

CURRICULUM VITAE

NAME

Martin, Jennifer Nicole

ADDRESS

Animal Sciences
College of Agricultural Sciences

Animal Sciences
1171 Campus Delivery

PHONE

(970) 491-8381

EDUCATION

2014 Ph D, Texas Tech University

2010 MS, Texas Tech University

2007 BS, Texas Tech University

ACADEMIC POSITIONS

January 2016 - Present Adjunct Assistant Professor, Colorado School of Public Health.

March 1, 2015 - Present Assistant Professor, Colorado State University.

January 2015 - March 1, 2015 Post-Doctoral Research Associate, Texas Tech University.

PUBLISHED WORKS

Refereed Journal Articles

Pokharel, S., Brooks, J. C., Martin, J., Echeverry, A., Parks, A., Corliss, B., Brashears, M. M. (in press). Internalization and thermal susceptibility of shiga-toxin producing *Escherichia coli* (STEC) in marinated beef products. *Meat Science*.

Lyte, J., Legako, J., Martin, J., Thompson, L. D., Surowiec, K., Brooks, J. C. (2015). Gas chromatographic/mass spectrophotometric directed volatile compound characterization of modified atmosphere packaged ground beef held under temperature abuse. *Food Control*, 59, 1-6.

Non-Refereed Journal Articles

Yang, X., Noyes, N. R., Doster, E., Martin, J., Linke, L. M., Magnuson, R. J., Yang, H., Geornaras, I., Woerner, D. R., Jones, K., Ruiz, J. G., Boucher, C. A., Morley, P. S., Belk, K. E. (2016). Use of metagenomic shotgun sequencing technology to detect foodborne pathogens within their microbiome in beef production chain. *Applied and environmental microbiology*.

Acheson, R. J., Woerner, D. R., Martin, J., Belk, K. E., Engle, T. E., Brown, T. R., Brooks, J. C., Luna, A. M., Thompson, L., Grimes, H. L., Arnold, A. N., Savell, J. W., Gehring, K. B., Douglass, L. W., Howe, J. C., Patterson, K. Y., Roseland, J. M., Williams, J. R., Cifelli, A., Leheska, J. M., McNeill, S. H. (2015). Nutrient

database improvement project: Separable components and proximate composition of raw and cooked retail cuts from the beef loin and round. *Meat science*, 110, 236-44.

- Corliss, B., Brooks, J. C., Martin, J., Echeverry, A., Parks, A. R., Pokharel, S., Brashears, M. M. (2015). The influence of beef quality characteristics on the internalization and thermal susceptibility of Shiga toxin-producing *Escherichia coli* (STEC) in blade-tenderized beef steaks. *Meat science*, 110, 85-92.
- Martin, J., Miller, M. F., Loneragan, G. H., Thompson, L. D., Savell, J. W., Brooks, J. C. Topical antioxidant application improved the shelf-life and quality of overwrap packaged ground beef in a high-oxygen master package. *Meat Science*.
- Liao, Y. T., Brooks, J. C., Martin, J., Echeverry, A., Loneragan, G. H., Brashears, M. M. (2015). Antimicrobial interventions for O157:H7 and non-O157 Shiga toxin-producing *Escherichia coli* on beef subprimal and mechanically tenderized steaks. *Journal of food protection*, 78(3), 511-7.
- Martin, J., Garmyn, A. J., Miller, M. F., Hodgen, J. M., Pfeiffer, K. D., Thomas, C. L., Rathmann, R. J., Yates, D. A., Hutcheson, J. P., Brooks, J. C. (2014). Comparative effects of beta-adrenergic agonist supplementation on the yield and quality attributes of selected subprimals from calf-fed Holstein steers. *Journal of animal science*, 92(9), 4204-16.
- Rogers, H. B., Brooks, J. C., Martin, J., Tittor, A., Miller, M. F., Brashears, M. M. (2014). The impact of packaging system and temperature abuse on the shelf life characteristics of ground beef. *Meat science*, 97(1), 1-10.
- Martin, J., Brooks, J. C., Thompson, L., Savell, J. W., Harris, K. B., May, L. L., Haneklaus, A. N., Schutz, J. L., Belk, K. E., Engle, T. E., Woerner, D. R., Legako, J. F., Luna, A. M., Douglass, L. W., Douglass, S. E., Howe, J., Duvall, M., Patterson, K. Y., Leheska, J. L. (2013). Nutrient database improvement project: the influence of U.S.D.A. Quality and Yield Grade on the separable components and proximate composition of raw and cooked retail cuts from the beef rib and plate. *Meat science*, 95(3), 486-94.
- Martin, J., Brooks, J. C., Brooks, T. A., Legako, J. F., Starkey, J. D., Jackson, S. P., Miller, M. F. (2013). Storage length, storage temperature, and lean formulation influence the shelf-life and stability of traditionally packaged ground beef. *Meat science*, 95(3), 495-502.
- Chancey, C. C., Brooks, J. C., Martin, J., Echeverry, A., Jackson, S. P., Thompson, L., Brashears, M. M. (2013). Survivability of *Escherichia coli* O157:H7 in mechanically tenderized beef steaks subjected to lactic acid application and cooking under simulated industry conditions. *Journal of food protection*, 76(10), 1778-83.
- Guelker, M. R., Haneklaus, A. N., Brooks, J. C., Carr, C. C., Delmore, Jr, R. J., Griffin, D. B., Hale, D. S., Harris, K. B., Mafi, G. G., Johnson, D. D., Lorenzen, C. L., Maddock, R. J., Martin, J., Miller, R. K., Raines, C. R., VanOverbeke, D. L., Vedral, L. L., Wasser, B. E., Savell, J. W. (2013). National Beef Tenderness Survey-2010: Warner-Bratzler shear force values and sensory panel ratings for beef steaks from United States retail and food service establishments. *Journal of animal science*, 91(2), 1005-14.
- Rodas-González, A., Pflanzler, S. B., Garmyn, A. J., Martin, J., Brooks, J. C., Knobel, S. M., Johnson, B. J., Starkey, J. D., Rathmann, R. J., de Felicio, P. E., Streeter, M. N., Yates, D. A., Hodgen, J. M., Hutcheson, J. P., Miller, M. F. (2012). Effects of postmortem calcium chloride injection on meat palatability traits of strip loin steaks from cattle supplemented with or without zilpaterol hydrochloride. *Journal of animal science*, 90(10), 3584-95.
- Parks, A. R., Brashears, M. M., Woerner, W. D., Martin, J., Thompson, L., Brooks, J. C. (2012). Spoilage characteristics of ground beef with added lactic acid bacteria and rosemary oleoresin packaged in a modified-atmosphere package and displayed at abusive temperatures. *Journal of animal science*, 90(6), 2054-60.

