

## Annual Report (2020-2021)

Department of Food Science and Nutrition

June 15, 2021

### A. PROFESSIONAL ACCOMPLISHMENTS

*a. Summarize your accomplishments addressing your goals set last year. State what goals you have for the following year.*

- **Goal I. Program Review** – The department has completed its undergraduate program (B.S. in Food and Nutritional Sciences) review in spring 2020. Our continuing goal for 2020-2021 was to prepare for a successful accreditation review of the department's Didactic Program in Dietetics and Dietetic Internship Program by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The primary tasks should have involved preparing and submitting each of the two programs' self-study report 12 weeks prior to the site visit in 2020. However, due to the COVID-19 pandemic, ACEND postponed the two program reviews to 2021.

The ACEND has rescheduled the site visit in a virtual format for November 7-9, 2021. The report of the substantive program change for the dietetic internship program to add the master's degree is due June 1, 2021 and the self-study reports are due by August 16, 2021. The self-study reports should include any adjustments made to our program due to the COVID-19 pandemic and a timeframe for resuming normal operations. Our program directors (Lisa Herzig, PhD, RDN, CDCES and Erika Ireland, MPH, RD, CDCES, CLC) will be working over the summer to prepare the required documents and lead the effort to communicate the program review findings and address any discovered deficiencies (if any) and opportunities.

- **Goal II. Program Elevation** – Currently, the three Options housed under FSN do not comply with Executive Order 1071. Our 2020-2021 goal was to prepare and implement the new "Human Nutrition" major upon approval. In May 2021, we received the well-anticipated final approval from the Chancellor's office to elevate the existing Dietetics and Food Administration option within the B.S. Food and Nutritional Sciences to a stand-alone B.S. in Human Nutritional Sciences (CSU degree-program code 13061; CIP code 30.1901,) effective fall 2021. The Office of the Dean of Undergraduate Studies and the Jordan College Advising & Career Development Center are helping us to update the affected program catalog and road maps, respectively.
- In 2020-2021 We will implement the new major as well as revise the name of the existing major through OnBase. The new major will include the existing Dietetics (RDN Career Specialty) option and the new Nutritional Science option. Since the nutrition component is removed from the original "Food and Nutritional Sciences" major, we will seek approval to update that original major name to "Food Science (CIP Code 01.1001)" or "Food

Science and Technology (CIP Code 01.1002).” Our efforts will include revising department information on the website, initiating major-based advisory boards, and guiding students to make successful adjustments during the transition.

- **Goal III. M.S. Program** – The department has received approval for reestablishing our M.S. Degree program. Our 2020-2021 goal was to reactivate the M.S. program in a highly selective mode to ensure the quality of students entering the program and to minimize the impact of added workloads to the already demanding faculty schedule. In fall 2021, we accepted two graduate students, one in Food Science/Culinology under Dr. Sara Griffin and one in Nutritional Science under Dr. Shabnam Pooya.

In 2021-2022, we anticipate accepting another 3-4 graduate students into our program. The graduate program will grow steadily to elevate our Food Science program’s profile in the San Joaquin Valley for applied research and industry engagement. It also will allow for a seamless segue for undergraduate dietetic students to receive their master’s degrees and Registered Dietitian Nutritionist credentials conjointly.

As mentioned under Goal I, we will submit a substantive change request to ACEND to address the addition of a degree requirement (M.S. degree) while completing the Dietetic Internship. Once approved (likely in ACEND’s July 2022 meeting,) we will have the first cohort of 11 students for the MS/DI track by fall 2022.

- **Goal IV. Lab Fee** – The consensus within the department is to request lab fees for undergraduate Food Science (FSC) and Nutrition (NUTR) courses. To reach this goal, faculty and staff have been collecting lab supply data to help develop a realistic budget since 2019. In addition, the Dietetic Internship program is considering adding a lab fee and/or application fee requirement to cover its cost of name badges, poster presentation printing and boards, certification ceremony, proctor meetings, and professional travel of DI director to conference and internship sites, etc. Our 2020-2021 goal was to work on the requests of lab/application fee through the appropriate university channels for implementation by 2021-2022. However, due to the impact of COVID-19 on lab courses, we are reassessing the necessities and appropriate time for pursuing this goal.

The dean’s office has been developing a template that can be used college-wide for lab fee proposals. We anticipate that the feedback/advice from the dean’s office on the progress will help us to take steps for this goal in the coming year(s).

