

Amarat (Amy) Simonne
Professor, Food Safety and Quality

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Summary: Amarat (Amy) Simonne is a Professor in Food Science and Technology and a Food Safety Specialist in the UF/IFAS FYCS Department and courtesy appointment in the UF/IFAS Food Science Department. She actively supports the three land-grant missions of UF with a 60% appointment in Extension, 35% in research, and 5% in teaching. She has been the director of the UF/IFAS the Food Safety and Quality Program since 2001 and have trained and certified more than 11,000 food managers in various sectors of the food service industry. She has organized, presented, and coordinated more than 300 international, national, regional, state, regional, or county professional conferences, short courses, workshops, and in-service trainings in the areas of food safety and quality, home food processing, produce safety, food laws and food regulations. Internationally, she has been invited to share her research, teach, present Extension programs, and do curriculum development in Thailand, Singapore, France, Tanzania, and Mexico, as well as hosting many international students and professionals from Honduras, the Netherlands, Thailand, Korea, Tanzania, and Uganda, and from multiple institutions in France and Thailand. She has published more than 200 technical publications (including 52 refereed journal articles, peer reviewed proceedings and research reports, peer review extension factsheets), and has trained more than 50 undergraduates, graduate students and visiting scientists. She has received over six million dollars in federal, state, local, and fee-based program to support her integrated research, teaching and Extension at UF.

EDUCATIONAL AND PROFESSIONAL EXPERIENCE

A. Education

Institution	Major	Degree	Year
University of Georgia	Food Science and Technology	Ph.D.	1993
University of Georgia	Food Science and Technology	M.S.	1989
Prince of Songkla University (Thailand)	Chemistry and Biology	B.S.	1984

B. Certification/Licenses

Boards	Date
National Restaurant Association Educational Foundation (ServSafe® Instructor)	2001–present

PSA (Produce Safety Alliance) Trainer (Trainer number 1155: (FL-160914-TR)	2016
FSPCA (Human Food Lead Instructor)	2016
Better Process Control School (Certificate # 2500)	2015

C. Professional and Academic Positions

Institution	Position	Dates
University of Florida, Department of Family, Youth and Community Sciences, IFAS, Gainesville	Tenured Professor	2011–Present
University of Florida, Department of Food Science and Human Nutrition, IFAS, Gainesville	Affiliate Professor	2011–Present
University of Florida, Department of Family, Youth and Community Sciences, IFAS, Gainesville	Associate Professor (with tenure)	2006–2011
University of Florida, Department of Food Science and Human Nutrition, IFAS, Gainesville	Affiliate Associate Professor	2006–2011
University of Florida, Department of Family, Youth and Community Sciences, IFAS, Gainesville	Assistant Professor (tenure-accruing)	2000–2006
University of Florida, Department of Food Science and Human Nutrition, IFAS, Gainesville	Affiliate Assistant Professor	2001–2006
Auburn University, Department of Nutrition and Food Science	Assistant Research Professor (non-tenure accruing)	1999–2000
Naresuan University, Department of Agro-Industry, Phitsanulok, Thailand	Visiting Professor (non-tenure accruing)	July 1997–August 1997
Auburn University, Department of Nutrition and Food Science	Post-Doctoral Fellow (non-tenure accruing)	1994–1999
University of Georgia, Department of Food Science and Technology	Post-Doctoral Research Associate (non-tenure accruing)	1993–1994
University of Georgia, Department of Food Science and Technology	Graduate Research Assistant (non-tenure accruing)	1987–1993
Prince of Songkla University, Department of Chemistry	Analytical Research Technician (non-tenure accruing)	1985–1986

Songkla Vadhana School, Hat-Yai, Thailand	Primary School Science Teacher	1984–1985
Cha-Um Pineapple Canning Factory, Inc., Thailand	Quality Control Supervisor	1984

D. Memberships in professional societies

Professional organizations	Years
Association of Food and Drug Officials	2013–present
International Association for Food Protection (IAFP)	2000–present
American Chemical Society (ACS)	1996–present
Institute of Food Technologists (IFT)	Professional member, 1995–present Member, 1988–1995
AOAC International (Formerly Association of Official Analytical Chemists International)	1994–present
Association of Thai Professionals in North America and Canada (ATPAC) (Lifetime Member)	1997–present
Florida Association of Family and Consumer Sciences	2007–present
Association of Oil Chemists Society (AOCS)	1994–2002
Southern Association of Agricultural Scientists (SAAS)	1989–2005

HONORS, AWARDS, AND RECOGNITIONS

FAE4-HA 2019 Outstanding Specialist (State Award) by the Florida Association of the Extension 4-H Agents for the statewide food safety training for 4-H volunteers.

Excellence in Teamwork. (2018, co-recipient; one of five). (State Award). For *The Homemade Entrepreneur* program. Florida Extension Association of Family and Consumer Sciences.

Outstanding Researcher in Postharvest Quality. (2015). (International Award). At the 1st International Symposium on Quality Management of Organic Horticulture Produce, Thailand.

Outstanding Volunteer Award. (2014–2015). (National/International Award). Institute of Food Technologists, Education & Outreach Division, in recognition of and gratitude for exemplary volunteerism.

Outstanding Postharvest Research (Food Safety and Quality). (2014). (International Award). At the 3rd APS meeting in Ho-Chi Minh City, Vietnam.

Outstanding Specialist Award. (2014). (State Award). Florida Family and Consumer Sciences, Extension Professional Associations of Florida.

Watkins Professional Development Award. (2014). (State Award). Extension Professional Associations of Florida.

Blue Ribbon Communication Award. (2015). (Regional Award). For the publication “*Grow to Learn: A Practical Guide for Successful School Gardens in Florida*, at the 2015 SR-ASHS meeting in Atlanta, GA. Co-recipient, as a contributor, of the 2014 SR-ASHS (S.E. US Regional Award.)

UF/IFAS Christine Taylor Waddill Award. (2008). (State Award). For outstanding Extension programs.

UF/IFAS Jim App Award for Outstanding Focus Team. (2006, co-recipient). (State Award). Presented to Focus Team members in Nutrition, Food Safety and Health.

Certificate of Completion, IFAS Leadership Enhancement and Administrative Development Program. (Class of 2005-2006.)

UF/IFAS Grand Image Award. (2004, co-recipient). This award was given to the Family Album Radio program and website; the candidate is one of the contributing members for the food safety area of the program.

Blue Ribbon Extension Publication Award. (2003, co-recipient). (Regional Award). *Good Agricultural Practices for the Production and Handling of Citrus Fruit, Green Beans and Peas, Peaches, Fresh Carrots and Root Crops, Melons, and Tomatoes*, February 3, 2003. American Society for Horticultural Science, Southern Region.

Phi Beta Delta, Honor Society for International Scholars (Inducted in 1995–Present).

Phi Tau Sigma, Honor Society in Food Science (Inducted in 1992–present).

University of Georgia Graduate School Competitive Travel Award (1990).

Gamma Sigma Delta, Honor Society in Agriculture (Inducted in 1990–present) .

Sigma Xi, Scientific Research Society (Inducted in 1989–present).

NDRC Laboratory Competitive Graduate Scholarship (1989).

RESEARCH AND SCHOLARLY ACTIVITIES

A. Publications

¹Maiden name of A. Simonne; ²Undergraduate student; ³Graduate students; ⁴Visiting researchers/Interns/support staff; underline denotes senior author(s)

a. 1 Book chapters (5 since last promotion, 7 total)

- 1) Simonne, E., M. Ozores-Hamton, M., A. Simonne, and A. Gazula. 2017. Improving water and nutrient management in tomato cultivation. In Achieving sustainable cultivation of tomatoes (Eds. Dr Autar Mattoo and Prof. Avtar Handa): ISBN 978 1 78676 043 2 <http://www.bdspublishing.com/webedit/uploaded-files/All%20Files/AI/Tomatoes.pdf>
- 2) Simonne, A.H. and E.A. Gollob. 2013. Decoding food labels: A necessary skill for people with food allergies. In Allergy Information for Teens, 2nd Ed. Allergies Source book. Ed. Bellenir. Omnigraphics, Detroit, MI. (ISBN 978-0-7808-1288-8).
- 3) Simonne, A.H., C. N. Nunes, and J. K. Brecht. 2011. Tomato and *Solanaceous* fruits. In Terry (Ed.), Health Promoting Properties of Fruit & Vegetables, CABI, Wallingford, U.K. (ISBN 978-1-84593-528-3).
- 4) Simonne, A. H. and M. Ritenour. 2011. Citrus fruits. In L. Terry (ed.), Health Promoting Properties of Fruit & Vegetables, CABI, Wallingford, U.K. (ISBN 978-1-84593-528-3).
- 5) Grotheer, P³., M. Marshall, and A. Simonne. 2011. Sulfite Sensitivity, and excerpt from the “Sulfites: Separating fact from fiction”. In Health Reference Series 4rd Ed. Pp 252-253. Allergies Source Book. Ed. A.L. Sutton. Omnigraphics, Detroit, MI. (ISBN 978-0-7808-1144-7)
- 6) Simonne, A. H. 2008. Principles and practices of food safety for vegetable production in Florida, pp. 121–125, in Olson, S. M. and Simonne, E. (Eds.) *The Vegetable Production Handbook for Florida 2007–2008*. Lincolnshire, IL: Vance Publishing. [First published in 2006, revised in 2007, and 2008).
- 7) Gollob, E. A.⁴, and A. H. Simonne. 2007. Decoding food labels: Tools for people with food allergies. In Health Reference Series 3rd Ed. Allergies Source book. Ed. A.L. Sutton. Omnigraphics, Detroit, MI. (ISBN 13 978-0-7808-0950-5).

