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## **EDUCATION**

PhD, Foodservice Systems Management, Minor: Organizational Behavior, The Ohio State University, 1985

MS, Food, Nutrition and Institution Administration, Oklahoma State University, 1977

Dietetic Internship, Indiana University School of Medicine, 1976

BS, Food, Nutrition and Institution Administration, Oklahoma State University, 1975

Credentials: Registered Dietitian (RD), Certified Professional-Food Safety (CP-FS), School Foodservice Nutrition Specialist (SNS), ServSafe certified

## **PROFESSIONAL EXPERIENCE**

6/2015-present	Principle, Sneed Consulting
12/2013-present	Special Government Employee, Invited Member, Risk Communication Committee Advisory Committee, Food and Drug Administration, Silver Springs, MD (entails 1-3 meetings per year)
8/2014-6/2015	Research Professor, Department of Hospitality Management and Dietetics, Kansas State University (half-time)
10/2011-8/2014	Professor and Department Head, Department of Hospitality Management and Dietetics, Kansas State University [Retired]
1/2009-8/2011	Food Safety Specialist, Office of Food Safety, Food and Nutrition Service, U.S. Department of Agriculture
2/2008-1/2009	Manager, Research Support Services, College of Arts & Sciences, Oklahoma State University
2000-2008	Consultant, Sneed Consulting
8/2003-5/2007	Professor with tenure, Director of Graduate Education, Hotel, Restaurant, and Institution Management, Iowa State University
8/2000-8/2003	Associate Professor with tenure, Director of Graduate Education, Hotel, Restaurant, and Institution Management, Iowa State University

- 9/1999-6/2000 Associate Professor with tenure, Department of Nutrition & Food Management, Oregon State University
- 1998-2007 Editor, *Journal of Child Nutrition & Management*
- 8/1994-7/1999 Director, School of Family and Consumer Studies, Associate Professor with tenure, Kent State University, Kent, OH.
- 6/1991-7/1994 Director, Division of Applied Research, National Food Service Management Institute, and Research Associate Professor, University of Southern Mississippi, Hattiesburg, MS. Project budgets managed during tenure as director: \$334,020; \$385,930; \$484,602; and \$537,370.
- 8/1986-5/1991 Assistant Professor, Department of Nutrition and Food Sciences, The University of Tennessee, Knoxville, TN. Appointment: 100% Resident Instruction
- 8/1985-7/1986 Assistant Professor, Department of Food and Nutrition, The University of Georgia, Athens, GA. Appointment: 50% Resident Instruction, 50% Agricultural Experiment Station.
- 1984-85 Director, Examination Development, Assessment Learning Systems, Columbus, OH.
- 1981-92 Consultant, Produce Marketing Association (1992), Hartco, Oneida, TN (1990), Assessment Learning Systems (1985-1989), The Copper Cellar Corporation (1989), University of Central Arkansas Department of Home Economics (1988-present), Farragut Health Care Center and Lake City Health Care Center (1988), Van Nostrand Reinhold (1988), MacMillan Publishing Company (1988), Oklahoma State Department of Vocational and Technical Education Evaluation and Testing Unit (1983) and Curriculum Materials and Instruction Center (1982), The Ohio State University Cooperative Extension Service (1982), F & R Lazarus Federated Department Stores (1982), Allied Institutional Distributors (1981), and five extended care facilities (1981).
- 1981-84 Graduate Teaching Associate, School of Home Economics, The Ohio State University, Columbus, OH.
- 1982-83 Hazel Williams Lapp Fellow, School of Home Economics, The Ohio State University, Columbus, OH.
- 1978-81 Assistant Professor and Nutrition Specialist, Oklahoma State University, Stillwater, OK. Appointment: 75% Cooperative Extension, 25% Research.

1976-78 Staff Assistant, Nutrition, Oklahoma State University Cooperative Extension Service, Stillwater, OK.

### **HONORS, AWARDS, AND RECOGNITION**

2007	NSF International Lifetime Achievement Award for Food Safety Education and Research
2006	Silver Friend of Child Nutrition, Foodservice Achievement Management Excellence (FAME) Award
2004	Scholarship and the Discovery/Engagement Award, Iowa State University Extension
1996	Kathleen Stitt Best Paper Award. <i>School Food Service Research Review</i> , American School Food Service Association
1993	New Leader Award. The Ohio State University Home Economics Alumni Association
1991, 1992	Recognition of Service Award. The American Dietetic Association
1982-83	Hazel Williams Lapp Fellowship. The Ohio State University
1982	Major Helen B. Gearin Scholarship. The American Dietetic Association Foundation
1975	Daisy I. Purdy Award. Oklahoma State University

### **GRANT PROPOSALS/CONTRACTS**

#### **External Agencies (funded)**

Roberts, K., Sneed, J., Sauer, K., Kwon, J., & Shanklin, C. Center of Excellence for Food Safety Research in Child Nutrition Programs. U.S. Department of Agriculture, Food and Nutrition Services, 2013-2015, \$1,600,000.

Sneed, J., Sauer, K., & Roberts, K. Impact of food safety messages on the food handling behaviors of parents of young children. U.S. Department of Agriculture, Food and Nutrition Services through an interagency agreement with Food Safety and Inspection Service. 2012-2014, \$500,000.

Arendt, S. W., Sneed, J., & Strohbehn, C.H. Motivators of retail foodservice employees to follow safe food handling practices. U.S. Department of Agriculture, Cooperative States Research, Education, and Extension Service Integrated Research, Education, and Extension Competitive Grants Program—National Integrated Food Safety Initiative, \$502,000, 2007-2010, Co-PI.

Sneed, J., Strohbehn, C., & Beattie, S. Impact of employee training on mitigating contamination in retail foodservice operations. U.S. Department of Agriculture, Cooperative State Research, Education, and Extension Service Integrated Food Safety Initiative, \$532,224, September 2005-2008, Co-PI.

