

CURRICULUM VITAE

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ACADEMIC POSITIONS

2003 - 2005 Graduate Research Assistant, Texas Tech University.

2000 - 2003 Undergraduate Research Assistant, Texas Tech University.

OTHER POSITIONS

August 2009 - Present Assistant Professor, Colorado State University.

2008 - 2009 Meat Science Outreach Coordinator, Colorado State University.

2005 - 2009 Graduate Research Assistant, Colorado State University.

2006 - 2008 Meat Judging Team Coach, Colorado State University.

2003 - 2004 Meat Judging Team Coach, Texas Tech University.

2002 - 2003 Meat Judging Team Coach, Clarendon College.

2002 Operations Management Intern, Cargill Meat Solutions (Exel).

PUBLISHED WORKS

Refereed Journal Articles

Desimone, T. L., Acheson, R. A., Woerner, D. R., Engle, T. E., Douglass, L. W., Belk, K. E. Nutrient analysis of the Beef Alternative Merchandising cuts. *Meat Science*, 93, 733-745.

Martin, J. N., Brooks, J. C., Thompson, L. D., Savell, J. W., Harris, K. B., May, L. L., Haneklaus, A. N., Schutz, J. L., Belk, K. E., Engle, T. E., Woerner, D. R., Legako, J. F., Luna, A. M., Douglass, L. W., Douglass, S. E., Howe, J., Duvall, M., Patterson, K. Y., Leheska, J. L. Nutrient Database Improvement Project: The influence of U.S. quality and yield grade on the separable components and proximate composition of raw and cooked retail cuts from the beef rib and plate. *Meat Science*, 95, 486-494.

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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- Domby, E. M., Schutz, J. S., Wagner, J. J., Engle, T. E., Neuhold, K. L., Woerner, D. R., Branine, M. E. The effect of medicinal feed additive programs and dietary sulfur concentrations in steam-flaked corn diets containing wet distillers grains on performance and carcass merit in yearling feedlot steers. *Professional Animal scientist*, 29, 566-574.
- Semler, M. L., Woerner, D. R., Belk, K. E., Enns, K. J., Tatum, J. D. Effects of USDA carcass maturity on sensory attributes of steaks produced by cattle representing two dental age classes. *Journal of Animal Science*.
- 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.
- Murphy, R. G.L., Howard, S. T., Woerner, D. R., Pendell, D. L., Dixon, C. L., Desimone, T. L., Green, M. D., Igo, J. L., Tatum, J. D., Belk, K. E. (2015). Definition, willingness-to-pay, and ranking of quality attributes of U.S. pork as defined by importers in Asia and Mexico. *Journal of Animal Science*, 93, 433-441.
- Adams, A. E., Olea-Popelka, F. J., Grandin, T., Woerner, D. R., Roman-Muniz, I. N. Dairy cow handling facilities and perception of beef quality assurance on colorado dairies. *Journal of Dairy Science*, 97, 798-804. www.grandin.com
- Howard, S. T., Woerner, D. R., Vote, D. J., Scanga, J. A., Acheson, R. J., Chapman, P. L., Bryant, T. C., Tatum, J. D., Belk, K. E. (2014). Effects of ractopamine hydrochloride and zilpaterol hydrochloride supplementation on carcass cutability of calf-fed Holstein steers. *Journal of Animal Science*, 92, 369-375.
- 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.
- (2012). Antimicrobials for reduction of Salmonella contamination in uncooked, surface-browned breaded chicken products. *J Food Prot*, 75(6), 1023-1028.
- (2012). Can DNA marker technology improve feedlot growth promotion management decisions to ultimately improve the consumer's beef eating experience? *J Anim Sci*, 90(suppl 2), 98.
- (2012). Comparison of Decontamination Efficacy of Antimicrobial Treatments for Beef Trimmings against Escherichia coli O157:H7 and 6 Non-O157 Shiga Toxin-Producing E coli Serogroups. *Journal of Food Science*, 77(9), M539 – M544.

- (2012). Effectiveness of USDA instrument-based marbling measurements for categorizing beef carcasses according to differences in LM sensory attributes. *J Anim Sci*, 5514.
- (2012). Effects of dietary *Aspergillus oryzae* extract containing α -amylase activity on feedlot performance and carcass characteristics of finishing beef cattle fed steam-flaked corn-based diets. *J Anim Sci*, 90(suppl 3), 670.
- (2012). Efficacy of Chemical Interventions against *Escherichia coli* O157:H7 and Multidrug-Resistant and Antibiotic-Susceptible *Salmonella* on Inoculated Beef Trimmings. *J Food Prot*, 75(11), 1960-1967.
- (2012). Evaluation of lactic acid as an initial and secondary subprimal intervention for *Escherichia coli* O157:H7, Non-O157 Shiga Toxin-Producing *E coli*, and a nonpathogenic *E Coli* surrogate for *E coli* O157:H7. *J Food Prot*, 75(9), 1701-1708.
- (2012). National Beef Quality Audit – 2011: Harvest-floor assessments of targeted characteristics that impact quality and value of cattle, carcasses, and by-products. *J Anim Sci*, 5477.
- (2012). National Beef Quality Audit – 2011: Survey of instrument grading assessments of beef carcass characteristics. *J Anim Sci*, 5551.
- (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. *J Anim Sci*, 5550.
- (2012). Nutrient analysis of the Beef Alternative Merchandising cuts. *Meat Sci*, 93, 733-745.
- (2012). Sensitivity of shiga toxin-producing *Escherichia coli*, multidrug-resistant *Salmonella*, and antibiotic-susceptible *Salmonella* to lactic acid on inoculated beef trimmings. *J Food Prot*, 75(10), 1751-1758.
- (2011). Effects of sequential implanting and ractopamine hydrochloride supplementation on carcass characteristics and LM tenderness of calf-fed steers and heifers. *J Anim Sci*, 89, 201-209.
- (2011). Quantifying the “aging response” and nutrient composition for muscles of the beef round. *J of Anim Sci (in press)*.

