

PAOLA PAEZ, PhD

Manhattan, KS

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PROFESSIONAL PROFILE

Innovative and accomplished academic leader with over 20 years of progressive experience in foodservice management, applied nutrition research, and food safety. Extensive record of directing large-scale research initiatives and educational programming that support child nutrition programs, food safety, and health equity. Demonstrated success collaborating with USDA partners, and community stakeholders.

EDUCATION

Doctor of Philosophy in Foodservice and Lodging Management Iowa State University, Ames, IA, United States	2010
Master of Science in Foodservice and Lodging Management Iowa State University, Ames, IA, United States	2006
Licenciatura in Human Nutrition and Dietetics University of Costa Rica, San Jose, Costa Rica	2000
Bachelor's in Human Nutrition and Dietetics University of Costa Rica, San Jose, Costa Rica	1998
Dissertation Title: Attitudes, knowledge, training methods, and tools for employees with disabilities in the hospitality industry. Graduation Date May 2010.	

ACADEMIC EXPERIENCE

Kansas State University; Manhattan, KS, United States

Teaching Associate Professor Hospitality Management/Food, and Nutrition	January 2025
Research Associate Professor Hospitality Management	August 2024- December 2024
Research Associate Professor Serving up Science: The Path to Safe Food in Schools	May 2023- August 2024
Research Associate Professor Center for Food Safety in Child Nutrition Programs	January 2015- September 2023

University of Costa Rica; Sabanilla, Costa Rica

Associate Professor with Tenure School of Human Nutrition and Dietetics	August 2014- January 2015
Associate Head of the School School of Human Nutrition and Dietetics	August 2013- December 2014
Assistant Professor on Tenure Track School of Human Nutrition and Dietetics	August 2010- August 2014
Food and Foodservice Management Program Coordinator School of Human Nutrition and Dietetics	August 2010- January 2015
Adjunct Professor School of Human Nutrition and Dietetics	August 2002 - August 2004
Adjunct Professor School of Human Nutrition and Dietetics	August - November 2000

Teaching Experiences

Kansas State University

FNDH 313, Science of Food
FNDH/MPH 720, Administration of Healthcare Operations
HM 341 Food Production Management

University of Costa Rica

NU 2023, Menu Planning
NU 2026, Practicum in Institutional Foodservice Operations
NU 2029, Food Safety and Quality Assurance in Nutrition Programs
NU 1022, Food and Beverage Management
NU 1019, Practicum IV: Hotels and Restaurants
NU 4008, Food Quantity Production
NU 1013, Foodservice Management I
NU 1007, Science of Food

INDUSTRY EXPERIENCE

Food and Nutrition Services, SERVANI S.A., San Jose, Costa Rica President: Event planning, catering service, and nutritional consultant for foodservice operations.	2003-2004
Sodexo Costa Rica, San Jose, Costa Rica Food and Global Services Manager GlaxoSmithKline Quimicos Vegetales S.A.	November 2001 - June 2002
Tony Roma's Restaurant, San Jose, Costa Rica Supply Manager	January - November 2001

GRANTS AND PROJECTS FUNDED

Extramural Support (competitive)

- Roberts, K., Sauer, K., & **Paetz, P.** (2023). Serving up Science, 2024. USDA-FNS. \$398,085.
- Naiqing, L., & **Paetz, P.** (2017). Barriers of effective food safety performance: An explanatory-sequential approach. Food Service Management and Education Council (FSMEC). \$2,000.
- Verbrugge, M. (PI), & Hanson J. (Co-director). *Army/4-H Military Partnership, NIFA/USDA, Army Youth Services Healthy Menu Development*. \$117,243. **Paetz, P.** Food production and food safety lead researcher
- Verbrugge, M. & Hanson J. (2016). *Army/4-H Military Partnership, NIFA/USDA, Army Youth Services Healthy Menu Development*. \$124,185. **Paetz, P.** Food production and food safety lead researcher.
- Paetz, P.** & Strohbehn, C. (2007) Certified and non-certified pool operators. Research Fellowship National Swimming Pool Foundation. \$2,000.

