

CAROL W. SHANKLIN

415-86-6798

Kansas State University
Department of Hotel, Restaurant, Institution Management & Dietetics
106 Justin Hall, College of Human Ecology
Manhattan, Kansas 66506-1404
(913) 532-2206 Shanklin@humec.ksu.edu

EDUCATION

Doctor of Philosophy, Home Economics with an emphasis in Food Systems
Administration, University of Tennessee, Knoxville, 1976.

Master of Science, Food Systems Administration, University of Tennessee, Knoxville, 1974.

Bachelor of Science, Home Economics Education, University of Tennessee, Martin, 1973.

Title of Ph.D. Dissertation: The Assessment of the Feasibility for Using the Evaluation
Component of a Model for Implementing and Evaluating a Competency-Based Dietetic
Program.

PROFESSIONAL EXPERIENCE

Professor and Graduate Program Director, Department of Hotel, Restaurant, Institution
Management and Dietetics, Kansas State University, 1990-present. Responsibilities: Teach
master's and doctoral courses in foodservice and hospitality management, program
administration, research methods, and grantsmanship; team teach HRIMD 220
Environmental Issues; direct M.S. and Pd.D. research; mentor graduate students and recent
graduates; conduct funded research; perform administrative duties associated with
management of a graduate program; serve on departmental, college, and university
committees including Provost Library Task Force, Graduate Council, and KSU Research
and Extension Ombudsperson (previously served on Human Subjects Committee, Human
Ecology Academic Affairs, Human Ecology Faculty Affairs, and HRIMD Faculty Evaluation
Committee); and related duties. Coordinate training for school foodservice directors and
employees with the Kansas State Board of Education, Nutrition Services. Participate in the
1997-98 21st Century Leadership Program sponsored by the Extension Systems and
Agricultural Research Programs/College of Agriculture.

Chair and Professor, Department of Nutrition and Food Sciences, Texas Woman's
University, 1987-1990. Responsibilities: Administrative responsibilities associated
with coordination of undergraduate and graduate programs in Nutrition, Food Sciences,
and Food Service Management on three campuses. Additional responsibilities involve
curriculum development and review, student recruitment, administration of research

funds, recruitment, development and evaluation of faculty and recruitment and supervision of support staff and budgetary planning and management. Teach graduate Food Service Management courses and supervise theses and dissertations.

Dean, ad interim and Professor, College of Nutrition, Textiles, and Human Development, July 1988-August 1989. Responsibilities: Coordinate academic and research programs within the College.

Technical Advisor and Consultant, Mississippi Institute of Higher Learning. Participated in Preparation of Final Report of Feasibility Study for School Food Service Management Institute, July 1988-1989.

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BOOKS AND ARTICLES PUBLISHED

Penner, K.P., Shanklin, C.W., and Thomson, A. 1997. Food safety in food service: exploring public policy options. **Dairy, Food and Environmental Sanitation.** 17(12): 781-787.

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Kim, T., Shanklin, C.W., Hackes, B., Su, A. and Ferris, D.A. 1997. Comparison of waste composition in a continuing care facility. **Journal of American Dietetic Association.** 97(4): 396-400.

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Cross, E.W. and Shanklin, C.W. 1997. A perspective on quality. **School Food Service.**

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Hollingsworth, M.D., Shanklin, C.W., Gench, B., and Hinson, M. 1992. Composition of waste generated in six selected school food service operations. **School Food Service Research Review**. 16(2): 125-130.

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Boudreaux, L.J., Shanklin, C.W., and Johnson, J.T. 1991. Factors influencing success of dietitians employed in business and industry. **Journal of American Dietetic Association**. 91: 1227-1232.

Christian, G.M., Alford, B.A., Shanklin, C.W., and DiMarco, N. 1991. Milk and milk products in low-residue diets: current hospital practices do not match dietitian's belief. **Journal of American Dietetic Association**. 91: 342-343.

Shanklin, C.W. 1991. Solid waste management: How will you respond to the challenge? **Journal of American Dietetic Association**. 91:663-664.

Riley, L.K., Shanklin, C.W., and Gench, B.: 1991. Comparison of volume of waste generated by and cost of two types of serviceware systems. **School Food Service Research Review**. 15(1): 32-36.

Shanklin, C.W., Pattay, A. and Hoover, L.: 1991. Bibliography: Solid waste management. **School Food Service Research Review**. 15(1): 40-45.

Mann, N. and Shanklin, C.W. 1990. Solid waste management in school food service: A critical issue for the 1990s. **School Food Service Research Review**. 14(2): 83-85.

Hollingsworth, M., Shanklin, C.W., and Gench, B. 1990. Effect of packaging on acceptability and volume of solid waste for the milk component in school food service programs. **School Food Service Research Review**. 14(2): 86-89.

