

## CURRICULUM VITAE for GEORGIA JONES

**POSITION:** Associate Professor, Extension Food Specialist  
Department of Nutrition and Health Sciences  
119D Ruth Leverton Hall  
University of Nebraska; Lincoln, NE 68583-0806  
402-472-3225, [gjones2@unl.edu](mailto:gjones2@unl.edu)

### ACADEMIC INTERESTS:

Food Literacy, helping consumers improve their knowledge of food, including preparation, safety, and nutrition as it relates to a healthy lifestyle.

### RANK:

January, 2001                      Assistant Professor  
July, 2007                         Associate Professor  
50% Extension, 50% Teaching

### EDUCATION:

Ph.D.	Alabama A&M University	1996	Food Science
MS	University of Nebraska-Lincoln	1985	Food Science & Technology
BS	University of Tennessee-Knoxville	1982	Food Technology & Science

### PROFESSIONAL EXPERIENCE:

- University of Nebraska-Lincoln: July 2007 – present, Associate Professor and Extension Food Specialist.
  - Extension Responsibilities focus around the area of food literacy. The overall goal is to help Nebraskans understand food. Currently working in the areas of Native American foods, local foods, 4-H foods curriculum, and social media.
  - Teaching responsibilities include Nutrition 244/245 – Scientific Principles of Food Preparation Lecture/Lab; Nutrition 372 – Food Safety and Sanitation;
- University of Nebraska-Lincoln: January 2001 – July 2007, present, Assistant Professor and Extension Food Specialist.
  - Extension Responsibilities focus around the area of food literacy. The overall goal is to help Nebraskans understand food.
  - Teaching responsibilities include Nutrition 244/245 – Scientific Principles of Food Preparation Lecture/Lab; Nutrition 372 – Food Safety and Sanitation; Guest Lecturer for Nutrition 253 – Cultural Aspects of Food and Nutrition.

## **PROFESSIONAL EXPERIENCE (cont'd):**

- United States Department of Agriculture – Agricultural Research Service – Dale Bumpers National Rice Research Center, Stuttgart, AR: August 1999 – December 2000, Research Associate Chemist.
  - Responsibilities include research on the texture and flavor of Japanese and aromatic rices and sensory evaluation.
- University of Nebraska, Lincoln: May 1999 – July 1999, Visiting Professor.
  - Taught Nutrition 441 – Functional Properties of Food.
- Tuskegee University, Tuskegee, AL: December 1996 – August 1999, Research Assistant Professor.
  - Responsibilities include teaching food sensory evaluation laboratory, nutrition and wellness and food preservation.
  - Research projects include development of an edible peanut protein film, aqueous extraction of peanut oil, sweetener from sweet potatoes and biodegradable paper from sweet potato stems and soybean pods.
- General Mills, Inc., Buffalo, NY: May 1989 – August 1992, First Line Manager.
  - Responsibilities include the management of puff cereal production.
- Kraft, Inc., Lawrenceburg, KY and Blackfoot, ID: November 1985 – July 1988, Production and Quality Control Supervisor
  - Responsibilities include the management of product quality and production at two cheese production facilities.

## **AWARDS AND RECOGNITION:**

- Nebraska Association for Health, Physical Education, Recreation and Dance (NAHPERD), NAHPERD Service Award, November 2006
- Nebraska Cooperative Extension Association, Outstanding New Specialist Award, November 2005
- Girls & Women in Sports & Fitness, Community Achiever, February 2004

## **PROFESSIONAL MEMBERSHIPS:**

### National:

- Institute of Food Technologists, 1980 – present
- Society for Nutrition Education, 2002 – present

### State:

- Nebraska Cooperative Extension Association, 2002 – present
  - Specialist section representative to the board, 2005 – 2007
  - Secretary-Treasurer for specialist section, 2008 – 2010

## **PUBLICATIONS:**

### ***Refereed Journals:***

Jones, G. and Meckna, B. 2016. Assessing the food literacy of college students. *J of Culinary Science & Technology*. Under Review.

