
Kevin R. Roberts, Ph.D.
Department of Hospitality Management and Dietetics
106 Justin Hall
Kansas State University
Manhattan, Kansas 66506
kevrob@ksu.edu
Telephone: (785) 532-2399 Fax: (785) 532-5522

Education:

Doctor of Philosophy

May 2008, Kansas State University, Manhattan, Kansas
Department of Hotel, Restaurant, Institution Management and Dietetics
Dissertation Title: *Using the theory of planned behavior to explore restaurant Managers Support for employee food safety training.*

Master of Science

August 2002, Iowa State University, Ames, Iowa
Department of Hotel, Restaurant, and Institution Management

Bachelor of Science

August 1999, Iowa State University, Ames, Iowa
Department of Hotel, Restaurant, and Institution Management

Professional Experience:

Academic Experience

Kansas State University

Department of Hospitality Management and Dietetics
Director, Undergraduate Program in Hospitality Management
(2012-present)
Interim Head (June 2016 – December 2017; June 2020 – present)
Director, Center of Excellence for Food Safety Research in Child Nutrition Programs
(2011-present)
Professor (2020-present)
Associate Professor (2013-2020)
Assistant Professor (2008-2013)

Teaching

HM 341: Food Production Management
HM 440: Beverage Management
HM 482: Human Resource Management in the Hospitality Industry
HM 621: Hospitality Law
HM 662: Foodservice Systems Management

Academic Advising

Average 55 hospitality students/semester

Student Group Advising

Club Managers' Association of America, 2003 - 2019

Hospitality Management Society, 2003 – 2008
Courtesy Appointment, Food Science Institute and Graduate Faculty (2008-present)

Kansas State University, Fall 2003 – Spring 2008

Department of Hotel, Restaurant, Institution Management, and Dietetics
Instructor

Kansas State University, Fall 2002 – Spring 2003

Department of Hotel, Restaurant, Institution Management, and Dietetics
Graduate Teaching Assistant
HRIMD 341: Principles of Food Production (Distance)

Iowa State University, Fall 1999 – Summer 2002

Hotel, Restaurant, Institution Management Program
Graduate Teaching Assistant

HRIMD 380L: Quantity Food Production Management Lab

Iowa State University Extension Research Associate

Industry Experience

Triangle Management, Inc., Williamsburg, Iowa, 1999 – 2005

Seven Villages Restaurant/Landmark Restaurant
Food and Beverage Manager

Dualstar Productions, Conroy, Iowa, 1999-2002

Owner/Operator

Landmark Restaurant, Williamsburg, Iowa, 1992 – 1999

GRANT FUNDING

Research Proposals Funded or Pending

Vaughan, Y. & Roberts, K (2025). Creating a County-Specific Zoning Regulation Handbook to Support Agritourism Businesses and Accessibility in Kansas. North Central Sustainable Agriculture Research and Education. Pending: \$250,000.

Vaughan, Y., Yu, H., Roberts, K. R., & Sharma, A. (2024). *Advancing Food Industry Education: Developing Novel Curriculum Enhancement for AI and Robotics*. USDA - National Institute of Food and Agriculture. Funding: \$280,307.

Gleason, E., & Roberts, K. R. (2024). Texture Modification in Healthcare: Food Safety, Nutrition, and Foodservice Manager Perceptions. USDA – National Institute for Food and Agriculture, Agriculture and Food Research Initiative Competitive Grants Program Education and Workforce Development. Pending: \$118,000.

- Roberts, K. R., & Sauer, K. L. (2021). *Center for Food Safety in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$1,282,181.
- Roberts, K. R., Sauer, K. L., & Shanklin, C. W. (2018). *Serving up Science: The Path to Safe Food in Schools, an Initiative of the Center for Food Safety in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$52,597.
- Roberts, K. R., Sauer, K. L., & Shanklin, C. W. (2018). *Serving up Science: The Path to Safe Food in Schools, an Initiative of the Center for Food Safety in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$46,365.
- Butros, B. & Roberts, K. R. (2017). *Self-reported food safety behavior in independent ethnic restaurants: An application of the Social Cognitive Theory*. Foodservice Systems Management Education Council (FSMEC). Funding: \$1,542
- Roberts, K. R., Sauer, K. L., & Shanklin, C. W. (2017) *Center for Food Safety in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$1,800,000.
- Roberts, K. R., Sauer, K. L., & Shanklin, C. W. (2017) *Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$498,301
- Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2015) *Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$800,000
- Roberts, K. R., Sauer, K. L., & Shanklin, C. W. (2014) *Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$800,000
- Sneed, J., Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2013) *Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$800,000.
- Sneed, J., Sauer, K., & Roberts, K. R. (2012). *Impact of Food Safety Messages on the Food Handling Behaviors of Parents of Young Children*. United States Department of Agriculture and the Food and Drug Administration. Funding: \$500,000
- Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2011) *A Proposed Center of Excellence for Food Safety Research in Child Nutrition Programs, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$1,599,981

- Roberts, K. R., Ok, C., & Pesci, P. H. (2010). *Development of a hospitality model for application to the military sector*. SAF-America and American Dream Development. Funding: \$15,000
- Roberts, K.R., & Sauer, K.L. (2009). *An exploration of food safety barriers in the Continuing Care Retirement Community Environment*. University Small Research Grant, Kansas State University, Office of Research and Sponsored Programs. Funding: \$4,000.
- Remig, V., Roberts, K. R., Bryant, T. J., & Snyder, G. (2006). *Multimedia food safety training program for older adults*. USDA – CREES Food Safety Initiative Program. Funding: \$599,285.
- Canter, D., Roberts, K. R., Sauer, K., Schrader, M., & Barrett, B. (2006). *A Food Safety Social Marketing Campaign for Young Adults at Kansas State University*. Rutgers University (in partnership with USDA – CSREES Food Safety Initiative Program). Funding: \$5,000.
- Shanklin, C., Roberts, K. R., Barrett, E. B., & Brannon, L. A. (2003). *Improving Food Safety Practices of Restaurant Employees Using the Theory of Planned Behavior*. USDA – CSREES Food Safety Initiative Program. Funding: \$482,763.
- Research Proposals Submitted & Pending or Not Funded**
- Paez, P., Roberts, K., Sauer, K., & Hays, F. (2024). Risk assessment of food defense in school nutrition programs. Agriculture and Food Research Initiative. Competitive Grants Program. Foundational and Applied Science Program. Funding: \$647,964. (Not Funded)
- Vaughan, Y. & Roberts, K (2023). Developing Sustainable Resilience Tools for Kansas Agritourism: A Longitudinal Study of Farmers and Ranchers. North Central Sustainable Agriculture Research and Education. Funding: \$250,000. (Not Funded)
- Ellis, J.D., Heier Stamm, J., Roberts, K., & Sneed, J. (2013). *Integrating food chain and communication network analysis to optimize risk management and communication for school foodservice programs*. Call for Research White Papers. National Center for Food Protection and Defense: A Homeland Security Center of Excellence. \$150,000. (Not Funded)
- Ogbeide, GC., Roberts, K. R., Marcy, J., Crandall, P., Barrett, E. B., & Ricke, S. (2011). *Incorporating Food Safety into the High School Curriculum While Enhancing Undergraduate Education and Personnel Entering the Workforce in STEM*. USDA – Higher Education Challenge Grant. Funding: \$299,420 (Not Funded)
- Roberts, K. R., Sauer, K. L., Shanklin, C. W. & Kwon, J. (2010). *A Proposed Center of Excellence for School Food Safety Research, Kansas State University*. USDA – Food and Nutrition Services. Funding: \$778,720 (Not Funded, RFA Cancelled).

- Roberts, K.R., Kwon, J., & Sauer, K.L. (2010). *Exploring and Improving the Food Safety Practices in Asian and Hispanic Restaurants Using the Theory of Planned Behavior*. USDA – CSREES Food Safety Initiative Program. Funding: \$599,979. (Not Funded)
- Roberts, K.R., Kwon, J., Sauer, K.L., & Ellis, J. (2009). *Exploring and Improving Food Safety Training in Ethnic Restaurants*. USDA – CSREES Food Safety Initiative Program. Funding: \$599,396. (Not Funded)
- Roberts, K. R., Olds, D. A., Sneed, J. (2005). *HACCP Training Preferences Among School Foodservice Directors*. Foodservice Management Education Council. Funding Requested: \$1,000.00 (Not funded).
- Remig, V., Roberts, K. R., Shanklin, C., Bryant, T. J. (2004). *Multimedia food safety training program for older adults*. USDA – CSREES Food Safety Initiative Program. Funding: \$524,936 (Not funded, resubmitted & funded in 2006).