Kimbrough, J.R., Shanklin, C.W. and Gench, B. 1990. Beverage choices offered by school food service programs. **School Food Service Research Review**. 14(1):24-28.

Jackson, C.M., Shanklin, C.W., and Gench, B. 1989. College and university foodservices' responses to recommendations in The Surgeon General's Report on Nutrition and Health. **NACUFS Journal**. 14:20-23.

Cross, E.W., Shanklin, C.W., and Ryan, M.T. 1989. Development of the Texas school

food service standards of excellence program. **School Food Service Research Review**. 13(2):114-117.

Cross, E.W. and Shanklin, C.W. 1989. Evaluation of the Texas School Food Service Association Standards of Excellence. **School Food Service Research Review**. 13(2):119-123.

Kirk, D. and Shanklin, C.W. 1989. Attributes and qualifications that employers seek when hiring dietitians in business and industry. **J. Am. Dietet. A.** 89:494-498.

Miller, J. and Shanklin, C.W. 1988. Status of menu-item forecasting in dietetic education. **J. Am. Dietet. A.** 88:1246-1249.

Miller, J. and Shanklin, C.W. 1988. State of art in forecasting menu-item demand. **J. Am. Dietet. A.** 88:443-447.

Shanklin, C.W., Hernadez, H.N., Gould, R.M., and Gorman, M.A. 1988. A comprehensive analysis of time expenditure of clinical dietitians: Results of a State Wide time study in Texas. **J. Am. Dietet. A.** 88:38-43.

Gould, R., Shanklin, C.W. and Gorman, M.A. 1988. Development and evaluation of a resource manual for providing for special needs of children in school lunch. **School Food Service Research Rev.** 12(1):13-15.

Yates, S, Shanklin, C.W., and Gorman, M.A. 1987. Competencies of foodservice directors/managers required for healthcare operations. **J. Am. Dietet. A.** 87:1636-1643.

Gould, R., Shanklin, C.W., Gorman, M.A. 1987. Current practices in Southwest region in providing for children with special dietary needs within school lunch programs. **School Food Service Research Review**. 11(2):94-98.

Shanklin, C.W., Boudreaux, L.J., Cross, E., DuFord, S., and Hoover, L. 1987. marketing in school food service. Bibliography. **School Food Service Research Rev.** 11(2):120-126.

Hume, F.K., Shanklin, C.W., and Lousley, J. 1987. Development and evaluation of a computer assisted recipe costing program. **J. Home Ec.** 72(2):33-36.

Miller, J.L. and Shanklin, C.W.: Status of menu-item forecasting in practice and education. IN: **Proceedings of 12th Biennial Conference of the Foodservice Systems Management Education Council**, February 20-22, 1987, Chicago, Illinois.

Yates, S. and Shanklin, C.W.: Competencies required of food service directors employed in health care operations. IN: **Proceedings of 12th Biennial Conference of the Foodservice Systems Management Education Council**, February 20-22, 1987, Chicago, Illinois.

Sullivan, J. and Shanklin, C. 1985. Past, present and future advertising and promotional

techniques utilized by school food service directors in Texas. **School Food Service Research Rev.** 2(1):16-19.

Shanklin, C.W., Riley, R.L., and Gould, R.A. 1985. The use of glandless cottonseed ingredients in food product development for school food service. **School Food Service Research Rev.** 9(1):35.

Pickens, C.W. and Shanklin, C.W. 1985. State-of-the-art in marketing hospital food service departments. **Journal American Dietetic Association.** 85:1474-1478.

Shanklin, C.W., Hume, F.K., and Gould, R. 1984. Student acceptability of products containing glandless cottonseed. **School Food Service Research Rev.** 8:119-121.

Sparacio, L. and Shanklin, C.W. 1984. Student expectations of university food service. **NACUES Journal.** 2(1):16-18.

Shanklin, C.W. and Beach, B.L. 1986. Implementation and evaluation of a competency based dietetic program. **Journal American Dietetic Association.** 77:450-454.

Stevens, K. and Shanklin, C. 1980. Student expectations of a university foodservice. **NACUES Journal.** 2:30-33.

Hoover, L. and Shanklin, C.W.: Perception and utilization of purchased services in foodservice industry. IN: **Proceedings of Eleventh Biennial Conference of the Foodservice Systems Management Education Council.** March 18-21, 1981. Norman, OK.

Smith, E.R., Beach, B.L., Hay, A.L., and Shanklin, C.W.: Use of Mastery Examinations in a Coordinated Undergraduate Program in Dietetics. IN: **Proceedings of Ninth Biennial Conference of the Foodservice Systems Management Education Council.** March 16-19, 1977, St. Louis, MO.

