



VITA

NAME: B. Susie Craig

TITLE and RANK: Area Specialist Food Safety and Health - Professor

OFFICE LOCATION, CITY, STATE, ZIP: 560 Naches Avenue SW, Suite 130, Renton, WA 98057

OFFICE PHONE: 206-910-0528 (Cell Phone)

EMAIL: scraig@wsu.edu

FAX:

WEB:

EDUCATION

A. Degrees Earned

1975 **Master of Science in Nutrition. Purdue University**
Thesis: *Zinc Nutriture in an Aged Urban Population*

1972 **Bachelor of Science in Nutrition Research. Purdue University**

B. Certificates and Licenses

2023 Ethics in Public Service. Completed 2/20/23.

2019 Demystifying Traceability. Institute of Food Technologists Global Traceability Center. Certification. On-line. 8 hours.

2019 On-Farm Readiness Review Certification: Produce Rule. Washington State Department of Agriculture (K. Ullman) and the Food and Drug Administration.

2018 Food Safety Modernization Act – Produce Rule: Train the Trainer Certification and Course. Trainer ID #57091. (16 hours) Produce Safety Alliance. Yakima, WA 2018

2018 CITI Conflict of Interest Training

- Financial Conflict of Interest: Overview, Investigator Responsibilities, and COI Rules
- Institutional Responsibilities as They Affect Investigators

2018 CITI Social and Behavioral Responsible Conduct of Research Modules

- Authorship
- Collaborative Research – Basic

- Conflicts of Interest – Basic
- Data Management – Basic
- Introduction to Responsible Conduct of Research – Basic
- Mentoring – Basic
- Peer Review – Basic
- Plagiarism – Basic
- Research Involving Human Subjects – Basic
- Research Misconduct – Basic

- 2018 CITI Social/Behavioral Research Refresher Course
- Defining Research and Human Subjects
 - Assessing Risk
 - Research with Children
 - International Research
 - History and Ethical Principles
 - Federal Regulations for Protecting Research Subjects
 - Informed Consent
 - Research with Prisoners
 - Research in Educational Settings
 - Instructions and Washington State University

2018 WSU Web Accessibility Course. Online

2018 Sexual Harassment and Sexual Misconduct Course. Online

2012 Trace-backs for Fresh Fruits and Vegetables Certification Course, Examination and Certification, Food and Drug Administration. Bothell, WA

2009 Cooking and Cooling Meat Certification in Commercial Operations, Examination and Certification. Food and Drug Administration and Food Safety Inspection Service, Bothell, WA

Hazard Analysis Critical Control Points (HACCP): Cornell University and Food and Drug Administration, Examination and Certification. Ithaca, NY

EMPLOYMENT

A. UNIVERSITY RELATED

11/97 – Present

Professor – Area Specialist Food Safety and Health

Washington State University Extension

Provide consumer food safety support in Seattle metro area responding to phone, e-mail questions, and Extension Foundation. Development of collaborative relationships with county and state departments of health, community organizations, agencies, and Extension faculty leading to cooperative programming efforts, resource development/funding, and education. Member of the state WSU State Food Safety Program and collaborative relationships with local and state governments and national professional organizations focused on food safety and STEM food science

education for middle and high school students. Director for Germ City: Clean Hands, Healthy People Program, on-going in 39 states with partners from local and state health departments, state department of Agriculture, hospitals, fairs, and universities. Development of collaborative relationships with county and state departments of health, community organizations, agencies, and Extension faculty leading to cooperative programming efforts, resource development, and education. Focus on digital outreach through weekly podcasts titled Food Safety in a Minute. Multi-disciplinary research and outreach through the Food Safety in 4-H Barns project. Leader for 4-H National Food Science curriculum, *What's On Your Plate? Exploring Food Science* funded by National 4-H Council as part of Science, Technology and Engineering curriculums. On-going work with Good Agricultural Practices with the implementation of the Food Safety Modernization Act/Produce safety targeting growers and consumers.

1/95-10/97

**Program Leader and Educator for Nutrition and Health
Cornell University Cooperative Extension**

Provided program leadership for Nutrition and Health in Rochester, NY (Monroe County – population 1.2M) and the region with a budgeted income of \$321,000 for Nutrition and Health. Served as co-Investigator for the Community Plant Food Research Project, a random, multi-year qualitative nutrition study conducted with 650 urban families. Provided supervision of field research staff. Responsibilities included community programming for youth & adult education: Collaborative food system education, food safety education, and supervision of the Expanded Food and Nutrition Education Program and Food Stamp Nutrition Education Program.

1982-1985

Adjunct Assistant Professor and Consultant

West Virginia University & University of Charleston

Adjunct Assistant Professor for West Virginia University and the University of Charleston teaching undergraduate nutrition courses. Served as the consultant to Future Homemakers of America for the development, implementation, and evaluation of a national wellness program titled *The Student Body*. Provided consulting services to National Future Homemakers of America, the Washington State Department of Vocational Education, West Virginia State Department of Education, and Technical Advisory Services for Attorneys.

1979-1982

Assistant Professor

West Virginia State University – Institute, WV

Responsibilities included undergraduate teaching in food science, nutrition, and natural science. Included junior and senior level coursework. Provided counseling for undergraduate Dietetic students. West Virginia State University is historically Black Land Grant University

1975-1979

Assistant Professor

West Virginia University – Morgantown, WV

Responsibilities included undergraduate teaching in food science and nutrition and counseling undergraduate students. Participated in multi-disciplinary team developing a cognitive behavioral wellness education and research program for the university and WV Cooperative Extension. Served as the faculty advisor of Mortar Board Honorary and student Dietetics Association, member of Graduate Faculty, and member of the University Academic Standards and Appeals Committee. Served as Assistant Professor at the Indiana University School of Medicine (neurological research) during summer terms. Served as Adjunct Assistant Professor for Pennsylvania State University.

1976-1979

Adjunct Assistant Professor – Pennsylvania State University

Taught undergraduate nutrition classes for off campus locations.

1976 - 1979

Assistant Professor – Indiana University School of Medicine – Indianapolis, IN

Collected and statistically analyzed qualitative and quantitative data from 400 adults with Myasthenia Gravis.

B. Other

7/91-11/94

Consultant and Professional Instructor

The Craig Group & Overlake Hospital Medical Center-Bellevue, WA

Provided contract training services and workshops for clients including Overlake Hospital Medical Center, Renton Technical College, The Boeing Company, City of Redmond, Evergreen Hospital, Ste. Michelle Winery, Savolite, Inc., King County Blue Cross, and Alpha Omicron Pi International.

Programs focused on cognitive behavioral change, quality of work life issues, and long-term strategic planning.

1988-1981

Program Director

Overlake Hospital Medical Center – Bellevue, WA

Managed all aspects of a long-term, for-profit lifestyle change program. Provided leadership for multi-disciplinary team of Physicians, Social Workers, Registered Dietitians, Exercise Physiologists, a Business Manager, and office staff. Responsible for facilitating weekly patient conferences with professional staff, program design, budget preparation and management, development of marketing materials, patient evaluation, and training.

1987-1991

Cognitive Behaviorist

Overlake Hospital Medical Center – Bellevue, WA

Designed, developed, implemented, and evaluated a 52-week cognitive-behavioral lifestyle management program. Facilitated 2,500 hours of closed-group sessions for 250 adults per week with 35 psychosocial module units. Modules developed included Self Expectancy, Readiness for Change, Conflict Resolution, Assertiveness Training, Effective Communication Skills, Lifestyle Balance, Goal Setting, Motivation, Stress Management, Covert Modeling, Values Clarification, Coping with Procrastination, and Personal Effectiveness. Concurrently facilitated groups and directed the program from 1988-1991.

1986-1987

Educator and Consultant

Bellevue, WA

Provided consulting services to the Washington State Department of Vocational Education: Designed, developed, and implemented teacher- high school student workshops for the National Future Homemakers of America national project entitled The Student Body. Program focused on nutrition and health using a peer education approach to learning. Provided contract education services to the Lake Washington Vocational-Technical Institute.