- **Goal V. IFT Approval** - The department continually aims to prepare and apply for Institute of Food Technologists (IFT) Approved Undergraduate Programs re-approval. Our Food Science Program lost its approval in 2008 due to an insufficient number of faculty. We planned to submit an approval request to IFT in 2020 summer, but this effort was postponed due to the COVID-19 and the pending degree elevation issues.

In 2021-2022, Dr. Erin Dormedy will use the assigned time from FSN to submit our program approval application. She will have reduced teaching load (up to 3 WTU) for her

effort to document and communicate the accumulating evidence (achievements and progress) of successful faculty hiring, program review, graduate program, and student success to IFT to gain the program approval.

***b. Provide a one-page executive summary highlighting the top three challenges and opportunities you tackled this academic year.***

The COVID-19 pandemic has definitely affected our normal operations to bring our best possible support to student learning. For the virtual lectures, our faculty diligently made all the necessary transitions in teaching and testing modes. The outcome was encouraging; for example, students' attendance was good, better than before in some cases. Many students liked/preferred the virtual lectures. However, the virtual classroom approach limits our ability to offer adequate hands-on experience to students. In the past year, our faculty worked hard to modify the original lab procedures/contents to deliver lab exercises either virtually or face-to-face. Face-to-face labs delivered in 2020-2021 include FSC115 and CULG151 by Dr. Sara Griffin, CULG55 and FSM133 by Dr. Jamie Levitt, FSC41 by Dr. Carmen Licon, FSC120 by Dr. Steven Pao, FSC 142 by Dr. Erin Dormedy, and FSM193I by Erica Ireland. On top of all these, two members of our faculty/staff reported sick in late 2020 and early 2021 due to Covid-19 infection.

Another area of challenge was/is related to the office space assignment. Currently, FSN shares the department office (FFS111) with the Department of Child and Family despite that they are now under the College of Social Sciences with assigned office space of their own. Since last summer, we have been waiting for their relocation so that we can have time to renovate/assign the space for our DAA Juan Herrera and Instructional Technician Harriet Tom. However, due to the COVID-19 and possibly other reasons, this did not occur in 2020-2021. Now we consider this as a major challenge to our operation if the issue continue to linger into the next year. The combined traffic from the two departments in fall 2021 not only will restrict FSN's best use of this office space but also may jeopardize the effort to follow relevant social distancing rules.

Clearly, the department's success in achieving its goals for 2020-2021 (including the publishing of seven refereed journal articles) was the result of faculty and staff dedication and their professionalism and collegiality. Every single member of the department was a necessary contributing factor to the success. Despite COVID-19, there is a great energy and shared vision among the faculty of this department for improving program efficacy and student success. One major challenging area is our lab space and management. For the food science program, the usage of our Food Processing lab was largely limited due to COVID-19 and the fact that the department lost a 20-hour per week staff support position for our food-processing lab in 2019. On the other hand, our nutrition faculty is trying to find funding and support to establishing a new Nutritional Science Lab and furnishing the existing Human Nutrition Assessment Lab in order to support the newly elevated major/option. Our faculty

has met with Ag One fundraisers to voice our needs and also are working on grant proposals to seek support from the industry and governmental agencies.

## B. Department Accomplishments

- 1) *Graduation Initiative 2025: Graduation Rates, Retention Rates, especially new students (freshmen and transfers) one-term retention, related to challenges due to the COVID-19*

**Table 1. Tableau data on the retention and graduation rates of freshmen cohorts of the Department of Food Science and Nutrition (2008-2020)**

