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OVERVIEWS: Dr. Simonne has a three-way split appointment at the University of Florida (60% extension, 35% research and 5% teaching). Her applied research program addresses food safety and quality issues with following specific areas: a) microbial safety of ethnic foods and fresh produce, b) phytonutrients in fruit and vegetables of economic importance in Florida, and c) assessment of consumer knowledge and attitudes on food safety and quality issues. In extension, she takes a leadership role in food safety education for consumers in Florida as well as being a director for the food protection manager training and certification for UF/IFAS Extension. For teaching, she serves as major advisor for graduate students, graduate committees, as well as lectures in classrooms. Dr. Simonne leads productive extension, research, and teaching programs. She had secured more than four million dollars in extramural funding for research and extension as principal investigator, co-principal investigator or co-investigator in the last 5 years.

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/License

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

C. Professional and Academic Positions

Institution	Position	Date
University of Florida Family, Youth and Community Sciences, IFAS, Gainesville	Professor (with tenure)	2011- Present
University of Florida Food Science and Human Nutrition, IFAS, Gainesville	Affiliate Professor	2011- Present

University of Florida Family, Youth and Community Sciences, IFAS, Gainesville	Associate Professor (with tenure)	2006 - 2011
University of Florida Food Science and Human Nutrition, IFAS, Gainesville	Affiliate Associate Professor	2006 – 2011
University of Florida Family, Youth and Community Sciences, IFAS, Gainesville	Assistant Professor (tenure- accruing)	2000 – 2006
University of Florida Food Science and Human Nutrition, IFAS, Gainesville	Affiliate Assistant Professor	2000 – 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 - 1984

D. Memberships in professional societies

Professional organizations	Years
Florida Association of Family and Consumer Sciences	2007 - present
International Association for Food Protection (IAFP)	2000 - present

American Chemical Society (ACS)	1996 - present
Institute of Food Technologists (IFT)	Member, 1988 - 1995; professional member 1995 - present
Southern Association of Agricultural Scientists (SAAS)	1989 - 2005
Association of Thai Professionals in North America and Canada (ATPAC) (Life Time Member)	1997 - present
Association of Oil Chemists Society (AOCS)	1994 - 2002
AOAC International (Formerly Association of Official Analytical Chemists International)	1994 - present
Southeastern AOAC International	1995 - present

HONORS AWARDS, RECOGNITIONS

Recipient of the 2008 UF/IFAS Christine Taylor Waddill Award for outstanding extension programs

Co-recipient of the 2006 UF/IFAS Jim App Award for Outstanding Focus Team presented to the Focus Team members of Nutrition, Food Safety and Health

Recipient, 2006 Certificate of Completion of the Lead IFAS “Leadership Enhancement and Administrative Development Program,” class of 2005-2006.

Co-recipient of the UF / IFAS 2004 GRAND IMAGE Awards. 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 (April 2005).

Co-Recipient of the 2003 Blue Ribbon Extension Publication Award by the American Society for Horticultural Science Southern Region. 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.

Phi Beta Delta, Honor Society for International Scholars (1995 - present)

Phi Tau Sigma, Honor Society in Food Science (1992 - present)

University of Georgia Graduate School Competitive Travel Award (1990)

Gamma Sigma Delta, Honor Society in Agriculture (1990 - present)

Sigma Xi, Scientific Research Society (1989 - present)

NDRC Laboratory Competitive Graduate Scholarship (1989)

SUMMARY OF TEACHING EXPERIENCE

Prior to joining the University of Florida, I have taught many classes in Nutrition and Food Sciences program at Auburn University. With a 5% teaching appointment at the University of Florida, I contribute to the teaching programs by serving as a mentor, presenting guest lectures, and supervising graduate and undergraduate students in research classes as well as summer research internship programs. Starting in spring 2011, I team teach a graduate FYCS seminar class. Graduate committee activities (in 6 departments at the University of Florida and one from UC Davis) activities at the University of Florida and other institutions as well other information are provided in the appendices sections of this document in separate tables.

RESEARCH AND SCHOLARLY ACTIVITIES

A. Publications

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

Books, Contributor of Chapter

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. K. Bellenir. Omnigraphics, Detroit, MI. (ISBN 978-0-7808-1288-8).

Simonne, A.H., C. N. Nunes, and J. K. Brecht. 2011. Tomato and *Solonaceous* fruits. In L. Terry (Ed) *Health Promoting Properties of Fruit & Vegetables*, CABI, Wallingford, U.K. (ISBN 978-1-84593-528-3).

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).

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)

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).

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).

Selected refereed journal articles

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*, Mar;78 (3):C425-31. doi: 10.1111/1750-3841.12059. Epub 2013 Feb 20.

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.

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>)

- 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.
- Grotheer, P³, S. Valles, A. Simonne, J.M. Kim, and M.R. Marshall. 2011. Polyphenol oxidase inhibitor(s) from German coachroach (*Blattella germanica* extract). *Journal of Food Biochemistry* <http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4514.2010.00538.x/pdf>
- 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.
- 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 (<http://dx.doi.org/10.1016/j.foodcont.2010.06.006>).
- 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).
- 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>).
- 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.
- 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.
- 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.
- 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.
- 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.

