

CURRICULUM VITAE

J.A. NEAL, JR.

EDUCATION

Doctorate of Philosophy Food Science and Technology	Texas A&M University	2008
Masters of Hospitality Management Hotel and Restaurant Management	University of Houston	2004
Bachelor of Science Hotel and Restaurant Management	University of Houston	1991

ACADEMIC AND PROFESSIONAL EMPLOYMENT

Assistant Professor Conrad N. Hilton College	University of Houston	2009-Present
Lecturer Conrad N. Hilton College	University of Houston	2002-2008
Graduate Teaching Assistant Department of Nutrition & Food Science	Texas A&M University	2005- 2007
Director	NACE Catering Research Institute	2003-2006
General Manager	Beck's Prime Restaurants	1994 – 2003
Catering Director	Beck's Prime Restaurants	1997-2002
Assistant General Manager	Samuel T's Restaurants	1992-1994
Dinning Room Manager	Gaido's Seafood Restaurant	1991-1992

TEACHING EXPERIENCE

Restaurant Management

Food Safety, Sanitation and Security	HRMA 1345	Spring 2008-Present
F & B Management Systems	HRMA 6341	Spring 2008-Present
Food Safety and Sanitation	HRMA 1245	Fall 2002, Spring 2003
Kitchen Operations	HRMA 3322	Fall 2002-Spring 2006
Service Management	HRMA 1220	Summer 2004, Summer 2005
Cost Controls	HRMA 3343	Summer 2006
Advanced F & B Management	HRMA 4323	Fall 2003 – Spring 2005
Food & Beverage Purchasing	HRMA 3349	Summer 2007

Catering, Conventions and Event Management

Catering Operations	HRMA 4396	Spring 2003, Spring 2004
Graduate Catering Management	HRMA 6326	Fall 2004 - Fall 2007
Graduate Convention Management	HRMA 6370	Fall 2004 - Fall 2007
Event Administration	HRMA 4355	Spring 2007

Food Science and Technology

Food Service Systems	NUTR 304	Fall 2005 – Fall 2006
Food Bacteriology	FSTC 327	Fall 2006, Spring 2007
Food Science	FSTC 201	Spring 2007

REFEREED PUBLICATIONS

- **Neal, J. A.**, E. Cabrera-Diaz, M. Marquez-Gonzalez, J. E. Maxim, and A. Castillo. 2008. Reduction of *Escherichia coli* O157:H7 and *Salmonella* on baby spinach, using electron beam irradiation. *J. Food Prot.* 71: 2415-2420.
- Madera, J. M., **Neal, J. A.**, Dawson, M. 2009. A Strategy for Diversity Training: Focusing on Empathy in the Workplace. *Journal of Hospitality and Tourism Research*. In Print.
- **Neal, J. A.**, B. L. Booren, J. E. Maxim, R. K. Miller, L. Cisneros-Zevalas, and A. Castillo. 2010. Shelf-life and sensory characteristics of baby spinach subjected to electron beam irradiation. *Journal of Food Science*. In Print.
- **Neal, J. A.**, E. Cabrerra-Diaz, M. Marquez-Gonzalez, L. Lucia, and A. Castillo. 2009. Effectiveness of aqueous sanitizers in the reduction of *Escherichia coli* O157:H7 and *Salmonella* on spinach. *Journal of Food Safety*. Submitted.

Presentations

- **Neal, J.** and Crandall, P. (2010). Interactive Training of Retail Deli Employees on the Cleaning, Sanitizing and a Lethal Kill-Step for the Deli Slicer. Food Safety Education Conference. Atlanta Ga.
- **Neal, J.** and Henroid, D. (2010). Kitchen Towels as a Source of foodborne Pathogens Contributing to Cross-Contamination Events in Restaurants. Food Safety Education Conference. Atlanta Ga.
- Aldea, U., **Neal, J.**, Robles-Hernandez F. (2009). Advance Food Safety Control by Means of Thermal Analysis. Undergraduate Research Day 2009, Houston, TX.
- **Neal, J.**, Castillo, A., Taylor, M. (2009). Efficacy of Consumer-Available Antimicrobials for In-Home Surface Disinfection of Produce. 96th Annual International Association for Food Protection Conference, Grapevine, TX.
- **Neal, J.** Madera, J., and Dawson, M. (2009). Strategies For Diversity Training: Focusing on Empathy in the Workplace. 1st Annual Hospitality Industry Diversity Institute Conference, Houston, TX.
- **Neal, J.**, Maxim, J. Castillo, A. (2007). The Reduction of *Escherichia coli* O157:H7 and *Salmonella* Species on Baby Spinach Using Electron Beam Irradiation. 94th Annual International Association for Food Protection Conference, Orlando, FL.
- **Neal, J.**, Maxim, J., Castillo, A. (2007). Applying E-Beam Irradiation for Reducing *Vibrio parahaemolyticus* and *Vibrio vulnificus*: Development of a Novel Vacuum Packaged Gulf Coast Oyster Product. The Graduate Education & Graduate Students Research Conference in Hospitality and Tourism, Houston, TX.
- **Neal, J.**, Maxim, J., Castillo, A. (2006). Applying E-Beam Irradiation for Reducing *Vibrio parahaemolyticus* and *Vibrio vulnificus*. The Department of Animal Science Graduate Students Association's Annual Research Forum, College Station, TX.
- Geddie, M. W., Countryman, C. C. & **Neal, J.** (2004). The Perceived Impact of the Cruise Line Industry on the Merchants of Galveston, Texas. Proceedings of International Council of Hotel, Restaurant, and Institutional Education, Philadelphia, PA
- **Neal, J.**, Abbott, J., Rappole, C., and DeFranco, A. (2004). A Comparative Analysis of Sanitation Training in the Catering Industry. The Graduate Education & Graduate Students Research Conference in Hospitality and Tourism, Houston, TX.

