

CURRICULUM VITAE

DOJIN RYU

2/10/2009

Department of Nutrition & Food Sciences
P.O. Box 425888
Denton, TX 76204

Telephone: (940) 898-2468
Fax: (402) 898-2634
E-mail: dryu@mail.twu.edu

EDUCATION

Ph.D.	1997	Food Science and Technology, University of Nebraska-Lincoln
M.S.	1992	Food Science and Human Nutrition, University of Missouri-Columbia
B.S.	1989	Food Science and Technology, Korea University, Seoul, Korea

DISSERTATION

Title: The Occurrence, Production and Stability of Zearalenone and other Fusarium Toxins.

Date: August 1997

Advisor: Lloyd B. Bullerman

PROFESSIONAL CERTIFICATION

Better Process Control School October 1996
University of Nebraska-Lincoln, Lincoln, NE

Environmental Toxicology & Carcinogenesis Graduate Program August 1997
University of Nebraska Medical Center, Omaha, NE

EMPLOYMENT

Associate Professor 2008 – Current
Department of Nutrition & Food Sciences, Texas Woman's University

Assistant Professor 2004 – 2008
Department of Nutrition & Food Sciences, Texas Woman's University

Research Assistant Professor 2001 – 2004
Department of Food Science & Technology, University of Nebraska-Lincoln

Postdoctoral Research Associate 2000 – 2001
Department of Food Science & Technology, University of Nebraska-Lincoln

Lecturer 1998 – 1999
Department of Food & Nutrition, College of Allied Health, Korea University, Seoul, Korea
Department of Food Science & Nutrition, Duksung Women's University, Seoul, Korea

Postdoctoral Research Associate 1998 – 2000
The Institute of Biotechnology, Korea University, Seoul, Korea

TEACHING

Courses Taught at TWU

Undergraduate

BACT 2013 Food Microbiology, Fall 2006 & 2007.

NFS 3321 Food Science Lab, Fall & Spring semesters since 2004.

NFS 3323 Food Science, Fall & Spring semesters since 2004.

NFS 4023 Food Product Development, Fall semesters since 2004.

Graduate

NFS 5901 Special Topic: HACCP in the Food Industry, Co-taught, Spring 2005.

NFS 5901 Special Topic: Food Laws & Regulation, Co-taught, Spring 2006.

NFS 5903 Special Topic: Food Toxicology, Spring 2005. This course is listed as NFS 5063 Food Toxicology and has been offered in Fall semester.

NFS 5903 Special Topic: Cereal Science & Technology, Summer III 2005.

NFS 6013 Art & Science of Grant Development, Co-taught, Spring 2006.

Courses Taught at Other Institutions

1000 level equivalent General Chemistry, Fall 1998.

2000 level equivalent Food Hygiene, Spring 1999.

6000 level equivalent Advanced Food Toxicology, Fall 1998.

6000 level equivalent Instrumental Analysis, Spring 1999.

Doctoral Dissertations

Vani Hegde, Effect of various processing on the quality and storage of parfried French fries,
In progress (Member).

Harpreet Sangha, *In progress* (Member).

Master's Thesis

April Hollub, Effect of extrusion processing on fumonisin B₁ with the addition of glucose,
December 2007 (Chair).

Jullea Stolsky, Comparing 2% milk (chocolate and white) with added tuna oil high in omega-3 to determine the product quality over shelf life through subjective and objective evaluation, May 2005 (Member).

Denise Nickels, Comparing the function of high oleic canola oil (Clearvalley 65) with the addition of rosemary extract and mixed tocopherols to the functions of cottonseed oil and Clearvalley 65 with TBHQ, August 2005 (Member).

Martha Easter-Andrews, The functional and sensory differences between decorator's frosting made with hydrogenated vegetable shortening containing trans fat versus trans fat free shortening alternatives, August 2007 (Member).

- Deepa Sethi, Development of formulation to reduce orthophosphate crystals in refrigerated biscuits dough, August 2008 (Member).
- Kelly Wilmes, Foodservice managers' knowledge, attitude, and awareness of food allergies in the restaurant industry in north Texas: A pilot study, December 2008 (Member).
- Willibrord Monganga, Evaluation of cottonseed-high oleic canola oil blend as frying medium during commercial frying of potato products, *In progress* (Member).
- Priya Rameshan, Development of par-frying procedure for French fries on a pilot scale using trans-free oils, *In progress* (Member).
- Devendernath Mandava, *In progress* (Member).
- Patricia Deverson, *In progress* (Member).
- Tyler Johnmeyer, *In progress* (Member).
- Lauren Lopez, *In progress* (Chair).