- 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.
- 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.
- 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.
- 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.
- 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.
- Guion, L., A. Simonne, and J. Easton.³ 2004. Youth perspectives on food safety. *Journal of Extension* (8 pages) <http://www.joe.org/joe/2004february/rb5.shtml>
- 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.
- 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.
- 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.
- 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.
- 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.
- 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.

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.

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.

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.

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 annuum* L.). *Journal of Food Composition and Analysis*. 10: 299 - 311.

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.

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.

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.

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.

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.

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.

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

Total to an approximately 179 EDIS publications in circulation. These publications are updated, revised or recertified every 3 years).

Peñuela, C. and A. Simonne. 2012. Keeping food safe: preparing and cooking. (EDIS, <http://edis.ifas.ufl.edu/fy1288>)

- Peñuela, C. and A. Simonne. 2012. Keeping food safe: proper storage. (EDIS, <http://edis.ifas.ufl.edu/fy1289>)
- Peñuela, C. and A. Simonne. 2012. Keeping food safe: choosing and using thermometers in homes. (EDIS, [In press](#))
- Peñuela, C. and A. Simonne. 2012. Keeping food safe: Special tips for potluck parties (EDIS, <http://edis.ifas.ufl.edu/fy1287>)
- Peñuela, C. and A. Simonne. 2012. Keeping food safe: shopping and transporting foods. (EDIS, <http://edis.ifas.ufl.edu/fy1290>)
- Harris, P.G., K.P. Shelnett, and A. Simonne. 2012. Perfect meals with pressure cooking. FCS 8995 (EDIS, <http://edis.ifas.ufl.edu/fy1270>).
- Burbaugh, B.J. E. Toro, A.H. Simonne, K.R. Schneider, R.M. Goodrich-Schneider, A.F. Wysocki, A.A. Teixeira, and J.T. Fruin. 2011. Marketing processed agricultural products in Florida: Steps to take. <https://edis.ifas.ufl.edu/fy1225> (6 pages)
- Simonne, A. H. and L.B. Bobroff. 2011. Identifying accurate internet resources for nutrition, food safety, and health demonstrations. (FCS8797, 4 pages, First published in 2006).
- Hillan, J. and A. Simonne. 2010. Food safety: Handling fresh produce. [also available in Spanish]. <http://edis.ifas.ufl.edu/fy1164> (2 pages)
- Peñuela, C. and A. Simonne. 2009. Highlights special food safety issues for pregnant women: listeriosis, methylmercury, and toxoplasmosis. [also available in Spanish] <http://edis.ifas.ufl.edu/FY1136>. (2 pages)
- Simonne, A., and D. Davis. 2008. *Listeria* and pregnant women, from <http://edis.ifas.ufl.edu/FM167>. (1 page)
- Simonne, A., and D. Treadwell. 2008. Minimizing food safety hazards for organic growers, from <http://edis.ifas.ufl.edu/FY1062>. (9 pages)
- Simonne, A. 2008. Food safety for take-out and delivered meals, from <http://edis.ifas.ufl.edu/FM210>. (1 page)
- Grotheer, P., M. Marshall, and A. Simonne. 2008. Sulfites: Separating fact from fiction. Retrieved from <http://edis.ifas.ufl.edu/FY731> (5 pages, first published in 2005).
- Schmidt, R. H., K.L.Schneider, R. Goodrich, A. Simonne, and D.L.Archer. 2008. Safe handling of food and water in a hurricane or related disaster, from <http://edis.ifas.ufl.edu/FS131> (4 pages, First published in 2005)

Simonne, A.H. and E. Gullob.⁴ 2007. Decoding food labels: Handouts for people with food allergies. (FY 723, 14 pages) <http://edis.ifas.ufl.edu/fy730> (8 pages, First published in 2004; Major revision in 2007).

Simonne, A.H. and E. Gullob.⁴ 2007. Decoding food label: Tools for people with food allergies. (FY 72300, 12 pages). <http://edis.ifas.ufl.edu/fy723> (8 pages, First published in 2004; Major revision in 2007).

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce: Instructions for trainer, from <http://edis.ifas.ufl.edu/FY965>.

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce: Part 1: Introduction to the PACE principles, from <http://edis.ifas.ufl.edu/FY966>

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce: Part 2 - The Buck Stops Here, from <http://edis.ifas.ufl.edu/FY967>

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce, Part 3: What's wrong with this picture?, from <http://edis.ifas.ufl.edu/FY968>.

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce, Part 4: Farm map activity. 3. Retrieved from <http://edis.ifas.ufl.edu/FY969>

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce: Part 5 - Your farm food safety plan, from <http://edis.ifas.ufl.edu/FY970>

Lapinski, B.³, A. Simonne, and M.E. Swisher. 2007. Small farm food safety, fresh produce: Additional resources for participants bringing food safety concepts to farms, from <http://edis.ifas.ufl.edu/FY971>.

