

Kelly Jolleen Karr Getty, Ph.D.

Work Address

Food Science Institute
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EDUCATIONAL BACKGROUND

- Ph.D. 1999** Kansas State University, Food Science and Technology, Department of Animal Sciences and Industry. Dissertation Title: Control of *Escherichia coli* O157:H7 in 90 mm and 115 mm Lebanon-style bologna. Major Professor: Curtis L. Kastner.
- M.S. 1992** Pennsylvania State University, Food Science, Department of Food Science. Thesis Title: The Northeast Meat and Poultry Industry's Assessment of the Hazard Analysis and Critical Control Point (HACCP) System. Major Professor: Audrey N. Maretzki.
- B.S. 1988** Kansas State University, Food Science and Technology, Department of Animal Sciences and Industry.

PROFESSIONAL EXPERIENCE

- 07/11-Present** Associate Professor, Kansas State University, Department of Animal Sciences & Industry (80% teaching and 20% research)
Co-Director, Kansas Value Added Foods Lab (03/21 – Present) Manhattan, KS.
- Provide technical support for small processors on food safety and quality issues.
 - Advise (≈ 10) and serve on graduate committees (≈ 10 per year) for both on-campus and online M.S. and Ph.D. Food Science.
 - Advise ≈ 10 undergraduate Food Science and Industry students.
 - Teach Fundamentals of Food Processing (on-campus and Online) and Meat Industry Technology (Online course); team-teach Research and Development of Food Products (on-campus and Online), and teach Foundations of Food Science & Industry; guest lecture for Advanced HACCP.
 - Assist with undergraduate recruiting events.
 - Serve as a guest lecturer and facilitator for HACCP workshops.
- 6/05-6/11** Assistant Professor, Kansas State University, Department of Animal Sciences & Industry (50%) and Food Science Institute (FSI) (50%) equates to 80% teaching and 20% research, Manhattan, KS.
- Coordinated Food Science Institute activities. Duties include: writing and serving as a principal investigator (PI) for research and educational grants, development of promotional and recruitment material; and editing the FSI Newsletter.
 - Advised (10-15) and served on committees (≈ 10 per year) for both on-campus and online education M.S. and Ph.D. Food Science students.
 - Advised 8-10 undergraduate Food Science students per year.
 - Taught Fundamentals of Food Processing (on-campus and online) and team-teach Research and Development of Food Products (lecture and laboratory), and Meat Technology (online); guest lectured for Advanced HACCP and Meat Animal Processing. Duties included: development of laboratory manual, lecture materials, on-line internet material, and PowerPoint slide presentations; giving class lectures; and laboratory instruction.
 - Conducted and coordinated research activities related to food/meat safety issues.
 - Assisted Food Science and Meat Science faculty with graduate and undergraduate student recruitment and advising; and assisted Food Science recruiter with undergraduate recruitment

activities.

- Coordinated student exchange program for both the North America Funding for Improvement of Post-Secondary Education (U.S. Department of Education) grant and Cargill agreement (60 students participated in exchanges).

7/01- 5/05

Research Assistant Professor, Kansas State University, Food Science Institute (FSI), Manhattan, KS.

- Coordinated Food Science Institute activities. Duties included: writing research and educational grants, development of promotional and recruitment material, developing and overseeing website; assisting with the online education program; and editing the FSI Newsletter.
- Advised (5) and serve on committees (5) for both on-campus and Online education M.S. and Ph.D. students per year.
- Taught Fundamentals of Food Processing (on-campus) and team-taught Meat Animal Processing (on-campus) and Meat Technology (online); guest lecture for Advanced HACCP and Research and Development of Food Products (lecture and laboratory). Duties included: development of laboratory manual, lecture materials, online internet material, and PowerPoint slide presentations; giving class lectures; and laboratory instruction.
- Developed continuing education/Online education courses and interactive learning components for both Food Science and Meat Science.
- Assisted with the coordination of the Industry Partners Council activities. Duties include: writing and developing handout material; giving presentations to companies; and serving as a faculty committee member.

12/99-6/01

Assistant Professor, Clemson University, Department of Food Science and Human Nutrition and Department of Animal and Veterinary Sciences (joint appointment), Clemson, SC.

- Taught meat science lecture and laboratory courses. Duties included: development of laboratory manual, lecture materials, and PowerPoint slide presentations (141 students).
- Oversaw the university meats laboratory. Duties included: supervising meats laboratory manager; overseeing facility's budget; assisting with slaughter of animals and processing of meat products; interacting with SC state inspection personnel; and overseeing facility's HACCP and sanitation records.
- Awarded one equipment grant and one research grant.
- Prepared research (5) and equipment acquisition grants (1).
- Conducted research on meat and food safety, including the development of a food microbiology laboratory dedicated to food pathogen research and acquisition of equipment (i.e., spiral plater system, stomacher, vacuum packager, temperature controlled water bath, incubators, and thermal processing oven).
- Served on a search committee for an assistant professor of food microbiology.
- Served on three M.S. graduate student committees.
- Served on a departmental committee for development of faculty evaluation criteria.

8/97-11/99

Extension Associate, Meats, Kansas State University, Department of Animal Sciences and Industry, Manhattan, KS.

- Assisted Kansas meat processing plants and slaughterhouses with the development and implementation of HACCP plans (over 30 plants).
- Served as an instructor and group facilitator for HACCP and food safety workshops for both the meat industry and Kansas state meat and poultry inspectors (over 300 participants).
- Served as a liaison and technical advisor for the Kansas Meat and Poultry Inspection Program, Kansas Department of Agriculture.
- Conducted HACCP compliance training programs for the Kansas Meat and Poultry Program (over 50 inspectors).
- Developed HACCP, food safety, and meat processing training material for both Kansas meat processors and state inspectors.

- Co-edited *Meat Processing News*, a quarterly newsletter for Kansas meat processors.

1/95 - 1/98 Graduate Research Assistant, Kansas State University, Department of Animal Sciences and Industry, Manhattan, KS.

2/93 - 12/94 Manager Scientific and Technical Affairs, American Meat Institute, Washington, DC.

- Prepared proposals, coordinated research, and wrote progress and final reports for the following projects: consumers' attitudes regarding irradiated meat; the effectiveness of irradiation in destroying pathogens in ground beef; health professionals' attitudes regarding nutrition labeling; the development of an ELISA method to determine endpoint cooking temperatures in ground beef; and the utilization of trisodium phosphate and pulsed light as intervention strategies for beef carcasses and cuts.
- Organized and served as a group facilitator for six HACCP workshops throughout the United States with over 200 attendees.
- Co-edited a comprehensive 130-page HACCP manual for the meat and poultry industry.
- Fielded questions from industry and consumers on HACCP, intervention strategies, USDA meat regulations, processing problems, nutrition labeling, and food safety issues.
- Developed trade association position papers on food safety, meat regulations, and meat processing issues.
- Spoke to industry groups on *E. coli* O157:H7, nutrition labeling, HACCP, and meat inspection.

9/90 – 10/92 Graduate Assistant, Pennsylvania State University, Food Science Department, University Park, PA.

6/88 - 8/90 Product Research Technician and Sr. Product Research Technician (Quality Assurance and Product Development), Pizza Hut, Inc., Wichita, KS

PROFESSIONAL ACTIVITIES AND HONORS

Professional Associations

2021 – Processing Authority approval by Association of Food and Drug Officials

2021 – Certificate for Better Process Control School for Acidified Foods

2019 – Association of College and University Educators (ACUE): Certificate in Effective College Instruction

2018 – Nebraska Eustis-Farnam Honorary Chapter FFA Degree for setting up a Food Science CDE workout session.

2017 Food Safety Preventive Controls Alliance: Certificate of Training (FSPCA Preventative Controls for Human Food)

2016 Citation Award for the journal, *Meat Science*: The paper, Natural antioxidants in meat and poultry products, published in 2013, was one of the top five cited papers during 2014 and 2015.

2015 – Kansas Honorary FFA Degree

Institute of Food Technologists (IFT)

8/13 – 8/14 Muscle Foods Division: Committee member

6/13 – Muscle Food Division: Outstanding Volunteer Award

9/10 – 8/13 – Muscle Foods Division: Chair-Elect/Chair/Past-Chair

2011, 2013 – Muscle Foods Division: Lead Reviewer for Technical Program

2007, 2010, 2011, 2012, 2013 – Muscle Foods Division: Student Competition Judge

07/04 – 07/06 – Muscle Foods Division: Alternate Counselor

2005– current – IFT Professional Member

07/03 – 09/06 – IFT Career Development Skills Committee

Gamma Sigma Delta Agriculture Honorary (Kansas State University)

2015 – Nominated for Gamma Sigma Delta Outstanding Teaching Award.

4/13, 4/14, 4/15 – Coordinator, College of Agriculture Undergraduate Research Showcase

8/12 – Past-President

8/11 – 8/12 – President: wrote and received a Chapter Enhancement Grant (\$750) to support first College of Agriculture Undergraduate Research Showcase

8/10 – 08/11 – President-Elect

6/07 – 06/09 – Secretary
2006 – Early Career Award
9/04 – 9/06 – Fall Banquet Chair

American Meat Science Association (AMSA)

2006 – Online Education Task Force Committee Member

International Association of Food Protection (IAFP)

Hazard Analysis Critical Control Point (HACCP) Lead Instructor International HACCP Alliance

Project and Proposal Reviews

2021 – Review Panel member for USDA NIFA Small Business Innovative Research Program (SBIR) Phase 1

2020 – Review Panel member for USDA NIFA Small Business Innovative Research Program (SBIR) Phase 1

2019 – Ad hoc reviewer for NIH Center of Excellence proposals

2010 – Ad hoc reviewer for United State Department of Agriculture’s (USDA) Cooperative State Research, Education, and Extension Service (CSREES),

2009 – Food Science and Nutrition Review Panel member for an USDA’s, CSREES, Small Business Innovative Research Program (SBIR)

2009 – Ad hoc reviewer for United States Department of Agriculture’s Food Safety Inspection Service (USDA) animal microbiology proposal

2008 – Peer Reviewer of two documents: 1) Public Health Risk-Based Inspection System for Processing and Slaughter – Technical Report and 2) Public Health Risk-Based Inspection System for Poultry Slaughter – Technical Report for USDA’s Food Safety Inspection Service (FSIS)

2007 – Peer reviewer for Clemson University Experiment Station project proposal on Food Packaging

