

David Johnson, PhD, RDN, CHE, MFP

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CURRENT POSITION:

Assistant Professor of Human Nutrition (Non-Tenure: 80% Teaching + 20% Service) Aug. 2022-
Graduate Academic Advisor Current
Department of Human Nutrition, Hospitality and Sport Management
College of Human Environmental Sciences
The University of Alabama, Tuscaloosa, AL

RESEARCH & TEACHING INTERESTS:

Culinary Nutrition, Culinary and Nutrition Education, Child Nutrition, Food Insecurity, Food Waste, Food Recovery, Local Foods, Farm-To-School, Food Systems, Sustainability, Food and Nutrition Management

EDUCATION:

PhD	Major: Hospitality Management (Emphasis: Food & Nutrition Management) Graduate Certificate: Graduate Student Teaching (College Teaching) Dissertation: "A Midwest community collective case study on the use of gleaned foods in school meals." Major Professor: Susan Arendt, PhD, RD, FAND Iowa State University, Ames, IA	Dec. 2023
MDA	Major: Dietetics Administration (Food & Nutrition Management) Practicum: "Developing diet order training modules to decrease patient tray errors." Advisor: Martha Archuleta, PhD, RD Utah State University, Logan, UT	Aug. 2017
Dietetic Internship	Focus: Child Nutrition & School Food Systems Management Utah State University, Logan, UT	May 2016
BS	Major: General Dietetics Minor: Business Eastern Kentucky University, Richmond, KY	May 2015
AAS	Major: Culinary Arts, Catering & Personal Chef, Food & Beverage Management Ashland Community and Technical College, Ashland, KY	May 2012

CREDENTIALS & CERTIFICATIONS:

RD/RDN	Registered Dietitian/Registered Dietitian Nutritionist Commission of Dietetic Administration (CDR), ID# 86050668	Jun. 2016- Current
CHE	Certified Hospitality Educator American Hotel & Lodging Educational Institute	Dec. 2022- Current
MFP	ManageFirst Professional, ID# 249884 National Restaurant Association	May 2012- Current
ServSafe®	- Certified Instructor & Registered Examination Proctor, ID# 5459647 - Approved Alcohol Instructor and Proctor, ID# 7225586 - Food Protection Manager, ID# 24865893 - Alcohol Certificate, ID# 26001956 - Allergens, ID #7221837	Jan 2022 Aug. 2024 Nov. 2023 Jul. 2024 Jul. 2024

TEACHING EXPERIENCE:

Graduate Courses	Modality	Sections Taught	Avg. Enroll.	Institution
- NHM 509 Research Methods in Nutrition	Online	2	15	UA
- NHM 511 Food & Nutrition Entrepreneurship*	Online	1	20	UA
- NHM 576 Food Service Mgmt Supervised Practice	F2F	1	14	UA
- NHM 578 Capstone Food Service Mgmt Spr. Pract.	F2F	1	14	UA
- NHM 587 Integrated Food Systems Management**	F2F/Online	8	20	UA
- NHM 588 Advanced Foodservice Systems Mgmt**	F2F	1	20	UA
- FSHN 537X Leadership & Management in Dietetics	Online	3	30	ISU
Undergraduate Courses	Modality	Sections Taught	Avg. Enroll.	Institution
- NHM 101 Introduction to Human Nutrition	F2F	5	120	UA
- NHM 201 Nutrition in the Life Cycle	F2F	1	70	UA
- NHM 250 Principles of Food Preparation	Online	2	20	UA
- NHM 373 Purchasing, Design, & Risk Management	F2F/Online	4	50	UA
- NHM 374 Quantity Food Production & Lab**	F2F/Online	7	20	UA
- UA 101 Legends 101: Handmade Pasta & Sauces*	F2F	1	20	UA
- HSPM 133 Food Safety*	F2F/Online	2	50	ISU
- HSPM 380 Quantity Food Production & Service	F2F	3	25	ISU
- HSPM 391 Foodservice Systems Management I	F2F/Online	4	60	ISU
- HSPM 392 Foodservice Systems Management II	F2F/Online	4	60	ISU
- HSPM 393M Molecular Gastronomy & Lab*	F2F	2	10	ISU

