

CURRICULUM VITAE
Peter L. Bordi
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FORMAL EDUCATION

	<u>Degree/Year</u>	<u>Major</u>	<u>Minor/Emphasis</u>	<u>Institution</u>
<i>a. Undergraduate</i>				
	B.S., 1976	Food Service and Housing Administration	None	The Pennsylvania State University
	A.O.S., 1978	Culinary Arts		The Culinary Institute of America
<i>b. Graduate (masters)</i>				
	M.S., 1981	Man Environment Relations	None	The Pennsylvania State University
	Thesis topic: Use of Instructional Technology by Students in Food Service and Housing Administration			
<i>c. Graduate (terminal)</i>				
	Ph.D., 1996	Home Economics Education	None	The Pennsylvania State University
	Dissertation topic: Food Preference Testing; Comparing the Acceptance of Children on original USDA Recipes with New Lower Fat Recipes			
<i>d.</i>	Certified Food Scientist (CFS): Institute of Food Technologists (IFT). 2013- Present.			

PROFESSIONAL EXPERIENCE

2004-current Director, Center for Food Innovation
The Pennsylvania State University, University Park, PA

- 2004-current Associate Professor of Hospitality Management
The Pennsylvania State University, University Park, PA
- 1997-2004 Assistant Professor of Hotel, Restaurant, & Institutional Management
The Pennsylvania State University, University Park, PA
- 1980-1997 Instructor, Hotel, Restaurant and Institution Management
The Pennsylvania State University, University Park, PA

THE SCHOLARSHIP OF TEACHING AND LEARNING

COURSES TAUGHT IN RESIDENT INSTRUCTION AND ADVISING RESPONSIBILITIES:

<u>Semester</u>	<u>Course</u>	<u>Credits</u>	<u>Enrollment</u>	<u>Advisees</u>		
				<u>Und</u>	<u>Grd</u>	<u>Schol</u>
Spring 2016	HM432	3	23	23		
Fall 2015	H&HD 297 Freshman Seminar: Jumpstart	2	14	14		
	HM413 New Product Development	3	28	28		
	HM 596 Independent Studies	3	1	1		
Spring 2015	HM 496 Independent Studies	3	1	1		
	HM 496 Independent Studies	3	1	1		
Fall 2014	H&HD 297 Freshman Seminar: Jumpstart	2	15	15		
	HM 413 New Product Development	3	26	26		
	HM 496 Independent Studies	1	1	1		
	HRIM 600 Thesis Research	1	1			1
Summer 2014	HRIM 496 Independent Studies	1	1	1		
Spring 2014	HRIM 496 Independent Studies	1	1	1		
	HRIM 497I Special Topics in Restaurant Management	3	32	32		

**COURSES TAUGHT IN RESIDENT INSTRUCTION AND ADVISING
RESPONSIBILITIES: CONT'D**

	HRIM 600 Thesis Research	1	1	1
Spring 2013	HRIM 496 Independent Studies	3	14	15
Summer 2013	HRIM 600 Thesis Research	1	1	1
Fall 2012	HRIM 413 New Product Development	3	15	15
	HRIM 297S Freshman Seminar: Jumpstart	2	25	25
	HRIM 600 Independent Studies	1	1	1
	HRIM 496 Independent Studies	3	2	2
Spring 2012	HRIM 496 Independent Studies	3	3	3
Fall 2011	HRIM 413 New Product Development	3	16	16
	HHD297S Freshman Seminar: Jumpstart	3	25	25
Spring 2011	Buyout; no courses taught			
Fall 2010	HRIM 413 New Product Development	3	21	21
	HHD297S Freshman Seminar: Jumpstart	2	20	20
	HRIM 496 New Product Development	3	2	

COURSES TAUGHT IN RESIDENT INSTRUCTION AND ADVISING RESPONSIBILITIES: CONT'D

Spring 2010	HRIM 496	3	3	
	New Product Development			
	HRIM 596	3	1	
	New Product Development			
Fall 2009	HRIM 497	3	13	13
	New Product Development			
	HHD297S	2	11	11
	Freshman Seminar: Jumpstart			
Spring 2009	HRIM 597	3	1	1
	New Product Development			
	HRIM 600	3	1	
	Thesis			
	HRIM 497	3	24	24
	New Product Development			
Fall 2008	HRIM 496H	3	3	3
	New Product Development			
Spring 2008	HRIM 497	3	25	25
	New Product Development			
Fall 2007	HRIM 497	3	2	2
	New Product Development			
	HRIM 496H	6	1	1
	New Product Development			
	HRIM 597	3	1	1
	New Product Development			
	HRIM 600	6	1	1
	Thesis			

**COURSES TAUGHT IN RESIDENT INSTRUCTION AND ADVISING
RESPONSIBILITIES: CONT'D**

	HRIM 600 Thesis	2			1
Spring 2007	HRIM 497 New Product Development	3	4	4	
	HRIM 597 New Product Development	3	3		3
Fall 2006	HHD 297S Freshman Seminar: Jumpstart	2	24	24	
	HRIM 497 New Product Development	3	7	7	
	HRIM 597 New Product Development	3	2		2
Spring 2006	HRIM 496 New Product Development	3	1	1	
Fall 2005	HRIM 497K New Product Development	3	7	7	
	HRIM 497K New Product Development	3	6	6	
Fall 2005	HHD 297S Freshman Seminar: Jumpstart	2	20	20	
	PSU 14 Freshman Seminar	1	18	18	
	HRIM 496 New Product Development	6	1	1	
Summer 2005	HRIM 329 Introduction to Food Production and Service	3	24	24	
Spring 2005	Buyout; no courses taught				
Fall 2004	Buyout; no courses taught				

COURSES TAUGHT IN RESIDENT INSTRUCTION AND ADVISING RESPONSIBILITIES, CONT.

Fall 2003	PSU 14 Freshman Seminar	1	20	26	
	HHD 297S Freshman Seminar Jumpstart	2	20	20	
	HRIM 497K New Product Development	3	6	6	
Summer 2003	HRIM 329 Introduction to Food Production and Service	2	26	26	
Spring 2003	HRIM 497K New Product Development	3	5	28	
Fall 2002	HHD 297S Freshman Seminar: Jumpstart	2	23	29	
Summer 2002	HRIM 329 Introduction to Food Production and Service	2	25	25	
Spring 2002	HRIM 497 New Product Development	3	6	42	
Spring 2002	HHD 14 Freshman Seminar	1	23	23	
Fall 2001	HRIM 497 New Product Development	3	6	41	
	HRIM 497 New Product Development	3	6		
Summer 2001	HRIM 329 Introduction to Food Production and Service	2	33		
Spring 2001	HRIM 329 Introduction to Food Production and Service	2	128	43	2
	HRIM 497 New Product Development	3	10		

COURSES TAUGHT IN RESIDENT INSTRUCTION AND ADVISING RESPONSIBILITIES, CONT.

	HRIM 497	3	8		
	New Product Development				
Fall 2000	HRIM 329	2	106	43	2
	Introduction to Food Production and Service				
	HRIM 492	1	69		
	Advanced Professional Seminar				
	HRIM 496	3	3		
	Independent Study				
	HRIM 497	3	4		
	New Product Development				
	PSU 14	1	18		
	Freshman Seminar				

COURSES AND WORKSHOPS TAUGHT IN SUPPORT OF OUTREACH-BASED INSTRUCTION

None

INTERNAL LETTERS OF SUPPORT: TEACHING EFFECTIVENESS

EVIDENCE OF TEACHING AND ADVISING EFFECTIVENESS

2013

- Faculty Appreciation Award, The Pennsylvania State University College of Health and Human Development

2006

- Award of Excellence, Eat n' Park Hospitality Group

2005

- Exemplary Program Award, Mid-Atlantic Obesity Conference, University Continuing Education Association
- Faculty Marshal, Hotel, Restaurant & Institutional Management

2004

- Faculty Marshal, Hotel, Restaurant & Institutional Management

2002

- Alumnus of the Year, Penn State Worthington Scranton

2000

- Faculty Marshal, Hotel, Restaurant & Institutional Management

1999

- Nutrition Leadership Institute Award, Dannon Institute

1996

- Best Poster Session for School Food Service Research, The American School Food Service Association Annual Conference (with C. Lambert and M. Borja)

1995

- Faculty Marshal, Hotel, Restaurant & Institutional Management

1994

- United States Department of Agriculture Award (for time, work, and talent spent ensuring the success of the National School Lunch Program)

1988

- Evelyn R. Saubel Faculty Award, Penn State College of Health and Human Development

SUPERVISION OF GRADUATE DISSERTATIONS AND THESESMaster's theses

2017

MacMartin, Jessica
Chair; funded graduate student
In progress

2014

Cho, Hyo Jin
Committee Member
Sensory Evaluation of French-Fries Fried in Trans-Fat Free Frying Oils Over Production Cycle

2013

Lee, Kiwon
Chair
Effects of Healthful Children's Foods and Nutrition Information on Caregivers' Empowerment and Perceived Corporate Social Responsibility and Willingness to Visit Sit-Down Family Restaurants

2009

Wight, Andrea
Chair; funded graduate student
Enhancing Flavor: Utilizing Herbs and Spices to Promote Fruit and Vegetable Consumption Among Children

2008

Cocci, Susan
Chair; funded graduate student
Trans Fat Survey in the State of Pennsylvania

2007

Hack, Danielle
Chair; funded graduate student
Examining Trans Fat-free Frying Oils for Sensory Evaluation Nutrition and Oil Degradation

2007

Rager, Michelle
Chair; funded graduate student
Competitive Foods in Pennsylvania Schools: Vending Machines in the New Nutrition Environment

2006

Stokols, Jennifer
Chair; funded graduate student
Transitioning to Trans Fat-free: An Analysis of Changes in Foodservice Due to the Switch to Trans Fat-free Products

1999

Barcone, Gregory
Chair; funded graduate student
Functional Foods: A Future Trend in New Product Development for Food Industry

1984

Ostrom, Karen
Chair; funded graduate student
Design of an Audio-visual Instructional Presentation on American Service for Advanced Foodservice Management Students

1984

Adams, Heather
Chair; funded graduate student
Computer Automated Systems for the Maple Room Foodservice Operation

1984

Thoder, Lisa
Chair; funded graduate student
A Hospital Dietary Department's Approach to DRG's through Value Analysis

Doctoral dissertations

2017

Fleming, Jennifer
Committee Member
In progress

2017

Cho, Hyo Jin
Committee Member
In progress

2017

Newman, Thomas
Committee Member
In progress

2011

Hwang, Jungjin

Committee Member

The Impacts of Nutrition Information on Consumers Evaluations toward Fast Food Meals

SUPERVISION OF UNDERGRADUATE HONORS THESES

2014

Sun, Rayna

Chair

Caregiver Consumer Behavior towards Healthy and Unhealthy Meals at a Major Entertainment Resort

2008

Wight, Andrea

Chair

High Fiber Snack Foods

Clogg, Edith

Chair

Fiber Water: The Sensory Analysis and Feasibility of Integration into the Fortified Beverage Sector

2006

Saas, Tyler

Chair

An Evaluation of the Intermetro C5 9 Series Controlled Humidity Heated Holding and Proofing Cabinet: An Analysis of New Foodservice Equipment.

2005

Cocci, Susan

Chair

Model for Foodservice Ergonomic Work Station Table

2004

Buhaly, Michele

Chair

Sensory Evaluation of a High Protein, Vitamin-Fortified Fruit Roll-Up for Children with Cystic Fibrosis

2002

Stewart, Jacquelyn

Chair

An Evaluation of the Intermetro Insulated High Humidity Heated Cabinet: An Analysis of New Foodservice Equipment

SUPERVISION OF OTHER UNDERGRADUATE RESEARCH

None

LIST OF CASE STUDIES, CLASS MATERIALS, COURSE PORTFOLIOS, AND TEACHING PORTFOLIOS DEVELOPED

None

Teaching Portfolio

Available in the School of Hospitality Management Director's Office

MEMBERSHIP ON GRADUATE DEGREE CANDIDATES' COMMITTEES

Kiwon Lee, Ph.D., Effects of healthful children's foods and nutrition information on caregiver's empowerment and perceived corporate social responsibility for restaurants. Co-chair. 2013

JungJin Hwang, Ph.D, The Impacts of Nutrition Information on Consumer's Evaluations Toward Fast Food Meals. 2011

MEMBERSHIP ON UNIVERSITY SCHOLARS' COMMITTEES

None

THE SCHOLARSHIP OF RESEARCH AND CREATIVE ACCOMPLISHMENTS

CREATIVE ACCOMPLISHMENTS

Reformulation of Dr. Pete's Recov to include Omega 3 (2016)

Formulation of Dr. Pete's Recov Probiotic bars with probiotics and 10 grams protein, apple blueberry and blueberry (2015)

Redesigned Recovery Bar and produced recovery bar for the following Penn State sports teams: Football, baseball, men's and women's basketball, women's tennis and men's hockey (2015)

Invented Wild Berry Applesauce (50% fruit and 50% vegetables-purple carrots and cucumbers) with Knouse Food (2011)

Invented Accelerate (ACLR8) Recovery Drink (ACLR8 Recovery), a post-exercise protein recovery drink (Summer 2011)

Invented ACLR8 Blueberry Cheesecake Recovery Bar, a post-exercise protein recovery bar (Summer 2011)

Invented ACLR8 Cookies and Cream Recovery Bar, a post-exercise protein recovery bar (Summer 2011)

Invented ACLR8 Super Chocolate Recovery Bar, a post-exercise protein recovery bar (Spring 2011)

Invented ACLR8 Strawberry Yogurt Recovery Bar, a protein recovery bar post exercise (Spring 2011)

RESEARCH AND/OR SCHOLARLY PUBLICATIONS

1. Articles in progress

2. Articles published in refereed journals

Cho, Hyo Jin, MacMartin, J., Bordi, P., (2016) Influence of Tasting Spots on Texture of Chicken Breast Fillets. *International Journal of Food Processing Technology*. Vol 3, 43-47.

Role: Member of the research team and wrote 5% of the manuscript.

Lee, K., Cranage, D., Bordi, P., (2016) Restaurant's Healthy Eating Initiatives for Children Increase Parent's Perceptions of CSR, Empowerment, and Visit Intentions. *International Journal of Hospitality Management*. Vol 59, 60-71.

Role: Member of the research team and wrote 5% of the manuscript.

Bordi, P., Palchak, T., Verruma-Bernardi, M., Cho, C., (2015). Adult Acceptance of Chocolate Milk Sweetened with Stevia. *Journal of Culinary Science and Technology*. DOI 10.1080/15428052.2015.1102786.

Role: Advisor, chair of committee, wrote 60% of the manuscript.

Verruma-Bernardi, M., Lee, Kl, Palchak, T., Bordi, P., (2015). Chocolate Milk Sweetened with Stevia: Acceptance by Children. *Journal of Overweight and Obesity*. 1(1): 103.

Role: Advisor, chair of committee, wrote 50% of the manuscript.

Wang, Li, Bordi, P.L., Fleming, J, Hill, A, Kris-Etherton, P (2015). Effect of a Moderate Fat Diet With and Without Avocados on Lipoprotein Particle Number, Size and Subclasses in Overweight and Obese Adults: A Randomized, Controlled Trial. *Journal of the American Heart Association*. DOI: 10.1161/JAHA.114.001355.

Role: Member of research committee and wrote 5% of the manuscript.

Lee, K., Conklin, M., Bordi, P., Cranage, D., (2015). Caregivers' Reactions to Healthful Items and Nutrition Information on Children's Menus. *Journal of Foodservice Business Research*. Vol 18 (3).

Role: Member of the research committee and wrote 10% of the manuscript.

