

Appointment: 66% Research/34% Teaching

Requested Action: Promotion to the Rank of Associate Professor with Tenure

**Dr. Marlene E. Janes
Assistant Professor**

**Department of Food Science
Louisiana State University and LSU Agricultural Center**

• **RESEARCH AND CREATIVE ACTIVITY (66% appointment)**

1. Listings of research publications [Published Items Only]

Refereed scientific articles

Ting, S., Z. Xu, C.T. Wu, **M.E. Janes**, W. Prinyawiwatkul, and H.K. No. Antioxidant activities of different colored sweet bell peppers (*Capsicum annuum* L.) Journal of Food Science (In Press).

Dupard, T., **M.E. Janes**, R.L. Beverly and J. Bell. 2006. Antimicrobial effect of cetylpyridinium chloride against *Listeria monocytogenes* growth on the surface of raw and cooked retail shrimp. Journal of Food Science 71:241-244.

Osman, M., **M.E. Janes**, R. Story, R. Nannapaneni, and M.G. Johnson. 2006. Differential kill activity of cetylpyridinium chloride with or without Bacto neutralizing buffer quench against firmly adhered *Salmonella Gaminara* and *Shigella sonnei* on cut lettuce stored at 4 °C. Journal of Food Protection 69:1286-1291.

A. Chawla, J.W. Bell, **M.E. Janes** and C. Pollet. 2006. Development of a Process to Measure Ozone Concentration in Processing Water at the Point of Product Application. Ozone: Science and Engineering 28:171-175.

R.L. Beverly, **M.E. Janes** and G. Oliver. 2006. Acidified sodium chlorite treatment for inhibition of *Listeria monocytogenes* growth on the surface of cooked roast beef. Journal of Food Protection 64:432-435.

R. Beverly and **M.E. Janes**, "Pathogenic Survivors: Tracking *Listeria monocytogenes* on ready-to-eat meat products at freezer temperatures" Food Quality, October/November 2005:30-34.

M.E. Janes, M. G. Johnson and K. S. Kim. 2005. Transmission electron microscopy study of enterohemorrhagic *Escherichia coli* O157:H7 in apple tissue. Journal of Food Protection 68(2):216-224.

M. J. Cho, R. W. Buescher, M. Johnson, and **M.E. Janes**. 2004. Inactivation of pathogenic bacteria by cucumber volatiles (E, Z)-2, 6-nonadienal and (E)-2-nonenal. *Journal of Food Protection* 67:1014-1016.

L. Xie, N.S. Hettiarachchy, **M.E. Janes** and M.G. Johnson. 2003. Antimicrobial activity of Ginkgo biloba Leaf Extract on *Listeria monocytogenes*. *Journal of Food Science* 68(1):268-270.

M.E. Janes, S. Kooshesh, and M. G. Johnson. 2002. Control of *Listeria monocytogenes* on the surface of refrigerated, ready-to-eat chicken coated with edible zein film coatings containing nisin and/or calcium propionate. *Journal of Food Science* 67:2754-2757.

M.E. Janes, T. Cobbs, S. Kooshesh, and M. G. Johnson. 2002. Survival differences of *Escherichia coli* O157:H7 strains in apples of three varieties stored at various temperatures. *Journal of Food Protection* 65:1075-1080.

L. Xie, N. S. Hettiarachchy, Z. Y. Ju¹, J. Meullenet, H. Wang, M. F. Slavik and **M.E. Janes**. 2002. Edible Film Coating to Minimize Eggshell Breakage and Reduce Post-Wash Bacterial Contamination Measured by Dye Penetration in Eggs. *Journal of Food Science* 67:280-284.

S. Ko, **M.E. Janes**, N.S. Hettiarachchy, and M.G. Johnson. 2001. Physical and chemical properties of edible films containing nisin and their action against *Listeria monocytogenes*. *Journal of Food Science* 66:1006-1011.

M.E. Janes, R. Nannapaneni and M.G. Johnson. 1999. Identification and characterization of two bacteriocin-producing bacteria isolated from garlic and ginger root. *Journal of Food Protection* 62:899-904.

M.E. Janes, R. Nannapaneni and M.G. Johnson. 1998. Rice hull ash and silicic acid as absorbents for concentration of bacteriocins. *Applied and Environmental Microbiology* 64:4403-4409.

M.E. Janes, R.K. Bower, and N.B. Anthony. 1994. The leukocyte response of Japanese quail to Rous Sarcoma virus-induced tumors. *Avian Diseases* 38:610-615.

Book Chapters

M.E. Janes and N. Cook. 2005. "Molecular Methods for Detection and Identification of Probiotics" in *Food Safety and Human Health*, Marcel Dekker, New York, NY, December 2005.

Magazine Articles

M.E. Janes and R. Beverly, "Reducing *Listeria monocytogenes* on roast beef with acidified sodium chlorite" published in *Louisiana Agriculture*, winter 2005, Vol. 48, No. 1.

M.E. Janes and M.G. Johnson, "Another tool in the fight for food safety" published in Meat International, May 2004, Vol. 14, No. 3.

M.E. Janes and M.G. Johnson, "Edible film protects poultry meat from *Campylobacter*" was published in Poultry International, July 2004, Vol. 43, No. 8.

M.E. Janes and M.G. Johnson, "New film can protect poultry from *Campylobacter* infection" was posted on The Naked Scientists web-site March 2004 (http://www.nakedscientist.com/forum/topic.asp?TOPIC_ID=113)

M.E. Janes and M.G. Johnson, "Coating of poultry products with antimicrobial films for protection from food borne pathogens" Poultry Digest , Watt Publishing's e-digest, 2002, <http://www.wattnet.com/library/download/ed2edible.pdf>

M.E. Janes, "Need to know drives student research." Arkansas Land and Life Vol. 5 Number 2, Spring 2000.

M.E. Janes and M.G. Johnson, Arkansas Democrat Gazette, Northwest Arkansas Business Matters, Research and Development, October 8, 2000, p. 8.

M.E. Janes and M.G. Johnson, KFSM-TV5 News, Health Matters, Food Safety Nisin Project, October 16, 2000.

Refereed scientific abstracts

A. Abushelaibi and **M.E. Janes**. 2006. Antimicrobial effects of concrete coated with polyurethane containing different concentrations of copper oxide against *Listeria monocytogenes* at different temperatures. Presented at the IAFP meeting in Calgary AB. Canada, August 2006, (Abstract number P5-48)

T. Dupard, **M.E. Janes**, R.L. Beverly, and J. Bell. 2006. Survival of *Listeria monocytogenes* on the surface of domestic raw shrimp stored at frozen temperatures with a cetylpyridinium chloride wash. Presented at the IAFP meeting in Calgary AB. Canada, August 2006, (Abstract number P3-03)

T. Dupard, **M.E. Janes**, R.L. Beverly, and J. Bell. 2006. Inhibition of *Listeria monocytogenes* Growth on the Surface of Domestic Raw White Shrimp due to a Cetylpyridinium Chloride Wash. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 394A-07)

S. Datta, **M.E. Janes**, J.N. Losso, J.F. Peyre, and R.L. Beverly. 2006. Control of *Listeria monocytogenes* and *Salmonella anatum* on the surface of smoked salmon coated with edible film coatings containing oyster lysozyme and nisin. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 394A-02)

A. Khachatryan, **M.E. Janes**, W. Prinyawiwatkul, H.K. No, and S. Fernandez-Kim. 2006. Antimicrobial properties of crawfish chitosan against *Listeria monocytogenes* and *Escherichia coli* O157:H7 as affected by chitosan production protocols. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 20A-11)

A. Abushelaibi, **M.E. Janes**, and J. Bell. 2006. Antimicrobial effects of copper ions against bacteria in environment of crawfish processing plants. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 54A-10)

A.M. Dumas, **M.E. Janes**, and J.C. Beaulieu. 2006. Effectiveness of cetylpyridinium chloride dips to reduce food borne pathogens at refrigerator temperatures. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 39H-19)

S. Plauche, and **M.E. Janes**. 2006. Prevalence of *Escherichia coli* O157:H7 in cattle water troughs in Louisiana. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 39H-15)

V.E. Burnham, **M.E. Janes**, R.L. Beverly, and L. Jaykus. 2006. Strain to strain differences in the growth and survival of *Vibrio parahaemolyticus* in broth. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 3A-27)

R.N. Senevirathne, and **M.E. Janes**, J. Simonson. 2006. Direct colony immunoblot for enumeration of *Vibrio vulnificus*. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 3A-27)

S. Plauche, and **M.E. Janes**. 2006. Antimicrobial effects of cetylpyridinium chloride against *Listeria monocytogenes*, *Salmonella typhimurium* and *Escherichia coli* O157:H7 growth on biofilms. Presented at the IFT meeting in Orlando, FL, June 2006, (Abstract number 54A-29)

A. Khachatryan, **M.E. Janes**, W. Prinyawiwatkul, H.K. No, and A. Abushelaibi. 2005. Antimicrobial application of chitosan against *Listeria monocytogenes* and *Escherichia coli* O157:H7 adhered to stainless steel, rubber and glass surfaces. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89D-8)

A.S. Chawla, J. Bell, and **M.E. Janes**. 2005. Optimization of ozonated water treatment to improve product quality, safety and shelf life of domestic wild-caught shrimp. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89A-18)