a. 2 Refereed journal articles (22 since last promotion, 52 total)

- 1) Simoes, J., Mársico, E., Conte Jr., Carlos, Ribeiro, R., Yagiz, Y., Xu, C., Hsu, W-Y., Simonne, A., Marshall, M. 2019. Applications of Extracts from Skin and Seed Muscadine Grape (*Vitis rotundifolia* Michx.) Waste on Bacterial Growth, Autoxidation and Color in Atlantic Salmon (*Salmo salar* L.) (Accepted 5-2019, JFPP-08-18-0991.R2, Journal of Food Processing and Preservation)
- 2) Tang, X., Xu, C., Yagis, Y., Simonne, A., Marshall, M.R. 2018. Phytochemical profiles, and antimicrobial and antioxidant activities of greater galangal (*Apinia galanga* (Linn.) Swatz.] flowers. *Food Chem* 255:300–308.
- 3) Kuhumba, G.D., Simonne, A.H., and Mugula, J.K. 2018. Evaluation of aflatoxins in peanut-enriched complementary flours from selected urban markets in Tanzania. *Food Control* 89:196-202.

- 4) Guo, J., Gankofskie, B., Mathews, A., Stefanou, C., Wilber, W., and Simonne, A. 2018. Florida Master Gardeners's knowledge and adherence to food safety guidelines. *Food Protection Trends* 38(3)186–193.
- 5) Roth, L., Simonne, A., House, L., Ahn, S. 2018. Microbiological analyses of fresh produce sold at Florida farmer's markets. *Food Control* 92:444–449.
- 6) Leal, A., Taylor, R., Rumble, J.N., and Simonne, A. 2017. Exploring Florida residents' food safety knowledge and behaviors: A generational comparison. *Food Control* 73 1195-1202.
- 7) Xu, C., Yagiz, Y., Zhao, L. Simonne, A. H., Lu, J., & Marshall, M. R. 2017. Fruit quality, nutraceutical and antimicrobial properties of 58 muscadine grape varieties (*Vitis rotundifolia* Michx.) grown in United States. *Food Chemistry* 215: 149-156.
- 8) Demirbas, A., Yagiz, Y., Boz, Z., Welt, B.A. McLamore, E., Marshall, M., Pelletier, W. and Simonne, A. 2017. Effect of red cabbage extract on minced Nile perch fish patties vacuum packaged in high and low oxygen barrier films. *Journal of Applied Packaging Research*. (<http://scholarworks.rit.edu/japr/vol9/iss2/4/>)
- 9) Burrus, R., Hogsette, J.A., Kaufman, P.E., Maruniak, J.E., Simonne, A.H., and Mai, V. 2017. Prevalence of *Escherichia coli* 157:H7 from house flies (Diptera: Muscidae) and dairy samples in North Central Florida. *J. Med Entomol.*
<https://academic.oup.com/jme/article/doi/10.1093/jme/tjw205/2952759/Prevalence-of-Escherichia-coli-O157-H7-From-House>.
- 10) Djidonou, D., Simonne, A.H., Koch, K., Brecht, J., and Zhao, X. 2016. Nutritional quality of field-grown tomato fruit as affected by grafting with interspecific hybrid rootstocks. *HortScience* 51(12)1618–1624.
- 11) Matheus, A., Franco, W. Hsu, W-Y., Marshall, M.M.R. and Simonne, A. 2016. A historical look at the prevalence of foodborne disease outbreaks associated with Asian foods in the United States. *Food Protection Trends* 38(2) 108–115.
- 12) Simonne, A.H., Ozores-Hampton, M., Treadwell, D. and L. House. 2016. Organic and conventional produce in the US: Examining safety and quality, economic values, and consumer attitudes. *Horticulturae* (<http://www.mdpi.com/2311-7524/2/2/5>).
- 13) Xu, C., Yagiz, Y., Marshall, S., Li, Z., Simonne, A., Lu, J., and Marshall, M.R. 2015. Application of muscadine grape (*Vitis rotundifolia* Michx.) pomace extract to reduce carcinogenic acrylamide. *Food Chemistry* (DOI: 10.1016/j.foodchem.2015.02.133).
- 14) Xu, C., Yagiz, Y., Hsu, W., Simonne, A. H., Lu, J., & Marshall, M. R. 2014. Antioxidant, antibacterial and antibiofilm activities of muscadine grape (*Vitis rotundifolia*) polyphenols against foodborne pathogens. *Journal of Agricultural and Food Chemistry*, 62:6640–6649.

- 15) Schulbach, K., J. Johnson, A.H. Simonne, J.M. Kim, Y.Jeong, Y. Yagis, and M.R. Marshall. 2013. Polyphenol oxidase from Blue Mussel (*Mytilus edulis*) extract. *Journal of Food Sciences*, 78(3): C425–C431.
- 16) Diehl, D.C., N.L. Sloan, C.M. Bruhn, J. Brecht, A.H. Simonne, and E. Mitchum. 2013. Exploring produce industry attitudes: Relationships between postharvest handling, fruit flavor, and consumer. *HortTechnology*. 23:642–650.
- 17) Cadet, M. S.K. Williams, A. Simonne, and C.S. Sharma. 2013. Antimicrobial Efficacy of *Alpinia galanga* (Linn.) Swartz flower extract against *Listeria monocytogenes* and *Staphylococcus aureus* in a ready-to-eat turkey ham product. *International Journal of Poultry Science*. 12(6): 335–340.
- 18) Cevallos-Cevallos, J., E.D. Akins, L. Friedrich, M. Danyluk and A.H. Simonne. 2012. Growth of *Clostridium perfringens* during cooling of refried beans. *Journal of Food Protection* 75(10):1783–1790.
- 19) Grotheer, P³., S. Valles, A. Simonne, J.M. Kim, and M.R. Marshall. 2012. Polyphenol oxidase inhibitor(s) from German cockroach (*Blattella germanica* extract). *Journal of Food Biochemistry* <http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4514.2010.00538.x/pdf>
- 20) Lee, L.E³. O. Niode³, A.H. Simonne and C.M. Bruhn. 2012. Consumer perceptions on food safety in Asian and Mexican Restaurants. *Food Control* 26(2):531–538. (<http://www.sciencedirect.com/science/article/pii/S0956713512000849>)
- 21) Huang, H³., S.K. Williams, C.A. Sims, and A. Simonne (Simmone). 2011. Sodium metasilicate affects antimicrobial, sensory, physical and chemical characteristics of fresh commercial chicken breast meat stored at four degrees Celsius for nine days. *Poultry Science* (90(5): 1124–1133.
- 22) Tzou, Y-M, T.-S. Huang, K. W. Huggins, B. A. Chin, A. H. Simonne, and N. K. Singh. 2011. Expression of truncated tobacco osmotin in *Escherichia coli*: Purification and antifungal assay. *Biotechnology Letters* 33(3): 539–543.
- 23) Niode, O.³, C. Bruhn, and A.H. Simonne. 2011. Insight into Asian and Hispanic restaurant manager needs for safe food handling. *Food Control* 22 (1): January 2011, 34–42.
- 24) Hsu, W.⁴, A. Simonne, A. Wisseman², and J.M. Kim. 2010. Antimicrobial activity of greater galangal [*Alpinia galangal* (Linn.) Swartz.] flowers. *Food Science and Biotechnology* 19 (4): 873–880 (2010).
- 25) Diehl, D., D. W. Pracht, L.F. Forthun, and A.H. Simonne. 2010. Food safety for 4-H Youth: A survey of interests and educational methods. *Journal of Extension* 48 (4): (<http://www.joe.org/joe/2010august/a5.php>).

