**MELVIN C. HUNT**

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**PERSONAL DATA:**

Born: February 10, 1942

Married: Rae Jean Opie, August 20, 1965; Daughters: Paige and Holly

**EDUCATION:**

 B.S. 1965 Animal Husbandry, Kansas State University, Manhattan, KS

M.S. 1970 Animal Science, Kansas State University, Manhattan, KS

Ph.D. 1973 Food Science, University of Missouri, Columbia, MO

**PROFESSIONAL EXPERIENCE:**

1984‑ Professor, Kansas State University: 50% Teaching ‑ 50% Research

1991-08 Chair, Undergraduate Food Science Program

1978‑84 Associate Professor, Kansas State University

1975‑78 Assistant Professor, Kansas State University

1973‑75 Research Chemist, Tennessee Eastman Company

1968‑73 Grad Research Assistant, Kansas State and University of Missouri

1966‑68 Taught high school chemistry and biology, Kinsley, KS

**PROFESSIONAL AFFILIATIONS:**

**American Meat Science Association:**

- President, 1995-96; Past-President, 1996-97

- Director and Executive Board, 1989-91

- Chair 1991 Reciprocal Meat Conference

- Parliamentarian

- Chair or member of numerous committees including:

Meat Color Guidelines, AMSA Teaching Award, Undergraduate Travel Award, Grad Student Poster Competition, Teaching Display, Resolutions, Meat Tenderness, Biochemistry‑Biophysics, Packaging, Meat Color, Growth and Development, Reciprocation, Long Range Planning, Sustaining Membership, Endowment, Research Priorities, Nomination,

 -Organizing Committee for 2005 International Congress of Meat Science and Technology

 -AMSA Contact Person for ICoMST

**American Society of Animal Science:**

- Chair and Chair-elect, Meat Science-Muscle Biology Section of National ASAS Meeting

- Chair, Midwestern ASAS Meat Science Section

- Editorial Board Journal Animal Science

- Teaching Award Committee, Midwestern ASAS Section

**Institute of Food Technologists:**

- Chair and Chair-elect of Muscle Foods Division, 1992-94

- Director of Muscle Foods Division

- Chair of Muscle Foods Nominating Committee

- Committee for two National Muscle Foods Symposia

- Journal of Food Science, Manuscript Review

**CAST:** Contributing member

**Editorial Board: J of Muscle Foods**

**Editorial Board: Meat Science**

**Routine Reviewer: J of Food Science, J of Animal Science, and J of Ag and Food Chemistry**

**HONORARY AFFILIATIONS:**

Phi Kappa Phi, Sigma Xi, Phi Tau Sigma, Gamma Sigma Delta, Alpha Zeta

**HONORS:**

‑ College of Agriculture Outstanding Faculty Award 1979, 1982, 1988, 1998, 2002

‑ College of Agriculture Outstanding Academic Advisor 1983

‑ University Selection for Parents' Day Lecture 1979

‑ Outstanding Lecturer Award, ITAL, Campinas, Brazil 1981

- Honorary State Farmer Degree 1985

- Distinguished Teaching Award, Gamma Sigma Delta 1989

- Distinguished Research Award, Gamma Sigma Delta 2002

- Selected Instructor, National Food Science Satellite Program 1990

- Certificate of Meritorious Service, Kansas Ag Teachers Association 1992

- CASE Professor of the year, Kansas winner of national competition 1992

- Outstanding Advising Award, Gamma Sigma Delta 1994

- Distinguished Teaching Award, American Meat Science Association 1994

- Outstanding Food Scientist, Phi Tau Sigma 1996

- Outstanding KSU Instructor & Advisor Award, Mortar Board 1997, 2005

- Signal Service Award, American Meat Science Association 1997

- USDA Food & Agriculture Science Excellence in Teaching Award, 2000

- Distinguished Ag Faculty Mugler Teaching Award, 2005

 - Rudnick Educator’s Award, North American Meat Processors Association, 2006

 - Meat Research Award, American Society of Animal Science, 2006

 - DCE Outstanding Distance Faculty Award, 2007

 - Distinguished Meat Research Award, American Meat Science Association, 2008

**DEPARTMENT, COLLEGE OF AG, AND UNIVERSITY ACTIVITIES:**

‑ Faculty Advisor: Block and Bridle, 6 years

- Faculty Advisor: Food Science Club, 3 years

‑ Faculty Advisor: Animal Science Grad Student Association, 25 years

- Faculty Advisor: Ag Student Council, elected for 2 terms (4 years)

‑ Chair, Weber Hall Building/Renovation Project

‑ Chair, KSU Meat Science Faculty

- Coordinator of KSU Meat Research Labs

- ASI Graduate Student Selection Committee

‑ ASI Undergraduate Career Development Committee

- ASI Library Committee

- ASI Scholarship, Loans and Honors Committee

- Department Representative for Gamma Sigma Delta, 10 years

 ‑ Student Team Coordinator, ASI Quadrathalon Teams

- Agriculture Student of the Month Selection Committee

- Agriculture Faculty of the Semester Selection Committee

‑ College of Agriculture Course and Curriculum Committee, chair and member

- College of Agriculture Academic Standards Committee, chair and member

- College of Agriculture Commencement Committee

‑ University Faculty Senator, College of Agriculture, two terms (6 years)