T.M. Dupard, **M.E. Janes**, and J. Bell. 2005. Antimicrobial effect of cetylpyridinium chloride against *Listeria monocytogenes* on the surface of shelled raw and cooked shrimp. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89A-19)

R.L. Beverly and **M. E. Janes**. 2005. Acidified sodium chlorite treatment for inhibition of *Listeria monocytogenes* growth on the surface of various ready-to-eat products. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 67-1)

M. Gutierrez, W. Prinyawiwatkul, C.A. Boeneke, **M.E. Janes**, and Z. Xu. 2005. Development and quality evaluation of functional cheddar cheese product containing gamma-oryzanol. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 18F-9)

S. Datta, Q.G. Xue, **M.E. Janes**, J.N. Losso, and J.F. La Peyre. 2005. Purification of lysozymes from shell liquor of eastern oysters (*Crassostrea virginica*). Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89B-34)

R. Subburathinam, K. Nadarajah, **M.E. Janes**, W. Prinyawiwatkul, and H. K. No. 2005. Synergistic antimicrobial effects of crawfish chitosan and lactoferrin against *Listeria monocytogenes* and *Escherichia coli* O157:H7. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89A-34)

A. Abushelaibi, **M.E. Janes**, and A. Khachatryan. 2005. Antimicrobial effects of copper ions against *Listeria monocytogenes* at different pH. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89D-13)

R.L. Beverly, **M.E. Janes**, and W. Prinyawiwatkul. 2005. Antimicrobial effect of chitosan coatings against *Listeria monocytogenes* on the surface of ready-to-eat roast beef. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89D-9)

A. Dumas, **M.E. Janes**, and J.C. Beaulieu. 2005. Effectiveness of cetylpyridinium chloride dips to reduce food borne human pathogens (*Salmonella Montevideo*, *Shigella sonnei*, and *Escherichia coli*) on fresh-cut cantaloupe. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 108-9)

L.V.A. Da Silva and **M.E. Janes**. 2005. Effect of temperature, pH, and salt content on the bacteriophages activities against virulent *Vibrio vulnificus*, attenuated *Vibrio vulnificus* or *Vibrio parahaemolyticus*. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number 89E-11)

A. Abushelaibi and **M.E. Janes**. 2005. Effect of nutrients on the antimicrobial activity of copper and brass against *Listeria monocytogenes*. Presented at the IAFP meeting in Baltimore, MD, July 2005, (Abstract number P3-38)

R.L. Beverly and **M.E. Janes**. 2005. Survival of *Listeria monocytogenes* on ready-to-eat meat products stored at freezer temperatures under vacuum and non-vacuum packaging. Presented at the IFT meeting in New Orleans, LA, July 2005, (Abstract number P3-03)

M.E. Janes, A. Bond, and R. Beverly. 2004. *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella typhimurim* grown in cattle water trough biofilms on various surfaces. Presented at the ASM meeting in New Orleans, LA, May 2005, (Abstract number J-035)

R. Beverly and **M.E. Janes**. 2004. The reduction of *Listeria monocytogenes* on roast beef treatment with acidified sodium chlorite. Presented at the IAFP meeting in Phoenix, AZ, August 2004, (Abstract number P008)

A. Abushelaibi and **M.E. Janes**. 2004. Chitosan as an Antimicrobial coating to control *Escherichia coli* O157:H7 on the surface of lettuce. Presented at the IAFP meeting in Phoenix, AZ, August 2004, (Abstract number P014)

J.W. Bell, L.V. A. Da Silva, and **M.E. Janes**. 2004. Quality improvement of shrimp utilizing combined surfactant rinsing and ozone water treatments. Presented at the IFT meeting in Las Vegas, NV, July 2004, (Abstract number 49B-29)

L. Da Silva, **M.E. Janes**, and J. Bell. 2004. Seasonal occurrence of bacteriophages active against *Vibrio parahaemolyticus* and *Vibrio vulnificus* in live oysters. Presented at the IFT meeting in Las Vegas, NV, July 2004, (Abstract number 67E-18)

A. Khachatryan, **M.E. Janes**, W. Prinyawiwatkul, H. Kyoon No, and A. Abushelaibi. 2004. Antimicrobial properties of chitosan against *Listeria monocytogenes* and *Escherichia coli* O157:H7. Presented at the IFT meeting in Las Vegas, NV, July 2004, (Abstract number 33D-18)

F. M. Koh, **M.E. Janes**, W. Prinyawiwatkul, and H. Kyoon No. 2004. Antimicrobial efficacy of chitosan coating against *Listeria monocytogenes* in fresh salmon. Presented at the IFT meeting in Las Vegas, NV, July 2004, (Abstract number 49B-26)

A. Abushelaibi and **M.E. Janes**. 2004. Antimicrobial effects of copper ions on the growth of *Listeria monocytogenes* at different temperatures. Presented at the IFT meeting in Las Vegas, NV, July 2004, (Abstract number 33D-24)

M.E. Janes and A. Bond. 2003. *Listeria monocytogenes* and *Escherichia coli* O157:H7 Grown in Cattle Water Trough Biofilms on Various Surfaces. Presented at the ASM meeting in New Orleans, LA, May 2003, (Abstract number J-035)

M.E. Janes and M.G. Johnson. 2003. Control of *Campylobacter jejuni* on the surface of raw chicken coated with ethylenediaminetetraacetate with or without edible zein films containing nisin. Presented at the IAFP meeting in New Orleans, LA, August 2003, (Abstract number

B. Lungu, **M.E. Janes** and M. G. Johnson. 2003. Partial reduction of *Listeria monocytogenes* on full fat turkey frankfurters held at 4 and 8°C using zein coatings containing nisin and EDTA. Presented at the ASM meeting in Washington D.C., June 2003.

A. Abushelaibi, D. Bankston and **M.E. Janes**. 2003. The effect of temperature fluctuations on the survival of *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella typhimurim* inoculated on the surface of raw irradiated chicken. Presented at the IFT meeting in Chicago, IL, July 2003, (Abstract number 60C-21)

J.T. Nguyen, R.L. Beverly, L. Da Silva and **M.E. Janes**. 2003. Prevalence of food borne pathogens in cattle at agricultural research stations in Louisiana. Presented at the IFT meeting in Chicago, IL, July 2003, (Abstract number 29G-19)

R.L. Beverly, W. Prinyawiwatkul, and **M.E. Janes**. 2003. Antimicrobial effect of cranberry juice against *Listeria monocytogenes*. Presented at the IFT meeting in Chicago, IL, July 2003, (Abstract number 29F-8)

M.E. Janes, T. Cobbs, and M.G. Johnson. 2001. Survival differences of enterohemorrhagic *Escherichia coli* O157:H7 strains in three apple varieties at 25 and 4°C. IAFP International meeting Minneapolis MI.

M.E. Janes and M.G. Johnson. 2001. Food grade additives and garlic enhance the activity of nisin against *Listeria monocytogenes* in vitro and on chicken. IFT National meeting, New Orleans, LA.

M.E. Janes, K.S. Kim and M. G. Johnson. 2001. Transmission Electron Microscopy Observations of Structural Changes Occurring in Inoculated *Escherichia coli* O157:H7 Extracted from Apple Tissue. ASM National Meeting, Orlando FL, (Abstract number P23, p. 561)

M.E. Janes, R. Nannapaneni, and M.G. Johnson. 2000. Localization and tissue damage induced by enterohemorrhagic *Escherichia coli* O157:H7 in apple tissue. IAFP National Meeting, Atlanta, GA, (Abstract number P059, p. 24). **Won second place in the Developing Scientist Competition.**

M.E. Janes, S. Kooshesh, R. Nannapaneni, and M. G. Johnson. 2000. Survival of Enterohemorrhagic *Escherichia coli* O157:H7 strains in wounded apple tissue during temperature abuse. IAFP National Meeting, Atlanta, GA., (Abstract number P046, p. 24).

S. Ko, **M.E. Janes**, N.S. Hettiarachchy, and M.G. Johnson. 2000. Effects of hydrophobicity / hydrophilicity of edible films on control of *Listeria monocytogenes* by nisin. IFT Dallas, TX, (Abstract number 65C-5, p. 146).

M.E., Janes, M. Salvik, and M.G. Johnson. 2000. Cetylpyridinium chloride for destruction of *Listeria monocytogenes* on the surface of chopped iceberg lettuce. IFT Dallas, TX, (Abstract number 78F-7, p. 192-193).

M.E. Janes, R. Nannapaneni, L. Howard, and M. G. Johnson. 1999. Sodium chloride and sodium bicarbonate washing solution for removal of enterohemorrhagic *E. coli* 0157:H7 from the surfaces of chopped lettuce. IAMFAS National Meeting, Dearborn, MI., (Abstract number P-54, p. 48-49).

M.E. Janes, R. Nannapaneni, and M.G. Johnson. 1999. Control of *Listeria monocytogenes* on the surface of refrigerated, ready-to-eat chicken coated with edible zein films with nisin. IFT National Meeting, Chicago Il., (Abstract number 37D-21, p. 97-98). **Won first place in John Ayers Food Microbiology Division Research Poster Paper Competition.**

M.E. Janes, R. Nannapaneni, and M.G. Johnson. 1998. Characterization of two bacteriocins produced by atypical *Enterococcus* species. IAMFAS National Meeting, Nashville TN., (Abstract number P-44, p. 47).

