

CURRICULUM VITAE

Yee Ming Lee, PhD RD CHE

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EDUCATION

- | | | |
|------|--|------------------------------|
| 2012 | PhD, Human Ecology with specialization
In Hospitality Administration
Dissertation: <i>Investigation of Food Allergy Training and Child Nutrition Professional's Knowledge and Attitudes about Food Allergies</i> | Kansas State University |
| 2008 | MS, Nutrition | Texas Woman's University |
| 2004 | BS (Honors), Dietetics | University Sains of Malaysia |

CREDENTIALS

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| 2014 - Present | Registered Dietitian, Commission on Dietetic Registration,
Academy of Nutrition and Dietetics, #86023967 |
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PROFESSIONAL EXPERIENCE

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| Aug 2012 – Present | Assistant Professor
Department of Nutrition, Dietetics and Hospitality
Management
Auburn University |
| Jan 2009 – May 2012 | Graduate Research Assistant
Department of Hospitality Management and Dietetics
Kansas State University |
| Aug 2008 - Dec 2008 | Graduate Teaching Assistant
Department of Nutrition and Food Science
Texas Woman's University |
| Jan 2008 - May 2008 | Graduate Teaching Assistant
Department of Nutrition and Food Science
Texas Woman's University |
| Jan 2008 - May 2008 | Student Assistant
English Department
Texas Woman's University |
| Aug 2007 - May 2008 | Graduate Research Assistant
Department of Nutrition and Food Science
Texas Woman's University |

Mar 2007- Dec 2007	Student Assistant Marketing and Communication Texas Woman's University
Jan 2005 - Jun 2006	Administrative (Catering) Dietitian Besta Foodservices, Kuala Lumpur, Malaysia
Jun 2004 - Dec 2004	Clinical Dietitian Alexandra Hospital, Singapore

TEACHING EXPERIENCE

Auburn University

Term	Course	Credits	Students
Summer 2018	NTRI 7930 Advanced Independent Study	1	1
Spring 2018	HOSP 2400 Sec 01 Food Production in Hospitality	4	7
Spring 2018	HOSP 2400 Sec 02 Food Production in Hospitality	4	8
Spring 2018	NTRI 8970 Special Topic: Grantsmanship	3	6
Fall 2017	HOSP 2400 Sec 01 Food Production in Hospitality	4	7
Fall 2017	HOSP 2400 Sec 02 Food Production in Hospitality	4	8
Spring 2017	HOSP 2400 Sec 01 Food Production in Hospitality	4	10
Spring 2017	HOSP 2400 Sec 02 Food Production in Hospitality	4	8
Spring 2017	NTRI 8970 Special Topic: Grantsmanship	3	5
Spring 2017	UNIV 4930 Interdisciplinary Capstone Experience	3	1
Fall 2016	HRMT 2400 Sec 01 Food Production in Hospitality	4	8
Fall 2016	HRMT 2400 Sec 02 Food Production in Hospitality	4	9
Fall 2016	NTRI 3560 Sec 01 Experimental Study of Foods	4	12
Fall 2016	NTRI 3560 Sec 02 Experimental Study of Foods	4	14
Fall 2016	NTRI 3560 Sec 03 Experimental Study of Foods	4	13
Summer 2016	NTRI 5380 Study Travel	3	13
Summer 2016	NTRI 6380 Study Travel	3	1
Spring 2016	HRMT 2400 Sec 01 Food Production in Hospitality	4	12
Spring 2016	HRMT 2400 Sec 02 Food Production in Hospitality	4	10
Spring 2016	NTRI 4410 Experimental Food Science	3	11
Fall 2015	HRMT 4200 Hospitality Facilities Management	3	55
Fall 2015	NTRI 3560 Sec 01 Experimental Study of Foods	4	16
Fall 2015	NTRI 3560 Sec 02 Experimental Study of Foods	4	10
Fall 2015	NTRI 3560 Sec 03 Experimental Study of Foods	4	10
Fall 2015	NTRI 7930 Advanced Independent Study	3	1
Summer 2015	Advanced Independent Study	3	1
Summer 2015	UNIV 4930 Interdisciplinary Capstone Experience	3	1