Non-Refereed Journal Articles

- Yang, X., Noyes, N. R., Doster, E., Martin, J., Linke, L. M., Magnuson, R. J., Yang, H., Geornaras, I., Woerner, D. R., Jones, K., Ruiz, J. G., Boucher, C. A., Morley, P. S., Belk, K. E. (2016). Use of metagenomic shotgun sequencing technology to detect foodborne pathogens within their microbiome in beef production chain. *Applied and environmental microbiology*.
- Scott, B. R., Yang, X., Geornaras, I., Delmore, R., Woerner, D. R., Adler, J. M., Belk, K. E. (2015). Antimicrobial Efficacy of a Lactic Acid and Citric Acid Blend against Shiga Toxin-Producing *Escherichia coli*, *Salmonella*, and Nonpathogenic *Escherichia coli* Biotype I on Inoculated Prerigor Beef Carcass Surface Tissue. *Journal of food protection*, 78(12), 2136-42.
- Moschonas, G., Geornaras, I., Stopforth, J. D., Woerner, D. R., Belk, K. E., Smith, G. C., Sofos, J. N. (2015). Effect of Product Dimensions and Surface Browning Method on *Salmonella* Contamination in Frozen, Surface-Browned, Breaded Chicken Products Treated with Antimicrobials. *Journal of food science*, 80(12), M2815-21.
- Acheson, R. J., Woerner, D. R., Martin, J., Belk, K. E., Engle, T. E., Brown, T. R., Brooks, J. C., Luna, A. M., Thompson, L., Grimes, H. L., Arnold, A. N., Savell, J. W., Gehring, K. B., Douglass, L. W., Howe, J. C., Patterson, K. Y., Roseland, J. M., Williams, J. R., Cifelli, A., Leheska, J. M., McNeill, S. H. (2015). Nutrient

- database improvement project: Separable components and proximate composition of raw and cooked retail cuts from the beef loin and round. *Meat science*, 110, 236-44.
- Scott, B. R., Yang, X., Geornaras, I., Delmore, R., Woerner, D. R., Reagan, J. O., Morgan, J., Belk, K. E. (2015). Antimicrobial Efficacy of a Sulfuric Acid and Sodium Sulfate Blend, Peroxyacetic Acid, and Cetylpyridinium Chloride against Salmonella on Inoculated Chicken Wings. *Journal of food protection*, 78(11), 1967-72.
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- Roseland, J. M., Nguyen, Q. R., Williams, J. R., Douglass, L. W., Patterson, K. Y., Howe, J. C., Books, J. C., Thompson, L. D., Woerner, D. R., Engle, T. E., Savell, J. W., Gerring, K. B., Cefelli, A. M., McNeill, S. H. (2015). Protein, fat, moisture and cooking yields from a U.S. study of retail beef cuts. *J. Food Composition and Analysis*.
- Warner, C. M., Hahm, S. W., Archibeque, S. L., Wagner, J. J., Engle, T. E., Roman-Muniz, I. N., Woerner, D. R., Sponsler, M., Han, H. (2015). A comparison of supplemental calcium soap of palm fatty acids versus tallow in a corn-based finishing diet for feedlot steers. *Journal of animal science and technology*, 57, 25.
- 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.
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- 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.
- Martin, J., Brooks, J. C., Thompson, L., Savell, J. W., Harris, K. B., May, L. L., Haneklaus, A. N., Schutz, J. L., Belk, K. E., Engle, T. E., Woerner, D. R., Legako, J. F., Luna, A. M., Douglass, L. W., Douglass, S. E., Howe, J., Duvall, M., Patterson, K. Y., Leheska, J. L. (2013). Nutrient database improvement project: the influence of U.S.D.A. Quality and Yield Grade on the separable components and proximate composition of raw and cooked retail cuts from the beef rib and plate. *Meat science*, 95(3), 486-94.
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- 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.
- Geornaras, I., Yang, H., Moschonas, G., Nunnally, M. C., Belk, K. E., Nightingale, K. K., Woerner, D. R., Smith, G. C., Sofos, J. N. (2012). Efficacy of chemical interventions against Escherichia coli O157:H7 and multidrug-resistant and antibiotic-susceptible Salmonella on inoculated beef trimmings. *Journal of food protection*, 75(11), 1960-7.
- Fouladkhah, A., Geornaras, I., Yang, H., Belk, K. E., Nightingale, K. K., Woerner, D. R., Smith, G. C., Sofos, J. N. (2012). Sensitivity of Shiga toxin-producing Escherichia coli, multidrug-resistant Salmonella, and antibiotic-susceptible Salmonella to lactic acid on inoculated beef trimmings. *Journal of food protection*, 75(10), 1751-8.
- Geornaras, I., Yang, H., Manios, S., Andritsos, N., Belk, K. E., Nightingale, K. K., Woerner, D. R., Smith, G. C., Sofos, J. N. (2012). Comparison of decontamination efficacy of antimicrobial treatments for beef trimmings against Escherichia coli O157:H7 and 6 non-O157 Shiga toxin-producing E. coli serogroups. *Journal of food science*, 77(9), M539-44.
- Pittman, C. I., Geornaras, I., Woerner, D. R., Nightingale, K. K., Sofos, J. N., Goodridge, L., Belk, K. E. (2012). Evaluation of lactic acid as an initial and secondary subprimal intervention for Escherichia coli O157:H7, non-O157 Shiga toxin-producing E. coli, and a nonpathogenic E. coli surrogate for E. coli O157:H7. *Journal of food protection*, 75(9), 1701-8.
- Moschonas, G., Geornaras, I., Stopforth, J. D., Wach, D., Woerner, D. R., Belk, K. E., Smith, G. C., Sofos, J. N. (2012). Activity of caprylic acid, carvacrol, ϵ -polylysine and their combinations against Salmonella in not-ready-to-eat surface-browned, frozen, breaded chicken products. *Journal of food science*, 77(7), M405-11.
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- 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.
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- 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.