Gilmore, S.A., Sneed, J., & Strohbehn, C.H. Food safety practices and HACCP implementation in assisted living for the elderly. U.S. Department of Agriculture, Cooperative State Research, Education, and Extension Service Integrated Research, Education, and Extension Competitive Grants Program—National Integrated Food Safety Initiative, 2002-2005, \$545,960.

Sneed, J. (PI) & Henroid, D. (Co-PI) Mentoring Model for HACCP Implementation in School Foodservice Operations. U.S. Department of Agriculture, Cooperative State Research, Education, and Extension Service Integrated Research, Education, and Extension Competitive Grants Program—National Integrated Food Safety Initiative, 2001-2004, \$469,911 (funded)

Hwang, J., (PI) Sneed, J. (Co-PI) Comparison of Productivity between Central and Conventional School Food Production Systems. Hubert Humphrey Research Grant, School Food Service Foundation, 2001, \$2,500.

Sneed, J. Development of financial management competencies for entry- and advanced-level dietitians, Food Service Systems Management Education Council, 1990, \$1,000.

Sneed, J. Evaluation of work experience in credentialing dietary managers. Assessment Learning Systems, Inc., Columbus, OH, 1985-86, \$2700.

### **University Sources (funded)**

Sharma, A., & Sneed, J. Impact of entrepreneurial activity in small hotels and restaurants on economic development of Tanzania. University Research Grant, 2004-2005, \$16,000.

Henroid, D., & Sneed, J. Hazard Analysis Critical Control Point (HACCP) training for foodservice professionals through distance education, WOI funds, 2004-2005, \$37,000.

Sneed, J. Cross-cultural training needs and practices in the hotel industry. Hal and Alma Reagan Endowment Fund. College of Human Ecology, UTK, 1990-1991, \$1,000.

Sneed, J. A study of language, culture, and foodservice in France. College of Human Ecology, UTK, 1989, \$1,000.

Interdisciplinary Summer Institute in France. UTK Faculty Professional Development Grant written by Karen Levy with sections contributed by faculty, 1989, \$10,000 total, \$1,000 each faculty.

### **Extramural Noncompetitive Support**

Sneed, J., & Story, C. Emergency preparedness needs assessment of centralized school foodservice and warehousing operations. National Food Service Management Institute, The University of Mississippi (Cooperative Agreement with U.S. Department of Agriculture Food and Nutrition Service). 2005-2006, \$26,587.

National Food Service Management Institute, The University of Mississippi with a subcontract to the University of Southern Mississippi (Cooperative Agreement with U.S. Department of Agriculture Food and Nutrition Service). As director of the Division of Applied Research from 1991 to 1995, I wrote and managed the research portion of the budget: \$334,020, \$385,930; \$484,602, and \$537,370.

### **PUBLICATIONS**

#### **Refereed Journal Articles**

Patten, E., Sneed, J., & Nwadike, L. (2018). Food Handling Practices and Food Safety Messaging Preferences of African American and Latino Consumers, *Journal of Human Sciences and Extension*, 1 (1), available online.

Sneed, J., Phebus, R., Duncan-Goldsmith, D., Milke, D., Sauer, K., Roberts, K.R., & Johnson, D. (2015). Consumer food handling practices lead to cross-contamination. *Food Protection Trends*, 35(1), 36-48.

Roberts, K.R., Sauer, K., Sneed, J., Kwon, J., Olds, D., Cole, K., & Shanklin, D. (2014). Analysis of school food safety programs based on HACCP principles. *Journal of Child Nutrition & Management*, 38(1), <http://schoolnutrition.org/5--News-and-Publications/4--The-Journal-of-Child-Nutrition-and-Management/Spring-2014/Volume-38,-Issue-1,-Spring-2014---Roberts,-Sauer,-Sneed,-Kwon,-Olds,-Cole,-Shanklin/>.

Olds, D. A., Roberts, K. R., Sauer, K. L., Sneed, J., & Shanklin, C. W. (2013). Efficacy of cooling beef taco meat and steamed rice in United States school foodservice operations. *Food and Nutrition Sciences*, 4, 735-740. doi:<http://dx.doi.org/10.4236/fns.2013.47094>

Roberts, K. R., Olds, D. A., Shanklin, C. W., Sauer, K., & Sneed, J. (2013). Cooling of foods in retail food establishments. *Food Protection Trends*, 33, 27-31.

Sharma, A., Sneed, J., & Beattie, S. (2012). Willingness to pay for safer foods in foodservice establishments. *Journal of Foodservice Business Research*, 15, 101-116.

Krishnamurthy, K., & Sneed, J. (2011). Cooling practices used in school foodservice. *Food Protection Trends*, 31, 828-833.

Strohbehn, C.H., Paez, P., Sneed, J., & Meyer, J. (2011). Mitigating cross contamination in four retail foodservice sectors. *Food Protection Trends*, 31, 620-630.

