

CURRICULUM VITAE

University of Idaho

NAME: Katie R. (Nelson) Miner, PhD, RDN, LD

DATE: December 12, 2022

RANK: Senior Instructor, Food and Nutrition

DEPARTMENT: Margaret Ritchie School of Family and Consumer Sciences

OFFICE LOCATION AND CAMPUS ZIP: Niccolls 108A; 3183

PHONE: (208) 885-7747

FAX: (208) 885-5751

EMAIL: kminer@uidaho.edu

DATE OF FIRST EMPLOYMENT AT UI: Current Position - August 2006; Previous – May 2001

DATE OF TENURE: NA

DATE OF PRESENT RANK: August 2006

EDUCATION BEYOND HIGH SCHOOL:

Degrees:

Doctor of Philosophy, University of Idaho, Moscow, Idaho, May 2014, Education, Adult, Organizational Learning and Leadership

Master of Science, University of Idaho, Moscow, Idaho, May 2004, Family and Consumer Sciences, Nutrition Education Emphasis

Bachelor of Science Family and Consumer Sciences, University of Idaho, Moscow, Idaho, May 2002, Food and Nutrition, Dietetics Option

Certificates and Licenses:

Registered Dietitian Nutritionist (RDN), Commission on Dietetic Registration, August 6, 2002

Licensed Dietitian (LD), Idaho State Board of Medicine, April 2, 2003

ServSafe Manager, National Restaurant Association Educational Foundation, April 2001

Registered ServSafe Manager Instructor and Proctor, National Restaurant Association Educational Foundation, December 2004

EXPERIENCE:

Teaching and Research Appointments:

Senior Instructor, University of Idaho, Moscow, ID, 2006 – Present

- Instructed courses in introductory foods, intermediate foods, scientific principles of food preparation, experimental foods, meal management, quantity food production, food service management, professional skills in dietetics, nutrition education, vegetarian food and nutrition, and recipe development.
- Developed and taught distance courses in introductory and intermediate foods, nutrition education, vegetarian food and nutrition, and recipe development.
- Coordinated foodservice management supervised practice experiences for students in the Coordinated Program in Dietetics.
- Participated in planning and developing a new foods lab facility. Developed and implemented quantity food lab experiences including commercial foodservice equipment training for students utilizing the new foods lab space.
- Conducted research on food safety education for college students; leadership priorities for dietetics education; foodservice management and culinary education for dietetic students including equipment training, food allergy training, and recipe development; use of legumes in child nutrition programs; acceptability of essential oils as a flavor substitute in recipes; and developing and testing quantity pulse recipes for the athletic refueling station.

- Provided broad oversight for use and maintenance of the Carmelita Spencer Food Laboratory in the Mary Hall Niccolls Building, including direct supervision of its manager.

IH Instructor, University of Idaho, Moscow, ID, August 2004 – May 2006

- Taught food service management courses in the Coordinated Program in Dietetics.
- Arranged over 400 foodservice management supervised practice hours for students in the Coordinated Program in Dietetics each year.
- Instructed *Steps to a New You* program and conducted pre/post tests and physical assessments of participants as part of a Wellness in the Rockies research project.
- Implemented the Got Calcium? curriculum into the CPD supervised practice activities. CPD students taught the curriculum in five 3rd and 4th grade classrooms and then conducted a plate waste study to observe changes in milk consumption.

Graduate Research Assistant, University of Idaho, Moscow, ID, August 2002 – May 2004

- Assisted in the instruction and course development of foodservice management courses.
- Tested the effectiveness of four nutrition education lessons in fifth and sixth grade classrooms as part of the Wellness in the Rockies research grant.
- Assisted in the evaluation of a nutrition and calcium curriculum for fourth grade classrooms.
- Assisted in survey research on nutrition education practices in elementary schools.
- Assisted in organizing, implementing and analyzing focus group research on the Healthy School Nutrition Environments in fourth, fifth and sixth grades.
- Assisted in implementing plate waste studies in elementary schools.

Academic Administrative Appointments:

Acting Director, Coordinated Program in Dietetics, University of Idaho, Moscow, ID, August 2008 – 2010

Non-Academic Employment:

Clinical Dietitian, Valley Hospital & Medical Center, Spokane, WA, May 2002–August 2002

- Developed nutrition care plans for hospital in-patients.
- Counseled patients on using guidelines of a prescribed diet to select food and plan meals.

Dietary Aid, Latah Health Services, Moscow, ID. June 1997 – August 2000

- Assisted in meal preparation and provided service to assisted and skilled living center residents.

Consulting:

Menu Consultant, Moscow School District, Moscow, ID, Summer 2001

- Analyzed high school lunch menus using NutriKids nutritional software.

