

**KATHRYN J. BOOR**

The Ronald P. Lynch Dean  
College of Agriculture and Life Sciences  
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**EDUCATION:**

Ph.D., University of California, Davis. Microbiology.

Master of Science, University of Wisconsin, Madison. Food Science.

Bachelor of Science, Cornell University, Ithaca, New York. Food Science.

**ADMINISTRATIVE RECORD:**

**Key University Administrative Roles**

**Ronald P. Lynch Dean**, College of Agriculture and Life Science, Cornell University,  
July 1, 2010–present.

**Responsibilities in current position:** As the chief academic and administrative officer for Cornell University's College of Agriculture and Life Sciences (CALs), develop and implement the strategic direction of Cornell's second largest college, comprising ~360 faculty, >3,600 undergraduate and ~1,000 graduate students, and ~1,300 staff with an annual operating budget of ~\$500 million. Shared responsibility for leading Cornell Cooperative Extension throughout New York State with the Dean of Cornell University's College of Human Ecology. Responsible for a portfolio of >500 buildings, 15 research stations, and 17,000 acres across New York State, including the Cornell Botanic Gardens and the Laboratory of Ornithology. Administer academic programs, ensuring highest level of quality with a persistent commitment to diversity, inclusion and equity. Align college resources with its academic mission, while focusing on resource development with key alumni and donors. Lead fund-raising efforts for the college.

**Chair**, Food Science Department, Cornell University,  
July 1, 2007–June 30, 2010

**Responsibilities** included developing a budget for a large, complex department with research, teaching and extension assignments, as well as multiple enterprise units (dairy processing plant, 2 retail stores, food processing development laboratory); oversight of an accredited curriculum; assignment of teaching responsibilities and research space; overall supervision of a large staff including union employees. **Key accomplishments** included achieving a state-funded, \$120M renovation of Stocking Hall, home of the food science department; and reorganization of enterprise units to achieve positive revenue flows.

**PREVIOUS ACADEMIC AND RESEARCH EXPERIENCE:**

**Professor of Food Processing Microbiology**. Food Science Department, Cornell University.  
April 2006–present.

Chair, Department of Food Science, Cornell University, July 1, 2007–June 30, 2010.

Co-Director, Cornell Institute of Food Science, Cornell University, July 1, 2007–June 30, 2010.

Director, Food Safety Laboratory, Cornell University Food Science Department, August 1994–June 30, 2010.

Director, New York State Milk Quality Improvement Program, Cornell University, October 1997–June 30, 2010.

**Associate Professor of Food Processing Microbiology.** Food Science Department, Cornell University. July 2000–March 2006.

**Assistant Professor of Food Processing Microbiology.** Food Science Department, Cornell University. August 1994–June 2000.

**Research Assistant.** Department of Food Science and Technology, University of California, Davis. October 1989–June 1994.

**Teaching Assistant.** Department of Food Science and Technology, University of California, Davis, Spring Quarter 1990 and 1991; Microbiology Department, Fall Quarter 1989 and 1990.

**Staff Research Associate.** Food Science Cooperative Extension, University of California, Davis. 1984–1990.

**Staff Research Associate.** Animal Science Department, University of California, Davis. 1984.

**Food Scientist.** Winrock International, Morrilton, Arkansas. November 1981–October 1983. Stationed in Maseno, Kenya, East Africa, November 1981–May 1983.

#### **RESEARCH FOCI:**

Regulation of bacterial gene expression; Bacterial virulence and persistence in the environment; Dairy microbiology; Dairy processing microbiology and human food product shelf-life extension; Control of microbiological agents in the food supply.

#### **HONORS:**

- Woman of Distinction, 58th District, New York State Senate, May 2018
- Honorary Doctorate, Harper Adams University, UK, September 2016

#### **Fellowships:**

- Fellow, American Association for the Advancement of Science, February 2016
- Fellow, International Academy of Food Science and Technology, August 2010
- Fellow, Institute of Food Technologists, June 2008
- Fellow, American Academy of Microbiology, May 2007
- Faculty Fellow, CorneAtkinson Center for Sustainability, 2009

#### **Awards:**

- Harold Macy Food Science & Technology Award, Minnesota Chapter of the Institute of Food Technologists, April 2018
- “Cap” Creal Journalism Award for best printed editorial, New York State Agricultural Society, January 2015
- Emmett R. Gauhn Memorial Award, New York State Association for Food Protection, September 2013
- Professor David K. Bandler Cheese Industry Award, NYS Cheese Manufacturers’ Association, September 2011
- International Dairy Foods Association Research Award in Dairy Foods Processing, American Dairy Science Association, July 2011

- GMA Food Safety Award, Team Member, Cornell Institute of Food Science, International Association for Food Protection, August 2010
- Branch Lecturer, American Society for Microbiology, July 1, 2010–June 30, 2012
- William V. Hickey Award from the New York State Association for Food Protection for outstanding service in the field of food sanitation, 2006
- DeLaval Dairy Extension Award from the American Dairy Science Association, 2006
- Cornell University College of Agriculture and Life Sciences Award for Outstanding Accomplishments in Extension/Outreach, 2005
- Samuel Cate Prescott Award for outstanding research, Institute of Food Technologists, 2002
- USDA Honor Award Recipient, Listeria Outbreak Working Group, 2000
- Foundation Scholar Award of the American Dairy Science Association, 2000
- Constance E. Cook and Alice H. Cook Recognition Award, April 19, 2000
- National Institute of Health Biotechnology Traineeship, 1991–93
- University of California, Davis Teaching Award for Outstanding Graduate Students, 1992
- Jastro-Shields Graduate Research Fellowship, 1991–92; 1993–94
- Chlorox Company Graduate Fellowship, 1990–91
- General Mills James Ford Bell Graduate Award, 1990–91
- University of California Professional Achievement Award, 1988

## **PROFESSIONAL RESPONSIBILITIES AND ACCOMPLISHMENTS:**

### **Current responsibilities beyond Cornell University:**

US Food and Drug Administration

Science Board member, July 2019 - present

Seneca Foods Corporation

Board of Directors, January 2019–present

BARD, United States-Israel Binational Agricultural Research and Development Fund

Board of Directors, 2019–present

Universidad Andrés Bello

Member, Steering Committee for “Millennium Nucleus on Interdisciplinary Approach to Antimicrobial Resistance,” July 2018–present

FedByScience

Deans Advisory Committee for “Universities Alliance for Agricultural Science”  
Acting Chair, May 2017–present

New York State Veterinary Diagnostic Laboratory

Advisory Board Member, March 2017–present

New York Department of Agriculture and Markets Milk Marketing

Advisory Council Member, November 2016–present

Foundation for Food and Agriculture Research

Chair, Challenge Areas and Other Programs Committee, 2016–present

Charter Member, Board of Directors, 2014–present

Executive Committee, 2014-present

Chair, Scientific Review Committee, 2014–2016

New York State Council on Hunger and Food Policy

Co-chair, 2016–present

International Life Sciences Institute

Member, Membership Taskforce, 2017–present

Member-At-Large, Board of Trustees Executive Committee, 2016–present

Chair, Membership and Communications Committee, 2014–2017

Board of Trustees, 2013–present

Boyce Thompson Institute, Ithaca, NY

Board of Directors, 2010–present  
Southern Tier Regional Economic Development Council  
Voting member, 2011–present  
Friends of the New York Youth Institute  
December 2015–present

**Current University Service:**

Cornell Student Experience Initiative Steering Committee, 2018–present  
Scientista Foundation, Cornell Chapter  
Faculty Fellow, February 2017–present  
Center for Technology Licensing (CTL) at Cornell, 2010–present  
Technology Transfer Advisory Committee  
Industry Advisory Group  
Cornell Atkinson Center for Sustainability  
Steering Committee, 2012–present

**Completed University Service as Dean:**

Task Force on Student, Staff, and Faculty Diversity, 2012–2018  
College of Arts and Sciences Dean Search Committee, December 2017–2018  
eHub and Entrepreneurship at Cornell Ad Hoc Committee member, June 2017–2018  
Cornell Admissions and Financial Aid Working Group, December 2015–2017  
Search Committee, University Controller  
Committee Chair, November 2016–April 2017  
Cornell College of Business Governance, College Processes Subcommittee, December 15, 2015–2016  
Cornell Provost's Curriculum Oversight Committee, December 3, 2015–2016  
Cornell Online Education/Academic Technology Working Committee, November 3, 2015–2016  
Cornell's Resource Planning Group, member, September 18, 2014–2015  
Business@Cornell Task Force, July 2010–2015  
Cornell Campaign, Cabinet member, July 1, 2012–2015  
Start-Up NY leadership task force for Cornell, Fall 2013–2015  
Search Committee for the Vice President for Student and Campus Life  
Committee Chair, 2014–May 2015  
Provost's Budget Model Committee, July 2011–January 2012  
Cornell University Council Administrative Board, July 2011–2014