- University Academic Affairs Committee

- University Coordinating Committee for United Way

- KAES NCR-121 Chair and Secretary: Food & Feed Safety in Animal Production

‑ Food Science Undergraduate and Graduate Steering Committees

- Chair, Non-Traditional Studies Advisory Committee

- Elected by peers to ASI Teaching Advisory Committee

- Chair, KSU Undergraduate Food Science Program: Coordinate all course & curriculum and policy matters, scholarship, internships, recruitment, and record keeping

**INDUSTRY-EXTENSION ACTIVITIES:**

- Numerous presentations at: MidWest Meat Processors Seminars, Kansas-Nebraska Curing and Sausage Short Courses, KSU Cattlemen's Day, KSU Swine Day

- Technical Assistance for: Tennessee Eastman Company, Ross Industries, Giant Food Stores, Excel Corporation, IBP, Doskocil Companies, Tenneco Packaging, Farmland, National Beef, Cryovac, Buckhead Beef, Dupont, Kalsec, Wendys, Greater Omaha Beef, Hormel

- State FFA Livestock Awards Selection Committee

- State FFA Star Farmer Selection Committee

- State FFA Public Speaking Contest Judge

- Kansas Jr. Livestock Carcass Contest Judge

- Kansas Meat Processor Cured Meat Show Judge

- Missouri Meat Processor Cured Meat Show Judge

**TEACHING RESPONSIBILITIES:**

**Current Courses - KSU Campus:**

- ASI 350 Meat Science. 3hr. Lecture-lab introductory meat science

 Enrollment: Since 1979, 2431 students; currently running at maximum seating of 72

- ASI 610 Processed Meat Operations. 2hr. 50% responsibility, value-added processing

 Enrollment: 6 to 12 undergraduate and graduate students; since 1988, 35 students

- ASI 930 Advanced Meat Science. 3hr. Team-taught, highest level meats course

 Enrollment: Varies from 6 to 15 graduate students

- GENAG 500 Food Science Seminar. 1hr. Seminar for graduating seniors

 Enrollment: Varies from 6 to 15 students

**Current Courses - KSU Distance Learning Program:**

- ASI 340 Principles of Meat Science. 2hr. Web-based course for Continuing Education

 Enrollment: Since 1987, over 800 students

- GENAG 500 Food Science Seminar. 1hr. Seminar series for Distance Learning majors

 Enrollment: 3 to 15 undergraduate students per year, Continuing Education

- GENAG 630 Food Science Problems. 1hr. Detailed written investigation of current topics

 Enrollment: 2 to 8 students per year through Continuing Education

**Previously Taught Courses:**

- Topics in Meat Science and Muscle Biology

- Meats Judging Team (at University of Missouri)

- Meat Processing

- Livestock and Meat Evaluation

- Animal Agriculture and Consumers

**INTERNATIONAL COURSE ACTIVITIES:**

- Meat Science and Technology Short Course for Latin America, Institute for Food Technology, Campinas, Brazil, 6 weeks, one of two international lecturers

- Meat Science Facilities, University of Monterrey, Monterrey, Mexico

- Lecturer for five KSU International Meat Science Courses, International Meat & Livestock Program, KSU

- Sabbatical leave, fall 1992, visiting scientist to Norwegian Food Research Institute, s

-International Member of 5 PhD students in 3 countries

- Have attended 17 International Congresses of Meat Science and Technology

**ADVISING RESPONSIBILITIES:**

- Undergraduate Advisees: average of 26 for the last 10 years

- Graduate Students Supervised: Graduate Student Committees:

- 25 Masters Students - 65 Masters

- 8 PhD Students - 27 PhD

- Coordinate student-company relations for employment and internships for FSI

**RESEARCH INTERESTS:**

‑ Myoglobin chemistry and meat color, Methods of color measurement, Cooked meat color related to food safety, Postmortem factors affecting meat quality, Collagen chemistry, and Low-fat ground beef and processed meats. Eight major companies have funded meat color and packaging research at over $600,000 since 2000. Results have contributed significantly to knowledge of shelf life, color life, cold chain management, product palatability, and microbiology enabling adoption of case-ready meats in modified atmosphere packaging.

**PUBLIC AND COMMUNITY ACTIVITIES:**

- Manhattan Optimist Club: committees for many youth activities

- Coach, Girls (16-18) ASA fast pitch softball traveling team

- Executive Committee, Riley County Extension Council

- Asst. Superintendent, sheep division, Riley County Fair

- Judge at Manhattan High School oratorical contest

- FarmHouse Fraternity, alumni board and committee work

- Snyder Award for Alumni Service, FarmHouse Fraternity

- Activities of First Presbyterian Church

**LEASURE TIME INTERESTS:**

- Travel, Photography, and O-Gauge Model Trains