</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009-2010</td>
<td>No (79%)</td>
</tr>
<tr>
<td>2011-2012</td>
<td>Yes (97%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>Yes (100%)</td>
</tr>
</tbody>
</table>

Since 2009, all criteria were met but one. Based on evaluations of 2009-2010, we redesigned instructional Information to add greater clarity; subsequent years demonstrate improved mastery.

NUTR 775 (Practical Application in Medical Nutrition Therapy): Outcomes of student learning was measured by assessing professional performance in a hospital environment and demonstration of an understanding pertaining to the Nutrition Care Process. Criteria were:

1. 80% of students will receive a B or better during their hospital practicum (Interviewing + Documentation)
2. 80% of students will score a letter grade of B or better in a Nutrition Care Process (NCP) assignment.

<table>
<thead>
<tr>
<th>Year</th>
<th>Met Criteria?</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009-2010</td>
<td>Yes (100%)</td>
</tr>
<tr>
<td>2011-2012</td>
<td>Yes (94%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>Yes (100%)</td>
</tr>
</tbody>
</table>

Since 2009 all criteria were met for this course.

NUTR 610 (Nutrition Education and Counseling): Outcomes of student learning was measured by assessing performance on an observed counseling session and nutrition education presentation. Criteria were:

1. 80% of students will receive a B or better in an observed counseling session
2. 80% of students will score a letter grade of B or better in their Nutrition Education presentation

<table>
<thead>
<tr>
<th>Year</th>
<th>Met Criteria?</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009-2010</td>
<td>Yes (97%)</td>
</tr>
<tr>
<td>2011-2012</td>
<td>Yes (97%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>Yes (98%)</td>
</tr>
</tbody>
</table>
Since 2009 all criteria were met for this course.

**NUTR 504 (Managerial Skills in Dietetics):** Outcomes of student learning was measured by assessing performance on developing a nutrition business plan and a quality assurance assignment. Criteria were:

1. 80% of student teams will develop a marketing/business plan for a product or service that receives a grade of B or better
2. 80% of students will obtain a grade of B or better on a quality assurance assignment

### Met Criteria?

<table>
<thead>
<tr>
<th>Year</th>
<th>1.</th>
<th>2.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010-2011</td>
<td>Yes (100%)</td>
<td>No (72%)</td>
</tr>
<tr>
<td>2012-2013</td>
<td>Yes (100%)</td>
<td>No (76%)</td>
</tr>
</tbody>
</table>

Since 2010, criteria #1 was met while criteria #2 was not met either year. Although we saw some improvement from 2010-2011 to 2012-2013, math skills are weak for many students. As noted in our average SAT scores, math scores have declines from a high of 560 in 2012 to 538 in 2014. Please see Program Enhancement Plan for a description of our plan to address this area.

**Nutritional Sciences Option** - Student learning was assessed in 3 of our key, upper-level courses: NUTR 750 (required), NUTR 773 (elective) and NUTR 650 (required).

**NUTR 750 (Nutritional Biochemistry):** Outcomes of student learning was measured by performance on essay exams, writing assignments and a comprehensive final. Criteria were:

1. 70% of students will average a C- or better in three semester, essay exams
2. 80% of students will average a B or better in 2 writing assignments
3. 70% of students will earn a C- or better in the comprehensive final exam (started 2011)

### Met Criteria?

<table>
<thead>
<tr>
<th>Year</th>
<th>1.</th>
<th>2.</th>
<th>3.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009-2010</td>
<td>No (67%)</td>
<td>Yes (92%)</td>
<td>-</td>
</tr>
<tr>
<td>2010-2011</td>
<td>Yes (70%)</td>
<td>Yes (100%)</td>
<td>-</td>
</tr>
<tr>
<td>2011-2012</td>
<td>Yes (75%)</td>
<td>Yes (100%)</td>
<td>No (67%)</td>
</tr>
<tr>
<td>2012-2013</td>
<td>No (63%)</td>
<td>Yes (74%)</td>
<td>No (56%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>Yes (86%)</td>
<td>Yes (100%)</td>
<td>No (62%)</td>
</tr>
</tbody>
</table>

Since 2009, criteria 1 and 2 were met 8 out of 10 times. The poor performance on the cumulative final (implemented in 2011) was addressed in 2014-2015, by having 8 quizzes during the semester that mimicked the short answer format of the final. This made a significant difference: performance on the 2014 final (class average 74%) improved by 13 points over the 2013 final (class average 61%).
**NUTR 650 (Life Cycle Nutrition):** Outcome of student learning was measured by performance on exams and projects. Criteria were:
1. 75% of the students will average a B or better in five exams
2. 80% of the students will average a B+ or better in two projects

<table>
<thead>
<tr>
<th>Year</th>
<th>1.</th>
<th>2.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009-2010</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
</tr>
<tr>
<td>2010-2011</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
</tr>
<tr>
<td>2011-2012</td>
<td>Yes (79%)</td>
<td>Yes (93%)</td>
</tr>
<tr>
<td>2012-2013</td>
<td>Yes (75%)</td>
<td>No (75%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>No (67%)</td>
<td>Yes (100%)</td>
</tr>
</tbody>
</table>

Since 2009, 2 criteria were met 8 out of 10 times.

**NUTR 773 (Clinical Nutrition):** Outcome of student learning was measured by performance on exams and case study. Criteria were:
1. 80% will average 80% or better on two lecture exams
2. 80% will average 80% or better on the case study
3. 80% will average 80% or better on the comprehensive final exam

<table>
<thead>
<tr>
<th>Year</th>
<th>1.</th>
<th>2.</th>
<th>3.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009-2010 (3)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
</tr>
<tr>
<td>2010-2011 (1)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
</tr>
<tr>
<td>2011-2012 (2)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
</tr>
<tr>
<td>2012-2013 (11)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
<td>Yes (90%)</td>
</tr>
<tr>
<td>2013-2014 (5)</td>
<td>Yes (100%)</td>
<td>Yes (100%)</td>
<td>No (40%)</td>
</tr>
</tbody>
</table>

These criteria were met each year with the exception of the final exam in 2014. This outlier likely reflects the low sample size (n=5) and the uncharacteristic behavior of these few students (poor attendance).

**Nutrition & Wellness Option** – Since the option's inception in 2010, student learning has been assessed in 3 of key, required courses: NUTR 506, NUTR 650, and NUTR 756.

**NUTR 506 (Nutrition & Wellness):** Outcome of student learning was measured by performance on exams and projects. Criteria were:
1. 75% of the students will earn a C or better on the final exam
2. 75% of the students will average a B- or better in two projects

<table>
<thead>
<tr>
<th>Year</th>
<th>1.</th>
<th>2.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010-2011</td>
<td>Yes (83%)</td>
<td>No (70%)</td>
</tr>
<tr>
<td>2011-2012</td>
<td>Yes (85%)</td>
<td>Yes (79%)</td>
</tr>
<tr>
<td>2012-2013</td>
<td>Yes (87%)</td>
<td>Yes (80%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>Yes (93%)</td>
<td>Yes (91%)</td>
</tr>
</tbody>
</table>
Since 2010, these criteria have been met 9 out of 10 times.

**NUTR 650 (Life Cycle Nutrition):** Outcome of student learning was measured by performance on exams and projects. Criteria were:

1. 75% of the students will average a B or better in five exams
2. 80% of the students will average a B+ or better in two projects

<table>
<thead>
<tr>
<th>Year</th>
<th>Met Criteria?</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010-2011</td>
<td>No (54%)</td>
</tr>
<tr>
<td>2011-2012</td>
<td>No (68%)</td>
</tr>
<tr>
<td>2012-2013</td>
<td>No (47%)</td>
</tr>
<tr>
<td>2013-2014</td>
<td>No (50%)</td>
</tr>
</tbody>
</table>

Since 2010, criteria were met only once. The inability to meet these criteria - the same ones used for the *Nutritional Sciences Option* students - most likely reflect a difference in aptitude in the sciences between the two options. Further examination of grades on additional assignments in the course - which include literature critiques, position papers, homework, and presentations – demonstrates that the *Nutrition and Wellness Option* students excel in activities that emphasize oral and written communications, something that we will continue to be mindful of, as we explore ways to strengthen their science-learning.

**NUTR 756 (Treatment of Adult Obesity):** Outcome of student learning was measured by performance on exams and projects. Criteria were:

1. 75% of the students will earn a B- or better on their final self-assessment project
2. 80% of the students will earn a C+ or better as a final course grade

<table>
<thead>
<tr>
<th>Year</th>
<th>Met Criteria?</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013-2014</td>
<td>Yes (97%)</td>
</tr>
<tr>
<td>2014-2015</td>
<td>Yes (97%)</td>
</tr>
</tbody>
</table>

These criteria were met during the past two years. (This course was previously taught by retired faculty member; data not available prior to Fall 2013.)

**ii. Address specifically: retention of students in the major; time to graduate; placement in jobs or graduate schools; registrar’s reports on grade distribution; trends in grading.**

**Retention** – The number of students transferring out of Nutrition has greatly decreased in the past three years. This may be in part due to the internal selection process students recently established to declare the major. Of those students who have transferred to other majors, the majority (88%) had not yet declared an option in the Nutrition Program; about 25% were freshmen, about 50% were sophomores and the remaining 25% were juniors. Approximately 50% transferred into the College of Health & Human Services with Kinesiology as the most popular major. Others chose areas within the health sciences. The remainder took majors among COLSA, COLA and CEPS. Many of the freshmen chose to be undeclared. Many students who transferred to other programs became Nutrition Minors.
### Time to graduate

Unfortunately, UNH Institutional Research did not provide these data. However, data collected for the Dietetics Option students show that 99% of students graduate within 7 semesters of acceptance into the option.

### Placement in jobs or graduate schools

**Nutritional Sciences Option:** Of the 62 Nutritional Sciences Option graduates since 2010, we obtained current job information for 44. The majority of our students seek further education to become a physician’s assistant (9), nurse (7), MD (3), pharmacist (2), chiropractor (2), physical therapist (2), or seek further graduate training (3). Of those entering the work force, the majority enter the lab/clinical setting (4) and the entrepreneur/business/public relations setting (4), while others have entered the food industry (2), become teachers (2), and become writers (1).

**Dietetics Option:** Of the 148 Dietetics Option graduates since 2010, we obtained current job information for 119. The majority are dietitians or in an internship (72), or working in industry (17). The remainder are dietary technicians (6), nurses (4), physician's assistants (2), educators (5), researchers (2) or in graduate school (6).

**Nutrition and Wellness Option:** Of the 122 Nutrition and Wellness Option graduates since 2010, we obtained current job information for 80. The majority are working in health education (37) or industry (25), with the remainder in nursing (3), graduate school (6), research (4) dietary technician (2) or physician's assistant (1).

### Registrar's Report on grade distribution

Please see Appendix K.

### VI. Graduate Program – Not Requested (Undergraduate Review Only)
VII. Program Enhancement Plan

a. Describe progress since last review and outline goals for the next five years. Include plans to fill vacancies.

Progress since last review: Five actions summarize the progress of the Nutrition Program over the 5-years covered by this program review (AY 2009-2014). These actions are (1) expanded program curricula and administration, (2) modified science requirement, (3) incorporated instructional technology, (4) formalized undergraduate research opportunities, and (5) hired clinical faculty.

(1) Expanded program curricula and administration. In 2009 the Nutrition faculty expanded its program curricula. The number of options was increased from two (Dietetics and Nutritional Sciences) to three by adding a third option in Nutrition and Wellness. The Nutrition and Wellness Option allows students with a keen interest in nutrition, health and wellness the opportunity to participate in an evidence-based nutrition education that explores the broader concepts of health and wellness. This flexible option was designed to accommodate the dual major in EcoGastronomy and/or a minor that complements the student’s interest and career goal such as public health, kinesiology or business. We also added a new Dietetics Option course for fall semester seniors - NUTR 700 Careers in Dietetics - to meet the 2012 DPD competencies and prepare our Dietetics Option students to apply for post-baccalaureate dietetic internships.

Concurrently, we developed a systematic process for selecting an option and transferring into the major. Students enter the Nutrition Program without a declared option, and take a series of courses in their first year (including NUTR 401 Introduction to the Profession) that expose them to the options and allow time for discussions about option choices with their academic advisor. At the beginning of their second year, students apply to an option following the guidelines and criteria posted and updated on our website (Nutrition). Internal transfer applicants must attend a mandatory information session that clearly describes the program, options and criteria for admission.

Lastly, we maintained an engaged website that is updated regularly and linked to activities highlighting student engagement and opportunities, and we have an active presence on social media through Facebook and Twitter.

(2) Modified Science Requirement. To meet the curricular needs of the Dietetics and the Nutrition and Wellness Options, the Nutrition faculty worked with Department of Chemistry to tailor a new, one semester general chemistry course, CHEM 411 Introduction to Chemistry for the Life Sciences, to replace the two semester general chemistry series (CHEM 403/404). In addition, a one-semester course that combines principles of organic chemistry and biochemistry, BMCB 501 Biological Chemistry, was developed to replace BCHM 658 Biochemistry and CHEM 545 Organic Chemistry. Both of these changes allow for efficiency in science offerings while providing scheduling space for opportunities to take electives, engage in field experience or conduct research.
Incorporated instructional technology. Over the past five years, the Nutrition faculty have incorporated newly acquired knowledge in pedagogically-appropriate technology in the classroom. All Nutrition faculty members have attended FITSI (Faculty Instructional Technology Summer Institute) at least once since its inception - evidence of our commitment to excellence in teaching and learning. Through creative use of resources and internal grants we were able to acquire a cluster of laptops for teaching NUTR 400 labs and advance diet analysis software package and additional equipment for the research experience courses and NUTR 476 Nutrition Assessment.

Accessing the resources at the UNH Instruction Development Center and the Center for Excellence in Teaching and Learning, many Nutrition faculty have incorporated modalities to engage students and assess comprehension in real time, such as the use of “clickers”. Furthermore, several NUTR courses have been offered online or as hybrid courses in the summer and during the academic semesters. Nutrition faculty have used pedagogically diverse approaches to teaching and learning such as “flipping the classroom” and applied research-based practicum to increase engagement and enhance learning. Many faculty have used the Midterm Assessment Process to determine effectiveness of course delivery to make adjustments during the semester.

Formalized undergraduate research opportunities. Two new courses - NUTR 560 Introduction to Research and NUTR 760/761 Research Experience in Nutrition - were developed to formalize and enhance undergraduate research opportunities for students in the Dietetics and Nutrition Wellness Options. Using the uniquely designed research project assessing the health status and risk behaviors of emerging adults - College Health and Nutrition Assessment Survey (CHANAS) - undergraduate students engage in collecting biological, anthropometric and dietary information and utilize aggregated information to test hypothesis about nutrition and health. Students are guided in developing and testing hypotheses, analyzing data and making sound scientific conclusion. They are also encouraged to share their research results in the annual UNH Undergraduate Research Conference and at regional and national science meetings. Since 2010, approximately 102 students have completed NUTR 560 and 7 students have completed NUTR 760/761, resulting in 18 posters at the URC and 8 posters at Experimental Biology meetings.

Hired two clinical faculty. The Nutrition program was granted approval to hire two clinical assistant professors. Both are registered dieticians with advanced degrees (one PhD, one MS) and significant clinical and teaching experience, and one (Dylewski) will be transitioning to become the Dietetic Program Director for the Academy of Nutrition and Dietetics accreditation.

Goals for the next 5 years, including plans to fill vacancies: We have 3 goals for the next 5 years. Our first goal and top priority is to revitalize the research component of the Nutrition program. The current nadir of nutrition research is due to the loss of two tenured track faculty in the past 3 years, (plus we will lose an additional 2 tenure-track faculty in the next two years and a third vacancy is expected within two years after that). In addition, due to a decision by the NHAES, research funding from the station was re-focused on agriculture (broadly defined) and, as a consequence, nutrition projects lacking direct agricultural context were no longer eligible for funding. The restoration of nutrition research is imperative. We will accomplish this goal by hiring research-intensive faculty with proven success in...
obtaining grant funding. We envision the future Nutrition Program's research to shift its focus from metabolic and physiologic nutrition to its current and future strengths: behavioral nutrition, food safety and sustainability. The closer alignment with sustainable agriculture and food systems could renew opportunities for research funding including nutrition-related projects by NHAES.

Our second goal is to establish dedicated classroom/lab space for nutrition teaching and research that will create a richer sense of community, encourage greater faculty/student interaction, and foster peer-to-peer learning. A welcoming environment that is conducive to collaboration is also fundamental to attracting future tenure-track faculty members and students. We will work toward this goal in 2 phases. Phase one will establish a temporary site on the first floor of Kendall Hall (designated as swing space) for the NUTR 400 laboratory classroom, the Center for Health Enhancement, and offices for faculty currently housed in Nesmith Hall. For phase two, we work with the project managers of the Integrated Biology renovation to establish permanent research and teaching space to accommodate our planned expanded research and teaching capacity.

Our third goal is to increase the number of nutrition majors to 300, as directed by the COLSA dean, and assure course sequencing and frequency for student access.

b. Indicate areas that should be maintained, strengthened, ended, or otherwise changed.

Maintain: The nutrition faculty are a cohesive, dedicated and collaborative team. We will maintain our congenial and supportive working environment, meeting biweekly each semester and managing the program in an organized and effective manner. We will maintain American Academy of Nutrition and Dietetics accreditation to insure successful acceptance into dietetic internship placement, and no less than 90% pass rate on RD exam. We are currently working to develop a Masters in Nutrition as part of the dietetic internship to meet the anticipated requirement for dual certification in 2024.

Strengthen: Our primary area that requires strengthening over the next 5 years, as stated in Goals for the next 5 years, is the research component of the Nutrition program. We plan to enhance our capacity in the areas of behavioral nutrition, food safety and sustainability, areas that will complement the research of our colleagues in Sustainable Agriculture and Food Systems. By hiring tenure-track faculty with strong research programs in these areas, we can be proactive in the recently highlighted priority of the Scientific Report of the 2015 Dietary Guidelines Advisory Committee: to inform public health action and policy by promoting the health of the population through a sustainable and safe food system. Indeed, the Committee recognizes the importance of aligning dietary guidelines that promote health with agricultural policy that provides safe and sustainable foods to meet the recommendations. The Academy of Nutrition and Dietetics is focused on developing competence in food system literacy and sustainable diets and the Hunger and Environmental Nutrition Practice Group is active in supporting a healthy, sustainable and just food system. The Nutrition program is poised to be a key player in this arena: our faculty are committed to engaging in education, research and outreach related to food system sustainability and safety and working to advance our faculty and program capacity to this goal.
A second area to strengthen and expand is our commitment to undergraduate research. We developed the NUTR 560 and NUTR 760 and 761 over the past 5 years and witnessed the significant impact the opportunities afford to our students. We want to engage all interested student in the unique opportunity and to expand the scope of projects to align with our commitment to sustainable food systems and food safety. This will require shifting faculty responsibilities to allow for developing research questions and mentoring of student through the research process.

A third area that requires strengthening is the experiential learning opportunities for students in the Nutrition and Wellness Option. A cohort of faculty have been working on developing a path to certification in health education. A minor in culinary arts is another pathway for interested student and we are working with the Thompson School’s accredited Culinary Arts faculty in this process.

*End or otherwise change:* We anticipate changes in two current efforts: the Center for Health Enhancement (CHE) and the College Health and Nutrition Assessment Survey (CHANAS). This will be the primary focus at our annual nutrition retreat in August 2015. Begun in 2000, CHE has provided excellent service to the UNH campus and Durham communities by conducting successful weight management programs. However, dwindling finances, lack of personnel, and a determination to revitalize our research requires that we carefully consider CHE’s role in the teaching and research missions of the nutrition program moving forward. CHANAS, begun in 2005, has provided excellent clinical training and epidemiological research opportunities for our students as part of NUTR 400. However, given our goal to incorporate sustainability and food systems into our research and courses, we must carefully consider how NUTR 400 and CHANAS can be realigned to meet this goal.

- Based on the above, the enhancement plan should include a description of resources needed, if any, and the source of these resources.

The resources needed are (1) three tenure-track faculty, (2) physical space for conducting research and teaching, and (3) administrative realignment to better interact with our colleagues in sustainable agriculture and food systems. We look forward to devising a viable plan in consultation with our chair and dean.
VIII. Appendices

a. Faculty Vita

Joanne Burke

Joanne Delaney Burke, PhD RD LD
University of New Hampshire (UNH)
College of Life Sciences and Agriculture
Clinical Associate Professor & Director, Dietetic Internship

UNH Sustainability Institute
Thomas Haas Professor in Sustainable Food Systems
129 Main Street, Durham, NH 03824
(603) 862-1456 joanne.burke@unh.edu

Summary of Professional Appointments:

2013-August  Named Thomas W. Haas Professor in Sustainable Food Systems, UNH
2012-present  Awarded rank of Clinical Associate Professor, College of Life Sciences and Agriculture
2010-present  Food and Society Faculty Fellow, Sustainability Institute, UNH
2004-2012    Clinical Assistant Professor, 10% research and 90% Director of Dietetic Internship and Teaching
2002-2004    Adult Education Program Coordinator, UNH Granite State College, Portsmouth, NH
1996-2002    Doctoral Program & Research Assistant, Dept. of Animal and Nutritional Sciences, UNH
1997-1990    Consultant and Coordinator of Nutrition and Health Promotion Programs, Dracut Public Schools, K-12 Dracut, MA
1990-1993    Nutrition Consultant and County Agent, UNH, Cooperative Extension, Durham, NH
1986-1988    UNH Cooperative Extension, Milford, NH
1980-1985    Nursing home Registered Dietitian consultant, Level IV facilities Boston area
1979-1981    MA. Dept. of Education, nutrition consultant on various education grants
1978-2013    Adjunct faculty, Woods College of Advancing Studies, Boston College, Chestnut Hill, MA
1977-1978    Nutrition and Clinical Care, Veterans Administration Outpatient Clinic, Boston, MA

Education:

University of New Hampshire, Animal & Nutritional Sciences, Ph.D., with a Cognate in College Teaching
1975-1977    Tufts University M.Ed. combined with practicum for Dietetic Internship Frances Stern Nutrition Center and Tufts University, Medford/Boston.