Internal Funding (competitive)

- Paetz, P.**, Brenes, P., & Trinetta, V. (2026). Developing and implementing food is medicine training module for family and consumer science extension agents and snap educators: A needs-based approach. Harold and Letha Reser Family Community Innovation Award, College of Health and Human Sciences, Kansas State University. \$29,956.
- Alcorn, M., Vega, D., & **Paetz, P.** (2016). Reducing wasted food: A sustainability initiative at JP's Sports Bar. Green Action Fund, Kansas State University. \$3,488.
- Paetz, P.**, Cerdas, M., & Solorzano, J. (2014). Development and implementation of a food safety training module for people with intellectual disabilities. University of Costa Rica. \$ 2,000.
- Paetz, P.**, Avendaño, B., & Cerdas, M. (2013). Food safety knowledge, attitudes, and practices of foodservice employees in Costa Rica. \$5,000.
- Zuñiga, M., Fernández, X., **Paetz, P.**, & Masis, G. (2011). Healthy school A la Carte options: Perceptions of parents, the school, and the community in La Unión County, Cartago. University Extension, University of Costa Rica. \$6,000.

Submitted but not funded grants (last 10 years)

- Paetz, 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 \$650,000.

Roberts, K., Sauer, K., & **Paez, P.**, (2023). Review of produce safety university: an evidence-based food safety education program. United States Department of Agriculture, Food and Nutrition Service. \$600,000.

PUBLICATIONS

Refereed Journal Articles

- 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., **Paez, P.**, Sauer, K., Alcorn, M., & Dallas, J. (2022). Impact of training on employees' 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>
- 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. <https://fsmec.org/wp-content/uploads/2021/02/Boutros.pdf>
- Paez, P.**, & Lin, N. Predicting food safety intention: An extended model of the Theory of Planned Behavior. (2021). *The Journal of Foodservice Management and Education*, 15(1), 18-25. <https://fsmec.org/wp-content/uploads/2021/02/Paez.pdf>
- Sauer, K., Roberts, K., **Paez, P.**, Cole, K., & Shanklin, C. (2021). Food defense practices in school nutrition programs. *The Journal of Child Nutrition and Management*, 45(1). <https://schoolnutrition.org/wp-content/uploads/2022/06/Food-Defense-Practices-in-School-Nutrition-Programs-Spring2021.pdf>
- Alcorn, M., Vega, D., Irvin, R., & **Paez, P.** (2020). Reducing food waste: An exploration of a campus restaurant. *British Food Journal*, 123(4), 1546-1559. <https://doi.org/10.1108/BFJ-03-2020-0165>
- Roberts, K., Sauer, K., **Paez, P.**, & Alcorn, M. (2020). Food safety behavioral intentions among child nutrition employees. *Food Protection Trends*, 40(6), 424-434. <https://doi.org/10.4315/1541-9576-40.6.424>
- Alcorn, M., **Paez, P.**, Watkins, T., & Cole, K. (2020). Practices for milk service in school alternative breakfast models. *Journal of Child Nutrition and Management*, 44(2). <https://schoolnutrition.org/wp-content/uploads/2022/06/Milk-Service-Practices-Fall2020.pdf>
- Hanson, J., Joyce, J., Laursen, D., & **Paez, P.** (2020). A model for improving diet quality within child nutrition programs: The U.S. Army's Child and Youth Services healthy menu initiative. *International Journal of Environmental Research and Public Health*, 17. <https://doi.org/10.3390/ijerph17082746>
- Hanson, J., **Paez, P.**, Cantrell, O., Brenes, P., & Laursen, D. (2020). The impact of replacing breakfast grains with meat/meat alternates: An evaluation of child nutrition

policy. *Public Health Nutrition*, 23(6), 1136-1141.
<https://doi.org/10.1017/S136898001900377X>

Lin, N., & **Paez, P.** (2020). Leading by example: A three-wave sequential mixed method food safety study. *International Journal of Hospitality Management*, 87.
<https://doi.org/10.1016/j.ijhm.2020.102463>

Alcorn, M., Roberts, K., Sauer, K., **Paez, P.**, & Watkins, T. (2019). Assessing food safety behaviors: Salient beliefs of school nutrition employees. *Food Protection Trends*, 39(4), 305-316.

Beardall, L., **Paez, P.**, Phebus, R., Watkins, T., & Gragg, S. (2019). Control of surrogate *Escherichia coli* populations in three food products using common food service cooling methods. *Food Protection Trends*, 39(3), 200-211.

Beardall, L., **Paez, P.**, Phebus, R., Watkins, T., & Gragg, S. (2019). Control of *Bacillus cereus* populations in brown rice using common foodservice cooling methods. *Food Protection Trends*, 39 (2), 145-153.

