Mary G. Roseman, PhD, RD, LD, CHE
Curriculum Vitae

EMPLOYMENT RECORD

Current Academic Employment

University of Mississippi, School of Applied Sciences, Department of Nutrition & Hospitality Management

July 2010 – present	Associate Professor
August 2012 – present	Director, Hospitality Management Program
July 2010-August 2011	Department Chair

Previous Academic Employment

University of Kentucky, College of Agriculture, Department of Nutrition and Food Science, Lexington, KY

July 2007-June 2010	Associate Professor
August 2001-June 2007	Assistant Professor
January 2001-May 2001	Adjunct Professor

Oklahoma State University, Stillwater, OK

1987-1988	Teaching Associate and developed Department's AP4 Self Study for Commission on Accreditation for Dietetics Education, Department of Food, Nutrition and Institution Administration, College of Human Environmental Sciences

University of Central Oklahoma, Edmond, OK

1984-1987	Instructor and AP4 Program Director, Home Economics Department

Employment in Food Service Profession

Long John Silver's, Inc., Corporate Office, Lexington, KY

1997-2000	Senior Director of Brand Marketing
1996-1997	Director of New Product and Business Development Marketing
1993-1996	Director of Marketing
1991-1993	Director of Nutrition, Public Relations and Consumer Information
1988-1991	Director of Staffing and Employee Relations

University of Central Oklahoma, Edmond, OK

1978-1983	Assistant Director of Food Services

Employment as Consultant

2012	ITW Food Equipment Company (Hobart-Traulsen-Vulcan brands). Developed managerial tool concepts for company, followed by conducting and reporting focus group research of School Nutrition District Directors and Managers with recommendations on products and strategic next steps.
2009	Hancock Fabrics. Conducted consumer in-store and focus group qualitative research on brand strategy and store redesign of Hancock Fabrics stores. Reported findings and recommendation on the brand and store design to President and Chief Marketing Officer.
2005-2008	KFC and YUM Brands, Inc. Various product development and marketing projects. Also conducted training with YUM management on the qualitative research process for new products.
March-May 2005	Project Investigator and Director for Fresh Take (healthy menu test, 5 middle schools), Fayette County Public Schools & Lexington-Fayette County Health Department.
January-July 2001	A&W Corporate Office, Yorkshire Global, Inc. Projects on marketing, strategic management and new product development.
1989-1990	Developed and prepared University of Kentucky's Department of Nutrition and Food Science's AP4 Program Self Study for submission to American Dietetic Association.

ACADEMIC RECORD

Degrees Completed

1988	Doctor of Philosophy, Food Systems Management, Oklahoma State University, Stillwater, OK
1984	Master of Business Administration, University of Central Oklahoma, Edmond, OK
1978	Dietetic Internship, Oklahoma State University, Stillwater, OK
1977	Bachelor of Science, Food, Nutrition & Institutional Administration, Western Kentucky University, Bowling Green, KY

Specialty Professional Registrations/Certifications

Registered Dietitian, Commission on Dietetic Registration, #501264
Licensed Dietitian, Mississippi State Department of Health, #D1601
Certified Hospitality Educator, American Hotel & Lodging Educational Institute

TEACHING RECORD

Courses Taught at the University of Mississippi, Spring 2011 – present

Semester	Course	Credit Hours	No. Students
Graduate			
Fall 2012, 2011	NHM 625 – Research Design and Evaluation	3 hours	11, 11
Spring 2015, 2014, 2013, 2012	NHM 617 – Advance Foodservice Management	3 hours	17, 11, 14, 11
Undergraduate			
May Intercession 2015, 2014, 2013, 2012 Winter Session 2015, 2014, 2013, 2012	NHM 466 – Human Resource Development	3 hours	24, 14, 19, 14 34, 32, 29, 41
Fall 2015, Fall 2014	NHM 464 – Hospitality Marketing	3 hours	54, 40
Spring 2015, Spring 2014, Fall 2013, Fall 2012	NHM 441 – Hospitality Systems Management	3 hours	52, 37, 41, 33
Fall 2015, Fall 2014, Spring 2013, Spring 2012, Spring 2011, Fall 2011	NHM 214 – Introduction to Dietetics	3 hours	53, 41, 53, 39, 36, 23
May Intercession 2011	NHM 211 – Principles of Food Preparation	3 hours	13

Course Development and Modifications

Graduate

- NHM 617 – modified course in Spring 2012 and Spring 2015
- NHM 625 – major modification to course in Fall 2011 after going through School of Applied Sciences' and University's Curriculum & Policy Committee

Undergraduate

- NHM 214 – modified course in Spring 2011
- NHM 466 – developed a two week Winter and May session course
- NHM 441 – modified course in Fall 2012

Courses Taught at the University of Kentucky, Spring 2001 – May 2010 (NOTE: Sabbatical Fall 2009)

Semester	Course	Credit Hours	No. Students
Graduate			
Fall 2007, 2006, 2005, 2004	NFS 610 – Hospitality and Dietetics Marketing	3 hours	8, 4, 7, 5
Spring 2010, 2009 Spring 2008, 2007 Spring 2006, 2005 Spring 2004, 2003 Spring 2001	NFS 648 – Management of Hospitality and Dietetics Organizations	3 hours	9, 14, 9, 11, 7, 6, 3, 8, 3
Spring 2002	NFS 784 – Special Problems – Financial Managemer	3 hours	
Undergraduate			
Spring 2010, 2002	HMT 488 – Advanced Food Service Management	3 hours	8, 8

	(Strategic Management)		
Spring 2003	HMT 470 – Hospitality Tourism Law & Ethics	3 hours	20
Fall 2008, 2007 Fall 2006, 2005 Fall 2004, 2003 Fall 2002, 2001	NFS 346 – Human Resources for Food & Hospitality Industry	3 hours	60, 68, 66, 55, 42, 41, 24, 29
Fall 2008, 2007 Fall 2006, Fall 2005 Fall 2004, Fall 2003 Fall 2002, Fall 2001	HMT 320 – Hospitality & Tourism Marketing	3 hours	38, 47, 48, 28, 41, 28, 27, 16
Summer 2009 Summer 2008 Spring 2007	HMT 208 – Introduction to Food & Beverage (included lab)	3 hours – 100% 3 hours – 100% 3 hours – 65%	9 13 40
Summer 2007	HMT 120 –Introduction to Hospitality	3 hours	10

Course Development and Modifications

Graduate

- NFS 648 – developed course
- NFS 610 – developed course
- NFS 784 – developed course

Undergraduate

- NFS 346 – modified course
- HMT 320 – developed course
- HMT 488 – developed course
- HMT 470 – developed course

Courses Taught at the University of Central Oklahoma, Fall 1984 – May 1987

Undergraduate

- Introduction to Nutrition
- Basic Food Preparation and Laboratory
- Food Management and Meal Service
- Nutrition Through the Life Cycle
- Social and Cultural Aspects of Food – developed course
- Quantity Food Preparation and Laboratory
- Nutrition for Children

Dissertations, Theses, and Research Projects Directed

Doctoral Students' Committee Member

Stephanie Holcomb, Department of Sociology (Fall 04-Spring 2010 – left University of Kentucky before completed) – Explaining Variable Redemption Rates in the Farmers Market Nutrition Program: An Analysis of Six Kentucky Counties

Lisa Conley, Department of Sociology (Spring 09-Spring 2010 – left University of Kentucky before completed) – A Comparison of Canning Practices in Appalachia, Kentucky and a Region of England

Masters Students' Thesis Major Advisor and Committee Chair

Emily Irvin – Spring 2015-present: Exploration of Front of Package Food Product Labeling

Jordyn Thornton – Spring 2013-present: Relationship between Barriers to Functional Foods and Parents Feeding Functional Foods to Their Children

Peter Weiss – Spring 2013-present: Relationship between Parents Awareness of Functional Foods and Feeding Functional Foods to their Children

Olivia Deleon – July 2015: Demographics of Parents Who Feed Functional Foods to Their Children

Lauren Guy – April 2015: Relationship between Parents Nutritional Attitudes and Knowledge and Feeding Functional Foods to Their Children

Joe Higgins – February 2012: Consumer Attitudes and Behavior toward Restaurant Menu Labeling