1982-1985

Director of Nutrition and Food Services

Kanawha Valley Memorial Hospital – Charleston, WV

Responsible for all phases of management including budget (\$2 million), personnel, administration of 45 full-time professional/non-professional employees, inter-department relations, quality assurance, purchasing, staff training, and delineation of department policies and procedures.

HONORS AND AWARDS

2023	Wendy and Erik Schmidt Award submission. National Academies of Science For Excellence in Science Communications, Food Safety in a Minute. Announced 2/2024. Not successful.
2016	Diamond Distinguished Alumni Award. Department of Nutrition. Purdue University.
2016	3 rd place National Curriculum Award: <i>What's On Your Plate: Exploring Food Science</i> . National Extension Association of Family and Consumer Sciences.
2016	Western Regional Finalist (1 st place) Curriculum Award: <i>What's On Your Plate: Exploring Food Science</i> . National Extension Association of Family and Consumer Sciences.
2016	Communicator Team Award: National Association of Extension 4-H Agents. Meet the Authors Promotional Package. 4-H Healthy Living Series.
2007	Award of Merit: National FightBac Campaign. Germ City: Clean Hands, Healthy People
2006	Western Extension Directors Multi-State Program Award for Germ City: Clean Hands, Healthy People
2005	National Award: Program Excellence through Research Award, Germ City: Clean Hands, Healthy People, National Extension Association of Family and Consumer Sciences, Philadelphia, PA
2005	National Award: Florence Hall Program Award, Germ City: Clean Hands, Healthy People, National Extension Association of Family and Consumer Sciences, Philadelphia, PA

For Additional Honors and Awards, Refer to Vita Prior to 2005.

GRANTS, CONTRACTS, AND FUND GENERATION

A. GRANTS AND CONTRACTS

- 2023 Consumer Food Waste Reduction. Washington State Department of Ecology Public Participation. **1,2,3,4,5,6. \$20,000.** NOTE: Proposal was near completion, state determined WSU Foundation was not eligible to submit.
- 2022 4-H at Home Online. B. Susie Craig and N. Ooki. **1,2,3,4,5,6. \$10,000.**
- 2020 USDA-NIFA Rapid Response to COVID 19. *Online STEM Professional Development: Building the Next Generation of Food & Food Science Professionals through Educator Training* (National Program). B. Susie Craig PI and Co-Pi N. Ooki (University of Hawaii). Collaborators National 4-H Council, RedShelf Education Platform, Briana Ewing, Missy Cummins, Nancy Derringer, Jamie Callison (WSU Hospitality), Kayla Wells, R. Sero, Federally Recognized Tribes Extension Program (FRTEP) on the Colville Reservation, WSU-UI School of Food Science, Washington State Department of Education: Career and Technical Education, Puget Sound Institute of Food Technologists, and Seattle Public School System. Professional Advisory Board: Robert Gravanni PhD, Nancy Johnson, and Sharon Reddick PhD. Not funded. **1,2,3,4,5,6 \$2.200,000.**
- 2020 USDA-NIFA Professional Development for Agriculture Literacy. Online STEM Professional Development for Career and Family Science Teachers: *Building the Next Generation of Food and Food Science Professionals*. B. Susie Craig PI and Co-Pi N. Ooki (University of Hawaii). Collaborators National 4-H Council, Briana Ewing, Missy Cummins, Nancy Derringer, Jamie Callison (WSU Hospitality), WSU-UI School of Food Science, Washington State Department of Education: Career and Technical Education, Puget Sound Institute of Food Technologists, and Seattle Public School System. Not funded. **1,2,3,4,5,6 \$299,000.**
- 2019 USDA-NIFA EWD: STEM Food Science Professional Development (PD): *Maximizing Assets and Establishing Requisites for Sustainable Professional Development and Career Connected Learning*. Due to last-minute RFP requirements, no submission. Not funded. **1,2,3,4,5,6 \$150,000**
- 2018 *Exploring Food Science in Afterschool and Out-of-School Programs: Developing National Outreach*. B. Susie Craig PI and Co-Pi B. Ewing and L. Nakamura-Tengan (University of Hawaii). Collaborators K. Wright, R. Sero, B. Rasco, WSU-UI School of Food Science, Puget Sound Institute of Food Technologists, Seattle Public School System, Chef Tom Douglas, and Schools Out Washington, an affiliate of the National Alliance of Afterschool Programs. American Honda Foundation 8/1. Not funded. **1,2,3,4,5, 6 \$69,000.**
- 2018 *STEM Food Science Professional Development: Maximizing Assets and Establishing Requisites for Sustainable Professional Development and Career Connected Learning*. B. Susie Craig PI and Co-PI L. Nakamura-Tengan (UH) with S. Smith, R. Sero, B. Ewing, B. Rasco. Collaborators National 4-H Council, WA OSPI Career and Technical Education, Institute of Food Technology, Seattle Public School System, and Chef Tom Douglas. USDA-NIFA Education Workforce Development 7/11. Not funded. **1,2,3,4,5,6 \$150,000.**

- 2018 *Farming on the Fringe: A Systems Approach to Increase Productivity, Efficiency and Profitability of Peri-Urban Agriculture in the United States.* Joan Wu PI. B. Susie Craig Collaborator in multi-state proposal – letter of intent. USDA NIFA \$5,000,000 6/28. Project not selected. **4,6 \$5,000,000.**
- 2018 *Primer to the Produce Safety Rule for Small and Very Small Farms in Washington State.* Stephanie Smith PI, B. Susie Craig (5%) Co-PI. USDA FSOP. \$150,000 4/28. Funded. **5,6 \$150,000.**
- 2017 *STEM Food Science Education Using Digital Media and Gaming.* B. Susie Craig PI and Co-PI Stephanie Smith and Rebecca. Sero. Collaborators OSPI Career and Technical Education, NMSU Media Productions, University of Kentucky, Institute of Food Technology, and the National 4-H Council. National Science Foundation 8/28 WSU Internal Submission. **(1,2,3,4,5, +\$1,000,000). Note: Mix-up on campus prevented submission. Investigating submission in 2018.**
- 2017 *4-H Food Science Camps in Washington State – Preliminary Proposal Submission.* B. Susie Craig PI with 4-H Specialists and Rebecca Sero. American Honda Corporation. Selected for limited submission by OGRD in 2018. **(1,2,3,4,5, \$75,000).**
- 2017 *STEM Food Science Education in Formal and Non-formal Settings in Washington State.* B. Susie Craig PI, WA Institute of Food Technology, Chef Tom Douglas (Seattle Cooking School), OSPI Career and Technical Education, Renton School System, Janna Ferris, Brian Brandt, Kevin Wright, Joy Lile, and Rebecca Sero. NIFA 6/26. **(1,2,3,4,5, \$149,800).** Not Funded.
- 2017 *Education and Training on Proper Handling and Processing of Specialty Crops to Reduce Foodborne Illness.* Stephanie Smith PI, Co-Pi Girish Ganyjal and B. Susie Craig. Washington State Department of Agriculture. **(4/28). (1 (Social Media Platforms – Craig, 2, 3 \$236,534).** Not Funded.
- 2016 *What's On Your Plate? Exploring Food Science with High School Students.* Janet Edwards and B. Susie Craig. Women and Minorities in Science, Technology, Engineering and Mathematics: NIFA. 5/1. (9/15) **(1,2,4, \$100,000) Not Funded.**
- 2015 *Nutrition Education in Title 1 Schools in southern Snohomish County.* **B. Susie Craig PI** and Colleen Fullmer. Submitted to Verdant Foundation (9/15) **(1,2,3,5 \$452,906.00) Not Funded.**
- 2015 *Usability of King County Food Safety Restaurant Placard Rankings.* University of Washington Human Design. Crowd source funding pending. (9/14 – 2/15) **B. Susie Craig, faculty mentor. (2, 5, \$1,000).**
- 2014 *A Decision-Making Tool to Reduce Risk Associated with Home Canned Foods.* Zena Edwards and **B. Susie Craig (Co-PI).** Submitted to CAHNRS. (11/20/14) **(2, 3, \$20,911). Not Funded**

- 2014 *Exploring Food Science: What's on Your Plate? Video Production.* **B. Susie Craig PI.** National 4-H Foundation. (1/14 – 5/14/2014) **(1, 2, 3, 4, 5 \$6,000)**
- 2013 *Exploring Food Science: What's on Your Plate?* **B. Susie Craig, PI.** National 4-H Foundation. (2/12/13-5/1/14). **(1, 2, 3, 4, 5 \$42,161).**
- 2003 *Germ City: Clean Hands - Healthy People Program.* National Integrated Food Safety Initiative - Integrated Research, Education, and Extension Competitive Grants Program, USDA. 2001-2006). **B. Susie Craig Project Director & Co-PI.** West Virginia University, University of Hawaii, University of Idaho, and Alabama A & M University. (2002-2007). **(1, 2, 3, 4, 5 \$500,000).**

For additional Grants, Contracts, and Fund Generation refer to Vita Prior to 2008.