Simonne, A. 2006. Principles and practices of food safety for vegetable production in Florida. (FYC 8817, 7 pages; http://edis.ifas.ufl.edu/document_cv288).

Selected published refereed abstracts (5 years)

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.

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.

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.

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.

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.

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.

Jensen, S. A³, C. M. Bruhn, M. Daniels³, A. Simonne, 2012. Consumer Quality Expectations, Preferences, and Practices for Five Fruits. Accepted to the Annual Meeting of the Institute of Food Technologist, Las Vegas, Nevada, June 25-June 28, 2012.

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.

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.

Burrus, R.G³, J.A. Hogsette, P.E., Kaufman, J.E. Maruniak, V. Mai, and A.H. Simonne. 2009. House fly, *Musca domestica*, (Diptera: Muscidae) dispersal from and *Escherichia coli* O157:H7 prevalence on dairy farms in North Central Florida. Annual Meeting of the Entomological Society of America.
<http://esa.confex.com/esa/2009/webprogram/Paper42932.html>

Mitcham, E.J., and J. Brecht., and multiple authors (n = 26) including the candidate. 2009. Increasing consumption of specialty crops by enhancing quality and safety. Book of Abstracts, Annual Meeting of the American Society for Horticultural Sciences.
<http://ashs.confex.com/ashs/2010/webprogram/Session2739.html>

Brecht, J., A.Z. Tulio, K. Cherukuri, A.H. Simonne, and M. C.N. Nunes. 2009. Cultivar variability in the response of tomato fruit lycopene synthesis to a brief post harvest heat stress. 69th Annual Meeting Southern Region of the American Society for Horticultural Science. January 31- February 2, 2009.

Simonne, A.H. and M. Brennan. 2009. Understanding food safety situations pertaining to Asian and Hispanic restaurants. Book of Abstracts, Annual Meeting of the International Association of Food Protection (IAFP), Texas, USA. July 10-15, 2009. (P1-99, 98). http://www.foodprotection.org/files/annual_meeting/poster-abstracts-2009.pdf

Akins, D.⁴ and A.H. Simonne. 2009. Assessing the use of specific cooling practices to prevent *Clostridium perfringens* growth in refried beans. Book of Abstracts, Annual Meeting of the IAFP, Texas, USA. (P1-61, 84). http://www.foodprotection.org/files/annual_meeting/poster-abstracts-2009.pdf

Akins, D.⁴ and A.H. Simonne. 2009. Ethnic food safety trends in the U.S.: CDC Foodborne illness data from 1990-2006. Book of Abstract, Annual Meeting of the IAFP, Texas, USA. (P3-47, 165). http://www.foodprotection.org/files/annual_meeting/poster-abstracts-2009.pdf

Hsu, W.Y.⁴, A.H. Simonne, and A. Wissman². 2009. Antimicrobial activity of greater galangal (*Alpinia galangal* L. Swartz.) Flowers. Book of Abstract, Annual Meeting of the IAFP, Texas, USA. (P3-64), 172). http://www.foodprotection.org/files/annual_meeting/poster-abstracts-2009.pdf

Website/Database (1)

Simonne, A. and D. Bell. 2009 - Present. Food safety and quality program web page. <http://foodsafety.ifas.ufl.edu>. Created by Simonne, A. and S. Romero in 2001 and maintained by Simonne, A. and S. Romero 2001- 2003. (Co-Writers and Co-Webmaster); Simonne, A. and R.Chance (2003- 2005); Simonne, A. and C. Brennen (2005 - 2006); and Simonne, A. and L. Chan (2006-2008). Since 2007, the website received an average of 233 hits per day according to the University of Florida IFAS Web statistics (5/31/2010).

C. Lectures, speeches or posters presented at professional conferences/meetings (Last 3 years).

Invited international oral presentations / seminars

Simonne, A. (October 11, 2012). *Impacto del Manejo del Agua y Fertilizantes sobre la Calidad de los Alimentos Funcionales y Nutraceuticos*. Presented at the 3rd Simposio Internacional E Nutricion vegetal. October 10-12, Guadalajara, Jalisco, Mexico (1hr, 250 attendees).

Simonne, A. (July 7, 2010). *What's new with produce safety?* Presented at the Faculty of Agro-Industry King Monkurt University Technology Thonburi (KMUTT), Bangkok, Thailand. (1 hr, 38 attendees).

Simonne, A. (July 7, 2010). *Food safety risk assessment for fresh produce*. Presented at the Faculty of Agro-Industry King Monkurt University Technology Thonburi (KMUTT), Bangkok, Thailand. (2 hr, 38 attendees).

Simonne, A. (June 30, 2010). *Improving food safety for food service in U.S.A.* Presented at a workshop on Food Safety Management for Food Service and Catering organized by the Faculty of Agro-Industry King Monkurt Institute of Technology Lart Krabang (KMITL), Bangkok, Thailand. (3 hr, 40 attendees).