Gragg, S., Stevart, N., **Paez, P.**, Wilder, A., Watkins, T., & Phebus, R. (2019). Simulation of time and temperature as a Public Health control for food served during field trips. *Food Protections Trends*, 39 (1), 8-17.

Paez, P. & Alcorn, M. (2018). Food safety regulations for childcare programs: State agency perspectives. *Early Childhood Education Journal*. <https://doi.org/10.1007/s10643-018-0915-9>

Patten, E., Alcorn, M., Watkins, T., Cole, K., & Paez, P. (2017). Observed food safety practices in the Summer Food Service Program. *The Journal of Child Nutrition & Management*. 41(1). <https://schoolnutrition.org/wp-content/uploads/2022/06/Observed-Food-Safety-Practices-in-the-Summer-Spring2017.pdf>

Arendt, S., Roberts, K., Strohbehn, C., **Paez, P.**, Ellis, J., & Meyer, J. (2014). Motivating foodservice employees to follow safe food handling practices: perspectives from a multigenerational workforce. *Journal of Human Resources in Hospitality and Tourism*, 14 (3), 323-349. <https://doi.org/10.1080/15332845.2014.888505>

Paez, P., & Arendt, S. (2014). People with disabilities in the hospitality industry: Training methods and managers' attitudes. *International Journal of Hospitality Tourism Administration*, 15 (2), 172-190. <https://doi.org/10.1080/15256480.2014.901065>

Arendt, S., **Paez, P.**, & Strohbehn, C. (2013). Food safety practices and managers' perceptions: A qualitative study in Hospitality. *International Journal of Contemporary Hospitality Management*, 25(1). <https://schoolnutrition.org/wp-content/uploads/2023/01/Trainin-An-Opportunity-for-People-with-Disabilities-in-School-Foodservice-Operations-Spring-2011.pdf>

Roberts, K., Arendt, S., Strohbehn, C., Ellis, J., & **Paez, P.** (2012). Educating current and future Managers on how to help motivate employees to follow food safety practices. *Journal of Foodservice Management and Education*, 6(1), 1-8.

- Arendt, S., Roberts, K., Strohbehn, C., Ellis, J., **Paez, 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, Special Issue: How Can We Address Contemporary Hospitality Research Issues Through Qualitative Research?, 820-837. doi/10.1108/09596111211247182/full/html
- Paez, P.**, Arendt, S., & Strohbehn, C. (2010). Training: An opportunity for people with disabilities in school foodservice operations. *Journal of Child Nutrition & Management*, 35(1). <https://schoolnutrition.org/wp-content/uploads/2023/01/Trainin-An-Opportunity-for-People-with-Disabilities-in-School-Foodservice-Operations-Spring-2011.pdf>
- Strohbehn, C., **Paez, P.**, Sneed, J., & Meyer, J. (2010). Mitigating cross contamination in four retail foodservice sectors. *Food Protection Trends*, 31(10).
- Ellis, J., Arendt, S., Strohbehn, C., Meyer, J., & **Paez, P.** (2010). Varying influences of motivation factors on employees' likelihood to perform safe food handling practices because of demographic differences. *Journal of Food Protection* 73, 2065-2071.
- Arendt, S., Ellis, J., Strohbehn, C., & **Paez, P.** (2009). Development and use of an instrument to measure retail foodservice employees' motivation for following food safety practices. *Journal of Foodservice Business Research*, 14(1), 68-85. <https://doi.org/10.1080/15378020.2011.548227>
- Strohbehn, C., Sneed, J., **Paez, P.**, & Meyer, J. (2008). Handwashing frequencies and procedures used in retail food services. *Journal of Food Protection*, 71, 1641- 1650.
- Paez, P.**, Strohbehn, C., & Sneed, J. (2008). Developing benchmarks for handwashing in retail foodservice operations: A pilot study in delicatessens. *Food Protection Trends*, 27(11), 903-908.
- Paez, P.**, & Strohbehn, C. (2007). Pool Operators' compliance with best practices. *International Journal of Aquatic Research and Education*, 1(3), 211-220. <https://doi.org/10.25035/ijare.01.03.04>
- Paez, P.**, & Rodriguez, L. (2004). Communication plan: A good instrument for a successful campaign. *Mesoamerican Journal of Agronomy*, 15(3), 315-326.
- Dumani, M., & **Paez, P.** (2004). Effects of an educational campaign about beans on a group of women. *Mesoamerican Journal of Agronomy*, 15(3), 357-363.
- Rodriguez, L., & **Paez, P.** (2004). Bean consumption increased in an urban population as a result of an educational campaign. *Mesoamerican Journal of Agronomy*, 15(3), 365-378.