Jones, G., Lynch, P. and Schnepf, M. I. 2007. *Sisters Together* program increases fruit and vegetable consumption in African American women. *Journal of Extension*. 45(4).

Jones, G., Sanders, O. G., and Grimm, C. 2007. Aromatic compounds in three varieties of turnip greens harvested at three maturity levels. *J Food Qual*. 30(2): 218-227.

Jones, G. and Sanders, O. G. 2002. A sensory profile of turnip greens as affected by variety and maturity. *J Food Sci*. 67(8): 3126-3129.

Shi, L., Lu, J. Y. Jones, G., Loretan, P. A. and Hill, W. A. 1998. Characteristics and composition of peanut oil prepared by an aqueous extraction method. *Life Support & Biosphere Science* 5: 225-229.

Wilson, C.D., Pace, R.D., Bromfield, E. Jones, G. and Lu, J. Y. 1998. Consumer acceptance of vegetarian sweet potato products intended for space missions. *Life Support & Biosphere Science* 5: 339-346.

Wilson, C.D., Pace, R.D., Bromfield, E. Jones, G. and Lu, J. Y. 1998. Consumer acceptance of Sweet potato in a vegetarian menu plan for NASA's advanced life support program. *Life Support & Biosphere Science* 5: 347-351.

### ***Proceedings/Technical Papers:***

Bryant, R., Jones, G., and Grimm, C. 2007. Texture profile and volatile compound analysis of Koshihikari and Basmati rice prepared in different rice cookers. *Rice Research Studies*. 370-376.

Jones, G., Gan, Y., Aglan, H., McConnell, R., Smith, R., Trotman, A., and Lu, J. 1998. Development and characterization of paper products from dried sweet potato stems, peanut shells, and soybean pods. Presented at the 28<sup>th</sup> International Conference on Environmental Systems, Danvers, MA, July 13-16. Published in the SAE Technical Paper Series. Warrendale, PA.

Patrick, N., Jones, G., Aglan, H. and Lu, J. Y. 1998. The development of an edible peanut protein film. Proceedings of the NASA University Research Centers Technical Conference, Pp. 489-494. Huntsville, AL, February 22-25.

McConnell, R., Smith, R., Jones, G., and Lu, J. Y. 1998. Development of paper products from dried sweet potato stems and peanut shells. Proceedings of the NASA University Research Centers Technical Conference, Pp. 495-500, Huntsville, AL, February 22-23.

***Abstracts:***

Jones, G., Pracheil, T., and Karstens, S. 2012. Using Social Media to Develop Food Preparation Skills. Food Studies Conference. Champaign, UL

Jones, G. Albrecht, J., Schnepf, M., Hart, J., Hallum, J. and Hair, D. 2013. Teaching Native Americans. Society for Nutrition Education Annual Meeting.

Jones, G., Pracheil, T., and Swanson, D. 2009. Discovering Foods in a Virtual 4-H Club Setting. Presented at the 41<sup>st</sup> Annual Conference of the Society for Nutrition Education, New Orleans, LA, July 11-15.

Jones, G., Meckna, B. Koszewski, W., Schnepf, M. and McLeod, H. 2007. Assessing the food literacy of college students, Poster no 004-14. Presented at the 77<sup>th</sup> Annual meeting of the Institute of Food Technologists, Chicago, IL July 28-August 1.

Jones, G., Koszewski, W., and Fairchild, P. 2006. Fast Foods! – A 4-H Lifelong learning resource. Poster no. P57. Presented at the 39<sup>th</sup> Annual Conference of the Society for Nutrition Education. San Francisco, CA, July18.

Jones, G., Kelsey, S. and Koszewski, W. 2006. Using nutrition education to increase healthy habits of limited resource children and their caregivers. Poster no. P100. Presented at the 39<sup>th</sup> Annual conference of the Society for Nutrition Education, San Francisco, CA. July 18.

***Extension Publications:***

*Curriculum*

Jones, G. (Team Leader). Making Food for Me, University of Nebraska-Lincoln Extension, Clover Kids Foods Curriculum, (Team Members: Patricia Fairchild, Amy Peterson, Jessye Goertz, Kayla Hinrichs and Tracy Anderson). In progress.

