CURRICULUM VITAE

Yee Ming Lee, Ph.D.

As of November, 2012

EDUCATION

Doctor of Philosophy 2012 Hospitality Management and Dietetics, Kansas

State University, Manhattan, KS.

Master of Science 2008 Nutrition and Food Science, Texas Woman's

University, Denton, TX.

Bachelor of Health Science 2004 School of Health Sciences, University Sains

Malaysia, Kelantan, Malaysia.

EMPLOYMENT- TEACHING & RESEARCH

August 2012 – Present Assistant Professor,

Department of Nutrition, Dietetics and Hospitality

Management Auburn University

January 2009 – May 2012 Graduate Research Assistant,

Department of Hospitality Management and Dietetics

Kansas State University

August 2008 - December 2008 Graduate Teaching Assistant

Department of Nutrition and Food Science

Texas Woman's University

January 2008 - May 2008 Graduate Teaching Assistant

Department of Nutrition and Food Science

Texas Woman's University

January 2008 - May 2008 Student Assistant

English Department

Texas Woman's University

August 2007 - May 2008 Graduate Research Assistant

Department of Nutrition and Food Science

Texas Woman's University

March 2007- December 2007 Student Assistant

Marketing and Communication Texas Woman's University

EMPLOYMENT- OTHER INDUSTRY EXPERIENCE

January 2005 - June 2006 Administrative (Catering) Dietitian

Besta Foodservices, Kuala Lumpur, Malaysia

SCHOLARSHIP AND SIGNIFICANT RESEARCH ACHIEVEMENTS 1. Grant (funded)

- Sauer, K., Lee, Y. M., & Kwon, J. Current Practices and School Foodservice Directors' Knowledge and Attitudes about Food Allergy Training. American Dietetic Association: Allene Vaden Memorial Grant for Food Service Management 2011. \$5,000
- Kwon, J., Liu, P., & Lee, Y. M. Food Safety Education for Residential Child Care Institutions: Food Safety Basics, Staff Training. University of Rhode Island and University of Massachusetts' CSREES/USDA Project. 2010-2011. \$7,500.

2. Scholarly Works

- Kwon, J. & Lee, Y. M. (2012). Exploration of past experience, attitudes, and preventive behaviors of consumers with food allergies about dining out. *Food Protection Trends*. Manuscript accepted for publication.
- Kwon, J., Zottarelli L. K, Kwon, S., Ryu D, & Lee, Y. M. (2012). Food safety training needs at evacuation shelters operated by faith-based organizations. *Journal of Environmental Health*. Manuscript accepted for publication.
- Kwon, J., Choi, Y. G., Liu, P. & Lee, Y. M. (2012). Food safety training needed for Asian restaurants: Longitudinal review of health inspection data in Kansas. *Journal of Foodservice Management and Education*. Manuscript accepted for publication.
- **Lee, Y. M.**, Kwon, J. & Sauer, K. (2012). The attitudes of child nutrition professionals regarding food allergies and current food allergy training practices: A focus group study. Unpublished manuscript.
- Lee, Y. M., Kwon, J., & Sauer, K. (2012). Food allergy practices and *child nutrition* professional' attitudes about food allergies. Unpublished manuscript.
- Lee, Y. M., Kwon, J., & Sauer, K. (2012). *Investigation of food allergy training and child nutrition professional' knowledge about food allergies*. Unpublished manuscript.
- Kwon, J., & Lee, Y. M. (2012). Food allergies in restaurants: Knowledge, attitudes, and behaviors of Hospitality Management and Dietetics Students in the U.S. Unpublished manuscript.
- Kwon, J., & Lee, Y. M. (2012). Food allergies in restaurants: Knowledge, attitudes, and behaviors of consumers with food allergies. Unpublished manuscript.

3. Presentations at Professional Meetings

Lee, Y. M., Sauer, K., & Kwon, J. (2012). The attitudes of Child Nutrition Professional about food allergies and current food allergy practices: A focus group study. Poster presented at the Academy of Nutrition and Dietetics 2012 FNCE. Philadelphia, PA.