- Hwang, H.J., & Sneed, J. (2009). Comparison of centralized and conventional production systems in school districts using the analytic hierarchy process (AHP). *Journal of Foodservice Business Research*, 12(4), 384-402.
- Longley, C.H., & Sneed, J. (2009). Attitudes and perceptions of school foodservice directors about implementation of the school wellness policy. *Journal of Child Nutrition & Management*, 34(1), <http://www.schoolnutrition.org/Content.aspx?id=12519>.
- Longley, C.H., & Sneed, J. (2009). Impact of federal legislation on wellness policy formation in U.S. school districts. *Journal of the American Dietetic Association*, 109, 95-101.
- Arendt, S.W., & Sneed, J. (2008). Employee motivation for following food safety practices: Model development. *Food Protection Trends*, 28(10), 704-711.
- Strohbehn, C., Sneed, J., Paez, P., & Meyer, J. (2008). Hand washing frequencies and procedures used in retail food services. *Journal of Food Protection*, 71(8), 1641-1650.
- Sneed, J., & Strohbehn, C.H. (2008). Trends impacting food safety in retail foodservice: Implications for dietetic practice. *Journal of the American Dietetic Association*, 108, 1170-1177.
- Sharma, A., & Sneed, J. (2008, February). Performance analysis of small hotels in Tanzania. *Journal of Services Management*, pp. 83-100.
- Jirka, B.A., & Sneed, J. (2007). Commodity foods: Is it time for change? *Journal of Child Nutrition & Management*, 32(2), <http://docs.schoolnutrition.org/newsroom/jcnm/07fall/jirka/index.asp>.
- Story, C., Sneed, J., Oakley, C.B., & Stretch, T. (2007). Emergency preparedness needs assessment of centralized school foodservice and warehousing operations. *Journal of the American Dietetic Association*, 107, 2100-2104.
- Paez, P., Strohbehn, C.H., & Sneed, J. (2007). Developing benchmarks for handwashing in retail foodservice operations: A pilot study in delicatessens. *Food Protection Trends*, 27(2), 903-908.
- Sharma, A., Sneed, J., & Ravichandran, S. (2007). Spatial analysis of small hotel activity in Tanzania. *International Journal of Contemporary Management*, 19(7), 589-599.
- Sneed, J., & Henroid Jr., D. (2007). Impact of educational interventions on Hazard Analysis and Critical Control Point (HACCP) program implementation in Iowa schools. *The Journal of Child Nutrition & Management*, 31(1), <http://docs.schoolnutrition.org/newsroom/jcnm/07spring/sneed/index.asp>.

Sneed, J., Strohbehn, C.H., & Gilmore, S.A. (2007). Impact of mentoring on food safety practices and HACCP implementation in Iowa assisted-living facilities. *Topics in Clinical Nutrition*, 22(2), 162-174.

Hwang, H.J., & Sneed, J. (2007). Developing a performance criteria model for school foodservice: An application of analytic hierarchy process (AHP). *Journal of Hospitality and Tourism Research*, 31, 111-129.

Choi, W.S., & Sneed, J. (2006). Factors related to job satisfaction and intent to turnover for part-time student employees in university dining services. *Journal of Foodservice Management & Education*. Available at: [http://www.fsme.org/pdf/06/RevisedJulyJFSRE\\_Manuscript\\_2006\\_Woo-ikChoi%20final.pdf](http://www.fsme.org/pdf/06/RevisedJulyJFSRE_Manuscript_2006_Woo-ikChoi%20final.pdf)

Sneed, J., Oakley, C.B., & Ellis, J. (2006). State agency involvement in food safety training For Child Nutrition Programs. *Journal of Child Nutrition & Management*. Available at: <http://docs.schoolnutrition.org/newsroom/jcnm/06spring/sneed/index.asp>

Olds, D.A., Mendonca, A.F., Sneed, J., & Bisha, B. (2006). Influence of four retail foodservice cooling methods on the behavior of *Clostridium perfringens* ATCC 10388 in turkey roasts following heating to an internal temperature of 74°C. *Journal of Food Protection*, 69(1), 112-117.

Roberts, K., Barrett, B., & Sneed, J. (2005). Status of prerequisite and HACCP program implementation in Iowa and Kansas restaurants: Sanitarians' perspective. *Food Protection Trends*, 25, 694-700.

Cline, T.J., Sneed, J., & Skolmowski, J. (2005). Teenage foodservice workers: Are schools an appropriate setting for teaching food safety? *Journal of Child Nutrition & Management*, Available at: <http://docs.schoolnutrition.org/newsroom/jcnm/05spring/cline/index.asp>.

Olds, D. A., & Sneed, J. (2005). Cooling rates of chili using refrigerator, blast chiller, and chill stick cooling methods. *Journal of Child Nutrition & Management*, Available at: <http://docs.schoolnutrition.org/newsroom/jcnm/05spring/olds/index.asp>.

Lin, S.Y., & Sneed, J. (2005). University foodservice employees' food safety knowledge, attitudes, practices, and training. *Journal of Foodservice Management and Education*, [www.fsme.org/pdf/JFSR&E\\_Manuscript\\_2004002.pdf](http://www.fsme.org/pdf/JFSR&E_Manuscript_2004002.pdf).

Lin, S.Y., & Sneed, J. (2005). University foodservice managers' and employees perceptions of food safety training and managers' comparison of student and full-time employees food safety practices. *Journal of Foodservice Management and Education*, [www.fsme.org/pdf/JFSR&E\\_Manuscript\\_2004001.pdf](http://www.fsme.org/pdf/JFSR&E_Manuscript_2004001.pdf).

Strohbehn, C.H., Gilmore, S.A., & Sneed, J. (2004). Food safety practices and HACCP implementation: Perceptions of Registered Dietitians and dietary managers. *Journal of the American Dietetic Association*, 104, 1692-1699.

Sneed, J., Strohbehn, C., Gilmore, S.A., & Mendonca, A. (2004). Microbiological evaluation of foodservice contact surfaces in Iowa assisted living facilities. *Journal of the American Dietetic Association, 104*, 1722-1724.

Sneed, J., Strohbehn, C., & Gilmore, S.A. (2004). Food safety practices and readiness to implement Hazard Analysis Critical Control Point (HACCP) programs in assisted-living facilities in Iowa. *Journal of the American Dietetic Association, 104*, 1678-1683.

Henroid, D., Jr., Mendonca, A. & Sneed, J. (2004). Microbiological evaluation of food contact surfaces in Iowa schools. *Food Protection Trends, 24*, 682-685.

Hwang, J., & Sneed, J. (2004). Benchmarking financial performance in school foodservice. *Journal of Child Nutrition & Management*, Available at <http://docs.schoolnutrition.org/newsroom/jcnm/04spring/hwang/>.

Ellis, J.D., Sebranek, J., & Sneed, J. (2004). Iowa high school students' perceptions of food safety. *Food Protection Trends, 24*, 239-245.

Henroid, D., & Sneed, J. (2004). Readiness to Implement Hazard Analysis Critical Control Point (HACCP) Systems in Iowa schools. *Journal of the American Dietetic Association, 104*, 180-186.