Spring 2015	HRMT 2400 Sec 01 Food Production in Hospitality	4	16
Spring 2015	HRMT 2400 Sec 02 Food Production in Hospitality	4	16
Spring 2015	NTRI 4410 Sec 01 Experimental Food Science	3	14
Spring 2015	NTRI 4410 Sec 02 Experimental Food Science	3	8
Spring 2015	NTRI 4410 Sec 03 Experimental Food Science	3	14
Fall 2014	HRMT 4200 Hospitality Facilities Management	3	56
Fall 2014	NTRI 3560 Sec 01 Experimental Study of Foods	4	14
Fall 2014	NTRI 3560 Sec 02 Experimental Study of Foods	4	16
Fall 2014	NTRI 3560 Sec 03 Experimental Study of Foods	4	16
Fall 2014	NTRI 4980 Independent Study	3	1
Summer 2014	UNIV 4930 Interdisciplinary Capstone Experience	3	1
Spring 2014	HRMT 2400 Sec 01 Food Production in Hospitality	4	12
Spring 2014	HRMT 2400 Sec 02 Food Production in Hospitality	4	9
Spring 2014	NTRI 4410 Sec 01 Experimental Food Science	3	10
Spring 2014	NTRI 4410 Sec 02 Experimental Food Science	3	14
Spring 2014	NTRI 4410 Sec 03 Experimental Food Science	3	14
Fall 2013	HRMT 4200 Hospitality Facilities Management	3	50
Fall 2013	NTRI 2050 Sec 01 Science of Food	4	14
Fall 2013	NTRI 2050 Sec 02 Science of Food	4	16
Fall 2013	NTRI 2050 Sec 03 Science of Food	4	12
Fall 2013	NTRI 2050 Sec 04 Science of Food	4	11
Summer 2013	NTRI 2050 Sec 04 Science of Food	4	7
Spring 2013	NTRI 4410 Sec 01 Experimental Food Science	3	16
Spring 2013	NTRI 4410 Sec 02 Experimental Food Science	3	16
Spring 2013	NTRI 4410 Sec 03 Experimental Food Science	3	16
Fall 2012	NTRI 2050 Sec 01 Science of Food	4	16
Fall 2012	NTRI 2050 Sec 02 Science of Food	4	16
Fall 2012	NTRI 2050 Sec 03 Science of Food	4	14
Fall 2012	NTRI 2050 Sec 04 Science of Food	4	13
Texas Woman's University			
Fall 2008	NFS 22323 Introduction to Nutrition (GTA)	3	93
Spring 2007	NFS 4101 Computer Use in Nutrition and Foodservice Management Lab (GTA)	3	24

COURSE DEVELOPMENT

Auburn University

NTRI 8970 Grantsmanship
NTRI 3560

Description

New course offering (Spring 2017)
New course offering (Fall 2016)

GRADUATE THESIS/DISSERTATION COMMITTEE EXPERIENCE

Doctoral Students

Student	Program	Year Graduated	Role
Patti Northcutt	HRMT	N/A	Major Professor
Yoonah Kim	HRMT	N/A	Major Professor
Yijing Qi	Nutrition	N/A	Committee Member
Felicia Chin	Nutrition	N/A	Committee Member
Angelique Moore	Nutrition	N/A	Committee Member
Amy Bardwell	HRMT	2017	Co-Major Professor
Han Chen	HRMT	2017	Committee Member
Sara Ghezzi	HRMT	2017	Committee Member
Sarinya Thayarnsin	HRMT	2017	Committee Member
Khalid Eyoun	HRMT	2017	Committee Member
Aahed Al Khlifafat	HRMT	2017	Committee Member
Kyle Townsend	HRMT	2015	Committee Member
Joseph Mitchell	HRMT	2015	Committee Member
Lynsey Madison	HRMT	2015	Committee Member

Masters' Students (Thesis)

Student	Program	Year Graduated	Role
Yujia Wang	HRMT	2016	Major Professor
Miao Yu	HRMT	2015	Committee Member
Ubi McDaniel	HRMT	2014	Committee Member
Virginia Belt	Interior Design	2013	Committee Member
Emma Cook	Nutrition	2013	Committee Member

Master's Students (Non-Thesis)

Student	Program	Year Graduated	Role
Rachel Bain	HRMT	2017	Committee Member
Katherine Couch	Nutrition	2016	Committee Member
Dominique Harris	Nutrition	2015	Major Professor
Brian Gregory	Nutrition	2015	Major Professor
Caryn Barnes	Nutrition	2015	Committee Member
Ky-Wai Wong	HRMT	2014	Committee Member

UNDERGRADUATE RESEARCH AND POST-DOCTORAL MENTORSHIP

Forchielli, N. *Meals on Wheels Program in Lee country Alabama: Nutrient content and participants' satisfaction*. Recipient of Auburn University Undergraduate Research Fellowship, 2016.