Invited national oral presentations

Simonne, A.H. (July 15, 2009). *Special challenges in Asian and Hispanic restaurants*, a part of a round table discussion (Round Table Discussion Session 3 – Measuring and Interpreting Food-handling Behavior and Its Impact on Policy). Annual Meeting of the International Association for Food Protection, TX, USA. July 10-15, 2009.

Selected national poster presentations

Hsu, W.Y.⁴, 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.

Simonne, A.H. and M. Brennan. (July 10-15, 2009). *Understanding food safety situations pertaining to Asian and Hispanic restaurants*. Annual Meeting of the IAFP, TX, USA.

Akins, D^{4*} and A.H.Simonne. (July 10-15, 2009). *Assessing the use of specific cooling practices to prevent Clostridium perfringens growth in refried beans*. Annual Meeting of the IAFP, TX, USA.

Akins, D^{4*} and A.H. Simonne. (July 10-15, 2009). *Ethnic food safety trends in the U.S.: CDC Foodborne illness data from 1990-2006*. Annual Meeting of the IAFP, TX, USA.

Hsu, W.Y.⁴, A.H. Simonne, and A.Wissman². (July 10-15, 2009). *Antimicrobial activity of greater galangal (Alpinia galangal L. Swartz.) flowers*. Annual Meeting of the IAFP, TX, USA.

Nkambule, T. P³, W.Y. Hsu⁴, and A. Simonne. (August 3-6, 2008). *Evaluation of antimicrobial properties of lemongrass [Cymbopogon citratus (C. Nees) Stapf (Poaceae)]*. Paper presented at the IAFP Annual Meeting. Columbus, OH. U.S.A.

West, T. N², A. H. Simonne, and C. Brennan, C. (July 28-August 1, 2007). *A Comparative study of food safety knowledge of food science and nutrition students and food service workers*. Paper presented at the IFT Annual Meeting, Chicago, IL.

*Akins (a post doc) was listed as a presenter on the conference program, but the nominee was the actual presenter.

Invited regional oral presentations

Simonne, A. H. (May 4, 2011). *Consumer and fruit quality: What do consumers say they want? What do consumer buying practices say about what they want?*. Presented at A workshop on *Delivering More Flavorful Produce* sponsored by a University of California at Davis and University of Florida. May 4-5, 2011 in Gainesville, Florida (45 attendees, 45 Minutes).

Simonne, A.H. (November 4, 2009). *Ethnic food safety: Research updates*. Presented at the United State Food and Drug Administration (FDA) Southeast Region Annual Retail Seminar. Myrtle Beach. SC. (150 attendees, 1 hour).

Invited state presentations

Simonne, A.H. and L. Chapa. (March 19, 2013). Calibrating ESBA Thermometers. Webinar. Online training (Invited, 20 Attendees).

Simonne, A.H. (October 3, 2012). The Florida Cottage Food Rule. Presented at the 2012 Annual Florida State HCE Conference. Altamonte Spring, Florida (**Invited**, 70 Attendees).

Simonne, A.H., M. G. Turner, G. Murza, M. Payne, C. Hill, W.W. Lurch, J. Jump, and B. Williams. (August 2, 2012) Yes, You can can: The Art and Science of Food Preservation. State 4-H Congress, 2012, Gainesville, FL (**Invited**, 20 Attendees).

Simonne, A.H., W.J. Dahl, M. A. McAlpine, M.G. Turner, L. Dancan, N. Parks, K. Lenfesty. (May 17, 2012). Teaching basic food preparation: Bringing *MyPlate* to your home table. Florida FCS Summit, Orlando, Florida, May 17 (**Invited**, 40 Attendees)

Simonne, A.H. (September 1, 2011). *Critical information needs: Food safety, regulations, and liability issues. EPAF: Community Gardening Resources: Getting started and next steps*. In-service training, Orlando, Florida. (52 Attendees)

Simonne, A.H. (August 29, 2011). *Overview of the Florida MFNV program (Food Preservation, Food Safety, and Food Preparation)*. EPAF – In-service Training – Implementing the Florida Master Food and Nutrition Volunteer Program in Your County. Orlando, Florida (15 Attendees)

Simonne, A.H. (May 17, 2011). *Keeping produce safe. Farm to Fork: What does it mean? Is it for you?* In-Service training. Gainesville, Florida (15 Attendees).

Simonne, A.H. (July 17, 2011). *Selling Produce and Value-Added Farm Products: Do I Need a Permit? Florida Small Farms and Alternative Enterprises Conference*, July 15-17, 2011, Kissimmee, FL. (Invited, 80 attendees)

Simonne, A.H. (January 27, 2011). *Principles of home canning and food preservation*. UF-IFAS 2011 – 4 H Youth Development Institute. Gainesville, FL (Invited, 20 attendees).

Simonne, A.H. (November 4, 2010). *Microbiology 101*. Presented at the Health, Nutrition, and Food Safety Update 2010. Gainesville, FL. (Invited, 45 attendees).

Simonne, A. H., Terry, B., Jensen, N. (November 2, 2010). *Establishing a Master Food and Nutrition Volunteer Program in Your County*. Presented at the Health, Nutrition, and Food Safety Update 2010. Gainesville, FL. (Invited, 45 attendees).

