

FACULTY VITA

Name: Carol Stinson O'Neal, Ph.D.

Title: Associate Professor

Office: CG 110B

Education/Certification

Ph.D., Food Technology, Iowa State University, 1979, Ames, Iowa

M.S., Food Science, Iowa State University, 1977, Ames, Iowa

B.S., Food Science, North Carolina State University, 1973, Raleigh, NC

Professional/K-12 Experience

none

Faculty Load

80% Teaching, 0% Research. 20% Service

Teaching (Past 3 years)

Year,	Semester	Course Number	Course Title
2007	Spring	HSS 303 (4 sections)	Human Nutrition
2006	Fall	HSS 303 (3 sections)	Human Nutrition
		HSS 302	Nutrition in Healthy Living
2006	Summer	HSS 303 (2 sections)	Human Nutrition
2006	Spring	HSS 303 (3 sections)	Human Nutrition
2005	Fall	HSS 303 (4 sections)	Human Nutrition
2005	Summer	HSS 303 (2 sections)	Human Nutrition
2005	Spring	HSS 303 (2 sections)	Human Nutrition
2004	Fall	HSS 303 (4 sections)	Human Nutrition
2004	Summer	HSS 303 (2 sections)	Human Nutrition

Research/Grants

Publications

Stinson, C. T. and Tomassetti, S. 2000. Effects of Natural Corn Flavor and Distillers' Dried Grain on the Sensory Quality of Low-Fat Tortilla Chips During Storage. Proceedings of the Southern Association of Agricultural Scientists.

Mills, B. J., Stinson, C. T., Liu, M. C. and Lang, C. A. 1997. Glutathione and Cyst(e)ine Profiles of Vegetables Using High Performance Liquid Chromatography with Dual Electrochemical Detection. J. Food Composition and Analysis,10: 90-101.

Stinson, C. T. and Tomassetti, S. 1995. Effect of Natural Corn Flavor on the Sensory Quality of Low-Fat Tortilla Chips. Food Technology, 49(5)84, 88, 90.

Stinson, C. T. and Tomassetti, S. 1995. Sensory Evaluation of Microwaved Devil's Food Cakes Containing Different Types and Levels of Fiber. National Proceedings of the Institute of Food Technology.

Stinson, C. T. and Tomassetti, S. 1994. Sensory Qualities of Baked, Fried and Microwaved/Baked Tortilla Chips Containing a Natural Corn Flavor. National Proceedings of the American Association of Cereal Chemists.

Stinson, C. T. and Tomassetti, S. 1994. Sensory Qualities of Baked, Fried and Microwaved/Baked Tortilla Chips Containing a Natural Corn Flavor. Cereal Foods World, 39:609.

Stinson, C. T. and Tomassetti, S. 1993. The Quality of Microwaved Devil's Food Cakes Containing Different Types and Levels of Fiber. National Proceedings of the Institute of Food Technologists.

Stinson, C. T. 1986. Effects of Microwave/Convection Baking and Pan Characteristics on Cake Quality. Journal of Food Science, 51(6): 1580-1582.

Stinson, C. T. 1986. A Quality Comparison of Devil's Food and Yellow Cakes Baked in a Microwave/Convection Versus a Conventional Oven. Journal of Food Science, 51(6):1578-1579.

Stinson, C. T. 1985. The Sensory Evaluation of Food Products Prepared with Ultra-High Temperature Versus Regular Milk. National Proceedings of the American Home Economics Association.

Stinson, C. T. 1985. Viscosity Differences Between UHT and Regular Milk Due to Processing. National Proceedings of the Institute of Food Technologists.

Stinson, C. T. 1984. Baking Devil's Food Cakes in a Combination Microwave/Convection Oven: Sensory Evaluation. National Proceedings of the American Home Economics Association.

Stinson, C. T. 1984. Baking Devil's Food Cakes in a Combination Microwave/Convection Oven: Baking Conditions. National Proceedings of the Institute of Food Technologists.

Stinson, C. T. and Snyder, H. E. 1980. Evaluation of Heated Soy Flours by Measurement of Tryptic Hydrolysis Using a pH Stat. Journal of Food Science, 45(4):936-939, 945.

