LOREE A. BRANHAM

Associate Professor of Animal Science and Research Scientist

Angelo State University
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Education

Ph. D. Texas Tech University, Lubbock, Texas August 2007

- Animal Science
- Graduate Research Assistant – Food Safety
- Dissertation Title: The impact of in-feed antimicrobial drug use on pre- and post-harvest antimicrobial susceptibility patterns of *E. coli* in feedlot cattle
- Course focus: Bacterial Physiology, Pathogenic Microbiology, Food Sanitation, Advanced Food Safety, and Advanced Animal Nutrition

Master of Science Angelo State University, San Angelo, TX May 2004

- Animal Science
- Thesis Title: *E. coli* O157:H7 and *Salmonella* spp. found in White-tailed deer and livestock
- Course focus: Food Science, Advanced Food Science, Meat Science, Advanced Meat Science, and Food Microbiology

Bachelor of Science Angelo State University, San Angelo, TX May 2002

- Animal Science, minor in Range and Wildlife management
- Graduated S*umma Cum Laude*

Work Experience

Associate Professor of Animal Science and Research Scientist

- Angelo State University August 2007 – Present
- Teaching responsibilities include undergraduate and graduate courses in animal science and food science.
- Departmental service responsibilities include advising of Food Animal Science and Marketing majors, meat and food science minors and pre-vet program students as well as acting as departmental webmaster. Detailed campus responsibilities are listed under the *Service* section of this curriculum vitae.
- Research Responsibilities
  - Advise graduate and undergraduate students in research involving food/meat science and food safety research
  - Conduct food safety research involving pre- and post-harvest food safety concerns and consumer knowledge and perceptions of food safety
  - Manage Food Safety Microbiology Laboratory

Graduate Research Assistant – Food Microbiology

- Texas Tech University July 2004 – August 2007
- Assist with research involving both pre- and post-harvest food safety issues
- Give scientific presentations on post harvest food safety research
- Co-instructor for Food Sanitation Course
- Teaching Assistant for Food Microbiology lab

Graduate Assistant – Animal Science Department

- Angelo State University September 2002 – June 2004
- Teaching Assistant for Anatomy and Physiology, Meats, and Genetics labs
- University Ranch – assisted in data collection for multiple research projects, perform tasks necessary in the daily operation of a ranch, reviewed journal articles and book chapter

Teaching

Angelo State University (2007- Current)

Undergraduate Courses

- FSCI 1329 – Food Science
  - Covers fundamental information regarding the food industry, food safety, sanitation, processing and food quality
  - Providing a greater understanding for the dynamic processes involved in producing the nation's food supply
- FSCI 4344 – Food Safety and Sanitation/FSCI 5344 – Advance Food Safety and Sanitation
  - Covers the principles of sanitation and food safety in food service and food processing facilities with an emphasis on the chemical, physical and microbiological basis of sanitation
  - Course provides ServSafe certification
- FSCI 4345 – Food Microbiology/FSCI 5345 – Advanced Food Microbiology
  - Covers information on the study of microorganisms important in food production, spoilage, preservation and illness.
  - Covers common laboratory procedures required to detect common food pathogens and spoilage organisms.
- FSCI 4350 – Issues in Meat and Food Science/FSCI 5350 – Advanced Issues in Meat and Food Science
  - Course facilitates discussion on current technological, societal, economical and environmental issues facing the meat and food science industries.
  - Covers basic principles of Hazard Analysis and Critical Control Point Programs
  - Covers vital skills and tips for dealing with the media on controversial topics affecting the meat and food science industries

- FSCI 4391 – Undergraduate Food Science Research
  - Supervise and assist undergraduate students with independent research projects including project design, data collection, data analysis and final reports
- ASCI 3349 – Animal Anatomy and Physiology
  - Cover information on the study the function and interactions of the cells, tissues, organs and system of the body of farm animals.
  - Laboratory procedures cover major structures of livestock animals and their locations in the body

