

David Johnson, PhD, RD, CHE, MFP

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Clifton Strengths: Deliberative-Focus-Input-Learner-Achiever

CURRENT POSITION

Assistant Professor of Human Nutrition and Hospitality Management
Department of Human Nutrition and Hospitality Management
College of Human Environmental Sciences
The University of Alabama

Tuscaloosa, AL
August 2022-Current

EDUCATION

- **Iowa State University** **Ames, IA**
 - PhD in Hospitality Management December 2023
 - Major Professor: Susan Arendt, PhD, RD, FAND, CHE
 - Dissertation topic: A Midwest community collective case study on the use of gleaned foods in school meals
 - Graduate Certificate: May 2021
Graduate Student Teaching Certificate (College Teaching)
- **Utah State University** **Logan, UT**
 - Master of Dietetics Administration (Food & Nutrition Management) August 2017
 - Advisor: Martha Archuleta, PhD, RD
 - Practicum topic: Developing diet order training modules to decrease patient tray errors in hospital foodservice
 - Dietetic Internship: May 2016
Internship Focus: Child Nutrition and School Foodservice Systems Management
- **Eastern Kentucky University** **Richmond, KY**
 - Bachelor of Science in General Dietetics (Food & Nutrition) May 2015
 - Minor in Business
- **Ashland Community and Technical College** **Ashland, KY**
 - Associate in Applied Science in Culinary Arts, Catering and Personal Chef, Food and Beverage Management May 2012

CERTIFICATIONS

- **Registered Dietitian/Registered Dietitian Nutritionist (RD/RDN)**, Commission on Dietetic Registration (CDR): ID# 86050668 (Earned: 06/2016)
- **Certified Hospitality Educator (CHE)**, American Hotel & Lodging Educational Institute (AHLEI), (Earned: 12/2022; Exp. 12/2027)
- **ManageFirst Professional® (MFP™)**: National Restaurant Association (NRA), (Earned: 05/2012)

- **Certified ServSafe® Instructor & Registered Examination Proctor:** National Restaurant Association Educational Foundation (NRAEF), ID# 5459647 (Exp. 01/2025)
- **ServSafe® Food Protection Manager:** National Restaurant Association Educational Foundation (NRAEF), ID# 24865893 (Exp. 11/2028)
- **Approved ServSafe® Alcohol® Instructor and Proctor:** National Restaurant Association Educational Foundation (NRAEF), ID# 4343685 (Exp. 01/2024)
- **ServSafe® Alcohol® Advanced Certificate:** National Restaurant Association Educational Foundation (NRAEF), ID# 20089187 (Exp. 12/2023)
- **ManageFirst Program™ Instructor and Proctor:** National Restaurant Association Educational Foundation (NRAEF), (Earned: 01/2021)
- **ServSuccess™ Approved Proctor,** National Restaurant Association Educational Foundation (NRAEF), (Earned: 01/2021)