Stinson, C. T. and Love, M. H. 1978. Storage Stability of Textured Soy Four. National Proceedings of the Institute of Food Technologists.

Presentations

Stinson, C. T. et al., 2006. Hot Health Topics for Practical Living K - 12. KAHPERD, Lexington, KY

Stinson, C. T. et al., 2006. Simple Strategies to Encourage Physical Activity in a Built Environment, AAHE, Nashville, TN.

Stinson, C. T. 2000. Effects of Natural Corn Flavor and Distillers' Dried Grain on the Sensory Quality of Low-Fat Tortilla Chips During Storage. Southern Association of Agricultural Scientists, Lexington, KY.

Stinson, C. T. and Tomassetti, S. 1995. Sensory Evaluation of Microwaved Devil's Food Cakes Containing Different Types and Levels of Fiber. National Meeting of the Institute of Food Technologists, Anaheim, CA.

Stinson, C. T. and Tomassetti, S. 1995. Sensory Evaluation of Microwaved Devil's Food Cakes Containing Different Types and Levels of Fiber. Bluegrass IFT, Louisville, KY.

Stinson, C. T. and Tomassetti, S. 1994. Sensory Qualities of Baked, Fried and Microwaved/Baked Tortilla Chips Containing a Natural Corn Flavor. National Meeting of the American Association of Cereal Chemists, Nashville, TN.

Stinson, C. T. 1994. Nutraceuticals: Fad or Fact. Bluegrass IFT, Louisville, KY.

Stinson, C. T. 1994. Impact of Chinese Food on American Diet. China Institute, Louisville, KY.

Stinson, C. T. and Tomassetti, S. 1993. The Quality of Microwaved Devil's Food Cakes Containing Different Types and Levels of Fiber. National Meeting of the Institute of Food Technologists, Chicago, Illinois.

Stinson, C. T. 1986. The Content of Glutathione and its Precursors in Pork. KDA Spring Meeting, Owensboro, KY.

Stinson, C. T. 1985. The Sensory Evaluation of Food Products Prepared with Ultra-High Temperature Versus Regular Milk. National Meeting and Exposition of the American Home Economics Association, Philadelphia, PA.

Stinson, C. T. 1985. Viscosity Differences Between UHT and Regular Milk Due to Processing. National Meeting and Food Expo of the Institute of Food Technologists, Atlanta, GA.

Stinson, C. T. 1984. Baking Devil's Food Cakes in a Combination Microwave/Convection Oven: Sensory Evaluation. National Meeting and Exposition of the American Home Economics Association, Anaheim, CA.

Stinson, C. T. 1984. Baking Devil's Food Cakes in a Combination Microwave/Convection Oven: Baking Conditions. National Meeting and Food Expo of the Institute of Food Technologists, Anaheim, CA.

Stinson, C. T. 1978. Storage Stability of Textured Soy Four. National Meeting and Food Expo of the Institute of Food Technologists, Dallas, TX.

Grants

2002-2003 \$3970 U of L
Assessing the effectiveness of dynamic language boards to increase social communication skills of individuals with autism

Service (Past 5 years)

University

Member of Speaker Bureau

CHED

Honors and Scholarship Committee, 2005-7 (chair for two years)
NCATE self study groups
2007

HSS

Member of Health Committee
Member of Personnel Committee, 1994-98; 2001-2002; 2005-2007;
Search Committee- Exercise Physiology, 1995-96
Search Committee for HSS Chair, 2007
Director of Health Program 2004-2007

Professional

Consultant for local food companies
IFT: Science Fair Judge, 1994-95, 97
KISP, Treasurer
ASK, Resource and Public Affairs; Membership, Chair
KATC, Registration for annual conference
Reviewer of Nutrition and Health textbooks
Reviewer for textbook, Nutrition,Sizer and Whitney, 2002, Wadsworth
Reviewer for textbook, The Science of Nutrition, Thompson, Manore andVaughan, , 2006,
Benjamin Cummings
National focus group on nutrition curriculum, 2006

Community

Presentations on nutrition topics
Health Promotion Schools for Excellence committee

Membership in Professional Associations

Institute of Food Technologists (IFT)

AAHPERD

American Autism Society (AAS)

Autism Society of Kentucky (ASK)

Kentucky and Indiana Sensory Professionals (KISP)