Refereed Proceedings

- Lin, N., & **Paez, P.** (2019). Leading by example: A three-wave sequential mixed method food safety study. *Proceedings of the Twenty-fourth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Houston, TX.
Selected as the Best Conference Paper Award.

- Alcorn, M., Roberts, K., Sauer, K., Shanklin, C., & **Paez, P.** (2016). The intention of child nutrition employees to wash their hands properly. *Proceedings of the Central Federation CHRIE Conference*. Olathe, Kansas.
- Roberts, K., Arendt, S., Strohbehn, C., Ellis, J., & **Paez, P.** (2011). Educating Future Managers on How to Help Motivate Employees to Follow Food Safety Practices. *Proceedings of Annual ICHRIE Summer Conference & Marketplace*. Denver, Colorado.
- Paez, P.**, & Arendt, S. (2009). Assessment of training methods used with employees with disabilities in the hospitality industry. *Proceedings of Fourteenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Las Vegas, Nevada.
- Paez, P.**, Slevitch, L., & Oh, H. (2007). Evaluating customers' experiences in educational restaurant settings. *Proceedings of Twelve Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Houston, Texas.
- Paez, P.**, & Strohbehn, C. (2007). Handwashing frequencies and methods used in deli- type foodservice operations. *Proceedings of Twelve Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Houston, Texas.
- Paez, P.**, & Strohbehn, C. (2006). Current operation and sanitation practices of swimming pools in privately owned and public recreational facilities in Iowa. *Proceedings of Eleventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Seattle, Washington.

Technical Reports

- Sauer, K., Roberts K., **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., **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., **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., 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., **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., 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., **Paetz, 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., Sauer, K., **Paetz, 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., Sauer, K., **Paetz, 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., Sauer, K., **Paetz, 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.
- Beardall, L., **Paetz, P.**, Watkins, T., Phebus, R., & Gragg, S. (2018). *Evaluating the Impact of Cooling Techniques on Biosafety Level I Escherichia coli and Bacillus cereus Populations in Four Food Products*. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.
- Paetz, P.**, & Alcorn, M. (2018). *Food safety regulations and operations for childcare programs*. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.
- Gragg, S., Stevart, N., **Paetz, P.**, Wilder, A., Watkins, T., & Phebus, R. (2018). *A simulation study to evaluate the impact of temperature on microbiological quality of food served during field trips*. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.
- Paetz, P.**, Cole, K., Alcorn, M., Patten, E., & Watkins, T. (2016). *Food safety practices in Summer Food Service Programs*. Report submitted to the USDA – Food and Nutrition Service Office of Food Safety.

Non-refereed Publications

- Paetz, P.**, & Strohbehn, C.H. (2009). *Employing people with disabilities in retail foodservice establishments: What managers need to know*. Reviewed by Susan Arendt, Iowa State University, Ames, Iowa. PM 3029. Ames, IA: Iowa State University Extension.
- Strohbehn, C.H., Arendt, S.A., Meyer, J., & **Paetz, P.** (2009). *Glove use: What managers need to know*. Reviewed by Jason Ellis, University of Nebraska- Lincoln. PM 2070. Ames, IA: Iowa State University Extension.
- Paetz, P.**, & Strohbehn, C. (2008). *Swimming pool checklist for lodging operations*. Reviewed by M. Magnant. Department of Environmental Health. PM 2055. Ames, IA: Iowa State University Extension.
- Sneed, J., Strohbehn, C., Meyer, J., **Paetz, P.**, Beattie, S., Nelson, D., et al. (2007). *Food safety calendar*. University Extension, Iowa State University.

Paez, P. (2004). *Practical guide to buy your food*. Editorial Universidad de Costa Rica, University of Costa Rica.

Paez, P. (2004). *Manual of food hygiene and handling*. Editorial Universidad de Costa Rica, University of Costa Rica.

PRESENTATIONS

Refereed presentations at professional meetings

Paez, P., & Gleason, E. (2023). Avoiding pathogens in your produce. *77th Annual Conference School Nutrition Association*. Denver, Colorado.

Sauer, K., Roberts, K., **Paez, P.**, & Cole, K. (2022). Food safety – What’s research got to do with it? *76th Annual Conference School Nutrition Association*. Orlando, Florida.