2006 – Peer reviewer for a multistate research regional project proposal on food safety submitted to USDA

2005 – Participant in the development of a FSIS Strategic Plan for Small and Very Small Meat and Poultry Plants

2005 – Expert panel member for FSIS project entitled “Relative Risks of Meat and Poultry Products”

2004 – Reviewer for National Research Initiative Food Safety CSREES proposals

2004 – Peer review member for FSIS project report entitled “A Risk Assessment for *Clostridium perfringens* in Ready-to-Eat and Partially Cooked Foods”

2003 – Expert panel member for FSIS project on “The Risk Assessment of *Salmonella* in Ready-to-Eat Meat and Poultry Products”

2003 – Expert panel member for FSIS project on “Processors Legal Compliance of Performance Standards for the Production of Processed Meat and Poultry Products”

Manuscript Reviews (72 total)

British Food Journal – 1 manuscript

Food Research International: 2020 – 1 manuscript

Journal of Functional Foods: 2019 – 1 manuscript

Foods: 2021 – 1 manuscript; 2020 – 2 manuscripts; 2019 – 3 manuscripts; 2018 – 1 manuscript; 2017 – 1 manuscript

Meat Science: 2020 – 1 manuscript; 2019 – 2 manuscripts; 2018 – 1 manuscript; 2014 – 2 manuscripts; 2013 – 2 manuscripts; 2012 – 3 manuscripts; 2011 – 6 manuscripts; 2010 – 5 manuscripts; 2008 – 1 manuscript

Poultry Science: 2019 – 1 manuscript

Animals: 2020 – 1 manuscript; 2018 – 2 manuscripts

Journal of Food Science Education: 2021 – 1 manuscript; 2020 – 1 manuscript; 2017 – 1 manuscript

Molecules: 2017 – 1 manuscript

Antioxidants: 2017 – 1 manuscript

Foodborne Pathogens and Disease: 2016 – 1 manuscript; 2017 – 1 manuscript

Food Reviews International: 2016 – 1 manuscript

Journal of the Science of Food and Agriculture: 2015 – 1 manuscript

Journal of Food Science: 2021 – 1 manuscript; 2020 – 1 manuscript; 2015 – 1 manuscript; 2014 – 2 manuscripts; 2013 – 1 manuscript; 2012 – 1 manuscript; 2007 – 2 manuscripts

International Journal of Food Microbiology: 2014 – 1 manuscript

Journal of Food Safety: 2014 – 1 manuscript

Journal of Food Quality: 2014 – 1 manuscript

Journal of Food Protection: 2016 – 1 manuscript; 2013 – 1 manuscript; 2012 – 1 manuscript; 2011 – 1 manuscript
Food Research International: 2013 – 1 manuscript
Journal of Animal Science: 2016 – 1 manuscript; 2011 – 1 manuscript
2011, 2010 Section Editor for Meat Safety and Quality section of Cattleman’s Day Report
Journal of Food Quality: 2010 – 1 manuscript; 2007 – 2 manuscripts; 2006 – 2 manuscripts
Journal of Muscle Foods: 2009 – 1 manuscript

Consulting Projects

2008 – Developed five U.S. Department of Agriculture’s Food Safety Inspection Service (USDA/FSIS) educational modules on processed, fermented, and dried cured meat products
2007 – Presenter for FSIS on “Review of FSIS Compliance Guidelines for the Production of Safe Meat and Poultry Jerky Products in Small and Very Small Plants”
2006 – Consultant for Tejas Industries on the development of a meat-based pet snack stick

ADVISEES AND STUDENT AWARDS, HONORS, AND EXTRACURRICULAR PROJECTS

2021 Brown, J. and **Getty, K.J.K.** 2021. Development of module with a laboratory component on soybean products processing for an online undergraduate food processing course. Ann. Mtg., Inst. of Food Technologist, Chicago. (Virtual Format). (Poster Presentation)
2021 – Vavra, C., Gragg, E., and Getty, K.J.K. The development and scale-up of the gluten-free savory breakfast waffle sandwich for K-State dining services. Vavra was one of six students awarded a \$1,000 scholarship at the Animal Science and Food Science Undergraduate Research Symposium.
2018 – Ou, Y., Ma, Y., Xu, J., Amamcharla, J. and Getty, K.J.K. 2018. Effect of citrus fiber addition on quality characteristics and consumer acceptability of hummus. Ann. Mtg. Inst. of Food Technologist Chicago, IL, July-15-18, 2018. 2nd place in the Fruit & Vegetable Products Division and received \$750 in prize money.
2018 – Assistant coach for three graduate students (Yuda Ou, Piryamvada Thorakkattu, and Karthik Sajith Babu) that placed 1st in the National Dairy Council Product Development Competition and received \$8,000 in prize money and \$1,000 for travel expenses.
2018 – Co-coach for three students (Yuda Ou, Yizhou Ben Ma, and Jingwen Xu) that placed 1st in Citri-Fi® 125 Innovation Challenge and received \$10,000 with a proposal entitled “Application of Citrus Fiber in Hummus to Enhance Texture, Reduce Syneresis, and Increase Profitability.”
2017 – Coach for four students (Kyle Phalen, Austin Weber, Erin Manville, and Kyle Johnson) that placed 4th in 2017 Research Chefs Association Student Product Development Competition for Pastry
2016 – Advisor for student (Josh Wilson) that placed 2nd at 2016 KSU College of Agriculture Undergraduate Research Showcase
2016 – Assistant coach for four students (Yuda Ou, Ziyi Linghu, Kharthick Pandalanent, and Megan Crawshaw) who were finalists in the National Dairy Council New Product Competition
2016 – Instructor and coach for four students (Steve Ross, Yuda Ou, Audrey Boeken, and Josh Wilson) who placed 3rd in the 2016 Research Chefs Association Student Product Development Competition and received \$750 and 3rd place in the Poster Competition and received \$100. Students also received a trip to IFT’s 2016 annual meeting in Chicago to present their product to IFT attendees and received \$1,500 for travel reimbursement
2014 – Served as outside committee member for Deanne Peterson who received the ARCC (Architectural Research Centers Consortium) King Medal that is awarded to one student per ARCC member college, school, institute, or unit. Petersen’s nomination was based upon her master’s report, Food truck fever: a spatio-political analysis of food truck activity in Kansas City, Missouri. She also won the 2014 New Horizon Award for her master's report from the Kansas American Planning Association. *I was instrumental in assisting with the development of a survey tool for members of the Kansas City Food Truck Association.*
2014 – Instructor and coach for four students (Clinton Kyle, Richard Weibling, Elizabeth Clark, and Alex Thompson) who placed 7th in the Dupont Knowledge Award Product Development Competition
2014 – Coach for four students who placed 1st in the Science Category for the Poster Competition at 2014 Research Chefs Association’s Annual Meeting
2014 – Instructor and coach for five students (Cara Denis, Yuda Ou, Alex Maxwell, Danielle Conover and Jeffery Maiden) who were the top 6 finalists for the 2014 Research Chefs Association Student Product Development Competition

- 2013 – Keyla Lopez, Ph.D. advisee, selected as one of top ten graduate students in the K-State Graduate School Research Poster competition. Lopez presented at the Capitol Graduate Research Summit on February 13, 2014
- 2013 – Coach for two undergraduate (Emily Fort and Gordon Harton) students who placed 3rd in the American Association of Cereal Chemists Student Product Development Competition
- 2013 – Coach for four undergraduate (Clinton Kyle, Natalia Junqueira, Faith Rasmussen, and Anteelah Phebus) students who were finalists in the IFT Student Product Development competition
- 2013 – Advisor for student (Josh Sinning) who placed among the top 6 posters at 2013 College of Agriculture Undergraduate Research Showcase
- 2012 – Instructor and coach for three students (Josh Sinning, Amy White, and Clay Fort) who entered a proposal in the 2013 Research Chefs Association Student Product Development Competition
- 2012 – Instructor and coach for two students (Krista McKay and Josh Sinning) who placed 2nd and received \$5,000 in the Dupont Knowledge Product Development Competition. Prize also allowed students and instructor to attend the New Product Development Conference
- 2012 – Advisor for student (Alex Maxwell) who placed amongst the top 6 posters at 2012 College of Agriculture Undergraduate Research Showcase
- 2011 – Instructor and coach for four students (Garret Dietz, Jennifer Dunn, Shuang Wu, and Kristin Wirth) who entered a proposal in the 2012 Research Chefs Association Student Product Development Competition
- 2010 – Co-instructor and assistant coach for four students (Bryan Severns, Paul Mitchell, Keisha McAfee, and Amanda Peasley) who placed 4th at the 2010 Research Chefs Association Student Product Development Competition
- 2009 – Coach and co-instructor for two students (Angela Dodd and Melissa Daniel) who won 1st place in the 2009 American Association of Cereal Chemists Product Development Competition
- 2009 – Kim Uppal, M.S. Online advisee – 2nd Place Graduate Competition of Institute of Food Technologists’ Muscle Foods Division
- 2009 – Nigel Harper, Ph.D. advisee – finalist in the Developing Scientist Competition at the 96th Annual Meeting of the International Association for Food Protection
- 2009 – Tyler Axman, Undergraduate Honor’s Project Advisee –KSU Gamma Sigma Delta Outstanding Undergraduate Student Research Award
- 2009 – Tyler Axman, Undergraduate Honor’s Project Advisee – 2nd Place Undergraduate Oral Presentation at 14th K-State Research Forum
- 2009 – Nigel Harper, Ph.D. advisee – 2nd Place Oral Presentation (Agricultural Sciences) at 14th K-State Research Forum
- 2008 – Served as co-instructor/assistant coach for two students (Kathryn Marston and Kathryn Krusemark) who won 1st place in the 2008 American Association of Cereal Chemists Product Development Competition
- 2008 – Nigel Harper, M.S. advisee – 1st Place Poster at 13th K-State Research Forum
- 2008 – Nigel Harper, M.S. advisee – KSU Gamma Sigma Delta M.S. Teaching Award
- 2007 – Served as co-instructor/assistant coach (Kirsten Veith, Melissa Pickett, and Gary Wilson) for group of students who were finalists in the 2007 Almond Board Innovation Contest
- 2007 – Co-instructor/assistant coach for an undergraduate student (Jeremey Hinkle) who won first place and \$10,000 in the 2007 Danisco Product Competition