Menu Consultant, Gritman Medical Center, Moscow, ID, June 2000-June 2001

- Developed and analyzed a one-week menu cycle using Nutritionist V nutritional software.
- Developed new recipes and implemented recipe testing and evaluation.

TEACHING ACCOMPLISHMENTS:

Areas of Specialization:

Foods

Recipe Development

Quantity Food Production

Food Service Management

Nutrition Education
Dietetics Management & Leadership

Courses Taught:

FCS 170 Introductory Foods, Fall 2011, 2012, Summer 2012, 2013, 2014
FCS 175 Introductory Foods Lab Fall 2012, Summer 2012, 2013, 2014
FCS 270 Intermediate Foods Summer 2012, 2013, 2015
FCS 270 Scientific Principles of Food Preparation, Fall 2015, 2016, 2017, 2018, 2020, 2021;
Spring 2020, Summer 2016, 2017, 2018, 2019, 2020, 2021
FCS 275 Experimental Foods, Spring 2016, 2017, 2018, 2019, 2020, 2021; Summer 2017, 2018,
2019, 2020, 2021, 2022
FCS 301 Professional Skills in Dietetics I, Fall 2007, 2008, 2009, 2011, 2012, 2013, 2014
FCS 302 Professional Skills in Dietetics II, Spring 2008, 2009, 2010, 2011, 2012, 2013
FN 370 (Formerly FCS 370) Meal Management, Fall 2020, 2021, 2022
FCS 375 Recipe Development and Culinary Exploration, Spring 2021
FCS 384 Quantity Food Production and Equipment, Fall 2004, 2005, 2006, 2007, 2008, 2009,
2011, 2013, 2014, 2015, 2016, 2017, 2018, 2019
FCS 385 Quantity Food Production and Equipment Lab, Fall 2004, 2005, 2006, 2007, 2008,
2009, 2011, 2013, 2018, 2019
FCS 385 Intro to Dietetics SP, Fall 2014, 2015, 2016, 2017
FCS 387 Food Systems Management, Spring 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012,
2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021
FCS 388 Food Systems Management Lab, Spring 2005, 2006, 2007, 2008, 2009, 2010, 2011,
2012, 2013, 2014
FCS 388 Intro to Dietetics SP, Spring 2015, 2016, 2017
FN 470 (FCS 482) Quantity Food Production and Equipment, Fall 2020, 2021, 2022
FN 471 (FCS 483) Quantity Food Production and Equipment Lab, Fall 2020, 2021, 2022
FCS 484 Vegetarian Food and Nutrition, Summer 2017, 2019
FCS 485 Computer Applications in Food Administration, Spring 2004, 2005, 2006, and 2007
FCS 486 Nutrition Through the Life Cycle, Fall 2009
FCS 487 Supervised Management Practice, Fall 2003, 2004, and 2005
FCS 487 Research in Food Systems Management, Fall 2006
FCS 487 Introduction to Management Supervised Practice, Fall 2008, 2009
FCS 488 Supervised Management Practice II, Spring 2004, 2005, 2006, 2007, 2008, 2009, 2010,
2011, 2022
FCS 492 Nutrition Education in the Life Cycle, Spring 2010, 2011, 2012, 2013, 2014, 2015,
2016, 2017, 2018, 2019, 2020, 2021, 2022
FCS 404 ST: Vegetarian Food and Nutrition, Summer 2014, 2015
FCS 404 ST: Recipe Development and Culinary Exploration, Summer 2015, 2018
FCS 499 DS: Plant-Based Nutrition Instruction and Research, Spring 2016, 2018, Fall 2018
FCS 499 DS: Foods Lab Instruction and Research, Fall 2014, Spring 2015
FCS 499 DS: Nutrition Education Project for Child Nutrition Programs, Spring 2008
FCS 499 DS: Foodservice Management Review, Spring 2006
FN 570 Management and Leadership in Dietetics, Fall 2022

Students Advised:

Undergraduate Students: 5-20 per year

Graduate Committees:

Nallely Vega, MS, May 2020

Tiffany Frieson, MS, December 2016

Steffanie Sandoval, MS, May 2017

Student Groups:

Co-Faculty Advisor, Food and Nutrition Club, Fall 2018
 Faculty Advisor, Local Herbivores, Spring 2018
 Faculty Advisor, Adventist Christian Fellowship, 2014-current
 Faculty Advisor, Food and Nutrition Club, 2004-2015
 Faculty Advisor, War on Hunger, 2008-2009

Courses Developed:

FCS 270 Scientific Principles of Food Preparation
 FCS 270 Scientific Principles of Food Preparation (online version)
 FCS 275 Experimental Foods
 FCS 275 Experimental Foods (online version)
 FCS 301 Professional Skills in Dietetics I
 FCS 302 Professional Skills in Dietetics II
 FCS 370 Meal Management
 FCS 375 Recipe Development and Culinary Exploration
 FCS 404 ST: Recipe Development and Culinary Exploration
 FCS 482 Quantity Food Production and Equipment
 FCS 483 Quantity Food Production and Equipment Lab
 FCS 484 Vegetarian Food and Nutrition (online)
 FCS 487 Research in Food Systems Management
 FCS 492 Nutrition Education in the Life Cycle, Approved as UCGE Senior Experience course
 October 2018
 FCS 492 Nutrition Education in the Life Cycle (online version)
 FN 570 Management and Leadership in Dietetics
 FN 571 Applied Food and Nutrition Management

Guest Lectures:

Dietary Red Flags / Plant-based Diets, November 17, 2022, MEDS 501 Diet and Nutrition
 Breastfeeding Challenges, FCS 486 Nutrition in the Life Cycle, September 20, 2018
 The Plant-Based Athlete, ISEM 301 The Holistic Athlete, April 18, 2018
 Food Issues, FCS 448 Consumer Economic Issues, October, 19, 2017
 Breastfeeding Challenges, FCS 486 Nutrition in the Life Cycle, September 19, 2017
 Food Issues, FCS 488 Consumer Economic Issues, November 17, 2016
 Induction Cooktops and Kitchen Design Trends, FCS 428 Housing America's Families, March
 10, 2015
 Leadership Priorities for Dietetics Education Delphi Study, FCS 590 Intellectual Foundations in
 Family and Consumer Sciences, October 15, 2014
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition, February 24, 2014
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition September 30, 2013
 Breastfeeding Challenges, FCS 486 Nutrition in the Life Cycle, September 28, 2011
 Plate Waste Methods, FCS 390 Research Methods in Food and Nutrition, April 7, 2011
 Plate Waste Methods, FCS 390 Research Methods in Food and Nutrition, April 8, 2010
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition, Fall 2009
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition, February 13, 2009
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition, September 29, 2008
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition, March 3, 2008
 Vegetarian Nutrition, FCS 205 Concepts in Human Nutrition, Fall 2007
 Vegetarian Food and Culture, FCS 205 Concepts in Human Nutrition, April 2006
 Parents, Teachers, and Students Speak Out on the Healthy School Nutrition Environment, FCS
 501 Seminar, September 30, 2004

Workshops:

- “Building Culinary Skills: Baking Biscuits”, CALS Days Workshop, Carmelita Spencer Foods Laboratory, September 30, 2022
- “Iron Chef” U of I, Ag Days Workshop (2 sessions), Carmelita Spencer Foods Laboratory, September 28, 2018

Partnerships / Service Learning Projects Coordinated

- Nutrition Education Professional Teaching Experiences for Hidden Hungry Populations, Eat Smart Idaho, Moscow School District Adventure Club, University of Idaho Children’s Center, and Vandal Health Education, Spring 2022
- Cookbook Collection and Recipe Display, University of Idaho Library, Spring 2022
- Theme Meal Menu Project, Quantity meal prepared and served for invited guests in the Carmelita Spencer Foods Laboratory, 2007-current.
- Campus Food Service Rotations for Dietetic Students, Idaho Eats/Chartwells, Fall 2021-current
- Campus Food Service Rotations for Dietetic Students, Sodexo/Vandal Dining, Fall 2004-2021
- Child Nutrition Program Rotations for Dietetic Students, Moscow School District, Fall 2004-2019
- Child Nutrition Program Rotations for Dietetic, Pullman School District, Fall 2022
- Healthy Snacks Nutrition Education Workshop, FCS 492 Honors Student led project to host elementary school field trip in the Carmelita Spencer Food Laboratory, May 3, 2019.
- President’s Holiday Card Recipe Development, University of Idaho Office of Development, Annual Project, 2008-current
- Etiquette Dinner Menu Planning, University of Idaho Career Services & Vandals Dining, Annual Project, 2004-2022
- Barley Nutrition Education Curriculum, Idaho Barley Commission, Spring 2016
- Legume Recipe Development, USA Dry Pea and Lentil Council, Spring 2016
- Niccolls Building Reveal Celebration Catering, Family and Consumer Sciences, Spring 2014
- Kids Eat Right Nutrition Education Project, UI Alum Laura Thomas, MS, RD – Kids Eat Right Grant, Spring 2014
- Fruit and Vegetable Fact Sheets, Idaho State Department of Education, Fall 2013
- Nutrition Education Lesson Development, Idaho State Department of Education, Spring 2011
- School Nutrition Services Marketing, Moscow School District, Spring 2011
- Nutrition Education Project for Child Nutrition Programs, Idaho State Department of Education Team Nutrition Grant, Spring 2008
- Mukagawa Fort Wright Institute Cultural Exchange, Fall 2008
- Idaho Dietetic Association Annual Meeting Marketing Project, Idaho Dietetic Association, Fall 2006
- Food Service Facility Design, Vandals Dining, 2004-2010