Graduate Courses

- ASCI 6391 – Graduate Research
  - Supervise and assist graduate students with independent research projects including project design, data collection, data analysis and final reports
- ASCI 6335 – Current Issues in Animal Agriculture
  - Course facilitates discussion on current technological, societal, economic and environmental issues facing Animal Agriculture industries.
  - Covers vital skills and tips for dealing with the media on controversial topics
- ASCI 6181 – Graduate Seminar
  - Covers vital skills in presenting scientific information and skills in looking for and obtaining a new job
- ASCI 6399/6699 – Graduate Thesis
- FSCI 6329 – Advance Food Science
  - Covers information regarding the food industry, food safety, sanitation, processing and food quality
  - Covers information on food chemistry, nutrition and the functional properties of various nutrients

Other Teaching

- Present lectures on Food Safety for Food Safety Managers Program, Texas AgriLife Extension Service
- Provide ServSafe Food Safety Training to public food service providers

<u>Texas Tech University (2004-2007)</u>

- FDT 3303 - Food Sanitation (TEACH program) – Fall 2006 and Spring 2007
  - Taught the principles of sanitation and food safety in food service and food processing facilities with an emphasis on the chemical, physical and microbiological basis of sanitation
- FDT 3301/5301 - Food Microbiology lab instructor
  - Primary lab instructor educating students in proper laboratory techniques used in culturing, detecting, enumerating, and identifying various food-borne bacterial pathogens

- Other Teaching Experience
  - Guest lab instructor for Honors Meat Science class (ANSC4400)
    - Educated students in laboratory techniques used in culturing, detecting, and enumerating both antibiotic resistant and susceptible organisms found in ground meet products
  - Upward Bound Program – taught high school students the importance of food safety and basic food microbiology techniques

Angelo State University (2002-2004)

- ASCI 3349 - Anatomy and Physiology lab assistant
- ASCI 3443 - Animal Genetics lab assistant
- FSCI 4346 - Meat Science lab assistant
- Other Teaching Experience
  - Supervisor undergraduate research - Provided supervision and assistance to an undergraduate with a microbiology/food safety research project dealing with microbial counts of fresh fruit
  - Elementary Science Fair Project - Provided supervision and assistance to 5th grader with a food safety science fair project

Research

My research interests include pre- and post-harvest food safety issues including antimicrobial resistance and pathogen control of commercially produced meat and wild game, as well as extension outreach methods used to educate the public and industry on food safety issues and prevention measures.

Dissertation/Thesis

- **Branham, L.A.** 2007. Antimicrobial Susceptibility of Generic *Escherichia coli* Following Administration of Subtherapeutic Antimicrobial Drugs to Feedlot Cattle. Ph.D. Dissertation, Texas Tech University

- **Branham, L.A.** 2004. *Escherichia coli* O157:H7 and *Salmonella* in White-tailed Deer and Livestock grazing the same rangeland. M.S. Thesis, Angelo State University

ASU Graduate Committees

- Shanequa Sanders – Current, Advisor
- Bonnie Wallace – Current, Advisor
- Whitney Bruha – 2013, Advisor
  - Prevalence and Antibiotic Susceptibility of *Salmonella* spp. in Feces and Carcasses of United States Lamb