PROFESSIONAL MEMBERSHIPS AND CONTRIBUTIONS

American Dietetic Association, Member of Research Resource Task Force, 1996-97; Reviewer for Allene Vaden Memorial Grant, 1997. Member, Nominating Committee, 1994. Member, Champion Team for Food and Foodservice Strategic Initiative, 1993-96. Council on Education Chair 1991-92; Chair-elect, 1990-91; and Site Visitor, 1992- 95; Board of Directors, 1989-1992, Reviewer, Journal of American Dietetic Association, 1988-present, Commission on Dietetic Registration, Chair 1989-90; Chair, Dietetic Educators of Practitioners, 1987-88; Chair-Elect, Dietetic Educators of Practitioners, 1986-87; Treasurer, Dietetic Educators of Practitioners, Council on Practice, 1983-85; Member 1987-1989; Member Continuing Education Committee, 1987-1989 Reviewer for Registration Examination for Commission on Dietetic Registration, 1982-1989; Site Visitor, Council on Accreditation, 1984-87.

American School Food Service Association. College Personnel Section Chair and Member of Board of Directors, 1993-95. Member Editorial Review Board for School

Food Service Research Review. 1987-present.

American School Food Service Association Foundation. Member of Board. 1995-97. Chair, Financial Aids Committee and Chair of the Review Committee for the ConAgra Fellowship in Child Nutrition, Lincoln Foodservice Research Grant, and Hubert Humphrey Research Grant, 1997-2000.

Kansas Dietetic Association. Advisor to Board, 1996-98; Nominating Committee, 1996-97; President, 1995-96; President-Elect, 1994-95; Chair Division of Education and Research, 1992-93; By-laws Committee Chair, 1991-92.

Council of Hotel, Restaurant, and Institution Educators. Liaison to the American Dietetic Association, 1992-3.

Food Service Management Education Council. Member Nominating Committee, 1997-99. Chair, 1991-93, Chair-elect 1989-91, and Secretary, 1983-87.

American Dietetic Association Foundation, Member Steering Committee, Allene Vaden Foodservice Research Program, 1987-1989.

Texas Dietetic Association. Secretary, 1985-87; Chairman, Council on Practice and 1st Vice-President, 1984-85; Chairman-Elect, Council on Practice, 1983-84; Chairman, Division of Educators, 1982-83.

Community Council of Greater Dallas, Meals on Wheels Task Force, 1987-88.

American Society for Hospital Food Service Administrators. Scholarship Committee, 1997-98. Member of Publication Committee, 1996. Member of Industry Advisory Committee, 1986-88, Member of Program Planning Committee, 1986-88, Chairman of Liaison Committee, Education Institutions and ASHFSA 1988, Member, Education Development Committee, 1988-present.

Denton Dietetic Association. Member of numerous committees including nomination and by-laws, 1983-1990. President, 1982-83; Vice President, 1981-82; Chairman, Nutrition Assessment Workshop, October, 1981.

American Home Economics Association. Article Reviewer for Institution Administration Section, Journal of Home Economics, 1977-78; Vice-Chairman, Institution Administration Section, 1979-81.

Texas Home Economics Association. Chairman, Institution Administration Section, 1980-82.

Phi Kappa Phi. Treasurer, Chapter 229, Texas Woman's University, 1980-83.

Phi Upsilon Omicron. Co-advisor, TWU Chapter, 1985-86.

Sigma Xi. Membership.

GRANTS/CONTRACTS

Food Wastes Database Development for State of Iowa. Rolando Flores and Carol Shanklin, Co-Investigators. Iowa Department of Natural Resources. \$31,000. 1997-98.

Composition and Alternative Uses of Food Waste from Food Service Operations. Carol Shanklin and Bill Lamont, Co-Investigators. AES Funded Project H338. 1995-present.

Implementing Computer Based Menu Planning in School Food Service. Swann's Food, Inc. \$28,000. 1996-97.

Kansas LEAN School Health Project, Phase II: 5 A Day for Better Health, Kansas Department of Health and Human Services. \$43,999. 1995-96.

Train-the-Trainer Workshop For Extension Personnel and Foodservice Managers. Carol W. Shanklin, Principal Investigator. \$16,381 Environmental Education Grant, Region VII, Environmental Protection Agency. May 1, 1994- July 31, 1995.

Solid Waste Management in the Foodservice and Hospitality Industry. Carol Shanklin, Bill Lamont, and Judy Miller, Co-Investigators. AES Funded Project H012. 1991-1994.