Liz Marshall – May 2010: Overweight Status, Food Insecurity, and Diet Quality of Low-income Children

Akemi Sakamoto – February 2008: Regional Differences and Associations with Obesity-related Factors in Overweight and Obese U.S. Southern Elderly People

Laryessa England – June 2007: A Comparison of Nutrition Behaviors of Kentucky EFNEP and Food Stamp Participants

Jessica Niblock – January 2007: A Content Analysis of K-8th Grade School Nutrition Interventions: 2000-2006

W.K. (May) Yeung – December 2005: The Relationship of Weight Status and Dietary Practices in Middle School Students

Yi Zhang – Spring 2005: Examination of Ethnic Eating Behaviors Using TRA Model

Masters Students' Major Advisor and Chair of Directed Research Activities

Anne-Marie Gillon Wells – 2013-14: Developed and executed a series of Healthy Cooking Classes

Lauren Leavitt – Fall 2013: Quantitative Study of Dietetic Students/Interns Biases and Prejudices toward Individuals and Groups

Margaret Wright – 2013: Qualitative Study of Dietetic Students/Interns Biases and Prejudices toward Individuals and Groups

Margaret Wright – 2012: Developed and executed a series of Healthy Cooking Classes

Katy Patterson – 2006: The Effects of Record Keeping on Weight Loss in Overweight Adolescents

Christina Bowling – 2006: A Comparison of Quick Service Restaurants' Healthy and Regular Menu Items for Adult Females

Xiaoyan Yin – 2006: A Comparison of the U.S. and Central Kentucky Elderly Food Safety Perceptions and Behaviors

Masters Students' Committee Member of Research Activities

Saralauren Peacock – 2012-13: Directed Research

Sarah Small – Spring 2010: Thesis, Dietitian Use and Perception of Nutritional Assessment Tools for Older Adults

Jill Yeager (Interior Design Department) – Fall 2010: Thesis, Restaurant Design Utilizing Sustainability Concepts

Morgan Poor (Communication Department) – May 2007: Thesis, A Content Analysis of the Food Related Messages in Disney Television Programming.

Kim Hayek – May 2005: Research Project, The Application of Social Marketing to Effect Dietary Behavior Change: A Small-Scale Intervention in Paducah, Kentucky

Other Pertinent Teaching Activities

Undergraduate Research Advising

Kayla Allen – NFS 591, Spring 2008: Association of Weight with Alcohol, Cigarette, and Illicit Drug Use in Youth: An Analysis from the Youth Risk Surveillance System

Sarah Newton – NFS 591, Spring 2008: Perception of Weight in Adolescents Using Extreme Dieting Behaviors: An Analysis from the Youth Risk Behavior Surveillance

Undergraduate Academic Advising

University of Mississippi:

2012-present	As HM Program Director, advise Hospitality Management new transfers and potential majors
2014-15	54 students: 21 Nutrition and Dietetics; 33 Hospitality Management
	Offered and provided advising sessions to all student in my 4 courses, Fall 2014/Spring 2015
2013-14	58 students: 17 Nutrition and Dietetics; 41 Hospitality Management
2012-13	53 students: 13 Nutrition and Dietetics; 40 Hospitality Management
2011-12	50 students: 9 Nutrition and Dietetics; 41 Hospitality Management
	Also held advising sessions with students in NHM 214, Spring 2012
Fall 2010-11	3 Nutrition and Dietetics; 6 Hospitality Management
	As Department Chair, advised multiple students in both majors and potential majors as needed

University of Kentucky:

Spring 2010	60 Hospitality Management & Tourism
2008-09	72 Hospitality Management & Tourism
2007-08	61 Hospitality Management & Tourism
2006- 07	70 Hospitality Management &Tourism;
	7 Hospitality Management & Tourism in Freshman Advising and Retention (FAR) Program
2005-06	55 Hospitality Management & Tourism
2004-05	45 Hospitality Management & Tourism; 12 Hospitality Management & Tourism transfer students
2003-04	37 Hospitality Management & Tourism; 12 Hospitality Management & Tourism transfer students

	9 Hospitality Management & Tourism in Freshman Advising and Retention (FAR) Program
2002-03	32 Hospitality Management & Tourism; 7 Hospitality Management & Tourism transfer students
	3 Hospitality Management & Tourism in Freshman Advising and Retention (FAR) Program
2001-02	25 Hospitality Management & Tourism

Industry Advisory Board

2012-present	Chair, UM's Hospitality Management Program's Advisory Board
2010-present	Faculty Member, UM's Dietetics and Nutrition Advisory Board
2010-2012	Faculty Member, UM's Hospitality Management Advisory Board
2002-2010	Chair, UK's Hospitality Management & Tourism Program's Advisory Board

Advisor to Organizations

2002-09	Faculty Advisor, Hospitality Management & Tourism Club (HMA) – monthly meetings, local service projects, annual internship/career fair in Atlanta

RESEARCH AND SCHOLARLY ACTIVITIES _____

Peer-Reviewed Publications (Note: < denotes graduate student)

Roseman, M. G., Mathe-Soulek, K., & <Krawczyk, M. (publish in 2016 or 2017). The Effect of Psychological Empowerment Climate on Restaurant Food Safety, Product Quality and Financial Performance. Accepted by the *Journal of Human Resources in Hospitality & Tourism, 16*(1).

Mathe-Soulek, K., Aguirre, G. C., **Roseman, M. G.** & <Dallinger, I. (publish in 2016). A Case Study of Stone Lion Inn: Haunting in a Small Town. Accepted by the *Journal of Hospitality & Tourism Cases.*

Roseman, M. G., Adams, S, & <Wright, M. (2015). An Exploration of U.S. Nutrition and Dietetic Students and Interns Attitudes Regarding Biases Toward and Prejudices Against Individuals or Groups of Individuals. *International Journal of Nutrition and Dietetics, 3*(1), 1-22.

Soulek-Mathe, K., & **Roseman, M. G**. (2014). Consumer Perceptions of Nonnutritive Sweetened Coffee in the Quick Service Restaurant Industry. *Journal of Food Products Marketing, 21*(3), 293-305. (Published December 15, 2014 as DOI: 10.1080/10454446.2013.843489).

Soulek-Mathe, K., **Roseman, M. G**., & Scott-Halsell, S. (2014). Does the Gender of Quick Service Franchisees and Corporate Supervisors and Managers Affect Restaurant Appearance and Food Safety Performance? *Journal of Foodservice Business Research, 17*(5), 472-482. (Published November 17, 2014 as DOI: 10.1080/15378020.2014.967568).

Guchait, P., Kim, M. G., & **Roseman, M. G**. (2014). Error Management at Multiple Organizational Levels: Impact on Customer Self-Esteem and Delight. *Journal of Foodservice Business Research. 17*(5), 450-471. (Published November 17, 2014 as DOI: 10.1080/15378020.2014.967565).

Roseman, M. G., <Poor, M., & Stephenson, T. J. (2014). A Content Analysis of Food References in Television Programming Specifically Targeting Viewing Audiences Aged 11 to 14 Years. *Journal of Nutrition Education and Behavior, 46*(1), 20-25. (Published November 7, 2013 as DOI: 10.1016/j.jneb.2013.09.003).

Roseman, M.G., Soulek-Mathe, K., & <Higgins, J.A. (2013). Relationships Among Grocery Nutrition Label Users and Consumers' Attitudes and Behavior toward Restaurant Menu Labeling. *Appetite*, *71*, 274-278. (Published September 5, 2013 as doi: 10.1016/j.appet.2013.08.019)

Soulek-Mathe, K., Scott-Halsell, S., & **Roseman, M. G**. (2013). The Role of Customer Orientation in the Relationship between Supervisor Communications and Customer Satisfaction. *Journal of Hospitality Tourism and Research, volume,* 1-12. *(*Published July 15, 2013 as doi:10.1177/1096348013496278)

Roseman, M. G., Kim, Y. H., & <Zhang, Y. (2013). A Study of Consumers' Intention to Purchase Ethnic Food When Eating in Restaurants. *Journal of Foodservice Business Research, 16(*3), 298-312. (Published July 25, 2013 as DOI: 10.1080/15378020.2013.810529.