PROFESSIONAL DEVELOPMENT

- **HACCP Training Program Certificate,** Iowa State University, (Earned 12/16/2022)
- **Teaching Online Certificate (TOC),** Quality Matters (QM), (Earned 08/06/2021)
 - Orientating Your Online Learners (OYOL) Certificate, (Earned: 06/17/2021)
 - Exploring Your Institution's Policies (EYIP) Certificate, (Earned: 07/01/2021)
 - Connecting Learning Theories to Your Teaching Strategies (CLTTS) Certificate, (Earned: 07/15/2021)
 - Creating Presence in Your Online Course (CPOC) Certificate, (Earned: 07/29/2021)
 - Evaluating Your Course Design (EYCD) Certificate, (Earned: 07/29/2021)
 - Assessing Your Learners (AYL) Certificate, (Earned: 07/31/2021)
 - Gauging Your Technology Skills (GYTS) Certificate, (Earned: 08/06/2021)
- **Graduate College Emerging Leadership Academy (GC-ELA),** Iowa State University, Fall 2020-Spring 2021 Cohort
- **Preparing Future Faculty (PFF),** Iowa State University, Fall 2019-Spring 2021
 - Scholar level certificate: (Earned: 05/08/2021) – Faculty Mentor: Eric Olson, PhD (Events Management)
 - Fellow level certificate: (Earned: 12/28/2020) – Faculty Mentor: Erin Doran, EdD (Higher Education)
 - Associate level certificate: (Earned: 05/08/2020) – Faculty Mentor: Elena Karpova, PhD (Apparel, Merchandising, and Design)
- **Center for the Integration of Research, Teaching, and Learning (CIRTL),** Iowa State University
 - Associate level certificate: (Earned: 03/19/2021)
- **ServSafe® Alcohol® Advanced Certificate:** National Restaurant Association Educational Foundation (NRAEF), ID# 6128576 (Exp. 12/2023)
- **ServSafe® Allergens™:** National Restaurant Association Educational Foundation (NRAEF), ID# 4195882 (Exp. 12/2024)
- **ServSafe® Workplace Training Program:** National Restaurant Association Educational Foundation (NRAEF)
 - Understanding Unconscious Bias in Restaurants, Manager, ID# 4858476 (Completed: 12/2020)
 - Sexual Harassment Prevention for Restaurants, Manager, ID# 4858414 (Completed: 12/2020)
 - ServSafe® Delivery: Third Party, ID# 5121539, (Completed: 06/2021)

- **ServSafe® COVID-19 Training Program:** National Restaurant Association Educational Foundation (NRAEF)
 - ServSafe® Re-Opening Guidance: COVID-19 Precautions, (Completed: 05/2020)
 - ServSafe® Delivery: COVID-19 Precautions, (Completed: 03/2020)
 - ServSafe® Takeout: COVID-19 Precautions, (Completed: 03/2020)
 - ServSafe® Conflict De-escalation: COVID-19 Precautions, (Completed: 12/2020)
 - ServSafe® Operating Guidance: COVID-19 Precautions, (Completed: 05/2022)
- **Ashland Community and Technical College:**
 - Certificates (earned between 2010-2012): Advanced Culinary Arts; Culinary Arts (Integrated); Culinary Arts; Fundamentals of Culinary Arts; Catering & Personal Chef; Advanced Catering; Catering; Advanced Food and Beverage Management; Food and Beverage Management.
- **ManageFirst Program™:** National Restaurant Association Educational Foundation (NRAEF)
 - Controlling Foodservice Costs Certificate, (Earned: 05/2012)
 - Hospitality and Restaurant Management Certificate, (Earned: 05/2012)
 - Human Resources Management and Supervision Certificate, (Earned: 05/2012)
 - Essentials of Nutrition Certificate, (Earned: 05/2011)

TEXTBOOK/EDUCATIONAL RESOURCE PUBLICATIONS

- (Textbook-In progress) Johnson, D. & Arendt, S. *Hope Valley: A case study in hospital food and nutrition services operations.*

PUBLICATIONS

- Ajasa, M., **Johnson, D.**, & Arendt, S. (Under review). The relationship between formative and summative assessments and students' performance on a certification exam.
- Garrick, A., **Johnson, D.**, & Arendt, S. (Forthcoming). From vision to practice: Cultivating sustainability and ethics in hospitality education [Article].
- Garrick, A., **Johnson, D.**, & Arendt, S. (Forthcoming). Breaking barriers: Strategies for fostering inclusivity in the workplace [Article].
- Garrick, A., **Johnson, D.**, & Arendt, S. (2023). From vision to practice: Cultivating sustainability and ethics in hospitality education [Abstract]. *Proceedings of the 3rd Penang International Conference on Hospitality 2023 (PItCH)*. <https://www.pitchpenang.com/>
- Garrick, A., **Johnson, D.**, & Arendt, S. (2023). Breaking barriers: Strategies for fostering inclusivity in the workplace [Abstract]. *Proceedings of the 3rd Penang International Conference on Hospitality 2023 (PItCH)*. <https://www.pitchpenang.com/>
- Johnson, D. & Arendt, S. (2022). Exploring the use of glean programs in supplementing school meals. *Proceedings of the Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. <https://www.gradconfht.com/>

