

Graduate Research Assistant – Food Microbiology

- Texas Tech University July 2004 – August 2007
- Assist with research involving both pre- and post-harvest food safety issues
- Give scientific presentations on post harvest food safety research
- Co-instructor for Food Sanitation Course
- Teaching Assistant for Food Microbiology lab

Graduate Assistant – Animal Science Department

- Angelo State University September 2002 – June 2004
- Teaching Assistant for Anatomy and Physiology, Meats, and Genetics labs
- University Ranch – assisted in data collection for multiple research projects, perform tasks necessary in the daily operation of a ranch, reviewed journal articles and book chapter

Professional Honors and Awards

- 2019 Texas Tech University Department of Animal and Food Sciences Horizon Award Recipient
- 2018 District 7 4-H Friend of 4-H
- 2017 “20 under 40” recipient, City of San Angelo
- 2016 National Reciprocal Meat Conference Host Committee Chairperson
 - Served as host to over 700 attendees
- 2015 - Faculty Excellence in Teaching, Angelo State University
- 2014 - Chancellors Council Distinguished Research Award, Texas Tech University System
- 2014 - President's Award for Faculty Excellence in Research, Angelo State University
- 2013 - Faculty Excellence in Research/Creative Endeavor, Angelo State University
- 2012 - Adult Volunteer 4-H Silver Clover Award – Tom Green County
- Outstanding Ph.D. Student of the Year, Department of Animal and Food Sciences, Texas Tech University, 2007
- Ph.D. Student of the Year, College of Agriculture Sciences and Natural Resources, Gamma Sigma Delta – The Honor Society of Agriculture - Texas Tech University, 2007
- Houston Livestock Show & Rodeo Graduate Fellowship recipient 2006-2007
- 2006 - TEACH Fellow, Texas Tech University
- 2006 - Helen DeVitt Jones Graduate Fellowship recipient, Texas Tech University
- National Champion- Master’s poster competition 2004
 - American Meat Science Association

Teaching

Angelo State University (2007- Current)

Undergraduate Courses

- FSCI 1329 – Food Science
 - Covers fundamental information regarding the food industry, food safety, sanitation, processing and food quality
 - Providing a greater understanding for the dynamic processes involved in producing the nation’s food supply
- FSCI 4344 – Food Safety and Sanitation/FSCI 5344 – Advance Food Safety and Sanitation
 - Covers the principles of sanitation and food safety in food service and food processing facilities with an emphasis on the chemical, physical and microbiological basis of sanitation
 - Course provides ServSafe certification
- FSCI 4345 – Food Microbiology/FSCI 5345 – Advanced Food Microbiology
 - Covers information on the study of microorganisms important in food production, spoilage, preservation and illness.
 - Covers common laboratory procedures required to detect common food pathogens and spoilage organisms.
- FSCI 4350 – Issues in Meat and Food Science/FSCI 5350 – Advanced Issues in Meat and Food Science
 - Course facilitates discussion on current technological, societal, economical and environmental issues facing the meat and food science industries.
 - Covers basic principles of Hazard Analysis and Critical Control Point Programs
 - Covers vital skills and tips for dealing with the media on controversial topics affecting the meat and food science industries
- FSCI 4391 – Undergraduate Food Science Research
 - Supervise and assist undergraduate students with independent research projects including project design, data collection, data analysis and final reports
- ASCI 3449 – Animal Anatomy and Physiology
 - Cover information on the study the function and interactions of the cells, tissues, organs and system of the body of farm animals.
 - Laboratory procedures cover major structures of livestock animals and their locations in the body
- GS 1181- “Food Advertising – Helpful or Manipulative?”
 - Covers information literacy, oral and written communication techniques that help first-year students navigate the collegiate environment.

Graduate Courses

- ASCI 6391 – Graduate Research
 - Supervise and assist graduate students with independent research projects including project design, data collection, data analysis and final reports

- ASCI 6335 – Current Issues in Animal Agriculture
 - Course facilitates discussion on current technological, societal, economic and environmental issues facing Animal Agriculture industries.
 - Covers vital skills and tips for dealing with the media on controversial topics
- ASCI 6181 – Graduate Seminar
 - Covers vital skills in presenting scientific information and skills in looking for and obtaining a new job
- ASCI 6399/6699 – Graduate Thesis
- FSCI 6329 – Advance Food Science
 - Covers information regarding the food industry, food safety, sanitation, processing and food quality
 - Covers information on food chemistry, nutrition and the functional properties of various nutrients

Other Teaching

- Present lectures on Food Safety for Food Safety Managers Program, Texas AgriLife Extension Service
- Provide ServSafe Food Safety Training to public food service providers

Texas Tech University (2004-2007)

- FDT 3303 - Food Sanitation (TEACH program) – Fall 2006 and Spring 2007
 - Taught the principles of sanitation and food safety in food service and food processing facilities with an emphasis on the chemical, physical and microbiological basis of sanitation
- FDT 3301/5301 - Food Microbiology lab instructor
 - Primary lab instructor educating students in proper laboratory techniques used in culturing, detecting, enumerating, and identifying various food-borne bacterial pathogens
- Other Teaching Experience
 - Guest lab instructor for Honors Meat Science class (ANSC4400)
 - Educated students in laboratory techniques used in culturing, detecting, and enumerating both antibiotic resistant and susceptible organisms found in ground meet products
 - Upward Bound Program – taught high school students the importance of food safety and basic food microbiology techniques

Angelo State University (2002-2004)

- ASCI 3349 - Anatomy and Physiology lab assistant
- ASCI 3443 - Animal Genetics lab assistant
- FSCI 4346 - Meat Science lab assistant
- Other Teaching Experience
 - Supervisor undergraduate research - Provided supervision and assistance to an undergraduate with a microbiology/food safety research project dealing with microbial counts of fresh fruit
 - Elementary Science Fair Project - Provided supervision and assistance to 5th grader with a food safety science fair project

Research

My research interests include pre- and post-harvest food safety issues including antimicrobial resistance and pathogen control of commercially produced meat and wild game, as well as extension outreach methods used to educate the public and industry on food safety issues and prevention measures.

