

## **CURRICULUM VITAE**

**C. CLAY KING, Ph.D.**

February 2008

### **Education:**

Ph.D.	1980-1985	Food Science and Technology, Texas A&M University
M.B.A	1968-70	Harvard Graduate School of Business Administration Major emphasis in marketing and finance
B.S.	1962-67	Oklahoma University, Chemistry/Mathematics

### **Employment:**

Present	Director of Food Product Development Laboratory Department of Nutrition and Food Sciences Texas Woman's University
2001- Present	Professor, Food Science and Technology Texas Woman's University
1991-2001	Associate Professor, Food Science and Technology Texas Woman's University
1986-1991	Assistant Professor, Project Manager of Sensory Evaluation Food Science and Technology Department of Nutrition and Food Sciences Texas Woman's University

### **Dissertation:**

The Effect of Antioxidants and Modified Atmosphere on the Storage Stability of the Pecan Kernel, May 1986, E. E. Burns, Ph.D., Chairman.

## **TEACHING**

### **Graduate Courses Taught:**

NFS 6003 Food Lipids  
NFS 5463 Food Technology  
NFS 5373 Food Science and Technology  
NFS 5321 Seminar in Food Science  
NFS 5303 Experimental Foods  
NFS 5023 Food Analysis and Composition  
NFS 5013 Sensory Evaluation of Foods  
NFS 5003 Food Chemistry

### **Undergraduate Courses Taught:**

NFS 4023 Food Product Development  
NFS 3323 Food Science

### **Special Topics :**

NFS 5903 Post Harvest Physiology  
NFS 5903 Development and Marketing of New Food Products  
NFS 5901 *Trans* Fatty Acids

### **Doctorial Dissertations—Chair:**

Osbourne, Lacey. “Determination of an Interactive Module Created on the Internet on Food Safety Knowledge and Habits of College Students in an Introductory Nutrition Course.” May 2001.

Taghvaei, Mehdi. “Determination of tocopherol isomers and fatty acids in cottonseed oil and oil blends during accelerated storage”. August 1999.

Bridges, John. “Differences in flavor of cold pressed and solvent extracted pecan oil.” December 1994.

Eman, Seyed. “The physical characteristics, functional properties and nutritional qualities of chemically interesterified blends of cottonseed and pecan oil.” May 1993.

Camire, Mary Ellen Doherty. “The effects of protein-polysaccharide interactions: on the quality of extruded foods.” 1989.

**Doctorial Dissertations—Member:**

Yoon, Hei-Ryeo. “Effect of preparation methods on total fat content, moisture content and sensory characteristics of breaded chicken nuggets and beef steak fingers”. May 1997.

Kirmani, Zaheer. “The effects of omega-3 and omega-6 fatty acid rich oils on the cardiovascular system of thermally injured rabbits.” May 1991.

Reddy, Ansa. “A consumer study to identify the needs and expectations of mature free living Americans regarding services offered by the food service establishments.” August 1991.

Duffy, Anne. “The effect of omega-3, omega-6, and omega-9 fatty acid supplements on the serum fatty acid profile and immune response of renal dialysis patients.” December 1991.

Hoover, Linda Crawford. “A comprehensive financial management systems model for the health care foodservice industry.” December 1989.

**Masters Thesis – Chair on all thesis committees:**

Norman, Crystal. “The sodium and fat content of salted and unsalted, dry and oil roasted pecans and pecans used in ice creams.” December 2008.

Seethi, Deepa. "Reduction of orthophosphate crystals in refrigerated biscuit dough using various chemical leavening agents." December 2007.

Easter-Andrews, Martha Kelly. "The functional and sensory differences between decorator's frosting made with hydrogenated vegetables shortening versus non-hydrogenated cottonseed oil." May 2007.

Ramesham, Priya. "Development of par-frying procedure for French fries on a pilot scale using trans-free oils." May 2007.

Stolsky JulLea Ann. "Comparing 2% Milk (chocolate and white) with added tuna oil high in omega-3 to determine product quality over shelf life through subjective and objective evaluation." May 2006.