**Completed Professional Association Service:**

Association of Public and Land Grant Universities (APLU) Challenge of Change Commission  
Commission Member, 2016–2018  
Institute of Food Technologists Extension Division  
National Executive Board, September 1996–August 1998  
American Dairy Science Association  
Board of Directors, July 2000–July 2003  
Chair, 2000 American Dairy Science Association Food Safety Program Committee for the  
association's annual meeting  
Project SEED mentor, American Chemical Society, summer 2001, 2002, 2003

Federation of Animal Science Societies (FASS) Committee on Food Safety, Animal Drugs, and Animal Health, July 2001–July 2007  
International Dairy Foods Association Paratuberculosis Task Force, appointed July 2000  
International Dairy Foods Association (IDFA) Food Safety Committee, appointed May 1999  
World Food Logistics Organization Scientific Advisory Council member, April 2002–April 2003  
Institute of Food Technologists Program Committee Member for Inaugural Research Summit on “Rapid Measurement of Bacterial Spores and Other Dormant, Difficult-to-Measure Microorganisms, Emphasizing Quantitative Methods and Nanotechnology,” January 12–14, Orlando, Florida  
Journal Management Committee, American Dairy Science Association, 2003–2004  
American Dairy Science Association  
Land O’ Lakes Award Committee member, 2005  
Fellows Selection Committee, 2006  
Institute of Food Technologists  
Samuel Cate Prescott Award Committee member, 2005, 2006  
Research and Development Award Committee, 2008  
Chair, 2009  
New York State Dairy Exhibits, Inc. of the NYS Fair  
Board of Directors, January 2000–2010  
New York State Association for Food Protection (formerly “Milk and Food Sanitarians”)  
President, September 1999–September 2000  
President-Elect, September 1998–September 1999  
Board member, September 1997–2010  
American Society for Microbiology  
Procter and Gamble Award Selection Committee  
Chair, July 1, 2008–June 30, 2011  
Presidential Nominating Committee, September 2008–2009  
IFT Fellows Task Force, July 2013–2014  
New York State Cheese Manufacturers’ Association  
Secretary/Scientific Advisor, March 1998–present  
Planning Committee Member for the Food Protection Session of the Annual NYS Association of Milk and Food Sanitarians Meeting

**Completed Professional Service, Scientific:**

Consulting scientific editor for “Odyssey, Adventures in Science” October 2000 issue, entitled “Eat Up! Eat Smart!”  
Experiment Station Committee on Organization and Policy/Extension Committee on Organization and Policy (ESCOP/ECOP) Food Safety Subcommittee, March–September 2000  
Charter member and Cornell representative, Northeastern Regional Food Safety Initiative (NERFSI), June 1997–June 2000  
SAFER Technical Steering Committee, March 2000–2002  
National Academy of Science/Institute of Medicine Committee on Review of the Use of Scientific Criteria and Performance Standards for Safe Food, December 2001–May 2003  
National Academy of Science/Institute of Medicine Subcommittee II on Produce and Related Products, Seafood, and Dairy Products—Review of the Use of Scientific Criteria and Performance Standards for Safe Food, December 2001–May 2003

National Research Council's Policy and Global Affairs Division of the National Academy of Sciences, reviewer of the draft report, "International Food Safety and Foodborne Diseases Surveillance Systems," June 2005

Bicentennial Program for Science and Technology of the Chilean government and the International Bank for Reconstruction and Development proposal reviewer, entitled "Science-Enterprise Dairy Consortium to increase competitiveness of the milk chain of Chile in the global market," February 2005

National Advisory Committee on Microbiological Criteria for Foods (NACMCF), appointed May 3, 2005–September 23, 2006

External examiner, DSc evaluation, National University of Ireland, December 2008

Consulting editor for November/December 2008 issue of "Appleseed," entitled "Let's Eat." Carus Publishing Company. 32pp.

United Nations University Food and Nutrition Program for Human and Social Development (UNU-FNP)  
Executive Committee, November 27, 2006–2010

External reviewer, "Review of the Food and Drug Administration's Role in Ensuring Safe Food." Institute of Medicine and National Research Council, National Academies Press, Washington D.C., March 2010

Reviewer, promotion dossier to full professor, University of Wisconsin, Madison, March 2010

New York State Interagency Task Force on Food Safety and Security, August 2003–2010

New York State Anti-Hunger Task Force, 2013–2015

**Completed Professional Service, Other:**

E&J Gallo Winery, Modesto, CA  
Agriculture Advisory Committee, 2016–2020

Nutrition and Health Science Advisor, Indigo Ag, 2018

USDA planning group for the symposium celebrating Norman Borlaug, Fall 2013–2014

Member, Science Advisory and Food Product Safety Board for Experimental and Applied Sciences (EAS), January 2002–December 2005

**Editorial Boards:**

Applied and Environmental Microbiology Editorial Board, January 1, 2002–December 31, 2013

Journal of Food Protection Editorial Board, January 1, 2001–December 31, 2009

Annals of Food, Environment and Health Editorial Board, appointed June 2008

Foodborne Pathogens and Disease Editorial Board, appointed November 2003

**Grant Programs (review panels):**

NIH Bacterial Pathogenesis (BACP) Study Section member, 2010–2014

NIH 2008/10 Bacterial Pathogenesis (BACP) Study Section, June 16–18, 2008

NIH Grant Review panel, ZRG1 IDM-A (90), Topics in Bacterial Pathogenesis, February 15–16, 2007

USDA Grant Review Panel for the National Integrated Food Safety Initiative program, April 18–21, 2005, Washington, D.C.

USDA National Research Initiative Competitive Grant Program Food Safety program review panelist, Spring 2000 and Spring 2003

**University College and Program Reviews:**

University of British Columbia Land and Food Systems faculty review, October 14-18, 2018

National Taiwan University College of Bio-Resource and Agriculture review, June 20-23, 2018  
American University of Beirut food safety program review, May 10–15, 2015  
Kuwait University Agricultural College Review, December 14–19, 2014  
University of Nebraska Food Science Program Review, March 30–April 2, 2014  
King Saud University, Riyadh, Saudi Arabia,  
External Reviewer for Food Science and Human Nutrition program,  
November 5–12, 2008

## **COMPLETED DEPARTMENT, COLLEGE AND UNIVERSITY SERVICE:**

### **Department Service:**

Chair, Organizing Committee for Food Science Seminar (Food Science 600), August 1995–May 1996; Fall 2001  
Search committee, Assistant Professor of Food Microbiology, Department of Food Science and Technology, Geneva, 1996–1997  
Food Science Technology Committee, 1997  
Department of Food Science Chair’s Advisory Committee, September 1996–1998  
Mann Library Food Science Department Liaison, September 1994  
Food Science Department Undergraduate Recruitment Committee, September 1994  
Coach, Cornell University Food Science College Bowl team, 1997  
Faculty Liaison to the Cornell Dairy Operation, September 1998–December 2001  
Graduate Student Assistantship Committee, September 1998–2010  
Department of Food Science Strategic Planning Committee, September 1998–2010  
Search Committee, Assistant Professor of Food Science, Department of Food Science, June 1998–January 1999  
Ad-hoc committee on Minimum Standards for Food Science Graduate Students, December 1998  
Search Committee, Administrative Manager, Department of Food Science, May 1999  
Cornell University Food Science Scholars Summer Program, December 1999–2010  
Space Allocation Committee, Department of Food Science, December 1999–2010  
Diversity Committee, Department of Food Science, January 2000–2010  
Undergraduate Awards Committee, Department of Food Science, January 2000–2010  
Search Committee, Assistant Professor of Dairy Food Processing, Department of Food Science, January 2000–2010  
Food Science Department Safety Committee, February 2002–December 2006  
Chair, Faculty Search Committee for Enologist, November 2003–January 2007  
Graduate Admissions Committee, September 2004–2010  
Cross-Functional Planning Committee, Stocking Hall rehabilitation, appointed May 2006  
Search Committee, Enologist, Chair, November 2003–February 2006  
Search Committee, Geneva Enologist, November 2005–June 2006  
Search Committee, Geneva Enologist, November 2006–2007  
Food Science/Technology Merger Planning Committee, November 2009–2010

### **College Service:**

College of Agriculture and Life Sciences Admissions Committee, July 1995–June 1998  
College of Agriculture and Life Sciences Outreach Policy and Program Committee,  
July 1999– June 2002  
Promotion Review Committee, Sr. Extension Associate, October 1999–March 2000  
Member, Dairy Industry Statewide Planning Committee, June 1997–December 2000  
Represented the College of Agriculture and Life Sciences at the 2002 meeting entitled  
Agriculture and Food Science in the 21st Century, The Government-University  
Partnership at Work: A University exhibition and reception on Capitol Hill. This

exhibition was part of the National Association of State Universities and Land-Grant Colleges (NASULGC). Washington DC, March 5, 2002. Presentation entitled: Biosecurity: Protecting our food, water and environment.