- Barbara Coty – 2012, Co-Research Advisor, Committee Member
  - Development, Functionality and Consumer Acceptance of a Novel Ready-To-Eat Lamb Product
- Jaron Nevins – 2011 , Research Advisor, Committee Member
  - Prevalence of Antibiotic Resistant Pathogens in Feral Hogs of Texas
- Sarah Lange – 2011, Committee Member
  - Effects of Neofat on Offspring Sex Ratios in Rambouillet and Suffolk Sheep
- Jennie Canon – 2011, Co-Research Advisor, Committee Member
  - Effects of Various Tenderization Strategies on Non-Fed Beef Cuts.
- Kaci Foote – 2011, Co-Research Advisor, Committee Member
  - Development of Microencapsulation Technology for Emulsions
- Leo Batot – 2010, Co-Research Advisor, Committee Member
  - Effects of Antioxidant Application on Color, Oxidative Stability and Shelf Life of Beef Striploin Steaks in a Retail Case Environment
- Derrick Fuchs – 2010, Committee Member
  - Effects of Bitterweed Ingestion on Reproduction in Rambouillet Rams
- Kari Mulle – 2010, Advisor
  - Consumer Acceptance of Novel Bite-size Beef Product
- Darci Owens – 2009, Advisor
  - Antimicrobial Susceptibility of *Escherichia coli* Isolates from White-tailed Deer and Cattle on Rangeland
- Cassie Pfeiffer – 2009, Advisor
  - Perceptions of Alternative Protein Sources by the ASU Community
- Matthew Coffman – 2009, Committee Member
  - Effects of Protein Supplementation on Bitterweed Toxicosis in Sheep
- Matthew Menchaca – 2008, Committee Member
  - Effects of Juniper Consumptions on Meat Quality in Boer-Cross Goats.
- Chance Hundley – 2008, Research Supervisor, Committee Member
  - Effect of Various Antimicrobial Washes on *E. coli* O157 Inculcated Venison Steaks

<u>Funded/Pending Funding Proposals</u>

- Braden, K.W. and **L.A. Branham.** 2013. Development of Tomorrow's Meat and Food Scientist: A Program to Recruit and Retain Underrepresented Students. Hispanic Serving Institution-United States Department of Agriculture –Agriculture and Food Research Initiative. Funded - $270,000

- Brashears, M.T., M. Brashears, **L.A. Branham**, E. Dormedy, M.Baker, G. Loneragan, K. Nightingale, and M. Miller **.** 2012. Building Laboratory and Intellectual Capacity in order to Effectively Detect and Reduce Salmonella in the Food Supply. Funded *Pending* Final IRB Approval. United States Department of Agriculture, National Institute of Food and Agriculture - Total Award - $750,000; Angelo State University Sub-Award - **$110,000**

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. National Cattlemen Beef Association. Funded- **$3,000**

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. National Cattlemen Beef Association. Funded - **$3,000**

- **Branham, L.A.**, K.W. Braden, J.W. Dickison, and R. Cope. 2012. Development, Functionality and Consumer Acceptance of a Novel Ready –To –Eat Lamb Product. Research Enhancement Grant, Angelo State University. Funded - **$ 12,650**

- Scott, H.M., P. Boerlin, **L.A. Branham,** T. Brashears, V. Fajt, S. Gow, Y. Grohn, G. Loneragan, S. McEwen, P. Morley, B. Norby, R. Reid-Smith. 2010-2014. Practical interventions to effectively manage antibiotic resistance in beef and dairy cattle systems: a fully integrated approach. United States Department of Agriculture. Total Award - $2,000,000; Angelo State University Sub-award Funded- **$44,582**

- Braden, K.W., **L.A. Branham**, R. Cope, and L.M. Batot. 2010. Effects of Antioxidant Application and Retail Display on Sensory, Shelf-life, Oxidative and Microbial Stability of Beef Striploin Steaks. Research Enhancement Grant, Angelo State University. Funded - **$7,404**

- **Branham, L.A.** and K.W. Braden. 2009. Effects of Temperature on Microbial Shelf Life Characteristics of Beef Snack Stick Product. Research Enhancement Grant, Angelo State University. Funded - **$3,400**

- **Branham, L.A.** 2007. *Departmental Allocation of HEAF Funds* – Water Purification System and Refrigerated Incubator. Angelo State University, Department of Agriculture.
- Funded- **$18,000.00**

- <u>Proposals *Not-Funded*</u>

- Braden, K.W. and **L.A. Branham.** 2012. Development of Tomorrow's Meat and Food Scientist: A Program to Recruit and Retain Underrepresented Students. Hispanic Serving Institution-United States Department of Agriculture –Agriculture and Food Research Initiative. Funds Requested - $279,000 – Resubmit in 2013.

- Braden, K.W., **L.A. Branham** and M. Salisbury. Reciprocal Meat Conference of the American Meat Science Association. 2011. Bid to host the 2014 or 2015 conference.