Nickels, Denise. "Comparing the function of high oleic canola oil (Clearvalley 65) with the additions of rosemary extract and mixed tocopherols to the functions of cotton seed oil and Clearvalley 65 with TBHQ." August 2005.

Rye-Merriman, Angie. "Comparing and contrasting different thermal oil processes using subjective and objective evaluation." January 2005.

Foret, Allan. "Comparison of frying tortilla chips in cottonseed, corn and canola oil." January 2005.

Wesley, Kim. "Comparison and correlation of objective evaluations with sensory evaluations of two frying oils, cottonseed and corn oil." May 2004.

Philips, Kate. "Improving the sensory and nutritional quality of fried tofu." August 2004.

Aoun, Chalo Matta. "Effects if ascorbic acid additives on French fry quality and acrylamide content." May 2004.

Ferris, Jennifer. "Stabilization of an aseptic low-fat milk/coffee beverage." May 2004.

Bitzane, Kara. "Potential antioxidant benefits of sage, thyme, rosemary and alpha-tocopherol at sensory acceptable levels on shelf life stability of cottonseed oil." May 2000.

Rivera, Annette. "Evaluation of quality characteristics of winterized cottonseed oil as a frying Oil." August 1999.

Filary, Janice. "Evaluation of the nutritional properties of winterized cottonseed oil used as a frying medium." August 1999.

Bentz, Roger. "Product improvement of a honeycombed candy bar using response surface methodology." December 1999.

Sheaffer, Julia. "Evaluation of cottonseed oil and hydrogenated canola oil in a commercial scale university food service operation." August 1998.

Priest, Sue. "Sensory Evaluation of Pure Cottonseed oil compared to blended oils." August 1998.

Gonzaga, Ana. "Development and evaluation of whole wheat breads made from hard red and hard white winter wheat flours." May 1996.

Coulter, Monica. "Optimization of umami characteristics in taco-seasoned tortilla chips." December 1996.

Hester, Christi. "Color optimization of a taco flavored topical snack chip seasoning." December 1996.

Measho, Berhane. "Evaluation of extraction and the quantification of total fat in cereals and cereal products by gas chromatography." August 1995.

Boswell, Diane. "The use of various sensory testing procedures in conduction with product reformulation of flavored black teas." Master's Thesis. August 1995.

Burke-Clift, Diane. "Evaluating the effects of storage on the quality of a nutritious fiber bar made with cottonseed." Master's Thesis. May 1995.

Okafor, Cecilia. "Acceptability of a protein-enriched plaintain flour snack chip." May 1993.

Friou, Luanna. "Evaluation of the nutritional and food quality of ostrich meat." December 1993.

Gheewala, Rita. "Effects of antioxidants on the storage stability and food qualities of pecan oil and roasted pecans exposed to light." May 1992.

Le Sueur, Julie. "Acceptability of comparison of regular versus low-fat, low-proof liqueur formulas." August 1992.

Chung, Hsiang. "The storage and oxidative stability of pecan, cottonseed, soybean, canola oils and their blends." December 1992.

Evans, Lorene. "The effects of pecans and pecan oil on serum lipid profiles of free living adults." August 1991.

Brown, Regina A. "The role of sulfite in a cracker dough system." May 1989.

**Professional Papers:**

Mandava, Devendernath. "Comparison of moisture, total fat, fatty acid profiles and sensory qualities of breast meat from turkeys cooked by oven baking and deep fat frying." May 2008

Scott-Nance, Janice .Effects of the ketogenic diet in pediatric patients with seizure disorders: The effect of a high fat , low carbohydrate diet .December 2004

Carroll, Lorene. "Acrylamide formation in processed foods: Research issues and their impact on food science research conducted at Texas Woman's University." December 2004.

Cavanaugh, Mary. "Effects of Frying and Rheology of Corn Pellets." May 2001.

Tu, Christina Jo. "Corn Quality Used for Chips." December 2001.

Jacoby, Denise. "Snack foods flavor evaluation methodology." December 2000.