Roseman, M. G., Riddell, M. R., & <Haynes-Niblock, J. (2011). A Content Analysis of Kindergarten-12th Grade School-based Nutrition Interventions: Utilization of Past Learnings. *Journal of Nutrition Education and Behavior, 23*(1), 2-18. **Featured front cover article**.

Nickelson, J, **Roseman, M. G**., & Forthofer, M. S. (2010). Associations between Parental Limits, School Vending Machine Purchases, and Soft Drink Consumption among Kentucky Middle School Students. *Journal of Nutrition Education and Behavior, 42*(2), 115-122.

Roseman, M. G., <Yeung, W. K. M., & Nickelson, J. (2007). Examination of Weight Status and Dietary Behaviors of Middle School Students in Kentucky. *Journal of the American Dietetic Association, 107*(7), 1139-1145.

Roseman, M. G. (2007). Food Safety Perceptions and Behaviors of Congregate and Home-Delivered Meal Participants. *Journal of Environmental Health, 70*(2), 13-21. **Featured front cover article.**

Roseman, M. G., & <Niblock, J. (2006). A Culinary Approach to Healthy Menu Items: Middle School Students Opinion of School Lunch and Lunch Decision Factors. *Journal of Culinary Science and Technology, 5*(1), 75-90.

Roseman, M. G., & Kurzynske, J. (2006). Food Safety Perceptions and Behaviors of Kentucky Consumers. *Journal of Food Safety Protection, 69*(6), 1412-1421.

Roseman, M. G. (2006). Changing Times: Consumers Choice of Ethnic Foods when Eating at Restaurants. *Journal of Hospitality & Leisure Marketing, 14*(4), 5-32.

Roseman, M. G., Kurzynske, J., & Tietyen, J. (2005). Consumer Confidence Regarding the Safety of the U.S. Food Supply. *International Journal of Hospitality and Tourism Administration, 6*(4), 71-90.

Roseman, M. G., & DiPietro, R. (2005). An Exploratory Study of Quick Service Restaurants Changing Menus. *Journal of Nutrition in Recipe and Menu Development, 3*(3/4), 103-120.

Roseman, M. G. (2005). Consumer Opinion on Smoking Bans and Predicted Impact on Restaurant Frequency. *International Journal of Hospitality and Tourism Administration, 6(*4), 49-60.

DiPietro, R., **Roseman, M. G.,** & Ashley, R. (2004). A Study of Consumers' Response To Quick Service Restaurants' Healthy Menu Items: Attitudes vs. Behaviors. *Journal of Foodservice Business Research, 7*(4), 59-74.

Brown, D. O., **Roseman, M.G.,** & Ham, S. (2003). Perceptions of a Proposed Land-based Casino Gaming Legislation by Religious Affiliation: The Case of Kentucky Residents. *UNLV Gaming Research and Review Journal, 7,* 49-58.

Books/Book Chapters/Report Publications

Roseman, M. G., & Wilson, K.T. (2015). Hospitality Management Learning Modules: Introduction to School Nutrition in the K-12 Segment. Pearson Education. In Press.

Roseman, M. G. (2013, July 15). In Nutrition Education in the K-12 Curriculum: The Role of National Standards - Workshop Summary (pgs. 19-25 of 112 pages). By Steve Olson and Sheila Moats, Rapporteurs; Food and Nutrition Board; Institute of Medicine of the National Academies. Available at http://www.iom.edu/Reports/2013/Nutrition-Education-in-the-K-12-Curriculum.aspx

Manuscripts in Progress:

Roseman, M. G., Chang, Y., Joung, H., <Guy, L., and <DeLeon, O. Demographic Characteristics, Nutrition Knowledge, and Health Status of Parents Using Functional Foods to Feed Their Children. Tentatively plan to submit to *Journal of Nutrition Education and Behavior*.

Refereed Published Abstracts

DeLeon, O., Chang, Y. & **Roseman, M. G.** (2015). Relationship between Income and Parents Including Functional Foods in Their Children's Diet. Journal of the Academy of Nutrition and Dietetics. Supplement. 115(9), A89.

Roseman, M. G., Patrick, J. & Valliant, M. W. (2011). Utilizing Employee Feedback in the Developing of a Corporate Wellness Initiative Results in a Customized Program. Journal of the American Dietetic Association. Supplement. 111(9), A86.

Valliant, M. W., **Roseman, M. G**., Patrick, J., & Wenzel, R. K. (2011). Worksite Wellness Screenings Identify Employees with Metabolic Syndrome Risk Factors. Journal of the American Dietetic Association. Supplement. 111(9), A81.

Patrick, J., Valliant, M. W. & **Roseman, M. G.** (2011). Utilizing a Health Assessment Survey in Developing a Worksite Wellness Program. Journal of the American Dietetic Association. Supplement. 111(9), A87.

Northrop, J., & **Roseman, M. G.** (2010). Differences Found in Food Safety Behaviors between Male and Female Adults. Journal of the American Dietetic Association. Supplement. 110(9), A69.

Roseman, M. G., & Marshall-Combs, E. (2009). Associations Found between Children in Households Using Food Stamps and Weight Status. Journal of the American Dietetic Association. Supplement. 109(9), A40.

Deakyne, A., & **Roseman, M. G.** (2009). The Association between Diet and Exercise Behaviors in Diabetes and Non-Diabetes Diagnosed Adolescents: Results from the NHANES 2003-2004 & 2005-2006. Journal of the American Dietetic Association. Supplement. 109(9), A103.

Northrop, J., **Roseman, M. G.**, & Kurzynske, J. (2009). Do Food Safety Behaviors Differ Among Married and Non-Married Individuals? Journal of the American Dietetic Association. Supplement. 109(9), A65.

Poor, M., & **Roseman, M. G.** (2008). A Comparison of Tween Television Programming to the 2005 USDA MyPyramid and the Ratio of Recommended to Restricted Food Components. Journal of the American Dietetic Association. Supplement. 108(9), A117.

Sakamoto, A., & **Roseman, M. G.** (2008). An Examination of Obesity-Related Factors in Elderly People: The South Compared to the Other Three United States Regions. Journal of the American Dietetic Association. Supplement. 108(9), A119.

Roseman, M. G., & Deakyne, A. (2008). A Comparison of Diabetic and Pre-Diabetic Diagnoses and Diet and Exercise Behaviors in Adolescents: Results from the NHANES 2005-2006. Journal of the American Dietetic Association. Supplement. 108(9), A116.

Nickelson, J., **Roseman, M. G**., & Forthofer, M. S. (2008). An Examination of Parental Limits, Soft Drink Consumption, and School Vending Machine Purchases among Kentucky Middle School Students. Journal of the American Dietetic Association. Supplement. 108(9), A79.

Roseman, M. G., & Sakamoto, A. (2007). An Examination of Obesity and Obesity-Related Risk Factors in Southern United States Elderly. Journal of the American Dietetic Association. Supplement. 107(8), A27.

Roseman, M. G., & England, L. D. (2007). The Effect of Intervention on EFNEP Participants' Nutrition and Meal Planning Behaviors. Journal of the American Dietetic Association. Supplement. 107(8), A92.

Kurzynske, J., & **Roseman, M.** (2006). The Effectiveness of Extension Communication on Improving Kentucky Consumers' Food Safety Attitudes and Behaviors. Journal of the American Dietetic Association. Supplement. 106(8), A73.

Roseman, M. G., &. Hayek, K. (2005). Determining the Success o f Food Safety Education to Elderly Participating in Congregate and Home-delivered Meal Programs. Journal of the American Dietetic Association. Supplement (Original Contributions). 105(8), A13.

Roseman, M. G., Zhang, Y., & Yin, X. Y. (2005). Foodborne Illness: Perceptions and Behaviors of Kentucky vs. US Consumers. The Journal of the American Dietetic Association. Supplement (Original Contributions). 105(8), A13.

Patterson, M. K., **Roseman, M. G**., & Majors, A. (2005). The Effects of Record Keeping on Weight Loss in Overweight Adolescents. The Journal of the American Dietetic Association. Supplement. 105(8), A30.

