

CURRICULUM VITAE

NAME

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Animal Sciences
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EDUCATION

1978 Ph D, TEXAS A&M UNIV

1976 MS, TEXAS A&M UNIV

1974 BS, TEXAS A&M UNIV

ACADEMIC POSITIONS

June 15, 2014 - Present Director of Undergraduate Programs, Department of Animal Sciences, Colorado State University.

OTHER POSITIONS

1990 - Present Professor, Colorado State University.

1999 - 2002 Head, Department of Animal Sciences, Colorado State University.

1984 - 1990 Associate Professor, Colorado State University.

1979 - 1984 Assistant Professor, Colorado State University.

1978 - 1979 Assistant Professor, Texas Tech University.

1976 - 1978 Instructor, Texas A&M University.

(June 15, 2014 - Present) Director, Department

PUBLISHED WORKS

Refereed Journal Articles

Igo, J. L., VanOverbeke, D. L., Woerner, D. R., Tatum, J. D., Pendell, D. L., Vedral, L. L., Mafi, G. G., Moore, M. C., McKeith, R. O., Gray, G. D., Griffin, D. B., Hale, D. S., Savell, J. W., Belk, K. E. Phase I of The National Beef Quality Audit – 2011: Quantifying willingness-to-pay, best worst scaling, and current status of quality characteristics in different beef industry marketing sectors. *Journal of Animal Science*, 91, 1907-1919.

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- O'Quinn, T. G., Woerner, D. R., Engle, T. E., Chapman, P. L., Legako, J. F., Brooks, J. C., Belk, K. E., Tatum, J. D. (2016). Identifying consumer preferences for specific beef flavor characteristics in relation to cattle production and postmortem processing parameters. *Meat Science*, 112, 90-102.
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- Arp, T. S., Howard, S. T., Woerner, D. R., Scanga, J. A., McKenna, D. R., Kolath, W. H., Chapman, P. L., Tatum, J. D., Belk, K. E. (2014). Effects of ractopamine hydrochloride and zilpaterol hydrochloride supplementation on longissimus muscle shear force and sensory attributes of beef steers. *Journal of Animal Science*, 92, 836-843.
- Howard, S. T., Woerner, D. R., Vote, D. J., Scanga, J. A., Chapman, P. L., Bryant, T. C., Acheson, R. J., Tatum, J. D., Belk, K. E. (2014). Effects of ractopamine hydrochloride and zilpaterol hydrochloride supplementation on longissimus muscle shear force and sensory attributes of calf-fed Holstein steers. *Journal of Animal Science*, 92, 376-383.
- Acheson, R. J., Woerner, D. R., Tatum, J. D. (2014). Effects of USDA carcass maturity on sensory attributes of beef produced by grain-finished steers and heifers classified as less than 30 months old using dentition. *Journal of Animal Science*.
- Howard, S. T., Woerner, D. R., Scanga, J. A., VanOverbeke, D. L., Mafi, G. G., Igo, J. L., Salman, M. D., Tatum, J. D., Belk, K. E. (2013). North American Beef Tenderness Survey 2011–2012: Benchmarking tenderness and sample shipping procedures. *Journal of Animal Science*, 91, 5981-5988.
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- (2012). National Beef Quality Audit – 2011: Survey of instrument grading assessments of beef carcass characteristics. *J Anim Sci jas.2012-5551*; doi:10.2527/jas.2012-5551.
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- (1996). Incidence and sensory evaluation of injection-site lesions in beef top sirloin butts. *J Anim Sci*, 74, 2095-2103.
- (1996). Modification of early-postmortem muscle pH and use of postmortem aging to improve beef tenderness. *J Anim Sci*, 74, 790-798.
- (1996). Supplemental vitamin E in beef cattle diets to improve shelf-life of beef. *Anim Feed Sci Tech*, 59, 207-214.
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- (1995). Use of Genetically Identical (Clone) Steers to Determine the Effects of Estrogenic and Androgenic Implants on Beef Quality and Palatability Characteristics. *J Anim Sci*, 73, 3317-3324.
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- (1991). Physical and Chemical-Components of the Empty Body during Compensatory Growth in Beef Steers. *J Anim Sci*, 69, 3251-3264.
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Development, Partitioning of Separable Carcass Fat. *J Anim Sci*, 62, 132-138.

