

Nicole L. Arnold, PhD

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614-247-6109

Assistant Professor and Food Safety Field Specialist
Ohio State University Extension, Family and Consumer Sciences
College of Food, Agricultural, and Environmental Sciences
The Ohio State University

EDUCATION

Doctor of Philosophy of Life Science, Food Science and Technology

Virginia Tech, Blacksburg, VA

Dissertation: Assessment of Consumer Perceptions About Food Processing Technologies for Cooperative Extension Educational Initiatives

Research Advisor: Renee Boyer, PhD

Completed August 2019

Graduate Certificate – Preparing the Future Professoriate Certificate

Virginia Tech, Blacksburg, VA

Pedagogical Research: Exploring Unconventional Grading Methods in an Introductory Level Food Science Course Study

Teaching Advisor: Donna Westfall-Rudd, PhD

Completed December 2019

Master of Science, Food Science

Minor, Agricultural and Extension Education

North Carolina State University, Raleigh, NC

Thesis: Assessment of Risk Communication and Food Safety Messages Associated with High-risk Foods

Research Advisor: Benjamin Chapman, PhD

Completed August 2016

Bachelor of Science, Food Science – Technology Concentration

Minor, Agricultural Business Management

North Carolina State University, Raleigh, NC

Completed May 2014

PROFESSIONAL EXPERIENCE

Assistant Professor and Food Safety Field Specialist (80%), The Ohio State University, Ohio State University Extension, Family and Consumer Sciences, Columbus, OH
August 2022 – Current

Assistant Professor (20%), The Ohio State University, Department of Food Science and Technology, Columbus, OH
August 2022 – Current

Assistant Professor, East Carolina University, Nutrition Science, Greenville, NC
August 2019 – August 2022

Adjunct Assistant Professor, ECU/Brody School of Medicine, Public Health, Greenville, NC
July 2020 – August 2022

Subject Matter Expert Consultant, USCES Immigration & Education Specialists (usces.org)
August 2020 – Current

- Writes expert opinion letters for visa immigration services for applicants with food science and nutrition education and training

STEC-CAP Intern, United States Department of Agriculture Eastern Regional Research Center, Wyndmoor, PA

June 2015 – August 2015

Advised by John Luchansky, PhD and Anna Porto-Fett, PhD

- Determined fate of Shiga-toxin producing *Escherichia coli* (STEC) in marinade and brine used in vacuum tumbling
- Determined fate of Shiga-toxin producing *Escherichia coli* (STEC) using cleaning and sanitation techniques for equipment used to mechanically tenderize beef products

Entrepreneurial Program Technician, North Carolina State University, Raleigh, NC

March 2012 – May 2014

Advised by Fletcher Arritt, PhD and Nick Fragedakis

- Provided food entrepreneurs with food analysis and technical services
- Maintained detailed records of entrepreneurs' food products
- Performed standardized product testing (i.e., utilizing a pH meter and water activity meter) in support of developing process authority letters for acidified food products and water activity testing letters for entrepreneurs

Lab Assistant, Howling Cow, Raleigh, NC

May 2012 – May 2014

Advised by Randy Kotzian and Carl Hollifield

- Conducted microbiological and quality testing on raw and pasteurized dairy samples
- Carried out fat analysis with CEM Smart Trac on milk, cream, and ice cream products to be sold at retail

CERTIFICATIONS

- Acidified Canned Foods Manufacturing School Better Process Control School - Acidified, 2023
- ServSafe Food Safety Manager, 2019 (renewed 1/2023)
- Produce Safety Alliance (PSA) Grower Training, January 2019

REFEREED ABSTRACTS PRESENTED AT SCHOLARLY SESSIONS, ORAL

***Indicates authors who are/were students of Dr. Arnold**

Krakovski, M., *Howell, A. Evans, A., Kasper, K., Hils, J.M, Muntzing, S., Jensen, S. Buffer, J., **Arnold, N.**, and Kowalczyk, B. (2023). Assessing the Relationship between Certified Food Protection Managers' Certification Characteristics and Food Inspection Outcomes in Ohio. International Association for Food Protection 2023 Annual Meeting, Toronto, Canada. July 2023