Refereed Published Proceeding with Presentation

Roseman, M. G., Mathe, K., & Higgins, J. A. (July 27, 2013). Relationships Among Consumer Usage of Grocery Product Labels and Restaurant Nutrition Labeling Attitudes and Menu Selection Behaviors. International Council on Hotel, Restaurant and Institutional Education Conference, St. Louis, MO.

Roseman, M. G., Mathe, K., & Scott-Halsell, S. (February 22, 2013). A Study of Gender's Affect on Restaurant Appearance and Food Safety Scores. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference, Atlanta, GA.

Guchait, P., Kim, M. G., & **Roseman, M. G.** (August 4, 2012). Error Management at Multiple Organizational Levels: Impact on Customer Self-Esteem and Delight. 2012 International CHRIE Conference. Providence, RI.

Higgins, J. A. & **Roseman, M. G.** (January 7, 2012). Restaurant Nutrition Labeling: What Factors Affect Consumers' Purchasing Behavior? 17th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Auburn University, Auburn, AL.

Roseman, M. G. & Higgins, J. A. (October 14, 2011). The Impact of Restaurant Nutrition Labeling Providing Calorie Information on Consumer Behavior. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference, Tuskegee, AL. 15(2). 40-45.

Roseman, M. G., Kim, Y. H., & Zang, Y. (February 25, 2011). Exploring Restaurant Consumers' Intention to Purchase Ethnic Foods. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference, Atlanta, GA. 15(1), 31-35.

Higgins, J. A., & **Roseman, M. G.** (February 19, 2010). Proposed Study to Determine Consumers' Opinion of Restaurant Nutrition Labeling. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference, Atlanta, GA. 13(2), 15-19.

Deale, C. S., & **Roseman, M. G.** (February 20, 2009). Student's Attitudes toward Sustainability Before and After Participation in a Project: An Application of the SUS-TAS Scale. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference, Atlanta, GA.

Deale, C. S., & **Roseman, M. G.** (August 1, 2008). An Investigation of College Students' Self Reported Food Safety. Knowledge and Skill Ratings and Actual Food Safety Behaviors and Knowledge. 2008 International CHRIE Conference. Atlanta, GA. 413-421.

Roseman, M. G., & Deale, C. S. (February 22, 2008). An Analysis of College Students' Ratings of Their Food Safety Knowledge and Skills: Do Background Variables Make a Difference? Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. 12(1), 26-30.

Deale, C. S., & **Roseman, M. G.** (February 22, 2008). Hospitality and Tourism Students' Attitudes Toward Sustainable Tourism. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. 12(1), 1-7.

Roseman, M. G., & Bastin, S. (March 3, 2006). Cafeteria Menu Change and Nutrition Education to Encourage Increase Fruit and Vegetable Consumption of 4th-6th Graders. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. Atlanta, GA. 10(1), 45-48.

Yeung, W. K. M., & **Roseman, M. G.** (January 7, 2006). The Relationship of Weight Status and Dietary Practices in Middle School Students. Eleventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Seattle, WA. XI, 89-98.

Niblock, J. R., & **Roseman, M. G.** (January 7, 2006). Fresh Take: A Middle School Foodservice Program Aimed at Increasing Students' Fruit and Vegetable Consumption. Eleventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Seattle, WA. XI, 119-123.

Yin, X., & **Roseman, M. G.** (January 7, 2006). Food safety perception and behavior among elderly: A comparison of the U.S. and Kentucky. Eleventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Seattle, WA. XI, 112-118.

Roseman, M. G., & Caziani, B. (Oct 14, 2005). A Stakeholder Approach to the Development of Ethnic Menu Items. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference. Auburn, AL. 9(1), 13-16.

Roseman, M. G. (October 14, 2005). Ethnic Menu Items: A Strategic Opportunity to Excite Restaurants' Healthy Menu Category. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference. Auburn, AL. 9(1), 17-19.

Roseman, M. G. (July 28, 2005). Consumers Likely to Choose Ethnic Foods When Eating Out: Targeting the Right Customer. 2005 International Council of Hotel, Restaurant, and Institutional Educators Annual Conference. Las Vegas, NV., 335-341.

Roseman, M. G., & Deale, C. (March 4, 2005). Ethnic Foods: A Marketing Tool for Attracting Certain Consumers. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. Atlanta, GA. 8(2), 20-22.

Roseman, M. G. (March 4, 2005). Consumers Perceptions and Behavior Regarding Food Safety Issues. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. Atlanta, GA. 8(2), 34-37.

Deale, C. S., & **Roseman, M. G.** (March 4, 2005). Students and Their Stereotypes: What Are Hospitality Students Thinking? Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. Atlanta, GA. 8(2), 50-52.

Zhang, Y., & **Roseman, M.** (January 6, 2005). Consumers' Likelihood to Purchase Ethnic Food when Eating Out: Factors Influencing Their Decision-Making. Tenth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Myrtle Beach, SC. X, 1110-1119.

Roseman, M. G., & DiPietro, R. (October 22, 2004). Quick Service Restaurants: Changing Menus for Changing Times. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference. Lexington, KY. 8(2), 1-4.

Roseman, M. G., & DiPietro, R. (October 22, 2004). Content Analysis of Consumers' Attitudes toward Healthy Eating. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference. Lexington, KY. 8(2), 69-72.

Roseman, M. G., & DiPietro, R. (February 13, 2004). A Study of Consumers' Response to Fast Food Restaurants' Healthy Menu Items. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. Atlanta, GA. 7(2), 74-77.

Zhang, Y., & **Roseman, M. G.** (January 7, 2004). The Opinion of Kentucky Consumers on Smoking Policies in Restaurants. Ninth Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, University of Houston, Houston, TX. IX, 919-929.

Roseman, M. G. (November 14, 2003). A Profile of Kentucky Residents Opinions Toward Legalized Casino Gaming Legislation. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference. Wilmington, NC. 7(1), 111-114.

Roseman, M. G. (February 21, 2003). Ethnic Eating Behaviors of Restaurant Patrons in the Commonwealth of KY. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference. Atlanta, GA. 6(2), 1-4.

Roseman, M. G. (February 5-8, 2003). Predicting Impact on Behavior of Patronage if Restaurants Are Smoke Free. The Council for Australian University Tourism and Hospitality Education 2003 Annual Conference, Coffs Harbour, Australia. (Unable to attend, conf proceedings only)

Roseman, M. G. (November 1, 2002). Consumer Opinion on Smoke-Free Restaurants in the Commonwealth of Kentucky. Southeast Council on Hotel, Restaurant and Institutional Education Fall Conference. Myrtle Beach, SC. 6(1), 30-32.

Roseman, M. G., & Brown, D. (February 22, 2002). Perceptions of Proposed Land-Based Casino Gaming Legislation by Religious Affiliation: The Case of Kentucky. Southeast Council on Hotel, Restaurant and Institutional Education Spring Conference Atlanta, GA.

Refereed Published Proceeding with Poster Presentation

Roseman, M. G. (July 27, 2006) A Multi-Year Comparison of U.S. and KY Seniors' Perceptions Regarding Food Safety. 2006 International Council of Hotel, Restaurant, and Institutional Educators Annual Conference. Washington, DC.

Bowling, C., & **Roseman, M.** (January 7, 2006). An Evaluation of Quick Service Restaurants Healthy Menu Items. Eleventh Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Seattle, WA. XI, 31-37.

Patterson, K., & **Roseman, M. G.** (October 23, 2005). The Effects of Record Keeping on Weight Loss in Overweight Adolescents. 2005 American Dietetic Association Food and Nutrition Conference & Expo. St. Louis, MO.

DiPietro, R., & **Roseman, M. G.** (July 28, 2005). An Exploration of Restaurants' Healthy Menu Offerings: How Restaurants Are Responding. 2005 International Council of Hotel, Restaurant, and Institutional Educators Annual Conference. Las Vegas, NV.

Refereed Papers and Abstracts Presented

DeLeon, O., Chang, Y. & **Roseman, M. G.** (Presenting October 6, 2015). Relationship between Income and Parents Including Functional Foods in Their Children's Diet. 2015 Academy of Nutrition and Dietetics Food and Nutrition Conference & Expo. Nashville, TN.