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Non-Refereed Journal Articles

Belk, K. E., Woerner, D. R., Delmore, R., Tatum, J. D., Yang, H., Sofos, J. N. (2014). The meat industry: do we think and behave globally or locally? *Meat science*, 98(3), 556-60.

Arp, T. S., Howard, S. T., Woerner, D. R., Scanga, J. A., McKenna, D. R., Kolath, W. H., Chapman, P. L., Tatum, J. D., Belk, K. E. (2014). Effects of dietary ractopamine hydrochloride and zilpaterol hydrochloride supplementation on performance, carcass traits, and carcass cutability in beef steers. *Journal of animal science*, 92(2), 836-43.

Emerson, M. R., Woerner, D. R., Belk, K. E., Tatum, J. D. (2013). Effectiveness of USDA instrument-based marbling measurements for categorizing beef carcasses according to differences in LM sensory attributes. *Journal of Animal Science*, 91, 1024-1034.

Emerson, M. R., Woerner, D. R., Belk, K. E., Tatum, J. D. (2013). Effectiveness of USDA instrument-based marbling measurements for categorizing beef carcasses according to differences in longissimus muscle sensory attributes. *Journal of animal science*, 91(2), 1024-34.

McKeith, R. O., Gray, G. D., Hale, D. S., Kerth, C. R., Griffin, D. B., Savell, J. W., Raines, C. R., Belk, K. E., Woerner, D. R., Tatum, J. D., Igo, J. L., VanOverbeke, D. L., Mafi, G. G., Lawrence, T. E., Delmore, Jr, R. J., Christensen, L. M., Shackelford, S. D., King, D. A., Wheeler, T. L., Meadows, L. R., O'Connor, M. E. (2012). National Beef Quality Audit-2011: Harvest-floor assessments of targeted characteristics that affect quality and value of cattle, carcasses, and byproducts. *Journal of animal science*, 90(13), 5135-42.

Moore, M. C., Gray, G. D., Hale, D. S., Kerth, C. R., Griffin, D. B., Savell, J. W., Raines, C. R., Belk, K. E., Woerner, D. R., Tatum, J. D., Igo, J. L., VanOverbeke, D. L., Mafi, G. G., Lawrence, T. E., Delmore, Jr, R. J., Christensen, L. M., Shackelford, S. D., King, D. A., Wheeler, T. L., Meadows, L. R., O'Connor, M. E. (2012). National Beef Quality Audit-2011: In-plant survey of targeted carcass characteristics related to quality, quantity, value, and marketing of fed steers and heifers. *Journal of animal science*, 90(13), 5143-51.

Gray, G. D., Moore, M. C., Hale, D. S., Kerth, C. R., Griffin, D. B., Savell, J. W., Raines, C. R., Lawrence, T. E., Belk, K. E., Woerner, D. R., Tatum, J. D., VanOverbeke, D. L., Mafi, G. G., Delmore, Jr, R. J., Shackelford, S. D., King, D. A., Wheeler, T. L., Meadows, L. R., O'Connor, M. E. (2012). National Beef Quality Audit-2011: Survey of instrument grading assessments of beef carcass characteristics. *Journal of animal science*, 90(13), 5152-8.

Dixon, C. L., Woerner, D. R., Tokach, R. J., Chapman, P. L., Engle, T. E., Tatum, J. D., Belk, K. E. (2012). Quantifying the aging response and nutrient composition for muscles of the beef round. *Journal of animal science*, 90(3), 996-1007.