Arnold, N., Drape, T., Chase, M., Williams, R., and Boyer, R. 2019. Consumer Knowledge, Perceptions, and Purchasing Behaviors Associated with Food Processing Technologies in the United States. Consumer Food Safety Education Conference, Orlando, FL. March 2019

Arnold, N., Cope, S., Overdiep III, J., Rupert, C., Simmons, O., and Chapman, B. 2016. Knowledge and Risk Communication for Undercooked Oyster Preparation in Restaurants. International Association for Food Protection Annual Meeting 2016, St. Louis, MO, July 2016

Yang, L., Duong, M., Chapman, B., Archibald, T., Williams, R., Schroeder, Matt., **Arnold, N.**, and Boyer, R. 2016. Use of Focus Groups to Assess Consumer Knowledge and Behaviors Related to Safe Handling of Mechanically Tenderized and Enhanced Beef Products. International Association for Food Protection Annual Meeting 2016. St. Louis, MO, July 2016

Arnold, N., Feist, S., and Chapman, B. 2015. An Environmental Scan of Food Safety Educational Initiatives Targeted at Consumers in the United States. International Association for Food Protection Conference Annual Meeting 2015. Portland, OR, July 2015

REFEREED ABSTRACTS PRESENTED AT SCHOLARLY SESSIONS, POSTER

***Indicates authors who are/were students of Dr. Arnold**

*Howell, A., Krakowski, M., Jensen, S., Evans, A., **Arnold, N.**, and Kowalcyk, B (2023). How Do Certified Food Protection Managers Impact Inspection Performance? a Retrospective Analysis of Inspection Records from Franklin County, Ohio. International Association for Food Protection 2023 Annual Meeting. Toronto, Canada. July 2023.

Krakowski, M., Kramer, G., Morrison, L., **Arnold, N.**, and Kowalcyk, B. (2023). Food Safety Practices Among Ohio Establishments Using Food Delivery Systems. International Association for Food Protection 2023 Annual Meeting. Toronto, Canada. July 2023.

Arnold, N., Duong, M., Drape, T., Chapman, B., Strawn, L., Williams, R., and Boyer, R. 2022. An Evaluation of Produce Safety Rule Resources for Website Accessibility, Readability, and Content Quality. International Association for Food Protection Annual Meeting 2022. Pittsburgh, PA. August 2022.

*Dixon, J., Hedge, A., Goddell, S., **Arnold, N.**, and Stage, V. 2022. Connecting Kindergarten Readiness and Food-Based Learning in the Head Start Preschool Classroom. Society for Nutrition Education and Behavior International Conference. Washington, DC. July 2022.

McClain, M, **Arnold, N.**, Roy, M., Farris, A., Welborn, A., Sastre, L., Lima, H., and Nunnery, D. 2022. An Exploration of Nutrition Education Provided by OB-GYN Medical Providers and Referral Practices to RDNs. Society for Nutrition Education and Behavior International Conference. Washington, DC. July 2022.

Arnold, N., Nunnery, D., Lima, H., and Sastre, L. 2021. Nationwide Survey of Women's Healthcare Providers' Role in Food Safety Guidance during Pregnancy and Postpartum Care. International Association for Food Protection Annual Meeting 2021. Virtual, July 2021.

*Ingram, H., Verrilli, H., Zeches, B., Bell, R., and **Arnold, N.** 2020. A Survey Assessment of Epinephrine Injector Accessibility Within Pitt County, North Carolina Restaurants. National Conference of Family Medicine Residents and Medical Students Online. Virtual, August 2020.

Arnold, N., Yang, L., Drape, T., Chase, M., Williams, R., and Boyer, R. 2019. How Virginia Extension Agents Engage with the Public about Food Processing Perceptions. International Association for Food Protection Annual Meeting 2019. Louisville, KY, July 2019

Arnold, N., Drape, T., Chase, M., Williams, R., and Boyer R. 2018. Consumer Knowledge, Perceptions, and Purchasing Behaviors Associated with Food Processing Technologies in the United States. International Association for Food Protection Annual Meeting 2019. Salt Lake City, UT, July 2018

Arnold, N., Rupert, C., Overdiep, J., Yavelak, M., Cope, S., Porter, K., Boyer, R., and Chapman, B. 2016. Prevalence and Conditions of Mechanical Tenderization and Enhancement of Beef at Independent Meat Retailers in Wake County, North Carolina. International Association for Food Protection Annual Meeting 2016. St. Louis, MO, July 2016

INVITED SCHOLARLY PRESENTATIONS

Arnold, N. and Yang, L. 2022. Combatting Pseudoscience through Social Media by Assessing and Contributing to Food Safety Information Dissemination. University of Nebraska Lincoln Food Safety Seminar. September 2022.