Roseman, M. G., & Adams, S. (October 22, 2013). Millennial RDs Embracing Diversity in Professional Practice. Academy of Nutrition and Dietetics. 2013 Academy of Nutrition and Dietetics Food and Nutrition Conference & Expo. Houston, TX.

Roseman, M. G., & Deale, C. S. (July 27, 2013). Getting the Most from Your Research: Improving the Use of Methodological Triangulation in Hospitality Research. 2013 International Council on Hotel, Restaurant and Institutional Education Conference. St. Louis, MO.

Mathe, K., **Roseman, M. G**, & Scott-Halsell, S. (October 19, 2012). Friendliness in the restaurant industry: Does management gender matter? Mustang International Academic Conference, Oklahoma City, OK.

Roseman, M. G., & Wilson, K. T. (October 9, 2012). Participation in the White House Initiative "Chefs Move to School" Program. Academy of Nutrition and Dietetics. 2012 Academy of Nutrition and Dietetics Food and Nutrition Conference & Expo. Philadelphia, PA.

Roseman, M. G., & Adams, S. (October 8, 2012). Millennial Dietitians and Students: Breaking Through Stereotypes. Academy of Nutrition and Dietetics. 2012 Academy of Nutrition and Dietetics Food and Nutrition Conference & Expo. Philadelphia, PA.

Deale, C. S., & **Roseman, M. G.** (July 31, 2009). Going Beyond "Green" in Sustainability Concepts and Practices: How Can Hospitality & Tourism Educators Integrate Environmental, Economic, and Social Sustainability into the Curriculum? 2009 International Council on Hotel, Restaurant and Institutional Education Conference. San Francisco, CA.

Deale, C. S., & **Roseman, M. G.** (July 31, 2008). Sustainable Hospitality and Tourism with a Focus on Food: How Can Hospitality & Tourism Educators Become Involved in Sustainability Activities and Incorporate Sustainability into Curriculum? 2008 International Council on Hotel, Restaurant and Institutional Education Conference. Atlanta, GA.

Roseman, M. G., & Kurzynske, J. (August 16, 2006). The Health Belief Model as a Framework for Analyzing Food Safety. International Association of Food Protectors Conference. Calgary, Canada.

Roseman, M. G., & Hayek, K. (October 23, 2005). Foodborne Illness: Perceptions and Behaviors of Kentucky vs. U.S. Consumers. 2005 American Dietetic Association Food and Nutrition Conference & Expo. St. Louis, MO.

Roseman, M. G., Zhang, Y., & Yin, X. (October 23, 2005). Determining the Success of Food Safety Education to Elderly Participating in Congregate and Home-Delivered Meal Programs. 2005 American Dietetic Association Food and Nutrition Conference & Expo. St. Louis, MO.

Roseman, M. G., & Wesley, M. M. (June 25, 2005). Creating a Healthier Mosaic: Quick Service Restaurant Strategies That Encourage Consumers to Make Healthier Choices. American Association of Family & Consumer Sciences 96th Annual Conference. Minneapolis, MN.

Roseman, M. G. (May 30, 2004). Addressing the Nutritional Needs and Food Safety of the Elderly through the Meals on Wheels Program. 2004 International Congress of Dietetics, Chicago, IL.

Roseman, M. G. (1989). Assessment of the Leadership Behavior of Home Economics Chief Administrators with Special Attention to Job-Related Stress. American Home Economics Association Annual Meeting.

Refereed Posters Presented

DeLeon, O., Chang, Y., & **Roseman, M. G.** (October 2015). Relationship between Income and Parents Including Functional Foods in Their Children's Diet. Academy of Nutrition and Dietetics. 2015 Academy of Nutrition and Dietetics Food and Nutrition Conference & Expo. Nashville, TN.

Roseman, M. G., Patrick, J., & Valliant, M. W. (Sept 2011). Utilizing Employee Feedback in the Developing of a Corporate Wellness Initiative Results in a Customized Program. 2011 American Dietetic Association Food and Nutrition Conference & Expo. San Diego, CA.

Valliant, M. W., **Roseman, M. G.**, Patrick, J., & Wenzel, R. K. (Sept 2011). Worksite Wellness Screenings Identify Employees with Metabolic Syndrome Risk Factors. 2011 American Dietetic Association Food and Nutrition Conference & Expo. San Diego, CA.

Patrick, J., Valliant, M. W., & **Roseman, M. G.** (Sept 2011). Utilizing a Health Assessment Survey in Developing a Worksite Wellness Program. 2011 American Dietetic Association Food and Nutrition Conference & Expo. San Diego, CA.

Marshall-Combs, E., **Roseman, M. G.** & Garner, B. (Nov 2010). The Influence of Food Assistance Programs on Weight Status and Perceived Diet Quality. 2010 Global Obesity Summit. Jackson MS.

Roseman, M. G., Marshall-Combs, E., & Garner, B. (Nov 2010). The Effects of Food Insecurity on Weight Status and Perceived Diet Quality in Children. 2010 Global Obesity Summit. Jackson MS.

Northrop, J., & **Roseman, M. G.** (2010). Differences Found in Food Safety Behaviors between Male and Female Adults. 2010 American Dietetic Association Food and Nutrition Conference & Expo. Boston, MA.

Roseman, M. G., & Marshall-Combs, E. (2009). Associations Found between Children in Households Using Food Stamps and Weight Status. 2009 American Dietetic Association Food and Nutrition Conference & Expo. Denver, CO.

Deakyne, A., & **Roseman, M. G.** (2009). The Association between Diet and Exercise Behaviors in Diabetes and Non-Diabetes Diagnosed Adolescents: Results from the NHANES 2003-2004 & 2005-2006. 2009 American Dietetic Association Food and Nutrition Conference & Expo. Denver, CO.

Northrop, J., & **Roseman, M. G.** (2009). Do Food Safety Behaviors Differ Among Married and Non-Married Individuals? 2009 American Dietetic Association Food and Nutrition Conference & Expo. Denver, CO.

Poor, M., & **Roseman, M. G.** (2008). A Comparison of Tween Television Programming to the 2005 USDA MyPyramid and the Ratio of Recommended to Restricted Food Components. 2008 American Dietetic Association Food and Nutrition Conference & Expo. Chicago, IL.

Sakamoto, A., & **Roseman, M. G.** (2008). An Examination of Obesity-Related Factors in Elderly People: The South Compared to the Other Three United States Regions. 2008 American Dietetic Association Food and Nutrition Conference & Expo. Chicago, IL.

Roseman, M. G., & Deakyne, A. (2008). A Comparison of Diabetic and Pre-Diabetic Diagnoses and Diet and Exercise Behaviors in Adolescents: Results from the NHANES 2005-2006. 2008 American Dietetic Association Food and Nutrition Conference & Expo. Chicago, IL.

Nickelson, J., **Roseman, M. G.**, & Forthofer, M. S. (2008). Parental Limits, School Vending Machine Purchases, and Soft Drink Consumption among Kentucky Middle School Students. 2008 American Dietetic Association Food and Nutrition Conference & Expo. Chicago, IL.

Roseman, M. G., & Sakamoto, A. (Sept-Oct 2007). An Examination of Obesity and Obesity Related Risk Factors in Southern United States Elderly. 2007 American Dietetic Association Food and Nutrition Conference & Expo. Philadelphia, PA.

Roseman, M. G., & England, L. (Sept-Oct 2007). The Effect of Intervention on EFNEP Participants' Nutrition and Meal Planning Behaviors. 2007 American Dietetic Association Food and Nutrition Conference & Expo. Philadelphia, PA.

Kurzynske, J., & **Roseman, M.G.** (September 19, 2006). The Effectiveness of Extension Communication on Improving Kentucky Consumers' Food Safety Attitudes and Behaviors. 2006 American Dietetic Association Food and Nutrition Conference & Expo. Honolulu, Hawaii.

Patterson, K., & **Roseman, M. G.** (October 23, 2005). The Effects of Record Keeping on Weight Loss in Overweight Adolescents. 2005 American Dietetic Association Food and Nutrition Conference & Expo. St. Louis, MO.

Invited Speaker Presentations

July 29, 2015	Presenter at the International Council on Hotel, Restaurant and Institutional Educators Teaching Academy on Sustainability. *Integrating Sustainability into Hospitality Management Curricula.*
May 19, 2015	Presenter for Nutrition and Dietetics Educators & Preceptors of the Academy of Nutrition and Dietetics. Webinar on Service Learning: Getting the Most from It!