Gruber, S. L., Tatum, J. D., Engle, T. E., Chapman, P. L., Enns, R. M., Belk, K. E., Smith, G. C. (2011). Effects of genetic markers and implant strategy on longissimus and gluteus muscle tenderness of calf-fed steers and heifers. *Journal of animal science*, 89(5), 1401-11.

Woerner, D. R., Tatum, J. D., Engle, T. E., Belk, K. E., Couch, D. W. (2011). Effects of sequential implanting and ractopamine hydrochloride supplementation on carcass characteristics and longissimus muscle tenderness of calf-fed steers and heifers. *Journal of animal science*, 89(1), 201-9.

Moore, C. B., Bass, P. D., Green, M. D., Chapman, P. L., O'Connor, M. E., Yates, L. D., Scanga, J. A., Tatum, J. D., Smith, G. C., Belk, K. E. (2010). Establishing an appropriate mode of comparison for measuring the

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Non-Refereed Proceedings or Transactions

- Tatum, J. D. (2014). *Emerging issues for the next decade – Use of growth enhancement technologies in the beef industry* (pp. 1-2). International Livestock Congress.
- Tatum, J. D. (2013). *Beta-agonists: perceptions vs. reality – The effects of beta agonists on beef carcasses* (pp. 1). National Cattlemen's Beef Association.
- (2012). *2011 National Beef Quality Audit Phase I: Face-to-Face Interviews* (pp. 1-160). Final Report Prepared for National Cattlemen's Beef Association, Centennial, CO.
- (2012). *An evaluation of the effectiveness of FreshCase® technology to extend the storage life of beef and pork* (vol. 93, pp. 8). 65th Reciprocal Meat Conference Abstracts Meat Sci (Abstract).
- (2012). *Driving change: The 2011 National Beef Quality Audit* (vol. 93, pp. 33). 65th Reciprocal Meat Conference Abstracts Meat Sci (Abstract).
- (2012). *Identifying consumer preferences for specific beef flavor characteristics* (pp. Jan-55). Final Report Prepared for National Cattlemen's Beef Association, Centennial, CO.
- (2012). *National Beef Quality Audit - 2011: Survey of Producer- and Packer-Related Defects on the Harvest Floor* (vol. 93, pp. 26). 65th Reciprocal Meat Conference Abstracts Meat Sci (Abstract).
- (2011). *An Evaluation of carcass characteristics and longissimus muscle tenderness as a result of implant strategy and Beta-adrenergic agonist supplementation*. Final Report Prepared for JBS-USA.
- (2011). *Animal age, physiological maturity, and associated effects on beef tenderness* (pp. 11-Jan). White Paper – Product Enhancement Research, National Cattlemen's Beef Association, <http://www.beefresearch.org/CMDocs/BeefResearch/Product%20Enhancement/AnimalAgeWhitePaperFinal.pdf>.
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- (2011). *Relationships of USDA camera-based quality grades to beef palatability attributes* (pp. Jan-39). Final Report Prepared for National Cattlemen's Beef Association, Centennial, CO.
- (2010). *A review of procedures to extend the storage life of chilled and frozen beef, pork, and lamb muscle cuts, variety meats, and processed products destined for foreign markets, and a presentation of storage life estimates* (pp. 1-166). Final report to United States Meat Export Federation, Denver, CO Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
- (2010). *A review of procedures to extend the storage life of chilled and frozen beef, pork, and lamb muscle cuts, variety meats, and processed products destined for foreign markets, and a presentation of storage life estimates* (pp. 1-166). Final report to United States Meat Export Federation, Denver, CO Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
- (2010). *Comprehensive consumer sensory panel ratings and establishing baseline tenderness of American lamb meat* (pp. 28-Jan). Final report to American Lamb Board, Denver, CO Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
- (2010). *Development of USDA Performance Standards for Officially Approving VIA Lamb Carcass-Evaluation Instrumentation* (pp. 1-XX). Final report to American Sheep Industry Association, Englewood, CO Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