Forchielli, N. *Meals on Wheels Program in Lee country Alabama: Nutrient content and participants' satisfaction*. Recipient of The Fred and Charlene Kam Endowed Fund for Research Excellence in Nutrition and Dietetics, 2016-2017.

Khairy, Hazem. *Enhancing Customers' Trust and Commitment toward the Brand: A Multidimensional Perspective of Employees Brand Citizenship Behaviors within the Egyptian Hotel Industry*. Recipient of Egyptian Government Scholarship, 2016.

INTERNSHIP EXPERIENCE

- Jun 2014 – Jul 2014 Job Shadowing
Auburn Marriott Hotel and Conference Center at Grand
National Village
Auburn, Alabama.
- Jun 2013 – Nov 2013 Dietetic Intern
West Georgia Hospital
LaGrange, Georgia.

PROFESSIONAL DEVELOPMENT

- Spring 2018 EASL Teach Talk, organized by AU Biggio Center EASL Academy
- Spring 2018 EndNote Workshop, organized by Library
- Fall 2017 Advise Assist, organized by AU College of Human Sciences
- Spring 2017 Grantsmanship Workshop, organized by AU College of Human Sciences
- Fall 2015 Degree Works, organized by AU College of Human Sciences
- Fall 2015 Canvas Poll and Poll Everywhere, organized by AU Instructional
Multimedia Group (IMG) of the Office of Information Technology (OIT)
- Fall 2015 Certified Hospitality Educator (CHE) Workshop, organized by the
American Hotel and Lodging Education Institute (AHLEI)
- 2012-2013 Biggio Center New Faculty Scholar Program, organized by Biggio Center
for the Enhancement of Teaching and Learning
- Spring 2013 Using the fMRI and other Neurophysiological Research Tools in Human
Sciences, organized by the CHS Research Advisory Committee
- Spring 2013 Research Week 2013 Grantsmanship Workshop, organized by the Office
of Sponsored Programs, Auburn University
- Fall 2012 Canvas workshop, organized by the Instructional Multimedia Group (IMG)
of the Office of Information Technology

SCHOLARLY WORK

Refereed Manuscripts

Mitchell, J., Ayoun, B., & Lee, Y. M. (2018). The integration of nutrition components into culinary programs: Perspectives of experts and educators. *Journal of Teaching in Travel & Tourism*. doi: 10.1080/15313220.2018.1487369

Liu, P, & Lee, Y. M. (2018). An investigation of consumers' perception of food safety in the restaurants. *International Journal of Hospitality Management*, 73, 29-35.

Lee, Y. M., & Sozen, E. (2018). Who knows more about food allergies - Restaurant managerial staff or employees? *British Food Journal*, 120(4), 876-890. doi: 10.1108/BFJ-07-2017-0387