Education/Programming Proposals Funded

- Kwon, K., & Roberts, K. R. (2019). *M.S. in Hospitality Administration, Part II*. Kansas State University Global Campus. Funding: \$27,863.
- Kwon, K., Jang, J., Malek, K., & Roberts, K. R. (2018). *M.S. in Hospitality Administration, Part I*. Kansas State University Global Campus. Funding: \$36,689.
- Roberts, K. R., Jang, J., & Kwon, J. (2017). *A Hybrid Hospitality Management Degree Completion Program, Part II*. Kansas State University Global Campus. Funding: \$28,919.
- Roberts, K. R. & Malek, K. (2016). *A Hybrid Hospitality Management Degree Completion Program, Part I*. Kansas State University Global Campus. Funding: \$23,812.
- Roberts, K. R., Sauer, K.L., & Sneed, J. (2012). *Development of Faculty-Led Study Abroad Program and Teaching/Research Collaborations in Costa Rica*. KSU Office of International Programs, International Incentive Grant. Funding: \$4,000.
- Washburn, S. G., Roberts, K. R., Sauer, K. L., & Featherstone, A. M. (2010). *Incorporation of Global Perspectives into Curriculum and Campus Programs, Fayoum University, Egypt*. KSU Office of International Programs, International Incentive Grant. Funding: \$3,600.

Publications (Peer-Reviewed)

- Vaughan, Y. T. & Roberts, K. R. (under review). Navigating zoning barriers: County-level policy gaps and agritourism growth in the North Central United States. *Journal of Regional Analysis and Policy*.

- Paez, P., Sauer, K., & Roberts, K. (2024). Produce safety and farm to school initiatives: School nutrition personnel perspectives. *Journal of Child Nutrition and Management*, 48(1). <https://schoolnutrition.org/wp-content/uploads/2024/05/JCNM-Spring-2024-Produce-Food-Safety-And-Farm-To-School-Initiatives.pdf>
- Roberts, K. R., Paez, P., Sauer, K., Alcorn, M., & Johnson, D. E. (2023). Impact of Training on Employee's Handwashing Behaviors in School Nutrition Programs. *Journal of the Academy of Nutrition and Dietetics*, 123(5), 770-782. <https://doi.org/10.1016/j.jand.2022.11.009> (Impact Factor: 6.124).
- Boutros, B. & Roberts, K. R. (2023). Assessing Food Safety Culture: A Comparative Study between Independent and Chain Mexican and Chinese Restaurants. *Food Protection Trends*, 43(1), 61-80. (Impact Factor: 0.355).
- Sisson, A., & Roberts, K. R. (2022). Leadership skills with classroom instruction integration in hospitality management higher education. *Journal of Teaching in Travel & Tourism*. <http://dx.doi.org/10.1080/15313220.2022.2123080>. (Impact Factor: 1.94).
- Sharma, A., Jolly, P. M. Chiles, R.M., Magneson, R., DiPietro, R. B., Jayakumar, A., Kesa, H., Monteiro, H., Roberts, K. R., & Saulais, L. (2021). Principles of Foodservice Ethics: A General Review. *International Journal of Contemporary Hospitality Management*, 34(1), 135-158. (Impact Factor: 6.514).
- Boutros, B. A., Paez, P., & Roberts, K. R. (2021). Social cognitive factors influencing food safety behaviors in independent Chinese and Mexican restaurants in Kansas. *The Journal of Foodservice Management and Education*, 15(1), 10-17.
- Sauer, K., Roberts, K. R., Paez, P., Cole, K., & Shanklin, C. (2021). Food defense practices in school nutrition programs. *Journal of Child Nutrition & Management*, 45(1). https://schoolnutrition.org/uploadedFiles/5_News_and_Publications/4_The_Journal_of_Child_Nutrition_and_Management/Spring_2021/Food-Defense-Practices-in-School-Nutrition-Programs-Spring2021.pdf
- Roberts, K. R., Sauer, K. L., Paez, P. & Alcorn, M. R. (2020). Use of the Theory of Planned Behavior to Determine Food Safety Behavioral Intentions among Child Nutrition Employees. *Food Protection Trends*, 40(6), 424-434.
- Butros, B. A., & Roberts, K. R. (2020). Self-Reported Food Safety Behaviors in Independent Chinese and Mexican Restaurants in Kansas. *Food Protection Trends*, 40(5), 296-313.
- Lin, N., & Roberts, K. R. (2020). The normative beliefs that form individual food safety behavioral intention A qualitative explanatory study. *Food Control*, 110. <https://doi.org/10.1016/j.foodcont.2019.106966> (Impact Factor: 4.248).

- Lin, N., & Roberts, K. R. (2020). Using the Theory of Planned Behavior to predict food safety behavioral intention: A systematic review and meta-analysis. *International Journal of Hospitality Management*, 90. <https://doi.org/10.1016/j.ijhm.2020.102612> (Impact Factor: 6.701).
- Kim, W., Malek, K., & Roberts, K. R. (2019). The effectiveness of green advertising in the convention industry: An application of a dual coding approach and the norm activation model. *Journal of Hospitality and Tourism Management*, 39, 185-192.
- Alcorn, M., Roberts, K. R., Sauer, K., Paez, P., & Watkins, T. (2019). Assessing Food Safety Behavior: Salient Beliefs of School Nutrition Employees. *Food Protection Trends*, 39(4), 305-316.
- Basem, B. A., Roberts, K. R., Lin, N., & Sauer, K. L. (2019). Food traceability in school foodservice operations: Challenges and benefits. *Journal of Child Nutrition & Management*, 43(1). Available online at: http://schoolnutrition.org/uploadedFiles/5_News_and_Publications/4_The_Journal_of_Child_Nutrition_and_Management/Spring_2019/Food-Tracability-in-School-Foodservice-Operations-Spring2019.pdf
- Lin, N., & Roberts, K. R. (2019). Destination Personality of Kansas: How to Make the Metaphor Simpler?. *Anatolia*. doi: 10.1080/13032917.2019.1588758
- Zhang, W., Roberts, K. R., Jang, J. & Durtschi, J. (2018). Why Do People Leave? A Study of Nonsupervisory Restaurant Employees' Polychronicity and Turnover Intention. *International Journal of Hospitality & Tourism Administration*. doi: 10.1080/15256480.2018.1547237
- Sauer, K., Patten, E., Roberts, K. R., & Schartz, M. (2018). Management of food allergies in schools. *Journal of Child Nutrition & Management*, 42(2). Available at https://schoolnutrition.org/uploadedFiles/5_News_and_Publications/4_The_Journal_of_Child_Nutrition_and_Management/Fall_2018/Fall2018-Management-of-Food-Allergies-in-Schools.pdf.
- Lin, N. Jang, J., & Roberts, K. R. (2018). Are employees with higher Organizational-Based Self-Esteem less likely to quit? A moderated mediation model. *International Journal of Hospitality Management*, 73, 116-124. doi: 10.1016/j.ijhm.2018.01.021
- Lin, N. & Roberts, K. R. (2017). Predicting and explaining behavioral intention and hand sanitizer use among US Army soldiers. *American Journal of Infection Control*, 45(4), 396-400. doi: 10.1016/j.ajic.2016.11.008
- Lopez, K., Phalen, K., Vahl, C. I., Roberts, K. R., & Getty, K. J. K. (2016). Investigation of handling practices for fresh produce and the efficacy of commercially available produce washes on removal of pathogens and natural microflora on whole cantaloupe surfaces. *Food Control*, 68, 251 – 259. Doi: <http://dx.doi.org/10.1016/j.foodcont.2016.03.050>