University of Rhode Island, B.S., Summa cum Laude
1971-1973    Complete 2 years (60 credits) Boston College, Chestnut Hill MA

Certification, Registration and Licensure:

2003-current  Maintain continuing education requirements (20 hours/every two years) for active Licensed Dietitian “LD” credential for NH Dietetic Association
1977-current  Pass national exam and maintain continuing education (75 hours/every five years) for active Registered Dietitian (RD) credential, Academy of Nutrition and Dietetics, (formerly American Dietetic Association)
Current Appointments and Teaching: 2004-present:

Director, Graduate-Level University of New Hampshire (UNH) Dietetic Internship
2004-present  Direct the UNH Dietetic Internship, integrating over 1200 hours of practicum experience with 16 credits of graduate level courses
Recruit and collaborate with over forty community, food services and clinical placement sites to establish appropriate field based learning expectations and experiences, provide ongoing mentorship guidance and conduct competency based evaluations.
Implement programmatic policy, procedures and documentation to ensure program compliance with national program accreditation agency, the Academy of Nutrition and Dietetics (formerly the American Dietetic Association ADA)
Awarded Master’s program approval from the Academy of Nutrition and Dietetics summer 2014; Leading efforts to secure resources and approval of the Masters in Nutritional Sciences in combination with the Dietetic Internship (February 2013-present)
Awarded ten year reaccreditation status from the Academy of Nutrition and Dietetics in 2010.
Institute portfolio based outcomes reporting system to track mastery of dietetics competencies.
Collaborate with state and regional dietetic internship staff to advance best practices in dietetics
Responsible for internship staff oversight and budget development.
Collaborate with UNH Cooperative Extension Service (CES) faculty and staff to leverage resources by designing dietetic intern learning practicums that simultaneously advance CES initiatives.
Network with other dietetics professionals at the state, regional and national level.

Clinical Associate Faculty, UNH
Design and teach new “Seed to Sea” sustainable food systems course launched spring 2014.
Teach undergraduate and graduate nutrition courses.
Expand undergraduate participation in field experience opportunities both on and off campus.
Collaborate with faculty via strategic planning, department meetings, program, department and UNH initiatives, and participate in search committees.
Promote research skill development through mentorship of undergraduates in UNH (UROP).
Appointed to College of Life Sciences and Agriculture Sustainable Agriculture Food Systems (SAFS) working group to design the new SAFS major. Approval granted in spring 2010; presently identified as member of faculty support team for SAFS.
Provide faculty support including initial design/development of the UNH interdisciplinary Eco- Gastronomy Program in 2006; presently identified as member of faculty support team and serve as guest lecturer and capstone project mentor for selected students.
Serve on graduate committee for Amanda Beal (NREN-2013-present)
Serve on graduate committee for Amy Redman (HHS completed requirements summer 2013)

Sustainability Institute (formerly Office of Sustainability) Food and Agriculture Faculty Fellow, UNH
August 2013 appointed first Thomas W. Haas Professor in Sustainable Food Systems.
Co-leader of Racial Equity Food Justice working group for six state regional Food Solutions New England Food System Planning initiative (fall 2014-present)
Member of both Regional (2011-present) and State (2012-present) Food System Planning
As part of UNH Sustainability Institute and its Food Solutions New England (FSNE) initiative, draw together a regional steering committee to design and conduct a six state regional food summits in 2011-2014 with 2015 in the planning stages. Over 100 participants come together to begin exploring the advantages and mechanisms needed to establish regional food system collaborations.
Appointed Faculty Fellow, Food and Agriculture Initiative, UNH Sustainability Academy in and member of the UNH Collaborative Council (2010-present)
Member of Clean Air/Cool Planet Climate Action Task Force and mentor to interns in the program (2013-present)
UNH Delegate to Slow Food International Conference, Turin Italy, fall 2006 and 2008.
Leadership role in Food Solutions New England (FSNE, formerly the UNH Center for a food Secure Future) of the UNH Sustainability Institute since 2005.

Adjunct faculty, Boston College (1978-May 2013)
Design and teach graduate and undergraduate nutrition courses for the James A Woods College of Advancing Studies (BC evening degree division) including nutrition and health, critical issues in nutrition, nutrition and aging well, and the science of nutrition and sustainability.

Service:
Co-lead “Diet, Geography, Access and Public Health” regional interest group for 12 states plus District of Columbia as part of the North East Sustainable Agriculture Working Group (2010-present)
Chair, Nutrition Program committee investigating re-launching of Master’s Program (Feb 2013-present)
Member of UNH Food System Task Force (2012-present)
Editorial board, Nutrition Today magazine (2012-present)
Racial Equity Food Justice Steering Committee, Northeast Sustainable Agriculture Working Group (fall 2014-present)
Reviewer as requested for nutrition publications such as Journal of Hunger and Environmental Nutrition Journal of Nutrition and Journal of the American Dietetic Association (2011-present)
Active steering committee member and/or Food System delegate for New England Regional Food Summits (2011-present).
Coordinate Ad-hoc campus &community group (J Burke, Gale Carey, Joanne Curran Celentano, John Carroll, Becca Story, Denise Wheeler, Sara Zoe Patterson, & Dietetic Interns) to address issues and design community resource to “Fed Up” movie (Sept-Dec 2014).
Facilitator, (Break out Group) (October 16, 2014) Healthy Eating Active Learning (HEAL) annual Statewide conference Accelerating Progress Towards Healthy People & Healthy Places, Meredith NH
Serve on NH Children’s Alliance Food Policy Steering Committee (fall 2010-2014).Contribute to conceptual content of Alliance’s ‘New Hampshire Roadmap to End Childhood Hunger’ Released fall 2013
Member of Simmons College Advisory Board for Dietetic Internship Program (2011-present)
Provide food system expertise and conduct review of report on food system issues in NH for NH Community Health Institute (Fall 2012)
Participate in regional meeting to develop proposal for the “Food Knowledge Ecosystem Project” led by Kathy Ruhf, NEFOOD (June 2012)
Member of UNH Collaborative Council (since 2011)
Coordinate first Annual Campus Food Day Series Fall 2011 (Sept 21-Oct 24)
Serve on UNH Master’s and PhD. Committees.
Work with Nutrition Program and Health and Human Service staff to promote health on campus through Healthy UNH working group initiatives.
Participate in UNH Speakers Bureau: (When possible, integrate interns into presentation experience but oversee content and delivery and participate at events).
Selected as a member of the Advisory Member Health Impact Council for the United Way Seacoast Region, NH for Strategic Planning September 2009-January 2010.
Assist in planning/presentation of Boston area internship class days (March 2010-present)
Work with local and state media on nutrition and health topics of regional interest such as but not limited to country of origin labeling, food insecurity, school lunch challenges, the price of eating according to the MyPlate, MyPyramid, obesity, food systems, etc.

Develop and launch the campus wide $3.13 A Day Food Budget challenge as part of the Discovery Office initiative; program was designed to raise campus awareness on the challenges of eating healthy on a budget similar to the daily Food Stamp allotment in fall 2008.

Representative for Molecular, Cellular and Biomedical Sciences for Discovery Program advisory group 2008-2009.

Provide leadership for collaborative effort with faculty and staff of the Nutrition Program, Health Services, Hospitality Services and members of UNH Student Nutrition Association to conduct food and fund drives in 2005, 2006 and 2007 to benefit the NH Food Bank and a local food pantry.

Provide food security data and documentation to members of the NH Dietetic Association working on legislative issues affecting hunger and food insecurity.

Research:
Redman, A.B (UNH PhD candidate), J.D. Burke, S. Ripley and Dietetic Intern class of 2010-2011 (including M. Becker, H. Elliot, J. Gosselin, S. Hayes, S. Noel, L. Norrod, S. McFeely, K. Shelton, M. Vermette, and J. Volpe). Voices from the Field: Perspectives on Food System Access Conceptualize and collaborate on media based qualitative research project. The 11 minute documentary video produced with assistance from UNH media services captures the hardship and resilience of those who have been unable to consistently access fair, affordable and nutritious food. March 2011.
http://www.youtube.com/user/sustainableunh?feature=mhum#p/a/u/0/igb2VHAtx5M

Participate in Engaged Scholars Program (2010); subsequently design community based research project Voices From The Field (described above)

Provide conceptual guidance for development of Young Adult Health Risk Screening Initiative; (YAHRSI) contribute to development of manuscripts for professional journals, presentations and poster sessions.

Integrate dietetic interns’ research experience into YAHRSI assessment processes since 2006.

Provide ongoing conceptual assistance in the development of “Business As Usual” models for food system visualization through UNH Sustainability Academy, Food Solutions New England

Design and conduct nutrition research practicum for interns; findings presented at state and regional professional meetings. Selected projects often been conducted to meet a community stakeholder need while providing a research opportunity. Projects included but are not limited to evaluation of food costs of healthy eating and Food Stamp reimbursements, assessment of vended products on campus (with HHS), educational impact on program participants of Feeding America sponsored cooking classes (NH Food Bank, Cooking Matters NH), focus groups for Cooperative Extension programs, and the use of Electronic Benefit Cards at Farmers Market Programs (NH Expanded Food Nutrition Education Program).


Sample Continuing Education (since 2007):

Attend NH Dietetic Association meetings (1X-2X per year) 2004-present.

Attend Nutrition and Dietetics Educators of Practitioners meeting in Boston, April 3-5 2014 sponsored by the Academy of Nutrition and Dietetics; ); for 2012, UNH takes national lead in circulating petition for greater test data from the Dietetics Association testing agency

Selected to attend Kellogg Foundation bi-annual conference May 2014, 2012.


Attend Community Food Security Coalition national meeting, New Orleans LA, October 2010.
Attend Slow Money: meeting designed to bring funders and those committed to sustainable food production together to discuss strategies and funding opportunities. Shelburne Falls VT, July 2010.
Attend various other meetings such Experimental Biology, Agriculture Food and Human Values and Association for the Study of Food, Association for Research in Vision & Ophthalmology, Northeast Sustainable Agriculture Working Group conferences, etc.
Attend USDA Competitive Grants Workshop, Washington DC, fall 2010.
Participate in Cooperative Extension, Youth at Risk Grants Workshop, MN, July 2010.
Selected for UNH Engaged Scholars Academy, spring 2010.

Professional Memberships:
Member of the Academy of Nutrition and Dietetics American Dietetic Association and state of NH Dietetic Association NHDA since 1984-Present; serve in elected and non-elected positions; MA Dietetic Association, 1977-1984.
Member of Academy of Nutrition and Dietetics (formerly American Dietetic Association Practices Groups including, but not limited to Nutrition and Dietetics Educators of Practitioners (NDEP) , Hunger and Environmental Nutrition (HEN), Research Dietetics Practice Group (RDPG) and Public Health Nutrition Practitioners (PHNP).
Northeast Sustainable Agriculture Working Group (NESAWG) member (2009-present)

Awards and Grants Submitted:
Awarded funding for work in food systems and access by Pierce Family Fund through the UNH Foundation (2013)
As part of Sustainability Institute, provide input and feedback on a number of grants for Henry P Kendall, Merck Foundation and Jane’s Trust (all funded 2014) as well as one form the Garfield Foundation (not awarded 2013).
Collaborate with Dialogos on a proposal that would have strengthened the conceptual food system planning in Massachusetts with our regional Food Solutions New England work (not awarded Nov 2013). In collaboration with Sustainability Institute, awarded grant of $40,000 from Kendall Family Foundation for state Food System Planning (October, 2013).
Academy of Nutrition and Dietetics’ Practice Group Hunger and Nutrition Environmental “Excellence in Hunger and Environmental Nutrition” awarded fall 2012.
In collaboration with Sustainability Institute, awarded grant of $34,000 from Kendall Family Foundation for state Food System Planning (December 2012).
In collaboration with Sustainability Institute, awarded grant of over $275,000 from Kendall Family Foundation for NE Regional Food System planning (August 2013 and September 2012).
In collaboration with Sustainability Institute, awarded grant of $13,000 from NH Charitable Foundation for state Food System Planning (September 2012).
Identified as one of many collaborators that are listed as providing conceptual expertise to grant awarded to Kathy Ruhf and NESAWG for $75,000 from the John Merck fund on “Food Knowledge Ecosystem Initiative for New England”.
Faculty Award from UNH President’s Commission on the Status of Women, Faculty Award, March 2011.
Identified to participate in UNH’s Outreach Scholars Program, February 2010-May 2010.
Contribute to dietetics component of Military Camp for Kids grant, UNH Cooperative Extension Fall 2010 and 2011.
In collaboration with UNH Sustainability Academy, secure over $80,000 in grants awarded by multiple funders (Share Our Strength, Common Vision, Harvard Pilgrim Health, and NH Charitable Foundation) for Food Solutions New England related initiatives from 2005-2010. Collaborate on draft of USDA AFRI proposal (not submitted) summer 2010.


**Peer Reviewed Articles, Book Contributions, Reports, Presentations, Posters & Media, Community & Clinical Engagement**

**Peer Reviewed Articles**


Burke JD. (2001) “Investigating determinants of macular pigment optical density and macular pigment distribution: Can enhanced analytical techniques improve the ability to predict macular pigment status?” Doctoral Thesis, UNH, Department of Animal and Nutritional Sciences, Durham NH.
Book Contributions

Burke JD. (May, 2013) in Harmon, A. et al editors. Teaching Food Systems and Sustainability in Dietetics Education
“Integrating Sustainability Theory & Practice into the UNH Dietetic Internship”
  b) “Teaming up for a Tasty, Local & Organic Lunch”

Case Study 2: Integrating Sustainability into the Professional Development of Dietetic Interns

  b) The Community Food and Nutrition Profile


Reports and Instructional Materials Development
http://www.foodsolutionsne.org/sites/foodsolutionsne.org/files/media/LowResNEFV.pdf


Presentations:
Burke, JD and Dietetic Interns (Becca Petty, Carly Lewis, Gabrielle Mele, Carly Lewis, Kara Pavlidas, and Becca Petty. Panelist for community gathering for movie Fed Up, Oyster River High School, (January 8 2015)

Burke, JD (Nov.5 2014) Hunger & Poverty in America; OXFAM UNH Annual Dinner


Burke, JD (June 13, 2014) Race, Equity and Food System Planning. 4th Annual NE Regional Food Summit Pawtucket, RI

Burke, JD (May 8, 2014) part of panel planning & presentation “Promoting Healthy Food Access in Dietetics Practice”, NH Dietetics Association meeting, NH Food Bank, Manchester, NH.

Burke, JD (April 28, 2014) “Integrating Sustainability into Dietetics Practice” Boston Area Dietetic Internship Training, Mount Auburn Hospital, Boston, MA.


Burke, JD (March 11, 2014) “A Place at the Table” Student and Community Presentation at Keene State College, Keene, NH.

Burke, JD (Feb 10, 2014) Presentation as part of campus-wide Martin Luther King week in "Walking the Walk: Intersections of Food Insecurity and Food Justice, Strafford Room, UNH MUB.

Burke, JD (Feb, 4, 2014) “Nutrition, Food Systems, and EcoGastronomy” Guest Lecture, EcoGastronomy Program, Durham, NH.

Burke, JD (Jan. 27, 2014) “Research and Dietetics Professional”. Keene State College Dietetic Internship Program, Keene NH.

Burke JD (Dec. 10, 2013) “Race, Inequity & Food System Reform”. Food Solutions New England Network planning meeting, Hartford CT.


Burke, JD (June 25, 2013) guest lecture, “Sustainability and Food Systems”. UNH Carsey Institute Sustainable Microenterprise and Development Program (SMDP) Certificate, Durham NH.


Kelly, Tom and JD Burke, (June 7, 2013) guest lecture, “The UNH Sustainability Institute and Food System Initiatives,” UNH Carsey Institute, Masters of Arts in Development Policy and Practice, Durham NH.

Burke, JD (May 29, 2013) Panelist post viewing of “A Place at the Table” Red River Theatre, Concord NH.

Burke, JD (April 30) Panelist post viewing of “A Place at the Table” Portsmouth Music Hall, Portsmouth NH.

JD Burke (March 28, 2013) Sustainability Strategies for NH Academy of Nutrition and Dietetics New Hampshire Professionals, Elliot Hospital, Manchester NH.

JD Burke (March 18, 2013) Eating in a Sustainable Way, Lee Public Library, Lee NH.

JD Burke (Jan 28, 2013) Food Systems, Sustainability & the Emerging Role of Food & Nutrition Professionals Boston Dietetic Internship Coordinated Class Days, Simmons College, Boston MA.

http://www.nefood.org/agenda

Behrens, A, Burke, JD and Emily Piltch (February 11-12, 2013) Diet, geography and access working group facilitation Northeast Sustainable Agriculture Working Group, Saratoga Springs NY.
http://www.nefood.org/agenda

Burke JD (October 18, 2012) Update on UNH Regional Food System Planning, 2nd Annual Meeting, hosted by Vermont Sustainable Jobs Fund, Fairlee VT

Burke, JD. (October 4, 2012) Regional Food System Update as part of Farm to Institution in New England “FINE” meeting, Leominster, MA

Burke, JD (October 2, 2012) Seacoast Women’s Giving Circle. Panel presentation on Hunger and Food Insecurity in the seacoast region of NH

Burke, JD Amy Nickerson and Karen Balnis (October 1, 2012) Sustainability Symposium, collaborative effort of UNH Durham, Keene State University and UVM Dietetic Internship. Fairlee VT.

Dietetic Interns (Angela Tsai, Jennie Edwards and Amory Davis) direct oversight by JD Burke (October 12, 2012) Enhancing Senior Mealtime Experience. NH Chapter of Association of Nutrition and Foodservice Managers, Tilton NH in response to UNH Speakers Bureau request

Burke JD. Circle of Giving Annual Learn Forum (panelist) Discussion on Hunger and Food Insecurity, Portsmouth NH October 3, 2012

Dietetic Interns (Julia Warren, Sara Ausmus and Elizabeth Mills) direct oversight by JD Burke. “Eating Sustainably: the Why and the How”. Great Bay Discovery Center, Greenland NH, August 15, 2012 In response to UNH Speakers Bureau request

Burke, JD Moderator for stories of food system successes for Second Annual Six State Regional Food Summit, Burlington VT, June 2012

Burke JD. Osteoporosis Update. Granite State College, Portsmouth NH November 2011

Burke JD, A. Behrens, J. Wilkins and K. Kaplan (November 2011) Determining Public Health Indicators for the “Diet, Geography, and Access and Planning” (DGAP) working group Northeast Sustainable Agriculture Working Group, Regional meeting, Albany NY.
Burke JD, T. Kelly, B. Donahue, R. Libby and M. McCabe (November 2011) Scenario development and the use of Dietary Guidelines in regional food system planning Northeast East Sustainable Agriculture Working Group, regional meeting, Albany NY.

Burke JD. (December 2011) Sustainability and the Nutrition Professional. Boston Dietetic Internship Coordinated Class Days.


Kelly, T. and JD Burke. (March 2011) Regional Food System Summit Opening Address. New England Regional Food Summit. Portsmouth NH.

Redman AB and JD Burke. (March 2011) “Voices from the Field: Perspectives on Food System Access Food Insecurity.” New England Regional Food Summit, Portsmouth NH.

Burke JD, S. Jacobsen, and M. Covell. (March 2011) Panel Discussion for community members to review movie “Food Inc”. Dover Public Schools Wellness Committee. Dover NH.

Burke JD. (February 2011) “Making the Food and Nutrition Difference. “ Portsmouth NH Food Pantry Frugal Feast (fundraising dinner), Portsmouth NH.

Burke JD. (February 2011) “Sustainability and the Dietetics Professional.” Boston Area Dietetics Program Class Days. Boston MA.

Burke JD. (January 2011) “Research Basics” Keene State Dietetic Internship. Keene NH.

Burke JD. and E. Farrell (December 2010) UNH Sustainability Academy and Food Solutions New England Update to Funders, Share our Strength Seacoast working Group, Portsmouth, NH.

Burke JD., A. Behrens, J. Wilkins. (November 2010) “Diet, Geography, and Access and Planning Northeast East Sustainable Agriculture Working Group, Regional meeting, Albany NY.

Burke JD. (October 2010) “Sustainable Strategies” Hampstead Public Library & UNH Speakers Bureau. Hampstead NH.


Burke, JD. (March 2010) Sustainability, Science & Food Systems: Emerging Trends and Opportunities in Dietetics, Boston Area Dietetics Program Class Day, Simmons College,
Burke, JD., A. Behrens, J. Wilkins. (November 2009) “Diet, Geography, and Access”. Northeast Sustainable Agriculture Working Group, Northeast regional meeting, Albany NY.

Kelly, T., A. Barr and JD Burke. (November 2009) “The Food Security Scenario Tool” Northeast Sustainable Agriculture Working Group, Regional meeting, Albany NY.


Burke JD, E. Farrell and N. Duclos. (March 2009) “Partnering Farm-to-School with the USDA Fresh Fruit and Vegetable Program.” National US Farm to School Conference. Portland OR.


Burke, JD. (April 2008) “Framing the Future of the Farm Bill” Healthy New Hampshire Foundation, Annual meeting presentation for board members and grant recipients, Concord NH.

Birch, T, JD Burke and H. Costello. “Poverty and Hunger Awareness” Panel Discussion, Politics and Society Club, University of New Hampshire, Manchester NH, April 2008

Burke, JD, and J. Curran-Celentano (co-presenters) “The UNH Food Renaissance: Exploring Opportunities for Food and Nutrition Programming in a Sustainable University Model, UNH Department of Animal and Nutritional Sciences Seminar, Durham NH, April 2007

Burke, JD. (March 2007) “Community Food & Nutrition Profile (CFNP) Regional Applications, Collaboration Opportunities & Intervention Possibilities” Center for Rural Partnerships, Plymouth State University, and Plymouth NH.