UNDERGRADUATE RESEARCH AND HONOR’S PROJECTS

- 2021 – Vavra, C., Gragg, E., **Getty, K.J.K.**, and Whitehair, K. Development and Scale-up of the gluten-free savory breakfast waffle sandwich for K-State dining services. (Undergraduate Research Project). *Poster and Oral Presentation at KSU Gamma Sigma Delta Undergraduate Symposium and ASI and FDSCI Undergraduate Research Symposium.*
- 2021 – Martin, R., **Getty, K.J.K.**, and Whitehair, K. Development and scale-up of peanut butter apple muffin. (Undergraduate Research Project). *Poster and Oral Presentation at KSU Gamma Sigma Delta Undergraduate Symposium and ASI and FDSCI Undergraduate Research Symposium.*
- 2021 – Cairns, A., **Getty, K.J.K.**, and Whitehair, K. Scale-up of Japanese curry buns for K-State dining services. (Undergraduate Research Project). *Poster and Oral Presentation at KSU Gamma Sigma Delta Undergraduate Symposium and ASI and FDSCI Undergraduate Research Symposium.*
- 2020 – Watts, H., Miller, C. and **Getty, K.J.K.** 2020. (Undergraduate Research Project). Development of

- commercial poultry skin as a snack food.
- Savage, S., Sparks, H., Steward, M., Manville, E., and **Getty, K.J.K.** 2018. Development of Dunkin' Pumpkins – A smart snack for kids. Prepared proposal for IFT Healthy Snacks for Kids Student Competition. Savage completed as an undergraduate project. *Poster Presentation at ASI and FDSCI Undergraduate Research Forum.*
- Ganesan, M. and **Getty, K.J.K.** 2018. Development of fried chicken skin as a snack. Undergraduate research project. *Poster Presentation at ASI and FDSCI Undergraduate Research Forum.*
- Weber, A., Manville, E., Johnson, K. and **Getty, K.J.K.** Development of a Puerto Rican style rum cake. Manville and Johnson continued with project for undergraduate research credit and presented poster presentations at the ASI and FDSCI Undergraduate Research Forum. Weber *Poster Presentation at College of Agriculture Undergraduate Research Forum*
- Mills, M., Herl, B., Savage, S., Alexander, H, and **Getty, K.J.K.** Development of a cranberry chutney and gluten-free biscotti stick. *Entered into the Ocean Spray Product Development Competition.* Mills, Herl, and Savage continued with project for undergraduate research credit and presented poster presentations at the ASI and FDSCI Undergraduate Research Forum.
- Ross, S. Ou, Y. Boeken, A., Wilson, J., Amamcharla, J., and **Getty, K.J.K.** Development of Rocky Mountain / Southwester gluten-free vegan enchilada meal. Research Chefs Association Annual Meeting, Denver, CO, March 8-11, 2016. *Poster presentation and also Poster Presentation at College of Agriculture Undergraduate Research Forum.*
- Ross, S., Rasmussen, F., Weber, A., Herl, B., McKenna, M. 2016, Amamcharla, J., and **Getty, K.J.K.** 2016. Development of a savory cranberry-based ravioli. Abstract. *Entered into the Ocean Spray Product Development Competition and Poster Presentation at College of Agriculture Undergraduate Research Forum*
- Phalen, K., Lopez, K., and **Getty, K.J.K.** 2015. (Undergraduate Research Project). Effects of washing treatment and storage time on safety parameters of cantaloupes (cucumis melovar, cantalupensis). *Poster Presentation at College of Agriculture Undergraduate Research Forum. Research is included in a manuscript for the journal Food Control that has been published, Phalen started as Master's student in Spring 2016 at K-State.*
- Phalen, K., Sparks, H., Fief, N., Rasmussen, F. and **Getty, K.J.K.** 2014. Effects of washing treatment and storage time on quality parameters of fresh produce. *Preliminary research studies to determine inoculation procedures, storage times, and concentration levels for various washing treatments for a Ph.D. research project.*
- Conover, D., Dennis, C., Maxwell, A., Ou, Y., **Getty, K.J.K.**, and Amamcharla, J. 2014. Development of low sodium, nutrient dense, hoisinadas. *Poster Presentation at College of Agriculture Undergraduate Research Forum.*
- Sinning, J., White, A., Fort, C., **Getty, K.J.K.**, and Amamcharla, J. Development of North Carolina-style chicken entrée. *Poster Presentation at College of Agriculture Undergraduate Research Forum. (Top 6)*
- Sinning, J., White, A., Fort, C., **Getty, K.J.K.**, and Amamcharla, J. Development of North Carolina-style chicken entrée. Research Chefs Association Annual Meeting, Charlotte, NC, March 6-9, 2013. *Poster presentation.*
- Sinning, J., Arrieta, M. and **Getty, K.J.K.** Development of a sugar-free cookie for home-use. Research Chefs Association Annual Meeting, Charlotte, NC, March 6-9, 2013. *Poster presentation.*
- Falke, S.B. and Neely, D.J. 2012. (Undergraduate Research Project). Development of chocolate truffles. *Oral presentation at K- State Research Forum.*
- Sinning, J.A., Arrieta, M. and **Getty, K.J.K.** 2012. (Undergraduate Research Project). Development of a sugar-free cookie for home-use. *Oral presentation at K-State Research Forum and Poster Presentation at College of Agriculture Undergraduate Research Forum.*
- Maxwell, A., Sinning, J., Neely, D., McLean, K., and **Getty, K.J.K.** 2012. (Undergraduate Research Project). Commercial scale apple butter processing provides real world learning experience for undergraduate food science students. *Oral presentation at K-State Research Forum and Poster presentations at College of Agriculture Undergraduate Research Forum and IFT Annual Meeting.*
- Trevino-Leal, L., Sinning, J.A. and **Getty, K.J.K.** 2011. (Undergraduate Research Project for an exchange student). Development of a pear spread. *Product was sold by the Food Science Club.*
- Chelewski, J. and **Getty, K.J.K.** 2010. (Undergraduate Honor's Project). Development of food defense modules and laboratory for undergraduate food science students. *Used as lecture material and individual laboratory in FDSCI 350 starting Spring 2011.*
- Axman, T. and **Getty, K.J.K.** 2010. (Undergraduate Honor's Project). Package systems and storage times serve

as post-lethality treatments for *Listeria monocytogenes* on whole muscle beef jerky. *Research published in Journal of Food Protection* 2011.

Roberts, M.N. and **Getty, K.J.K.** 2005. (Undergraduate Research Project). Validation of heating conditions in production of direct acidified venison with beef fat summer sausage for elimination of *Escherichia coli* O157:H7. *Research published in Journal of Food Safety* 2011.

Synoground, A. and **Getty, K.J.K.** 2005. (Undergraduate Research Project). Validation of heating conditions in production of direct acidified beef summer sausage for elimination of *Escherichia coli* O157:H7. *Research published in Journal of Food Safety* 2005.

PH.D., MASTER'S, AND GRADUATE CERTIFICATE ADVISEES

Graduated (Ph.D.: 2; M.S. Thesis: 7; M.S. Report: 3; Non-Thesis/Report: 38; Graduate Certificate in Food Safety and Defense: 9)

2021 – M.S. (Non-Thesis/Report, Food Science (Online): Victoria Corser

2020 – M.S. (Non-Thesis/Report), Food Science (Online): Georgia Pate and Taylor Flowers; Graduate Certificate Food Safety and Defense: Rachel Smith

2019 – M.S.(Thesis), Food Science (on-campus): Melanie Heermann

M.S. (Non-Thesis/Report), Food Science (Online): Aimee Yuen, and Rebecca Michaels

2018 – M.S. (Non-Thesis/Report), Food Science (Online): Casey Simmons, Rekha Shrestha, and Elizabeth Kirchman and Yuda Ou (on-campus)

2017 – M.S. (Non-Thesis/Report), Food Science (Online): Jennifer Harkins and Grizelda Triveno; Graduate Certificate Food Safety and Defense: Casey Simmons

2016 – M.S. (Non-Thesis/Report), Food Science (Online and On-Campus): Caleb Kueser, Melissa Kohl, Heidi Kelly, Lauren O'Connor, and Maia Lopic

2015 – Ph.D. Food Science (On-Campus): Keyla Lopez

2015 – M.S. (Non-Thesis/Report), Food Science (Online and On Campus): Graham Cox, Megan McDonald, William Warren, Jonathan Ofori, Patrick Schafer, Rebecca Bollinger, and E.B. Russell; Graduate Certificate Food Safety and Defense: Jonathan Ofori

2014 – M.S. (Non-Thesis/Report), Food Science (Online): Aliess Bedford, Mark Caudel, and Christopher Metzger,

2013 – M.S. (Non-Thesis/Report), Food Science (Online): Katherine Gilbert and Julie Tritt

2012 – M.S. (Non-Thesis/Report), Food Science (Online): David Federochak, Jill Moline, and Dylan Evans, On Campus

2012 – M.S. (Thesis), Food Science (On-Campus): Krista McKay, (co-advised); M.S.(Thesis), Food Science (Online) Deborah Kane, M.S. 2012

2012 – Graduate Certificate Food Safety and Defense: Debra Frey and Elizabeth Russell

2012 – Ph.D. Food Science (On-Campus): Nigel Harper

2011 – M.S. (Report), Food Science (Online): Natasha Bangel; M.S. (Non-Thesis/Report), Food Science (Online): Kelli Smith, and Teresa Etzel

2010 – M.S. (Thesis), Food Science (Online): Kim Uppal

2010 – M.S. (Non-Thesis/Report), Food Science (Online): Tresa Gay, Mark Purpura, and Keith Pritts, M.S. (Report), Food Science (Online): Kathleen Morlok

2010 – Graduate Certificate Food Safety and Defense: Keith Pritts, Kathleen Morlok, and Deborah Kane

2009 – M.S. (Non-Thesis/Report), Food Science (On Campus) and Graduate Certificate Food Safety and Defense: Chanday Cooper

2009 – M.S. (Thesis), Food Science (On-Campus): Nigel Harper

2009 – M.S. (Report), Food Science (Online): Elizabeth Merx Karre

2008 – M.S. (Non-Thesis/Report), Food Science (Online): Joo Hee Chung

2007 – M.S. (Thesis), Food Science (Online): Angee Hunt

2006 – M.S. (Thesis), Food Science (On-Campus): Michelle "Shelly" Roberts

PH.D. AND MASTER'S COMMITTEES

Kansas State University

(Ph.D.: 6; Ph.D. Outside Chair: 4; M.S. Thesis: 17; M.S. Report: 26; Non-Thesis/Report: 52)