Dissertation/Thesis

- **Branham, L.A.** 2007. Antimicrobial Susceptibility of Generic *Escherichia coli* Following Administration of Subtherapeutic Antimicrobial Drugs to Feedlot Cattle. Ph.D. Dissertation, Texas Tech University
- **Branham, L.A.** 2004. *Escherichia coli* O157:H7 and *Salmonella* in White-tailed Deer and Livestock grazing the same rangeland. M.S. Thesis, Angelo State University

ASU Graduate Committees and Honors Program Research Advisees

- Kalynn Hardegree, Thesis - Current, Advisor
- Kyrsten Gibson, Thesis - Current, Advisor
- Alicia Curtis, Thesis - Current, Advisor
 - Comparison of Lauric Arginate Ester and Acidified Sodium Chlorite as Post-Lethality Interventions on Processed Meats
- Megan McFarland Martinez, Thesis - Current, Committee Member
- Landon (Cody) Webb, Thesis - Current, Committee Member
- Jade Atkinson, Thesis - Current, Advisor
 - Impact of Temperature Abuse on Prevalence of Spoilage Organisms on Meat Products and Contact Surfaces in Retail Deli Settings
- Candida Chairez, Thesis - 2019, Committee Member
 - Pregnancy Specific Protein B as a Predictor of Gestation Length in Angus Cows and Heifers
- Ryne Dierschke, Non-Thesis - 2019, Advisor
- Nichole Pepper, Non-Thesis - 2019, Advisor
- Trent Schwartz, Thesis - 2018, Committee Member
 - The effect of brine temperature on smokehouse yield and color stability on shelf life in the retail setting of bacon

- Bryce Patton – 2018, Advisor
 - Evaluation of Celery Powder and Cherry Powered as Alternatives to Sodium Nitrite and Sodium Erythorbate in Restructured Beef Jerky
- Tori Holsey – 2018, Advisor
 - Impact of laser treatment on insulin production from Porcine Islet cells
- Reagan Mitchell, Thesis – 2018, Committee Member
 - Detection and Prevalence of *Bibersteinia trehalosi* in Feedlot Cattle
- William Meyer, Thesis – 2018, Advisor
 - Effects of Plum Concentrate, Potato Starch, and Rice Starch as a Phosphate Replacement on Quality and Sensory Attributes of Whole Muscle Hams
- Savina Robles, Thesis – 2018, Advisor
 - Identification of Factors Influencing Minority Students Choosing Food Science Related Degrees in College
- Addie Jenkins, Non-Thesis, 2018
- Melanie Uribe, Non-Thesis, 2018
- Albert Nortje, Non-Thesis – 2017, Advisor
- Kylee Werland, Thesis – 2017, Advisor
 - Prevalence and Antimicrobial Susceptibility of *E.coli* and *Salmonella* spp. in Market Show Cattle and Swine
- Kelsi Schmidt, Non-Thesis – 2017, Advisor
- Cori Wilson, Non-Thesis – 2017, Advisor
- Clay Kelley, Non-Thesis – 2017, Committee Member
- Arquimides Reyes, Thesis – 2016, Advisor
 - Impact of traditional drying on pH, Aw, APC and Saga 200 populations in Jerky manufacturing
- Lexus Weinheimer, Thesis – 2016, Advisor
 - Comparison of Sensory Characteristics, Fatty Acid Profiles, Proximate Analysis, and Shelf-life Stability of Akaushi Beef, Commodity Prime Beef, and Top Choice Branded Beef
- Hunter Brietzke, Non-Thesis – 2016, Advisor
 - Evaluation of Clam-Shell Grill, Convection Oven and Broiler Cookery Methods on Pork and Lamb Chops
- Kimberly Pearson, Non-Thesis – 2016, Advisor
- Danielle Accaputo, Non-Thesis – 2016, Advisor
- Shanequa Sanders, Thesis – 2015, Advisor
 - Determining the Prevalence of *Salmonella* in Sheep and Goats and Their Retail Products and Validation of a Commercial PCR Detection Method on Fecal and Hide Samples
- Haleigh Arent, Honor Program Undergraduate Researcher – 2015, Research Advisor
 - Antimicrobial Susceptibility of *Salmonella* Isolates Obtained from West Texas Sheep: A Study into Bacterial Resistance
- Bonnie Wallace, Non-Thesis – 2015, Advisor