Trade Journals

- Neal, J. "What's at Steak", Food Safety Solutions. Fall 2006.
- Neal, J. "Ethical Catering." The Professional Caterer, Fall, 2005.
- Neal, J. "Three Basic Rules," The Professional Caterer. Spring, 2004.

GRANTS

Grants Submitted, Funded

HIDI	\$5000	2010
To study non-verbal communication methods for food safety training to Non-English speakers		
Purac	\$2500	2007
To test efficacy of lactic acid and proprietary formulas for use on spinach.		
Wintergarden Spinach Growers Association.	\$3000	2007
To study various methods for sanitizing fresh spinach.		
Safe-T-Clean.	\$1500	2007
To study the efficacy of their proprietary formula on fresh spinach.		

Grants Submitted, Not Funded

American Meat Institute	\$55,000	September, 2009
A Cost Effective Training Approach to Minimizing <i>Listeria monocytogenes</i> in a Retail Deli		
American Meat Institute	\$75,000	September, 2009
Decontamination of Commercial Meat Slicers using UV Exposure		
University of Houston New Faculty	\$6000	December, 2009
Efficacy of Hotel Guest Room Cleaning Agents		
U. S. Food and Drug Administration	\$90,960	September 2008
Consumer Behavioral Determinants of Fresh Produce Temperature Abuse and Cross Contamination		
U. S. Food and Drug Administration	\$103,381	September 2008
Growth and survival of <i>Salmonella</i> sp. in Pico de Gallo and Guacamole.		

GRADUATE RESEACH

Master Thesis

Josue Moarales	Advisor	Conrad N. Hilton College, University of Houston	2010
Jason Dedrick	Advisor	Conrad N. Hilton College, University of Houston	2010
Aaron Corsi	Advisor	Conrad N. Hilton College, University of Houston	2010

Daniel Jacobs	Advisor	Conrad N. Hilton College, University of Houston	2010
Sonalee Deole	Co-advisor	Conrad N. Hilton College, University of Houston	2009
SoHee Park	Member	Conrad N. Hilton College, University of Houston	2007
Jennifer Potts	Member	Conrad N. Hilton College, University of Houston	2005-2007
Rachel Dunlap	Member	Conrad N. Hilton College, University of Houston	2004-2006

UNDERGRADUATE RESEACH

Tommy Kirk	PURS	Conrad N. Hilton College, University of Houston	Spring 2010
Sean Wilson	PURS	Conrad N. Hilton College, University of Houston	Fall 2009
Ulysis Aldea		College of Technology	Spring 2009
Andrew Musico		Conrad N. Hilton College, University of Houston	Spring 2009
Jordan Hahn	PURS	Conrad N. Hilton College, University of Houston	Fall 2008

PATENTS

Maxim Electron Scatter Chamber	2007
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HONORS AND AWARDS

Donald Greenaway Award for Teaching Excellence	2006
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Texas A&M FSTC Faculty Fellowship	2005
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Hilton College Alumni Association's Academic Excellence Award	2004
Statler Foundation Scholarship of Excellence	2003
Marvin Zindler's "Blue Ribbon Award" for Kitchen Cleanliness	2003 & 2004

CERTIFICATIONS

International HACCP Alliance Advanced HACCP Training	2006
International HACCP Alliance Introductory HACCP Training	2004
ServSafe Certified	2005

PROFESSIONAL AFFILIATIONS

International Association for Food Protection	2005-Present
Institute of Food Technologists	2006-Present
Research Chefs Association	2005-Present
National Association of Catering Executives	2003-2007

OTHER ACTIVITIES

Instructor	National Association of Catering Executives' Certified Professional Catering Executive Certification Short Course	2003- 2007
Instructor	National Indian Gaming Association's Management Certification Program	June 2006
Instructor	Hospitality Business Alliance Summer Institute	June 2003
Instructor Guest Chef Program	USDA Cochran Fellowship	May 2003