- Sneed, J., Phebus, R., Duncan-Goldsmith, D., Milke, D., Sauer, K., & Roberts, K.R., Johnson, D. (2015). Consumer Food Handling Practices Lead to Cross Contamination. *Food Protection Trends*, 35, 36-46.
- Grisamore, A., & Roberts, K. R. (2014). Food Recall Attitudes and Behaviors of School Nutrition Directors. *Journal of Child Nutrition & Management*, 38(2). Available at: <https://schoolnutrition.org/journal/fall-2014-food-recall-attitudes-and-behaviors-of-school-nutrition-directors/>
- Boutros, B. A. S., Hewedi, M. M., Roberts, K. R., Megahid, F. M. (2014). Food safety traceability systems in the maritime catering logistics. *Food and Nutrition Sciences*, 5, 1447-1455. doi:10.4236/fns.2014.515158
- Arendt, S. W., Roberts, K. R., Strohbehn, C., Paola, P., Ellis, J., & Meyer, J. (2014). Manager's impact on motivating foodservice employees to follow safe food handling practices: Perspectives of multigenerational employees. *Journal of Human Resources in Hospitality and Tourism*, 13(4), 323-349. doi:10.1080/15332845.2014.888505
- Roberts, K. R., Sauer, K. L., Sneed, J. S., Kwon, J., Olds, D. Cole, K., & Shanklin, C. (2014). Analysis of School Food Safety Programs Based on HACCP Principles. *Journal of Child Nutrition & Management*, 38(1). Available at <http://schoolnutrition.org/5-News-and-Publications/4-The-Journal-of-Child-Nutrition-and-Management/Spring-2014/Volume-38,-Issue-1,-Spring-2014---Roberts,-Sauer,-Sneed,-Kwon,-Olds,-Cole,-Shanklin/>.
- Kwon, J., Roberts, K. R., Sauer, K., Cole, K. B., & Shanklin, C. W. (2014). Food safety risks in restaurants and school foodservice establishments: Health inspection reports. *Food Protection Trends*, 34, 25-35.
- Olds, D. A., Roberts, K. R., Sauer, K. L., Sneed, J., & Shanklin, C. W. (2013). Efficacy of cooling beef taco meat and steamed rice in United States school foodservice operations. *Food and Nutrition Sciences*, 4, 735-740. doi: <http://dx.doi.org/10.4236/fns.2013.47094>
- Roberts, K. R., Olds, D. A., Shanklin, C. A., Sauer, K., & Sneed, J. (2013). Cooling of foods in retail food establishments. *Food Protection Trends*, 33, 27-31.
- Roberts, K. R., Arendt, S. W., Strohbehn, C., Ellis, J., Paez, P., Meyer, J. (2012). Educating Future managers to motivate employees to follow food safety practices. *Journal of Foodservice Management and Education*, 6, 1-8.
- York, V.K., Brannon, L.A., Roberts, K.R., Shanklin, C.W., Howells, A.D., & Barrett, B.B. (2012). Effects of observing employees for food safety compliance rates. *Journal of Foodservice Management and Education*, 6, 17-24.

- Arendt, S. W., Roberts, K. R., Strohbehn, C., Ellis, J., Paola, P., Meyer, J. (2012). Use of Qualitative Research in Foodservice Organizations: A Review of Challenges, Strategies, and Applications. *International Journal of Contemporary Hospitality Management*, 24(6), 820-837.
- Sharma, A., Roberts, K. R., & Seo, K. (2011). HACCP cost analysis in retail food establishments. *Food Protection Trends*, 31, 834-844.
- Roberts, K.R., & Barrett, B. (2011). Restaurant managers' beliefs about food safety training: An application of the theory of planned behavior. *Journal of Foodservice Business Research*, 14(3), 206-225.
- Roberts, K.R., Kwon, J., Shanklin, C. W., Liu, P., & Yen, Wen-Shen. (2011). Food safety practices lacking in independent ethnic restaurants. *Journal of Culinary Science & Technology*, 9(1), 1- 16.
- Kwon, J., Roberts, K.R., & Shanklin, C.W., Liu, P., Yen, W. S. F (2010). Food Safety Training Needs Assessment for Independent Ethnic Restaurants: Review of Health Inspection Data in Kansas. *Food Protection Trends*, 30, 412-421.
- York, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Howells, A.D., & Barrett, B.B. (2009). Foodservice employees benefit from interventions targeting barriers to food safety. *Journal of the American Dietetic Association*, 109(9), 1576-1581.
- York, V. K., Brannon, L. A., Roberts, K. R., Shanklin, C. W., & Howells, A. D. (2009). Using the theory of planned behavior to elicit restaurant employee beliefs about food safety: Using surveys versus focus groups. *Journal of Foodservice Business Research*, 12(2), 180-197.
- Brannon, L. A., York, V. K., Roberts, K. R., Shanklin, C. W., & Howells, A. D. (2009). Appreciation of food safety practices based on level of experience. *Journal of Foodservice Business Research*, 12(2), 134-154.
- York, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Barrett, B.B., & Howells, A.D. (2009). Intervention improves restaurant employees' food safety compliance rates. *International Journal of Contemporary Hospitality Management*, 21(4), 459 – 478.
- Roberts, K. R., & Barrett, B. (2009). Behavioral, normative, and control beliefs impact on the intention to offer food safety training to employees. *Food Protection Trends*, 29, 21-30.
- Howells, A. D., Roberts, K. R., Shanklin, C. W., Pilling, V. K., Brannon, L. A., & Barrett, B. B. (2008). Restaurant employees' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 108:1345-1349.

- Pilling, V.K., Brannon, L. A., Shanklin, C. W., Howells, A. D., & Roberts, K. R. (2008). Identifying specific beliefs to target to improve restaurant employees' intentions for performing three important food safety behaviors. *Journal of the American Dietetic Association*, 108, 991-997.
- Roberts, K. R., Barrett, B. B., Howells, A. D., Shanklin, C. W., Pilling, V. K., Brannon, L. A. (2008). Food safety training and foodservice employees' knowledge and behavior. *Food Protection Trends*, 28(4), 252-260.
- Pilling, V. K., Brannon, L. A., Shanklin, C. W., Roberts, K. R., Barrett, B. B., Howells, A. D. (2008). Food safety training requirements and food handlers' knowledge and behaviors. *Food Protection Trends*, 28(3), 192-200.
- Riggins, L., Roberts, K. R., & Barrett, B. (2005). Status of prerequisite and HACCP program implementation in college and university foodservice. *Journal of Foodservice Management and Education*, 1(1). Available online at http://www.fsme.org/journal_current.html
- Roberts, K. R., Barrett, B., & Sneed, J., (2005). Status of prerequisite and HACCP program implementation in Iowa and Kansas restaurants: Sanitarians' perspective. *Food Protection Trends*, 25(9), 694-700.
- Roberts, K. R., & Sneed, P.J. (2003). The status of prerequisite and HACCP programs in Iowa Restaurants. *Food Protection Trends*, 23, 808-816.

Published Abstracts (Peer-Reviewed)

- Gleason, E., Roberts, K., Paez, P. & Vaughan, Y. (2026, January 8-10). *Eyes on the Tray: An Analysis of Information Processing of Patient Tray Card using Eye-Tracking Technology* [Poster Presentation]. The 31st Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism. Auburn, AL.
- Gleason, E., & Roberts, K. (2023, January). Food Service Managers Job Satisfaction in a Healthcare Setting. The 28th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism. Anaheim, CA, United States. <https://www.gradconfht.com/wp-content/uploads/2023/01/NEW-2023-Graduate-Conference-Proceedings.pdf>. *Poster Session*
- Lin, N., & Roberts, K. R. (2019, January). Using the theory of planned behavior to predict food safety behavioral intention: A meta-analysis. Volume 24. Proceedings of the Twenty-Fourth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston: TX: January 3-5, 2019. Stand-up Presentation.