- 26) Brecht, J.K., A.Z. Tulio⁴, K. Cherukuri³, M.C.N. Nunes, and A.H. Simonne. 2010. Cultivar variability in the response of tomato fruit lycopene synthesis and antioxidant potential to a brief postharvest heat stress. *Acta Hort.* (http://www.actahort.org/books/877/877_164.htm)
- 27) Hsu, W.Y.⁴, A. Simonne, P. Jitareerat⁴, and M. Marshall, 2010. Low-dose irradiation improves microbial quality and shelf-life of fresh mint (*Mentha piperita* L.) without compromising quality. *Journal of Food Science* 75 (4): M222 - M230.
- 28) Franco, W³, W. Y. Hsu⁴, and A. Simonne. 2010. Survival of *Salmonella spp.* and *Staphylococcus aureus* in Mexican salsa in a food service setting. *Journal of Food Protection* 73 (6): 1116–1120.
- 29) Franco, W.³, and Simonne, A. H. 2009. Mexican food safety trends: Examining the CDC data in the United States from 1990 to 2006. *Food Protection Trends*, 29 (4): 204– 210.
- 30) Tyson, R.T., E.H. Simonne, D.D. Treadwell, J.M. White, and A.H. Simonne. 2008. Reconciling pH for ammonia biofiltration and cucumber yield in a recirculating aquaponic system with perlite biofilters. *HortScience*. 43 (3): 719–724.
- 31) Simonne, A. H., Fuzere⁴, J. M., Simonne, E. H., Hochmuth, R. C., and Marshall, M. R. 2007. Effects of nitrogen rates on chemical composition of yellow grape tomatoes grown in a sub-tropical climate. *Journal of Plant Nutrition*. 30 (6): 927–935.
- 32) Simmons, K., M. Harrison, W.C. Hurst, J.M. Harrison, K.R. Schneider, J.F. Brecht, A.H. Simonne, and J. Rushing. 2007. Survey of food defence practices in produce operations in the southeast. *Food Protection Trends* 27 (3): 174–184.
- 33) Simonne, A. H., B. Behe, and M.R. Marshall. 2006. Consumers prefer low-priced and high lycopene-content fresh-market tomatoes. *HortTechnology*. October-December 2006: 674–680.
- 34) Hsu, W-Y.⁴, A. H. Simonne, and P. Jitareerat⁴. 2006. Fates of *Escherichia coli* O157:H7 and *Salmonella* on selected fresh culinary herbs during storage, *Journal of Food Protection* 69 (8): 1997–2001.
- 35) Simonne, A. H., M.E. Swisher, and K. Saunders-Ferguson³. 2006. Food safety practices of vendors at farmers' markets in Florida. *Food Protection Trends* 26 (6): 386–392.
- 36) Simonne, A., A. Nille⁴, K. Evans, and M. R. Marshall, Jr. 2004. Ethnic food safety trends in the United States based on CDC foodborne illness data. *Food Protection Trends* 24 (8): 590–604.
- 37) Guion, L., A. Simonne, and J. Easton.³ 2004. Youth perspectives on food safety. *Journal of Extension*. <http://www.joe.org/joe/2004february/rb5.shtml>

- 38) Simonne, A., S. Cazaux⁴, E. Simonne, K. Kouri², D. Studstill, R. Hochmuth, S. Stapleton, W. Davis, and M. Taylor. 2003. Assessing the eating quality of muskmelon varieties using sensory evaluation. *Proceedings of the Florida State Horticultural Society*. 116: 360–363.
- 39) Simonne, A., M. Carter³, R. Fellers, J. Weese, C. I. Wei, E. Simonne and M. Miller. 2003. Chemical, physical and sensory characterization of watermelon rind pickles. *Journal of Food Processing and Preservation* 26 (2003): 415–431.
- 40) Simonne, A., E. Simonne, R. Eitenmiller, and C. Harris. 2002. Field performance, bitterness, and composition of lettuce varieties grown in the Southeastern United States. *HortTechnology* 12 (4): 721–726.
- 41) Frank, C., E. Simonne, R. Nelson, A. Simonne and B. Behe. 2001. Consumer preferences for color, price, and vitamin C content in bell peppers. *HortScience* 36 (4): 795–800.
- 42) Simonne, E., A. Simonne, and L. Wells. 2001. Nitrogen source affects crunchiness, but not lettuce yield. *Journal of Plant Nutrition* 24 (4&5): 743–745.
- 43) Simonne, A., M. Smith, D.B. Weaver, T. Vail, S. Barnes, and C.I. Wei. 2000. Retention and changes of soy isoflavones and carotenoid in immature soybean seeds during processing. *Journal of Agricultural and Food Chemistry* 48 (12): 6061–6069.
- 44) Simonne, A.H., D.B. Weaver, C.I. Wei. 2000. Immature soybean seeds as vegetable or snack food: Acceptability by American consumers. *Innovative Food Sciences and Emerging Technology* 1: 289–296.
- 45) Simonne, E., A. Simonne, and R. Boozer. 1999. Yield, ear characteristics and consumer acceptance of selected white sweet corn varieties in the Southeastern United States. *HortTechnology* 9 (2): 289–293.
- 46) Simonne, A.H. and R.R. Eitenmiller. 1998. Retention of vitamin E and added retinyl palmitate in selected vegetable oils during deep-fat frying and fried breaded products. *Journal of Agricultural and Food Chemistry* 46: 5273–5277.
- 47) Simonne, A.H., E.H. Simonne, R.R. Eitenmiller, H.A. Mills, and N.R. Green. 1997. Ascorbic acid and provitamin A contents of unusual colored bell peppers (*Capsicum annum* L.). *Journal of Food Composition and Analysis*. 10: 299– 311.
- 48) Simonne, A.H., E.H. Simonne, R.R. Eitenmiller, H.A. Mills, and C.P. Cresman, III. 1997. Could the Dumas method replace the Kjeldahl digestion for nitrogen and crude protein determination in foods? *Journal of the Science of Food and Agriculture* 73: 39–45.
- 49) Simonne, A.H., Green, N.R., and D. Bransby. 1996. Consumer acceptability and β -carotene content of beef as related to cattle finishing diets. *Journal of Food Science* 61: 1254–1256.

- 50) Simonne, A.H., S.J. Kays, P.E. Koehler, and R.R. Eitenmiller. 1993. Assessment of beta-carotene content in sweet potato (*Ipomoea batatas* Lam.) breeding lines in relation to dietary requirements. *Journal of Food Composition and Analysis* 6: 336–345.
- 51) Homnava¹, A., J. Payne, P. Koehler, and R. Eitenmiller. 1991. Characterization of changes during ripening of oriental persimmons. *Journal of Food Quality* 14: 425–433.
- 52) Homnava¹, A., J. Payne, P. Koehler, and R. Eitenmiller. 1990. Provitamin A (alpha-carotene, beta-carotene and beta-cryptoxanthin) and ascorbic acid content of Japanese and American persimmons. *Journal of Food Quality* 13: 85–95.
- 53) Homnava¹, A., W. Rogers, and R. Eitenmiller. 1990. Provitamin A activity of specialty fruits marketed in the United States. *Journal of Food Composition and Analysis* 13: 119–133.

a. 3 Proceedings (8 since last promotion, 19 total)

- 1) Simonne, E., Simonne, A., Brecht, J.K., Harder, A. 2018. Beyond the science: Professional competencies for the business of research, teaching and extension/outreach in postharvest today. 2018. *Acta Horticulturae* https://www.ishs.org/ishs-article/1213_64
- 2) Daniels, M., Simonne, A., Jensen, S., Diehl, D, Shelnutt, KP., Bruhn, C., Brecht, J., Wysocki, A.F., Cook R., Mitchum, E. 2018. Consumer perceptions of quality and price of high-value specialty crops in supermarkets in the United States: Lessons for producers, handlers and educators. *Acta Horticulturae* http://www.actahort.org/books/1213/1213_3.htm
- 3) Guo, J., B. Gankofskie, A. Mathews, C. Stefanou, W. Wilber, and A. Simonne. 2017. Florida Master Gardeners' Food Safety Knowledge and Practices. *Proc. Fla. Hort. Soc.* 130: 179-84.
- 4) Hochmuth, R., A. Simonne, W. Laughlin, E. Martin, N. Parkell, J. Guo, and R. Naccour. 2017. Yield, market quality, and bitterness of lettuce (*Lactuca sativa*) cultivars grown hydroponically in a North Florida greenhouse during the summer. *Proc. Fla. Hort. Soc.* 130:94-99.
- 5) Simonne, A.H., Moore, C.M., Green, N.R., Simonne, E.H., Chowdhury, M.G.F., Brecht, J.K., Hagenmaier, R.D., Woods, F.M., Eitenmiller, R.R. 2014. Lipid-based edible coatings improved shelf life and sensory quality of white bell peppers (*Capsicum annuum* L.) without affecting ascorbic acid content. *Proc. Fla. Hort. Soc.* 127:147-151
- 6) Breman, J., Andersen, P., Jump, J., and A. Simonne. 2014. Results of a taste-test methodology used to compare 20 fresh-market muscadine grape cultivars to an accepted standard cultivar, 'Fry'. *Proc. Fla. Hort. Soc.* 127:21-23.