Simonne, A. H. (June 8, 2010). *Marketing agricultural product economically and safely*. Presented at the 2010 Florida State Horticultural Society Annual meeting. Crystal River, Florida (Invited, 52 attendees).

Simonne, A.H. and G. Warren, R. Law, M. McAlpine, J. Schrader, N. Gal, and N. Jensen. (Feb 9, 2010) Master Food Educator Volunteer. Annual FCS Summit, Ocala, Florida (Invited, 25 attendees).

Invited local presentations for professionals

Simonne, A. (January 13, 2012). Show us your data. EPI- Global Health Department, University of Florida (Invited, 10 minutes).

Simonne, A. (March 26, 2009). *Food safety consideration for Campus Kitchens project*. A presentation to the UF Student organization The Campus Kitchen Task Force (CKTF). UF Campus, Gainesville, Florida (Invited, 35 attendees, 20 minutes).

Local invited presentations or exhibits for consumers

Simonne, A.H. (February 23rd, 2012). *Food safety and quality for older adults*. Department of Aging & Geriatric Research, Institute on Aging, University of Florida (Invited, 20 attendees)

Simonne, A.H. and Brown, M. (February 16, 2011). *Getting your facilities to meet food safety standards*. Annies Project Program, Callahan, Florida (Invited, 15 attendees)

Simonne, A. H. (January, 20, 2010). *Food safety and kitchen sanitation*. Pine glove Apartments, Gainesville, Florida (Invited, 15 attendees)

Simonne, A. H. (February 25, 2009). *Food safety updates*. Master Food and Nutrition Education Program. Jacksonville, Florida (Invited, 28 attendees).

Simonne, A. H. (February 27, 2008). *Emerging consumer trends: Challenges for food safety*. Master Food and Nutrition Education Program. Jacksonville, Florida (Invited, 29 attendees).

Simonne, A. H. (February 21, 2007). *What's hot in food safety*. Master Food and Nutrition Education Program. Jacksonville, Florida (Invited, 28 attendees).

Simonne, A. H. (February 22, 2006). *Hot topics in food safety*. Master Food and Nutrition Educator Training Program, Jacksonville, Florida (Invited, 30 attendees, 1 hour)

D. Contracts and grants

Funded externally [2006-present]

Funding Period	Role	Funding Agency/Title	Total cost	Direct Cost	Indirect cost
2010-2013	PI	USDA/CSREES/NIFS I-ICGP-002670/ Assessing food safety and persistence of enteric pathogens on fresh produce ingredients destined for uncooked sauces/salsa	\$600,000	\$468,000	\$132,000
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 (<u>Simonne</u> : \$120,837)	\$1,853,612	\$522,811
2009-2010	PI	Auburn University / e-Extension - Food Safety Community of Practice	\$6,000	\$6,000	\$0
2007- 2010	Co-PI (one of three)	USDA/NRI – Maximizing Tomato Genetic Potential for Sensory and Nutrition	\$422,582 (<u>Simonne</u> : \$11,500)	\$338,066	\$84,516
2007	Investigator (one of 19)	USDA-CSREES/Addressing the Needs of Older Adults in Times of Disaster: An EDEN Based Program (Subaccount: none)	\$100,262 (Simonne: \$0)	\$100,262	\$0

2006-2010	PI	USDA/CSREES/NIFS I/ Customizing Food Safety Training Programs for Ethnic Food Vendors.	\$599,299	\$479,440	\$119,859
Grand total			\$4,104,566	\$3,245,191	\$859,186

LEADERSHIP, SERVICES, AND ADMINISTRATIVE EXPERIENCE

A. University governance and services

The University of Florida:

Role and service/Committee	Year
Co-Faculty Advisor, <i>University of Florida Thai Student Association (UF-TSA)</i>	2001 - Present
Member, Academic Freedom, Tenure, Professional Relations & Standards Committee	2012 - Present
Member, <i>University of Florida Food Service Advisory Committee</i>	2012 - 2014 2005 - 2008 2002 - 2005
Member, <i>University of Florida Health Center Student Conduct Standards Committee</i>	2002 - 2006
Faculty Mentor, <i>University of Florida University Minority Mentor Program (UF-UMMP)</i> (Mentored a total of 3 students during the time period)	2003 - 2007

The Institute of Food and Agricultural Science (IFAS):

Role and service/committee	Year
Member, IFAS Tenure and Promotion Committee	2012 - 2014
Represented CALS as Marshals for Doctoral Degree Ceremony	Spring 2012
Member, IFAS Extension Focus Area Merit Review (Reviewed 4 Teams)	2011
Member, <i>IFAS Family and Consumer Sciences Summit Planning Committee</i>	2010
Member, <i>IFAS Search and Screen Committee, Joint – IFAS – CERP/IFAS- Regional Community Health Research and Extension</i>	2010