B. Gifts and Awards

- 2018 National 4-H Council – Airfare/Transportation for the National 4-H Youth Summit. **(2,5 \$400).**
- 2015 Gluten and Baked Products National Webinar – Presenter. National 4-H Council/Walmart. **(2, 5 \$300).**
- 2011 Good Agriculture Practices National Conference, Orlando, FL. All expenses paid for by Cornell University. Member of original 12-member national team. R. Gravani (PI) and **B. Susie Craig (Collaborator).** **(5 \$2,500).**
- 2007 Invited Participant/All Expenses Covered. *Pandemic Influenza and Risk Communication Workshop* sponsored by the Centers for Disease Control and Prevention and Society of Public Health Education. **B. Susie Craig (Collaborator).** **(5 \$2,400).**
- 2006 Western Extension Director's Multi-State Program Award, **B. Susie Craig PI.** **(1,2,3, 5 \$1,000).**
- 2005 Germ City: Program Excellence through Research Award, National Extension Association of Consumer and Family Sciences. **B. Susie Craig, PI.** **(1,2,3,5 \$500).**
- 2005 Germ City: Florence Hall Program Award, National Extension Association of Consumer and Family Sciences, **B. Susie Craig PI.** **(1,2,3,5 \$500).**

For Additional Gifts and Awards, Refer to Vita Prior to 2005.

C. Program Revenue Generation and Sponsorships

For Additional Program Revenue Generation, Refer to Vita Prior to 2005.

D. MOA's and funding secured from Public, Non-profit, and Private entities

E. Unfunded Grant Proposals – Summarized by Year

Year	Total Grants	Total Dollars
2007	1	\$599,997
2009	1	\$598,000

2015	1	\$452,906
2016	3	\$1,280,00
2017	2	\$387,000
2018	3	\$5,219,000 *\$5M Joan Wu PI – Craig - Collaborator
2019	1	\$150,000
2020	2	\$2,500,000
2021	0	\$0.00
2022	0	\$0.00
2023	1	\$20,000

PUBLICATIONS AND CREATIVE WORK¹

A. Peer-reviewed Journal Articles. (The journal must have a professional organization or corporate entity with an editor that manages a blind, peer review process.)

Povis (Allerman), G. and **B. Susie Craig**. July 2016. *Food Science (STEM) Curriculum for Middle/High School Youth Intensifies Career Interest in Food Science and Food Technology*. Journal of Nutrition Education and Behavior. **(1.2.3.4.5.6)**

Gillespie, A., **B. Susie Craig**, G.W. Gillespie and F. Vermynen. 2005. *Negotiation and Trade-Offs in Family Food Decisions*. Journal of Nutrition and Behavior. **(2.3.4.5.6)**

For Additional Peer-reviewed Journal Articles, Refer to Vita Prior to 2005.

B. Peer-reviewed Extension Publications. (The publication must have a formal publishing organization such as WSU Extension that manages a blind, peer review process.) Packing food Safety

Stephanie Smith and **B. Susie Craig**. 2019. *A Guide for Parents: Keeping Your Children Safe at Fairs and Petting Zoos*. **(2,5,6)**

Craig, B. Susie. 2018. *Packing a Safe Lunch*. WSU FastTrack. **(1,2,3,5,6)**

Craig, B. Susie, Missy Cummins and Rebecca Sero. 2018. *Food Safety in the 4-H Barns for Youth Ages 8-14*. WSU FastTrack. Final Editing and Layout. **(1,2,3,4,5)**.

¹Key to indicators or description of contributions to Publications and Creative Work: 1 = Developed the initial idea; 2 = Obtained or provided funds or other resources; 3 = Collected data; 4 = Analyzed data; 5 = Wrote/created product; 6 = Edited product.

Craig, B. Susie, Missy Cummins, and Rebecca Sero. 2018. *Food Safety in the 4-H Barns for Teens and Adults*. WSU FastTract. Final Editing and Layout. **(1,2,3,4,5)**

Craig, B. Susie, Missy Cummins, Rebecca Sero, and Stephanie Smith. 2017. *Food Safety in the 4-H Barns Training for Fair Superintendents and 4-H Youth*. Voiceover PowerPoint. In process. **(1,2,3,4,5,6)**.

Smith, Stephanie and **B. Susie Craig**. 2018. *Food Microbiology of Barns*. WSU FastTract. Submitted for layout. **(2,5,6)**

C. Peer-reviewed Curricula and Training Manuals (Published curricula and training manuals that have been formally peer reviewed by WSU Extension or another institution.)

Craig, B. Susie and G. Povis 2022. *What's On Your Plate? Exploring Food Science Facilitator Guide. Translation to Georgian. 200 pages with updated photos*. United States State Department – U.S. Embassy. Tbilisi, Georgia. **(5)**.

Craig, B. Susie and G. Povis 2022. *What's On Your Plate? Exploring Food Science Youth Science Journal. Translation to Georgian. 200 pages with updated photos*. United States State Department – U.S. Embassy. Tbilisi, Georgia. **(5)**.

Craig, B. Susie and G. Alleman 2014. *What's On Your Plate? Exploring Food Science*. Youth Science Journal, 186 pages. National 4-H Council. **(1, 2, 5, 6)**

Craig, B. Susie. 2008. Germ City: Clean Hands, Healthy People Curriculum: Update. Curriculum and evaluation tools for food processing operations, schools, health fairs, hospitals, and community events. Posters in English and Spanish. Peer reviewed School curriculum includes K-2, 3 – 6th grade and middle school lessons. **(1, 5, 6)**

Alleman, G. and **B. Susie Craig**. 2006. Update Junior Chef Curriculum (Lessons 1 – 16 and Magic Spoon Cookbook). <http://www.k12wa.us/ChildNutrition/JrChef/> *Special Note: Original author of Junior Chef, secondary author for current curriculum with G. Alleman. **(1, 5, 6)**

D. Published Books, Book Chapters, or Monographs (Specify when an entry was peer reviewed according to the criteria described in A or B above.)

E. Creative Scholarship in Juried Events. (Abstracts, Posters, and Published Papers in Proceedings of a Professional Meeting or Conference. (Note: These are generally not peer reviewed, but they may be peer approved or selected through a process.)

Craig, B. Susie, Talea Anderson, and Matt Ziegler. *Digital Food Safety Education and Outreach: Podcasts, Extension, and the Library Institutional Repository*. 9/1/2022. Abstract submission. National Partnership for Food Safety Education International Conference: Innovative Tactics Reaching Consumers. Accepted. **(1,2,3,4,5,6)**.