Pape, E. A., **M.E. Janes** and M.G. Johnson. 1997. Adsorption/desorption characterization of silica-like materials with bacteriocin molecules. American Institute of Chemical Engineers annual meeting Los Angeles CA.

M.E. Janes, R. Nannapaneni and M.G. Johnson. 1997. Effects of food grade additives on activities of bacteriocins in a model assay system. IFT annual Meeting Orlando Fl. (Abstract number 20-9, p. 48).

M.E. Janes, R. Nannapaneni and M.G. Johnson. 1997. Rice hull ash as an adsorbent and delivery agent for bacteriocin. IFT annual Meeting, Orlando Fl. (Abstract number 20-20, p. 48).

M.E. Janes, N.M. Ahmed and M.G. Johnson. 1996. Identification of two bacteriocin producing bacteria from garlic and ginger root active against food borne pathogens. Abstract, Institute of Food Technologist Annual meeting, New Orleans LA., (Abstract number 14D-11, p. 31). **Won Third place in John Ayers Food Microbiology Division Research Poster Paper Competition**

M.E. Janes, R.K. Bower, and N.B. Anthony. 1992. The leukocyte response of Japanese quail to Rous Sarcoma virus-induced tumors. Abstract, National Poultry Science Association, (Abstract number 19, p.34).

2. Listing of Other Publications Accepted, Submitted or to be Submitted for Publication

Refereed Scientific articles

R.L Beverly and **M.E. Janes**. 2006. Antimicrobial effect of cranberry juice as a marinate sauce for the control of *Listeria monocytogenes* on the surface of raw shrimp (Submitted to Food Microbiology)

R.L. Beverly and **M.E. Janes**. 2006. Effect of frozen storage temperatures on various vacuum and non-vacuum packaged ready-to-eat meat products inoculated with *Listeria monocytogenes* (Submitted to Journal of Food Safety.)

R.L Beverly and **M.E. Janes**. 2006. The use of edible chitosan film on ready-to-eat meat products for the control of *Listeria monocytogenes*. (Submitted to Journal of Food Safety)

A. Khachatryan, **M.E. Janes**, W. Prinyawiwatkul, H. K. No, A. Abushelaibi and A. Bond. 2006. Antimicrobial properties of chitosan against *Listeria monocytogenes* and *Escherichia coli* O157:H7. (Submitted to Journal of Food Science)

S. Datta, Q. Xue, **M. E. Janes**, J. Losso and J. F. La Peyre. 2006. Purification of lysozyme from shell liquor of eastern oysters (*Crassostrea Virginica*) and its potential use against bacteria causing food poisoning and food spoilage. (To be submitted to Journal of Food Science)

S. Datta, **M.E. Janes**, Q. Xue, J. Losso and J. F. La Peyre. 2006. Control of *Listeria monocytogenes* and *Salmonella anatum* on the surface of smoked salmon coated with calcium alginate coating containing oyster lysozyme and nisin. (To be submitted to Journal of Food Science)

A. Abushelaibi and **M.E. Janes**. 2006. Antimicrobial activity of copper and brass metals against *Listeria monocytogenes* V7 grown at different temperatures and nutrients. (To be Submitted to Journal of Food Protection)

3. Other creative and artistic contributions

None

**4. Participation in Professional Meetings, Symposia, Workshops and Conferences
(other than Artistic Performances)**

Meetings organized/attended

LA IFT Gulf Coast Section Crawfish Boil meeting in Baton Rouge LA April 2006

LA IFT Gulf Coast Section meeting at the Faculty Club Baton Rouge LA March 2006

LA IFT Gulf Coast Section meeting at the SU AgCenter October 2005

Meetings attended

IFT annual meeting in Orlando FL, June 2006

IAFP annual meeting in Alberta Calgary Canada, August 2006

S-295 multi-state management meeting titled "Enhancing Food Safety through Control of Food borne Disease Agents" in Las Vegas, NV, November 15-18, 2005

IAFP annual meeting in Baltimore MD, August 2005

IFT annual meeting in New Orleans LA, July 2005

National Food Safety Conference "Food Safety: From the Surface up" in Myrtle Beach, SC, February 23-25, 2005

LA IFT Gulf Coast Section Crawfish Boil meeting in March 2005

LA IFT Gulf Coast Section meeting in February 2005

S-295 multi-state management meeting titled "Enhancing Food Safety through Control of Food borne Disease Agents" in Las Vegas, NV, November 10-12, 2004

IFT annual meeting in Las Vegas NV, July 2004

IAFP annual meeting in Phoenix AZ, August 2004

LSU Ag Center Biotechnology Summit on July 2004

ASM meeting in New Orleans LA, May 2004

LA IFT Gulf Coast Section Crawfish Boil and Student Awards dinner and meeting on March 2004

LSU Ag Center Biotechnology Summit in 2004

LSU Ag Center Food Science Summit in 2004

IFT annual meeting in Las Vegas, NV, July 2004

S-295 multi-state meeting titled “Enhancing Food Safety through Control of Food borne Disease Agents” in Chicago Il., November 2003

IAFP annual meeting in New Orleans, LA, August 2003

LA IFT Gulf Coast Section Crawfish Boil meeting in March 2003

Local Arrangement Chair

Served as the Family Lounge Co – Chair for the Institute of Food Technologist meeting in New Orleans, July 2005. The responsibilities for this position were to provide, schedule, and monitor student volunteers for the Family Lounge.

Served as a **Local Arrangement Chair** for the International Association of Food Protection meeting in New Orleans, August, 2003. The responsibilities for this position were to provide, schedule, and monitor student volunteers for the meeting in the following positions: registration desk, silent auction, audiovisual room, and hospitality hosts.

Workshops

Marlene E. Janes. New Measures to Address *Escherichia coli* O157:H7 in Red Meat. Louisiana Food Processors Conference, March 3rd, 2005, Baton Rouge, LA.

Marlene E. Janes. Molds: How dangerous are they. Louisiana Annual Statewide Sanitarian Conference, October 2004, Baton Rouge, LA.

Marlene E. Janes. Microbiological Rapid Methods in Support of HACCP. Louisiana Food Processors Conference, March 3rd, 2004, Baton Rouge, LA.

Marlene E. Janes. Microbiology of Thermally Processed Foods. Better Process Control School, January 2004, Louisiana State University Ag Center, Knapp Hall.

Marlene E. Janes. Microbiology of Thermally Processed Foods. Better Process Control School, June 2003, Louisiana State University Ag Center, Knapp Hall.

Symposia

Organized and Moderated a symposium titled “Hurricane Katrina Seafood Safety Response” for the IAFP annual meeting in Calgary Alberta Canada, August 2006.

Organized and Participated in a symposium titled “Oceans and Human Health: Trends and Practical Tools for Seafood Safety” for the IAFP annual meeting in Baltimore, MD, August 2005. The title of my presentation for the symposia was “Sanitation Verification of Seafood Processing Facilities.”

Organized and Participated in a symposium titled “Packaging Innovations, Safety Concerns and Seafood” for the IAFP annual meeting in Phoenix, AZ, August 2004. The title of my presentation for the symposia was “Antimicrobial Edible Coatings for Protection from Food borne Pathogens.”

Membership in professional organizations

Institute of Food Technologists (IFT), Member, October 1995 to present.

American Society of Microbiologists (ASM), Member January 1998 to present.

International Association of Food Protection (IAFP), Member, 1999 to present. (IAFP)
Served on the IAFP committee for Seafood Safety and Quality PDG since 2003
Elected Vice Chairperson for the IAFP committee for Seafood Safety and Quality PDG, 2006

Sigma Xi a Research Society, inducted as an Associate member February 1998 to February 2000 and inducted as full member February 2000 to present.

5. Other scholarly or creative activities or other contributions to the profession

Moderator for the National Food Safety Conference “Food Safety: From the Surface up” in Myrtle Beach, SC, February 23-25, 2005.

6. Other Awards, Lectureships or Prizes that Show Recognition of Scholarly or Artistic Achievement

M. E. Janes. 2007. Survival of *Listeria monocytogenes* on ready-to-eat products at freezer temperatures, Food Safety & Security Summit, March 6-8, 2007, Washington DC (**Invited presentation**).

M. E. Janes. 2006. Microbiological rapid methods for seafood processing facilities, Seafood Science & Technology Society of the Americas, November 13-16, 2006, San Antonio, TX (**Invited presentation**).

M. E. Janes. 2006. Innovative methods for controlling vibrios. FDA Southeast Regional Annual Food Safety Seminar, September 21, 2006, New Orleans, LA (**Invited presentation**).

Recognized as an **Outstanding Volunteer** by the LA Gulf Coast IFT Section, June 2006

M. E. Janes. 2004. Molds on Retail Foods: How Dangerous are They? The talk was presented at the Louisiana State Wide Sanitarian Conference October 22, 2004, Baton Rouge, LA (**Invited presentation**).

M. E. Janes. 2004. Antimicrobial edible films and coatings for protection from food borne pathogens. The talk was presented at the USDA/FSIS meeting “The state of food safety technologies to enhance public health” January 13th, 2004 in Omaha Nebraska (**Invited presentation**).

M. E. Janes. 2003. Food borne pathogens associated with fruits and vegetables. Presented at the Association for Women in Science – Baton Rouge, LA, September 2003 (**Invited presentation**)

M. E. Janes. 2003. Edible films for controlling food borne pathogens. Presented at the Seafood technology innovations conference in Orlando, FL, February 2003 (**Invited presentation**).