- Troy Tarpley, Thesis – 2014, Committee Member
 - Determining the Effect of Porkloin Intramuscular Fat Content on Consumer Attitudes
- Kristen Newman, Thesis – 2013, Committee Member
 - Aerial Spraying Effects on Juniper Control in Central West Texas
- Kristen Heroy, Non-thesis – 2013, Committee Member
- Whitney Bruha, Thesis – 2013, Advisor
 - Prevalence and Antibiotic Susceptibility of *Salmonella* spp. in Feces and Carcasses of United States Lamb
- Barbara Coty, Thesis – 2013, Co-Research Advisor
 - Development, Functionality and Consumer Acceptance of a Novel Ready-To-Eat Lamb Product
- Jaron Nevins, Thesis – 2011 , Research Advisor, Committee Member
 - Prevalence of Antibiotic Resistant Pathogens in Feral Hogs of Texas
- Sarah Lange, Thesis – 2011, Committee Member
 - Effects of Neofat on Offspring Sex Ratios in Rambouillet and Suffolk Sheep
- Jennie Canon, Thesis – 2011, Co-Research Advisor, Committee Member
 - Effects of Various Tenderization Strategies on Non-Fed Beef Cuts.
- Kaci Foote, Thesis – 2011, Co-Research Advisor, Committee Member
 - Development of Microencapsulation Technology for Emulsions
- Leo Batot, Thesis – 2010, Co-Research Advisor, Committee Member
 - Effects of Antioxidant Application on Color, Oxidative Stability and Shelf Life of Beef Striploin Steaks in a Retail Case Environment
- Derrick Fuchs, Thesis – 2010, Committee Member
 - Effects of Bitterweed Ingestion on Reproduction in Rambouillet Rams
- Kari Mulle, Non-Thesis – 2010, Advisor
 - Consumer Acceptance of Novel Bite-size Beef Product
- Darci Owens, Non-Thesis – 2009, Advisor
 - Antimicrobial Susceptibility of *Escherichia coli* Isolates from White-tailed Deer and Cattle on Rangeland
- Cassie Pfeiffer, Non-Thesis – 2009, Advisor
 - Perceptions of Alternative Protein Sources by the ASU Community
- Matthew Coffman, Thesis – 2009, Committee Member
 - Effects of Protein Supplementation on Bitterweed Toxicosis in Sheep
- Matthew Menchaca, Thesis – 2008, Committee Member
 - Effects of Juniper Consumptions on Meat Quality in Boer-Cross Goats.
- Chance Hundley, Non-Thesis – 2008, Research Supervisor, Committee Member
 - Effect of Various Antimicrobial Washes on *E. coli* O157 Inoculated Venison Steaks

Peer Reviewed Publications and Submissions

- Hanlon, K., M. Miller, L. Guillen, A Echeverry, K. Dormedy, B. Cemo, **L. Branham**, S. Sanders, and M. Brashears. 2017. Presence of Salmonella and Escherichia coli O157 on the hide, and presence of Salmonella, Escherichia coli O157 and Campylobacter in feces from small-ruminant (goat and lamb) samples collected in the United States, Bahamas and Mexico. *Meat Science*. 135: 1-5
- Hanlon, K., M. Miller, L. Guillen, A Echeverry, K. Dormedy, B. Cemo, **L. Branham**, S. Sanders, and M. Brashears. 2017. Presence of Salmonella on sheep and goat carcasses and retail samples collected in the United States and Bahamas. **Submitted** to the *Journal of Food Protection*. July 2017.
- Sanders, S.G., K.W. Braden, K.E. Hanlon, M.M. Brashears, and **L.A. Branham**. 2016. Comparison of conventional culture methods with multiplex real-time PCR for salmonella spp. detection in fecal and hide samples from small ruminants. *Meat Science*. 112:164-165.
- Brietzke, H.C., L.A. Weinheimer, A.A. Reyes, **L.A. Branham**, R.P. Cope, M.W. Boenig, and K.W. Braden. 2016. Evaluation of clam-shell grill, convection oven and broiler cookery methods on pork and lamb chops. *Meat Science*. 112:135.
- Hanlon, K.E., M.F. Miller, L.M. Guillen, A. Echeverry, S. Sanders, **L.A. Branham**, K.S. Spivey, and M.M. Brashears. 2016. Prevalence of Salmonella found on the surface of small-ruminant carcasses. *Meat Science*. 112:162-163.
- W. Bruha, K. Braden, B. Wallace, M. Schwartz, and **L. Branham**. 2014. Prevalence and serogroup type of Salmonella spp. in feedlot lamb fecal and hide samples before and after harvest. *Meat Science*. 96(1):488.
- Canon, J.A., **L.A. Branham**, R.P. Cope, B.L. Coty, M.W. Boenig, M.F. Miller and K.W. Braden. 2015. Effects of Various Tenderization Strategies on Non-Fed Beef Palatability and Tenderness. *Texas Journal of Agriculture and Natural Resources*
- Tarpley, T.G., **L.A. Branham**, R.M. Cope, M.W. Boenig, M.J. Schwartz, B.S. Wallace, S.D. Sanders, and K.W. Braden. 2015. Multi-state consumer acceptance of porkloin chops of varied intramuscular lipid content. *Meat Science*. 101:107.
- Samuelson, K.L., C.B. Scott, M.W. Salisbury, M.J. Schwartz, C. Owens, **L.A. Branham**, R.P. Cope, M.W. Boenig, and K.W. Braden. The effects of corn gluten feed on performance, carcass characteristics and sensory of feeder lambs. *Meat Science*. 101:129.
- Coty, B., **L. Branham**, R. Cope, M. Schwartz, B. Wallace, and K. Braden. 2014. Development, functionality, and consumer acceptance of a novel ready-to-eat lamb leg product, In *Meat Science*, Volume 96(1):442-443.