College of Agriculture and Life Sciences Mann Library Committee, September 2003–May 2006  
Committee chair, June 2005–May 2006

Member, Applied and Managerial Economics search committee, Assistant Professor of Agribusiness, December 2005–April 2006

College of Agriculture and Life Sciences Nominations and Elections Committee,  
July 1, 2006–June 30, 2009  
Chair, May 1, 2007–June 30, 2008

College of Agriculture and Life Sciences Extension Awards Committee,  
July 1, 2006–June 30, 2007

College of Agriculture and Life Sciences Land-Grant Mission Task Force,  
September 2006–2008

College of Agriculture and Life Sciences Enology and Viticulture Teaching Committee,  
April 2007–present

College of Agriculture and Life Sciences Applied Research and Extension Program Council on Agriculture and Food Systems, August 15, 2007–present

Orientation training for new CALS department chairs (speaker), September 10, 2008

CALS Budget Advisory Committee, September 2008–July 2009

CALS Strategic Advisory Committee, April 2009–October 2009

**University Service:**

Initiator and Coordinator, Food and Water Safety Brown Bag Lunch series, June 1997–2010

Chair, Steering Committee for the 1998 Cornell University Institute for Comparative and Environmental Toxicology symposium

Member, Health and Nutrition Statewide Planning Committee, October 1997–1999

Expanding Your Horizons, Advisor for Sponsors and Parents, April 1999

Cornell Alumni Federation Speakers Series (CAFSS) appointment, 2000–2001; 2001–02

Graduate Field of Environmental Toxicology Admissions Committee, January 2001–March 2003

Search Committee for Chair, Department of Population Medicine and Diagnostic Sciences,  
College of Veterinary Medicine, March–December 2001

Cornell Genomics Task Force, May 2001–2005

Genomics Task Force Speakers Bureau, February 2002–2016

Search Committee, Director of Economic Development, September 2001–December 2001

Tenure review and promotion committees

    January–February 2003 (Vet College)

    January–February 2004 (Human Ecology)

    February–April 2004 (CALS)

    April–May 2006, Chair (CALS)

Undergraduate Biology Curriculum Task Force, December 2006–May 2008

Cornell new student reading project discussion leader, Grapes of Wrath, Aug. 24, 2009

University Strategic Planning Working Group on Research, Scholarship and Creativity,  
November–December 2009

President’s Council of Cornell Women

    Reviewer for Research Grant Program, 1996–2019

Just for Kidz

    Faculty Advisor, 2017–2019

**REFEREED PUBLICATIONS: Google Scholar H index: 68 (as of 1/24/2020)**



1. Shipe, W. F., G. F. Senyk, and K. J. Boor. 1982. Inhibition of milk lipolysis by lambda carageenan. *J. Dairy Sci.* 65:24-27.
2. Boor, K. J., C. H. Amundson, and D. L. Brown. 1986. Protein conversion efficiencies of four test diets based on milk, two milk and tea treatments, and casein. *J. Dairy Sci.* 69:979-982.
3. Boor, K. J., D. L. Brown, and H. A. Fitzhugh. 1987. Western Kenya: the potential for goat milk production. *World Animal Review.* 62:31-40.
4. Dalessandri, K. M. and K. Boor. 1994. World nutrition — the great breadfruit source. *Ecol. Food and Nutr.* 33:131-134.
5. Boor, K. J., M. L. Duncan, and C. W. Price. 1995. Genetic and transcriptional organization of the region encoding the  $\beta$  subunit of *Bacillus subtilis* RNA polymerase. *J. Biol. Chem.* 270:20329-20336.
6. Boor, K. J. 1997. Pathogenic microorganisms of concern to the dairy industry. *Dairy Food Environ. Sanit.* 17:714-717.
7. Boor, K. J. and D. N. Nakimbugwe. 1998. Quality and stability of 2% fat ultrapasteurized fluid milk products. *Dairy Food Environ. Sanit.* 18:78-82.
8. Murphy, S. C., S. M. Kozlowski, D. K. Bandler, and K. J. Boor. 1998. Evaluation of ATP-bioluminescence hygiene monitoring for trouble-shooting fluid milk shelf-life problems. *J. Dairy Sci.* 81:817-820
9. Wiedmann, M., T. J. Arvik, R. J. Hurley, and K. J. Boor. 1998. General stress transcription factor  $\sigma^B$  and its role in acid tolerance and virulence in *Listeria monocytogenes*. *J. Bacteriol.* 180:3650-3656.
10. Boor, K. J., D. Brown, S. Murphy, S. M. Kozlowski, and D. K. Bandler. 1998. Microbiological and chemical quality of raw milk in New York State. *J. Dairy Sci.* 81:1743-1748.
11. Ralyea, R. D., M. Wiedmann, and K. J. Boor. 1998. Bacterial tracking in a dairy production system using phenotypic and ribotyping methods. *J. Food Prot.* 61:1336-1340.
12. Chapman, K. W., L. C. Rosenberry, D. K. Bandler, and K. J. Boor. 1998. Light-oxidized flavor development and vitamin A degradation in chocolate milk. *J. Food Sci.* 63:930-934.
13. Dineen, S. S., K. Takeuchi, J. E. Soudah and K. J. Boor. 1998. Persistence of *Escherichia coli* O157:H7 in dairy fermentation systems. *J. Food Prot.* 61:1602-1608.
14. Roland, A. M., L. G. Phillips, and K. J. Boor. 1999. Effects of fat content on the sensory properties, color, melting and hardness of ice cream. *J. Dairy Sci.* 82:32-38.
15. Ferreira, A., L. Rendano, M. Wiedmann, and K. J. Boor. 1999. Characterization of *rpoS* alleles in *Escherichia coli* O157:H7 and in other *E. coli* serotypes. *J. Appl. Microbiol.* 86:295-301.
16. Wiedmann, M., S. Mobini, J. R. Cole Jr., C. K. Watson, G. Jeffers, and K. J. Boor. 1999. Molecular investigation of a listeriosis outbreak in goats caused by an unusual strain of *Listeria monocytogenes*. *JAVMA* 215:369-371.
17. Roland, A. M., L. G. Phillips, and K. J. Boor. 1999. Effects of fat replacers on the sensory properties, color, melting, and hardness of ice cream. *J. Dairy Sci.* 82:2094-2100.
18. Arcuri, E. F., M. Wiedmann, and K. J. Boor. 1999. Development of a PCR assay for detection of spore-forming bacteria. *J. Rapid Meth. Auto. Microbiol.* 7:251-262
19. Arcuri, E. F., M. Wiedmann, and K. J. Boor. 2000. Phylogeny of  $\sigma^E$  in endospore-forming bacteria. *Microbiol.* 146:1593-1603.
20. Ma, Y., C. Ryan, D. M. Barbano, D. M. Galton, M. A. Rudan, and K. J. Boor. 2000. Effects of somatic cell count on quality and shelf-life of pasteurized fluid milk. *J. Dairy Sci.* 83:264-274.
21. Wiedmann, M., D. Weilmeier, S. S. Dineen, R. Ralyea and K. J. Boor. 2000. Molecular and phenotypic characterization of *Pseudomonas* spp. isolated from milk. *Applied Environ. Microbiol.* 66:2085-2095.