2021 – M.S. (Non-Thesis/Report), Food Science (Online): Rebecca Keeku and Karin Thorsen

2020 – M.S.(Thesis): Priyamvada Thorakkattu; M.S. (Report): Melissa Tam; M.S. (Non-Thesis/Report), Food

Science (Online): Ashley Beech, Sera Kuruvila, and Jacob Robinson
 2019 – M.S. (Report), Food Science, (Online): Martha Hunt; M.S. (Non-Thesis/Report), Food Science (Online): Valerie Antonio, Ashley Long, and Kyler Pratt
 2018 – M.S. (Report), Food Science, (Online): Heather Arentz; M.S. (Non-Thesis/Report), Food Science (Online): Caitlin McLoughlin, Mark Hellman, Mary Inskeep, Michael Hoang, and Autumn McDougall
 2017 – M.S. (Thesis), Food Science (On-Campus): Bingyi Li; M.S. (Thesis), Grain Science: Laura Ehmke; M.S. (Report), Food Science, (Online): Cole Pearson and Patrice Lyon; M.S. (Non-Thesis/Report), Food Science (Online): Alicia Luikart, Rachel Richmond, Angela Clark, Zack Goldstein, Benjamin Baron, John Frederick, Leanna Lester,
 2016 – Ph.D.: Gengjun Chen, Food Science, M.S. (Non-Thesis/Report), Food Science (Online): Natalie Masters, Andrea San Gabriel
 2015 – Ph.D. Outside Chair: Kavitha Penugonda (Human Nutrition)
 2015 – M.S. (Non-Thesis/Report), Food Science (Online): Gregory Meyers, Gregory Rollins, Renee Lalonde, Blaine Hicks, Jennifer Canales, Steven Palmer, Andrea Hatziyannis, Charles Pickman, Anthony Beager, Tyler Thompson, Cassandra Habeck, Mary Lee, and Robert Lacy
 2015 – M.S. (Thesis), Food Science (On-Campus): Sarah Falke and Clinton Kyle
 2015 – M.S. (Report), Food Science (On-Campus): Neha Maheshwari
 2014 – Ph.D.: Sherrill Cropper, Grain Science and Industry (On-Campus) and April Shayne Lobaton Sulabo, Food Science (On-Campus)
 2014 –M.S. (Thesis), Food Science (On-Campus): James Heitschmidt, Ting Wei and Cara L. Dennis
 2014 – M.S. (Report), Food Science (Online): Ian Campbell, Bryan Severns, and Tasnim Mohammad
 2014 – M.S. (Non-Thesis/Report), Food Science (Online): Danille G. Anthony, Aaron Graham, and Nathan Cottingham, On Campus
 2014 –M.S (Report), Deanne Peterson, Landscape Architecture and Regional and Community Planning (On-Campus)
 2013 – M.S. (Thesis), Food Science (On-Campus): Marc Bianci, Jesse Stinson, and Magali Blize
 2013 – M.S. (Report), Food Science (Online): Derik Petry and Justin Turner
 2012 – M.S. (Non-Thesis/Report), Food Science (Online): Andrew Stormer, Jessica Dykun, Jeffrey Rotondi, Kathryn Kadlec, and Pamela Hatesohl, On Campus
 2011– M.S. (Thesis), Food Science (On-Campus): Tawnya Roenbaugh
 2011 – M.S. (Non-Thesis/Report), Food Science (Online): Matthew McDonald, Mary Jo Matteik, Lisa Pichney, Ellen Cyphers, Shelley Menze, and Shawna Swan, M.S. (Report), Food Science (On Campus):Stephanie Angelet
 2010 – Ph.D. Food Science (On-Campus): Kanithaporn Paugsoambat and Faraj Hijaz
 2010 – M.S. (Thesis), Food Science (Online): Lorri Cullen
 2010 –Angela Dodd
 2010 – M.S. (Report), Food Science (Online): Alison Snow and Steven Baker
 2010 – M.S. (Non-Thesis/Report), Food Science (Online): Stephanie Sajuti, Alicia Bunch and Jerry McMillan
 2019 – Ph.D., Outside Chair (On Campus): Sean Finnie (Grain Science)
 2009 – M.S. (Thesis), Food Science Program (On-Campus): Kathryn Krusemark
 2009 – M.S. (Report), Food Science (Online): Jon Fisher and Leslie Boone
 2009 – M.S. (Non-Thesis/Report), Food Science (Online): Cristina Munteanu and Deborah St. Cyr
 2008 – Ph.D. Outside Chair: Kevin Roberts (Hotel Management, Hospitality, and Dietetics) and Alexandra Gregory, (Agriculture Economics)
 2008 – M.S. (Report), Food Science: Rebecca Weber (Online) and Amit Kumar (On Campus)
 2008 – M.S. (Non-Thesis/Report), Food Science (Online): Kristine Kauffman
 2007 – M.S. (Report), Food Science (Online): Michelle Jones, Jacqueline Showole , and Christine Summers
 2005 – Ph.D., Food Science (On-Campus): Leslie K. Thompson,
 2005 – M.S. (Report), Food Science (On-Campus): Jessica Edwards and Sean M. Lonnecker
 2004 – M.S. (Thesis), Food Science (On-Campus): Stacy Stoltenberg

Clemson University

Graduated

Melissa Paulk, M.S. 2003 (Thesis), Packaging Science

Nathan B. Franklin, M.S. 2002 (Thesis), Packaging Science

Jennifer Grower, M.S. 2001 (Thesis), Packaging Science

UNIVERSITY ACTIVITIES

Committees

09/16 – current Committee member for Undergraduate Recruitment

09/16 – current Committee member for Undergraduate Food Science Assessment

05/16 – 11/16 Committee member for Future of Food Science Program at KSU

05/15 – 06/15 Search committee member for Teaching Associate – Food Science position

05/06 – 06/15 Food Science Graduate Coordinating Committee member

08/08 – 5/11 Graduate Council

Student Affairs Committee (4 Readmission Hearings)

01/05 – 06 College of Agriculture International Committee

08/06 Search committee member for FSI/ASI Online Program Coordinator position

09/02 – 6/05 College of Agriculture Administrative Safety Committee

Faculty Advisor

2016 – Nominated by Food Science Club students for Faculty of the Semester, College of Agriculture

2013 – Nominated by Food Science students for Professor of Year award given by Housing and Dining Services

2013 – Nominated by Food Science Club students for the Advisor of the Year Award given by Blue Key Honorary

09/02 – 5/17 Food Science Club (Kansas State University) Advisor: supervise production runs for apple butter, pear spread, and holiday jam (≈1,000 jars per year) that allow students to gain skills and fund trips.

09/02 – 2020 Clovia 4-H Scholarship House (Kansas State University) Faculty Advisor

2011– current Food Product Development Coach and Advisor

08/06 – 2010 Assistant Food Product Development Coach

02/05 Food Science Quiz Bowl Coach

Events

10/20 Assisted with the development of a Food Science event for GROW workshop (20 students)

10/19 Coordinated Food Science booth with hands-on activities at Science Fest with K-State in Wichita (550 people in attendance)

10/19 Organized Food Science event for GROW workshop (25 students)

08/19 Coordinated Food Science event for Grandparent's University (35 participants)

08/19 Coordinated Food Science interactive event for 8 freshmen students in Kompass program.

06/19 Coordinated Food Science Hands-on Activity for 18 Jr./Sr. high school students attending Nicodemus Camp

06/19 Coordinated Food Science Chopped Event for Jr./Sr. high school students attending 4-H Discovery Days (47 students)

05/19 Judge, ASI and FSI Undergraduate Research Symposium

04/19 Coordinated Food Science Event for High School students from Topeka and Washington (30 students)

05/06 – current Coordinator, Kansas State FFA Food Science & Technology Contest (over 230 students per year)

04/19 Co-ordinated Food Science interactive event for Meade Middle School students (75 students)

03/19 Coordinated Food Science interactive event for Junction City High School students (20 students)

10/17 Co-ordinated Food Science interactive event for GROW/STEM workshop (30 6th grade girls)

06/18 Coordinated Food Science Hands-On Activity for 30 female high school students attending EXCITE STEM camp

5/18 Coordinated Food Science Hands-On Activity for 17 FFA High School students

12/17 Coordinated Food Science Hands-On Activity for 15 Abilene High School students in FFA and Culinary Program

- 10/17 Ad Astra Kansas Space Celebration (coordinated and assisted undergraduate Food Science representatives with two hands-on food science activities for approximately 300 people)
- 10/17 Coordinated Food Science interactive event for GROW/STEM workshop (30 7-8th grade girls)
- 05/17 Coordinated Food Science Hands-On Workshop for 29 high school students for 4-H Discovery Days
- 04/17 Coordinated Food Science interactive event for GROW/STEM workshop (24 7-8th grade girls)
- 08/10 Coordinated Food Science interactive event for over 30 Kaufman Scholars
- 07/07 Coordinated four Food Science interactive events for over 70 Kaufman Scholars
- 2008 Led and instructed a group of 12 students from K-State, Michigan State, and University of Guelph on a Study Abroad course hosted by University of Guelph
- 05/07 Participant in Fourth Annual James R. Coffman Leadership Institute
- 10/06 Academic Majors Fair Volunteer
- 07/06 Coordinated five Food Science interactive events for over 70 Kaufman Scholars
- 06/06 Coordinated Food Science interactive event for GROW/STEM workshop (15 7-8th grade girls)
- 05/06 Coordinated Food Science interactive event for 40 Lee Elementary 1st graders
- 04/06 Coordinated and developed Food Science contest for State Science Olympiad competition for over 100 junior and senior high school students
- 04/03 – 05/05 Assistant coordinator, Kansas State, Regional, and District FFA Food Science Contests
- 09/05 Interviewer for KSU, College of Agriculture, Agriculture Representatives
- 1/00- 5/01 Oversaw and assisted Block and Bridle Club (Dept. of Animal and Veterinary Sciences) students in the processing of country-cured hams and beef jerky for fundraising activities

COMMUNITY ACTIVITIES

- 01/17 – current Quilt Guild, Abilene, KS
- 01/17 – current First United Methodist Church Choir
- 09/07 – 05/12 Bluemont Elementary PTO member
- 01/04 – 12/06 First Congregational Church Christian Education Board, chair
- 09/03 – 12/06 First Congregational Church Rotational Sunday-School Teacher
- 01/03 – 12/03 First Congregational Church Christian Education Board
- 12/99- 5/01 University Lutheran Church Choir and 3rd & 4th Grade Sunday School Teacher

GRANTS – FUNDED

Competitive –National

Wefald, K., Sexton-Browser, S., Li, Y., Whitehair, K., and Getty, K.J.K. 2019-2021. FarmUs farm to campus collaborative to access consumer markets on Kansas college campuses. United States Department of Agriculture and Kansas Department of Agriculture. \$65,349 *portion to Getty to assist with the develop of prototypes by students and scale-up in KSU Dining.*

Nutsch, A., Kastner, J., Kastner, C., and **Getty, K.J.K.** 2010-2016. Interdisciplinary multi-institutional education programs for National Center for Food Protection and Defense. University of Minnesota-flow-thru from the Department of Homeland Security. \$1.1 M. *Assist with the development and enhancement of food defense modules and educational material.*

Getty, K.J.K. 2011-2014. Validation of washing treatments to reduce pathogens in fresh produce. Subcontract from Center of Excellence for Food Safety Research in Child Nutrition Programs (Housed at KSU and USDA Funded). \$50,293.04.