Roberts, K., & Sneed, J. (2003). Status of prerequisite and HACCP program implementation in Iowa restaurants. *Food Protection Trends, 23*(10), 808-816.

Almanza, B., & Sneed, J. (2003). Food safety and HACCP in school foodservice. *The Journal of Child Nutrition & Management, 27*(1). Available at: <http://docs.schoolnutrition.org/newsroom/jcnm/03spring/almanza/>

Sneed, J., & Henroid, D., Jr. (2003). HACCP implementation in school foodservice: Perspectives of foodservice directors. *The Journal of Child Nutrition & Management, 27*(1). Available at: <http://docs.schoolnutrition.org/newsroom/jcnm/03spring/sneed/>

Youn, S., & Sneed, J. (2003). Implementation of HACCP and prerequisite programs in school foodservice. *Journal of the American Dietetic Association, 103*, 55-60.

Youn, S., & Sneed, J. (2002, Fall). Training and perceived barriers to implementing food safety practices in school foodservice. *The Journal of Child Nutrition & Management, 26*, <http://docs.schoolnutrition.org/newsroom/jcnm/02fall/youn/>

Giampaoli, J., Cluskey, M., & Sneed, J. (2002, Spring). Food safety practices of employees in school foodservice. *The Journal of Child Nutrition & Management, 26*, <http://www.asfsa.org/childnutrition/jcnm/02spring/giampaoli2/>



Giampaoli, J., Sneed, J., Cluskey, M., & Koenig, H. (2002, Spring). School foodservice directors' attitudes and perceived challenges to implementing food safety and HACCP programs. *The Journal of Child Nutrition & Management*, 26, <http://www.asfsa.org/childnutrition/jcnm/02spring/giampaoli1/>

Sneed, J., & Scheule, B. (2001). Teaching leadership in hospitality management programs: A model for learning from leaders. *Journal of Hospitality & Tourism Education*, 14(2), 34-37.

Sneed, J. (2001). Perspectives of experienced school foodservice directors on central foodservice systems. *The Journal of Child Nutrition & Management*, 25, 36-42.

Scheule, B., & Sneed, J. (2001). From farm to fork: Critical control points for food safety. *Journal of Nutrition in Recipe & Menu Development*, 3(2), 3-23.

DeMicco, F.J., Sneed, J., & Bierbauer, D. (2000). The link between Child Nutrition Programs and learning. *The Journal of Child Nutrition & Management*, 24, 61-64.

Sneed, J., Scheule, B., & Gregoire, M.B. (1999). Implementing nutrition integrity in Child Nutrition Programs: Implications for dietetic practitioners and educators. *Topics in Clinical Nutrition*, 15 (1), 1-9.

Sneed, J., & DeMicco, F. (1999). Research: The underpinning of a profession. *The Journal of Child Nutrition & Management*, 23, 59-60.

Sneed, J., & Scheule, B. (1999). Evaluation of the *Keys to Excellence: Standards of practice for nutrition integrity*. *The Journal of Child Nutrition & Management*, 23, 86-90.

Bennett, J.M., & Sneed, J. (1999). Practice competencies for entry-level professionals in the field of aging. *Educational Gerontology*, 25, 305-315.

Unklesbay, N., Sneed, J., & Toma, R. (1998). Students' attitudes, practices, and knowledge of food safety. *Journal of Food Protection*, 61, 1175-1180.

Sneed, J., & Gregoire, M. B. (1998). Downboard thinking: What are our next moves? *Journal of the American Dietetic Association*, 98, 860-862.

Conklin, M. T., & Sneed, J. (1997). Roles and responsibilities of Nutrition Education and Training Program Personnel. *Journal of Nutrition Education*, 29(2), 98-102.

Gregoire, M.B., Sneed, J., & Conklin, M. (1996). Is it time to recognize advanced-level practice in school nutrition services? *School Food Service Research Review*, 20, 1-6.

Heiman, R., & Sneed, J. (1996). Accreditation of hospitality management programs: An evaluation. *Hospitality & Tourism Educator*, 8(1), 61-64.

- Sneed, J., & Heiman, R. (1995). What program and student characteristics do recruiters consider most important? *Hospitality & Tourism Educator*, 7(4), 47-49.
- Sneed, J., & Gregoire, M.B. (1995). Nutrition in Child Nutrition Programs: Implications for recipe and menu development. *Journal of Nutrition in Recipe & Menu Development*, 1(3), 15-25.
- Briley, M.E., & Sneed, J. (1995). Annotated bibliography: Food and nutrition in child care settings. *School Food Service Research Review*, 19, 37-39.
- Conklin, M.T., Sneed, J., & Martin, J. (1995). Preparing child nutrition professionals for the 21st century. *School Food Service Research Review*, 19, 6-13. (Received the 1996 Kathleen Stitt Best Paper Award, American School Food Service Association.)
- Gregoire, M.B., & Sneed, J. (1994). Standards for nutrition integrity. *School Food Service Research Review*, 18, 106-111.
- Gregoire, M.B., & Sneed, J. (1994). Competencies for district school nutrition directors/supervisors. *School Food Service Research Review*, 18, 89-100.
- Yadrick, K., & Sneed, J. (1994). Nutrition services for children with developmental disabilities and chronic illnesses in education programs. *Journal of the American Dietetic Association*, 94, 1122-1128.
- Nettles, M.F., & Sneed, J. (1994). Resources for the professional and the public related to Child Nutrition Programs. *Topics in Clinical Nutrition*, 9(4), 61-65.
- Sneed, J., Gregoire, M.B., & Cline, T.J. (1994). Nutrition integrity: Increasing the focus on nutrition in Child Nutrition Programs. *Topics in Clinical Nutrition*, 9(4), 30-36.
- Gregoire, M.B., & Sneed, J. (1994). Continuing education needs of district school nutrition directors/supervisors. *School Food Service Research Review*, 18, 16-22.
- Sneed, J., & Williams, M.A. (1993). Productivity in food service: Annotated bibliography. *School Food Service Research Review*, 17, 133-138.
- Sneed, J., & White, K.T. (1993). Continuing education needs of managers in school food service. *School Food Service Research Review*, 17, 103-108.
- Gregoire, M.B., Sneed, J., & Martin, J. (1993). School food service: a look to the future. *Hospitality Research Journal*, 17, 175-191.
- Gregoire, M.B., & Sneed, J. (1993). Barriers, research needs, and training needs related to procurement and implementation of the Dietary Guidelines for Americans in Child Nutrition Programs. *School Food Service Research Review*, 17, 46-49.