**PUBLICATIONS: Press Releases, Book Chapters, Abstracts and Journal Articles:**

**Press Releases/ Newspaper Articles:**

"Deep Fried Turkey Easy If Prepared Properly" Holiday Feature Story, Roy Kron, Texas Woman's University, Marketing and Communication. 16 Nov 2006

"What does fat taste like?" Engber, D. 12 Web site:  
<http://www.slate.com/id/2124367/fr/rss/> Aug 2005

"It's a bubblin' feud - oil, that is" Denton Record Chronicle. 23 Nov. 2004.

"The better of two oils?" Dallas Morning News. 23 Nov. 2004

"May the best fried turkey win" DallasNews.com, 23 Nov 2004

“May the best fried turkey win” DentonRC.com, 23 Nov 2004

**Book Chapters :**

O’Brien, Richard D., Lynn A. Jones, C. Clay King, Phillip J. Wakely & Peter J. Wan. *Bailey’s Industrial Oil & Fat Products*, Ch.1, 6<sup>th</sup> Edition, 2003.

Jacoby, Denise, King, C., “Sensory Evaluation in Food Development and Production.” *Snack Food Processing*. Edited by L.W. Rooney and E.W. Chapter 21, Technomic Press, Lancaster, PA. 2001.

Jones and C. King. “Cottonseed Oil”. *L. Bailey's Industrial Oil and Fats*. Vol. 2, Ch. 4, 5th Edition, 1996.

Irving, D., Chinn, J., Herskovic, J.E., King, C.C. and Stouffer, J. Requirements and Special Considerations for Consumer Data Relationships ASTM, *Relating Consumer, Descriptive, and Laboratory Data*. Manual 30, Ch. 2, Publication #28-030097-36, 1997.

**Journal Articles:**

Adams, R. E., Hseuh A., Alford, B., King C., Mo, H., Wildman, R., Conjugated linolenic acid supplementation does not reduce visceral adipose tissue in middle-aged men engaged in a resistance-training program. *Journal of the International Society of Sports Nutrition*. Vol. 3, No 2, 2006.

Radcliffe, J., King, C., Czajka-Narins, C., Imrhan, V. “Serum and liver lipids in rats fed diets containing corn oil, cottonseed oil, or a mixture of corn and cottonseed oil.” *Plant Foods for Human Nutrition*. Kluwer Academic Publishers. Netherlands. March, 2000.

Yoon, H., Bednar, C., Czajka-Narins, D., King, C. Effect of preparation methods on total fat content, moisture content, and sensory characteristics of breaded chicken nuggets and beef steak fingers. *Family and Consumer Sciences Research Journal*. 28: (1) 18-27. 1999.

Vandeber, A.D., Weber, C.G., Gorman, M.A., Smith, R.D., King, C.C. and Liepa, G.U. The effect of dietary omega -3, -6, and -9 fatty acid supplements on serum fatty acid concentrations in renal dialysis patients: Implications for immune response. *Journal of Renal Nutrition*, Vol. 5, No. 4, October, 1995.

B.K. Garritson, A. Nikaein, G.N. Peters, M.A. Gorman, C. C. King, and G.U. Liepa. Effects of Major Dietary Modifications on Immune System in Breast Cancer Patients. *Cancer Practice*. Vol. 3, No. 4, 1995.

M.E. Camire and C. Clay King. Protein and Fiber Supplementation Effects on Extruded Cornmeal Snack Quality. *Journal of Food Science*. Vol. 56, No. 03 (May/June), 1991.

M.E. Camire, C. Clay King, and D.R. Bittner. Characteristics of Extruded Mixtures of Cornmeal and Glandless Cottonseed Flour. *Cereal Chemistry*. Vol. 68, No. 4, 1991.

L. Forman, S. Mathews, and C. Clay King. New Food, Feed Uses for Glandless Cottonseed. *INFORM*. Vol. 2, No. 8, 1991.

C. Clay King, M.E. Camire, and Frank Orthoefer. Cottonseed Oil as a Frying Medium. *Journal of American Oil Chemists' Society*. Vol. 66, No. 2, 1989.

