

Kelly J. Whitehair, PhD, RD, LD

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Education

- Ph.D. *Kansas State University, Manhattan, KS, 2011*
Human Ecology
Dissertation: "Investigation of Strategies to Decrease Food Waste in College and University Foodservice"
- M.S. *Kansas State University, Manhattan, KS, 2004*
Foodservice, Hospitality Management, and Dietetics Administration
Thesis: "Food Safety Practices of Independent Living Older Adults and Barriers to These Practices"
- R.D. *Southeast Missouri State University, Cape Girardeau, MO, 2002*
Dietetic Didactic Internship
- B.S. *Kansas State University, Manhattan, KS, 2001*
Nutrition and Kinesiology

Professional Experience

- 2022 - Present *Kansas State University*
School of Health Sciences, Manhattan, KS
Chair, Dietetics Program (2025-Current)
Director, MS Dietetic Internship (2024 – Current)
Director, Coordinated Program in Dietetics (2022 – 2025)
Teaching Assistant Professor (2024 – Current)
Instructor (2022 – 2024)
 - Courses:
 - Food Production Management (Campus & Distance)
 - Food and Health: Safety, Allergies and Intolerances (Campus & Distance)
 - Communication Competencies in Dietetics Practice (Distance)
 - Management in Dietetics (Campus & Distance)
 - Financial Management in Dietetics (Campus & Distance)
 - Applied Clinical Dietetics (Hybrid)
 - Applied Management Dietetics (Hybrid)
 - Dietetics Practicum (Community, Management, Clinical)
- 2014-2022 *Kansas State Housing and Dining Services, Manhattan, KS*
Assistant Director, Dining Support Services
 - Computerization System Administrator
 - Mentored undergraduate and graduate students in dietetics and hospitality
 - Cultivated educational programming on nutrition, culture, and community
 - Liaison between dining and various campus academic and service departments
- 2014-2022 *Kansas State University, College of Health & Human Sciences, Manhattan, KS*
Dept. of Hospitality Management & Dept. Food, Nutrition, Dietetics & Health
Adjunct Instructor
 - Courses:
 - Food Production Management (Distance)
 - Food and Health: Safety, Allergies and Intolerances (Campus)
 - Facilities Planning and Risk Management (Campus and Distance)
 - Food & Wine of Italy (Study Abroad, Orvieto, Italy)

2007-2012	<i>Kansas State Housing and Dining Services, Manhattan, KS</i> Computation System Administrator
2012-2014	<i>Kansas State University, Manhattan, KS</i> <i>Dept. of Hospitality Management and Dietetics</i> Instructor ● Courses: ○ Environmental Issues in Hospitality (Campus and Distance) ○ Principles of Food Production Management (Campus and Distance) ○ Foodservice Systems Management (Campus) ○ Cost Controls in Hospitality (Campus) ○ Facilities Planning and Risk Management (Campus)
2004-2012	<i>Kansas State Housing and Dining Services, Manhattan, KS</i> Assistant Unit Director, Van Zile Dining Center ● Managed and directed dining center food production operations ● Mentored and evaluated Coordinated Program in Dietetics students ● Taught four weekly undergraduate Food Production Management lab sessions
2002-2004	<i>Kansas State Housing and Dining Services, Manhattan, KS</i> Graduate Assistant, Kitchen Manager, Smurthwaite Scholarship House ● Managed scholarship house kitchen with 46 female residents

Certifications

#1231	Kansas Licensed Dietitian
#917090	Commission on Dietetic Registration
#21610572	ServSafe Manager's Certification
#4160109	ServSafe Instructor and Registered Examination Proctor

Honors and Awards

2025	Dawley-Scholer Award for Faculty Excellence in Student Development
2024	Reser Family & Community Innovation Award
2018	Environmental Protection Agency Food Recovery Challenge Award (team award)
2012	K-State Departmental EcoRep Environmental Impact Award (team award)
2011	Phi Kappa Phi Collegiate Honor Society
2010	KSU College of Human Ecology Dissertation Research Award
2010	Kappa Omicron Nu, National Honor Society for Human Sciences
2009	Joan Coleman Graduate Fellowship
2008	The Myrna Jean Adey Scholarship
2000	Kansas Outstanding Dietetic Student Award