Burke, JD (August 2006) Child Nutrition Academy and Changing the Scene Conference, the NH Dept. of Education and UNH Cooperative Extension: Improving the School Nutrition Environment, Concord NH,
   a. “From Dietary Guidelines to Food Pyramids: Translating Research into Food Guidance”
   b. “Nutrition Education Resources and Strategies”

Burke, JD. (June 2006) “Challenges and Opportunities: Regional Food Costs, Food Insecurity & the USDA Sample Menu.” UNH Cooperative Extension: Improving the School Nutrition Environment meeting, Boscawen NH.

Agriculture Food and Human Values/Association for the Study of Food (AFHVS/ASFS) Annual Conference, Portland OR, June 9-12, 2005

Burke JD. and T. Kelly. “The Community Food Nutrition Profile (CFNP): Integrating community nutrition research into the dietetics curriculum”

Kelly, T. and JD Burke. “Community Food and Nutrition Profile: Building civic agriculture through community indicators linking agriculture, foodways and nutrition”


Posters;
Reilly RA, JD Burke and JS Morrell (October 8, 2012). Dietary Intakes of College Students Compared to National Guidelines. Academy of Nutrition and Dietetics Annual meeting, Philadelphia.

Burke, JD., A. Redman, E. Farrell and T, Kelly (October 10, 2011. ‘Engaged Scholarship: Building Regional Food System Collaboration.” American Association for Sustainability in Higher Education (ASSHE) Pittsburgh PA


a. JD Burke, IE Lofgren, JS Morrell and RA Reilly. “College students dietary and lifestyle practices compared to recommendations of the American Institute for Cancer Research and World Cancer Research Fund.” Abstract # 886.6

b. RA Reilly, JD Burke, IE Lofgren and JS Morrell. “Housing is associated with quality of diet in college students.” Abstract # 1084.3

c. IE Lofgren, JD Burke, JS Morrell and RA Reilly. “Cardiovascular risk in young adults” Abstract # 1101.1


Wenzel, AJ., JD Burke, J. Curran-Celentano. “Relations between tissue concentrations of lutein and zeaxanthin and measures of dietary intake of xanthophylls, and fruits and vegetables” Abstract # 2121/B730


a. Burke, JD, IE. Lofgren, JS. Morrell and RA Reilly. “Body mass index, health indicators, and food selection practices in college age students” Abstract # 834.5

b. IE Lofgren, JS Morrell, JD Burke, and RA Reilly. “Lipid profile and dietary monounsaturated fatty acids in college aged students” Abstract # 686.3

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c. RA Reilly, JD Burke, IE Lofgren, JS Morrell. “Folate intake in college aged women.” Abstract # 834.5

Association for Research in Vision and Ophthalmology (ARVO), Fort Lauderdale, FL April 30- May 4 2006. AJ Wenzel, J. Curran-Celentano, JD Burke, J. P. Sheehan, M.G. Lefsrud “Dietary, Serum and Retinal Carotenoids in Married Couples” Abstract # 3805/B667

Experimental Biology, Federation of American Societies for Experimental Biology (FASEB), San Francisco CA, March 27-April 2, 2006 (a:b).

Abstract # 402.1

b. Lofgren IE, JD Burke, JS Morrell and RA Reilly. “Comparing lipid profiles of college students to national recommendations” Abstract # 116.8

Burke, JD. (February 14 and 21, 2006) “Nutrition and Environmental Health Indicators: National, Regional and New Hampshire” Guest Lecture in Masters in Public Health Program (PHP) Course # 931.M1 Climate Change and Health, UNH Public Health Program, Manchester NH.

Association for Vision Research and Ophthalmology (ARVO) Fort Lauderdale, FL May 5-10, 2002 (a-c)


Burke, JD and JC Celentano. “Macular pigment optical density and distribution in women and men in the Northeast” The FASEB Journal, March 7; 15(4): Abstract # 252.18

Media


Burke, JD. “Open MIC” –Food Insecurity in NH and related Food Drive at Hannaford Supermarket, Seacoast Radio, WBYY/WTSN Dover NH November 3, 2011

Voices from the Field: Perspectives on Food System Access (video, see research section for additional information.)


Clinical and Community Engagement: (documented as of July 2014)

Massachusetts Food System Planning Commission Meeting (Nov 25, 2013): Attend as part of support to Dialogos, a planning entity involved in the design of a food system strategy for Massachusetts planning, Worcester, MA.

Advisory Board, Community and Clinical/Hospital annual input sessions: (Oct.1, Nov 5, & Nov 14, 2013) Plan and conduct update and listening sessions for mentors providing guidance to graduate level interns as part of Dietetic Internship program. For the clinical mentors, coordinate with Keene State so that we leverage resources, and minimize mentor burden.

Tom Kelly and Burke, JD (Oct 16, 2013) The Future of Food, UNH Science Cafe in Portsmouth NH; The Portsmouth Science Cafés is co-sponsored by University of New Hampshire, NH EPSCoR, and the Portsmouth Brewery, and hosted by Dr. Cameron Wake, providing a unique chance for members of the public to learn about issues in contemporary science from scientists who lead the research in the relaxed atmosphere of a pub.

Burke, JD (Sept 14, 2013) Judge at UNH Student “Slow Fishtival” organization, the Portsmouth regional Slow Food organization and the North Atlantic Marine Association, Portsmouth Prescott Park.

Farm to Institution New England Fall Update: (Nov 22, 2013) Participate in regional food system meeting in Sturbridge Ma focused on farm to institutional purchasing and setting regional food system priorities.

Participant in NH & Wholesome Wave Planning session: (Nov. 7, 2013) Participate in state-wide strategy session to explore opportunities to leverage food stamp resources with Wholesome Wave funding and outreach, Plymouth State University.

Children’s Alliance: (Nov 4, 2013) Network and participate in update and celebration of NH Kids Count (formerly NH Children’s Alliance) initiatives and links to food system issues.
Taste of Nation: (Oct 23, 2013) Join with other community members to network and explore ways in which funding via the Share Our Strength and Taste of the Nation initiatives contributes to NH Seacoast response to immediate and systems based causes of hunger.

Science Café, Portsmouth NH: (Oct 16, 2013) Invited by Professor Cameron Wade, as part of the NH EPSCoR initiative. Co-present with Tom Kelly to explore the Vision 2060 food system regional research project. The NH EPSCoR is a program funded by the National Science Foundation to advance New Hampshire’s competitiveness in science and engineering. http://www.unh.edu/campusjournal/2013/10/science-caf%C3%A9-explores-new-england-food-vision-portsmouth-oct-16

Academy of Nutrition and Dietetics Internship Recruitment Fair and Annual Meeting: (October 20, 2013) Participate in annual recruitment fair for dietetic interns hosted by the Academy of Nutrition and participate in educators meetings at annual national meeting, Houston, Texas.

Woods Hole Fisheries and Food System Network Meeting: (Oct 15, 2013) Participate in meeting to explore links between sustainable fisheries and food systems as part of Sustainability Institute and Northeast American Marine Alliance in Woods Hole, Ma.

Panelist for “A Place at the Table” (Oct 7, 2013). This film is designed to examine food insecurity as experienced by Americans. The evening viewing was open to students and community members coordinated by UNH Nutrition student and UNH Residential Life program.

Boston Area Dietetic Internship Recruitment Fair: (October 4, 2013) Participate in annual recruitment fair for dietetic interns hosted by Tufts, University, Boston MA

Judge for “Fishtival Slow Food/Fish Throwdown” : (Sept 14, 2013)
Judge for Slow Fish campaign held in Portsmouth NH as part of Student “SLOW FISH” campaign in collaboration with Northwest Atlantic Marine Alliance (NAMA); a community awareness event designed to engage the community in tasting under-utilized fish species while respecting marine resources. http://namanet.org/events/portsmouth-nh-fishtival-seafood-throwdown

Academic Course Development and Execution:

University of New Hampshire

Nutrition 401: Professional Perspectives on Nutrition: Introductory course designed to acquaint students with professional options in the fields of nutrition, dietetics and wellness (Instructor 2004-2013)

Nutrition 600: Field Experience
The purpose of enrolling in the field experience course is to provide undergraduate nutrition students an opportunity to apply theory and concepts learned in an academic environment to real-life situations in the community, foodservice, research, industry, clinical or wellness setting. Field experience in nutrition is encouraged for all nutrition majors as an opportunity to enhance a student’s understanding of the multifaceted dimensions of nutrition care and opportunities. (Coordinator 2005-2011)

Nutrition 720: Community Nutrition
Solutions to the complex public health nutrition problems require cost-effective, community-based interventions that identify and address their multiple causes. From food insecurity to the challenges of escalating obesity rates, the community nutritionist is a key player in designing prevention, intervention
and health promotion programs and policies. This course provides the skills and tools needed to assess, implement, and evaluate community nutrition interventions. Writing intensive. (2004-present)

**Nutrition 730/830: From Seed to Sea: Examining Sustainable Food Systems (Approved for spring 2014)**
Using a coupled human and natural systems lens, this course examines food system structure and function. Farmers and fishermen must use natural resources to meet the demands of a growing population; yet societies are often divided by how to best meet essential food and nutrition requirements. Our values and beliefs inform the management of natural resources and the environment. Increased stress on soil and water resources, decreasing crop biodiversity, diminishing yields from the sea, and escalating energy costs are coupled with inequitable food access, racial and gender discrimination and unjust working conditions in the food system. All serve as sample indicators of global and national food systems under stress. What are selected environmental, scientific, health, racial, social, political and economic factors that influence the food system? We will explore how various dietary guidelines potentially impact the environment. Thus, the study of the diverse human and natural system interactions will be integrated throughout the course as we work toward to more fully understanding issues in food system sustainability. Upon completion of the course, students will have gained a better understanding of the dynamic nature of sustainable food systems in society, and will be able to access resources that enable professionals to remain informed in this very complex, dynamic and interdisciplinary field.

**Nutrition 780: Critical Issues in Nutrition**
Critical review and analysis of controversial topics in nutrition; emphasis on developing oral and written communication skills and analytical reasoning skills. Students will explore basic statistical methods and the role of epidemiology and public health concerns as they influence health and nutrition theory and practice. Writing intensive. (Sabbatical coverage Spring 2013)
Nutrition 929: Dietetics: Principles and Practice Course and Practicum
A primary goal of this course is to have students engage in both theoretical and practical applications of nutrition and dietetic principles through classroom and practicum experiences. “Introduction to Dietetics” provides an orientation for those graduate students enrolled in the dietetic internship program that encompasses community, food service and clinical nutrition topics. Concepts to be explored include, but are not limited to, an orientation to the profession, ethical standards of the American Dietetic Association, counseling theory, emotional intelligence, evidence-based medicine, diabetes care, food safety, food sustainability as well as basic and applied research skills. Students will have the opportunity to apply nutrition theory and practice via a multi-day practicum experiences. (Co-instructor 2005-present)

UNH Nutrition 930: Dietetics: Food Service, Community and Research Course and Practicum
This course is designed to enhance pre-professional work experiences with continued examination and application of theory and practice in the dietetic profession. Rotations with local foodservice operations and community nutrition agencies will provide students with supervised practical experience while exploring the application of food and nutritional science principles within these settings. Foodservice management topics to be examined include, but are not limited to, facility and human resources management, translation of nutrition into foods/menus, procurement, distribution and service within delivery systems, and food safety and sanitation. Community nutrition topics include: nutrition screening and assessment, nutrition counseling and education, and program development and evaluation. In addition, a research rotation will provide students with an opportunity to explore research practices and principles used in nutrition assessment intervention, and program evaluation. Weekly seminars, assignments and supplemental readings will reinforce practicum experiences. (2006-Spring 2013)

UNH Nutrition 931: Dietetics: Clinical Nutrition Course and Practicum
This course is designed to enhance clinical experiences with continued examination and application of theory and practice in the dietetic profession. Hospital based and community clinical nutrition rotations will provide interns with the opportunity to explore the application of nutrition science principles and practices within inpatient and outpatient environments. Topics to be examined include, but are not limited to general medicine, diabetes, cardiology, oncology, orthopedics, neurology, rehabilitation medicine, nephrology, pediatrics, maternity, surgery, intensive care, nutrition support and psychiatric medicine. Bi-weekly seminars, assignments and supplemental readings will reinforce practicum experiences. (2004-2005)

Boston College 1978-2013
BC Biology 12301: Nutrition for Life
Course acquaints the non-specialist with the basic scientific principals of nutrition and energy metabolism. Topics include an examination of the six nutrient groups (carbohydrates, proteins, fats, vitamins, minerals and water) and their impact on health, growth and development. Current dietary recommendations, nutrition for athletes, osteoporosis, weight control and other relevant issues will be explored. Material is designed for practical application.

BC Biology 12401: Critical Issues in Nutrition
The course is designed to examine some of the major political, social, scientific, and economic factors that impact nutrition in the United States and the world. There are four major components to this course: 1) Basic nutrition, 2) Global issues 3) National issues and 4) Consumer and health issues .The initial classes explore basic nutrition concepts and terminology. After this overview, nutrition issues will be analyzed from the macrocosm to microcosm perspective. World nutrition issues such as hunger, famine, and nutrition relief efforts will be examined. National concerns such as domestic food scarcity, the use of
pesticides, and national policies will be explored. Food consumption practices, food safety, and supplement use are a sampling of some of the additional consumer and health topics considered. Application of nutrition information to real life situations will be encouraged throughout the course.

**BC: Biology 12501 Nutrition and Aging Well**
The course is designed to examine nutrition principles and practices in the aging population. The physiology of the aging process, national nutritional initiatives, and nutrition research projects will be explored. The impact of diet, genetics, and lifestyle practices on chronic disease incidence, prevention and treatment will be explored using different sources of information. Examples of conditions to be examined include cancer, obesity, osteoporosis, cognitive decline, arthritis and supplement use. Application of nutrition information to real life situations will be encouraged throughout the course.

**BC: Biology 12801 Sustainability: Science of Survival**
Dynamic and innovative scientific advances and the rediscovery of traditional farming and energy practices are transforming the ways in which we meet basic human needs as well as how we preserve and renew the planet’s life support systems. The course examines the essence of sustainability theory and application, agricultural and food production principles and practices, how production impacts local, regional and global health status, economics and environments, and how sustainable practices benefit poor and wealthy nations. Other topics include: climate and global environments, trends in organic and local food sources, the debate over food crops versus fuel crops and access to safe water. Examines selected strategies and initiatives that promote a sustainable global community.

**BC: AD (Graduate) 77901 Aging Well: Nutrition and Life**
Will the diet you eat now influence your health in the years to come? What do we really know about food practices as we age? Treats basic nutrition principles in the physiology of the aging process. Explores national initiatives developed for nutrition research and services in a maturing population and the impact of diet (genetics) and lifestyle practices on chronic disease incidence, prevention and treatment. Topics include conditions typically experienced in the maturing population such as diabetes, arthritis, heart and eye disease, obesity, cancer, and food and drug interactions.

**BC: AD (Graduate) 78001 Nutrition and Genetics: The Impact of Genes, Diet and the Environment**
As emerging data from the human genome project expand our knowledge, our understanding of the factors influencing personal and public health becomes more focused. Designed for the non-scientist the course provides a brief overview of nutrition and genetic principles. It explores specific examples of genetic, environment and nutrition interactions in conditions such as, but not limited to, heart disease, cancer, spinal bifida, PKU, sickle cell anemia, as well as aging and obesity.

**Past Professional Experience prior to UNH Durham Affiliation:**
Education Program Coordinator, College for Lifelong Learning, Portsmouth, NH. 2002-2004
Recruit, hire and support over 50 adjunct faculty at the College for Lifelong Learning; courses offered on site and via the web
Collaborate with school systems and day care providers to bring college courses into the community setting
Coordinate the expansion of the regional multi-year course matrix

Design, conduct and complete a research project investigating the determinants of macular pigment in over 100 participants aged 45-75 years
Prepare grant proposals, plan budgets, recruit and evaluate subjects, enter and analyze data, present results at national conferences and a peer-reviewed journal
Active participant in a multi-state regional research project designed to examine nutrition status and assessment strategies in the elderly population
Complete requirements of the Cognate in College Teaching Excellence Program

Consultant and Coordinator of Nutrition and Health Promotion Programs, Dracut Public Schools, Dracut, MA. 1990-1997.
Develop health promotion and nutrition education workshops for teachers, students, and parents
Recruit, train, and coordinate volunteers to assist in student health screening programs
Organize and facilitate health education planning sessions with teachers to generate a comprehensive set of system-wide (K-12) health instruction lessons
Submit yearly grant proposals, reports, and budgets
Collaborate with regional schools to assess health promotion strategies
Establish active school system Health Advisory Council and facilitate council meetings
Coordinate efforts with the Dracut Public Health Department to bring hepatitis vaccination into the school system
Member of the MA Dept. of Education Nutrition Advisory Panel

Plan and conduct regional and statewide community nutrition education programs
Write articles and record nutrition and health radio spots
Lead author of Great Beginnings, a nutrition educational program designed for professionals and paraprofessionals working with expectant teens. The program presently has national distribution
Research, plan and participate as a panelist for a national teleconference based on Great Beginnings

Nursing home consultant, level IV facilities, Boston area, 1980-1985
Conduct patient assessment and chart care plans in long-term care facilities
Work with food service staff to plan menus and promote food safety practices

Nutrition and Clinical Care, Veterans Administration Outpatient Clinic, Boston, MA. 1977-1978.
Provide outpatient nutrition counseling for veterans
Implement employee weight control program
Gale Carey

VITAE

GALE BELIVEAU CAREY

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Business Address: 403A Kendall Hall
Department of Molecular, Cellular and Biomedical Sciences
University of New Hampshire
Durham, NH 03824

Phone: (603) 862-4628 (W) (603) 868-7847 (H)
FAX: (603) 862-3758
e-mail: gale.carey@unh.edu

Education:

1974  B.S./Biochemistry  University of Massachusetts, Amherst, MA
1976  M.S./Nutritional Sciences  University of Wisconsin, Madison, WI
1981  Ph.D./Nutrition  University of California, Davis, CA

Postdoctoral Training:

1983-1988  Research Associate, Johns Hopkins, University School of Medicine, Dept. of Pediatrics, Dept. of Medicine, Baltimore, MD

Academic Appointments:

1988-1989  Assistant Professor, Johns Hopkins, University School of Medicine, Department of Medicine, Baltimore, MD
1989-1995  Assistant Professor, University of New Hampshire, Department of Animal and Nutritional Sciences, Durham, NH
1995-2002  Associate Professor, University of New Hampshire, Department of Animal and Nutritional Sciences, Durham, NH
2002-present  Professor, University of New Hampshire, Department of Animal & Nutritional Sciences, Durham, NH (reconfigured to Department of Molecular, Cellular and Biomedical Sciences, July 2008)

Other Professional Positions and Visiting Appointments:

1981-1983  Research Scientist, Proctor & Gamble Co., Cincinnati, OH
1986-1988  Visiting Assistant Professor, University of Maryland at Baltimore County, Catonsville, MD.
1997  Visiting Scholar, Copenhagen Muscle Research Center, Denmark
Awards and Honors:

1994  Outstanding Advisor Award, College of Life Sciences and Agriculture, University of New Hampshire
1994  Advanced to Fellow, American College of Sports Medicine
1995  Gatorade Sports Nutrition Award, American College of Sports Medicine
1999  Women’s Sports Foundation Award
2001  Natick High School Wall of Achievement
2000-2002  American Heart Association Study Section, NEA-4, member
2004  National Science Foundation, CCLA Panel Member, Biology
2005-2006  Jean A. Brierley Teaching Excellence Award
2005-2006  Wellesley College HERS Management Institute Scholarship Recipient
2006  Nominee, Robert Foster Cherry Award for Great Teaching, Baylor Univ.
2009-2010  UNH Discovery Dialog Author

Committee Assignments: (selected)

National and Regional:
1990-1994  American College of Sports Medicine, "Healthy People 2000"
1990-1994  NE American College of Sports Medicine, “Healthy People 2000” chair
1991-1993  NE American College of Sports Medicine, Executive Board
1991-1993  NH Heart Association Research Committee
1993-1996  American Institute of Nutrition New Members Committee (chair, 1995)
1995-1996  NH/VT Heart Association Research Committee
1997-2000  VT/NH/ME Heart Association Research Committee
           American Heart Association Study Section, NEA-4
           NE American College of Sports Medicine Student Research Awards Committee, chair
2002-2005  NH Biomonitoring Council, NH Public Health Laboratories
2009-2012  American Heart Association Research Committee
2010-present  Advisory Board, Dartmouth College, Children’s Environmental Health Ctr.

University of New Hampshire:
1992-1998  Department Graduate Education Committee
1997-2001  UNH International Research Opportunities Program Committee
2000-2001  UNH COLSA Promotion and Tenure Committee
           UNH English 401 Review Committee
           UNH Distance Education Working Group
2003-2011  Joanne and James Leitzel Center Strategic Planning Committee
2008-2010  NHAES Research Review Board
2009-2011  NSF ADVANCE Leadership Team at UNH
2010-present MCBS Promotion & Tenure Committee, chair 2012-2013
2014-present COLSA Promotion & Tenure Committee
2014-2015  University Panel on Teaching & Learning

Professional Memberships and Activities:

1982 - Member, American Society for Nutritional Sciences
1987 - Member, American College of Sports Medicine
1990-1992 Faculty advisor, Alpha Phi Omega, UNH chapter
1990 - Member, New England Chapter of the American College of Sports Medicine
1990 - Member, NCR-97: Regulation of Adipose Accretion of Meat Animals (chair, 1997)
1990 - Member, Sigma Xi
1991 - American Running and Fitness, Clinic Advisory Board
1992 - Member, North American Association for the Study of Obesity
1995 - Member, Society for Experimental Biology and Medicine
1997 - Member, American Physiological Society
1998 - Member, Boston Obesity Nutrition Research Center
2000 - Member, National Association of Science Writers
2002 - Member, International Society for Research in Human Milk and Lactation
2012-2015 Editorial Board, Nutrition Editor, American Journal of Lifestyle Medicine

Major Research Interests:

1. Obesity, young adult health and the environment
2. Environmental chemicals and adipose tissue metabolism
3. Breast milk composition and infant feeding

FUNDING

Research Funding:

1989  UNH Faculty Development Grant  PI  “Effects of Nutrition and Exercise on Regulation of Adipocyte Lipolysis in Miniature Swine.”