C. Clay King and John Olejko. The Use of Cottonseed Oil in Vegetable Shortenings. *Cereal Foods World*, 1989.

**Published Abstracts:**

W. Monganga, C. Wu and C. King, Performance of healthier oils in snack foods. *AOCS Annual Meeting*. Seattle, Washington. May 2008.

S. Lange, J. Scott, and C.C. King. Viscosity values of foods included on pediatric dysphagia diets. *American Dietetic Association's Food and Nutrition Conference and Expo*. Philadelphia, PA. October 2007.

S. Lange, J. Scott, and C.C. King. Viscosity values of foods included on pediatric dysphagia diets. American Speech-Language-Hearing Association Convention. Boston, MA. November 2007.

P. Ramesham and C. C. King. Development of par-frying procedure for French fries on a pilot scale using trans-free oils. *AOCS Annual Meeting*. Quebec City, Canada. May 2007.

W. Monganga and C. C. King. Effect on non-hydrogenated cottonseed oil on the frying and storage stability of high-oleic canola oil and the flavor quality of fried potato chips. *AOCS Annual Meeting*. Quebec City, Canada. May 2007.

C. Norman, H. Sangha, and C.C. King. Blending of new generation, non-transgenic high-oleic, low-linolenic canola oil, with a traditional frying oil, cottonseed oil. *AOCS Annual Meeting*. Quebec City, Canada. May 2007.

Kier, M.S., Radcliffe, J.D., King, C.C., & Calabro, K.S. Comparison of the effect of using cottonseed oil versus soybean oil (SBO) on the acceptability of baked products. *Journal of the American Dietetic Association*. 2006; 96 (Suppl): A-57.

A. Rye-Merriman, H. Sangha, C. Bednar, C.C. King. Comparing Different Thermal Oil Processing Methods of Potatoes for Acryl Amide Formation, Sensory and Nutritional Attributes. In proceedings of 97<sup>th</sup> American Oil Chemist Society Annual Meeting & Expo., St. Louis, Missouri, April 2006.

Adams, R, Hsueh, AM, Alford, B., King, CC, Mo, HB, and Wildman, REC. Conjugated linoleic acid supplementation does not reduce visceral adipose tissue in middle-ages men currently participating in a resistance-training program. 2<sup>nd</sup> Annual International Society of Sports Nutrition Conference and Expo. June 2005.

Evaluation of Both Unhydrogenated Cottonseed and Corn Oils as Frying Mediums for Pre-Baked White Corn Tortilla Chips. C.C. King\*, A.T. Foret, J.A. Sheaffer. Book of Abstracts, Annual Meeting American Oil Society, SLC, Utah. May 2005.

Matta, C. King, C. Effects of Ascorbic Acid Additives on French Fries Quality and Acrylamide Content, American Chemical Society, Book of Abstracts Regional Meeting, Fort Worth, TX, September 2004.

King, CC, Philips, K. The Impact of Deep-frying on Fat, Protein and Iso-falvone Content of Tofu, AOCS Book of Abstracts, Kansas City, Missouri. May, 2003.

King, CC., Research Findings for Five Departmental Projects, Texas Food and Fibers Committee Industry Advisory Committee Meeting, Lubbock, Texas, November 18, 2003.

King, CC, Wesley, K. Poster Presentations at Annual AOCS Meeting, Comparison and Correlation of Objective evaluations with Sensory Evaluations of two Frying Oils, Cottonseed Oil and Corn Oil, May, 2003.

King, CC, Philips, K. Poster Presentations at Annual AOCS Meeting, Impact of Deep-frying on Fat, Protein and Iso-falvone Content of Tofu, May, 2003.

King, CC. Cold Storage and Post-harvest Physiology for Fruits and Vegetables, Longhorn Section of Institute of Food Technologists (LIFT), LIFT Suppliers Trade Conference, Technical Sessions, Dallas, Texas March 13, 2003.