(*Developed new course; **Redeveloped existing course; F2F = Face-to-Face)
 (UA = The University of Alabama; ISU = Iowa State University)

INDUSTRY EXPERIENCE:**Food and Nutrition Consulting, PRN****2018-Current**

- Provide per diem food and nutrition consulting to a variety of clients.
- *Culinary Creations Lab* – Iowa State University, Ames, IA; 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. (Duration: May 2020-Dec. 2020)
- *Sparks, Student Operated Café* – Iowa State University, Ames, IA; 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. (Duration: May 2020-May 2022)
- *Clouds, European Style Café*, www.cloudsames.com, Ames, IA; European style café focusing on quality coffee and authentic French pastries. Consult to assist with preparing business 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. (Duration: Aug. 2019-May 2022).

Clinical Dietitian, Hazard ARH Regional Medical Center, Hazard, KY	2016-2018
- Inpatient floor coverage: Intensive Care Unit (ICU), Cardiovascular Unit (CVU), Oncology, Cardiac Telemetry, Pediatrics, Obstetrics, Level 2 Nursery, Psychiatric, Surgical, Rehabilitation - Outpatient coverage: Individual counseling, Group classes, Cardiac, Pulmonary, Diabetic, Oncology, Renal - Precepted for: Nutrition/Dietetic Interns, Medical Students, Resident Physicians - Service Committees: Pharmacy and Therapeutics, Quality Improvement, Patient Experiences	
Nutrition and Culinary Educator, University of Kentucky, Lexington, KY	2014-2015
- Super Star Chef Community Program, UK Cooperative Extension - Traveled throughout Kentucky and taught basic cooking and nutrition classes to youth, ages 4-18 years old. - Community teaching site locations: Cooperative Extension Offices, 4-H camps, Farmers Markets, and K-12 Schools	
Executive Chef, Culinary Café, Ashland, KY	2010-2012
- Oversee food preparation and cooking to ensure quality and consistency. - Manage kitchen staff and coordinate daily operations. - Ensure food safety, sanitation, and compliance with health regulations. - Plan menus, control food costs, and maintain inventory levels.	
ADVISING & MENTORING:	
Graduate Academic Advisor, M.S. Human Nutrition, The University of Alabama	2023-Current
- Advise graduate students enrolled in the Master of Science in Human Nutrition program (Clinical, Community, and Generalist concentrations). - 18 current advisees, 3 graduated	
RD2BE Mentorship Program, National (Virtual)	2024-Current
- Serve as a RDN mentor to an aspiring RDN student in the RD2BE Mentorship Program. - Supervise a one-year nutrition project. - Mentee: Kelly Parker, PhD, Postdoc, North Dakota State University - Project: Development of educational materials: Culinary Nutrition in Community and Public Health Settings.	
FirstGen UA Program, The University of Alabama	2024-Current
- Serve as a first-generation college student faculty mentor for other first-generation undergraduate college students in the FirstGen program. - 2 current mentees (Majors: Business and Industrial Engineering)	
CyBiz Lab, Ivy College of Business, Iowa State University	2018-2019
- Serve as a graduate student mentor to undergraduate Ivy College of Business students as they complete a one-year field research project including data collection and analysis and delivering results, along with strategic management and marketing recommendations to the industry client. - 4 mentees (Majors: Business, International Business, Management, and Marketing) - Project: The Filling Station, Small, family-owned restaurant and catering, www.fillingstationames.com	

FUNDING:

External Grants

- **Johnson, D. (PI)**, Kim, H. (Co-PI), Shin, Y. (Co-PI). 06/01/2025-11/30/2026. *Workplace values and employee retention: Understanding school food workers' motivations through Self-Determination Theory*. Funding source: USDA Understanding the School Food Workforce Subgrant (Extramural, National). Submitted: 02/04/2025. Award amount: \$209,963. (Under-review)

Internal Grants

- Professional Development Grant, \$200, Awarded, (2019), Graduate and Professional Student Senate, Iowa State University.