22. Douglas, S. A., M. J. Gray, A. Crandall and K. J. Boor. 2000. Characterization of chocolate milk spoilage patterns. *J. Food Prot.* 63:516-521.
23. Norton, D., M. McCamey, K. J. Boor, and M. Wiedmann. 2000. Application of the BAX for screening/genus *Listeria* Polymerase Chain Reaction system for monitoring *Listeria* species in cold-smoked fish and in the smoked fish processing environment. *J. Food Prot.* 63:343-346.
24. Murphy, S. C. and K. J. Boor. 2000. Trouble-shooting sources and causes of high bacteria counts in raw milk. *Dairy Food Environ. Sanit.* 20:606-611.
25. Hayes, M. C., R. D. Ralyea, S. C. Murphy, N. R. Carey, J. M. Scarlett, and K. J. Boor. 2001. Identification and characterization of elevated microbial counts in bulk tank raw milk. *J. Dairy Sci.* 84:292-298.
26. Chapman, K. W., H. T. Lawless, and K. J. Boor. 2001. Quantitative descriptive analysis and principal component analysis for sensory characterization of ultra pasteurized milk. *J. Dairy Sci.* 84:12-20.
27. Norton, D. M., J. M. Scarlett, K. Horton, D. Sue, J. Thimothe, K. J. Boor, and M. Wiedmann. 2001. Characterization and pathogenic potential of *Listeria monocytogenes* isolates from the smoked fish industry. *Appl. Environ. Microbiol.* 67: 646-653.
28. Norton, D. M., M. A. McCamey, K. L. Gall, J. M. Scarlett, K. J. Boor, and M. Wiedmann. 2001. Molecular studies on the ecology of *Listeria monocytogenes* in the smoked fish processing industry. *Appl. Environ. Microbiol.* 67: 198-205.
29. Boor, K. J. 2001. Fluid dairy product quality and safety: looking to the future. *J. Dairy Sci.* 84:1-11.
30. Chapman, K. W. and K. J. Boor. 2001. Acceptance of 2% ultra-pasteurized milk by consumers, 6 to 11 years old. *J. Dairy Sci.* 84:951-954.
31. Jeffers, G. T., J. L. Bruce, P. McDonough, J. Scarlett, K. J. Boor, and M. Wiedmann. 2001. Comparative genetic characterization of *Listeria monocytogenes* isolates from human and animal listeriosis cases. *Microbiol.* 147: 1095-1104.
32. Ferreira, A., C. P. O'Byrne, and K. J. Boor. 2001. Role of  $\sigma^B$  in heat, ethanol, acid and oxidative stress resistance and during carbon starvation in *Listeria monocytogenes*. *Appl. Environ. Microbiol.* 67:4454-4457.
33. Murphy, S. C., L. J. Whited, B. H. Hammond, L. C. Rosenberry, D. K. Bandler and K. J. Boor. 2001. Fluid milk vitamin fortification compliance in New York State. *J Dairy Sci.* 84:2813-2820.
34. Whited, L. J., B. H. Hammond, K. W. Chapman, and K. J. Boor. 2002. Vitamin A degradation and light-oxidized flavor defects in milk. *J. Dairy Sci.* 85:351-354.
35. Chapman, K. W., L. J. Whited and K. J. Boor. 2002. Sensory threshold of light-oxidized flavor defects in milk. *J. Food Sci.* 67:2770-2773.
36. Yeung, P. S. M., M. C. Hayes, A. DePaola, C. A. Kaysner, L. Kornstein and K. J. Boor. 2002. Comparative phenotypic, molecular and virulence characterization of *Vibrio parahaemolyticus* O3:K6 isolates. *Appl. Environ. Microbiol.* 68:2901-2909.
37. Nadon, C. A., B. M. Bowen, M. Wiedmann, and K. J. Boor. 2002. Sigma B contributes to PrfA-mediated virulence in *Listeria monocytogenes*. *Infect. Immun.* 70:3948-3952.
38. Dogan, B. and K. J. Boor. 2003. Genetic diversity and spoilage potentials among *Pseudomonas* spp. isolated from fluid milk products and dairy processing plants. *Appl. Environ. Microbiol.* 69:130-138.
39. Fraser, K. R., D. Sue, M. Wiedmann, K. Boor, and C. P. O'Byrne. 2003. The role of  $\sigma^B$  in regulating compatible solute uptake systems of *Listeria monocytogenes*: osmotic induction of *opuC* is  $\sigma^B$ -dependent. *Appl. Environ. Microbiol.* 69:2015-2022.
40. Ferreira, A., D. Sue, C. P. O'Byrne, and K. J. Boor. 2003. Role of *Listeria monocytogenes*  $\sigma^B$  in survival of lethal acidic conditions and in the acquired acid tolerance response. *Appl. Environ. Microbiol.* 69:2692-2698.
41. Yeung, P. S. M., A. DePaola, C. A. Kaysner and K. J. Boor. 2003. A PCR assay for specific detection of *Vibrio parahaemolyticus* serotype O3:K6 from shellfish. *J. Food Sci.* 68: 1459-1466.

42. Kazmierczak, M., S. Mithoe, K. Boor, and M. Wiedmann. 2003. The *Listeria monocytogenes*  $\sigma^B$  regulon includes stress response and virulence functions. *J. Bacteriol.* 185:5722-5734.
43. Sue, D., K. Boor, and M. Wiedmann. 2003.  $\sigma^B$ -dependent expression patterns of compatible solute transporter genes *opuCA* and *lmo1421* and the conjugated bile salt hydrolase *bsh* in *L. monocytogenes*. *Microbiol.* 149: 3247-3256.
44. Ferreira, A., M. Gray, M. Wiedmann, and K. J. Boor. 2004. Comparative genomic analysis of the *sigB* operon. *Curr. Microbiol.* 48:39-46.
45. Dogan, B. and K. J. Boor. 2004. Short communication: Growth characteristics of *Streptococcus uberis* in milk. *J. Dairy Sci.* 87:813-815.
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  139. Guariglia-Oropeza, V., R. H. Orsi, H. Yu, K. J. Boor, M. Wiedmann, and C. Guldimann. 2014. Regulatory network features in *Listeria monocytogenes* — changing the way we talk. *Frontiers Cell. Infect. Microbiol.* 4:14.



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141. Kang, J., M. J. Stasiewicz, D. Murray, K. J. Boor, M. Wiedmann, T. M. Bergholz. 2014. Optimization of combinations of bactericidal and bacteriostatic treatments to control *Listeria monocytogenes* on cold-smoked salmon. *Intl J Food Microbiol.* 179:1-9.
142. Wang, S.Y., R. H. Orsi, S. L. Tang, W. Zhang, M. Wiedmann, and K. J. Boor. 2014. Phosphotranferase System-dependent extracellular growth of *Listeria monocytogenes* is regulated by alternative sigma factors sigma (L) and sigma (H). *Appl. Environ. Microbiol.* 80:7673-7682.
143. Miller, R. A., D. J. Kent, M. J. Watterson, K. J. Boor, N. H. Martin, and M. Wiedmann. 2015. Spore populations among bulk tank raw milk and dairy powders are significantly different. *J. Dairy Sci.* 98(2):8492–8504.
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147. Tang, S. R. H. Orsi, H. C. den Bakker, M. Wiedmann, K. J. Boor, and T. M. Bergholz. 2015. Transcriptomic analysis of the adaptation of *Listeria monocytogenes* to growth on vacuum-packed cold smoked salmon. *Appl. Environ. Microbiol.* 81(19):6812-6824.
148. Kang, J., M. Wiedmann, K. J. Boor, and T. M. Bergholz. (Jul 2015). VirR-mediated resistance of *Listeria monocytogenes* against food antimicrobials and cross-protection induced by exposure to organic acid salts. *Appl. Environ. Microbiol.* 81(13):4553-4562.
149. Trmčić, A., N. H. Martin, K. J. Boor, and M. Wiedmann. 2015. A standard bacterial isolate set for research on contemporary dairy spoilage. *J. Dairy Sci.* (selected as “Editor’s Choice” article). 98:5806-5817.
150. Orsi, R. H., T. M. Bergholz, M. Wiedmann, and K. J. Boor. 2015. The *Listeria monocytogenes* strain 10403S BioCyc database. *Database: The Journal of Biological Databases and Curation.* Article no: bav027. Doi: 10.1093/database/bav027
151. Hervert, C. J., A. S. Alles, N. H. Martin, K. J. Boor and M. Wiedmann. 2016. Evaluation of different methods to detect microbial hygiene indicators relevant in the dairy industry. *J. Dairy Sci.* 99(9): 7033-7042.
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153. Kent, D. J., K. Chauhan, K. J. Boor, M. Wiedmann, and N. H. Martin. 2016. Spore test parameters matter: Mesophilic and thermophilic spore counts detected in raw milk and dairy powders differ significantly by test method. *J. Dairy Sci.* 99(7):5180-5191.
154. Masiello, S.N, N. H. Martin, A. Trmcic, M. Wiedmann, and K. J. Boor. 2016. Identification and characterization of psychrotolerant coliform bacteria isolated from pasteurized fluid milk. *J. Dairy Sci.* 99(1); 130-140.
155. Guldman C., K. J. Boor, M. Wiedmann, and V. Guariglia-Oropeza. 2016. Resilience in the face of uncertainty: sigma factor B fine-tunes gene expression to support homeostasis in Gram-positive bacteria. *Appl. Environ. Microbiol.* 82:4456-4469. doi:10.1128/AEM.00714-16.