- Wallace, B., M. Schwartz, R. Cope, M. Boenig, L. Branham, K. Braden. 2014. Retail shelf-life, microbial shelf-life, sensory and Warner-Bratzler-shear force analysis of selected nilgai (*Boselaphus tragocamelus*) muscle. *Meat Science*. 96(1):444.
- Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.M. Cope, **L.A. Branham** and K.W. Braden. 2012. Effects of Antioxidant Application and Retail Display on Sensory, Shelf Life and Oxidative Stability of Beef Striploin Steaks. Submitted to *Texas Journal of Agriculture and Natural Resources*.
- Menchaca, M.W., Scott, C.B., Braden, K.W., Owens, C.J. and **Branham, L.A.** 2010. Juniper Consumption Does Not Adversely Affect Meat Quality in Boer-Cross Goats. Accepted for *Rangeland Ecology and Management*. 64: 669-673.
- Stephens, T.P., Loneragan, G.H., Thompson, T.W., Sridhara, A., **Branham, L.A.**, Pitchiah, S., and Brashears, M.M. 2007. Distribution of *Escherichia coli* O157 and *Salmonella* spp. on Hide Surfaces, the Oral Cavity and Feces of Feedlot Cattle. *J. Food Prot.* 70: 1346-1349
- Stephens, T.P., Loneragan, G.H., **Branham, L.A.**, and Brashears, M.M. 2006. Development and Validation of a Most-Probable-Number Immunomagnetic Separation Methodology of Enumerating *Escherichia coli* O157 in Cattle Feces. Vol. 70 No. 5, pg 1072-1075.
- **Branham, L.A.**, Carr, M.A., Callaway, T.R., and Scott, C.B. 2005. *Escherichia coli* O157:H7 and *Salmonella* in White-tailed Deer and Livestock. *Current Issues in Intestinal Microbiology*. Vol. 6 pg. 25-29.
- Knutson, H.J., Carr, M.A., **Branham, L.A.**, Scott, C.B., and Callaway, T.R. 2006. Effects of Activated Charcoal on Binding *E. coli* O157:H7 and *Salmonella typhimurium* in Sheep. *Small Ruminant Research*. Vol. 65, Issue 1-2, pg.101-105.

Other Industry Publications

- Sanders, S.G., K.E. Hanlon, M.M. Brashears, and **L.A. Branham**. 2015. AMSA Exclusive: Comparison of Conventional Culture Methods with Multiplex Real-time PCR for *Salmonella* spp. Detection in Fecal and Hide Samples from Small Ruminants. *MeatingPlace* August 2016.

Scientific Presentations, and Poster Sessions

- Schwartz, T. E., R. Cope, E. Behrends, B.A. Patton, **L.A. Branham**, and J. D. Kellermeier. 2019. The Effect of Brine Temperature on Smokehouse Yield, Sensory Characteristics, and Color Scores of Bacon. *Reciprocal Meat Conference*. Colorado State University, Ft. Collins, CO.

- Meyer, W. R., R. Cope, E. Behrends, B.A. Patton, T. E. Schwartz, **L.A. Branham**, and J. D. Kellermeier. 2019. Effects of Plum Concentrate, Potato Starch, and Rice Starch as a Phosphate Replacement on Quality and Sensory Attributes of Whole Muscle Hams. Reciprocal Meat Conference. Colorado State University, Ft. Collins, CO.
- Weinheimer, L., A. Reyes, R. Cope, E. Behrends, and **L.A. Branham**. 2017. Comparison of Sensory Characteristics, Fatty Acid Profiles, Proximate Analysis, and Shelf-Life of Akaushi Beef, Commodity Prime Beef, and Top Choice Branded Beef. 68th Recip. Meats Conf., College Station, TX.
- Werland, K.S., S.R. Robles and **L.A. Branham**. 2017. Prevalence and Antimicrobial Susceptibility of *E. coli* and *Salmonella* spp. in Market Show Cattle and Swine. 68th Recip. Meats Conf., College Station, TX.
- Hanlon, K.E., M.F. Miller, L.M. Guillen, A. Echeverry, E. Dormedy, B. Cemo, **L.A. Branham**, S. Sanders, and M.M. Brashears. 2016. Presence of *Salmonella*, *Eschericia coli* O157 and *Campylobacter* in small-ruminants. International Association of Food Protection Conference . St. Louis, Missouri.
- Sanders, S.G., K.W. Braden, K.E. Hanlon, M.M. Brashears, and **L.A. Branham**. 2015. Comparison of Conventional Culture Methods with Multiplex Real-time PCR for *Salmonella* spp. Detection in Fecal and Hide Samples from Small Ruminants. 68th Recip. Meats Conf., Lincoln, NE.
- Hanlon, K.E., M.F. Miller, L.M. Guillen, A. Echeverry, S. Sanders, **L.A. Branham**, K.S. Spivey, and M.M. Brashears. 2015. Prevalence of *Salmonella* found on the surface of small-ruminant carcasses. 68th Recip. Meats Conf., Lincoln, NE.
- Samuelson, K., C. Scott, M. Salisbury, M. Schwartz, C. Owens, **L. Branham**, R. Cope, M. Boenig and K. Braden. 2014. The Effects of Corn Gluten Feed on Performance, Carcass Characteristics and Sensory of Feeder Lambs. 67th Recip. Meats Conf., Madison, WI.
- Tarpley, T., **L. Branham**, R. Cope, M. Boineg, M. Schwartz, B. Wallace, S. Sanders, and K. Braden. 2014. Multi-state consumer acceptance of porkloin chops of varied intramuscular lipid content. 67th Recip. Meats Conf. Madison, WI
- Bruha, W., K. Braden, B. Wallace, M. Schwartz and **L. Branham**. 2013. Prevalence and Serogroup Type of *Salmonella* spp. in Feedlot Lamb Fecal and Hide Samples Before and After Harvest. 66th Recip. Meats Conf., Auburn, AL
- Coty, B., **L. Branham**, R. Cope, M. Schwartz, B. Wallace and K. Braden. 2013. Development, Functionality, and Consumer Acceptance of a Novel Ready-to-Eat Lamb Leg Product. 66th Recip. Meats Conf., Auburn, AL.