- Brashears, M., T. Brashears, **L.A. Branham**, G. Loneragan, M. Miller, K. Pond and R. Rathman. 2011. Overcoming Barriers to Implementation of Pre-Harvest Food Safety Practices in Beef Production Systems. United States Department of Agriculture. Angelo State University Sub-award Request - $99,999.

- Braden, K.W. and **L.A. Branham.** 2011 Development of Tomorrow's Meat and Food Scientist. Hispanic Serving Institution-United States Department of Agriculture – Agriculture and Food Research Initiative. Funds Requested - $289,000

- Loneragan, G., M. Brashears, **L.A. Branham**, et al. 2010. Comprehensive Systems-based Approaches to Reduce STEC-Associated Illness: A Risk-informed, Integrated Farm-To-Fork Initiative. United States Department of Agriculture, NIFI-CAP. Total Request - $25,000,000; Angelo State University Sub-award Request - $311,000.

- Braden, K.W., **L.A. Branham**, R. Cope and M. Miller. 2010. Development and Evaluation of Enzymatic Tenderization Technologies for use in Specified Non-fed Beef Muscle. Texas Beef Council. Funds Requested - $24,0000.

- Braden, K.W. and **L.A. Branham**. 2009. Effects of Antioxidant Application on Color, Oxidative Stability and Shelf Life of Beef Striploin Steaks in A Retail Case Environment. United States Department of Agriculture –AFRI. Funds Requested - $40,000.

Peer Reviewed Publications

- Canon, J.A., **L.A. Branham**, R.P. Cope, B.L. Coty, M.W. Boenig, M.F. Miller and K.W. Braden. 2013. Effects of Various Tenderization Strategies on Non-Fed Beef Palatability and Tenderness. Submitted: Meat Science Ref. No. MEATSCI-D-13-00650. August 2013

- Coty, B., **L.A. Branham**, M. Schwartz, B. Wallace, M. Boenig and K. Braden. 2013. Development, Functionality, and Consumer Acceptance of a Novel, Ready-To-Eat Lamb Leg Product. Submitted: Meat Science Ref. No. MEATSCI-D-13-00649. August 2013

- Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.M. Cope, **L.A. Branham** and K.W. Braden. 2012. Effects of Antioxidant Application and Retail Display on Sensory, Shelf Life and Oxidative Stability of Beef Striploin Steaks. Submitted to Texas Journal of Agriculture and Natural Resources.

- Menchaca, M.W., Scott, C.B., Braden, K.W., Owens, C.J. and **Branham, L.A.** 2010. Juniper Consumption Does Not Adversely Affect Meat Quality in Boer-Cross Goats. Accepted for Rangeland Ecology and Management. 64: 669-673.

- Stephens, T.P., Loneragan, G.H., Thompson, T.W., Sridhara, A., **Branham, L.A.**, Pitchiah, S., and Brashears, M.M. 2007. Distribution of *Escherichia coli* O157 and *Salmonella* spp. on Hide Surfaces, the Oral Cavity and Feces of Feedlot Cattle. J. Food Prot. 70: 1346–1349

- Stephens, T.P., Loneragan, G.H., **Branham, L.A.**, and Brashears, M.M. 2006. Enumeration of *Escherichia coli* O157 in Cattle Feces using Immunomagnetic Separation Combined with Most Probable Number Techniques Vol. 70 No. 5, pg 1072-1075.

- **Branham, L.A.**, Carr, M.A., Callaway, T.R., and Scott, C.B. 2005. *Escherichia coli* O157:H7 and *Salmonella* in White-tailed Deer and Livestock. Current Issues in Intestinal Microbiology. Vol. 6 pg. 25-29.

- Knutson, H.J., Carr, M.A., **Branham, L.A.**, Scott, C.B., and Callaway, T.R. 2006. Effects of Activated Charcoal on Binding *E. coli* O157:H7 and *Salmonella* typhimurium in Sheep. Small Ruminant Research. Vol. 65, Issue 1-2, pg.101-105.