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157. Miller, R. A., S. M. Beno, D. J. Kent, L. M. Carroll, N. H. Martin, K. J. Boor, and J. Kovac. 2016. *Bacillus wiedmannii* sp. nov. is a new psychrotolerant and cytotoxic *Bacillus cereus* group species isolated from dairy foods and environments in the USA. Intl. J Systematic Evol. Microbiol. 2016 Aug 12. doi: 10.1099/ijsem.0.001421.
158. Martin, N. H., A. Trmčić, T.-H. Hsieh, K. Boor, and M. Wiedmann. 2016. Evolving Role of Coliforms as Indicators of Unhygienic Processing Conditions in Dairy Foods. Front. Microbiol. 30 September 2016. <http://dx.doi.org/10.3389/fmicb.2016.01549>.
159. Beno, S., M. Stasiewicz, A. Andrus, R. Ralyea, D. Kent, N. Martin, M. Wiedmann, and K. J. Boor. 2016. Development and validation of pathogen environmental monitoring programs for small cheese processing facilities. J. Food Prot. 79: 2095-2106.
160. Hervert, C.J., N. H. Martin, K. J. Boor, and M. Wiedmann. 2017. Survival and detection of coliforms, Enterobacteriaceae, and Gram-negative bacteria in Greek yogurt. J. Dairy Sci. 100 (2): 950-960.
161. Guldman, C., V. Guariglia-Oropeza, S. Harrand, D. Kent, K. J. Boor, and M. Wiedmann. 2017. Stochastic and differential activation of  $\sigma^B$  and PrfA in *Listeria monocytogenes* at the single cell level under different environmental stress conditions. Front. Microbiol. 8:348. doi: 10.3389/fmicb.2017.00348. eCollection 2017 Mar 14.
162. Evanowski, R. L., S. J. Reichler, D. J. Kent, N. H. Martin, K. J. Boor, and M. Wiedmann. 2017. *Pseudomonas azotoformans* causes gray discoloration in HTST fluid milk. J. Dairy Sci. 100: 7906-7909.
163. Buehler A. J., R. L. Evanowski, N. H. Martin, K. J. Boor, and M. Wiedmann. 2017. Internal transcribed spacer (ITS) sequencing reveals considerable fungal diversity in dairy products. J Dairy Sci. 100: 8814-8882.
164. Masiello, S., D. Kent, N. Martin, Y. Schukken, M. Wiedmann, and K. J. Boor. 2017. Longitudinal assessment of dairy farm management practices associated with the presence of psychrotolerant Bacillales spores in bulk tank milk on 10 New York State dairy farms. J. Dairy Sci. 100: 8783-8795.
165. Boor K.J., M. Wiedmann, S. Murphy, and S. Alcaine. 2017. A 100-Year Review: Microbiology and safety of milk handling. J Dairy Sci. 100 (12): 9933-9951. doi: 10.3168/jds.2017-12969.
166. Liu, Y. R. H. Orsi, K. J. Boor, M. Wiedmann, and V. Guariglia-Oropeza. 2017. Home alone: Elimination of all but one alternative sigma factor in *Listeria monocytogenes* allows prediction of new roles for  $\sigma^B$ . Front. Microbiol. 11;8:1910. doi: 10.3389/fmicb.2017.01910. eCollection 2017.
167. Martin, N., K. J. Boor, and M. Wiedmann. 2018. Effect of post-pasteurization contamination on fluid milk quality. J. Dairy Sci. 101 (1):861-870. doi: 10.3168/jds.2017-13339.
168. Guariglia-Oropeza, V., R. H. Orsi, C. Guldman, M. Wiedmann and K. J. Boor. 2018. The *Listeria monocytogenes* bile stimulon under acidic conditions is characterized by strain-specific patterns and the upregulation of motility, cell wall modification functions and the PrfA regulon. Front. Microbiol. 9:120. doi:10.3389/fmicb.2018.00120.
169. Buehler, A. J., N. H. Martin, K. J. Boor, and M. Wiedmann. 2018. Psychrotolerant spore-former growth characterization for the development of a dairy spoilage predictive model. J. Dairy Sci. 101(8):6964-6981.
170. Reichler, S. J., A. Trmčić, N. H. Martin, K. J. Boor, and M. Wiedmann. 2018. *Pseudomonas fluorescens* group bacterial strains are responsible for repeat and sporadic postpasteurization contamination and reduced fluid milk shelf life. J. Dairy Sci. 101(9):7780-7800.

171. Hoelzer, K., A. I. M. Switt, M. Wiedmann, and K. J. Boor. 2018. Emerging needs and opportunities in foodborne disease detection and prevention: from tools to people. *Food Microbiol.* 75:65-71.
172. Buehler, A. J., N. H. Martin, K. J. Boor, and M. Wiedmann. 2018. Evaluation of biopreservatives in Greek yogurt to inhibit yeast and mold spoilage and development of a yogurt spoilage predictive model. *J. Dairy Sci.* 101(12):10759-10774.
173. Kretser, A., D. Murphy, S. Bertuzzi, T. Abraham, D. B. Allison, K. J. Boor, J. Dwyer, A. Grantham, L. J. Harris, R. Hollander, C. Jacobs-Young, S. Rovito, D. Vafiadis, C. Woteki, J. Wyndham, and R. Yada. 2019. Scientific integrity principles and best practices: recommendations from a scientific integrity consortium. *Sci Engr Ethics*. <https://doi.org/10.1007/s11948-019-00094-3>.
174. Liu, Y., R. H. Orsi, A. Gaballa, M. Wiedmann, K. J. Boor and V. Guariglia-Oropeza. 2019. Systematic review of the *Listeria monocytogenes*  $\sigma^B$  regulon supports a role in stress response, virulence and metabolism. *Future Microbiol.* 14(9):801-828.
175. Gaballa, A., V. Guariglia-Oropeza, M. Wiedmann, and K. J. Boor. 2019. Cross talk between SigB and PrfA in *Listeria monocytogenes* facilitates transitions between extra- and intracellular environments. *MMBR.* 83(4):e00034-19.

### BOOK CHAPTERS:

1. Wiedmann, M., H. Eisgruber, H.-J. Zaadhof, and K. J. Boor. 1999. *Clostridium tyrobutyricum*. In: *Encyclopedia of Food Microbiology* (R. Robinson, C. Batt, and P. Patel, eds.) Academic Press, NY. pp. 451-458.
2. Hayes, M. C. and K. Boor. 2001. Raw milk microbiology and fluid milk products. In: *Applied Dairy Microbiology*, 2nd ed. (J. Steele and E. Marth, eds.) Marcel Dekker, Inc., NY. pp. 59-76.
3. Boor, K. J. and S. C. Murphy. 2002. Microbiology of market milks. In: *Dairy Microbiology*, Third Edition, (R. Robinson, ed.) John Wiley and Sons, Inc., NY. pp. 91-122.
4. Gray, M. J. and K. J. Boor. 2006. Genetics and physiology of pathogenicity in food-borne bacterial pathogens. In: *Food Biotechnology*, 2nd edition. (K. Shetty, G. Paliyath, A. Pometto, and R. E. Levin, eds.) CRC Press, Taylor and Francis Group, LLC, Boca Raton, FL, USA, pp. 1293-1327.
5. Fromm, H. and K. J. Boor. 2006. Spoilage microorganisms in milk and dairy products. In: *Food Spoilage Microorganisms*. (C. Blackburn, ed.) Woodhead Publishing, UK. pp. 171-193.
6. H. F. Oliver, M. Wiedmann, and K. J. Boor. 2007. Environmental reservoir and transmission into the mammalian host. In: *Listeria monocytogenes Pathogenesis and Host Response*. (H. Goldfine and H. Shen, eds.) Springer-Verlag, NYC, NY, USA. pp. 111-137.
7. Nakimbugwe, D. and K. J. Boor. Food safety as a bridge between the food system and human health in Sub-Saharan Africa. In: *The African Food System*. (P. Pinstrup-Andersen, ed.) Cornell University Press, Ithaca, NY, USA. pp. 161-181.