Other Scholarly Teaching, Mentoring and Curricular Achievements

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|-------------|----------------|---|
| Full Member | 2006 – Current | Graduate Faculty, TWU |
| Instructor | 2006 – 2007 | Molds and Mycotoxins Workshop, University of Nebraska-Lincoln, Lincoln, NE. |
- Member, Doctoral dissertation committee. December 1999. Eunjoo Lee, Effect of growth stimulating agents and freeze drying of lactic acid bacteria fermented food prepared from egg white powder and casein, Duksung Women's University, Korea.

SCHOLARSHIP/CREATIVE ACHIEVEMENTS

Refereed Publications or Other Creative Achievements

1. Books – N/A

2. Chapters

- Ryu, D. and L.B. Bullerman. 2009. Mycotoxins of concern in imported grains. In Press.
- Bullerman, L.B., M. Giesova, Y. Hassan, D. Deibert and D. Ryu. 2006. Antifungal activity of sourdough bread cultures. In: *Advances in Food Mycology*, A.D. Hocking, J.I. Pitt, R.A. Samson, and U. Thrane (Eds.), pp 307-316. *Advances in Experimental Medicine and Biology*. Volume 571. Springer Science+Business Media, New York, NY.
- Bullerman, L.B., D. Ryu, and L.S. Jackson. 2002. Stability of fumonisins in food processing. In: Jackson, L. S., M. Trucksess, and J. W. DeVries (Eds.), *Mycotoxins and Food Safety*, pp. 195–204. Plenum Publishing Corp., New York NY.
- Ryu, D., L.S. Jackson, and L.B. Bullerman. 2002. Effects of processing on zearalenone. In: Jackson, L. S., M. Trucksess, and J. W. DeVries (Eds.), *Mycotoxins and Food Safety*, pp. 205–216. Plenum Publishing Corp., New York, NY.

3. Articles

- Ryu, D., A. Bianchini, L.B. Bullerman. 2008. Effects of Processing on Mycotoxins. *Stewart Postharvest Rev.* 4(6):1-7.
- Voss, K.A., L.B. Bullerman, A. Bianchini, M.A. Hanna, and D. Ryu. 2008. Reduced toxicity of fumonisin B₁ in corn grits by single-screw extrusion with added glucose. *J. Food Prot.* 71(10):2036-2041.
- Obritsch, J.A., D. Ryu, L.E. Lampila, and L.B. Bullerman. 2008. Antibacterial effects of long-chain polyphosphates on selected spoilage and pathogenic bacteria. *J. Food Prot.* 71(7):1401-1405.
- Bullerman, L.B., A. Bianchini, M.A. Hanna, L.S. Jackson, J. Jablonski, and D. Ryu. 2008. Reduction of fumonisin fumonisin B₁ in corn grits by single-screw extrusion. *J. Agric. Food Chem.* 56(7):2400-2405.
- Kwon, J., D. Ryu, and L. K. Zottarelli. 2007. Food handling practices and operators' attitudes toward food safety at faith-based organizations in Louisiana where hurricane evacuee shelters were provided in 2005. *J. Food Prot. Trends.* 27(1):84-89.
- Chung, S.H., D. Ryu, E.K. Kim, and L.B. Bullerman. 2005. Enzyme-assisted extraction of moniliformin from extruded corn grits. *J. Agric. Food Chem.* 53(13):5074-5078.
- Ryu, D., M.A. Hanna, K.A. Eskridge, and L.B. Bullerman. 2003. Heat stability of zearalenone in an aqueous buffered model system. *J. Agric. Food Chem.* 51(6):1746-1748.
- Pineda-Valdes, G., D. Ryu, M.A. Jackson, and L.B. Bullerman. 2003. Reduction of moniliformin in corn by heat processing. *J. Food Sci.* 68(3):1031-1035.
- Park, J.W., B.S. Song, D. Ryu, C. Lee, and Y.B. Kim. 2002. *In vitro* bactericidal and anticancer activity of new metabolite, ARK42, isolated from *Aspergillus repens* K42. *J. Microbiol. Biotechnol.* 12(6): 1017-1021.
- Pineda-Valdes, G., D. Ryu, D.S. Jackson, L.B. Bullerman. 2002. Reduction of moniliformin during alkaline cooking of corn. *Cereal Chem.* 79(6):779-782.
- Kim, E.K., D.H. Shon, J.Y. Yoo, D. Ryu, C. Lee, and Y.B. Kim, 2001. Natural occurrence of aflatoxins in Korean meju. *Food Addit. Contam.* 18(2):151-156.
- Kim, E.K., D.H. Shon, D. Ryu, J.W. Park, H.J. Hwang, and Y.B. Kim. 2000. Occurrence of aflatoxin M₁ in Korean dairy products determined by ELISA and HPLC. *Food Addit. Contam.* 17(1):59-64.
- Ryu, D. and L.B. Bullerman. 1999. Measurement of the estrogenic activity of zearalenone by cell culture technique. *Food Sci. Biotech.* 8(4):227-231.
- Ryu, D. and L.B. Bullerman. 1999. Effect of cycling temperatures on the production of deoxynivalenol and zearalenone by *Fusarium graminearum* NRRL 5883. *J. Food Prot.* 62(12):1451-1455.
- Ryu, D., C. Munimbazi, and L.B. Bullerman. 1999. Fumonisin B₁ production by *Fusarium moniliforme* and *Fusarium proliferatum* as affected by cycling temperatures. *J. Food Prot.* 62(12):1456-1460.
- Ryu, D., M. A. Hanna and L. B. Bullerman. 1999. Stability of zearalenone during extrusion of corn grits. *J. Food Prot.* 62(12):1482-1484.