Sauer, K., Roberts, K., & **Paez, P.** (2021). Go beyond food safety with food defense. *75th Annual Conference School Nutrition Association*. Virtual Presentation.

Paez, P., & Cole, K. (2019). Chill out and prevent temperature abuse. *73th Annual Conference School Nutrition Association*. Saint Louis, Missouri.

Paez, P., Cole, K., & Dixon, L. (2019). Summer meals: Improving safe food handling practices. *73th Annual Conference School Nutrition Association*. Saint Louis, Missouri.

Lin, N., & **Paez, P.** (2019). Leading by example: A three-wave sequential mixed method food safety study. *The Twenty-Fourth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Houston, Texas.

Hanson, J., Paden, O., **Paez, P.**, & Laursen, D. (2018). Cultural foods made creditable workshop. *The National CACFP Sponsors Association Conference*, San Antonio, Texas.

Paez, P. & Dixon, L. (2017). Improving Food Safety: Best Practices for Summer Food Service Programs. *Annual National Child and Adult Care Food Program Conference*. San Diego, California.

Hanson, J., **Paez, P.**, Laursen, D., & Joyce, J. (2017). Healthy menu initiative: Implementing a standardized healthy menu across the U.S. Army’s Child and Youth Services. *Annual National Child and Adult Care Food Program Conference*. San Diego, California.

Alcorn, M., Roberts, K., Sauer, K., Shanklin, C., & **Paez, P.** (2016). The intention of child nutrition employees to wash their hands properly. *Central Federation Council on Hotel, Restaurant, and Institutional Education Conference*. Olathe, Kansas.

Alcorn, M., Roberts, K., Sauer, K., Shanklin, C., & **Paez, P.** (2016). Using the Theory of Planned Behavior to predict school nutrition employees’ intentions to use a thermometer for temperature control. *International Association of Food Protection Conference*. Saint Louis, Missouri.

Paez, P., Roberts, K., Alcorn, M., Sauer, K., Thomas, E., & Cole, K. (2015). Employees’ attitudes, subjective norms, and perceived behavioral controls related to following food

safety practices in school foodservice operations. *69th Annual Conference School Nutrition Association*. Salt Lake City, Utah.

Strohbehn, C., Janell, M., **Paetz, P.** & Sneed, J. (2010). Improving handwashing behavior in four retail foodservice sectors. *2010 Food Safety Education Conference-Advancements in Food Safety Education: Tools, Trends, and Technologies*. Atlanta, Georgia.

Sneed, J., Strohbehn, C., Janell, M., & **Paetz, P.** (2010). Mitigating cross contamination in the food flow. *2010 Food Safety Education Conference-Advancements in Food Safety Education: Tools, Trends, and Technologies*. Atlanta, Georgia.

Arendt, S., Strohbehn, C., **Paetz, P.**, Meyer, J., & Ellis, J. (2010). Motivators for foodservice employees in handling food safety: A tested model. *2010 Food Safety Education Conference-Advancements in Food Safety Education: Tools, Trends, and Technologies*. Atlanta, Georgia.

Paetz, P., & Strohbehn, C. (2008). Is there a need to teach swimming pool sanitation best practice in hospitality programs. *International Council on Hotel, Restaurant, and Institutional Education*. Atlanta Georgia.

Paetz, P., Slevitch, L., & Oh, H. (2007). Evaluating customers' experiences in educational restaurant settings. *Twelve Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism*. Houston, Texas.

Invited research presentations

Paetz, P. (2023). *Center for Food Safety in Child Nutrition Programs: Overview*. 2023 Urban School Food Alliance Winter Meeting, Los Angeles, California.

Paetz, P. (2020). *Chill Out: Implementing safe food cooling practices*. Webinar Series by SafeBites.

Paetz, P. & Cole, K. (2020). *Science-based basics for transporting food safely*. The ICN Star Webinar Series.

Sauer, K., S., **Paetz, P.**, & Cole, K. (2020). *Rewind & repeat: Science-based basic to food safety, part II*. SNA COVID-19 Webinar Series.

Paetz, P. & Thomas, E. (2015). *Food safety & HACCP in school nutrition programs*. USDA Webinar series/Food Safety/HACCP in child nutrition programs.

Paetz, P. (2015). *Center of Excellence for Food Safety Research in child nutrition programs: Overview*. Team Up Webinar Series/Food Safety.