Scholarships

- Helen G. Easter Scholarship, \$500, Awarded, (2021), College of Human Sciences, Iowa State University
- Commission of Dietetics Registration Doctoral Scholarship, \$10,000, Awarded, (2020), The Academy of Nutrition and Dietetics
- Human Sciences Graduate Fellowship Scholarship, \$1,250, Awarded, (2018), College of Human Sciences, Iowa State University

HONORS, AWARDS, & RECOGNITION:

- Best Paper Presentation Award, *"From vision to practice: Cultivating sustainability and ethics in hospitality education"* 3rd Penang International Conference on Hospitality 2023 (PltCH 2023), Penang, Malaysia.
- Teaching Excellence Award, (2021), Graduate College, Iowa State University
- Recognized Young Dietitian of the Year, (2018), Kentucky Academy of Nutrition and Dietetics (KAND) & The Academy of Nutrition and Dietetics (AND)

ACADEMIC & PEER-REVIEWED JOURNAL WORK:

Journal of Child Nutrition & Management, Associate Editor

- www.schoolnutrition.org/jcnm Aug. 2020-
- Under direction of Susan Arendt, PhD, RD, FAND, Editor for the peer-reviewed May 2022
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.

Ad hoc Peer Reviewer

- Journal of Child Nutrition & Management
- Journal of Culinary Science & Technology
- Journal of Hunger & Environmental Nutrition
- Journal of Foodservice Management and Education
- International Journal of Hospitality Management
- International Council on Hotel, Restaurant, and Institutional Education Annual Conference

PUBLICATIONS & PRESENTATIONS:

Manuscripts in Progress and Under Review

1. **Johnson, D.** & Arendt, S. (In Progress). Stakeholders' awareness and perceptions of using gleaned foods in school meals [Article].
2. **Johnson, D.** & Arendt, S. (In Progress). Analysis of implementation practices and considerations for using gleaned foods in school meals [Article].
3. Garrick, A., **Johnson, D.**, & Arendt, S. (Under review). From vision to practice: Cultivating sustainability and ethics in hospitality education [Article].
4. Ajasa, M., **Johnson, D.**, & Arendt, S. (Under review). The relationship between formative and summative assessments and students' performance on a certification exam [Article].

Refereed Publications

1. Garrick, A., **Johnson, D.**, & Arendt, S. (2024). Breaking barriers: Strategies for fostering inclusivity in the workplace. *International Journal of Academic Research in Business & Social Sciences*, 14(2), 128-152. <https://doi.org/10.6007/IJARBS/v14-i2/20799>
2. 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/>
3. 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/>
4. **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)

1. *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/>
2. 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/>
3. **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/>
4. **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/>
5. **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/>
6. **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://www.fsmec.org/>

Invited Presentations

1. Johnson, D. (2023, November 17). *Strategies and barriers for the use of A.I. in child nutrition programs* [Presentation]. Tuscaloosa School Nutrition Association, Tuscaloosa, AL.
2. 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.
3. 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.
4. 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.

Textbook, Book Chapters, & Other Educational Resources

1. **Johnson, D.** (In Progress). Culinary Nutrition: Foundation, Translation, and Exploration [Textbook].
2. **Johnson, D.** & Arendt, S. (2024). Hope Valley: A case study in hospital food and nutrition services operations. In M. Gregoire & E. Patten (Eds.), *Foodservice Organizations: A Managerial and Systems Approach* (10th ed., Appendix, pp. 458-463). Pearson.
3. **Johnson, D.** & Arendt, S. (2024). Hope Valley: A case study in hospital food and nutrition services operations. In M. Gregoire & E. Patten (Eds.), *Foodservice Organizations: A Managerial and Systems Approach* (10th ed.). [Online Resources]. <https://www.pearson.com/en-us/subject-catalog/p/foodservice-organizations-a-managerial-and-systems-approach/P200000010327?view=educator&tab=instructor-resources>
4. **Johnson, D.** & Arendt, S. (2023). *Hope Valley: A case study in hospital food and nutrition services operations* [Open Access Online Resource]. www.fsmech.org/education-resources