Craig, B. Susie. *Leveraging the Rapidly Changing World of Broadband: Food Safety Education.* 12/1/2021. Abstract submission. National Urban Extension Leaders Organization/Conference. Accepted and declined due to Covid. **(1,2,3,4,5,6).**

Craig, B. Susie. *Food Safety Education in the Changing World of Broadband.* 11/1/2021. Abstract submission. National Health Outreach Conference. **(1,2,3,4,5,6).** Accepted

Craig, B. Susie, Cummins, M., R. Sero. *Improving Healthy Hand Hygiene Behaviors at Fairs with Animal Barns and Petting Zoos.* 1/2020. Abstract submission. National Health Outreach Conference. **(1,2,3,4,5,6).** Accepted and Declined due to Covid.

Missy Cummins, **B. Craig, and R. Sero.** *Don't Forget to Wash Your Hands! A Youth Led Approach to Increase Hand Hygiene of the Public in Animal Barns.* 2019. Abstract submission. National Association of Extension 4-H Agents. **(1,2,3,4,5,6).**

Craig, B. Susie, B. Ewing. *Chronicling an Extension STEM Food Science Education Program in Seattle: A Collaborative Mindset and Plan for Success.* 2019. Abstract submission. National Urban Extension Conference (Seattle). **(1,2,3,4,5,6).**

Craig, B. Susie, Cummins, R. Sero, S. Smith. *Improving Healthy Hand Hygiene Behaviors at Fairs: Food Safety Education that Works.* 2018. Abstract submission. Accepted National Conference for the Partnership for Food Safety Education (2019). **(1,2,3,4,5,6).**

Craig, B. Susie. Award submission 2018: The Science of Baking. American Home Baking Association. 2018. **(1,2,3,4,5,6).**

Craig, B. Susie. *Fact or Fiction: GMO's.* 2017. National 4-H Youth Health Summit. Abstract accepted 2018. **(1,2,3,4,5,6).**

Craig, B. Susie. *In 30 Seconds Reduce Stress: Personal Positive Psychology.* 2018. National 4-H Youth Health Summit. Abstract accepted 2017. **(1,2,3,4,5,6).**

Craig, B. Susie, Missy Cummins and Rebecca Sero. *Healthy Hand Hygiene Behaviors at Fairs: Linking 4-H Peer Education Projects with Guest Education.* 2017. National Conference for the Partnership for Food Safety. **(1,2,3,4,5,6).**

Craig, B. Susie, G. Alleman. *What's On Your Plate? Exploring Food Science.* 2016. Society for Nutrition Education and Behavior. Poster and Conference Abstract. **(1,2,3,4,5,6).**

Craig, B. Susie, R. Sero, C. Fulmer, and A. Larson. *Using Journals to Assess Behavioral Change with 5th Grade Students.* 2016. National Association of Family and Consumer Scientists. Poster and Conference Abstract. **(1,2,3,4,5,6).**

Craig, B. Susie. *What's On Your Plate? Exploring Food Science.* 2015. National Association of Family and Consumer Scientists. **(1,2,3,4,5,6).**

- F. Educational Digital Media (Videos, computer programs, mobile apps, dynamic webpages, social media, blogs, online modules, decision aids, email list-serves, etc.) (Designate products that received formal peer-review with a * and indicate the entity managing the review.) Listed as ongoing major programs/outreach.

STEM Food Science for Middle and High School Students/Teachers

Craig, B. Susie, and N. Ooki. 2022 - Present. The Hidden Science of Baking – 4-H at Home. Dynamic webpages with supportive, research-based resources for activities: *The Hidden Science of Baking: Flour’s Secret Ingredient - Great Globes of Dough*, *The Hidden Science of Baking: Baking the Best Bread – Leavening Agents in Action*, and *The Hidden Science of Baking: Flour’s Secret Batters that Matter – Ingredients and Mixing Methods*. National 4-H Council. Submitted and in-progress.

Online STEM Education Modules 2022 Submitted and in-Progress

The Hidden Science of Baking – 4-H At Home Online – Youth STEM Education

B. Susie Craig and N. Ooki. Submitted 6/2022. *The Hidden Science of Baking: Flour’s Secret Ingredient - Great Globes Dough*. 4-H at Home Online. National 4-H Council. 22 interactive slides. Submitted.

B. Susie Craig and N. Ooki. Submitted 6/2022 *The Hidden Science of Baking: Baking the Best Bread – Leavening Agents in Action*. 4-H at Home Online. National 4-H Council. 18 interactive slides. Submitted.

B. Susie Craig and N. Ooki. Submitted 6/2022. *The Hidden Science of Baking: Flour’s Secret Batters that Matter – Ingredients and Mixing Methods*. 4-H at Home Online. National 4-H Council. 20 interactive slides. Submitted.

Prevent the Spread of Covid-19 – Stay Home, Stay Safe, Stay Healthy

Prevent the Spread of Covid-19 – Stay Home, Stay Safe, Stay Healthy

B. Susie Craig (Primary), Edwards, Z., Powers-Hammond, L., Viebrock, M., Kilgore, D., Ziegler, M., and Evangelista, E.L. 2020. Fact Sheets, Podcasts, and Videos in Spanish and English. Accessibility standard procedures in all postings.

<https://extension.wsu.edu/covid-19/prevent-the-spread-of-covid-19>. (1,2,3,4,5,6).

Videos-YouTube. Prevent the Spread of COVID-19 – Stay Home, Stay Safe, Stay Healthy

B. Susie Craig (Primary), Edwards, Z., Powers-Hammond, L., Viebrock, M., Kilgore, D., Ziegler, M., and Evangelista, E.L. (Spanish Translation). Video/YouTube. 2020. (1,2,3,4,5,6).

COVID-19 Simplified – How It Makes You Sick
COVID-19 Simplificado: ¿Como causa la enfermedad?

Three Proven Practices for COVID-19
Tres Practicas Comprobadas para COVID-19

Five Steps for Safe Shopping
Cinco Pasos Para Comprar De Manera Seguro

Important Action Steps for Families
Pasos Importantes Para Tomar Acción En Familia

Know When to Stay Home from Shopping
Reconocer Cuando Es Mejor Quedarse En Casa En Lugar De Ir De Compras

Minimize Shopping Trips, Minimize Stores, Minimize Exposure
Reducir viajes de compras, tiendas y exponerse

Better Way to Wash Your Hands
La Mejor manera para lavar las manos

Viruses, Soap and Health
El virus, jabón y salud

What Kind of Soap is Best for Hand Washing?
¿Qué tipo de jabón es mejor para lavarse las manos?

Does Coronavirus Spread Through Food
¿Se puede desparramar el coronavirus a través de comida?

Soap, Water, Household Bleach and COVID-19
jabón, agua, blanqueador y COVID-19

Clean and Disinfect Household Surfaces
Desinfectar y limpiar las superficies del hogar

Online Meal Kits and Food Safety – Before You Order
Seguridad De Los Alimentos Y Planes De Comida Ordenados En Línea: Antes De Ordenar

Online Meal Kits and food Safety – Delivery and Home Preparation
Seguridad de alimentos y planes de comida ordenados en línea: entrega y preparación en casa

Stay at Home Versus Home Stay – Your Perspective
Manténgase en Casa Vs Hospedaje en Casa

Farmers Markets and COVID-19: The New Normal
Mercados Campesinos y el COVID-19: La Nueva Normalidad

Farmers Markets and COVID-19: Consumer Guidelines
Mercados Campesinos y el COVID-19: Guía Para El Consumidor Mientras Compra

Farmers Markets and COVID-19: Preorder Produce
Mercados Campesinos y el COVID-19: Reserva sus productos antes

Tres Practicas Comprobadas para COVID-19

Five Steps for Safe Shopping

Cinco Pasos Para Comprar De Manera Seguro

Important Action Steps for Families

Pasos Importantes Para Tomar Acción En Familia

Podcasts. Prevent the Spread of COVID-19 – Stay Home, Stay Safe, Stay Healthy

B. Susie Craig (Primary), Edwards, Z., Powers-Hammond, L., Viebrock, M., Kilgore, D., Ziegler, M., and Evangelista, E.L. (Spanish Translation). Video/YouTube. 2020. **(1,3,4,5,6)**.