- 7) Loayza, F.E., A. H. Simonne, E.A. Baldwin, and J.K. Brecht. 2013. Uniformity of color development of mature-green tomatoes treated with hot water. *Proc. Fla. Hort. Soc.* 126:187–191.
- 8) Loayza, F.E., J.K. Brecht, and Amarat H. Simonne. 2012. Color and pigment development of mature-green tomatoes treated with hot water. *Proc. Fla. Hort. Soc.* 125: 282–286.
- 9) DeValerio, J., A.Gazula, E.H. Simonne, and A.H. Simonne. 2010. Using strawberry variety tasting to promote agricultural education and determine consumer preferences. *Proc. Fla. Hort. Soc.* 123: 351–352.
- 10.) Treadwell, D.D., A H. Simonne, T. P. Nkambule³, R.C. Hochmuth, W.L. Laughlin, T. Olczyk, C. Peavy, and C.J. Rogers. 2008. Yield, chemical composition and eating quality of heirloom tomatoes grown in the subtropical climate of Florida. *Proc. Fla. State Hort. Soc.* 121:170–174.
- 11.) Simonne, E., R. Datar², A. Simonne, R.C. Hochmuth, and A. Gazula. 2008. Sensory evaluation of red and yellow grape tomato varieties. *Proc. Fla. State Hort. Soc.* 121:178–182.
- 12.) Breman, J. W., A.H. Simonne, R. C. Hochmuth, L. Landrum, M. Taylor, K. Evans, C. Peavy, and D. Goode. 2007. Quality characteristics of selected muscadine grape cultivars grown in North Florida. *Proc. Fla. State Hort. Soc.* 120:8–10.
- 13.) Lon Kan, E.E., S.A. Sargent, A. Simonne, N. I. Shaw, and D.J. Cantliffe. 2007. Changes in the postharvest quality of Datil hot peppers as affected by storage temperature. *Proc. Fla. Hort. Soc.* 120: 246–250.
- 14) Simonne, E. H., S. A. Sargent, A.H. Simonne, D.W. Studstill, D. W., and R. C. Hochmuth, 2006. Research update on grape tomatoes: Varieties, taste test, and response to N rates. *Proc. Fla. Tomato Inst.* 2006:12–15.
- 15.) Simonne, A.H., J.K. Brecht, M.A. Ritenour, S. A. Sargent, and K. R. Schneider. 2005 Worker health and hygiene training program for fresh produce handlers. 2005 *Proc. APEC Symposium on Assuring Quality and Safety of Fresh Produce*, 365–373.
- 16.) E. Simonne, S. Sargent, D. Studstill, A. Simonne, R. Hochmuth, and S. Kerr. 2005. Field performance, chemical composition and sensory evaluation of red and yellow grape tomato varieties. *Proc. Fla. Stat Hort. Soc.* 118:376–378.
- 17.) Simonne, A., E. Simonne, J. Pitts, and G. Gray. 1996. For the second time, 'Silver Queen' was not rated as the best tasting sweet corn variety, p. 45. *Proc. XVII Ann. Mtg. Ala. Fruit Vegetable Growers' Assoc*, Gulf Shores, AL, November 6–8.

- 18.) Simonne, A., E. Simonne, J. Owen, L. Wells and R. Eitenmiller. 1996. Sensory evaluation of lettuce grown in Alabama, p. 46. Proc. XVII Ann. Mtg. Ala. Fruit Vegetable Growers' Assoc, Gulf Shores, AL, November 6–8.
- 19.) Simonne, A.H., E.H. Simonne, J.A. Pitts, and N.R. Green. 1995. Is the eating quality of 'Silver Queen' sweet corn still the best? The answer of a consumer panel, pp. 21–24. Proc. XVI Ann. Mtg. Ala. Fruit Vegetable Growers' Assoc, Gulf Shores, AL, November 1–3.

a. 4 Selected published refereed abstracts (19 since last promotion, 72 total)

1. Guo, J., B. Gankofskie, C. Stefanou, W. Wilber, A. Mathews, and A. Simonne. 2017. Assessing Food Safety Knowledge, Attitudes, and Practices among Florida Master Gardener Volunteers. Annual meeting of the IAFP, July 9–12, 2017, Tampa, FL.
2. Ross, L.K, A.H. Simonne, L. House, and S. Ahn. 2017. Microbial Analysis of Produce Purchased from Florida Farmers' Markets and Supermarkets. Annual meeting of the IAFP, July 9–12, 2017, Tampa, FL.
3. Tang, Xixuan, Changmou Xu, Yavuz Yagiz, Sally K. Williams, Amarat Simonne, Maurice R. Marshall. 2016. Greater Galangal [*Alpinia galangal* (Linn.) Swartz.] Flower Extract against *Listeria monocytogenes* and *Staphylococcus aureus* in Culture Medium and Chicken Meat Systems, The 2016 IFT Annual Meeting in Chicago, July 18, 2016.
4. Hsu, Wei-Yea, J. Lukasik, T. Spinnanger, and A. H. Simonne. 2015. Persistence of *Escherichia coli* O157:H7, *Salmonella*, and Poliovirus on Fresh and Pickled Bird Chili Peppers (*Capsicum frutescens* Linn.) The 2015 IAFP Annual International Meeting in Portland, Oregon.
5. Lynch, C., S., A.H. Simonne, L. House, and S. Ahn. 2015. Current Practices at Farmers' Markets in Florida and Their Effect on Food Safety. The 2015 IAFP Annual International Meeting in Portland, Oregon.
6. Lynch, C., S. Ahn, and A.H. Simonne. 2015. Microbiological Safety of Baked Goods Sold at Farmers' Markets in Florida. The 76th IFT Annual Meeting & Exposition, Chicago, IL, July 11–14, 2015.
7. Xu, C.; Xixuan Tang, Yavuz Yagiz, Wei-Yea Hsu, Amarat Simonne, and Maurice R. Marshall. 2015. Antimicrobial and Antioxidant Agents Extracted from Greater Galangal [*Alpinia galanga* (Linn.) Swartz.] Flowers Show Promise for Health. The 76th IFT Annual Meeting & Exposition, Chicago, IL, July 11–14, 2015.
8. Su, Yi, Hsu, W.-Y., Simonne, A., and Huang T.-S. 2014. Prevalence of *Salmonella*, *Escherichia coli* O157:H7 and *Shigella* in Selected Fresh Produce from Supermarkets, Local Markets and Farmer's Markets. The 2014 IAFP Annual International Meeting in Indianapolis, IN.

9. Xu, C., Yavuz, Y., Simonne, A.H., Lu, J., Wysocki, A.F., & Marshall, M.R. 2014. Muscadine grape (*Vitis rotundifolia*) Polyphenols Reduce Acrylamide Formation in an Asparagine/Glucose Model System. The 75th IFT Annual Meeting & Exposition, New Orleans, LA, June 21–24, 2014. (*Presented*)
10. Xu, C., Yavuz, Y., Hsu, W., Simonne, A.H., Lu, J., & Marshall, M.R. 2014. Antioxidant, Antibacterial and Antibiofilm Activities of Muscadine Grape (*Vitis Rotundifolia*) Polyphenols Against Foodborne Pathogens. The 247th ACS National Meeting & Exposition, Dallas, TX, March 16–20, 2014. (*Presented*)
11. Loayaz, F., J.K. Brecht, E. Baldwin, and A.H. Simonne. 2013. Evaluation of the Impact of Hot Water Treatment on the Antioxidant System of Fresh Tomatoes in Chilling and Non- Chilling Storage. Submitted to the 2013 ASHS Annual Conference. Palm Desert, CA. July 22–25, 2013.
12. Matheus, A., W. Franco, W-Y. Hsu, M.R. Marshall, and A.H. Simonne. 2013. Asian Food Safety Trends: Examining the CDC Data in the United States from 1990–2008. Accepted to the 2013 IAFP Annual Conference. Charlotte, NC. July 28–31, 2013.
13. Matheus, A., H.G. Kristinsson, M. Reykjavik, Y. Yavuz, A.H. Simonne, and M.R. Marshall. 2013. Antioxidant Activities of Phenolic Fractions Extracted From Brown Algae *Fucus Vesiculosus* in Washed Minced Tilapia Muscle. Accepted to the Annual Meeting of the Institute of Food Technologist, Chicago, IL, July 13–16, 2013.
14. Xu, C., Y. Yavuz, W. Hsu, D. Guderian, A.H. Simonne, M.R. Marshall, and J. Lu. 2013. Evaluating Fruit Quality, Nutraceutical and Antibacterial Properties of Muscadine Grapes. Accepted to the Annual Meeting of the Institute of Food Technologist, Chicago, IL, July 13–16, 2013.
15. Loayza, F.E³, J.K. Brecht, and A.H. Simonne. 2012. Optimal Incubation Time and Use of Random Methylated Cyclodextrin (RMCD) to Improve the Solubility of Lipophilic Antioxidants for the Frap Antioxidant Capacity Assay. Accepted to the annual meeting for the American Society for Horticultural Science 2012 Annual Conference, Miami Florida, July 29–August 4, 2012.
16. Sinsawasdi, V.³ and A.H. Simonne, 2012. Antimicrobial Properties and Mutagenicity of Sappanwood *Caesalpinia sappan* L. Water Extract. Accepted for the Annual Meeting of the International Association of Food Protection (IAFP), Providence, Rhode Island, July 22–25, 2012.
17. Jensen, S. A³, C. M. Bruhn, M. Daniels³, and A. Simonne. 2012. Consumer Quality Expectations, Preferences, and Practices for Five Fruits. Accepted to the Annual Meeting of the Institute of Food Technologists, Las Vegas, Nevada, June 25–June 28, 2012.
18. Lee, L.E³, O. Niode³, C. M. Bruhn, and A.H. Simonne. 2011. Consumer Attitudes

Toward Food Safety in Asian and Mexican restaurants. Presented at the Annual Meeting of the International Association of Food Protection (IAFP), Milwaukee, Wisconsin July 31–August 3, 2011.