First-time Full-time Freshmen Cohorts															
Entry Cohort	Cohort Size	Avg Entry GPA*	Avg. 1st Term GPA	Retention after 1st Term	Retention after 1 Year	Degree within 2 Years	Contin. after 2 Years	Degree within 3 Years	Contin. after 3 Years	Degree within 4 Years	Contin. after 4 Years	Degree within 5 Years	Contin. after 5 Years	Degree within 6 Years	Contin. after 6 Years
Fall 2008	16	3.32	2.74	100.0%	75.0%	0.0%	68.8%	12.5%	62.5%	25.0%	50.0%	50.0%	31.3%	56.3%	12.5%
Fall 2009	22	3.28	2.90	100.0%	86.4%	0.0%	86.4%	0.0%	81.8%	9.1%	63.6%	40.9%	36.4%	63.6%	13.6%
Fall 2010	25	3.37	3.03	100.0%	80.0%	0.0%	68.0%	0.0%	68.0%	16.0%	56.0%	40.0%	28.0%	60.0%	8.0%
Fall 2011	22	3.32	3.11	95.5%	81.8%	0.0%	81.8%	0.0%	77.3%	22.7%	54.5%	54.5%	22.7%	68.2%	0.0%
Fall 2012	23	3.33	3.16	95.7%	87.0%	0.0%	87.0%	0.0%	87.0%	13.0%	73.9%	65.2%	21.7%	73.9%	8.7%
Fall 2013	26	3.27	2.96	96.2%	84.6%	0.0%	76.9%	0.0%	73.1%	26.9%	34.6%	38.5%	26.9%	46.2%	23.1%
Fall 2014	27	3.31	2.87	100.0%	77.8%	0.0%	63.0%	0.0%	63.0%	11.1%	48.1%	40.7%	18.5%	48.1%	7.4%
Fall 2015	21	3.34	2.61	95.2%	81.0%	0.0%	61.9%	0.0%	66.7%	9.5%	57.1%	42.9%	28.6%		
Fall 2016	19	3.51	2.90	94.7%	73.7%	0.0%	73.7%	0.0%	68.4%	15.8%	47.4%				
Fall 2017	19	3.56	3.04	94.7%	73.7%	0.0%	73.7%	0.0%	57.9%						
Fall 2018	19	3.29	2.80	89.5%	78.9%	0.0%	73.7%								
Fall 2019	20	3.60	2.98	90.0%	75.0%										
Fall 2020	15	3.61	2.92	100.0%											
<b>Grand Total</b>	<b>274</b>	<b>3.38</b>	<b>2.93</b>	<b>96.4%</b>	<b>79.9%</b>	<b>0.0%</b>	<b>74.1%</b>	<b>0.9%</b>	<b>70.9%</b>	<b>16.4%</b>	<b>53.7%</b>	<b>46.2%</b>	<b>26.4%</b>	<b>59.0%</b>	<b>10.6%</b>

- FSN’s entry cohort sizes peaked in 2014 and have remained stable in recent years with 19 and 20 entries respectively for 2018 and 2019 cohorts. In fall 2020, however, we see a significant drop to 15 entries in association with the COVID-19 period. The average entry GPA score increased to 3.6 from 3.3 recently. The 2020 cohort’s average entry GPA is at the highest level since 2008.
- The latest FSN full-time first-time freshmen cohorts’ average retention rates after the 1st term and 1<sup>st</sup> year were 100.0% and 75.0%, respectively. This shows a significant (10.0%) increase in retention after 1<sup>st</sup> term and a slight (3.4%) reduction after 1<sup>st</sup> year in comparison to the prior year. Both values, however, are within the historical range based on data from 2008-2020 and they are not far off from the respective Grand Total at 96.4% and 79.9%.
- FSN’s average graduation rates for the freshmen cohorts within 4, 5, and 6 years are 16.4%, 46.2%, and 59.0% respectively; the data is comparable to the college’s 21.0%, 49.1%, and 60.9% in the same ranges of years. The latest year graduation rates within 4, 5, and 6 years (for 2016, 2015, and 2014 cohorts, respectively) are 15.8, 42.9%, and 48.1%, respectively, showing a slight improvement than the respective data a year ago (for 2015, 2014, and 2013 cohorts at 9.5%, 40.7%, and 46.2%, respectively).

**Table 2. Tableau data on the retention and graduation rates of transfer cohorts of the Department of Food Science and Nutrition (2007-2019)**