- Khairy, H. Z., & Lee, Y. M. (2018). Enhancing customers' brand commitment: A multidimensional perspective of brand citizenship behavior in Egyptian Hotels. *International Journal on Recent Trends in Business and Tourism*, 2(1), 27-38.
- Lee, Y. M., Kwon, J., Park, E., Wang, Y., & Rushing, K. (2017). Use of point-of-service systems in school nutrition programs: Types, challenges, and employee training. *Journal of Child Nutrition and Management*, 41(2), 16-29.
- Mitchell, J., Ayoun, B., & Lee, Y. M. (2017). Evaluating nutritional competencies and needs in post-secondary culinary curriculum: A Delphi study. *Journal of Hospitality and Tourism Education*, 29, 1-8.
- Kwon, J., Lee, Y. M., Park, E., Wang, Y., & Rushing, K. (2017). Free and reduced-price meal application and income verification practices. *Journal of Child Nutrition and Management*, 41(2), 1-15.
- Lee, Y. M., & Sozen, E. (2016). Food allergy knowledge and training among restaurant employees. *International Journal of Hospitality Management*, 57, 52–59. doi:10.1016/j.ijhm.2016.05.004
- Lee, Y. M., & Barker, G. (2016). Comparison of food allergy policies and training between Alabama and national restaurant industry. *Journal of Culinary Science & Technology*, 15(1), 1–16. doi:10.1080/15428052.1185071
- Liu, P., & Lee, Y. M. (2016). An investigation of restaurant food safety performance: A comparison based between ethnic and non-ethnic, chain and independents restaurants in Louisiana. *Journal of Foodservice Business Research*, 1(2), 1–14. doi:10.1080/15378020.2016.1206770
- Lee, Y. M., Kwon, K., & Sauer, K. (2016). Child nutrition professionals' attitudes, perceived challenges and training related to food allergies. *Journal of Health Behavior and Policy Review*, 3(2), 165–175. doi:10.14485/HBPR.3.2.8
- Lee, Y. M. (2015). Project-based learning involving sensory panelists improves student learning outcomes. *Journal of Food Science Education*, 14, 60–65. doi:10.1111/1541-4329.12057
- Lee, Y. M., & Xu, H. (2015). Food allergy knowledge, attitudes, and preparedness among restaurant managerial staff. *Journal of Foodservice and Business*, 18, 454–469. doi:10.1080/15378020.2015.1093452
- Cook, E., Lee, Y. M., White, D., & Gropper, S. (2015). The diet of inmates: An analysis of a 28-day cycle menu used in a large country jail in the state of Georgia. *Journal of Correctional Health Care*, 21, 390–399. doi:10.1177/1078345815600160
- Lee, Y. M., Kwon, J., & Sauer, K. (2014). A focus group study of child nutrition professionals' attitudes about food allergies and current training practices. *Journal of Child Nutrition and Management*, 38(1), 1-14.
- Lee, Y. M., Kwon, J., & Sauer, K. (2013). Child nutrition professional's knowledge and training practices regarding food allergies in US school. *Journal of Foodservice Management and Education*, 7, 8–15.
- Kwon, J., Zottarelli, L. K., Kwon, S., Ryu, D., & Lee, Y. M. (2013). Food safety training needs at evacuation shelters operated by faith-based organizations. *Journal of Environmental Health*, 76(2), 14–21.

Kwon, J., & **Lee, Y. M.** (2012). Exploration of past experience, attitudes, and preventive behaviors of consumers with food allergies about dining out: A focus group study. *Food Protection Trends*, 32, 736–746.

Kwon, J., Choi, Y. G., Liu, P., & **Lee, Y. M.** (2012). Food safety training needed for Asian restaurants: Longitudinal review of health inspection data in Kansas. *Journal of Foodservice Management and Education*, 6, 10-15.

Manuscripts Under Reviewed

Lee, Y. M., & Burnett, D. Enhancing undergraduate research experience through a food science research project. Manuscript submitted to *Journal of Food Science Education*.

Wang, Y. & **Lee, Y. M.** Applying Extended Theory of Planned Behavior to Investigate Energy Drink Consumption Behavior among General Public in the United States. Manuscript submitted to *British Food Journal*.

Lee, Y. M., & Chen, H. Social media use among individuals with food allergies: Activities, motives, and barriers. Manuscript submitted to *Health Informatics Journal*.

Sozen, E., & **Lee, Y. M.** *Calorie Estimation and purchase intention of Top Ten Americans' favorite foods*. Manuscript submitted to the *Journal of Foodservice Systems Management*.

Abstracts/Proceedings

Burnett, D., & **Lee, Y. M.** *Assessing the Effectiveness of ServSafe® Online: A Pilot Study*. Poster presentation at Alabama Dietetic Association Annual Conference, Birmingham, AL. March 14-16, 2018.

Sozen, E., & **Lee, Y. M.** *Calorie Estimation and Purchase Intention of Top Five Americans' Favorite Foods*. Standup presentation at 23rd Hospitality Graduate Research Conference, Fort Worth, TX. January 4-6, 2018.

Lee, Y. M. *Enhancing Undergraduate Research Experience through a Food Science Research Project: A Pilot Study*. 2017 This is Research Faculty Symposium, Auburn, Alabama, September 22, 2017.