Honors and Awards:

- R.M.Wade Excellence in Teaching, 2022
- Family and Consumer Sciences Excellence in Teaching, 2019, 2022
- Marion Featherstone Faculty Enrichment Award, 2015
- Family and Consumer Sciences, Outstanding Academic Advisor, 2010
- Marion Featherstone Faculty Enrichment Award, 2007

Nominations (not awarded):

- University of Idaho Excellence in Teaching, 2021
- R.M.Wade Excellence in Teaching Nomination, 2019
- College of Agricultural & Life Sciences Outstanding Academic Advisor, 2010

SCHOLARSHIP ACCOMPLISHMENTS:

Publications:

1 – corresponding or senior author; 2 – designed study; 3 – obtained funding for study; 4 – oversaw conduct of study; 5 – contributing participant in associated workshop or activity; 6 – major role in manuscript preparation

Peer Reviewed/Evaluated: (i.e. journals, articles, proceedings, abstracts, etc.)

- Miner, K.R.**, Holyoke, L.B., & Ramsay, S.A. (2020). Bridging leadership perspectives: Practitioner vs. educator in the healthcare field of dietetics. *Journal of Education, Society and Behavioural Science*, 33(2): 21-31. DOI: 10.9734/JESBS/2020/v33i230199 (1, 2, 4, 6)
- Frieson, T.C., **Miner, K.R.**, Haggerty, R. & Brown, K., (2020). Effectiveness of three foodservice equipment training interventions for food and nutrition students. *Journal of Culinary Science & Technology*, 18(6), 491-506. DOI: 10.1080/15428052.2019.1657336. (2, 4, 5)
- Brown, K., **Miner, K.R.**, & Garcia, B. (2020). Development and evaluation of quantity recipes using pulse crops as part of dietetics curriculum. *Journal of Culinary Science & Technology*, 18(2), 98-115. DOI: 10.1080/15428052.2018.1509753 (2, 3, 4, 5, 6)
- Miner, K.R.**, & Bauer, W.B. (2017). Consumers' acceptance of lemon essential oil use in recipes. *Renal Nutrition Forum*, 36(4), 18-21. (1, 2, 4, 5, 6)
- Raidl, Martha, Lanting, Rhea, **Miner, Katie**, and Joey Peutz. 2007. Got Calcium? - A youth curriculum that promotes dairy and non-dairy sources of calcium. *The Forum for Family and Consumer Issues*, 12 (2). (4, 5, 6)

Peer-Reviewed Abstracts:

- Miner, K.**, Roe, A. (2022). Nutrition Education Teaching Experience for College Students Through a Partnership with Eat Smart Idaho to Reach Hidden Hungry Populations [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 122, A-100.
- Caskey, L., **Miner, K.**, Fujita, E., Reynolds, S., Burato, S., & Haji, S. (2018). Assessment of waste stream to identify recyclable materials among students and faculty in a university building [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 118, A-143.
- Miner, K.**, & Bauer, W. (2016). Consumer acceptability of lemon essential oil as a lemon juice substitute or flavor enhancer: A pilot study [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 116(Suppl. 1), A-46.
- Miner, K.** (2016). Effectiveness of food allergy training for dietetic students through a campus dining "simple servings" station supervised practice rotation [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 116(Suppl. 1). A-78.
- Frieson, T.C., Neiwert, C., & **Miner, K.R.** (2015). Effectiveness of foodservice equipment training for food and nutrition students through an equipment competency exam: A pilot study [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 115(Suppl. 2), A-56.
- Miner, K.R.**, Holyoke, L.B., & Ramsay, S.A. (2014). Identification of Leadership Priorities for Dietetics Education [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 114(Suppl. 2), A-19.
- Miner, K.R.**, & McCurdy, S.M., (2013). Campus-wide food safety outreach project conducted by students in a coordinated dietetics program [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 113(Suppl. 3), A-76.
- Miner, K.R.**, & Ramsay, S.A., (2013). Perceptions of leadership in dietetics from students in a coordinated dietetics program [Abstract]. *Journal of the Academy of Nutrition and Dietetics*, 113(Suppl. 3), A-19.
- Miner, K.R.**, & Gabel, K.A. (2007). Dietetic students help plan state dietetic association meeting through a competitive supervised practice experience [Abstract]. *Journal of the*

American Dietetic Association, 107(Suppl.3), A-67.