- (2010). *Prediction of Meat Tenderness Using High Resolution Imaging*. Final Report Prepared for National Cattleman's Beef Association, Centennial, CO.
- (2010). *Relationships of USDA camera-based quality grades to beef palatability attributes* (pp. 7-Jan). Interim Report Prepared for National Cattleman's Beef Association, Centennial, CO Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
- (2010). *What is quality? The propensity of foreign customers of US pork to pay for pork quality attributes in select export markets* (pp. 1-198). Final report to National Pork Board, Des Moines, IA Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

Abstract

- Adams, T. S., Woerner, D. R., Legako, J. F., Engle, T. E., Tatum, J. D., Delmore, R., Belk, K. E. (2015). *Identifying the influence of cattle production history and lean muscle characteristics on specific beef flavor attributes* (vol. 112, pp. 149-150). Meat Science.
- Hoffman, T. W., Belk, K. E., Tatum, J. D., Delmore, R., Peel, R. K., Levalley, S. B., Pendell, D. L., Zerby, H. N., English, L. F., Moeller, S. J., Fluharty, F. L. (2015). *Preferences associated with American lamb quality in retail & foodservice markets* (vol. 112, pp. 138). Meat Science.
- Webb, M., Woerner, D. R., Pendell, D. L., Engle, T. E., Henson, J., Zerby, H., Delmore, R., Belk, K. E., Tatum, J. D. (in press). *Identifying consumer preferences for different beef types based on flavor*. Meat Science.
- Howard, S. T., Scanga, J. A., Woerner, D. R., VanOverbeke, D. L., Tatum, J. D., Belk, K. E. (2013). *North American beef tenderness survey 2011-2012. 2013* (vol. 96, pp. 478-479). Meat Science.

Research Report

- Semler, M. L., Woerner, D. R., Tatum, J. D. (2015). *Effects of USDA carcass maturity on eating quality of beef from fed steers and heifers that have been classified into age groups using dentition* (pp. 1-33). Centennial, CO: National Cattlemen's Beef Association.
- Acheson, R. J., Woerner, D. R., Belk, K. E., Tatum, J. D. (2013). *Effects of differences in carcass maturity on eating quality of beef produced by grain-finished steers and heifers that have been classified as less than 30 months old using birth records or dentition* (pp. 1-23). Final Report to National Cattlemen's Beef Association.

White Paper

- Tatum, J. D. (2015). *Recent Trends: Beef Quality, Value and Price*. Certified Angus Beef. www.cabpartners.com/educators/
- Tatum, J. D., Zerby, H., Belk, K. E. (2014). *A brief overview of factors affecting lamb flavor – White Paper prepared for the Product Characteristics Committee of the Lamb Industry Roadmap Committee*. American Lamb Roadmap Project - American Lamb Board.
- Tatum, J. D., Zerby, H., Belk, K. E. (2014). *Defining Lamb – White Paper prepared for the Product Characteristics Committee of the Lamb Industry Roadmap Committee*. American Lamb Roadmap Project - American Lamb Board.

PAPERS PRESENTED/SYMPOSIA/INVITED LECTURES/PROFESSIONAL MEETINGS/WORKSHOPS

- February 3, 2016, "USDA Carcass Maturity and Beef Sensory Attributes", Webinar presented to membership of the North American Meat Institute, National Cattlemen's Beef Association.

July 14, 2015, "Preferences and Complaints Associated With American Lamb Quality and Retail Outlets", American Lamb Board, American Lamb Board, peer-reviewed/refereed.

February 5, 2015, "Effects of USDA Maturity on Eating Quality of Beef from Fed Steers and Heifers Classified into Age Groups Using Dentition", NCBA Annual Convention, National Cattlemen's Beef Association, (Presenter) Tatum, J. D., San Antonio Convention Center.

February 3, 2015, "Identifying Value Differences among Market Cows", Cattlemen's College - NCBA Annual Convention, National Cattlemen's Beef Association, (Presenter) Tatum, J. D., San Antonio Convention Center.