1990  UNH Faculty Development Grant  PI  “Exercise and Nutritional Influences on Fat Tissue Metabolism.”
<table>
<thead>
<tr>
<th>Year</th>
<th>Grant/Fellowship</th>
<th>Role</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>1991</td>
<td>Biomedical Research Support Grant</td>
<td>PI</td>
<td>“Assessing Local Regulators of Lipolysis via Microdialysis”</td>
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<tr>
<td>1992</td>
<td>UNH Summer Faculty Fellowship</td>
<td>PI</td>
<td>“The Adenosine Receptor and Its Role in Regulating Adipose Tissue Metabolism.”</td>
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<tr>
<td>1992</td>
<td>UNH Faculty Development Award</td>
<td>PI</td>
<td>“Participation in a National Institutes of Health-sponsored Workshop: Physical Activity and Obesity.”</td>
</tr>
</tbody>
</table>
1993-1996 USDA, UNH Ag. Exp. Station  PI
“Adenosine and Lactate Production by Porcine Adipose Tissue.”

1993-1995 USDA National Research Initiative  Co-PI
“Genetic Control of Porcine Adipocyte Hypertrophy at Critical Stages of Adipose Tissue Growth.”

1993 UNH Discretionary Award  PI
“Adenosine as a Physiological Regulator of Lipolysis.”

1994-1996 American Heart Association, NH Affiliate  PI
“Extracellular Adenosine in Adipose Tissue.”

"Breast Milk Composition: Effects of Exercise and Nutrition"

1996 UNH Summer Faculty Fellowship  PI
“Do Fat Cells Regulate Their Uptake of Adenosine?”

1996-1999 USDA, UNH Ag. Exp. Station  PI
“Nutritional and Metabolic Regulation of Adipose Tissue Metabolism”

1997 UNH Discretionary Award  PI
“Fat and Muscle Metabolism in Health and Disease”

1998 USDA Equipment Grant  PI
“Adipose Tissue Blood Flow in Animal Growth & Development”

1999-2000 Women’s Sports Foundation  PI
“Healthy Women, Healthy Infants: The Influence of Exercise and Nutrition During Lactation”

1999-2002 National Institutes of Health  PI
“Extracellular Adenosine and Obesity”

1999-2002 USDA, UNH Ag. Exp. Station  PI
“The Role of Blood Flow in the Regulation of Adipose Tissue Metabolism in Yucatan Miniature Swine ”

2001-2002 USDA Equipment Grant  PI
“Superspeed Centrifuge for Biochemical and Molecular Research in Animal Sciences”

2001-2002 USDA Challenge Grant  PI
“Using Technology to Improve Understanding of Metabolism”
<table>
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<tr>
<th>Year</th>
<th>Funding Source</th>
<th>Role</th>
<th>Project Title</th>
</tr>
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<tbody>
<tr>
<td>2002-2005</td>
<td>USDA, UNH Ag. Exp. Station</td>
<td>PI</td>
<td>“In situ Adipose Tissue Metabolism in Mammals”</td>
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<td>2003-2005</td>
<td>NSF, CCLI Education Materials Development Grant</td>
<td>PI</td>
<td>“Integrative Metabolism Learning Tool”</td>
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<tr>
<td>2004</td>
<td>UNH Faculty Development Award</td>
<td>PI</td>
<td>“Targeting Metabolic Syndrome”</td>
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<tr>
<td>2005-2008</td>
<td>USDA, UNH Ag. Exp. Station</td>
<td>PI</td>
<td>“Environmental Pollutants in Human Breast Milk”</td>
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<tr>
<td>2006-2008</td>
<td>UNH President’s Research Award</td>
<td>PI</td>
<td>“Environmental Chemicals and Human Health”</td>
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<tr>
<td>2008-2010</td>
<td>Research Development Award, USDA, UNH Ag. Exp. Station</td>
<td>PI</td>
<td>“Environmental Pollutant and Obesity”</td>
</tr>
<tr>
<td>2010-2013</td>
<td>USDA, UNH Ag. Exp. Station</td>
<td>PI</td>
<td>“Preventing Weight Gain in College-Aged Adults”, multi-state project</td>
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<tr>
<td>2010-2013</td>
<td>USDA, UNH Ag. Exp. Station</td>
<td>PI</td>
<td>“Obesity and the Environment”</td>
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<tr>
<td>2012</td>
<td>UNH Faculty Development Award</td>
<td>PI</td>
<td>“PEPCK in Fat Tissue”</td>
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<tr>
<td>2012</td>
<td>NIEHS Travel Award</td>
<td>PI</td>
<td>NIEHS Obesity/Diabetes/Metabolic Syndrome Meeting</td>
</tr>
<tr>
<td>2013</td>
<td>UNH UP-2-NIH Award</td>
<td>PI</td>
<td>“Environmental Chemicals and Vitamin D Deficiency”</td>
</tr>
<tr>
<td>2014</td>
<td>UNH Faculty Development Award</td>
<td>PI</td>
<td>“Measuring Glyceroneogenesis”</td>
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**Professional/Community Funding:**

- 1993: UNH Undesignated Gifts “Academic Athletic Achievement of UNH Athletes”.

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TEACHING AND ADVISING

Major Teaching Responsibilities:

University of New Hampshire
1990 - 2004  Intermediary Metabolism and Exercise
60 hours per year
4-7 graduate students

1990-1992  Nutritional Biochemistry
60 hours per year
20-40 undergraduate students, 3-5 graduate students

1993 - 2007  Sports Nutrition/Nutrition, Exercise and Fitness
60 hours per year
50 undergraduate students

1994 - present  Introduction to Research, co-teach
30 hours per year
3-10 graduate students

1993 - 1997  Topics in Animal and Nutritional Sciences, co-teach
15 hours per year
4-10 graduate students

1990- present  Nutritional Biochemistry
60 hours per year
80 undergraduate students, 4-6 graduate students

2000-2002  Nutritional Biochemistry via Distance Education (LearnLinc)
60 hours per year
4-6 students

2004 - 2005  Nutrition, Exercise and Health
14 hours per year
15 undergraduate students

2005 - 2007  Metabolic Adaptations to Exercise II
60 hours per year
5 undergraduate students, 7 graduate students

2011 – 2012  Introduction to Research in the Biological Sciences
21 hours per year
10 undergraduate Honors students

2011 – 2014  Integrative Physiology Seminar
28 hours per year
10-12 graduate students
2015 – present  
Nutritional Biochemistry of Micronutrients  
60 hours per year  
10 undergraduate students

Advising Responsibilities:  
Undergraduate Student Advisor:  
30-50 undergraduate nutritional sciences/biology students/year  
2-6 undergraduate students in laboratory/year  
1-3 undergraduate students in laboratory/summer  

Graduate Student Advisor:  
Ph.D. Committee - 8 students

M.S. Committee - 19 students

Ph.D. Dissertation:  
Jesse Morrell, “Metabolic Syndrome among College Adults: Prevalence and Risk”, 2013

M.S. Dissertations:  
Andrea Arel, “The effects of polybrominated diphenyl ethers (PBDEs) on adipocyte functionality in vitro and in vivo”, 2006.

PRESENTATIONS

Invited Presentations:


1996 Invited speaker for symposium on “Cholesterol, Lipids and Lipoproteins in Diet and Exercise”, ACSM Meetings, Cincinnati, OH. “The swine as a model for studying exercise-induced changes in lipid metabolism”.

1996 Invited speaker for an international conference on “Physical Activity and Cardiovascular Health”, Chapel Hill, NC. “Exercise and the fat cell: Mechanisms of lipid mobilization”.

Invited speaker to Dept. of Biochemistry and Molecular Biology, Durham, NH. “Adenosine regulation of adipose tissue metabolism”.

1997 Invited speaker at the UNH Team Nutrition Summer Institute, Durham, NH. “Sports Nutrition: Where has it come from, where is it heading?”

1997 Invited speaker at symposium, NEACSM Fall meeting, Providence, RI. “Nutritional needs for today’s exercising child”.

1997 Invited speaker for the Second International Conference on Skeletal Muscle Metabolism in Exercise and Diabetes, Copenhagen, Denmark. “Mechanisms regulating adipocyte lipolysis”.

1998 Invited speaker at the Boston Obesity Nutrition Research Center Adipose Tissue Study Group seminar series, Boston University Medical Center, Boston, MA. “Adenosine regulation of adipocyte lipolysis”.

1999 Invited speaker at the New Hampshire Statewide Breastfeeding Conference, Dartmouth Medical Center, Hanover, NH. “Exercise and lactation: Are they compatible?”

Invited speaker at the UNH Team Nutrition Summer Institute, Durham, NH. “Sports nutrition into the 21st century”

Invited speaker at the UNH Team Nutrition Summer Institute, Durham, NH. “Sports Nutrition: Fact or Fiction?”
Invited speaker at the New Hampshire Dietetics Association annual meeting, Durham, NH. “Nutrition for Sports and Fitness”.

2001 Invited speaker at the UNH Team Nutrition Summer Institute, Durham, NH. “Sports Nutrition: Past. Present and Future”.

2001 Invited speaker at Project SMART, UNH, Durham, NH. “Nutrition and Human Performance”.


2002 Invited speaker at Project SMART, UNH, Durham, NH. “Nutrition and Human Performance”.

2003 Invited speaker at Project SMART, UNH, Durham, NH. “Nutrition, Genes and Human Performance”.

Invited speaker at Bassett Research Institute, Cooperstown, NY “Adenosine Regulation of Adipose Tissue Lipolysis”.

2005 Invited speaker at UNH’s Honors Convocation, Durham, NH “Amazed Out of Time”.

Invited speaker at UNH’s Jean Brierly Award Luncheon, Durham, NH “You Are What You Eat: A Nutritionist’s View of Teaching”.

Invited speaker at UNH’s Interfaith Baccalaureate Service, Durham, NH “Memories and Esse”.

Invited speaker at the Environmental Chemicals Laboratory, California EPA, Berkley, CA. “Lipid-soluble environmental chemicals and human breast milk”.

2007 Invited speaker at USDA ARS Biosciences Research Laboratory, Fargo, ND “PBDEs and Obesity: Is there a connection?”

2011 Invited speaker at the annual New Hampshire Dietetics Association meeting, Rochester, NH, “Environmental Chemicals, Nutrition and Human Health”.

2012 Invited speaker at the New Hampshire Medical Society annual meeting, Portsmouth, NH. “Obesity: It’s not just what you eat”

2013 Invited speaker at the annual Swiss Laboratory Animal Meeting, Lausanne, Switzerland, “Meal-feeding Rodents and Toxicology Research: Time Matters”

2014 Invited speaker at the Université Paris Decartes, Paris, France, “Metabolic Disruption by Flame Retardants: A Fat and Liver Story”.

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Research Presentations:

1976 "Effect of vitamin B₆ deficiency on methionine transamination in rats", poster presentation, FASEB meetings, Anaheim, CA.

1979 "Effect of thiamine deficiency on hepatic transketolase activity and relationship to gluconeogenesis", poster presentation, FASEB Meetings, Dallas, TX.

1980 "Gluconeogenesis from L-serine in hepatocytes", oral presentation, FASEB meetings, Anaheim, CA.

1981 "Metabolism of serine, threonine and glycine in isolated cat hepatocytes" poster presentation, FASEB meetings.


1983 "Biochemical detection of marginal vitamin B₆ deficiency in rats", poster presentation, FASEB meetings, Chicago, IL.

1984 "Liver mitochondrial citrulline synthesis (MCS): Short term effects of scheduled feeding in rats", oral presentation, American Physiological Society meetings, September, Lexington, KY.


1991 "Adipocytes isolated from miniature Yucatan swine fail to increase their sensitivity to adenosine as animals age", oral presentation, FASEB meetings, Atlanta, GA.

1991 "Influence of endurance exercise on the size, lipolytic rate, and adenosine sensitivity of adipocytes isolated from male and female miniature Yucatan swine", oral presentation, NCR-97 meeting, St. Louis, MO.

1991 "Improving the diet of male and female collegiate swimmers", oral presentation, NEACSM meetings, Marlborough, MA.


1992 "Detraining Yucatan miniature swine reverses the exercise-induced lipolytic insensitivity of adipocytes and adenosine", oral presentation, ACSM meetings, Dallas, TX.

1992 "The Yucatan swine exercise model: Diet and exercise influences on adipocyte sensitivity to epinephrine and adenosine", poster presentation, NIH Workshop on Physical Activity and Obesity, Bethesda, MD.

1993 "The optimization of the A1 Adenosine receptor binding assay in adipocyte plasma membranes from Yucatan miniature swine", poster presentation, NE Regional Animal Biotechnology Symposium, Storrs, CT.
1993  "Exercise and two polyunsaturated:saturated fat diets on adipocyte sensitivity to adenosine in swine", poster presentation, ACSM meetings, Seattle, WA.

1993  "Exercise, obesity and adipose tissue metabolism: the miniature swine model", oral presentation as part of "Animal Models in Exercise Research" symposium, NEACSM meetings, Boxborough, MA.


1994  “Exercise reduces miniature swine adipocyte A₁ adenosine receptor number, poster presentation, ACSM meetings, Indianapolis, IN.

1994  "Adipose tissue A₁ adenosine receptor response to animal energy status and growth", poster presentation, Experimental Biology meetings, Atlanta GA.

1995  "Putative regulators of lactate production in Yucatan miniature swine adipocytes", oral presentation, NCR-97 meeting, Orlando, FL.


1996  "Extracellular cyclic AMP as a precursor of extracellular adenosine in adipose tissue", poster presentation, Experimental Biology meetings, Washington, DC.

1996  “Exercise intensity affects breast milk composition in lactating women”, thematic poster presentation, ACSM Meetings, Cincinnati, OH.

1996  “Cyclic AMP efflux from swine adipocytes”, poster presentation, NAASO meetings, Breckenridge, CO.

1997  “Characterization of cyclic AMP efflux from swine adipocytes”, oral presentation, NCR-97 meeting, New Orleans, LA.

“Characterization of cyclic AMP efflux from swine adipocytes”, oral presentation, Experimental Biology meetings, New Orleans, LA.

“Is breast milk composition in lactating women altered by exercise intensity or diet?”, poster presentation, ACSM meetings, Denver, CO.


“Human adipocytes export cyclic AMP”, poster presentation, Experimental Biology meetings, San Francisco, CA.


“Infant acceptance of breast milk is unaffected by maternal exercise”, poster presentation, ACSM meetings, Seattle, WA.

1999 “Lactate dehydrogenase (LDH) isozymes in swine adipose tissue” poster presentation, Experimental Biology meetings, Washington, D.C.

“Measuring adipose tissue blood flow in Yucatan miniature swine”, oral presentation, NCR-97 meeting, San Diego, CA

2000 “Matrix metalloproteinases (MMPs) in swine adipose tissue”, poster presentation, Experimental Biology meetings, San Diego, CA

2000 “Adipose tissue blood flow (ATBF) in Yucatan miniature swine”, poster presentation, Experimental Biology meetings, San Diego, CA

“Arterio-venous (AV) difference of cyclic adenosine monophosphate (cAMP) across human adipose tissue in vivo”, poster presentation, Experimental Biology meetings, Orlando, FL

2001 “Cyclic AMP (cAMP) efflux of fat cells: Is it influenced by exercise?”, poster presentation, ACSM meetings, Baltimore, MD. “The role of swine exercise on adipocyte plasma membrane metabolism of cyclic AMP to adenosine”, poster presentation, ACSM meetings, Baltimore, MD.


“Ectophosphodiesterase in adipocyte plasma membranes: Characteristics and identity”, poster presentation, Gordon Research Conference on Cyclic Nucleotide Phosphodiesterases, Mt. Holyoke College, South Hadley, MA.

“Purines and lipolysis in adipose tissue in situ” poster presentation, Experimental Biology meetings, San Diego, CA

2003 “Exercise-training and extracellular cyclic AMP appearance and metabolism in adipose tissue of Yucatan miniature swine (Sus scrofa),” NCR-97 meeting, San Diego, CA.

2003 “Plasma membrane-bound cyclic AMP phosphodiesterase activity in 3T3-L1 adipocytes” NAASO meeting, Fort Lauderdale, FL.

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2003 “Exercise-training and extracellular AMP appearance and metabolism in adipose tissue of Yucatan miniature swine (Sus scrofa)” NAASO meeting, Fort Lauderdale, FL.

2004 “Extracellular cyclic AMP metabolism in adipose tissue of Yucatan miniature swine (Sus scrofa)”, NCR-97 meeting, Washington, D.C.

Adipose tissue, obesity and inflammation”, NCR-97 meeting, San Diego, CA.

2005 “Conjugated linoleic acid appearance in human breast milk”, Experimental Biology meeting, San Diego, CA

2005 “Integrative Metabolism: an interactive learning tool for biochemistry, physiology and nutrition”, Experimental Biology meeting, San Diego, CA.

“Polybrominated Diphenyl Ethers (PBDEs) in adipose tissue and breast milk”, NCR-97 meeting, San Francisco, CA

“The effects of polybrominated diphenylethers (PBDEs) on adipocyte functionality in vitro and in vivo”, Experimental Biology meetings, San Francisco, CA.

2007 “Biomonitoring PBDEs in lactating women”, NCCC097 meeting, Washington DC

2008 “Future Research on Endocrine Disruption: Lessons Learned from an NIEHS-sponsored Workshop on Translation of Basic and Animal Research to Understand Human Disease”, Dept. of Animal & Nutritional Sciences, University of New Hampshire, Durham, NH

2008 “Biomonitoring polybrominated diphenyl ethers in lactating women”, poster presentation. 10th Annual Workshop on Brominated Flame Retardants, Victoria, BC, Canada

2008 “Developing a biomonitoring communication pamphlet for potential participants”, poster presentation, 10th Annual Workshop on Brominated Flame Retardants, Victoria, BC, Canada.

2009 “PBDEs, adipose tissue metabolism and growth”, NCCC097 meeting, New Orleans, LA

2009 “The effect of diet and polybrominated diphenyl ether exposure on adipocyte and whole body metabolism in male Wistar rats”, Experimental Biology meetings, New Orleans, LA.

2009 “The effect of diet and polybrominated diphenyl ether (PBDE) exposure on adipocyte and whole body metabolism in male Wistar rats”, North Atlantic Chapter of the Society for Environmental Toxicology and Chemistry meeting, Durham, NH.

2009 “Does developmental exposure to flame retardants promote obesity and diabetes in rats?”, North Atlantic Chapter of the Society for Environmental Toxicology and Chemistry meeting, Durham, NH.

2010 “Metabolic syndrome risk is associated with lower cardiovascular fitness and daily activity levels among young adults”, Experimental Biology meetings, Anaheim, CA.

2010 “Weight status, activity, and health indices of college-age adults. Society for Nutrition Education meetings, Reno, NV

2010 “Eating behavior, perceptions, and body mass index of college students in two stages of readiness to eat fruits and vegetables. Society for Nutrition Education meetings, Reno, NV.
2011 “Does hexabromocyclododecane decrease gluconeogenesis in rat liver?” 10th Brominated Flame Retardant Workshop, Boston, MA.


2013 “The influence of Guiding Stars™ on perception and choice of foods at a 4-year university”, Experimental Biology meetings, Boston, MA

2013 “Changing prevalence of overweight, obesity and metabolic syndrome criteria among college students”, Experimental Biology meetings, Boston, MA

2013 “Self-regulation and diet as predictors of life satisfaction”, Experimental Biology meetings, Boston, MA

2013 “Impact of a tailored, Internet-based intervention on metabolic risk among college adults”, ISBNPA annual meeting, Ghent, Belgium.

2013 “Flame retardants disrupt adipose tissue PEPCK activity”, 31st New England Endocrinology Conference, Durham, NH

2014 “Polybrominated diphenyl ether (PBDE) disruption of liver metabolism”, 14th annual workshop on Brominated and Other Flame Retardants, Indianapolis, IN

Community Presentations:

1988 "Healthy Eating for Runners", pre-race clinic presentation, Lady Equitable 10K road race, Baltimore, MD.

1988 "Healthy Eating for Peak Performance", presentation to Baltimore Road Runners Club, Baltimore, MD.

1989 "Healthy Eating for Peak Performance", workshop to Annapolis Striders, Annapolis, MD.

1989 "Healthy Eating for Runners", pre-race clinic presentation, Lady Equitable 10K road race, Baltimore, MD.

1992 "What every athlete, teacher and coach should know about nutrition", presentation at Seacoast Staff & Development Day, Newmarket, NH.

1992 "Research in exercise and nutrition", presentation to Oyster River Middle School, Durham, NH.

1992 "Sports Nutrition", presentation to NH Student Athlete Leadership Conference", Manchester, NH.

1992 "Pigs, exercise and nutrition", presentation to high school students at Christa McAuliffe Women in Science Forum, Concord, NH.

1992 "Sports Nutrition Update", presentation to dieticians attending Nutrition Update Inservice, Durham, NH.
1992 "Sports Nutrition: Where it has come from, and where it is going", presentation to teachers attending The Institute on Comprehensive School Health Education, Durham, NH.

