

CAROL W. SHANKLIN

Kansas State University, Graduate School
103 Fairchild Hall
Manhattan, Kansas 66506-1404
(785) 532-7927
shanklin@ksu.edu

4171 Deep Creek Road
Manhattan, KS 66502
(785) 776-7194

EDUCATION

University of Tennessee, Knoxville, TN **1976**

Ph.D. in Home Economics with an emphasis in Food Systems Administration

Dissertation: "The Assessment of the Feasibility for Using the Evaluation Component of a Model for Implementing and Evaluating a Competency-Based Dietetic Program"

University of Tennessee, Knoxville, TN **1974**

M.S. in Food Systems Administration

University of Tennessee, Martin, TN **1973**

B.S. in Home Economics Education

PROFESSIONAL EXPERIENCE

Kansas State University, Graduate School and Department of Hotel, Restaurant, Institution Management & Dietetics

Interim Dean of Graduate School and Professor **October 2007-Present**

Provide leadership for graduate education. Conduct funded research and mentor graduate students.

Acting Dean of Graduate School and Professor **August 2007-Present**

Provide leadership for graduate education. Conduct funded research and mentor graduate students.

Kansas State University, Graduate School and Department of Hotel, Restaurant, Institution Management & Dietetics

Associate Dean of Graduate School and Professor **2004-2007**

Administration of admission and retention of graduate students, coordinate activities for graduate program management, and advisor to Graduate Student Council. Conduct funded research and mentor graduate students.

Kansas State University, Graduate School and Department of Hotel, Restaurant, Institution Management & Dietetics

Assistant Dean of Graduate School and Professor **2001-2004**

Graduate student recruitment and administration of student related programs in Graduate

School. Teach doctoral level courses in the Ph.D. program, mentor graduate students, conduct funded research, and serve on departmental, college, and university committees.

Kansas State University, Department of Hotel, Restaurant, Institution Management & Dietetics

Professor and Graduate Program Director **1990-2001**

Teach master and doctoral courses in foodservice and hospitality management, program administration, research methods, and grant writing; teach HRIMD 420 Environmental Issues II (on-campus and via distance); direct M.S. and Ph.D. research; mentor graduate students and recent graduates; conduct funded research; perform administrative duties associated with management of a graduate program; serve on departmental, college, and university committees including and Graduate Council; Student Affairs Committee of the Graduate Council, Obudsperson for K-State Research and Extension, Member of the Planning Team for K-State Research and Extension 21st Century Leadership Program (previously served on Graduate School's International Issues in Graduate Education Task Force, including Chair of the Success Sub-Committee; Task Force for Provost Library Task Force; Human Subjects Committee; Human Ecology Academic Affairs; Human Ecology Faculty Affairs, and HRIMD Faculty Evaluation Committee); and related duties. Coordinate training for school foodservice directors and employees with the Kansas State Board of Education, Nutrition Services. Participate in the 1997-98 21st Century Leadership Program sponsored by the Extension Systems and Agricultural Research Programs/College of Agriculture.

Texas Woman's University, Department of Nutrition and Food Sciences

Chair and Professor **1987-1990**

Administrative responsibilities associated with coordination of undergraduate and graduate programs in Nutrition, Food Sciences, and Food Service Management on three campuses. Additional responsibilities involved curriculum development and review, student recruitment, administration of research funds, recruitment, development and evaluation of faculty and recruitment, and supervision of support staff and budgetary planning and management. Taught graduate Food Service Management courses and supervised theses and dissertations.

Texas Woman's University, College of Nutrition, Textiles, and Human Development

Dean, Ad interim and Professor **1988-1989**

Coordinated academic and research programs within the College.

Mississippi Institute of Higher Learning

Technical Advisor and Consultant **1988-1989**

Participated in Preparation of Final Report of Feasibility Study for School Food Service Management Institute.

Texas Woman's University, Department of Nutrition and Food Sciences

Chair and Associate Professor **1985-1987**

Administrative responsibilities associated with coordination of undergraduate and graduate programs in Nutrition, Food Sciences, and Food Service Management on three campuses.

Additional responsibilities involved curriculum development and review, student recruitment, administration of research funds, recruitment, development and evaluation of faculty and recruitment, and supervision of support staff and budgetary planning and management. Taught graduate Food Service Management courses and supervise theses and dissertations.

Texas Woman's University, Department of Nutrition and Food Sciences

Chair, Ad Interim

June-August 1985

Responsibilities same as described above

Texas Woman's University, Food Systems Management

Associate Professor

1982-1988

Taught undergraduate and graduate food systems management and dietetic students, advised graduate and undergraduate students, supervised theses and dissertations, and served on numerous University, College and Departmental committees including Faculty Senate and President's Advisory Committee, and co-sponsor of NFS Graduate Club and Phi Upsilon Omicron.

Highland Park Cafeteria, (Recipient NIFI-NRA Teacher Work Study Grant)

Assistant Manager

June-August 1982

Opened and closed operation, supervised production and service of personnel, maintained quality assurance checks of product and service, ordered daily food supplies, completed production schedules, scheduled employees, and obtained daily computer printouts.

Methodist Hospitals of Dallas

Consultant

June-August 1982

Established productivity studies for production, trayline, and galley operations; trained food service administrative dietitians and staff to collect essential data; analyzed data; and presented results in a management report to director of food services.

Texas Woman's University, Food Systems Management

Assistant Professor

1978-1982

Taught undergraduate and graduate food systems management courses, supervised dietetic students in clinical facilities, advised graduate and undergraduate students, Research Coordinator for Research Kitchen (Fall, 1980-Spring, 1982), supervised thesis students, and member and chairman of numerous College and Departmental committees.

Methodist Hospitals of Dallas, Food Service Department

Training Consultant

May-August, 1980

Completed Job Analysis for the following positions: salad and cold production, trayline, galley, employee cafeteria catering and selected hot production employees; established specific training outline and content of each of above positions, presented in-service education classes, and taught administrative dietitians how to utilize training materials developed.

Highland Hospital

Assistant Food Service Director

May-August, 1978

Established an inventory control system, presented in-service education courses to production and service personnel, supervised production and trayline employees, ordered food and non-food supplies, and assumed all the foodservice director's responsibilities during a four-week vacation.

Texas Tech University, Foods and Nutrition

Assistant Professor

1977- 1978

Taught undergraduate and graduate food systems management courses, advised graduate and undergraduate students, and supervised thesis.

University of Tennessee

Administrative Assistant to Director

Fall, 1976

Coordinated Undergraduate Program in Dietetics. Monitored mastery exams, updated question pool of mastery exam, established and maintained student files, analyzed post-graduate questionnaire and numerous other duties as assigned by the Program Director.

University of Tennessee

Allied Health Traineeship

1974-1976

Research involving the evaluation of the Coordinated Undergraduate Program in Dietetics, assisted program director in administrative aspects of program, and obtained clinical and management experiences at University of Tennessee Memorial Hospital Family Practice Center, Eastern State Psychiatric Hospital, and Oakridge Hospital.

BOOKS AND ARTICLES PUBLISHED

Pilling, V.K., Brannon, L.A., Shanklin, C.W., Roberts, K.R., Barrett, B.B., and Howells, A.D. (2009). Training/intervention combination improves employees' food safety compliance rates. **International Journal of Contemporary Hospitality Management**. IN PRESS.

Brannon, L., Pilling, V., Roberts, K., Shanklin, C.W. and Howells, A. (2009). Appreciation of food safety practices based on level of experience. **Journal of Foodservice Business Research**. IN PRESS.

Pilling, V., Brannon, L., Roberts, K., Shanklin, C. W., C. W., and Howells, A. Using the theory of planned behavior to elicit restaurant employee beliefs about food safety: Using surveys versus focus groups. **Journal of Foodservice Business Research**. IN PRESS.

Roberts, K.R., Barrett, B.B., Howells, A. D., Shanklin, C.W., Pilling, V.K., and Brannon, L.A. (2008) Food safety training and foodservice employees' knowledge and behavior. **Food Protection Trends**. 28(4): 252-260.

Pilling, V., Brannon, L., Shanklin, C.W., Roberts, K., Barrett, B., and Howells, A. (2008)

Food safety training requirements and food handlers' knowledge and behaviors. **Food Protection Trends**. 28(3): 192-200.