Arnold, N. 2022. Consumer Education About Food Safety Risks. Arkansas Association for Food Protection Annual Conference. Fayetteville, AR. September 2022.

Boyer, R., **Arnold, N.**, and Yang, L. 2020. Outreach Initiatives Addressing Public Acceptability of Cold Plasma and Gaseous Chlorine for Innovations in Cold Plasma and Gaseous Chlorine Dioxide as a Waterless Antimicrobial Process for Industrial Use. Institute of Food Technologists Virtual Meeting. July 2020

Arnold, N., 2019. From PhD to Professor: Speak with VT alum about their First Years in Academia. VTGrATE. October 2019.

Chapman, B., Yang, L., **Arnold, N.**, Yavelak., M., Cope, S., and Boyer., R. 2019. Demystifying Mechanically Tenderized Beef - Risks from the Consumer Perspective: Retail Handling of Mechanically Tenderized Beef. Consumer Food Safety Education Conference. Orlando, FL. March 2019.

Arnold, N., Feist, S., and Chapman, B. 2014. Environmental Scan of Food Safety Educational Initiatives Targeted at Consumers in the United States. Consumer Food Safety Education Conference. Arlington, VA. December 2014.

SYMPOSIA AND ROUNDTABLES ORGANIZED/CONVENED

- Lessons Learned from Consumer Food Safety Initiatives Related to the COVID-19 Pandemic to Guide Future Outreach and Communication Practices. International Association for Food Protection Annual Meeting, 2021. Phoenix, AZ
- Making Donations Count: Reducing Waste in Hunger Relief Organizations. International Association for Food Protection Annual Meeting, 2021. Phoenix, AZ
- How to Meet the Food Safety Concerns Surrounding Meat-Alternatives. International Association for Food Protection Annual Meeting, 2020. Cleveland, OH
- Cottage Foods: Harmonizing Food Safety Practices for a Growing Entrepreneurial Industry. International Association for Food Protection Annual Meeting, 2019. Louisville, KY

- Revitalizing the Future of Food Safety Extension. International Association for Food Protection Annual Meeting, 2019. Louisville, KY
- Identifying Knowledge Gaps Surrounding the Safe Production, Sale and Consumption of Cannabis and Cannabis-related Products. International Association for Food Protection Annual Meeting, 2018. Salt Lake City, UT
- 3 Minute Thesis Competition Special Session. International Association for Food Protection Annual Meeting, 2018. Salt Lake City, UT
- 3 Minute Thesis Competition Special Session. International Association for Food Protection Annual Meeting, 2017. Tampa, FL
- Can Industry and Government Take Safe Food Handling Preparation Risks Out of the Hands of the Consumer? International Association for Food Protection Annual Meeting, 2017. Tampa, FL

JOURNAL ARTICLES

***Indicates authors who are/were students of Dr. Arnold**

Chuah, S., Gao, Z., **Arnold, N.**, and Farzad, R. (July 2023). Cell-Based Seafood Marketability: What Influences United States Consumers' Preferences and Willingness-To-Pay? *Food Quality and Preference* (Under Review)

Devarajan, N., Weller, D., Jones, M., Adell, A., Adhikari, A., Allende, A., **Arnold, N.**, Baur, P., ... Karp, D (2023). Evidence for the Efficacy of Pre-Harvest Agricultural Practices in Mitigating Food Safety Risks to Fresh Produce in North America. *Frontiers in Sustainable Food Systems*.

*Dixon, J., Hedge, A., Goddell, S., **Arnold, N.**, Swindle, T., Dev, D., Mendez, L., McMillan, V., Lee, T., and Stage, V. (2023). Integration of Food-based Learning with Science in the Preschool Classroom: Implementation Gaps and Opportunities. *Journal of Nutrition Education and Behavior*.