King, CC, Sheaffer, J. Texas Department of Agriculture and the Texas State Fair, Dallas, Texas. Breaded and Battered vegetables Deep-Fried in Cottonseed Oil Presentation and Demonstration, October, 2002.

King, CC and Carroll, L. “*Trans* fatty acids and labeling issues in the food industry.” Longhorn Section of Food Technologists Suppliers Night, Technical Presentations, Irving, Texas. March, 2002.

Bednar, C., King, CC., Daugherty MB, Kandalaft R, Kihato M. Comparison of sensory characteristics and nutritional components of Texas, Virginia and Georgia peanuts. *Proceedings of American Peanut Research and Education Society 2002.*

Ferris, J, Wesley, K, Foret, A., Phillips, K., Rye, A., Matta, C. Presentations for TFFC Open House and Research Review. November, 2002.

Bednar, C., King, CC., Daugherty MB, Kandalaft R, Kihato M. Comparison of sensory characteristics and nutritional components of Texas, Virginia and Georgia peanuts. *Proceedings of American Peanut Research and Education Society 2002.*

King, CC., Christian, EW., Rivera – Acosta, A., Filary, J., Sheaffer, J. “Comparison of Frying Performance of Winterized Cottonseed oil and Partially Hydrogenated Canola Oil. *Institute of Food Technology Annual Book of Abstracts*, New Orleans, LA, June, 2001.

Jennifer Nickels, CC King, D, Reische. Determination of Consumers Acceptable Acidity Range of Yogurt Products, Linking Quality Measures to Consumer Liking. *Southern Association of Agricultural Scientists Annual Meeting*, Fort Worth, TX, January, 2001.

Bednar CM, Sheaffer J, King CC. Peanut processing practices by U.S. food manufacturers. *Proceedings of the American Peanut Research & Education Society*. 2001:31.

Bednar CM, King CC, Sheaffer J, Kihato, MW, Edwards M. Investigation of flavor characteristics and components of peanuts grown in west Texas. *2001 IFT Annual Book Abstracts*. 73G-124:196. 2001.

Bednar C., King C.C., Sheaffer J., Kihato MW, Edwards M. "Investigation of flavor characteristics and components of peanuts grown in West Texas. *2001 IFT Annual Book of Abstracts*. 73G-24:196. 2001.

Bednar, C., Sheaffer, J., King, CC., Peanut processing practices by U.S. food manufacturers. *2001 Proceedings of the American Peanut Research and Education Society*. 2001; 31.

CC King, E. W. Christian, A. Rivera – Acosta, J, Filary, J.A. Sheaffer, "Comparison of Frying Performance of Winterized Cottonseed oil and Partially Hydrogenated Canola Oil." *Institute of Food Technology Annual Book of Abstracts*, New Orleans, LA, June, 2001.

Jennifer Nickels, CC King, D, Reische. "Determination of Consumers Acceptable Acidity Range of Yogurt Products, Linking Quality Measures to Consumer Liking", *Southern Association of Agricultural Scientists Annual Meeting*, Fort Worth, TX, January, 2001.

Bhuta BH, Bednar C., King CC., Christian EW; Narins DC. "Development of an optimum reduced fat pre-fry method of French fry potatoes. *2000 IFT Annual Meeting Book of Abstracts*. 86C-2:217. 2000.

Radcliffe, J.D., King, CC., Czajka, D.M., Imrhan, V.: "Serum and liver lipids in rats fed diets containing corn oil, cottonseed oil, or a mixture of corn oil and cottonseed oils." *Plant Foods For Human Nutrition*, January, 2000.

Bhuta BH, Bednar C., King CC., Christian EW; Narins DC. "Development of an optimum reduced fat pre-fry method of French fry potatoes. *2000 IFT Annual Meeting Book of Abstracts*. 86C-2:217. 2000.

Bednar, C., Czarjka-Narins, D., King, C. "How frying effects moisture content, fat content and fatty acid profile of breaded food items". *IFT Annual meeting*, Miami, FL, 1998.