Standards for Quality Assurance and Quality Improvement. Evelina Cross and Carol Shanklin, Co-Principal Investigators. National Food Service Management Institute. Kansas State Sub-Contract with Louisiana State University \$4,616. June 1, 1992- March 1, 1993.

Development of a Model Food Safety Training Program. Karen Penner and Carol Shanklin, Co-Principal Investigators. United States Department of Agriculture Extension Service. \$139,000, July 1, 1992 - June 30, 1993.

An Analysis of the Status of the Solid Waste Disposal System in the State of Kansas. Paul McCright (P.I.) and Vernon Deines and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$33,656, July 15, 1992-June 30, 1993.

Kansas Solid Waste Disposal Status Review. Paul McCright (P.I.) and Vernon Deines, Penny L. Diebel, Richard Nelson, and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$106,463, July 15, 1991-September 15, 1992.

Kansas Tourist Perception of Service Quality. Mary Gregoire and Carol Shanklin, Co-Principal Investigator. Kansas Tourism Matching Grants Program. Kansas Division of Travel and Tourism. \$2500.00 in 1991.

Development and Standardization of Ethnic Recipes for Day Care Centers Participating in Child Care Program, Texas Department of Human Resources (USDA funds administered through state), \$10,000 in 1986-87.

Product Development and Evaluation of a Batter Containing Glandless Cottonseed Ingredients. C. Itch, \$18,000 in 1985-86 (co-investigator).

State Wide Time Studies of Clinical Nutrition Services. TWU Organized Research Award, \$9,400 in 1984-85.

Comparison of Energy Utilization in Three Types of Food Service Systems. TWU Organized Research Grants, \$5,600 in 1979-80.

Product Development for Mexican Chain Restaurant. Grant from Bloom's Advertising Agency, \$11,143 in 1979-80.

Product Evaluation and Development, \$18,986 in 1980-81; \$4,371 in 1981-82; Product Development for School Foodservice, \$23,872, 1981-82; Development and Marketing of Oilseed Products, \$58,448, 1983-84; \$38,004, 1984-85; Implementation of Quality Control Techniques for the Evaluation of Oilseed Projects, \$48,471, 1985-86; \$43,424, 1986-87.

AWARDS/HONORS

1997 Nominee. Food and Agriculture Sciences Excellence in College and University Teaching Awards Program. United States Department of Agriculture. Higher Education Program.

Excellence in Research, College of Human Ecology, May, 1996.

Excellence in Research Award, 1995, Kappa Omicron Nu, Omicron Theta Chapter, Kansas State University.

Excellence in Dietetic Education Award, 1993, American Dietetic Association Foundation.

Honorable Mention for Mary P. Huddleson Award, 1986 and 1989. American Dietetic Association Foundation.

Young Recognized Dietitian of Year. Denton Dietetic Association, 1981-82.

Outstanding Young Women of America, 1982 and 1984.

NRA-NIFI Teacher Work Study Grant, 1982.

INVITED PRESENTATIONS (1988-present)

The 2nd Asian Congress of Dietetics. "The Role of the Dietitian In Protecting the Environment". August 9-12, 1998.

American School Food Service Association Annual Conference. "Menu Writing Under NuMenus". July 19, 1997. Orlando, FL.

National Recycling Coalition 15th Annual Congress and Exposition. "Food Service: Recycling and Waste Prevention Opportunities". September 18, 1996, Pittsburgh, PA.

North American Dietetic Association. "Food Safety Considerations and International Trade". May 18-21, 1996. Banff, Alberta, Canada.

College and University Recycling Caucus of National Recycling Coalition Preconference. "Composition of Waste in College and University Foodservices". September 10, 1995, Kansas City, Missouri.

American School Food Service Association Annual Conference. "Grantsmanship". (Co-presenter Rebecca Gould). July 22, 1994, St. Louis, MO.

American Dietetic Association Annual Meeting. "Research in Food Service Management". Presentation sponsored by Council on Research for Dietetic Educators. October 25, 1993. Anaheim, California.

American Dietetic Association Annual Meeting. "Quality Standards in School Food Service Operations". October 27, 1993. Anaheim, California.

Foodservice Systems Management Education Council. "Grant Writing and External Funding". (Co-presenter Rebecca Gould). March 27, 1993. New Orleans, Louisiana.

Indiana Dietetic Association Annual Meeting. "Environmental Issues in Foodservice Operations". November 12, 1992. Lafayette, Indiana.

American Dietetic Association Annual Meeting. "Foodservice Directors' Response to Environmental Issues". October 20, 1992. Washington, D.C.

2nd Annual Governor's Conference On Waste Reduction, Recycling, and Market Development for Kansas. "Composting Food Waste from Foodservice Operations". October 13, 1992. Kansas State University, Manhattan, Kansas.