Berryman, C., West, S., Fleming, J., Bordi, P., Kris-Etherton, P., (2015). Effects of Daily Almond Consumption on Cardio metabolic Risk and Abdominal Adiposity in Healthy Adult with Elevated LDL-Cholesterol: A Randomized Controlled Trial. *Journal of the American heart Association*. Doi: 10.1161/JAHA.114.000993. Role: Member of the research committee and wrote 5% of the manuscript.

Verruma-Bernardi, M., Lee, K., Qing Lir, S., Bordi, P.L., (2014) Preadolescent preference for chocolate milk sweetened with stevia and sucrose: Pilot test. *Journal of Culinary Science and Technology*. Vol 12, (2), 128-136.

Role: Advisor, chair of committee, wrote 40% of the manuscript.

Bordi, P., Hoover, R., Lee, K., (2014). Sensory Evaluation of French Fries Fried in Four Oils: Extra Caliber ZTF Sample A and Sample C, Advantage Cotton Soy Blend and Advantage Low Linoleic Soybean Oil. *Journal of Culinary Science & Technology*. Vol 12 (1).

Role: Designed the project and wrote 75% of the manuscript

Verruma-Bernardi, M., Lee, K., Qing Liu, S., Bordi, P., (2014) Chocolate Milk with Sucrose and Stevia Preference by Pre- and Post-Menopausal Women. *Food and Nutrition Sciences*. Vol 5(14): 1352-1358.

Role: Designed the project and wrote 60% of the manuscript.

Verruma-Bernardi, M., Lee, K., Qing Liu, S., Bordi, P., (2013). Preference for Chocolate Milk Sweetened with Sucrose versus Chocolate Milk Sweetened with Stevia among

Middle School-aged Children. *2nd World Research Summit for Hospitality and Tourism*.

Role: Designed the project and wrote 60% of the manuscript.

Savage, Jennifer S., Peterson, Julie, Marini, Michele, Bordi, Peter L., Birch, Leann (2013). The Addition of a Plain or Herb-Flavored reduced-Fat Dip is Associated with Improved Preschoolers' Intake of Vegetables. *Journal of The Academy of Nutrition and Dietetics*, DOI: 10.1016/j.jand.2013.03.013

Role: Developed and tested formulations, designed the sensory evaluation questions and helped to collect data.

Bordi, Peter L., Lee, Kiwon, Conklin, Martha (2013). Sensory Evaluation of Vegetable-Infused Fruit-Flavored Applesauce and Comparison between Adults and Children. *Food and Nutrition Sciences*, 4, 559-565.

Role: Designed and developed the vegetable applesauce infused flavors, designed the sensory evaluation questions, collected data and wrote 70% of the article.

Bordi, P., Hoover, R., Lee, K., Fleming, J., Snyder, K.,(2013). Sensory evaluation of unsalted French fries using peanut oil versus unsalted French fries using canola oil. *Journal of Foodservice Business Research*. Vol 16 (2), 210-217.

Role: Designed the project and wrote 80% of the manuscript.

Lee, K., Conklin, M., Bordi P., (2012). Predicting Caregiver Behaviors Toward Restaurants Providing Healthful Children's Menus with Nutrition Information. *Topics in Clinical Nutrition*, Vol.27 (2), 1-10.

Role: Designed and developed the children's menu for testing and wrote 10% of the manuscript

Verruma-Bernardi, M., Quing, S., Lee, K., Bordi, P., (2012). Chocolate milk with sucrose and Stevia preference by pre- and post- menopausal women. *Journal of Nutrition*.

Role: Designed the project and wrote 60% of the manuscript.

Bordi, P., Hoover, R.M., Cranage, D., Tortorello, S., & Gilbert, M. (2012). Cheeseburger analysis of "take out" containers biodegradable vs. styrofoam. *Journal of Advances in Food Hospitality and Tourism*. Vol.2 (1),

Role: Designed the project and wrote 60% of the manuscript.

Kranz, S., Ying, M., Wight, A., Bordi, P., Kris-Etherton, P., (2011). Liking and consumption of high-fiber snacks in preschool-age children. *Food Quality and Preference*, 22(5), 486-489.

Role: Designed the high-fiber snack foods and wrote 50% of the manuscript.

Cocci, S., Bordi, P., & Hessert, S.W. (2011). Trans fat survey and its implication on the findings and recommendations of the Pennsylvania Trans Fat Task Force. *Journal of Foodservice Business Research*, 14, 162-179.

Role: Faculty advisor, chaired the PA Trans Fat Task Force and wrote 20% of the manuscript.

Bordi, P., Snyder, K., & Hessert, S.W. (2010). Comparing the sensory characteristics of doughnuts made with trans fat-free canola shortening, trans fat-free palm shortening and trans fat vegetable/soybean shortening. *Journal of Culinary Science and Technology*, 8(1), 57-72.

Role: Designed the trans fat free test and wrote 20% of the manuscript

Bordi, P., Cocci, Susan J., Hack, Danielle M., Hessert, S.W. (2010). Evaluating sensory/usage characteristics of doughnuts fried in soybean-based, trans fat-free shortenings. *Journal of Advances in Food, Hospitality and Tourism*, 1(1).

Role: Directed the project from which the data were derived, conducted data analysis and wrote 50% of the manuscript.

McBrier, N., Vairo, G., Bagshaw, D., Lekan, J., Bordi, P. (2010). Cocoa-based protein and carbohydrate drink decreases perceived soreness following exhaustive aerobic exercise: A pragmatic preliminary analysis. *Journal of Strength and Conditioning Research*, 24(8), 2203-2210.

Role: Member of research team and developed the cocoa-based protein drink used for research.

Hack, D.M., Bordi, P., Hessert, S.W. (2009). Nutrition, sensory evaluation and performance analysis of trans fat-free, low alpha-linolenic acid frying oils. *Journal of Foodservice Business Research*, 12(1), 42-45.

Role: Advisor, chair of committee, directed the project and wrote 40% of the article.

Hack, D.M., Bordi, P., Hessert, S.W. (2009). Nutrition, sensory evaluation and performance analysis of trans fat-free non-hydrogenated frying oils. *International Journal of Food Sciences and Nutrition*, 60(8), 647-61.

Role: Advisor, chair of committee, directed project from which data were derived, and wrote 20% of the manuscript.

Bordi, P., Hack, D., Cocci, S., Rager, M., & Hessert, S.W. (2009). Comparing trans fat and trans fat-free doughnut shortenings based on sensory evaluation and oil degradation. *Journal of Sensory Studies*, 24(1), 41-57.

Role: Designed the trans fat- free test and wrote 20% of the manuscript

Hack, D., Bordi, P., & Hessert, S.W. (2008). Nutrition, Sensory Evaluation, and Performance analysis of Trans Fat-free Non-hydrogenated Frying Oils. *Journal of Foodservice*, 19(6), 303-316.

Role: Advisor, chair of committee, directed project from which data were derived, and wrote 20% of the manuscript.

Bordi, P., Hack, D., Cocci, S., Rager, M., Hessert, S.W. (2008). Comparing Trans-Fat and Trans-Fat-Free Doughnut Shortening Based on Sensory Evaluation and Oil Degradation. *Journal of Sensory Studies*.

Role: Directed project from which the data were derived, conducted data analysis, and wrote 60% of the manuscript.

Bordi, P., Hack, D., Rager M., & Hessert, S.W. (2007). Sensory comparison of doughnuts fried in trans fat-free oils compared to those in oils containing trans fats. *Journal of Foodservice*, 18(6), 227-237.

Role: Directed project from which the data were derived, conducted data analysis, and wrote 50% of the manuscript.

Bordi, P., Stokols, J., Hack, D., Rager, M., & Hessert, S. W. (2007). Sensory evaluation of salted trans fat-free French fries vs. salted trans fat French fries. *Journal of Foodservice*, 18(5), 198-205.

Role: Directed project from which the data were derived, conducted data analysis, developed a trans fat free choice for customers, and wrote 50% of the manuscript.

Bordi, P., Rager, M., Hack, D., & Hessert, Jr., S. W. (2007). Development and sensory evaluation of a trans fat-free sugar cookie. *Journal of Foodservice*, 18(5), 167-175.

Role: Directed project from which the data were derived, conducted data analysis, and wrote 50% of the manuscript.

Bordi, P., Cranage, D.A., Lambert, C.U., Smith J. (2006). An assessment of middle school children's knowledge and attitudes of nutrition and their effects on eating behaviors. *Journal of Culinary Science & Technology*, 4(4), 1-15.

Role: Member of research group and wrote 20% of the manuscript.

Stokols, J., Bordi, P., Palchak, T., & Lee, H. (2006). Sensory evaluation: Age and gender profiling of lite, no-sugar-added vanilla ice-cream. *Journal of Foodservice*, 17(1), 41-48.

Role: Advisor, chair of committee, wrote 20% of the manuscript.

Cocci, S., Namasivayam, K., Bordi, P., (2005). An Investigatin of Ergonomic Desing and Productivity Improvements in Foodservice Production Tables. *Journal of Foodservice*, 116(3-4), 53-59.

Cole, C., Salvaterra, G., Davis, J., Borja, M., Powell, L., Dubbs, E., & Bordi, P. (2005). Evaluation of dietary practices of National Collegiate Athletic Association Division I football players. *Journal of Strength and Conditioning Research*, 19(3), 490-494.

Role: Member of research group and wrote 20% of the manuscript.

Stokols, J., Bordi, P., Palchak, T., & Lee, H. (2005). Profiling of sensory evaluation of a no sugar added vanilla ice-cream among specific age and gender populations. *Foodservice Research International*, 16(3), 86-92.

Role: Developed and designed the no sugar added ice cream.

Lee, H., Stokols, J., Palchak, T., & Bordi, P. (2005). Effect of polyols vs. sugar on the shelf-life of vanilla ice-cream. *Foodservice Research International*, 16(1), 44-52.
Role: Directed the project from which data were derived, conducted data analysis, and wrote 25% of the manuscript.

Stokols, J., Bordi, P. (2005). Transitions to trans fat-free: an analysis of changes in foodservice due to the switch to trans fat-free products. *Foodservice Research International*, 15(3), 25-33.
Role: Advisor, chair of committee, wrote 20% of the manuscript.

Cole, C., Bordi, P., (2004). Soy Products Support Physical Demands of Athletes. *Soyconnection*, 12(3).
Role: Designed the project and wrote 60% of the manuscript.

West, S., Hilpert, K. Juturu, V., Bordi, P., Lampe, J., Mousa, S. & Kris-Etherton, P. (2004). Effects of including soy protein in blood cholesterol-lowering markers of cardiac risk in men and in postmenopausal women with and without hormone replacement therapy. *Journal of Women's Health*, 14(3), 253-262.
Role: Member of the research team and wrote 5% of the manuscript.

Diliberti, N., Bordi, P., Conklin, M., & Rolls B. (2004). Increased portion size leads to increased energy intake in a restaurant meal. *Journal of Obesity Research*, 12(3), 562-568.
Role: Member of the research team, designed the food products for testing and wrote 5% of the manuscript.

Brida, D., Cook, K., Borja, M., & Bordi, P. (2004). Geriatric residents' acceptability of high-protein, low-fat products prepared with tofu. *Foodservice Research International*, 15(1), 25-33.
Role: Member of the research team, wrote 10% of the manuscript.

Bordi, P., Cranage, D., Stokols, J., Palchak, T., & Powell, L. (2004). Effect of polyols versus sugar on acceptability of ice-cream in student and adult populations. *Foodservice Research International*, 15(1), 41-50.
Role: Directed project from which the data were derived, conducted data analysis, and wrote 60% of the manuscript.

Buhaly, M., & Bordi, P. (2004). Development and sensory evaluation of a high-protein, vitamin-fortified fruit roll-up for children with cystic fibrosis. *Foodservice Research International*, 14(4), 243-256.
Role: Advisor, chair of committee, wrote 25% of the manuscript

Bordi, P., Cole, C., Salvaterra, G., Hartman, T., & Paterno, J. (2004). The effects of soy protein beverage and a whey carbohydrate protein on muscle damage in collegiate athletes. *Journal of Nutrition*, 134, 1248S-1293S.

Role: Directed the project, developed the milk protein and soy protein beverage from which the data were derived, conducted data analysis and wrote 60% of the manuscript.

Cranage, D., Conklin, M., & Bordi, P. (2003). Can young adults be influenced to eat healthier snacks: The effects of choice and nutritional information on taste, satisfaction, and intent to purchase. *Foodservice Research International*, 14(2), 125-137.

Role: Member of the research group and wrote 40% of the manuscript.

Bordi, P., Cole, C., Borja, M., Conley, C. (2003). Sensory Comparison of a Soy Enhanced Chocolate Candy and Regular Candy by Children age 9-16. *Journal of Food Products Marketing*, 9(2), 1-10.

Role: Directed the project, developed the candy bar from which the data were derived, conducted data analysis and wrote 60% of the manuscript.

Conklin, M., & Bordi, P. (2003). Middle school teachers' perceptions of a "Grab 'n Go" breakfast program. *Topics in Clinical Nutrition*, 18(3), 192-198.

Role: Directed project, developed the Grab n' Go breakfast items and wrote 40% of the manuscript.

Butcher-Powell, L., Bordi, P., Borja, M., Cranage, D., & Cole, C. (2003). Factors affecting breakfast intake in children. *Topics in Clinical Nutrition*, 18(2), 130-134.

Role: Directed the research grant and wrote 30% of the manuscript.

Bordi, P., Salvaterra, G., Cole, C., Cranage, D., Borja, M., & Choi, Y. (2003). A taste comparison of an isolated soy protein carbohydrate-protein beverage and an isolated whey protein carbohydrate-protein beverage. *Journal of Foodservice Research International*, 14(1), 23-33.

Role: Directed project from which the data were derived, developed milk and soy protein beverages, conducted data analysis, and wrote 60% of the manuscript.

Bordi, P., Cranage, D., Borja, M., & Cole, C. (2003). What adolescents think they know about nutrition affects, what they feel about nutrition, and what they eat. *Journal of Foodservice Research International*, 14(1), 65-76.

Role: Directed project from which data were derived, conducted data analysis, and wrote 50% of the manuscript.

Bordi, P., Yoder, E., Lambert, C., & Cole, C. (2003). Sensory quality of foods after holding in steam table and temperature containment cabinet. *Journal of Foodservice Research International*, 13(4), 217-226.

Role: Directed project from which data were derived, conducted data analysis, and wrote 60% of the manuscript.

Bordi, P., Lambert, C., Conley, C., DeVitis, C.A., & Chen, P.J. (2003). Sensory Comparison of a Soy Enhanced Chocolate Candy and a Regular Chocolate Candy. *Journal of Foodservice Research International*, 13 (3), 193-201.

Role: Directed Project from which data were derived, developed the candy bar, and wrote 60% of the manuscript.

Bordi, P., Park, J., Watkins, S., Caldwell, D., & DeVitis, C. (2002). Impact of environment on food choices and eating habits of school-age children: USDA-sponsored research agenda conference. *The Journal of Child Nutrition & Management* (electronic journal), 26(2).

Role: Directed project from which data were derived, conducted data analysis, and wrote 60% of the manuscript.

Bordi, P., Lambert, C., Conley, C., DeVitis, C., & Chen, P. (2002) Sensory comparison of a soy enhanced candy and a regular chocolate candy with adults. *Journal of Foodservice Research International*, 13(3), 193-201.

Role: Directed project from which data were derived, designed the candy bar, conducted data analysis, and wrote 60% of the manuscript.

Bordi, P., Lambert C., Smith, J., Hollender, R., & Borja, M. (2001) Acceptability of soy protein in oatmeal muffins. *Journal of Foodservice Research International*, 13(2), 101-110.

Role: Directed the project from which data were derived, designed the muffins, and wrote 45% of the manuscript.

Bordi, P. & Lambert, C. (2001) Acceptability of lower fat desserts by pre-adolescent children. *The Journal of Child Nutrition and Management*, 25(1), 19-23.

Role: Directed the project from which data were derived, designed the lower fat desserts, and wrote 75% of the manuscript.