Arnold, N., Schonberger, L., Ferelli, A., Murphy, S., and Yang, L. Revitalizing the Future of Food Safety Extension. *Food Protection Trends*, 42(3) 210-218.

Yang, L., **Arnold, N.**, Duong, M., Khalid, M., Drape, T., Williams, R., Archibald, T., Chapman, B., and Boyer, R. An Exploratory Sequential Mixed Methods Approach to Assess Consumers' Beef Safety Behaviors in Home Kitchens. *Food Safety Management in Practice* (Accepted January 2022)

Yang, L. **Arnold, N.**, Drape, T., Williams, R., Archibald, T., Chapman, B., and Boyer, R. 2021. A Survey of United States Consumer Awareness, Purchasing, and Handling of Mechanically Tenderized Beef Products. *Food Control*, 120.

Arnold, N., Yang, L. L., and Boyer, R. 2020. Safe Processing, Safe Food: Food Processing Infosheets for Extension Educators. *Journal of Extension*, 58(1).

Arnold, N., Rupert, C., Overdiep III, J., Yavelak, M., Cope, S., Porter, K., Boyer, R., and Chapman, B. 2018. Prevalence and Conditions of Mechanical Tenderization and Enhancement of Beef at Independent and Minor Chain Meat Retailers in North Carolina. *Food Protection Trends*, 38(3) 171-177.

BOOK CHAPTERS

Friedlander, A., Yang, L., **Arnold, N.**, and Brown, S. 2021. Impact of the SARS-CoV-2 (COVID-19) Pandemic on the United States Food System in G. Stier & A. Friedlander, *Food System Transparency: Law, Science and Policy of Food and Agriculture*. CRC Press: Taylor & Francis Group. ISBN-13: 978-0367774127

EXTENSION PUBLICATIONS

Refereed Original Extension Publications

- Safe Processing, Safe Foods: Why are Foods Processed?, 2020
- Safe Processing, Safe Foods: How is Pulsed-Life Used to Process Foods?, 2020
- Safe Processing, Safe Foods: How is Ozone Gas Used to Process Foods?, 2020
- Safe Processing, Safe Foods: How is Cold Plasma Used to Process Foods?, 2019
- Safe Processing, Safe Foods: How is Pasteurization Used to Process Foods?, 2019
- Safe Processing, Safe Foods: How is High Pressure Processing Used to Process Foods?, 2019
- Safe Processing, Safe Foods: How is Chlorine Dioxide Gas Used to Process Foods?, 2019
- Safe Processing, Safe Foods: How is Microwave Processing Used to Process Foods?, 2019

Updated Extension Publications

- Norovirus: A Different Type of Foodborne Illness, 2023 (submitted)
- Foodborne Illness: Guess Who Came to Dinner, 2022

FDA MODEL FOOD CODE AMENDMENTS

- **Arnold, N.** and Chapman, B. Conference for Food Protection: “Harmonize Labeling for Mechanically Tenderized Beef” in Richmond, VA, April 2018
- **Arnold, N.** and Chapman, B. Conference for Food Protection: “Update Definition of ‘Mechanically Tenderized’” in Richmond, VA, April 2018

TEACHING EXPERIENCE

Instructor, NUTR 2330: Food Science, East Carolina University, Greenville, NC
Fall 2019, Spring 2020, Fall 2020, Spring 2021, Fall 2021, Spring 2022

Instructor, NUTR 2331: Food Science Lab, East Carolina University, Greenville, NC
Fall 2019, Spring 2020, Fall 2020, Spring 2021, Fall 2021, Spring 2022

Instructor/Mentor, NUTR 6100: Independent Research
Spring 2020, Spring 2021, Summer 2021

Graduate Teaching Scholar, College of Agriculture and Life Sciences, Virginia Tech, Blacksburg, VA
August 2016 – July 2019

- Completed courses in pedagogy lead by teaching advisor every semester for teaching support
- Created lesson plans during summer months
- Worked with teaching mentors to create learning-centered syllabus and curriculum
- Observed teaching faculty throughout various university colleges
- Participated in peer evaluation process