1993 "Life as a Fat Researcher", presentation to UNH Presidential Commission on the Status of Women, Durham, NH.

1993 "Pigs in Research", presentation to Rockingham County 4-H Club, Durham, NH.

1993 "Nutrition and Athletic Performance - Just how closely linked are they?", presentation for UNH Nutrition Club Workshop "The Athletic Advantage: Food, Mind and Body, Durham, NH.

1993 "Nutrition and Exercise - Impact on Health", presentation to legislators on UNH Legislators Day, Durham, NH.

1993 "Nutritional needs of today's exercising child", presentation of NEACSM Spring meeting "Exercise for children: Healthy People 2000", Amherst, MA.

1993 "What matters more, nutrition or exercise?", presentation to NH community for UNH's 2nd Century Nite," Durham, NH.

1994 "Conducting exercise and nutrition research", presentation to Oyster River Middle School students, Durham, NH.

1994 “Update of Sports Nutrition”, presentation of 8th Annual Human Anatomy & Physiology Society Conference and Workshops, Portsmouth, NH.

1995 “Preparation in nutritional science for the exercise science major”, presentation at the New England ACSM Conference, Boxborough, MA.

1995 “Exercise and nutrition research using the miniature swine model”, presentation to the Rochester division of the NH Affiliate, American Heart Association.

1996 “The Swine as an animal model for exercise research”, presentation to the NE Branch of the American Association of Laboratory Animal Science”, Durham, NH.


1997 “Exercise, Nutrition and the Body”, presentation to Oyster River Middle School 6th grade class, Durham, NH.

1997 “Sports Nutrition”, presentation to Summer Institute on Nutrition, Durham, NH.

1997 “Exercise and Nutrition”, presentation to Oyster River High School girls cross country team, Durham, NH.

1998 “Sports Nutrition”, presentation to the 7th annual NH Student-Athlete Leadership Conference, Bedford, NH.
2000  “Researching Nutrition Today”, Durham Women’s Group, Durham, NH

2006  “Nutritious Foods from Cultures Around the World”, Bethany Health Care Facility, Framingham, MA

2007  “Nutritious Foods from Cultures Around the World”, Durham Public Library, Durham, NH

2008  “Speeding it up: Can Diet and Exercise Increase Your Metabolism?”, Timberland, Inc., Stratham, NH

2008  “Fad Diets: Which Ones Work?”, Stonyfield Farms, Manchester, NH

“Environmental Chemicals: Are they linked to obesity?” UNH Emeriti and Retired Faculty, Durham, NH

“Nutritious Foods from Cultures Around the World” Amherst Library, Amherst, NH

“Environmental Chemicals, Obesity and Diabetes” RiverWoods Retirement Community, Exeter, NH

“Environmental Chemicals and Human Health”, Tuesday Afternoon Durham Women’s Group, Durham, NH

BIBLIOGRAPHY

Original Reports:


*Undergraduate or graduate student mentored by G. Carey at UNH

Proceedings of Meetings:


Allgood, Erin L. and Carey, Gale B. 2009 The effect of diet and polybrominated diphenyl ether (PBDE) exposure on adipocyte and whole body metabolism in male Wistar rats”, North Atlantic Chapter of the Society for Environmental Toxicology and Chemistry meeting, Durham, NH.

Taetzsch, Amy and Carey, Gale B. 2009 Does developmental exposure to flame retardants promote obesity and diabetes in rats?”, North Atlantic Chapter of the Society for Environmental Toxicology and Chemistry meeting, Durham, NH.


McQueen, Allison and Carey, Gale B. (2011) Does hexabromocyclododecane decrease gluconeogenesis in rat liver”? 10th Brominated Flame Retardant Workshop, Boston, MA.


Morrell, Jesse S., Olfert, M., Byrd-Bredbenner, C., Quick, V., Kattelmann, K., Dent, A., Carey, Gale B. (2013) Impact of a tailored, Internet-based intervention on metabolic risk among college adults. ISBNPA


Reviews


Book Chapters:


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Dissertation/Thesis:


Magazines and Newsletters:


Joanne Curran Celentano

Vitae

Joanne Curran-Celentano, Ph.D.

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Durham, NH 03824
(603) 862-3757
E-mail: joanne.celentano@unh.edu

Education:
1978-1982 University of Illinois, Champaign, IL
Ph.D., Department of Food Science, Division of Nutritional Sciences
1976-1978 Rutgers University, New Brunswick, NJ
M.S., Food Science - Nutrition and Microbiology
1972-1976 Cook College, Rutgers University, New Brunswick, NJ
B.S., Food Science

Academic Appointments:
2003-Present University of New Hampshire, Durham, NH
Professor
1993-2003 University of New Hampshire, Durham, NH
Associate Professor
1987-1993 University of New Hampshire, Durham, NH
Assistant Professor (tenure track);
- 1987-1989: 100% Teaching
- 1989-1993: 70% Teaching/30% Research
1982-1987 University of New Hampshire, Durham, NH
Assistant Professor (part-time, non-tenure)

Professional Position and Appointments:
2004-2008 Director, Discovery Program, (implementation of the new general education program)
1997-2000 McNair Graduate Opportunities Program, UNH, Durham, NH
Director
1988-1994 Nutrition Research Coordinator
Center for Eating Disorders Management, Dover, NH
1980-1982 Research and “In-Service” Coordinator, Nutrition Therapist, Eating Disorders Clinic, Carle Foundation Hospital and University of Illinois Health & Psychological Counseling Center, Urbana, IL
1978-1982 Research Fellow, University of Illinois, Division of Nutritional Sciences;
Advisor: John W. Erdman, Jr., R. A. Nelson

1976-1978  Research Assistant, Rutgers University, Division of Nutritional Science; Advisor: Myron Solberg

1976-1978  Food Safety/Microbiology Technician, Department of Food Science, Rutgers University


Consulting:


1999-2001  Research Project consultant, Kemin Foods, LC, Des Moines, Iowa

2002-      Product Development Consultant; QA/QC Laboratory Design and Consultant – Stonewall Kitchen, LLC, York, Maine

2007-2009  Tate and Lyle, INC, Decatur IL

2007, 2008  Member of Generally Recognized as Safe Panel Scientific Panel

2007-2009  USDA National Institute of Food and Agriculture Grant Panel Manager

“On Call”  Food Science Q & A for Specialty Food Producer in Maine and New Hampshire; Cooperative Extension Food Specialists

2013-Present  Science Editorial Consultant, Cook’s Illustrated

Professional Membership:

American Dietetic Association
Member, Practice Groups: Nutrition Education of Health Professionals; Nutrition Research, Food and Culinary Professionals, Hunger and Environmental Nutrition
Reviewer, Journal of the American Dietetic Association

American Society for Nutrition
Membership Committee
Ad Hoc Reviewer, Journal of Nutrition
Carotenoid Interactive Research Group (CARIG), Program Co-Chair, Steering Committee
Carotenoid Mini-symposium, Chair

American Society for Clinical Nutrition
Ad Hoc Reviewer, American Journal of Clinical Nutrition

Institute of Food Technology
Professional Member

Research Chefs Association
Affiliate Member
**Professional Certification:**
1999  American Dietetic Association, Registration No. 720538

**Major Research Interests:**
1. Factors that influence the bioavailability of dietary carotenoids.
2. Influence of dietary carotenoids on vision health.
3. Nutrition in women’s health, focus on post-menopause wellness.
5. Food and Culture

**Honors & Awards:**
1976  Graduated Summa cum Laude, Rutgers University; Cook Scholar
1977  Colgate Palmolive Summer Research Award
1978-1980  Institute of Food Technologist Graduate Fellowship
1987  Faculty Development Award
Graduate Faculty Fellowship
Higher Education Resource Service (HERS) Program
Experiment Station Council on Practice (ESCOP) Fellow

**Major Committee Assignments:**

**National and Regional**
1993-2000  Carotenoid Research Interactive Group, Steering Committee
1998-2000  Nutrition and the Elderly Regional Project, Chair Elect
2000-2003  Chair, NE172 Regional Project on Nutrition and the Elderly; extended chair ‘04
2000-2002  Membership Committee, American Society for Nutritional Science
2013 -  Board of Directors, NH Heart Association; Founders Affiliate of AHA
          President Elect, 2014

**University of New Hampshire (selected)**
1991-1998  Chair, Student Self Design Committee, Chair ‘93-98
1991-2000  Institutional Review Board, Member
1992-2000  McNair Fellowship Committee, Advisory Committee Member
1993  Climate Study Task Force
1997-1999  Department Post-Tenure Review Committee
1997-2000  McNair Graduate Opportunity Program Director
1998-1999  Assistant Department Chair, Dept. of Animal and Nutritional Sciences

**COLSA Academic Affairs Committee**
2001  Good Agricultural Practices (GAP) Committee; UNH Cooperative Extension
2000-2003  Academic Planning Steering Committee, member; VPAA Office
2000-Present  Food and Society Committee; Office of Sustainability
2000-2002  General Education Study Committee, member
            Chair, Technology Task Force
2002,06, 07  College Promotion and Tenure Committee
2002-2003  Ad Hoc Committee for Discovery Program Implementation Committee, co-facilitator
2004-2008  Chair, Discovery Program Advisory Committee
2006-2008  University Assessment Committee
2003-2009  COLSA Advising Center
2013-Present  Food Systems Task Force
2013-Present  Internal Steering Committee, ADVANCE IT
2009-Present  UROP/SURF Review Committee
2013-2014  University Promotions Standards Committee
2009-2011  COLSA Executive Committee, Faculty Senate Representative
2007-Present  EcoGastronomy Executive Committee
2010-2012  Faculty Excellence Awards Committee
2009-2011  Faculty Senate, MCBS Representative
2010-2013  New Venture Funds, review committee
2011-2012  Professional Standards Committee
2013-Present  Senate Ad Hoc Committee on Status of Non Tenure Faculty
2009-Present  MCBS, Promotion and Tenure Committee
            Chair, 2013
2014-Present  COLSA, College Promotion and Tenure Committee

Research Funding:
1987-1993  USDA, UNH Agriculture Experimental Station
            “Beta Carotene in the Bovine Corpus Luteum”
1994-2004  USDA, UNH Agriculture Experiment Station
            NE 172 Regional Project on Nutrition in the Elderly
1994  UNH Discretionary Award
      Decision Making about Health Care in Peri-menopausal Women
      $10,000 - PI
1998  The Influence of Olestra on Serum and Retinal Carotenoids in a Midwest
      Population.  Proctor and Gamble Co.  $120,000 total; $30,000 to UNH - PI
1999-2003  Department of Education, McNair Graduate Opportunity Grant
            $923,500/4year - PI
2001-2004  Effect of egg consumption on macular pigment optical density
            $30,000 contract with UMass Lowell; sponsored by the American Egg Board
2001-2006  Assessing Lutein Bioavailability from Nutritionally Enhanced Leafy
            Vegetable Crops; $800,000/4year PI
2005-2008  Davis Education Foundation - Creating and Using Formative Assessment in First-Year Inquiry Seminars: Building and Modeling the Assessment Infrastructure for the UNH Discovery Program; $190,000 PI

2004-2009  Improving Plant Food Availability and Intake in Older Adults (NE1023)

2009-2014  Changing the Health Trajectory for Older Adults through effective diet and activity modification USDA Multistate Project ($20,000)

2010-2012  NIH-INBRE – The influence of body mass index on changes in macular pigment, serum carotenoids and C-reactive protein ($42,358)

2010-2014  Evaluation of the physiochemical properties, carotenoid content and sensory qualities of cheese from milk of pasture-fed versus TMR-fed Jersey cows USDA – HATCH ($40,000)

2012-2015  The effect of natural lutein esters on visual performance Collaboration with University of Georgia Biophysiology Research Lab ($63,000)

Teaching and Advising:


1993-1995  NUTR 473: Food Fundamentals: Introduction to the multidisciplinary study of food with a focus on food preparation principles. (~35/year)


  Helped facilitated the transition from NUTR 475 to NUTR 400 combining the major and general education biology into one course.

2010-Present  NUTR 400: Nutrition in Health and Well Being; lecture (~270-315 students/year) Discovery Biological Science and Discovery Lab spring semester

2010  NUTR 650 Lifecycle Nutrition 63 students

1982- Present  NUTR 550: Food Sciences - Principles and Practice: Introduction to food chemistry and technology. The course includes a 2 hour lab (3-4 sections/semester) ~45 students/year

2012  Created an online version of this course with demonstration and online labs taught in summer and fall semester

2010-Present  NUTR 405: Food and Society – Discovery Social Science and introductory course for Sustainable Agriculture and Food Systems major ~45/year spring semester

Advising Responsibilities:

Undergraduate Student Advisor:

40-50 Nutritional Science majors/year
1-3 Undergraduate researchers in laboratory/year
1-3 Undergraduates researchers in laboratory each past summer
1-2 Honor’s thesis most years

**Honor’s Thesis:**

1997  Emily Jacobs – *Can an Experience with Anorexia Nervosa Provide and Impetus for Growth?*

1998  Erika Larch – *Dietary Behaviors among College Population*

1998  Kimberly Guerin – *Hormone Replacement Therapy Use Among Postmenopausal Women: the Health Risk Effects and Rate of Compliance*

1999  Abigail Gossling – *The Metaphysics of Anorexia Nervosa*

2000  Anna Otis – *The Relationship Between Attitudes toward Food and Sex*

2002  Kristen Civitella – *Homocysteine and Cardiovascular Disease*

Stefanie Basque – *Bioavailability of dietary lutein from multivitamin supplements*

Hilary Snyder – *Lipid Transport of Dietary Carotenoids following 120 of Supplementation*

Naomi Crystal – *Glycemic Index Determination of Whole Food Nutrition Bar*

2013  Madeliene Gould – *Quality of olive oils available locally; chemical, sensory and market investigations*

**Undergraduate Fellowship Advisees - UROP and SURF Projects:**

Kasey Heintz – *Determinating the effect of endogenous and exogenous hormones in pre and post menopausal women on serum and LDL antioxidant concentration.*

Karen Thompson – *Dietary and physiological effects of carotenoids on human tissue*

Amy Gardener – Hubbard Summer Fellow – *Investigating Eating Patterns in A College Aged Population*

Joseph Sheehan – Summer Undergraduate Research Fellow – *Lutein Transport and Bioavailability from Food vs. Supplement:*

Catherine Giguere – UROP – *Lutein Content of Organic vs. Conventionally Grown Spinach*

**2010 – 2011**

Amy Beliveau – *Nutritional Content of Microgreen leaf and sprout – is the status concentrated or Immature*

Kayla O’Mara – Research Apprentice

Hilary Christopher – UG in Anthropology – *Nutritional value of cheese versus milk in historical context.*

**2012-2013**

Jillian Smith *Variations in carotenoids in plasma from jersey cows at an organic dairy compared to a conventional dairy over time.*

Danielle Zamarche – *Where’s the Beef: Understanding consumer attitude toward local meat*

**2013-2014**

Suzanne Hogan – *Whole grain assessment in CHANAS: comparing diet evaluation using NSDR Data base – Completing with NUTR 761 for URC*

Gabrielle Mele - *Metabolic Syndrome and Whole Grain Intake in UNH Men and Women*

**2014-2015**
Kelsey MacDonald – Nutrition and ECOG – Chemical and Culinary assessment of sweet potato varieties

Michaela Kash – Senior Capstone – Investigation of career opportunities in sustainable food systems
Graduate Students:

Ph.D. Students
- Major Advisor – 4
- Committee – 10

M.S. Students
- Major advisor – 13
- Committee – (18)

Major Advisor for the following Graduate Students:

1991 Nancy Kirkiles, M.S. – Investigating the Use of Yucatan Miniature Swine as a Model for Beta-Carotene Metabolism

1997 Marcia DeFronzo, M.S. – Subjective Evaluation of Nutrition Counseling Methods in the Treatment of Anorexia Nervosa
- Pamela M. Quinlin, M.S. – Variation in Serum and Low-Density Lipoprotein Antioxidants During the Normal Menstrual Cycle: Comparison with Oral Contraceptive Use

1997 Stephen G. Judd, Ph.D. – Beta-Carotene in the Bovine Corpus Luteum

1997 Billy R. Hammond, Ph.D. – Macular Pigment Optical Density in Monozygotic Twins


2000 Pamela Stuppy, M.S. – Osteoporosis Prevention and Treatment


2002 Crystal Lariviere, M.S. – The Influence of Lutein Supplementation and Diet on Serum Carotenoid Concentration and Macular Pigment Density Profiles in Participants Aged 21-48

2002 Emily Karjala Jacobs, M.S. – Media and Body Image: Mind over Matter

2002 Linda Quimby, M.S. (worked with and signed for Catherine Violette) – You’re on Your Own! A Food Shopping Program for Teens and Caring Adults

Joseph Sheehan, M.S. – Zeaxanthin Supplementation and Retinal Pigment Optical Density

Catherine Gerwick, M.S. – Egg Yolk as a Source of Lutein for Serum and Macular Pigment

2010 Elyse Gordon, M.S. – Evaluation of cheese from cows on pasture versus conventional feed.

2010 Katherine Rocheford, M.S. Nutritional Sciences – Whole grain intake following a education intervention in college students

2012 Amy Beliveau, MS, Nutritional Sciences – Variation in carotenoids and retinol in milk and cheese from Jersey cows at an organic dairy compared to a conventional dairy over a pasture season.

2014 Kristin Davis, MS, Nutritional Sciences – Increase in knowledge and whole grain intake following a 3 session intervention in older adults

Recent PhD Candidate Committee

2012 Jennifer Noseworthy, PhD Candidate, Plant Biology

2014 Lise Mahoney, PhD, Genetics and Plant Biology
Current Graduate Committees, Member:
Mary Jensen, Ph.D. in NRESS
Matthew Tarr, M.S./Ph.D. Candidate, NRESS
Kylie Cowens, M.S. Nutritional Sciences

Research Publications and Reviews:


**Research Publications and Reviews (continued):**


Proceedings and Presentations at Professional Meetings:
1981 Substrate Utilization in Exercise Metabolism in Anorexia Nervosa, FASEB, Atlanta (3533)
1982 Alterations in Vitamin A and Thyroid Hormone Metabolism in Anorexia Nervosa. FASEB, Chicago (600)
1983 The Role of the Nutritionist in Therapeutic Support in Eating Disorders. Anorexia Nervosa and Associated Disorders (ANAD) National Conference, Chicago, Ill
1991 The miniature swine as a biomedical model for vitamin A and carotene metabolism. FASEB, Atlanta #3504.
1999 Macular carotenoid pigment density (MPOD) and Olestra consumption in a cross-sectional volunteer sample in Indianapolis. Association for Research and Vision Science (ARVO), Ft. Lauderdale, IOVS 99;40;4 s165
1999 Determinants of Macular Pigment Density in Adult Volunteers, ARVO, Ft. Lauderdale
1999 The Effect of Olestra on Macular Pigment Optical Density in a Midwest Population. ARVO, Ft Lauderdale
2002 The Influence of Plasma Lipid Status on Macular Pigment Optical Density in Healthy Adults. ARVO, Ft Lauderdale, FL 2002
2002 The Influence of Lutein Supplementation on Serum Carotenoids and Macular Pigment Optical Density. ARVO, Ft. Lauderdale, FL 2002
2002 Lariviere C, Curran-Celentano J, Burke JD Gowdy-Johnson B. The influence of lutein supplementation and diet on serum carotenoid concentrations and macular pigment optical density. ARVO 2557-B554
2002 Burke JD, Curran-Celentano J, Lariviere C Gowdy-Johnson B. Macular pigment optical density (MPOD) profiles and body mass index in adults. 2543-B569.


**Invited Presentations:**

Spice it up for the Health of It! The role of herbs and spices in health maintenance with aging
March, 2015 Riverwoods

*Cheesemaking Workshop*, ORMS Stem program March 2014

*Raising the next generation: Are we growing healthy kids?*
Blue Moon Evolution March 2014

*You are what you eat* – Monthly Seminar for Lee Agriculture Commission January – June 2014

*Cheese 360: The Science within the Art of Cheese-making*
The Francophone Symposium, Department of Languages, Literature and Culture 10/2013

*Kitchen Science: Developing flavor appreciation and awareness in the next generation of consumers*  National Association of Flavors and Food Systems (NAFFS) October 2013

*Cheesemaking Workshop* – Seacoast Slow Food, May 2012

*From Spinach to Mozzarella Cheese – Relating Food to Health and Back Again*
Retired Faculty UNH October 2012

Role of Diet in the Prevention of Age Related Eye Disease - University of Illinois, Institute on Aging, June 2003; Penn State University, November 2003


Managing the Middle Years – Nutrition and Menopause – College for Lifelong Learning, November 2002

From Soup to Nuts: Lutein absorption is influence by the dinner plate. Produce for Better Health, Washington DC, May 2001

Organic Foods: One Food Scientist’s View, Office of Sustainability, November, 2001

Carotenoids: A New Look at these Important Food Ingredients, Best Foods, October, 2000


BLUEBERRIES, New England Fruit and Berry Growers Association

Dietary Antioxidants and Age-Related Eye Disease; New England Free Radical and Oxygen Society at Tufts University, May 1996
Dietary Lutein and Age-related Eye Disease; Natural Food Symposium. Las Vegas NV, July 1996
Antioxidants and Retinal Function; Department of Biochemistry and Molecular Biology, February, 1997
Multidisciplinary Approach to Treatment of Eating Disorders; NPACE Women’s Health Conference, 1997 and Colebrook Mental Health, April 1997

Carotenoids and the Eye; Gordon Research Conference on Biology and Chemistry of Carotenoids, February 1995
Antioxidants and the Eye - Mechanisms of Protection; CARIG Conference at Experimental Biology, April 1994
Women, Food and Identity; First International Conference on Food and Culture, March 1994
Rationale Behind Dietary Intervention in Eating Disorders; International Conference on Eating Disorders, April 1994

Dietary beta-carotene affects corpus luteum beta-carotene concentration and inhibits cross-linking of the steroidogenic enzyme adrenodoxin and cholesterol side-chain cleavage enzyme cytochrome P-450 in Jersey cows. SG Judd and JM Curran Celentano 2585 A447 FASEB J 1997 11:3
Maggie Dylewski

Maggie Leigh Dylewski, PhD, RD, LD
Curriculum Vitae

25 Whittier St
Amesbury, MA 01913
617-872-8567
Email: Maggie.Dylewski@unh.edu

EDUCATION

2003-2009 Ph.D. in Medical Nutrition Sciences, Department of Medical Nutrition Sciences, Division of Graduate Medical Sciences, Boston University, Boston, MA
Thesis: The relationship between alcohol intake and bone health among men

Dietetic Internship, Massachusetts General Hospital, Boston, MA.