Kastner, C., Fung, D.Y.C., Smith, J. S., and Kastner, J. 2010-2010. Animal Science Food Safety Consortium-Kansas State University. United States Department of Agriculture (USDA). Collaborator: *Responsible for conducting research related to controlling pathogens in meat products.* \$215, 917.

Kastner, C., Fung, D.Y.C., Smith, J. S., and Kastner, J. 2009-2010. Animal Science Food Safety Consortium-Kansas State University. USDA. Collaborator: *Responsible for conducting research related to controlling pathogens in meat products.* \$202, 104.

Nutsch, A., **Getty, K.J.K.**, Retzlaff, D., Kastner, J., and Kastner, C. 2008-2010. Development and implementation of a graduate certificate program in food protection and defense. National Center for Food Protection and Defense thru Department of Homeland Security. \$456,240. *Assist with the development and enhancement of food defense modules and educational material.*

Linton, R.H., Maier, D., Field, W., McSwane, D. and **Getty, K.J.K.** 2006-2010. Development of a national educational and outreach program for food safety and food defense. USDA's National Integrated Food Safety Initiative (NIFSI), Integrated Research, Education, and Extension Competitive Grants Program. \$200,000 Kansas State University portion of \$599, 887. *Responsible for developing food defense modules that can be incorporated into a food safety and defense graduate course and workshop for working professionals.*

Erpelding, L.H., Maes, S.C., Acker, D.G., and Vaughn, P.R. 2005-2009. Collaborative agricultural and food sciences Online education programs in the heartland. USDA Higher Education Challenge Grant. Collaborator: *Responsible for development of a Online food safety and defense graduate certificate offered through a consortium of four universities.* \$376, 812.

Getty, K.J.K. and Boyle, E.A.E. 2004-2006. Jerky validation for small and very small meat and poultry businesses. U.S. Dept. of Agriculture's Food Safety and Inspection Service. \$72,763.

Kastner, C., **Getty, K.J.K.**, Retzlaff, D., Fung, D. and Phebus, R. 2003-2008. North American Food Safety. U.S. Dept. of Education, Funding Improvement Post Secondary Education (FIPSE) - North American Mobility in Higher Education Program). *Program Coordinator.* \$471,766.

Getty K.J.K. 2001-2004. Validating *E. coli* O157:H7 in direct acidified beef and venison semi-dry sausages. USDA National Research Initiative (NRI). \$124, 693.

Competitive-State

Getty, K.J.K., Li, Y., Yucel, U., and Clanton, A. 2020. Development of Food Science and Baking Science Laboratory Exercises Utilizing Soybean Protein Extracts. Kansas Soybean Commission. \$16,288.

Getty, K.J.K., Boyle, E.A.E., Phebus, R., and Retzlaff, D. Dept. of Animal Sciences & Industry and Food Science Institute. Kansas State University. 2002. Interactive food safety training modules for Online learning. Kansas Attorney General's office. \$80,800.

University

Getty, K.J.K. 2017. Global Campus Scholarship to attend the Online Learning Consortium Accelerate 2017 meeting. \$1,000. Additional travel funds were provided by ASI.

Getty, K.J.K. 2010. ADVANCE Distinguished Lecture Series. K-State ADVANCE Institutional Transformation. \$1,200.

Getty, K.J.K. 2008. ADVANCE Distinguished Lecture Series. K-State ADVANCE Institutional Transformation. \$1,200. Dr. Joseph Sebrenak, Iowa State University was the speaker that I hosted.

Getty, K.J.K. 2008. Research monies to conduct a validation study on the control of *Salmonella* in poultry. K-State ADVANCE Institutional Transformation. \$1,500.

Getty, K.J.K. 2007. ADVANCE Distinguished Lecture Series. K-State ADVANCE Institutional Transformation. \$1,200. Dr. Frank Busta, University of Minnesota and National Center for Food Protection and Defense was the speaker that I hosted.

Getty, K.J.K. 2006. ADVANCE Distinguished Lecture Series. K-State ADVANCE Institutional Transformation.

\$1,200. Dr. Steve Ingham, University of Wisconsin, Madison was the speaker that I hosted.

Getty, K.J.K. 2006. Travel monies to attend a professional meeting (Institute of Food Protection's Annual Meeting). K-State ADVANCE Institutional Transformation. \$1,500.

Smith, J.S. and **Getty, K.J.K.** Renovation of Food Science Teaching Laboratory (Call Hall 156). 2006. KSU Central Administration. \$100,000.

Kastner, C.K. 2004. Food safety and security – Protecting America's health, agricultural infrastructure, and economy. Kansas State University's Targeted Excellence. Collaborator: *Responsible for food safety and security Online education and research efforts*. \$2.0 M.

Getty, K.J.K. and Cooksey, D.K. (Dept. Packaging Science), Clemson University. 2000. Vacuum/gas flush packaging equipment for anti-microbial food packaging research. College of Agriculture, Forestry and Life Sciences (Funds to Enhance Teaching and Research). \$5,100.

Getty, K.J.K. 2000. Control, growth, and recovery of pathogens in meat and poultry products. Hatch Grant (Clemson University, Experiment Station). Approval of part-time technician.

RESEARCH GRANTS – SUBMITTED, NOT FUNDED

Competitive –National

Cooksey, K. et al. and **Getty, K.J.K.** 2012. Development and testing of commercially viable antimicrobial surface treatment, antimicrobial packaging film and/or combination for reduction of *Listeria monocytogenes* and spoilage bacteria in sliced deli meats and poultry. USDA-AFRI. \$50,256.00 subcontract with Clemson University.

Kingery-Page, K., Janke R., Brokesh L.D., **Getty, K.J.K.**, and Teener, L. 2011. USDA-NIFA Peoples Garden Grant Program "People's Gardens: Landscapes of Learning," \$139,947 Grant proposal partners KSU Landscape Architecture, Horticulture, and Food Science Institute with Manhattan Community Gardens to provide assistance to community groups seeking to install gardens for food, wildlife, and education.

Getty, K.J.K., Harper, N.M., Rivard, C.L., and Boyle, E.A.E. 2011. *Salmonella* control and reduction using bacteriophage (SCRUB) bioprocessing on produce. U.S. Department of Agriculture – National Integrated Food Safety Initiative. \$657,344.

Getty, K.J.K., Unruh, J., and Jones, S. 2008. Fruta 3: Food production/processing from farm-to-table. U.S. Dept. of Education, FIPSE (North American Mobility in Higher Education Program). \$180,000.

Getty, K.J.K., Boyle, E.A.E., and Sindelar, J. 2008. Validation of *Escherichia coli* O157:H7 and *Salmonella* spp. in natural and traditionally cured shelf stable beef and turkey products during thermal processing. USDA Integrated research, education and extension competitive grants. \$ 597,977.

Boyle, E.A.E. and **Getty, K.J.K.** 2005. Effects of relative humidity for controlling *Salmonella* spp. and *E. coli* O157:H7 in chopped and formed beef jerky. USDA/FSIS. \$30,000.

Bhunja, A.K. 2004. Integration of food biosecurity research, extension, and education using a scenario based computational experimentation environment. Purdue University, Kansas State University, and Indiana University. USDA Integrated Research, Education, and Extension Competitive Grants Program, National Integrated Food Safety Initiative. Collaborator: *Co-authored public awareness and education section*. \$900,000 Kansas State University portion of \$2.5 M.

Franz, D. 2004. National Homeland Security Center Alliance for Postharvest Food Protection and Defense. Purdue University, University of Missouri, Auburn University, University of Texas, New Mexico State University. Department of Homeland Security. Collaborator: *Co-authored food safety education section*. \$6.5 Kansas State

University portion of \$15 M.

Getty, K.J.K., Penner, K.P., Fox, J.A., Crespi, J.M., Middendorf, G.D., Cauble, A.E., Retzlaff, D.D., and Gordon, J.C. Kansas State University. 2003. A multidiscipline approach for gaining scientific and public perspectives and communication skills on food/agricultural issues. USDA Higher Ed Challenge Grant Program. \$99,982.

Getty, K.J.K., Boyle, E.A.E., Phebus, R.K., Schmidt, K.A., Minshall, B.C., Maes, S.C., and Kastner, C.L. Kansas State University. 2002. Interactive Online learning food science/safety modules for undergraduate training. USDA Higher Education Challenge Grant Program. \$99,754.

Getty, K.J.K., Surak, J.G., and Smith, D.C. Dept. Food Science & Human Nutrition, Clemson University. 2001. Monitoring sanitation and HACCP programs: meat, poultry, and seafood operations. 2001. Integrated Research, Education and Extension Competitive Grants Program-National Food Safety Initiative (USDA-CSREES). \$171,959.

Getty, K.J.K., Kunkel, M.E. (Dept. Food Science & Human Nutrition), and Hoyle, L.H. (Dept. Family and Youth Development), Clemson University. 2000. Nutrition and food safety education for emergency food assistance programs. USDA (Initiative for Future Agriculture and Food Systems). \$218,755.

Getty K.J.K., Acton, J.C., and Dawson, P.L. (Dept. Food Science & Human Nutrition), Clemson University, 2000. Validating *E. coli* O157:H7 in direct acidified beef and venison semi-dry sausages. USDA NRI (National Research Initiative). \$149,385.