Instructor of Record, Introduction to Food Science, Virginia Tech, Blacksburg, VA

January 2018 – May 2018

- Student evaluations = 5.3 (6.0 scale)
- Responsible for correspondence with 90 multidisciplinary undergraduate students
- Responsible for student accommodations and student athlete reports
- Developed all student assessments
- Completed all grading and final grade assignments

MENTORSHIP

The Ohio State University

Graduate Student	Degree	Role	Year
Devin LaPolt	PhD (FST)	Committee Member	2023-Current
Charles Bakin	PhD (FST)	Committee Member	2023-Current
Allison Howell	PhD (FST)	Co-Advisor	2022-Current

East Carolina University

Graduate Student	Degree	Role	Year
Shane Smith	M.S. (EH)	Committee Member	2021-Current
Jocelyn Dixon	M.S. (NS)	Committee Member	2020-2022
Kaitlyn (Katie) Griffin	M.S. (NS)	Advisor	2020-2022
Holly Pittard	MPH	Content Advisor	2020-2022
Seth Smith	M.S. (NS)	Advisor	2019-2021

FST = Food Science & Technology

NS = Nutrition Science

EH = Environmental Health

Current status of former Graduate students

Jocelyn Dixon	M.S.	Committee Member	2020-2022
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Jocelyn is Assistant Director of the Food-based Early Education (FEEEd) Lab at North Carolina State University in Raleigh, NC

Kaitlyn (Katie) Griffin	M.S. (NS)	Committee Member	2021-2022
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Katie is a Senior Regulatory and Label Compliance Analyst at The Kraft Heinz Company in New Bern, NC

Holly Pittard	MPH	Content Advisor	2020-2022
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Holly is a Pediatric Medical Resident at Wake Forest University in Winston Salem, NC

Seth Smith	M.S. (NS)	Advisor	2019-2021
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Seth is a Clinical Nutrition Manager at Wilson Medical Center in Wilson, NC

Undergraduate

- Undergraduate Researcher, Destiny Padovano, Chemistry and Biochemistry student at East Carolina University
2020-2022
- Undergraduate Researcher, Holly Batt, Nutrition and Dietetics student at East Carolina University
2020-2022
- Undergraduate Researcher, Merrick Rogers, Nutrition and Dietetics student at East Carolina University
2019-2021

- Undergraduate Researcher, Jonathan Farris, Nutrition and Dietetics student at East Carolina University 2019-2021

Virginia Tech

- Undergraduate Researcher, Katelyn Barker, Human Nutrition, Foods, & Exercise student at Virginia Tech June 2018 – October 2018
- Graduate Teaching Assistant for Introduction to Food Science course, Kat Racine, Food Science & Technology student at Virginia Tech January 2018 – May 2018
- STEC Coordinated Agricultural Project (CAP) Student Training and Education Program (STEP) Intern (\$4,500 stipend), Deepak Poudel, Food Science & Technology student at Virginia Tech January 2017 – June 2017

GUEST LECTURES

Communications During Foodborne Recalls and Outbreaks, AGRCOMM 5135 (OSU), October 2022
 The Role of Food Safety in the Cooperative Extension System, FDSCTE 7727 (OSU), August 2022
 Careers in Food Science and Safety, NUTR 1300 (ECU)
 Risk Communication in Food Settings, PUBH 8002 (ECU), April 2021
 An Overview of the Food Safety Modernization Act PUBH 8002 (ECU), February 2021
 What is Mechanically Tenderized Beef?, PUBH 8002 (ECU), 2020