Nelson, K., Lambert, L., Raidl, M., Moore, S., & Wardlaw, M. (2004). Effectiveness of four WIN kids nutrition education lessons in fifth grade classrooms [Abstract]. *Journal of Nutrition Education and Behavior, 36*(Suppl. 1), 61.

Doctoral Dissertation:

Miner, Katie R. (2014). *Identification of Leadership Priorities for Dietetics Education: A Delphi Study* (Doctoral dissertation). University of Idaho, ProQuest Dissertations & Theses Global Database (Dissertation Number 3623219).

Presentations, Workshops and Other Creative Activities:

Local

Recipe Development and Modification, University of Idaho Extension Master Food Safety Advisor Meeting, April 6, 2022.

Miner, KR, Recipe Development and Modifications, University of Idaho Extension Annual Conference (Virtual), Nutrition and Health Break-out Session, April 15, 2021.

Miner, K.R., Plant Parts, Nutrition Lesson; Palouse Hills Christian School, Moscow, Idaho. October 25, 2017

Miner, K.R., Whole Foods, Plant-Based Cooking; University of Idaho FCS Extension In-service, April 4, 2016.

Miner, K.R., Healthful Living: Benefits of Plant-Based Nutrition, Troy, Idaho, October 10 & November 7, 2015.

Miner, K.R., Pulse Crop Health Initiative Publicity Event with Senator Mike Crapo, University of Idaho Speaker/Representative, Jennifer Junior High School, Lewiston, ID, March 20, 2014.

Miner, K.R. Dine with Style. University of Idaho Career Center Etiquette Dinner. March 27, 2013

Miner, K.R. Thanksgiving Dinner Etiquette, University of Idaho American Language and Culture Program. November 12, 2012.

Miner, K.R., Dine with Style, University of Idaho Career Center Etiquette Dinner, April 2, 2012

Miner, K.R., From the Garden, Nutrition Education Lessons (2 month weekly curriculum). Troy SDA Church, Beginners Class, Fall 2012

Miner, K.R, Heart Health Nutrition Education Lesson, Palouse Prairie Charter School First and Second Grade Class, April, 26, 2011

Miner, K.R., National Nutrition Month Cooking Class, Troy Creative Co-op, Troy, Idaho, March 4, 2010.

Miner, K.R., Heart Healthy Cooking Class, Troy Creative Co-op, Troy, Idaho, February 4, 2010.

Miner, K.R., Nutrition and Wellness Question and Answer Session, LDS Young Women Group, Moscow, ID, January 28, 2010.

Miner, K.R. Warm Winter Soups Cooking Class, Troy Creative Co-op, Troy, Idaho, January 7, 2010.

Miner, K.R., Healthy Holidays Cooking Class, Troy Creative Co-op, Troy, Idaho, December 3, 2009.

Miner, K.R., Food and Nutrition Activities, Palouse Prairie Classroom Field Trip, University of Idaho, Nov 12, 2009

Miner, K.R, Food and Culture Nutrition Education Lesson, Palouse Prairie Charter School, Nov. 10, 2009

Miner, K.R., Flavors of Fall Cooking Class, Troy Creative Co-op, Troy, Idaho, November 5, 2009.

Miner, K.R., Nutrition Tips, Fit and Fall Proof Class (4 week series), Troy, ID, Summer 2008

Nelson, K.R. Nutrition Issues Related to Oral Health, Palouse Dental Hygienist Group, May 4, 2006.

Nelson, K.R., Health at Any Size (3 session series), Community Women's Retreat, Endicott,

WA, October 28-29, 2005

Nelson, K.R., Steps to A New You, (97week curriculum), University of Idaho, February 3 – March 31, 2005

Nelson, K.R., Healthy Eating, Troy Community Women's Dinner, Troy, Idaho, May 24, 2004

Nelson, K.R., Got Calcium? (4 week curriculum) Russell Elementary School 4th Grade class, April 2004

Nelson, K.R., Got Calcium? (4 week curriculum) Troy Elementary 4th Grade class. April 2004

Nelson, K.R., Wellness in the Rockies Nutrition Education Lessons (4 week curriculum). Lewiston School District – taught to four different 5th grade classes. Fall 2003.

Nelson, K.R., Wellness in the Rockies Nutrition Education Lessons (4 week curriculum). Troy Elementary School 6th Grade Class. April 2003.

