

# Kelly J. Whitehair, PhD, RD, LD

stirtz@ksu.edu, (785) 317-3169

## 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

## Work Experience

- May 2022 - Present *Kansas State Dept. of Food, Nutrition, Dietetics and Health, Manhattan, KS*  
Director, Coordinated Program in Dietetics
- Coordinate and maintain process for review of curriculum, assessment, and supervised practice standards
  - Communicate and coordinate with students, faculty, and preceptors
  - Align students with preceptors for supervised practice experiences
  - Mentor, counsel, and evaluate undergraduate dietetics students
  - Courses:
    - Food Production Management
    - Food and Health: Safety, Allergies and Intolerances
    - Communication Competencies in Dietetics Practice
    - Applied Clinical Dietetics
- 2014-2022 *Kansas State Housing and Dining Services, Manhattan, KS*  
Assistant Director, Dining Support Services
- Participate in overarching dining program decision making
  - Mentor undergraduate and graduate students in dietetics and hospitality
  - Cultivate educational programming on nutrition, culture, and community
  - Partake in campus planning and development activities
  - Liaison between dining and various campus academic and service departments
  - Maintain dining sustainability goals and processes
  - Project Investigator on FarmUs research project funded by USDA's Agricultural Marketing Service's Federal State Marketing Improvement Program
- 2007-2012, 2014-2022 *Kansas State Housing and Dining Services, Manhattan, KS*  
Comptrition System Administrator
- Maintain item information and accuracy
  - Analyze item and recipe nutrition
  - Oversee recipe entry and maintenance
  - Introduce program to academic courses

2014-2022 *Kansas State University, College of Health & Human Services, Manhattan, KS*  
 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)
- Develop video chats, lectures, and webinars for students throughout the world using Zoom, PowerPoint, Audacity, Movie Maker, MS Teams, and Canvas
- Serve on academic committees for Food, Nutrition, Dietetics & Health and Hospitality Management programs

2012-2014 *Kansas State University, Dept. of Hospitality Management and Dietetics, Manhattan, KS*  
 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)
- Coordinated with industry members for student hands-on application project
- Performed departmental website and marketing review
- Assisted with development of student recruitment and retention materials
- Participated in departmental external review process

2004-2012 *Kansas State Housing and Dining Services, Manhattan, KS*  
 Assistant Unit Director, Van Zile Dining Center

- Managed and directed dining center food production operations
- Hired, scheduled, and managed student employee workforce for operation serving approximately 1,200 meals per day
- Mentored and evaluated Coordinated Program student dietitians
- Taught four weekly undergraduate Food Production Management lab sessions

2002-2004 *Kansas State Housing and Dining Services, Manhattan, KS*  
 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**

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 Adee Scholarship  
 2000 Kansas Outstanding Dietetic Student Award

### **Kansas State University Service**

2013-2015	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-Present	Kansas State University Campus Recycling and Sustainability Committee
2007-Present	Dietetics Program Advisory Committee, Kansas State University

### **Professional Associations and Service**

2022	NACUFS, Innovative Wellness & Nutrition Program, Evaluator
2022	NACUFS, Best Vegan Recipe, Judge
2018-Present	Foodservice Management Education Council, Officer
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-Present	Kansas Nutrition Council, Member, Officer
2002-Present	Academy of Nutrition and Dietetics, Member
2002-Present	Kansas Dietetic Association, Member
2005-2008	Kaw Valley Dietetic Association, Special Issues Chair, President
2004-Present	National Association of College and University Foodservice, Member
2009-Present	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**

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

### **Grants**

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**

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**

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

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).

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.

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

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.