King, C.C., Christian, E. and Sheaffer, J., "Evaluation of Cottonseed Oil in a Commercial Scale University Food Service Operation", presented at *NCPA Conference*, Cincinnati, OH, September, 1998.

Taghvaei, M., King, C.C. and Christian, E., "Determination of Tocopherol Isomers and Fatty Acids in Cottonseed Oil and Oil Blends during Accelerated Storage", *AOCS Annual Meeting*, Chicago, IL, May, 1998.

Sheaffer, J., King, C.C. and Christian, E., "Evaluation of Cottonseed Oil in a Commercial Scale University Food Service Operation", *AOCS Annual Meeting*, Chicago, IL, May, 1998.

Yoon, H. R., Bednar, C., Czajka-Narins, D. and King, C. C., "Fat content of regular and pectin-coated chicken nuggets prepared by baking and deep fat frying. *The 2<sup>nd</sup> Asian Congress of Dietetics*, Seoul, Korea, August, 1998.

Yoon, H. R., Bednar, C., Czajka-Narins, D. and King, C. C., "Fat content of breaded school lunch menu items prepared by deep fat frying." *Abstracts of Research: 88<sup>th</sup> Annual Meeting of American Association of Family and Consumer Sciences*". 1997:53.

Bednar, C., Czarjka-Narins, D., Yoon, HR., King, L. Fat content of breaded school lunch menu items prepared by baking and deep fat frying. *Abstracts of Research: 88th Annual Meeting of AAFCS*. 1997:33.

Yoon, H. R., Bednar, C., Czajka-Narins, D. and King, C. C.: "Effect of preparation methods on moisture content, fat content and sensory characteristics of breaded food items served in school lunches." *Suppl to J of Am Dietet. Assoc.* 1997, 97(9): A-97.

Yoon, H. R., Bednar, C., Czajka-Narins, D. and King, C. C., "Fat content of breaded school lunch menu items prepared by deep fat frying." *Abstracts of Research: 88<sup>th</sup> Annual Meeting of American Association of Family and Consumer Sciences*". 1997:53.

King, CC. "Cottonseed Oil Frying Seminar." *Texas Dept. of Agriculture*, Dallas, TX, February, 1995.

"Summary of cottonseed oil research proposals." Texas Food and Fibers Commission Advisory Board, Dallas TX, July, 1995.

Bednar, C., King, C. Comparison of taste perception of flavor enhancing food additives by young and elderly subjects. *IFT Annual Meeting*, 1995.

Bednar, C, Coleman, MS, King CC. And Alford BB. Comparison of food intake of pureed beef products by institutionalized elderly subjects. *Suppl to J Amer Diet Assoc.* 1995:85 (9):A-60.

Kelly Heathington, Lorene Evans, Janice Couture, and C. Clay King."The Effects of Pecans and Pecan Oil on Serum Lipid Profiles." *American Association of Cereal Chemists Annual Meeting*, Seattle, WA, October, 1991.

Leta Durrett, Patricia C. Kelly, and C. Clay King. "Nutritional and Food Quality of Nutritious Bars Developed from Glandless Cottonseed Kernels." *AOCS Book of Abstracts*, Chicago, IL, May, 1991.

C. Clay King. "Dietary Effects of Pecan Oil." American Society for Horticultural Science Southern Region. 51st Annual Meeting, Fort Worth, TX. February, 1991.

Lynn Jones and C. Clay King, *Cottonseed Oil*. Monograph by. Published by National Cottonseed Products Association, Inc., and National Cotton Council of America. Memphis, TN, 1990.

C. Clay King. "Pecan Oil - The Olive Oil of Texas." *The Texas Pecan Growers Association Annual Meeting*, College Station, TX, July, 1990.

C, Clay King. "Update on Cottonseed Oil and Glandless Cottonseed Kernels Research." Texas Food and Fibers Commission Advisory Committee Meeting, Austin, TX. July, 1990.