M. E. Janes, K. S. Kim, C. R. Bekkum, R. Nannapaneni, and M. G. Johnson. 2001. Transmission electron microscopy study of apple tissue damage caused by enterohemorrhagic *Escherichia coli* 0157:H7. Cetylpyridinium chloride for destruction of *Listeria monocytogenes* on the surface of chopped iceberg lettuce. Central Science Laboratory, York, England (**Invited presentation**).

M. E. Janes and M. G. Johnson. 2001. Coating of poultry products with antimicrobial films for protection from food borne pathogens. National meeting on Poultry Health and Processing in Ocean City, Maryland Oct. 17-19 (**Invited presentation**).

M. E. Janes and M. G. Johnson. 2001. Cetylpyridinium chloride for destruction or control of *Listeria monocytogenes* or *Escherichia coli* 0157:H7 inoculated onto the surfaces of whole and chopped vegetables. Annual meeting for the Society for Risk Assessment Seattle WA., Dec. 2-5 (**Invited presentation**).

Graduated with **Cum Laude Honors** from the Department of Microbiology, University of Arkansas.

Awarded a partial **Doctoral Fellowship** for tuition/fees from the University of Arkansas Graduate School August 1998.

First place in the **John C. Ayres Poster Presentation** Food Microbiology Division at the national Institute of Food Technologist meeting in Chicago, IL., 1999.

Second place in the **Developing Scientist Competition** at the International Association for Food Protection meeting in Atlanta, GA., 2000.

Third place in the **John C. Ayres Poster Presentation** Food Microbiology Division at the national Institute of Food Technologists meeting in Orlando Fl., 1996.

First place in 2000, Third place in 1999; Second place in 1998; Second place in 1997; Third place in 1996 at the **Ozark Food Processors Association and the Ozark Section of the Institute of Food Technologist Poster Presentation** in Springdale AR.

Second place from the **Arkansas Chapter of Gamma Sigma Delta** in the graduate student poster competition at the Animal Science Center, University of Arkansas, 1999 and 2000.

7. Research support/grant activities

Research proposals – approved & funded or pending

Louisiana Sea Grant College Program, “Identification and enumeration of *Vibrio vulnificus* by immunomagnetic separation and real-time PCR” June 2007/July 2009, **Pending** for \$143,325. **Lead PI** – Marlene Janes, **Co – PI**’s Janet Simonson.

Louisiana Sea Grant College Program, “A Bacteriophage Linked Immunosorbent Assay (BALISA) for Rapid Detection of Pathogenic *Vibrio parahaemolyticus*” June 2007/July 2009, **Pending** for \$90,552. **Lead PI** – Lawrence Goodridge, **Co – PI**’s Marlene E. Janes and Janet Simonson.

USDA Aquaculture Special Grant, “Microbial Drug Resistance in *Vibrio spp.* from Oysters.” September 2006/October 2007, **Funded** for \$24,000. **Lead PI** – Beilei Ge, **Co – PI**’s Marlene Janes, Witoon Prinyawiwatkul.

Cooperative Research Agreement, McIlhenny “Determining the Total Aerobic counts, coliform and *E. coli* counts, and Yeast and Mold counts for mash samples flooded by Hurricane Rita” October 2005, **Funded** for \$10,000. **Lead PI** – Marlene Janes.

USDA Aquaculture Special Grants, “Control of *Listeria monocytogenes* in crawfish and shrimp processing facilities using copper, copper-based alloys or coatings containing copper ions” September 2005/September 2006, **Funded** for \$25,460. **Lead PI** –Marlene Janes, **Co – PI**’s Jon Bell.

Integrated Research, Education, and Extension Competitive Grants Program – National Integrated Food Safety Initiative “Identifying Risk Factors and Developing Educational Strategies to Ameliorate Food borne Diseases in Rural Mississippi” June 2006/July 2008, **Funded** for \$100,000 Lead PI – Njiti, Victor, Besong, **Co – PI’s** Samuel Ezekwe, Michael, Alipoe, Dovi, Ezekwe, Edith, Santell, Ross, Marlene, Janes, and Ge, Beilei.

Louisiana Sea Grant College Program, “Detection of *Vibrio vulnificus* by direct colony immunoblot”, June 2005/July 2007, **Funded** for \$94,537. **Lead PI** – Marlene Janes, **Co – PI’s** Janet Simonson and Jon Bell.

Louisiana Sea Grant College Program, “Increasing the survival and shelf-life of Gulf Coast Oysters by controlling air exposure: Potential role of stress proteins”, June 2005/July 2007, **Funded** for \$192,126. Lead PI – Jerome La Peyre, **Co – PI’s** John Supan, Steven Hall and Marlene Janes.

USDA SBIR Program, "Quality and sensory analysis of fresh and fresh-cut melons pretreated with efficacious sanitation treatments", August 2004/August 2006, **Funded** for \$24,000. Lead PI – John Beaulieu, **Co – PI** Marlene Janes.

NRI Competitive grants program – USDA CSREES, “Ecology and control of pathogenic strains of *Vibrio vulnificus* and *Vibrio parahaemolyticus* in U.S. Gulf Coast oysters” October 2004/September 2007, **Funded** for \$415,504. Lead PI – Lee-Ann Jaykus, **Co – PI’s** Andy De Paola, Marlene Janes, Jon Bell, and John Supan.

Cooperative Research Agreement, Manda Packing Company, Inc. “Determining the microbial inhibition of Acidified sodium chloride against *Listeria monocytogenes* on Manda’s meat products” February 2004/ July 2005, **Funded** for \$3,276. **Lead PI** – Marlene Janes Assistant Professor.

Cooperative Research Agreement, BK Giulini Cooperation, “Determining the microbial inhibition of Tarisol Fresh™ on cooked chicken products” September 2003/ June 2004, **Funded** for \$14,000. Lead PI – Ken McMillin Professor, **Co – PI**, Marlene Janes Assistant Professor.

USDA Aquaculture Special Grants Program, “Dual effects of chitosan on quality of catfish fillets: Minimizing off-odor/flavor caused by geosmin and 2-methylisoborneol (MIB), and extending shelf life during refrigerated storage” September 2004/September 2005, **Funded** for \$25,000. Lead PI – Witoon Prinyawiwatkul, **Co – PI’s** Zhimin Xu and Marlene Janes.

USDA Aquaculture Special Grants Program, “Control or destruction of *Listeria monocytogenes* in biofilms on the surface of copper, copper-based alloys or coatings containing copper ions”, September 2004/September 2005, **Funded** for \$24,000. **Lead PI** – Marlene Janes, **Co – PI** Jon Bell.

National Fisheries Institute, “Application of sequential washing and ozonated water treatment to whole and peeled shrimp to improve quality and shelf life” June 04/May 05, **Funded** for \$10,000. Lead PI – Jon Bell Assistant Professor, **Co – PI** Marlene Janes Assistant Professor.

Louisiana Sea Grant College Program, “Purification of lysozyme from shell liquor of eastern oysters (*Crassostrea virginica*) and its use in antimicrobial films to preserve smoked fish.” June 03/June 05, **Funded** for \$175,200. Lead PI - Jerome La Peyre Assistant Professor, **Co-PI's** Marlene Janes Assistant Professor, and Q.G Xue Research Associate.

USDA Aquaculture Special Grant, “Converting crawfish shell waste into value-added functional chitosan intended for food applications. October 2003/March 2005, **Funded** for \$29,600. PI – Witoon Prinyawiwatkul, **Co-PI's** Marlene Janes and Hong Kyoon No.

Louisiana Sea Grant College Program, “Optimization of ozone treatment of Louisiana Seafood to improve product quality, safety, and shelf life” June 2003/July 2005 **Funded** for \$58,818. PI – Jon Bell, **Co-PI** Marlene Janes.

SaltonStall-Kennedy (NOAA), “Purification of lysozyme from shell liquor of eastern oysters (*Crassostrea virginica*) and potential commercial use” June 2003/October 2004 **Funded** for \$107,000. PI – Jerome F. La Peyre, **Co-PI's** Jack N. Losso and Marlene Janes.

Proposals submitted but not funded

USDA CSRESS, “Effect of housing system on bacterial contamination of poultry.” September 2006/October 2009, **Not Funded** for \$130,363, Lead PI – James McNitt, **Co – PI's** Marlene Janes, Fatemeh Malekian, Kenneth McMillin, Richelle Beverly, Ashley Bond.

Integrated Research, Education, and Extension Competitive Grants Program – National Integrated Food Safety Initiative, “Does high hydrostatic pressure processing compromise food safety” September 2006/ October 2009, **Not Funded** for \$103,755, Lead PI – George Flick, **Co – PI's** Jon Bell and Marlene Janes.

Integrated Research, Education, and Extension Competitive Grants Program – National Integrated Food Safety Initiative, “Isolation of pathogenic *Vibrio parahaemolyticus* by immunomagnetic separation and AOAC approval for Real-time PCR detection of *Vibrio* species. September 2006/October 2009, **Not Funded** for \$597,500, **Lead PI** – Marlene Janes, Co- PI's Janet Simonson, Angelo DePaola, E. James Bradford, Anita Mishra, Jessica Nordstrom.

eXtension Initiative grant proposal titled “Retail and Consumer Food Safety.” 2006/2007, **Not Funded**, Lead PI - Sam Beattie, **Co – PI** Marlene Janes, Beth Reames, Sally Soileau, and David Bankston.