- Ryu, D. and L.B. Bullerman. 1998. Incidence of Fusarium and other molds in Korean field crops. *J. Food Sci. Nutr.* 3(1):44-48.
- Choi, W. J., D. Ryu, J. W. Lee, M.H. So, and Y.B. Kim. 1998. Production of Streptomyces albus KSM-35 amylase from *Bacillus subtilis* LKS88 harboring the recombinant plasmid pASA240. *Korean J. Food Nutr.* 11(4):381-387.
- Kim, E.K., D. Ryu, D.H. Shon, S.H. Chung and Y.B. Kim. 1998. Natural occurrence of fumonisin B₁ in Korean polished rice and its processed foods by enzyme-linked immunosorbent assay. *Food Sci. Biotechnol.* 7(3):221-224.
- Ryu, D., S. K. Katta, L. B. Bullerman, M. A. Hanna, and A. Gennadios. 1996. Viability in methyl soyate of microbial contaminants from farm fuel storage tanks. *Trans. ASAE.* 39(6):1200-1203.
- Ryu, D. and D.L. Holt. 1993. Growth inhibition of *Penicillium expansum* by several commonly used food ingredients. *J. Food Prot.* 56(10):862-867.

Non-Refereed Publications or Other Creative Achievements

- Bullerman, L.B., Ryu, D., Bianchini, A., 2007. Biological evaluation of reduction of fumonisin B₁ toxicity in corn grits by extrusion processing. Final Report to The Andersons Research Grant Program of NC 213. Management of Grain Quality and Security in World Markets. OARDC, Wooster, OH.
- Ryu, D. 2006. Chemical and toxicological evaluation of fumonisin B₁ in extruded corn grits. USDA-National Research Initiative Progress Report.

Presentations and Abstracts at Professional Meetings (Last 5 years)

- Voss, K.A., L.S. Jackson, J. Jablonski, A. Bianchini, L.B. Bullerman, M. A. Hanna, and D. Ryu. The effect of extrusion on the fumonisin content and toxicity of corn grits. Gordon Research Conference, Waterville, ME, June 17-21, 2007.
- Voss, K.A., L.S. Jackson, A. Bianchini, L.B. Bullerman, M.A. Hanna, D. Ryu. Chemical and toxicological evaluation of fumonisin B₁ in extruded corn grits. Society of Toxicology Meeting, Charlotte, NC, March 25-29, 2007.
- Bianchini, A., D. Ryu, L.S. Jackson, K.A. Voss, M.A. Hanna, and L.B. Bullerman. Toxicity of Fumonisin Degradation Products Produced by Extrusion. Fourth Annual Nebraska Food Research Symposium, Lincoln, NE, April 14, 2007.
- Voss, K.A., L.S. Jackson, J. Jablonski, A. Bianchini, L.B. Bullerman, M. A. Hanna and D. Ryu. The effect of extrusion on the fumonisin content and toxicity of corn grits. The 10th International Symposium on Toxic Microorganisms. College Park, MD, November 7-9, 2006.
- Bianchini, A., D. Ryu, L.S. Jackson and L.B. Bullerman. Fate of Fumonisin B₁ During Extrusion Cooking of Corn Grits With and Without Glucose. Third Annual Nebraska Food Research Symposium, Lincoln, NE, March 25, 2006.
- Ryu, D. Chemical and toxicological evaluation of fumonisin B₁ in extruded corn grits, USDA-CSEERS Project Director's meeting, Washington, DC, October 10, 2006.