### GRADUATE STUDENTS AND FELLOWS SUPERVISED:

#### Graduate Field Memberships:

Food Science 1994 - present

Microbiology 1998 - present

Environmental and Comparative Toxicology 1999 - 2015

#### Major Advisor to:

Dorothy Nakimbugwe, MS 1994 - 1996

Jane Soudah, MS 1994 - 1996

Kazue Takeuchi, MS 1995 - 1997  
Edna Arcuri, PhD 1995 - 1999  
Sarah Douglas, MS 1996 -1997  
Robert Ralyea, MS 1996 - 1998  
Gregory Jeffers, MS 1996 - 1998  
Adriana Ferreira, MS, PhD 1996 - 2002  
Dawn Norton, PhD 1997 - 2000  
Celine Nadon, PhD 1999 - 2003  
Belgin Dogan, PhD 1999 -2003  
Marie Yeung, PhD 1999 - 2004  
Hee-Sun Kim, PhD 2000 - 2004  
Soraya Chaturongakul, PhD 2000 - 2006  
Hazel Fromm, MS 2001 - 2004  
Sharinne Sukhnanand, MS 2002- 2004  
Chia-Hsin (Agnes) Ju, MS 2002- 2004  
Sarita Raengpradub, PhD 2002-2007  
Matthew Garner, PhD 2003-2005  
Juliane Ollinger, PhD 2004 - 2008  
Jason Huck, MS 2004 - 2008  
Matthew Ranieri, MS 2006 - 2009; PhD 2009 - 2013  
Haley Oliver, PhD 2004 - 2009  
M. Elizabeth Palmer, PhD 2005 - 2010  
Nicole Woodcock, MS 2007 - 2010  
Daina Ringus, PhD 2009 - 2013  
Stephanie Masiello, PhD 2010 - 2018

**Minor Advisor to:**

Steven Murphy, M.P.S. 1996 - 1997  
Torey Arvik, MS 1998 - 2001  
Soohyoun Ahn, PhD 1998 - 2002  
Angela Roberts, PhD 2000 - 2004  
David Sue, PhD 2000 - 2004  
Julie Frey, PhD 2001 - 2006  
Brian Sauders, PhD 2001 - 2005  
Madhumathi Rajagopal, MS 2001 - 2003  
Matthew Garner, PhD 2001 - 2003  
Kendra Nightingale, PhD 2001- 2005  
Yuwei Hu, PhD 2003 - 2007  
Yeu-Harn Lucy Tsai, MS 2003 - 2006  
Sam Nugen, PhD 2004 - 2008  
Kyung-Bok Song, MS (Microbiology) 2004 - 2007  
Joanne Thimothe, PhD 2004 - 2008  
Eric Fugett, MS 2004 - 2006  
Courtney Lucas Stelling, PhD (Microbiology) 2004 - 2008  
Alejandra Latorre, PhD (Animal Science) 2007 - 2010  
Kitiya Vongkamjan, PhD 2007 - 2012  
M. Zeki Durak, PhD 2007 - 2011  
Francis Ngure, PhD 2010 - 2012  
Sarah Murphy, PhD 2016 - present

**Field appointed member for Qualifying exam:**

Paola Appendini, 8/1996  
Gurbuz Gunes, 1/1998  
Christopher Loss, 12/2001

Julie Goddard, 2002 - 2007

Yvonne Chan, 2003 - 2007

**Post-Doctoral Fellows and Research Associates:**

Ann Roland 1996 – 1999

Martin Wiedmann 1997 – 1999

Allison Crandall 1998 – 1999

Kyle Sasahara 1999 – 2002

Ruth Zadoks 2002 – 2004

Ute Schwab 2002 – 2004

Patrick McGann 2004 – 2006

Matthew Garner 2004 – 2006

Kerry Kaylegian 2006

Soraya Chaturongakul 2006 – 2007

Sarita Raengpradub 2007

Bruno Xavier 2008 – 2009

Siyun Wang, Postdoctoral Fellow: 08/2010 – 11/2012

Teresa Bergholz, Research Associate: 6/2007 – 10/2012

Claudia Guldemann, Postdoctoral Fellow: 09/2013 – 10/2015

Kanika Chauhan, 12/2014 – 04/2016

Aljoša Trmčič, Postdoctoral Fellow: 10/2013 – 06/2016

**Visiting Fellows:**

Kenichi Tanaka, 1996 - 1997

Jennifer Nyakahuma. Hubert H. Humphrey Fellow, 1999 - 2000

Dr. Arnaldo Kuaye, Visiting Fellow, 2000 - 2001

Dirce Kabuki, Visiting Fellow, 2000 - 2001

Yasser El Boyami, Humbert H. Humphrey Fellow, 2000 - 2001

Muhammed Z. Durak, 2003 - 2004

Jesper S. Nielsen, Ph.D. Student (Molecular Biology), University of Southern Denmark,  
May - August 2008

**TEACHING:**

Guest lecturer for Food Science 1101, lecture on “Biotechnology: the promise for better, safer foods.” 1995-2009

Guest lecturer for Food Science 396, lecture on “Foodborne viruses.” 1995, 1997

Contributor for BIOSC 101-106 Explorations in the Biological Sciences, section on “Protecting the safety of our food supply: tracking bacterial contaminants in food processing systems. Fall 98 – Spring 2007

Guest lecturer for BIOMI 4040, “Pathogenic bacteriology and mycology.” Presented one lecture on toxin producing foodborne pathogens. Spring 99, Spring 01, Spring '03, Spring '06, Spring '08, Spring '10.

Guest lecturer for ANSCI 412, “Livestock and the environment.” Presented one lecture on food safety issues related to the consumption of livestock products. Spring 00, 01, 02.

Guest lecturer for FS 607, “Advanced food microbiology. Presented one lecture on the tools of biotechnology. Spring 2000.

Guest lecturer for VTMED 735, “Special Topics in Ambulatory and Production Animal Medicine. Presented one lecture on zoonotic diseases transmitted through milk and dairy products. Summer 2001.

Guest lecturer for FS 351, “Milk Quality”. Presented on lecture on milk quality and composition. Fall 2001-2009.

Guest lecturer for Biological and Environmental Engineering 260, “Food safety and public health. 2003, 2004, 2006, 2007, 2007, 2008, 2009, 2010

Food safety and public health. VTMED 744. Veterinarians and Food Animal Production Systems. January 31, 2005 40 students.

Dairy food safety and microbiology – an academic view. Food Science Summer Scholars Career Day presentation, 2005, 2006, 2007

What’s lurking in your refrigerator? New tools for protecting the safety of your food. Cornell Institute for Biology Teachers. 2005, 2007.

What doesn’t kill them can make them stronger: foodborne bacterial pathogens. Environmental Toxicology graduate student seminar. September 14, 2005. ~25 attendees.

Stress adaptation and virulence in *Listeria monocytogenes*. Invited seminar for the Molecular Biology program, University of Wyoming, Laramie, WY. November 11, 2005. ~80 attendees

Genetic linkages between environmental stress response and virulence in *Listeria monocytogenes*. Invited speaker, Microbiology, Immunology, and Pathology Faculty Seminar, November 14, 2005

Raw milk microbiology: what the acronyms mean and what the tests measure. AN SCI 3510. 60 students. Feb. 16, 2009, Feb. 2010.