Patricia Kelly and C. Clay King. "Properties of Microwave Cooked Foods Containing High Protein Glandless Cottonseed Flakes." *American Oil Chemists' Society Annual Meeting*, Baltimore, MD. June, 1990.

C. Clay King. "Replacement of More Saturated Oils with Cottonseed Oil in Shortening and Other Products." *39th Oilseed Processing Clinic*, New Orleans, LA. March, 1990.

C. Clay King. "Proposed Rules on Labeling and Advertising with Respect to the Cholesterol and Saturated Fat Content of Foods." *Public Hearing*. Austin, TX. February 21, 1990.

C. Clay King and Lynn Jones. *Cottonseed Oil Review*. Support given by the following organizations: National Cottonseed Products Association, Inc. and Natural Cotton Council of America, and Texas Food and Fibers Commission, 1989.

C. Clay King. "Sensory Evaluation." Marketing Management, Inc., Fort Worth, TX. October, 1989.

C. Clay King. "Update on Cottonseed Oil Quality Study and Evaluation." *Texas Cottonseed Crushers Association*. Ruidoso, NM. June, 1989.

M.E. Camire and C. Clay King. "Effect of Extrusion on the Protein Quality of Cornmeal Cottonseed Snacks." *American Oil Chemists' Society Annual Meeting, Cincinnati, OH*. May, 1989.

C. Clay King. *NFFPC Advisory Committee Meeting*, Lubbock, TX. April, 1989. Presented summary findings and promotional activities.

C. Clay King and E. E. Burns. "Effect of Antioxidants on the Stability of Pecan Kernels." *Institute of Food Technologists National Meeting*, New Orleans, LA. June 1988.

C. Clay King, M.E. Camire, S. Emam, and H. Shih. "Optimization of Cottonseed Flour Substitution in Food Products." *American Oil Chemists' Society Annual Meeting*, Phoenix, AZ. May, 1988.

C.C. King, L. Jones, F. Orthoefer, K. Frerck. "Cottonseed Oil and Its Uses: A Review." *American Oil Chemists' Society Annual Meeting*, Phoenix, AZ. May, 1988.

C. Clay King. "Texas Industrial Involvement with Agricultural Research." *Lone Star Section of American Association of Cereal Chemists*. Amarillo, TX. April, 1988.

C. Clay King. *Allied Health Graduate Education in Texas*. Report on the Special Committee on Dental and Allied Health Education, 1988.

Clay King. "Cottonseed Oil." C. *National Cottonseed Products Association Research and Education Committee*. Dallas, TX. September, 1987.

C. Clay King. "Update on Cottonseed Oil Quality Study and Evaluation." *Texas Cottonseed Crushers Association*. Corpus Christi, TX. June, 1987.

C. Clay King. *Effects of Antioxidants and Modified Atmospheres on the Storage Stability of the Pecan Kernel*. Dissertation. May, 1986.

### **Professional & Community Organizations**

#### **Current:**

Institute of Food Technologists  
American Oil Chemists' Society  
American Association of Cereal Chemists  
Longhorn Section of the Institute of Food Technologists  
Harvard Business School Club

#### **Previous:**

Dallas Chamber of Commerce  
Dallas Jaycees, Southwest Metro Chairman  
International Jaycees, JCI Senator  
March of Dimes, Dallas Metro Chapter, Chairman  
The Way Back House, Board of Directors, Chairman  
All Sports Association, Golden Gloves, Chairman

### **Funding of Professional Activities**

Texas Food and Fibers Commission

1986-87	\$43,424
1987-88	\$43,174
1988-89	\$51,636
1989-90	\$44,417

1990-91	\$44,417
1991-92	\$46,512
1992-93	\$46,721
1993-94	\$46,721
1994-95	\$46,896
1995-96	\$46,000
1996-97	\$46,000
1997-98	\$41,135 and \$9,950
1998-99	\$41,135 and \$8,137
1999-00	\$44,300 and \$22,000
2000-01	\$44,300 and \$22,000
2001-02	\$30,000; 25,000; 10,000
2002-03	\$30,000; 25,000; 10,000
2003-04	\$35,000; 43,000
2004-05	\$35,000; 43,000; 2,500
2005-06	\$43,000; 35,000; Additional \$20,000; \$3,000; \$3,000
2006-07	\$40,000; 35,000; 30,000; Additional \$2,600
2007-08	\$40,000; \$40,000; Additional \$3,000
2008-09	\$40,000; \$40,000