Mississippi Dietetic Association. "How Environmentally Sensitive Are You". April 16, 1992. Jackson, Mississippi.

Kansas Dietetic Association. "Solid Waste Management in Foodservice Operations". March 26, 1992, Lawrence, Kansas.

Nebraska Dietetic Association. "How Environmentally Sensitive Are You?" and "Implementing Recycling in Food Service Operations". November 12, 1991. Omaha, Nebraska.

Karen Wright Memorial Lecture. Alabama Dietetic Association State Meeting. "How Environmental Sensitive Are You". April, 1991. Montgomery, AL.

Mississippi Dietetic Association State Meeting. "Managerial Competencies Required by Dietetic Practitioners". April 18, 1988. Starkville, MS.

Dr. Umaly,

I will bring Professor Shanklin & her husband to visit SUT on July 23, 1998, at 9:00 AM. The following is the itinerary:

July 21 : Arrive Bangkok

July 22 : Tour old capital, stay at Korat. Please reserve 2 rooms at Surasamarakorn.

July 23 : Tour SUT (Research Institute & others). Return Bangkok in the afternoon. The program can be the same as Dr. Bogen, except add Research Institute because Professor Shanklin is research-oriented.

July 24 : Tour BU & leave for Phuket

July 25 : Phuket

July 26 : Leave for Taiwan.

Thanks for your hospitality and see you soon.

Sincerely yours,

Siriporn S.

(SIRIPORN SUJITHANRAK)

2/07/98

P.S. Enclose please find CV. of Professor Shanklin

ms
6/7/98

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Environmental Issues; direct M.S. and Pd.D. research; mentor graduate students and recent
graduates; conduct funded research; perform administrative duties associated with
management of a graduate program; serve on departmental, college, and university
committees including Provost Library Task Force, Graduate Council, and KSU Research
and Extension Ombudsperson (previously served on Human Subjects Committee, Human
Ecology Academic Affairs, Human Ecology Faculty Affairs, and HRIMD Faculty Evaluation
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Shanklin, C.W., Petrillose, M., and Pettay, A. 1991. Solid Waste Management Practices in selected hotel chains and individual properties. **Hospitality Research Journal**. 15(1): 59-74.

Boudreaux, L.J., Shanklin, C.W., and Johnson, J.T. 1991. Factors influencing success of dietitians employed in business and industry. **Journal of American Dietetic Association**. 91: 1227-1232.

Christian, G.M., Alford, B.A., Shanklin, C.W., and DiMarco, N. 1991. Milk and milk products in low-residue diets: current hospital practices do not match dietitian's belief. **Journal of American Dietetic Association**. 91: 342-343.

Shanklin, C.W. 1991. Solid waste management: How will you respond to the challenge? **Journal of American Dietetic Association**. 91:663-664.

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Mann, N. and Shanklin, C.W. 1990. Solid waste management in school food service: A critical issue for the 1990s. **School Food Service Research Review**. 14(2): 83-85.

Hollingsworth, M., Shanklin, C.W., and Gench, B. 1990. Effect of packaging on acceptability and volume of solid waste for the milk component in school food service programs. **School Food Service Research Review**. 14(2): 86-89.

Kimbrough, J.R., Shanklin, C.W. and Gench, B. 1990. Beverage choices offered by school food service programs. **School Food Service Research Review**. 14(1):24-28.

Jackson, C.M., Shanklin, C.W., and Gench, B. 1989. College and university foodservices' responses to recommendations in The Surgeon General's Report on Nutrition and Health. **NACUFS Journal**. 14:20-23.

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food service standards of excellence program. **School Food Service Research Review**. 13(2):114-117.

Cross, E.W. and Shanklin, C.W. 1989. Evaluation of the Texas School Food Service Association Standards of Excellence. **School Food Service Research Review**. 13(2):119-123.

Kirk, D. and Shanklin, C.W. 1989. Attributes and qualifications that employers seek when hiring dietitians in business and industry. **J. Am. Dietet. A.** 89:494-498.

Miller, J. and Shanklin, C.W. 1988. Status of menu-item forecasting in dietetic education. **J. Am. Dietet. A.** 88:1246-1249.

Miller, J. and Shanklin, C.W. 1988. State of art in forecasting menu-item demand. **J. Am. Dietet. A.** 88:443-447.

Shanklin, C.W., Hernadez, H.N., Gould, R.M., and Gorman, M.A. 1988. A comprehensive analysis of time expenditure of clinical dietitians: Results of a State Wide time study in Texas. **J. Am. Dietet. A.** 88:38-43.

Gould, R., Shanklin, C.W. and Gorman, M.A. 1988. Development and evaluation of a resource manual for providing for special needs of children in school lunch. **School Food Service Research Rev.** 12(1):13-15.