19. Hsu, W.Y⁴., and A.H. Simonne. 2011. Microbial Quality of Buffet and Take-Out Rice Dishes In Florida. Presented at the Annual Meeting of the International Association of Food Protection (IAFP), Milwaukee, Wisconsin July 31–August 3, 2011.

a. 5 Peer-reviewed Extension fact sheets published by UF/IFAS Extension (Extension Data and Information Source -EDIS); available at <http://edis.ifas.ufl.edu>

Approximately 200 EDIS publications are in my name; publications are continuously updated and revised and are recertified every 3 years. Listed below are publications which are new or recently revised (within the last 6 years).

1. Krug, M. and A.H. Simonne. 2018. Lactose Intolerance: What Consumers Need to Know. *In press*.
2. Athearn, K.R., A.H. Simonne and S. Ahn. 2017. Budget Template for Home Canning. <http://edis.ifas.ufl.edu/fe1034>
3. Ahn, S., A. O'Donoghue, R. Goodrich-Schneider, and A.H. Simonne. 2017. How to Start a Food Business: Introduction. <http://edis.ifas.ufl.edu/fs254>.
4. Simonne, A., T. Wilson, G. Sacs, J. Cooper, B. Morris, S. von Bodungen, and L. Felter. 2016. Guidelines for Operation and Usage of County Kitchens in the State of Florida. <http://edis.ifas.ufl.edu/fy1469>
5. Dicks, A., A. Harder, and A. Simonne. 2015. Being Smart about Gluten and Gluten-Free Issues, Part 3: What Consumers and Retailers Need to Know about Gluten and Gluten-free Products Labeling.
6. Treadwell, D. et al., editor. 2014. Grow to Learn: School Garden Guide. (Contributor to food safety materials). <http://sfyl.ifas.ufl.edu/sarasota-docs/hortres/GrowtoLearnSchoolGardeningGuide.pdf>
7. Ahn, S., A. H. Simonne, and K.R. Schneider. 2014. Food Safety at Tailgating. <http://edis.ifas.ufl.edu/fs256>.
8. Dati, A., G. Kauwell, and A. Simonne. 2014. Facts about Quinoa. <http://edis.ifas.ufl.edu/fy1408>
9. Ahn, S., R. Goodrich-Schneider, and A. H. Simonne. 2014. How to Start a Food Business: Introduction. <http://edis.ifas.ufl.edu/fs254>

10. Ahn, S. and Simonne, A.H. 2014. *Clostridium difficile* – An Important Opportunistic Pathogen in Healthcare-Associated Infections. <http://edis.ifas.ufl.edu/fs253>
11. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Instructions for trainer.
12. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Part 1: Introduction to the PACE Principles.
13. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Part 2: The Buck Stops Here.
14. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Part 3: What's Wrong with This Picture?
15. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Part 4: Farm Map Activity.
16. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Part 5: Your Farm Food Safety Plan.
17. Simonne, A. and M.E. Swisher, K. Monaghan. 2014. Small Farm Food Safety, Fresh Produce: Additional Resources for Participants Bringing Food Safety Concepts To Farms.

a. 6. Educational programs and curricula

1. Simonne, A. and L. Bobroff, 2010. Elder Nutrition and Food Safety: Module 7: Food Safety Basics.
2. Simonne, A. and M. Swisher. 2006. Small Farm Food Safety: Fresh Produce.
3. Simonne, A.H., J. Brecht, M. Ritenour, S. Sargent, K. Schneider, and B. Kelsey, 2005. Worker Health and Hygiene Training Program for Florida Produce Industry.

B. LECTURES, SPEECHES OR POSTERS PRESENTED AT PROFESSIONAL CONFERENCES/MEETINGS (since last promotion)

On average, I give a minimum of 10 oral presentations per year at professional and educational conferences, meetings and programs (at local, state, national or international levels). From 2011 (my last promotion) to date, I have given 72 presentations (not including classroom lectures). The majority of the presentations are for professionals; about 10% are for lay audiences. In addition, I contribute regularly to research presentations at professional meetings (see published abstracts). Listed below are invited international oral and poster presentations since my last promotion.

b.1 Selected invited international oral presentations/seminars (5 since last promotion; 27 total)

1. Simonne, A.H., Ozores-Hampton, M., Treadwell, D. and L. House. (2015). Organic and Conventional Produce in the US: Examining Safety and Quality, Economic Values, and Consumer Attitudes. Invited keynote presentation at the First International Symposium on Quality Management of Organic Horticultural Produce, Ubol Rachathanee, Thailand. December 6–10, 2015.
2. Simonne, A. (October 13, 2015). Addressing Analytical Issues of Food Quality and Safety with Limited Resources. iAgri presentation, Tanzania, 20 attendees.
<http://stories.iagri.org/simonneguestlecture>.
3. Daniels, M., A. H. Simonne, S. Jensen, D. Diehl, K.P. Shelnut, C. Bruhn, J. K. Brecht, A. F. Wysocki, R. Cook, and E. Mitcham. (December 8–11, 2014). Consumer Perceptions of Quality and Price of High-Value Specialty Crops in Supermarkets in the United States: Lessons for Producers, Handlers and Educators. Invited keynote presentation at the 3rd Asia Pacific Symposium on Postharvest Research, Education and Extension. Ho Chi Minh City in Vietnam <http://www.aps2014.vn/>
4. Simonne, A. (February 6, 2014). Integrated Food Safety and Quality Research Program at the University of Florida. iAgri presentation in Tanzania, 38 attendees.
<http://stories.iagri.org/simonneguestlecture>
5. Simonne, A. (October 11, 2012). Impacto del Manejo del Agua y Fertilizantes sobre la Calidad de los Alimentos Funcionales y Nutraceúticos. Presented at the 3rd Simposio Internacional E Nutricion vegetal, October 10–12, Guadalajara, Jalisco, Mexico (1 hr, 250 attendees).

b.2 Selected poster presentations at international meetings (4 since last promotion; 6 total)

1. Hsu, Wei-Yea, J. Lukasik, T. Spinnanger, and A. H. Simonne. 2015. Persistence of *Escherichia coli* O157:H7, *Salmonella*, and Poliovirus on Fresh and Pickled Bird Chili Peppers (*Capsicum frutescens* Linn.) The 2015 IAFP Annual International Meeting in Portland, Oregon (Presented August 2015).
2. Su, Yi, Hsu, W.-Y., Simonne, A., and Huang T.-S. 2014. Prevalence of *Salmonella*, *Escherichia coli* O157:H7 and *Shigella* in Selected Fresh Produce from Supermarkets, Local Markets and Farmer's Markets. The 2014 IAFP Annual International Meeting in Indianapolis, IN (Presented August 2014).
3. Sinsawasdi, V³. and A.H. Simonne, 2012. Antimicrobial Properties and Mutagenicity of Sappanwood *Caesalpinia sappan* L. Water Extract. Presented at the Annual Meeting of the International Association of Food Protection (IAFP), Providence, Rhode Island, July 22–25, 2012 (Selected).

C. CONTRACTS AND GRANTS

Funded externally (at UF, 2001–present)

2016–2019. Co-PD (one of three). USDA. Food Safety Education for Small-sized Food Entrepreneurs. (\$160,000).

2016–2018. Co-PD (one of three). FDACS. Improving Safety of Specialty Crops Sold at Farmer’s Markets in Florida (\$180,311).

2016–2017. Co-PD (one of three). FDACS. Healthy School Environment. (\$334,999).

2010–2015. PI (one of three). USDA/CSREES/NIFSI-ICGP-002670. Assessing Food Safety and Persistence of Enteric Pathogens on Fresh Produce Ingredients Destined for Uncooked Sauces/Salsa. (\$600,000).

2009–2012. Co-PI (one of 12). USDA-SCRI/UC-Davis. Increasing Consumption of Specialty Crops by Enhancing their Quality and Safety. (\$2,376,423).

2009–2010. PI (one). Auburn University. E-Extension Food Safety Community of Practice. (\$6,000).

2006–2010. PI (with two Co-PD). USDA-CSREES-NIFSI. Customizing Food Safety Training Programs for Ethnic Foods Vendors. (09-01-2006 08-31-2011). (\$599,999).

2007–2010. Co-PI (one of four). USDA/NRI. Maximizing Tomato Genetic Potential for Sensory And Nutrition. (\$450,000).