Engell, D., Bordi, P., Borja, M., Lambert, C., & Rolls, B. (1998) Effects of information about fat content on food preferences in pre-adolescent children. *Journal of Appetite*, 30, 269-282.

Role: Member of the research team, and wrote 20% of the manuscript.

Lambert, C., Borja, M., & Bordi, P. (1996). A comparison of nutritional content of food based and nutrient based school lunch menus. *Journal of Nutrition in Recipe and Menu Development*, 3(1), 17-35.

Role: Member of the research team, and wrote 20% of the manuscript.

Borja, M., Bordi, P., & Lambert, C. (1996). New Lower-fat Dessert Recipes for the School Lunch Program are Well Accepted by Children. *Journal of the American Dietetic Association*, 96(9), 908-910.

Role: Member of the research team, and wrote 35% of the manuscript.

3. Books

None

4. Parts of Books

None

5. Book Reviews

None

6. Articles published in non-refereed journals/proceedings

None

7. Articles in in-house publications

None

8. Research reports to sponsors

Bordi, P. Sensory evaluation of new products (chocolates). 20 reports to Cumberland Farms, Dec 2015-Jan 2016.

Bordi, P. Sensory evaluation of new products (dressings). 2 reports to Cargill, Dec 2015.

Bordi, P. Sensory evaluation of new products (burger). McCormick, Dec 2015.

Bordi, P. Sensory evaluation of new products (breakfast bagels). Cumberland Farms, October, 2015.

Bordi, P. Sensory evaluation of new products (empanadas). Cumberland Farms, October, 2015.

Bordi, P. Sensory evaluation of new products (English muffins). Cumberland Farms, Oct 2015.

Bordi, P. Sensory evaluation of new products (caramel). Hershey, September 2015.

Bordi, P. Sensory evaluation of new products (organic gravy). McCormick, September 2015.

Bordi, P. Sensory evaluation of new products (French fries). Cargill, August 2015.

Bordi, P. Sensory evaluation of new products (taco meat seasoning). McCormick, August 2015.

Bordi, P. Sensory evaluation of new products (fajita seasoning). McCormick, August 2015.

Bordi, P. Sensory evaluation of new products (chili). McCormick, August 2015.

Bordi, P. Sensory evaluation of new products (marinated chicken). McCormick, July 2015.

Bordi, P. Sensory evaluation of new products (hoagie bun). Sheetz, July 2015.

Bordi, P. Sensory evaluation of new products (marinara sauce). Olive Garden, June 2015.

Bordi, P. Sensory evaluation of new products (baja wrap). Sheetz, June 2015.

Bordi, P. Sensory evaluation of new products (omelette wrap). Sheetz, June 2015.

Bordi, P. Sensory evaluation of new products (breakfast squares). Cumberland Farms, June 2015.

Bordi, P. Sensory evaluation of new products (breakfast pizzas). Cumberland Farms, June 2015.

Bordi, P. Sensory evaluation of new products (fresh sandwiches). 3 reports to Cumberland Farms, May 2015.

Bordi, P. Sensory evaluation of new products (soup). Olive Garden, May 2015.

Bordi, P. Sensory evaluation of new products (7day/24 hour oil study). Sheetz, May 2015.

Bordi, P. Sensory evaluation of new products (hoagie). 2 reports to Sheetz, April and May 2015.

Bordi, P. Sensory evaluation of new products (steak with pepper). McCormick, April 2015.

Bordi, P. Sensory evaluation of new products (latte). Sheetz, April 2015.

Bordi, P. Sensory evaluation of new products (spicy chicken sandwich). Sheetz, April 2015.

Bordi, P. Sensory evaluation of new products (chicken). Olive Garden, April 2015.

Bordi, P. Sensory evaluation of new products (coffee). Sheetz, February 2015.

Bordi, P. Sensory evaluation of new products (sodium reduction). Multiple reports to Disney, Jan-June 2015.

Bordi, P. Sensory evaluation of new products (waffles). Cargill, January 2015.

Bordi, P. Sensory evaluation of new products (roast beef sandwich). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (BBQ pulled pork). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (croquet mousier). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (Cuban sandwich). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (smoked turkey and cheddar sandwich). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (veggie burger). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (chicken salad sandwich). Cumberland Farms, December 2014.

Bordi, P. Sensory evaluation of new products (poppers). Hershey, December 2014.

Bordi, P. Sensory evaluation of new products (chocolates). 10 reports to Cumberland Farms, October 2014.

Bordi, P. Sensory evaluation of new products (turkey sandwich). Cumberland Farms, October 2014.

Bordi, P. Sensory evaluation of new products (chicken bouillon). McCormick, October 2014.

Bordi, P. Sensory evaluation of new products (almond cookies). McCormick, October 2014.

Bordi, P. Sensory evaluation of new products (maple cookies). McCormick, October 2014.

Bordi, P. Sensory evaluation of new products (caramel-6 days). Hershey, October 2014.

Bordi, P. Sensory evaluation of new products (mint-2 days). Hershey, August 2014.

Bordi, P. Sensory evaluation of new products (smoothie). Sheetz, August 2014.

Bordi, P. Sensory evaluation of new products (smoothie). Sheetz, July 2014.

Bordi, P. Sensory evaluation of new products (donut oil). Sheetz, June 2014.

Bordi, P. Sensory evaluation of new products (milk chocolate-4 days). Hershey, July 2014.

Bordi, P. Sensory evaluation of new products (chorizo egg breakfast stacker). Cumberland Farms, July 2014.

Bordi, P. Sensory evaluation of new products (profiteroles). Cumberland Farms, July 2014.

Bordi, P. Sensory evaluation of new products (sausage, egg, cheese breakfast stacker). Cumberland Farms, July 2014.

Bordi, P. Sensory evaluation of new products (tiramisu). Cumberland Farms, July 2014.

Bordi, P. Sensory evaluation of new products (triple chocolate shot). Cumberland Farms, July 2014.

Bordi, P. Sensory evaluation of new products (burgers). McCormick, April 2014.

Bordi, P. Sensory evaluation of new products (snackers). McCormick, April 2014.

Bordi, P. Sensory evaluation of new products (milk chocolate-days). Hershey, April 2014.

Bordi, P. Sensory evaluation of new products (donut oil study). 10 reports to Sheetz, March-April 2014.

Bordi, P. Sensory evaluation of new products (egg salad). Sheetz, March 2014.

Bordi, P. Sensory evaluation of new products (mac n' cheese). Sheetz, March 2014.

Bordi, P. Sensory evaluation of new products (sesame stir fry). McCormick, March 2014.

- Bordi, P. Sensory evaluation of new products (chicken marsala). McCormick, March 2014.
- Bordi, P. Sensory evaluation of new products (sandwich packaging). 4 reports to Cumberland Farms, February 2014.
- Bordi, P. Sensory evaluation of new products (basil). McCormick, February 2014.
- Bordi, P. Sensory evaluation of new products (apple fritter). Sheetz, February 2014.
- Bordi, P. Sensory evaluation of new products (donut). 5 reports to Sheetz, February 2014.
- Bordi, P. Sensory evaluation of new products (reduced calorie chocolate milk). 4 reports to Ingredion, May 2013.
- Bordi, P. Sensory evaluation of new products (dill). McCormick, June 2013.
- Bordi, P. Sensory evaluation of new products (basil). McCormick, June 2013.
- Bordi, P. Sensory evaluation of new products (garlic). McCormick, June 2013.
- Bordi, P. Sensory evaluation of new products (parsley). McCormick, June 2013.
- Bordi, P. Sensory evaluation of new products (hot dogs). Cumberland Farms, June 2013.
- Bordi, P. Sensory evaluation of new products (cannoli's). Cumberland Farms, June 2013.
- Bordi, P. Sensory evaluation of new products (coffee). Cumberland Farms, June 2013.
- Bordi, P. Sensory evaluation of new products (onion crunch). Circle K, June 2013.
- Bordi, P. Sensory evaluation of new products (chili). McCormick, May 2013.
- Bordi, P. Sensory evaluation of new products (ham steak packaging). Hatfield, May 2013.
- Bordi, P. Sensory evaluation of new products (French toast sticks). 7 reports to Penn State Housing and Food Services May 2013.
- Bordi, P. Sensory evaluation of new products (ham steak packaging). Hatfield, April 2013.
- Bordi, P. Sensory evaluation of new products (bacon bits). McCormick, April 2013.
- Bordi, P. Sensory evaluation of new products (yogurt parfait). Sheetz, April 2013.

- Bordi, P. Sensory evaluation of new products (yogurt parfait). Sheetz, April 2013.
- Bordi, P. Sensory evaluation of new products (effect of oils on donut glaze). Cargill, March – April 2013.
- Bordi, P. Sensory evaluation of new products (tuna). Starkist, March 2013.
- Bordi, P. Sensory evaluation of new products (sandwiches). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (sandwiches). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (chocolate chip muffins). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (sandwiches). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (sandwiches). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (sandwiches). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (hard boiled eggs). Cumberland Farms, March 2013.
- Bordi, P. Sensory evaluation of new products (roller grill products). Cumberland Farms, February 2013.
- Bordi, P. Sensory evaluation of new products (roller grill products). Cumberland Farms, February 2013.
- Bordi, P. Sensory evaluation of new products (sandwiches). Cumberland Farms, January 2013.
- Bordi, P. Sensory evaluation of new products (salsa). Snyder's, January, 2013.
- Bordi, P. Sensory evaluation of new products (tortilla chips). Snyder's, January, 2013
- Bordi, P. Sensory evaluation of new products (applesauce with vegetables). Knouse Foods, January 2013.

Bordi, P. Sensory evaluation of new products (ham steak packaging). Hatfield, January 2013.

Bordi, P. Sensory evaluation of new products (pulled pork). McCormick, December 2012.

Bordi, P. Sensory evaluation of new products (corn muffin). Cumberland Farms, November 2012.

Bordi, P. Sensory evaluation of new products (red velvet muffin). Cumberland Farms, November 2012.

Bordi, P. Sensory evaluation of new products (coffee cake muffin). Cumberland Farms, November 2012.

Bordi, P. Sensory evaluation of new products (blueberry muffin). Cumberland Farms, November 2012.

Bordi, P. Sensory evaluation of new products (wedge sandwich). Cumberland Farms, October 2012.

Bordi, P. Sensory evaluation of new products (wedge sandwich). Cumberland Farms, October 2012.

Bordi, P. Sensory evaluation of new products (wedge sandwich). Cumberland Farms, October 2012.

Bordi, P. Sensory evaluation of new products (taquitos, beef and cheese). Circle K, October 2012.

Bordi, P. Sensory evaluation of new products (taquitos, cheesy jalapeno). Circle K, October 2012.

Bordi, P. Sensory evaluation of new products (taquitos, pork chili verde). Circle K, October 2012.

Bordi, P. Sensory evaluation of new products (taquitos, southwest chicken). Circle K, October 2012.

Bordi, P. Sensory evaluation of new products (turkey wrap). Cumberland Farms, September 2012.

Bordi, P. Sensory evaluation of new products (Italian wrap). Cumberland Farms, September 2012.

- Bordi, P. Sensory evaluation of new products (fried dough). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (ham turkey panini). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (breakfast bagel). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (breakfast croissant). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (breakfast English muffin). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (buffalo chicken panini). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (chipotle chicken panini). Cumberland Farms, September 2012.
- Bordi, P. Sensory evaluation of new products (pot roast). McCormick, September, 2012.
- Bordi, P. Sensory evaluation of new products (quesadillas). Cumberland Farms, August 2012.
- Bordi, P. Sensory evaluation of new products (cheesesteak sandwich). Rayburn Foods, August 2012.
- Bordi, P. Sensory evaluation of new products (turkey sandwich). Sheetz, August 2012.
- Bordi, P. Sensory evaluation of new products (pizza). 3 reports to Sbarro, August 2012.
- Bordi, P. Sensory evaluation of new products (sliders). Cumberland Farms, August 2012
- Bordi, P. Sensory evaluation of new products (rib sandwich). Cumberland Farms, July 2012.
- Bordi, P. Sensory evaluation of new products (breakfast sandwich). Cumberland Farms, July 2012.
- Bordi, P. Sensory evaluation of new products (turkey wedge). Cumberland Farms, July 2012.
- Bordi, P. Sensory evaluation of new products (pizza). 3 reports to Sbarro, July 2012.

Bordi, P. Sensory evaluation of new products (tuna salad wedge). Cumberland Farms, July 2012.

Bordi, P. Sensory evaluation of new products (chicken salad wedge). Cumberland Farms, July 2012.

Bordi, P. Sensory evaluation of new products (reduced calorie chocolate milk preference in pre and post- menopausal women). 4 reports to Ingredion, July 2012.

Bordi, P. Sensory evaluation of new products (Italian Sub). Cumberland Farms, June 2012.

Bordi, P. Sensory evaluation of new products (Italian Sub). Cumberland Farms, June 2012.

Bordi, P. Sensory evaluation of new products (pizza). Cumberland Farms, June 2012.

Bordi, P. Sensory evaluation of new products (pumpkin pie filling adults). Knouse Foods, June 2012.

Bordi, P. Sensory evaluation of new products (pumpkin pie filling children). Knouse Foods, June 2012.

Bordi, P. Sensory evaluation of new products (olive medley). Cumberland Farms, June 2012.

Bordi, P. Sensory evaluation of new products (home fries). Eat N' Park, May, 2012.

Bordi, P. Sensory evaluation of new products (cheesesteak). Rayburn Foods, May 2012.

Bordi, P. Sensory evaluation of new products (packaging test). Snyder's, May 2012.

Bordi, P. Sensory evaluation of new products (soft pretzels). Philly Pretzel Factory, April 2012.

Bordi, P. Sensory evaluation of new products (pretzel pieces). Snyder's, March 2012.

Bordi, P. Sensory evaluation of new products (nibblers). Snyder's, May 2012.

Bordi, P. Sensory evaluation of new products (soft pretzels). Philly Pretzel Factory, March 2012.

Bordi, P. Sensory evaluation of new products (dressing). Eat N' Park, March, 2012.

Bordi, P. Sensory evaluation of new products (package test). Hatfield, March 2012.

Bordi, P. Sensory evaluation of new products (pasta and sauce). Sbarro, March 2012.

- Bordi, P. Sensory evaluation of new products (supreme pizza). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (mushroom pizza). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (pepperoni pizza). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (cheese pizza). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (supreme pizza). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (chicken parmigiana). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (baked ziti). Sbarro, February 2012.
- Bordi, P. Sensory evaluation of new products (potato skins). Rayburn foods, February 2012.
- Bordi, P. Sensory evaluation of new products (appetizer bites). Rayburn foods, February 2012.
- Bordi, P. Sensory evaluation of new products (pork chops). 4 reports to Hatfield, January 2012.
- Bordi, P. Sensory evaluation of new products (dark chocolate drink). Atkins, January 2012.
- Bordi, P. Sensory evaluation of new products (milk chocolate drink). Atkins, January 2012.
- Bordi, P. Sensory evaluation of new products (vanilla drink). Atkins, January 2012.
- Bordi, P. Sensory evaluation of new products (fries). 2 reports to Sheetz, January 2012.
- Bordi, P. Sensory evaluation of new products (potato salt). 3 reports to McCormick, January 2012.
- Bordi, P. Sensory evaluation of new products (cheese pretzel sandwiches). Snyder's, January 2012.
- Bordi, P. Sensory evaluation of new products (applesauce). Knouse Foods, January 2012.
- Bordi, P. Sensory evaluation of new products (adobo flavored pork). Hatfield, December 2011.