Yates, S, Shanklin, C.W., and Gorman, M.A. 1987. Competencies of foodservice directors/managers required for healthcare operations. **J. Am. Dietet. A.** 87:1636-1643.

Gould, R., Shanklin, C.W., Gorman, M.A. 1987. Current practices in Southwest region in providing for children with special dietary needs within school lunch programs. **School Food Service Research Review.** 11(2):94-98.

Shanklin, C.W., Boudreaux, L.J., Cross, E., DuFord, S., and Hoover, L. 1987. marketing in school food service. Bibliography. **School Food Service Research Rev.** 11(2):120-126.

Hume, F.K., Shanklin, C.W., and Lousley, J. 1987. Development and evaluation of a computer assisted recipe costing program. **J. Home Ec.** 72(2):33-36.

Miller, J.L. and Shanklin, C.W.: Status of menu-item forecasting in practice and education. IN: **Proceedings of 12th Biennial Conference of the Foodservice Systems Management Education Council**, February 20-22, 1987, Chicago, Illinois.

Yates, S. and Shanklin, C.W.: Competencies required of food service directors employed in health care operations. IN: **Proceedings of 12th Biennial Conference of the Foodservice Systems Management Education Council**, February 20-22, 1987, Chicago, Illinois.

Sullivan, J. and Shanklin, C. 1985. Past, present and future advertising and promotional

techniques utilized by school food service directors in Texas. **School Food Service Research Rev.** 2(1):16-19.

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Pickens, C.W. and Shanklin, C.W. 1985. State-of-the-art in marketing hospital food service departments. **Journal American Dietetic Association.** 85:1474-1478.

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Sparacio, L. and Shanklin, C.W. 1984. Student expectations of university food service. **NACUES Journal.** 2(1):16-18.

Shanklin, C.W. and Beach, B.L. 1986. Implementation and evaluation of a competency based dietetic program. **Journal American Dietetic Association.** 77:450-454.

Stevens, K. and Shanklin, C. 1980. Student expectations of a university foodservice. **NACUES Journal.** 2:30-33.

Hoover, L. and Shanklin, C.W.: Perception and utilization of purchased services in foodservice industry. IN: **Proceedings of Eleventh Biennial Conference of the Foodservice Systems Management Education Council.** March 18-21, 1981. Norman, OK.

Smith, E.R., Beach, B.L., Hay, A.L., and Shanklin, C.W.: Use of Mastery Examinations in a Coordinated Undergraduate Program in Dietetics. IN: **Proceedings of Ninth Biennial Conference of the Foodservice Systems Management Education Council.** March 16-19, 1977, St. Louis, MO.

PROFESSIONAL MEMBERSHIPS AND CONTRIBUTIONS

American Dietetic Association, Member of Research Resource Task Force, 1996-97; Reviewer for Allene Vaden Memorial Grant, 1997. Member, Nominating Committee, 1994. Member, Champion Team for Food and Foodservice Strategic Initiative, 1993-96. Council on Education Chair 1991-92; Chair-elect, 1990-91; and Site Visitor, 1992- 95; Board of Directors, 1989-1992, Reviewer, Journal of American Dietetic Association, 1988-present, Commission on Dietetic Registration, Chair 1989-90; Chair, Dietetic Educators of Practitioners, 1987-88; Chair-Elect, Dietetic Educators of Practitioners, 1986-87; Treasurer, Dietetic Educators of Practitioners, Council on Practice, 1983-85; Member 1987-1989; Member Continuing Education Committee, 1987-1989 Reviewer for Registration Examination for Commission on Dietetic Registration, 1982-1989; Site Visitor, Council on Accreditation, 1984-87.

American School Food Service Association. College Personnel Section Chair and Member of Board of Directors, 1993-95. Member Editorial Review Board for School

Food Service Research Review. 1987-present.

American School Food Service Association Foundation. Member of Board. 1995-97. Chair, Financial Aids Committee and Chair of the Review Committee for the ConAgra Fellowship in Child Nutrition, Lincoln Foodservice Research Grant, and Hubert Humphrey Research Grant, 1997-2000.

Kansas Dietetic Association. Advisor to Board, 1996-98; Nominating Committee, 1996-97; President, 1995-96; President-Elect, 1994-95; Chair Division of Education and Research, 1992-93; By-laws Committee Chair, 1991-92.

Council of Hotel, Restaurant, and Institution Educators. Liaison to the American Dietetic Association, 1992-3.

Food Service Management Education Council. Member Nominating Committee, 1997-99. Chair, 1991-93, Chair-elect 1989-91, and Secretary, 1983-87.