JURIED PRESENTATIONS (*Awarded Best Presentation; ___ Denotes Main Presenter)

- *Garrick, A., **Johnson, D.**, & Arendt, S. (2023, September 13). *From vision to practice: Cultivating sustainability and ethics in hospitality education*. [Paper Presentation]. *3rd Penang International Conference on Hospitality 2023 (PItCH)*. Virtual. <https://www.pitchpenang.com/>

- **Garrick, A., Johnson, D., & Arendt, S.** (2023, September 13). *Breaking barriers: Strategies for fostering inclusivity in the workplace*. [Paper Presentation]. *3rd Penang International Conference on Hospitality 2023 (PItCH)*. Virtual. <https://www.pitchpenang.com/>
- **Johnson, D. & Arendt, S.** (2023, April 14). *Hope Valley: A case study in hospital food and nutrition services operations*. [Standup Presentation]. Foodservice Systems Management Education Council 2023 Conference. Provo, UT. <https://fsmec.org/>
- **Johnson, D. & Arendt, S.** (2023, April 14). *Hope Valley: A case study in hospital food and nutrition services operations* [Standup Presentation]. Foodservice Systems Management Education Council 2023 Conference. <https://fsmec.org/>
- **Johnson, D. & Arendt, S.** (2022, January 8). *Exploring the use of glean programs in supplementing school meals* [Poster presentation]. The 27th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. <https://www.gradconfht.com/>
- **Johnson, D. & Arendt, S.** (2021, March 26). *Exploring the use of glean program in school meals* [Poster presentation]. Foodservice Systems Management Education Council 2021 Conference. <https://fsmec.org/>

INVITED PRESENTATIONS

- Johnson, D. (2021, March 18). *Exploring the use of glean programs in school meals* [Poster presentation]. Iowa State University, Department of Apparel, Events, and Hospitality Management Research Colloquium, Ames, IA.
- Johnson, D. (2019, March). *Educational pathways and career opportunities for culinary arts program graduates* [Presentation]. Ashland Community and Technical College, Department of Culinary Arts, Ashland KY.
- Johnson, D. (2017, February) *Educational pathways and career opportunities for dietetics program graduates* [Presentation]. Eastern Kentucky University, Department of Family and Consumer Sciences and Dietetics, Richmond, KY.

ACADEMIC & PEER-REVIEWED JOURNAL

- **Journal of Child Nutrition and Management** <https://schoolnutrition.org/JCNM/>
Associate Editor August 2020-May 2022
 - Under direction of Susan Arendt, PhD, RD, FAND, CHE, Editor for the peer-reviewed Journal of Child Nutrition and Management.
 - Developed templates with guidelines to be used for preparation of Research in Action, Research Briefs, Current Issues, and Research Updates.
 - Prepared manuscripts for digital publication.
 - Developed a comprehensive Excel database with multi-search functions of active peer-reviewers.

ACADEMIC PEER-REVIEWER

- Journal of Child Nutrition and Management
- Journal of Foodservice Management and Education

HONORS, AWARDS, & RECOGNITIONS

- 2023
■
Best Paper Presentation Award
From vision to practice: Cultivating sustainability and ethics in hospitality education
 3rd Penang International Conference on Hospitality 2023 (PItCH 2023), Penang, Malaysia
- 2021
■
Teaching Excellence Award
 Graduate College, Iowa State University
- 2018
■
2018 Recognized Young Dietitian of the Year
 Kentucky Academy of Nutrition and Dietetics & Academy of Nutrition and Dietetics
- 2015
■
Graduated Cum Laude
 Eastern Kentucky University
- 2012
■
Graduated High Distinction
 Ashland Community and Technical College