- Bordi, P. Sensory evaluation of new products (citrus ginger flavored pork). Hatfield, December 2011
- Bordi, P. Sensory evaluation of new products (italian flavored pork). Hatfield, December 2011.
- Bordi, P. Sensory evaluation of new products (fritters). Cumberland Farms, November 2011.
- Bordi, P. Sensory evaluation of new products (donuts). Cumberland Farms, November 2011.
- Bordi, P. Sensory evaluation of new products (donuts). Cumberland Farms, November 2011.
- Bordi, P. Sensory evaluation of new products (hot dog buns). Circle K, November 2011.
- Bordi, P. Sensory evaluation of new products (cookie). Snyder's, November 2011.
- Bordi, P. Sensory evaluation of new products (coffee). Sheetz, November 2011.
- Bordi, P. Sensory evaluation of new products (chocolate). Hershey, November 2011.
- Bordi, P. Sensory evaluation of new products (hoagies). 6 reports to Sheetz, September 2011
- Bordi, P. Sensory evaluation of new products (cape cod bbq kettle cook chips). Snyder's, October 2011.
- Bordi, P. Sensory evaluation of new products (cozy shack pudding). Cumberland Farms, October 2011.
- Bordi, P. Sensory evaluation of new products (naturally sweet). McCormick, November 2011.
- Bordi, P. Sensory evaluation of new products (burrito). Cumberland Farms, August 2011.
- Bordi, P. Sensory evaluation of new products (blueberry muffin). Cumberland Farms, August 2011.
- Bordi, P. Sensory evaluation of new products (chocolate muffin). Cumberland Farms, August 2011.
- Bordi, P. Sensory evaluation of new products (sandwich). Sheetz, August 2011
- Bordi, P. Sensory evaluation of new products (sandwich). Sheetz, August 2011

- Bordi, P. Sensory evaluation of new products (sandwich). Sheetz, August 2011
- Bordi, P. Sensory evaluation of new products (jalapeno cheddar sandwich). Snyder's, July 2011
- Bordi, P. Sensory evaluation of new products (flavor concepts). Snyder's, July 2011
- Bordi, P. Sensory evaluation of new products (four cheese sandwich). Snyder's, July 2011
- Bordi, P. Sensory evaluation of new products (waffle chip). Snyder's, July 2011.
- Bordi, P. Sensory evaluation of new products (coffee). Cumberland Farms, July 2011.
- Bordi, P. Sensory evaluation of new products (fruit cup). Cumberland Farms, July 2011.
- Bordi, P. Sensory evaluation of new products (salami cheese packs). Cumberland Farms, July 2011.
- Bordi, P. Sensory evaluation of new products (pretzel dogs). Cumberland Farms, July 2011.
- Bordi, P. Sensory evaluation of new products (riblet sandwich). Cumberland Farms, July 2011.
- Bordi, P. Sensory evaluation of new products (hot dog buns). Circle K, July 2011.
- Bordi, P. Sensory evaluation of new products (grilled cheese cracker). Snyder's, June 2011.
- Bordi, P. Sensory evaluation of new products (Archer Farms cookies). Snyder's, June 2011.
- Bordi, P. Sensory evaluation of new products (meat cup). Sheetz, June 2011
- Bordi, P. Sensory evaluation of new products (grilled cheese cracker). Snyder's, June 2011.
- Bordi, P. Sensory evaluation of new products (Archer Farms cookies). Snyder's, June 2011.
- Bordi, P. Sensory evaluation of new products (sandwich). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (breakfast croissant). Cumberland Farms, June 2011.

- Bordi, P. Sensory evaluation of new products (breakfast muffin). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (sandwich). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (fritter). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (donut). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (donut). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (apple slices). Cumberland Farms, June 2011.
- Bordi, P. Sensory evaluation of new products (adobo flavored pork). 6 reports to Hatfield, November 2010 - May 2011.
- Bordi, P. Sensory evaluation of new products (frozen green tea latte). Sheetz, April 2011
- Bordi, P. Sensory evaluation of new products (Jalapeno pieces). Snyder's, April 2011.
- Bordi, P. Sensory evaluation of new products (Jalapeno pieces part 2). Snyder's, April 2011.
- Bordi, P. Sensory evaluation of new products (pretzel chips). Snyder's, April 2011.
- Bordi, P. Sensory evaluation of new products (toastchee peanut butter cracker). Snyder's, April 2011.
- Bordi, P. Sensory evaluation of new products (cape cod salt and pepper chip). Snyder's, April 2011.
- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, April 2011.
- Bordi, P. Sensory evaluation of new products (doughnut). Cumberland Farms, April 2011.
- Bordi, P. Sensory evaluation of new products (doughnut). Cumberland Farms, April 2011.
- Bordi, P. Sensory evaluation of new products (muffin). Cumberland Farms, April 2011.
- Bordi, P. Sensory evaluation of new products (apple fritter). Cumberland Farms, April 2011.
- Bordi, P. Sensory evaluation of new products (danish). Cumberland Farms, April 2011.

- Bordi, P. Sensory evaluation of new products (ham). Sheetz, March 2011.
- Bordi, P. Sensory evaluation of new products (chicken salad). Sheetz, March 2011.
- Bordi, P. Sensory evaluation of new products (garden turkey sandwich). Sheetz, March 2011.
- Bordi, P. Sensory evaluation of new products (Tuscan beef sandwich). Sheetz, March 2011.
- Bordi, P. Sensory evaluation of new products (steak sandwich). Sheetz, March 2011.
- Bordi, P. Sensory evaluation of new products (dark roast coffee). Sheetz, March 2011.
- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, March 2011.
- Bordi, P. Sensory evaluation of new products (package test). Hatfield, March 2011.
- Bordi, P. Sensory evaluation of new products (ham steak). Hatfield, March 2011.
- Bordi, P. Sensory evaluation of new products (dinner sausage). Hatfield, March 2011.
- Bordi, P. Sensory evaluation of new products (dark chocolate). Hershey, February 2011.
- Bordi, P. Sensory evaluation of new products (breakfast blend coffee). Sheetz, February 2011.
- Bordi, P. Sensory evaluation of new products (bacon). Hatfield, February 2011.
- Bordi, P. Sensory evaluation of new products (sausage). Hatfield, February 2011.
- Bordi, P. Sensory evaluation of new products (sausage). Hatfield, January 2011.
- Bordi, P. Sensory evaluation of new products (sandwich). Sheetz, January 2011.
- Bordi, P. Sensory evaluation of new products (sausage). Hatfield, January 2011.
- Bordi, P. Sensory evaluation of new products (AW soda). Cumberland Farms, January 2011.
- Bordi, P. Sensory evaluation of new products (turkey wrap). Cumberland Farms, January 2011.
- Bordi, P. Sensory evaluation of new products (Italian sub). Cumberland Farms, January 2011.
- Bordi, P. Sensory evaluation of new products (pizza). Cumberland Farms, January 2011.

Bordi, P. Sensory evaluation of new products (egg salad). Cumberland Farms, January 2011.

Quarterly grant report. Pennsylvania Department of Health, December 2010.

Bordi, P. Sensory evaluation of new products (oil degradation). Cargill/Chick Fil A, December 2010.

Bordi, P. Sensory evaluation of new products (pork). 4 reports to Hatfield, October 2010–November 2010.

Quarterly grant report. Pennsylvania Department of Health, September 2010.

Quarterly grant report. Pennsylvania Department of Health, July 2010.

Bordi, P. Sensory evaluation of new products (fish and chips). Red Lobster. July 2010.

Bordi, P., Kris Etherton, P., West, S. Sensory evaluation of new products (almonds of LDL cholesterol). Almond Board of California, August 2009–July 2010.

Bordi, P. Sensory evaluation of new products (flavor enhancement of fruits and vegetables). McCormick, January 2008–June 2010.

Bordi, P. Sensory evaluation of new products (marinades). McCormick, June 2010.

Bordi, P. Sensory evaluation of new products (breakfast sandwiches). 7 Eleven, May 2010.

Bordi, P. Sensory evaluation of new products (appetizers). Eat'n Park, February 2010.

Bordi, P. Sensory evaluation of new products (French fries). Cargill/Dairy Queen, January 2010.

Bordi, P. Sensory evaluation of new products (coffee evaluation/touch screen analysis). Sheetz, November 2009–January 2010.

Bordi, P. Sensory evaluation of new products (rice). Trinidad Benham, November 2009–January 2010.

Bordi, P. Sensory evaluation of new products (reduced calorie drink). 5 reports to Atkins, November 2009–January 2010.

Bordi, P. Sensory evaluation of new products (sugar-free York Peppermint Patty). 3 reports to Hershey, September 2009–January 2010.

- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, September 2009–December 2009.
- Bordi, P. Sensory evaluation of new products (oil for doughnuts). Cargill, October 2008-December 2009.
- Bordi, P. Sensory evaluation of new products (BreathSaver Mints). Hershey, December 2009.
- Bordi, P. Sensory evaluation of new products (takeout containers). Eat'n Park, August 2009.
- Bordi, P. Sensory evaluation of new products (super burger). Eat'n Park, October 2009.
- Bordi, P. Sensory evaluation of new products (Hershey Delights). Hershey, September 2009.
- Bordi, P. Sensory evaluation of new products (recovery drink). Hershey, September 2009.
- Bordi, P. Sensory evaluation of new products (sauces). Nestle, July 2009–September 2009.
- Bordi, P. Sensory evaluation of new products (flour tortillas). MexAmerica, July 2009–September 2009.
- Bordi, P. Sensory evaluation of new products (Slurpee straws). 7 Eleven, August 2009.
- Bordi, P. Sensory evaluation of new products (Smore candy bar). Hershey, June 2009.
- Bordi, P. Sensory evaluation of new products (chicken scampi). Darden Restaurants, June 2009.
- Bordi, P. Sensory evaluation of new products (iced tea). Corn Products International, June 2009.
- Bordi, P. Sensory evaluation of new products (dessert sauces). Olive Garden, May 2009.
- Bordi, P. Sensory evaluation of new products (chocolate candies). Hershey, December 2009.
- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, September 2008-December 2008.
- Bordi, P. Sensory evaluation of new products (flavored water/Stevia). Corn Products International, August 2008-December 2008.

- Bordi, P. Sensory evaluation of new products (sauces). Olive Garden, December 2008.
- Bordi, P. Sensory evaluation of new products (35 food products). Sheetz, April 2008-December 2008.
- Bordi, P. Sensory evaluation of new products (trans fat report and survey). PA Department of Health, March 2008-December 2008.
- Bordi, P. Sensory evaluation of new products (pad Thai shelf life). McCormick, September 2008.
- Bordi, P. Sensory evaluation of new products (cupcakes). Metz & Associates, September 2008.
- Bordi, P. Sensory evaluation of new products (Project Regen). Hershey, October 2006–September 2008.
- Bordi, P. Sensory evaluation of new products (flavored water). Corn Products International, August 2008.
- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, July 2008.
- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, April 2008.
- Bordi, P. Sensory evaluation of new products (oil degradation). Cargill, March 2008.
- Bordi, P. Sensory evaluation of new products (flatbread). Darden, January 2008-February 2008.
- Bordi, P. Sensory evaluation of new products (cupcakes). 3 reports to Metz & Associates, June 2007–December 2007.
- Bordi, P. Sensory evaluation of new products (trans fat oil/oil degradation). Cargill, June 2007–December 2007.
- Bordi, P. Sensory evaluation of new products (On the Go foods). Exxon Mobil Corporation, December 2007.
- Bordi, P. Sensory evaluation of new products (On the Go foods). Exxon Mobil Corporation, November 2007.
- Bordi, P. Sensory evaluation of new products (peanut butter cups). Hershey, September 2007.
- Bordi, P. Sensory evaluation of new products (DelGrosso fresh pasta). Altoona Blair County Development Corporation, September 2007.

Bordi, P. Sensory evaluation of new products (trans fat oil development/French fries). International Dairy Queen, June 2007.

Bordi, P. Sensory evaluation of new products (Olive Garden sauces). Nestle, March 2007.

Bordi, P. Sensory evaluation of new products (cocoa-based protein drink). Hershey, March 2007.

Bordi, P. Sensory evaluation of new products (trans fat-free non-hydrogenated frying oils). 3 reports to Cargill, January 2007.

Bordi, P. Sensory evaluation of new products (sugar substitutes). SPI Polyols, December 2006.

Bordi, P. Sensory evaluation of new products (breakfast sandwiches). Sheetz, November 2006.

Bordi, P. Sensory evaluation of new products (On the Go foods). 2 reports to Exxon Mobil Corporation, October 2006.

Bordi, P. Sensory evaluation of new products (quality testing of oils). Cargill, October 2006.

Bordi, P. Sensory evaluation of new products (Lionade). Hershey, October 2006.

Bordi, P. Sensory evaluation of new products (sugar free ice cream). 2 reports to Nestle, June 2006.

Bordi, P. Sensory evaluation of new products (trans fat-free oil). Eat'n Park, June 2006.

Bordi, P. Sensory evaluation of new products (doughnuts). Super Bakery, June 2006.

9. Manuscripts accepted for publication

Lee, K., Conklin, M., Bordi, P.L., Cranage, D. "Caregivers Dining Behavior at Restaurants Implementing Healthful Menus and Nutrition Information." *Journal of Foodservice Business*.

Berryman, C., West, Sl, Fleming, J., Bordi, P.L., Kris-Etheron, P. "Effect of a Moderate Fat Diet with and without Avocados on Lipoprotein Particle Number, Size

10. Manuscripts submitted for publication

None

11. Manuscripts in progress

None

12. Cooperative extension service bulletins and circulars

None

PAPERS PRESENTED AT TECHNICAL AND PROFESSIONAL MEETINGS

Bordi, P.L. Sensory Evaluation of Chocolate Milk sweetened with Stevia and Sucrose vs Sugar, Preference of School age Children”. Pangborn 10th Sensory Conference, Pangborn, Brazil. Peer reviewed/refereed. August, 2013.

Bordi, P.L. Daily almond consumption decreases abdominal and leg adiposity in mildly hypercholesterolemic individuals. Experimental Biology Meeting, April, 2014.

Bordi, P.L., Tech transfer: Lowering the Barriers to Innovation in the Food Industry. The Pennsylvania Food Innovation Network Fall 2010 Conference, November 4, 2011

Hill, A.M., Fleming, J.A., Bordi, P.L., Kris-Etherton, P.M. Palm diacylglycerol oil decreases LDL-C versus palm oil: A pilot study. Advances and Controversies in Clinical Nutrition, February 25-27, 2011.

Berryman, C.E., Bordi, P.L., Fleming, J.A., West, S.G., Hill, A.M., and Kris-Etherton, P.M. Does the addition of almonds to a step 1 diet provide additional LDL-C lowering? The Experimental Biology Conference, Washington, D.C., April 12, 2011.

Bordi, P. The chemistry of frying. World Congress on Oils and Fats & 28th ISF Congress, Sydney, Australia, September 27-30, 2009.

Bordi, P., Cocci, S., and Tortorello, S. Comparing trans fat-free canola oil, palm oil and trans fat-free shortening based on sensory evaluation and oil degradation. World Congress on Oils and Fats & 28th ISF Congress, Sydney, Australia, September 27-30, 2009.

Bordi, P., Hack, D., Hessert, S.W. Evaluation of sensory characteristics and shortening usage of doughnuts fried in soybean-based, trans fat-free shortening. Culinary Arts and Sciences VI Global, National and Local Perspectives ICCAS08, Stravangar, Norway, 2008.

Bordi, P., Hack, D. Sensory comparison of doughnuts fried in trans fat-free shortening to those fried in shortening containing trans fats. 99th AOCS Annual Meeting & Expo, Seattle, Washington, 2008.

Bordi, P. Developing foods for convenience stores. Convenience Retailing Conference, San Antonio, Texas, 2008.

Bordi, P. Center for Food Innovation: Center for excellence. Ben Franklin Technology Partners' Central and Northern Pennsylvania Conference, State College, Pennsylvania, August 2007.

Bordi, P. Why 5th graders make the best taste testers. The Convenience Store Foodservice Show, Atlanta, Georgia, April 6-8, 2006.