Tate & Lyle

2006	\$3,500
2007	\$3,500

Imperial Sugar

2006	\$2,000
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Illes Seasonings

2005	\$1,100
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Monoj Gupta Consulting

2004	\$2,600
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BC Williams Bakery Supply Company

2003	\$2000
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Coca-Cola Foods

1987-88	\$78,400
1988-89	\$152,000
1989-90	\$157,000
1990-91	\$159,000
1991-92	\$138,000
1992-93	\$120,000
1993-94	\$120,000
1994-95	\$120,000
1995-96	\$80,000
1996-97	\$10,000

Dow Chemical

1989-90	\$11,500
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National Cotton Products Association & National Cotton Council of America

1989-90	\$10,500
1997-98	\$10,000

Dannon Yogurt

1999-00	\$ 28,000, \$12,000
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Itoh and Company

1986-87	\$17,000
1987-88	\$1,425

ORGA Grant

1989-90	\$5,000
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Research Enhancement/Overhead Capital Grant

1989-90	\$1,707
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1990-91	\$2,290
1993-94	\$2,900
1994-95	\$1,610
1995-96	\$1,582
1996-97	\$1,533
Picante Sauce Product Development	
1988-89	\$1000
Edible Oil Technology – Don Banks	
2002	\$2,500
Morrison Milling	
1999-00	\$2,000
2000-01	\$2,000
Scottish Rite Hospital	
2008	\$ 9,000
Sara Lee	
2007	\$ 9,000
Yum! Corporation	
2007	\$4,000
Heinz	
2007	\$ 500
Dow AgroScience	
2007	\$300
Pyco	
2007	\$800
Market Management, Inc.	
2007	\$15,000
Florida Crystal	

**Scholarships to Students:**

Longhorn Section of IFT - Scholarships	
1989-90	\$1,000

1995-96	\$3,000
1996-97	\$3,000
1997-98	\$3,000
1999-2000	\$1,800
2000-2001	\$1,800
2001-2002	\$3,000
2002-2003	\$2,500
2003-2004	\$1,500
2005-2006	\$1,500
2006-2007	\$4,500
2007-2008	\$2,000

**Professional Service:**

**Governance:**

**Professionally Related Services Activities:**

1. Executive Committee of the Faculty Senate member -1994-1997, 1998-2002
2. Speaker of TWU Faculty Senate-2000-2001
3. Faculty Development Day, Texas Woman’s University – Chair 1997-2006
4. Faculty Evaluation and Development Committee member 2000-2006
5. College of Health Sciences: Tenure Promotion Committee member 2004-2005, 2005-2006
6. Department of Nutrition and Food Sciences: Peer Review Committee Chair - 2004-2005, Co-Chair-2005-2006

**Significant Professional Development Activities and Community Outreach:**

I have developed and continued to remain involved in food industry and professional relations in order to strengthen the food science program at Texas Woman’s University. Some of these companies include: Yum!-Pizza Hut, Frito Lay, Sara Lee, Tetra-Pak, Illes Food Ingredients, Micron Analytics, Kerry Foods and the Texas Food and Fibers Commission. We have provided these companies and organizations with technical support.

Also, graduate students have often been part of extending our services and facilities to these various organizations. Our contacts with the various food organizations and companies have helped us to build a new comprehensive product development center. The product development center is in full operation as we have many students and staff working on many research and product development projects.

I also coordinated some of our Texas Food and Fibers Commission projects with Texas A&M University Food Protein Research Center and the Department of Horticulture's Food Science Program. As a result of this interaction, some of our departmental Texas Food and Fibers Commission projects are coordinated with the Texas A & M University researchers.