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- (2012). *Abstract: Development of nutrient labels for four retail cuts from the beef rib*. Reciprocal Meat Conference Proceedings Fargo, ND.
- (2012). *Can DNA marker technology improve feedlot growth promotion management decisions to ultimately improve the consumer's beef eating experience?*. ASAS Southern Section 2012.
- (2012). *Effects of dietary Aspergillus oryzae extract containing α -amylase activity on feedlot performance and carcass characteristics of finishing beef cattle fed steam-flaked corn based diets*. ASAS Southern Section 2012.
- (2012). *Effects of supplementing Amaize® in finishing beef cattle fed steam-flaked corn based diets*. Poster Presentation Colorado Nutrition Roundtable.
- (2012). *National Beef Quality Audit - 2011: Survey of Producer- and Packer-Related Defects on the Harvest Floor*. Reciprocal Meat Conference Proceedings Fargo, ND.
- (2012). *Updating the United States National Nutrient Database with Nutrient Data for Eight Cooked Beef Cuts*. Proceedings ICOMST, Montreal Canada.
- (2011). *An Evaluation of carcass characteristics and longissimus muscle tenderness as a result of implant strategy and Beta-adrenergic agonist supplementation*.
- (2011). *Development of an intervention to reduce the likelihood of Salmonella contamination in raw poultry intended for use in the manufacture of frozen, not-ready-to-eat entrees*. Final report submitted to the American Meat Institute Foundation by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO 66 p.
- (2011). *Enhancement of BRT Lamb Legs with Multiple Needle Injection and Tumbling Methods*. Final Report Submitted to Mountain States Rosen, Greeley, CO, by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University.
- (2011). *Evaluation of Chemical Decontamination Treatments against Escherichia coli O157:H7, non-O157 shiga-producing E coli and antibiotic resistant and susceptible Salmonella Typhimurium and Salmonella Newport*. Final Report Submitted to the American Meat Institute Foundation by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University.
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- (2011). *Inactivation of Escherichia coli O157:H7 in vitro and on beef tissue after exposure to alexidine dihydrochloride*. 111th General Meeting of the American Society for Microbiology, May 21-24, New Orleans, LA Abstract No 1838.
- (2011). *Nutrient Database Improvement - Phase 3A - Nutrient Analysis of Round and Loin Cuts*. Interim Report

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- (2011). *Relationships of USDA Camera-Based Quality Grades to Beef Palatability Attributes*. Final Report Submitted to the National Cattlemen's Beef Association, CO, by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University.
- (2011). *Use of antimicrobials to reduce Salmonella contamination in heated for external browning, but uncooked, frozen breaded chicken meat products*. 71st Annual Meeting of the Institute of Food Technologists, June 11-14, New Orleans, LA Abstract No 202-02.
- (2011). *Validation of Lactic Acid for Use as a Primary and Re-work Subprimal Antimicrobial Intervention*. Abstract presented at BIFSCO, Dallas, TX.
- (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*. Submitted to US Meat Export Federation, Denver, 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). *Fact Sheet: Beef Cutout Calculator II*. National Cattlemen s Beef Association, Centennial, CO Available at www.beefresearch.org.
- (2010). *Industry Guide for Beef Aging: Value Cuts of the Round*. Submitted to NCBA published online at www.beefresearch.org.
- (2010). *Muscles of the round: Nutrient composition of cooked cuts*. Submitted to the National Cattlemen s Beef Association, Centennial, CO Published online at www.beefresearch.org.
- (2010). *Nutrient Analysis of the Beef Alternative Merchandising (BAM) Cuts*. Submitted to the National Cattlemen's Beef Association Published online at www.beefresearch.org.
- (2010). *Prediction of beef longissimus muscle tenderness from BeefCam™ image analysis*. North American Meat Processors Published in February 2010 NAMP Newsletter.
- (2010). *Prediction of Beef Tenderness Using High-Resolution Imaging*. NAMP June 2010 Newsletter.
- (2010). *Prediction of Meat Tenderness Using High Resolution Imaging*. Final Report Prepared for National Cattleman's Beef Association, Centennial, CO.
- (2010). *Quantifying the Aging Response for Muscles of the Beef Round*. NAMP December 2010 Newsletter.
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- (2010). *What is Quality? The Propensity of Foreign Customers of US Pork to Pay for Pork Quality Attributes in Select Export Markets*. Submitted to National Pork Board December.
- (2010). *White Paper: The Facts: Beef from market cows*. National Cattlemen s Beef Association, Centennial, CO

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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.

Warner, C. M., Archibeque, S. L., Engle, T. E., Wagner, J. J., Woerner, D. R., Han, H. (2015). *Supplementation of rumen-protected PUFA in corn-fed beef steers*. (Suppl. 2 ed., vol. 91, pp. 236). Journal of Animal 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.

Yang, X., Pittman, C. I., Perham, C. C., Geornaras, I., Sofos, J. N., Woerner, D. R., Belk, K. E. (2013). *Validation of the commercial use of thermal pasteurization combined with a bromine solution as whole carcass antimicrobial intervention when tested at operational parameters*. BIFSCO, March 13-15, Dallas, TX..

Book Review

(2012). *Chapter 157: Slaughter-line operation* (pp. 1237 – 1242). Cattle Encyclopedia of Meat Science 2nd Edition Elsevier.