Bordi, P. What generation are we advising? Facilitating a Successful Transition to College DUS Conference, University Park, Pennsylvania, September 2004.

Bordi, P., Plumb, J., & Brawer, R. Creating a mid-Atlantic states obesity coalition. U.S. Department of Health and Human Services, Philadelphia, Pennsylvania, June 2004

Bordi, P., Effects of soy protein beverage and whey protein beverage on muscle damage in healthy male athletes. 2004 National Conference on Men's Health, Washington, D. C., May 2004.

Bordi, P., Cole, C. Soy protein beverage. Mid-Atlantic Fruit and Vegetable Convention, Hershey, Pennsylvania, January, 2004.

Bordi, P. Effects of soy protein consumption on Division I football players. Soy & Corn Growers Conference, Harrisburg, Pennsylvania, March 12, 2003.

Bordi, P., Parks, S., Lambert, C., DeVitis, C., Borja, M., Jenks, B., and Conley, C. Sensory comparison of a soy enhanced chocolate candy and a regular chocolate candy. American Dietetic Association Annual Meeting, Philadelphia, Pennsylvania, October 20, 2002.

West, S. Bordi, P., Clemmer, K., and Kris-Etherton, P. Comparing a soy-rich diet to a traditional low fat diet for treating high cholesterol: Does hormone replacement therapy make a difference? 4th International Symposium on the Role of Soy in Preventing and Treating Chronic Disease, San Diego, California, November 4-7, 2001.

Hamm, M., Harman, A., Bordi, P., Mascarenhas, M., and Wilkins, J. Healthy farms market nutrition program: Linking agriculture to nutrition and health. Society for Nutrition Education 34th Annual Conference, Oakland, California, July 20-24, 2001.

West, S. Bordi, P., Clemmer, K., and Kris-Etherton, P. Comparing a soy-rich diet to a traditional low fat diet for treating high cholesterol: Does hormone replacement therapy make a difference? 4th International Symposium on the Role of Soy in Preventing and Treating Chronic Disease, San Diego, California, November 4-7, 2001.

Bordi, P. and Conklin, M. Environmental impacts on food choices and eating habits of school-aged children. How to Grow a Healthy Child Conference, State College, Pennsylvania, October 1-3, 2001.

West, S., Hecker, K., Coval, S., Bordi, P., Juturu, V., and Kris-Etherton, P. Dietary phytoestrogens and low-fat diets for treating high cholesterol: Lack of effect in HRT treated women. Experimental Biology, February 2001.

Bordi, P. Healthy quantity cooking. Pennsylvania School Food Service Association Conference, University Park, Pennsylvania, August 2000.

Bordi, P. Environmental impacts on food choices and eating habits of school age children. American School Food Service Association Annual Meeting, St. Louis, Missouri, July 2000.

Bordi, P. Why do we eat what we eat? The science and culture of food. Keystone 21 Networking Conference, University Park, Pennsylvania, October 1999.

Bordi, P. Healthy food choices. Pennsylvania School Food Service Association Conference, University Park, Pennsylvania, July 1999.

Bordi, P. Food service hospitality trends. International Food Technology Meeting, Harrisburg, Pennsylvania, December 1998.

Bordi, P. The Pennsylvania food industry: Strengthening partnerships for growth. Penn State Department of Food Science at Food Industry Alliances and Hospitality Trends Conference, Lancaster, Pennsylvania, April 1998.

Bordi, P. Preparing students for careers in food, nutrition, and hospitality: Strategies for educators. Family and Consumer Conference, University Park, Pennsylvania, July 1997.

Bordi, P. Healthy cooking. Pennsylvania School Food Service Association Conference, University Park, Pennsylvania, August 1997.

Bordi, P. Food preferences: Comparison of original USDA recipes with new lower fat recipes. American School Food Service Association Poster Session, Orlando, Florida, July 1997.

Bordi, P. Healthy cooking techniques using pork. American School Food Service Association Conference, Orlando, Florida, July 1997.

PAPERS ACCEPTED FOR PRESENTATION AT TECHNICAL AND PROFESSIONAL MEETINGS

New Product Development Dr. Pete's Recovery Drink. Penn state Auxiliary and Business Services, May 20, 2015.

Sensory Evaluation and New Product Development. Sheetz' Annual Meeting. March 16-17, 2015.

Chocolate milk using sucrose and stevia preference by middle age school children. Pangborn Conference. August 12, 2103.

Chocolate milk with sucrose and stevia preference by pre- and post-menopausal women. Pangborn Conference, August 12, 2013.

School Nutrition Requirements and Product Innovation. 46th Annual Calorie Council, Nov 5, 2012

PAPERS SUBMITTED FOR PRESENTATION AT TECHNICAL AND PROFESSIONAL MEETINGS

None

PARTICIPATION IN SEMINARS/WORKSHOPS

Seminars

Participant. Ingredion Corp., Center for Food Innovation. Bridgewater, N.J, May 28, 2015.

Participant. Mediterranean Foods Made Quickly, Easily and Healthfully. 58th Annual Penn State Alumni Institute. University Park, Pa., 2008.

Participant. Environmental impacts on food choices and eating habits of school-aged children. How to Grow a Healthy Child Conference, State College, Pennsylvania, October 1-3, 2001.

Participant. Dietary phytoestrogens and low-fat diets for treating high cholesterol: Lack of effect in HRT-treated women. Experimental Biology, February 2001.

Participant. Environmental impacts on food choices and eating habits of school age children. American School Food Service Association Annual Meeting, St. Louis, Missouri, July 2000.

Participant. Food service hospitality trends. International Food Technology Meeting, Harrisburg, Pennsylvania, December 1998.

Participant. Preparing students for careers in food, nutrition, and hospitality: Strategies for educators. Family and Consumer Conference, University Park, Pennsylvania, July 1997.

Workshops

Participant. City Lights, PSAA college of HHD. 9th street Italian Market, 2013.

Participant. Increase the consumption of fruits and vegetables: The how and why of doing so. University Park, Pennsylvania, 2009.

Participant. An overview of the mission, objectives and contributions of the Center to making life better. University Park, Pennsylvania, September, 2009.

Participant. Mediterranean foods made quickly, easily and healthfully. 58th Annual Penn State Alumni Institute. University Park, Pennsylvania, 2008.

Participant. Center for Food Innovation. Juniata County Penn State Cooperative Extension. Mifflintown, Pennsylvania, 2008.

Participant. Nutrition and new product development. Fall 2008 Nutritional Sciences Colloquium Series. University Park, Pennsylvania, 2008.

Participant. Trans Fat Free Oil. Cargill, Cape Kennedy, Florida, 2007.

Participant. Healthier competitive foods in Pennsylvania schools. Milton S. Hershey Medical Center, Hershey, Pennsylvania, September 20, 2006.

Participant. Trans fat-free oils and quality. Metz and Associates, Division of School Dining Services, University Park, Pennsylvania, August 8, 2006.

Participant. Healthy foods. Penn State Alumni Association, Pittsburgh, Pennsylvania, May 2006.

Participant. The research of Lionade with the Penn State football team. Penn State Department of Food Science, University Park, Pennsylvania, March 18, 2006.

Participant. Healthy Eating. Association of Faculty Clubs International, University Park, Pennsylvania, July 1997.

Poster Presentations

Newman, T.N., Miller, S.J., Vairo, G.L., Sebastianelli, W.J. Bordi, P.L., Croy, T., Buckley, W.E. The Effects of Prophylactic Ankle Bracing on Functional Performance Measures in a Cadet Population: A Pilot Study. Poster Presentation, 2017.

Bordi, P.L., Wang, L., Fleming, J., Kris-Etherton, P. The Effect of One Avocado a Day on Cardiovascular Disease Risk Factors. Poster and Presentation Abstracts. 2013.

Bordi, P.L., Berryman, C.E., West, S.G., Fleming, J.A., Kris Etherton., P.M. Effects of 1.5 oz Almonds versus a calorie-Matched Muffin on Lipids, Lipoproteins, and apolipoproteins in mildly hypercholesterolemic adults. Poster Presentation, peer-reviewed and refereed. 2012.

DESCRIPTION OF OUTREACH ACTIVITIES

Consulting

None

Invited Presentations

School Nutrition Requirements and Product Innovation. 46th Annual Calorie Council, Nov 5, 2012.

Effects of 1.5 oz. almonds versus a calorie-matched muffin on lipids, lipoproteins, and apolipoproteins in mildly hypercholesterolemic adults. The Pennsylvania State University.

Obesity Research Presentation. College of Health and Human Development Alumni Society Board of Directors, 2011.

Tech Transfer: Lowering the Barriers to Innovation in the Food Industry, The Pennsylvania Food Innovation Network, Nov 4, 2011

Palm Diacylglycerol Oil Decreases LDLC versus palm oil: A pilot study. Advances and Controversies in Clinical Nutrition, Feb 25-27, 2011.

Does the Addition of Almonds to a Step 1 Diet Provide Additional LDL-C Lowering. The Experimental Biology Conference, April 12, 2011.

Healthy New Product Development. State Healthy Foods Meeting, Penn State University, June, 2010.

Healthy New Product Development. State Healthy Foods Meeting, Dixon University, March 9, 2010.

Take Your Daughters and Sons to Work Day, 1999 - 2010

Editorial Responsibilities

2014-Present	Editorial Board, Journal of Obesity and Overweight
2012-2014	Editorial Board, Journal of Hotel and Business Management
2008-2012	Editor, Journal of Foodservice International
2010	Editorial Board, Journal of Human Nutrition and Dietetics
2002-2005	Editor, Foodservice Research International

External Reviews

2010-2011 Chair, Johnson & Wales Two-Year Culinary Program Review Team

FUNDED PROJECTS, GRANTS, COMMISSIONS AND CONTRACTS**In-Progress**

9/15-Present Developing a Tasty, Nutrient-Rich “Recovery Drink” for Individuals Undergoing Cancer Treatment
 Sponsor: Penn State University and College of Health and Human Development
 Researchers: P.L. Bordi
 Funding: \$36,000
 Participation: 100%

Completed

1/15-12/15 Sensory Evaluation
 Sponsor: Sheetz
 Researcher: P.L. Bordi
 Funding: \$25,000
 Participation: 25%

1/15-12/15 Sensory Evaluation
 Sponsor: Cumberland Farms
 Researcher: P.L. Bordi
 Funding: \$27,500
 Participation: 25%

1/15-12/15 Sensory Evaluation
 Sponsor: Cargill, Inc.
 Researcher: P.L. Bordi
 Funding: \$25,000
 Participation: 25%

9/15-12/15 Sensory Evaluation
 Sponsor: Nutek Salts
 Researcher: P.L. Bordi
 Funding: \$25,000
 Participation: 20%

11/15-12/15 Sensory Evaluation: Caramel Test 2
 Sponsor: The Hershey Company

	Researcher: P.L. Bordi Funding: \$7,715 Participation: 25%
11/15-12/15	Sensory Evaluation: Caramel Test Sponsor: The Hershey Company Researcher: P.L. Bordi Funding: \$7,500 Participation: 25%
9/15-9/15	Sensory Evaluation: Olive Garden Marinara Sponsor: Culinary Systems, Inc. Researcher: P.L. Bordi Funding: \$2,500 Participation: 25%
4/15-9/15	Sensory Evaluation Sponsor: Nutek Researcher: P.L. Bordi Funding: \$25,000 Participation: 20%
7/15-8/15	Sensory Evaluation: Dark Chocolate Sponsor: The Hershey Company Researcher: P.L. Bordi Funding: \$7,500 Participation: 25%
7/15-7/15	Sensory Evaluation: Olive Garden Ravioli Test Sponsor: Culinary Systems, Inc. Researcher: P.L. Bordi Funding: \$7,500 Participation: 25%
6/15-6/15	Sensory Evaluation: McCormick Salad Test Sponsor: McCormick & Company Researcher: P.L. Bordi Funding: \$3,600 Participation: 25%
5/15-6/15	Sensory Evaluation: McCormick Crock Pot Sponsor: McCormick & Company Researcher: P.L. Bordi

- Funding: \$4,616
Participation: 25%
- 5/15-6/15 Sensory Evaluation: HersheyGold Part 2
Sponsor: The Hershey Company
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 25%
- 5/15-6/15 Sensory Evaluation: HersheyGold Part
Sponsor: The Hershey Company
Researcher: P.L. Bordi
Funding: \$7,340
Participation: 25%
- 4/15-6/15 Sensory Evaluation: Hershey Drink Part 2
Sponsor: The Hershey Company
Researcher: P.L. Bordi
Funding: \$10,150
Participation: 25%
- 4/15-6/15 Sensory Evaluation: Hershey Drink
Sponsor: The Hershey Company
Researcher: P.L. Bordi
Funding: \$10,150
Participation: 25%
- 3/15-6/15 Sensory Evaluation: Chicken Breast
Sponsor: Eat N' Park
Researcher: P.L.Bordi
Funding: \$5,000
Participation: 25%
- 3/15-4/15 Sensory Evaluation: Texture
Sponsor: The Hershey Company
Researcher: P.L. Bordi
Funding: \$5,560
Participation: 25%
- 3/15-4/15 Sensory Evaluation: New Chocolate
Sponsor: The Hershey Company
Researcher: P.L. Bordi
Funding: \$7,000

	Participation: 25%
4/15-4/15	Sensory Evaluation: McCormick Spice Sponsor: McCormick & Company Researcher: P.L.Bordi Funding: \$2,096 Participation: 20%
4/15-4/15	Sensory Evaluation: Olive Garden Sponsor: Culinary Systems Researcher: P.L.Bordi Funding: \$5,000 Participation: 20%
2/15-4/15	Sensory Evaluation Sponsor: The Hershey Company Researcher: P.L. Bordi Funding: \$9,650 Participation: 25%
3/15-3/15	Sensory Evaluation Sponsor: Nutek Researcher: P.L. Bordi Funding: \$4,000 Participation: 20%
2/15-3/15	Sensory Evaluation Sponsor: Cargill Inc. Researcher: P.L. Bordi Funding: \$1,750 Participation: 25%
9/14-11/14	Sensory Evaluation Sponsor: Marriott Vacations Worldwide Researcher: P.L. Bordi Funding: \$4,000 Participation: 25%
7/14-10/14	Sensory Evaluation Sponsor: Fuchs North America Researcher: P.L. Bordi Funding: \$1500 Participation: 25%

5/14-11/14	Sensory Evaluation Sponsor: McCormick Researcher: P.L. Bordi Funding: \$3250 Participation: 25%
4/14-12/14	Sensory Evaluation Sponsor: Eat N' Park Hospitality Group Researcher: P.L. Bordi Funding: \$10,000 Participation: 25%
4/14-4/14	Sensory Evaluation Sponsor: Fuchs Researcher: P.L. Bordi Funding: \$1500 Participation: 25%
4/14-4/14	Sensory Evaluation Sponsor: Starkist Researcher: P.L. Bordi Funding: \$2,500 Participation: 25%
3/14-5/14	Sensory Evaluation Sponsor: Cumberland Farms Researcher: P.L. Bordi Funding: \$27,900 Participation: 25%
1/14-11/14	Sensory Evaluation Sponsor: Ingredion Researcher: P.L. Bordi Funding: \$10,000 Participation: 25%
1/14-1/14	Sensory Evaluation Sponsor: McCormick Researcher: P.L. Bordi Funding: \$6500 Participation: 25%