Designer foods: using genetics for targeted alterations in foods. FD SC 1101. 90 students. October 5, 2009

Advisor for FOOD 499 (Undergraduate Research in Food Science):

Meghan McCamey (1/98 – 5/99)  
Laura Rendano (8/97 – 5/98)  
Lorrein Samuels (6/95 – 5/96)  
Rob Brumer (5/95 – 12/95)  
Inna Reyfman (6/95 – 6/96)  
Ida Agerbjer, (9/05 – 5/06)

Advisor for BIO G 299 (Introduction to Research Methods in Biology):

Jennifer Gomez (9/04 – 12/04)  
Raquel Furtado (9/05 – 12/05)

Advisor for BIO G 499 (Undergraduate Research in Biology):

Laura Tessendorf (8/98 – 5/01)  
Rachel Willems (9/99 – 5/01)  
Kelly Martin (1/04 – 5/06)  
Jennifer Gomez (1/05 – 12/05)  
Raquel Furtado (1/06 – 9/06); Hughes Scholar, Summer 2006

Research Advisor for NS 401 (Empirical Research)

Stephen Lee (9/01 – 5/02)

Advisor for Cornell University Presidential Research Scholar

Jessica Oesterling (9/01 – 5/05)  
Karlyn Beer (1/04 – 5/06)  
Matthew Moore (1/09 – 5/10)

Undergraduate research assistants:

Gregory Jeffers (6/95 – 5/96): employed by Gorton Foods, Boston, MA  
Jennifer Lin (5/96 – 8/96): M.D., University of Buffalo, NY, 2000  
Melanie Tudhope (9/96 – 5/98): completed M. S., University of Wisconsin, Madison  
Erin Witek (2/96 – 5/98): completed Dental School, Columbia University, NY  
Michael Gray (6/97 – 5/99): completed M.S., University of California, Davis  
Micaela Chadwick (9/97 – 5/99): in medical school, University of Connecticut  
Elizabeth Moffatt (9/98 – 5/00): employed by Kraft Foods, Tarrytown, NY  
David Sue (6/98 – 12/99): Graduate School, Cornell University  
Donna-Marie Anderson (12/98 – 8/99): BS, Cornell University, May 00  
Katharine Evans (9/99 – 5/01): B.S. '01, Animal Science, currently in Vet School  
Alan Noah (7/99 – 5/01): B.S. '01, Biological Sciences  
Elizabeth Quezada (12/00 – 9/00) B.S.'02, Food Science. Graduate school at UC Berkeley  
Clinton Festa (1/01 – 5/01) B.S. '01, Animal Science  
Mary Pat Craver (9/00 – 5/02) B.S. '02, Biological Sciences. Graduate school at UW-Madison  
Daniel Seigerman (9/01 – 5/04)  
Jessica Hof (10/02 – 5/03)  
Aviram Giladi (9/02 – 5/03)  
Lauren Saunders (12/02 – 6/03)  
Alana Jonat (9/02 – 5/03)  
Leighanne Marley (6/03 – 05/04)  
Jessica Corron (5/05 – 7/07); Food Science Summer Scholar, Summer 2006  
Larissa Bell (9/04 – 5/06)  
Rella Moag, (6/06 – 5/08)  
Sarah Patten (9/06 – 12/08)  
Lena Silwa (5/07 – 8/07)  
Michael Bufano (5/07 – 5/09)  
Andrew Carr (5/08-9/08)  
Robert Mitchell (1/08 – 5/10)  
Alan Mok (9/08 – 1/12)  
Jessica Van Tassell (9/09 – 1/12)

Summer Program Students:

John Hernandez Alicia, NASA SHARP High School Program, June – August 2000  
Charis Ng Hui Fang, Visiting Undergraduate Research Assistant, Ngee Ann Polytechnic in Singapore, May – July 2000  
Rachel Willems, Food Science Summer Scholar Program, June – August 2000  
Siew Tze (Magenta) Sim, Visiting Undergraduate Research Assistant, Ngee Ann Polytechnic in Singapore, May – July 2001  
Clayton Pehrson, Food Science Summer Scholar Program, Utah State University, June – August 2002

Lum Fok Moon, Visiting Undergraduate Research Assistant, Ngee Ann Polytechnic in Singapore, May – August 2002

LeRoy Chan, Visiting Undergraduate Research Assistant, Ngee Ann Polytechnic in Singapore, August 2003 – December 2003

Emmie Dengler, Food Science Summer Scholar Program, Kenyon College, June – August 2003

Kelly Martin, Food Science Summer Scholar Program/Hughes Program, Cornell University, June – August 2004

Karlynn Beer, CPRS, Cornell University, June – August 2004

Shannon Coleman, Food Science Summer Scholar Program, Alabama A&M, June – August 2005

Mary Sonnen, Food Science Summer Scholar Program, University of Idaho, June – August 2006

Maria Listiyani, Food Science Summer Scholar Program, Michigan State University, June – August 2007

Joyanna Gilmour, Food Science Summer Scholar Program, Liberty College, June – August 2007

Maria Ingitta, Food Science Summer Scholar Program, Michigan State University, June – August 2008

Felicien Shumbusho, Food Science Summer Scholar Program, Alexandria University, Cairo, Egypt, June – August 2008

Matthew Moore, Food Science Summer Scholar Program, Cornell University, June – August 2009

Emma Call, Food Science Summer Scholar Program, Case Western University, June – August 2010

Allison Gladness, Food Science Summer Scholar Program, Alabama A & M, June - August 2010

**Undergraduate Advising:**

Food Science Honors thesis advisor:

Lorrein Samuels, B.S., '96 (“Persistence of *Escherichia coli* O157:H7 in fermented dairy foods”) 1996

Michael Bufano, B.S., '09 (“The effects of ozone on the spores and vegetative cells of bacterial milk contaminants”)

Food Science Undergraduate Advising (chronological order; 1995 – present):

Erin L. Witek, B.S., '98 (Advisor from 96 – 98)

Iris A.-S. Chang, B.S., '98 (Advisor from 95 – 98)  
Winner of EFFA '97-98 scholarship; Pillsbury summer internship, 1997

Michael J. Gray, B.S., '99 (Advisor from 95 – present)  
Winner of '96-97 General Mills food science award; '97-98 IFT Jr/Sr Scholarship; 1996 Institute of Food Science “Outstanding Undergraduate in Food



Science Award,” Charles H. Roberts Scholarship, ‘97-’98, 98/99 DMI Scholarship

Dawn K. Griffith, B.S., '99 (Advisor from 95 – 97)

Gregory A. Kapp, B.S., '99 (Advisor from 96 – present)

Winner of a 1996 Institute of Food Science “Outstanding Undergraduate in Food Science Award.”

Gloria Lee, B.S., '99 (Advisor from 96 – present)

Meghan A. McCamey, B.S., '99 (Advisor from 95 – present)

Winner of 1996-97 and 1997-98 Food Science Advisory Council Undergraduate Award; ‘97-98 EFFA Scholarship; ‘97-98 and ‘98-99 DMI Scholarship; ‘97-98 and ‘98-99 IFT Jr/Sr Scholarship; 1999 State University of New York Chancellor’s Award for Student Excellence; and others

Brian Bence, B.S., '01 (Advisor from 8/97 – 12/97)

Marie-Louise Joseph, B.S., '01 (Advisor from 97 – 1998)

Awarded Laura and Dewey Turk Scholarship from CALS for ‘97-’98

Timothy Grimason, B.S., '02 (Advisor from 98 – 5/02)

Julia Fritsch, B.S., '02 (Advisor from 8/99 – 5/02)

Catherine Michocki, B.S., '02 (Advisor from 8/99 – 5/02)

Kanhai Shah, B.S., '02 (Advisor from 8/99 – 5/02)

Courtney Bolger, B.S., '02 (Advisor from 8/00 – 5/02)

Sarah Lightbody, B.S., '02 (Advisor from 8/00 – 5/02 )

Travis Mayer, B.S., (Advisor from 8/00 – 6/03)

Matthew Agle, B.S., '05 (Advisor from 9/01 – 5/05)

Elizabeth Bland, B.S., '05 (Advisor from 9/01 – 5/04)

Daniel Seigerman, B.S., '05 (Advisor from 9/01 – 5/05)

Tracy Sinnott, B.S., '05 (Advisor from 9/01 – 5/05)

Elizabeth Quezada, B.S. '03 (Advisor from 1/02 – 5/04)

Jessica Hof, B.S., '04 (Advisor from 9/02 – 05/04)

Kevin Mathias, B.S. '04 (Advisor from 9/02 – 05/04)

Matthew Ranieri, B.S. '06 (Advisor from 9/02 – 5/06)

Judson Rudgers, B.S. '06 (Advisor from 9/02 – 6/03)

Julia Langer, B.S., '08 (Advisor from 9/04 – 5/08)

Erica Waichman, B.S.'08 (Advisor from 9/04 – 6/06)

Tristan Zuber, BS '08 (Co-advisor from 12/04 – 5/08)

Kienan Gridley, BS '09 (Advisor from 9/05 to 3/06)

Sarah Patten, BS '09 (Advisor from 9/05 – present)  
 Amanda Jenkins, BS '09 (Advisor from 9/05 – 8/06)  
 Debra Goldman, BS '08 (Advisor from 9/05 – 5/06)  
 Natalie Masis, BS '10 (Advisor from 9/06 – 5/10)  
 Kefu Li, BS '10 (Advisor from 9/06 – 12/08)  
 Rachel Fogel, BS '11 (Advisor from 9/07 – 1/11)  
 Beth Allison, BS '09 (Advisor from 1/08 – 12/08)  
 Dillon Murray, BS '13 (Advisor from 10/08-5/12)  
 Michael Doliner, BS '13 (Advisor from 8/09 – 5/11)