July 30, 2014	Presenter at the International Council on Hotel, Restaurant and Institutional Educators Teaching Academy on Service Learning. *The Effects of Service Learning.*
September 22, 2014	Presenter at 2014 SEC Symposium, Prevention of Obesity: Overcoming a 21st Century Public Health Challenge, Atlanta, GA. *How Nutritious is Food in TV Programs Targeting Teens?*
March 10, 2014	One of 10 featured researchers to present in the 2014 Journal of Nutrition Education and Behavior Journal Club webinar series. Focus of series: *Labels, Marketing, and Media.* Asked to present paper*, A Content Analysis of Food References in Television Programming Specifically Targeting Viewing Audiences Aged 11-14 Years*
November 6, 2013	Presenter for Society for Public Health Education. Webinar on Current Research and Collaborative Activities in School Nutrition
March 11, 2013	Presenter at the Institute of Medicine Workshop on National Nutrition Education Curriculum Standards, Washington, DC. *Findings from the Literature: School-based Nutrition Interventions*
February 1-2, 2012	Trainer for Pilot Training Program on Connect Chefs to Schools. National Food Service Management Institute, Oxford, Mississippi
October 29, 2011	Key Note Speaker for Florida School Nutrition Association Region I Conference, Marianna, Florida. *Leadership Throughout the Kitchen*
October-Nov 2009	Guest Lecturer and presented seminars on various topics. National Graduate School of Biology Applied to Nutrition and Food, University of Agrosup-Dijon, Dijon, France
August 8, 2007	Key Note Speaker for Kentucky Tourism Council Summer Conference, Dale Hollow State Park. *When Customer Service Doesn't Deliver on Your Marketing Message*
May 8, 2006	Presenter at Lexington Tweens Nutrition and Fitness Coalition, Lexington, KY. *Fresh Take: A Middle School Healthy Menu Pilot Test*
September 8, 2005	Presenter at the Kentucky Aging Network Fall Conference. Sponsored by Kentucky Division of Aging Services, Health and Family Services Cabinet, Frankfort, Kentucky. *SNIPS: Food Safety Education for Congregate and Home-Delivered Meal Recipients* (included Jessica Niblock)
August 9, 2005	Presenter to Fayette County School Health and Physical Education Teachers. Sponsored by Lexington Tweens Nutrition and Fitness Coalition, Lexington, Kentucky. *Resources for Creating a Healthy Menu Environment in Middle Schools*
April 22, 2005	Presenter at the Kentucky Dietetic Association Annual Conference, Louisville, KY. *Planning for the Future: Planning for KDA*
April 20, 2005	Co-presenter of workshop with Rich Patterson and Myrna Wesley at the Kentucky Dietetic Association Annual Conference, Louisville, KY. *Fierce Leadership: How Outstanding Leaders Make Themselves Understood*
October 14, 2003	Presenter at the Bluegrass District Dietetic Association Meeting, Lexington, KY. *The Relation of the Elderly Nutrition Program and SNIPS*

April 17, 2003	Presenter at the Kentucky Dietetic Association Annual Meeting, Lexington, KY. *Current Issues for Dietetic Professionals*
March 31, 2003	Network with the Leaders, Women's Foodservice Forum's Annual Leadership Development Conference, Dallas, TX
July 26, 2002	Presenter at the Department of Nutrition & Food Science, Community Based Training & Advisory Board Meeting, University of Kentucky. *Leadership: A Critical Competency for Success*
February 16, 2002	Presenter at the College of HES 2002 Leadership Conference, University of Kentucky. *Anchor the Right Job for You*
October 26, 2001	Presenter at the Children and Families 2001 Conference, University of Kentucky. *Restaurant Behavior Trends of 21st Century Families*

GRANTS

Grants Approved

Connect Chefs to Schools Training Program. National Food Service Management Institute (NFSMI). USDA Grant No. 300150681A, Project No. 253. Supported the White House Initiative, Chefs Move to Schools. September 2011-November 2012. Mary Roseman, Program Director; Katie Wilson, PI.

Developed training materials, participated as co-trainer in initial pilot (January 2012), revamped training materials based on feedback from pilot training, presented program at Academy of Nutrition and Dietetics annual conference, evaluated and reported on first field training program (November 2012) in Seattle, WA.

Marketing Potential of Fresh Food Products to Hispanic Consumers: Exploring a New Market Opportunity. Kentucky Department of Agriculture. 2008-09. UK PIs: Scarlett Wesley, Mary Roseman, Terry Hutchens, and Lee Meyer; KSU PIs: Siddartha Dasgupta and Ken Andries; External PI: Tess Caudill.

Member of team which did qualitative research on the development of marketing products to Hispanic consumers.

Food Safety Social Marketing Campaign Targeting University of Kentucky Undergraduate Students. 2006. USDA 2003-51110-01736 (Rutgers University). Mary Roseman, PI.

Developed and implemented program, conducted research on program, and presented research in conferences.

Grant Proposals Pending

Power Up Mississippi: Preventing Obesity with Education, Research, and United Partners. USDA & NIFA, Agriculture and Food Research Initiative (AFRI) – Childhood Obesity Prevention Challenge Area.

PI: Knight, K.; CoPIs: Bomba, A., Catchings, C., Gamble, A., Green, J., Herring, W., Monroe, A., Owens, S., Roseman, M., Stapp, A., Tidwell, D., Valliant, M.

Internal Grants Funded

Expanding Food Safety Education to Kentucky's Senior Population: Extension Program (2006-07). Funded through the College of Agriculture's Health Education through Extension Leadership (HEEL). Mary Roseman, PI, Project Team: Hazel Forsythe, Barbara Ashburn, et al.

Funding for graduate student research presentations at the American Dietetic Association Food and Nutrition Conference & Expo. (August-December 2005) Research Activity Award, College of Agriculture, Mary Roseman, PI.

Food safety for the elderly (January-May 2005) Research Activity Award, College of Agriculture, Mary Roseman, PI; Janet Kurzynske and Melissa Newman, Co-PI.

Addressing the food safety needs of rural elders through the congregate and home-delivered meal program (July 2004-05), Thomas P. Rogers Grant, University of Kentucky Program on Gerontology, Mary Roseman, PI.

Food safety for the elderly (July – December 2004) Research Activity Award, College of Agriculture, Mary Roseman, PI; Janet Kurzynske and Melissa Newman, Co-PI.

Understanding the role of ethnic foods when dining out in local food systems (January – May 2004) Research Activity Award, College of Agriculture, Mary Roseman, PI; Mark Swanson, Co-PI.

Addressing the nutritional needs of rural elders through the Meals on Wheels program (July 2003-04), Thomas P. Rogers Grant, University of Kentucky Program on Gerontology, Mary Roseman, PI and Hazel Forsythe Co-PI.

Mini grant award. (Spring 2003), University Research Committee. Funding for participating in the Winter 2003 Kentucky Survey through the Survey Research Center.

Grants Submitted/Unfunded

Development of an Academic Partnership with the National Association of Convenience Stores (NACS). Invited, competitive grant for 10 hospitality academic programs in the U.S. University of Mississippi was one of two final schools and a site visit was conducted by NACS. University of South Carolina was selected because they had a doctoral hospitality management program. PI, Mary Roseman; Co PIs: Hyunwoo, J., Ruetzler, T. M., & Taylor, J. J.

Economic Development Opportunities in Tallahatchie County, Mississippi. Charleston-Tallahatchie Due Diligence Committee. , 7/01/2013-6/30/2015.
University of Mississippi PI: Mary Roseman, Co-PIs: Joseph Holland & Suman Chandra; Mississippi State University PIs: James Barnes, Al Myles, Ken Hood, Dave Sites, and Jimbo Burkhalter.

The Influence of Community, State, and Federal Nutrition Intervention Programs on Food-insecure School-age Children's Access to Food. 2011.
Research Program on Childhood Hunger, USDA Food and Nutrition Service and University of Kentucky Center for Poverty Research. PIs: Mary Roseman and Yunhee Chang.