<i>Education Associate (RCHREEA)</i>	
Member, <i>IFAS International Program Advisory Team (IPAT)</i> Vice Chair – <i>IPAT</i> Chair, <i>IPAT</i> <u>Other activities within IPAT include:</u> 1) Chair- <i>IFAS-IPAT Bylaw document Committee</i> , 2006; Chair - <i>Metric II - Strategic Planning Subcommittee</i> , 2007; Member- <i>IPAT- Travel Award Committee</i> , 2008; Chair – <i>International Award Committee</i> , 2009; Member – <i>Annual IPAT Spring Workshop Committee</i> , 2009-2010; Chair, <i>Annual IPAT Spring Workshop Committee</i> , 2010-2011	2005 – 2012 2009 - 2010 2010 - 2011 2006 - 2012
Member, <i>IFAS - Sunbelt Expo Steering committee</i>	2009
Member, <i>IFAS - Extension Advisory Committee (3 years)</i>	2007 - 2009
Member, <i>IFAS - Planning Committee for the Extension Professional's Association of Florida (EPAF) Meeting Session on Collaboration between – State and County faculty</i>	2009
Member, <i>IFAS - Distinguished Extension Professional and Enhancement Award Committee (one of the awards)</i>	2008
Member, <i>IFAS - Extension Focus Team, Focus Area Teams Fruits and Vegetable (Goal 1.6) and Small Farms and Alternative Enterprises (Goal 1.7)</i>	2008 - Present
Member, <i>IFAS - Planning Sub-Committee Extension Symposium on Launching a State Specialist Extension Program: Don't Get Left Behind</i>	2007
Member, <i>IFAS - Extension Focus Team, Focus Area Team Nutrition, Food Safety and Health (Goal V. 3); Leader, Action team on Food Safety and Quality</i>	2004 - Present
Reviewer, <i>IFAS - CRIS Research Project (Reviewed one CRIS Research project each year)</i>	2004, 2010, 2011
Co-Leader, <i>IFAS - Extension State Major Program FL135 Food Safety, Quality, and Technology in Florida</i> ; Leader, <i>IFAS - Extension Consumer Design Team (formerly FL 109) within the state Major Program FL 135 Food Safety, Quality, and technology in Florida</i>	2003 - 2004
Member, <i>IFAS - Extension State Major Program FL110 Food Processing and Handling in Florida and Quality, Value-added Concept and Safety in Florida</i>	2000 - 2004
Leader, <i>IFAS - Extension State Major Program FL 109 Food Safety and Quality in Florida.</i>	2000 - 2003
Member, <i>IFAS - Extension State Major Program FL 511 Food, Nutrition and Health</i>	2000 - 2004
Member, <i>IFAS - Extension State Major Program FL 715, FL 215 Individual and Family Resources</i>	2000 - 2004

Department of Family, Youth and Community Sciences:

Role and Service/Committee	Year
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Member, Peer review teaching committee –	2011
Member, Departmental website reorganization committee	2011-present
Member, Review committee for three-year pre-tenure packet	2011- present
Member and coordinator, Hatch Project review	2011- present
Member, Search and Screen Committee FYCS Chair	2012-2013
Member, <i>Search and screen committee, Faculty – Family and Consumer Economics for Older Adults position</i>	2010
Member, <i>Search and screen committee, Assistant Professor – Nonprofit Management and Community Organization</i>	2009
Chair, <i>FYCS Research Road Map Development Committee for IFAS - Research Dean, Revised Roadmap for 2012</i>	2008, 2011-2012
Member, <i>FYCS By - Law Document Committee</i>	2008
Member, <i>Search and Screen Committee – Assistant Professor - Human Nutrition (Obesity)</i>	2008
Member, <i>Search and Screen Committee – Assistant Professor Human Development: Intergenerational Approaches for Healthy Families and Communities</i>	2007
Member, <i>FYCS Mentoring committee</i>	2006 - present
Member, <i>Search and Screen Committee – Assistant Professor Consumer Economics</i>	2006
Member, <i>Search and Screen Committee – Assistant In - FNP coordinator</i>	2006
Member, <i>Search and Screen Committee for Assistant Professor – Youth Development Position</i>	2004
Member, <i>Search and Screen Committee for Assistant Professor – Community Development Position</i>	2004
Member, <i>Search and Screen Committee for FNP/EFNEP Coordinator Position</i>	2004
Member, <i>Search and Screen Committee for Family Nutrition Program Coordinator Position</i>	2003
Member, <i>Mary Harrison Distinguished Extension Professional and Enhancement Award Committee</i>	2003 - 2007
Chair, <i>FYCS Care Committee</i>	2003 - 2004
Serving on various Ad Hoc Departmental Functions (Luncheon, Picnic, Retirement 1 – 3 times/year)	2000 – Present
Representative of Department (e.g. Commencement, IFAS - Administrative council meetings; Extension Administration Meetings, 3 – 4 occasions)	2001 – Present
Serving as acting chair – FYCS Department (two occasions in 2011)	2011- present
Member, <i>Peer Publication Reviewer</i> (reviewing 3-5 publications/year)	2001 - Present

Department of Food Science and Human Nutrition:

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

B. Editor, editorial boards and reviews for scholarly journals

Editorial boards activities

Associate Editor (AE), *Journal of Food Quality*, 2010 - Present

Member, *Editorial board, Journal of Food Quality*, 2008 - Present.