TRAININGS/WORKSHOPS DELIVERED

- Arnold, N.** and Shumaker, E. 2023. Don't Eat the Pseudoscience: Navigating Misinformation and Disinformation on Social Media Platforms. Consumer Food Safety Education Conference. Arlington, VA. March 2023.
- Arnold, N.** and Henley, S. 2022. Recent Trends in Food Consumption. 2022 Master Food Volunteer Forum (for Virginia agents). October 2022.
- Arnold, N.** East Carolina University Summer Statistics/Research Series: "Focus Groups and One-On-One Interview Methodologies Training". Virtual. June 2020
- Yang, L. **Arnold, N.** Saunders, T., and Boyer, R. 2020. Exploring food processing technologies: An overview of commonly used and emerging technologies. Virginia Cooperative Extension Winter Conference. Blacksburg, VA. January 2020
- Arnold, N.,** Chapman, B., and Chaifetz, A. 2016. Implementing Good Agriculture Practices in School and Community Gardens. Smithfield, NC. March 2016
- Arnold, N.** 2015. BBQ Boot Camp Extension Program: "Meat Safety". Fletcher, NC. August 2015
- Arnold, N.** 2015. BBQ Boot Camp Extension Program: "Meat Safety". Tarboro, NC. May 2015

PROFESSIONAL ORGANIZATIONS

- International Association for Food Protection (IAFP), 2014-2023
- Conference for Food Protection Member, 2016-2023

- Institute of Food Technologists (IFT), 2010-2023
 - Phi Tau Sigma Honors Society (faculty), 2022-2023
- North American Colleges of Teachers of Agriculture (NACTA), 2018

ACTIVITIES AND LEADERSHIP ROLES

- Dogwood (North Carolina) Division of IFT, Board Member, 2020-2022
- East Carolina University, Office for Faculty Excellence (OFE) Faculty Academy, 2020
- Virginia Tech Graduate Academy for Teaching Excellence (VTGrATE), 2018-2019
 - Member, 2018
 - Associate Member status, approved October 2018
- Active member, Food Science Club, Virginia Tech, 2016-2019
 - Industry Representative, 2016-2017
- Phi Tau Sigma Honor Society, IFT, 2015-2019
 - Virginia Tech Chapter President, 2017-2018
 - Virginia Tech Chapter Reactivation Member, February 2017
- Student Professional Development Group, IAFP, 2014-2019
 - Student Professional Development Group Chair, IAFP, 2016-2017
 - Student Professional Development Group Vice Chair, IAFP, 2015-2016

AWARDS/HONORS

- 2nd Place – Applied Research Category for Virginia Cooperative Extension Showcasing Scholarship Poster Contest, March 2019
- Virginia Tech Chapter of Phi Tau Sigma - Chapter of Excellence (as President), October 2018
- Global Perspectives Program Participant, Selected by Dean Karen DePauw, May 2018
- Phi Tau Sigma Student Achievement Scholarship, February 2018
- IAFP Student Travel Scholarship, July 2015
- Student Scholarship for the National Consumer Food Safety Education Conference, November 2014
- Student Fellowship for the NC Agriculture and Biotechnology Summit, October 2014
- Omega Phi Alpha National Service Sorority Individual Achievement in Service (IAS) Award, April 2014
- IFT Quality Assurance Division Travel Scholarship, April 2014

ADDITIONAL PROFESSIONAL SERVICE

The Ohio State University

National/International Service

- Reviewer, *Journal of Food Protection*, Current
- Ask Extension Expert, Current
- Mentor, International Association for Food Protection mentor/mentee program, Current

Departmental Service

- Food Safety Team Leader, Current
- Food Preservation Team Member, 2022-Current

East Carolina University

Departmental Service

- Scholarship Committee Member, Nutrition Science Department, 2020-2022
- Dietetic Internship Centralized Application Services (DICAS) Reviewer, Nutrition Science Department,

2020-2022

- Faculty Evaluation Documents Committee Member, Nutrition Science Department, 2019-2022
- Ad Hoc Journal Reviewer, *Journal of Food Protection* – 2021
- Conference for Food Protection Council Member (Council I: Food Laws & Regulations), 2019 – 2021
- Mentor, IAFP Student Mentorship Program, 2019-2022
- Ad Hoc Reviewer, USDA Competitive Grants Program – 2020

Virginia Tech

Departmental Service

- Teaching Evaluator, for faculty and student instructors, 2017 – 2019
- Judge, Southwest Virginia Governor's School Science Fair, 2017
- Volunteer, Graduate Student Recruitment Event, 2017

College Service

- Doctoral Student Representative, College of Agriculture and Life Sciences Outstanding Senior Award Selection Committee, 2019