USDA Aquaculture Special Grants, “Converting catfish processing waste into value-added functional protein powder for food applications: A study of efficacy of protein coating in shelf life extension of catfish fillets during refrigerated storage” September 2005/September 2006, **Not Funded**, funds requested \$27,000. Lead PI – Witoon Prinyawiwatkul, Co – PI’s Marlene Janes and Zhimin Xu.

American Meat Institute Foundation, “Acidified sodium chlorite treatment for inhibition of *Listeria monocytogenes* growth on the surface of sliced meat products” February 2005/ February 2007, **Not Funded**, funds request \$57,000, **Lead PI** – Marlene Janes, Co – PI David Bankston.

Louisiana Sea Grant College Program, “Antimicrobial susceptibility and resistance mechanisms of *Vibrio parahaemolyticus* and *Vibrio vulnificus* from clinical sources and oysters in Louisiana”, June 2005/ July 2007, **Not Funded**, funds requested \$108,480. Lead PI – Beilei Ge, Co – PI, Marlene Janes.

The Louisiana Cattlemen’s Association, “Control of *Escherichia coli* O157:H7 in cattle water trough biofilms using copper sulfate or cetylpyridinium chloride”, July 2004/August 2005, **Not Funded**, funds requested \$14,500. **Lead PI** – Marlene Janes Assistant Professor.

The Louisiana Cattlemen’s Association, “Acidified sodium chlorite treatment for inhibition of *Listeria monocytogenes* growth on the surface of ready-to-eat roast beef” July 2004/August 2005, **Not Funded**, funds requested \$14,500. **Lead PI** – Marlene Janes Assistant Professor.

USDA-CSREES Special Grants Program Food Safety, “Evaluation of copper ions for control of *Listeria monocytogenes* in the ready-to-eat food processing environment” July 2004/June 2007, **Not Funded**, funds requested \$343,436. **Lead PI** – Marlene Janes, Co – PI’s Jon Bell, Steve Hall, David Bankston.

Board of Regents, “Prevalence and control of *Escherichia coli* O157:H7 on small cattle farms in Louisiana” June 2004/June 2007, **Not Funded**, funds requested \$134,766. **Lead PI** – Marlene Janes, Co – PI’s Wayne Wyatt and Eric Achberger.

American Meat Institute Foundation, “Control or destruction of *Listeria monocytogenes* in biofilms on the surface of copper, copper-based alloys or coatings containing copper ions” February 2004/ February 2006, **Not Funded**, funds requested \$63,600. **Lead PI** – Marlene Janes.

USDA Special Grants Program, “Edible films active against pathogenic bacteria including *Listeria monocytogenes* and/or *Campylobacter* species on the surface of poultry products” **Not Funded**, funds requested \$50,864. **Lead PI** – Marlene Janes, Co – PI was Mike Johnson Professor.

National Cattlemen's Beef Association, "Control of *Escherichia coli* O157:H7 in cattle water trough biofilms using copper sulfate or cetylpyridinium chloride" June 2004/July 2005, **Not Funded**, funds requested \$27,400. **Lead – PI** was Marlene Janes Assistant Professor.

Board of Regents support fund Research and Development program, "Prevalence and control of human food borne pathogens on cattle farms in Louisiana." July 03 / June 06, **Not Funded**, funds requested \$105,000. **Lead-PI** Marlene Janes Assistant Professor with Co-PI's Eric Achberger Associate Professor, Wayne Wyatt Associate Professor, and Ken McMillin Professor.

USDA NRI, "Prevalence and control of human food borne pathogens on small cattle farms in Arkansas, Kentucky, Louisiana, Mississippi and Tennessee." July 03/June 07, **Not Funded**, funds requested \$1,089,043. **Lead PI** – Marlene Janes Assistant Professor, Co-PI's Eric Achberger Associate Professor, Wayne Wyatt Associate Professor, Michael Johnson Professor, Doug Marshall Professor, Ann Draughon Professor, Benjy Mikel Associate Professor and Ken McMillian Professor.

USDA NRI, "Ecology of *Enterococcus* in oysters." June 03/July 05, **Not Funded**, funds requested \$248,730. **Lead PI** – C. Wang Associate Professor, **Co – PI's** Linda Andrews Associate Professor, Marlene Janes Assistant Professor and John Bell Assistant Professor.

USDA NRI, "Geographic information system for analysis of food borne pathogens in cattle and farm environments." June 03/July 05, **Not Funded**, funds requested \$112,296. **Lead PI** – Ann Draughon Professor, **Co – PI** Marlene Janes Assistant Professor.

Louisiana Sea Grant College Program, "Icing triploid oysters to produce live, *Vibrio*-free half shells." June 03/June 05, **Not Funded**, funds requested \$204,801. **PI** - J. Supan, **Co – PI's** M. E. Janes and S. Hall.

Louisiana Sea Grant College Program, "Evaluation of bacteriophages for elimination of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in oysters", June 03 / June 05, **Not Funded**, funds requested \$129,892, **Lead PI** – Marlene Janes Assistant Professor, Co-PI's, Jon Bell Assistant Professor and David Bankston Professor.

USDA NRI, "Minimizing Adiposity and Maximizing GI Health with Resistant Starch: rat model" July 03 / June 06, **Not Funded**, funds requested \$239,000, **PI** - M. Hegsted Professor, **Co – PI's**, C. E. O'Neil, M. J. Keenan, R. J. Marin and M. E. Janes
Hatch projects

LAB 93599 Multi-state project (S-295) "Evaluation of bacteriophages for elimination of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in live oysters."

LAB 93643 “Detection, prevention and control of food borne pathogens in the food supply.”

8. Theses/dissertations directed

A total of 6 Ph.D. students and 6 M.S. students, please see section 1.2.4. *Graduate Committees: Chair or Member* for more information.

9. Major areas of research interest

Control or eliminate food borne pathogens such as *Listeria monocytogenes*, *E. coli* O157:H7, *Shigella* species, *Salmonella* species, *Campylobacter* species, *Vibrio* species and *Bacillus cereus* on the surface of meat, poultry, fruits, and vegetables by using chemicals and natural antimicrobial compounds.

- To develop antibody based rapid methods for detection of *Vibrio* species in oysters and seafood.
- To develop and evaluate the use of edible films containing antimicrobial agents coated on the surface of food products for protection from food borne pathogens.
- To evaluate the effects of different antimicrobial agents against *Listeria monocytogenes* grown on the surface of ready-to-eat meat products.
- To determine how effective copper, copper-based alloys or coatings containing copper ions are in controlling *Listeria monocytogenes* when this pathogen is grown on the surface of these metals.
- Determine the effects of cold temperature adaptation and temperature abuse on the growth and survival of naturally occurring *V. vulnificus* and *V. parahaemolyticus* in oysters.
- The isolation of bacteriophages from oysters to be used for the control of food borne pathogens in food products.

10. Outreach

Provide assistance to Louisiana food processing companies in evaluating shelf-life studies and with testing for food borne pathogens. Provide critical laboratory analysis support to confirm complicated regulatory compliances.

September 2002	conducted bacterial analysis of oysters for Dr. Steven Hall for a Sea grant proposal he was finishing.
September 2002	conducted a 30-day shelf life study for McIlhenny Co. on a new product (Tabasco Teriyaki sauce).
December 2002	conducted a 30-day shelf life study for McIlhenny Co. on a new product (Tabasco Teriyaki sauce).
February 2003	conducted research with Grady Oliver of Mandan Foods Baton Rouge, LA to determine if acidified NaCl is an effective antimicrobial agent for controlling <i>Listeria monocytogenes</i> on the surface of ready-to-eat roast beef products.
March 2003	conducted a 30-day shelf life study for Gary Kilshaw on a new peanut product he was developing.
November 2003	conducted a 30-day shelf life study for Debra Rush on a new pickle product she was developing.
November 2003	conducted a 30-day shelf life study for Debra Rush on a new shrimp product she was developing.
December 2003	helped Herring Pride clarify that their catfish was safe for consumption by the US Military.
January 2004	analyzed the antimicrobial effect of a new liquid smoked against food borne bacteria for LeBlanc's Cane Jelly Company.
November 2004	conducted a 30-day shelf life study for McIlhenny Co. on a new product.
December 2004	analyzed environmental samples for <i>Listeria</i> species for Dr. Farr and Dr. Bankston.
April 2005	conducted a 30-day shelf life study for McIlhenny Co. on a new product.
April 2005	analyzed environmental samples for <i>Listeria</i> species for Dr. Farr and Dr. Bankston.
October 2005	analyzed mash samples for Total Aerobic plate counts, coliforms and <i>E. coli</i> counts and yeast and mold counts for the McIlhenny Co.
April 2006	analyzed olives for Total Aerobic plate counts, yeast and mold counts for Dr. Paul Wilson.

June 2006 analyzed rice bran for Total Aerobic plate counts and coliforms and *E. coli* counts for Dr. Fatemeh Malekian, Southern University, and Agricultural Center.

11. Cooperative/collaborative efforts with other faculty

I cooperate with faculty members in research, extension and teaching both within the Ag Center and A&M campus. I work closely with my extension colleagues to build a strong program in food microbiology and food safety. I give guidance to extension faculty related to food safety issues concerning Louisiana food processing industry. I have several ongoing research projects with faculty members in the Ag Center, A&M campus, governmental agencies and other Universities across the country.