- Wallace, B., M. Schwartz, R. Cope, M. Boenig, **L. Branham** and K. Braden. 2013. Retail Shelf-Life, Microbial Shelf-Life, Sensory and Warner Bratzler-Shear Force Analysis of Selected Nilgai (*Boselaphus Tragocamelus*) Muscle. 66th Recip. Meats Conf., Auburn, AL
- Scott, H.M., P. Boerlin, **L.A. Branham**, T. Brashears, V. Fajt, S. Gow, Y. Gröhn, G. Loneragan, S. McEwen, P. Morley, B. Norby and R. Reid-Smith. 2012. Practical Interventions to Effectively Manage Antibiotic Resistance in Beef and Dairy Cattle Systems: A Fully Integrated Approach. United States Department of Agriculture, National Institute of Food and Agriculture Annual Research Meeting.
- Canon, J., B. Coty, R. Cope, **L. Branham**, and K. Braden. 2012. Effects of Various tenderization Strategies on Non-fed Beef Palatability and Tenderness. 65th Annual Reciprocal Meats Conference, Fargo, North Dakota
- **Branham, L.A.** 2011. Food Safety: Do Consumers Understand Their Role? National Institute of Animal Agriculture. 2011 Annual Conference, San Antonio, Texas.
- Foote, K. L, J.A. Cannon, B. Coty, R. M. Cope, **L.A. Branham** and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. 64th Annual Reciprocal Meats Conference, Manhattan, Kansas
- Batot, L.M., J.A. Cannon, K.L. Foote, M.F. Miller, R. M. Cope, **L.A. Branham** and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. 64th Annual Reciprocal Meats Conference, Manhattan, Kansas
- Nevins, J.W., D.A. Steele, **L.A. Branham**, C.B. Scott, and C.J. Owens. 2011. Prevalence of antibiotic resistant pathogens in feral hogs of Texas. Texas Section Society for Range Management Annual Meeting, San Angelo, Texas.
- Menchaca, M., C.B. Scott, K. Braden, L. Branham, and C. Owens. 2009. Effects of Juniper Consumption on Meat Quality in Meat Goats. Society for Range Management Annual Meeting, Albuquerque, NM.
- Menchaca, M., C.B. Scott, K. Braden, L. Branham, and C. Owens. 2008. Effects of Juniper Consumption on Meat Quality in Meat Goats. Texas Section Society for Range Management Annual Meeting, Nacogdoches, Texas
- Platt, T.M., Loneragan, G.H., **Branham, L.A.**, Engler, M.J., Thomson, D.U., Singer, R. S., and Brashears, M.M. 2008. (Poster) Feedlot Production Practices and Their Impact on Pre- and Post-Harvest Antimicrobial Susceptibility Patterns of *Enterococcus* spp. 95th International Association for Food Protection Annual Meeting

- **Branham, L.A.**, Platt, T.M., Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2007. (Poster) Impact of In-Feed Antimicrobial Drug Use on Antimicrobial Susceptibility Patterns of Generic *Escherichia coli*. 94th International Association for Food Protection Annual Meeting
- Laury, A., Loneragan, G.H., Platt, T.M., **Branham, L.A.**, Ives, S. Engler, M.J., Thomson, D.U., and Brashears, M.M. 2007 (Abstract) Changes in Indicator Populations due to Therapeutic Use of Injectable Antibiotics in Feedlot Cattle. 94th International Association for Food Protection Annual Meeting
- Platt, T.M., **Branham, L.A.**, Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2006. (Abstract) In-Feed Antimicrobial Drug Use and Susceptibility of *Enterococcus* spp. in Feedlot Cattle. 2006 Conference of Research Workers in Animal Diseases
- **Branham, L.A.**, Platt, T.M., Loneragan, G.H., Engler, M.J., Thomson, D.U., Singer, R.S., and Brashears, M.M. 2006. (Presentation) Feedlot Production Practice and their Impact on Pre- and Post-Harvest Antimicrobial Susceptibility Patterns of Enteric Bacteria. 11th International Symposium on Veterinary Epidemiology and Economics
- Echeverry, A., Loneragan, G. H., **Branham, L.A.**, and Brashears, M.M. 2006. (Abstract) Detection of *Escherichia coli* O157 in Bovine Fecal Pats by a Multiple Sampling Strategy. 11th International Symposium on Veterinary Epidemiology and Economics
- **Branham, L.A.**, Killinger Mann, K.M., Mann, J.E., Brashears, M.M., and Loneragan, G.H. 2005. (Poster) Antibiotic Resistance Patterns in *Escherichia coli* O157 Isolates Collected from 2001-2004. 92nd International Association for Food Protection Annual Meeting
- Echeverry, A., **Branham, L.A.**, Brashears, M.M., and Loneragan, G.H. 2005. (Abstract) Fecal Pat Sampling and Homogenation for Detection of *Escherichia coli* O157. 92nd International Association for Food Protection Annual Meeting
- **Branham, L.A.**, Carr, M.A., Callaway, T.R., and Scott, C.B. 2004. (Poster) *Escherichia coli* O157:H7 and *Salmonella* spp. in White-tailed Deer and Livestock. 57th Reciprocal Meat Conference - Masters competition National Champion