- Chung, S.H., D. Ryu, E.K. Kim, and L.B. Bullerman. 2005. Enzyme-assisted extraction of moniliformin from extruded corn grits. Institute of Food Technologists Annual Meeting and Food Expo. July 16-20, New Orleans, LA. .
- Cetin, Y., D. Ryu, and L.B. Bullerman. 2004. Evaluation of Reduced Toxicity of Zearalenone by Extrusion Processing Using a Human Breast Cancer (MCF-7) Cell Line as Measured by the MTT Bioassay. Annual International Association for Food Protection Meeting. August 8-11. Phoenix, AZ.
- Ryu, D., M.A. Hanna, and L.B. Bullerman. 2002. Use of Extrusion Processing to Reduce Fusarium Mycotoxins in Cereal Grains. Joint Symposium for Center for Food Science and Nutrition – National Center for Food Safety and Technology, FDA. May 23. Summit-Argo, IL.
- Ryu, D., M.A. Hanna, K.A. Eskridge, and L.B. Bullerman. 2002. Heat stability of zearalenone in an aqueous buffered model system. Annual Institute of Food Technologists Meeting, June 15-19. Anaheim, CA.
- Ryu, D., M.A. Hanna, and L.B. Bullerman. 2002. Use of Extrusion Processing to Reduce Fusarium Mycotoxins in Cereal Grains. Annual Multistate Research Initiative (NC-213) Meeting. February 20-22. Kansas City, MO.

Scholarly Works in Progress

- Obritsch, J.A., Ryu, D., L.E. Lampila, and L.B. Bullerman. Antibacterial effects of polyphosphates on selected spoilage pathogenic bacteria. *J. Food Prot. Trends*. In preparation.
- Obritsch, J.A., Ryu, D., L.E. Lampila, and L.B. Bullerman. Antibacterial effects of polyphosphates on selected spoilage yeast and mold. *J. Food Prot.* In preparation.

Invited Lectures

- Ryu, D. 2008. Mycotoxins of concern in imported grains. Symposium on Intentional and Unintentional Contaminants in Food and Feed, American Chemical Society 235th National Meeting & Exposition, April 6-10, New Orleans, LA.
- Ryu, D. 2008. Molds and Mycotoxins Workshop, February 21-23, Hilton Omaha, Omaha, NE.
- Ryu, D., L.S. Jackson, K.A. Voss, M.A. Hanna, and L.B. Bullerman. 2007. Effects of extrusion processing on reduction of fumonisins in corn. International Commission on Food Mycology. June 4-6, Key West, FL.
- Ryu, D., L.S. Jackson, K.A. Voss, M.A. Hanna, and L.B. Bullerman. 2007. Fate of fumonisins in corn during extrusion processing. The 48th Annual Corn Dry Milling Conference. May 31 – June 1, Peoria, IL.
- Ryu, D. 2007. Molds and Mycotoxins Workshop, March 13-15, University of Nebraska-Lincoln, Lincoln, NE.
- Ryu, D. 2006. Molds and Mycotoxins Workshop, May 16-18, University of Nebraska-Lincoln, Lincoln, NE.

- Ryu, D. 2006. Molds and mycotoxins in foods, February 9, Longhorn section IFT meeting, Dallas, TX.
- Ryu, D. 2005. Effects of extrusion processing on reduction of fumonisins, deoxynivalenol and zearalenone in corn grits. Annual Midwest AOAC Meeting, May 23-26, Kansas City, MO.
- Ryu, D. 2003. Mycotoxins in Food – Mycotoxins associated with human diseases. Workshop for Triggers and Environmental Determinants of Diabetes in the Young (TEDDY), NIH. August 11. Reston, VA.
- Ryu, D. 2002. Mold Growth and Bakery Foods – Origin, effects and prevention. Short Course: Extending Shelf Life of Bakery Foods, American Institute of Baking. May 21-22. Manhattan, KS.
- Ryu, D. L. S. Jackson and L. B. Bullerman. 2000. Effects of processing on zearalenone. American Chemical Society Symposium - Mycotoxins in Foods. August 20-24. Washington, D.C.