Thesis: Milk selenium nutrition, milk content and neonatal immune cell development

B.S. in Nutrition Science, The Pennsylvania State University, University Park, PA.

LICENSURE AND CERTIFICATION

2013-present Licensure: State of New Hampshire: Board of Dietitians & Nutritionists

2003-present Licensure: Commonwealth of Massachusetts: Board of Dietitians & Nutritionists

2003-present Registered Dietitian

PROFESSIONAL EXPERIENCE

2013-present Clinical Assistant Professor, University of New Hampshire, Durham, NH

2013-present Research Specialist, Shriners Hospitals for Children, Boston, MA

2010-present Outpatient Dietitian, MD Nutrition Consultants, Boston, MA

2002-2013 Clinical Dietitian, Shriners Hospitals for Children, Boston, MA

2009-2012 Course Instructor, Biology 106 (Nutrition), Quincy College, Quincy, MA

2010-2011 Clinical Dietitian, Beaumont Rehabilitation, Worcester, MA

MEMBERSHIPS IN PROFESSIONAL SOCIETIES

2010-present American Society for Parental and Enteral Nutrition
2008-present  International Society for Burn Injuries
2002-present  American Burn Association
2002-present  Academy of Nutrition and Dietetics

PROFESSIONAL COMMITTEE ASSIGNMENTS
2012 – present  Journal of Burn Care and Research Editorial Advisory Board
2011-present   Membership Advisory Committee (American Burn Association)
2008-present  International Outreach Committee (American Burn Association)
2009-present  Nutrition Special Interest Group, Co-Chair (American Burn Association)
2011-2013    American Burn Association Burn Quality Consensus Panel
2011-2012    Quincy College Senate

BIBLIOGRAPHY
Text Chapters


Original Reports


2015 Nutrition Program Review – pg. 86


Colette Janson-Sand

Curriculum Vitae

Colette H. Janson-Sand
Associate Professor of Nutrition
105 Nesmith Hall
University of New Hampshire
Durham, NH 03824
Tel: (603) 862-1723
e-mail: chjs@unh.edu

Personal

Residence: 7 Willey Street
Rollinsford, NH 03869
Telephone: (603) 742-7276

Education

Ph.D.: Zoology; UNH, 1980
M.S.: Zoology; UNH, 1970
B.A.: Biology; Bridgewater State College, 1967
R.D. NH License #1

Scholarly Interests

Nutrition Education
Dietary Behavior Change/Barriers to Change
Childhood Obesity

Academic Responsibilities

UNH; Associate Professor of Nutrition, Director Didactic Program in Dietetics - 1981 to present
Core Faculty – Seacoast Neurodevelopmental Clinic – UNH LEND Program,
10% appointment – 1994-present
Adjunct Professor of Pediatrics Dartmouth College, Hanover, NH – 1994-present
Preceptor for specific segments of rotations in the UNH Dietetic Internship
Dietitian for CHE (Center for Health Enhancement)
Servsafe Instructor-2009-present

Prior Experience

Montgomery General Hospital (Olney, MD); Chief Dietitian - 1979-1981
Catholic Medical Center School of Nursing (Manchester, NH); Instructor of Science and Nutrition - 1975-1979
Keene State College; Instructor of Nutrition - 1974
UNH; Teaching Assistant and Research Assistant; 1969-1971, 1972-1974
Bridgewater State College; Laboratory Instructor - 1967-1968
Curriculum Development Endeavors:

Designed the UNH Dietetic Internship Program. Subsequently accredited by the ADA.
Designed the Dietetic Technician Program for the Thompson School. Subsequently accredited by the ADA.

Professional Activities

American Dietetic Association - Member; Registered Dietitian #556035
NH Licensed Dietitian - License # 1
Regional Chair- ADA Dietetic Educators of Practitioners 2004-2006
Member of ADA Practice Groups:
  Developmental and Psychiatric Disorders
  Dietetic Educators of Practitioners
  Nutrition Education for the Public
Steering Committee—Lighten Up NH Initiative now called HEALnh
NH Licensure Board of Dietitians --- Licensure Appointed by Governor January 2001 for 3-year term & reappointed 2004 for a 2 year term. Served on the Committee to develop the By Laws and Licensing Process as well as certifying the first cadre of dietitians in NH
Certificate of Training in Adult Weight Management 2004

Current Service Activities
Undergraduate Program Coordinator 2012-2015
Nutrition Director for Camp Carefree for Children with Diabetes, (3 weeks in summer), 1984-present
UNH Speaker’s Bureau – 2-4 presentations/year
Outreach Scholars Academy graduate 2006
NH State Legislative Commission on Childhood Obesity 2008-2009

Awards

NH Dietetic Educator of the Year
1996 NHDA Recognition of Service Award
1999 Outstanding Service Award – American Dietetic Association
2000 UNH Team Nutrition Institute – Director’s Award
2003 ADA Regional Outstanding Dietetics Educator Award
2003 Camp Carefree Outstanding Commitment Award
2006 State Nutrition Action Plan Committee Award
Research Activities

Participate in several grant projects through my appointment in Cooperative Extension.

1. Project Title: Family Nutrition Plan  
   Funded by - USDA / DHHS / Human Services

2. Project Title: - Great Beginnings (ended 2002)  
   Funded by - USDA Economic Research Services

   NH Cooperative Extension Initiative

4. Project Title – Team Nutrition (ended 2005)  
   Funded by – USDA Economic Research Services

   Funded by Healthy NH Foundation / Awarded to Coop Extension

Publications


Long V., Martin T., and Janson-Sand, C. Great Beginnings: Impact of a Nutrition Curriculum for Pregnant and Parenting Teens on Nutrition Knowledge, Diet Quality and Birth Outcomes. JADA Supplement May 2002

Food and Cultural Issues Textbook Chapter on Rwanda. Jones and Bartlett Publisher Published 2010 Supplement Use in the Prevention and Treatment of Cardiovascular Disease in the Aging Population

Mary Katherine Lockwood

MARY KATHERINE KAFOGLIS LOCKWOOD
11 Roberge Drive
Amherst, New Hampshire 03031
mkkl @ unh.edu

EDUCATION:

University of California, Los Angeles
Ph.D., Nutrition and Biological Chemistry
School of Public Health / College of Medicine, 1989

Pennsylvania State University, University Park
M.S., Physiology, Department of Poultry Science, 1981

Davidson College, Davidson, North Carolina
B.S., Biology, 1977

PROFESSIONAL EXPERIENCE:

1994-present  Clinical Associate Professor, University of New Hampshire
Department of Molecular, Cellular, and Biomedical Sciences
Durham, New Hampshire
Anatomy and Physiology, lecturer and coordinator of program
Clinical Nutrition

1990-1993  Adjunct Faculty, St. Anselm College Department of Biology,
Manchester, New Hampshire
Biochemistry, lecture and laboratory
Chemistry laboratory
Animal physiology laboratory
Chemistry for Nursing students

1989-1993  Adjunct Faculty, Rivier College Department of Biology,
Nashua, New Hampshire
Genetics
Microbiology, lecture and laboratory
Anatomy and Physiology, lecture and laboratory
Pathophysiology
Pathophysiology for MS/nurse practitioner program

1993  Postdoctoral Fellowship
University of Florida Department of Ophthalmology
Gainesville, Florida

1980-1983  Research Specialist, Department of Physiology, Emory
University, Atlanta, Georgia
SERVICE TO PROFESSION:

Current: AEMT transition committee
New Hampshire Department of Safety

Amherst Dispatcher Training coordinator
Amherst, NH

2008-current  EMS instructor
McGregor EMS
Durham, NH

1996-2014  Training Officer
Amherst EMS
Amherst, NH

RESEARCH:

Current: University of New Hampshire
Emergency Responders best practices for response
Lifestyle and dietary factors in Metabolic syndrome in emergency responders

1993  University of Florida

Topographical expression of IRBP, Rhodopsin, and beta-actin genes during bovine retinal development.

In situ hybridization of Rhodopsin and cone opsins

Immunocytochemical detection of retinol dehydrogenase during development

1983-1988  University of California

Cell culture of retinal pigment epithelium

Protective effect of selenium against diabetic complications in a high sucrose model for non-insulin dependent diabetes

Effect of water selenium levels on the development of progressive retinopathy in pregnant diabetics

Prevention of cataract formation by verapamil

Cardiac contractile protein ATPase activity in diet induced noninsulin dependent diabetes

Interaction of vitamin A deficiency and the measles virus
Purification of zinc-binding protein from human milk

1980-1983 Emory University

Effects of inhibitors and stimulators of acid secretions and ion pumps on membrane potential and specific ion activity

Absorption and secretion of bicarbonate by the intestine

1977-1980 Pennsylvania State University

Injection and infusion of parathyroid hormone on tissue carbonic anhydrase activity and tissue blood volume

AWARDS:
Class I Medal of Valor, State of New Hampshire
Fire Standards and Training and Bureau of EMS, Department of Safety

American Institute of Nutrition/Proctor and Gamble Graduate Research Award
(12 nationally), 1987

Gladys Emerson Memorial Scholarship for excellence in research and academics (1 at UCLA), 1987

Outstanding UCLA Graduate Student (nominated), 1989

MEMBERSHIPS:
Sigma Xi, Alpha Zeta, Omicron Delta

LICENSES:
Advanced Emergency Medical Technician, NREMT, New Hampshire license
EMS Instructor/Coordinator, IFSTA, New Hampshire license
American Heart Association BLS CPR instructor, national certification
NH certified Firefighter I, National Wildfire Firefighter (federal certification)

COMMUNITY ACTIVITIES:
Amherst Public Health Officer
Amherst EMS AEMT
CPR and EMS instructor

PUBLICATIONS:

Articles:

M. K. Lockwood, C.D. Eckhert, and B. Shen, Influence of selenium on the microvasculature of the retina, Microvascular Research 45;74-82, 1993..

C.D. Eckhert, M.K. Lockwood, M.H. Hsu, and R. Kang, Microvascular changes in rat glomeruli as a consequence of small differences in selenium exposure. Experimental and Molecular Pathology 57: 222-234, 1992


Abstracts:


**Presentations:**


**M.K. Lockwood**, AEMT Transition Program, Lakes Region General Hospital, Laconia, NH, July, 2014

**M.K. Lockwood**, AEMT Transition for Instructors, New Hampshire Fire Academy, Concord, NH, June, 2014

**M.K. Lockwood**, Diabetic Cardiomyopathy and Pre-Hospital Care, FOCUS EMS Conference, Portsmouth, NH, January, 2014


C. Lemelin and **M.K. Lockwood**, NH Use of Lights and Sirens in Emergency Response
New Hampshire Public Health Forum, 2012

**Theses:**


Debbie Luppold

Deborah Luppold, M.S., R.D., L.D.
315 Daniel Webster Highway
Boscawen, New Hampshire 03303
(603) 796-2151 – Work
debbie.luppold@unh.edu

Education
L.D., Licensed Dietitian, Professional Certification, State of New Hampshire
R.D., Registered Dietitian, Professional Certification, American Dietetic Association, Chicago, IL
M.S. Nutrition, Teaching Emphasis, Boston University, Boston, MA
B.S. Human Nutrition, University of Mass., Amherst, MA

Work Experience

October 2006 – University of New Hampshire Cooperative Extension
Present
Extension Professor/Specialist, Food and Nutrition
Principal duties are to provide state-wide leadership for the Nutrition Connections program, including the federally funded Expanded Food and Nutrition Education Program and Supplemental Nutrition Assistance Program Education; including budget development; training and supervision of staff; curriculum development; and grant development and implementation. Preceptor for UNH Dietetic Program Interns, Keene State Dietetic Program and students from UNH.

January 2004 – University of New Hampshire Cooperative Extension
September 2006
Extension Educator, Food and Nutrition
Principal duties are to provide key leadership for the Nutrition Connections program, including the federally funded Expanded Food and Nutrition Education Program and Food Stamp Nutrition Education; including budget development; training of staff; curriculum development; supervision of staff; and grant development and implementation.

October 1986 - December 2003
University of New Hampshire Cooperative Extension
Extension Educator, Food and Nutrition
Principal duties include overall supervision and support for county based Nutrition Connections Program, including recruitment, hiring, evaluation, training and direct supervision of Program Associates and Educational Program Coordinators. Specific duties include: monitoring progress of families and youth enrolled in the program; evaluation of teaching methods and materials; development of materials and curriculum, training of staff; and grant development and implementation.

August 1984 - September 1986
Community Action Program, Concord, New Hampshire
Nutritionist, Women, Infants and Children Program (WIC)

Nutritional assessment and counseling of clients including pregnant, breastfeeding, and post-partum women, children and infants. Development of nutrition education materials including displays and booklets. Nutrition education presentations for local groups and schools.
May 1979 - Dexter House Nursing Home, Malden, Massachusetts
October 1983 Director of Food Service/Dietitian

Total departmental budget responsibility (annual budget $285,000); planning and administration of departmental policies and procedures; total supervision of department including employment; all purchasing including food and equipment; responsible for conforming to all sanitation regulations; menu planning including diet restrictions; analysis and documentation of nutritional needs of patients; in-service education of employees and other staff.

Professional Organizations
1979 -2005 American Dietetic Association


1987 - 1992 New Hampshire Dietetic Association, Licensure Committee

1992 – Present Society for Nutrition Education

Grants Received
1991 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $84,000

1992 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $216,000

1993 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $478,000

1994-1996 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $778,000

1996-1998 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $1,240,000

1998-2000 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $1,716,000

2000 University of New Hampshire Presidential Award of Excellence

2000-2002 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $2,700,256

2002-2004 Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $3,139,702

2004-2007 Principal Investigator, Sustainable Agriculture Research and Education (SARE) $30,968
2005  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $1,488,510

2006  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $1,589,354

2007  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $1,523,398

2008  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Plan, $1,602,503

2009  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Program, $1,548,166

2010  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $1,735,182

2011  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $965,806-(change in federal funding of SNAP-Ed)

2012  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $999,288

2013  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $734,011

2014  Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $949,649

Awards Received

2000  University of New Hampshire Presidential Award of Excellence

2011  Maynard and Audrey Heckel Extension Educator Fellowship Award
Jesse Stabile Morrell

Jesse Stabile Morrell
Nutrition Program | Department of Molecular, Cellular & Biomedical Sciences
University of New Hampshire | Durham NH 03824
jesse.morrell@unh.edu | (603) 862-2547 | @stabilemorrell

EDUCATION
University of New Hampshire Animal & Nutritional Sciences
Ph.D. 2013
Dissertation Title – Metabolic Syndrome Among College Adults: Risk & Prevalence

University of New Hampshire Animal & Nutritional Sciences
M.S. 2004
Thesis Title – The Effects of Exogenous DHEAS (Dehydroepiandrosterone-Sulphate) on Adiposity and Energy Utilization in Female Swine

University of New Hampshire Nutritional Sciences, Magna cum laude B.S.
1999
UNH Honors Program

APPOINTMENTS
Lecturer, University of New Hampshire
2002 – Present
Lecturer, University of New Hampshire (part-time)
2001 – 2002
Teaching & Research Assistant, University of New Hampshire
2000 – 2001

LEADERSHIP EXPERIENCE
Explorations in Culture & Nutrition Summer Study Abroad – UNH in Italy, Ascoli Piceno, Italy – Director & Co-Creator, 2006 – Present
HERS Management Institute for Women in Higher Education, Class of 2014 – Wellesley College, Wellesley, MA
UNH Lecturers United – Executive Committee & Negotiating Team Member, 2014 – Present

PRIMARY TEACHING RESPONSIBILITY
Nutrition in Health & Well Being (NUTR 400) – Fall (450-500 students)
Nutrition in Health & Well Being Laboratory Faculty Supervisor (NUTR 400L) – Fall
Nutrition in Health & Well Being Honors (NUTR 400H) – Fall (15-20 students)
Introduction to Research in Nutrition (NUTR 560) – Fall & Spring (25-30 students)
Research Experience in Nutrition I & II (NUTR 760 & 761) – Fall & Spring (8-10 students)
Nutrition & Wellness (NUTR 506) – Spring (40-50 students)
Mediterranean Diet & Culture (NUTR 595) – Summer (15-20 students)

PRIMARY ADVISING RESPONSIBILITY
Undergraduate Advisor, Nutrition – Approx. 45 students
Honors Program Liaison, Nutrition – Approx. 5 students
Minor Coordinator, Nutrition – Approx. 40 students

NEW COURSE DEVELOPMENT/REDESIGN
Nutrition in Health & Well Being (NUTR 400); online/hybrid redesign – 2014
Introduction to Research in Nutrition (NUTR 560) – 2012
Research Experience in Nutrition I & II (NUTR 760 & 761) – 2012
Nutrition & Wellness (NUTR 506) – 2010
Mediterranean Diet & Culture (NUTR 595) – 2005/6

UNIVERSITY DISTINCTIONS & HONORS
College of Life Sciences & Agriculture Outstanding Advisor Award Nominee, 2015
UNH Excellence in International Engagement Award Nominee, 2014
Keynote Speaker & Honorary Member Inductee, UNH Golden Key, 2011
UNH Teaching Excellence Award, College of Life Sciences & Agriculture (COLSA), 2010
UNH Outreach Scholars Academy, 2007

ONGOING RESEARCH PROJECTS
College Health and Nutrition Assessment Survey (CHANAS)
Lead Investigator, 2005 – Present

Healthy Campus Research Consortium – USDA Multi-State Research Project NC1193, Promoting
Healthful Eating to Prevent Excessive Weight Gain in Young Adults
Principal Investigator for New Hampshire, 2013 – Present
Graduate Student, 2009 – 2013

GRANTS/FELLOWSHIPS AWARDED
UNH Open Educational Resources Ambassador Program, 2015
UNH Provost’s Office, UNH Library & IT Academic Technology, $3,000

UNH Faculty Instructional Technology Summer Institute, 2014
IT Academic Technology & Office of the Vice Provost for Academic Affairs, $1,500

UNH Faculty Development Grant, 2014
Dietary Analysis Training Workshop at the University of Minnesota
UNH Provost’s Office & Dept of Molecular, Cellular, & Biomedical Sciences, $2,145

HERS Management Institute for Women in Higher Education Scholarship, 2013-2014
UNH Provost’s Office, $8,100

UNH Faculty Development Grant, 2008
15th Anniversary Mediterranean Diet Conference
UNH Provost’s Office, $1,000
Oliver J. Hubbard Research Fellowship, 1998
UNH’s College of Life Sciences & Agriculture, $3,000

RESEARCH COLLABORATION

Collaborator - Acquisition of a PyroCube IsoPrime 100 EA-IRMS for Stable Isotope Research, 2015. National Science Foundation Major Research Instrumentation Grant (PI – Heidi Asbjornsen), $357,512

UNDERGRADUATE RESEARCH MENTORSHIP
Alana Davidson (B.S., 2017) – Food Insecurity among Undergraduate Students
2015 UNH Undergraduate Research Conference Award of Excellence
2015 Experimental Biology Conference Presenter

Jordan Badger (B.S., 2016) – Does Stage of Change Mediate the Impact of a Motivator to Increase Activity Levels among College Students?
2015 UNH Undergraduate Research Conference Presenter
2015 Experimental Biology Conference Presenter

Suzanne Hogan (B.S., 2014) – Early Sleep Midpoints are Associated with Increased Fruit, Water, and Fiber Intakes and Decreased Discretionary Calories in a Young Adult Cohort – Co-mentor with Joanne Curran-Celentano
2015 UNH Undergraduate Research Conference Award of Excellence

Amy Parker (B.S., 2014) – Early Sleep Midpoints are Associated with Increased Fruit, Water, and Fiber Intakes and Decreased Discretionary Calories in a Young Adult Cohort
2015 UNH Undergraduate Research Conference Award of Excellence
2015 Experimental Biology Conference Presenter

Jaclyn Querido (B.S., 2016) – How Does Inaccurate Perception of Weight Compared to Actual BMI Status Affect the Diet Score of College Students?
2015 UNH Undergraduate Research Conference Presenter
2015 Experimental Biology Conference Presenter

Kelsey Swalwell (B.S., 2014) – Nutrition for UNH Rowers
2014 UNH Undergraduate Research Conference Presenter – Oral presentation
2014 Senior Honors Thesis

Mackenzie Gavin (B.S., 2014) – The Effect of Parent Education Level on Diet Quality
2014 UNH Undergraduate Research Conference Award of Excellence

Kaitlin Dresser (B.S., 2014) – Is Protein Supplementation in Male Weight Trainers, Ages 18-24,
Associated With Increased Lean Body Mass, Upper Body Strength and Dietary Intake?
2014 UNH Undergraduate Research Conference Presenter

Amanda Buks (B.S., 2016), Jessica Palmer (B.S., 2016) & Taylor Messina (B.S., 2015). Evaluating the Healthfulness of UNH’s Vending Machines
2014 UNH Undergraduate Research Conference Presenters

Leah Tully (B.S., 2014) – Multivitamin/mineral Usage, MyPlate Adherence, and Diet Quality Among College Students
2014 Inquiry Journal Author A Supplemented Diet: Multivitamin Use among College Students
2013 UNH Undergraduate Research Conference Award of Excellence
2013 Experimental Biology Conference Presenter

Christie Mastriano (B.S., 2013) – Multivitamin/mineral usage, body mass index, and exercise among college students
2013 UNH Undergraduate Research Conference Award of Excellence
2013 Experimental Biology Conference Presenter

Evagelia Georgakilas (B.A., 2008) – College students' midpoint sleep time and dietary intake
2013 UNH Undergraduate Research Conference Presenter
2013 Experimental Biology Conference Presenter

Danielle Dubois (B.S., 2013) – Binge drinking, blood pressure, and duration of physical activity as risk factors for cardiovascular disease in college students
2013 UNH Undergraduate Research Conference Presenter

2013 UNH Undergraduate Research Conference Presenters

Margaret Donovan (B.S., 2013) – A Correlative Study of Perceived Stress and Emotional Support with Weight Gain in College Students: Expanding the Young Adults Eating and Active for Health Project
2012 UNH Undergraduate Research Conference Award of Excellence

Laura Mayo (B.S., 2011) – Exploring the Effect of Perceived Social Support on Exercise Habits among UNH Students
2011 COLSA Undergraduate Research Conference Presenter

Natalie Delfosse (B.S., 2010) – Chronic Disease Risk Factors in College-Aged Adults
2009 UNH Undergraduate Research Award of Excellence

Evelyn Yuen (B.S., 2010) – Physical Activity and Bone Health of College Students
2010 UNH Undergraduate Research Conference Award of Excellence
2009 UNH Undergraduate Research Award
Jenna Madore (B.S., 2008) – *The Association between Chronic Disease Risk Factors and Prescription Medication Use of Young Adults*
2008 UNH Undergraduate Research Conference Award of Excellence
2008 UNH Undergraduate Research Award

Heather Carmichael (B.S., 2008) – *Evaluating the Relationship between Body Composition and Physical Activity of College Students*
2007 Oliver J. Hubbard Summer Research Award – UNH

Ginny King (B.S., 2007) – *Bone Health in the College-Age Population*
2007 UNH Undergraduate Research Conference Award of Excellence
2006 Undergraduate Research Award

**RESEARCH PUBLICATIONS**


PROFESSIONAL PUBLICATIONS


PROFESSIONAL PRESENTATIONS – First Author
Healthy lifestyle factors and metabolic syndrome among college students. Poster presentation. Experimental Biology 2015, Boston, MA.