Nelson, K.R., Nutrition Education Lessons (12 week curriculum). Palouse Hills Christian School. Spring 2003.

Nelson, K.R., Vegetarian Food and Culture, University of Idaho Food and Nutrition Club, April 2003.

Nelson, K.R., Nutrition & Health Seminars (3 session series), Peak Performance Health Summit, Washington State University, April 18-19, 2003.

State/Regional

Miner, K.R., Culinary Base Camp, June 13-14, 2022

Miner, K.R., Impacting Children's Health in Our Community through Food and Nutrition Education, Upper Columbia Conference Children's Ministry Workshop, March 4, 2018.

Miner, K.R., Impacting Children's Health in Our Community through Food and Nutrition Education, NPUC Children's Leadership Conference, Portland, Oregon, October, 14, 2017.

Miner, K.R., Sweeter than Honey: Spiritual Perspectives on Food and Diet. Upper Columbia Conference Women's Retreat. Camp Mivoden, Hayden Lake, Idaho, October 22-23, 2016

Garcia, B.D., Brown, K.N., Miner, K.R., Sensory Evaluation of Pulse-Based Snacks [Poster Session]. Idaho Academy of Nutrition and Dietetics, April 21, 2016.

Miner, K.R. Training Leaders in Dietetics: What are the Priorities? Idaho Academy of Nutrition and Dietetics Annual Meeting. April 24, 2015

Frieson, T.C., Neiwert, C., & Miner, K.R. Effectiveness of foodservice equipment training for food and nutrition students through an equipment competency exam: A pilot study [Poster Session]. Idaho Academy of Nutrition and Dietetics, April 24, 2015.

Miner, K.R., Public Policy Report. Idaho Dietetic Association Business Meeting. April 2008.

International

Miner, K., & Neiwert, C. Incorporation of Legumes in Child Nutrition Programs: Perceptions of Directors and Staff (Poster Session). International Congress on Vegetarian Nutrition, Loma Linda, California. February 26, 2018.

Ramsay, S.A., Miner, K., & Safaii, S.J. Using an online survey program for formative and summative in an Accredited Dietetics Higher Education program. Hawaii International Conference on Education, Honolulu, HI January 2014.

Miner, K.R. Community Health & Nutrition Education Sessions (13 night series). Costa Rica, June 1-13, 2008.

Raidl, M., Lanting, R., Peutz, J., & Nelson, K. Got calcium: A nutrition education curriculum for 3rd and 4th graders (Poster Session). Hawaii International Conference on Education, Honolulu, HI January 2005.

Grants and Contracts:

\$15,000 CALS Funding to support Culinary Base Camp development and implementation for June 2022.

\$1, 047.38 Gift Funding from USA Dry Pea and Lentil Council to support Pulse Recipe Development Project – Spring 2016

\$50,000 Contract for Legume Recipe Development for NSLP and CACFP funded by USDA Team Nutrition Training Grant through the Idaho State Department of Education Child Nutrition Programs. October 2014 – September 2015 [Negotiations between institutions could not reach agreement in terms before required start date]

Unfunded. Campus-wide Food Safety Social Marketing Campaign for University of Idaho Students. Submitted to Rutgers University - A Food Safety Social Marketing Campaign for Young Adults RFP, November 2006

Honors and Awards:

2007 Mildred Haberly Award for \$1500 to support Food Safety Outreach Project
2007 NEAFCS Educational Curriculum Package, First Place, Western Region for “Got Calcium?”
2007 Idaho Extension of Family and Consumer Sciences Educational Curriculum Package State Winner for “Got Calcium?”
2006 NEAFCS Western Region Finalist Program Excellence Through Research Award for “Steps to A New You”
Second Prize in Division 3 in the 2003-2004 Graduate Student Poster Competition

SERVICE:**Leadership:**

Oversight for Carmelita Spencer Foods Laboratory use and maintenance and supervision of lab manager, 2018-2019, 2019-2020, 2020-2021, 2021-2022, 2022-2023

Major Committee Assignments:**University:**

University of Idaho, Parking Appeals Committee, 2019-2020
University of Idaho, Recipe Development for President’s Holiday Card, 2008-current
University of Idaho, University Judicial Council, 2007-2009
University of Idaho, Etiquette Dinner Planning Committee, 2004-2022

College:

University of Idaho, FCS APAC Representative, Spring 2009

School:

University of Idaho, FCS Awards Committee Co-chair, 2022-2023
Food and Nutrition Division, Chair Jan 2021 – May 2022
University of Idaho, Nutrition & Dietetics Faculty Search Committee Member, 2020, 2021
3rd Year Review Committee for Hydee Becker, Spring 2021
University of Idaho, Human Nutrition Extension Faculty Search Committee Chair, 2019
University of Idaho, FCS Scholarship Committee Chair, 2018-2019
University of Idaho, CPD Director / FCS Clinical Faculty Search Committee Chair, 2017-2018
University of Idaho, Eat Smart Idaho State Director Research Faculty/Extension Specialist Search Committee Member, Spring 2016

University of Idaho, FCS / Food and Nutrition Faculty Search Committee Member, 2012 - 2013
 University of Idaho, FCS Professional Development Committee, 2011-2012
 University of Idaho, Child Development Laboratory, Nutrition and Food Safety Consultant, 2010-2012
 University of Idaho, CPD Director Search Committee Chair, 2010
 University of Idaho, FCS Undergraduate Curriculum Committee, 2008-2010, 2013-2022, Chair 2021-2022
 University of Idaho, FCS / Food and Nutrition Faculty Search Committee Member, 2007-2008
 University of Idaho, FCS Awards Committee, 2006-2010

Professional and Scholarly Organizations:

Academy of Nutrition and Dietetics (Formerly the American Dietetic Association, July 2000 – Present
 Idaho Academy of Nutrition and Dietetics (Formerly the Idaho Dietetic Association)
 State Policy Representative, June 2007 - 2010
 Media Representative, April 2005 – May 2007
 Nominating Committee Member, November 2004 – April 2005
 State of Idaho Board of Medicine, member of the Idaho Dietetic Licensure Board, 2013-2021
 Vegetarian Nutrition Dietary Practice Group, 2000-current
 Food and Culinary Professions, 2009-2017, 2019-current
 Nutrition and Dietetics Educators and Preceptors, 2006-2016
 Food Service Management Education Council – 2021-current
 School Nutrition Association, September 2014 – 2015
 Society of Nutrition Education & Behavior, November 2002 – 2008, 2020-current

Professional Service:

Textbook Reviewer, Jones and Bartlett Learning, Reviewed draft chapters for *Foodservice Operations and Management: Concepts and Applications*, November 2018.
 Textbook Reviewer, Jones and Bartlett Learning, Reviewed textbook proposal for *Foodservice Operations and Management: Concepts and Applications*, September 2017.
 Textbook Reviewer, Jones and Bartlett Learning, Reviewed revised edition for *Nutrition and Dietetics: Practice and Future Trends*, April 2015.
 Textbook Reviewer, Jones and Bartlett Learning, Reviewed revised edition for *Nutrition Education: Linking Research, Theory, and Practice*, November 2013.

Honors and Awards:

University of Idaho, College of Agricultural and Life Sciences, Alumni Achievement Award, 2016
 Idaho Dietetic Association, Recognized Young Dietitian of the Year, 2008

PROFESSIONAL DEVELOPMENT:

Professional Development and Continuing Education:

Academy of Nutrition and Dietetics, Food and Nutrition Conference and Expo
 Honolulu, HI – September 16-19, 2006
 Philadelphia, PA – Sept. 29 – Oct. 2, 2007
 Houston, TX – October 19-22, 2013
 Atlanta, GA – October 18-21, 2014
 Boston, MA - October 15-18, 2016
 Washington DC – October 20-23, 2018
 Virtual – October 18-20, 2020
 Orlando – October 8-12, 2022
 Academy of Nutrition and Dietetics Public Policy Workshop

Webinar Kick-off Event – March 22, 2010
 Webinar – February, 9-10, 2009 (Served as Coordinator for Moscow Webinar Site)
 Washington, D.C. – February 4-6, 2008
 Washington, D.C. – April 23-25, 2007

Idaho Academy of Nutrition and Dietetics Annual Meeting

Boise, ID – April 20-21, 2005
 Coeur d'Alene, ID – April 18-20, 2007
 Boise, ID – April 2008
 Post Falls, ID – April 28-30, 2010
 Boise, ID – April 28-29, 2011
 Boise, ID – May 2-3, 2013
 Spokane, WA – April 7-8, 2014 (Idaho / Washington Joint Meeting)
 Boise, ID – April 23-24, 2015
 Pocatello, ID April 21-22, 2016