4/13-4/13	Sensory Evaluation Sponsor: Solazyme Roquette Nutritionals Researcher: P.L. Bordi Funding: \$5,000 Participation: 10%
3/13-4/13	Sensory Evaluation Sponsor: McCormick Researcher: P.L. Bordi Funding: \$1,500 Participation: 10%
1/13-2/13	Sensory Evaluation Sponsor: Hershey Company Researcher: P.L. Bordi Funding: \$8,500 Participation: 5%
7/12-4/13	Sensory Evaluation Sponsor: Corn Products Researcher: P.L. Bordi Funding: \$10,000 Participation: 30%
7/12-7/12	Sensory Evaluation Sponsor: Knouse Foods Researcher: P.L. Bordi Funding: \$1,600 Participation: 30%
2/12-3/12	Sensory Evaluation Sponsor: McCormick Researcher: P.L. Bordi Funding: \$4,500 Participation: 10%
1/12-12/12	Sensory Evaluation Sponsor: Circle K. Researcher: P.L. Bordi Funding: \$15,000 Participation: 20%
12/12-12/12	Sensory Evaluation

	Sponsor: Salamandar Researcher: P.L. Bordi Funding: \$2,500 Participation: 5%
10/12-10/12	Sensory Evaluation Sponsor: Hershey Company Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
9/12-11/12	Sensory Evaluation Sponsor: Sbarro Researcher: P.L. Bordi Funding: \$11,000 Participation: 20%
8/12-5/13	Sensory Evaluation Sponsor: Cargill, Inc. Researcher: P.L. Bordi Funding: \$50,000 Participation: 25%
8/12-12/12	Sensory Evaluation Sponsor: Cargill, Inc. Researcher: P.L. Bordi Funding: \$14,561 Participation: 25%
7/12-7/12	Sensory Evaluation Sponsor: Eat'n Park Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
6/12-6/12	Sensory Evaluation Sponsor: Ingredion Researcher: P.L. Bordi Funding: \$25,000 Participation: 30%
6/12-6/12	Sensory Evaluation Sponsor: Rayburn Foods

	Researcher: P.L. Bordi Funding: \$1,000 Participation: 20%
5/12-9/12	Sensory Evaluation Sponsor: Cargill, Inc. Researcher: P.L. Bordi Funding: \$25,800 Participation: 25%
4/12-4/12	Sensory Evaluation Sponsor: Slim Fast Researcher: P.L. Bordi Funding: \$10,000 Participation: 10%
4/12-8/12	Sensory Evaluation Sponsor: Cargill, Inc. Researcher: P.L. Bordi Funding: \$22,000 Participation: 25%
4/12 – 4/14	Sensory Evaluation Sponsor: Cargill Researcher: P.L. Bordi Funding: \$47,500 Participation: 25%
3/12-7/13	Sensory Evaluation Sponsor: Cumberland Farms Researcher: P.L. Bordi Funding: \$25,000 Participation: 15%
3/12-3/12	Sensory Evaluation Sponsor: Rayburn Foods Researcher: P.L. Bordi Funding: \$3,000 Participation: 20%
2/12-4/12	Sensory Evaluation Sponsor: Sbarro Researcher: P.L. Bordi

	Funding: \$11,000 Participation: 20%
1/12-4/12	Sensory Evaluation Sponsor: Hershey Company Researcher: P.L. Bordi Funding: \$12,000 Participation: 15%
10/11 – 9/12	Research Support Sponsor: COP: Department of Health Researcher: P.L. Bordi Funding: \$5,000 Participation: 25%
6/11-6/12	Sensory Evaluation Sponsor: Clemens Food Group Researcher: P.L. Bordi Funding: \$30,000 Participation: 20%
5/11-5/12	Sensory Evaluation Sponsor: Sheetz Researcher: P.L. Bordi Funding: \$25,000 Participation: 15%
4/11 – 3/12	Research Support Sponsor: COP: Department of Health Researcher: P.L. Bordi Funding: \$5,000 Participation: 25%
4/11 – 3/12	Sensory Evaluation Sponsor: Snyder's-Lance Inc. Researcher: P.L. Bordi Funding: \$30,000 Participation: 25%
4/11 – 4/11	Fry Study Comparison with ClearValley, Masterchef, Simplifry and Melfry Oils Sponsor: Cargill Researcher: P.L. Bordi

	Funding: \$20,000 Participation: 25%
3/11 – 2/13	Research Support Sponsor: Sbarro Researcher: P.L. Bordi Funding: \$8,000 Participation: 25%
3/11 – 3/11	New Product Development Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$8,000 Participation: 25%
3/11 – 3/11	Fry Study Comparison with Extra Caliber ZTF Round Jug, Advantage Cotton Soy Blend Round Jug, Extra Caliber ZTF Box and Advantage Low Linoleic Soybean BoxOils Sponsor: Cargill Researcher: P.L. Bordi Funding: \$20,000 Participation: 25%
2/11 – 4/11	Sensory Evaluation Sponsor: Sheetz Researcher: P.L. Bordi Funding: \$25,000 Participation: 15%
1/11 – 12/12	Sensory Evaluation Sponsor: Cumberland Farms Investigator: P.L. Bordi Funding: \$10,000 Participation: 15%
1/11 – 1/12	Sensory Evaluation Sponsor: Hatfield (Clemens Food Group) Researcher: P.L. Bordi Funding: \$25,000 Participation: 20%
12/10 - 12/11	The Effect of One Avocado per Day on Established and Emerging Cardiovascular Disease (CVD) Risk Factor Sponsor: Haas Avocado Board Researchers: P. Kris-Etherton, P.L. Bordi, G. Rothblat, S.Sankaranarayanan

	Funding: \$554,417 Participation: 10%
12/10 – 12/10	Fry Study Comparison with Canola and Peanut Oil Sponsor: Chick Fil-A Researcher: P.L. Bordi Funding: \$18,000 Participation: 10%
10/10 – 9/11	New Product Development Sponsor: GRMI Inc. (Olive Garden) Researcher: P.L. Bordi Funding: \$10,000 Participation: 10%
10/10 – 9/12	Fry Study Comparison with Melfry Oil, Simplifry Oil, Masterchef Oil and Clear Valley Oil Sponsor: Cargill Investigator: P.L. Bordi Funding: \$10,000 Participation: 25%
7/10 – 6/11	New Product Developments Sponsor: Snyder's of Hanover Researcher: P.L. Bordi Funding: \$30,000 Participation: 20%
7/10 – 3/12	Stop Light Program: Improving the Nutritional Content of Foods and School Environment for Children in Pennsylvania Schools Sponsor: Commonwealth of Pennsylvania. Researcher: P.L. Bordi, M. Small, D. Cranage, P. Kris-Etherton Funding: \$796,235 Participation: 50%
6/10 – 5/12	New Product Development Sponsor: Atkins Nutritionals, Inc. Researcher: P.L. Bordi Funding: \$9,500 Participation: 10%
6/10 – 5/12	New Product Development Sponsor: Atkins Nutritionals, Inc. Researcher: P.L. Bordi Funding: \$1,000 Participation: 25%

6/10 – 5/12	New Product Development Sponsor: GMRI Inc. (Olive Garden, Darden Restaurants) Researcher: P.L. Bordi Funding: \$5,000 Participation: 10%
6/10 – 7/10	Sensory Evaluation Sponsor: Red Lobster Researcher: P.L. Bordi Funding: \$10,000 Participation: 15%
4/10 – 3/12	Rice New Product Development Sponsor: Trinidad Benham Corporation Researcher: P.L. Bordi Funding: \$17,500 Participation: 20%
4/10 – 6/10	Sensory Evaluation for Marinades Sponsor: McCormick Researcher: P.L. Bordi Funding: \$10,000 Participation: 10%
4/10 – 4/11	Sensory Evaluation Sponsor: Sheetz Researcher: P.L. Bordi Funding: \$25,000 Participation: 15%
1/10 – 2/10	Trans Fat Free Product Testing Sponsors: Cargill, Chick Fil-A Researcher: P.L. Bordi Funding: \$15,000 Participation: 15%
12/09 – 7/11	Effects of a Diet Rich in Almonds of LDL Cholesterol, LDL Particle Size, Abdominal Adiposity and Vascular Health Sponsor: Almond Board of California Researchers: P. Kris-Etherton, S. West, P.L. Bordi Funding: \$345,360 Participation: 10%

- 11/09 – 1/10 New Product Development, Coffee Evaluation and Touch Screen Analysis
Sponsor: Sheetz
Researcher: P.L. Bordi
Funding: \$25,000
Participation: 15%
- 11/09 – 1/10 Customer Evaluation of Food Menu Items
Sponsor: Eat N' Park
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 10%
- 11/09 – 1/10 Reduced Calorie Drink Development
Sponsor: Atkins
Researcher: P.L. Bordi
Funding: \$10,000
Participation: 10%
- 9/09 – 1/10 Sugar Free York Peppermint Patty
Sponsor: Hershey Foods
Researcher: P.L. Bordi
Funding: \$2,500
Participation: 10%
- 9/09 – 12/10 Oil Degradation Evaluation of Trans Fat Free Oil
Sponsor: Cargill
Researcher: P. Bordi
Funding: \$4,000
Participation: 20%
- 9/09 – 12/09 New Product Sensory Evaluation for Dark Chocolate
Sponsor: Hershey Foods
Researcher: P.L. Bordi
Funding: \$2,500
Participation: 10%
- 8/09 – 7/11 Research Support
Sponsor: Corn Products
Researcher: P.L. Bordi
Funding: \$28,000
Participation: 25%
- 8/09 - 7/10 Effects of a Diet Rich in Almonds of LDL Cholesterol, LDL particle Size,
Abdominal Adiposity and Vascular Health

	Sponsor: Almond Board of California Researchers: P. Kris-Etherton, P.L. Bordi, S. West Funding: \$345,360 Participation: 10%
7/09 – 12/09	Product Development of New Trans Fat-Free Sauce Sponsor: Nestle USA Researcher: P.L. Bordi Funding: \$4,500 Participation: 5%
7/09 – 9/09	New Product Development and Sensory Evaluation Sponsor: MexAmerica Foods Researcher: P. Bordi Funding: \$2,000 Participation: 5%
6/09 – 12/09	Gift Support for the Center for Food Innovation Laboratory Sponsor: The Hershey Company Researcher: P.L. Bordi Funding: \$5,000 Participation: 10%
6/09 – 12/09	New Sauces Trans Fat Free Development Sponsor: Olive Garden Researcher: P.L. Bordi Funding: \$7,500 Participation: 10%
6/09 – 6/10	New Product Development for On the Go Food Items Sponsor: 7-Eleven Researcher: P.L. Bordi Funding: \$15,000 Participation: 5%
6/09 – 12/09	Sensory Evaluation for New Products Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$9,500 Participation: 10%
6/09 – 12/09	New Sauce Product Sensory Evaluation Sponsor: Olive Garden Researcher: P.L. Bordi

	Funding: \$7,500 Participation: 10%
2/09 – 12/09	New Sauce Product Development Sponsor: Olive Garden Researcher: P.L. Bordi Funding: \$7,500 Participation: 10%
2/09 – 12/09	New Product Development of Candies Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$46,000 Participation: 15%
2/09 – 12/09	New Product Development of Candies Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$46,000
2/09 – 1/11	Sensory Evaluation Sponsor: GMRI Researcher: P.L. Bordi Funding: \$7,500 Participation: 25%
10/08 – 9/12	Research Support Sponsor: Cargill Researcher: P.L. Bordi Funding: \$50,000 Participation: 25%
10/08 – 12/09	Trans Fat Free Donut Oil Study and Oil Degradation Sponsor: Cargill Researcher: P.L. Bordi Funding: \$50,000 Participation: 20%
9/08 – 12/08	Shelf Life Study for New Spice Packages Sponsor: McCormick & Company Researcher: P.L. Bordi Funding: \$2,500

	Participation: 5%
9/08 – 12/08	Research Support for Peter Bordi Sponsor: Metz & Associates Researcher: P.L. Bordi Funding: \$2,500 Participation: 25%
9/08 – 12/08	Trans Fat Free Oil Study and Oil Degradation Sponsor: Cargill, Inc. Researcher: P.L. Bordi Funding: \$12,000 Participation: 20%
8/08 – 12/09	New Product Development for Sugar Substitution Sponsor: Corn Products International Researcher: P.L. Bordi Funding: \$6,000 Participation: 5%
8/08 – 12/08	Stevia Sensory Evaluation and New Product Development Sponsor: Corn Products International Researcher: P.L. Bordi Funding: \$6,000 Participation: 5%
7/08 – 12/08	Trans Fat Free Oil Study and Oil Degradation Sponsor: Cargill Researcher: P.L. Bordi Funding: \$16,700 Participation: 20%
6/08 – 12/08	New Product Development for Lunch Items Sponsor: Olive Garden Researcher: P.L. Bordi Funding: \$17,500 Participation: 15%
5/08 – 12/08	Trans Fat Task Force Survey-Racial/Ethnic Data Collection Sponsor: Pennsylvania Department of Health. Researcher: P.L. Bordi Funding: \$2,000 Participation: 50%

4/08 – 12/08	Trans Fat Free Oil Study and Oil Degradation Sponsor: Cargill Researcher: P.L. Bordi Funding: \$20,680 Participation: 20%
4/08 – 12/08	New Product Development for Lunch Items Sponsor: Sheetz Researcher: P.L. Bordi Funding: \$10,000 Participation: 10%
3/08 – 12/08	Trans Fat Free Task Force – Report Sponsor: Pennsylvania Department of Health Researcher: P.L. Bordi Funding: \$3,120 Participation: 70%
3/08 – 12/08	Trans Fat Free Task Force – Survey Sponsor: Pennsylvania Department of Health Researcher: P.L. Bordi Funding: \$4,999 Participation: 50%
3/08 – 12/08	Sensory Evaluation for New Products Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$6,000 Participation: 5%
3/08 – 12/08	Trans Fat Free Oil Study and Oil Degradation Sponsor: Cargill. Researcher: P.L. Bordi Funding: \$18,750 Participation: 20%
2/08 – 12/08	New Product Development for Olive Garden Sponsor: Darden Restaurants Researcher: P.L. Bordi Funding: \$12,000 Participation: 15%

- 1/08 – 12/08 New Product Development for Olive Garden
Sponsor: Darden Restaurants
Researcher: P.L. Bordi
Funding: \$11,000
Participation: 15%
- 1/08 – 6/10 Enhancing the Flavor of Fruits and Vegetables to Promote Children’s
Consumption
Sponsor: McCormick Science Institute
Researchers: Leann Birch, P.L. Bordi
Funding: \$100,000
Participation: 15%
- 11/07 – 12/07 New Product Development of “On the Go” Foods
Sponsor: ExxonMobil Corporation
Researcher: P.L. Bordi
Funding: \$21,100
Participation: 20%
- 9/07 – 12/07 Sensory Evaluation for New Products
Sponsor: Hershey Foods
Researcher: P.L. Bordi
Funding: \$1,800
Participation: 5%
- 9/07 – 12/07 DelGrosso Fresh Pasta New Product Development
Sponsor: Altoona Blair County Development Corporation
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 5%
- 7/07 – 12/07 Metz’s Part 2 School Lunch Menus
Sponsor: Metz & Associates
Researcher: P.L. Bordi
Funding: \$3,500
Participation: 5%
- 7/07 – 12/07 Metz’s School Lunch Menus
Sponsor: Metz & Associates
Researcher: P.L. Bordi
Funding: \$3,000
Participation: 5%

5/07 – 6/07	Research Support Sponsor: Cargill Researcher: P.L. Bordi Funding: \$18,750 Participation: 20%
5/07 – 6/10	Research Support Sponsor: International Dairy Queen Restaurant Researcher: P.L. Bordi Funding: \$2,500 Participation: 25%
6/07 – 12/07	Trans Fat Free Oil Sensory and Oil Degradation Sponsor: Cargill Researcher: P.L. Bordi Funding: \$18,750 Participation: 20%
6/07 - 12/07	Sensory Evaluation for New Products Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$1,800 Participation: 5%
5/07 – 6/07	Trans Fat-Free Oil Development Sponsor: International Dairy Queen Restaurant Researcher: P.L. Bordi Funding: \$12,500 Participation: 20%
4/07 – 12/07	Shelf Life Study on New “On the Run” Breakfast Products Sponsor: Exxon Mobil Researcher: P.L. Bordi Funding: \$21,100 Participation: 25%
3/07 – 9/09	New Product Development for Olive Garden Sauces Sponsor: Nestle USA Researcher: P.L. Bordi Funding: \$47,000 Participation: 20%