GRANTS & SCHOLARSHIPS

- 2021
■
Iowa State University, College of Human Sciences
 Helen G. Easter Scholarship: \$500; Awarded
- 2020
■
The Academy of Nutrition and Dietetics
 Commission on Dietetics Registration Doctoral Scholarship: \$10,000; Awarded
- 2019
■
Iowa State University, Graduate and Professional Student Senate
 Professional Development Grant: \$200; Awarded
- 2019
■
Iowa State University, College of Human Sciences
 Human Sciences Graduate Fellowship Scholarship: \$1,250; Awarded
- 2019
■
Foodservice Systems Management Education Council (FSMEC)
 Conference and Graduate Student Registration Scholarship: \$100; Awarded

PROFESSIONAL & WORK EXPERIENCE

University of Alabama

Tuscaloosa, AL

Department of Human Nutrition and Hospitality Management

Teaching Experience			
Instructor for Graduate Courses	Credit(s)	# of Sections Taught	Average Enrollment
NHM 509: Research Methods in Nutrition ¹	3	2	15
NHM 587: Integrated Food Systems Management ²	3	5	20
Instructor for Undergraduate Courses	Credit(s)	# of Sections Taught	Average Enrollment
NHM 101: Introduction to Human Nutrition	3	4	110
NHM 201: Nutrition in the Life Cycle	3	1	70
NHM 250: Principles of Food Preparation ¹	3	2	20
NHM 373: Purchasing, Design, & Risk Management ²	3	2	40
NHM 374: Quantity Food Production & Service ¹	3	3	20
¹ Online course; ² Taught both Campus and Online Sections			

Iowa State University

Ames, IA

Department of Apparel, Events, and Hospitality Management

Teaching Experience			
Instructor of Record/Sole Instructor Courses	Credit(s)	# of Sections Taught	Average Enrollment
HSPM 133: Food Safety Certification ¹	1	4	55
HSPM 391: Foodservice Systems Management I	3	1	52
HSPM 392: Foodservice Systems Management II	3	2	58
HSPM 393M: Molecular Gastronomy (Lecture + Lab)*	3	4	12
Teaching Assistant for Graduate Courses	Credit(s)	# of Sections Taught	Average Enrollment
FSHN 537X: Leadership & Management in Dietetics ¹	2	3	36
Teaching Assistant for Undergraduate Courses	Credit(s)	# of Sections Taught	Average Enrollment
HSPM 380L: Quantity Food Production Lab	3	3	26
HSPM 391: Foodservice Systems Management I	3	3	58
HSPM 392: Foodservice Systems Management II ²	3	2	64
¹ Online course; ² Course transition to online midsemester due to COVID-19 *Developed, proposed, and taught full course			

Industry Experience:

- **Hazard ARH Regional Medical Center** **Hazard, KY**
 Clinical Dietitian September 2016-August 2018

 - Floor coverage experience includes Oncology, ICU, CVU, Telemetry, Surgical, Pediatric, Level II Nursery, Obstetrics, Rehabilitation, and Psychiatric.
 - Evaluates nutritional status and instructs for understanding of diets and diet therapy. Conducts follow-ups with patients for adherence to diet regime.
 - Instructed outpatient cardiac and pulmonary nutrition rehab group class.
 - Outpatient oncology consultations.
 - Served as a preceptor for dietetic interns, medical residents/students, and shadow students.

- **University of Kentucky, Cooperative Extension** **Lexington, KY**
 Nutrition and Culinary Instructor May 2014-August 2015

 - Traveled to different counties throughout Kentucky and taught basic culinary and nutrition courses to Kentucky youth, approximately 4-18 years old. Approximately 500 students taught and 700 direct teaching hours.

- **Ashland Community and Technical College, Culinary Café** **Ashland, KY**
 Executive Chef August 2010-May 2012

 - Delegation of kitchen staff; management duties including organization, planning, marketing, and service.
 - Menu design and preparation.