Paetz, P. (2015). *Cultivating a food safety culture*. School Nutrition Association of Kansas City, Topeka, Kansas.

Paetz, P. (2014). *Food safety knowledge, attitudes and practices of restaurant foodservice workers in Costa Rica*. Costa Rican Restaurant Association Workshop, San Jose, Costa Rica.

Paez, P. & Arendt, S. (2008). *Assessment of Training Methods Used for Employees with Disabilities in the Hospitality Industry*, Iowa State University Family Extension In-Service. Ames, IA.

Research posters

Paez, P., Sauer, K., Roberts, K., & Cole, K. (2022). Stakeholders' insight about farm to school produce food safety. *School Nutrition Association's Annual National Conference*. Orlando, Florida.

Hanson, J., & **Paez, P.** (2019). The U.S. Army Child and Youth Services healthy menu initiative: A model for improving the food environment throughout military communities. *The AMSUS: The Society for Federal Health Professionals*. National Harbor, Maryland.

Paez, P., Shanklin, C., Alcorn, M. (2019). A collection of resources to reduce pre-consumer food waste. *School Nutrition Association's Annual National Conference*, Saint Louis, Missouri.

Beardall, L., **Paez, P.**, Phebus, R., Watkins, T., & Gragg, S. (2019). Evaluating the impact of cooling techniques on *Escherichia coli* populations in taco meat. *International Association for Food Protection Annual Conference*, Louisville, Kentucky.

Watkins, T., **Paez, P.**, Roberts, K., & Gragg, S. (2018). Operating practices for *Listeria* control in child nutrition programs. *School Nutrition Association's Annual National Conference*, Atlanta, Georgia. **Selected as Best Research Poster.**

Roberts, K., Sauer, K., **Paez, P.**, Shanklin, C., & Alcorn, M. (2018). Behavioral intention of school nutrition employees to perform food safety practices. *School Nutrition Association's Annual National Conference*, Las Vegas, Nevada.

Watkins, T., Alcorn, M., Cole, K., & **Paez, P.** (2018). Best practices for maintaining the temperature of milk served outside of the cafeteria. *School Nutrition Association's Annual National Conference*, Las Vegas, Nevada.

Beardall, L., **Paez, P.**, Phebus, R., Watkins, T., & Gragg, S. (2018). Cooling techniques: Characterizing *Escherichia coli* population changes in low-sodium marinara sauce. *International Association for Food Protection Annual Conference*, Salt Lake City, Utah.

Beardall, L., **Paez, P.**, Phebus, R., Watkins, T., & Gragg, S. (2017). Evaluating the impact of cooling techniques on *Bacillus cereus* populations in brown rice. *International Association for Food Protection Annual Conference*, Tampa, Florida.

Sevart N., Gragg, S., **Paez, P.**, Wilder, A., Watkins, T., & Phebus, R. (2017). A simulation study to evaluate the microbiological safety of school lunches in insulated coolers during field trips. *International Association for Food Protection Annual Conference*, Tampa, Florida.

Watkins, T., Gragg, S., **Paez, P.**, Phebus, R., Sevart, N., & Wilder, A. (2017). A simulation study to evaluate the safety of lunches stored in coolers in extreme

school bus temperatures. *School Nutrition Association's Annual National Conference*, Atlanta, Georgia. **Selected as Best Research Poster.**