Huang, J. and Shanklin, C.W. (2008). An integrated model to measure service management and physical constraints affect on food consumption in assisted living facilities. **Journal of American Dietetics Association**. 108: 785-792.

Ok, C., Shanklin, C.W., and Back, K.J. (2008). Generalizing survey results from student samples: Implications from service recovery research. **Journal of Quality Assurance in Hospitality and Tourism**. 8(4). 1-23.

Pilling, V., Brannon, L., Shanklin, C.W., Howells, A, and Roberts, K. (2008). Identifying specific beliefs to target to improve restaurant employees' intentions for performing three important food safety behaviors. **Journal of the American Dietetics Association**. 108: 991-997.

Ok, C., Back, K.J. and Shanklin, C.W. (2007). Mixed findings on the service recovery paradox. **Service Industry Journal**. 27(6). 1-16.

Yoon, E. and Shanklin, C.W. (2007). Food security practice in Kansas schools and healthcare facilities. **Journal of the American Dietetics Association**. 107: 325-329.

Yoon, E. and Shanklin, C. W. (2007) Implementation of food biosecurity management plan against food terrorism in on-site foodservice operations. **Journal of Hospitality and Tourism Research**. 31: 224-240.

Seo, S.H. and Shanklin, C.W. (2006). Important food and service quality attributes of dining service in continuing care retirement communities. **Journal of Foodservice Business Research**. 8(4). 169-86.

Ok, C., Back, K.J. and Shanklin, C.W. (2006). Dimensional roles of justice on Post-recovery Overall Satisfaction and Behavioral Intentions: Tests of Casual Dining Experiences. **Journal of Food Service Business Research**. 8 (3): 3-22.

Hui-chung, H., Lee, K-I, and Shanklin, C.W. (2006). Evaluation of the Free School Breakfast Program. **Journal of Child Nutrition and Management**. 30(1). Available at: <http://docs.schoolnutrition.org/newsroom/jcnm/06spring/huang/index.asp>

Seo, S.H., Cha, M., and Shanklin, C.W. (2006). Hospitality management students' knowledge and attitudes about the elderly and their preference in working with or for the elderly. **Journal of Hospitality & Tourism Education**. 18(1): 21-32.

Ok, C., Back, K., and Shanklin, C. (2006). Service recovery paradox: Implications from an experimental study in a restaurant setting. **Journal of Hospitality & Leisure Marketing**, 14(3), 15-32.

Seo, S. H. and Shanklin, C.W. (2005) Using focus groups to determine specific attributes that influence the evaluation of quality food and service quality in Continuing Care Retirement Communities. **Journal of Foodservice Business Research**. 8(1): 35-51.

Olds, D., Fung, D. and Shanklin, C.W. (2005) Semi-Quantitative Evaluation of Protein Residues in Foods Using the FLASH Rapid Cleaning Validation Method. **Journal of Rapid Methods and Automation in Microbiology**. 13: 135-147.

Estepa-Asperin, A. and Shanklin, C.W. (2005). Students perceived service quality and customer satisfaction in a Midwestern university foodservice operation. **Journal of Foodservice Management & Education**. Available at: http://www.fsme.org/journal_current.html.

Ok, C., Back, K-J., and Shanklin, C.W. (2005). Modeling roles of service recovery strategy: A relationship-focused view. **Journal of Hospitality and Tourism Research**. 29: 484-507.

Ok, C. and Shanklin, C. (2005). Environmental Impacts of Travel and Tourism. In J. M. Poynter (Ed.), **TRAVEL AND TOURISM (Vol. 2)**. Denver, Colorado: Leromi Publishing.

Lee, K.E., Shanklin, C.W., and Huang, J. (2004). Qualitative investigation of assisted living residents' foodservice experience. **Journal of Community Nutrition**. 6(1): 42-47, 2004.

Castellanos, V. H., Myers, E.F., and Shanklin, C.W. (2004). The ADA's research priorities contribute to a bright future for dietetics professionals. **Journal of American Dietetics Association**. 104: 678-681.

Suarez, V.V. and Shanklin, C.W. (2004). Evaluating career values of dietetics students: A model for other allied health professions. **Journal of Allied Health**. 33 (1): 51-54.

Shanklin, C.W., Huang, H., and Ok C. 2004. **Environmental Issues Manual Impacting Foodservice Operations**. 3rd edition. Department of Hotel, Restaurant, Institution Management and Dietetics, Kansas State University, Manhattan, KS

Edge Smith, M. and Shanklin, C.W. (2003). Research: ADA's commitment. **Journal of American Dietetics Association**. 103:1580-82.

Shanklin, C.W., Huang, H., Lee, K.E., Ok, C., Seo, S. and Flores, S.A. (2003). Developing web-based interdisciplinary modules to teach solid waste/residue management in the food chain. **Journal of Food Science Education**. 2(3): 46-52.

Dilly, G. and Shanklin, C.W. (2003). Military healthcare food service operations generate more food and packing wastes than other non-commercial and commercial facilities. **Food Service Technology**, 3(1), 29-35.

Lee, K.E. and Shanklin, C.W. (2003) Development of service quality measurement for foodservice in continuing care retirement communities. **Foodservice Research**

International. 14:1-21.

Wie, S.H. and Shanklin, C.W. (2003). A decision tree for selecting the most cost-effective waste disposal strategy in foodservice operations. **Journal of American Dietetic Association.** 103:475-482.

Suarez, V. V. and Shanklin, C.W. (2002). Minority interns' experiences during their dietetics education and their recommendations for increasing diversity in dietetics: Findings from structured interviews. **Journal of American Dietetic Association.** 102 (11): 1674-1677.

Lee, K.E. and Shanklin, C.W. (2002, Spring). Food recovery: a win-win solution for school food service and the community. **Journal of Child Nutrition and Management.** <http://www.asfsa.org/childnutrition/jcnm/02spring/lee/> (online journal).

Shanklin, C.W. and Wie, S.H. 2001. Nutrient contributions per 100 kcal and per penny for the 5 meal components in school lunch: entrée, milk, vegetable/fruit, bread/grain, and miscellaneous. **Journal of American Dietetic Association.** 101 (11): 1358-1361.

Shanklin, C.W. and Hackes, B. L. 2001. Position of the American Dietetic Association: Dietetics professionals can implement practices to conserve natural resources and protect the environment. **Journal of American Dietetic Association.** 101 (10): 1221-1227.

Lee, H.S., Lee, K.E. and Shanklin, C.W. 2001. Elementary students' food consumption at lunch does not meet U.S. Recommended Allowances for calories, iron, and vitamin A. **Journal of American Dietetic Association.** 101 (9): 1060-1063.

Wie, S. H. and Shanklin, C.W. 2001. Cost effective disposal methods and assessment of waste generated in foodservice operations. **Foodservice Research International.** 13: 17-39.

Cushman, J. W., Shanklin, C.W., and Niehoff, B. P. 2001. Hygiene practices of part-time student employees in a university foodservice operation. **The Journal of the National Association of College & University Food Services.** 23: 37-44.

Suarez, V., March, L, Kim, H.J. and Shanklin, C.W. 2001. Factors contributing to the success of hospitality graduate students. **Journal of Hospitality and Tourism Educator.** 13 (3/4): 105-112.

Shanklin, C.W. (2001, April). Targeting the Food Service Sector. **Biocycle**, 42, 2-5. (Invited Manuscript).

Gilbert, L. and Shanklin, C.W. 2001. Costs and nutritional contributions of entrees in school lunch menus. **The Journal of Child Nutrition & Management.** 225(2): 82-88.

Lee, K.E., Shanklin, C.W., and Wie, S. H. 2001. Waste characterization study to quantify materials for composting and recycling in a metropolitan school food service program.

Journal of Child Nutrition and Management. 25(1): 43-47.

Wolfe, K. and Shanklin, C.W. 2001. Environmental practices and management concerns of conference centers. **Journal of Hospitality & Tourism Research.** 25(2): 290-316.

Shanklin, C.W., Lee, H., and Lee, K. 2000. Waste generated in a rural school foodservice program. **Journal of Child Nutrition and Management.** 24(2), 92-98.

Wolfe, K. and Shanklin, C.W. 2000. Environmental practices and concerns of conference centers. **Praxis Journal of Applied Hospitality Management.** 3(1), 148-164.

Mason, D., Shanklin, C.W., Wie, S., and Wolfe, K. 1999. **Environmental Issues in Impacting Food Service and Lodging Properties.** 2nd ed. Manhattan, KS: Kansas State University.

