

KRISTIN L. NICHOLSON

Kln017@shsu.edu

EDUCATION:

TEXAS A&M UNIVERSITY

Doctor of Philosophy-Animal Science (Meat Science)
Graduation: August 2008

Master of Science in Animal Science (Meat Science)
Graduation: December 2004

Bachelor of Science in Animal Science, Production/Industry Option
Graduation: Cum Laude May 2003

MIRABEAU B. LAMAR HIGH SCHOOL, Houston, TX, Honor Graduate: May 1999

WORK EXPERIENCE:

SAM HOUSTON STATE UNIVERSITY

Adjunct Professor (January 2019-Present)

- Animal Science 1319- Animal Science. This is a basic course of study to acquaint students with the scope of animal science: origin, history and development of economically important species and breeds of livestock; concepts of selection, breeding, nutrition, management and research as applied to livestock production.
- Animal Science 2396 – Food Safety and Regulations. A course that introduces students to food microbiology, food safety and systems to ensure food safety in the United States.
- Animal Science 3376 – Meat Science. A course that includes muscle and skeletal biology, conversion of muscle to meat, food-borne illnesses and HACCP. Lab focuses on the methods of harvesting, preparation, preserving and storing meat.
- Animal Science 3377 – Muscle and Meat Biology. A course where students examine fundamental principles of muscle structure, function, fiber type and repair, as well as the physiological transformation of muscle into an edible product. Additionally, students may investigate how each of the characteristics of muscle affect the ultimate quality of a product through its conversion into meat.

TARLETON STATE UNIVERSITY

Adjunct Professor (August 2015-December 2015)

- Instructor for University Studies 1201- Learning Frameworks II Course. A general education course focusing on the research and theory in the psychology of learning, cognition, and motivation, factors that impact learning and the application of learning strategies. Students ultimately were expected to integrate and apply the learning skills discussed across their own academic programs and become effective and efficient learners. (2 sections/1 semester)

TEXAS A&M UNIVERSITY DEPARTMENT OF NUTRITION AND FOOD SCIENCE

Academic Advisor II (October 2008-January 2012)

- Responsible for recruiting and advising undergraduate students concerning their career goals and academic requirements, provided information on and referred students to University resources that could assist in meeting their needs or solving problems. Facilitated transfer and change of major procedures, as well as New Student Conferences for both freshmen and transfer students. Primarily responsible for the Undergraduate and Departmental Newsletters, recruiting materials, Former Students Reunion, Departmental Scholarships, and the Annual Awards Banquet. Also served as Primary Advisor for the Food Science Club.

TEXAS A&M UNIVERSITY ANIMAL SCIENCE DEPARTMENT

Laboratory Technician-Meat Science Section (December 2005-October 2008)

- Coordinate and manage research projects, including graduate students and student workers, for the meat science laboratory. Develop grants, process contracts, and manage all research funds and accounting for Dr. Jeff Savell. Organize assistantship dollars to appropriate correctly to graduate

students and schedule projects within and outside of the lab. Conduct and aid in various research, including chemical assays, surveys, fabrication, and muscle dissection.

Research Projects: Bovine Genomics and Meat Quality, Retail cutting yields to optimize beef value, Beef Dry Aging, Survey of and Strategies for Variation in Functional Properties of Chuck and Round Muscles from Fed and Cow Beef, Identification of Threshold Levels for Warner-Bratzler Shear Force of Beef Value Cuts, 2007 National Cow and Bull Quality Audit, 2006 National Beef Tenderness Survey, 2006 Market Basket Survey, and 2005 National Beef Quality Audit.

Graduate Teaching Assistant/Lecturer (May 2003-October 2008)

- Laboratory Instructor for Animal Science 307: Introduction Meat Science Course. In-depth studies of the integrated studies of the meat animal processing sequence regarding the production of meat-type animals and the science and technology of their conversion to human food. Lectures and laboratories are designed to allow students to gain valuable knowledge and experience in the field of meat science. (9 semesters)
- Teaching Assistant/Substitute Lecturer for Animal Science 307: Introduction Meat Science Course. Integrated studies of the meat animal processing sequence regarding the production of meat-type animals and the science and technology of their conversion to human food. (4 semesters)
- Teaching Assistant for Animal Science 437/438: Marketing and Grading of Livestock and Meat Course. Aided lecturers in the teaching of factors determining market classes and grades of feeder, stocker and slaughter animals; grading feeder, stocker and slaughter animals; marketing machinery and handling market livestock; purebred sales; shipping losses; shrinkage; fills. (3 semesters)
- Teaching Assistant/Substitute Lecturer for Animal Science 627: Carcass Composition and Quality. A survey of scientific literature regarding carcass composition, quality and palatability of meat animals; factors that affect differences among animals of the same specie; and the impact on value and usefulness. (2 semesters)
- Instructor for Animal Science 317: Meat Evaluation Selection and Grading Course. Prepared and presented lectures of the selection and grading of carcass and wholesale cuts of beef, pork and lamb, as well as principles of evaluation used in carcass contests and progeny testing. (1 semester)
- Course Developer and Instructor for Animal Science 489: Special Topics: Meat Animal Selection and Grading. Developed curriculum, prepared and presented lectures for a comprehensive course including livestock marketing, breeding and market animal evaluation, meat evaluation and marketing, as well as agriculture communications and issues. (2 semesters)