Other

- **Branham L.A.** and T. Brashears. 2012. Practical interventions to effectively manage antibiotic resistance in beef and dairy cattle systems: a fully integrated approach; Objective 6 Update. United States Department of Agriculture; Project Evaluation Committee.

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. Final Report. National Cattlemen Beef Association.
- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. Final Report. National Cattlemen Beef Association.
- **Branham, L.A.** and Braden, K. W. 2009. Final Report. Effect of Storage Temperature on Microbial Shelf-life of Beef Stick Product. ASU Faculty Enhancement Grant.
- Owens, D.M. and **Branham, L.A.** 2007. A Hunter’s Guide to Food Safety. Extension pamphlet publication.
- **Branham, L.A.** and Brashears, M.M. 2004. Game Food Safety. Texas Tech University, Dept. of Animal and Food Sciences. Extension publication - The International Center for Food Industry Excellence. Available online at: www.orgs.ttu.edu/icfie/game%20foods.htm

Progress Reports

- **Branham, L.A.** and K.W. Braden. 2011. Effects of Temperature on Microbial Shelf-Life Characteristics of Beef Snack Stick Product. Angelo State University 2011 Progress Report. Publication No. R-13. P130-134.
- Menchaca, M.W., C.B. Scott, K.W. Braden, C.J. Owens, and **L.A. Branham**. 2011. Juniper Consumption Does Not Adversely Affect Meat Quality in Boer-Cross Goats. Angelo State University 2011 Progress Report. Publication No. R-13. P6-12.
- Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.P. Cope, **L.A. Branham** and K.W. Braden. 2011. Effects of Antioxidant and Retail Display on Sensory, Shelf Life, and Oxidative Stability of Beef Striploin Steaks. Angelo State University 2011 Progress Report. Publication No. R-13. P135-148.
- Foote, K. L., J.A. Cannon, B. Coty, R. M. Cope, **L.A. Branham** and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. Angelo State University 2011 Progress Report. Publication No. R-13. P149-166.
- Mulle, K.A., **L.A. Branham**, and K.W. Braden. 2011. Development and Evaluation of a Quick Serve Restaurant Value-Added Beef Product. Angelo State University 2011 Progress Report. Publication No. R-13. P197-205.

- Owens, D., **L.A. Branham**, and Cody Scott. 2011. Antibiotic Resistance in Whitetailed Deer and Range Cattle Sharing the Same Rangeland.. Angelo State University 2011 Progress Report. Publication No. R-13. P167-175.
- Owens, D. and L.A. Branham. 2011. Knowledge and Attitudes Regarding Food Safety in the Harvest of Wild Game. Angelo State University 2011 Progress Report. Publication No. R-13. P206-210.
- Hundley, C., D. Owens and **L.A. Branham**. 2011. Effectiveness of Various Spray Treatments in the Removal of Escherichia coli on Inoculated Venison Steaks. Angelo State University 2011 Progress Report. Publication No. R-13. P211-214.
- Moore, C., **Branham, L.A.**, and Carr, M.A 2004. MicroPure Treatment of Cantaloupe, Strawberries, and Grapes to Improve Shelf-life. Angelo State University 2004 Progress Report. Publication No. R-10.

Workshop Materials and Laboratory manuals

- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. Workshop Curriculum. National Cattlemen Beef Association.
- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. Workshop Curriculum. National Cattlemen Beef Association.
- **Branham, L.A.** 2010. Livestock Anatomy and Physiology Laboratory Manual. Text and Illustrations.
- **Branham, L.A.** 2009. Angelo State University Food Microbiology Safety and Protocols Manual.

Funded/Pending Funding Proposals

- **Branham, L.A.** 2016. Antimicrobial Susceptibility of *E. coli* and *Salmonella* spp. in Market Show Cattle and Swine. Angelo State University Faculty Research Enhancement Program. **\$14,100**
- **Branham, L.A.**, J. Sugg, and R. Cope. 2015. Enhancing college readiness and career awareness through multidisciplinary agriculture dual-credit courses enriched through an engaging field day. USDA - **\$41,649**
- Braden, K.W., **L.A. Branham**. 2014. Host Reciprocal Meat Conference of the American Meat Science Association. Awarded – 2016.