- Kwon, J., Liu, P., & Lee, Y. M. (2012). Retention of Food Safety Knowledge after Faith-based Organization Volunteer Training. Poster presented at the 101th International Association of Food Protection, Annual Meeting. Rhode Island, RI. July 22-25, 2012.
- Kwon, J., Sauer, K., Ryu. D., Todd., E., Lee, Y. M., Liu, P., & Choi, J. (2012). *Produce Handlers' Handwashing Behaviors in Secondary School Foodservice Facilities*. Oral presentation presented at the 101th International Association of Food Protection, Annual Meeting, Rhode Island, RI. July 22-25, 2012.
- Kwon, J., Ryu, D., Zottarelli, L., **Lee, Y. M.**, & Liu, P. *Effectiveness of food safety training video for volunteers in the faith-based organization*. Poster presented at the 100th International Association of Food Protection, Annual Meeting. July 31- August 3, 2011.
- Kwon, J., Lee, Y. M., & Sauer, K. Are Dietetics and Hospitality Management Students prepared for serving customers with food allergies? Presented at the FSMEC Biannual Meeting, Oxford, MS. March 17 20, 2011.
- Lee, Y. M., & Kwon, J. (2011, May). Food Allergies in Restaurants: Knowledge, Attitudes, and Behaviors of Consumers with Food Allergies: A focus group study. Poster presented at the K-State Research Forum, Manhattan, KS. April 20, 2011.
- **Lee, Y. M.**, & Kwon, J. (2011, January). *Food Allergies in Restaurants: Knowledge, Attitudes, and Behaviors of Consumers with Food Allergies: A focus group study.* Presented at the 16th Hospitality Graduate Research Conference, Houston, TX. January 6 8, 2011.
- Choi, Y. G., Liu, P. Lee, Y. M., & Kwon, J. (2011, January). Food safety training needed for Asian restaurants: Longitudinal review of health inspection data in Kansas.
 Presented at the 16th Hospitality Graduate Research Conference, Houston, TX. January 6 8, 2011.
- **Lee, Y. M.**, & Kwon, J. (2011, January). *The Effectiveness of Web-based Food Allergy Training among Restaurant Managers*. Poster presented at the 16th Hospitality Graduate Research Conference, Houston, TX. January 6 8, 2011.
- **Lee, Y. M.**, & Kwon, J. (2010, January). *Factors that lead to foodservice employees turnover intention in hospital foodservice*. Poster presented at the 15th Hospitality Graduate Research Conference, Washington, DC. January 7-9, 2010.
- Lee, Y. M., & Kwon, J. (2010, January). *Using the theory of planned behavior to investigate restaurant managers support for food allergy training*. Poster presented at the Hospitality Graduate Research Conference, Washington, DC. January 7-9, 2010.

CLASSES TAUGHT

CLASSES ASSISTED

NFS 2323	Introduction	on to Nutrition
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NFS 4101 Computer Use in Nutrition and Foodservice Management

PROFESSIONAL MEMBERSHIPS

Academy of Nutrition and Dietetics	2012-Present
School Nutrition Association	2011-Present
International Association of Food Protection	2011-Present
Toast Masters International	2010-Present
Healthcare Foodservice Organization	2010-2011
National Restaurant Association	2009-Present
Malaysian Dietitians' Association	2005-2010

CERTIFICATION

Servsafe certified

SERVICES

1. Reviewer

Journal of Foodservice Management and Education	2012
2013 Graduate Research Conference: Hospitality Ed. Track	2012

2. Student Organizations

Malaysian Student Association, Secretary	2009-2012
HMD Graduate Club, Vice President	2010

3. Voluntary Activities

Denton Food Pantry

Summer School Project, Presenter	2012
KSU Martin Luther King Day of Service	2012
Helping International Student's (HIS) dinner, presenter	2012
KSU International Food Festival, representative of Malaysia	2011
KSU Coffee House Series, "Colorful Malaysia", presenter	2011
Harvester Food Bank, Topeka, KS	2011
KSU International Student Orientation (Fall), translator	2011
Academic Services & Diversity Service, student panelist	2011
KSU Fair Trade, representing Bridges International	2010
KSU International Week's Fashion Show, model	2010
KSU's Choose K-state advertising video, supporting actress	2010
Chinese Early Childhood Development Program	2010
Directors' visit to KSU, translator	
KSU International Student Orientation (Summer & Fall), translato	r 2010
USDA Safe Food Handling video, supporting actress	2009

2008