A Study of the Efficacy of Online Weight Loss-Oriented Social Network Websites. 2009. NIH Stimulus Grants. PIs: Mary Roseman, Joe Labianca and Martha Riddell.

Study of a Behavioral Economics Intervention on Healthy Menu Choices. 2008. USDA ERS Program. PIs: Mary Roseman, Kelly Webber, and Tim Wood.

Examining the Relationship between Overweight Status, Food Insecurity, and Diet Quality in Low-Income Children Receiving Food Stamps in the Rural South. 2008. RIDGE Program. PIs: Mary Roseman and Elizabeth Marshall (MS student).

Tween Obesity Prevention (TOP) Using School Based Interventions. 2006. National Institute of Health (NIH). Mary Roseman, PI.

Integrated Social Marketing Approach Promoting Healthy Food Choices in Middle Schools. 2005. CSREES-USDA NRI Competitive Grants Program. Mary Roseman, PI.

Determining and Implementing Best Practices Food Safety Education for Drivers of Home Delivered Meals to the Elderly. 2006. USDA-CSREES National Integrated Food Safety Initiative. Mary Roseman, PI.

Assessment of nutrition and food safety education programs for elders participating in congregate and home delivered meal programs. 2003. Department of Health and Human Services Administration on Aging, Mary Roseman, PI; Hazel Forsythe and Willa Thomas, Co-PIs.

PROFESSIONAL ACTIVITIES

Membership in Professional Organizations (Meetings Attended)

1978-present	Academy of Nutrition and Dietetics (formerly American Dietetic Association) Food, Nutrition Conference & Expo (2003, 2005, 2007, 2008, 2010, 2011, 2012, 2013, 015), Moderator 2012
2002-present	International Council on Hotel, Restaurant and Institutional Educators (ICHRIE) Annual Conference (2003, 2005, 2006, 2008, 2009, 2011, 2012, 2013, 2015); Moderator 2009, 2012, 2013
2002-present	Southeast Council on Hotel, Restaurant and Institutional Educators Conference (Spring 2002-2013 and Fall 2002-2005, 2011)
2004-present	Graduate Education and Graduate Student Research Conference in Hospitality and Tourism (attended with graduate students – 2004, 2005, 2006, 2012), Moderator 2012
2011-present	Foodservice Systems Management Education Council (attended bi-annual meeting March 2011), Research proposal was chosen by FSMEC to represent its submission to 2012 and 2013 FNCE educational session.
2011-present	Mississippi Dietetics Association, State Meeting (March 2011, March 2013)
2010	Global Obesity Summit, Jackson, MS (November 10-11, 2010)
1988-2010	Kentucky Dietetics Association, State Meeting (2003-2009)
2006-2008	International Association of Food Protectors Annual Conference (August 2006), Moderator
2005 & 1988	American Association of Family and Consumer Sciences Annual Conference (1988 and 2005), 2005 Member of Listening Team (gathered comments from members/conference participants on future direction of the organization)
1998-2004	Women's Foodservice Forum, National Meetings (Mar 1999-2003), Regional Meetings (2002-2004), Committee Meetings (bi-annual, 2002-2004)

Offices and Positions Held

National

2013-2015	Nominating Committee, Foodservice Systems Management Education Council (FSMEC)
2012-2014	Director of Networking, Southeast, Central and South American Federation of the International Council on Hotel, Restaurant, and Institution Educators
2003-2004	Vice Chair, Women's Foodservice Forum National Research Committee
1989-1991	National Vice Chair, Food Systems Management Professional Section, American Association of Family and Consumer Sciences

Regional

2004	Chair, Southeast Council on Hotel, Restaurant and Institutional Educators Conference: Developed, planned, & coordinated activities for hosting Fall SECHRIE conference held at the University of Kentucky

State

2004-2010	Chair, Strategic Planning, Kentucky Dietetics Association
2002-2003	Chair, By-Laws, Kentucky Dietetics Association
2001-2002	Chair, Public Relations/Media Representative, Kentucky Dietetics Association
1988-1989	Chair, Legislative Network, Oklahoma Dietetics Association
1986-1988	Chair, Division of Education, Oklahoma Dietetics Association
1987-1988	State Advisor, Oklahoma Home Economics Association Student Member Section
1986-1987	Advisor-Elect, Oklahoma Home Economics Association Student Member Section

Local

2003-2005	Chair and Project Coordinator of SNIPS (professional sub-group of the Bluegrass District Dietetic Association)
2001-2002	Past President, Bluegrass District Dietetics Association (BGDDA)
2000-2001	President, Bluegrass District Dietetics Association
1999-2001	President-Elect, Bluegrass District Dietetics Association
1993, '95, '97, '00	Chair or Co-Chair, Continuing education half day seminars for Bluegrass District Dietetics Association
1995	Chair, Annual Dinner Meeting, Bluegrass District Dietetics Association
1992-1993	Past President, Bluegrass District Dietetics Association (BGDDA)
1991-1992	President, Bluegrass District Dietetics Association
1990-1991	President-Elect, Bluegrass District Dietetics Association

SERVICE

Routine Service to the University of Mississippi

2012-2015	Elected Member, School of Applied Sciences Alternate Representative, Undergraduate Council

Routine Service to the School of Applied Sciences, University of Mississippi

2010-2011	Member, Curriculum and Policy Committee

Routine Service to the College of Agriculture, University of Kentucky

2009-2010	Elected Member, College of Agriculture Faculty Council
Spring 2007, 2008	Member, Awards Committee for School of HES
Fall 2001-2005	Member, Awards & Scholarship Committee for College ◆ Evaluated incoming freshmen and upperclassmen scholarships, 2002-2005 ◆ Presented scholarship awards, Evening of Excellence, Sept 2003 & 2004
Fall 2001-2004	Chair, Library Liaison for Department of Nutrition and Food Science

Routine Service to the Department of Nutrition and Hospitality Management, University of Mississippi

Fall 2015-present	Member, University Faculty Senate
Fall 2012-present	Director, Hospitality Management Program
Fall 2011-present	Member, NHM Department Promotion & Tenure Committee
Fall 2012-present	Chair, Hospitality Management Advisory Board
Fall 2012-present	Chair, Hospitality Management Core Faculty Group
Fall 2010-2012	Member, Hospitality Management Advisory Board
Fall 2010-present	Member, Dietetics and Nutrition Advisory Board
Fall 2010-present	Member, NHM Department Graduate Faculty
Fall 2010-present	Member, Hospitality Management Core Faculty Group
Fall 2010-present	Member, Dietetics and Nutrition Core Faculty Group
July 2010-Sept 2011	Chair of the Department

Routine Service to the Department of Nutrition and Food Science, University of Kentucky

2006-2007	Chair, Awards Committee, NFS Department
Fall 2001-2010	Member, Hospitality and Dietetics Graduate Faculty Committee
Fall 2001-2010	Member, NFS Didactic and Internship Programs Committee
2004-2006	Leader, Research Team
2004-2005	Invited Member, Undergraduate Curriculum Committee
2003-2004	Member, Policies and Procedures Committee

Non-routine Service to the University of Mississippi

Spring 2011, 2012	Judge, Community College Scholarship Day

Non-routine Service to the University of Kentucky

Spring 2009	Member, General Education Curriculum for Writing as part of development of UK's new General Education Requirements
April-July 2008 & July-December 2007	Member, Search Committee for UK's Executive Director of Dining Services (two different searches)

2004-2007	Board of Directors, UK Boone Center (elected position) – worked on the $6 million renovation of the Boone Center (University Club) leading to its reopening in Spring 2008. (Board reported directly to the President of the University of Kentucky, Dr. Todd)
2003-2004	Advisor to Consultant for reorganization of operations at the UK Boone Center (Consultant reported to the Boone Center Board and President Todd)
2003-2004	Member, Coldstream Joint-Use Facility Planning Committee for the Carnahan House (Special committee appointed by Provost Mike Nietzel)
Spr03/Fall02/Fall01	Emerging Leader Institute, Instructor for Project Management Mini-Course (2-day, 3-hour course per semester)

Non-routine Service to the School of Applied Sciences, University of Mississippi

2011-2012	Member, Statistics Interest Group
Fall 2011	Member, Strategic Planning Committee for the National Food Service Management Institute