Kansas State University Activities

2022-Present	Student Dietetic Association Faculty Advisor
2023-Present,	Kansas State University College of Human Ecology Academic Affairs Committee
2013-2014	Kansas State University Guide to Personal Success, Student Retention, Mentor
2012-2015	Kansas State University Hospitality Curriculum Committee
2012-2017	Kansas State University EcoReps, Member
2011-2018	Kansas State University Phi Kappa Phi Scholarship Awards Committee
2011-2022	Kansas State University Campus Recycling and Sustainability Committee
2007-2022	Dietetics Program Advisory Committee, Kansas State University

Professional Associations and Service

2018-Present	Foodservice Systems Management Education Council, Officer, Member
2022	NACUFS, Innovative Wellness & Nutrition Program, Evaluator
2022	NACUFS, Best Vegan Recipe, Judge
2018-2020	Kansas Dietetic Association, Conference Planning Chair
2017	Big XII Housing Director's Conference Committee, Member
2018-Present	Nutrition and Dietetic Educators and Preceptors Practice Group, Member
2011-2022	Kansas Nutrition Council, Member, Officer
2002-Present	Academy of Nutrition and Dietetics, Member
2002-Present	Kansas Academy of Nutrition and Dietetics, Member
2005-2008	Kaw Valley Dietetic Association, Special Issues Chair, President
2004-2022	National Association of College and University Foodservice, Member
2009-2023	Food and Culinary Professionals Practice Group, Member
2007-2012	Sports, Cardiovascular and Wellness Nutritionist Practice Group, Member
2006	Commission on Dietetic Registration, RD Exam Item Review
2004	Commission on Dietetic Registration, RD Exam Writing Workshop

Community Service

2019-Present	Konza Student Table Food Insecurity Program, Co-coordinator
2022-2024	Flint Hills Food Recovery, Co-coordinator
2019-Present	Food and Farm Council of Manhattan and Riley County Collaborative, Member
2019-2023	Manhattan Nutrition Education Community Action Team, Member, Coordinator
2020-2023	Kitchen Restore Community Partnership Program, Co-coordinator, Volunteer
1997-Present	P.E.O. Women's Service Organization, Chapter GD, Member

Manuscript, Textbook, and Abstract Reviews

Graduate Education & Graduate Student Research in Hospitality and Tourism: 2021, 2022, 2023, 2024 conference abstract review

Foodservice Systems Management Education Council Journal: 2020 – 1 manuscript; 2017- 1 manuscript; 2016 – 2 manuscripts, 2015 – 2 manuscripts

Food for Fifty, 14th edition: 2015 Pearson Textbook review

Undergraduate Research Projects

Martin, R., Getty, K.J.K., and Whitehair, K.J. *Development and scale-up of peanut butter apple muffin*. (Undergraduate Research Project). KSU Gamma Sigma Delta Undergraduate Symposium and ASI and FDSCI Undergraduate Research Symposium, poster presentation.

Cairns, A., Getty, K.J.K., and Whitehair, K.J. *Scale-up of Japanese curry buns for K-State dining services*. (Undergraduate Research Project). KSU Gamma Sigma Delta Undergraduate Symposium and ASI and FDSCI Undergraduate Research Symposium, poster presentation.

Vavra, C., Gragg, E., Getty, K.J.K., and Whitehair, K.J. (May, 2021). *Development and Scale-up of the gluten-free savory breakfast waffle sandwich for K-State dining services*. (Undergraduate Research Project). KSU Gamma Sigma Delta Undergraduate Symposium and ASI and FDSCI Undergraduate Research Symposium, poster presentation.

Master's Project Major Professor

2025 - M.S. (Thesis) – Nutrition, Dietetics, and Sensory Science: Malak Alsaati

2025 - Coordinated Program + M.S. (Coursework-only Project) Nutrition, Dietetics, and Sensory Science: Madalynn Davis, Hannah Knoche, Mary Kiani Nia, Jacie Peltzer, Allison Trueblood

2025 - MS Dietetic Internship (Coursework-only Applied Project) Nutrition, Dietetics, and Sensory Science: Ellie Bellerive, Lauren Darrah, Meghan Gutierrez, Brooke Hamby, Audrey Henton, Isabelle Meyer, Marshall Pike, Jenni Sabella, Maddie Widau, Callie Younger

Ph.D. and Master's Committees Completed

2025 – Master of Public Health Integrated Learning Experience: Megan Katt

2024 – PhD Educational Leadership: Kathleen Hoss-Cruz

2024 – M.S. (Thesis) Nutrition, Dietetics, and Sensory Science: Lizz Daniels

2023 – M.S. (Non-thesis/Report) Nutrition, Dietetics, and Sensory Science: Kate LaRosh

Funding

Rehfeld, D., Garcia, J., Whitehair, K., and Sauer, K. 2024-2026 *Building Bridges: Using Interprofessional Education (IPE) to Develop Interprofessional Practice (IPP) Supporting Kansans with Dysphagia*. Reser Family and Community Innovation Award, \$19,000.