## RESEARCH FUNDING:

### **Milk Quality Improvement Program**

Funding Source: New York State Dairy Promotion Board/ NYS Dept of Ag & Markets

Project #: C200796

Duration: 9/1/2015 to 8/31/2020

Total Budget: \$1,337,143 (\$722,160 annually for Wiedmann & Boor)

### **Previous Funding:**

(Wiedmann/Boor)	(10/1/14 – 9/30/15)	10%
NYS Milk Promotion Advisory Board	\$650,000	
Milk Quality Improvement Program		

(Wiedmann, PI)	1/15/11-1/14/16	
USDA (AFRI)	\$354,275 (direct costs)	
A National Food Safety Education Program: Building a Multidisciplinary Food Safety Training Pipeline from K-12 to Graduate School		
The Goal of this project was to develop a multi-institutional and multidisciplinary program to create and conduct innovative research and classroom-based graduate and undergraduate training activities in food safety.		
Role: Co-PI		

NIH RO1 08-RAI052151B (Boor)	2/1/08 to 1/31/14	20%
NIH-NIAAD	(\$202,500/annum)	
Regulatory networks contributing to <i>L. monocytogenes</i> transmission and virulence		

(Boor)	(10/1/11 – 9/30/14)	10%
NYS Milk Promotion Advisory Board	\$585,000	
Milk Quality Improvement Program		

(Boor)	(1/1/10 – 12/31/14)	
USDA-AFRI	\$397,498 (total)	
Mechanisms of synergistic combinations of growth inhibitors for <i>Listeria monocytogenes</i> on RTE seafoods.		

2005-38420-15776 (Boor) (1/15/06 – 1/14/11) 3%  
 USDA-National Needs Program \$23,000/annum  
 Food and Agricultural Sciences National Needs Graduate Fellowship Grants Program in Food Science - Ph.D. training program in farm-to-table food safety and biosecurity

OSP# 46560/A001 (Boor) (12/1/04–6/30/09)  
 USDA NRICGP ~\$110,000  
*Listeria monocytogenes* stress response systems and their significance for survival in food processing environments

C200708 (Boor) (10/1/08-9/30/09)  
 NYS Milk Promotion Board \$377,000  
 Milk Quality Improvement Program

C200708-1 (Boor) (10/1/08-9/30/09)  
 NYS Milk Promotion Board \$127,500  
 Milk Quality Improvement Program raw milk bacteriological tests

C200708-2 (Boor) (10/1/08-9/30/09)  
 NYS Milk Promotion Board \$50,000  
 Milk Quality Improvement Program microbiological tests of milk

NYC-143433 (Boor) (10/01/06-9/30/09)  
 Hatch funds (\$35,000)  
 Integrated strategies for improving New York State dairy products.

C200088-1 (Boor) (10/1/07-9/30/08)  
 NYS Milk Promotion Board \$394,974  
 Milk Quality Improvement Program

C200088-7 (Boor) (10/1/07-9/30/08)  
 NYS Milk Promotion Board \$100,000  
 Milk Quality Improvement Program raw milk bacteriological tests

C200088-2 (Boor) (10/1/07-9/30/08)  
 NYS Milk Promotion Board \$59,500  
 Milk Quality Improvement Program microbiological tests of milk

PI; Milk Quality Improvement Program 06/07 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/06 – 9/30/07 \$380,000/annum

PI, Food and Agricultural Sciences National Needs Graduate Fellowship Grants Program in Food Science – Food Safety (USDA National Needs Program; 7/1/02-6/30/07)  
 \$55,200/annum

PI; Milk Quality Improvement Program 05/06 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/05 – 9/30/06 \$380,000/annum

- PI; Rational Design of Antibacterial Strategies for Controlling the Foodborne Pathogen, *Listeria monocytogenes* (Federal Formula Funds; 10/1/04- 9/30/06) \$75,000
- Co-PI; Epidemiology of *Strep. uberis* mastitis (USDA-National Research Initiative; 1/15/04 - 1/14/06) \$195,000
- PI; Milk Quality Improvement Program 04/05 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/02 – 9/30/05) \$380,000/annum
- PI; Milk Quality Improvement Program 03/04 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/02 – 9/30/03) \$380,000
- PI; Milk Quality Improvement Program 02/03 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/02 – 9/30/03) \$380,000
- PI; Milk Quality Improvement Program 01/02 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/02 – 9/30/03) \$380,000
- PI; Molecular diagnostics to improve the quality and ensure the safety of milk and dairy products (Qualicon Inc.) \$30,000
- PI; Phenotypic and virulence characterization of *Vibrio parahaemolyticus*. USDA NRI (\$164,094; 10/1/01-9/30/04)
- PI; NYS fluid milk product shelf-life extension through elimination of spoilage microorganisms. Cornell University CAT Biotechnology Program (\$48,234; 7/1/02-6/30/03)
- Co-PI; Identification of novel virulence markers in food isolates of *Listeria monocytogenes* for rational design of detection strategies. National Alliance for Food Safety. Collaborative project with North Carolina State University. (\$50,046; 7/1/01-6/30/03)
- PI; Rapid detection of pathogenic *Vibrio parahaemolyticus*. NYS SeaGrant. (\$101,773; 2/1/02-9/30/03)
- PI; NYS fluid milk product shelf-life extension through elimination of spoilage microorganisms. Cornell University CAT Biotechnology Program (\$48,234; 7/1/01-6/30/02)
- Co-PI; Transmission of *Listeria monocytogenes* strains in food systems. (USDA-NRICGP; 7/1/99-6/30/02) \$192,241
- PI; Specific detection and typing of *Vibrio parahaemolyticus* O3:K6. (USDA-NRICGP; 7/1/99-6/30/02) \$110,065
- PI; Milk Quality Improvement Program 01/02 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/01 – 9/30/02) \$380,000
- PI; Enhancing the quality and microbiological safety of fluid milk products: rapid identification and tracking of dairy microflora (Dairy Management Inc.; 1/1/98-12/31/01) \$121,227
- PI; *Mycobacterium paratuberculosis*: Detection of viable organisms in raw and processed dairy products (Hatch; 10/1/98 – 09/30/01) \$75,000
- PI; Milk Quality Improvement Program 00/01 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/00 – 9/30/01) \$380,000
- PI; Molecular diagnostics to prevent *Listeria monocytogenes* contamination of milk and dairy products (NYS Science and Technology Foundation; 7/1/99-6/30/00) \$45,300
- PI; Milk Quality Improvement Program 99/00 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/99 – 9/30/00) \$330,000
- Co-PI; Slit formation in Cheddar cheese (Northeast Dairy Foods Research Center; 7/1/96 - 6/30/00) \$135,841.

- Co-PI; Specific detection and tracking of pathogenic *Listeria monocytogenes* in smoked salmon and in processing plants (New York State SeaGrant; 2/1/98-1/31/00) \$103,939
- PI; Milk Quality Improvement Program 98/99 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/98 - 9/30/99) \$330,000
- PI; Molecular diagnostics to improve the quality and ensure the safety of milk and dairy products. (NYS Science and Technology Foundation; 7/1/98-6/30/99) \$49,558
- Co-PI; Improving the quality and safety of low-fat and fat-free ice cream (Northeast Dairy Foods Research Center; 8/1/96 - 7/31/98) \$132,305
- PI; Isolation and tracking of dairy product spoilage microflora by automated ribotyping (NYS Science and Technology Foundation/Qualicon; 7/1/96 - 6/30/97) \$16,000
- PI; Milk Quality Improvement Program 96/97 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/96 - 9/30/97) \$319,000
- PI; Rapid identification and tracking of dairy spoilage pseudomonads by automated ribotyping (NYS Science and Technology Foundation/Qualicon; 7/1/97 - 6/30/98) \$16,000
- PI; Quality and safety of extended shelf life fluid milk products in New York State (Hatch Funds; 7/1/94 - 8/31/98) \$50,000
- PI; Unrestricted gift (Snow Brands, Tokyo, Japan; 10/96) \$26,000
- PI; Unrestricted gift (NorthEast Dairy Producers Association, Inc. [NEDPA]; 6/97) \$5,000
- PI; Milk Quality Improvement Program 97/98 (NYS Milk Promotion Board, NYS Dept. of Agriculture and Markets; 10/1/97 - 9/30/98) \$323,000