12. Community involvement

Volunteered for the FSIS USDA Food Safety Mobile on September 29, 2005 informing consumers about the risks associated with mishandling food and steps they can take to reduce food borne illness.

13. Overall program impact

Federal regulations related to food safety of food products are constantly changing, and food processors in Louisiana look to my lab for help in meeting these new regulations. We receive numerous calls from established as well as Louisiana-based start-up companies. These companies ask us to help them establish a successful food business by not only providing important information but also by performing shelf-life studies and microbial analyses on their food products as quickly as possible to ensure safety and quality. My research is focused on helping the food industry control and detect foodborne pathogens in food products to help them meet the federal regulations.

• SERVICE ACTIVITIES

1. Organizations advised

Faculty advisor the Institute of Food Technologist's Student Association LSU Food Science Club, 2005-2006.

Faculty advisor the Institute of Food Technologist's Student Association LSU Food Science Club, 2004-2005.

Faculty advisor the Institute of Food Technologist's Student Association LSU Food Science Club, 2003-2004.

Co-Advisor of the Institute of Food Technologist's Student Association LSU Food Science College Bowl Team, 2004-2005

Co-Advisor of the Institute of Food Technologist's Student Association LSU Food Science College Bowl Team, 2003-2004

Co-Advisor of the Institute of Food Technologist's Student Association LSU Food Science College Bowl Team, 2002-2003

2. Recruitment of Students and Faculty

Search Committee Chair for Food Science Departmental Head at the LSU Ag Center, 2006.

Search Committee Chair for a new Assistant Professor in Biosecurity / Food Safety in the Department of Food Science at the LSU Ag Center, 2004.

Search Committee member for Department of Food Flavor Chemist Assistant Professor position, 2004.

Participated in Super Science Saturday, that was sponsored by the American Chemical Society during National Chemistry Week, November 2004. Conducted taste tests using Pepsi and Pringles.

Participated in Super Science Saturday, that was sponsored by the American Chemical Society during National Chemistry Week, November 2003. Conducted taste tests using Pepsi and Pringles.

Participated in Super Science Saturday, that was sponsored by the American Chemical Society during National Chemistry Week, November 2002. Conducted taste tests using Pepsi and Pringles.

Participated in LSU College of Agriculture 3rd Annual Science Expo, October 2002. Instructed high school students in the Gram-stain procedure.

3. University service (Department, College, University, and Faculty Senate committees)

Department of Food Science

Serve on the Department of Food Science undergraduate student committee from 2003 to present.

Serve on the Department of Food Science graduate student committee from 2003 to present.

LSU Ag Center

Served as a member of the Genetic Engineering Review Committee for the LSU Ag Center 2006

Served as a member of the Beef ACE Steering Committee for LSU Ag Center, 2004-2005

Served as a member of the Food Science ACE Steering Committee for LSU Ag Center, 2004-2005

College of Agriculture

Served on the College of Agriculture's faculty policy committee from 2003 through 2006

Served on the College of Agriculture's Academic Appeals committee from 2005 through 2006

4. Professional service

Member of the Louisiana Agricultural magazine editorial board starting January, 2007

Journals edited and manuscripts refereed

2002, Reviewed 1 manuscript for Transactions of the ASAE

2003, Reviewed 1 manuscript for International Association for Food Protection
Reviewed 1 manuscript for Food Microbiology
Reviewed 1 manuscript for Small Fruits Review

2004, Reviewed 1 manuscript for Journal of Food Science

2006, Reviewed 1 manuscript for Journal of Food Protection
Reviewed 1 manuscript for Journal of Agricultural and Food Chemistry

Proposals reviewed

Served as an *ad hoc* reviewer for USDA/CSREES/ National Research Initiative Competitive Grants Program in the Food Safety Post-Harvest section March 2005

Reviewed a Hatch project for LSU Ag Center April 2005

Reviewed a Hatch project for LSU Ag Center October 2004

Served as a proposal reviewer for the Agriculture/ Aquaculture, and Agricultural Biotechnology panel for the Texas Advanced Research/Advanced Technology Programs and advised the Texas Higher Education Coordinating Board, regarding proposal funding recommendations, Austin TX, October 11, 2003

Reviewed a proposal for “The University of Louisiana at Monroe Howard Hughes Medical Institute Faculty Research Award Proposal” March 2004

Offices held

Vice Chairperson for the Seafood Safety and Quality Professional Development Group for the International Association for Food Protection, 2005 – 2007

Chairperson for the Seafood Safety and Quality Professional Development Group for the International Association for Food Protection, 2007-2009

Chair-Elect of LA Gulf Coast IFT Section, 2005 to 2006

Chair of LA Gulf Coast IFT Section, 2006 to 2007

5. Other external and community service

Coached and trained a middle school student Paul Nguyen with a research project for presentation at a science fair. Paul received 1st place in regional competition.

I served as an expert witness for a court case involving improper preparation of seafood by a food service establishment that resulted in two people becoming ill with *Vibrio cholera*.

- **TEACHING (34% appointment)**

1. Documentation of Teaching Activities

1.1. SUMMARY OF STUDENT EVALUATIONS

1.1.1. Overall SPOT mean scores (based on 20 questions)

Note: SPOT = Student Perceptions of Teaching adopted for use within the LSU College of Agriculture (COA) from the Evaluation and Examination Service, the University of Iowa, Iowa City, Iowa. A 5-point scale is used; 1 = Strongly Disagree, 2 = Disagree, 3 = Undecided, 4 = Agree, 5 = Strongly Agree.

Course	Semester	Year	Dr. Janes' Mean SPOT Score	Department Average Score	COA's Average Score
FDSC 4162	Spring	2003	4.33	4.23	4.03
FDSC 4162	Spring	2004	4.70	4.21	4.12
FDSC 4162	Spring	2005	4.71	4.26	4.10
FDSC 4162	Spring	2006	4.59	4.32	4.03
FDSC 7071	Spring	2004	4.76	4.21	4.12
FDSC 7071	Fall	2004	4.61	3.87	4.09
FDSC 7071	Spring	2005	4.67	4.26	4.10
FDSC 7071	Fall	2005	4.48	4.04	4.09
FDSC 7071	Spring	2006	4.26	4.33	4.03
FDSC 4163	Fall	2004	4.59	4.14	4.09
FDSC 4163	Fall	2005	4.65	4.22	4.09

FDSC 4162 = Food Microbiology; FDSC 4163 = Industrial Microbiology; FDSC 7071 = Seminar

1.1.2. Specific SPOT mean scores (based on College of Agriculture selected 5 core questions)

Note: A 5-point scale is used; 1 = Strongly Disagree, 2 = Disagree, 3 = Undecided, 4 = Agree, 5 = Strongly Agree.

FDSC 4162, Food Microbiology

Questions	Semester	Year	Dr. Janes' Score	Food Science Department's Score	College of Agriculture's Score
(1) The course was well organized.	Spring	2003	4.20	4.13	4.20
	Spring	2004	4.58	4.36	4.24
	Spring	2005	4.60	4.31	4.20
	Spring	2006	4.63	4.39	4.15
(2) The instructor was effective in teaching the subject matter of this course.	Spring	2003	4.36	4.37	4.19
	Spring	2004	4.65	4.48	4.28
	Spring	2005	4.58	4.31	4.25
	Spring	2006	4.67	4.42	4.20
(3) My instructor motivates me to do my best work.	Spring	2003	4.04	4.15	4.02
	Spring	2004	4.48	4.41	4.13
	Spring	2005	4.74	4.44	4.13
	Spring	2006	4.41	4.35	4.06
(4) Overall, I would evaluate this course as excellent.	Spring	2003	4.28	4.15	3.92
	Spring	2004	4.61	4.42	4.02
	Spring	2005	4.71	4.28	4.01
	Spring	2006	4.54	4.16	3.93
(5) Overall, this instructor is among the best teachers I have known.	Spring	2003	4.12	4.04	3.80
	Spring	2004	4.55	4.30	3.92
	Spring	2005	4.16	3.99	3.91
	Spring	2006	4.20	3.85	3.81

Note: A 5-point scale is used; 1 = Strongly Disagree, 2 = Disagree, 3 = Undecided, 4 = Agree, 5 = Strongly Agree.

FDSC 4163, Industrial Microbiology

Questions	Semester	Year	Dr. Janes' Score	Food Science Department's Score	College of Agriculture's Score
(1) The course was well organized.	Fall	2004	4.32	4.29	4.24
	Fall	2005	4.52	4.42	4.23
(2) The instructor was effective in teaching the subject matter of this course.	Fall	2004	4.58	4.31	4.26
	Fall	2005	4.64	4.49	4.26
(3) My instructor motivates me to do my best work.	Fall	2004	4.37	4.15	4.09
	Fall	2005	4.58	4.30	4.11
(4) Overall, I would evaluate this course as excellent.	Fall	2004	4.26	4.08	4.01
	Fall	2005	4.64	4.30	3.97
(5) Overall, this instructor is among the best teachers I have known.	Fall	2004	4.05	3.87	3.87
	Fall	2005	4.28	4.07	3.85

Note: A 5-point scale is used; 1 = Strongly Disagree, 2 = Disagree, 3 = Undecided, 4 = Agree, 5 = Strongly Agree.