- **L.A. Branham**, R. Cope, and J. Sugg. 2013. Development of Tomorrow's Meat and Food Scientist: A Program to Recruit and Retain Underrepresented Students. HSI-USDA-AFRI. Funded - **\$279,000**
- Braden, K.W., and **L.A. Branham**. 2013. Consumer and Retail Case Evaluation: Determining Consumer Attitudes and Cookery Behavior. Research Enhancement Grant, ASU. Funded - **\$ 14,460**
- Brashears, M.T., M. Brashears, **L.A. Branham**, E. Dormedy, M.Baker, G. Loneragan, K. Nightingale, and M. Miller . 2012. Building Laboratory and Intellectual Capacity in order to Effectively Detect and Reduce Salmonella in the Food Supply. Funded *Pending* Final IRB Approval. United States Department of Agriculture, National Institute of Food and Agriculture - Total Award - \$750,000; Angelo State University Sub-Award - **\$110,000**
- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. National Cattlemen Beef Association. Funded- **\$3,000**
- **Branham, L.A.** and K.W. Braden. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. National Cattlemen Beef Association. Funded - **\$3,000**
- **Branham, L.A.**, K.W. Braden, J.W. Dickison, and R. Cope. 2012. Development, Functionality and Consumer Acceptance of a Novel Ready –To –Eat Lamb Product. Research Enhancement Grant, Angelo State University. Funded - **\$ 12,650**
- Scott, H.M., P. Boerlin, **L.A. Branham**, T. Brashears, V. Fajt, S. Gow, Y. Grohn, G. Loneragan, S. McEwen, P. Morley, B. Norby, R. Reid-Smith. 2010-2014. Practical interventions to effectively manage antibiotic resistance in beef and dairy cattle systems: a fully integrated approach. United States Department of Agriculture. Total Award - \$2,000,000; Angelo State University Sub-award Funded- **\$44,582**
- Braden, K.W., **L.A. Branham**, R. Cope, and L.M. Batot. 2010. Effects of Antioxidant Application and Retail Display on Sensory, Shelf-life, Oxidative and Microbial Stability of Beef Striploin Steaks. Research Enhancement Grant, Angelo State University. Funded - **\$7,404**
- **Branham, L.A.** and K.W. Braden. 2009. Effects of Temperature on Microbial Shelf Life Characteristics of Beef Snack Stick Product. Research Enhancement Grant, Angelo State University. Funded - **\$3,400**
- **Branham, L.A.** 2007. *Departmental Allocation of HEAF Funds – Water Purification System and Refrigerated Incubator*. Angelo State University, Department of Agriculture. Funded- **\$18,000.00**

Certifications

- CITI Computer-based Training for Institutional Biosafety Committee Members. 2019 to Current
- Computer-based Training for NIH IRB Members. – 2009 to Current
NIH Office of Human Subject Research
- ServSafe Trainer/Certifier Certification. – 2008 to Current
National Restaurant Certification
- HACCP Implementation and Management – 2004
International HACCP Alliance

Service

Professional Organizations and Honor Societies

- American Meat Science Association
- Gamma Sigma Delta – National Agriculture Honor Society
- Delta Tau Alpha – National Agriculture Honor Society
- Alpha Chi – National Honor Society

Angelo State University – Direct Service Responsibilities

- Department of Agriculture Graduate Advisor 2015-Current
- Angelo State University Graduate Council, 2015-Current
- Graduate Council - Policies and Procedures Subcommittee , 2015-Current
- Institutional BioSafety Committee , 2016 – Current
- Building Emergency Response Team – 2011- Current
- David L. Hirschfeld Department of Engineering Faculty Evaluation Committee Member, 2018-2019
- College Tenure and Promotion Committee 2015-2016, 2018-2019
- Faculty Grievance Advisory Committee, 2016
- Biological Safety Plan Committee, 2016
- College of Arts and Sciences Curriculum Committee, Department of Agriculture Representative – 2012 to 2016
- Faculty Senate Representative - Fall 2009 to Spring 2012
- Academic Affairs, Faculty Senate Sub-committee – Member, Fall 2009 to Spring 2012, Chair Fall 2010 to Spring 2011
- Faculty Senate Executive Committee – Fall 2010 to Spring 2012
 - Parliamentarian – Fall 2011 to Spring 2012
- ASU CDE Contest
 - Vet Science Competition Superintendent, 2017, 2018
 - Meats Superintendent, 2016
 - Meats Assistant Superintendent, 2013, 2014, 2015
 - Dairy Products Superintendent, 2011 and 2012

- Graduate School Representative
 - Keith Johnson- Biology, Masters Committee - 2019
 - Eric Pomposelli –Biology, Masters Committee – 2010
 - Brittany Heath – Biology, Masters Committee – 2010
 - Raelye Self – Education, Comprehensive Program Review Committee - 2010
- Angelo State University Quality Enhancement Plan Action Committee – Spring 2010
- Student Endowment Scholarship Committee – 2009-2010
- Optional Retirement Program Committee – 2009-2010
- Faculty Research Enhancement Grants Committee – 2009 to 2011
- Angelo State University Academic Master Plan - 2009,
Sub-committee on Academic & Co-Curricular Facilities/Maintenance
- Served on the following Search Committees:
 - Tenure Track Meat Scientist Position – Committee Chair- 2016
 - Tenure Track Ag Economist Position - 2016
 - Instructor/Outreach Coordinator – Committee Chair -2014
 - Research Associate/Coordinator of Community Outreach Associate - 2015
 - Meat Lab Manager/Instructor Position - 2008
 - Range Management Instructor/Recruitment Coordinator/Research Associate Position - 2008
- Serves as a Department Representative at NSOs and Discover ASUs – 2007 to Current
- Faculty Advisor - Delta Tau Alpha – 2007 to Current
- Faculty Advisor - Meat and Food Science Association – 2007 to Current
- Faculty Advisor – Pre-Veterinarian Society - 2018 to Current
- LAMBS undergraduate mentor group Faculty mentor – 2013 to Current
- Agriculture Department Webmaster – 2010 to Current
- Departmental Honor Student Advisor – 2007 to Current