2007. Co-Investigator (one of 19). USDA-CSREES. Addressing the Needs of Older Adults in Times of Disaster: An EDEN Based Program. (\$100,262).

2005. PI (one). Royal Thai Embassy. Safety and Quality of Thai Herbs for “Thai Kitchen of the World” project. (\$6000).

2005. Co-PI (one of two). Salton Settlement Funds. Enhancing Nutrition and Food Safety Education For At-Risk Elders in Florida. (\$253,575).

2004–2005. PI (one). USDA-T-STAR. Consumer Preference and Phytonutrient Contents of Specialty Tomatoes and Tropical Fruits in the Caribbean Region (3rd year). (\$32,454).

2003–2004. PI (one Co-PI). USDA/CSREES/Smith-Lever Special Needs Funds. Bringing Food Safety Concepts to Small Farms in Florida. (\$19,770).

2003–2004. PI (one). Florida Fruit and Vegetable Association (FFVA) Education Foundation., Inc. Safe Workers for Specialty Produce in Florida. (\$50,000).

- 2002–2005. Co-PI (one of seven). USDA-CSREES. Produce Safety and Biosecurity: A Multi-State Research, Education and Extension Initiative. (\$600,000).
- 2003–2004. Co-PI (one of three). USDA/University of Maine. Potato Breeding and Variety Development to Enhance Pest Resistance and Marketing Opportunities in the Eastern United States. (\$20,000).
- 2002–2003. Co-PI (one of three). USDA/University of Maine. Potato Breeding and Variety Development to Enhance Pest Resistance and Marketing Opportunities in the Eastern United States. (\$20,000).
- 2002–2003. PI. USDA-T-STAR. Consumer Preference and Phytonutrient Contents of Specialty Tomatoes and Tropical Fruits in the Caribbean Region. (\$70,000).
- 2001–2004. Co-Investigator (one of five). USDA/T-STAR. High Hydrostatic Pressure to Improve Quality and Safety of Seafood From Tropical/Subtropical Regions. (\$96,303).
- 2001–2003. Co-Investigator (one of five). USDA/CSREES/NCSU. Multi-State Fresh Produce Food Safety Training Grant. (\$600,000).
- 2001–2003. Co-PI (one of four). Florida Tomato Committee. Mining Gold in Florida: Feasibility of Lycopene and Novel By-Products Recoveries From Cull Tomatoes by Post-Harvest Manipulations, Dehydration and CO₂ Super Critical Extraction. (\$40,000).

Funded externally (1994–2000, prior to UF)

- 1999–2000. Co-Investigator (one of five). USDA/CSREES. Ethnic /Cultural Food Safety Preservation Training Program at South Dakota Tribal Colleges. (\$100,000.)
- 1998–1999. Co-PI. (one of three). Alabama Cattlemen’s Association. Application of Naturally Occurring Bactericide, Isothiocyanates, Against Pathogens in Beef Steaks. (\$15,000).
- 1998–2000. Co-Investigator (one of 7). Auburn University/Provost: *Grow Your Own Jobs*. The “Do Something” Grants Program: Faculty Outreach to the West Alabama Region. (\$21,500).
- 1998–1999. PI. Alabama Soybean Producers Association. Development and Optimization of Immature Soybean Products for Western Consumers: Alternative Utilization of Alabama Soybeans. (\$15,000).
- 1997–1998. PI. Alabama Soybean Producers Association. Immature Soybean Products: An Alternative Utilization of Alabama Soybeans: A Possible Extra Source of Income for Alabama Soybean Growers. (\$10,750).
- 1997–2000. Co-PI (one of three). Alabama Agricultural Experiment Station. Plant Food Constituents and Human Health. (\$163,637).

1994–1996. Co-PI (one of four). Alabama Cattlemen's Association. Evaluation of Carotenoid Content, Color, and Sensory Quality Of Pasture Fed Beef. (\$20,600).

SUMMARY OF TEACHING ACCOMPLISHMENTS

My initial appointment at UF was 65% extension and 35% research without a formal teaching appointment. Nevertheless, I participate in the teaching mission of the University. Following tenure and promotion in 2006, I received a 5% teaching appointment. I contribute to the UF teaching programs by serving as a mentor, presenting guest lectures regularly in my area of expertise, and supervising graduate and undergraduate students in different capacities. I regularly host undergraduate students from summer-research internship programs ($n = 20$), as well as hosting short-term international scholars who are students ($n = 10$) and professional groups ($n = 6$). I am proud to assist with mentoring graduate students in seven departments at UF as well as at the University of California at Davis. Students who worked under my mentorship (Chair and Co-Chair) for their graduate degrees have had exceptional career placements. Most of them are now college professors or have successful careers in government or private companies.

List of former and current student committee activities:

Chair		
2017	Jing Guo (MS)	Nutritional Science (FSHN)
2016	Roman Mmanda Fortunatus (MS)	Food Science (FSHN)
2016	Gloria Kuhumba (MS)	Food Science (FSHN)
2015	Mariam Joseph Marianda (MS)	Nutritional Science (FSHN)
2014	Adel Nouri Al Turki (MS)	Food Science (FSHN-non-Thesis)
2012	Valeeratana Sinsawasdi (Ph.D.)	Food Science and Human Nutrition
2008	Kalin Marie Prevatt (MS)	Nutritional Science (FSHN)
2008	Wendy Melazzini Franco (MS)	Food Science (FSHN)
2008	Thabile Nkambule (MS)	Food Science (FSHN)
Co-Chair		
2016	Xixuan Tang (MS)	Food Science (FSHN)
2014	Francisco E. Loayza (Ph.D.)	Horticultural Sciences
2012	Melissa Daniels (MS)	Nutritional Science (FSHN)
Member		
Current	Clarissa M. Harris (Ph.D.)	Animal Sciences
Current	Mohammed A. Alrugaibah (Ph.D.)	Food Science (FSHN)
2018	Lujia Yang (MS)	Nutritional Sciences (FSHN)
2018	Crystal R. Almond (MS)	Epidemiology
2017	Lisa K. Roth (MS)	Food Science (FSHN)

2017	Celia G. Lynch (MS)	Food Science (FSHN)
2017	Senem Guner (Ph.D.)	Food Science (FSHN)
2017	Ayşe Demirbas (Ph.D.)	Agricultural Engineering
2016	David Guderian (MS)	Food Science (FSHN-non Thesis)
2014	Changmou Xu (Ph.D.)	Food Science (FSHN)
2014	Adriana Matheus (MS)	Food Science (FSHN)
2013	Desire Djidonou (Ph.D.)	Horticultural Sciences
2012	Melissa Cadet (MS)	Animal Sciences
2011	Juan C. Rodriguez (Ph.D.)	School of Natural Resources and Environment (SNRE)
2010	Huisuo Huang (MS)	Animal Sciences
2010	Roxanne G. Burrus (Ph.D.)	Entomology and Nematology
2010	Rachel Ann Itle (Ph.D.)	Horticultural Sciences
2010	Louise Lee (MS)	Food Science and Technology (University of California at Davis)
2008	Paul Grotheer (MS)	Food Science (FSHN)
2005	Mathew Lecky (MS)	Food Science (FSHN)

LEADERSHIP, SERVICES, AND ADMINISTRATIVE EXPERIENCE

A. University governance and services

The University of Florida:

Role and service/Committee	Year
Senator, University of Florida Faculty Senate (for IFAS)	2015–2018
Member, UF Academic Assessment Committee; Co-Chair in 2018-2019	2016–2019
Member, Academic Freedom, Tenure, Professional Relations & Standards Committee, Served on an inquiry panel in 2014-2015	2012–2015
Faculty Advisor, University of Florida Thai Student Association (UF-TSA)	2001–Present
Member, University of Florida Food Service Advisory Committee	2012–2015 2005–2008 2002–2005
Member, University of Florida Health Center Student Conduct Standards Committee	2002–2006
Faculty Mentor, University of Florida University Minority Mentor Program (UF-UMMP) - one student in 2018-2019	2018–2019
Mentored a total of 3 students during this time period (2003-2007)	2003–2007

The Institute of Food and Agricultural Science (IFAS):