Articles Currently In-Review for Publication

- **Branham, L.A.,** Platt, T.M., Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2012. Antimicrobial Susceptibility Patterns of Generic *Escherichia coli* Following Administration of Subtherapeutic Antimicrobial Drugs to Feedlot Cattle. To be submitted to *Foodborne Pathogens and Disease*

- Platt, T.M., Loneragan, G.H., Osterstock, J., Singer, R.S., Thomson, D.U., Ives, S.E., Engler, M.J., **Branham, L.A.** and Brashears, M.M. 2012. Burden of Antimicrobial Drug Resistance Among *Enterococcus* Recovered from Feedlot Cattle Administered Tylosin and Monensin. To be submitted to *Foodborne Pathogens and Disease*

Abstracts, Scientific Presentations, and Poster Sessions

- Scott, H.M., P. Boerlin, **L.A. Branham,** T. Brashears, V. Fajt, S. Gow, Y. Gröhn, G. Loneragan, S. McEwen, P. Morley, B. Norby and R. Reid-Smith. 2012. Practical Interventions to Effectively Manage Antibiotic Resistance in Beef and Dairy Cattle Systems: A Fully Integrated Approach. United States Department of Agriculture, National Institute of Food and Agriculture Annual Research Meeting.

- Canon, J., B. Coty, R. Cope, **L. Branham**, and K. Braden. 2012. Effects of Various tenderization Strategies on Non-fed Beef Palatability and Tenderness.
  - 65th Annual Reciprocal Meats Conference, Fargo, North Dakota

- **Branham, L.A.** 2011. Food Safety: Do Consumers Understand Their Role? National Institute of Animal Agriculture. 2011 Annual Conference, San Antonio, Texas.

- Foote, K. L, J.A. Cannon, B. Coty, R. M. Cope, **L.A. Branham** and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product.
  - 64th Annual Reciprocal Meats Conference, Manhattan, Kansas

- Batot, L.M., J.A. Cannon, K.L. Foote, M.F. Miller, R. M. Cope, **L.A. Branham** and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product.
  - 64th Annual Reciprocal Meats Conference, Manhattan, Kansas

- Nevins, J.W., D.A. Steele, **L.A. Branham**, C.B. Scott, and C.J. Owens. 2011. Prevalence of antibiotic resistant pathogens in feral hogs of Texas.
  - Texas Section Society for Range Management Annual Meeting, San Angelo, Texas.
- Menchaca, M., C.B. Scott, K. Braden, L. Branham, and C. Owens. 2009. Effects of Juniper Consumption on Meat Quality in Meat Goats.
  - Society for Range Management Annual Meeting, Albuquerque, NM.
- Menchaca, M., C.B. Scott, K. Braden, L. Branham, and C. Owens. 2008. Effects of Juniper Consumption on Meat Quality in Meat Goats.
  - Texas Section Society for Range Management Annual Meeting, Nacogdoches, Texas

- Platt, T.M., Loneragan, G.H., **Branham, L.A.**, Engler, M.J., Thomson, D.U., Singer, R. S., and Brashears, M.M. 2008. (Poster) Feedlot Production Practices and Their Impact on Pre- and Post-Harvest Antimicrobial Susceptibility Patterns of *Enterococcus* spp.
  - 95th International Association for Food Protection Annual Meeting

- **Branham, L.A.,** Platt, T.M., Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2007. (Poster) Impact of In-Feed Antimicrobial Drug Use on Antimicrobial Susceptibility Patterns of Generic *Escherichia coli*
  - 94th International Association for Food Protection Annual Meeting

- Laury, A., Loneragan, G.H., Platt, T.M., **Branham, L.A.,** Ives, S. Engler, M.J., Thomson, D.U., and Brashears, M.M. 2007 (Abstract) Changes in Indicator Populations due to Therapeutic Use of Injectable Antibiotics in Feedlot Cattle
  - 94th International Association for Food Protection Annual Meeting

- Platt, T.M., **Branham, L.A.,** Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2006. (Abstract) In-Feed Antimicrobial Drug Use and Susceptibility of *Enterococcus* spp. in Feedlot Cattle.
  - 2006 Conference of Research Workers in Animal Diseases