First Time CCC Transfer Cohorts															
Entry Cohort	Cohort Size	Avg Entry GPA*	Avg. 1st Term GPA	Retention after 1st Term	Retention after 1 Year	Degree within 2 Years	Contin. after 2 Years	Degree within 3 Years	Contin. after 3 Years	Degree within 4 Years	Contin. after 4 Years	Degree within 5 Years	Contin. after 5 Years	Degree within 6 Years	Contin. after 6 Years
Fall 2008	13	3.09	2.99	92.3%	69.2%	15.4%	61.5%	38.5%	23.1%	53.8%	15.4%	61.5%	15.4%	69.2%	7.7%
Fall 2009	18	3.08	2.60	94.4%	88.9%	5.6%	77.8%	27.8%	38.9%	61.1%	11.1%	66.7%	11.1%	66.7%	11.1%
Fall 2010	32	3.02	2.82	96.9%	84.4%	9.4%	75.0%	25.0%	59.4%	59.4%	21.9%	71.9%	6.3%	75.0%	3.1%
Fall 2011	29	2.98	2.87	89.7%	86.2%	0.0%	72.4%	20.7%	41.4%	51.7%	6.9%	55.2%	3.4%	58.6%	3.4%
Fall 2012	26	3.02	2.97	96.2%	84.6%	3.8%	73.1%	34.6%	30.8%	53.8%	7.7%	69.2%	3.8%	73.1%	0.0%
Fall 2013	46	3.03	3.03	91.3%	91.3%	0.0%	82.6%	37.0%	39.1%	60.9%	15.2%	71.7%	6.5%	76.1%	0.0%
Fall 2014	32	3.04	3.03	100.0%	93.8%	0.0%	81.3%	40.6%	40.6%	59.4%	15.6%	68.8%	9.4%	75.0%	0.0%
Fall 2015	38	3.25	3.16	92.1%	86.8%	2.6%	78.9%	52.6%	23.7%	65.8%	13.2%	73.7%	0.0%		
Fall 2016	36	3.10	3.09	91.7%	91.7%	8.3%	80.6%	55.6%	27.8%	80.6%	8.3%				
Fall 2017	28	3.11	2.97	96.4%	82.1%	0.0%	75.0%	46.4%	25.0%						
Fall 2018	30	3.17	3.41	93.3%	90.0%	3.3%	80.0%								
Fall 2019	25	3.25	3.47	96.0%	92.0%										
Fall 2020	24	3.13	3.35	95.8%											
<b>Grand Total</b>	<b>377</b>	<b>3.10</b>	<b>3.07</b>	<b>94.2%</b>	<b>87.8%</b>	<b>3.7%</b>	<b>77.4%</b>	<b>38.9%</b>	<b>35.6%</b>	<b>61.9%</b>	<b>13.0%</b>	<b>68.4%</b>	<b>6.0%</b>	<b>71.4%</b>	<b>2.6%</b>

- FSN’s entry cohort sizes peaked in 2013 and decreased in recent years with 30, 25, and 24 entries for 2018, 2019, and 2020 cohorts, respectively. Average entry GPA scores are all in the range of 3.1-3.3 in the recent six years. The data does not show an obvious impact from the COVID-19 pandemic.
- The latest FSN full-time transfers cohorts’ average retention rates after the 1st term and 1st year were 95.8% and 92.0%, respectively; the data is similar to that of one year ago (96.0% and 90.0%, respectively) and the college’s overall rates (95.9% and 90.2%) from 2008-2020. Both values are within the historical range based on 2008-20 data, not far off from the respective Grand Total at 94.2% and 87.8%.
- FSN’s average graduation rates for the transfers cohorts within 2-, 3-, 4-, 5-, and 6-years are 3.7%, 38.9%, 61.9%, 68.4%, and 71.4%, respectively. The latest 2- and 4-year graduation rates (for cohort 2018 and 2016) are 3.3% and 80.6%, respectively showing a 3.3% and 14.8% increase than a year ago. The current 2-year graduation rate is lower than the college’s average of 24.5%; the 4-year rate, however, is higher than the college’s average of 76.2%. The 4-year graduation rate from fall 2016 is at an all-time high base on the 2008-2020 data.

We will continue to monitor the retention and graduation rates to identify needs and/or ways for improvement. The impact of COVID-19, as well as our ongoing program changes,

may cause the rates of retention and graduation to fluctuate in the short term. Our best way to react is to provide the highest possible educational services to our existing students.