Changing prevalence of overweight, obesity and metabolic syndrome criteria among college students. Oral presentation. Experimental Biology 2013, Boston, MA.


Metabolic syndrome risk is associated with lower cardiovascular fitness and daily activity levels among young adults. Poster presentation. Experimental Biology 2010, Anaheim, CA.

Metabolic syndrome risk is associated with higher CRP levels in young adults. Oral presentation. Experimental Biology 2009, New Orleans, LA.


**RESEARCH ABSTRACTS – Co Author**


Davidson A, **Morrell JS**. Food Insecurity among Undergraduate Students. Experimental Biology, 2015.

Jordan Badger, **Morrell JS**, Biondolillo M, Pillemer D, Cook S. Does Stage of Change Mediate the Impact of a Motivator to Increase Activity Levels among College Students? Experimental Biology, 2015.

Amy Parker, **Morrell JS**. Early Sleep Midpoints are Associated with Increased Fruit, Water, and Fiber Intakes and Decreased Discretionary Calories in a Young Adult Cohort. Experimental Biology, 2015.

Jaclyn Querido, **Morrell JS**. How Does Inaccurate Perception of Weight Compared to Actual BMI Status Affect the Diet Score of College Students? Experimental Biology, 2015.


Georgakilas E, Morrell JS, Tagliaferro A. College students' midpoint sleep time and dietary intake. Experimental Biology, 2013.


Dubois D, Morrell JS. Binge drinking, blood pressure, and duration of physical activity as risk factors for cardiovascular disease in college students. Experimental Biology, 2013.


Burke JD, Lofgren IE, Morrell JS. College students dietary and lifestyle practices compared to recommendations of the American Institute for Cancer Research and World Cancer Research Fund. Experimental Biology, 2008.

Reilly RA, Burke JD, Lofgren IE, Morrell JS. Housing is associated with quality of diet in college students. Experimental Biology, 2008.


Burke JD, Lofgren IE, Morrell JS. Health indicators, body mass index and food selection practices in college age students. Experimental Biology, 2007.


Lofgren IE, Burke JD, Morrell JS, Reilly RA. Lipid profile and dietary monounsaturated fatty acids in college aged students. Experimental Biology, 2007.


Lofgren IE, Burke JD, Morrell JS, Reilly RA. Comparing lipid profiles of college students to national recommendations. Experimental Biology, 2006.

INVITED PRESENTATIONS


Secrets of the Healthy & Happy Young Eater – At Home and at School, 2012 & 2013. UNH Child Study & Development Center, Durham, NH. Presenter.


The Assessment of Health Indices of College-Age Adults. Nutrition Workshop: Teaching and Innovating in the Classroom 2011, Montclair State University, Montclair, NJ. Presenter.


The Nutrition Challenge: Creating Healthy & Happy Eaters. UNH Child Study & Development Center 2008 & 2003, Durham, NH

Assessing Health Risks in Young Adults. Health Quest: Building Blocks to a Healthier School Nutrition Environment Conference 2007, Concord, NH. Co-Presenter.


That’s Not a Large Class; It’s a Small Town! Faculty Instructional Technology Summer Institute (FITSI) 2004, University of New Hampshire, Durham NH. Co-Presenter/Panel Member.

Personal Nutritional Wellness & Childhood Obesity. Moharimet Elementary School 2004, Madbury NH.


PROFESSIONAL ACTIVITIES

University Service

Ongoing

Nutrition Program – Member & Fall Reception Coordinator
Explorations in Culture & Nutrition Summer Abroad Program, UNH in Italy – Director
UNH Dietetic Internship Program – Preceptor and Selection Committee Member
Dissertation Committee Member – Mathew Biondolillo, Psychology (2015-present)

Previous

UNH Faculty Senate – Ad hoc Committee, Member (2015)
Lecturer Council – Steering Committee, Member & COLSA Representative (2012-2015)
HealthyUNH – Measurements Committee, Member (2011-2012)
UNH Undergraduate Research Conference, Faculty Judge (2009, 2012)
UNH Disability Services for Students – Search Committee, Member (Fall 2011)
Nutrition UG Curriculum Planning Committee – Member (Fall 2009)
UNH Child Study & Development Center – Advisory Committee (2004-2007)
Thesis Graduate Committee Member – Martha Finlay, MS (2006-2008)
UNH Freshman Camp – Faculty Representative (2006)
Nutritional Sciences Program External Review Committee (2006)
UNH Food Drive – Faculty Facilitator (2005 & 2006)
Community Food & Nutrition Profile Working Group, UNH Office of Sustainability (2005-6)
UNH Peer Instruction Faculty Committee (2004)
Professional & Community Service

Ongoing

American Journal of Lifestyle Medicine – Editorial Board, Nutrition Editor
British Journal of Nutrition – Reviewer
International Journal of Behavioral Nutrition & Physical Activity – Reviewer
Journal of Nutrition Education & Behavior – Reviewer

Oyster River Youth Association, Durham NH – Board Member
Oyster River Womendale, Durham NH – Board Member
UNH Child Study & Development Center, Durham NH – Nutrition Consultant
Wellness Committee, Oyster River Cooperative School District, Durham NH – Member

Previous

Oyster River Middle School, Durham NH – Nutrition Consultant
Wellness Committee, Moharimet Elementary School, Madbury NH – Member
Thompson/Wadsworth Publishers – Editorial Consultant
Benjamin Cummings Publishers – Editorial Consultant

Outreach & Media

Scrutinizing Supplements – New Hampshire Public Radio’s The Exchange, 2015
College Students Face Obesity, High Blood Pressure, Metabolic Syndrome, Science Daily, 2007
Dining as Destiny – UNH Magazine, 2007
Learning: In This Class, a Flunked Test Is a Health Wake-Up Call – New York Times, 2007
Nutrition Crash Course – Los Angeles Times, 2007
College Students: Hip, Fly and Fat – LiveScience, 2007

Active Membership in Professional Organizations

American Society for Nutrition
Society for Nutrition Education & Behavior
International Society for Behavioral Nutrition and Physical Activity

PROFESSIONAL DEVELOPMENT

Recent Conferences & Trainings Attended

UNH Faculty Instructional Technology Summer Institute, Durham NH – 2014, 2006
Nutrition Data System for Research (NDSR) Training, University of Minnesota, Minneapolis, MN – 2014
Teaching and Learning with Multimedia, UNH’s Center for Excellence in Teaching & Learning, Durham NH – 2014
Annual Conference of the International Society for Behavioral Nutrition and Physical Activity – 2013
College Teaching Workshop, UNH’s Center for Excellence in Teaching & Learning, Durham NH – 2007

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2011, 2005
Annual Conference for Society of Nutrition Education – 2010
Taste of Technology, UNH Academic Technology, Durham NH – 2010
UNH Outreach Scholars Academy, Durham NH – 2007

Certifications
Ethical Use and Treatment of Human Subjects, UNH Research Office – 2010
Bloodborne Pathogen Certification, UNH Environmental Health & Safety – Annual (since 2004)
Cholestech LDX System Certification, Alere Corporation – 2000
Kevin Pietro

KEVIN J. PIETRO, MS, RD, LD(N)
Molecular, Cellular, & Biomedical Sciences • University of New Hampshire • Durham, NH
08324 Kevin.pietro@unh.edu • (603) 862-5372 • (847) 702-4015

EDUCATION
Illinois State University, Normal, IL. M.S. in Family and Consumer Sciences, 2012.
Illinois State University, Normal, IL. B.S. in Family and Consumer Sciences, 2010- Cum Laude.

Additional Course Work:
BSC 343- Introduction to Neurobiology- Spring 2013  BSC 345-
Introduction to Endocrinology- Fall 2013

INTERNSHIPS
Illinois State University, Normal, IL. Dietetic Internship, 2012

ACADEMIC EXPERIENCE

2014-Present UNIVERSITY OF NEW HAMPSHIRE, Durham, NH
Department of Molecular, Cellular & Biomedical Sciences
CLINICAL ASSISTANT PROFESSOR

2012- 2014 ILLINOIS STATE UNIVERSITY, Normal, IL
Department of Family and Consumer Sciences
INSTRUCTIONAL ASSISTANT PROFESSOR
2012 Lecturer
2010-2012 Dietetic Intern
2010-2011 Teaching Assistant
2010-2011 Graduate Assistant for the Undergraduate Academic Advisor

PROFESSIONAL EXPERIENCE

2013-2014 USDA- CENTER FOR NUTRITION POLICY & PROMOTION
Nutrition Evidence Library (NEL) Evidence Abstractor/ Fellow

2012-2014 ADVOCATE BROENNEN MEDICAL CENTER, Bloomington, IL
Clinical Dietitian

2012 JOHN HERSEY HIGH SCHOOL, Arlington Heights, IL
Summer Athletics Nutrition Consultant

SCHOLARSHIP

Thesis
Correlation between Dietary Intake and Quality of Life among Individuals with Multiple Sclerosis. (2012)
Publications

Journal Articles

Abstracts

Peer Reviewer

Journal Articles:
Weight changes following deep brain stimulation surgery for Parkinson’s disease: A Systematic Review. *The Digest* (September, 2013)

Book Chapters:
*Nutritional Sciences 3rd edition: McGuire & Beerman*- Chapter 12- Major Minerals and Water

Research Presentations


Effects of Vitamin D and Omega-3 Supplementation on Multiple Sclerosis Specific Quality of Life, Presentation at the Western Social Science Association- Section Chronic Disease and Disability; April, 2013, Denver, CO

Effects of Dietary Polyunsaturated Fat Intake on Multiple Sclerosis Specific Quality of Life, Poster Presentation at the Illinois Dietetic Association (IDA) Conference; April, 2013, Oakbrook, IL

Correlation between Dietary Intake and Quality of Life among Individuals with Multiple Sclerosis, Poster Presentation at the Food and Nutrition Conference and Expo (FNCE); October, 2012, Philadelphia, PA

Invited Research and Professional Presentations

*Fat: The Whole Story (At least as of right now)* ANSC 401- Animals and Society, University of New Hampshire, Dec 2014

*The World of Sports Nutrition* NUTR 401- Professional Perspectives on Nutrition, University of New Hampshire, Nov 2014
Does your Pancreas Want you to go Tanning? Advocate BroMenn Medical Center- Nutrition Related Topics for Medical Residents, June 2014

Gluten free: Fad or Beneficial? Illinois State University TV-10, March 2014

Hy Are You Here? Winter Leadership Conference- Keynote speaker, Illinois State University, Feb 2014

“Healthy” Chocolate, Spotlight on WJBC Radio- Bloomington, Feb 2014

Guidelines for using Enteral and Parenteral Nutrition Support, FCS 417- Advanced Medical Nutrition Therapy, Illinois State University, Feb 2014

The Whole Story about Whole Grains, Free Living with Diabetes, Jan 2014

Cultivating Learning through Gardening, University-wide Teaching & Learning Symposium, Center for Teaching and Learning Technology- Co-Presenter, Illinois State University, Jan 2014

Resveratrol- Mechanism and The French Paradox, Central Illinois Dietetic Association (CIDA) meeting, Mackhanw Valley Vineard, Mackhanw, IL, Sept 2013

Dietary Intake and Quality of Life among Individuals with Multiple Sclerosis, FCS 401- Theories and Contemporary Issues in Family and Consumer Sciences, Illinois State University, Sept. 2013

My Life Check: Heart Health Tips, Living Well on WMBD-31 Peoria, August 2013

What’s for Dinner: Let your Brain Decide, Advocate BroMenn Medical Center- Brain Health: Lifestyle choices for a Healthier Brain, June 2013

Getting the Calcium You Need, Advocate BroMenn Medical Center- How dense Are You? June 2013

Weight Management Overview, Advocate BroMenn Medical Center- Nutrition Related Topics for Medical Residents, June 2013

Whole Grains- What, Why and How, Diabetes and Health Expo, June 2013

Independent Study: The Benefits of Undergraduate Research, FCS 200- Practical Problem Solving in Family & Consumer Sciences, Illinois State University, April. 2013

The Role of Vitamin B12 in the Myelination Process, BSC 343- Introduction to Neurobiology, Illinois State University, Jan. 2013

Eating Healthy on a College Budget, Healthy Lifestyles Club, Illinois Wesleyan University, Dec. 2012
Original Research: Correlation between Dietary Intake and Quality of Life among Individuals with Multiple Sclerosis, FCS 401- Theories and Contemporary Issues in Family and Consumer Sciences, Illinois State University, Oct. 2012

Multiple Sclerosis and Optic Neuritis, Bloomington-Normal Lion’s Club, Sept. 2012


Grants Not Funded

Pietro, K.J. Non-Tenure Track Faculty Association Travel Grant, Effects of Vitamin D and Omega-3 Supplementation on Multiple Sclerosis Specific Quality of Life, Presentation at the Western Social Science Association- Section Chronic Disease and Disability
Grant Amount: $ 500.00; Submitted: January 2013

TEACHING EXPERIENCE

University of New Hampshire
NUTR 401 - Professional Perspectives on Nutrition
NUTR 546- Nutrition in Exercise and Sports
NUTR 699- Independent Study (Writing Intensive)
NUTR 755 - Treatment of Adult Obesity- co-instructor
NUTR 758- Practicum in Weight Management
NUTR 765/865- Geriatric Nutrition
Illinois State University
FCS 102- Nutrition in the Life Span
FCS 113- Principles of Food Preparation (Lab Supervisor)
FCS 200- Practical Problem Solving in Family & Consumer Sciences  FCS 212- Family Health and Well-being
FCS 102- Nutrition in the Life Span
FCS 113- Principles of Food Preparation (Lab Supervisor)
FCS 200- Practical Problem Solving in Family & Consumer Sciences  FCS 212- Family Health and Well-being
IDS 285 - Honors Undergraduate Research I FCS 287- Independent Study
FCS 300- Leadership Development for FCS Professionals
FCS 300- Leadership Development for FCS Prof. (FND Sequence) FCS 312- Medical Nutrition Therapy
FCS 315- Nutrition for Health and Physical Fitness FCS 317- Nutrition and Metabolism
FCS 398- Professional Practice- Food, Nutrition, and Dietetics

University of New Hampshire- Mentoring and Collaboration Experiences

Independent Study

Tommy Bolduc (Jan-May. 2015) Sports Nutrition Manual for the UNH Athletic Department

Illinois State University- Mentoring and Collaboration Experiences  Thesis

Chairperson or Co-Chairperson


Thesis Consultant

Jenny Bradley. (Dec. 2013) The Effects of the Death of a Peer while in High School
Nicole Kelly. (May 2013) Using scenarios to measure the financial behavior of ISU students.

Honors Undergraduate Research

Alex Jensen (Aug. 2013-May 2014) Research on the effects of Vitamin B12 consumption on the quality of life of individuals with Multiple Sclerosis

In-Course Honors Projects

Moriah Gramm (Jan-May. 2014), The Importance of Nutrition Education prior to Bariatric Surgery
Sarah Genin (Jan-May. 2014), The Role of Genetically Modified Organisms in Family and Consumer Sciences

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Rachel Schweitzer (Jan-May. 2014), Nutritional Considerations: Infant to Elderly

Kelly Nemec (Jan-May. 2014), The Effects Uncontrolled Diabetes has on Coronary Artery Bypass Graft Outcomes

Amanda Van Jacobs (Aug-Dec. 2013), Literature Review: Common nutritional ergogenic aids used by athletes and their efficacy.

Rebecca Harris (Aug-Dec. 2013), Identification of possible nutritional deficiencies in a Vegan diet and how to address these common issues.

Michael Binder (Aug-Dec. 2013), Weight maintenance and sufficient nutrient intake achieved by utilizing a free online assessment tool: A model to help prevent weight gain and poor diet quality associated with transitioning to college

Marnie Johnson (Aug-Dec. 2013), The Benefits and Challenges to consuming a vegetarian diet while living in a Student Resident Hall.

Michelle Steinwart (Aug-Dec. 2013), Analysis of Bloomington-Normal’s Food Dessert and Food Insecurities

Andrew Zoll (Aug-Dec. 2013), Gluten Free Diet: Can this diet be nutritionally adequate?

Kelly Nemec (Aug-Dec. 2013), Absorption and Digestion Differences between Dreamsfield Pasta and Traditional Pasta: Special Consideration to the Effects on Blood Glucose Levels

Andrew Zoll (Jan-May. 2013), Presentation, “Genetically Modified Organisms and the Impact on each Discipline within Family and Consumer Sciences (FCS).”

Megan Bess (Aug-Dec. 2012), Critical Assessment of “Eat Right for Your Blood Type”

Independent Study

Samantha Barbier (Jan-May. 2013) Research on the effects of polyunsaturated fat on the quality of life of individuals with Multiple Sclerosis

Lynetta Wood (Jan-May. 2013) FCS 315- Nutrition for Health and Physical Fitness, Assistant Project Coordinator for the Health Team Challenge

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SERVICE ACTIVITIES

University of New Hampshire- University Committees
Learning Management Systems Faculty Focus Group 2015-Present

Illinois State University - University Committees
Dietary Services Advisory Council (DSAC); Faculty Member, 2013-2014
UHS Faculty Mentor Program- Wright Hall: 4th floor 2013-2014

Illinois State University - Department of Family and Consumer Sciences
Assistant to the Director of the Didactic Program in Dietetics (DPD) 2012-2014
Food, Nutrition and Dietetics (FND) Club; Faculty Advisor 2012-2014
Daily Vidette; Food, Nutrition and Dietetics Expert 2012-2014

Science proves ‘freshman 15’ to be a myth, Sept. 16, 2013
More people lying about body weight study says, Feb. 4, 2013
Coffee benefits outweigh negatives, Jan. 29, 2013

Vegetarian Club; Faculty Advisor 2013-2014
Faculty Representative at Commencement Ceremonies 2013
Resource Allocation and Policy (RAP); Graduate Student Representative 2010-2011

Faculty Search Committees
Food, Nutrition & Dietetics- Assistant/Associate Professor; 2013
Food, Nutrition and Dietetics Sequence Representative
Department Chairperson; 2012
Non-Tenure Track and Alumni Representative

Memberships, Licensure and Certification
American Society for Nutrition: Young Professional Vitamins and Minerals Research Interest Section
Licensed Dietitian- New Hampshire Licensed Dietitian
Nutritionist- Illinois
Academy of Nutrition and Dietetics: Registered Dietitian Dietetic Practice Groups (DPG);
SCAN: Sports, Cardiovascular and Wellness Nutritionists Research Member Interest Groups (MIG):
NOMIN: National Organization of Men in Nutrition Illinois Dietetic Association: Member
Central Illinois Dietetic Association: Member Certified in Food Service Sanitation
Green Top Co-op Grocery: Owner

HONORS AND AWARDS

2012 First-Place: Margaret D. Simko Memorial Award for Excellence at a Clinical Poster Session 2012, (FNCE) Oct 7, 2012

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CURRICULUM VITAE

Ruth A. Reilly, PhD, RD, LD
Department of Molecular, Cellular and Biomedical Sciences
University of New Hampshire
Durham, New Hampshire 03824
603-862-2164
ruth.reilly@unh.edu

Education:
Ph.D: Department of Animal and Nutritional Sciences,


Bachelor of Science in Food and Nutrition. Florida State University, Tallahassee, Florida, 1965.