- **Branham, L.A.,** Platt, T.M., Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2006. (Presentation) Feedlot Production Practice and their Impact on Pre- and Post-Harvest Antimicrobial Susceptibility Patterns of Enteric Bacteria.
  - 11th International Symposium on Veterinary Epidemiology and Economics

- Echeverry, A., Loneragan, G. H., **Branham, L.A.**, and Brashears, M.M. 2006. (Abstract) Detection of *Escherichia coli* O157 in Bovine Fecal Pats by a Multiple Sampling Strategy.
    - 11th International Symposium on Veterinary Epidemiology and Economics

- **Branham, L.A.,** Killinger Mann, K.M., Mann, J.E., Brashears, M.M., and Loneragan, G.H. 2005. (Poster) Antibiotic Resistance Patterns in *Escherichia coli* O157 Isolates Collected from 2001-2004.
    - 92nd International Association for Food Protection Annual Meeting

- Echeverry, A., **Branham, L.A.,** Brashears, M.M., and Loneragan, G.H. 2005. (Abstract) Fecal Pat Sampling and Homogenation for Detection of *Escherichia coli* O157.
    - 92nd International Association for Food Protection Annual Meeting

- **Branham, L.A.**, Carr, M.A., Callaway, T.R., and Scott, C.B. 2004. (Poster) *Escherichia coli* O157:H7 and *Salmonella* spp. in White-tailed Deer and Livestock
    - 57th Reciprocal Meat Conference – Masters competition National Champion

Other

- **Branham L.A.** and T. Brashears. 2012. Practical interventions to effectively manage antibiotic resistance in beef and dairy cattle systems: a fully integrated approach; Objective 6 Update. United States Department of Agriculture; Project Evaluation Committee.

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. Final Report. National Cattlemen Beef Association.

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. Final Report. National Cattlemen Beef Association.

- **Branham, L.A.** and Braden, K. W. 2009. Final Report. Effect of Storage Temperature on Microbial Shelf-life of Beef Stick Product. ASU Faculty Enhancement Grant.

- Owens, D.M. and **Branham, L.A.** 2007. A Hunter's Guide to Food Safety. Extension pamphlet publication.

- **Branham, L.A.** and Brashears, M.M. 2004. Game Food Safety. Texas Tech University, Dept. of Animal and Food Sciences. Extension publication - The International Center for Food Industry Excellence. Available online at: www.orgs.ttu.edu/icfie/game%20foods.htm

Progress Reports

- **Branham, L.A**. and K.W. Braden. 2011. Effects of Temperature on Microbial Shelf-Life Characteristics of Beef Snack Stick Product. Angelo State University 2011 Progress Report. Publication No. R-13. P130-134.

- Menchaca, M.W., C.B. Scott, K.W. Braden, C.J. Owens, and **L.A. Branham**. 2011. Juniper Consumption Does Not Adversely Affect Meat Quality in Boer-Cross Goats. Angelo State University 2011 Progress Report. Publication No. R-13. P6-12.

- Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.P. Cope, **L.A. Branham** and K.W. Braden. 2011. Effects of Antioxidant and Retail Display on Sensory, Shelf Life, and Oxidative Stability of Beef Striploin Steaks. Angelo State University 2011 Progress Report. Publication No. R-13. P135-148.

- Foote, K. L, J.A. Cannon, B. Coty, R. M. Cope, **L.A. Branham** and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. Angelo State University 2011 Progress Report. Publication No. R-13. P149-166.

- Mulle, K.A., **L.A. Branham**, and K.W. Braden. 2011. Development and Evaluation of a Quick Serve Restaurant Value-Added Beef Product. Angelo State University 2011 Progress Report. Publication No. R-13. P197-205.

- Owens, D., **L.A. Branham**, and Cody Scott. 2011. Antibiotic Resistance in Whitetailed Deer and Range Cattle Sharing the Same Rangeland.. Angelo State University 2011 Progress Report. Publication No. R-13. P167-175.