- Lin, N. & Roberts, K. R. (2018, January). Food traceability in school foodservice operations: Issues, challenges, and benefits. Volume 23. Proceedings of the Twenty-Third Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Fort Worth: TX: January 3-5, 2018. *Stand-up Presentation*.
- Basem, B. & Roberts, K. R. (2018). Testing multigroup mediation using hierarchical component models: A person-centered approach with tourists. Volume 23. Proceedings of the Twenty-Third Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Lubbock: TX: January 3-5, 2018. *Stand-up Presentation*.
- Alcorn, M., & Roberts, K. R. (2017). Personality and the green restaurant employee. Volume 22. Proceedings of the Twenty-Second Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX: January 5-7, 2017. *Poster Session*.
- Boutros, B., & Roberts, K. R. (2017). Food safety culture: A comparative study between independent and chain-operated ethnic restaurants. Volume 22. Proceedings of the Twenty-Second Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX: January 5-7, 2017. *Poster Session*
- Boutros, B.A., Roberts, K.R., & Sauer, K.L. (2016). Food Traceability in School Foodservice Operations. Volume 21. Proceedings of the Twenty-First Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA; January 7-9. *Poster Session*.
- Lin, N., & Roberts, K.R. (2016). Predicting and explaining behavioral intention and hand sanitizer use among U.S. Army soldiers in the dining facility. Volume 21. Proceedings of the Twenty-First Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA; January 7-9. *Stand-up Presentation*.
- Kwon, J., Roberts, K., & Sauer, K. (2013). Food safety risks in restaurants and school foodservice establishments: An investigation of health inspection reports. *Journal of Food Protection*, 76(Supp.), 228.
- Dale, R., & Roberts, K.R. (2013). Exploring undergraduate students pre-entry career expectations. Volume XVII. Proceedings of the Eighteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA; January 3-5 [CD-ROM]. *Poster Session*.
- Fan, S., & Roberts, K.R. (2013). Food safety practices in childcare centers in Kansas. Volume XVII. Proceedings of the Eighteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA; January 3-5 [CD-ROM]. *Poster Session*.

- Grisamore, A., & Roberts, K.R. (2013). Attitudes and behaviors of school foodservice directors about food recalls. Volume XVII. Proceedings of the Eighteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Seattle, WA; January 3-5 [CD-ROM]. *Poster Session*.
- Roberts, K. R., Remig, V. M., Bryant, T. J., & Snyder, G. (2011). Predicting behavioral intention toward safe food handling of community-based mature adults. *Journal of the American Dietetic Association, 111(2S)*, A60.
- Roberts, K. R., & Barrett, E. B. (2010). Subjective norms an important factor in the decision to offer food safety training among independent and chain restaurant managers. *Journal of the American Dietetic Association, 110(2S)*, A57.
- Sabo, T. L. B., Remig, V. T., Roberts, K. R., Bryant, T. J., Snyder, G., McDougal, H. (2010). Mature Kansans' food safety knowledge and concerns while eating away from home. *Journal of the American Dietetic Association, 110(2S)*, A69.
- Hornsby, G., Roberts, K.R., Kwon, J. (2010). Consumer Perceptions of Food Misbehaviors. Volume XV. Proceedings of the Fifteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Washington, DC; January 7-9 [CD-ROM].
- Kwon, J., Roberts, K. R., Shanklin, C. W., Liu, P., & Yen, W. S. F. (2009). Food Safety Training Need Assessment for Independent Ethnic Restaurants: Review of Health Inspection Data in Kansas. *Journal of Food Protection, 71(A)*, 38.
- Roberts, K. R. & Barrett, E. (2009). Exploring restaurant managers' beliefs about food safety training. *Journal of the American Dietetic Association, 109(3S)*, A45.
- Roberts, K. R., Kwon, J., & Shanklin, C. W. (2009). Food safety practices in ethnic restaurants in Kansas. *Journal of the American Dietetic Association, 109(3S)*, A64.
- Roberts, K. R., Remig, V., Bryant, T. J., & Snyder, G. (2009). Older adults' technology preferences related to food safety education. *Journal of the American Dietetic Association, 109(3S)*, A64.
- Remig, V., Roberts, K. R., Bryant, T. J., & Snyder, G. (2009). Discussion Groups with Mature Adults Help Identify Food Safety Issues and Barriers. *Journal of the American Dietetic Association, 109(3S)*, A63.
- Angolo, C. W., & Roberts, K. R. (2009). Food Safety Knowledge and Handling Practices of Domestic Workers in Nairobi, Kenya. Volume XIV. Proceedings of the Fourteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV, January [CD-ROM].

- Howells, A., Roberts, K., Shanklin, C., Pilling, V., Brannon, L., & Barrett, E. (2007). Restaurant employees' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 107(8S), 73.
- Pilling, V. K., Phillips, W. C., Roberts, K. R., Brannon, L. A., Shanklin, C. W., & Barrett, E.B. (2005). Students' perceptions of barriers to three food safety practices. *Journal of the American Dietetic Association*, 105(8S) 13.
- Roberts, K. R., Shanklin, C., Brannon, B., Barrett, B., Phillips, W., Pilling, V. (2005). *Improving Food Safety Practices of Restaurant Employees Using the Theory of Planned Behavior*. Volume X. Proceedings of the Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Myrtle Beach, SC, January, [CD-ROM].
- Roberts, K. R., Barrett, B., Sneed, J. (2004). *Health department sanitarians' perceptions of food safety practices in restaurants*. Volume IX. Proceedings of the Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX, 662-664.
- Riggins, L. D., Roberts, K. R., & Barrett, B. (2004). HACCP implementation in college and university foodservice. Volume IX. Proceedings of the Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX, 646-649.
- Roberts, K. R., Hwang, J., & Sneed, P.J. (2003) *Factors influencing restaurant decisions of airline travelers*. 9th Annual Recent Advances in Retailing & Services Science Conference, Heidelberg, Germany, 101-104.
- Roberts, K. R., & Barrett, B. (2003). *Restaurant managers' perceptions and knowledge of irradiated foods*. Volume VIII. Proceedings of the Eight Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Las Vegas, NV, 589-591.
- Roberts, K. R., & Sneed, P. J. (2002). *A gap analysis of Hazard Analysis Critical Control Point (HACCP) prerequisite programs for independent restaurants in Iowa*. Volume VII. Proceedings of the Seventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Houston, TX, 475-77

Presentations at Professional Meetings (Peer-Reviewed)

International

- Gurtler, J., Assar, S., Roberts, K. R., & Chavez, A. (2024). Fresh Produce and the USDA Food Safe Schools: Creating a Culture of Food Safety Initiative. International Association for Food Protection Conference, Long Beach, CA (Presentation).

- Sisson, A. D., & Roberts, K. R. (2021). Hospitality faculty leadership style and perceptions of teaching leadership in the classroom. *Council for Hospitality Management Education Conference*, Sheffield, UK. (Paper presentation).
- Lin, N., Jang, J., & Roberts, K.R. (July 2016). Effects of personal characteristics on employee organizational commitment and job-related behaviors. *International Council on Hotel, Restaurant, and Institutional Education Conference*, Grapevine, TX. (Poster Presentation)
- Jang, J., Roberts, K.R., & Zhang, W. (2016). Polychronicity and job performance in the restaurant context. The mediating role of organizational identification and the moderating role of organizational tenure. *Proceedings of International Tourism Conference*, Andong, South Korea, Feb 18-20. (Stand-up Presentation)
- Milke, D., Sneed, J., Duncan-Goldsmith, D., Severt, N., Baumann, N., Schwan, C., Roberts, K. R., Sauer, K., Johnson, D., & Phebus, R. (2014). Impact of Food Safety Messages on Consumer Food Handling Behaviors. *International Association of Food Protection*. Indianapolis, Indiana. (Poster Presentation)
- Roberts, K.R., Sauer, K.L., Sneed, J., Kwon, J., Shanklin, C. (August 2012). HACCP Programs in School Foodservice Operations. *International Council of Hotel, Restaurant, and Institutional Education*. Providence, Rhode Island. (Poster Presentation)
- Roberts, K. R., Arendt, S. W., Strohbehn, C., Ellis, J. D., & Paez, P. (August 2011). Educating Future Managers on How to Help Motivate Employees to Follow Food Safety Practices. *International Council of Hotel, Restaurant, and Institutional Education*. Dallas, Texas. (Stand-up Presentation)
- Sharma, A. & Roberts, K. R. (August 2011). Cost analysis of HACCP implementation in foodservice organizations. *Annual meeting of the International Association of Food Protection*. Dallas, Texas.
- Kwon, J., Roberts, K. R., & Shanklin, C. W. (July 2009). Food safety training needs assessment for independent ethnic restaurants: Review of health inspection data in Kansas. *International Association of Food Protection*, Dallas, Texas.
- Roberts, K. R., Shanklin, C. W., Pilling, V. K., Brannon, L. A., Howells, A., & Barrett, E. B. (July 2007). The Impact of Food Safety Training on Foodservice Employees' Knowledge and Behavior. *International Council of Hotel, Restaurant, and Institutional Education*, Dallas, Texas.