FDSC 7071, Food Science Seminar

Questions	Semester	Year	Dr. Janes' Score	Food Science Department's Score	College of Agriculture's Score
(1) The course was well organized.	Spring	2004	4.91	4.21	4.24
	Fall	2004	4.50	4.07	4.24
	Spring	2005	4.73	4.16	4.20
	Fall	2005	4.62	4.12	4.23
	Spring	2006	4.44	4.38	4.15
(2) The instructor was effective in teaching the subject matter of this course.	Spring	2004	4.82	4.35	4.28
	Fall	2004	4.80	4.01	4.26
	Spring	2005	4.47	4.20	4.25
	Fall	2005	4.33	4.24	4.26
	Spring	2006	4.38	4.41	4.20
(3) My instructor motivates me to do my best work.	Spring	2004	4.64	4.12	4.13
	Fall	2004	4.60	3.79	4.09
	Spring	2005	4.80	3.97	4.13
	Fall	2005	4.38	3.98	4.11
	Spring	2006	4.27	4.18	4.06
(4) Overall, I would evaluate this course as excellent.	Spring	2004	4.73	4.08	4.02
	Fall	2004	4.56	3.84	4.01
	Spring	2005	4.80	3.99	4.01
	Fall	2005	4.33	3.94	3.97
	Spring	2006	4.20	4.18	3.93
(5) Overall, this instructor is among the best teachers I have known.	Spring	2004	4.64	4.01	3.92
	Fall	2004	4.50	3.62	3.86
	Spring	2005	4.40	3.89	3.91
	Fall	2005	4.23	3.90	3.85
	Spring	2006	3.88	4.12	3.81

1.2. TEACHING HISTORY

1.2.1 Courses Taught

Assigned teaching responsibilities (35% appointment)

1. FDSC 3000, Food Safety, team taught, 3 credit hours

Fall Semester, 2002, n = 10 students enrolled

Fall Semester, 2003, n = 15 students enrolled

Fall Semester, 2004, n = 28 students enrolled

2. FDSC 3900, Food Science Research, 1-3 credit hours

Fall Semester, 2002, n = 1

Summer Semester, 2003, n = 2

Spring Semester, 2004, n = 2

Spring Semester, 2005, n = 1

3. FDSC 4162, Food Microbiology, 4 credit hours

Spring Semester, 2003, n = 27 students enrolled

Spring Semester, 2004, n = 31 students enrolled

Spring Semester, 2005, n = 34 students enrolled

Spring Semester, 2006, n = 33 students enrolled

4. FDSC 4163, Industrial Microbiology

Fall Semester, 2004, n = 19

Fall Semester, 2005, n = 28

Fall Semester, 2006, n = 31

5. FDSC 7030, Food Science Research, 1-4 credit hours

Fall Semester, 2003, n = 4

Spring Semester, 2004, n = 3

6. FDSC 7071, Food Science Seminar

Spring Semester, 2004, n = 12

Fall Semester, 2004, n = 10

Spring Semester, 2005, n = 15

Fall Semester, 2005, n = 12

Spring Semester, 2006, n = 18

7. FDSC 8000, Thesis Research

Spring Semester, 2004, n = 1
Fall Semester, 2004, n = 4
Spring Semester, 2005, n = 3
Fall Semester, 2005, n = 4
Spring Semester, 2006, n = 4

8. FDSC 9000, Dissertation Research

Fall Semester, 2002, n = 3
Spring Semester, 2003, n = 3
Summer Semester, 2003, n = 3
Fall Semester, 2003, n = 3
Spring Semester, 2004, n = 3
Fall Semester, 2004, n = 4
Spring Semester, 2005, n = 3
Fall Semester, 2005, n = 2
Spring Semester, 2006, n = 2

1.2.2. Curriculum Development

FDSC 3000, Food Safety – In the fall of 2002, I developed the Food Microbiology portion of this team-taught course. My lectures focus on the major food borne pathogens associated with outbreaks in food products. Students learn about the food borne pathogens that cause infection, toxicoinfection, and intoxication. The lectures emphasize the impacts of food borne outbreaks on the food industry along with ways for prevention and control of these pathogens during processing and preparation of food products.

1.2.3. Revision of Existing Courses

FDSC 4162, Food Microbiology – In spring 2003, I took full responsibility for teaching this course. During the course of the semester I emphasize the classification, characterization, pathogenic, immunology, detection and isolation of food borne bacteria. It also covers the methods for control, prevention and elimination of pathogens in foods. During the semester students learn how the physical and chemical factors limit the survival and growth of microbes during processing and manufacturing of food products. In addition, I incorporated into the class a project that students work on as a group. The group presents the report to the class and turns in a term paper for a grade. The team projects encourage students to develop critical thinking skills, decision – making skills and creative thinking skills.

The lab was reconstructed to include the standard methods used for sampling, enumerating and identifying bacteria, yeast and molds that can produce food spoilage or food borne illnesses. After completing the lab students gain an understanding and

working knowledge of how to set up a good experiment in food microbiology with the proper biological and chemical negative and positive controls to test a hypothesis.

Finally, exam questions were developed that test the student ability to apply their knowledge gained from the lectures and lab exercises.

FDSC 4163, Industrial Microbiology, In the January of 2004 I requested that BIOL 4163 be cross-listed with the Department of Food Science. Biological Science Department agreed to allow our department to teach the course and cross reference it with the Food Science Department and their department. This course had not been taught for over 10 years and so I was responsible for the development of the lectures and lab exercises for this course. Industrial Microbiology 4163 course covers the methods used in the application of living organisms for commercial production of enzymes, antimicrobial compounds, and other compounds of interest. In addition, the course looks at the advances in genetic engineering or recombinant DNA technology used for increased production of these products.

The main goals of the course are for students to gain an understanding and working knowledge of: (1) How to isolate, preserve and improve the performance of cultures that produce enzymes, antimicrobial agents, and other compounds of interest for biotechnology. (2) Improvement of cultures by mutation, screening and selection, and cloning. (3) The methods employed for large-scale fermentation of the biotechnology products.

Published teaching materials: The Industrial Microbiology and Food Microbiology classes I teach are cross-listed with Biological Sciences and the Department of Food Science. In addition, the Food Microbiology class is a requirement for undergraduates in dairy science and for undergraduates and graduate students in the department of food science. There is no one text book in Industrial Microbiology and Food Microbiology that satisfies the needs for both the undergraduate and graduate students from different departments that I teach. Recognizing the need, I wrote detailed student-friendly notes that are given to students at the beginning of each semester. To encourage students to attend lectures the notes were designed so students have to fill-in-blanks during the lecture plus we have open-booked quizzes.

1.2.4. Graduate Committees: Chair or Member

Major Professor and Co-Major Professor* (M.S. Degree)

Tracie Dupard, Department of Food Science,
Graduated August, 2005

Artem Rogovskyy, Department of Food Science,
Graduated August, 2006

Veronica Burnham, Department of Food Science,
Graduated August, 2006

Allison Dumas, Department of Food Science,
Current student (Anticipated Graduation date December, 2006)

Reshani Senevirathne, Department of Food Science,
Current student (Anticipated Graduation date August, 2007)

Allen Wu, Department of Food Science,
Current student (Anticipated Graduation date August, 2007)

Major Professor (Ph.D. Degree)

Ms. Richelle Beverly, Department of Food Science
Graduated December, 2004

Ms. Ligia da Silva, Department of Food Science
Graduated August, 2005

Ms. Aisha Abushelaibi, Department of Food Science
Graduated August, 2005

Sajida Begum, Department of Food Science,
Current student (Anticipated Graduation date December, 2006)

Shreya Datta, Department of Food Science,
Current student (Anticipated Graduation date 2008)

Ravirajsinh Jadeja, Department of Food Science
Current student (Anticipated Graduation date 2010)

Minor Professor

None

Committee Member for M.S. Students

Shreya Datta, Department of Food Science,
Graduated August, 2005

Ashley Bond, Department of Food Science,
Graduated May, 2004

Miguel Gutierrez, Department of Food Science,
Graduated May, 2004

Sun-Ok Fernandez – Kim, Department of Food Science,
Graduated May, 2004

Lee, Young Jae, Department of Food Science,
Graduated December, 2005

Tameka Dew, Department of Food Science
Graduated December, 2005

Amrish S. Chawla, Department of Food Science
Graduated August, 2006

Maria Guerra, Department of Animal Science
Graduated August, 2006

Seungwook Seo, Department of Food Science
Graduated August, 2006

Committee Member for Ph.D. Students

Nada Kandasamy, Department of Food Science
Graduated December, 2004

Janette Saidu, Department of Food Science,
Graduated December, 2005

Alfredo Prudente, Department of Food Science
Current student (Anticipated Graduation date May, 2007)

Armen Khachatryan, Department of Food Science,
Current student (Anticipated Graduation date May 2007)

Dean's Representative

Zhengyuan Wang, Department of Biological Science
Current Student (Anticipated Graduation date 2006)

Undergraduate Research Adviser or Co-Adviser*

Ms. Julie Nguyen, Microbiology
Graduation May 2003

1.2.5. Teaching Philosophy of Dr. Janes

I have always loved learning, I am a life-long learner, and I find learning to be incredibly exciting, rewarding and satisfying. I discovered how to really learn the material rather than just memorize the facts when I was a student, and this has made a remarkable difference in my approach to teaching. I teach students how to think, and how to learn and demonstrate to them how exciting and powerful learning can be. In my classes for more difficult concepts students will work in groups to teach and learn from each other. I have always found by teaching you learn and retain the information. Furthermore, students are more likely to ask their peers questions if they don't understand a concept thus allowing them to comprehend and learn the new concepts.