RESEARCH SUPPORT

The Ohio State University

External Funding

- USDA NIFA Food Safety Outreach Program: Food Safety Training and Technical Assistance for Cottage Food and Home Bakery Operations in Ohio
[\$142,694; PI]
- Extension Risk Management Education: Launching a Successful Farm-Raised or Home-Based Food Business in Ohio
[\$37,670; Co-PI]
- Franklin County Public Health: Franklin County Public Health practice-based research to identify and prevent environmental risk factors contributing to foodborne illness
[\$288,383 (*\$9,500 to Arnold); Consultant]
- S1077: Enhancing Microbial Food Safety by Risk Analysis (multi-state research project)
*There is no funding associated with this grant other than annual travel support for one member per institution; Member

East Carolina University

External Funding

- The Duke Endowment: A Mobile Telehealth and Culinary Medicine Program to Improve Diabetes Management and Outcomes with Uninsured Patients in Rural Eastern North Carolina
[\$436,562 (*\$21,730 to Arnold); Consultant]

Internal Funding

- Undergraduate Research (UR) Mini Award: Evaluating Viability of Epinephrine Injector Stocking at North Carolina Restaurants (\$1,000)
- Undergraduate Research (UR) Mini Award: Assessment of food safety risk factors associated with Greek Life (\$600)
- Undergraduate Research (UR) Mini Award: Can Craft Beer be used to Support Causes in Eastern North Carolina? (\$600)

SELECTED MEDIA REPRESENTATION

- Highlighted on Creme Global website, July 2022
<https://www.cremeglobal.com/the-latest-food-safety-takeaways-and-innovations-from-the-iafp-conference/>
- ECU-branded COVID-19 food safety resources for College of Allied Health Sciences webpage
<https://cahs.ecu.edu/research/covid-19-resources/>
- *Produce Processing Magazine*, ECU professor focused on bridging food safety communication gaps
Jan/Feb 2020
- Contributor, Food Safety Expert for various news outlets, 2019 – Current
 - Selected Contributions
 - WCTI12 News: <https://wcti12.com/news/local/ecu-nutrition-science-expert-pushing-for-better-produce-processing-in-wake-of-ecoli>
 - WNCT9 News: <https://www.wnct.com/top-stories/ecu-faculty-member-advises-consumers-on-recent-e-coli-food-outbreaks/>
- Science Communicator/Co-Founder, *Don't Eat the Pseudoscience*, 2015 – Current
 - Facebook: <http://www.facebook.com/DontEatPseudo>
 - Twitter: <https://twitter.com/donteatpseudo>
 - YouTube: <https://www.youtube.com/channel/UC5bMVsnU6l-YGcxdwPxsEgg/>
 - Selected Mentions
 - Forbes, Should Customers Fall For Panera's New Gimmick? Food Scientists Weigh In: <https://www.forbes.com/sites/kavinsenapathy/2016/09/13/should-customers-fall-for-paneras-new-gimmick-food-scientists-weigh-in/#18caf4875ddb>
 - The Washington Post, These friendly food scientists want to make you feel good about eating chemicals: <https://www.washingtonpost.com/news/speaking-of-science/wp/2015/09/04/these-friendly-food-scientists-want-to-make-you-feel-good-about-eating-chemicals/>
- Writer, Science Meets Food, Institute of Food Technologist Student Association Blog, 2015 – 2018
 - Selected Articles
 - Cracking the [Food] Code: <http://sciencemeetsfood.org/cracking-food-code/>
 - Should the Hepatitis A vaccine be made mandatory for those working in the food industry?: <http://sciencemeetsfood.org/hepatitis-vaccine-made-mandatory-working-food-industry-get-rundown-hepatitis-virus/>
 - The Road to Ramen: <http://sciencemeetsfood.org/the-road-to-ramen/>
 - Selected Mentions
 - International Food Information Council Foundation: <https://foodinsight.org/food-fraud/>
 - Barfblog.com: <https://www.barfblog.com/2015/10/collaboration-the-scientific-love-story/>
- Guest Writer, Barfblog.com, Communicating Food Safety is Tricky, May 2015:
<https://www.barfblog.com/2015/05/communicating-food-safety-is-tricky/>
- IFT Food Communicator Workshop/Media Training Participant (selected), April 2015