Shanklin, C.W., Flores, R., Kim, T., and Wolfe, K. 1999. Survey methodology in the development of a food waste/residue database. **Foodservice Research International.** 11:171-186.

Hackes, B. and Shanklin, C.W. 1999. Factors other than environmental issues influence resource allocation decisions of school foodservice directors. **Journal of the American Dietetic Association.** 99: 944-949.

Hackes, B., Shanklin, C.W. and Boyer, J. 1999. A decision model to select serviceware for school foodservice. **Journal of Child Nutrition & Management.** 23(1), 22-27.

Kim, T. and Shanklin, C.W. 1999. Menu item acceptability in conventional and cook-chill food production systems. **Journal of Child Nutrition & Management.** 23(2), 61-66.

Kim, T. and Shanklin, C.W. 1999. Impact of a change in the food production system on employees' attitudes and job satisfaction. **Journal of Child Nutrition & Management.** 23(2), 67-72.

Kim, T. and Shanklin, C.W. 1999. Time and temperature analysis of a school lunch meal prepared in a commissary with conventional versus cook-chill system. **Foodservice Research International.** 11(4): 237-251.

Shanklin, C.W., Flores, R., Kim, T., and Wolfe, K. 1999. Survey methodology in the development of a food waste/residue database. **Foodservice Research International.** 11:171-186.

Hackes, B. and Shanklin, C.W. 1999. Factors other than environmental issues influence resource allocation decisions of school foodservice directors. **Journal of the American Dietetic Association.** 99: 944-949.

Hackes, B., Shanklin, C.W. and Boyer, J. 1999. A decision model to select serviceware for

- school foodservice. **Journal of Child Nutrition & Management.** 23(1), 22-27.
- Petrillose, M., Shanklin, C.W. & Downey, R. 1998. An empirical analysis of service orientation and its impact on employee job performance in upscale hotels. **Journal of Hospitality and Tourism Research.** 22(1):39-55.
- Flores, R.A. and Shanklin, C.W. 1998. What's needed to use more agribusiness residues? **Biocycle.** 39(11), 82-83.
- Boyce, J. and Shanklin, C.W. 1998. A practical application of HACCP in a refrigerated food manufacturing operation. **Journal of Food Service Systems.** 10: 185-196.
- Su, A.Y-L., Miller, J. and Shanklin, C.W. 1997/98. Perceptions of industry professionals and program administrators about accreditation curriculum standards for hospitality programs. **Journal of Hospitality & Tourism Education.** 9(4): 36-40.
- Su, A.Y-L., Miller, J. and Shanklin, C.W. 1997. An evaluation of accreditation curriculum standards for four-year undergraduate hospitality programs. **Journal of Hospitality & Tourism Education.** 9(3): 75-79.
- Penner, K.P., Shanklin, C.W., and Thomson, A. 1997. Food safety in food service: exploring public policy options. **Dairy, Food and Environmental Sanitation.** 17(12): 781-787.
- Shanklin, C.W. and Hoover, L.C. 1997. Position Paper: Natural resource conservation and waste management. **Journal of the American Dietetic Association.** 97(4):425-428.
- Kim, T., Shanklin, C.W., Hackes, B., Su, A. and Ferris, D.A. 1997. Comparison of waste composition in a continuing care facility. **Journal of the American Dietetic Association.** 97(4): 396-400.
- Hackes, B., Shanklin, C.W., Kim, T. and Su, A. 1997. Tray service generated more waste in dining areas of a continuing-care retirement community. **Journal of the American Dietetic Association.** 97(8): 879-882.
- Cross, E.W. and Shanklin, C.W. 1997. A perspective on quality. **School Food Service Research Review.** 21(1): 5-10.
- Williams, D.L., Gregoire, M.B., Canter, D.C., and Shanklin, C.W. 1997. Menu planning in elementary schools. **School Food Service Research Review.** 21(1): 46-50.
- Su, A., Mason, D. and Shanklin, C.W. 1997. Solid waste management practices and environmental training needs of school food service directors in Kansas. **School Food Service Research Review.** 21(2): 88-91.
- Wittenbach, S. and Shanklin, C.W. 1997. Value-Added services for foodservice in healthcare facilities. **Journal of the American Dietetic Association.** 97: 1152-1154.

Cushman, J.W., Shanklin, C.W., and Su, A. 1996. Dormitory residents' awareness of a university-operated convenience store and their frequency and motivation to patronize. **NACUF Journal**. 20:9-17.

Miller, J. and Shanklin, C.W. 1996. The role of executive chefs in college and university foodservice. **NACUF Journal**. 20:19-26.

Mason, D. and Shanklin, C.W. 1996. **Environmental Issues Manual Impacting Foodservice Operations**. Department of Hotel, Restaurant, Institution Management and Dietetics, Kansas State University, Manhattan, KS

Barrett, B., Karen Penner, and Shanklin, C.W. 1996. Impact of train-the-trainer educational approach to food safety in Kansas. **Food Technology**. 50(7): 89-91.

Barrett, B. and Shanklin, C.W. 1996. Sex Role orientation and career importance factors do not explain salary inequities between male and female foodservice directors. **Journal of American Dietetic Association**. 96: 181-183.

Ferris, D., Flores, R.A., Shanklin, C.W., and Whitworth, M.K. 1995. Proximate analysis of food service waste. **Applied Engineering in Agriculture**. 11(4): 567-572.

Barrett, B.A., Groves, J. and Shanklin, C.W. 1995. Academic advising in hospitality education--a study. **Hospitality & Tourism Educator**. 7(2): 7-10.

Cross, E. W. and Shanklin, C.W. 1995. Standards for quality assurance and quality improvements in school food service. **School Food Service Research Review**. 19(1): 20-25.

Gregorie, M.B., Shanklin, C.W., and Greathouse, K. 1995. Factors influencing restaurant selection by travelers who stop at visitor information centers. **Journal of Travel & Tourism Marketing**. 11(2): 41-50.

Miller, J. and Shanklin, C.W. 1995. Descriptive study of use of branded concepts in college and university food service. **NACUFS Journal**. 18:43-54.

Shanklin, C.W. and Dowling, R. 1995. Opportunities in commercial foodservice--the members' perspective. **Journal of the American Dietetic Association**. 95(2): 236-238.

Su, A. and Shanklin, C.W. 1995. Food safety abstracts. **School Food Service Research Review**. 19(1): 43-44.

Shanklin, C.W. and Burkholder, V.R. 1994. Linking with higher education. **School Foodservice & Nutrition**. 48(6):48-51, 107.

Gould, R., Shanklin, C.W., Canter, D., and Miller, J. 1994. Stimulating research among dietetic students. **Journal of American Dietetic Association**. 94:1103.

Penner, K.P., Shanklin, C.W., and Barrett, E.B. 1994. **Model food safety service sanitation certification and training program**. Pub No. MF-1102. Cooperative Extension Service, Kansas State University, Manhattan, KS.

Byers, B. Shanklin, C.W., and Hoover, L. 1994. **Food Service Manual**. Chicago: American Hospital Association.

Ferris, D., Shanklin, C.W., and Flores, R. 1994. Solid waste management: Waste stream analysis, A Foodservice perspective. **Food Technology**. 48(3):110-113,115.

Shanklin, C.W. 1993. Ecology Age: Implications for the hospitality and tourism industry. **Hospitality Research Journal**. 17(1): 219-230.

Ferris, D. and Shanklin, C.W. 1993. Cost alternative methods of disposal of food service waste in a university food service operation. **National Association of College and University Food Service Journal**. 17:49-56.

Barrett, E.B., Shanklin, C.W., and Canter, D.D. 1993. Graduate and supervisor evaluation of the coordinated program at Kansas State University determines criteria deemed critical for success in entry level practice. **Journal of the American Dietetic Association**. 93(9): 78.

Tak, J., Miller, J.L., Shanklin, C.W., Gould, R.A., Downey, R.G. and Gregoire, M.B. 1993. Importance and usefulness of financial procedures in college and university residence hall food service. **NACUFS Journal**. 18: 55-64.

Tak, J., Miller, J., Shanklin, C.W., Downey, R.G. and Gregoire, M.B. 1993. Financial management activities of college and university food service directors. **NACUFS Journal**. 17:58-62.