Craig, B. Susie. 2020. COVID-19 Simplified – How It Makes You Sick. **(1,3,4,5,6)**.

COVID-19 Simplificado: ¿Como causa la enfermedad?

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- Secrets of Baking: Gluten, Leavening, Agents, Ingredient Function, Formulation, and Mixing Methods.
- Power of Protein Chemistry: Effect of Heat and Ingredients on Eggs, Soufflés and Egg White Foams, and Making Cheese.
- Inner Mysteries of Fruits and Vegetables: Enzymatic Browning, Science of Cooking Vegetables, Osmosis and Diffusion.
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G. Other Publications and Creative Works (Those products that did not receive formal peer review, and include popular press articles, newsletters, and other written works)

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Craig, B. Susie. 2015. *4 Reasons 4-H is 4 U: Food Science.* STEM Jobs. (STEMjobs.com). Interview. **(5)**

PRESENTATIONS

This section is limited to verbally delivered presentations to audiences. Posters and asynchronous electronic products should be included in the appropriate categories of curriculum, videos, or other creative works in the preceding section for publications and creative works. Do not duplicate single entries across multiple categories. For example, if you developed a poster for a professional meeting do not include it under both “creative scholarship” and “Presentations” categories. Indicate which presentations were specifically invited and keynote addresses.

A. International

B. National

- 3/2/2023 **Craig, B. Susie,** Talea Anderson, and Matt Ziegler. *Digital Food Safety Education and Outreach: Podcasts, Extension, and the Library Institutional Repository.* National Partnership for Food Safety Education International Conference: Innovative Tactics Reaching Consumers. 80 participants. **(1,2,3,4,5,6).**
- 5/3/2022 *Food Safety Education in the Changing World of Broadband.* National Health Outreach Conference. Kansas City, KS. 15 participants.
- 5/8/2020 **Craig, B. Susie,** Cummins, R. Sero. *Improving Healthy Hand Hygiene Behaviors at Fairs with Animal Barns and Petting Zoos.* National Health Outreach Conference. **(1,2,3,4,5,6).** Conference cancelled due to COVID-19.
- 11/5/2019 *Don't Forget to Wash Your Hands! A Youth Led Approach to Increase Hand Hygiene of the Public in Animal Barns.* National Association of Extension 4-H Agents. White Sulphur Springs, WV. 26 participants. (Adults)
- 5/22/2019 *Chronicling an Extension STEM Food Science Education Program in Seattle: A Collaborative Mindset and Plan for Success.* National Urban Extension Conference. Seattle, WA. 28 participants. (Adults).
- 3/8/2019 *Healthy Hand Hygiene Behaviors at Fairs: Linking 4-H Peer Education Projects with Guest Education.* Partnership for Food Safety Education, Orlando, FL. 42 participants. (Adults)

- 2/17/2018 *Career Mini-Workshops – Food Science and Nutrition* (Invited). Informational/interview format 120 minutes. National 4-H Youth Health Summit. Washington DC. 180 participants (Youth).
- 2/17/2018 *GMO's: Fact or Fiction* (Invited). National 4-H Youth Health Summit. Washington DC. Two (55 minute) workshop sessions. 70-participants (Youth and Adults).
- 2/17/2018 *In 30 Seconds Reduce Stress: Personal Positive Psychology*. (Invited). National 4-H Youth Health Summit. Washington DC. Two (55 minute) workshop sessions. 65 participants (Youth).
- 2/16/2018 *Positive Psychology and Stress Reduction*. (Invited). Two-hour workshop for adults/leaders. National 4-H Youth Health Summit. Washington DC. 68 participants (Adults.)
- 2/18/2017 *The Science of Gluten and Your Health* (Invited). National 4-H Youth Health Summit. Washington DC. Two (45 minute) workshop sessions. 38 participants.
- 2/18/2017 *Career Panel and Workshop Groups*. (Invited). National 4-H Youth Health Summit. Washington DC. Three (30 minute) workshop sessions and career panel. 44 participants and 250 participants.
- 1/27/2017 *Healthy Hand Hygiene Behaviors at Fairs: Linking 4-H Peer Education Projects with Guest Education*. 2017. National Conference for the Partnership for Food Safety. Washington DC. Session presentation.
- 10/20/2016 *Using Journaling to Assess Nutrition Behavior Change with 5th Grade Students*. National Extension Association of Family and Consumer Sciences. Big Sky, MT. Poster session.
- 7/28/2016 *Food Science (STEM) Curriculum for Middle /High School Youth Intensifies Career Interest in Food Science and Food Technology*. Society for Nutrition Education and Behavior. San Diego, CA. Poster session. 2 hours. 80 participants.
- 2/26/2015 *What's On Your Plate? Exploring Food Science*. Webinar. National 4-H Council. 22 participants. Archived. 1hour.
- 3/17/2015 *Gluten in Baked Products*. Webinar. 4-H Healthy Living Series. National 4-H Council. 42 participants. Archived. 1 hour.
- 11/3/2015 *What's On Your Plate? Exploring Food Science*. National Extension Association for Family and Consumer Sciences, White Sulphur Springs, WV. 45 minutes. 55 participants.
- 12/4-5/2014 *Integrating Food Safety Education in Middle and High Schools with Food Science/STEM curriculum*. Partnership for Food Safety Education National Conference, Washington DC. 24 participants. 1 hour.
- 10/27/2014 *What's On Your Plate? Exploring Food Science*. National Association of 4-H Extension Agents National Conference, Minneapolis, MN. 90 minutes. 86 participants

3/19/2014 *What's On Your Plate? Exploring Food Science*. National 4-H Council. Webinar 60 minutes. 58 participants.

Mass Media National Audience

- 2023 (52) *Food Safety in a Minute* podcasts available via iTunes and Soundcloud.
- 2022 (52) *Food Safety in a Minute* podcasts available via iTunes and Soundcloud.
- 2022 Hillary Quinn interviewing **B. Susie Craig**. 2022. Packing Safe School Lunches. Costco Connections – submitted.
- 2021 Hillary Quinn interviewing **B. Susie Craig**. 2021. 11 Things in Your Refrigerator You Should Toss Out. Readers Digest Online: <https://www.rd.com/list/refrigerator-items-to-toss/>. Audience reach 12.7M. <https://whatsnewinpublishing.com/readers-digest-site-blossoms-grows-76/>.
- 2021 (52) *Food Safety in a Minute* podcasts available via iTunes and Soundcloud.
- 2020 (52) *Food Safety in a Minute* podcasts available via iTunes and Soundcloud.
- 2020 (19) *Prevent the Spread of Covid-19: Stay Home, Stay Safe, Stay Healthy* podcasts in English and Spanish available via iTunes and Soundcloud.
- 2020 (19) *Prevent the Spread of Covid-19: Stay Home, Stay Safe, Stay Healthy* videos in English and Spanish available via iTunes and Soundcloud.
- 2019 (56) *Food Safety in a Minute* podcasts available via iTunes and Soundcloud.
- 2018 (4) *Food Safety in a Minute* podcasts available via iTunes and Soundcloud.

B. State and Regional

- 5/21/17 *Food Safety in 4-H Barns – Overview of Research Project in Clark County*. B. Susie Craig, Missy Cummins, and Rebecca Sero. WSU Youth and Families Unit Webinar. 48 participants.
- 4/21/16 *What's On Your Plate? Curriculum Training*. Tri-State 4-H Conference. 1.5 hours. 12 participants.
- 6/23/14 *Great Globbs of Gluten*. 4-H Teen Conference. 15 participants. Pullman, WA.
- 6/23/14 *Careers in Food Science*. 4-H Teen Conference. 12 participants. Pullman, WA.
- 5/30/09 Good Agriculture Practices for Food Bank/Volunteer Growers Workshop. 4 hours. WSU Growing Groceries series. Everett, WA. 35 participants.