American Dietetic Association Foundation, Member Steering Committee, Allene Vaden Foodservice Research Program, 1987-1989.

Texas Dietetic Association. Secretary, 1985-87; Chairman, Council on Practice and 1st Vice-President, 1984-85; Chairman-Elect, Council on Practice, 1983-84; Chairman, Division of Educators, 1982-83.

Community Council of Greater Dallas, Meals on Wheels Task Force, 1987-88.

American Society for Hospital Food Service Administrators. Scholarship Committee, 1997-98. Member of Publication Committee, 1996. Member of Industry Advisory Committee, 1986-88, Member of Program Planning Committee, 1986-88, Chairman of Liaison Committee, Education Institutions and ASHFSA 1988, Member, Education Development Committee, 1988-present.

Denton Dietetic Association. Member of numerous committees including nomination and by-laws, 1983-1990. President, 1982-83; Vice President, 1981-82; Chairman, Nutrition Assessment Workshop, October, 1981.

American Home Economics Association. Article Reviewer for Institution Administration Section, Journal of Home Economics, 1977-78; Vice-Chairman, Institution Administration Section, 1979-81.

Texas Home Economics Association. Chairman, Institution Administration Section, 1980-82.

Phi Kappa Phi. Treasurer, Chapter 229, Texas Woman's University, 1980-83.

Phi Upsilon Omicron. Co-advisor, TWU Chapter, 1985-86.

Sigma Xi. Membership.

GRANTS/CONTRACTS

Food Wastes Database Development for State of Iowa. Rolando Flores and Carol Shanklin, Co-Investigators. Iowa Department of Natural Resources. \$31,000. 1997-98.

Composition and Alternative Uses of Food Waste from Food Service Operations. Carol Shanklin and Bill Lamont, Co-Investigators. AES Funded Project H338. 1995-present.

Implementing Computer Based Menu Planning in School Food Service. Swann's Food, Inc. \$28,000. 1996-97.

Kansas LEAN School Health Project, Phase II: 5 A Day for Better Health, Kansas Department of Health and Human Services. \$43,999. 1995-96.

Train-the-Trainer Workshop For Extension Personnel and Foodservice Managers. Carol W. Shanklin, Principal Investigator. \$16,381 Environmental Education Grant, Region VII, Environmental Protection Agency. May 1, 1994- July 31, 1995.

Solid Waste Management in the Foodservice and Hospitality Industry. Carol Shanklin, Bill Lamont, and Judy Miller, Co-Investigators. AES Funded Project H012. 1991-1994.

Standards for Quality Assurance and Quality Improvement. Evelina Cross and Carol Shanklin, Co-Principal Investigators. National Food Service Management Institute. Kansas State Sub-Contract with Louisiana State University \$4,616. June 1, 1992- March 1, 1993.

Development of a Model Food Safety Training Program. Karen Penner and Carol Shanklin, Co-Principal Investigators. United States Department of Agriculture Extension Service. \$139,000, July 1, 1992 - June 30, 1993.

An Analysis of the Status of the Solid Waste Disposal System in the State of Kansas. Paul McCright (P.I.) and Vernon Deines and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$33,656, July 15, 1992-June 30, 1993.

Kansas Solid Waste Disposal Status Review. Paul McCright (P.I.) and Vernon Deines, Penny L. Diebel, Richard Nelson, and Carol Shanklin (Co-Investigators). Kansas Department of Health and Environment. \$106,463, July 15, 1991-September 15, 1992.

Kansas Tourist Perception of Service Quality. Mary Gregoire and Carol Shanklin, Co-Principal Investigator. Kansas Tourism Matching Grants Program. Kansas Division of Travel and Tourism. \$2500.00 in 1991.

Development and Standardization of Ethnic Recipes for Day Care Centers Participating in Child Care Program, Texas Department of Human Resources (USDA funds administered through state), \$10,000 in 1986-87.

Product Development and Evaluation of a Batter Containing Glandless Cottonseed Ingredients. C. Itch, \$18,000 in 1985-86 (co-investigator).

State Wide Time Studies of Clinical Nutrition Services. TWU Organized Research Award, \$9,400 in 1984-85.

Comparison of Energy Utilization in Three Types of Food Service Systems. TWU Organized Research Grants, \$5,600 in 1979-80.

Product Development for Mexican Chain Restaurant. Grant from Bloom's Advertising Agency, \$11,143 in 1979-80.

Product Evaluation and Development, \$18,986 in 1980-81; \$4,371 in 1981-82; Product Development for School Foodservice, \$23,872, 1981-82; Development and Marketing of Oilseed Products, \$58,448, 1983-84; \$38,004, 1984-85; Implementation of Quality Control Techniques for the Evaluation of Oilseed Projects, \$48,471, 1985-86; \$43,424, 1986-87.