Meat Judging Team Coach

- 2004 National Champion Meat Judging Team: Responsible for the intense preparation and training of a 14 member intercollegiate meat judging team on the comprehension of the meat industry, decision making, critical thinking, and justification of decisions through communication. Accountable for students when traveling to seven national contests. (4 semesters)

Meat Animal Evaluation Team Instructor and Coach

Meat Animal Evaluation Team: Responsible for 10 member team consisting of senior level students in intense preparation and training for the comprehensive contest. Accountable for students when traveling to the national contest. (2 semesters)

Extension

- Beef 101: Assisted in a program designed to educate retailers, food service distributors, restaurateurs, and association/information representatives about the beef industry.
- Beef 706: Assisted leaders from various segments of the beef industry to learn about the importance of producing a more consistent, high quality beef product through a series of hands on lessons.
- Pork 101: Assisted in a program designed to educate all sectors of the industry about the pork industry.
- FFA & 4-H Meat Judging Contests- Prepared and coordinated meat judging contests and clinics for District, Area, and State programs.

HONORS:

2020 Outstanding Volunteer- Alpha Omega Academy
 2006-2007 American Meat Science Association Student Board of Directors President, Past President (2007-2008)
 Texas A&M University Academic Excellence Scholarship 2006-2007, 2004-2006
 2005-2006 American Meat Science Quiz Bowl TAMU Coach
 2005-2006 American Meat Science Association Student Board of Directors Treasurer
 2005-2006 Texas A&M University Meat Animal Evaluation Team Coach
 Zerle L. Carpenter Outstanding Graduate Student Award in Meat Science 2005
 TAMU Association of Former Students Distinguished Graduate Student Award for Teaching 2005
 Smikids Meat Industry Scholarship 2005-2006, 2003-2004

Jack People Memorial Scholarship 2004-2005
 2004 Texas A&M University National Champion Meat Judging Team Coach
 2003 Texas A&M University Meat Animal Evaluation Team Member
 National Block and Bridle Club Outstanding Senior-2nd Place 2003
 Texas A&M University Animal Science Department 4-year Distinguished Judging Team Award 2003
 American Meat Science Undergraduate Scholastic Achievement Award 2003
 Texas A&M University Saddle & Sirloin Outstanding Senior 2003
 Texas A&M University College of Agriculture and Life Sciences Senior Merit Award 2003
 Gamma Sigma Delta Outstanding Senior Candidate 2003
 All American Collegiate Livestock Judging Team Member 2002
 2002 Texas A&M University National Champion Livestock Judging Team Member
 2002 American Meat Science Association Undergraduate Quiz Bowl National Champion
 2002 Texas A&M University Meat Judging Team Assistant Coach
 2001 Texas A&M University National Champion Meat Judging Team Member
 2000 Texas A&M University National Champion Wool Judging Team Member
 Texas A&M University Saddle & Sirloin Club Vice-President 2002-2003
 Golden Key National Honour Society Member 2002-2003
 Phi Eta Sigma National Honor Society Member 1999-2003
 National Society of Collegiate Scholars Member 1999-2003

PUBLICATIONS:

- D. Riley, R. Miller, K. Nicholson, C. Gill, A. Herring, P. Riggs, J. Sawyer, J. Savell, and J. Sanders. 2019. Electrical stimulation and genome association of beef traits from *Bos indicus* crossbred steers. 1. Carcass. *Journal of Livestock Science*. Volume 233, 2020, 103943, ISSN 1871-1413
- J. D. W. Nicholson, K. L. Nicholson, L. L. Frenzel, R. J. Maddock, R. J. Delmore, Jr., T. E. Lawrence, W. R. Henning, T. D. Pringle, D. D. Johnson, J. C. Paschal, R. J. Gill, J. J. Cleere, B. B. Carpenter, R. V. Machen, J. P. Banta, D. S. Hale, D. B. Griffin, and J. W. Savell. 2013. Survey of transportation procedures, management practices, and health assessment related to quality, quantity, and value for market beef and dairy cows and bulls. *J Anim Sci.*, Vol 91, no. 10, 5026-5036.
- L. G. Garcia, K. L. Nicholson, T. W. Hoffman, T. E. Lawrence, D. S. Hale, D. B. Griffin, J. W. Savell, D. L. VanOverbeke, J. B. Morgan, K. E. Belk, T. G. Field, J. A. Scanga, J. D. Tatum, and G. C. Smith. 2008. National Beef Quality Audit-2005: Survey of targeted cattle and carcass characteristics related to quality, quantity, and value of fed steers and heifers. *J. Anim. Sci.*, Vol 86, no. 12, 3533-3543.
- West, S. E., K. L. Nicholson, J. D. W. Nicholson, D. B. Griffin, T. E. Lawrence, B. E. Wasser, and J. W. Savell. 2011. Innovative retail merchandising strategies to accommodate for the growing trend of heavier carcass weights in the United States. *Meat Sci* Volume 88, Issue 4, August 2011, Pages 610-618.
- Bagley, J. L., K. L. Nicholson, K. D. Pfeiffer, and J. W. Savell. 2009. In-home consumer and shear force evaluation of steaks from the *M. serratus ventralis*. *Meat Science*, 85:1, 104-109.
- Mason, C. L., K. L. Nicholson, J. C. Brooks, R. J. Delmore, W. R. Henning, D. D. Johnson, C. L. Lorenzen, R. J. Maddock, R. K. Miller, J. B. Morgan, B. E. Baird, B. L. Gwartney, K. B. Harris, D. B. Griffin, D. S. Hale, and J. W. Savell. 2009. National beef market basket survey—2006: External fat thickness measurements and separable component determinations for beef from US retail establishments. *Meat Science*, 81:2, 335-343.
- Laster, M. A., R. D. Smith, K. L. Nicholson, J. D. W. Nicholson, R. K. Miller, D. B. Griffin, K. B. Harris, and J. W. Savell. 2008. Dry versus wet aging of beef: Retail cutting yields and consumer sensory attribute evaluations of steaks from ribeyes, strip loins, and top sirloins from two quality grade groups. *Meat Science*, 80:3, 795-804.
- Huerta-Montauti, D., R. K. Miller, C. E. Schuehle Pfeiffer, K. D. Pfeiffer, K. L. Nicholson, W. N. Osburn, and J. W. Savell. 2008. Identifying muscle and processing combinations suitable for use as beef for fajitas. *Meat Science*, 80:2, 259-271.
- Smith, R.D., K. L. Nicholson, J. D. W. Nicholson, K. B. Harris, R. K. Miller, D. B. Griffin, and J. W. Savell. 2008. Dry versus wet aging of beef: Retail cutting yields and consumer palatability evaluations of steaks of US Choice and US Select short loins. *Meat Science*, 79:4, 631-639.
- Voges, K. L., C. L. Mason, J. C. Brooks, R. J. Delmore, D. B. Griffin, D. S. Hale, W. R. Henning, D. D. Johnson, C. L. Lorenzen, R. J. Maddock, R. K. Miller, J. B. Morgan, B. E. Baird, B. L. Gwartney, & J. W. Savell. 2007. National beef tenderness survey-2006: Assessment of Warner-Bratzler shear and sensory panel ratings for beef from US retail and foodservice establishments. *Meat Science*, 77:3, 357-364.

- Voges, K. L., K. D. Pfeiffer, B. E. Baird, D. A. King, H. K. Johnson, D. B. Griffin, and J. W. Savell. 2006. Retail cutting characteristics for US Choice and US Select beef subprimals. *Meat Science*, 73:1, 116-131.
- Pfeiffer, K. D., K. L. Voges, D. A. King, D. B. Griffin, and J. W. Savell. 2005. Innovative wholesale carcass fabrication and retail cutting to optimize beef value. *Meat Science*, 71:4, 743-752.
- King, D. A., K. L. Voges, D. S. Hale, D. F. Waldron, C. A. Taylor, and J. W. Savell. 2004. High voltage electrical stimulation enhances muscle tenderness, increases aging response, and improves muscle color from cabrito carcasses. *Meat Science*, 68:4, 529-535.