

Kelly Jolleen Karr Getty, Ph.D.

Vita- January 2019

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), Manhattan, KS.
- Advise (\approx 10) and serve on graduate committees (\approx 10 per year) for both on-campus and online M.S. and Ph.D. Food Science.
 - Advise \approx 25-35 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 (\approx 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

- 2018 – 2019 Association of College and University Educators (ACUE): Effective Teaching Practices course participant
- 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

2010 – Ad hoc reviewer for United State Department of Agriculture’s (USDA) Cooperative State Research, Education, and Extension Service (CSREES), Small Business Innovative Research Program (SBIR)
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
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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 (54 total)

Animals: 2018 – 2 manuscripts
Journal of Food Science Education: 2017 – 1 manuscript
Foods: 2017 – 1 manuscript; 2018 – 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: 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
Meat Science: 2018 – 1 manuscript; 2014 – 2 manuscripts; 2013 – 2 manuscripts; 2012 – 3 manuscripts; 2011 – 6 manuscripts; 2010 – 5 manuscripts; 2008 – 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

- 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

- Savage, S., Sparks, H., Steward, M., Manville, E., and **Getty, K.J.K.** Development of Dunkin' Pumpkins – A smart snack for kids. Prepared proposal for IFT Heathy 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.** 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. 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. (Research Project). Development of chocolate truffles. *Oral presentation at K-State Research Forum.*
- Sinning, J.A., Arrieta, M. and **Getty, K.J.K.** 2012. (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. (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. (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. (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. (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. (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. (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: 6; M.S. Report: 3; Non-Thesis/Report: 33; Graduate Certificate in Food Safety and Defense: 8)

PH.D. AND MASTER'S COMMITTEES

Kansas State University

(Ph.D.: 6; Ph.D. Outside Chair: 4; M.S. Thesis: 16; M.S. Report: 24; Non-Thesis/Report: 45)

UNIVERSITY ACTIVITIES

Committees

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|-----------------|--|
| 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 – current | 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 – current 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

05/06 – current Coordinator, Kansas State FFA Food Science & Technology Contest (over 230 students per year)
 10/17 Co-Coordinated 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

GRANTS – FUNDED**Competitive –National**

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., 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

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