AWARDS/HONORS

1997 Nominee. Food and Agriculture Sciences Excellence in College and University Teaching Awards Program. United States Department of Agriculture. Higher Education Program.

Excellence in Research, College of Human Ecology, May, 1996.

Excellence in Research Award, 1995, Kappa Omicron Nu, Omicron Theta Chapter, Kansas State University.

Excellence in Dietetic Education Award, 1993, American Dietetic Association Foundation.

Honorable Mention for Mary P. Huddleson Award, 1986 and 1989. American Dietetic Association Foundation.

Young Recognized Dietitian of Year. Denton Dietetic Association, 1981-82.

Outstanding Young Women of America, 1982 and 1984.

NRA-NIFI Teacher Work Study Grant, 1982.

INVITED PRESENTATIONS (1988-present)

The 2nd Asian Congress of Dietetics. "The Role of the Dietitian In Protecting the Environment". August 9-12, 1998.

American School Food Service Association Annual Conference. "Menu Writing Under NuMenus". July 19, 1997. Orlando, FL.

National Recycling Coalition 15th Annual Congress and Exposition. "Food Service: Recycling and Waste Prevention Opportunities". September 18, 1996, Pittsburgh, PA.

North American Dietetic Association. "Food Safety Considerations and International Trade". May 18-21, 1996. Banff, Alberta, Canada.

College and University Recycling Caucus of National Recycling Coalition Preconference. "Composition of Waste in College and University Foodservices". September 10, 1995, Kansas City, Missouri.

American School Food Service Association Annual Conference. "Grantsmanship". (Co-presenter Rebecca Gould). July 22, 1994, St. Louis, MO.

American Dietetic Association Annual Meeting. "Research in Food Service Management". Presentation sponsored by Council on Research for Dietetic Educators. October 25, 1993. Anaheim, California.

American Dietetic Association Annual Meeting. "Quality Standards in School Food Service Operations". October 27, 1993. Anaheim, California.

Foodservice Systems Management Education Council. "Grant Writing and External Funding". (Co-presenter Rebecca Gould). March 27, 1993. New Orleans, Louisiana.

Indiana Dietetic Association Annual Meeting. "Environmental Issues in Foodservice Operations". November 12, 1992. Lafayette, Indiana.

American Dietetic Association Annual Meeting. "Foodservice Directors' Response to Environmental Issues". October 20, 1992. Washington, D.C.

2nd Annual Governor's Conference On Waste Reduction, Recycling, and Market Development for Kansas. "Composting Food Waste from Foodservice Operations". October 13, 1992. Kansas State University, Manhattan, Kansas.

Mississippi Dietetic Association. "How Environmentally Sensitive Are You". April 16, 1992. Jackson, Mississippi.

Kansas Dietetic Association. "Solid Waste Management in Foodservice Operations". March 26, 1992, Lawrence, Kansas.

Nebraska Dietetic Association. "How Environmentally Sensitive Are You?" and "Implementing Recycling in Food Service Operations". November 12, 1991. Omaha, Nebraska.

Karen Wright Memorial Lecture. Alabama Dietetic Association State Meeting. "How Environmental Sensitive Are You". April, 1991. Montgomery, AL.

Mississippi Dietetic Association State Meeting. "Managerial Competencies Required by Dietetic Practitioners". April 18, 1988. Starkville, MS.

Dr. Umaly,

I will bring Professor Shanklin & her husband to visit SUT on July 23, 1998, at 9:00 AM. The following is the itinerary:

July 21 : Arrive Bangkok

July 22 : Tour old capital, stay at Korat. Please reserve 2 rooms at Surasamarakorn.

July 23 : Tour SUT (Research Institute & others). Return Bangkok in the afternoon. The program can be the same as Dr. Bogen, except add Research Institute because Professor Shanklin is research-oriented.

July 24 : Tour BU & leave for Phuket

July 25 : Phuket

July 26 : Leave for Taiwan.

Thanks for your hospitality and see you soon.

Sincerely yours,

Siriporn S.

(SIRIPORN SUJITHANRAK)

2/07/98

P.S. Enclose please find C.V. of Professor Shanklin

ms
6/7/98

Maurice Harari (Tel. AIS-964-60A1)

Secretary - General

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Date: 11 Dec. A1

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REMARKS: ☐ Urgent ☐ For your review ☐ Reply ASAP ☐ Please comment

เรียน พี่สอน

ใน fax วันที่ 4 มีข้อความว่า ขอฝากส่งเอกสารติดต่อ
เข้านอกสำนักงาน สอนการไทย ซึ่งเอกสารที่ส่งมานี้มีลักษณะ
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