- 4/29/09 Worker Health and Hygiene including Germ City. Allan Brothers Fruit, Yakima. 110 participants including employees and administration with Spanish translator. 2 hours.
- 4/27/09 Good Agriculture Practices Workshop, 4.5 hours. Clark County. 25 participants.
- 3/4/09 Worker Health and Hygiene including Germ City – Organic Greenhouse Growing Series, Western Washington. 30 participants. 1 hour
- 3/2/09 Worker Health and Hygiene including Germ City. Agriculture Entrepreneur Program – Cultivating with Success, Snohomish County, 28 participants. 1 hour
- 1/20/09 Good Agricultural Practices Workshop: Worker Health and Hygiene. Yakima, WA. 45 participants. 1 hour.
- 1/19/09 Good Agricultural Practices Workshop: Worker Health and Hygiene. Wenatchee, WA. 16 participants. 1 hour.

D. Local – Selected

- 2018 *The Science of Emulsions: STEM Food Science.* Pine Springs Elementary School. Falls, Church, VA. 90 minutes. 11/22. 25 participants.
- 2018 *Answers to Your Food Science and Food Safety Questions.* Pine Springs Elementary School, Falls Church, VA 90 minutes. 11/22. 28 participants.
- 2018 *Food Safety in Commercial Food Preparation Settings (Workshop).* White Center Community Center. 3 hours. 6/5. 14 participants.
- 2018 *Complimentary Review Kitchen Preparation Areas with Follow-up.* White Center Community Center. 6/5.
- 2018 *Germ City: Clean Hands, Healthy People.* Cascade Middle School, Highline School District, Seattle. Six (55- minute presentations) for Health Classes. 3/8-9. 360 participants 7th/8th grade.
- 2018 *Germ City: Clean Hands, Healthy People.* Parent-teacher-student Conferences. Cascade Middle School, Highline School District, Seattle. Six-hours. 3/8. 96 participants.
- 2017 *Germ City presentation.* Cascade Middle School, Highline School District, Seattle. Six (55-minute presentations) for Health Classes. 11/21. 175 participants.
- 2017 *Germ City presentation.* Cascade Middle School, Highline School District. Germ City demonstration for parent/child family night – Children’s Youth Leadership Forum. 11/21. 525 participants.
- 2017 *Exploring Food Science – Hands On.* Museum of History Science Day. Seattle, WA. 50 participants.

- 2017 *Food Safety Question and Answers.* Mantua Elementary School Advanced Science Classes, Falls Church, Virginia. Two (75 minute) sessions. 2/18. 120 participants.
- 2015 *What's On Your Plate? Exploring Food Science Camp with Middle School Students.* Duvall, WA. 35 hours instruction/workshop. 12 participants with high school interns. 6/29-7/3/2015.
- 2015 *Updates in Food Safety.* SNAP-Ed Snohomish County. 1.5 hours. 8/11/2015. 9 participants.
- 2013 *Food Safety in Food Preservation.* Seattle Tilth. 6/15.

For Additional Listings, Please Refer to VITA Prior to 2012.

UNIVERSITY INSTRUCTION

A. Credit Courses Taught

B. ADDITIONAL TEACHING 2017

C. Advising (Graduate Students and Student Interns)

- Present – 2022 Purdue University: PUNSAN Mentoring for Careers in Academics: Undergraduate and Graduate Students. Multiple zooms.
- 2023 – 2022 Sophia Franks. Big Picture High School. Bellevue, WA. Senior project: Food Waste and Food Safety for Teens
- 2018 - 2022 Matthew Chan. Newport High School, Bellevue, WA and University of Washington. Mentored/Advised.
- 2019 - 2020 Zoe Luckie. Purdue University. Mentored/Advised.
- 2018 Corazon Munanka. Tanzania. Mentored
- 2018 Indra Meyers. Tesla High School – Redmond. Student Intern for Food Safety in the Barns project.
- 2017 Matthew Chan. Newport High School, Bellevue, WA. Student Intern – Special project Federal Funding and Proposal Writing. 7/1 – 10/1.
- 2017 Tessa Massend. The Community School, Spokane, WA. Special project – Gluten and Your Health, 3/1 – 4/1

PROFESSIONAL SERVICE

A. University

- 2023 Climate Education and Extension Team. Member.

2022	Tenure and Promotion Committee. CAHNRS Extension. Chair, Co-Chair training.
2022	Informal Promotion Committee, Michael Wallace
2022	All Extension Climate Team – Food Waste
2022	King County Director Interviews
2021	Tenure and Promotion Committee. CAHNRS Extension. Member.
2021	Informal Promotion Committee, Brian Brandt.
2021	Tenure and Promotion Committee, Catalina Aragon. Member and Co-Chair.
2021	Tenure and Promotion Outside Review Oregon State University. Robin Maille from Assistant to Associate Professor of Practice.
2020	Podcast (peer) training set-up, development, recording, uploading, and evaluation with emphasis on meeting accessibility standards. Wendy Jones, WSU Tree Fruit Extension Team and Diane Smith for local Food Systems successfully launched. D. Smith podcasts are in English and Spanish.
2020	Tenure and Promotion Committee. CAHNRS Extension. Member. (Appointment continued through 2021 due to death in family.)
2020	Tenure and Promotion Review (Associate): University of Idaho, B. Hutching.
2020 - Present	Guidance Committee Tenure and Promotion, Catalina Aragón. Co-Chair with Missy Cummins.
2017 - Present	Guidance Committee Tenure and Promotion (Informal), Gary Varrella.
2012 - Present	WSU Food Safety Team.
2014 - 2020	Guidance Committee Tenure and Promotion, Stephanie Smith, Member.
2019	Tenure and Promotion Committee. CAHNRS Extension. Member.
2019	Promotion Review (Full): University of Florida, S. Kennedy.
2019	Promotion Review (Full): University of Arizona, H. Wilson.
2019	Tenure and Promotion (Associate): University of Hawaii, N. Ooki.
2014 - 2019	Guidance Committee Tenure and Promotion, Missy Cummins, Member.
2018	Promotion Review (Full): Colorado State University, M. Bunning.

2018	Promotion Review (Full): University of Alaska, L. Shallcross.
2018	Promotion Review (Senior Instructor): Oregon State University, T. Vera-Dodge.
2017	University Nutrition Focus Group.
2017	Promotion and Tenure Review: University of Idaho, G. Wittman (Full).
2016	Chair. Extension Unit Tenure and Promotion Committee.
2016	Promotion and Tenure Review: The Ohio State University, P. Brinkman.
2016	Promotion Review: University of Hawaii, L. Nakamura-Tengan (Full).
2016	Team Leader: King-Snohomish County Grant Team.
2016	Guidance Committee Tenure and Promotion, Stephanie Smith, Member.
2015	Preceptorship Mentor: RD Internship in Community Nutrition Education: K. Hegarty.
2015	Extension Unit Tenure and Promotion Committee.
2015	Tenure and Promotion Reviews: Rutgers University (Associate Professor/Tenure), Michelle Brill.
2014 -2015	Guidance Committee Tenure and Promotion, Jennifer Crawford.
2014 - 2015	Search Committee for Consumer Food Safety Specialist. Member.
2015	Search Committees for (2) Nutrition Educators. Snohomish County.
2014	Search Committees for (2) Nutrition Educator and (1) Administrative Professional. Snohomish County.
2014	Preceptorship Mentor: RD Internship in Community Nutrition Education: Danielle Anderson.