Mann, N.L, Shanklin, C.W. and Cross, E. 1993. An assessment of solid waste management practices used in school food service operations. **School Food Service Research Review**. 17(2): 109-110.

Shanklin, C.W. and Hoover, L. 1993. Position of The American Dietetic Association: Environmental Issues. **Journal of the American Dietetic Association**. 93: 589-591.

Shanklin, C.W. and Cross, E. 1993. Quality and quality management bibliography. **School Food Service Research Review**. 17(1): 63-68.

Barrett, E.B., Penner, K.P. and Shanklin, C.W. 1993. **Food Safety and Sanitation: Guidelines for volunteer group social functions**. Pub No. MF-1978. Cooperative Extension Service, Kansas State University, Manhattan, KS.

Hollingsworth, M.D., Shanklin, C.W., Gench, B., and Hinson, M. 1992. Composition of waste generated in six selected school food service operations. **School Food Service Research Review**. 16(2): 125-130.

Shanklin, C.W., Petrillose, M., and Pettay, A. 1991. Solid Waste Management Practices in selected hotel chains and individual properties. **Hospitality Research Journal**. 15(1): 59-74.

Boudreaux, L.J., Shanklin, C.W., and Johnson, J.T. 1991. Factors influencing success of dietitians employed in business and industry. **Journal of the American Dietetic Association**. 91: 1227-1232.

Christian, G.M., Alford, B.A., Shanklin, C.W., and DiMarco, N. 1991. Milk and milk products in low-residue diets: current hospital practices do not match dietitian's belief. **Journal of the American Dietetic Association**. 91: 342-343.

Shanklin, C.W. 1991. Solid waste management: How will you respond to the challenge? **Journal of the American Dietetic Association**. 91:663-664.

Riley, L.K., Shanklin, C.W., and Gench, B. 1991. Comparison of volume of waste generated by and cost of two types of serviceware systems. **School Food Service Research Review**. 15(1): 32-36.

Shanklin, C.W., Pattay, A. and Hoover, L. 1991. Bibliography: Solid waste management. **School Food Service Research Review**. 15(1): 40-45.

Mann, N. and Shanklin, C.W. 1990. Solid waste management in school food service: A critical issue for the 1990s. **School Food Service Research Review**. 14(2): 83-85.

Hollingsworth, M., Shanklin, C.W., and Gench, B. 1990. Effect of packaging on acceptability and volume of solid waste for the milk component in school food service programs. **School Food Service Research Review**. 14(2): 86-89.

Kimbrough, J.R., Shanklin, C.W. and Gench, B. 1990. Beverage choices offered by school food service programs. **School Food Service Research Review**. 14(1):24-28.

Jackson, C.M., Shanklin, C.W., and Gench, B. 1989. College and university foodservices' responses to recommendations in The Surgeon General's Report on Nutrition and Health. **NACUFS Journal**. 14:20-23.

Cross, E.W., Shanklin, C.W., and Ryan, M.T. 1989. Development of the Texas school food service standards of excellence program. **School Food Service Research Review**. 13(2):114-117.

Cross, E.W. and Shanklin, C.W. 1989. Evaluation of the Texas School Food Service Association Standards of Excellence. **School Food Service Research Review**. 13(2):119-123.

Kirk, D. and Shanklin, C.W. 1989. Attributes and qualifications that employers seek when hiring dietitians in business and industry. **Journal of the American Dietetic Association**.

89:494-498.

Miller, J. and Shanklin, C.W. 1988. Status of menu-item forecasting in dietetic education. **Journal of the American Dietetic Association**. 88:1246-1249.

Miller, J. and Shanklin, C.W. 1988. State of art in forecasting menu-item demand. **Journal of the American Dietetic Association**. 88:443-447.

Shanklin, C.W., Hernandez, H.N., Gould, R.M., and Gorman, M.A. 1988. A comprehensive analysis of time expenditure of clinical dietitians: Results of a State Wide time study in Texas. **Journal of the American Dietetic Association**. 88:38-43.

Gould, R., Shanklin, C.W. and Gorman, M.A. 1988. Development and evaluation of a resource manual for providing for special needs of children in school lunch. **School Food Service Research Review**. 12(1):13-15.

Yates, S, Shanklin, C.W., and Gorman, M.A. 1987. Competencies of foodservice directors/managers required for healthcare operations. **Journal of the American Dietetic Association**. 87:1636-1643.

Gould, R., Shanklin, C.W., Gorman, M.A. 1987. Current practices in Southwest region in providing for children with special dietary needs within school lunch programs. **School Food Service Research Review**. 11(2):94-98.

Shanklin, C.W., Boudreaux, L.J., Cross, E., DuFord, S., and Hoover, L. 1987. Marketing in school food service. Bibliography. **School Food Service Research Review**. 11(2):120-126.

Hume, F.K., Shanklin, C.W., and Lousley, J. 1987. Development and evaluation of a computer assisted recipe costing program. **Journal of Home Economics**. 72(2):33-36.

Shanklin, C.W. and Beach, B.L. 1986. Implementation and evaluation of a competency based dietetic program. **Journal of the American Dietetic Association**. 77:450-454.

Sullivan, J. and Shanklin, C. 1985. Past, present and future advertising and promotional techniques utilized by school food service directors in Texas. **School Food Service Research Review**. 9(1):16-19.

Shanklin, C.W., Riley, R.L., and Gould, R.A. 1985. The use of glandless cottonseed ingredients in food product development for school food service. **School Food Service Research Review**. 9(1):35.

Pickens, C.W. and Shanklin, C.W. 1985. State-of-the-art in marketing hospital food service departments. **Journal of the American Dietetic Association**. 85:1474-1478.

Shanklin, C.W., Hume, F.K., and Gould, R. 1984. Student acceptability of products containing glandless cottonseed. **School Food Service Research Review**. 8:119-121.

Sparacio, L. and Shanklin, C.W. 1984. Student expectations of university food service. **NACUFS Journal**. 9(1):16-18.

Stevens, K. and Shanklin, C. 1980. Student expectations of a university foodservice. **NACUFS Journal**. 2:30-33.

ABSTRACTS AND PROCEEDINGS

Yoon, E.J. and Shanklin, C.W. (2008). Application of the Protection Motivation Theory to Assess Foodservice Operators' Intention to Implement a Food Defense Management Plan". **Proceedings of the 12th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. January 3-5. University of Central Florida. Orlando, Florida.

Sauer, K., Shanklin, C., Canter, D. and Angell, A. (2007). Development of a Proposed Methodology for Assessing Career Development of Registered Dietitians. **Journal of American Dietetics Association**. 107(8): A-15.

Yoon, E. and Shanklin, C. (2007). Instrument Designed to Measure Food Terrorism Risk Perceptions and Intention to Implement a Defense Management Plan. **Journal of American Dietetics Association**. 107(8): A-68.

Howells, A. D., Roberts, K.R., Shanklin, C.W., Pilling, V.K. and Brannon, L.A. (2007). Restaurant Employees' Perception of Barriers to Three Food Safety Practices. **Journal of American Dietetics Association**. 107(8): A-73.

Howells, A. D and Shanklin, C.W. (2007). Factors Influencing Assisted Living Residents' Satisfaction with the Dining Experience. **Journal of American Dietetics Association**. 107(8): A-73.

Asperin, A., Shanklin, C.W. and Back, K-J. (2007) Exploring the Measurement of Brand Personality Congruence in the Casual Dining Industry. **Proceedings of the 12th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. January 4-6. University of Houston and Hong Kong Polytechnic University. Houston, TX.

Yoon, E.J. and Shanklin, C.W. (2007). Perceptual Gap between Importance and Practice of Bioterrorism Measures of Foodservice Operations. **Proceedings of the 12th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. January 4-6. University of Houston and Hong Kong Polytechnic University. Houston, TX.

Ok, C., Back, K., & Shanklin, C.W. (2006). Using college students as subjects in experimental study: Do student responses reflect those of other consumers? **Proceedings of**

the I-CHRIE Annual Conference and Expo, pp. 284-292.

Asperin, A., Shanklin, C. W. and Back, K-J. (2006). Brand Personality Congruence, Satisfaction, and Brand Loyalty in the Casual Dining Restaurant Industry. **Proceedings of the Annual 11th Graduate Education and Research Conference**. January 5-7, 2006. Seattle, Washington.