- 3/07 – 12/09 Influence of a cocoa-based protein drink on oxidative stress markers following exhaustive aerobic exercise
Sponsor: Hershey Foods
Researchers: P.L. Bordi and McBrier
Funding: \$138,864
Participation: 5%
- 1/07 – 12/07 Nutrition, Sensory Evaluation, and Performance Analysis of Trans Fat-Free Non-Hydrogenated Frying Oils
Sponsor: Cargill
Researcher: P.L. Bordi
Funding: \$19,401
Participation: 20%
- 1/07 – 7/07 Nutrition, Sensory Evaluation, and Performance Analysis of Trans Fat-Free Non-Hydrogenated Frying Oils
Sponsor: Cargill
Researcher: P.L. Bordi
Funding: \$58,950
Participation: 20%
- 1/07 – 6/07 Nutrition, Sensory Evaluation, and Performance Analysis of Trans Fat-Free Non-Hydrogenated Frying Oils
Sponsor: Cargill
Researcher: P.L. Bordi
Funding: \$18,750
Participation: 20%
- 12/06 – 12/07 Sugar Substitutes in Ice Cream Food Products
Sponsor: SPI Polyols
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 5%
- 11/06 – 12/07 New Product Development for Breakfast Food Items
Sponsor: Sheetz
Researcher: P.L. Bordi
Funding: \$26,000
Participation: 15%
- 10/06 – 12/06 Sensory Evaluation
Sponsor: Hershey Foods

	Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
10/06 – 9/08	Project Regen Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$25,000 Participation: 50%
10/06 – 11/07	Penn State Football Recovery Drink Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$25,000 Participation: 50%
10/06 – 12/07	“On the Go” Product Development Sponsor: Exxon Mobil Researcher: P.L. Bordi Funding: \$13,625 Participation: 10%
10/06 – 10/07	Trans Fat Free Oils: Sensory and Quality Testing of Oils Sponsor: Cargill Researcher: P.L. Bordi Funding: \$135,750 Participation: 30%
10/06 – 10/08	Center for Food Innovation = Matching contribution to Dr. Bordi’s Ben Franklin Contract #05C.1402C-2 Sponsor: Hershey Researcher: P.L. Bordi Funding: \$5,000 Participation: 25%
10/06 – 9/08	Center for Food Innovation = Matching contribution to Dr. Bordi’s Ben Franklin Contract #05C.1402C-2 Sponsor: Hershey Researcher: P.L. Bordi Funding: \$25,000 Participation: 25%

- 9/06 – 12/07 2007 Pennsylvania Food Industry Summit: Helping the Industry Remain Economically Competitive While Enhancing the Nutritional Environment of Pennsylvania Schools
Sponsor: Penn State Outreach
Researcher: P.L. Bordi
Funding: \$10,000
Participation: 40%
- 8/06 – 12/07 Research Support for Peter Bordi
Sponsor: Metz & Associates LTD
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 5%
- 8/06 – 12/07 UHT Development of Lionade
Sponsor: Hershey Foods
Researcher: P.L. Bordi
Funding: \$25,000
Participation: 30%
- 7/06 – 6/07 Research Support
Sponsor: Ben Franklin Technology Center of Central & Northern Pennsylvania
Researcher: P.L. Bordi
Funding: \$55,000
Participation: 25%
- 7/06 – 12/07 New Product Development for Sugar Free Ice Cream (Part 2)
Sponsor: Nestle USA
Researcher: P.L. Bordi
Funding: \$3,000
Participation: 5%
- 7/06 – 12/07 New Product Development for Sugar Free Ice Cream (Part 1)
Sponsor: Nestle USA
Researcher: P.L. Bordi
Funding: \$6,000
Participation: 5%
- 7/06 – 12/06 Research Support for Peter Bordi
Sponsor: ExxonMobil Corporation

	Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
7/06 – 12/07	Trans Fat Free Oil Study Sponsor: Eat'n Park Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
7/06 – 12/07	New Product Development Sponsor: Super Bakery, Inc. Researcher: P.L. Bordi Funding: \$13,000 Participation: 20%
7/06 – 12/07	Sensory Evaluation of Sugar Free Yogurt Sponsor: SPI Polyols Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
7/06 – 12/07	Sensory Evaluation of New Products Sponsor: Hershey Foods Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
7/06 – 12/07	C-5 Heating Cabinet Sponsor: InterMetro Industries Corporation Researcher: P.L. Bordi Funding: \$1,200 Participation: 5%
7/06 – 6/07	Research Support Sponsor: Nestle Researcher: P.L. Bordi Funding: \$47,000 Participation: 25%
7/06 – 6/07	Research Support Sponsor: InterMetro Industries Researcher: P.L. Bordi Funding: \$1,200

	Participation: 25%
7/06 – 6/07	Research Support Sponsor: Metz Researcher: P.L. Bordi Funding: \$3,500 Participation: 25%
7/06 – 6/07	Research Support Sponsor: Cargill Researcher: P.L. Bordi Funding: \$58,950 Participation: 25%
7/06 – 6/07	Research Support Sponsor: Cargill Researcher: P.L. Bordi Funding: \$18,750 Participation: 25%
6/06 – 12/06	Smiley Cookie: Removal of All Trans Fat and Reduction of Calories by 25% Sponsor: Eat'n Park Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
8/06 – 7/08	Center for Food Innovation = Matching contribution to Dr. Bordi's Ben Franklin Contract #05C.1402C-2 Sponsor: Metz & Associates Researcher: P.L. Bordi Funding: \$5,000 Participation: 5%
7/06 – 6/08	Center for Food Innovation = Matching contribution to Dr. Bordi's Ben Franklin Contract #05C.1402C-2 Sponsor: ExxonMobil Corporation Researcher: P.L. Bordi Funding: \$5,000 Participation: 25%
5/06 – 12/06	To Go Food Product Development Sponsor: Exxon Mobile

- Researcher: P.L. Bordi
Funding: \$13,675
Participation: 10%
- 3/06 – 12/06 Nanotechnology Using Soy Protein Isolate to Make Higher Fiber and Protein for Benzel’s Pretzels
Sponsor: Ben Franklin Technology Development
Researcher: P.L. Bordi
Funding: \$10,000
Participation: 5%
- 1/06 – 1/08 Healthy Eating Research: Helping Pennsylvania Foodservice Companies
Sponsor: Penn State Outreach
Researcher: P.L. Bordi
Funding: \$25,000
Participation: 15%
- 1/06 – 12/06 Center for Food Innovation = Matching contribution to Dr. Bordi’s Ben Franklin Contract #05C.1402C-2
Sponsor: Nestle Foods
Researcher: P.L. Bordi
Funding: \$9,000
Participation: 5%
- 12/05 – 11/06 Center for Food Innovation = Matching contribution to Dr. Bordi’s Ben Franklin Contract #05C.1402C-2
Sponsor: ARAMARK
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 5%
- 10/05 – 10/07 Center for Food Innovation = Matching contribution to Dr. Bordi’s Ben Franklin Contract #05C.1402C-2
Sponsor: Hershey
Researcher: P.L. Bordi
Funding: \$5,000
Participation: 25%
- 7/05 – 6/07 Center for Food Innovation = Matching contribution to Dr. Bordi’s Ben Franklin Contract #05C.1402C-2
Sponsor: Eat N’ Park Restaurants, Inc.

- Researcher: P.L. Bordi
Funding: \$5,000
Participation: 25%
- 7/05 – 6/07 Center for Food Innovation = Matching contribution to Dr. Bordi's Ben Franklin Contract #05C.1402C-2
Sponsor: Super Bakery
Researcher: P.L. Bordi
Funding: \$13,000
Participation: 25%
- 7/05 – 6/07 Center for Food Innovation = Matching contribution to Dr. Bordi's Ben Franklin Contract #05C.1402C-2
Sponsor: Cargill
Researcher: P.L. Bordi
Funding: \$18,750
Participation: 25%
- 7/05 – 6/06 Center for Food Innovation
Sponsor: Ben Franklin Technology Center of Central & Northern PA
Researcher: P.L. Bordi
Funding: \$65,000
Participation: 25%
- 6/05 – 6/07 Center for Food Innovation
Sponsor: Sheetz
Researcher: P.L. Bordi
Funding: \$10,000
Participation: 10%
- 6/05 – 12/05 Reduced Sugar Ice Cream
Sponsor: SPI Polyols
Researcher: P.L. Bordi
Funding: \$15,000
Participation: 10%
- 7/04 – 6/06 A Concession Program Evaluation for Pennsylvania State Parks
Sponsor: Pennsylvania Department of Conservation and Natural Resources
Researchers: A. Mowen and P.L. Bordi
Funding: \$142,500
Participation: 5%

- 7/04 – 6/05 Center for Food Innovation
Sponsor: Ben Franklin Technology Center of Central & Northern PA
Researcher: P.L. Bordi
Funding: \$80,000
Participation: 25%
- 6/04 – 6/07 Center for Food Innovation
Sponsor: Hershey Foods
Researcher: P. Bordi
Funding: \$15,000
Participation: 15%
- 6/04 – 6/07 Center for Food Innovation
Sponsor: Ben Franklin Technology Partners
Researcher: P.L. Bordi
Funding: \$200,000
Participation: 30%
- 3/04 – 12/04 SPI Sensory Study Ice Cream
Sponsor: SPI Polyols
Researcher: P.L. Bordi
Funding: \$10,000
Participation: 10%
- 9/03 – 12/05 National School Lunch and Breakfast Program
Sponsor: United States Department of Agriculture and the University of Mississippi
Researchers: P.L. Bordi, C. Lambert
Funding: \$247,511
Participation: 25%
- 9/03 – 6/04 Workstation Design
Sponsor: Metro Corporation
Researcher: P.L. Bordi
Funding: \$1,600
Participation: 5%
- 6/03 – 6/04 Development and Sensory Evaluation of a High Protein, Vitamin Fortified Fruit Roll-up for Children with Cystic Fibrosis
Sponsor: Pennsylvania Soybean Board
Researcher: P.L. Bordi
Funding: \$2,300
Participation: 10%

- 4/03 – 4/04 Soy Protein Drink (Part 2)
Sponsor: Pennsylvania Soybean Board
Researcher: P.L. Bordi
Funding: \$6,000
Participation: 30%
- 4/03 – 4/04 Cystic Fibrosis (CF) Acceptance of a High Calorie, High Protein Fruit Roll-up Fortified with Fat-Soluble Vitamins (A, D, E, and K)
Sponsor: Pennsylvania Soybean Board
Researcher: P.L. Bordi
Funding: \$2,276
Participation: 5%
- 3/03 – 6/04 Effects of Soy Protein in Division I Football Players After High Intensity Weight Training
Sponsor: Pennsylvania Soybean Board
Researcher: P.L. Bordi
Funding: \$6,500
Participation: 30%
- 9/02 – 6/03 Ergonomic Work Station Table
Sponsor: Intermetro Corporation
Researcher: P.L. Bordi
Funding: \$1,000
Participation: 5%
- 9/02 – 7/04 Revision and Standardization of USDA Recipes
Sponsor: University of Mississippi
Researcher: P.L. Bordi
Funding: \$40,493
Participation: 25%
- 9/02 – 12/03 Revision and Standardization of USDA Recipes
Sponsor: University of Mississippi
Researcher: P.L. Bordi
Funding: \$247, 511
Participation: 25%
- 7/02 – 6/06 Research Support
Sponsor: Giorgio Foods
Researcher: P.L. Bordi
Funding: \$1,000
Participation: 25%
- 6/02 – 6/05 United States Department of Agriculture School Lunch Program
Sponsor: United States Department of Agriculture

	Researchers: P.L. Bordi, C. Lambert Funding: \$300,000 Participation: 25%
6/02 – 6/03	Effects of Soy Protein in Division I Football Players After High Intensity Weight Training Sponsor: Pennsylvania Soybean Board Researcher: P.L. Bordi Funding: \$21,675 Participation: 30%
6/02 – 6/03	New Product Development (Sauces) Sponsor: Giorgio Foods Researcher: P.L. Bordi Funding: \$3,000 Participation: 10%
6/02 – 5/05	Research Support Sponsor: American Dairy Association Researcher: P.L. Bordi Funding: \$14,000 Participation: 25%
6/02 – 5/05	Research Support Sponsor: Giorgio Foods Researcher: P.L. Bordi Funding: \$1,000 Participation: 25%
4/02 – 3/06	Research Support Sponsor: Giorgio Foods Researcher: P.L. Bordi Funding: \$1,000 Participation: 25%
6/01 – 6/03	Effects of Soy Protein in Division I Football Players After High Intensity Weight Training Sponsor: Pennsylvania Soybean Board Researchers: P.L. Bordi, T. Hartman Funding: \$28,175 Participation: 40%
11/01 – 12/03	Research Support Sponsor: Intermetro Researcher: P.L. Bordi

	Funding: \$2,500 Participation: 25%
6/01 – 12/02	Effect of Soy on Prostate Cancer Sponsor: Pennsylvania Soybean Board Researchers: T. Hartman, P.L. Bordi Funding: \$19,972 Participation: 5%
6/01 – 12/02	An Evaluation of the Insulated High Humidity Heating Cabinet Sponsor: InterMetro Corporation Researcher: P.L. Bordi Funding: \$2,500 Participation: 5%
5/01 – 6/03	New Product Development (Sauces) Part 1 Sponsor: Giorgio Foods Researcher: P.L. Bordi Funding: \$3,000 Participation: 5%
5/01 – 3/04	Evaluation of the Effects of a Soy Protein Supplement on Factors Related to Prostate Health in Men at Increased Risk for Prostate Cancer Sponsor: Pennsylvania Soybean Promotion Board Researcher: P.L. Bordi Funding: \$21,675 Participation: 25%
12/00 – 11/02	Research Study on Child Nutrition as Related to School Feeding Sponsor: Researcher: P.L. Bordi Funding: \$3,000 Participation: 25%
12/00 – 11/01	Research Support Sponsor: American Dairy Association Researcher: P.L. Bordi Funding: \$5,000 Participation: 25%
12/00 – 9/02	School Lunch Program Research Sponsor: Dairy Council Researchers: P.L. Bordi, M. Conklin Funding: \$14,000

	Participation: 20%
9/00 – 9/03	Farm to School: School Meals Initiative Sponsor: United States Department of Agriculture. Researchers: P.L. Bordi, C. Lambert Funding: \$149,430 Participation: 25%
3/00 – 7/00	Impact of Eating Habits on Behavior and Performance of School-Age Students Sponsor: United States Department of Agriculture Researcher: P.L. Bordi Funding: \$33,139 Participation: 25%
1/00 – 1/01	Nutrient Analysis Sponsor: Hoss's Restaurants Researchers: C. Lambert and P.L. Bordi Funding: \$5,000 Participation: 10%
1/00 – 1/01	New Product Development: Nutraceuticals/Functional Foods Sponsor: Franco Harris's Super Bakery Researcher: P.L. Bordi Funding: \$75,000 Participation: 50%
1/00 – 1/01	New Product Development – Soy Protein Nutraceuticals/Functional Foods Sponsor: Protein Technologies International Researchers: P.L. Bordi, C. Lambert Funding: \$79,650 Participation: 30%
3/99 – 3/00	Efficacy of Soy Protein on Plasma Lipids, Lipoproteins, Vascular Re-activity, Cell Adhesion and Platelet Function in Hypercholesterolemic Men and Women Sponsor: Protein Technologies International Researchers: P. Kris-Etherton, P.L. Bordi, R. DeCatherine Funding: \$204,241 Participation: 10%
11/98 – 12/00	Why We Eat What We Eat Sponsor: Keystone 21 Researcher: P.L. Bordi Funding: \$7,418