Manuscript

Warner, C., Archibeque, S. L., Wagner, J. J., Engle, T. E., Roman-Muniz, I. N., Woerner, D. R., Sponsler, M., Han, H. *Supplementation of Rumen-Protected PUFA in Corn-Fed Beef Steers†*. Journal of Animal Science and Technology.

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.

Perham, C. C., Geornaras, I., Fouladkhah, A., Woerner, D. R., Belk, K. E., Sofos, J. N. (2013). *Food safety assistance for small meat and poultry processors through development and implementation of "Industry Best Practices: An Integrated Approach"* (pp. 27 pages). Final report submitted to the University of Nebraska-Lincoln by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

White Paper

Murphy, R. L., Scott, B. R., Delmore, L., Martin, J., Woerner, D. R., Belk, K. E., Delmore, R. *Guidance for Allergen Control in Meat Establishments*. Washington, DC: North American Meat Institute.

Murphy, R. L., Scott, B. R., Delmore, L., Martin, J., Woerner, D. R., Belk, K. E., Delmore, R. (2015). *Guidance for Selecting a Commercial or Private Laboratory*. Washington, DC: North American Meat Institute.

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

- December 2015, "Draft Genome Sequence of a Shiga Toxin-Negative Escherichia coli O157:H7 Strain C1-057 Isolated from Feedlot Cattle", (Presenter) Yang, H., peer-reviewed/refereed.
- December 15, 2015, "Determining process lethality of Escherichia coli O157:H7 and Salmonella spp. in heat treated, rendered oil", Beef Industry Food Safety Council, National Cattleman'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.
- January 15, 2015, "Developing a methodology for the microbiological evaluation of rendered oils", Institute of Food Technologists, peer-reviewed/refereed.
- January 14, 2015, "Effects of sulfuric acid sodium sulfate on natural spoilage microflora, lean discoloration and off-odors of pork boneless loins and back ribs", IFT 16, Institute of Food Technologists, peer-reviewed/refereed.
- July 8, 2013, "Supplementation of Rumen Protected PUFA in Corn Fed Beef Steers", American Society of Animal Sciences Joint Annual Meeting, American Society of Animal Science, (Presenter) Warner, C., Indianapolis, peer-reviewed/refereed.
- July 7, 2013, "The effect of Aspergillus oryzae extract on feedlot performance and carcass merit in yearling steers fed steam-flaked corn based finishing diets.", Joint Annual Meetings, American Society of Animal Science, (Presenter) White, K. A., Indianapolis, IN, peer-reviewed/refereed.
- 2012, "Beef + Transparency = Trust Media Seminar. CSU and Colorado Beef Council. Denver, CO".
- 2012, "Beef 101: U.S. Meat Export Federation Middle East Team".
- 2012, "Beef Magazine: Interview for Article".
- 2012, "Beef Production Practices Steak Demonstration. CSU Animal Science Alumni Gathering."
- 2012, "CEV Multimedia: Video Interview-Lean, Finely Textured Beef".
- 2012, "CO and WY Annual Meat Processing Convention: Improving the quality of processed products".
- 2012, "Colorado Extension Agents Meeting Demonstration: Preparation and safety of smoked meats."
- 2012, "Colorado Ranch Practicum Meeting. Beef Industry Overview and Fabrication Demonstration."

2012, "Four County 4H Livestock Field Day: Show ring ethics and quality assurance principles affecting the quality of meat products. Loveland, CO".

2012, "Golden Trends Jr. Angus Show: Steak tasting demonstration".

2012, "Issues facing production agriculture. Presented to the Weld County Water Conservation District Ag Tour."

2012, "JBS with Elanco and Merck: Impacts of Beta Agonists on Heat Stress in Cattle".

2012, "National BBQ Association. Beef Flavors for BBQ. Presented at National Annual Meeting. San Diego, CA".

2012, "National Beef Quality Audit Strategy Workshop for 2011 Beef Quality Audit".

2012, "National Cattlemen's Beef Association Meetings Cattlemen's College National Beef Quality Audit Update."

2012, "National Western Stock Show Nick Petry Workshop. Presentation: Beef Industry Challenges and Opportunities".

2012, "Overview of the U.S. Beef Industry and Cutting Demonstration. Presented to delegation of Caribbean and Russian Beef and Pork Customers at the request of the U.S. Meat Export Federation".

2012, "Overview of the U.S. Beef Industry, Cutting Demonstration, and Steak Tasting. Presented to delegation of Caribbean Chefs at the request of the U.S. Meat Export Federation".

2012, "Overview of the U.S. Beef Industry. Presented to delegation of Korean Beef and Pork Customers at the request of the U.S. Meat Export Federation".

2012, "Overview of the U.S. Beef Industry. Presented to delegation of Uruguayan Beef and Pork Customers at the request of the U.S. Meat Export Federation".

2012, "U.S. Beef Industry Overview and Fabrication Demonstration. Presented for the U.S. Meat Export Federation to

Chefs in Santiago, Chile".

2012, "U.S. Beef Industry Overview and Fabrication Demonstration. Presented for the U.S. Meat Export Federation to U.S. customers in Lima, Peru".

2012, "U.S. Beef Industry Overview and Fabrication Demonstration. Presented for the U.S. Meat Export Federation to U.S. customers in Santiago, Chile".

2012, "U.S. Beef Industry Overview and Fabrication Demonstration. Presented for the U.S. Meat Export Federation to U.S. importers in Antigua, Guatemala".

2012, "U.S. Beef Industry Overview and Fabrication Demonstration. Presented for the U.S. Meat Export Federation to U.S. importers in San Jose, Costa Rica".

2012, "U.S. Beef Industry Overview and Fabrication Demonstration. Presented at the U.S. Meat Export Federation Latin American Showcase. Bogota, Columbia".

2012, "U.S. Pork Industry Overview and Fabrication Demonstration. Presented at the U.S. Meat Export Federation Latin American Showcase. Bogota, Columbia".