June 17, 2014, "Beef Carcass Maturity and Palatability Research", Reciprocal Meat Conference, American Meat Science Association, (Presenter) Tatum, J. D., Acheson, R. J., Madison, WI.

January 14, 2014, "Use of Growth Enhancement Technologies in the Beef Industry", International Livestock Congress, ILC/NWSS, (Presenter) Tatum, J. D., Denver, CO.

September 26, 2013, "Beta Agonists: Use and Implications for the Beef Industry", AMI Executive Committee Meeting, American Meat Institute, (Presenter) Tatum, J. D., Chicago, IL.

August 6, 2013, "Effects of Beta Agonists on Beef Carcasses", NCBA Beef Technologies Forum II, National Cattlemen's Beef Association, (Presenter) Tatum, J. D., Denver, CO.

March 13, 2013, "The Role of Technology in Addressing the Shrinking Beef Supply", Zoetis Beef Industry Executive Forum, Zoetis Animal Health, (Presenter) Tatum, J. D., Aventura, FL.

March 7, 2013, "Feeding Cattle to Add Carcass Value and Enhance Beef Quality", Canadian Cattle Feeders Conference, Certified Angus Beef and Elanco Animal Health, (Presenter) Tatum, J. D., Calgary, AB Canada.

2012, "Cattlemen's College, Annual Convention of the National Cattlemen's Beef Association, Nashville, TN. "Instrument Grading: A Report Card." (February 1, 2012).".

2012, "International Livestock Congress, Denver, CO. "Are We Maintaining Quality and Consistency?" (January 10, 2012).".

2012, "NCBA Beef Production Technologies Forum, Denver, CO. "Scientific Overview of Growth Technologies." (July 23, 2012).".

2012, "NCBA Product Enhancement Committee Research Update, Annual Convention of the National Cattlemen's Beef Association, Nashville, TN. (February 3, 2012).".

2012, "US Meat Export Federation. Denver, CO. "Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (March 1, 2012).".

2011, "Certified Angus Beef Annual RMC

Roundtable Discussion of Beef Quality Issues, Manhattan, KS. "Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (June 20, 2011).".

2011, "Elanco Animal Health, Beef Technical Consultants Meeting, Denver, CO. "Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (June 15, 2011).".

2011, "International Livestock Congress, Denver, CO. "Growth Promotants and Beta Agonists: Upside and Downside", Presenter and Session Moderator (January 11, 2011)".

2011, "Joint California-Arizona Cattle Feeders Meeting, San Diego, CA. "Growth Technologies: Cattle Performance and Beef Quality" (June 9, 2011).".

2011, "Presentation of Research Results to Cargill Meat Solutions Executive Beef Team, Wichita, KS. ""Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (July 26, 2011).".

2011, "Presentation of Research Results to Cargill Meat Solutions Foodservice Sales Staff, Wichita, KS. ""Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (July 26, 2011).".

2011, "Presentation of Research Results to Nolan Ryan Beef Executives, Fort Collins, CO. ""Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (July 27, 2011).".

2011, "Presentation of Research Results to Officials of the USDA-AMS Meat Grading and Certification Services, Washington, DC. ""Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (September 1, 2011).".

2011, "Presentation of Research Results to JBS-USA Corporate Beef Group, Greeley, CO. ""Relationships of Camera-Based USDA Quality Grades to Beef Sensory Attributes" (October 3, 2011).".

2010, "J.D. Tatum, Marker-Assisted Management of Feedlot Cattle presented to Cargill Meat Solutions Beef Executive Team, Wichita, KS (June 15, 2010)".

OTHER ACTIVITIES/ACCOMPLISHMENTS – PUBLICATIONS/SCHOLARLY RECORD

(October 23, 2014 - Present). Workshop, "2014 Provost's Academy Workshop ("Aligning Course and Degree Objectives for Student Success")," CSU Provost's Office, Fort Collins, CO, United States.