Other Professional Conferences

Culinary Nutrition Collaborative 5th Annual Culinary Nutrition Conference (Virtual), August 20 – 21, 2022
 Food Service Management Education Council Virtual Conference, March 26, 2022
 Culinary Nutrition Collaborative, A Taste of Culinary Nutrition from Around the Globe (6 sessions), February 3 – March 10, 2022.
 Food and Culinary Professionals Virtual Workshop, Sabor Mexicano (2 Sessions), March 1 & 8, 2022
 Food Service Management Education Council Virtual Conference, March 25-26, 2021
 The Humane Society of the United States Forward Food Leadership Summit, Gonzaga University, Spokane, Washington, July 19, 2018
 International Congress on Vegetarian Nutrition, Loma Linda, California. February 26, 2018
 Northwest Health and Nutrition Conference, Portland, OR, October 12, 2017
 International Plant-Based Nutrition Healthcare Conference, Anaheim, CA, Sept. 30 – Oct. 3, 2015
 American Dietetic Association, DEP Area One Meeting, March 18-20, 2007
 Society for Nutrition Education and Behavior, Salt Lake City, UT – July 2004

Professional Development Webinars

Food Travels: The Nutrition Transition in Africa and Implications for African Immigrant Health. February 10, 2022
 Using Changing Food Trends to Engage Followers, November 18, 2020
 Food and Covid-19: Trends and Implications for Culinary Professionals, June 11, 2020
 Tracking Food Trends, March 11, 2020
 Effective Communication Via Social Media, April 24, 2019
 Strategies for Reducing Sodium in Schools, November 4, 2014
 It Starts with the Cart: Teaching Shopping Skills to Help End Childhood Hunger, Nov. 22, 2013
 Motivating Consumers, November 15, 2012
 Understanding & Responding to the Health & Nutrition Needs of Your New “Vegetarian-ish” Customers, April 4, 2012
 Food Borne Illness Outbreaks: Who Investigates? Who Experiences? March 23, 2012
 The Bitter Sweet Facts of Our Sense of Taste, February 17, 2012
 Supermarket RD 101, January 20, 2012
 Beyond the Hairnet, Food Service Becomes Sexy, November 18, 2011
 Nutrition Care Manual, October 14, 2011
 Understanding and Responding to the Health and Nutrition Needs of Your Hispanic Customers, April 15, 2011
 Leadership in Dietetics: Fine Tuning the Professional – Mentoring Initiative, March 29, 2011

Life After Trans Fat: New Soybean Oils Offer New Nutrition, February 11, 2011
Green Purchasing: The Science Behind Your Plate, June 24, 2010
A Day in the Life of a Supermarket Dietitian, February 26, 2010
Stevia: A Naturally Sweet Alternative, December 4, 2009
New Reasons to Season: A Look at the Emerging Science on Spices and Herbs, Sept. 29, 2009
How to Plan a Successful Legislative Day, March 24, 2009
Effective Meetings with Elective Officials, March 17, 2009
New Mix in WIC Foods, March 27, 2009
What Educators Have Always Wanted to Know About the Registration Exams, Feb. 11, 2009
Teaching and Advising Workshops
Teaching and Learning with Technology Mini Conference – November 14, 2018
New Technologies for Teaching and Learning – September 13, 2018
Active Learning Symposium – April 30, 2018
Attention, Engagement, & Application: Three Steps to Student Learning, March 29, 2018
Metacognition and Critical Reflection: What is the Deal, November 13, 2017
Active Learning Symposium, University of Idaho, May 1, 2017.
Advising Symposium, September 13, 2013
Advising Symposium, September 9, 2011

University of Idaho Certifications:

University of Idaho Civil Rights and Diversity Training, October 21, 2021
University of Idaho Required Training, October 5, 2021
University of Idaho Required Training, November 12, 2020
University of Idaho Minimizing Unconscious Bias in Recruitment and Hiring, Sept. 16, 2020
University of Idaho Search Committee Training, January 24, 2020
Protecting Children: Shine a Light, April 30, 2019
UI All Employee Required Training, November 30, 2018
Campus Security Authority Training, November 16, 2018
UI Search Committee Training, October 25, 2017
Campus Security Authority Training, September 19, 2017
PCard & Record Keeper Training, December 8, 2016
Safety & Security Awareness, University of Idaho, December 5, 2016
Diversity & Inclusion at the University of Idaho, December 5, 2016
IT Security, University of Idaho, December 5, 2016
Our Inclusive Workplace Discrimination and Sexual Harassment, University of Idaho, February 11, 2015
University of Idaho Stewardship of Resources, March 21, 2016
Performance Management, University of Idaho, March 23, 2016
Navigating the Employment Legal Landscape, Part Two, University of Idaho, March 23, 2016
Performance Evaluations, University of Idaho, March 25, 2016
Navigating the Employment Legal Landscape, Part One (ADA, FLSA & Time/Leave Entry), University of Idaho, March 25, 2016
University of Idaho Mission & Goals, March 28, 2016
Strategies for Selection and Hiring Success, University of Idaho, March 30, 2016