2012, "Vermont Dietetics Association Annual Conference: Conventional, Natural, and Organic Production Perception vs. Reality, Burlington, VT".

2012, "What is quality? The propensity of foreign customers of U.S. pork to pay for pork quality attributes in select export markets. Webinar currently resides on the National Pork Board Website".

2011, "D. R. Woerner. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Presented 35 times in 2011 at Colorado County Fairs".

2011, "D. R. Woerner. Overview of Beef Fabricaiton. Presented to delegation of South American Beef Customers, Nov 8th, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO.".

2011, "D. R. Woerner. Overview of the U.S. Beef Industry.

Presented to delegation of Korean Beef and Pork Customers, June 27, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2011, "D. R. Woerner. Overview of the U.S. Beef Industry. Presented to delegation of Mexican Beef and Pork Customers, June 29, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2011, "D. R. Woerner. Overview of the U.S. Beef Industry.

Presented to delegation of Taiwanese media, May 20, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2011, "D.R. Woerner- US Pork Fabrication Techniques and the Quality of US Pork. July 27 - July 31. Panama City, Panama".

2011, "D.R. Woerner. Beef Fabrication Demonstratoin for Young Ranchers International Group. Jan 13. ARDEC".

2011, "D.R. Woerner. Colorado State University Animal and Meat Science Research Update. November 15th. T-Bone Club Eaton, CO".

2011, "D.R. Woerner. Meat quality in animals raised for livestock shows. Larimer, Weld, Boulder, and Adams County Livestock Fieldday. March 5th. Loveland, CO".

2011, "D.R. Woerner. Research Chef's Association- The Flavor of Beef. Atlanta, GA. March 2nd".

2011, "D.R. Woerner. Update- Mandatory Nutrtrional Labeling for Single Ingredient Foods. March 18th. Colorado Association of Meat Processors Annual Meeting."

2010, "Carvalho, F. A., D. R. Woerner, and K. E. Belk. 2010. Comprehensive consumer

sensory panel ratings and establishing baseline tenderness of American lamb meat. Project update. Presented to the American Lamb Board, June 29, Aurora, CO."

2010, "D. R. Woerner and K. E. Belk. 2010. U.S. Beef Production & BSE Mitigation. Egyptian Delegation Visit with US Meat Export Federation. July 17, 2010."

2010, "D. R. Woerner. 2010. Overview of the U.S. Beef Industry. Presented to delegation of Japanese media, August 31, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2010, "D. R. Woerner. 2010. Overview of the U.S. Beef Industry. Presented to delegation of Russian meat importers, May 24, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2010, "D. R. Woerner. 2010. Overview of the U.S. Beef Industry. Presented to delegation of Taiwanese media, May 20, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2010, "D. R. Woerner. 2010. "Experiences of nutritional labeling and its influence on consumption habits and consumer education in the EU and North America". Presented October 20, 2010. International Forum THE ROLE OF RED MEATS IN A HEALTHY DIET. Mexico City, Mexico."

2010, "D. R. Woerner. 2010. "Nutrients in pork and beef. Nutrient composition of various types of beef (grass-fed versus grain-fed, natural and organic)". Presented October 20, 2010. International Forum THE ROLE OF RED MEATS IN A HEALTHY DIET. Mexico City, Mexico."

2010, "D. R. Woerner. 2010. Beef industry and grading overview with packing plant tour. International Livestock Congress January 11, 2010."

2010, "D. R. Woerner. 2010. Beef value cuts

fabrication demonstration for beef producers. Beef University. Fort Collins, CO. June 4, 2010."

2010, "D. R. Woerner. 2010. Factors influencing pork palatability. Presented in St. Louis, MO to U.S. Meat Export Federation Annual Meeting. May 17, 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Adams Co. Fair Carcass Contest, Brighton, CO August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Arkansas Valley Fair Carcass Contest, Rocky Ford, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Baca Co. Fair Carcass Contest, Springfield, CO, August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Boulder Co. Fair Carcass Contest, Longmont, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Chafee Co. Fair Carcass Contest, Salida, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Chase Co. Fair Carcass Contest, Trenton, NE. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from

you livestock projects. CO State Fair
Carcass Contest, Pueblo,
CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. Delta Co. Fair
Carcass Contest,
Greeley, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. Delta Co. Fair
Carcass Contest,
Hotchkiss, CO. August 2010".

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. Douglas Co.
Fair Carcass Contest,
Castle Rock, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. Dundy Co. Fair
Carcass Contest,
Imperial, NE. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. El Paso Co.
Fair Carcass Contest,
Calhan, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. Elbert Co. Fair
Carcass Contest, Kiowa,
CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and
understanding carcass information from
you livestock projects. Fremont Co.
Fair Carcass Contest, Canon
City, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and
emphasis on meat animal production and

understanding carcass information from you livestock projects. Jefferson Co. Fair Carcass Contest, Golden, CO".

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. LaPlata Co. Fair Carcass Contest, Durango, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Larimer Co. Fair Carcass Contest, Loveland, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Las Animas Co. Fair Carcass Contest, Trinidad, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Logan Co. Fair Carcass Contest, Sterling, CO".

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Moffat Co. Fair Carcass Contest, Craig, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Montrose Co. Fair Carcass Contest, Montrose, CO. July 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Morgan Co. Fair Carcass Contest, Brush, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and

emphasis on meat animal production and understanding carcass information from you livestock projects. Park Co. Fair Carcass Contest, Fairplay, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Phillips Co. Fair Carcass Contest, Holyoke, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Pueblo Co. Fair Carcass Contest, Greeley, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Sedgwick Co. Fair Carcass Contest, Julesburg, CO".