National

- Sauer, K. L., Roberts, K. R., & Paez, P. (2021, July). Go Beyond Food Safety with Food Defense. *School Nutrition Association's Annual National Conference*. (Virtual)

- Sauer, K. L., & Roberts, K. R. (February 2019). Evaluating your Food Safety Program. School Nutrition Association Annual Nutrition Conference Virtual Expo video series. <https://schoolnutrition.org/meetings/virtual-expo/2019/>. (Recorded Session).
- Roberts, K. R., Sauer, K. L., Paez, P., Shanklin, C., & Alcorn M. (2018, July). Behavioral Intention of School Nutrition Employees to Perform Food Safety Practices *School Nutrition Association's Annual National Conference*, Las Vegas, NV. (Poster Presentation)
- Sauer, K. L. & Roberts, K. R. (2018, July). Evaluating your Food Safety Program. *School Nutrition Association's Annual National Conference*, Las Vegas, NV. (Stand-up Presentation)
- Alcorn, M. R., Watkins, T. E., Cole, K., Paez, P., Roberts, K. R., Sauer, K. L., & Shanklin, C. (2017, July). Delivery and Holding Methods of Milk Served Outside of the Cafeteria: Current School Breakfast Program Practices. *School Nutrition Association's Annual National Conference*, Atlanta, GA. (Poster Presentation)
- Roberts, K. R., & Sauer, K. L. (2017, July). Advancing Food Safety. *School Nutrition Association's Annual National Conference*, Atlanta, GA. (Stand-up Presentation)
- Roseman, M. & Roberts, K.R. (2017, March). Creative approaches to teaching foodservice management graduate education. *Biennial Meeting of the Food Systems Management Education Council*, Las Vegas, NV. (Stand-up Presentation).
- Sauer, K. L., & Roberts, K. R. (January 2017). Education Success - Serving up Science: The Path to Safe Food in Schools. *Consumer Food Safety Education Conference: Advancing Food Safety Through Behavior Change*, Washington DC. (Poster Presentation)
- Roberts, K. R., & Sauer, K. L., (January 2017). Beyond Knowledge: Strategies to Encourage Actual Behavior Change. *Consumer Food Safety Education Conference: Advancing Food Safety Through Behavior Change*, Washington DC. (Stand-up Presentation)
- Fortner, C., Roberts, K.R., Schrober, A., & Dixon, L. (July 2016). Communicating Food Safety Risks: Educational Models for the Non-Scientist. *Institute of Food Technologists*, Chicago, IL. (Stand-up Presentation)
- Sauer, K.L., Paez, P., & Roberts, K.R. (July 2016). School nutrition program leaders define the ideal HACCP workshop. *School Nutrition Association's Annual National Conference*, San Antonio, TX. (Poster Presentation)
- Roberts, K.R., Sauer, K.L., & Alcorn, M. (July 2016). Beyond Food Safety Training: Changing Behavior. *School Nutrition Association Annual National Conference*, San Antonio, TX. (Stand-up Presentation)

- Sneed, J., Boettger, J., & Roberts, K. R. (July 2015). Make every food \$\$ count by minimizing food waste. *School Nutrition Association Annual National Conference*. Salt Lake City, UT (Stand-Up Presentation)
- Paez, P., Roberts, K. R., Alcorn, M., Sauer, K., Thomas, E., & Cole, K. (July 2015). Employees' attitudes, subjective norms, and perceived behavioral controls related to following food safety practices in school foodservice operations. *School Nutrition Association Annual National Conference*. Salt Lake City, UT (Stand-Up Presentation)
- Sneed, J., Garcia, K., & Roberts, K. R. (July 2015). Creating a Food Safety Culture in Schools: How Environmental Health Specialists Can Support Schools. *79th Annual National Environmental Health Association Annual Education Conference & Exhibition*. Orlando, FL (Stand-Up Presentation)
- Roberts, K. R., Garcia, K., & DeArman, V. (July 2015). Role of Health Inspections in Improving Food Safety in Schools. *79th Annual National Environmental Health Association Annual Education Conference & Exhibition*. Orlando, FL (Stand-Up Presentation)
- Strohbehn, C., Sauer, K., Rajagopal, L., & Roberts, K. (March 2015). Translating knowledge into practice: Providing future managers with tools for instilling a SafeFood Culture[®]. Food Service Systems Management Education Council (FSMEC) Bi-Annual National Conference. Memphis, TN. (Stand-Up Presentation)
- Sneed, J., Sauer, K., & Roberts, K. R. (December 2014). Consumer food handling: Self-reported practices, behaviors, and risks. *Together: A Safe Food America, National Consumer Food Safety Education Conference*, Washington, DC. (Stand-Up Presentation)
- Roberts, K. R., & Fan, S. (July 2014). Food safety practices in childcare centers in Kansas. *School Nutrition Association Annual National Conference*. Boston, Massachusetts (Poster Presentation)
- Roberts, K. R., & Grisamore, A. (July 2014). School foodservice directors' food recall attitudes & Behaviors. *School Nutrition Association Annual National Conference*. Boston, Massachusetts (Poster Presentation)
- Sneed, J., Sauer, K., Roberts, K., Aramouni, F., & Cole, K. (July 2014). Serving up science: The path to safe food in schools. *School Nutrition Association Annual National Conference*. Boston, Massachusetts (Poster Presentation; Bests Practices Category)
- Sneed, J., Sauer, K., Roberts, K. R., & Duncan-Goldsmith, D. (June 2013). Impact of food safety messages on the food handling behaviors of parents of young children. Special Session: New insights on consumer food handling behavior, American Marketing Association's Marketing & Public Policy Conference. Washington, DC.

- Roberts, K. R., Sauer, K., Sneed, J., Kwon, J., & Cole, K. (July 2013). Employee handwashing practices in school foodservice operations. *School Nutrition Association Annual National Conference*. Kansas City, Missouri.
- Roberts, K. R., Sauer, K., Sneed, J., Kwon, J., & Cole, K. (July 2013) Status of food safety programs in school foodservice operations. *School Nutrition Association Annual National Conference*. Kansas City, Missouri.
- Sauer, K., Roberts, K. R., Sneed, J., Kwon, J., Cole, K., & Novosel, K. (July 2013). Restroom handwashing facilities in proximity to school cafeterias. *School Nutrition Association Annual National Conference*. Kansas City, Missouri. Winner: Best research poster of 21 submissions.
- Kwon, J., Roberts, K. R., & Sauer, K. (July 2013). Food safety risk identification at child nutrition programs in the U.S. through Food Safety Inspection Reports. *School Nutrition Association Annual National Conference*. Kansas City, Missouri.
- Roberts, K.R., Olds, D., Sauer, K., Shanklin, C., Sneed, J., & Grisamore, A. (July 2012). Cooling of Tomato Sauce and Chili in School Foodservice Operations. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K.R., Sauer, K., Cole, K., Fan, D., Grisamore, A., & Keller, J. (July 2012). Health inspection violations in school foodservice operations. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K. R., & Sauer, K. L. (July 2012). Avoiding a showdown: Successfully working with your inspector. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K. R., Sauer, K. L., Arendt, S., & Strohbehn, C. (July 2012). Cleaning up their act: improving food handling behaviors. *School Nutrition Association Annual National Conference*. Denver, Colorado
- Roberts, K. R., Remig, V. M., Bryant, T. J., & Snyder, G. (March 2010). Mature Kansans assess barriers to handwashing while preparing food in the home. *USDA Food Safety Education Conference: Advances in Food Safety Education: Trends, Tools, and Technologies*. Atlanta, Georgia.
- Roberts, K. R., Shanklin, C. W., Barrett, B. B., Brannon, L. A., & York, V. A. (March 2010). Lessons learned in conducting food safety research in restaurants – the problems of recruitment and retention. *USDA Food Safety Education Conference: Advances in Food Safety Education: Trends, Tools, and Technologies*. Atlanta, Georgia.

Kwon, J., Roberts, K. R., & Shanklin, C.W (March 2010). Evaluation of Online Health Inspection Reports Indicates Food Safety Practices Lacking in Ethnic and Independent Restaurants in Kansas. *USDA Food Safety Education Conference: Advances in Food Safety Education: Trends, Tools, and Technologies*. Atlanta, Georgia.