Company/Association

Boyle, E.A.E., **Getty, K.J.K.**, and Lopez, K. 2012. Validation of heating and processing time conditions in production of fermented turkey sticks for elimination of *Salmonella*. Cargill Meat Solutions. \$17,000.

Boyle, E.A.E., **Getty, K.J.K.**, and Boyle, D.L. 2011. Pre-proposal: Efficacy of activated lactoferrin to remove *Listeria monocytogenes* biofilms from food contact surfaces. American Meat Institute Foundation. \$100,912.

Boyle, E.A.E., **Getty, K.J.K.**, Schmidt, K., and Lobaton, A.S. 2011. Pre-proposal: Efficacy of activated lactoferrin to remove *Listeria monocytogenes* biofilms from food contact surfaces. Dairy Research Institute.

Boyle, E.A.E. and **Getty, K.J.K.** 2011. Efficacy of thermal processing parameters for controlling *Salmonella* spp. on pigs ears and pizzas. Tyson Foods, Inc. \$34,000.

Mateus, C., Boyle, E.A.E., and **Getty, K.J.K.** 2010. (collaborative effort with DeLaval Cleaning Solutions) Identification and validation of existing and novel technologies and process parameters for control of *E. coli* O157:H7 and *Salmonella* spp. on beef carcass. American Meat Institute Foundation. \$56,500.

Cooksey, K., **Getty, K.J.K.**, Darby, D., Acton, J., Mangalassary, and Duckett, S. (collaborative effort with Clemson University) 2009. Development and testing of commercially viable antimicrobial surface treatment, antimicrobial packaging film and/or combination for reduction of *Listeria monocytogenes* in sliced deli meats. American Meat Institute Foundation. \$275,000.

Getty, K.J.K. and Schmidt, K. 2007. Mettler Toledo Food Science Education Grant. Mettler Toledo. \$60,000.

Getty, K.J.K. and Schmidt, K. 2006. Mettler Toledo Food Science Education Grant. Mettler Toledo. \$60,000.

Getty, K.J.K., Boyle, E.A.E., and Kastner, C.L. Kansas State University. 2002. Utilization of surimi and extrusion processes for value-added light fowl products. American Egg Board. \$49,995.

Getty, K.J.K. and Cooksey, D.K. (Dept. Packaging Science), Clemson University. 2000. Development and implementation of anti-microbial packaging materials for inhibition of *Listeria monocytogenes* in hotdogs and

cooked roast beef during refrigerated storage. American Meat Institute Foundation. \$135,694.

Getty, K.J.K. and Cooksey, D.K. (Dept. Packaging Science), Clemson University. 2000. Nisin-treated packaging films for inhibition of *Listeria monocytogenes* in hot dogs. American Meat Institute Foundation. \$50,000.

University

Nutsch, A., Kastner, J., and **Getty, K.J.K.** 2008. An interdisciplinary food system center. KSU. Targeted Excellence Pre-Proposal. \$1,730,903.

Mahl, R. 2004. Achieving Total Utilization of Ag Biomass – A systems approach to safe, high-quality food and nonfood products. KSU Targeted Excellence Pre-Proposal. Collaborator: *Co-authored food processing section.* \$2.5 M.

Getty, K.J.K., Acton, J.C., and Dawson, P.L. (Dept. Food Science & Human Nutrition), Cooksey, D.K. (Dept. Packaging Science), and Hall, M.A. (Dept. Animal & Veterinary Sciences), Clemson University. 2000. Development of a food pathogen processing pilot plant. College of Agriculture, Forestry and Life Sciences (Teaching and research proposals – Provost’s matching money), Clemson University. \$215,500.

PUBLICATIONS

Refereed Articles (32 total)

Heermann, M.L., **Getty, K.J.K.**, 2020, and Yucel, U. 2020. Application of a rolled cookie laboratory exercise as a method for students to gain undergraduate research experience in food science. *J. Food Sci. Educ.* 19:141-151. Available at: <https://doi.org/10.1111/1541-4329.12185>.

Lopez, K., Phalen, K., Vahl, C.I., Roberts, K.R., and **Getty, K.J.K.** 2016. Investigation of handling practices for fresh produce and the efficacy of commercially available produce washes on removal of pathogens and natural microflora on whole cantaloupe surfaces. *Food Control.* 68:251-259. Available at: <http://dx.doi.org/10.1016/j.foodcont.2016.03.050>

Kane, D., **Getty, K.**, Mayer, B., and Mazzotta, A. 2016. Sanitizing in dry-processing environments using isopropyl alcohol quaternary ammonium formula. *J. Food Protect.* 79:112-116. Doi:10.4315/0362-028X.JFP-15-257.

Lopez, K., **Getty, K.J.K.**, and Vahl, C.I. 2015. Validation of washing treatments to reduce *Escherichia coli* O157:H7 and *Salmonella* spp. on the surface of green leaf lettuce and tomatoes. *Food Protect Trends.* 35:377-384.

Saini, J.K., Marsden, J.L., **Getty, K.J.K.**, and Fung, D.Y.C. 2014. Advanced oxidation technology with photohydroionization as a surface treatment for controlling *Listeria monocytogenes* on stainless steel surfaces and ready-to-eat cheese and turkey. *Foodborne Pathog. Dis.* 11(4): 295-300. Pub. Date: April 2014. DOI:10.1089/fpd.2013.1512

Saini, J., Barrios, M., Marsden, J.L., **Getty, K.J.K.**, and Fung, D.Y.C. 2013. Efficacy of mirenat-N (lauric arginate) antimicrobial against *Listeria monocytogenes* on stainless steel coupons. *Advances in Microbiology.* PP. 65-68, Pub. Date: March 28, 2013 DOI: 10.4236/aim.2013.31010.

Karre, L., Lopez, K., and **Getty, K.J.K.** 2012. Natural antioxidants in meat and poultry products (Review article). *Meat Scie.* 94: 220-227.

Harper, N.M. and **Getty, K.J.K.** 2012. Effect of salt reduction on growth of *Listeria monocytogenes* in meat and poultry systems. *J. Food Sci.* 77: M669-674.

Getty, K.J.K. 2012. Development of a food defense workshop and graduate certificate in food safety and defense for working professionals. *Agriculture, Food and Analytical Bacteriology Journal.* Available at

<http://afabjournal.com/articles/development-of-a-food-defense-workshop-and-graduate-certificate-in-food-safety-and-defense-for-working-professionals>.

- Uppal, K.K., **Getty, K.J.K.**, Boyle, E. A.E., Harper, N. M., Lobaton-Sulabo, A. S., and Barry, B. 2011. Effects of packaging and storage time on survival of *Listeria monocytogenes* on kippered beef steak and turkey tenders. J. Food Sci. Article first published online: 2 DEC 2011 | DOI: 10.1111/j.1750-3841.2011.02485.x.
- Roberts, M.N. and **Getty, K.J.K.** 2011. Validation of heating conditions in production of direct acidified venison with beef fat summer sausage for elimination of *Escherichia coli* O157:H7. J. Food Safety. Article first published online: 24 OCT 2011 | DOI: 10.1111/j.1745-4565.2011.00324.x.
- Linton, R., Nutsch, A., McSwane, D., Kastner, J., Bhatt, T., Hodge, S., **Getty, K.J.K.**, Racz, C., Kastner, C., Maier, D., Field, W., Chaturvedi, A., and Woodley, C. 2011. Use of a stakeholder-driven DACUM process to define knowledge areas for food protection and defense. J Homel Secur Emerg. 8(2), Article 6. Available at: <http://www.bepress.com/jhsem/vol8/iss2/6>.
- Weber, M.J.D., Boyle, E.A.E., **Getty, K.J.K.**, Harper, N.M., Weber, C.G., and Roenbaugh, T.L. 2011. Efficacy of home-style dehydrators for controlling *Salmonella* on whole-muscle chicken. J. Food Protect. 74:1079-1082.
- Harper, N.M., **Getty, K.J.K.**, Schmidt, K.A., Nutsch, A.L., and Linton, R.H. 2011. Comparing the mannitol-egg yolk-polymyxin agar plating method with the three-tube most probable number method for enumeration of *Bacillus cereus* spores in raw and high-temperature, short-time pasteurized milk. J. Food Prot. 74:461-466.
- Lobaton-Sulabo, A.S.S., Axman, T.J., **Getty, K.J.K.**, Boyle, E.A.E., Harper, N.M., Uppal, K.K., Barry, B., and Higgin, J.J. 2011. Package systems and storage times serve as post-lethality controls for *Listeria monocytogenes* on whole muscle beef jerky and pork and beef smoked sausage sticks. J. Food Prot. 74:188-192.
- Lonnecker, S.M., Boyle, E.A.E., **Getty, K.J.K.**, Buege, D.R., Ingham, S.C., G. Searls, and Harper, N.M. 2010. Determination of baseline product characteristics and production methods in small and very small jerky plants. J. Muscle Foods. 21:826-833.
- Harper, N.M., **Getty, K.J.K.**, and Boyle, E.A.E. 2010. Evaluation of sample preparation methods for determination of water activity in jerky and kippered beef: A research note. Meat Sci. 86:527-528.
- Hunt, A., **Getty, K.J.K.**, and Park, J.W. 2010. Development of temperature tolerant surimi gels using starch-protein interactions. J Food Quality. 33:100-118.
- Hunt, A., **Getty, K.J.K.**, and Park, J.W. 2010. Screen of special starches for use in temperature-tolerant fish protein gels. J. Food Quality. 33:119-136.
- Harper, N.M., Roberts, M.N., **Getty, K.J.K.**, Boyle, E.A.E., and Fung, D.Y.C. 2009. Evaluation of two thermal processing schedules at low relative humidity for elimination of *Escherichia coli* O157:H7 and *Salmonella* serovars in chopped and formed beef jerky. J. Food Prot. 72:2476-2482.
- Hunt, A., **Getty, K.J.K.**, and Park, J.W. 2009. Roles of starch in surimi seafood: A review. Food Reviews International. 25:299-312.
- Getty, K.J.K.**, Synoground, A. and Roberts, M.N. 2007. Validation of heating conditions in production of direct acidified beef summer sausage for elimination of *Escherichia coli* O157:H7. J. Food Safety. 27:275-285.
- Stoltenberg, S.K., **Getty, K.J.K.**, Thippareddi, T., Phebus, R.K. and Loughin, T.M. 2006. Fate of *Escherichia coli* O157:H7 during production of snack sticks made from beef or a venison/beef fat blend and directly

acidified with citric or lactic acid. *J. Food Sci.* 71:M228-235.