Sneed, J., Gregoire, M.B., & Martin, J. (1993). Developing a philosophy statement for food procurement in Child Nutrition Programs. *School Food Service Research Review*, 17, 3-6.

Sneed J., & White, K.T. (1993). Development and validation of competency statements for managers in school food service. *School Food Service Research Review*, 17, 50-61.

White, G., Sneed, J., & Martin, J. (1992). School food service in the year 2000 and beyond. *School Food Service Research Review*, 16, 101-106.

Sneed, J., Burwell, E.C., & Anderson, M. (1992). Development of financial management competencies for entry-level and advanced-level dietitians. *Journal of the American Dietetic Association*, 92, 1223-1229.

Gamio, M.O., & Sneed, J. (1992). Cross-cultural training practices and needs in the hotel industry. *Hospitality Research Journal*, 15(3), 13-26.

Gilbert, N.M., & Sneed, J. (1992). Organizational culture: Does it affect employee and organizational outcomes. *Journal of the Canadian Dietetic Association*, 53, 155-158.

Smith, E.R., Weathersby, S., Sneed, J. & White, K.T. (1992). Participation in Child Nutrition Programs: Annotated bibliography. *School Food Service Research Review*, 16, 53-60.

Sneed, J. (1992). Continuing education needs of school food service supervisors. *School Food Service Research Review*, 16, 23-28.

Sneed, J., & Holdt, C.S. (1991). Many factors influence college students' eating patterns. *Journal of the American Dietetic Association*, 91, 1380.

Henry, M.A., & Sneed, J. (1991). AIDS: A Management Concern. *School Food Service Research Review*, 15, 6-10.

Sneed, J., & Carruth, B.R. (1991). Approved preprofessional practice programs: What selection criteria are most important? *Journal of the American Dietetic Association*, 91, 950-953.

Sneed, J., & Burkhalter, J.P. (1991). Marketing nutrition in restaurants: A survey of current practices and attitudes. *Journal of the American Dietetic Association*, 91, 459-462.

Sneed, J., & Herman, C.M. (1990). Job characteristics, organizational commitment, and job satisfaction of hospital foodservice employees. *Journal of the American Dietetic Association*, 90, 1072-1078.

Carruth, B.R., & Sneed, J. (1990). Selection criteria: What do dietetic internship directors consider most important? *Journal of the American Dietetic Association*, 90, 999-1001.

Duke, K.M., & Sneed, J. (1989). Administering an employee attitude survey in a university foodservice department. *NACUFS Journal*, 14, 12-15.

Hubbs, K., & Sneed, J. (1989). Nutrition attitudes and food consumption behavior of college students in a university foodservice operation. *NACUFS Journal*, 14, 24-28.

Duke, K.M., & Sneed, J. (1989). A research model for relating job characteristics to job satisfaction of university foodservice employees. *Journal of the American Dietetic Association*, 89, 1087-1091.

Sneed, J. (1988). Job characteristics and job satisfaction of school food service employees. *School Food Service Research Review*, 12, 65-68.

Sneed, J. (1988). Evaluating sources of employee feedback in foodservice. *Journal of the American Dietetic Association*, 88, 1585-1586.

Sneed, J., & Carruth, B.R. (1988). Accountability in education: Assessing program outcomes. *Hospitality Education & Research Journal*, 12(1), 21-29.

Sneed, P.J., D'Costa, A.G., & Vivian, V.M. (1987). Evaluating work experience in selection of dietary managers. *Journal of the American Dietetic Association*, 87(5), 637-639.

Sneed, P.J., Vivian, V.M., & D'Costa, A.G. (1987). Work Experience as a predictor of performance: A validation study. *Evaluation and the Health Professions*, 10(1), 42-57.

Sneed, P.J., Ebro, L.L., Henrickson, R.L., & Claypool, P.L. (1983). Collagen in quickbreads. *Journal of the American Leather Chemists Association*, 78, 19-25.

Henrickson, R.L., Ebro, L.L., & Sneed, P.J. (1980). Hide collagen as a food. *Journal of the American Leather Chemists Association*, 75, 464-470.

### **Books**

Sneed, J. *A guide to centralized foodservice systems*. (2002). University, MS: The National Food Service Management Institute.

Sneed, J., & Kresse, K.H. (1989). *Understanding Foodservice Financial Management*. Rockville, MD: Aspen Publishers.

### **Book Chapters**

Roberts, K.R., Halbrook, B.H., & Sneed, J. Legislative process, regulatory trends, and associations. In B. Almanza & R. Ghiselli (Eds.), *Food safety: Researching the hazard in hazardous foods* (pp. 99-122). Waretown, NJ: Apple Academic Press Inc.

Sauer, K., & Sneed, J. Food safety in schools. In B. Almanza & R. Ghiselli (Eds.), *Food safety: Researching the hazard in hazardous foods* (pp. 323-340). Waretown, NJ: Apple Academic Press Inc.

Sneed, J., & Sauer, K. Food safety. In D.C. Wiley and A.C. Cory (Eds.), *Encyclopedia of School Health* (pp. 240-242). Los Angeles: Sage Reference.

Schweitzer, D., & Sneed, J. Facility Design for School Foodservice. (2006). In J. Martin and C. Oakley, *Managing Child Nutrition Programs: Leadership for excellence*. Gaithersburg, MD: Aspen Publishers, in press.