Pilling, V. K., Brannon, L. A., Roberts, K. R., Howells, A. D., Olds, D. A., Phillips, W., Shanklin, C. W., & Barrett, E. B. (August 2007). Evaluating Safety Training in Restaurants Using Theory of Planned Behavior. *Annual meeting of the American Psychological Association*. San Francisco, California.

Roberts, K. R., Pilling, V. K., Brannon, L. A., Shanklin, C. W., Phillips, W. C., & Barrett, E. (September 2006). *Influence of Food Safety Training on Students' Appreciation of Food Safety Behaviors*. *USDA Food Safety Education Conference: Reaching At-Risk Audiences & Today's Other Food Safety Challenges*. Denver, Colorado

Pilling, V. K., Brannon, L. A., Roberts, K. R., Phillips, W., Shanklin, C. W., & Barrett, E. B. (May 2006). Theory of planned behavior belief elicitation: Surveys vs. focus groups. Annual meeting of the Association for Psychological Science, New York City, NY.

Pilling, V. K., Brannon, L. A., Roberts, K. R., Phillips, W., Shanklin, C. W., & Barrett, E. B. (August 2006). Implications of theory of planned behavior for workplace safety interventions. Annual meeting of the American Psychological Association, New Orleans, LA.

Regional/State

Vaughan, Y., & Roberts, K. (2025, June). Zoning Access and Regional Economic Outcomes: Exploring the Hidden Barriers to Agritourism Growth in the North Central U.S. *The Mid-Continent Regional Science Association*, Kansas City, MO. (Stand-Up presentation)

Lin, N., & Roberts, K. R. (2018, April). Destination Personality of Kansas: How to Make the Metaphor Simpler? *3rd Annual Central Federation CHRIE Conference*. Ames, IA. (Stand-Up presentation)

Lin, N., & Roberts, K. R. (2018, April). Exploring unobserved heterogeneity of food safety behavior: A meta-analysis. *3rd Annual Central Federation CHRIE Conference*. Ames, IA (Poster presentation)

Lin, N., Kang, J., & Roberts, K. R. (2016, April). Destination personality: Travelers' perspectives and insights of Kansas. *Central Federation CHRIE Conference*. Olathe, KS. (Poster presentation)

Alcorn, M., Roberts, K. R., Sauer, K. L., Shanklin, C., & Paez, P. (April 22, 2016). *The Intention of Child Nutrition Employees to Wash their Hands Properly*. *Central Federation CHRIE Conference*. Olathe, KS. (Stand-up presentation)

- Lin, N., Kang, J., & Roberts, K. R. (2016, April). Destination personality: Travelers' perspectives and insights of Kansas. Poster presentation at *Graduate Student Research and Creative Scholarship Forum*. College of Human Ecology, Kansas State University, Manhattan, KS. (Poster presentation)
- Roberts, K.R., & Sauer, K.L. (2012, April). Understanding good agricultural practices and working with your suppliers. Annual meeting of the Kansas Nutrition Council and Kansas Dietetic Association. Topeka, KS
- Pilling, V. K., Brannon, L.A., Roberts, K.R., Olds, D.A., Phillips, W., Howells, A.D., Shanklin, C.W., & Barrett, E.B. (2007, May). Use of Theory of Planned Behavior to Improve Food Safety. *Annual meeting of the Midwestern Psychological Association*. Chicago, Illinois.
- Pilling, V. K., Brannon, L. A., Phillips, W., Barrett, E. B., Roberts, K. R., & Shanklin, C. W. (2006, May). Type of experience influences restaurant employees' appreciation of food safety. *Annual meeting of the Midwestern Psychological Association*. Chicago, IL.

INVITED PRESENTATIONS

International

- Sauer, K. L., & Roberts, K. R. (September 26, 2020). *Who Does Food Safety Right?*. [Virtual]. Arizona School Nutrition Association Virtual State Meeting.
- Roberts, K.R. (July 2016). *Teaching from your Experience*. I-CHRIE Teaching Career Academy. *Annual meeting of the International Council on Hotel, Restaurant, and Institutional Education Conference*, Dallas, TX.
- Roberts, K.R. (July 2016). How to secure grants and alternative funding [Panelist]. *Annual meeting of the International Council on Hotel, Restaurant, and Institutional Education Conference*, Dallas, TX.

National / Regional

- Roberts, K.R. & Froy, C. (2025 March). Gloves 101 – Risk Nothing. SafeBites Webinar Series, FoodHandler, Inc.
- Roberts, K.R. (May 2024). Hands on hygiene: Elevating food safety through glove use and handwashing practices. [Webinar]. Martin Bros. Distribution. 451 participants.
- Roberts, K.R. (June 2023). From hazardous to SafeBites: Unleashing the power of food safety behavior change [Keynote Address]. Martin Bros. Distribution Food Show. Waterloo, IA. 182 participants.
- Roberts, K.R. (2021 July). Farm-to-Fork: The Changing Landscape of Food Traceability in Foodservice Operations. SafeBites Webinar Series, FoodHandler, Inc.

- Roberts, K.R. (2021 January). Decision Making in Uncertain Times: Considering the ROI on Food Safety. SafeBites Webinar Series, FoodHandler, Inc.
- Roberts, K.R. (2019 March). Workforce Development in Food Safety. SafeBites Webinar Series, FoodHandler, Inc.
- Roberts, K.R. (August 2019). Bite-Sized Science: Integrating Food Safety into Everyday Practice [Keynote Address]. Clear-Creek Amana School Nutrition. Oxford, IA. 45 participants.
- Roberts, K.R. (February 2017). Beyond Knowledge: Strategies to encourage actual behavior change [Keynote Address]. Shawnee Wabaunsee County School Nutrition Association. Topeka, KS. February 25. 160 participants.
- Roberts, K.R. & Sauer, K. S. (September 2016). Current Status of School Nutrition Food Safety. *Kansas Environmental Health Association Fall Conference*. Kansas Environmental Health Association. Manhattan, KS
- Roberts, K. R. (April 2016). The Raw Deal: Strategies for Handling Poultry in Schools. Panelist, Webinar sponsored by School Food FOCUS. 110 attendees.
- Roberts, K.R (February 2015). Food safety & HACCP. *Regional Networking and Training Workshop*. Child Nutrition and Wellness, Kansas Department of Education. Girard, KS
- Roberts, K.R. (2014). Food Safety Research in Foodservice Operations: Behavioral-Based Approaches. HRI489: Issues in Food Safety; Iowa State University; Dr. Lakshman Rajagopal, Instructor. February 17. 35 participants
- Sneed, J., Roberts, K.R., & Sauer, K. (2014). Creating a culture of food safety. 2014 Major Cities Training Symposium, National Foodservice Management Institute. Salt Lake City, UT. March 25 – 26. 49 participants.
- Roberts, K.R., Sneed, J., & Sauer, K. (2014). Center of Excellence Research Overview. 2014 Major Cities Training Symposium, National Foodservice Management Institute. Salt Lake City, UT. March 25 – 26. 49 participants.
- Sauer, K. L., Roberts, K. R., & Sneed, J. (March 2014). Food Safety Olympics Activities. 2014 Major Cities Training Symposium, National Foodservice Management Institute. Salt Lake City, UT. March 25 – 26. 49 participants.
- Roberts, K. R., & Sauer, K. (August 2013). Food safety research. John C. Stalker Institute of Food and Nutrition Summer Institute. Worcester, Massachusetts. 20 participants.
- Sauer, K., & Roberts, K. R. (August 2013). Practicing food safety. John C. Stalker Institute of Food and Nutrition Summer Institute. Worcester, Massachusetts. 52 participants.

Roberts, K.R. (2013). The Center of Excellence for Food Safety in Child Nutrition Programs. Iowa School Foodservice Managers' Update Workshop. Ames, Iowa. June 13. 118 participants.

Roberts, K.R. & Sauer, K. (2013). Orange County Public Schools Food Safety Training. Orlando, Fl. January 10. 250 participants.

Roberts, K.R., & Sauer, K. (April 2012). Managing Food Safety When Handling Fresh Produce in Schools. Panelist, Webinar sponsored by the United States Department of Agriculture and School Nutrition Foundation. 675 attendees.