TEACHING:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u>Cr. Hrs.</u>	<u>Enrollment</u>
2016	Summer	ANEQ799 - Dissertation	18	4
2016	Summer	ANEQ495 - Independent Study	18	1
2016	Summer	ANEQ795 - Independent Study	18	0
2016	Summer	ANEQ587 - Internship	9	0
2016	Summer	ANEQ500 - Recent Developments	6	0
2016	Summer	ANEQ784 - Supervised College Teaching	18	0
2016	Summer	ANEQ699 - Thesis	18	0
2016	Spring	ANEQ799 - Dissertation	18	11
2016	Spring	ANEQ496 - Group Study	5	0
2016	Spring	ANEQ495 - Independent Study	18	13
2016	Spring	ANEQ795 - Independent Study	18	0
2016	Spring	ANEQ587 - Internship	9	1
2016	Spring	ANEQ500 - Recent Developments	6	0
2016	Spring	ANEQ384 - Supervised College Teaching	5	22
2016	Spring	ANEQ784 - Supervised College Teaching	18	31
2016	Spring	ANEQ699 - Thesis	18	9
2016	Spring	ANEQ300A - Topics in Animal Sciences-Livestock Handling	1	53
2015	Fall	ANEQ357 - Advanced Dairy Evaluation	2	4
2015	Fall	ANEQ799 - Dissertation	18	1
2015	Fall	ANEQ495 - Independent Study	18	15
2015	Fall	ANEQ795 - Independent Study	18	0
2015	Fall	ANEQ587 - Internship	9	0
2015	Fall	ANEQ250 - Live Animal and Carcass Evaluation	3	98
2015	Fall	ANEQ250 - Live Animal and Carcass Evaluation - Lab	0	49
2015	Fall	ANEQ250 - Live Animal and Carcass Evaluation-Lab	0	49
2015	Fall	ANEQ286 - Livestock Practicum	2	12
2015	Fall	ANEQ286 - Livestock Practicum	2	18
2015	Fall	ANEQ500 - Recent Developments	6	2
2015	Fall	ANEQ384 - Supervised College Teaching	5	27
2015	Fall	ANEQ784 - Supervised College Teaching	18	29
2015	Fall	ANEQ699 - Thesis	18	10
2015	Summer	ANEQ799 - Dissertation	18	0
2015	Summer	ANEQ495 - Independent Study	18	3
2015	Summer	ANEQ795 - Independent Study	18	0
2015	Summer	ANEQ500 - Recent Developments	6	0
2015	Summer	ANEQ384 - Supervised College Teaching	5	0
2015	Summer	ANEQ784 - Supervised College Teaching	18	0
2015	Summer	ANEQ699 - Thesis	18	3
2015	Spring	ANEQ799 - Dissertation	18	7
2015	Spring	ANEQ496 - Group Study	5	0