Member, Editorial board, *Journal of Food Protection*, Dec. 2009-2012, reviewed 5 manuscripts since 2009.

Member, Editorial board, *International Journal of Food Sciences*, Open access. 2012- Present.

Member, Editorial board, *Food Protection Trends*, January 1, 2009 – December 31, 2011; January 1, 2012- December 31, 2014, reviewed 2 - 3 manuscripts / year

Member, Editorial board, *Journal of Food Protection*, Dec. 2009-2012, reviewed 10 manuscripts since 2009

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 Agricultural*, 2005 - Present, reviewed two manuscripts: one in 2005, one in 2009.

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

Reviewer, *Proceedings of the Florida State Horticultural Society*, 2006 - Present, reviewed one manuscript in 2006.

Reviewer, *A Book proposal*, 2006. *John Wiley and Sons - Processing Allergen-Free and Hypoallegened Foods*.

Reviewer, *Journal of Food Science*, 1995 - Present, reviewed one manuscript in 1995; reviewed 2 - 4 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 8 manuscripts since 1995.

C. Grant panel service

Panel member

Member, Review Panels of the USDA/CSREES (2002, 2003, 2008, 2011), 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.

E. Professional service and activities:

National:

Institute of Food Technologist (IFT):

Member, IFT Food Safety & Defense Subpanel (2009 - 2012): provide inputs and review session proposals for the IFT Annual Meetings.

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

Member, IFT Scientific Program Subcommittee of the IFT Annual Program (2007 - 2008): provided inputs, planned, coordinated, secured a speaker and co-moderated one symposium in Chicago, IL in 2007

Chair Elect, Chair, and Past Chair, IFT-Extension and Outreach Division (2006-2008); Chair Designated, 2010 – 2012.

Member, 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), provide inputs and review technical abstract for the annual meeting as requested

Member, Hot Topics Subcommittee of the IFT Annual Meeting Committee (2003 - 2004), provided inputs, 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 the awards in 2008

Teller, 2007 IAFP Election, 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 at the IAFP Annual meetings as well as helping with technical projects for the groups to increase knowledge and competency of members.

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

INTERNATIONAL ACTIVITIES

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 University of Florida/IFAS and KMUTT from 2002 - present.

Other international activities

I was appointed to be a member of the scientific committees for many major international meetings: 1) International Symposium on Quality Management of Fruits and Vegetables for Human Health <http://www.kmutt.ac.th/FVHH2013/scicommittee.html>, 2) The 2nd Southeast Asia Symposium on Quality Management in Postharvest system <http://www.kmutt.ac.th/SEAsia2013/scicommittee.html> 3) the Asia Pacific Symposium on Quality management for Agri-Food in Supply Chain in 2006 (<http://www.kmutt.ac.th/APS2006/sci.htm>), 4) the Europe-Asia Symposium on Quality

Management in Postharvest Systems (EURASIA 2007) in 2007 (<http://www.kmutt.ac.th/EURASIA2007/organizing%20committee.html>) and 5) the Southeast Asia Symposium on Quality and Safety of Fresh and Fresh Cut Produce (SE Asia2009) in 2009 (http://www.kmutt.ac.th/SEAsia2009/SEAsia2009_Committees.html). The EURASIA - 2007 and the SE Asia 2009 are both supported by the International Society for Horticultural Science (ISHS), and all of these meetings were organized by King Mongkut's University of Technology Thonburi (KMUTT) in Bangkok, Thailand. In this capacity the candidate provided inputs for the technical programs, reviewed papers as needed, and provided technical expertise in her program areas.

EXTENSION PROGRAM

A. Nature and description of the program

My main Extension role is to develop, deliver, and implement educational programs for county Extension faculty, consumers, volunteers, policy makers, and stakeholders in the food safety and quality area. The overall goal of this Extension program is to educate Floridians on food safety and quality issues. I have been working independently and/or in collaboration with other researchers and state and county Extension faculty to achieve the evolving statewide goals since joining UF. For the current (2004 to 2012) Extension programming cycle, I report my Extension activities under two statewide goals: a) Goal V- To Assist Individuals and Families to Achieve Economic Well-Being and Life Quality, area 3. Health, Nutrition and Food Safety (80%) and b) Goal I - To Enhance and Maintain Agricultural and Food Systems, area 3. Processing, distribution, safety and security of food systems (20%). My Extension program, "Enhancing Food Safety and Quality for Floridians by Education," continually strives to seamlessly integrate research and extension activities, with three defined program areas:

- Reducing foodborne illness risk through food handler training and education (65%),
- Improving food safety through proper food preservation (25%), and
- Improving produce safety by training consumers, produce handlers, farmers (10%)

The integration of research and Extension is demonstrated by my leadership in CRIS projects and statewide Extension activities. For each area, my role is clearly defined in: 1) developing and preparing Extension educational materials, 2) delivering and implementing food safety and quality information to clientele through multiple teaching activities, 3) publishing results in peer-reviewed journals as well as in the popular press, and 4) successful attainment of extramural funding. Below is a summary of my accomplishments in the three program areas.