Forchielli, N., & **Lee, Y. M.** *Meals on Wheels Program in Lee County, Alabama: Nutrient Content and Participants' Satisfaction*. This is Research! Student Research Symposium, Auburn, Alabama, April 13, 2017.

Lee, Y. M. *Enhancing Undergraduate Research Experience through a Food Science Research Project*. Poster presentation at Foodservice Management and Education Council Biennial Meeting, Las Vegas, Nevada. March 12-14, 2017.

Sozen, E., & **Lee, Y. M.** *The Roles of Health Consciousness, Knowledge, and Attitudes towards Nutrition Facts Label on Purchase Intention*. Standup presentation at 22nd Hospitality Graduate Research Conference, Houston, TX. January 5-7, 2017.

Lee, Y. M., Forchielli, N., & McElwee, E. *An Assessment of Nutrient Quality of Children's Menus Offered at the Fast-food and Casual Dining Restaurants*. Poster presentation at Food and Nutrition Conference & Expo, Boston, MA, October 15-18, 2016.

Lee, Y. M., & Sozen, E. Food Allergy Knowledge and Training in the Restaurant, Managerial Staff versus Employees. Poster presentation Auburn University . Faculty Research Symposium, Auburn, AL, September 16, 2016.

Lee, Y. M., Kwon, J. Wang, Y., Park, E., & Rushing, K. *Use of Point-Of-Service (POS) Systems in School Nutrition Programs (SNPs): Types, Challenges, and Training.* Poster presentation at School Nutrition Association Annual National Conference, San Antonio, TX, July 10-13, 2016.

Kwon, J., **Lee, Y. M.,** Park, E., Wang, Y., & Rushing, K. *Free and Reduced-Price Meal Application and Income Verification Practices in School Nutrition Programs in the U.S.* Poster presentation at School Nutrition Association Annual National Conference, San Antonio, TX, July 10-13, 2016.

Lee, Y. M., & Sozen, E. *Food Allergy Knowledge and Training in the Restaurants: A Comparison between Managerial Staff and Employees.* Standup presentation presented at International Council of Hospitality, Restaurant and Institutional Education, Southeast, Central, and South America Federation Conference, Auburn, AL. Feb 24-25, 2016.

Chen, H., & **Lee, Y. M.** *Social Media Use among Individuals with Food Allergies: Activities, Motives, and Barriers.* Standup presentation at 21st Hospitality Graduate Research Conference, Philadelphia, PA. January 4-6, 2016.

Liu, P., & **Lee, Y. M.** Perception of Restaurant's Food Safety: An application of Importance-Performance Analysis. Poster presentation presented at Association of Food Protection Annual Meeting, Portland, OR. July 24-28, 2015.

Lee, Y. M., & Sozen, E. *Food Allergy Knowledge and Training among Restaurant Employees.* Poster presentation presented at Association of Food Protection Annual Meeting, Portland, OR. July 24-28, 2015.

Lee, Y. M., & Sozen, E. *Food Allergy Knowledge and Training among Restaurant Employees.* Oral presentation presented at Jordan Tourism Conference, Dead Sea, Jordan. May 12-16, 2015.

Lee, Y. M. *Project-based Learning Involves Sensory Panelists Improves Perceived Student Learning Outcomes.* Poster presented at FSMEC Biannual Meeting, Memphis, TN. March 12-14, 2015.

Lee, Y. M. *An Assessment of Food allergy Knowledge, Attitudes, and Preparedness among Restaurant Managerial Employees.* Poster presented at Food and Nutrition Conference and Expo, Atlanta, GA. October 19-22, 2014.

Lee, Y. M., & Xu, H. *Restaurants' Preparedness for Food Allergies.* Poster presented at Association of Food Protection Annual Meeting, Minneapolis, MT. August 3-6, 2014.

Lee, Y. M. *Restaurant Preparedness for Food Allergies.* Auburn University Research Week 2014, Auburn, AL. April 14-16, 2014.

Lee, Y. M., Liu, P., & Xu, H. *An Investigation of Restaurant Food Safety Performance: A Comparison between Ethnic and Non-ethnic Restaurants in Louisiana.* Poster presented at Association of Food Protection Annual Meeting, Charlotte, NC. July 27-30, 2013.