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Sheridan Co. Fair Carcass Contest, Sheridan, NE. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Teller Co. Fair Carcass Contest, Cripple Creek, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Washington Co. Fair Carcass Contest, Akron, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. Weld Co. Fair Carcass Contest, Greeley, CO. August 2010."

2010, "D. R. Woerner. 2010. Maintaining and emphasis on meat animal production and understanding carcass information from you livestock projects. West Montrose Co. Fair Carcass Contest, Norwood, CO. July 2010."

2010, "D. R. Woerner. 2010. Marketing culled cows. Presented at Colorado Cattlemen's Convention. Colorado Springs, CO. November 18, 2010".

2010, "D. R. Woerner. 2010. MONTANA BEEF COUNCIL Dietetic Seminar Organic, Natural and Grass Fed Beef: Perception vs. Reality. Presented in Billings, MT June 11, 2010."

2010, "D. R. Woerner. 2010. OHIO BEEF COUNCIL Dietetic Seminar Organic, Natural and Grass Fed Beef: Perception vs. Reality. Presented in Columbus, OH October 19, 2010."

2010, "D. R. Woerner. 2010. Overview of the U.S. Beef Industry. Presented to team of Japanese journalists, September 21, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2010, "D. R. Woerner. 2010. Overview of the U.S. Beef Industry. Presented to trade team from Korea E-mart, March 15, Fort Collins, CO at the request of the U.S. Meat Export Federation, Denver, CO."

2010, "D. R. Woerner. 2010. Principles of meat judging. 4H and FFA Meat Judging Workshop, Fort Collins, CO. February 13, 2010."

2010, "D. R. Woerner. 2010. The importance of monitoring animal disease and TSE's in the livestock industry. CSU Diagnostic Laboratory. Presented to State Representative Betsy Markey. June 2, 2010."

2010, "D. R. Woerner. 2010. US beef industry overview and packing plant tour. American Bovine Practitioners. April 16, 2010. JBS Greeley, CO."

2010, "D. R. Woerner. 2010. US beef industry

overview and packing plant tour.
Beef University. June 5, 2010. JBS
Greeley, CO."

2010, "D. R. Woerner. Meat quality and safety
issues facing the beef industry. 2010.
Presented at the Colorado Red Angus and
Simmental Field Day. October 23, 2010."

2010, "Dixon, C.L., K.E. Belk, D.R. Woerner.
2010. Round aging and nutrition
studies. NCBA Innovative Beef
Symposium, Denver, CO."

2010, "Murphy, R. G. L. 2010. What is
quality? The propensity of foreign
customers of U.S. pork to pay for pork
quality attributes in select export
markets. Presented at the National
Pork Producer's Council Meeting,
September 29, Minneapolis, MN."

2010, "Murphy, R. G. L., D. R. Woerner, and K.
E. Belk. 2010. What is quality? The
propensity of foreign customers of U.S.
pork to pay for pork quality attributes
in select export markets. December 21-
22, Fort Collins, CO. Presented
results of study in webinar to 7
companies for the National Pork Board,
Des Moines, IA."

2010, "Murphy, R. G. L., D. R. Woerner, and K.
E. Belk. 2010. What is quality? The
propensity of foreign customers of U.S.
pork to pay for pork quality attributes
in select export markets. Presented at
the U.S. Meat Export Federation Board
of Directors Meeting, May 27, St.
Louis, MO. U.S. Meat Export
Federation, Denver, CO."

2010, "Murphy, R. G. L., D. R. Woerner, and K.
E. Belk. 2010. What is quality? The
propensity of foreign customers of U.S.
pork to pay for pork quality attributes
in select export markets. September 3,
Fort Collins, CO. Presented results of
study in webinar to the National Pork
Board, Des Moines, IA."

TEACHING:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u>Cr. Hrs.</u>	<u>Enrollment</u>
2016	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	8

2016	Spring	ANEQ799 - Dissertation	18	11
2016	Spring	ANEQ495 - Independent Study	18	13
2016	Spring	ANEQ470 - Meat Processing Systems	4	34
2016	Spring	ANEQ470 - Meat Processing Systems - Lab	0	34
2016	Spring	ANEQ784 - Supervised College Teaching	18	31
2015	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	19
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	ANEQ384 - Supervised College Teaching	5	27
2015	Fall	ANEQ784 - Supervised College Teaching	18	29
2015	Fall	ANEQ699 - Thesis	18	10
2015	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	6
2015	Spring	ANEQ250 - Live Animal and Carcass Evaluation	3	48
2015	Spring	ANEQ250 - Live Animal and Carcass Evaluation - Lab	0	48
2015	Spring	ANEQ784 - Supervised College Teaching	18	28
2014	Fall	ANEQ362		
2014	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	19
2014	Fall	ANEQ470 - Meat Processing Systems	4	33
2014	Fall	ANEQ470 - Meat Processing Systems - Lab	0	33
2014	Fall	ANEQ360 - Principles of Meat Science	3	92
2014	Fall	ANEQ784 - Supervised College Teaching	18	27
2014	Fall	ANEQ699 - Thesis	18	9
2014	Summer	ANEQ487A - Internship: Animal	6	36
2014	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	5
2014	Spring	ANEQ784 - Supervised College Teaching	18	23
2014	Spring	ANEQ699 - Thesis	18	8
2013	Fall	ANEQ362 - Advanced Meat Product Evaluation	1	0
2013	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	14
2013	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	14
2013	Fall	ANEQ470 - Meat Processing Systems	4	29
2013	Fall	ANEQ470 - Meat Processing Systems	4	29
2013	Fall	ANEQ470 - Meat Processing Systems - Lab	0	29
2013	Fall	ANEQ360 - Principles of Meat Science	3	69
2013	Fall	ANEQ360 - Principles of Meat Sciene	3	69
2013	Fall	ANEQ784 - Supervised College Teaching	18	21
2013	Summer	ANEQ487 - Internship	18	22
2013	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	11
2013	Spring	ANEQ567 - HACCP Meat Safety	2	7
2013	Spring	ANEQ487 - Internship	18	22
2013	Spring	ANEQ784 - Supervised College Teaching	18	22
2013	Spring	ANEQ699 - Thesis	18	9
2012	Fall	ANEQ362 - Advanced Meat Product Evaluation	1	3
2012	Fall	ANEQ487 - Internship	18	6
2012	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	20
2012	Fall	ANEQ470 - Meat Processing Systems	4	24
2012	Fall	ANEQ470 - Meat Processing Systems - Lab	0	24
2012	Fall	ANEQ360 - Principles of Meat Science	3	63
2012	Fall	ANEQ784 - Supervised College Teaching	18	21
2012	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	4
2012	Spring	ANEQ567 - HACCP Meat Safety	2	23
2012	Spring	ANEQ784 - Supervised College Teaching	18	18
2011	Fall	ANEQ480A1 - Advanced Meat Processing	4	3
2011	Fall	ANEQ480A1 - Advanced Meat Processing - Lab	0	3
2011	Fall	ANEQ362 - Advanced Meat Product Evaluation	1	1