Fellowships Awarded

- Post-doctoral Research Fellowship 1998 – 1999 Korea Science and Engineering Foundation, Korea
- Graduate Research Fellowship 1995 – 1997 Environmental Toxicology and Carcinogenicity Graduate Program, Eppley Cancer Institute, University of Nebraska Medical Center, Omaha, NE

Grants Awarded

- Kwon, J., D. Ryu, and L.K. Zottarelli. [9/1/07 – 8/30/10] \$456,606. Integrated Research, Education, and Extension Competitive Grants Program – National Integrated Food Safety Initiative, USDA. Food safety risk assessment and development of education program for evacuation shelters operated by faith-based organizations.
- Ryu, D. [9/1/07 – 8/31/08] \$4,500. Chancellor's Research Fellows Program, TWU. Promotion of food safety by using probiotics.
- Ryu, D. [1/1/07 – 8/30/07] \$6,000. Research Enhancement Award. Texas Woman's University. Effect of hydroxy fatty acids on the growth and aflatoxin B₁ production of *Aspergillus flavus*.
- Ryu, D., Bullerman, L.B., Hanna, M.A., and Voss, K.A. [9/1/05 – 8/30/08] \$260,000. National Research Initiative Competitive Grant Program, USDA. Chemical and Toxicological Evaluation of Fumonisin B₁ in Extruded Corn Grits
- Ryu, D. [1/1/2006 – 8/31/2006] \$6,000. Research Enhancement Award. Texas Woman's University. Determination of Matrix-bound Fumonisins in Food Products
- Ryu, D. [1/1/2005 – 8/31/2005] \$6,000. Human Nutrition Research Funds. Effect of selected food ingredients on the stability of moniliformin.

- Ryu, D. [9/1/05 – 8/31/06] \$4,000. Chancellor's Research Fellows Program, TWU. Fate of *Fusarium* toxins in grains and processed grain-based foods.
- Ryu, D. [1/1/2005 – 8/31/2005] \$6,000. Research Enhancement Award. Texas Woman's University. Heat stability of moniliformin in an aqueous buffered model system.
- Ryu, D. [1/1/2005 – 8/31/2005] \$6,000. Human Nutrition Research Funds. Heat stability of moniliformin in an aqueous buffered model system.
- Ryu, D. [7/1/2004 – 6/30/2005] \$10,000. Layman Award, University of Nebraska-Lincoln. Reduction of neural tube defect risk from corn by extrusion processing
- Bullerman, Lloyd B. and Ryu, D. [1/1/2004-12/31/2005] \$40,000. The Anderson Research Grant Program (NC-213). Biological evaluation of reduction of fumonisin B₁ toxicity by extrusion processing.
- Bullerman, Lloyd B. and Ryu, D. [9/1/2003-8/31/2004] \$25,000. Midwest Advanced Food Manufacturing Alliance. Naturally occurring antifungal agents from lactic acid bacteria
- Bullerman, Lloyd B. and Ryu, D. [5/1/2003-4/31/2004] \$5,000. U.S. Wheat and Barley Scab Initiative, USDA. Inhibition of *Fusarium graminearum* and Fusarium Head Blight by *Bacillus pumilus*

Grants Not Funded [2005 – 08]

- Ryu, D., M.X. Sánchez-Plata, C. Ruiz-Feria. [10/1, 08 – 9/30, 09] \$44,850. Production of Value Added Poultry Feed from Distiller's Grain by Extrusion Processing, The U.S. Poultry Association.
- Ryu, D. [8/1/08 – 7/31/09] \$72,000. Effect of Dietary Fibers on Delivery and Survival of Freeze-Dried Probiotics, The Gustavus and Louise Pfeiffer Research Foundation.
- Ryu, D. [5/15/08 – 5/14/10] \$150,000. Microbiological Evaluation of Import Food Safety, Advanced Research Program, Texas Higher Education Coordinating Board.
- Ryu, D. [9/1/07 – 8/31/8] \$72,100. Effect of Hydroxy Fatty Acids on the Growth and Aflatoxin B₁ Production of *Aspergillus flavus*. Texas Department of Agriculture, Food and Fibers Research Grant Program.
- Ryu, D. [9/1/06 – 8/31/07] \$40,000. Effect of Caster Oil on the Growth and Aflatoxin B₁ Production of *Aspergillus flavus*, Texas Department of Agriculture, Food and Fibers Research Grant Program.