2015	Spring	ANeq495 - Independent Study	18	13
2015	Spring	ANeq795 - Independent Study	18	1
2015	Spring	ANeq587 - Internship	9	0
2015	Spring	ANeq250 - Live Animal and Carcass Evaluation	3	48
2015	Spring	ANeq250 - Live Animal and Carcass Evaluation - Lab	0	48
2015	Spring	ANeq500 - Recent Developments	6	6
2015	Spring	ANeq384 - Supervised College Teaching	5	18
2015	Spring	ANeq784 - Supervised College Teaching	18	28
2015	Spring	ANeq699 - Thesis	18	9
2014	Fall	ANeq799 - Dissertation	18	8
2014	Fall	ANeq495 - Independent Study	18	0
2014	Fall	ANeq795 - Independent Study	18	1
2014	Fall	ANeq250 - Live Animal and Carcass Evaluation	3	40
2014	Fall	ANeq250 - Live Animal and Carcass Evaluation-Lab	0	40
2014	Fall	ANeq500 - Recent Developments	6	5
2014	Fall	ANeq384 - Supervised College Teaching	5	26
2014	Fall	ANeq784 - Supervised College Teaching	18	27
2014	Fall	ANeq699 - Thesis	18	9
2014	Fall	ANeq475 - Travel Abroad-Animal Agriculture	2	0
2014	Summer	ANeq799 - Dissertation	18	0
2014	Summer	ANeq495 - Independent Study	18	0
2014	Summer	ANeq795 - Independent Study	18	0
2014	Summer	ANeq487A - Internship: Animal	6	36
2014	Summer	ANeq500 - Recent Developments	6	0
2014	Summer	ANeq384 - Supervised College Teaching	5	0
2014	Summer	ANeq784 - Supervised College Teaching	18	0
2014	Summer	ANeq699 - Thesis	18	0
2014	Spring	ANeq250 - Live Animal and Carcass Evaluation	3	44
2014	Spring	ANeq250 - Live Animal and Carcass Evaluation - Lab	0	44
2013	Fall	ANeq250 - Live Animal and Carcass Evaluation	3	41
2013	Fall	ANeq250 - Live Animal and Carcass Evaluation-Lab	0	41
2013	Fall	ANeq360 - Principles of Meat Science	3	69
2013	Fall	ANeq784 - Supervised College Teaching	18	21
2013	Summer	ANeq487 - Internship	18	22
2013	Spring	ANeq250 - Live Animal and Carcass Evaluation	3	37
2013	Spring	ANeq250 - Live Animal and Carcass Evaluation - Lab	0	37
2013	Spring	ANeq784 - Supervised College Teaching	18	22
2012	Fall	ANeq250 - Live Animal and Carcass Evaluation	3	63
2012	Fall	ANeq250 - Live Animal and Carcass Evaluation-Lab	0	63
2012	Fall	ANeq360 - Principles of Meat Science	3	63
2012	Fall	ANeq384 - Supervised College Teaching	5	16
2012	Fall	ANeq784 - Supervised College Teaching	18	21
2012	Spring	ANeq250 - Live Animal and Carcass Evaluation	3	61
2012	Spring	ANeq250 - Live Animal and Carcass Evaluation - Lab	0	61
2011	Fall	ANeq250 - Live Animal and Carcass Evaluation	3	63
2011	Fall	ANeq250 - Live Animal and Carcass Evaluation-Lab	0	63
2011	Fall	ANeq360 - Principles of Meat Science	3	62
2011	Fall	ANeq784 - Supervised College Teaching	18	22
2011	Summer	ANeq487 - Internship	18	20
2011	Spring	ANeq250 - Live Animal and Carcass Evaluation	3	54
2011	Spring	ANeq250 - Live Animal and Carcass Evaluation - Lab	0	54
2011	Spring	ANeq784 - Supervised College Teaching	18	23
2010	Fall	ANeq250 - Live Animal and Carcass Evaluation	3	62
2010	Fall	ANeq250 - Live Animal and Carcass Evaluation-Lab	0	62
2010	Fall	ANeq360 - Principles of Meat Science	3	63

2010	Fall	ANEQ784 - Supervised College Teaching	18	27
2010	Spring	ANEQ250 - Live Animal and Carcass Evaluation	3	57
2010	Spring	ANEQ250 - Live Animal and Carcass Evaluation - Lab	0	57
2010	Spring	ANEQ784 - Supervised College Teaching	18	23
2009	Fall	ANEQ250 - Live Animal and Carcass Evaluation	3	46
2009	Fall	ANEQ250 - Live Animal and Carcass Evaluation-Lab	0	46
2009	Fall	ANEQ360 - Principles of Meat Science	3	50
2009	Fall	ANEQ784 - Supervised College Teaching	18	21
2009	Spring	ANEQ799 - Dissertation	18	13
2009	Spring	ANEQ250 - Live Animal and Carcass Evaluation	3	64
2009	Spring	ANEQ250 - Live Animal and Carcass Evaluation - Lab	0	64
2009	Spring	ANEQ784 - Supervised College Teaching	18	20
2008	Fall	ANEQ799 - Dissertation	18	12
2008	Fall	ANEQ250 - Live Animal and Carcass Evaluation	3	53
2008	Fall	ANEQ250 - Live Animal and Carcass Evaluation-Lab	0	53
2008	Fall	ANEQ360 - Principles of Meat Science	3	48
2008	Fall	ANEQ784 - Supervised College Teaching	18	24
2008	Spring	ANEQ250 - Live Animal and Carcass Evaluation	3	50
2008	Spring	ANEQ250 - Live Animal and Carcass Evaluation-Laboratory	0	50
2007	Fall	ANEQ250 - Live Animal and Carcass Evaluation	3	39
2007	Fall	ANEQ250 - Live Animal and Carcass Evaluation-Lab	0	39
2007	Fall	ANEQ360 - Principles of Meat Science	3	51