## 2) *COVID-19 Response*

- The department converted its lectures and most lab activities into virtual modes to reduce the impact of campus closure/restrictions. The department faculty and staff continually met throughout the semester on a weekly basis to address the challenges and questions related to coping with COVID-19 disruptions. In a very short timeframe, we identified essential courses that must meet face-to-face as well as needed equipment for teaching virtually each semester.
- Reaccreditation activities for both The Didactic Program in Dietetics and Dietetic Internship Program have been postponed for a year by the accreditation agency ACEND. The agency requires our programs to report information on the adjustments made to the programs due to the COVID-19 pandemic and the expected timeframe for resuming normal operations.
- To support the Gibson Farm Market operation, Harriet Tom continually worked with faculty and students in the department kitchen (including summers) to generate bakery products that meet customer/community demands. In addition, Dr. J. Levitt's labs, which met in person, developed and produced "ready-to-eat meal kits" which were sold at the Gibson Farm Market.
- Due the limited in-person lessons available to students, Drs. J. Levitt and S. Griffin collaborated between their cost analysis and product development courses to develop new products to be sold at the Gibson Farm Market. Dr. Levitt's course conducted market analyses, recipe costing, and recipe pricing, and label development, while Dr. Griffin's course tested recipes in the kitchen.
- Due to COVID-19, L. Herzig and E. Ireland attended the Nutrition and Dietetic Educators and Preceptors (NDEP) virtual conference. The purpose was to learn more about future practice/education models that require all candidates hold a master's degree by Jan 1, 2024, to sit for the examination for dietitians, and to promote the reestablishment of our M.S. degree program. There is a concern that the numbers of dietetics students are dropping due to the addition of this requirement.
- Dr. J. Levitt worked with students who were unable to attend labs, some of which were stranded outside of the U.S. by developing independent studies. He also received training in spring 2021 for active learning teaching methods.

## 3) *A listing of the advisory committee membership and any changes made to the membership in 2020-21 using the Dean's Office template.*

All memberships of our department's advisory committee have expired in spring 2020. We have not recommended re-appointments since we are in the middle of revising our bylaws to address the changes associated with the ongoing program elevation and M.S. program. We plan to revise our bylaws in 2021-2022 in order to recruit appropriate new members. The new bylaws likely will have one committee for Human Nutritional Sciences and another one for Food Science/Culinology.

- 4) *A list of publications, presentations, scholarship, and creative accomplishments from the HML's Faculty Bibliography system OR provide information in a table with requested information (see attached). Training Service:*

Journal Publications (FSN faculty names are in **bold font**):

- Berruga, María Isabel, Juan Ángel de la Vara, **Carmen C. Licón**, Ana Isabel Garzón, Andrés José García, Manuel Carmona, Louis Chonco, and Ana Molina. "Physicochemical, Microbiological and Technological Properties of Red Deer (*Cervus Elaphus*) Milk during Lactation." *Animals* 11, no. 3 (2021): 906. <https://doi.org/10.3390/ani11030906>.
- **Herzig, Lisa**, Gretchen George, and Kaitlynn Watson. "How Body Image Can Influence a Woman's Perception of Menopause." *World Futures*, 2021, 1–12. <https://doi.org/10.1080/02604027.2020.1842612>.
- Hisasaga, Cirenio, **Sara E. Griffin**, and Katy J. Tarrant. "Survey of Egg Quality in Commercially Available Table Eggs." *Poultry Science* 99, no. 12 (2020): 7202–6. <https://doi.org/10.1016/j.psj.2020.09.049>.
- **Levitt, Jamie A.**, Robin B. DiPietro, Fang Meng, Clayton Barrows, and Sandy Strick. "Restaurant Authenticity: An Analysis of Its Influence on Restaurant Customer Perceptions and Behaviors." *Journal of Quality Assurance in Hospitality & Tourism*, 2020, 1–30. <https://doi.org/10.1080/1528008x.2020.1837048>.
- **Levitt, Jamie A.**, and Robin B. DiPietro. "Authentic Restaurants and Food Tourism: Food Tourists versus General Tourists." *Journal of Gastronomy and Tourism*, 2021. <https://doi.org/10.3727/216929721x16105303036571>.
- **Licon, Carmen C.**, Armando Moro, Celia M. Librán, Ana M. Molina, Amaya Zalacain, M. Isabel Berruga, and Manuel Carmona. "Volatile Transference and Antimicrobial Activity of Cheeses Made with Ewes' Milk Fortified with Essential Oils." *Foods* 9, no. 1 (2020): 35. <https://doi.org/10.3390/foods9010035>.
- **Pooya, Shabnam**, Kerri Johnston, Pejmon Estakhri, and Amir Fathi. "Successful Implementation of Enhanced Recovery after Surgery Program in a Safety-Net Hospital: Barriers and Facilitators." *Journal of PeriAnesthesia Nursing*, 2021. <https://doi.org/10.1016/j.jopan.2020.12.011>.