Non-routine Service to the College of Agriculture, University of Kentucky

2005-2010 Equine Initiative

- Member of the Equine Initiative Executive Committee
- Member of Equine Education Curriculum committee resulting in a new program
- Developed the concept of Human Resources Working Group
- Created collaborative student volunteer program between World Equestrian Games organization and College of Agriculture for 2010 World Equestrian Games
- Ambassador for College of Agriculture Equine Initiative visiting with the planners of Alltech FEI World Equestrian Games 2014, Normandy, France during 2009 sabbatical

Spring 2005-2007	Reviewer, College of Agriculture Upperclassmen Scholarship Applications
2004-2005	Member, Ad Hoc College of Agriculture Scholarship Committee appointed by Associate Dean Dr. Mike Mullen
Fall 2003-2004	Member, College of Agriculture Merger Committee (merging of 2 Colleges, Agriculture and Human Environmental Sciences to 1 College)

- Chair, College of Agriculture Scholarship Committee (sub-committee of Merger)
- Member, College of Agriculture Website Committee (sub-committee of Merger)

Non-routine Service to the Department Nutrition and Hospitality Management, University of MS

2012-present	Chair and Founder, NHM Department's Symposium: Global Leadership Through Service. Speakers in Year 1: John Peters, Chief Operating Officer and Dan Collins, Chief Financial Officer, Wendy's Corporation; Year 2; Bucky Cook, Chief Executive Officer , Your Pie
2011-2012	Member, ACPHA (Accreditation Commission for Programs In Hospitality Administration) Accreditation Team for HM Program Site Visit Team. Awarded accreditation in 2012
Spring 2012	Member, Assistant Professor Search Committee – HM program
2010-2011	Member, ACPHA (HM Program Accreditation) Self Study Development Team
Fall 2011, 2012	Department Representative, Fall Visit Day

Non-routine Service to the Department of Nutrition and Food Science, University of Kentucky

Spring 2010	Member, Assistant Professor Search Committee – HMT program
Summer 2009	Member, Lecturer Search Committee – HMT program

Spring/Summer 2008	Member, Assistant Professor Search Committee – Dietetics program
Fall 2003	Chair, curriculum revisions and 4-year plan for BS in Hospitality Management & Tourism
Spring 2003	Chair, curriculum revisions for Graduate Program Committee
2003-2005	Member, HMT Accreditation Self Study Committee

Service to the Larger Society

University of Mississippi

Spring 2012- 2015	Judge, Mississippi Region VII Science Fair

University of Kentucky

March 6, 2004	Judge, Regional Dairy Science Association Student Conference hosted by COA Animal Science Department

Department Nutrition and Hospitality Management, University of Mississippi

Spring 2013	Developer and educator of 4 weeks of Healthy Cooking Classes for students, staff/faculty, and public through the NHM Department's University of Mississippi Nutrition Clinic

Service to One's Discipline

Contributions to Research Journals and Conferences

2003-2012	International Editorial Board Member, Gaming Research & Review Journal
2004-2010	Editorial Board Member, Journal of Culinary Science and Technology
2006-present	Reviewer, Journal of the Academy of Nutrition & Dietetics (formerly American Dietetic Association)
2006-present	Reviewer, Journal of Nutrition Education and Behavior
2008-present	Reviewer, American Journal of Public Health
2011-present	Reviewer, International Journal of Contemporary Hospitality Management
2013-present	Reviewer, Journal of Hospitality & Tourism Research
2013-present	Reviewer, Nutrients Journal
2013-present	Reviewer, American Journal of Preventive Medicine
2005-present	Reviewer, Southeast Council on Hotel, Restaurant and Institutional Education, Fall and Spring Conferences
2006, 2013	Reviewer, Graduate Education & Graduate Student Research Conference in Hospitality & Tourism
2010	Co-chair of Paper and Poster Peer Reviews, Foodservice Track, 2010 International Council on Hotel, Restaurant and Institutional Education Conference, Puerto Rico

2006-2009	Reviewer, International Council on Hotel, Restaurant and Institutional Education Annual Conference
2009	Reviewer of NIH Stimulus Grants
2004	Reviewer, Journal of Foodservice Business Research special edition

Other Service to One's Discipline

National

2012-2018	Program Reviewer of Dietetic Programs (peer reviewed appointment), Accreditation Council for Education in Nutrition and Dietetics (ACEND)
2013-2018	Program Reviewer of Hospitality Management Programs (peer reviewed appointment), Accreditation Commission for Programs In Hospitality Administration (ACPHA)
March 2015	Invited Member of Provost's Review of Academic Programs, Iowa State University – Department of Apparel, Events, and Hospitality Management (reviewed Hospitality program)
April 2014	Invited Member of Provost's Review of Academic Programs, University of Illinois Urbana-Champaign – Food Science and Human Nutrition (reviewed Hospitality UGrad, Dietetics UGrad, Master's & PhD programs)
2013-present	Task Force Member on Career Advancement for Educators, Nutrition and Dietetics Educators and Preceptors Practice Group of the Academy of Nutrition and Dietetics • Sponsored 2 national webinars thus far
2013-2015	Judge (peer nominated) of the American Business Awards of the International Business Awards
2012-2014	Mentor, Management in Food and Nutrition Systems Dietetics Practice Group of the Academy of Nutrition and Dietetic
2011-2013	Industry Committee Member, Foodservice Systems Management Education Council (FSMEC)
2002-2003	Committee Member, WFF National Research Committee
2001-2003	Committee Member, WFF National Marketing Committee
2001-2002	Committee Member, WFF Inclusion Committee

State

2012, March 22	Introduced speaker and moderated session at Mississippi Academy of Nutrition and Dietetics Annual State Meeting
2007-2008	Member, Website Development Committee, Kentucky Dietetics Association
2007-2008	Member, Marketing Committee, Kentucky Dietetics Association
1998-1999	Member Nominating Committee, Kentucky Dietetics Association

Local

2005-2009 Member, Lexington Tweens Nutrition and Fitness Coalition Board

HONORS AND AWARDS

Organization Memberships in Scholarly or Honorary Organizations

2009 Nominated and inducted, Omicron Delta Kappa National Leadership Honorary Society, Nu Circle

1976 Phi Upsilon Omicron Honorary Fraternity, Beta Delta Chapter

1976 Gamma Beta Phi Honorary Fraternity

Honors and Awards

2012 & 2013 Research proposal (2 years in a row) chosen by Foodservice Systems Management Education Council to represent its professional organization's submission to the educational session of the Academy of Nutrition and Dietetics Food and Nutrition Conference & Expo

2011 100 Year Honoree, Department of Family and Consumer Sciences, Western Kentucky University

2011 Featured front cover article with press release, Journal of Nutrition Education and Behavior, Jan-Feb 2011

2008 Outstanding Reviewer for International Council on Hotel, Restaurant and Institutional Educators (ICHRIE) Conference

2007 Centennial Future 100 Medallion Award, School of Human Environmental Sciences, College of Agriculture, University of Kentucky

2007 Featured front cover article, Journal of Environmental Health

2006 Outstanding Dietetics Educator, American Dietetic Association, Region V

2006 Outstanding Dietetic Educator, Kentucky Dietetic Association

2005 Best Conference Paper Award, 2005 International Council on Hotel, Restaurant and Institutional Educators Conference

2005 Nominated for Outstanding Teacher Award, College of Agric, School of Human Environmental Sciences

2004 Outstanding Dietitian of the Year, Kentucky Dietetic Association

2003 Special Contribution Award, Bluegrass District Dietetic Association

2003 Outstanding Advising Award, College of Human Environmental Sciences

1998 Distinguished Alumnus of the Year, Oklahoma State Univ, College of Human Environmental Science

1987 Oklahoma Dietetic Association's Outstanding Young Dietitian of the Year

1987 Oklahoma State University, College of Human Environmental Science, Skinner Fellowship

1987 American Dietetic Association, Hussman Corporate Scholarship

1977 Outstanding Senior Dietetics Student Award, Western Kentucky University,

1974 College Heights Foundation Scholarship, Western Kentucky University

1975 Home Economics Department Scholarship, Western Kentucky University

1974 Future Homemakers of America State Scholarship