Current Professional and Personal Service (2007-Current)

- Rust Street Ministries – Food, clothing and furniture benevolence non-profit organization
 - Board of Directors, 2012 to Current
 - Food Safety Consultant, 2012 to Current
- Kids Eat Free - Concho Valley Summer Meal Program – addressing food security in the Concho Valley
 - Food Safety Trainer, 2010 to Current
- Johnson Street Church of Christ Missions Committee – 2014 to Current
 - Secretary, 2014 to 2019
- Girl Scouts STEM Workshop, 2014
 - Culinology – The Science of Food

- Reciprocal Meats Conference 2009, 2010
 - Served as Judge for Masters Poster Competition
- San Angelo Stock Show and Rodeo
 - Meats Judging Contest
 - Assistant Superintendent, 2009- Current
 - Committee Member, 2008, 2011-2014
 - Ag Mechanics Contest
 - Assistant Superintendent, 2012- Current
 - Committee member, 2009, 2010, 2011
 - Livestock Judging Contest
 - Registration and assisted with tabulation, 2008, 2009, 2010
 - Ag Science Fair Judge - 2016
- ServSafe Instructor – Food Service Food Safety Training – 2007-Current
- Texas AgriLife Extension
 - Tom Green County Program Advisory Board, 2012 to Current
 - Food Safety Manager Presentations, 2007 to Current (3-4 presentations/year)
 - District 7 Food Challenge Judge, 2016, 2017
 - District 7 Wool and Mohair Contest, Tabulator 2017
 - District 7 Photography Judge, 2014, 2015, 2016, 2017
 - 4-H Club Food Safety Presentations, 2007 to Current (1-3 presentations/year)
 - Food Quiz Bowl Coach – 2009 to 2015
 - District Food Show Judge – 2009, 2010, 2015
 - County Food Show Judge, Schlacker County, 2008
 - ASU recruitment, 4-H Leadership Lab, 2009
 - District 7 4-H Meats Judging Contest
 - Co- Superintendent, 2008 to Current (1 contest /year)
 - Kids, Cows, and More Presentation, 2008, 2015, 2016
 - ASU Beef Leadership Workshop - 2009
 - Coordinator and Presenter
- Go TEXAN and Texas AgriLife Extension
 - Chef’s Tour – Food Safety Presentation
- Christian Campus Center
 - Adopt-A-Student, 2009
 - Volunteer as a mentor and cook for 2009, 2010 Fall Retreat
 - Cooked and fed over 80 ASU and Howard College students, 2007 to Current

- Other Service work
 - Laura W. Bush Institute for Women's Health - 2013
 - Dinner Tonight – Healthy Cooking School Presentation
 - Presented Food Safety presentation to 5th grade class – Water Valley ISD
 - Volunteered at Fort Concho Historical Site, Photographer
 - Participated in Clean-up San Angelo Work Day

Past Service Activities

- Student Service Organizations / Honor Societies
 - Gamma Sigma Delta – The Honor Society of Agriculture - Texas Tech University
 - Graduate Student Association - Texas Tech University
 - Chapter Treasurer
 - Food Technology Club – Texas Tech University
 - Chapter Secretary
 - Delta Tau Alpha National Agriculture Honor Society – Angelo State University
 - Reporter (2001)
 - Graduate Student Advisor (2002-2004)
 - Alpha Chi National Honor Society – Angelo State University
 - Christian Campus Center – Angelo State University
- Volunteer Work / Community Service
 - Graduate Student Association
 - Ideal camps – science-based camps
 - Food Technology Club
 - Women's Shelter
 - Relay for Life
 - Food Science Extravaganza
 - Delta Tau Alpha:
 - Hope House Children's Advocacy Center, three years
 - Kids for Christmas, two years
 - Meals for the Elderly, three years
 - Adopt-A-Highway, two years
 - Provided school supplies to financially challenged children
 - Valet parked for ASU Homecoming Alumni reception
 - Helped build Kid's Kingdom playground

- Christian Campus Center:
 - Christmas in April, two years
 - Sunday School Teacher, four years
 - Houston inner-city vacation bible school
- Personal Volunteer work:
 - Recruiter for Texas Tech University College of Agriculture Sciences and Natural Resources
 - DNA Days, lab tour guide
 - FFA poultry contest, class supervisor
 - FFA food science contest, judge
 - Help organized local 4-H project show, four years
 - 4-H and FFA livestock judging contest tabulator, two years
 - Angelo State University 4-H/FFA judging Clinic, two years
 - Assisted local 4-Hers with method demonstrations, three years
 - Judged 4-H county food show, three years
 - Little league baseball team photographer
 - Christmas at Old Fort Concho photographer, eight years
 - Farm Safety Day Camp photographer
 - Ag-In-A-Classroom beekeeping demonstration, four years
 - Ag Mechanics Contest Assistant-coordinator, San Angelo Stock Show and Rodeo, two years