INVITED ARTICLES AND PUBLICATIONS (NON-REFEREED)

International

Roberts, K.R. (July 2019). *Lessons Learned from Teaching in Higher Education*. CHRIE Communique, Special Issue, Education, 33(7). Available at: <https://www.chrie.org/i4a/pages/index.cfm?pageID=3628>

Roberts, K.R. (January 2018). *Diversity and Inclusion: How to Address in the Hospitality Curriculum*. CHRIE Communique, Special Issue, Education, 32(1). Available at: https://www.chrie.org/i4a/doclibrary/getfile.cfm?doc_id=73

Roberts, K.R. (July 2017). *Online Teaching in Hospitality: The 2017 ICHRIE Teaching Academy*. CHRIE Communique, Special Issue: Education, 31(7), 5. Available at: https://www.chrie.org/files/Communique_July_2017.pdf

Roseman, M., & Roberts, K.R. (July 2017). *Integrating Experiential Learning in Hospitality Management: Moving Beyond Only Internships and Work Experiences*. CHRIE Communique, Special Issue: Education, 31(7), 6. Available at: https://www.chrie.org/files/Communique_July_2017.pdf

Roberts, K.R. (January 2017). *Teaching the Skills that the Hospitality Industry Demands*. CHRIE Communique, Special Issue, Education, 31(1), 5. Available at: https://www.chrie.org/files/Communique_January_2017.pdf

TECHNICAL REPORTS (NON-REFERRED)

Sauer, K., Roberts K. R., Paez, P., Gleason, E., & Cole, K. (2023). A 10-year follow-up assessment of health inspection reports among school nutrition programs. Report submitted to the USDA – Food and Nutrition Service Food Safety Branch.

Sauer, K., Roberts, K. R., Paez, P., & Gleason, E. (2023). Validation of cooling methods in school nutrition programs. Report submitted to the USDA – Food and Nutrition Service Food Safety Branch.

Sauer, K., Roberts, K. R., Paez, P., Gleason, E., & Cole, K. (2023). Literature review on the effectiveness of washing treatments to reduce pathogens in fresh produce. Report submitted to the USDA – Food and Nutrition Service Food Safety Branch.

Roberts, K. R., Sauer, K., Paez, P., & Cole, K. (2022). Food safety practices and beliefs of stakeholders involved in meal distribution and consumption in crisis situations. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Sauer, K., Roberts, K. R., Paez, P., & Cole, K. (2022). The status of crisis management plans in school nutrition programs and responsiveness to COVID-19. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Roberts, K. R., Sauer, K., Paez, P., & Cole, K. (2021). Profiling food safety risk in school nutrition programs via production systems. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Sauer, K., Roberts, K. R., Paez, P., & Cole, K. (2021). Defining and prioritizing food safety research and resource needs for farm to school activities. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Roberts, K. R., Sauer, K., Paez, P., Cole, K., & Shanklin, C. (2020). Food defense practices in schools. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Roberts, K. R., Sauer, K., Paez, P., Shanklin, C., & Cole, K. (2020). Behavioral assessment study: Changing food safety practices of school nutrition employees: Phase II. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Roberts, K. R., Sauer, K., Paez, P., Shanklin, C., & Alcorn, M. (2018). Behavioral assessment study: Changing food safety practices of school nutrition employees: Phase I. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

CONTRIBUTED CHAPTERS IN PUBLISHED BOOKS

Roberts, K. R., & Lin, N. (2020). Food safety: Integrating behavior change and motivation design. In A. Sharma. (Ed.), *Economic Costs-Benefits of Decision Making in Foodservice*. Waretwn, NJ: Apple Academic Press.

Roberts, K.R., Halbrook, B., & Sneed, J. (2014). The Legislative Process, Regulatory Trends, and Associations. *Researching the Hazard in Hazardous Foods: A Guide to What is Happening in Food Safety in the Hospitality Industry* (pp. 99 – 122). CRC Press/Apple Academic Press

Gilmore, S. A. (2005). CLG Management. *Cases in Human Resource Management* (pp. 48 – 54). Upper Saddle River: NJ: Prentice Hall.

PRESENTATIONS/WORKSHOPS/INTERVIEWS (NON-REFEREED)

Roberts, K.R. (2025, June 1). *Dining Etiquette*. MAP Summer Bridge Program Kansas State University, Manhattan, KS (Stand-Up Presentation; 42 attendees).

- Roberts, K.R. (2024, November 4). *Dining Etiquette*. College of Health and Human Sciences Professional Development Seminar. Kansas State University, Manhattan, KS (Stand-Up Presentation; approx. 50 attendees).
- Roberts, K.R. (2024, October 4). *Dining Etiquette*. AGCOM 300 Networking Lunch. Kansas State University, Manhattan, KS (Stand-Up Presentation; approx. 34 attendees).
- Roberts, K.R. (2024, November 4). *Dining Etiquette*. Kansas State University Men's Basketball Professional Development. Kansas State University, Manhattan, KS (Stand-Up Presentation; approx. 32 attendees).
- Roberts, K.R. (2023, September 1). *Dining Etiquette*. K-State Foundation Leadership Development Seminar. Kansas State University, Manhattan, KS (Stand-Up Presentation; 75 attendees).
- Roberts, K.R. (2022, October 4). *Dining Etiquette*. Kansas State University Men's Basketball Professional Development. Kansas State University, Manhattan, KS (Stand-Up Presentation; approx. 32 attendees).
- Roberts, K.R. (2021, June 6). *Dining Etiquette*. MAP Summer Bridge Program Kansas State University, Manhattan, KS (Stand-Up Presentation; 30 attendees).
- Roberts, K.R. (2020, August 2). *Dining Etiquette*. MAP Summer Bridge Program Kansas State University, Manhattan, KS (Stand-Up Presentation; 32 attendees).
- Roberts, K.R. (2018, August 5). *Dining Etiquette*. Project IMPACT Compass Kansas State University, Manhattan, KS (Stand-Up Presentation; 64 attendees).
- Roberts, K. R. (2015, February 10). Interview by A. McCann [WalletHub, Wallet News, Evolution Finance, Inc], "2019's Best Places for Valentine's Day". Available at: <https://wallethub.com/edu/best-and-worst-cities-for-valentines-day/10056/#expert-kevin-r-roberts>
- Roberts, K.R. (2021, August 5). *Dining Etiquette*. Project IMPACT Compass Kansas State University, Manhattan, KS (Stand-Up Presentation; 51 attendees).
- Roberts, K.R. (2018, July 13). *Dining Etiquette*. K-State Office of Admissions, Admissions Representatives. Kansas State University, Manhattan, KS (Stand-Up Presentation; 13 attendees).
- Roberts, K.R. (2018, June 14). *Dining Etiquette*. Multicultural Academic Program Success Bridge Program. Kansas State University, Manhattan, KS (Stand-Up Presentation; 31 attendees).
- Roberts, K.R. (2018, March 14). *Dining Etiquette*. K-State Athletics. Kansas State University, Manhattan, KS (Stand-Up Presentation; 16 attendees).

- Sauer, K. L. & Roberts, K.R. (2018, February 26). *Child Nutrition Programs*. Perspective with Richard Baker [K-State Research and Extension News, statewide]. Kansas State University, Manhattan, KS. Available at <http://www.ksre.k-state.edu/news/radio-network/perspective.html>.
- Roberts, K.R. (2017, April 4). *Dining Etiquette*. Institute of Industrial and Systems Engineers, Kansas State University, Manhattan, KS (Stand-Up Presentation; 18 attendees).
- Lin, N., & Roberts, K. R. (2017, November 9). Personality traits of Kansas: A comparison between first and repeat visitors. *Research in the State*. Kansas State Graduate School, Manhattan, KS. (Poster Presentation)
- Lin, N., & Roberts, K. R. (2016, March). Predicting and Explaining Behavioral Intention and Hand Sanitizer Use among US Army Soldiers. *Graduate Research, Arts, and Discovery Forum*. Kansas State Graduate School, Manhattan, KS. (Poster Presentation)
- Roberts, K.R. (2017, April 4). *Dining Etiquette*. Career Cat Workshop, K-State Athletics, Kansas State University, Manhattan, KS (Stand-Up Presentation; 18 attendees).
- Roberts, K.R. (2017, March 31). *Dining Etiquette*. Workshop conducted for the First Scholars Program, Kansas State University, Manhattan, KS (Stand-Up Presentation; 18 attendees).
- Roberts, K.R. (2016, November 7). *Dining Etiquette*. Workshop conducted for the College of Engineering Ambassadors and Steel Ring Members, Manhattan, KS (Stand-Up Presentation; 65 attendees).
- Roberts, K.R. (2016, October 27). *Dining Etiquette*. Workshop conducted for the Kansas State University Career Services Office, Manhattan, KS (Stand-Up Presentation; 120 attendees).
- Roberts, K.R. (2015, October 29). *Dining Etiquette*. Workshop conducted for the Kansas State University Career and Employment Services Office, Manhattan, KS (Stand-Up Presentation; 130 attendees).
- Roberts, K. R. (2015, February 10). Interview by N. Davis [KSNT News, Topeka], "Restaurant Grades: Be smart, not sick?". Available at: <http://ksnt.com/2015/02/10/restaurant-grades-be-smart-not-sick/>
- Roberts, K. R. (2014, October 23). Interview by N. Riggs [Podcast], Social Restaurant Podcast, #54. "What is the State of Food Safety in the U.S.?". Retrieved from <http://nrmedia.biz/what-is-the-state-of-food-safety-in-the-u-s/>
- Roberts, K. R. (2007). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Advisory Council. Topeka, Kansas. (Stand-Up Presentation; 32 participants).