Liu, P., **Lee, Y. M.**, & Xu, H. *An Evaluation on Food Safety Performance in Louisiana School Foodservice Operations*. Poster presented at Association of Food Protection Annual Meeting, Charlotte, NC. July 27-30, 2013.

Liu, P., **Lee, Y. M.**, & Xu, H. An investigation of Food Safety Performance in School Foodservice Operations: Health Inspection Review in Louisiana. Poster presented at Foodservice Management Educational Council Biannual Meeting, Columbus, OH. March 21-23, 2013.

Lee, Y. M., Sauer, K., & Kwon, J. *The attitudes of Child Nutrition Professional about food allergies and current food allergy practices: A focus group study*. Poster presented at the Food and Nutrition Conference and Expo 2012, Philadelphia, PA. October 6-8, 2012.

Kwon, J., Liu, P., & **Lee, Y. M.** *Retention of Food Safety Knowledge after Faith-based Organization Volunteer Training*. Poster presented at the 101th International Association of Food Protection, Annual Meeting, Rhode Island, RI. July 22-25, 2012.

Kwon, J., Sauer, K., Ryu, D., Todd, E., **Lee, Y. M.**, Liu, P., & Choi, J. *Produce Handlers' Handwashing Behaviors in Secondary School Foodservice Facilities*. Oral presentation presented at the 101th International Association of Food Protection, Annual Meeting, Rhode Island, RI. July 22-25, 2012.

Kwon, J., Ryu, D., Zottarelli, L., **Lee, Y. M.**, & Liu, P. *Effectiveness of food safety training video for volunteers in the faith-based organization*. Poster presented at the 100th International Association of Food Protection, Annual Meeting. July 31-August 3, 2011.

Kwon, J., **Lee, Y. M.**, & Sauer, K. *Are Dietetics and Hospitality Management Students prepared for serving customers with food allergies?* Presented at the FSMEC Biannual Meeting, Oxford, MS. March 17–20, 2011.

Lee, Y. M., & Kwon, J. (2011). *Food Allergies in Restaurants: Knowledge, Attitudes, and Behaviors of Consumers with Food Allergies: A focus group study*. Poster presented at the K-State Research Forum, Manhattan, KS. April 20, 2011.

Lee, Y. M., & Kwon, J. (2011). *Food Allergies in Restaurants: Knowledge, Attitudes, and Behaviors of Consumers with Food Allergies: A focus group study*. Presented at the 16th Hospitality Graduate Research Conference, Houston, TX. January 6–8, 2011.

Choi, Y. G., Liu, P. **Lee, Y. M.**, & Kwon, J. (2011). *Food safety training needed for Asian restaurants: Longitudinal review of health inspection data in Kansas*. Presented at the 16th Hospitality Graduate Research Conference, Houston, TX. January 6–8, 2011.

Lee, Y. M., & Kwon, J. (2011). *The Effectiveness of Web-based Food Allergy Training among Restaurant Managers*. Poster presented at the 16th Hospitality Graduate Research Conference, Houston, TX. January 6–8, 2011.

Lee, Y. M., & Kwon, J. (2010). *Factors that lead to foodservice employees turnover intention in hospital foodservice*. Poster presented at the 15th Hospitality Graduate Research Conference, Washington, DC. January 7-9, 2010.

Lee, Y. M., & Kwon, J. (2010). *Using the theory of planned behavior to investigate restaurant managers support for food allergy training*. Poster presented at the 15th Hospitality Graduate Research Conference, Washington, DC. January 7-9, 2010.

FUNDED GRANTS

Burnett, D., & **Lee, Y. M.** *Using ePortfolios to Assess Dietetic Students' Skill Development and Competency in a Dietetic Supervised Practice Setting: A Pilot Study.* ePortfolio Project Faculty Cohort 2018. \$9,165.

Burnett, D., **Lee, Y. M.**, Jeganathan, R., & Thangiah, G. *Treating Obesity in College-Age Women with Trauma-Informed Nutrition Care: A Needs Assessment.* Women's Philanthropy Board 2018 Philanthropic Impact Grants. \$9,000.

Sozen, E., & **Lee, Y. M.** *Menu Label Reading Behaviors and Calorie Estimation among U.S. Consumers.* Foodservice Management Educational Council Grant, 2016-2017. \$1,400.