Our college educational system is very strong but there is always a need for improvement. I believe more of the upper-level undergraduate and graduate courses should encourage higher levels of cognition. Students need to develop critical thinking skills, decision-making skills, and creative thinking skills. Professors share in the responsibilities for the ability of students to learn and develop these skills. These abilities will be demanded from the students in their careers. I draw upon my academic training, industry experiences and personal experiences to relate students at all levels and engage them in active learning process. I manipulate, integrate, and extrapolate microbiology and simplify the "cutting edge" research techniques in the classroom and care deeply that my students master critical concepts in all my courses. I have included my views on instructing students in cognitive thinking by requiring students in the FDSC 4162 class to present team projects that encourage students to develop critical thinking skills, decision – making skills and creative thinking skills.

My lectures in the Food Microbiology (FDSC 4162) class give students an understanding of how to conduct, and analyze bacterial population counts found in foods with selective media used to isolate pathogens, and gain confidence and experience in proper general microbial techniques to do valid experiments. I feel that these students will be able to go out into the food industry and be confident in working in the Food Microbiology field. I gain great satisfaction from the enthusiastic response of students that are gaining knowledge from my lectures and lab work. I believe it is my responsibility to make available excellent materials and creative experiences that encourage students to assume responsibility for what they actively learn, even beyond the class room. Whenever a student is struggling hard to learn concepts, I spend what ever time it takes to simplify the material with examples and illustrations until the student has understood.

I am a natural teacher and enjoy interacting with students in the classroom along within the lab. I find that a mentor/coach should give positive and constructive

feedback to encourage creativity in individuals. I strive to assure that my students learn the fundamentals and apply knowledge appropriately to develop critical thinking and problem solving skills. The students who have been mentored by me have set more ambitious goals, reached farther and achieved greater success by accepting and acting on my advice.

I effectively and successfully bring my real world, hands-on-experience in the laboratory and food industry to the classroom. I bring a wealth of technical teaching and research information to the courses I teach from my leadership and committee involvement with the Institute of Food Technologists, American Society of Microbiology, International Association of Food Protection and Sigma Xi a Research Society.

2. Participation in Professional Meetings, Symposia, Workshops, and Conferences on Teaching and Local Instructional Activities

Participated in the annual Dean's Teaching Conference in the College of Agricultural January 10, 2006, the title of the conference was "Teaching the Student of the New Millennium."

Took a group of Food Science students for a tour of the Chef John Folse processing facility in Donaldsonville, LA, January 19, 2005.

Participated in Super Science Saturday, sponsored by the American Chemical Society during National Chemistry Week, November, 2004. Conducted taste tests using Pepsi and Pringles.

Participated in the annual Dean's Teaching Conference in the College of Agricultural January 15, 2004, the title of the conference was "Experiential Learning – Ensuring Student Success."

Participated in Super Science Saturday, sponsored by the American Chemical Society during National Chemistry Week, November, 2003. Conducted taste tests using Pepsi and Pringles.

Involved in the Cenas Jones, Sr. Scholarship Foundation's Power up Camp 2003, by providing a graduate student (Dr. Richelle Beverly) and supplies to teach the importance of proper hand washing techniques.

Participated in Super Science Saturday, sponsored by the American Chemical Society during National Chemistry Week, November, 2002. Conducted taste tests using Pepsi and Pringles.

Participated in LSU College of Agriculture 3rd Annual Science Expo, October, 2002. Instructed high school students in the Gram stain procedure.

3. Other Instructional Activities or Other Contributions to the Profession

none

4. Awards, Lectureships, or Prizes that Show Recognition of Teaching Achievement

4.1 Honors and special recognition for teaching accomplishments

Awarded the Tiger Athletic Foundation Award for Outstanding Teacher LSU College of Agriculture, 2006.

4.2 Accomplishments of present and former students

Dr. Aisha Abushelaibi, my former Ph. D student graduated in August, 2005 is the Assistant Dean for student affairs, United Arab Emirates University, College of Food and Agriculture.

Dr. Richelle Beverly, my former Ph. D student graduated in December, 2004 accepted a position at Kellogg's Company, MI.

Tracie Dupard, my former M.S. student graduated in August, 2005 and works for Nestle Corporation, Ohio.

Awards received by students

Ms. Alison Dumas won the 2006 LA Gulf Coast Section Student Scholarship for her research project "Effectiveness of cetylpyridinium chloride dips to reduce food borne pathogens."

Ms. Reshani Senevirathne won the 2006 Tom Quinn Student Scholarship for her research project "Direct colony immunoblot for enumeration of *Vibrio vulnificus*."

Mr. Armen Khachatryan won the 2005 Central Analytical Laboratories Scholarship for his research project "Antimicrobial application of chitosan against *Listeria monocytogenes* and *Escherichia coli* O157:H7 adhered to stainless steel, rubber, and glass surfaces." Armen conducted his research project under my supervision.

Dr. Richelle Beverly, my former student that graduated December 2004, received the Institute of Food Technologist Student Association Achievement Award in 2004.

Mr. Miguel Gutierrez was a finalist in the Institute of Food Technologist student association 2004 graduate student paper competition for the following project "Quality Evaluation of Cheddar Cheese Containing γ -Oryzanol." Miguel worked on part of his research project under my supervision. This included conducting bacterial counts and PCR analysis for the detection of bacteria in his cheese product.

Ms. Foong Ming Koh won the 2004 Central Analytical Laboratories Scholarship for her research project "Antimicrobial efficacy of chitosan coating against *Listeria monocytogenes* in fresh salmon". Foong Ming Koh conducted her research project under my supervision.

Ms. Richelle Beverly won the 2003 LA Gulf Coast IFT Section award for her research project entitled “Antimicrobial effect of cranberry juice against *Listeria monocytogenes*.”

Mr. Nada Kandasamy won the 2003 Central Analytical Laboratories Scholarship for his research project entitled “Extending the Shelf life of Fresh Catfish Fillets.” Nada worked under my supervision determining the bacterial counts of the fresh catfish fillets coated with the antimicrobial film.

Ms. Richelle Beverly, my graduate student, who I encouraged to participate in the national Institute of Food Technologists student association (IFTSA), was elected Area representative for the South Central section of the IFTSA from 2003 thru 2004.

Ms. Julie Nguyen who I encouraged to apply for the Gordon A. Cain Biotechnology Education for Students and Teachers (BEST) Program for LSU science majors received the award. Julie was chosen by the Selection Committee to receive one of the three undergraduate research awards available through the BEST program. This award is paying her a stipend of \$5,000.00 from November 2002 to May 2003 plus \$2,000.00 for research supplies. In addition, an abstract of Julie’s research project that she is first author on, titled “Prevalence of food borne pathogens in cattle at agricultural research stations in Louisiana” was accepted by the Food Microbiology Division for presentation at the 2003 IFT annual Meeting.

5. Teaching Related Research Support/Grant Activities (please see research section for research related proposals)

Board of Regents Economic Development Assistantship, “Detection of *Vibrio vulnificus* by antibody based rapid methods” 2005, requested \$100,000, **Funded, Lead PI** – Marlene Janes, Co – PI’s Janet Simonson, and Jon Bell.

COA Undergraduate Research Grants awarded for 2005 – 2006, **Funded** for \$1,200 Kawanda L. Richardson and Marlene E. Janes “Optimizing rice hull ash as an adsorbent for purification of nisin.”

Board of Regents Economic Development Assistantship, “Converting Louisiana Crawfish Shell Waste into Value-added Functional Ingredient Intended for Food Applications” 2003/2004, requested \$100,000, **Funded, Lead PI** – Witoon Prinyawiwatkul, **Co – PI’s** Marlene Janes and Joan King.

Board of Regents Traditional Enhancement, “Equipment enhancement for teaching and research in Food Microbiology, Food Safety and Industrial Microbiology.” 2006, requested \$104,517, **Not Funded, Lead PI**- Marlene Janes, Co – PI’s Beilie Ge.

Board of Regents Economic Development Assistantship, "Detection of *Vibrio vulnificus* by antibody based rapid methods" 2004/2005 requested \$96,000, **Not Funded**, **Lead PI** – Marlene Janes, Co – PI's Janet Simonson, and Jon Bell.

LSU Student Technology Fee Fund, "Equipment Enhancement for Teaching Food Safety, Industrial Microbiology, and Food Microbiology" 2005/2006, requested \$56,465, **Not Funded**, **Lead- PI** Marlene Janes Assistant Professor.

Campus Federal Credit Union Teaching Enhancement Fund, September 30, 2003, applied for funding to attend "The Teaching Professor Conference, May 21 -23, 2004 in Philadelphia, PA. Projected was **Funded** for \$350.

Board of Regents Enhancement Program, "Equipment Enhancement for Research and Teaching in Food Safety and Food Microbial Biotechnology" July 04 / June 05, requested \$188,491, was **Not Funded**, **Lead-PI** Marlene Janes Assistant Professor with Co-PI Joan King Associate Professor.

LSU Student Technology Fee Fund, "Equipment Enhancement for Teaching Food Safety, Food Microbiology, and Industrial Microbiology" 2004/2005, requested \$77,090, was **Not Funded**, **Lead- PI** Marlene Janes Assistant Professor.