B. Professional Society

C. Community

2010 - Present	Member. Member. King County Department of Health Food Safety Stakeholders Committee.
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2022 – 2023	Food Preservation. Cowlitz Tribe.
2017 – 2020	Food Business Start-Up Planning and Support. Vive Le Greens (Hydroponic Producer). Christian Overman, Bellevue/Kent, Washington. Closure of growing facility due to Covid-19.
2017	Member. Cascade Middle School STEM Evaluation Team.
2014	Member. King County Department of Health. Risk Classification Subcommittee
2014	Member. King County Department of Health Restaurant Inspection Subcommittee.
2014	Member. King County Department of Health Food Safety Stakeholders Committee.
2003 - 2014	Food Safety Review Council Committee/Partners in Food Safety: Member. Washington State Health Department
2007 – 2011	King County Food and Fitness Initiative. Member: Related to Expanded Food and Nutrition Education outreach
2006	Civil Rights, Family and Consumer Sciences Team, King County

D. REVIEW ACTIVITIES (JOURNAL ARTICLE REVIEWS AND EDITORIAL SERVICE)

2023 -2022	Editing, Informal Review. Diane Smith. Consumer Food Waste curriculum.
2020	FastTract Review. Washington State University Extension. <i>Starting a Community Gleaning Program (2020-2370)</i> , submitted to WSU Extension.
2020	FastTract Review. Washington State University Extension. <i>Current Good Manufacturing Practices: An Overview (2019-2352)</i> , submitted to WSU Extension.
2019	Editing Services. Diane Smith. Program award (Pulse Education) submission to the National Education Association for Family and Consumer Sciences.
2019	FastTract Review. Washington State University Extension. <i>Budgeting Activities for Youth Nutrition Program. (2019-2309)</i> , submitted to WSU Extension.
2018	Reviewer for Journal National Extension Association Family and Consumer Sciences. <i>Experimental Date Nights – Rural versus Urban Outcomes. 5/31.</i>
2017	Reviewer for The Ohio State University – Canning Soup Extension Publication
2017	Reviewer for Washington State University FastTrack – Making Fresh Cheese

2016	Reviewer for University of Hawaii – Produce Safety and Produce Safety Video
2016	FastTrack Publications
2015	Reviewer for Fortalenciendo Families: Grounded Theory for AnaMaria Diaz Martinez. Journal Submission
2015	Reviewer for Handling Your Catch: Quick Tips to Delivering Quality Salmon Harvests. WSU Publication
2013	Reviewer for Food Safety Handbook, WSU.
2012	Reviewer and Editor for <i>Rooted in Nutrition</i> , SNAP-Ed Curriculum

ADMINISTRATIVE RESPONSIBILITY
(A brief listing of administrative duties and responsibilities)

PROFESSIONAL & SCHOLARLY ORGANIZATION AFFILIATIONS

2013 - Present	National Extension Association of Family and Consumer Sciences
2013 - Present	National Extension Association of Family and Consumer Sciences – Washington
2012 – 2017	Institute of Food Technologists
2004 - 2010	National Environmental Health Association
2003 – 2013	International Association of Fairs and Festivals – Associate Member

PROFESSIONAL DEVELOPMENT

2023	<i>WSU Discrimination, Sexual Harassment, and Sexual Misconduct Prevention</i>
2023	<i>WSU ITS Cyber Security Awareness Training</i>
2023	<i>WSU EP 37 WSU Information Security Policy</i>
2023	<i>WSU Hazing Prevention Training</i>
2023	WSU Ethics in Public Service
2023	Food Waste Solution Summit National Conference. ReFED. Online sessions - https://summit.refed.org/sessions 6 hours: Food Waste: The Past, Present, and Future. Innovate

to Elevate – The Latest and Greatest in Food Recovery, Empowering Consumers – The Latest and Greatest Resources to Reshape Attitude and Behaviors.

- 2023 WSU Embracing Digital Opportunities: Introduction, Digital Consumer Behavior, Customer Expectations, Digital Disruption, Digital Customer Training, Digital and Your Organization, Impacts on Business, Growth and Opportunity. Online, various times.
- 2023 Safe Flour Handling. National Center for Home Food Preservation. Online 11/1
- 2023 Food Preservation: Science, Practices, Updates, and FAQ's. National Center for Home Food Preservation. Online. 10/23.
- 2023 All Extension Conference – Resilient Washington. 20 hours. 10/4 – 10/6.
- 2023 Washington Department of Health Online Food Safety Workshop. 8 hours. Online. 10/3.
- 2023 Food Safety Forum: Narrowing the Gap Between Mitigating Food Safety Hazards and Communication Public Health Risk. American Frozen Food Association. 4 hours. Online. 9/13.
- 2023 FDA's Food Traceability Rule: Going Beyond Regulatory Compliance with Internet of Things (IOT). 1 hour. Online. 9/6.
- 2023 WSU Introduction to OR and Life Cycle of a Grant. Online. 3/23
- 2023 National Partnership for Food Safety Education Conference. Arlington, VA. 3/1 – 3/3.
- 2023 Food Waste Prevention Webinar. Washington State Department of Ecology. Online. 2/9, 2/21.
- 2022 Food Code Snippets: *Code Intent and Implementation Toolkit*. Washington State Department of Health. Online. 8 hours. 11/14-11/17.
- 2022 *NEAFCS Impact Statements*. Webinar. 11/2
- 2022 *Breaking Through Food Safety Barriers and Myths*. Partnership for Food Safety Education. 8/11.
- 2022 *All Extension Summer Meeting*. 7/11 – 7/14.
- 2022 *Global Food Systems*. Webinar – 3 hours. 6/27-6/28.
- 2022 Future of Everything – Technology. Wall Street Journal webinar. 5 hours.
- 2022 National Extension Health Outreach Conference. Kansas City, KS. 5/3 – 5/6.
- 2022 Salmonella and Produce. Webinar. 3 hours. 3/23.
- 2022 Spring All Extension Virtual Conference. 3/8 – 3/11.
- 2022 Future of Everything: Higher Education. Wall Street Journal. Webinar 2 hours. 1/25.

- 2021 *Social Media Learning Circle*. Extension Foundation. Rose-Hayden-Smith. 4-Part Series. 6 hours.
- 2021 *Got Webinar - A Behind the Scenes Look at the Development of the 2020 Dietary Guidelines for Americans*. American Society of Nutrition. 1 hour.
- 2021 *Accessibility Resources Worth Checking Out*. Innovation Skill-Building Experiences. Extension Foundation. 2 hours.
- 2021 *Webinar: Controlling Peanut Ingredients in Food Processing Facilities*. National Peanut Board and Food Allergy Resource Program. Online. 1 hour.
- 2021 *Webinar: Future of Higher Education and Academia*. Wall Street Journal. Bryan Alexander, Georgetown University - One Day University. 2 hours.
- 2021 *Data-Driven Best Practices for Mitigating Supply Chain Food Safety Risk*. Webinar. FoodChain ID. 1 hour.
- 2021 *Technology in Extension Education and Organization eFieldbook*. Extension Foundation. Dr. Jerold Thomas and Rose Hayden-Smith. Publication.
- 2021 *Engaging Latinos and Creating Partnerships with Latino Media*. Extension Foundation. Online. 1.5 hours.
- 2020 *Lessons Learned from Covid-19*, Keynote Frank Yiannas. On-line. 10/1. Food Safety Technology.
- 2020 *Covid-19's Impact on Food Safety Management*. On-line, 3 hours. 9/17. Food Safety Consortium Conference and Exposition.
- 2020 *The Joy of Search: A Google Insider's Guide to Going Beyond the Basics*. On-line. 5/4. eXtension.
- 2020 *Making the Most of The Time You Have: Communicating Technical Food Safety Science in a Short Amount of Time*. On-line. 4/28. International Association of Food Protection Foundation
- 2020 *Best Practices for Community Gardens During Covid-19*. On-line. 4/6. University of Idaho. Stephanie Smith.
- 2020 *Covid-19 update for Rural Partners, Stakeholders, and Communities*. On-line. 3/19. Centers for Disease Control.
- 2020 *Work-Day Training*. Parts 1-4. On-line. Varied times.
- 2020 *Implicit Bias Awareness Training*. On-line. 2/7.
- Harvard Implicit Association Tests
 - Countering Bias in the Interview Video and Key Takeaways. (King County).
 - Danger of a Single-Story TED Talk
 - How to Keep Faculty Searches on Track. Chronical of Higher Education.
 - Reviewing Applicants: Research on Bias and Assumptions. WISEL.