Burnett, D., & **Lee, Y. M.** *Assessing the Effectiveness of Servsafe® Online Course.* Breeden Endowment Grant, 2016-2017. \$4,000.

Lee, Y. M. *Knowledge and Attitudes about Food Science Research Project among Nutrition, Dietetics, and Wellness Students: A Pilot Study.* Faculty Mini Grant 2016-2017. \$ 4,000.

Lee, Y. M., & Marincic, P. *Nutritional Analysis of Menu Items and Stock Ingredients: Taziki's Mediterranean Café.* Taziki's, Inc. 2016. \$6,115.

Kwon, J., & **Lee, Y. M.** *Assessing Point-of-Service / Point-of-Sale Systems in School Nutrition Programs in the United States.* National Food Service Management Institute, Applied Research Division 2015-2016. \$34,250.

Lee, Y. M. *Restaurants' Preparedness for Food Allergy Training.* Auburn University Intramural Grant Program 2012-2013. \$2,500.

Sauer, K., **Lee, Y. M.**, & Kwon, J. *Current Practices and School Foodservice Directors' Knowledge and Attitudes about Food Allergy Training.* American Dietetic Association: Allene Vaden Memorial Grant for Food Service Management 2011-2012. \$5,000.

Kwon, J., Liu, P., & **Lee, Y. M.** *Food Safety Education for Residential Child Care Institutions: Food Safety Basics, Staff Training.* University of Rhode Island and University of Massachusetts' CSREES/USDA Project. 2010-2011. \$7,500.

UNFUNDED GRANTS

Lee, Y. M., Chattaraman, V., Deshpande, G., & Wang, W. *Efficacy of Nutrition Facts Panels, Nutrient-Content Claims, and Health Claims on Packaged Foods in Promoting Healthy Food Choices among Low-Income Consumers.* Presidential Awards in Interdisciplinary Research grant. 2018. Amount requested: \$487,727.

Burnett, D., **Lee, Y. M.**, & Bratcher, C. *Myanmar School Meals Program.* 2018 USDA Foreign Agricultural Service, Office of Capacity Building and Development. Amount requested: \$74,483.

Lee, Y. M., & Burnett, D. *U.S. Cuisine Immersion for Culinary Educators.* 2018 USDA FAS Cochran Fellowship Program for Brazil. Amount requested: \$68,214.

Preston, P., Forbes, S. A., Andrzejewski, C. E., **Lee, Y. M.**, & Wells, D. E. *The Carver-Jeter Community Food Center Planning Project*. USDA Community Food Project: Planning Project Grant 2016-2017. Amount requested: \$35,000.

Lee, Y. M., & Liu, P. *Flipped Classroom in Hospitality Management Program: An Exploratory Study*. Foodservice Management Educational Council Grant 2015-2016. Amount requested: \$2,000.

Liu, P., & **Lee, Y. M.** *An Importance-Performance Analysis of Attributes Affecting Customer Satisfaction in Casual Dining Restaurants: Employees vs. Customers Perceptions*. Foodservice Management Educational Council Grant 2014-2015. Amount requested: \$2,500.

Lee, Y. M. *Alabama Restaurant Employees' Attitudes toward and Knowledge Levels of Food Allergies*. Competitive Outreach Scholarship Grant 2013-2014. Amount requested: \$20,000.

Liu, P., & **Lee, Y. M.** *Perceptions of Restaurants' Food Safety: An Application of importance-Performance Analysis*. Foodservice Management and Education Council Grant 2013-2014. Amount requested: \$2,500.

Lee, Y. M., Webb, V., & Xu, H. *Healthy Eating on Campus Cafeteria: Availability, Accessibility and Affordability Analysis*. Allene Vaden Memorial Grant for Food Service Management 2013-2014. Amount requested: \$5,000.

Lee, Y. M. *Campus Community Involvement in Meal Preparation Projects: Does it Affect Students' Learning Outcomes and Motivation?* The Daniel F. Breeden Endowment Grant 2013-2014. Amount requested: \$5,000.

RESEARCH PROJECT CONSULTANT

Liu, P. *Everyone Matters! Development of comprehensive coordinated food safety and personal hygiene education programs for Louisiana high schools*. Louisiana Board of Regents for Research Competitiveness Subprogram 2013-2014. Amount requested: \$20,000.