2011	Fall	ANEQ799 - Dissertation	18	8
2011	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	15
2011	Fall	ANEQ360 - Principles of Meat Science	3	62
2011	Fall	ANEQ784 - Supervised College Teaching	18	22
2011	Fall	ANEQ699 - Thesis	18	13
2011	Summer	ANEQ487 - Internship	18	20
2011	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	4
2011	Spring	ANEQ495 - Independent Study	18	25
2011	Spring	ANEQ784 - Supervised College Teaching	18	23
2010	Fall	ANEQ480A1 - Advanced Meat Processing	4	16
2010	Fall	ANEQ480A1 - Advanced Meat Processing - Lab	0	16
2010	Fall	ANEQ362 - Advanced Meat Product Evaluation	1	0
2010	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	6
2010	Fall	ANEQ784 - Supervised College Teaching	18	27
2010	Spring	ANEQ362 - Advanced Meat Product Evaluation	1	6
2010	Spring	ANEQ699 - Thesis	18	15
2009	Fall	ANEQ362 - Advanced Meat Product Evaluation	1	0
2009	Fall	ANEQ495 - Independent Study	18	7
2009	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	20
2009	Fall	ANEQ384 - Supervised College Teaching	5	18
2008	Fall	ANEQ362 - Advanced Meat Product Evaluation	1	0
2008	Fall	ANEQ361 - Introduction to Meat Product Evaluation	3	12
2008	Spring	ANEQ350B - Animal and Product Judging-Meats	5	3
2007	Fall	ANEQ350B - Animal and Product Judging: Meats	5	21

Guest Lectures:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u># of Guest Lectures</u>	<u>Delivery Mode</u>
2015	Fall	ANEQ478 - Beef Systems	2	Face to Face
2015	Fall	ANEQ360 - Principles of Meat Science	3	Face to Face

PROFESSIONAL AFFILIATIONS AND ACTIVITIES

Beef Innovations Group. (2012 - Present).

American Meat Science Association National 4H Advisory Board. (2009 - Present).

Colorado Association of Meat Processors. (2009 - Present).

USDA-AMS Beef Tenderness Task Force. (2008 - Present).

Colorado Livestock Association. (2005 - Present).

National Cattlemen's Beef Association. (2005 - Present).

American Meat Science Association Student Activities Committee. (2004 - Present).

Intercollegiate Meat Coaches Association. (2003 - Present).

American Meat Science Association. (2001 - Present).

American Society of Animal Scientists. (2001 - Present).

American Hereford Association. (1996 - Present).

Intercollegiate Meat Coaches Association. (2003 - 2012).

American Meat Science Association, Lubbock, TX. (2012 - Present).

American Meat Science Association, Fargo, ND. (2012 - Present).

AMSA Intercollegiate Meat Coaches Association, Lubbock, TX. (2012 - Present).

Member, Beef Innovations Group. (2012 - Present).

Colorado 4H and FFA Programs, Fort Collins, CO. (2012 - Present).

Colorado Association of Meat Processors, Laramie, WY. (2012 - Present).

Journal of Animal Science. (2012 - Present).

Journal of Meat Science. (2012 - Present).

National Cattlemen's Beef Association, Denver, CO. (2012 - Present).

National Cattlemen's Beef Association, Nashville, TN. (2012 - Present).

National Cattlemen's Beef Association Beef Innovations Board. (2012 - Present).

U.S. Meat Export Federation, St. Louis, MO. (2012 - Present).

American Meat Science Association, Manhattan, KS. (2011 - Present).

AMSA Intercollegiate Meat Coaches Association, Manhattan, KS. (2011 - Present).

Colorado 4H and FFA Programs, Fort Collins, CO. (2011 - Present).

Colorado Association of Meat Processors, Fort Collins, CO. (2011 - Present).

Journal of Animal Science. (2011 - Present).

National Cattlemen's Beef Association, Denver, CO. (2011 - Present).

American Meat Science Association, Lubbock, TX. (2010 - Present).

AMSA Intercollegiate Meat Coaches Association, Lubbock, TX. (2010 - Present).

Colorado 4H and FFA Programs, Fort Collins, CO. (2010 - Present).

Colorado Association of Meat Processors, Laramie, WY. (2010 - Present).

International HACCP Alliance, Golden, CO. (2010 - Present).

Journal of Animal Science. (2010 - Present).

National Cattlemen's Beef Association, Fort Collins, CO. (2010 - Present).

National Cattlemen's Beef Association, Nashville, TN. (2010 - Present).

National Cattlemen's Beef Association, Denver, CO. (2010 - Present).