Sneed, J. (2006). Food safety. In H. Frumkin, R. Geller, I. L. Rubin & J. Nodvin (Eds.), *Safe and healthy school environments* (pp. 207-217). New York: Oxford University Press.

Sneed, J., & Gregoire, M.B. (2003). Research in foodservice management. In E.R. Monsen (Ed.), *Research: Successful approaches*. 2<sup>nd</sup> Edition. Chicago: The American Dietetic Association.

Olds, D.A., & Sneed, J. (2005). Influence of four retail foodservice cooling methods on the behavior of *Clostridium perfringens* ATCC 10388 in turkey roasts following heating to an internal temperature of 74°C. In *Advances in Hospitality and Tourism Research, Proceedings of the Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*.

Olds, D.A., & Sneed, J. (2005). Cooling rates of chili using refrigerator, blast chiller, and chill stick cooling methods. In *Advances in Hospitality and Tourism Research, Proceedings of the Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*.

Gilmore, S.A., Sneed, J., & Strohbahn, C.H. (2003). Food handling practices of residents in assisted-living facilities. In A Supplement to the *Journal of the American Dietetic Association*, 103(3), A-102.

Roberts, K.R., Hwang, J., & Sneed, J. (2002). Factors influencing restaurant decisions of airline travelers. In *9<sup>th</sup> Recent Advances in Retailing & Services Science Conference*. Sponsored by the European Institute of Retailing and Services Studies. Heidelberg, Germany.

Roberts, K.R., & Sneed, J. (2002). A gap analysis of Hazard Analysis Critical Control Point (HACCP) prerequisite programs for independent restaurants in Iowa, pp. 475-477. In *Advances in Hospitality and Tourism Research, Proceedings of Seventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Houston: Conrad N. Hilton College, University of Houston.

## **REFEREED PRESENTATIONS AT PROFESSIONAL MEETINGS**

### International

Olds, D., Mendonca, A. F., Sneed, J., & Bisha, B. (2005). Influence of four retail foodservice cooling methods on the behavior of *Clostridium perfringens* ATCC 10388 in turkey roasts following heating to an internal temperature of 74°C. International Association for Food Protection - 92nd Annual Meeting, Baltimore, MD, August 2005.

Hwang, J. H., & Sneed, J. (2005). Developing a performance criteria model for school foodservice: An application of Analytic Hierarchy Process (AHP). Annual Conference of the International Council on Hotel, Restaurant, and Institution Education, Las Vegas, Nevada, July, 2005.

Sharma, A., & Sneed, J. (2003). Safety and Security – Strategic Decision Making in the Tourism Industry. Presentation for the Africa Travel Association's Annual Congress, May 2003 – Lusaka and Livingstone, Zambia.

Roberts, K.R., Hwang, J., & Sneed, J. (2002). Factors influencing restaurant decisions of airline travelers. *9<sup>th</sup> Recent Advances in Retailing & Services Science Conference*. Sponsored by the European Institute of Retailing and Services Studies. Heidelberg, Germany.

Sneed, J., & Bartolini, W. (2000). Using Industry Advisory Boards to Enhance Hospitality Management Programs. Asia Pacific Tourism Association Sixth Annual Conference, Phuket, Thailand, June, 2000.

Gamio, M.O., & Sneed, J. (1991). Cross-cultural training needs and practices in the hotel industry. Annual Conference of the Council on Hotel, Restaurant, and Institutional Education, Houston, TX.

### National

Sneed, J. Sauer, K., Roberts, K., & Duncan-Goldsmith, D. (2013). Impact of food safety messages on the food handling behaviors of parents of young children. Special Session: New Insights on Consumer Food Handling Behavior, American Marketing Association's Marketing & Public Policy, Washington DC, June 1.

Sneed, J., Strohbahn, C.H., Meyer, J., & Paez, P. (2010). Mitigating Cross contamination in the food flow. 2010 Food Safety Education Conference. Atlanta, GA. March.

Strohbahn, C.H., Paez, P., Meyer, J., & Sneed, J. (2010). Improving handwashing behaviors in four retail foodservice sectors. 2010 Food Safety Education Conference. Atlanta, GA. March.

Sneed, J., Sharma, A., & Beattie, S. (2006). Restaurant consumers' concern for food safety and their willingness to pay extra for food safety. 2006 Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges. Denver, CO, September.

Sneed, J., Strohbahn, C.H., & Gilmore, S.A. (2006). Food safety practices and HACCP implementation in assisted living for the elderly. 2006 Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges. Denver, CO, September.

Sneed, J., & Henroid, Jr., D.H. (2006). Mentoring model for HACCP implementation in school foodservice. 2006 Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges. Denver, CO, September.

Arendt, S. W., & Sneed, J. (2006). Motivators for college-age foodservice employees to follow safe food handling practices. 2006 Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges. Denver, CO, September.

Strohbahn, C.H., Sneed, J., Gilmore, S.A., & Henroid, Jr., D.H. (2006). Food safety educational materials for foodservice staff and residents in schools and assisted-living facilities for the elderly. 2006 Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges. Denver, CO, September.

Olds, D.A., & Sneed, J. (2005). Influence of four retail foodservice cooling methods on the behavior of *Clostridium perfringens* ATCC 10388 in turkey roasts following heating to an internal temperature of 74°C. Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Myrtle Beach, SC, January.

Olds, D.A., & Sneed, J. (2005). Cooling rates of chili using refrigerator, blast chiller, and chill stick cooling methods. Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Myrtle Beach, SC, January.

Olds, D., & Sneed, J. (2004). Cooling meat products in foodservice: Time, temperature, and microbiological growth. *Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*, Houston, TX, January.

Roberts, K.R., & Sneed, J. (2002). A gap analysis of Hazard Analysis Critical Control Point (HACCP) prerequisite programs for independent restaurants in Iowa, Seventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston: Conrad N. Hilton College, University of Houston.

Henry, M., Casper, C., Bubenzer, D., & Sneed, J. (1997). Responsibility-centered management at the department levels. Fifth AAHE Conference on Faculty Roles and Rewards. San Diego, CA. January.

