

Courtney W. Simons

Associate Professor

Wright State University - Lake Campus

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EDUCATION

Ph.D., Cereal Science. North Dakota State University, Fargo, ND. Dissertation: *Characterization of Edible Bean Flours: Properties and Functionality* (Advisor: Dr. Clifford Hall). August 2013

M. S., Earth and Environmental Sciences. Wright State University, Dayton OH. April 2021

M. Ed., Instructional Design for Digital Learning. Wright State University, Dayton OH. December 2017

B.S., Food Science. North Dakota State University, Fargo, ND. December 2009

Diploma, Business Administration, Institute of Management and Production (IMP), Kingston, Jamaica. December 1998

A.S. General Agriculture. College of Agriculture, Portland, Jamaica. March 1995

CERTIFICATIONS

1. **ServSafe Manager** and Ohio Department of Health Food Protection Certification. Ohio State University Extension, Auglaize and Mercer Counties. June 2016
2. **Lead Instructor - HACCP Development and Implementation.** International HACCP Alliance, TAMU, Texas. August 2015
3. **Lean Six Sigma Black Belt,** Breakthrough Performance Group LLC and Wright State University, Dayton OH. November 2014
4. **Food Safety Management Consultancy** - Hazard Analysis Critical Control Points (HACCP). BRI International Inc., and Bureau of Standards Jamaica, Kingston. Jamaica. July 2006 - July 2007
5. **Flour Milling Technology.** Central Food Technological Research Institute (CFTRI), International School of Milling Technology, Mysore, India. July 1997

PROFESSIONAL DEVELOPMENT

1. **Food Extrusion.** Food Innovation Center, Buhler Inc., Plymouth. June 11-14, 2012.
2. **Breakfast Cereals.** Association of Food Chemists International (AACCI), Minnesota. May 15 - 17, 2012
3. **Hazard Analysis Critical Control Points (HACCP) Management Consultancy Training.** BRI International Inc., and Bureau of Standards Jamaica, Kingston. July 2006 - July 2007

4. **Principles of Food Science and Engineering, Quality Assurance and Agri-Business.** HEART/National Training Agency, Clarendon, Jamaica. September 6 – 15, 2006
5. **HACCP Food Safety Systems Auditing Skills.** BRI International and Environmental Solutions Limited, Kingston Jamaica. March 13 – 17, 2006
6. **HACCP II: Development of your HACCP Plan.** Bureau of Standards Jamaica, Kingston, Jamaica, May 23 - 27, 2005
7. **HACCP I - Documenting your HACCP Prerequisite Program.** Bureau of Standards Jamaica, Kingston, Jamaica. March 29 – April 2, 2004
8. **Intermediate Certificate in Hazard Analysis.** Bureau of Standards Jamaica/Chartered Institute of Environmental Health, Kingston, Jamaica. June 13, 2003
9. **Food Safety and International Trade.** Ministry of Commerce, Science and Technology, Jamaica, and the Swedish Board for Accreditation and Conformity Assessment. January 27 - 30, 2003
10. **Principles of Thermal Process Control, Acidification and Container Closure Evaluation.** Better Process Control School, University of the West Indies, Kingston, Jamaica. January 4 – 8, 1999
11. **Baking Technology.** University of Agricultural Sciences Bakery Training Unit, Bangalore, India. October - December 1997
12. **Quality Control in Industry – Introduction to Quality Management and Quality Control.** Jamaica Bureau of Standards, Kingston Jamaica. October 1999

PROFESSIONAL APPOINTMENTS

Associate Professor, Wright State University Lake Campus, Celina OH. 2020 – present.
Academic year appointment: Teaching (70%), Research (20%) and Service (10%).

Assistant Professor, Wright State University Lake Campus, Celina OH. 2014 – 2020.
Academic year appointment: Teaching (70%), Research (20%) and Service (10%).

Lecturer, Wright State University Lake Campus, Celina OH. 2013 - 2014
Academic year appointment: Teaching (90%), and Service (10%).

Agro-Processing Instructor, Ebony Park Academy HEART/NTA, Clarendon, Jamaica. 2004 – 2007

- Provided instruction and training to agro-processing students
- Supervised operations of agro-processing pilot plant

Food Safety Trainer/Consultant, Food Safety Training and Consultancy, Kingston, Jamaica. 2003 – 2004

- Provided food safety training and HACCP consultation to food processing companies in Jamaica

Regulatory Inspector, Bureau of Standards Jamaica, Kingston, Jamaica. 2000 – 2003

- Inspected food processing facilities and ports of entry for compliance with food and labelling laws and regulations

Laboratory Technician, Food Technology Institute, Scientific Research Council, Kingston,

Jamaica. 1995 – 2000

- Developed new value-added products from local foods
- Trained cottage-scale food processors in various food processing techniques
- Inspected retort vessels for compliance with food canning regulations

TEACHING EXPERIENCE

Wright State University, Lake Campus, Celina OH. 2013 – present

Program Curriculum Development

- Bachelor of Technical Study in Food Systems Management
- Associate of Technical Study in Food Science
- Certificate in Food Systems Management

Course Development

1. FAS 2000 Introduction to Food Science
2. FAS 2110 Food Processing Unit Operations
3. FAS 2120 Food Processing Unit Operations Laboratory
4. FAS 2300 Food Plant Sanitation and HACCP
5. FAS 4100 Food Laws and Regulations
6. FAS 4300 Lean Six Sigma in Food Manufacturing
7. FAS 2200 Advanced Food Processing Unit Operations
8. FAS 2210 Advanced Food Processing Unit Operations Laboratory
9. FAS 2150 Principles of Food Process Engineering
10. FAS 2160 Principles of Food Process Engineering Laboratory
11. FAS 2400 Food Microbiology
12. FAS 2410 Food Microbiology Laboratory
13. FAS 2500 Food Chemistry and Analysis
14. FAS 2510 Food Chemistry and Analysis Laboratory
15. FAS 4000 Cereal Technology
16. FAS 4200 Food Product Development