- Roberts, K. R. (2007). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Inspector Retreat. Topeka, Kansas. (Stand-Up Presentation; 36 participants).
- Roberts, K. R. (2007). *Food safety practices of restaurant employees behavior*. Kansas Department of Health and Environment Secretary's Food Safety Advisory Council. Topeka, Kansas. (Stand-Up Presentation; 32 participants).
- Roberts, K. R. (2007). *Food safety practices of restaurant employees behavior*. Kansas Department of Health and Environment Secretary's Food Safety Inspector Retreat. Topeka, Kansas. (Stand-Up Presentation; 36 participants).
- Roberts, K. R. & Sauer, K. (2005). *Tools for effective college teaching*, Kansas State University Graduate Student Orientation. Manhattan, Kansas. (Stand-Up Presentation; 47 participants).
- Roberts, K. R. & Sauer, K. (2005). 1st Annual Summer Institute in Hospitality Management, Kansas State University (Co-Director and Presenter). Manhattan, Kansas. (Stand-Up Presentation; 14 participants).
- Roberts, K. R. (2004). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Advisory Council. Topeka, Kansas. (Stand-Up Presentation; 35 participants).
- Roberts, K. R. (2004). *Increasing food safety practices of restaurant employees*. Kansas Department of Health and Environment Secretary's Food Safety Inspector Retreat. Topeka, Kansas. (Stand-Up Presentation; 45 participants).
- Roberts, K. R. (2003). ServSafe® Food safety training program for Triangle Management, Inc. Williamsburg, IA. July 14. (Stand-Up Presentation; 35 participants).
- Roberts, K. R. (2003). ServSafe® Food safety training program for Triangle Management, Inc. Williamsburg, IA. July 28. (Stand-Up Presentation; 36 participants)..
- Steiner, P., Anderson, B., & Roberts, K. R. (2002). ServSafe® Food safety training program for foodservice operations. Burlington, IA. May 9 & 10. (Stand-Up Presentation; 27 participants).
- Steiner, P., Anderson, B., & Roberts, K. R. (2002). ServSafe® Food safety training program for foodservice operations. Burlington, IA. May 7 & 8. (Stand-Up Presentation; 22 participants).
- Roberts, K. R., Temple, J., Utoff, S., & Henroid, Jr., D. H. (2001). ServSafe® Food safety training program for foodservice operations. Williamsburg, IA. October 31. 13 participants. (Stand-Up Presentation; 23 participants).

Huss, J. J., Henroid, Jr. D. H., & Roberts, K. R. (2001). ServSafe® Food Safety Training. In-service education for the Iowa State University Nutrition and Health Field Specialists. Des Moines, IA. May. (Stand-Up Presentation; 33 participants).

University Service

College of Health and Human Sciences, Tenure & Promotion Committee, 2022 – present
Chair, Fall 2024 - present
Senior 4-H Family and Consumer Science Judging Committee Team, 1/2015 – 5/2015.
Faculty Salaries and Fringe Benefits Committee, 2014 – 2021
College of Human Ecology Mentoring Program Committee, 2014 – 2020.
Assistant Dean 5-Year Review Committee, 2014
Advisor, Club Managers' Association of America, 2003 – 2021
Advisor, Eta Sigma Delta Hospitality Honor Society, 2013 – 2019
Advisor, Hospitality Management Society; Co-Advisor, 2003 – 2008
Curriculum Committee, Hotel and Restaurant Management Program, 2003 – 2025
Committee Chair, 2009 - 2024
Student Learning Outcomes Coordinator, Hospitality Management Program, 2003 - 2025
Advisor, Delta Tau Delta Fraternity, 2009 – 2012
Kansas State University Faculty Senate, 2008 – 2012
Kansas State University Faculty Senate Academic Affairs Committee, 2008 – 2012
Kansas State University Calendar Committee, 2010 – 2015
Zimbra Steering Committee, 2008 – 2011
K-State Social Media Working Group, 2009 - 2010
HM Faculty Representative, HE Academic Affairs Committee, 2008 – 2017; 2017 - 2021
Committee Chair, 2009 - 2010
Human Ecology Representative, Kansas State University Honor Council, 2004 – 2008
Kansas State University Web Presentation Technology Advisory Group, 2004 - 2007
Kansas State University, College of Human Ecology, Student Affairs Committee, 2004 – 2007

Professional Associations, Service, and Honors

Accreditation Commission for Programs in Hospitality Administration (ACPHA)
Member, 2020 – present
Chair, 2023 – present
External Reviewer for Promotion and/or Tenure Reviews at other universities (Fall 2019, Fall 2021; Fall 2022, Fall 2023, Summer 2025; Fall 2025)
Colbert Hills Golf Course Research Foundation Board of Directors, University Representative
2017 - present
Research Grants Council (RGC) of Hong Kong, Grant Reviewer, 2021-present.
Graduate Conference Reviewer, 2009 – present
Advisory Board Member, Item Reviewer, and Panel Expert, FoodManagersCertification.com,
Food Safety Credentialing Exam, December 2018 – present
Iowa 4-H Scholarship Review Committee, 2009 – Present
Item Review and Panel Expert, Statefoodsafety.com, Food Safety Credentialing Exam, 2015 &
2024, 2025, 2026
American Hotel & Lodging Association Educational Foundation/National Restaurant

Association Educational Foundation Certified Hotel Administrator Content
Authoring, Fall 2024 – Spring 2025

Ad Hoc Journal Reviews:

May 2025, International Journal of Contemporary Hospitality Management

January 2025, Food Research International

October 2024, Journal of Teaching in Travel & Tourism

October 2024, Food Policy

September 2024, Tourism Management

August 2024, International Journal of Environmental Health Research

ManageFirst Test Bank Maintenance, National Restaurant Association Educational
Foundation, Chicago, Il, 1/2015

Food and Beverage Service Competency Model Validation Expert, National Restaurant
Association Educational Foundation/U.S. Department of Labor, 12/2014-1/2015
(Available at: <http://www.careeronestop.org/competencymodel/competency-models/food-service.aspx>)

ServSafe Item Writing Workshop, National Restaurant Association Educational Foundation,
Chicago, Il, 8/2014

Peer Reviewer, Global Research Network Program 2014, National Research Foundation of
Korea, 7/2014

Recipient, Kansas State University Presidential Award for Excellence in Undergraduate
Teaching, 2013

Recipient, Kansas State University Faculty Senate Professor of the Week Recognition,
December 3, 2011

Recipient, Myers-Alford Teaching Award, 2011

Recipient, Bedford Distinguished Faculty Award, 2007

Co-editor, Journal of Foodservice Management and Education, 2009 – Present

Member, School Nutrition Association, 2010 -Present
Research Committee, 2012 - 2015

Member, Foodservice Systems Management Education Council
Secretary, 2011 – 2015
Nominations Committee, 2009 - 2011

Member, I-CHRIE

I-CHRIE Teaching Academy Chair, 2018

I-CHRIE Teaching Academy Co-Chair, 2016, 2017

Education Director, Central Federation, 2014 - 2018

Member, KOMA-CHRIE

Member, Club Managers Association of American (CMAA)

Member, International Association of Food Protection

Member, National Restaurant Association