Hoyle Parks, A. R., Brashears, M. M., Woerner, W. D., Martin, J., Thompson, L., Brooks, J. C. (2012). Spoilage characteristics of traditionally packaged ground beef with added lactic acid bacteria displayed at abusive temperatures. *Journal of animal science*, 90(2), 642-8.

Hoyle Parks, A. R., Brashears, M. M., Martin, J., Woerner, W. D., Thompson, L., Brooks, J. C. (2012). Shelf life and stability traits of traditionally and modified atmosphere packaged ground beef patties treated with lactic acid bacteria, rosemary oleoresin, or both prior to retail display. *Meat science*, 90(1), 20-7.

Luqué, L. D., Johnson, B. J., Martin, J., Miller, M. F., Hodgen, J. M., Hutcheson, J. P., Nichols, W. T., Streeter, M. N., Yates, D. A., Allen, D. M., Brooks, J. C. (2011). Zilpaterol hydrochloride supplementation has no effect on the shelf life of ground beef. *Journal of animal science*, 89(3), 817-25.

Rogers, H. R., Brooks, J. C., Hunt, M. C., Hilton, G. G., VanOverbeke, D. L., Killefer, J., Lawrence, T. E., Delmore, R., Johnson, B. J., Allen, D. M., Streeter, M. N., Nichols, W. T., Hutcheson, J. P., Yates, D. A., Martin, J., Miller, M. F. (2010). Effects of zilpaterol hydrochloride feeding duration on beef and calf-fed Holstein strip loin steak color. *Journal of animal science*, 88(3), 1168-83.

Abstract

Woolley, L., Spivey, K., Martin, J., Johnston, J., Carmichael, R., Gredell, D., Crownover, R. D., Brooks, J. C., Miller, M. F. *A comparison of the FOSS FoodScan and chemical analysis for proximate composition in fresh beef*. (vol. 112, pp. 151-152). Meat Science.

Kirby, C., Martin, J., Brooks, J. C., Miller, M. F. *Effects of USDA Quality Grade, muscle source, and wet-aging period on the raw proximate composition and lipid oxidation by-products of raw ground beef patties* (vol. 112, pp. 151-152). Meat Science.

White Paper

Murphy, R. L., Scott, B. R., Delmore, L., Martin, J., Woerner, D. R., Belk, K. E., Delmore, R. *Guidance for Allergen Control in Meat Establishments*. Washington, DC: North American Meat Institute.

Murphy, R. L., Scott, B. R., Delmore, L., Martin, J., Woerner, D. R., Belk, K. E., Delmore, R. (2015). *Guidance for Selecting a Commercial or Private Laboratory*. Washington, DC: North American Meat Institute.

PAPERS PRESENTED/SYMPOSIA/INVITED LECTURES/PROFESSIONAL MEETINGS/WORKSHOPS

August 1, 2016, "The internalization of Salmonella enterica Serotype Typhimurium in beef products as influenced by vacuum marination and antimicrobial interventions", International Association of Food Protection Annual Meeting, International Association of Food Protection, (Presenter) Pokharel, S., peer-reviewed/refereed.