Behrends, D. and Jones, G. 2010. Healthy Eating on a Budget. FCS Community Lesson, 2010.

Jones, G., Pracheil, T. and Swanson, D. 2008. Virtual 4-H Club.

Behrends, D., Jones, G. and Koszewski, W. 2008. Fitting in the Fiber. FCS Community Lesson, 2008.

Jones, G. (Team Leader) Fast Foods – The CD-ROM, University of Nebraska-Lincoln Extension, 4-H Foods Curriculum, 2008, (Team Members: Patricia Fairchild, Robert Meduna, Alice Henneman, Amy Peterson, Jean Swanson).

Jones, G. Cooking with your Kids. FCS Community Lesson, 2006.

Jones, G. (Team Leader) Fast Foods, University of Nebraska Cooperative Extension, 4-H Foods Curriculum, 2005, (Team Members: Wanda Koszewski, Patricia Fairchild, Robert Meduna, Alice Henneman, Carol Schwarz, Jackie Farrell, Amber Hoge, Laura Dewitt, Tracy Pracheil).

Kelsey, S. Jones, G., and Koszewski, W. 2006. SNACK: Summer Nutrition Activities for Community Kids.

### *NebGuides*

Jones, G. and Brison, C. Sustainable Seafood Consumption. University of Nebraska-Lincoln Extension, NebGuide, G-2253, March, 2015.

Jones, G. Sweeteners. University of Nebraska-Lincoln Extension, NebGuide, G-1458, June, 2002; Revised April, 2010.

Jones, G. Stevia. University of Nebraska-Lincoln Extension, NebGuide, G-1634, August, 2006. Revised February 2014.

Jones, G. Fat and fat substitutes. University of Nebraska Cooperative Extension, NebGuide, G03-1487-A, January, 2003. Updated as Fats in the Diet. Updated July 2013.

Jones, G. and Koszewski, W. A guide to soy foods. University of Nebraska Cooperative Extension, NebFact, NF02-545, September, 2002.

Koszewski, W. and Jones, G. Soy health claims. University of Nebraska Cooperative Extension, NebFact, NF02-546, September, 2002.

Franzen-Castle, L, Jones, G. and Albrecht, J. Adjusting recipes to meet the dietary guidelines. University of Nebraska-Lincoln Extension, Circular, EC442. April, 2002. Revised July 2013.

### **SCHOLARLY PRESENTATIONS AT PROFESSIONAL MEETINGS:**

#### *Peer Reviewed:*

Jones, G., Pracheil, T., and Karstens, S. 2012. Using Social Media to Deliver Food Related Information. Food Studies Conference. Champaign, IL. October 4.

Jones, G. Albrecht, J., Schnepf, M., Hart, J., Hallum, J. and Hair, D. 2012. Reconnecting Native Americans to their Food Culture: A Feasibility Study. Presented at the 45<sup>th</sup> Annual Conference of the Society for Nutrition Education and Behavior. Washington, DC. July 21.

Jones, G., Swanson, D., Pracheil, T. 2009. Discovering Food in a Virtual 4-H Club Setting. Presented at the 41<sup>st</sup> Annual Conference of the Society for Nutrition Education, New Orleans, LA. July 11-15.

Jones, G., Koszewski, W. and Fairchild, P. 2006. Fast Foods! – A 4-H lifelong learning resource. Poster no. P57. Presented at the 39<sup>th</sup> Annual Conference of the Society for Nutrition Education, San Francisco, CA July 17.

Jones, G., Koszewski, W. and Fairchild, P. 2008. Fast Foods! – An Electronic Foods Curriculum. Poster no. P79. Presented at the 41<sup>st</sup> Annual Conference of the Society for Nutrition Education, Atlanta, GA July 22.

#### **GRANTS RECEIVED:**

Jones, G. (Consultant), Albrecht, J. (Consultant), Hart, J. (Principal Investigator), Schnepf, M. (Investigator), Native Food Safety, Preparation and Nutrition. Nebraska Indian Community College, Universities, Public Service. \$12,000.