Program Area 1: Reducing foodborne illness risk through food handler training and education

Situation: The Centers for Disease Control and Prevention (CDC) estimates that 76 million cases of foodborne illness occur annually in the United States, resulting in 325,000 hospitalizations and 5000 deaths. This means that one in four Americans suffers an episode of foodborne illness each year. For healthy individuals, foodborne illnesses are usually relatively mild and self-limiting, but for persons with compromised health or immunity, such as the elderly, infants, young children, and those with medical conditions or chronic diseases,

foodborne illnesses can be severe and even life-threatening. Experts agree that foodborne illness of microbial origin is the most serious food safety issue in the United States and a major public health concern.

Florida ranks among the top ten states for incidence of foodborne diseases. The majority of foodborne illnesses are caused by microbial contamination in commercial eating establishments and homes. The Florida Department of Health reports that the most common contributing factors to foodborne illness outbreaks include contamination issues, such as unsanitary contact with foods and cross-contamination, and preparation issues, such as the ways foods are cooked, prepared, or served. Poor personal hygiene and inadequate handwashing also contribute. Addressing food safety and quality issues in Florida is highly complex. Making a long-term impact on the number of outbreaks of foodborne illnesses in FL will require a multi-faceted effort and a variety of approaches

Program objectives

- 1) Identify and/or develop and implement effective educational programs for food professionals, food handlers, and Florida's citizens and consumers, leading to improved food handling practices, and consequently, to a safer food supply;
- 2) Provide professional development opportunities in the subject areas for University of Florida Family and Consumer Science county Extension faculty, volunteers, policy makers, and stakeholders with interests in food safety and quality; and
- 3) Provide ready access to accurate food safety and quality information for food handlers, Florida's citizens, and consumers.

Accomplishments / Impact: As a result of the implementation of this program, FCS county faculty continue to increase their food safety competency, using this knowledge to enhance food safety programs in their counties. ServSafe® food manager training classes are currently offered in 20 Florida counties. Since March 2001, more than 8500 food managers have taken the training, with a passing rate of 80% or higher. I have maintained a database of trainees in the program from March 2001 - present. Further, I have instituted a mentoring system in which an experienced county faculty member teaches or coaches newcomers to the program. I also implemented a “buddy system” in which faculty from two adjacent counties team up to cover the teaching schedule in order to eliminate class cancellations; this approach has resulted in positive feedback from clientele. Since this is a fee-based certification program, county faculty may earn up to \$1800 per year to enhance food safety programs in their counties. This funding has been used by many county faculty to support their continuing education and has helped provide funding for their international travel. This program continues to attract new county participation and reach greater numbers of non-traditional Extension clientele. Furthermore, this program has resulted in interagency collaborations between UF/IFAS Extension and many food safety regulatory agencies, including the Florida Department of Health (FDH), the Florida Department of Agriculture and Consumer Services (FDACS), the Florida Department of Business and Professional Regulations (FDBPR), and some industry partners. The ServSafe® program continues to showcase the success of Extension.

Program Area 2. Improving food safety through proper food preservation

Situation: Home food preservation remains an important and popular activity throughout the US. According to a national survey conducted by the UGA National Center for Home Food Processing and Preservation Center in 2000, a high percentage of home food processors are using practices that put them at high risk of foodborne illness and economic loss due to food spoilage. Recent incidences of botulism in FL tied to improper canning and preservation of garlic in oil underscore this concern. 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. Interest in home food preservation and canning has increased in Florida over the last two years; in order to respond to the increased demand, the candidate had increased the percentage of time devoted to this subject from 10% to 25% over the last two years.

Program objectives:

- 1) Identify, adopt, review and develop home food preservation literature and recommendations for use in Florida;
- 2) Provide readily accessible, updated and accurate food processing and preservation information for Florida's citizens and consumers, and
- 3) Provide professional development opportunities in the subject areas for University of Florida Family and Consumer Science county Extension faculty, volunteers, policy makers, and stakeholders.

Program Area 3. Improving produce safety by training consumers, produce handlers, and farmers

Situation: 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. According to the Center for Disease Control and Prevention (CDC), at least 12% of foodborne outbreaks in the US in the 1990s have been linked to produce. The problem is prevalent enough that the FDA has developed and released an FDA Good Agricultural Practices (GAPs) document, *FDA's Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*. In June 2004, the FDA further committed to tackling the problem by releasing an action plan (*Produce Safety From Production to Consumption: A Proposed Action Plan to Minimize Foodborne Illness Associated with Fresh Produce Consumption*) intended to reduce illness related to produce. 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.

Program objectives:

- 1) Provide ready access to accurate produce safety information for consumers, produce handlers, operators and farmers;

2) Provide educational tools for operators of packinghouses, farmers and produce managers to help improve safe produce handling techniques; and

3) Provide professional development opportunities in the subject areas for University of Florida Family and Consumer Science county Extension faculty, volunteers, policy makers, and stakeholders who have vested interests in produce safety.