

AMSA Leadership & Participation

Committee Experience

Meat and Muscle Biology Editorial Board
AMSA Journal Task Force (Chair)
AMSA Journal Committee (4 years, 1 year as Chair)
Quiz Bowl (2 years)
Scientific Information Committee (3 years)
Award Selection – Research Award Committee (3 years)

Event Participation (since 2009)

2011, 13, 14, 15, 16 RMC

Leadership Experience in Other Organizations

Institute of Food Technologists

Newsletter Editor, Food Chemistry Division (3 years)
Newsletter Editor, Muscle Foods Division (4 years)
Abstract Review for Papers submitted to the International Annual Meeting (Muscle Foods and Food Chemistry Divisions)
Graduate Student Research Competition Judge (2007)
Member-at-large, Muscle Foods Division (4 years)
Symposium Organizer (Food Chemistry Division, IFT Annual Meeting 2008).
Symposium Moderator for Food Chemistry and Muscle Foods Division Presentations (2 years)
Member of IFT Higher Education Review Board (2012-2017)
Disney IFT Product Development Competition Judge (2013)

Thoughts on the Future of AMSA

If elected, during your tenure on the AMSA Board the association will be accelerating efforts on the new journal Meat and Muscle Biology, rolling out the new Meat Science Lexicon and hosting the 2020 ICoMST in addition to the ongoing RMCs, webinars and student programs. Also, the AMSA Educational Foundation is entering a phase of accelerated growth. What opportunities do you see to capitalize on these developments for our members and what ideas for additional new initiatives do you have?

As an organization, I see tremendous opportunities for AMSA to be the world leader in meat research. The American Meat Science Association's definition of meat is inclusive of red meat (beef, pork, and lamb), poultry, fish/seafood, and meat from other managed species. This definition is very inclusive and opens the organization up to opportunities to grow in the areas of poultry, seafood, and aquaculture. My research group conducts research on beef, pork, chicken, catfish, prawns, and shrimp. This background provides me with a perspective on how the organization can grow in the areas of poultry and seafood/aquaculture. I would push for greater offerings with respect to programming at the RMC and webinars on topics related to all meat species. It should be a goal for The Meat and Muscle Biology journal to develop into the premier journal for publishing research pertaining to this broad definition of meat products. This will offer our members the opportunity to submit research to a journal that will publish high quality research on any topic related to meat science. As a Director, it would be one of my objectives to work with the editor and editorial board help facilitate this process as well as help facilitate the journal becoming the premier International Meat Science Journal in the world. I also see tremendous possibilities to facilitate graduate and undergraduate student development through industry and academic partnerships. Students become much more successful in the industry if they have worked on industry projects at the University either as an undergraduate or graduate student. The industry works at a much faster pace than the University, and our students are not as prepared as they should be if we do not engage companies in research. Anything we can do to help facilitate the development of our students so that they are more prepared would be very important such as coming up with recommendations for what it would look like to have industry projects incorporated into M.S. and PhD programs. Programs in which students work on research projects with companies as part of their degree program as well as internships with that same company would help better prepare students for work after graduation. This would also provide companies with students that are more prepared to begin work, and help future faculty become more relevant to their students.