Yoon, E. & Shanklin, C. W (2006). Implementation of Food Biosecurity Management Plan against food terrorism in on-site foodservice operations. **Proceedings of the 11th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. January 5-7, 2006. Washington State University, Seattle, Washington.

Estepa, A., Shanklin, C.W., and Back, K.J. (2005) Developing a Web-based Multiple Item Scale for Measuring Perceived Service Quality in the University Foodservice Setting. **Proceedings of the 10th Annual Graduate Education and Research Conference**. January 5-7, 2005. University of South Carolina and Purdue University, Myrtle Beach, South Carolina.

Ok, C., Back, K., & Shanklin, C.W. (2005). Tests of dimensional roles of justice on post-recovery overall satisfaction and behavioral intentions. **Asia Pacific Tourism Association 11th Annual Conference**, Goyang, South Korea.

Ok, C., Back, K.J. and Shanklin, C.W. (2005). Service Recovery Paradox: Implications From An Experimental Study In A Restaurant Setting. **Proceedings 10th Annual Graduate Education and Research Conference**. January 5-7, 2005. University of South Carolina and Purdue University, Myrtle Beach, South Carolina.

Estepa, A.A.V., Shanklin, C.W., and Back, K-J. (2004). Market Segmentation Influence on Service Quality and Customer Satisfaction in a Midwestern University. **Proceedings 9th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. IX: 293-2006. January 6-8, 2004. University of Houston, Houston, TX

Huang, H-C. and Shanklin, C.W. (2004). Factors Affecting Service Quality Perception and Residents' Behavioral Intention to Utilize Foodservice in Assisted Living Facilities. **Proceedings 9th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. IX: 305-309. January 6-8, 2004. University of Houston, Houston, TX

Ok, C., Back, K-J, and Shanklin, C.W. (2004). The Updating Role of Service Recovery Efforts on Customers' Overall Satisfaction and Behavioral Intentions. Proceedings of Advances in Hospitality and Tourism Research. **Proceedings 9th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. IX: 597-607. January 6-8, 2004. University of Houston, Houston, TX.

Shanklin, C.W. (2003). Current status of industry, government, and academia cooperation to improve food sanitation management practices for the foodservice industry in the United

States. "Industry-Academia cooperation Strategies to Improve Food Sanitation Management Practices for Foodservice Industry". **Korean Society of Foodservice Sanitation Annual Conference**. Pp. 5-23. May 30, 2003. Yonsei University, Seoul, Korea.

Shanklin, C.W. & Lee, K.E. (2003). Comparison of Foodservice Performance at Continuing Care Retirement Communities. **Hospitality, Foodservice, and Tourism Research and Education: The Asian Wave. Conference Proceedings I**. Vol 1, pg 225-230. K. Chon & I. Yang, Hong Kong Polytechnic University & Yonsei University. May 21-23, 2003. Seoul, Korea.

Lee, K.E. & Shanklin, C.W. (2003). Investigation of the Relationships of Residents' Perceived Service Quality, Satisfaction, Value, and Behavior Intentions with Foodservice of Continuing Care Retirement Communities. **Hospitality, Foodservice, and Tourism Research and Education: The Asian Wave. Conference Proceedings I**. Vol 1, pg 480-488. K. Chon & I. Yang, Hong Kong Polytechnic University & Yonsei University. May 21-23, 2003. Seoul, Korea.

Shanklin, C.W., Huang, H., Lee, K.E., Ok, C., and Seo, S. (2003). Development of Web-Based Interdisciplinary Modules to Teach Waste Management in Foodservice Management Courses. *Advances in Hospitality and Tourism Research*. **Proceedings of Eighth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. Vol. VIII. H. Qu & P. Moreo, Oklahoma State University. January 5-7, 2003. Las Vegas, NV.

Ok, C., Back, K-J., and Shanklin, C.W. (2003). Restaurant Customers' Reactions to Service Recovery and Behavioral Intentions. *Advances in Hospitality and Tourism Research*. **Proceedings of Eighth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. Vol. VIII. H. Qu & P. Moreo, Oklahoma State University. January 5-7, 2003. Las Vegas, NV.

Seo, S.H. and Shanklin, C.W. (2003). Preference Level of Food Quality and Service Quality for Independent Living Older Adults in Continuing Care Retirement Communities. *Advances in Hospitality and Tourism Research*. **Proceedings of Eighth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. Vol. VIII. H. Qu & P. Moreo, Oklahoma State University. January 5-7, 2003. Las Vegas, NV.

Lee, K.E. and Shanklin, C.W. (2002). Residents' Perception of Foodservice in Continuing Care Retirement Communities. *Advances in Hospitality and Tourism Research*. **Proceedings of Eighth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. Vol. VII. A. DeFranco and J. Abbott, University of Houston. January 3-5, 2002. Houston, TX.

An, M.Y., **Shanklin, C.W.**, and Johnson, D.E. (2001). Nutrient Consumption of Elementary Students Participating in the School Breakfast Program in a Rural District of Kansas. **Journal of Child Nutrition and Management**. 25(2): 106.

Wie, S.H. and Shanklin, C.W. (2001). Most Cost-Effective Disposal Method in the Central Food Processing Center at a School District in the Midwest. **Journal of Child Nutrition and Management**. 25(2): 106.

Lee, K.E. and Shanklin, C.W. (2001). Food Recovery/Donation Practices in School Food Service Programs. **Journal of Child Nutrition and Management**. 25(2): 106.

Wie, S.H. and Shanklin, C.W. (2001). Methodology to analyze costs associated with solid waste disposal in foodservice operations. *Advances in Hospitality and Tourism Research*. **Proceedings of the Sixth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism**. Vol. VI. D.Cannon (ed). January 4-6, 2001, Georgia State University, Atlanta, G

Suarez, V. and Shanklin, C. W. (2000). Dietetic and non-dietetics students' perceptions of the dietetics profession. **The American Dietetic Association 83rd Annual Meeting & Exhibition**. 100 (Supplement), A-12. October 16-19, 2000, Denver, CO.

Lee, K., Lee, H., and Shanklin, C. W. (2000). Nutrient consumption of elementary students in a selected rural school food service program. **The American Dietetic Association 83rd Annual Meeting & Exhibition**. 100 (Supplement), A-58. October 16-19, 2000, Denver, CO.

Chyuan, J. A., Shanklin, C. W. (2000). Assessment of university food service employees potential for development of work-related musculoskeletal disorders. **The American Dietetic Association 83rd Annual Meeting & Exhibition**. 100 (Supplement), A-96. October 16-19, 2000, Denver, CO.

Wolfe, K. and Shanklin, C.W. (2000). Tourism in national parks – past and present. *Advances in Hospitality and Tourism Research*. **Proceedings of Fifth Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. V. C.B. Mok and A.L. DeFranco, (eds.). January 6-8, 2000, University of Houston, Houston, TX. 341-343.

Suarez, V., Kim, HJ, March, L, Shanklin, C. and Rumsey, D. (2000) Personal factors contributing to success in graduate hospitality programs. *Advances in Hospitality and Tourism Research*. **Proceedings of Fifth Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. V. C.B. Mok and A.L. DeFranco, (eds.). January 6-8, 2000, University of Houston, Houston, TX. 52-56.

Kay, J. and Shanklin, C. W. (1999). Effectiveness of a training program for entry-level non-supervisory school food service personnel. **The American Dietetic Association 82nd Annual Meeting & Exhibition**. 99 (Supplement), A-31. October 18-21, 1999, Atlanta, GA.

Dilly, G. A. and Shanklin, C. W. (1999). Waste reduction and recycling program in United States Army hospital foodservice operations. **The American Dietetic Association 82nd Annual Meeting & Exhibition**. 99 (Supplement), A-73. October 18-21, 1999, Atlanta, GA.

Shanklin, C. W. 1999. Environmental issues course for dietetic students. **The American Dietetic Association 82nd Annual Meeting & Exhibition**. 99 (Supplement), A-76. October 18-21, 1999, Atlanta, GA.

Yakawich, L., Shanklin, C. W., Gehler, J., and Gilbert, L. 1999. Implementation of NuMenus on food costs and caloric and fat content of planned and served menus. **AFSFA's 52nd Annual National Conference**. In the Journal of Child Nutrition & Management, 23(1), 50.

Kim, T., and Shanklin, C. W. 1999. Menu item acceptability in conventional and cook-chill food production systems. **AFSFA's 52nd Annual National Conference**. In the Journal of Child Nutrition & Management, 23(1), 51.