PROFESSIONAL DEVELOPMENT:

EOT	- Excellence in Online Teaching, Faculty Development Program, The University of Alabama, Tuscaloosa, AL	Feb. 2025
HACCP	- Hazard Analysis Critical Control Points (HACCP) Training Certificate, Iowa State University, Ames, IA	Dec. 2022
Quality Matters (QM)	- Teaching Online Certificate (TOC)	Aug. 2021
	• Gauging Your Technology Skills	Aug. 2021
	• Exploring Your Institutions Policies	Jul. 2021
	• Connecting Learning Theories to Your Teaching Strategies	Jul. 2021
	• Creating Presence in Your Online Course	Jul. 2021
	• Evaluating Your Course Design	Jul. 2021
	• Assessing Your Learners	Jul. 2021
	• Orienting Your Online Learners	Jun. 2021
GC-ELA	- Graduate College Emerging Leadership Academy, 2020-2021 Cohort Iowa State University, Ames, IA	Aug. 2020- May 2021
PFF	- Preparing Future Faculty Program, 2019-2021 Cohort Iowa State University, Ames, IA	
	• Scholar Level; Mentor: Eric Olson, PhD (Events Management)	May 2021
	• Fellow Level; Mentor: Erin Doran, EdD (Higher Education)	Dec. 2020
	• Associate Level; Mentor: Elena Karpova, PhD (Apparel & Design)	May 2020

CIRTL	- Center for the Integration of Research, Teaching, and Learning Iowa State University, Ames, IA	
	• Associate Level	Mar. 2021
ServSafe®	- Workplace Training Programs	
	• De-Escalation and Active Threat for Restaurants	Jun. 2024
	• Understanding Unconscious Bias in Restaurants, Manager	Dec. 2020
	• Sexual Harassment Prevention for Restaurants, Manager	Dec. 2020
	• Delivery: Third Party	May 2021
	- COVID-19 Training Program	
	• Re-Opening Guidance: COVID-19 Precautions	May 2020
	• Delivery: COVID-19 Precautions	Mar. 2020
	• Takeout: COVID-19 Precautions	Mar. 2020
	• Conflict De-Escalation: COVID-19 Precautions	Dec. 2020
	• Operating Guidance: COVID-19 Precautions	May 2022

SERVICE & COMMUNITY ENGAGEMENT:

- Educational Presentations, Tuscaloosa School Nutrition Association	
• Marketing Techniques in School Nutrition Programs	Nov 2024
• Strategies for Using AI in School Nutrition Programs	Nov. 2023
- Judy Bonner Child Development Center, Tuscaloosa, AL	
• Creation of Classroom Meals and Snack Plans for Children, aged 2-5 years old, with Developmental Disabilities	May 2024- July 2024
- AESHM Dept. Dean's Advisory Council, Iowa State University	
- AESHM Dept. Curriculum Committee, Iowa State University	Oct. 2021
- AESHM Dept. Var. Community Engagement Events, Iowa State University	2021-2022
- 4-H Food Safety High School Workshops, Iowa State University	2020-2022
- AESHM LeBaron Rebuild Focus Group Member, Iowa State University	2019, 2021 2020-2022

PROFESSIONAL ENGAGEMENT:

- Foodservice Systems Management Education Council, Member	Jan. 2019-Current
- American Culinary Federation, Member	Aug. 2010-Current
- School Nutrition Association, Member	Aug. 2018-Current
- Academy of Nutrition and Dietetics, Member	Aug. 2013-Current
- Graduate Student Association of Hospitality Management, Member	2018-2023