Grower J.L., Cooksey K.D., **Getty, K.J.K.** 2004. Release of nisin from methylcellulose-hydroxypropyl methylcellulose film formed on low-density polyethylene film. *J. Food Sci.* 69(4): FMS107-111.

Franklin, N.B., Cooksey, K.D. and **Getty, K.J.K.** 2004. Inhibition of *Listeria monocytogenes* on the surface of individually packaged hot dogs using a packaging film coating containing nisin. *J. of Food Prot.* 67: 480-485.

Grower, J., Cooksey, K. and **Getty, K.J.K.** 2004. Development and characterization of an antimicrobial packaging film coating containing nisin for inhibition of *Listeria monocytogenes*. *J. Food Prot.* 67: 475-479.

Getty, K.J.K. 2002. Facts: Dry and semi-dry fermented and direct acidified sausage validation. National Pork Board. Des Moines, IA.

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Stoltenberg, S.K., **Getty, K.J.K.**, Thippareddi, H., Phebus, R. K., and Loughin, T.M. 2003. Validation of *Escherichia coli* O157:H7 in direct acidified beef, and venison with beef snack sticks. Annual Meeting Proceedings, Food Safety Consortium, Fayetteville, AK, Oct. 12-14. CD format.

Stoltenberg, S.K., **Getty, K.J.K.**, Phebus, R.K., Thippareddi, H. and Loughin, T.M. 2002. Comparison of media, incubation time, temperature and environmental conditions on the recovery of heat-injured *Escherichia coli* O157:H7 in a broth system. Annual Meeting Proceedings, Food Safety Consortium, Manhattan, KS, Oct 13-15. p. 383-387.

Extension/Technical

Lobaton-Sulabo, A., Axman, T., **Getty, K.J.K.**, Boyle, E., Harper, N., Uppal, K., Barry, B., and Higgins, J. 2010. Packaging systems and storage times serve as post-lethality treatments for *Listeria monocytogenes* on whole muscle beef jerky. Cattlemen's Day 2010, Beef Cattle Research 2010: Report of progress 1029. Kansas State University Agricultural Experiment Station and Cooperative Extension Service. Available at <http://www.ksre.ksu.edu/library/lvstk2/srp1029.pdf>. p. 129-130.

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Uppal, K., Lobaton-Sulabo, A., **Getty, K.J.K.**, Barry, B., and Boyle, E. 2010. Package systems and storage times serve as post-lethality treatments for *Listeria monocytogenes* on kippered beef steaks. Cattlemen's Day 2010, Beef Cattle Research 2010: Report of progress 1029. Kansas State University Agricultural Experiment Station and Cooperative Extension Service. Available at <http://www.ksre.ksu.edu/library/lvstk2/srp1029.pdf>. p. 131-132.

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Getty, K.J.K., Harper, N.M., and Boyle, E.A.E. 2009. Thermal process with additional drying provides proper lethality for controlling pathogens during jerky production. Beef Cattle Research Highlights 2009. Available at: http://www.oznet.ksu.edu/library/lvstk2/Beef_Res_Highlights09.pdf. p. 24.

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Roberts, M.N., **Getty, K.J.K.**, and Boyle, E.A.E. 2007. Thermal process for jerky provides proper lethality for controlling pathogens. Beef Research Highlights. Kansas State University Agricultural Experiment Station and Cooperative Extension Service. p. 36.

Roberts, M.N., **Getty, K.J.K.**, and Boyle, E.A.E. 2007. Thermal process for jerky provides proper lethality for controlling pathogens. Beef Cattle Research 2007: Report of progress. Kansas State University Agricultural Experiment Station and Cooperative Extension Service. <http://www.oznet.ksu.edu/library/lvstk2/SRP978.pdf>. p. 122.

Crouch, E. 2004. Peer review comments and responses for a risk assessment for *Clostridium perfringens* in ready-to-eat and partially cooked meat and poultry products. [Internet, WWW], ADDRESS: http://www.fsis.usda.gov/PDF/CPerfringens_Comment_Response_Report.pdf. *Served as one of the peer reviewers.*

Getty, K.J.K. and Surak, J.G. 2003. Analyzing plant sanitation processes using statistical process control. [Internet, WWW], ADDRESS: <http://www.nwasoft.com/appnotes/plantsani.htm>.

Boyle, E.A.E., **Getty, K.J.K.**, and Dikeman, R. 1999. Developing and Implementing HACCP Plans (video). Kansas State University. Department of Animal Sciences and Industry. Manhattan, KS.

Boyle, E.A.E., **Getty, K.J.K.**, and Marsden, J.L. 1998. Dealing with physical hazards (English and Spanish video). American Assoc. of Meat Processors. Elizabethtown, PA.

Karr, K.J., Boyle, E.A.E., Kastner, C.L., Marsden, J.L., Phebus, R.K., Prasai, R.K., Zepeda, C.M.G., and Pruett, J., W.P. 1996. Standardized protocol for microbiological sampling and testing procedures for beef carcasses, subprimal cuts, lean trim, and cutting/conveyor surfaces. Department Animal Sciences and Industry. Kansas State University. Manhattan, KS. Available bulletin.

Marsden, J.L. and **Karr, K.J.** (Eds.). 1994. HACCP: The hazard analysis and critical control point system in the meat and poultry industry. American Meat Institute Foundation. Washington, DC.

AMIF. 1993. **Karr, K.J.** (contributor). A study of consumers' awareness, knowledge and attitudes toward the process of irradiation. American Meat Institute Foundation. Washington, DC.

Karr, K. and Giesecke, C.C. (Eds.) 1992. Northeast Network Food, Agriculture, and Health Policy Education News. 1(3-4) 1992 and 1(1-2) 1991.

Press Releases

Meatingplace.com. 2008. Researchers validate process for small jerky processors to fight *E. coli*, *Salmonella*. Story on research by Boyle, E.A.E. and **Getty, K.J.K.** 3/26/2008. Available at: <http://www.meatingplace.com/MembersOnly/webNews/details.aspx?item=7020>.

LiveScience.com. 2008. Is Beef Jerky Safe? Story on research by Boyle, E.A.E. and **Getty, K.J.K.** Available at: <http://www.livescience.com/mysteries/080326-llm-beef-jerky.html>.

Promotional/Communication – *Serve as the primary Food Science Institute content person, including coordinating production activities with Department of Communications editor and graphic designer.*

2020 – Assisted with the development of 5 recruitment postcards

2019 – Food Science Promotion Postcard for High School students and Food Science T-Shirt design

2017 – Food Science Promotion Flyer for High Schools

2016 – Food Science Promotion Flyer for High Schools

- 2014 – Winter FSI Newsletter, Food Science Club T-Shirt
- 2013 – Winter FSI Newsletter
- 2012 – Winter and Summer FSI Newsletter
- 2011 – Winter and Summer FSI Newsletter, Food Science Club product labels for Apple Butter, Holiday Jam, and Pear Spread.
- 2010 – Winter and Summer FSI Newsletter and Undergraduate Display
- 2009 – Winter and Summer FSI Newsletter and advertisement for the American Meat Science Association magazine.
- 2008 – Winter and Summer FSI Newsletter, FSI portfolio folder, advertisement for the Kansas State Agriculturist magazine, advertisement for Food Technology magazine, and FSI Booth Display.
- 2007 – Summer FSI Newsletter, General Food Science Program Online Education Brochure, Graduate Certificate in Food Safety and Defense Brochure and Banner for Great Plains IDEA initiative, and advertisement for IFT Annual Meeting Program and Exhibit Directory.
- 2006 – Large undergraduate wall display, two Food Science Undergraduate Recruitment posters, Food Science Club T-Shirt design, Summer and Fall FSI Newsletter, advertisement for IFT Annual Meeting Program and Exhibit Directory.
- 2005 – Food Science Undergraduate and Graduate Program Bulletin display, Fall FSI Newsletter, Food Science Institute (wall display), promotional posters for two food safety study abroad programs, advertisement for IFT Annual Meeting Program and Exhibit Directory, and Spring FSI Newsletter.
- 2004 – Food Science Institute (FSI) floor display for IFT; Online education food science program general brochure; undergraduate table top display, poster, brochure, and magnet; VHS and DVD cover designs for a Cattle Handling and Transport Video/CD Series of 3; magazine advertisement for Food Technology; spring and fall advertisement for Kansas State Agriculturist magazine; Food Science Institute new portfolio folder cover and FSI Fall Newsletter.
- 2003 – Food Science Institute floor display for IFT; spring and fall advertisement for Kansas State Agriculturist magazine; undergraduate display poster for open house; Online education food science brochures (non-degree undergraduate certificate; bachelor's degree completion; graduate certificate; and master's degree).
- 2002 – Food Science Institute portfolio folder cover; undergraduate recruitment poster, FSI website; fall advertisement for Kansas State Agriculturist magazine; FSI letterhead and logo design.

PRESENTATIONS AT SCIENTIFIC MEETINGS - *Please note these are presentations I gave.*

- Getty, K.J.K.,** Whitehair, K., and J. Amamcharla. 2021. Formatting a product development capstone course for development of grain-based baked items for use in Kansas State University dining services. Ann. Mtg., Inst. of Food Technologist, Chicago. (Virtual Format). (Poster Presentation)
- Getty, K.J.K.,** Burke, K.J., and Rogers-Randolph, T.M. 2021. Teaching collaboration in food labeling and packaging design to students in research and development of food products and layout and design courses. Ann. Mtg., Inst. of Food Technologist, Chicago. (Virtual Format). (Poster Presentation)
- Getty, K.J.K.,** Heermann, M.L., and Yucel, U. 2020. Poster Presentation. Development of a laboratory exercise to investigate the inclusion of waxy sorghum in gluten-free sorghum bread. Ann. Mtg., Inst. of Food Technologist, Chicago (Virtual Format).
- Maxwell, A., Sinning, J., Neely, D., McLean, K., and **Getty, K.J.K.** 2012. Poster Presentation. Commercial scale apple butter processing provides real world learning experience for undergraduate food science students. Ann. Mtg., Inst. of Food Technologist, Las Vegas, NV, June 25 – 28.
- Getty, K.J.K.** 2011. Oral Presentation. Control of *Listeria monocytogenes*. Arkansas Assoc. of Food Protection Ann. Mtg., Sep. 13-14.
- Getty, K.J.K.** 2010. Oral Presentation. Development of a food defense workshop and graduate certificate in food safety and defense for working professionals. Arkansas Assoc. of Food Protection Ann. Mtg., Sep. 28-29.
- Getty, K.J.K.,** Pritts, K., Harper, N.M., Nutsch, A.L., Linton, R.H., Field, W., Racz, C., McSwane, D., Hodge, S.,

Kastner, J.L., Kastner, C.L., Maier, D., and Turner, M.M. 2010. Poster Presentation. Development of modules for a food defense workshop for graduate students and working professionals. Ann. Mtg., Inst. of Food Technologists, Chicago, IL July 17 – 20. Program Book. p. 95.