Suarez, V., Kim, H-J, March, L., Shanklin, C.W. and Rumsey, D. 1999. Factors contributing to the success of graduate hospitality students. Advances in Hospitality and Tourism Research. **Proceedings of Fourth Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. IV. J. Miller, (ed.). January 4-6, 1999, Kansas State University, Las Vegas, NV.

Wolfe, K. and Shanklin, C. 1999. Investigating environmental issues in conference centers. Advances in Hospitality and Tourism Research. **Proceedings of Fourth Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. IV. J. Miller, (ed.). January 4-6, 1999, Kansas State University, Las Vegas, NV.

Dilly, G. and Shanklin, C. W. 1998. Characterization of waste in two military hospital foodservice operations. **The American Dietetic Association 81st Annual Meeting & Exhibition**. 98 (Supplement), A-9. October 19-22, 1998, Kansas City, MO.

Kim, T. and Shanklin, C. W. 1998. Time and temperature analysis of a school lunch meal prepared in a commissary with conventional versus cook-chill systems. **The American Dietetic Association 81st Annual Meeting & Exhibition**. 98 (Supplement), A-99. October 19-22, 1998, Kansas City, MO.

Shanklin, C.W. 1998. The role of dietitians in protecting the environment. **Proceedings 2nd Asian Congress of Dietetics**. Seoul, Korea.

Kim, T. and Shanklin, C.W. 1998. Issues to consider when implementing a cook-chill system in a school foodservice operation. **Advances in Hospitality and Tourism Research. Proceedings of Third Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. III. K.S. Chon and, C.B. Mok, (eds.) January 8-10, 1998, University of Houston, Houston, TX. 83-88.

Cushman, J. and Shanklin, C.W. 1998. Employee empowerment in the hospitality industry. **Advances in Hospitality and Tourism Research. Proceedings of Third Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. III. K.S. Chon and, C.B. Mok, (eds.) January 8-10, 1998, University of Houston, Houston, TX. 677-681.

Hackes, B. L., and Shanklin, C. W. 1997. Serviceware selection decision model for school foodservice. **ASFSA's 51st Annual National Conference**. In the Journal of Child Nutrition & Management, 21(2), 121.

Kim, T. and Shanklin, C. W. 1997. Employee' responses to implementing a cook-chill system. **ASFSA's 51st Annual National Conference**. In School Food Service Research Review, 21(2), 121.

Shanklin, C. W., Gilbert, L. E., Gehler, J., and Yakawich, L. 1997. Evaluation of the feasibility of implementing NuMenus using a team approach. **ASFSA's 51st Annual National Conference**. In School Food Service Research Review, 21(2), 122.

Kim, T. H. and Shanklin, C. W. 1997. Job satisfaction and employee attitude prior to and after implementation of cook/chill food production system. **The American Dietetic Association 80th Annual Meeting & Exhibition**. 97 (Supplement), A-82. October 27-30, 1997, Boston, MA.

Hackes, B. L. and Shanklin, C. W. 1997. Resource utilization model for serviceware selection in school foodservice. Advances in Hospitality and Tourism Research. **Proceedings of Second Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism**. Vol. II. R.H. Bosselman, J. Bowen, and W.S. Roehl (eds.). January 6-8, 1997, University of Nevada Las Vegas, Las Vegas, NV.

Mackey, J., and Shanklin, C. W. 1996. Training opportunities for school food service professionals in Kansas. **ASFSA's 50th Annual National Conference**. In School Food Service Research Review, 20(2), 98.

Mason, D. M., Shanklin, C. W., Goodin, B., and Heacock, P. 1996. A resource manual and interactive CD-ROM-Tools for training employees about the management of solid waste. **ASFSA's 50th Annual National Conference**. In School Food Service Research Review, 20(2), 98.

Kim, T. H., Shanklin, C. W., Su, A.Y., and Hackes, B. L. 1996. Comparison of waste composition in a long term care facility. **The American Dietetic Association 79th Annual Meeting & Exhibition**. 96 (Supplement), A-44. October 21-24, 1996, San Antonio, TX.

Mason, D. M. and Shanklin, C. W. 1996. Development and evaluation of a resource manual: Environmental issues impacting foodservice operations. **The American Dietetic Association 79th Annual Meeting & Exhibition**. 96 (Supplement), A-45. October 21-24, 1996, San Antonio, TX.

Mason, D. M., and Shanklin, C. W. 1995. Environmental issues in food service operations training workshop and manual. **ASFSA's 49th Annual National Conference**. In School Food Service Research Review, 19(2), 110.

Davis, C. L., Shanklin, C. W., and Pearson, J. M. 1994. Factors school food service

professionals utilize in the selection of service-ware. **ASFSA's 48th Annual National Conference**. In *School Food Service Research Review*, 18(2), 131.

Ford, S., Shanklin, C. W., and Gould, R. 1994. Use of interactive television for school food service training. **ASFSA's 48th Annual National Conference**. In *School Food Service Research Review*, 18(2), 135.

Shanklin, C. W., Ferris, D. A., Su, A. Y. 1994. Waste stream analysis of an extended care facility. **The American Dietetic Association 77th Annual Meeting & Exhibition**. 94 (Supplement), A-10. October 17-20, 1994, Orlando, FL.

Cross, E., Rouge, B., and Shanklin, C. W. 1993. Availability of standards and programs for evaluation quality in food service operations. **ASFSA's 47th Annual National Conference**. In *School Food Service Research Review*, 17(2), 154.

Hollingsworth, M. D., Shanklin, C. W., and Cross, E. 1993. Waste stream analysis in seven selected school food service operations. **ASFSA's 47th Annual National Conference**. In *School Food Service Research Review*, 17(2), 155.

Mann, N. L., and Shanklin, C. W. 1993. Regional differences in solid waste management practices among school food service facilities. **ASFSA's 47th Annual National Conference**. In *School Food Service Research Review*, 17(2), 155.

Greathouse, K., Gregoire, M., and Shanklin, C. W. 1992. Tourists' expectations when selecting a hotel. **Proceedings of 1992 Annual CHRIE Conference**. July 29-August 1, 1992, Orlando, FL. p. 457.

Shanklin, C. W., and Gregoire, M. 1992. Tourists' expectations when selecting a restaurant. **Proceedings of 1992 Annual CHRIE Conference**. July 29-August 1, 1992, Orlando, FL. p. 458.

Petry, G., and Shanklin, C. W. 1992. Waste stream analysis of rooms in a Midwest hotel. **Proceedings of 1992 Annual CHRIE Conference**. July 29-August 1, 1992, Orlando, FL. p. 463-464.

Shanklin, C. W. and Hoover, L. C. 1991. Importance of financial management concepts in health care foodservice operations. **The American Dietetic Association 74th Annual Meeting & Exhibition**. 94 (Supplement), A-102. October 28-31, 1991, Dallas, TX.

Petrillose, M. J., and Shanklin, C. W. 1991. Solid waste management: A critical issue for hotel operations and hospitality educators. **Proceedings of 1991 Annual CHRIE Conference**. July 24-27, 1991, Houston, TX. 167-169.

Hollingsworth, M. D., Shanklin, C. W., and Gench, B. 1989. Acceptability of milk packaged in polyethylene pouches and its impact on milk consumption and solid waste. **ASFSA's 43rd Annual National Conference**. July 24-25, 1989, Orlando, FL. In *School Food Service*

Research Review, 13(2), 184.

Gould, R. A., Shanklin, C. W., and Gorman, M. A. 1987. Current practices in the Southwest region in providing for children with special needs within school lunch programs. **ASFSA's 41st Annual National Conference**. In School Food Service Research Review, 11(2), 143.

Miller, J.L. and Shanklin, C.W. 1987 Status of menu-item forecasting in practice and education. **Proceedings of 12th Biennial Conference of the Foodservice Systems Management Education Council**. February 20-22, 1987, Chicago, IL.

Yates, S. and Shanklin, C.W.: Competencies required of food service directors employed in health care operations. **Proceedings of 12th Biennial Conference of the Foodservice Systems Management Education Council**. February 20-22, 1987, Chicago, IL.

Hoover, L. and Shanklin, C.W.: Perception and utilization of purchased services in foodservice industry. **Proceedings of Eleventh Biennial Conference of the Foodservice Systems Management Education Council**. March 18-21, 1981. Norman, OK.