- 2019 Demystifying Traceability. Institute of Food Technologists Global Traceability Center. On-line. 8 hours.
- 2019 Required Washington State University On-line Safety Courses
- Bias Training
 - Asbestos
 - Back Injury Prevention
 - Emergency and Fire Preparedness
 - Office Ergonomics
 - Back Injury Prevention
 - Slips, Trips, and Falls
 - Portable Fire Extinguisher Safety
 - Personal Equipment Fundamentals
- 2019 *What is Going On with Romaine and E-coli 0157:H7?* Partnership for Food Safety Education. Webinar. 12/5.
- 2019 National Association of Extension 4-H Agents Conference. White Sulphur Springs, WV. 11/4-7.
- 2019 *Is Pet Love Risky – Enteric Illness and Foodborne Illness.* Megan Nicols DVM. Partnership for Food Safety Education. Webinar. 8/23.
- 2019 On-Farm Readiness Review: Produce Rule. Washington State Department of Agriculture (K. Ullman), Food and Drug Administration, and United States Department of Agriculture. 6/11-13.
- 2019 Extension Family and Consumer Sciences Retreat. Ellensburg, WA. 5/29-30.
- 2019 National Urban Extension Conference. Seattle, WA. 5/7-9.
- 2019 *Pest Management's Role in Food Safety and FSMA Compliance.* Food Safety Tech: C. Harzer, G. Nicholson-Kramer. Webinar. 5/2.
- 2019 Partnership for Food Safety Education Conference. Orlando, FL. 3/4-6.
- 2019 The What and Why of Extension Customer Relationship Management. On-line. Webinar. 2/13.
- 2018 The Plant Based Diet Evolution: The Consumer, Scientific Evidence, and Food Formulation. (3 hours). Institute of Food Technologists. Webinar 12/18.
- 2018 Aquaponics and Hydroponics Workshop (16 hours). WSU-UI School of Food Science. Everett, WA. 5/16 – 17.
- 2018 Food Safety Modernization Act-Produce Safety Rule Train the Trainer Workshop (8 hours). Produce Safety Alliance. Yakima, WA 12/7. Trainer certification.
- 2018 Food Safety Modernization Act-Produce Safety Rule Workshop (8 hours). Produce Safety Alliance. Yakima, WA 12/6.

- 2018 Citizen Science. National Academy of Sciences. (1 hour). Webinar. 11/3
- 2018 CITI Social and Behavioral Research Refresher Course Modules: Defining Research and Human Subjects, Assessing Risk, Research with Children, International Research, History and Ethical Principles, Federal Regulations for Protecting Research Subjects, Informed Consent, Research with Prisoners, Research in Educational Settings, Instructions and Washington State University. 9/28.
- 2018 CITI Conflict of Interest Modules: Financial COI Overview, Investigator Responsibilities, and COI Rules, Institutional Responsibilities as They Affect Investigators. 9/27
- 2018 CITI Social and Behavioral Responsible Conduct of Research Modules: Authorship, Collaborative Research, Conflicts of Interest, Data Management, Introduction to Responsible Conduct of Research, Mentoring, Peer Review, Plagiarism, Research Involving Human Subjects, and Research Misconduct. 9/27.
- 2018 Hooked: How to Build Habit Forming Products (Social Media/Online). Nyr Qualtrics. (1 hours). Webinar 9/24
- 2018 Abundance of Content for Food Safety Month. Partnership for Food Safety Education. (1 hour). Webinar 9/12.
- 2018 Sexual Harassment and Sexual Misconduct Course. Online 8/31.
- 2018 WSU Web Accessibility Course. Online. 4/24.
- 2017 National Conference Partnership for Food Safety, Washington DC. 1/25-1/27.
- 2017 So You Want to Start a Blog? Women in Agriculture. Christy Mannering, University of Delaware. Webinar.
- 2017 Don't Wing It – Supporting Consumers to Safely Handle Poultry at Store and at Home. Fight Back.org. Webinar.
- 2017 Using Zoom for Webinars, Going BIG. Webinar
- 2017 Mitigating Risk in the Food Supply Chain. Food Safety and Inspection Service. Webinar
- 2017 History, Science, and Current Practices in Home Food Preservation. USDA/University of Georgia. Elizabeth Andress. Webinar. 3/31.
- 2017 Using Story Maps. eXtension. Webinar
- 2017 Poor Packaging Control of *Listeria Monocytogenes*. Institute of Food Safety and Nutrition. Webinar.

- 2017 Overview of *Listeria Monocytogenes* in Retail Food Establishments. Institute of Food Safety and Nutrition. Webinar.
- 2017 Outcomes and Impacts: Giving Programs Focus for Evaluation. eXtension. Julie Huetteman. Purdue University. Webinar.
- 2017 Explore EDEN's New Website. Emergency Preparedness. EDEN Extension Disaster Education Network. Webinar.
- 2017 Earthquake Preparedness in the Pacific NW – FEMA Drill Overview. KOMO television.
- 2017 A Fresh Look at Logic Models: Enhance and Amplify Their Value. Mentor National Mentoring Partnership. Webinar.
- 2017 Progress in Risk Communication and Management of Shiga Toxin-Producing *Escherichia coli* (STEC) Through the USDA-NIFA STEC Coordinated Agricultural Project (CAP). USDA-NIFA. Webinar
- 2017 STEC Sampling of Imported Beef. Food Safety and Inspection Service. Webinar
- 2017 Learn Event: P Process Evaluation Results of a Smarter Lunchrooms Study in New York State Middle Schools. eXtension. Webinar.
- 2016 New Rules of Marketing and PR: How to use social media, online video, mobile applications, blogs, news releases, and viral marketing to reach buyers directly. David Meerman Scott. 2016. Wiley Publishing.
- 2016 GoToWebinar – Hand Washing Educator Tools. Webinar. Partnership for Food Safety Education. 60 minutes.
- 2016 Food Safety News. Webinar, International Association of Food Protection. Interview with Frank Yiannas, QA Director Walmart. Webinar.
- 2016 Facts: Home Refrigerator Safety: Webinar. Partnership for Food Safety Education. 60 minutes.
- 2016 Supporting Consumers with Food Safe Recipes: Webinar. Partnership for Food Safety Education.
- 2016 What about Produce Washes: Information Exchange: Webinar. Partnership for Food Safety Education
- 2016 FSMA: Final Rule Preventive Controls for Human Food: Webinar. FDA. 60 minutes.
- 2015 National Health Outreach Conference. Atlanta, GA
- 2015 Reviewer Training for Journal of the National Extension Association of Family and Consumer Scientists.

- 2015 Webinar: Roles of University and Extension in the Food Safety Preventive Controls Alliance”. Institute of Food Safety and Health and Food Safety Prevention Control Alliance.
- 2015 Webinar: USDA AMS Unprocessed Fruit and Vegetable Pilot Project: Farm to School Applications.
- 2015 Webinar: Consumer Refrigeration Practices and Spreading the CHILL Message. Partnership for Food Safety.
- 2015 Webinar: Home Food Preservation Research and Practices Today. Elizabeth Andress UGA.
- 2015 Webinar: Why Local Foods Matter: Mississippi State University.
- 2015 Webinar: Advances in Antimicrobial Food Packaging. Institute of Food Technologists.
- 2015 National Extension Association of Family and Consumer Sciences Annual Conference. White Sulphur Springs, WV.
- 2015 IRB Module Training
- 2014 National Partnership of Food Safety Education Conference, Washington DC.
- 2014 Washington State Health Department Food Safety Conference.
- 2014 *Future of Extension*. Western Extension Directors Association.
- 2014 *What Lies Beneath – The Science of Contamination*. Webinar. National Partnership for Food Safety Education.
- 2014 *Educating Consumers on Safe Produce Handling*. Webinar. National Partnership for Food Safety Education.
- 2014 *Improving the Safety and Quality of Leafy Greens*. Webinar. Food and Drug Administration.