Role and service/committee	Year
Member, Extension County review team	2019
Member, UF/IFAS Revenue Enhancement Steering Committee	2014–2015
Interim Co-Chair, Extension Initiative 5	2018–present
Co-Leader, Nutrition and Food Systems	2016–present
Member, Committee for Revision of UF-IFAS Faculty Evaluation Form	2014
Member, IFAS Tenure and Promotion Committee	2012–2013
Member, IFAS Extension Bookstore Strategic Visioning Session	2013
Member, Review Committee, Florida Tomato Proposals	2013
Represent the IFAS-FCS Program Leader (Dr. Bolton) at the SE-Program Leaders (SE-PLN) Annual Meeting in Nashville, TN (August 18-22, 2013)	2013
CALS Commencement Marshal for the University of Florida Doctoral Degree Ceremony	Spring, 2012 Summer 2014, 2015
Member, IFAS Extension Focus Area Merit Review (Reviewed 4 Teams)	2011
Member, IFAS Family and Consumer Sciences Summit Planning Committee	2010
Member, IFAS Search and Screen Committee, Joint-IFAS-CERP/IFAS-Regional Community Health Research and Extension Education Associate (RCHREEA)	2010
Member, IFAS International Program Advisory Team (IPAT) Vice Chair, IPAT Chair, IPAT <u>Other activities within IPAT include:</u> 1) Chair, IFAS-IPAT Bylaw document Committee, 2006; Chair, Metric II, Strategic Planning Subcommittee, 2007; Member, IPAT Travel Award Committee, 2008; Chair, International Award Committee, 2009; Member, Annual IPAT Spring Workshop Committee, 2009–2010; Chair, Annual IPAT Spring Workshop Committee, 2010–2011	2005–2012 2009–2010 2010–2011 2006–2012
Member, IFAS - Sunbelt Expo Steering committee	2009
Member, IFAS - Extension Advisory Committee (3 years)	2007–2009
Member, IFAS - Planning Committee for the Extension Professional's Association of Florida (EPAF) Meeting Session on Collaboration between State and County faculty	2009
Member, IFAS - Distinguished Extension Professional and Enhancement Award Committee (one of the awards)	2008
Member, IFAS - Extension Focus Team, Focus Area Teams Fruits and Vegetable (Goal 1.6) and Small Farms and Alternative Enterprises (Goal 1.7)	2008–Present
Member, IFAS - Planning Sub-Committee Extension Symposium on Launching a State Specialist Extension Program: Don't Get Left Behind	2007
Co-Leader (2013–Present), Member, IFAS - Extension Focus Team, Focus Area Team Nutrition, Food Safety and Health (Goal V. 3); Leader, Action	2004–2015

team on Food Safety and Quality	
Reviewer, IFAS - CRIS Research Project (Reviewed one CRIS Research project)	2004
Co-Leader, IFAS - Extension State Major Program FL135, Food Safety, Quality, and Technology in Florida; Leader, IFAS - Extension Consumer Design Team (formerly FL 109) within the state Major Program FL 135: Food Safety, Quality, and Technology in Florida	2003–2004
Member, IFAS - Extension State Major Program FL110, Food Processing and Handling in Florida and Quality, Value-added Concept and Safety in Florida	2000–2004
Leader, IFAS - Extension State Major Program FL 109, Food Safety and Quality in Florida.	2000–2003
Member, IFAS - Extension State Major Program FL 511, Food, Nutrition and Health	2000–2004
Member, IFAS - Extension State Major Program FL 715, FL 215 Individual and Family Resources	2000–2004
Member, EDIS peer review (review 1–5 manuscripts per year)	2001–Present

Department of Family, Youth and Community Sciences:

Role and Service/Committee	Year
Member, various departmental committees, as needed (IDP, research/seminar/graduate/website and communication committees–e.g., Mary Harrison Fund, peer teaching review)	2013–Present
Co-Chair, departmental retreat committee	2013–2014
Member, Search and Screen Committee, FYCS Chair	2012–2013
Reviewer, CRIS projects (reviewed 3 projects)	2012–present
Member, Peer review teaching committee	2011–present
Member, Departmental website reorganization committee	2011
Member, Review committee for three-year pre-tenure packets	2011–2013
Member and coordinator, Hatch Project reviews	2011
Member, Co-Chair, Search and Screen committees, Faculty – 13 faculty positions	2001–present
Chair, FYCS Research Road Map Development Committee for IFAS Research Dean	2008
Member, FYCS Bylaw Document Committee	2008
Member, FYCS Mentoring committee	2006–2017
Member, Mary Harrison Distinguished Extension Professional and Enhancement Award Committee	2003–2007

Chair, FYCS Care Committee Serving on various Ad Hoc Departmental Functions as needed (Luncheon, Picnic, Retirement; 1–3 times/year) Representative of Department (e.g. Commencement, IFAS Administrative council meetings; Extension Administration Meetings, 3-4 occasions)	2003–2004 2000–Present 2001–Present
Member, Peer Publication Review Panel (i.e., EDIS reviewing 3–5 publications/year)	2001–Present
Member, Graduate Admission Committee	2017–Present

Department of Food Science and Human Nutrition:

Role and Service/Committee	Year
Member, Search and Screen Committee, FSHN Assistant Professor - Dairy Food Technology (two rounds of searches)	2010–2011

B. Editor and editorial boards activities, manuscript reviews for scholarly journals

Editor and editorial board activities

Scientific Editor (SE), *Journal of Food Quality*, 2016–Present. [In 2016, the Journal of Food Quality was transferred from Wiley and Sons to Hindawi, and I was invited to continue the role of scientific editor. I review and process regular Journal articles and special issues in food quality. Last year (2017) I handled about 40 manuscripts].

Associate Editor (AE), *Journal of Food Quality*, 2010–2016. As an AE, my role was to review manuscripts, assign reviewers and make recommendations to the Editor. On average, I handled 4–7 manuscripts per week; I have handled approximately 350 manuscripts per year since the beginning of my term.

Member, Editorial board, *Journal of Food Quality*, 2008–2010. As an editorial board member, I reviewed an average of 1–2 manuscripts per year.

Scientific Editor, *International Journal of Food Sciences*, 2017–Present. (International Journal of Food Science is an online, open-access journal of Hindawi Publishing Company).

Member, Editorial board, *International Journal of Food Sciences*, 2012–2017.

Special issue editor for *Horticulturae* (2018–2019) on “Food safety pertinent to Fresh Produce.”

http://www.mdpi.com/journal/horticulturae/special_issues/fresh_produce

Member, Editorial board, *Journal of Food Protection*, Dec. 2009–2012. Reviewed 10 manuscripts since 2009. Continue as reviewer, 2012–present.

Member, Editorial board, *Food Protection Trends*, January 1, 2009– December 31, 2011.
Reappointed in 2016–present. Review 2–3 manuscripts/year.

Manuscript reviews

Reviewer, *HortScience*. 2010–Present, reviewed one manuscript in 2010.

Reviewer, *Spanish Journal of Agricultural Research*, 2009–Present, reviewed one manuscript in 2009.

Reviewer, *Journal of the Science of Food and Agriculture*, 2005–Present, reviewed one or two manuscripts per year.

Reviewer, *Journal of Food Biochemistry*, 2007–Present, reviewed one manuscript in 2007.

Reviewer, *Proceedings of the Florida State Horticultural Society*, 2006–Present, reviewed one or two manuscripts per year.

Reviewer, book proposal, 2006. *John Wiley and Sons - Processing Allergen-Free and Hypoallergenic Foods*.

Reviewer, *Journal of Food Science*, 1995–Present, reviewed one manuscript in 1995; reviewed 14 manuscripts per year since 2000.

Reviewer, *Journal of American Oil Chemist Society*, reviewed one manuscript in 2001.

Reviewer, *HortTechnology*, 2000–Present, reviewed 4 manuscripts since 2000.

Reviewer, *Journal of Food Quality*, 1996–Present, reviewed an average of 1–2 manuscripts per year since 1996.

Reviewer, *Journal of Agricultural and Food Chemistry*, 1995–Present, reviewed 10 manuscripts since 1995.

C. Grant panel service

Panel member

Member, Review Panels of the USDA/CSREES (2002, 2003, 2008, 2011, 2016), reviewed a total of 60 proposals since 2002.

Grant proposal review (ad hoc)

Ad Hoc Reviewer for one proposal of the BARD (The United States–Israel

Binational Agricultural Research and Development fund), reviewed one proposal in 2010.

Member, Ad Hoc Review Panel, USDA-CSREES/Small Business Innovation Research Program and Mid-size Farms, reviewed one proposal in 2005.

Member, Ad Hoc Review Panel, USDA-CSREES/NRICGP (2003), reviewed two research proposals in the program area of food safety and quality and phytonutrients.

D. Professional service and activities

National:

Institute of Food Technologists (IFT):

Member of Phi Tau Sigma (Honor Society of Food Science and Technology) Chapter Affairs Committee. (2017–Present). Provide service to chapters of the societies across the US.

Member, IFT Food Safety & Defense Subpanel (2009–2016). Provided input and review session proposals for IFT Annual Meetings.

Member, IFT Annual Meeting Scientific Program Advisory Panel (AMSPAP). (2014–2016). Evaluated Symposia and Technical Programs for annual meetings and provided input on program scheduling.

Member, IFT Annual Meeting Scientific Program Subcommittee (AMSP- Education and Outreach Division). (2014–2015). Evaluated technical abstract submissions to the national meeting.

Member, Jury IFT Foundation Sophomore Scholarships. (2009). Evaluated more than 90 scholarship applications for the IFT Foundation Scholarships.

Member, IFT Scientific Program Subcommittee of the IFT Annual Program. (2007–2008). Provided inputs, plan, coordinate, secure a speaker and co-moderated one symposium in Chicago, IL.