- Alcorn, M., Watkins, T., Cole, K., **Paez, P.**, Roberts, K., Sauer, K., & Shanklin, C. (2017). Delivery and holding methods of milk served outside of the cafeteria: Current School Breakfast Program practices. *School Nutrition Association's Annual National Conference*, Atlanta, Georgia.
- Irvin, R., Alcorn, M., Vega, D., **Paez, P.**, & Shanklin, C. (2017). Reducing food waste in a campus restaurant: A sustainability initiative. *Graduate Forum*, Kansas State University. Manhattan, Kansas.
- Alcorn, M., Vega, D., Irvin, R., **Paez, P.**, Shanklin, C. (2017). Reducing wasted food: A sustainability initiative at an educational campus restaurant. *Foodservice Management Educational Council Conference*. Las Vegas Nevada.
- Beardall, L., Thomas, E., Phebus, R. K., Severns, B., **Paez, P.**, Watkins, T., & Gragg, S. E. Evaluating the impact of school foodservice cooling techniques on *Escherichia coli* populations in a commercially available pre-cooked taco meat product. *Kansas State University Research and the State Forum*. Manhattan, Kansas.
- Beardall, L., **Paez, P.**, Phebus, R., Severns, B., Watkins, T., & Gragg, S. (2016). Evaluating the impact of school nutrition programs cooling techniques on *Escherichia coli* populations in a chili product. *International Association for Food Protection*. Saint Louis, Missouri.
- Beardall, L., **Paez, P.**, Watkins, T., Phebus, R., & Gragg, S. (2016). Evaluating the impact of school foodservice cooling techniques on *Escherichia coli* populations in a commercially available marinara sauce product. *Institute of Food Technologists Annual Conference*. Chicago, Illinois.
- Sauer, K., **Paez, P.**, & Roberts, K. (2016). School nutrition program leaders define the ideal HACCP workshop. *School Nutrition Association's Annual National Conference*. San Antonio, Texas.
- Watkins, T., Gragg, S., Beardall, L., Phebus, R., **Paez, P.** (2016). Evaluating the effectiveness of cooling techniques in chili con carne with beans. *Institute of Food Technologists Annual Conference*. Chicago, Illinois.
- Watkins, T., Patten, E., Alcorn, M., Cole, K., **Paez, P.**, Dixon, L., Richardson, P., Winans, D. (2016). Time and temperature control of foods in the Summer Food Service Program. *School Nutrition Association's Annual National Conference*. San Antonio, Texas.
- Avendaño, B. A., **Paez, P.**, & Castaing, N. (2015). Handwashing: Why aren't employees doing it? *69th Annual Conference School Nutrition Association*. Salt Lake City, Utah.
- Avendaño, B. A., **Paez, P.**, & Campos, F. (2015). Employees' food safety practices in school foodservice operations in Costa Rica: An international experience. *69th Annual Conference School Nutrition Association*. Salt Lake City, Utah.

- Paez, P., & Avendano, B.** (2014). Implementation of standard operating procedures in childcare foodservice operations. *68th Annual Conference School Nutrition Association*. Boston, Massachusetts.
- Paez, P., & Zuniga, M.** (2013). Perceptions of school nutrition committees, a la carte administrators, and parents of a healthy a la carte setting. *67th Annual Conference School Nutrition Association*. Kansas City, Missouri.
- Avendano, B., & **Paez, P.** (2013). Implementation of a 5S program in childcare foodservice operations. *67th Annual Conference School Nutrition Association*. Kansas City, Missouri.
- Paez, P., & Fernández, M.** (2012). Food offering and children's perceptions of healthy food in a la carte school settings: An international experience. *66th Annual Conference School Nutrition Association*. Denver, Colorado.
- Paez, P., & Arendt, S.** (2011). School foodservice representatives: Their knowledge about disabilities. *65th Annual Conference School Nutrition Association*. Nashville, Tennessee.
- Paez, P., & Arendt, S.** (2009). Assessment of training methods used with employees with disabilities in the hospitality industry. *Fourteenth Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*. Las Vegas, Nevada.
- Paez, P., & Strohbehn, C.** (2006). Current operation and sanitation practices of swimming pools in privately owned and public recreational facilities in Iowa. *Eleventh Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*. Seattle, Washington.

Invited scholarly presentations (regional, national, or international)

- Paez, P.** (2015, 2016). HACCP in foodservice operations. Online-University of Costa Rica, San José, Costa Rica.
- Paez, P.** (2013). Healthy hands: A food Safety approach. ExpoHORE, San José, Costa Rica.
- Paez, P.** (2012, 2013). Food safety in Costa Rica. Online, Iowa State University, Ames, IA.
- Paez, P.** (2012). Food safety and sustainability in restaurants. Sustainability Conference, Costa Rican Restaurant Association, San Jose, Costa Rica.
- Paez, P.** (2011). Marketing in foodservice and nutrition. XIV Colombian Dietetic and Nutritional Conference, Medellín, Colombia.
- Paez, P.** (2011). Emerging opportunities for dietitians in the hospitality industry. XIV Colombian Dietetic and Nutritional Conference, Medellín, Colombia.
- Paez, P. & Arendt, S.** (2008). Assessment of training methods used for employees with disabilities in the hospitality industry, Iowa State University Family Extension In-Service. Ames, IA.