Childhood Obesity Prevention – USDA – NIFA 2010; Sehi, N., Koszewski, W., Wobig, K., Losey, A., Bergman, G., and Jones, G. Grant Purpose – This application, which addresses Program Area A2111 (Extension Interventions to Prevent Childhood Obesity), proposes the expansion of a successful nutrition education school enrichment kit program into all elementary schools (K-2) in the Lincoln Public School District (LPS). \$997,000.

Lewis, N., Schnepf, M. and Jones, G. (2010) Farm to School, CEHS International Seed Grant. \$6,000 – *My Role – To better understand the farm to school programs in the UK and to establish this program at UNL. To increase the incorporation of an international perspective in courses taught. To increase cooperation among interested parties at the state and university levels.*

Jones, G. (2010) Global Faculty Fellow – The Greek Odyssey – University of Nebraska-Lincoln. \$5,800 – *My Role – To explore Greek food culture and to share my knowledge with Nebraskans.*

4-H Curriculum Team (2004) Development of Fast Foods. University of Nebraska-Lincoln Extension. \$10,000. *My Role – Bring the creative vision of the team to fruition.*

Jones, G. (2004) Sisters Together – Women Lead the Way Walking Campaign. Nebraska Health and Human Service System. \$5,000. *My Role – Initiated and developed the program.*

#### **GRANTS SUBMITTED BUT NOT FUNDED:**

Rethinking Children's Menus with Culinary Nutrition Criteria – USDA – NIFA 2010. Condrasky, M., Schnepf, M. and Jones, G. Grant Purpose – The goal of the project is to demonstrate the effects that

children's healthy menu items in restaurants have on the fight against childhood obesity in order to move culinary professionals, products, and menu development toward healthy items as the preferred menu for children dining in restaurants. Requested Amount - \$1,255,632.

***GRADUATE STUDENTS – CURRENT:***

***Advisor***

*Masters Student*

Heller, Laura. (Expected May 2017) (Non-thesis). University of Nebraska Graduate College.

Scott Clevenger. (Expected December 2016) (Non-thesis). University of Nebraska Graduate College

***GRADUATE STUDENTS – COMPLETED:***

***Advisor***

*Ph.D. Student*

Lynch, Patricia (May 2008). The use of Sisters Together to improve the health of African American women. Doctoral Dissertation. University of Nebraska Graduate College (Co-Advisor).

***GRADUATE STUDENTS – COMPLETED (cont'd):***

*Masters Students*

Burt, Alecia. (December 2015) (Non-thesis). University of Nebraska Graduate College.

Elliott, Alecia. (May 2014) (Non-thesis). University of Nebraska Graduate College.

Koch, Laura. (May 2015) (Non-thesis). University of Nebraska Graduate College.

Chambers, Chanté (August 2012). A Pilot Study: The Use of a Survey to Assess the Food Knowledge of Nutrition Students at Various Levels of Nutrition Education. Master's Thesis. University of Nebraska Graduate College.

Liao Chan, Elizabeth (December 2009). Application of Multimedia/Streaming Media in NUTR 245 Food Lab Course. Master's Thesis. University of Nebraska Graduate College (Co-Advisor).

Williams, Jennifer (August 2009). Assessing the Food Literacy of Students Enrolled in 200 and 400 Level Nutrition Courses. Master's Thesis. University of Nebraska Graduate College.

Kuchar, JoBeth (May 2009). Development of a Pictorial Cookbook for Low Literate Audiences. Master's Project. (Option II Non-thesis). University of Nebraska Graduate College.

Zimmerman, Kristy (May 2007). The Tooth of the Matter. Master's Project. (Option II Non-thesis). University of Nebraska Graduate College.

Meckna, Brian (August 2006). Assessing the Food Literacy of College. Master's Thesis. University of Nebraska Graduate College.

Krietzman (Fleming), Stacy (December 2004). The use of the ABCs for Good Health Curriculum within the Every Woman Matters Program for low-income and underinsured women ages 40-64. Master's Thesis. University of Nebraska Graduate College.