## Presentation, Scholarship and Creative Accomplishments:

- Advisory Service:
  - **E. Dormedy** continues to serve as Public Member, Milk Inspection Advisory Committee, California Department of Food and Agriculture, Milk and Dairy Food Safety Branch.
  - **E. Dormedy** continues to serve as Public Member, Administrative Committee for Pistachios, USDA Agricultural Marketing Service, Fruit and Vegetable Programs.
  - **C. Licon** served on the Steering Committee to support the California Milk Advisory Board the recently created Dairy Innovation Center.
  - **E. Ireland** and **L. Herzig** attended the State Center Community College District (SCCCD)- Fresno City College (FCC) campus Advisory Board Virtual Zoom meeting for the food and nutrition department on April 22, 2021 and the FCC Transfer Event held on April 15, 2021. This is a vital piece of outreach and aids in the positive transition of transfer students and development of curriculum updates from both programs.
  - **L. Herzig** collaborated with several of the high schools and middle and elementary schools in the Washington Union School District. She worked with the principles to provide nutrition education focused programs that highlighted the microbiome, pre and probiotics on gut health.
  - **L. Herzig** served as the outgoing nominating committee chair for the Diabetes Practice Group for The Academy of Nutrition and Dietetics.
  - **L. Herzig** served as the California Academy of Nutrition and Dietetics Foundation Board Chair June 1, 2020 – June 1, 2121. She has been elected for another 2-year term.
  - **E. Ireland** and **L. Herzig** attended the Annual Food and Nutrition Conference Exhibition (FNCE) on October 16-19, 2021 – virtual meeting
  - **L. Herzig** and **E. Ireland** attended the California Academy of Nutrition and Dietetics Annual Conference on April 15-18, 2021 – virtual meeting.
  - **C. Licon** has been involved with SJIFT as a member at large to connect students to the Food Industry in the Central Valley
  - **J. Levitt** served as an advisor for prospective high school students for the California Restaurant Association
  - **J. Levitt** is serving as a doctoral committee member for Cho Tin Tun Kirkpatrick, a doctoral candidate at Nova Southeastern University
- Professional Meeting/Presentation:

- **S. Griffin** attended the Ag Business Management Session #5 titled “United Nations Global Compact - Sustainable Development Goals and food security/food insecurity” on Zoom, November 12th, 2020.
- **S. Griffin** attended the Produce Marketing Association Zoom meeting on January 6th. John Anderson, CEO of The Oppenheimer Group, Bruce Taylor, CEO of Taylor Farms, and Cathy Burns, CEO of PMA, provided a candid discussion on their thoughts, insights and perspectives on 2020, and gained insight into their plans to seize the opportunities in 2021 and beyond.
- **S. Griffin** completed 8 hours of “Leah’s Pantry” Training in January 2021 to enhance her ability to teach healthy and nutritious cooking curriculum, and allow her to host CalFresh Healthy Living Series on Campus.
- **S. Griffin** completed 1 hour of Civil Rights training to allow her to host CalFresh Healthy Living Series on Campus.
- **L. Herzig** and **E. Ireland** presented jointly at the 2021 Nutrition and Dietetic Educators and Preceptors (NDEP) virtual conference April 13. Diversify Dietetics: Using the Educational Pipeline.
- **E. Ireland** and **L. Herzig** attended the State Center Community College District (SCCCD)- Fresno City College (FCC) campus Advisory Board Virtual Zoom meeting for the food and nutrition department on April 22, 2021 and the FCC Transfer Event held on April 15, 2021. This is a vital piece of outreach and aids in the positive transition of transfer students and development of curriculum updates from both programs.
- **E. Ireland** and **L. Herzig** attended the Annual Food and Nutrition Conference Exhibition (FNCE) virtual event on October 18-20, 2021.
- **E. Ireland** presented a poster session titled “Incorporating a Body-Mind Process into Nutrition Counseling” that featured research collected from dietetic interns/master coursework at FNCE 2020 virtual meeting on Oct 18, 2020.
- **J. Levitt** conducted a presentation as part of Cal Poly’s CAFÉ’s visiting lecture series.
- **J. Levitt** was awarded best poster presentation as the 2021 Western CHRIE conference.
- **J. A. Levitt** (2021). Excuse me, Could You Please Put on Your Mask?: An Investigation Into the Influence of Face Covering Regulations on Restaurant Customer Attitudes and Behaviors. Poster presented at the 2021 Annual WesternCHRIE Conference
- **J. Levitt** was the host for the 2021 Fresno State Ag Business conference
- **J. Levitt** hosted a panel at the 2021 World Ag Expo