National Cattlemen's Beef Association, Denver, CO. (2010 - Present).

U.S. Meat Export Federation, St. Louis, MO. (2010 - Present).

Committee Chair, Amercian Meat Science Association National 4H Adisory Board. (2009 - Present).

Member, CAS Strategic Initiatives Committee. (2009 - Present).

Member, Center for Meat Safety and Quality Curriculum Committee. (2009 - Present).

Member, Center for Meat Safety and Quality. (2009 - Present).

Colorado Association of Meat Processors. (2009 - Present).

Member, CSU Beef Advisory Council. (2009 - Present).

Intercollgiate Meat Judging Team. (2009 - Present).

National Western Fed Beef Contest Committee. (2009 - Present).

Member, Next Century Judging Team Endowment Committe. (2009 - Present).

Member, USDA-AMS Beef Tenderness Task Force. (2008 - Present).

Member, Colorado Livestock Association. (2005 - Present).

Member, National Cattermen's Beef Association. (2005 - Present).

Member, American Meat Science Association Student Activities Committee. (2004 - Present).

Colorado Association of Meat Processors Board of Directors. (2004 - Present).

American Meat Science Association Intercollegiate Meat Judging Coaches Board of Directors. (2003 - Present).

Member, Intercollegiate Meat Coaches Association. (2003 - Present).

Member, American Meat Science Association. (2001 - Present).

Member, American Society of Animal Scientists. (2001 - Present).

Member, American Hereford Association. (1996 - Present).

Intercollegiate Meat Coaches Association Executive Board. (2011 - 2013).

Intercollegiate Meat Coaches Association. (2003 - 2012).

AMSA Reciprocal Meat Conference, Manhattan, KS. (2011).

Attend Genex Producer/Customer Meeting. (2011).

Beef Fabrication Demonstration for Young Ranchers Program. (2011).

Center for Meat Safety and Quality Curriculum Meeting. (2011).

CEV Content Use Meeting, Wyndham Love Field, Dallas. (2011).

CJAA Association “Golden Trend” Field Day, ARDEC. (2011).

CO FFA Contest Regulations Luncheon. (2011).

Colorado Nutrition Roundtable Presenter. (2011).

Colorado Youth Science and Technology Fair Judge. (2011).

Coordinate state FFA/CDE meat judging contests. Including preparing 3 contests and a workshop each year for over 120 high school-aged youth. (2011).

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Creation of National FFA and 4H Retail Identification Photo Standards with CEV Multimedia in Lubbock, TX. (2011).

CSU/Pfizer Scientific Exchange Meetings. (2011).

Culinary Institute of America Denver Meat Cutting Demonstrations. (2011).

Easter National Intercollegiate Meat Judging Contest Committee Member. (2011).

Host Colorado Association of Meat Processors Annual Convention. Three-day hands-on workshop and presentations. (2011).

Intervet Informational Meetings. (2011).

JBS Greeley Plant Tour for American Bovine Practitioners. (2011).

JBS Greeley Plant Tour for Local Beef Producers. (2011).

National Beef Quality Audit Correlation Training. (2011).

National Cattlemen’s Beef Association Convention, Denver. (2011).

Plant Visit- Colorado Premium Foods. (2011).

Plant Visit- Feedman Foods Denver. (2011).

Plant Visit- Sysco Denver. (2011).

Plant Visits- Innovative Foods, Evans CO. (2011).

Presentation at Greeley Farm Show Beef Day- What are today’s beef consumers demanding, and how is the industry responding? (2011).

Presenter Larimer, Weld, and Boulder County Livestock Field Day- Ensuring Meat Quality. (2011).

Presenter- Colorado Department of Health- The production and safety of cured, smoked, and dried meat products. (2011).

Research Chef's Association- Presentation The Flavor of Beef. (2011).

US Meat Export Federation Beef Fabrication Demonstration- South American Visitors. (2011).

US Meat Export Federation Meetings Denver. (2011).

US Meat Export Federation trip to Panama City, Panama for Pork Cutting Demonstrations. (2011).

US Meat Export Federation- Presentation to Emart Korean Visitors. (2011).

US Meat Export Federation- Presentation to Mexican Beef Producers. (2011).

Whole Foods- Meat Quality and Animal Production Workshop. (2011).

Member, CAS Faculty Committee. (2009 - 2011).

Coordinate Colorado 4H Meat Judging Contests. Includes the organization of 3 meat judging contests and a workshop each year for over 60 youth K-12. (2010).

Coordinate state FFA/CDE meat judging contests. Including preparing 3 contests and a workshop each year for over 120 high school-aged youth. (2010).

Coordinate the carcass show evaluations and presentations for over 30 Colorado and Nebraska counties. We evaluate over 3,000 individual projects for youth K-12. (2010).

OTHER ACTIVITIES/ACCOMPLISHMENTS – SERVICE/OUTREACH

National Cattlemen's Beef Association Beef Innovations Board. (2012 - Present).

Catholic Charities Mission. (2011 - Present).

Larimer County 4H. (2011 - Present).

National Western Stock Show. (2011 - Present).

Western National RoundUp. (2011 - Present).

Western National RoundUp. (2011 - Present).

Catholic Charities Mission. (2010 - Present).

Larimer County 4H. (2010 - Present).

National Western Stock Show. (2010 - Present).

Redeemer Lutheran Church Sunday School Teacher. (2010 - Present).

Redeemer Lutheran Church Sunday School Teacher. (2010 - Present).

National Western Fed Beef Contest Committee. (2009 - Present).

Colorado Association of Meat Processors Board of Directors. (2004 - Present).

American Meat Science Association Intercollegiate Meat Judging Coaches Board of Directors. (2003 - Present).

Intercollegiate Meat Coaches Association Executive Board. (2011 - 2013).