MENTORING

- Bain, L. (2023). Nutritional characteristics and development factors of U.S. prison menus. Kansas State University. PhD.
- Vega, D. (2021). Food Safety Interventions in the Baking Industry: Microbial Safety from Wheat Milling to Finished Baked Products. Kansas State University. PhD.
- Watkins, T. (2021). Food safety makes me happy: Using emotion to improve food safety training. Kansas State University. PhD.
- Harris, K. (2020). School nutrition directors' experiences and perceptions of expanding the school breakfast program in Kansas. Kansas State University. MSc.
- Boutros, B. (2018). Self-reported food safety behaviors in independent ethnic restaurants: An application of the social cognitive theory. Kansas State University. PhD.
- Lin, N. (2018). Explaining unobserved heterogeneity of food safety behavioral intention: a sequential mixed method approach. Kansas State University. PhD.
- Beardall, L. (2016). Evaluating the impact of cooling methods on biosafety level I *Escherichia coli* and *Bacillus cereus* populations in four food products. Kansas State University. MSc.

UNIVERSITY ACTIVITIES

College of Health and Human Sciences College Committee on Planning (CCOP)	2025-Present
Search Committee for the Dean of the College of Health and Human Sciences, Kansas State University	2024 - Present
Driving Transformational Discovery, Innovation, and Scholarship, Next-Gen K-State Strategic Planning Task Force, Kansas State University.	2023
DIVEIn Committee, College of Human Ecology. Kansas State University.	2016 - 2019
Curriculum Committee, School of Nutrition, University of Costa Rica	2010 - 2015
AESHM Poster Session. Motivators of Retail Foodservice Employees to Follow Safe Food Handling Practices, Iowa State University	2010
University Teaching Seminar, Center for Excellence in Learning and Teaching, Iowa State University	2009
Search Committee for AESHM Department Chair, Iowa State University	2007
Chair, Orientation and Evaluation Committee, University of Costa Rica	2004

Extension Committee, University of Costa Rica	2002 - 2004
Co-coordinator, Project of Advisory Services to Institutions, Extension, Training in Food Hygiene and Management and Preparation of Informative Material, University of Costa Rica	2002 - 2004

JOURNAL REVIEW

Reviewer Early Childhood Education Journal	2019 - Present
Reviewer Journal of Child Nutrition and Management	2018 - Present
Reviewer Journal of the Academy of Nutrition and Dietetics	2016 - Present
Reviewer British Food Journal	2015 - Present
Reviewer Journal of Foodservice Management and Education	2014 - Present
Reviewer International Journal of Contemporary Hospitality Management	2014 - Present

CREATIVE ACTIVITIES

- Paez, P.**, Cerdas, M., Solozarno, J., & Campo, F. (2016). Portfolio: Pedagogic model for food safety training for people with disabilities.
- Paez, P.** & Arendt, S. (2009). Audio Power Point presentations on food safety. Developed for HRI 391 and put on WebCT – 15 total presentations.
- Strohbehn, C. Arendt, S., Meyer, J., **Paez, P.**, & Ellis, J. (2009). Flash animations of glove use: Why, when and what. A 5-minute graphic of proper use of gloves in retail foodservices. English and Spanish Versions.

OTHER PROFESSIONAL ACTIVITIES

Member Finance Committee, Urban School Food Alliance	2021- 2024
Director at Large, Board of Directors, Urban School Food Alliance	2021- 2024
Strategic Planning Committee, The Institute of Child Nutrition	2022
The Institute of Child Nutrition Childcare Advisory Council	2015
Committee Member INTECO (Instituto de Normas Técnicas de Costa Rica)	2011 - 2014

CERTIFICATIONS

ServSafe® Instructor and Proctor	2021 - Present
Graduate Student Teaching Certificate	2009

HONORS, AWARDS, AND RECOGNITIONS

Preparing Future Faculty Scholar, Iowa State University	Spring 2010
Iowa State University Graduate College Teaching Excellence Award	Spring 2010

Print and Grace Powers Hudson Scholarship in Human Sciences, Iowa State University	Spring 2010
Assistantship Scholarship College of Human Science, Iowa State University	Spring 2010
Iowa State University Women of Character International Award	Fall 2006

PROFESSIONAL AND HONOR SOCIETY MEMBERSHIPS

International Association of Food Protection, IAFP	2016 - 2019
Foodservice Systems Management Education Council	2008 - Present
National Environmental and Health Association, NEHA	2016
National Food Safety Committee, INTECO	2011 - 2015
School Nutrition Association	2011 - Present
International Council on Hotel, Restaurant, and Institutional Education	2008