Getty, K.J.K., Hill, N., and Whitehair, K.J. 2022-2024. *Development of infographics and soy-based products based on college students' perceptions of soy-based products*. Kansas Soybean Commission.

Wefald, K., Sexton-Browser, S., Li, Y., Whitehair, K.J., and Getty, K.J.K. 2019-2021. *FarmUs: farm to campus collaborative to access consumer markets on Kansas college campuses*. United States Department of Agriculture and Kansas Department of Agriculture. \$30,532 portion to Whitehair to assist with the modification, scale-up, and evaluation of prototypes by students in K-State Dining Services.

Publications

Cairns, A., Getty, K.J.K., Brazington, E., Holmes, E., Vavra, C., and Whitehair, K.J. (2023). Development and scale-up of gluten-free sorghum-based bakery goods for K-State dining services. *Journal of Agriculture and Food Research*, 14, 100840.

Whitehair, K.J., Shanklin, and C.W., Brannon, L.A. (2013). Written messages improve edible food waste behaviors in a university dining facility. *Journal of the Academy of Nutrition and Dietetics*, 113(1), 63.

Whitehair, K.J., Shanklin, C.W. (Fall, 2013). Suggestions for implementing trayfree dining in a selected dining unit. *Journal of Foodservice Management & Education*, 7(2).

Presentations & Posters

Nading, T., Rehfeld, D., Garcia, J., and Whitehair, K.J. (November, 2025). *Training Together: Using IPE to Build Bridges for Collaborative Dysphagia Management*. American Speech-Language-Hearing Association Convention, virtual narrated poster and oral presentation.

Sempa, J., Brenes, P., Whitehair, K., Hobbs, L., & Kidd, T. (2025). *Decoding Health Professionals' Attitudes and Perceptions Towards Plant-Based Nutrition: A Narrative Review*. *Nutrients*, 17(13), 2095. <https://doi.org/10.3390/nu17132095>

Azhar, S., Aenlle, J., Hill-Sullin, N., Whitehair, K.J., Getty, K. (2025). *Integrating sustainable soy-based foods in university dining: consumer insights, educational strategies, and scalable product development*. Foodservice Management Education Council Annual Meeting, oral presentation.

Rehfeld, D., Garcia, J., Whitehair, K.J. (2025). *Building Bridges: Using Interprofessional Education (IPE) to Support Kansans with Dysphagia*. College of Health and Human Sciences Research, Scholarly and Creative Activities, and Design forum, poster presentation.

Whitehair, K.J. (March, 2022). FarmUs: A Farm to Campus Collaborative. Foodservice Management Education Council Virtual Meeting, oral presentation.

Getty, K.J.K., Whitehair, K.J., and J. Amamcharla. (2021). *Formatting a product development capstone course for development of grain-based baked items for use in Kansas State University dining services*. Institute of Food Technologist Annual Meeting, poster presentation (virtual format).

Whitehair, K.J. (March, 2013). *Sustainability in Foodservice: Research and Approach to Teaching Students*. Foodservice Management Education Council Bi-annual Meeting, oral presentation.

Whitehair, K.J. (March, 2013). *We are what we do...so why not do it right?* Kansas State University Beyond the Classroom Event, invited speaker.

Whitehair, K.J., Shanklin, C.W., Brannon, L.A. (October, 2012). *Written Messages Improve Edible Food Waste Behaviors in a University Dining Facility*. Academy of Nutrition and Dietetics Food & Nutrition Conference & Expo, poster presentation.

Whitehair, K.J. (September, 2012). *We Are What We Do – Sustainability in Foodservice*. Western Kansas Dietetic Association Conference, invited speaker.

Whitehair, K.J. (March, 2011). *Factors Affecting Edible Tray Waste in a University Dining Facility*. Kansas State Sustainability Conference, poster presentation.