December 15, 2015, "Determining process lethality of Escherichia coli O157:H7 and Salmonella spp. in heat treated, rendered oil", Beef Industry Food Safety Council, National Cattleman's Beef Association.

June 16, 2015, "A comparison of the FOSS FoodScan and chemical analysis for proximate composition in fresh beef", Reciprocal Meat Conference, American Meat Science Association, (Presenter) Woolley, L., peer-reviewed/refereed.

June 16, 2015, "Effects of USDA Quality Grade, muscle source, and wet-aging period on the raw proximate composition and lipid oxidation by-products of raw ground beef pattie", Reciprocal Meat Conference, American Meat Science Association, (Presenter) Kirby, C. N., peer-reviewed/refereed.

January 15, 2015, "Developing a methodology for the microbiological evaluation of rendered oils", Institute of Food Technologists, peer-reviewed/refereed.

January 14, 2015, "Effects of sulfuric acid sodium sulfate on natural spoilage microflora, lean discoloration and off-odors of pork boneless loins and back ribs", IFT 16, Institute of Food Technologists, peer-reviewed/refereed.

OTHER ACTIVITIES/ACCOMPLISHMENTS – PUBLICATIONS/SCHOLARLY RECORD

Martin, J., Morley, P. S., Belk, K. E., Noyes, N. R., Abdo, Z., Boucher, C. A., Jones, K., Ruiz, J. G., Weinroth, M. D., Doster, E., Rovira Sanz, P. J., Yang, X., Carlson, C. R., Lakin, S. M., Dean, C., Ross, A., Parker, J. K., Raymond, R. L. "AMR SNP Chip and Bait Pulldown," Licensed to: Colorado State University. (Submitted: October 7, 2015).

TEACHING:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u>Cr. Hrs.</u>	<u>Enrollment</u>
2016	Spring	ANEQ105 - Introduction to Large Animal Anatomy	1	24
2016	Spring	ANEQ105 - Introduction to Large Animal Anatomy	1	22
2016	Spring	ANEQ105 - Introduction to Large Animal Anatomy	1	25
2016	Spring	ANEQ384 - Supervised College Teaching	5	22
2016	Spring	ANEQ784 - Supervised College Teaching	18	31
2015	Fall	ANEQ460 - Meat Safety	2	30
2015	Fall	ANEQ360 - Principles of Meat Science	3	97

Guest Lectures:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u># of Guest Lectures</u>	<u>Delivery Mode</u>
2015	Fall	Foodborne and Diarrheal Diseases	1	Face to Face

Tenure and Promotion Evidence of Teaching Effectiveness (Tenure and Promotion Input)

Development of New Courses

Began teaching ANEQ 105 in Spring 2016.

Development of New Teaching Techniques

Integration of Service Learning

Conference/Workshop Assessments

Participation in Professional Development Activities Related to Teaching

Professional Consultation Related to Teaching

Other Evidence

EXTENSION/ENGAGEMENT ACTIVITIES/ACCOMPLISHMENTS

Presentation

Food Safety and Intervention Systems. Adult, Fort Collins, CO. Number of times program was made: 2. Total number of participants: 60. Percent Responsible: 85%. 3rd Quarter 2015.

The U.S. Beef Industry. Adult, Fort Collins, CO. Number of times program was made: 1. Total number of participants: 35. Percent Responsible: 100%. 3rd Quarter 2015.

COMMITTEES

Committee on Responsibilities and Standing of Academic Faculty, (July 1, 2015 - Present).

Livestock Judging Coach/Instructor Hiring Committee, (October 2015 - Present).

Meat Science Club, (August 15, 2015 - Present).

Collegiate Stock Growers Club, (April 1, 2015 - Present).

Spring Branding Planning Committee, (March 2015 - Present).

Assistant Professor in Beef Systems Hiring Committee, (August 2015 - December 2015).

Academic Support Coordinator Hiring Committee, (August 2015 - October 2015).

PROFESSIONAL AFFILIATIONS AND ACTIVITIES

Institute of Food Technologists. (January 2011 - Present).

American Society of Animal Science. (January 2010 - Present).

American Meat Science Association. (January 2009 - Present).

International Association of Food Protection. (January 2009 - Present).

Rocky Mountain PBS. (June 2015).

Committee Chair, Microbial Testing in Beef Safety. (November 2015 - Present).

Chairperson, Reciprocal Meat Conference Planning Committee. (January 2013 - Present).

OTHER ACTIVITIES/ACCOMPLISHMENTS – SERVICE/OUTREACH

For Profit Organization, National Beef, LLC, Kansas City, Missouri, United States. (January 2013 - December 2015).

Chairperson, State Fair of Texas, Dallas, TX. (August 2008 - Present).

Chairperson, Fort Worth Stock Show and Rodeo, Fort Worth, TX. (January 2005 - Present).