Guest Lectures:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u># of Guest Lectures</u>	<u>Delivery Mode</u>
2015	Fall	ANEQ360 - Principles of Meat Science	2	Face to Face
2015	Spring	ANEQ476 - Feedlot Systems	1	Face to Face
2014	Fall	AGRI292 - Transfer Seminar	1	Face to Face
2014	Spring	ANEQ476 - Feedlot Systems	1	Face to Face

COMMITTEES

CAS Planning Group for Teaching at ARDEC, (January 2016 - Present).

CAS Academic Affairs Committee, (August 2014 - Present).

Search Committee Animal Science Instructor/Recruiter, (July 1, 2015 - Present).

Department of Animal Sciences Curriculum Committee, (August 2014 - Present).

Promotion and Tenure Committee, (2010 - Present).

Search Committee for Academic Support Coordinator, (July 1, 2015 - December 1, 2015).

Animal Sciences Curriculum Re-Design Committee, (2013 - 2014).

Curriculum Committee, (2012 - 2014).

Search Committee - Meat Science Position, (2012 - 2013).

Graduate Research Committee, (2010 - 2012).

Mentoring Committee - Shawn Archibeque, (2010 - 2012).

Search Committee - Director of undergraduate programs in Equine Sciences, (2010 - 2011).

PROFESSIONAL AFFILIATIONS AND ACTIVITIES

American Meat Science Association. (2010 - Present).

American Society of Animal Science. (2010 - Present).

Western Stock Show Association. (2010 - Present).

Member, National Cattlemen's Beef Association - Working Group on Beef Grading. (August 2014 - Present).

Committee Chair, American Lamb Industry Roadmap Project - Product Characteristics Committee. (January 2014 - Present).

Member, NCBA Flavor Research Working Group. (2012 - Present).

Member, American Meat Science Association. (2010 - Present).

Member, American Society of Animal Science. (2010 - Present).

Committee Chair, Faculty Coordinator ECRC Management Committee. (2010 - Present).

Journal of Animal Science. (2010 - Present).

Member, Western Stock Show Association. (2010 - Present).

Committee Member, NCBA Beef Industry Foresight Advisory Group. (2014 - 2015).

Committee Member, Merck Animal Health - Independent Advisory Board. (2013).

Member, NCBA Beta Agonist Advisory Group. (2013).

Member, Certified Angus Beef Carcass Weight Discussion Group. (2012).

Chairperson, Official Committee NWSS Intercollegiate Meat Judging Contest. (2012).

Member, NCBA REI 5-year Roadmap Task Force. (2011).

Chairperson, Official Committee NWSS Intercollegiate Meat Judging Contest. (2011).

Member, American Meat Science Association, AMSA Nomination Committee. (2010).

OTHER ACTIVITIES/ACCOMPLISHMENTS – SERVICE/OUTREACH

Ranching and Feedlot Operations, Deseret Ranches, Salt Lake City, Utah, United States. (October 6, 2015).

Elanco Knowledge Solutions. (2011).

Cargill Meat Solutions. (2010).

Elanco Knowledge Solutions. (2010).

Interaction with Industry, American Lamb Board, Denver, CO. (June 23, 2015 - June 25, 2015).