Smith, E.R., Beach, B.L., Hay, A.L., and Shanklin, C.W.: Use of Mastery Examinations in a Coordinated Undergraduate Program in Dietetics. **Proceedings of Ninth Biennial Conference of the Foodservice Systems Management Education Council**. March 16-19, 1977, St. Louis, MO.

PROFESSIONAL MEMBERSHIPS AND CONTRIBUTIONS

American Dietetic Association

- ❖ Member of House of Delegate for American Dietetics Association representing the Kansas Affiliate, 2005-8
- ❖ Chair, Dietetic Education Work Group, 2007
- ❖ Research Delegate, Profession Interest. 2002-2005
- ❖ Chair, Research Committee, 2003-4
- ❖ Member of Research Committee, 2004-5 and 2002-2003.
- ❖ Member House Of Delegate for Kansas Dietetic Association 1999-2001
- ❖ Reviewer for Journal the American Dietetic Association 1990-present
- ❖ Member of Research Resource Task Force, 1996-97
- ❖ Reviewer for Allene Vaden Memorial Grant, 1997-2004
- ❖ Member, Nominating Committee, 1994
- ❖ Member, Champion Team for Food and Foodservice Strategic Initiative, 1993-96
- ❖ Chair, Council on Education, 1991-92
- ❖ Chair-elect, Council on Education, 1990-91
- ❖ Site Visitor, 1992-95
- ❖ Board of Directors, 1989-1992
- ❖ Reviewer, Journal of American Dietetic Association, 1988-present
- ❖ Chair, Commission on Dietetic Registration, 1989-90
- ❖ Chair, Dietetic Educators of Practitioners, 1987-88

- ❖ Chair-Elect, Dietetic Educators of Practitioners, 1986-87
- ❖ Treasurer, Dietetic Educators of Practitioners, Council on Practice, 1983-85
- ❖ Member, Continuing Education Committee, 1987-1989
- ❖ Reviewer for Registration Examination for Commission on Dietetic Registration, 1982-1989 Site Visitor, Council on Accreditation, 1984-87

American School Food Service Association

- ❖ Member College Personnel Advisory Committee, 2001-2005
- ❖ College Personnel Section Chair and Member of Board of Directors, 1993-95
- ❖ Member Editorial Review Board for School Food Service Research Review, 1987-present.

American School Food Service Association Foundation

- ❖ Member, College Personnel Section Advisory Board, Chair, Financial Aids Committee and Chair of the Review Committee for the ConAgra Fellowship in Child Nutrition, Lincoln Foodservice Research Grant, and Hubert Humphrey Research Grant, 1997-2000
- ❖ Member of Board, 1995-97

Kansas Dietetic Association

- ❖ Delegate to the American Dietetic Association, 1998-2002
- ❖ Advisor to Board, 1996-98
- ❖ Nominating Committee, 1996-97
- ❖ President, 1995-96
- ❖ President-Elect, 1994-95
- ❖ Chair, Division of Education and Research, 1992-93
- ❖ Chair, By-laws Committee, 1991-92

Council of Hotel, Restaurant, and Institution Educators

- ❖ Member of Editorial Review Board for Journal of Hospitality and Tourism Research 2001-2005
- ❖ Liaison to the American Dietetic Association, 1992-93

Food Service Management Education Council

- ❖ Chair, Nominating Committee, 1997-99
- ❖ Chair, 1991-93
- ❖ Chair-elect, 1989-91
- ❖ Secretary, 1983-87

American Dietetic Association Foundation

- ❖ Member, Steering Committee, Allene Vaden Foodservice Research Program, 1987-1989

Texas Dietetic Association

- ❖ Secretary, 1985-87
- ❖ Chairman, Council on Practice and 1st Vice-President, 1984-85
- ❖ Chairman-Elect, Council on Practice, 1983-84
- ❖ Chairman, Division of Educators, 1982-83

Community Council of Greater Dallas

- ❖ Meals on Wheels Task Force, 1987-88

American Society for Hospital Food Service Administrators

- ❖ Member, Scholarship Committee, 1997-98
- ❖ Member, Publication Committee, 1996
- ❖ Member, Industry Advisory Committee, 1986-88
- ❖ Member, Program Planning Committee 1986-88
- ❖ Chairman, Liaison Committee, Education Institutions and ASHFSA, 1988
- ❖ Member, Education Development Committee, 1988-present

Denton Dietetic Association

- ❖ Member of numerous committees including nomination and by-laws, 1983-1990; President, 1982-83; Vice President, 1981-82; Chairman, Nutrition Assessment Workshop, October, 1981.

American Home Economics Association

- ❖ Article Reviewer for Institution Administration Section, Journal of Home Economics, 1977-78
- ❖ Vice-Chairman, Institution Administration Section, 1979-81

Texas Home Economics Association

- ❖ Chairman, Institution Administration Section, 1980-82

Phi Kappa Phi

- ❖ Treasurer, Chapter 229, Texas Woman's University, 1980-83

Phi Upsilon Omicron

- ❖ Co-advisor, TWU Chapter, 1985-86

Sigma Xi

- ❖ Membership

GRANTS/CONTRACTS

Shanklin, C., Canter, D., and Sauer, K. Career Model Methodology. American Dietetics Association. \$10,000. June 1, 2005-May 30, 2005.

Shanklin, C.W., Roberts, K.R., Barrett, E.B. and Brannon, L.A. "Improving Food Safety Practices of Restaurant Employees Using the Theory of Planned Behavior". United States Department of Agriculture. \$281,165. September 30, 2004-September 30, 2007.

Shanklin, C.W. and Montelone, B. "Leveraging An Existing Summer Research Program Into an AGEP Submission. Kansas NSF-EPSCOR. 2005-6. \$85,550.

Interdisciplinary Team of Food Safety Researchers including Carol Shanklin with Curtis Kastner as Project Director. Food Safety and Security: Protecting America's Health, Agricultural Infrastructure, and Economy. Targeted of Excellence Grant, Kansas State University. 2005-2009. \$89,595.

Factors Influencing the Quality of Life of the Older Kansans. Carol Shanklin and Tina Remig, Co-Investigators. AES Funded Project. 2002-2008.

Interdisciplinary Modules to Teach Waste/Residue Management in Food Chain. Co-Principal Investigator: Carol Shanklin. USDA Challenge Grant. United States Department of Agriculture. \$244,747. August 1, 2000-August 15, 2003.

Nutrient Contribution of Milk in School Lunch Menus Using Nutrient Standard Planning Guidelines. Principal Investigator: Carol Shanklin. Dairy Management Inc. Funded for \$10,321. Funding Period June 1, 1999-September 1, 1999.

Food Service Systems Improvement Grant. Carol Shanklin, Principal Investigator. Newport News Shipbuilding/U.S. Navy. \$24,912. 1998.

Food Wastes Database Development for State of Iowa. Rolando Flores and Carol Shanklin, Co-Principal Investigators. Iowa Department of Natural Resources. \$31,000. 1997-98.

Composition and Alternative Uses of Food Waste from Food Service Operations. Carol Shanklin and Bill Lamont, Co-Investigators. AES Funded Project H338. 1995-2000.

Implementing Computer Based Menu Planning in School Food Service. Carol W. Shanklin, Principal Investigator. Swann's Food, Inc. \$28,000. 1996-97.

Kansas LEAN School Health Project, Phase II: 5 A Day for Better Health. Carol W. Shanklin, Principal Investigator. Kansas Department of Health and Human Services. \$43,999. 1995-96.

Train-the-Trainer Workshop For Extension Personnel and Foodservice Managers. Carol W. Shanklin, Principal Investigator. Environmental Education Grant, Region VII, Environmental Protection Agency. \$16,381. May 1, 1994-July 31, 1995.

Solid Waste Management in the Foodservice and Hospitality Industry. Carol Shanklin, Bill Lamont, and Judy Miller, Co-Investigators. AES Funded Project H012. 1991-1994.

Standards for Quality Assurance and Quality Improvement. Evelina Cross and Carol Shanklin, Co-Principal Investigators. National Food Service Management Institute. Kansas State Sub-Contract with Louisiana State University. \$4,616. June 1, 1992-March 1, 1993.

Development of a Model Food Safety Training Program. Karen Penner and Carol Shanklin, Co-Principal Investigators. United States Department of Agriculture Extension Service. \$139,000. July 1, 1992-June 30, 1993.