Conklin, M., Sneed, J., & Gregoire, M. (1994). Child Nutrition Program development in the 21st century. Annual National Meeting of the American School Food Service Association, St. Louis, MO.

Sneed, J., & Gregoire, M. (1994). Role of nutrition education in achieving nutrition integrity in Child Nutrition Programs. Annual Meeting of the Society for Nutrition Education, Portland, OR.

Gilbert, N.M., & Sneed, J. (1991). Influence of organizational culture on turnover, absenteeism, productivity, organizational commitment, and job satisfaction in hospital foodservice. Annual Meeting of the Canadian Dietetic Association, St. John, New Brunswick, Canada.

Sneed, J., & Holdt, C.S. (1990). Factors influencing eating away from home decisions of college students. 73rd Annual Meeting of the American Dietetic Association, Denver, CO.

Burkhalter, J.P., & Sneed, J. (1990). Marketing nutrition in restaurants: A survey of current practices and attitudes. 73rd Annual Meeting of the American Dietetic Association, Denver, CO.

Holdt, C.S., & Sneed, J. (1990). Where are college students eating and how much do they spend for food? 73rd Annual Meeting of the American Dietetic Association, Denver, CO.

Herman, C.M., & Sneed, J. (1988). Job characteristics as related to organizational commitment and job satisfaction of hospital foodservice employees. 71st Annual Meeting of the American Dietetic Association, San Francisco, CA.

Sneed, P.J. (1987). Evaluation of sources of employee feedback in foodservice. 70th Annual Meeting of the American Dietetic Association, Atlanta, GA.

Duke, K.M., & Sneed, P.J. (1987). Job characteristics and job satisfaction of college foodservice employees. 70th Annual Meeting of the American Dietetic Association, Atlanta, GA.

Sneed, P.J., Vivian, V.M., & D'Costa, A.G. (1985). Work experience as evidence of competency in credentialing dietary managers. 68th Annual Meeting of the American Dietetic Association, New Orleans, LA.

Tolin, D.D., Stadler, J.A., Yadrick, M.K., Sneed, P.J., & Wilson, E.M. (1979). Lickin' the bowl: A home based nutrition education program for preschool children and their parents. Annual Meeting of the Society of Nutrition Education, San Francisco, CA.

Ebro, L.L., Sneed, P.J., Harris, J.D., & Claypool, P.L. (1979). Effect of food-grade collagen type and level on color, texture and flavor acceptance of beef loaves. 39th Annual Meeting of the Institute of Food Technologists, St. Louis, MO.

## **INVITED PRESENTATIONS TO PROFESSIONAL ORGANIZATIONS/GROUPS**

### **National**

Sneed, J. (2006). Cost of Implementing HACCP. Annual Meeting of the Association of School Business Officials International, Pittsburgh, PA. October 16, 2006.

Sneed, J. & Leer, S. (2006). Keys to food safety: Writing and implementing a school food safety program based on HACCP principles. Preconference Session, Annual National Conference of the Child Nutrition Association, Los Angeles, CA. July 15, 2006.



Sneed, J. & Leer, S. (2006). Keys to food safety: Writing and implementing a school food safety program based on HACCP principles. Preconference Session, Child Nutrition Industry Conference, Orlando, FL. January 14, 2006.

Sneed, J. & Ainsworth, C. (2005). Keys to food safety: Writing and implementing a school food safety program based on HACCP principles. 2005 State Agency Conference, The Shifting Sands of Child Nutrition, St. Petersburg, FL. December 10, 2005.

Sneed, J. Developing a HACCP Program. (2005). SFSPac Annual Meeting. Baltimore, MD. July 16, 2005.

Wohlsdorf-Arendt, S., & Sneed, J. (2005). Member Presentations/Roundtables on Financial Management Instructional Strategies: HRI 392—Final Project. 23rd Biennial Meeting of the Foodservice Systems Management Education Council, Boston, MA. April 2, 2005.

Sneed, J. (2005). Developing a HACCP Program. SFSPac Managers Meeting, Washington, DC. March 12, 2005.

Sneed, J. (2005). Developing a HACCP Program. Child Nutrition Industry Conference, Austin, TX. January 15, 2005.

Sneed, J., & Henroid, D. H., Jr. (2003). Building Your HACCP Program, 6-hour Preconference Session, Annual National Conference of the American School Food Service Association, Reno, NV. July 18, 2003.

Sneed, J. (2002). Centralized Foodservice Systems in Schools, 8-hour Preconference Session, Annual National Conference of the American School Food Service Association, Minneapolis, MN. July. Sponsored by the National Food Service Management Institute.

Sneed, J. (2002). Food Safety Research Update. SFSPac Annual Training Program. Minneapolis, MN, July.

Sneed, J. (2002). Applied Research—How to Get Published! Annual National Conference of the American School Food Service Association. Minneapolis, MN. July.

Sneed, J., & Daniel, D. (2000). Wanted: Research Article Reviewers. Annual National Conference of the American School Food Service Association. St. Louis, MO. July.

Sneed, J., Foulk, D., & Godfrey, L. (1997). Providing Meals for Children with Special Needs. Annual National Conference, American School Food Service Association. Orlando, FL. July.

Sneed, J. (1994). Nutrition Integrity Standards, American School Food Service Association. St. Louis, MO. July.

Sneed, J. (1994). NFSMI Research. College Personnel Section, American School Food Service Association. St. Louis, MO. July.

Sneed, J. (1994). Implementing Dietary Guidelines: Nutrition Integrity. Society for Nutrition Education. Portland, OR. July.

Sneed, J. (1994). Nutrition Integrity Standards. ASFSA Industry Seminar. Charleston, SC. January.

Sneed, J. (1993). Feeding Children With Special Needs: Research Results. Nutrition Management for Children with Special Needs in Child Nutrition Programs. Sponsored by the National Food Service Management Institute, USDA Midwest Region Food and Nutrition Services, Ohio Department of Education, and Region 5 of the U.S. Public Health Service. Columbus, OH. November.