Academic Appointments:
2010-present Associate Director of DPD (Didactic Programs in Dietetics) Program, UNH Nutrition Program

2005-present Clinical Associate Professor, University of New Hampshire, Department of Animal and Nutritional Sciences, Durham, NH

1996-2003 Instructor, University of New Hampshire, Department of Animal and Nutritional Sciences, Durham, NH

Clinical Positions and Experiences:
1997-Present Coordinate clinical hospital rotation for senior nutrition students in Nutrition 775. Senior nutrition students participate in a six week clinical rotation at four area hospitals in order to gain experience prior to entering dietetic internships.

2006-2007 Pediatric Nutrition workshops for UNH dietetic interns presented annually.

1988-1992 Health Education Manager: The Hitchcock Clinic, Concord, New Hampshire
Development, management, and marketing of health education programs for the community.


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Concord, New Hampshire

- Development and implementation of nutrition services for multi-disciplinary physician group.
- Development and management of Behavior Modification Weight Control Program: *Leaner Lifestyles*.
- Development of nutrition education materials for use by patients and the general public.
- Patient nutrition counseling for normal and therapeutic diets.
- **Consultant:** St. Paul’s School. Concord, New Hampshire
  Nutrition instructor for health education course offered to first year students, workshops for sports teams, and consultations with food service personnel.
- **Consultant:** New Hampshire Kidney and Dialysis Unit, Concord, New Hampshire.

1984-1988  
**Nutrition Consultant and Coordinator of Healthier Employees Lifestyle Program, Blue Cross/Blue Shield of New Hampshire/Vermont, Concord, New Hampshire.**

Coordination of nutrition component of wellness program (HELP) provided to corporations in New Hampshire and Vermont.

1976-1981  
**Nutritionist, Concord Regional Visiting Nurse Association, Concord, New Hampshire.**

- Home visits for nutrition counseling to clients serviced by the Visiting Nurse Association.
- Nutrition counseling on infant and child feeding to parents and children seen in the Well Baby Clinic.
- In-service programs for staff of VNA.
- Nutrition educator for Certified Home Health Aide Program.

1975-1976  
**Nutritionist, Community Improvement Program, Manchester Health Department, Manchester, New Hampshire.**

Provided nutrition counseling and home visits to eligible clients of a federally funded health promotion project to infants and children of low-income families.

1971-1975  
**Consultant Dietitian, Union Mission, Kenoza, and Greenleaf Nursing Homes, Haverhill and Salisbury, Massachusetts.**

Administrative and clinical nutrition duties provided as mandated by state law.

1967-1970  
**Outpatient Dietitian, Peter Bent Brigham Hospital, Boston, Massachusetts.**

- Nutrition counseling provided to patients serviced by outpatient department.
- Instruction and supervision of dietetic interns.
- Clinical dietitian: Diabetic Teaching Team for both in and outpatients.

1966-1967  
**Clinical Dietitian, Private Pavilion, Cardiac and Renal Unit, Peter Bent Brigham Hospital, Boston, Massachusetts**

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Current Teaching Responsibilities:

  Nutrient needs during each stage of the life cycle are presented in the context of metabolic needs. Redesigned the 3 credit course to 4 credit hours including a 1 hour recitation that exposes students to critiquing current literature, public speaking, and field experiences. Enrollment ~100/year.

- Nutrition 775: Practical Applications to Medical Nutrition Therapy.
  NUTR 775 is a lecture and lab experience that offers the student practical experience in nutrition counseling, assessment, and instruction of patients with nutrition-related disorders. The course will include a six-week supervised rotation to an area hospital. Recruit and coordinate preceptors in local hospitals.

- Nutrition 700: Career Development in Dietetics.
  This course prepares the student for a dietetic internship through investigation of supervised practice concentrations that meet their career goals. Course also emphasizes resume writing, interviewing, and professional skills.

Courses Taught:

- LSA 900: *College Teaching.*
  Co-teach course for all incoming graduate teaching assistants in COLSA. Enrollment ~50/year
  LSA 900 is a required course for all incoming teaching assistants in COLSA.
  Developed course to prepare teaching assistants for their role as teaching assistants and to offer strategies to implement in college teaching courses and laboratory courses.

- Nutrition 770/780: *Nutrition and Gender Based Health Concerns.*
  Developed senior/graduate level course to support graduate program in the department. Students read and evaluate the current literature utilizing critically thinking skills and group discussion, as well as present a professional presentation.

- Nutrition 400: *Nutrition in Health and Well Being.*
  Introductory nutrition course for both non-majors and health professions majors. Enrollment ~1000 students/year.
  Re-designed existing majors’ course a UNH General Education Biological (GN3B): approved in 2001.
  Developed lectures and labs to include the latest technology included use of Power Point, Blackboard and CPS in the classroom to enhance student learning. Nutrition 400 served as one of the pilot courses for CPS use in the classroom.
  Co-authored *Health and Well Being Activities* lab manual which is published and marketed nationally by McGraw-Hill.
  Obtained and equipped dedicated lab space in Nesmith for use by Nutrition 400 students.

- Nutrition 475: *Nutrition in Health and Disease.*
  Introductory nutrition course for students in health related majors. Enrollment ~210.
• Nutrition 476: *Nutritional Assessment.*
  Laboratory based course for nutrition majors that focus on the anthropometric, biochemical,
  clinical, and dietary tools needed in nutritional evaluation of individuals. Enrollment ~55.

• Nutrition 775: *Practical Applications in Therapeutic Nutrition.*
  Senior level course that offers an introduction to diet therapy in the lab and during a six week
  rotation at local hospital.
  Responsible for coordination and evaluation of hospital practicum portion of course. Enrollment
  ~50.

• ANSC 698: *Supervised Teaching Experience.*
  Supervision and teaching of undergraduate teaching assistants for Nutrition 476. Enrollment ~12

**Other Teaching Related Activities:**

• Kendall 202 (2000): Granted funding from Undesignated Gifts Competition to integrate
  technology into Kendall 202. Additional funding provided by Dean’s Office to renovate
  classroom.
• Kendall Student Computer Cluster: In 2000 established a computer cluster in Kendall 213. Cluster
  now used by undergraduate and graduate students and as a teaching computer lab for
  department courses.

**Advising Responsibilities:**

• Undergraduate Student Advisor: 40-50 undergraduate students/year

• MS Advisor: Jonathan Tanguay, Martha Finlay and Shawna Robidioux

• MS or PhD Committees: MS Catherine Gerwick, Margaret Udagahora, Wendy Doherty, Linda
  Quimby, Emily Jacobs, Pamela Stuppy, Katherine Rocheford, Sarah Walker and Sarah Godbois.
• PhD Committees: Joanne Burke

**Committees:**

**Search Committees:**

• Search Committee: Associate Dean of Undergraduate Studies
• Search Committee: Dean of COLSA
• Search Committee: Dietetic Internship Director
• Search Committee: Dietetic Internship Assistant Director
• Search Committee: Clinical Faculty for Medical Laboratory Sciences
• Search Committee, Clinical Faculty for Nutrition Program

**Department Committees:**

• Nutrition Strategic Planning Committee
• Department of Animal and Nutritional Sciences: Graduate Committee. Coordinator for Non-
  thesis MS program: In 1999 proposal submitted and approved by the UNH System Academic
  Planning Council for a MS in Nutritional Sciences.

**College Committees:**

• Ad Hoc member of COLSA Promotion and Tenure Committee for Dr. Inga Sidor (Fall 2014)
• COLSA Academic Affairs Committee
• Community Food, Nutrition, Agriculture and Health Profile Project:

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Collaboration with the Office of Sustainability at UNH. The information collected from this project will be used to develop a University Community Food, Nutrition, Agriculture and Health Profile that will provide baseline data on the University’s sustainability and status in terms of food, nutrition and health practices at UNH.

- **UNH Peer Instruction Committee:** Group of faculty who met throughout the summer of 2004 to investigate various options to initiate the use of peer instruction technology (clicker) at UNH. Nutrition 400 served as one of the classes that piloted the Classroom Performance System (CPS) system in 2002. CPS is now used in 70 courses at UNH and has enrolled over 9000 students to date.
  
  Instruction to other faculty on pedagogy and use of CPS system in the classroom.

- **Large Classroom Instruction:** Involved in offering instruction, expertise and use of technology in large classes with the Teaching Excellence Program and UNH Peer Instruction.

- **Academic Affairs Committee**

**Professional Activities:**

- Registered member of the American Dietetic Association. Registration #250347. CDR Five year recertification accepted 5/20/09.
- Licensed Registered Dietitian in the State of New Hampshire
- SPARK Representative: New Hampshire Dietetic Association
- Member, Governor John H. Sununu’s Long Term Care Task Force, 1983.

**Awards and Honors:**

- Excellence in Teaching Award for College of Life Sciences and Agriculture, University of New Hampshire, 2003.
- Faculty Instructional Technology Institute, 2002. Part of the inaugural group of faculty selected.
- Outstanding Dietitian of the Year, New Hampshire Dietetic Association, 1986.

**Selected Service and Outreach Activities:**

**Committees:**

- Served on both departments, university and community committees (detailed above).
- Advisory Board Member for Nutrition and Food Science Department for the University of Maine, Orono, ME.
- Faculty Advisor for the Student Nutrition Organization. (2006-2007)
Presentations and Workshops:
- Presentation: *Assessing Health Risks in Young Adults* for Statewide Health Quest Conference, August 15, 2007 in Concord, NH
- Presentation to Faculty on *CPS Peer Instruction* at FITSI Conference (6/16/06 and 7/07).
- Presentation to prospective students and their parents at COLSA OPEN House “You are What You Eat” (10/13/06)
- Guest Lecturer in NUTR 401 (annually)
- Guest Lecturer in ANSC 901 (annually)
- Guest Speaker in Biology 400 (annually)
- Guest Lecturer in NUTR 610 (annually)
- COLSA Open House for Accepted Students and their parents (4/07)
- Presentations on nutrition topics to various community groups including the Girl Scouts, day care centers, schools and retired UNH professors.

Selected Presentations:
- Morrell, JS, **Reilly, RA**. FASEB Poster (accepted and to be presented in March 30, 2015 at Experimental Biology Meeting in Boston Mass). Healthy lifestyle factors and metabolic syndrome among college students.
- Oral Presentation at FNCE on October 20, 2009. *Dietary Folate Consumption in College-Age Women: Results from The Young Adult Health Risk Screening Initiative (YAHRSI)*
Publications:


Scholarly Endeavors:

**YAHRSI (Young Adult Health Risk Screening Initiative):** In 2005 received IRB (Institutional Review Board) approval to collect health risk data on students in Nutrition 400. To date researchers have collected information on over 2000 students. These screenings include direct anthropometric measurements, biochemical and clinical evaluations, a three-day dietary analysis, bone density assessments using ultrasonography and a dietary and lifestyle behaviors questionnaire. Students are not asked to complete any additional work or activities since all assessments and evaluations are an integral part of the laboratory activities. Involvement in these screenings provides a unique opportunity to impart theoretical knowledge gained in lecture with practical and personal applications for the students. It is also an opportunity to add to the body of knowledge on the health risks in this understudied population. Undergraduate and graduate students have the opportunity to gain valuable experience on conducting research by being involved in this project.

Presentations on data gathered have been presented in 2006 and 2007 at Experimental Biology Annual Meeting and at statewide *Health Quest Conference* in August 2007.

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Publication in progress that will be submitted to the *Journal of the American Dietetic Association: A Model for Integrating Nutrition Education with Health Risk Screening Assessments: The University of New Hampshire Young Adult Health Risk Screening Initiative* (Burke, JD, Reilly, RA, Lofgren, IE, & Morrell, J.S.)

**New Hampshire Folic Acid and Multivitamin Project:** Currently part of a working group that is developing a research project that will investigate folic acid status in UNH college women. The New Hampshire Department of Health and Human Service (DHHS) has received funding from and March of Dimes and has requested that UNH Health Promotion and Nutritional Sciences be involved in this research with a anticipated start date of February 2008.
Catherine Violette

Catherine A. Violette, Ph.D., R.D., L.D.
Extension Professor and Extension Specialist, Food and Agriculture
University of New Hampshire Cooperative Extension

Education:
Ph.D. in Nutrition, The Pennsylvania State University, University Park, PA
M.S. in Human Development (Food and Nutrition), University of Maine, Orono
B.S. in Food and Nutrition, University of Maine, Orono
B.S. in Child Development, University of Maine, Orono

Experience:
Extension Professor and Extension Specialist, Food and Agriculture
University of New Hampshire Cooperative Extension (1986 to present)
80% Cooperative Extension Appointment:
• Provide statewide leadership for UNH Cooperative Extension’s food safety education programming.
20% Teaching Appointment in the Molecular, Cellular, and Biomedical Sciences Department (since 1991):
• Teach/Co-Teach Nutr 610 – Nutrition Education and Counseling. Fall Semester. Enrollment varies from 45 to 90 students.
• Serve on graduate committees. Proctor UNH Dietetic Interns and nutrition undergraduate students’ field experience with UNH Cooperative Extension.
Extension Agent, University of Maine Cooperative Extension (1980-1986)
Community Nutritionist, Mid-Maine Medical Center, Waterville, Maine (1978-9)

Research/Program Support:
• Food Safety from Farm and Garden to Preschool. Subaward to UMass Amherst grant. USDA, NIFSI, Oct. 2011-Sept. 2014. $48,966.
• Regional Hatch Project. NE 1039: Changing the Health Trajectory for Older Adults through Effective Diet and Activity Modifications. Objective 1, Exp 2. 2009-2014. $7500, 2010.
• Whole Grain Foods: Developing a Curriculum With and for Older Adults.2007-2008. Funded by the Associate Vice President’s Outreach Scholarship Competition at UNH for $7,000. Co-Principle Investigators: Catherine Violette and Dr. Alison Paglia, UNH-Manchester and supported by community organizations: Hillcrest Terrace Retirement Community and Senior Services Department, City of Manchester, NH.
• Garden to Table: Food Safety Practices for Home Gardeners - Subcontract to a five-state New England 2015 Nutrition Program Review – p. 128
Nutrition Program Review

- New Hampshire Food Safety Programs - From Farm to Table (PI) Funded by: Cooperative State Research, Education, and Extension Service. $30,000 for FY 1999-2000.

Selected Publications and Presentations:
- Whole Grains, Leafy Greens, Biomarkers, and Eating Behavior: A Multistate Collaboration on a Healthy Aging Success Story. Symposium Co-presented with Dr. Mark Kantor, University of Maryland, at the Society of Nutrition Education Annual Meeting, July 26, 2010 in Reno, NV.

Selected Professional Committees, Professional Development and Certifications:
- UNH Research and Engagement Academy, 2011.
- UNH Faculty Instructional Technology Summer Institute, 2010.
- UNH Outreach Scholars Academy, 2007.
- Registered Dietitian, 1978-present; Licensed Dietitian (NH) 2003 to present.
b. List faculty teaching assignments (courses & credit hours per semester – 5 years)

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<tr>
<th>Course</th>
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<td>NUTR 400</td>
<td>Nutrition in Health and Well Being, 4 cr</td>
<td>Morrell 2010-2014</td>
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<td>Prof Perspect Nutrition, 1 cr</td>
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<td>Nutrition Exercise &amp; Sports, 4 cr</td>
<td>Bobilya 2010-2013</td>
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<td>NUTR 550</td>
<td>Food Science: Principles &amp; Practice, 4 cr</td>
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<td>Career Development in Dietetics, 1 cr</td>
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<td>Nutritional Biochemistry, 4 cr</td>
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<td>Undergraduate Teaching Experience, 1-2 cr</td>
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<td>Nutritional Assessment, 4 cr</td>
<td>Janson-Sand 2010, 2011</td>
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<tr>
<td>NUTR 730</td>
<td>From Seed to Sea: Examining Sustain. Food Systems, 4 cr</td>
<td>Burke 2014</td>
</tr>
</tbody>
</table>

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c. List external grants awarded to faculty, including agency, dollar amount, and students supported (5 years)

Gale Carey – (2010-2013) - USDA, UNH Ag. Exp. Station, PI, “Preventing Weight Gain in College-Aged Adults”, multi-state project, $60,000

Gale Carey – (2010-2013) - USDA, UNH Ag. Exp. Station, PI, “Obesity and the Environment”, $30,000. Also provided 2 summers of support for graduate student.

Gale Carey – (2012) - NIEHS Travel Award, PI, NIEHS Obesity/Diabetes/Metabolic Syndrome Meeting, $700

Joanne Curran-Celentano (2009-2014) – Changing the Health Trajectory for Older Adults through effective diet and activity modification USDA Multistate Project ($20,000)

Joanne Curran-Celentano (2010-2012) – NIH-INBRE – The influence of body mass index on changes in macular pigment, serum carotenoids and C-reactive protein ($42,358)

Joanne Curran-Celentano (2010-2014) – Evaluation of the physiochemical properties, carotenoid content and sensory qualities of cheese from milk of pasture-fed versus TMR-fed Jersey cows USDA – HATCH ($40,000)

Joanne Curran-Celentano (2012-2015) – The effect of natural lutein esters on visual performance Collaboration with University of Georgia Biophysiology Research Lab ($63,000)

Debbie Luppold (2009) Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Family Nutrition Program, $1,548,166
Debbie Luppold (2010) Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $1,735,182

Debbie Luppold (2011) Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $965,806-(change in federal funding of SNAP-Ed)

Debbie Luppold (2012) Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $999,288

Debbie Luppold (2013) Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $734,011

Debbie Luppold (2014) Co-Investigator, USDA Food and Nutrition Service and NH Food Stamp Program, Supplemental Nutrition Assistance Program Education Plan, $949,649


d. List the number of articles—Number of Articles, books, presentations, other scholarly or creative work, and awards over the past 5 years.

Since 2009, Nutrition program faculty have published 25 articles, 8 books/book chapters, and 8 creative and scholarly works including videos and test question banks, while presenting at nearly 150 professional and community venues.

Nutrition Program faculty have been honored with seven awards over the past 5 years. These include:

- Joanne Curran-Celentano – UNH Public Service Award (2015)
- Joanne Burke – Academy of Nutrition and Dietetics’ Practice Group Hunger and Nutrition Environmental “Excellence in Hunger and Environmental Nutrition” Award (2012)
- Joanne Burke, UNH Thomas W. Haas Professor in Sustainable Food Systems (2013).
- Joanne Burke Faculty Award UNH President’s Commission on the Status of Women, Faculty Award (2011)
- Katherine Lockwood – First Class Medal of Valor (2012)
- Debbie Luppold – Maynard and Audrey Heckel Extension Educator Fellowship Award (2011)
- Jesse Stabile Morrell – COLSA Excellence in Teaching Award (2010)
e. List thesis/dissertation titles and faculty chairs (5 years)

Gale Carey


Joanne Curran Celentano


M.S. Thesis Chair: Katherine Rocheford, *Whole grain intake following a education intervention in college students*, 2010.

M.S. Thesis Chair: Amy Beliveau, *Variation in carotenoids and retinol in milk and cheese from Jersey cows at an organic dairy compared to a conventional dairy over a pasture season*, 2012.

M.S. Thesis Chair: Kristin Davis, *Increase in knowledge and whole grain intake following a 3 session intervention in older adults*, 2014.
f. Student enrollment figures: number of majors and number of credit hours generated annually (5 years)

<table>
<thead>
<tr>
<th></th>
<th>2009-10</th>
<th>2010-11</th>
<th>2011-12</th>
<th>2012-13</th>
<th>2013-14</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of majors</td>
<td>269</td>
<td>315</td>
<td>296</td>
<td>267</td>
<td>270</td>
</tr>
<tr>
<td>Number of credit hours generated annually</td>
<td>6678</td>
<td>6995</td>
<td>7256</td>
<td>7093</td>
<td>6846</td>
</tr>
</tbody>
</table>

g. Program Handbook

The UNH Nutrition Program Handbook can be found online at:

**i. Student and Alumni/ae survey results**

UNH’s DPD Director sends a survey to all *Dietetics Option* graduates, once they have completed their internships. The survey asks how well prepared they were for their internship in clinical and foodservice competencies and asks them to compare themselves to fellow interns. They are also asked about their overall perception of UNH in their preparation. Response rate is typically 90%. Results of the surveys demonstrate that an average of 91% of students indicate they were very well-prepared academically for their internship experience.

### Table: % Indicating that they were very well prepared academically

<table>
<thead>
<tr>
<th>Year of Graduation</th>
<th>2010</th>
<th>2011</th>
<th>2012</th>
<th>2013</th>
<th>2014</th>
<th>4 yr Ave</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Indicating that they were very well prepared academically</td>
<td>80%</td>
<td>100%</td>
<td>100%</td>
<td>84%</td>
<td>Pending</td>
<td>91%</td>
</tr>
</tbody>
</table>

Concurrently, the UNH DPD Director also sends a survey to the Internship Directors, who are asked to rate UNH students on their overall preparation for the internship. Each year this represents 30-35 graduates. Internship Directors report that nearly ¾ of UNH graduates are very well prepared for their internships, with the remainder adequately prepared. Anecdotal information received by UNH’s DPD Director reveals that certain internships seek out UNH students because of their excellent preparation.

### Table: Very Well Prepared vs. Adequately Prepared

<table>
<thead>
<tr>
<th>Year of Graduation</th>
<th>Very Well Prepared</th>
<th>Adequately Prepared</th>
<th>Barely Prepared</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010</td>
<td>66%</td>
<td>34%</td>
<td>0%</td>
</tr>
<tr>
<td>2011</td>
<td>68%</td>
<td>32%</td>
<td>0%</td>
</tr>
<tr>
<td>2012</td>
<td>86%</td>
<td>14%</td>
<td>0%</td>
</tr>
<tr>
<td>2013</td>
<td>65%</td>
<td>35%</td>
<td>0%</td>
</tr>
<tr>
<td>2014</td>
<td>Pending</td>
<td>Pending</td>
<td>Pending</td>
</tr>
<tr>
<td>4yr Ave</td>
<td>71%</td>
<td>29%</td>
<td>0%</td>
</tr>
</tbody>
</table>

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j. Draft Floor Plan for Nutrition Research/Teaching Suite