An Analysis of the Status of the Solid Waste Disposal System in the State of Kansas. Paul McCright (P.I.) and Vernon Deines and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$33,656. July 15, 1992-June 30, 1993.

Kansas Solid Waste Disposal Status Review. Paul McCright (P.I.) and Vernon Deines, Penny L. Diebel, Richard Nelson, and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$106,463. July 15, 1991-September 15, 1992.

Kansas Tourist Perception of Service Quality. Mary Gregoire and Carol Shanklin, Co-Principal Investigators. Kansas Tourism Matching Grants Program. Kansas Division of Travel and Tourism. \$2500. 1991.

Development and Standardization of Ethnic Recipes for Day Care Centers Participating in Child Care Program. Carol W. Shanklin, Principal Investigator. Texas Department of Human Resources (USDA funds administered through state). \$10,000. 1986-87.

Product Development and Evaluation of a Batter Containing Glandless Cottonseed Ingredients. Carol W. Shanklin and C.K. King, Co-Principal Investigators. C. Itch. \$18,000. 1985-86.

State Wide Time Studies of Clinical Nutrition Services. Carol W. Shanklin, Principal Investigator. TWU Organized Research Award. \$9,400. 1984-85.

Comparison of Energy Utilization in Three Types of Food Service Systems. Carol W. Shanklin, Principal Investigator. TWU Organized Research Grants. \$5,600. 1979-80.

Product Development for Mexican Chain Restaurant. Carol W. Shanklin, Principal Investigator. Grant from Bloom's Advertising Agency. \$11,143. 1979-80.

Texas Food and Fiber Commission Awards, Carol W. Shanklin, Principal Investigator.: Product Evaluation and Development, \$18,986, 1980-81; \$4,371, 1981-82; Product Development for School Foodservice, \$23,872, 1981-82; Development and Marketing of Oilseed Products, \$58,448, 1983-84; \$38,004, 1984-85; Implementation of Quality Control Techniques for the Evaluation of Oilseed Projects, \$48,471, 1985-86; \$43,424, 1986-87.

AWARDS/HONORS

Best Paper Award, Co-Author. Annual Graduate Education & Graduate Student Research Conference , Orlando, Florida. January 3-5. **2008**

Best Paper Award, Co-Author. Annual Graduate Education & Graduate Student Award, Houston, Texas. January 2-4. **2007**

Best Paper Award, Co-Author. Annual Graduate Education & Graduate Student Award, Seattle, Washington. January 4-6. **2006**

University of Delaware, Michael D. Olsen Research Award	2004
Who's Who in Medicine and Healthcare, 4 th Edition, Marquis Who's Who Medallion Award, American Dietetic Association Foundation	2002-2003 2001
Dawley-Scholar Award for Faculty Excellent in Graduate Student Development, College of Human Ecology, Kansas State University	2001
Distinguished Dietitian of the Year, Kansas Dietetic Association	2001
Nominee, Food and Agriculture Sciences Excellence in College and University Teaching Awards Program, United States Department of Agriculture, Higher Education Program	1997 & 1999
Nominee for Area IV for Excellence in Research Award, American Dietetic Association Foundation	2000
Excellence in Research, College of Human Ecology, Kansas State University	1996
Excellence in Research Award, Kappa Omicron Nu, Omicron Theta Chapter, Kansas State University	1995
Excellence in Dietetic Education Award, American Dietetic Association Foundation	1993
Honorable Mention for Mary P. Huddleson Award, American Dietetic Association Foundation	1986 & 1989
Young Recognized Dietitian of Year, Denton Dietetic Association	1981-1982
Outstanding Young Women of America	1982 & 1984
NRA-NIFI Teacher Work Study Grant	1982

INVITED PRESENTATIONS (1988-present)

Environmental Issues in the Food Service Industry, Food Biosecurity, and Food Safety in Restaurants. Mini-Course at National Pintung University of Science and Technology. March 23-25, 2008.

Food Safety Research in the Food Service Industry in the United States. November 7, 2003. Hong Kong Polytechnic University. Hong Kong.

Trends in Food Service in the United States. November 12, 2003. Fun Jen Catholic University. Taipei, Taiwan.

Trends in Food Service in the United States. November 13, 2003. Kaohsiung College of Hospitality. Kaohsiung, Taiwan.

Korean Society of Foodservice Sanitation Annual Conference. Current status of industry, government, and academia cooperation to improve food sanitation management practices for the foodservice industry in the United States. May 30, 2003. Yonsei University, Seoul, Korea

Environmental Issues In Food Service: Strategies For Greening Food Service Operations. Presented at Suncheon National University, Suncheon, Korea. May 26, 2003.

Food Service Trends in the United States and Career Opportunities. May 28, 2003. Ewha Woman's University, Seoul, Korea and Dong Kook University.

Trends in Design and Layout of Non-commercial Foodservice Operations in U.S. Presented at Yonsei University, Seoul, Korea. May 28, 2003.

Environmental Issues In Food Service: Strategies For Greening Food Service Operations. Presented at Kyung Hee University, Seoul, Korea. May 29, 2003.

Trends in Foodservice in U.S. Presented at DongGuk University, Gyongu, Korea. June 1, 2003.

Dietetic Educators of Practitioners, American Dietetic Association. Grantsmanship for Dietetics Educators. Area IV. Dietetics Educators of Practitioners, American Dietetic Association. March 28 & 29, 2003. Santa Fe, New Mexico.

Advances in Hospitality and Tourism Research Graduate Research and Education Conference. Promotion and Tenure Requirements in Higher Education. January 3, 2002. Houston, TX

Advances in Hospitality and Tourism Research Graduate Research and Education Conference. Managing Your Research Career. January 6, 2001. Atlanta, GA.

American Dietetic Association Annual Meeting. Environmental Issues in Foodservice: Strategies for Greening Foodservice Operations. October 21, 1998. Kansas City, MO.

The 2nd Asian Congress of Dietetics. The Role of the Dietitian In Protecting the Environment August 9-12, 1998. Seoul, Korea.

American School Food Service Association Annual Conference. Menu Writing Under NuMenus July 19, 1997. Orlando, FL.

National Recycling Coalition 15th Annual Congress and Exposition. □ Food Service: Recycling and Waste Prevention Opportunities. September 18, 1996. Pittsburgh, PA.

North American Dietetic Association. Food Safety Considerations and International Trade. May 18-21, 1996. Banff, Alberta, Canada.

College and University Recycling Caucus of National Recycling Coalition Preconference. "Composition of Waste in College and University Foodservices". September 10, 1995. Kansas City, MO.

American School Food Service Association Annual Conference. "Grantsmanship". (Co-presenter Rebecca Gould). July 22, 1994. St. Louis, MO.

American Dietetic Association Annual Meeting. "Research in Food Service Management". Presentation sponsored by Council on Research for Dietetic Educators. October 25, 1993. Anaheim, CA

American Dietetic Association Annual Meeting. "Quality Standards in School Food Service Operations". October 27, 1993. Anaheim, CA.

Foodservice Systems Management Education Council. "Grant Writing and External Funding". (Co-presenter Rebecca Gould). March 27, 1993. New Orleans, LA.

Indiana Dietetic Association Annual Meeting. "Environmental Issues in Foodservice Operations". November 12, 1992. Lafayette, IN.

American Dietetic Association Annual Meeting. "Foodservice Directors' Response to Environmental Issues". October 20, 1992. Washington, D.C.

2nd Annual Governor's Conference On Waste Reduction, Recycling, and Market Development for Kansas. "Composting Food Waste from Foodservice Operations". October 13, 1992. Kansas State University, Manhattan, KS.

Mississippi Dietetic Association. "How Environmentally Sensitive Are You". April 16, 1992. Jackson, MS.

Kansas Dietetic Association. "Solid Waste Management in Foodservice Operations". March 26, 1992. Lawrence, KS.

Nebraska Dietetic Association. "How Environmentally Sensitive Are You?" and "Implementing Recycling in Food Service Operations". November 12, 1991. Omaha, NB.
Karen Wright Memorial Lecture. Alabama Dietetic Association State Meeting. "How Environmental Sensitive Are You". April, 1991. Montgomery, AL..

Mississippi Dietetic Association State Meeting. "Managerial Competencies Required by Dietetic Practitioners". April 18, 1988. Starkville, MS.