Sneed, J. (1993). Nutrition Integrity Standards. School Nutrition Services Practice Group, Annual Meeting of the American Dietetic Association. Anaheim, CA. October.

Sneed, J. (1993). Performance Standards: Key to Quality Foodservice. Annual Meeting of the American Dietetic Association. Anaheim, CA. October.

Gregoire, M.B. & Sneed, J. (1993). Development of Nutrition Integrity Standards. Annual National Conference of the American School Food Service Association. Boston, MA. July.

Sneed, J. (1993). Feeding Children with Special Needs: Research Results. Annual National Conference of the American School Food Service Association. Boston, MA. July.

Sneed, J. (1993). Developing Competent Performance: Laying the Foundation. Preparing Child Nutrition Program Professionals for the 21st Century. A conference sponsored by the National Food Service Management Institute, June.

Sneed, J. (1993). Research Needs in Foodservice Management. Biennial Meeting of the Foodservice Systems Management Education Council, New Orleans, LA, March.

Sneed, J., Burwell, E., & Anderson, M. (1991). Development of Financial Management Competencies for Entry- and Advanced-Level Dietitians. Biennial Meeting of the Foodservice Systems Education Council, Nashville, March.

Sneed, J. (1984). Assessing Professional Competence. Annual Meeting of the National Hearing Aid Society, St. Louis, MO, October.

Sneed, J. (1984). Evaluation in Training Dietary Managers. Training Workshop for Educators held in conjunction with the Annual Meeting of the Hospital, Education and Institution Food Service Supervisors, Las Vegas, NV.

## **Regional**

Sneed, J. (2003). HACCP Implementation in Foodservice: Status and Challenges in Iowa Schools and Assisted Living Facilities. Mid-Continental Association of Food and Drug Officials. Des Moines, March.

Sneed, J. (1994). NFSMI Research Report: Competencies and Special Needs. Western and Southwest Bi-regional Nutrition Education and Training Program Meeting. San Francisco, CA. March.

Sneed, J. (1993). NFSMI Research Activities Update. USDA Regional Special Nutrition Staff, Oxford, MS, May.

Sneed, J. (1993). Purchasing for the Dietary Guidelines for Americans. Mountain Plains Regional Procurement Conference, Kansas City, MO, April.

Sneed, J. (1993). Conference Wrap-Up, Mountain Plains Regional Procurement Conference, April.

Sneed, J. (1992). NFSMI Research Activities. Southeast Regional USDA Meeting, Atlanta, GA, December.

Sneed, J. (1992). National Food Service Management Institute Research Agenda. Southeast College and University Teachers of Food, Nutrition, and Food Services Management. Long Beach, MS, February.

## **OTHER PROFESSIONAL ACTIVITIES**

### **Editorial**

- 1999–2007 *Journal of Hospitality and Tourism Research*, Editorial Board member
- 1998–2007 *Journal of Child Nutrition & Management*, Editor, research journal of The School Nutrition Association
- 1994–2005 *Journal of Nutrition in Recipe and Menu Development*, Editorial Board member

### **Consulting**

- 2006-2007 Tyson Foods Inc.
- 2002-2003 Child Nutrition Foundation/Centers for Disease Control and Prevention
- 2000-2009 National Food Service Management Institute, University of Mississippi, Oxford, MS
- 2002-2008 SFS Pac, Chicago, IL

### **Other National Professional Contributions**

- 2011 Reviewer, National Institutes of Health proposal
- 2006-2008 Member, School Nutrition Foundation Board
- 2006-2007 Member, School Nutrition Foundation Financial Aid Committee

2005-2007	Chair, Research Committee, School Nutrition Association
2005	Member, School Nutrition Association Wellness Policy Task Force
2005	Reviewer, Financial Management Training Materials, National Food Service Management Institute
2003-2005	Chair, Foodservice Systems Management Education Council.
2001-2003	Chair-Elect, Foodservice Systems Management Education Council. Responsible for planning the biennial conference held March 2003.
2002-2003	Committee to Revise Keys to Excellence, American School Food Service Association.
2001-present	School Food Safety Committee, Child Nutrition Foundation
1998-2005	Research Committee, The American School Food Service Association
1993-1994	Liaison for the Nutrition Committee of the American School Food Service Association
1991	Expert panel member on development of the Management Module for Self-Assessment. Project funded by the Commission on Dietetic Registration and developed by the Pennsylvania State University.

### **PROFESSIONAL ACTIVITIES** (memberships vary over time)

National Environmental Health Association  
 Certified Professional-Food Safety credential

Conference for Food Protection

American Dietetic Association, Registered Dietitian #R429218  
 School Nutrition Service Dietetic Practice Group #42

School Nutrition Association (formerly American School Food Service Association)  
 Member, Food Safety Committee, 2001-2007  
 NFSMI Liaison, Nutrition Committee, 1992-1994  
 1997 Ballot for College Personnel Section Chair

Foodservice Systems Management Education Council  
 Chair 2003-2005  
 Chair elect 2001-2003  
 Region 4 Representative 1987-1989  
 Assistant Editor 1991-93  
 Editor 1993-95  
 Nominating Committee 1997-99

Council of Hotel, Restaurant & Institution Education  
 Editorial Board, *Journal of Hospitality & Tourism Research* (1999-2007)  
 Publications Council (1988-89)  
 Graduate Programs Technical Committee (1988-89)  
 Paper Review Committee (1988-89)  
 Accreditation visitation team member (Univ. So. Carolina, 1991; Univ. Massachusetts, 1993; Univ. Southern Illinois, 1995)

Council of Administrators of Family and Consumer Sciences  
 Phi Beta Delta, Honor Society for International Scholars  
 Academy of Management  
 Phi Upsilon Omicron

Omicron Nu  
Sigma Xi  
National Restaurant Association  
Society for Nutrition Education  
Society for the Advancement of Food Service Research