	Participation: 10%
9/98 – 9/99	Team Nutrition Model School Project Sponsor: United States Department of Agriculture Net Researchers: C. Probart, P.L. Bordi Funding: \$249,000 Participation: 5%
5/98 – 4/00	Research Support Sponsor: Key Ingredients Researchers: P.L. Bordi Funding: \$1,500 Participation: 25%
5/98 – 4/00	Research Support Sponsor: Key Ingredients Researchers: P.L. Bordi Funding: \$1,500 Participation: 25%
5/98 – 4/00	Research Support Sponsor: Key Ingredients Researchers: P.L. Bordi Funding: \$1,500 Participation: 25%
5/98 – 4/00	Research Support Sponsor: Key Ingredients Researchers: P.L. Bordi Funding: \$2,400 Participation: 25%
1/98 – 6/98	Soybean Recipe Development Sponsor: National Soybean Council Researcher: P.L. Bordi Funding: \$4,500 Participation: 5%
9/97 – 8/98	Recipe Analysis Sponsor: National Pork Council Researcher: P.L. Bordi Funding: \$5,000 Participation: 25%
8/97 – 9/00	National Thrifty Food Plan (Food Stamp Program)

- Sponsor: United States Department of Agriculture
Researchers: P.L. Bordi, C. Lambert
Funding: \$171,000 and \$3,000
Participation: 25%
- 8/97 – 8/98 Almond Protein Feeding Study
Sponsor: Almond Foundation
Researchers: P. Kris-Etherton, P.L.Bordi
Funding: \$80,000
Participation: 5%
- 6/97 – 9/98 Super Muffin New Product Development
Sponsor: Franco Harris's Super Bakery
Researcher: P.L. Bordi
Funding: \$2,500
Participation: 5%
- 2/97 – 6/98 Development and Evaluation of Menus and Recipes Based on the Updated Thrifty Food Plan
Sponsor: United States Department of Agriculture
Researcher: P.L. Bordi
Funding: \$7,633
Participation: 25%
- 9/96 – 1/97 Development and Evaluation of Menus and Recipes Based on the Updated Thrifty Food Plan
Sponsor: United States Department of Agriculture
Researcher: P.L. Bordi
Funding: \$4,755
Participation: 25%
- 8/96 – 7/97 Research Support
Sponsor: Nebraska Soybean Association
Researcher: P.L. Bordi
Funding: \$8,000
Participation: 25%
- 6/96 – 12/97 Development and Standardization of Food Service Menus
Sponsor: National Soybean Council
Researcher: P.L. Bordi
Funding: \$18,500
Participation: 25%

- 3/96 – 6/96 Value Added Productivity
Sponsor: University of Mississippi
Researcher: P.L. Bordi
Funding: \$9,903
Participation: 25%
- 1/96 – 3/96 Standardization of Breakfast and Lunch Recipes
Sponsor: United States Department of Agriculture
Researcher: P.L. Bordi
Funding: \$12,541
Participation: 25%
- 9/95 – 1/97 Development and Evaluation of Menus and Recipes Based on the Updated Thrifty Food Plan
Sponsor: United States Department of Agriculture
Researcher: P.L. Bordi
Funding: \$157,093
Participation: 50%
- 9/95 – 12/95 American Culinary Chef's Challenge
Sponsor: United States Department of Agriculture
Researcher: P.L. Bordi
Funding: \$22,500
Participation: 50%
- 5/95 – 12/95 Development and Standardization of Quality School Food Lunch Recipes
Sponsor: National Sugar Association
Researcher: P.L. Bordi
Funding: \$20,000
Participation: 25%
- 9/94 – 9/95 United States Department of Agriculture Recipe Promotion and Training Package
Sponsor: United States Department of Agriculture
Researchers: P.L. Bordi, C. Lambert
Funding: \$73,399
Participation: 25%
- 8/94 – 12/96 United States Department of Agriculture Child and Adult Care Food Program Services
Sponsor: United States Department of Agriculture
Researchers: P.L. Bordi, C. Lambert
Funding: \$134,688
Participation: 25%
- 8/94 – 10/94 United States Department of Agriculture Chef's Initiative Recipes

Sponsor: United States Department of Agriculture
 Researcher: P.L. Bordi
 Funding: \$8,000
 Participation: 15%

9/93 – 4/95 National School Lunch Breakfast Program
 Sponsor: United States Department of Agriculture
 Researchers: P.L. Bordi, C. Lambert
 Funding: \$156,000
 Participation: 25%

9/93 – 8/94 Standardization of Breakfast and Lunch Recipes for 50 and 100 Serving
 Sizes
 Sponsor: U.S. Department of Agriculture
 Researcher: P.L. Bordi
 Funding: \$97,663
 Participation: 25%

GRANTS SUBMITTED, NOT FUNDED

1/09 – 12/09 An Evaluation of Muscle Recovery During Rehabilitation for Arthroscopic
 Knee Surgery in Patients Consuming a Protein Cocoa Drink
 Sponsor: The Hershey Company
 Researcher: P.L. Bordi
 Funding requested: \$89,566

1/06 – 6/09 SERVE IT UP (School Environments that Replace Vending Items through
 University/Industry Partnerships
 Sponsor: Robert Wood Johnson Foundation
 Researcher: P.L. Bordi
 Funding requested: \$399,049

LIST OF GRANTS AND CONTRACTS FOR IMPROVEMENT OF INSTRUCTION

None

OTHER EVIDENCE OF RESEARCH OR CREATIVE ACCOMPLISHMENTS

Reformulation of Dr. Pete's Recov to include Omega 3 (2016)

Formulation of Dr. Pete's Recov Probiotic bars with probiotics and 10 grams protein, apple
 blueberry and blueberry (2015)

Redesigned Recovery Bar and produced recovery bar for the following Penn State sports teams: Football, baseball, men's and women's basketball, women's tennis and men's hockey (2015)

Invented Wild Berry Applesauce (50% fruit and 50% vegetables-purple carrots and cucumbers) with Knouse Food (2011)

Invented Accelerate (ACLR8) Recovery Drink (ACLR8 Recovery), a post-exercise protein recovery drink (Summer 2011)

Invented ACLR8 Blueberry Cheesecake Recovery Bar, a post-exercise protein recovery bar (Summer 2011)

Invented ACLR8 Cookies and Cream Recovery Bar, a post-exercise protein recovery bar (Summer 2011)

Invented ACLR8 Super Chocolate Recovery Bar, a post-exercise protein recovery bar (Spring 2011)

Invented ACLR8 Strawberry Yogurt Recovery Bar, a protein recovery bar post exercise (Spring 2011)

RECORD OF PURSUIT OF ADVANCED DEGREES AND/OR FURTHER ACADEMIC STUDIES

Continuing Education Program, Cargill, Institute of Food Technologists. "Fats and Oils". 1 credit hour. New Orleans, Louisiana. July, 2014.

RECORD OF MEMBERSHIP IN PROFESSIONAL AND LEARNED SOCIETIES

2012-2017	IFT Certified Food Scientist
2006-present	Men's Health Guild Leaders in Research, Leaders in Taste; DuPont Protein Technologies The Bread Bakers Guild of America
2005-present	Member, Pennsylvania Restaurant Association Board of Directors
2001-present	Institute of Food Technology Pennsylvania School Food Service Association American School Food Service Association

2000-present National Restaurant Association

DESCRIPTION OF NEW COURSES AND/OR PROGRAMS DEVELOPED

HRIM 332: Current Issues in Restaurant Management (2012)
HRIM 413: New Product Development Course (2012)

DESCRIPTION OF NEW COMPUTER SOFTWARE PROGRAMS DEVELOPED

None

DESCRIPTION OF NEW METHODS OF TEACHING ESTABLISHED COURSES AND/OR PROGRAMS

None

LIST OF HONORS OR AWARDS FOR SCHOLARSHIP OR PROFESSIONAL ACTIVITY

2014	Leadership in Outreach Scholarship Award, College of Health and Human Development
2014	Teaching Excellence Award, College of Health and Human Development
2006	Award of Excellence, Eat'n Park Hospitality Group
2005	Exemplary Program Award, Mid-Atlantic Obesity Conference, University Continuing Education Association Faculty Marshal, Hotel, Restaurant & Institutional Management
2004	Faculty Marshal, Hotel, Restaurant & Institutional Management
2002	Alumnus of the Year, Penn State Worthington Scranton
2000	Faculty Marshal, Hotel, Restaurant & Institutional Management
1999	Nutrition Leadership Institute Award, Dannon Institute

- 1996 Best Poster Session for School Food Service Research, The American School Food Service Association Annual Conference (with C. Lambert and M. Borja)
- 1995 Faculty Marshal, Hotel, Restaurant & Institutional Management
- 1994 United States Department of Agriculture Award (for time, work, and talent spent ensuring the success of the National School Lunch Program)
- 1988 Evelyn R. Saubel Faculty Award, Penn State College of Health and Human Development

APPLICATIONS OF RESEARCH SCHOLARHIP IN THE FIELD

None

TECNOLOGY TRANSFERRED OR ADAPTED IN THE FIELD

None

TECHNICAL ASSISTANCE PROVIDED

None

OTHER EVIDENCE OF IMPACT IN SOCIETY OF RESEARCH SCHOLARSHIP AND CREATIVE ACCOMPLISHMENTS

None

**SERVICE AND THE SCHOLARSHIP OF SERVICE TO THE UNIVERSITY, SOCIETY,
AND THE PROFESSION**

SERVICE TO THE UNIVERSITY**1. Record of committee work at campus, college, department and University Levels****College:**

City Lights Penn State's Faculty Stars Come to You, Presenter, June 2015
Ombudsperson, 2013-2014
College Curriculum Committee, August 2013-May 2014
Paid three full time employees from grants funding Sensory Lab, 2012
First Year Seminar College, 2011
Adjunct Professor; Prevention Center, 2011
HHD Alumni Board, presentation to the board regarding CFI research on childhood obesity, 2010
Adjunct Professor; Department of Recreation, Park and Tourism Management, 2007-present
Nutrition Dietetic Internship Program, 2003-2009
Center for Research on Leisure and Healthy Lifestyles (RPM), 2005

Departmental and/or School Committees:

Penn State Auxiliary and Business Service, Presenter, May 29, 2015
Foods Committee, Committee Member, January 2014-December 2014
Food Redesign, Committee Member, 2013-2014.
Hosted visiting scientist, 2012
Chair, Curriculum Committee, 2011-present
Food Laboratory, Committee member, 2011
Promotion and Tenure Committee, 2005-2007, 2010, 2012, 2013-2014
Conti Symposium Conference, Chairperson, 2009
Curriculum Committee, 2008-2009
Foods Committee, 2000-2004, 2008-2009, 2012
Graduate Admission Committee, 2007
Graduate Examination Committee, 2007
Strategic Planning Faculty Theme Groups 2007

University:

Product Development for DelGrosso's Park, Dr. Barron's "Economic Development, Job Creation and Student Success, 2015-2016
Academic Administrative Evaluation for Dean Crouter, 2012
Intercollegiate Athletic Faculty Representative Men's Basketball, 2012-2013
Penntap, 2004-2013
AD-14 Review Committee, 2011
Peer Review of Grant Proposals, Ben Franklin Foundation, Panel Member, 2010

Participant, Take Your Daughters and Sons to Work Day, 2000-present
Pennsylvania Technology Assistance Program, 2008-2011
Undergraduate Admission to Schreyer Honors College, 2007 - 2009
RFID Conference at Penn State Behrend, 2007
Panelist, WPSU Program on Trans Fat Free Products (with Penny Kris-Etherton and Kris Clark), 2007
Advisory Board Member, Pennsylvania Advocates for Nutrition and Activity, 2005-2006
Summer Research Opportunities Program for Minorities, 2005

2. Participation in campus and/or University-wide governance bodies and related activities

Member, University Faculty Senate, 2006-2010
Intercollegiate Athletics, 2006-2010

3. Record of administrative support work

Student Athletics Feeding Stations, Contributor, May 2014-December 2014
Director, Penn State Center for Food Innovation, 2004-present

4. Record of contributions to the University's programs to enhance equal opportunity and cultural diversity

Participant, Take Your Daughters and Sons to Work Day, 2000-present
 Summer Research Opportunities Program for Minorities, 2005

5. Assistance to student organizations

None

6. Other

None

SERVICE TO SOCIETY AS A REPRESENTATIVE OF THE UNIVERSITY

1. Participation in community affairs

Participant in School Nutrition Round Table, State College Area School District, 2010
 Presentation: New Product Development, Perry Valley Grange, 2007
 Presentation: New Product Development, Berks County, 2007
 Presentation, New Product Development, HHD Home Economic Reunion, 2007
 Lecture: Healthy Foods, Penn State Alumni Association Philadelphia, 2005

2. Service to governmental agencies at the international, Federal, state, or local levels

Quarterly reports to the Department of Health, 2010, 2011, 2012
 Department of Health, Chairperson, 2009-2011.
 Department of Health, Statewide Nutrition Education Leadership Team, 2009.
 Department of Health: Communities Putting Prevention to Work, State Healthy Foods Leadership Team, 2010.
 Commonwealth of PA, Member, 2009.
 Commonwealth of PA, Governor's Food Safety Council, Member, 2009.
 Committee Chair, PA Trans Fat Task Force (also published task force findings and recommendations), 2007-2008
 Conference Planner for *Helping Pennsylvania's Food Industry Remain Economically Competitive while Tackling Childhood Obesity*, Penn State Outreach, 2007
 Presentation: Open Innovation, College of Agriculture, 2007
 Presentation: New Product Development CFE, Ben Franklin Foundation, 2007
 Co-chair, National Obesity Action Forum, U.S. Dept of Health and Human Services, 2006

Participant, Economic Development in the Itech 99, Altoona Blair County Development Corporation and PA Department of Community and Economic Development, 2006

Pennsylvania Department of Agriculture, Deputy Secretary for Marketing, 2005
Planning Committee, CDC Obesity Summit, 2005

3. Service to business and industry

Institute of Food Technologists, Attendee, International. New Orleans, 2014

Worked with 17 companies in the Center for Food Innovation, 2012

Help develop a new applesauce/fruit for Knouse Foods and Disney, 2012

Officer/Executive Board Member of Disney Healthy Foods for Children, 2011

Program review of four campuses for Johnson and Wales, 2011

Reviewer, Journal of Human Nutrition and Dietetics, 2010

Grains for the Health of it, Reviewer, 2008.

Food Safety Committee Member, Pennsylvania Restaurant Association, 2007-2008

Presentation: Recovery Drink, Natick and Hershey Foods, 2007

Member, Health Issues Committee, Men's Health Network, 2005

4. Service to public and private organizations

None

5. Service to citizen/client groups

None

6. Testifying as an expert witness

None

7. Other

None

SERVICE TO THE DISCIPLINES AND TO THE PROFESSION

1. Organizing conferences, service on conference committees

- January 2014-August 2014 Faculty Sabbatical, Healthy Food at Disney Parks, Disney, Orlando, Fla.
- July 1, 2013-June 1 2015 Disney health Committee, Member, International. Orlando, Fla
- April 7-8, 2011 Chair Walter Conti Conference, “Healthy Eating for Children”, University Park, PA 16802
- September 13-14, 2010 Chair Walter Conti Conference, “Healthy Foods for School Age Children”, University Park, PA 16802
- March 1, 2010 Chair State Healthy Foods Meeting, Harrisburg, PA
- October 25-26, 2009 Chair of Conti Conference, “Healthy Foods, Moving Forward”, University Park, PA 16802

2. Active participation in professional and learned societies

- 2006-present Men’s Health Guild
Leaders in Research, Leaders in Taste; DuPont Protein Technologies
The Bread Bakers Guild of America
- 2005-present Member, Pennsylvania Restaurant Association Board of Directors
- 2001-present Institute of Food Technology
Pennsylvania School Food Service Association
American School Food Service Association