- Owens, D. and L.A. Branham. 2011. Knowledge and Attitiueds Reguarding Food Safety in the Harvest of Wild Game. Angelo State University 2011 Progress Report. Publication No. R-13. P206-210.

- Hundley, C., D. Owens and **L.A. Branham**. 2011. Effectiveness of Various Spray Treatments in the Removal of Escherichia coli on Inoculated Venison Steaks. Angelo State University 2011 Progress Report. Publication No. R-13. P211-214.

- Moore, C., **Branham, L.A.,** and Carr, M.A 2004. MicroPure Treatment of Cantaloupe, Strawberries, and Grapes to Improve Shelf-life. Angelo State University 2004 Progress Report. Publication No. R-10.

<u>Workshop Materials and Laboratory manuals</u>

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. Workshop Curriculum . National Cattlemen Beef Association.

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. Workshop Curriculum. National Cattlemen Beef Association.
- **Branham, L.A**. 2010. Livestock Anatomy and Physiology Laboratory Manual. Text and Illustrations.
- **Branham, L**.A. 2009. Angelo State University Food Microbiology Safety and Protocols Manual.

Certifications

- Computer-based Training for NIH IRB Members. – 2009 to Current
  NIH Office of Human Subject Research
- ServSafe Trainer/Certifier Certification. – 2008 to Current
  National Restaurant Certification
- HACCP Implementation and Management – 2004
  International HACCP Alliance

Service

Professional Organizations

- American Meat Science Association
- International Association for Food Protection
- Institute of Food Technologist
- American Society of Microbiologist

Angelo State University – Direct Service Responsibilities

- Faculty Senate Representative - Fall 2009 to Spring 2012
- Academic Affairs, Faculty Senate Sub-committee – Member, Fall 2009 to Spring 2012, Chair Fall 2010 to Spring2011
- Faculty Senate Executive Committee – Fall 2010 to Spring 2012
  - Parliamentarian – Fall 2011 to Spring 2012
- Graduate School Representative
  - Eric Pomposelli –Biology, Masters Committee – 2010
  - Brittany Heath – Biology, Masters Committee – 2010
  - Raelye Self – Education, Comprehensive Program Review Committee - 2010
- Angelo State University Quality Enhancement Plan Action Committee – Spring 2010
- Student Endowment Scholarship Committee – 2009-2010
- Optional Retirement Program Committee – 2009-2010
- Faculty Research Enhancement Grants Committee – 2009 to 2011
- Angelo State University Academic Master Plan - 2009,
  Sub-committee on Academic & Co-Curricular Facilities/Maintenance

- Served on Search Committees for Meat Lab Manager/Instructor Position and Range Management Instructor/Recruitment Coordinator/Research Associate Position
- Serves as a Department Representative at SOARs and Discover ASUs
- Faculty Advisor - Delta Tau Alpha – 2007 to Current
- Faculty Advisor - Meat and Food Science Association – 2007 to Current
- Agriculture Department Webmaster – 2010 to Current
- Departmental Honor Student Advisor – 2007 to Current

Current Professional and Personal Service (2007-Current)

- Reciprocal Meats Conference 2009
  - Served as Judge for Masters Poster Competition

- San Angelo Stock Show and Rodeo
  - Meats Judging Contest
    - Assistant Superintendant, 2009, 2010
    - Committee Member, 2008
  - Ag Mechanics Contest Committee member, 2009, 2010, 2011
  - Livestock Judging Contest
    - Registration and assisted with tabulation, 2008, 2009, 2010

- Texas AgriLife Extension
  - Food Safety Manager Presentations, 2007 to Current
  - 4-H Club Food Safety Presentations, 2007 to Current
  - Food Quiz Bowl Coach – 2009 to Current
  - District Food Show Judge – 2009, 2010
  - County Food Show Judge, Schlacker County, 2008
  - ASU recruitment, 4-H Leadership Lab, 2009
  - District 7 4-H Meats Judging Contest
    - Assistant Superintendant, 2008, 2009, 2010
  - Kids, Cows, and More Presentation, 2008
  - ASU Beef Leadership Workshop - 2009
    - Coordinator and Presenter
    -