- **J. A. Levitt** (2021). Excuse me, Could You Please Put on Your Mask?: An Investigation Into the Influence of Face Covering Regulations on Restaurant Customer Attitudes and Behaviors. Presented at the World Ag Expo
- **J. Levitt** is a member of the ICHRIE beverage special advisory group
- **C. Licon** attended the American Dairy Science Association Annual Meeting in June 2020. She participated in the virtual presentation of a poster: C.C. Licon, H. Razafindrazaka, D. Pierron and M. Bensafi (2020). Perception of cheese aromas: the case of 2-nonanone.
- **C. Licon** and **J. Levitt** continued to be part of the first active learning group at the Jordan College, with the intention to receive training to later train the faculty at the department.
- Editorial Service:
  - **S. Griffin** served as a reviewer for Journal of Culinary Science & Technology.
  - **L. Herzig**, Reviewer, The Journal of New Paradigm Research, Taylor & Francis Group, 2021.
  - **J. Levitt** served as a reviewer for Current Issues in Tourism, Journal of Foodservice Business Research, International Journal for Hospitality and Tourism Administration, and Journal of Quality Assurance in Hospitality and Tourism.
  - **C. Licon** was invited as a reviewer for the ARI Seed and Campus Proposals for Cal Poly.
  - **C. Licon** is a reviewer for the open access journals Foods, Animals, Fermentation, Biology and Applied Sciences from MDPI editorial
  - **C. Licon** was invited as a reviewer to the Journal of Dairy Science
  - **S. Pao**, Associate Editor, Quality Assurance and Safety of Crops & Foods, Codon Publishing. 2020-current.
  - **S. Pao**, Editorial Board Member, Journal of Food Processing and Preservation, Blackwell. 2008-current.
  - **S. Pooya**, reviewer, Biochimie Journal (Published under the auspices of the Société Française de Biochimie et Biologie Moléculaire - Elsevier), Beneficial and deleterious effects of sitagliptin on a methionine/choline-deficient diet induced steatohepatitis in rats. REF: Ms. No. BIOCHI-D-20-00641.
  - **S. Pooya**, reviewer, Jones & Bartlett Learning, Textbook, ADVANCED HUMAN NUTRITION 4E VITALBOOK.
  - **S. Pooya**, Editorial board member, World Journal of Food and Nutrition (WJFN), 2020 - current.

- Fundraising/Grant Activity:
  - **E. Ireland** received \$2,018 in donations by participating in the fall session of Crowdfunding in October with the help of Amanda Hall in the Alumni Association. <https://crowdfunding.fresnostate.edu/project> to raise money for simulation software for the dietetic interns.
  - **E. Ireland** received a donation for the dietetic internship, for the interns. The donation was from Jeannie Chang Trust for \$200.
  - **E. Ireland** received a contracting consulting agreement/grant \$15,000 over three years, from the Fresno County Public Health Department – Cal Fresh Healthy Living Program. CC#350888:NEOP
  - **J. Levitt** received two \$10,000 grants from ARI. The first focuses on study abroad and the second focuses on developing informative signage for the UAL.
  - **C. Licon.** has been involved with SJIFT as a member at large and she received a moisture analyzer as a donation to the Department from the chapter
  - **C. Licon** received a donation of \$25,000 from Leprino Foods, to buy a pilot-plant scale cheese vat.
  - **S. Pao** received a \$79,632 research grant from Citrus Research Board to conduct a study entitled “Validating the Control of Cross-Contamination in Recirculated High-pressure Washers and Fungicide Flooders during Citrus Packing Operations.”
  - **S. Pooya and L Herzig** received \$1,500 Service-Learning Course Redesign Intensive grant for turning NUTR53H into a service-learning course.
- Training Service
  - **E. Dormedy** hosted 14 participants for a food safety certification workshop “Developing and Implementing Hazard Analysis and Critical Control Point System (HACCP)” during May, 2021. The workshop, accredited by the International HACCP Alliance, is organized annually by the San Joaquin Valley IFT to support regional food processing companies to meet current practices and regulatory requirements. The workshop (and her leadership) helps to maintain good relationships with food industry partners and generates scholarship funds for multiple students each year.
  - **L. Herzig**, Winning with a Healthy Lifestyle is a weight management program that is offered to Fresno State faculty and staff. 2019-2020 was the 10th annual offering of Winning. The program is supported by the Fresno State Professional Development program. September 2020-May 2021. Annual program. Due to COVID-19 restrictions, the entire program was hosted via Zoom. Students were 10

able to practice telehealth consultations, behavioral focused counseling sessions and educational programs for 25+ employees each week.