PROFESSIONAL SERVICE

Service Activities for the Component, College, University

Department

- Scholarship committee, Chair [Fall 07 – Current], Co-Chair [Fall 06 – Current], Member [Fall 05 – Spring 06]

- Graduate admission committee, Member [Fall 07 – Current]
- Library liaison [Fall 06 – Current]
- Self-study for M.S. in Food Science [Fall 05 – Current]
- Food Science program development committee [Fall 05 – Fall 07]
- Professional Development committee, Member [Fall 05 – Spring 07]
- Department Chair Search committee, Member [Fall 05 – Spring 07]

University

- Faculty Senate, Member [Fall 07 – Current]
- SECC committee, Member [Fall 05 – Spring 06]

Service to the Student Organizations

- 2007 – Present Faculty Advisor, NFS Graduate Club & Student Dietetic Association, Department of Nutrition and Food Sciences, TWU.
- 2006 – Present Faculty Advisor, Pioneer Taekwondo Club, TWU.

Service to the Profession

- 2007 – Present Elected Member-at-large, Toxicology and Safety Evaluation Division, Institute of Food Technologists.
- 2006 – Present Founder & President of TWU Chapter, Society of the Phi Tau Sigma, The Honorary Society for Food Science.
- 2005 – Present Member, Editorial Board for the Journal of Food Science and Nutrition
- 2001 – Present Member/Professional member, Institute of Food Technologists.
- Current member of AOAC International, International Association for Food Protection, and Sigma Xi
- Reviewer for the International Journal of Food Microbiology, Journal of Food Science, Journal of Agricultural and Food Chemistry, Cereal Chemistry, Food Additives and Contaminants, Journal of Food Protection, Journal of Food Safety, and Journal of the Science of Food and Agriculture.

OTHER

Significant Professional Development Activities (Last 4 years)

1. Professional meetings not listed above
 - a) Longhorn section IFT meeting, Dallas, TX (10/13/05)
 - b) Longhorn section IFT meeting, Dallas, TX (2/9/06)
 - c) Longhorn section IFT Suppliers' Night, Grapevine, TX (3/9/06)
 - d) Longhorn section IFT meeting, Dallas, TX (5/11/06)
 - e) Longhorn section IFT meeting, Dallas, TX (12/14/06)
 - f) Southwestern and Rocky Mountain Division meeting, American Association for the Advancement of Science (AAAS), University of Tulsa, Tulsa, OK (4/6-7/06)

- g) Institute of Food Technologists Annual Meeting, Orange County Convention Center, Orlando, FL (6/25-27/06)
 - h) Longhorn section IFT Suppliers' Night, Grapevine, TX (3/1/07)
 - i) Institute of Food Technologists Annual Meeting, McCormick Place South, Chicago, IL (7/28-8/1/07)
 - j) Advanced Food for Health Symposium: Gut Health, Iowa State University, Ames, IA (5/8/08)
 - k) Institute of Food Technologists Annual Meeting, Morial Convention Center, New Orleans, LA (6/28-7/1/08)
2. Workshops or training sessions sponsored by TWU
- a) T-BUG (Texas Blackboard Users Group) Conference, Denton, TX (11/04/05)
 - b) Blackboard workshop, ACT 603 (2/15/06)
 - c) Degree Audit Report System training, ASB 105 (5/5/06)
 - d) SPIN workshop, ACT 503 (9/12/06)
 - e) Portfolio workshop, MCL 501 (9/13/06)
 - f) TaskStream workshop, SH 308 (9/27/06)
 - g) Podcasting workshop, ACT 501 (10/19/06)
 - h) Grant management workshop, ORSP (11/7/06)
 - i) Web conference – Why student engagement matters, NSSE, SH 308 (4/24/07)
 - j) Webinar – Wikis & Emerging Web 2.0 E-Learning Communities (9/6/07)
 - k) Webinar – A Guide for Faculty on Responding to Students in Distress (9/28/07)
 - l) GMedia – Electronic processing of graduate applications (9/4/08)
3. Other workshops or training sessions
- a) Wakonse South Teaching Conference, Burnet, TX (April 1-3, 2005)
 - b) Grant writing workshop, USDA, Grapevine (10/17-18/06)
 - c) Liquid chromatography, Waters Corp., Dallas (11/15/06)