- Go TEXAN and Texas AgriLife Extension
  - Chef's Tour – Food Safety Presentation

- Christian Campus Center

- Adopt-A-Student, 2009
- Volunteer as a mentor and cook for 2009, 2010 Fall Retreat
- Cooked and fed over 80 ASU and Howard College students
    - 2010 – 2 times
    - 2009 – 6 times
    - 2008 – 2 times
    - 2007 – 2 times

- Other Service work
    - Presented Food Safety presentation to 5th grade class – Water Valley ISD
    - Volunteered at Fort Concho Historical Site, Photographer
    - Participated in Clean-up San Angelo Work Day

<u>Past Service Activities</u>

- Student Service Organizations / Honor Societies
    - Gamma Sigma Delta – The Honor Society of Agriculture - Texas Tech University
    - Graduate Student Association - Texas Tech University
        - Chapter Treasurer
    - Food Technology Club – Texas Tech University
        - Chapter Secretary

    - Delta Tau Alpha National Agriculture Honor Society – Angelo State University
        - Reporter (2001)
        - Graduate Student Advisor (2002-2004)
    - Alpha Chi National Honor Society – Angelo State University
    - Christian Campus Center – Angelo State University

- Volunteer Work / Community Service
    - Graduate Student Association
        - Ideal camps – science-based camps
    - Food Technology Club
        - Women's Shelter
        - Relay for Life
        - Food Science Extravaganza
    - Delta Tau Alpha:
        - Hope House Children's Advocacy Center, three years
        - Kids for Christmas, two years

- Meals for the Elderly, three years
- Adopt-A-Highway, two years
- Provided school supplies to financially challenged children
- Valet parked for ASU Homecoming Alumni reception
- Helped build Kid's Kingdom playground

- Christian Campus Center:
  - Christmas in April, two years
  - Sunday School Teacher, four years
  - Houston inner-city vacation bible school

- Personal Volunteer work:
  - Recruiter for Texas Tech University College of Agriculture Sciences and Natural Resources
  - DNA Days, lab tour guide
  - FFA poultry contest, class supervisor
  - FFA food science contest, judge
  - Help organized local 4-H project show, four years
  - 4-H and FFA livestock judging contest tabulator, two years
  - Angelo State University 4-H/FFA judging Clinic, two years
  - Assisted local 4-Hers with method demonstrations, three years
  - Judged 4-H county food show, three years
  - Little league baseball team photographer
  - Christmas at Old Fort Concho photographer, eight years
  - Farm Safety Day Camp photographer
  - Ag-In-A-Classroom beekeeping demonstration, four years
  - Ag Mechanics Contest Assistant-coordinator, San Angelo Stock Show and Rodeo, two years

Scholarships and Awards

- Outstanding Ph.D. Student of the Year, Department of Animal and Food Sciences, Texas Tech University, 2007
- Ph.D. Student of the Year, College of Agriculture Sciences and Natural Resources, Gamma Sigma Delta – The Honor Society of Agriculture - Texas Tech University, 2007
- Houston Livestock Show & Rodeo Graduate Fellowship recipient 2006-2007
- Texas Tech University TEACH Fellowship recipient 2006-2007
- Helen DeVitt Jones Graduate Fellowship recipient 2006-2007
- Texas Tech University Graduate Research Assistantship

- National Champion- Master's poster competition 2004
    - American Meat Science Association
- Animal and Food Sciences Departmental Scholarship – Texas Tech University
- Graduate Achievement Award – ASU Graduate School
- Carr Graduate Scholarship – Angelo State University
- Carr Research Scholarship – Angelo State University
- Angelo State University Graduate Assistantship
- Concho Valley Cattlewomen's Scholarship
- Senior Achievement Award – ASU Agriculture Department
- Texas 4-H Scholarship – San Antonio Livestock Exposition
- Carr Undergraduate Scholarship – Angelo State University
- National Merit Special Scholarship – Ethicon, Inc.