- **L. Herzig** and the NUTR149 collaborated with Washington Union High School students, Clovis East High School Students, Airmen at the Fresno City Municipal Airport, Fresno City and Merced Community College Nutrition Students to present nutrition related topics. All programs were received with glowing marks on the evaluation forms. These continued community collaborations allow students the opportunity to put their teaching skills in play as well as gain and appreciation of future nutrition target audiences.
  - **L. Herzig** completed Fall 2020 – Spring 2021 ACUE training. L. Herzig received a Certificate in Effective College Instruction through the Association of College and University Educators and The American Council on Education.
  - **L. Herzig** completed the first Fall 2021 semester for the Fresno State President's Leadership Academy.
  - **L. Herzig** completed the mentoring process with Natalia Benik, undergraduate student: Jordan College Honors Program. The topic of our collaborative research including Natalia Benik, Meghan Eoff and myself, the advisor is: The Influence of Social Media Images on Self-Objectification and Eating Behaviors in Division I College Athletes
  - **J. Levitt** organized the 2021 Field to Meal program between University of Arkansas, TU Graz, and us. We planned to take students and faculty to relevant destinations throughout California. This will now take place in 2022.
  - **J. Levitt** attended the 2021 digital California Prostart cup to reach out to prospective high school students.
  - **J. Levitt** was involved with the CHRIE accelerator program which was developed to facilitate new research collaborations. Dr. Levitt's group was invited to submit a study to the International Journal of Contemporary Hospitality Management, which focuses on gourmet meal kits.
  - **S. Pao** was invited by Shaoguan University, China to give virtual lectures on Food Safety Management in May-June 2020 to undergraduate students.
  - **S. Griffin** co-hosted 2 different Zoom series for CalFresh Healthy Living, Feb 22-24<sup>th</sup>, and March 16-18. These 3-part series were open to all Fresno State students and promoted through the Cal Fresh Healthy Living Grant obtained by the Student Cupboard.
- Research Development

- **S. Griffin** submitted a grant proposal to the California Dry Bean Advisory Board for Product Development.
- **S. Griffin's** Produce Development course (CULG 151) developed two hot sauces, a cranberry orange biscotti, and a cold brew coffee for consideration by the Gibson Farm Market. S. Griffin and J. Levitt Collaborated on the Hot Sauce introduction into the GFM.
- **L. Herzig, Griffin, S., Levitt, J.,** and Watson, K. completed year 3 data collection for the "Assessing Anthropometric Measurements, Eating Habits, and Cooking Attitudes and Confidence Among University Students." Research participants were students attending CULG 152 course.
- **C. Licon** is a PI in an ongoing project funded by ARI. The project studies cheese aroma perception and physiological responses.
- **C. Licon** was awarded a prestigious grant from Partners of the American, 100k Foundation. The project is entitled From Cows to neurons. The project has the objective to establish a collaboration with Universidad Panamericana in Mexico, and teach sustainable practices in the cheesemaking industry
- **C. Licon** was awarded a Cochran Fellowship from the USDA Program for U.S. Dairy Processing for Mexico Latin American and the Caribbean.
- **C. Licon** was awarded a Cochran Fellowship from the USDA Program for U.S. Wine and Cheese for Burma
- **S. Pooya, L. Herzig, and J. Levitt** conducted research "Are Fresno State Students' Diets During COVID-19 Changing for the Better or Worse? "Fresno State Student Food Security, Eating Habits and Nutrients intake during COVID-19 Survey" 498 Fresno State Students looking at the level of Food Insecurity, food habits, grocery store habits and nutritional intake in collaboration with Jessica Medina and the Office of Institutional Effectiveness
- **S. Pooya** is supervising a Jordan college honor student, Vanessa Ramos, in collaboration with CRMC and Clovis Cancer center. In this project, they are investigating nutritional scoring in cancer patient survival rate.