Chair Elect, Chair, and Past Chair, IFT-Extension and Outreach Division. (2006–2008).

Chair Designate. (2010–2012).

Co-Chair, IFT-Extension, Education and Outreach Division. (2013–2014).

Member, Executive Committee, IFT - Extension & Outreach Division, Member-At-Large. (2004–2005).

Member, Fruit and Vegetable Division; Religious and Ethnic Food Division, and Extension and Outreach Division. (2000–present). Provided inputs and reviewed technical abstracts for the annual meeting as requested.

Member, Hot Topics Subcommittee of the IFT Annual Meeting Committee. (2003–2004). Provided input, planned, coordinated, secured a speaker and co-moderated one Hot Topic Session at the 2004 IFT Annual Meeting in Las Vegas, NV.

Co-Chair, IFT Sessions Committee of the IFT- General Arrangement Committee within the IFT Annual Meeting Committee. (1997–1998). Coordinated, operated, and organized speaker slide room, 1998 IFT Annual Meeting in Atlanta, GA

Volunteer, IFT-Career Guidance Committee. (1998–1999). Provided information on career options in food science to science teachers during an IFT exhibition at the National Science Teachers Association Conference in Birmingham, AL.

International Association for Food Protection (IAFP):

Member, GMA Food Safety Award Committee. (2008). Evaluated nominations for awards.

Teller, IAFP Election. (2007). Appointed to count and report the IAFP general election.

Member, IAFP Retail Food Safety Professional Development Group. (2002–present).

Member, IAFP Produce Safety Professional Development Group (2002–present).

Member, IAFP -Extension/Education Professional Development Group (2002–present). Provide inputs and assist in organization of the technical sessions and symposia at the IAFP Annual meetings, as well as help with technical projects so that groups increase knowledge and competency of their members.

Member, Florida Association of Food Protection (FAFP). (October 2000–present).

Regional:

Faculty member, The National Alliance for Food Safety (2002–2011). (<http://nafs.tamu.edu/>)

Chair, Symposium Committee (1998–1999), SRS-IFT. Organized, moderated and solicited funding for a symposium on *Food Safety and Technology Beyond the Millennium*, 1999 SRS-IFT annual meeting, Memphis, TN.

Chair, Symposium Committee (1996–1997), SRS-IFT. Organized, moderated and solicited funding for a symposium entitled *Nutrition, Diets and Human Health: Cancer and Cardiovascular Diseases... Where Are We?*, 1997 SRS-IFT annual meeting, Birmingham, AL

Member, Executive Committee, Member-At-Large, SE-AOAC International (1995–1997).

State:

Member, FSHS Business Enhancement Task force. (2018–2019).

Sectional VP for handling and processing for the Florida Horticultural Soc. (2016–2018).

Member, Executive Committee, IFT - Florida Section. (2004–2007).

Member, Florida Interagency Food and Nutrition Committee (FIFNC). (2004–2012).

Treasurer, IFT- Florida Section. (2001–2004).

Member, Board of Directors and Newsletter Editor, FAFP. (2001–2002)

Member, Interested Parties of the Food Safety Task Force, Florida Department of Agriculture and Consumer Services (2003–2011).

Treasurer, IFT- DIXIE Section. (1998–1999).

E. Other national professional activities

Member, Conference Organization Committee for the Food Safety Education Annual meeting. 2018–2019. The conference will be in Orlando in March 6–8, 2019.

<http://www.fightbac.org/events/>

Member, Scientific Advisory Committee for the 2014 release of the new produce safety educational campaign of the Partnership for Food Safety Education:

<http://www.fightbac.org/>

Member, Scientific Review Committee for the 2014 Consumer Food Safety Education Conference: <http://www.teamfoodsafety.org/2014>. The conference was organized by the Partnership for Food Safety Education.

Participated in an informal professional panel on consumer education regarding GMOs, organized by an independent company: <http://watsongreenllc.com/>

Member of the Florida Food Protection Partnership with food safety colleagues from Florida and other Federal agencies.

SERVICE TO SCHOOLS

Role	Events	Location / School	Year
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Judge	Alachua Regional Science and Engineering Fair	Santa Fe College	2012, 2010, 2008, 2006
Host (1 high school student)	The University of Florida Student Science Training program (UF-SSTP)	UF Center for Precollegiate Education and Training (K-12 program)	2005
Judge	Annual Junior Science, Engineering and Humanities Symposium	UF Center for Precollegiate Education and Training (K-12 program)	2005–2012
Judge	Science Fair (Middle School level)	Alachua Regional Science and Engineering Fair	2004, 2005
Guest Speaker	Career Day	Kimball Wiles Elementary School	2002
Co-Host (1 high school student)	The University of Florida Student Science Training program (UF-SSTP)	UF Center for Precollegiate Education and Training (K-12 program)	2002
Guest Speaker	Career Day	Kimball Wiles Elementary School	2001
Instructor	30-minute educational event	J. J. Finley Elementary School	2001

INTERNATIONAL ACTIVITIES

I have been a pioneer in incorporating international components into my research, Extension, and teaching work, and my record of international activities commenced prior to joining the University of Florida in 2000. At UF, I have hosted many international short-term scholars (6 weeks to 3 months) from Honduras and many institutions in France and Thailand. I have hosted international visitors (both from academia and government backgrounds) from the Netherlands, Thailand, Korea, Tanzania, and Uganda. I get invited regularly to present my work and teach in Singapore, Mexico, Tanzania, and at many institutions in Thailand, including Sukhothai Thammathirath Open University (STOU), Maejo University, Chiang Mai, University of Phayao, Phayao, and Kasertsart University. I also did some early work organizing international in-service trainings for IFAS faculty to Thailand on two different occasions, before they become a requirement.

Cooperative agreement

I negotiated and facilitated the establishment of a Memorandum of Understanding (MOU) between the University of Florida-IFAS and the King Monkut's University of Technology Thonburi (KMUTT), Thailand in 2002. This MOU has resulted in continual collaboration between the two institutions, benefiting faculty from both universities. I have also been serving as a manager of the MOU between the University of Florida-IFAS and KMUTT from 2002–present. My collaborator and I mutually agreed to renew the MOU in 2012 and 2017.

This MOU allows the candidate to formalize collaborative work with her counterpart in Thailand.

Other international activities

Over the years, I have been a member of scientific committees of seven major international meetings in Asia (e.g., Thailand, Vietnam, and Laos) with colleagues at KMUTT from 2001–2013. In this capacity, I provided input for technical programs and reviewed papers in the areas of food safety and quality. More recently, in October 2016 I participated in a food system tour in Italy with a group of county faculty and other research and Extension colleagues.

EXTENSION PROGRAM

As an Extension specialist (60% Extension appointment), my primary duties include developing and delivering Extension education programs that educate consumers, food handlers, and policy makers regarding current major issues in food safety, food quality, and food preservation. Such programs include in-service professional educational trainings and the development of educational support materials for Florida food safety professionals and consumers. My primary clientele groups are county Extension faculty (FCS, Ag, and others), consumers, volunteers, policy makers, and stakeholders with an interest in food safety and quality. In addition, I provide statewide leadership for the Department of Family, Youth and Community Sciences and the Cooperative Extension Service regarding the development, implementation and evaluation of educational programs relevant to food safety and quality.

My Extension program *Enhancing Food Safety and Quality for Floridians by Education* covers three main areas: 1) Reducing foodborne illness risk through food handler training and education; 2) Improving food safety and quality through proper food preservation; and 3) Improving produce safety by training consumers, produce handlers, and farmers. For the first area, since the majority of foodborne illnesses in Florida (and nationally) are caused by microbial contamination in commercial eating establishments and homes, in order to address these issues, I implemented a statewide formal food safety certification program (ServSafe® and Safe Staff®) for county faculty, which offers training program for clientele in their counties. This program is one of the longest-standing cost recovery programs in Extension. At any given time, there are at least 20 counties participating, and we have trained more than 11,000 people in the state since the program's initial implementation. One of the major economic impacts of the program is that participants are more likely to keep jobs or get higher pay after obtaining certification.

Home food preservation remains an important and popular activity throughout the U.S. It is critical that those preserving and processing foods at home have access to the most reliable information available concerning food safety and food quality. In order to respond to the increased demand for home food preservation information in Florida, I have devoted about 10% of my Extension program to these efforts statewide in the form of professional development opportunities in these subject areas for University of Florida Family and Consumer Science county Extension faculty, volunteers, policy makers, and stakeholders.

Fresh produce is crucial to a healthy diet, but in the last three decades, the number of foodborne illness outbreaks caused by foodborne pathogens associated with fresh produce

consumption has increased. For this particular area, I focus my food safety education efforts on people who own small farms and community and school gardens. Major goals of this action plan are to (a) prevent contamination of fresh produce; (b) improve communication with producers, preparers, and consumers about fresh produce, and (c) to facilitate and support research relevant to fresh produce.