Getty, K.J.K., Woodley, C.D., McSwane, D., Linton, R.H., Nutsch, A.L., and Hodge, S. 2009. Development of a graduate curriculum in food safety and defense. Oral and Poster presentation. Ann. Mtg., Inst. of Food Technologists, Anaheim, CA June 9 – 12 (100-09). Available at <http://www.ift.org/meetings-and-events/past-meeting-resources/Technical%20Abstract%20Search%20Details.aspx?id=2857>.

Roberts, M.N., **Getty, K.J.K.**, and Boyle, E.A.E. 2007. Evaluation of thermal processing parameters in production of chopped and formed beef jerky for controlling *Escherichia coli* O157:H7 and *Salmonella* spp. Poster Presentation. Ann. Mtg., Inst. of Food Technologists, Chicago, IL July 28 – August 1. Book of Abstracts.

Getty, K.J.K. 2005. Validation of TDK in meat applications. Ann. Mtg., Entomological Society of America, Ft. Lauderdale, FL. Dec. 15-18.

Getty, K.J.K. 2005. Validation of *E. coli* O157:H7 and *Salmonella* in snack sticks, summer sausage, and jerky. Ann. Mtg., Food Safety Consortium, Kansas State University, Oct. 2-4.

Stoltenberg, S.K., **Getty, K.J.K.**, Phebus, R.K., Thippareddi, H., and Loughin, T.M. 2003. Comparison of media, incubation time, temperature and environmental conditions on the recovery of heat-injured *Escherichia coli* O157:H7 in a broth system. Poster presentation. Ann. Mtg., International Assoc. Food Protection, New Orleans, LA, August 10-13.

Getty, K.J.K. and Surak, J.G. 2001. Analyzing plant sanitation processes using statistical process control techniques. Poster presentation. 54th Annual Recip. Meat Conf., Indianapolis, IN, July 24-28.

Getty, K.J.K. 2000. Control of *Escherichia coli* O157:H7 in fermented sausages. Oral presentation. Regional Mtg., Southeastern and SC American Society for Microbiology, Statesboro, GA, October 26-28.

Boyle, E.A.E., **Getty, K.J.K.**, Dikeman, R.A., Flores, S.A., and Kastner, C.L. 1999. HACCP training and implementation assistance for the Kansas meat and poultry industry. Poster presentation. 52nd Annual Recip. Meat Conf., Stillwater, OK, June 20-23.

Getty, K.J.K., Phebus, R.K., Marsden, J.L., Schwenke, J.R., and Kastner, C.L. 1998. Control of *Escherichia coli* O157:H7 in 90 mm diameter Lebanon-style bologna. Poster presentation. Ann. Mtg., Inst. of Food Technologists, Atlanta, GA, June 21-24.

Karr, K.J., Kastner, C.L., Marsden, J.L., and Phebus, R.K. 1997. Control of *Escherichia coli* O157:H7 in large diameter Lebanon bologna. Paper presentation. Ann. Mtg., Inst. of Food Technologists, Orlando, FL, June 14-18.

Boyle, E.A.E., **Karr, K.J.**, Kastner, C.L., Marsden, J.L., Phebus, R.K., Prasai, R.K. and Zepeda, C.M.G. 1995. Standardized microbiological sampling and testing procedures for the beef industry. Poster presentation. 41st Annual Intl. Cong. Meat Sci. Tech. San Antonio, TX.

Karr, K.J. and Marezki, A.N. 1992. Industry's view of a governmental quality assurance program (HACCP) proposed for use in meat and poultry processing. Poster presentation. Society of Nutrition Education Annual Convention. Washington, DC.

OTHER PRESENTATIONS

Getty, K.J.K. 2014. Developing and implementing HACCP in Meat and Food Plants (Workshop). Manhattan, KS. June 3-5, 2014. Served as a facilitator and main instructor.

- Getty, K.J.K.** 2013. Developing and implementing HACCP in Meat and Food Plants (Workshop). Olathe, KS. October 3-5, 2012. Served as a facilitator and gave presentations. Boyle and Clark were other instructors.
- Getty, K.J.K.** 2013. Developing and implementing HACCP in Meat and Food Plants (Workshop). Manhattan, KS. June 11-13, 2013. Served as a facilitator and main instructor.
- Getty, K.J.K.** 2012. Developing and implementing HACCP in meat and food Plants (Workshop). Olathe, KS. October 3-5, 2012. Served as a facilitator and gave three presentations. Boyle and Clark were main instructors.
- Getty, K.J.K.** 2010. Career decisions: Marking the transition from graduate student to professional. Career opportunities and decisions workshop. Graduate Student Council. Kansas State University, KS.
- Getty, K.J.K.** 2003. Online Education Program. Food Science Institute, Industry Partners Council Inaugural Meeting. Oral presentation. Kansas State University, KS.
- Getty, K.J.K.** 2001, 2004, 2007. Setting up a validation study and *E. coli* O157:H7 validation. Advanced HACCP (ASI 791). Oral presentation. Kansas State University, KS.
- Getty, K.J.K.** 2000. Careers in meat science. Orientation to animal and veterinary sciences (AVS 100). Oral presentation. Clemson University, Clemson, SC.
- Getty, K.J.K.** 2000. Meat and meat products. Introduction to animal sciences (AVS 202). Oral presentation. Clemson University, Clemson, SC.
- Getty, K.J.K.** 2000. Meat microbiology and safety. Third Annual South Carolina Cattleman's Knowledge College. Oral presentation. SC Junior Cattleman's Association. Clemson, SC.
- Getty, K.J.K.** 1999. HACCP overview: Why HACCP is needed/benefits. Developing and Implementing HACCP in Small and Medium-Sized Plants. Oral presentation. American Association of Meat Processors. Kansas City, MO, February 5-7.
- Getty, K.J.K.** 1999. Determination of biological, physical and chemical hazards. Oral presentation. Developing and Implementing HACCP in Small and Medium-Sized Plants. American Association of Meat Processors. Kansas City, MO, February 5-7.
- Getty, K.J.K.** 1999. Establishment of critical limits, monitoring procedures and corrective actions. Oral presentation. Developing and Implementing HACCP in Small and Medium-Sized Plants. American Association of Meat Processors. Kansas City, MO, February 5-7.
- Getty, K.J.K.** 1999. Process controls and monitoring methods for small plants. Oral presentation. Developing and Implementing HACCP in Small and Medium-Sized Plants. American Association of Meat Processors. Kansas City, MO, February 5-7.
- Getty, K.J.K.** 1999. Integrating HACCP with SSOP's, GMP's and TQM. Oral presentation. Developing and Implementing HACCP in Meat Plants. Kansas State University, Manhattan, KS, August 13-15.
- Getty, K.J.K.** 1999. Identifying critical control points. Oral presentation. Developing and Implementing HACCP in Meat Plants. Kansas State University, Manhattan, KS, January 8-10; May 21-23; and August 13-15.
- Getty, K.J.K.** 1999. Establishing recordkeeping procedures. Oral presentation. Developing and Implementing HACCP in Meat Plants. Kansas State University, Manhattan, KS, January 8-10; May 21-23; and August 13-15.
- Getty, K.J.K.** 1999. Microbial food safety hazards. Developing and Implementing HACCP in Meat Plants. Kansas State University, Manhattan, KS, January 8-10; May 21-23; and August 13-15.

- Getty, K.J.K.** 1999. GMP's, SOP's and SSOP's. Oral presentation. Developing and Implementing HACCP in Meat Plants. Kansas State University, Manhattan, KS, January 8-10; May 21-23; and August 13-15.
- Getty, K.J.K.** 1999. HACCP: a food safety tool that will enhance your business. Oral presentation. Developing and Implementing HACCP in Meat Plants. Kansas State University, Manhattan, KS, January 8-11; May 21-23; and August 13-15.
- Getty, K.J.K.** 1998. Relationship of GMP and SOP's to HACCP; HACCP principle 7: recordkeeping; How to establish critical limits; and Implementation of your HACCP plan. Oral presentations. Meat and Poultry HACCP Course. University of Nebraska, Lincoln, NE, October 19-21.
- Getty, K.J.K.** 1998. Establishing corrective actions; and Recalls. Oral presentation. Developing and Implementing HACCP in Meat Plants. Parsons, KS, September 18-20.
- Getty, K.J.K.** 1998. Real life-How we are implementing HACCP in our facility. Oral presentation. Developing and Implementing HACCP in Meat Plants. Dodge City, KS, March 27-29; Parsons, KS, September 18-20.
- Getty, K.J.K.** 1998. Integrating HACCP with SSOP's, GMP's and TQM. Oral presentation. Developing and Implementing HACCP in Meat Plants. Dodge City, KS, March 27-29; Manhattan, KS, August 21-23; Parsons, KS, September 18-20.
- Getty, K.J.K.** 1998. Establishing critical limits and monitoring activities. Oral presentation. Developing and Implementing HACCP in Meat Plants. Dodge City, KS, March 27-29; Parsons, KS, September 18-20.
- Getty, K.J.K.** 1998. Establishing recordkeeping procedures. Oral presentation. Developing and Implementing HACCP in Meat Plants. Manhattan, KS, January 9-11; Dodge City, KS, March 27-29; Manhattan, KS, August 21-23; Parsons, KS, September 18-20.
- Getty, K.J.K.** 1998. Physical and chemical food safety hazards. Oral presentation. Developing and Implementing HACCP in Meat Plants. Parsons, KS, September 18-20.
- Getty, K.J.K.** 1998. Microbial food safety hazards . Oral presentation. Developing and Implementing HACCP in Meat Plants. Manhattan, KS, January 9-11; Dodge City, KS, March 27-29; Manhattan, KS, August 21-23; Parsons, KS, September 18-20.