CONSULTING & MENTORING

- **Culinary Creations Lab – Iowa State University** **Ames, IA**
May 2020-August 2020

Selected by Department Chair to assist with the design and introduction of the new culinary student lab. Additional responsibilities include management and acquisition of resources (kitchen and sanitation equipment) required for opening of experimental food production lab.
- **Sparks, Student Operated Café – Iowa State University** **Ames, IA**
May 2020-May 2022

<https://aeshm.hs.iastate.edu/current-students/facilities/sparks/>
Selected by Department Chair to assist with the design and introduction of the new 100% student run department cafe. Responsibilities include preparing operation for health and food safety inspection, providing **ServSafe® Manager** food safety training and certification exams to the student staff. Management and acquisition of resources (kitchen and sanitation equipment) required for opening of experimental food production lab. Menu design, recipe development, nutrient analysis, and product packaging development to meet nutrient and regulatory standards.
- **Clouds, European Style Café** **Ames, IA**
August 2019 -May 2022

<https://www.cloudsames.com/>
European style café focusing on specialty coffee and authentic French pastries
Consults to assist with preparing foodservice operation for health and food safety inspections, trained staff on food safety handling and practices, and provided ServSafe® Manager Certification training and examination to managers. Maintains consulting services as requested.
- **CYBIZ Lab – Ivy College of Business, Iowa State University** **Ames, IA**
October 2018-December 2018

The Filling Station: Small, family-owned restaurant and catering
<https://www.fillingstationames.com/>
Nominated by the Department Chair and the Director of Graduate Education to serve as a liaison with the Ivy College of Business by mentoring four undergraduate students majoring in marketing, management, and international business as they conducted research including field interviewing, data collection and analysis, and delivering results along with strategic management and marketing recommendations to the industry client.

SERVICE & COMMUNITY ENGAGEMENT

- **Iowa State University** October 21, 2021

College of Human Sciences Dean’s Advisory Council
Participated as a representative student panel member and delivered a presentation on Entrepreneurship and Innovations in College of Human Sciences-Culinary Creations Lab to the Dean’s Advisory Council.
- **Iowa State University** September 2021-May 2022

AESHM Curriculum Committee, HSPM Graduate Student Representative
Department of Apparel, Events, and Hospitality Management
College of Human Sciences

- **Iowa State University** September 30, 2021
Student Innovation Center Dedication/Official Grand Opening and Open House
Culinary Creations Lab
Assisted with grand opening for the new Student Innovation Center. Hosted an open house for the Culinary Creations Lab. Oversaw graduate assistants and event coordination. Directed and organized culinary demonstrations for audience. Event attended by ISU Foundation, VIP donors, and community members.
- **Iowa State University** August 19, 2021
College of Human Sciences & Iowa State Fair event
Hosted public event for the new ISU Culinary Creations Lab and the available courses and workshops. Delivered interactive demonstrations for Molecular Gastronomy (Carbonated Fruit) and Innovations of Chocolate (Chocolate Tastings).
- **Iowa State University** June 30, 2021
4-H Food Safety Workshop, Title: GSI: Germ Scene Investigation
Topic: Presentation and activity with high school students on food safety with emphasis on handwashing.
- **Iowa State University** September 2020-May 2022
AESHM Focus Groups with SLAM for LeBaron Rebuild
One of two department graduate students selected to participate and assist faculty in focus group committees for the future development of new department and facilities.
Focus Groups served:
 - HSPM Teaching Labs
 - HSPM Other Initiatives /Space Types
 - Joan Bice Underwood Tearoom
- **Iowa State University** June 26-27, 2019
4-H Food Safety Workshop, Title: GSI: Germ Scene Investigation
Topic: Presentation and activity with high school students on food safety with emphasis on handwashing.

PROFESSIONAL ENGAGEMENT

- Graduate Student Association of Hospitality Management, Member August 2018-current
- Foodservice Systems Management Education Council, Member January 2019-current
- Academy of Nutrition and Dietetics (AND), Member August 2013-current
- AND Member Interest Group, Cultures of Gender and Age June 2020-current
- Iowa Academy of Nutrition and Dietetics, Member August 2018-current
- Kentucky Academy of Nutrition and Dietetics, Member August 2013-current