HONORS/AWARDS

Best Faculty-Led Abstract: *Food Allergy Knowledge and Training in the Restaurants: A Comparison between Managerial Staff and Employees*. Awarded at International Council of Hospitality, Restaurant and Institutional Education, Southeast, Central, and South America Federation Conference, Auburn, AL. Feb 24-25, 2016.

Invited Guest Speaker, Mahidol University International College, Thailand, Summer 2015

Invited Guest Speaker panelists, Kansas State University, HMD 980 Administration of Dietetics and Hospitality Programs, April 28, 2015.

Student Government Association (SGA) Outstanding Faculty Award Nominee, Spring 2015

PROFESSIONAL CERTIFICATIONS

Registered Dietitian
Certified Hospitality Educator
Certified Servsafe® Food Protection Manager
Certified Servsafe® Alcohol

PROFESSIONAL SERVICES

Service Activities for the University, College, and Department

University Level

Senator, University Senate (Spring 2018)
Moderator, Faculty Research Symposium (Fall 2017)
College Representative, Core Curriculum and General Education Committee (Fall 2015 - Spring 2017)
College Representative, University Curriculum Committee (Fall 2015)
Judge, Graduate Student Research Symposium (Spring 2013, 2014, 2015)

College

Judge, CHS Graduate Student Research Symposium (Spring 2018)
Panelist, Kappa Omicron Nu Undergraduate Research (Spring 2018)
Faculty Representative, New York Study Tour (Fall 2014)
Faculty Presenter, CHS Professional Development Session (Fall 2013)

Departmental

Chair, Assistant/Associate Professor in Culinary Program (2018)
Editor, HRMT Newsletter "Added Touch" (2014 - Present)
Member, NDHM Competitive Graduate Research Fellowships (2013 - Present)
Committee, HRMT Graduate Student Admission (2012 - Present)
Member, Undergraduate Research Fellowship Awards (2013 - Present)
Faculty Representative, University Commencement (Fall 2012, Summer 2014, 2016, 2018)
Committee Member, DPD Director Search Committee (2017)
Committee Member, HRMT Lecturer Search Committee (2017)
Chair, Assistant/Association Professor & Program Director Search Committee (2016)
Panelist, Nutrition and Dietetics Advisory Board Student Engagement (2016)
Committee Member, Community Nutrition Faculty Search Committee (2015)
Committee Member, ISPP Director Search Committee (2104)

Service Activities for the professional organizations

Ad-hoc Reviewer, SAGE Open (2018)
Ad-hoc Reviewer, Food Control (2018)
Ad-hoc Reviewer, Journal of Foodservice Management and Education (2013-2018)
Reviewer, Central CHRIE (2018)
Reviewer, 23rd Graduate Research Conference: Consumer Behavior, Foodservice and Hospitality Education Tracks (2017)
Moderator, 22nd Graduate Education and Graduate Student Research Conference: Foodservice Track (2016)
Reviewer, 22nd Graduate Education and Graduate Student Research Conference: Foodservice Track (2016)
Ad-hoc Reviewer, Journal of Foodservice Research Journal (2016 - Present)
Ad-hoc Reviewer, International Journal of Hospitality Management (2016-2017)

Moderator, 21st Graduate Education and Graduate Student Research Conference, 2016
Reviewer, 21st Graduate Education and Graduate Student Research Conference:
Foodservice Track (2015)
Reviewer, 21st Graduate Education and Graduate Student Research Conference:
Hospitality Education Track (2015)
Moderator, Jordan Second International Tourism and Hospitality Conference (2015)
Reviewer, 20th Graduate Education and Graduate Student Research Conference:
Foodservice Track (2014)
Reviewer, South East Council of Hotel, Restaurant and Institutional Education (2014)
Ad-hoc Reviewer, Journal of Contemporary Hospitality Management (2014)
Reviewer, 19th Graduate Education and Graduate Student Research Conference:
Hospitality Education Track (2013)
Moderator, 18th Graduate Education and Graduate Student Research Conference:
Hospitality Education Track (2013)
Reviewer, 18th Graduate Education and Graduate Student Research Conference:
Foodservice Track (2012)

Memberships in Professional Organizations

Academy of Nutrition and Dietetics
Auburn Dietetic Association
Foodservice Systems Management