Instruction

1. BMB 4001 Fundamentals of Biochemistry
2. BIO 1050 Biology of Food
3. BIO 1060 Global Ecology and Diversity
4. BIO 1070 Health and Disease
5. CHM 1020 Elementary Organic Chemistry
6. CS 1000 Technology and Society
7. FAS 2000 Introduction to Food Science
8. FAS 2020 Introduction to Food Science Laboratory
9. FAS 2110 Food Processing Unit Operations
10. FAS 2120 Food Processing Unit Operations Laboratory
11. FAS 2300 Food Plant Sanitation and HACCP
12. FAS 4100 Food Laws and Regulations
13. FAS 4790 Human Nutrition
14. OL 3030 Interpersonal Skills for Leaders

UNDERGRADUATE CLASS RESEARCH PROJECT SUPERVISION

Presented at the 2022 Lake Campus Research Symposium (Bio 1070 Course)

1. Food waste contains antibacterial properties
2. Effect of cigarette smoking on toxic waste buildup in simulated lung
3. People with greater muscle strength have a faster reaction time
4. Just sanitizing your hands can be more effective than washing them
5. Self-reported cardiovascular fitness of a population of undergraduate students

UNDERGRADUATE STUDENT RESEARCH PROJECT SUPERVISION

Presented at the 2022 Lake Campus Research Symposium (Bio 1070 Course)

1. Restroom sink handles have more bacteria than toilet handles (Siebeneck, Westgerdes, Ontrop, Shepline, and Klenke)
2. A comparison of bacterial contamination in three types of face masks (Gangwer, Rammel, Hamilton, Duncan, and Livingston)
3. Germs on cellular phones compared to public toilet seats (Griesdaorn, Koeper, Mullins, and Teeters)

REFEREED ARTICLES

1. **Simons, C. W.**, Hall, C. and Vatansever, S. 2018. Production of resistant starch (RS3) from edible bean starches. *J Food Process Preserv.* 42(4), 1.
2. **Simons, C. W.**, Hall, C. 2018. Consumer acceptability of gluten-free cookies containing raw, cooked and germinated pinto bean flours. *Food Sci. Nutr.* 6(1), 77–84.
3. **Simons, C. W.**, Hall, C. and Biswas, A. 2017. Characterization of Pinto Bean High-Starch Fraction after Air-Classification and Extrusion. *J Food Process Preserv.* 41(6).
4. **Simons, C. W.**, Hunt-Schmidt, E., Simsek., Hall, and C. Biswas, A. 2014. Texturized Pinto Bean Protein Fortification in Straight Dough Bread Formulation. *Plant Foods Hum Nutr.* 69(1)
5. **Simons, C. W.**, Hall, C., Tulbek, M., Mendis, M., Heck, T., and Ogunyemi, S. 2014. Characterization and acceptability of extruded pinto, navy and black beans. *Journal of the Science of Food and Agriculture.* 95(11), 2287–2291.
6. **Simons, C. W.**, Hall, C. and Tulbek, M. 2012. Effect of Extruder Screw Speed on Physical Properties and In Vitro Starch Hydrolysis of Pinto, Navy, Red and Black Bean Extrudates. *Cereal Chem.* 89(3):176–181

CONFERENCES

1. **Simons, C.W.** and Ciampaglio, C. Simpler Method to Compare Starch Hydrolysis Rate and In Vitro Expected Glycemic Index of Flours. *Cereal and Grains Conference (Online).* October 2020
2. **Simons, C. W.**, Osorno, J. M. and Fuelling, L. Color Does Not Predict Anthocyanin Content in Canned Black Beans. *Cereal and Grains Conference (Online).* October 2020
3. **Simons, C. W.** Teaching the Scientific Method. 3rd Annual Mercer County Professional Learning Conference, Parkway Local Schools, Rockford OH. October 2019

4. **Simons, C. W.** and Nathan, H. Effect of Pinto Bean Starch Fortification on Bread Texture and Glycemic Index. AACC International Conference, London, UK. October 2018
5. **Simons, C. W.** and Nathan, H. Process for Making Resistant Starch from Pinto Beans. AACC International Conference, London, UK. October 2018
6. Nathan, H., Stachler, M., and **Simons, C. W.** Milling and fractionation of pulse flours. Lake Campus Annual Research Symposium, Celina, Ohio. April 2018
7. Nathan, H., and **Simons, C. W.** Color evaluation of canned black beans. Lake Campus Annual Research Symposium, Celina, Ohio. April 2018
8. **Simons, C. W.** Instructional design for online learning. Lake Campus Annual Research Symposium, Celina, Ohio. April 2018
9. **Simons, C. W.** Competency-Based Education: A New Pedagogical Model. Lake Campus Annual Research Symposium, Celina, Ohio. April 2018
10. **Simons, C. W.** and Hall C. Production of resistant starch (RS3) from edible bean starches. AACC International Conference, San Diego, California. October 2017
11. Stevenson, M., Hennon, M. and **Simons, C. W.** Effect of centrifugal mill speed on particle size and characteristics of pinto bean flour. Lake Campus Annual Research Symposium, Celina, Ohio. April 2017
12. Barrett, L. and **Simons C. W.** How does the quality of Plenish® high oleic soybean oil compare to four other commodity oils? Lake Campus Annual Research Symposium, Celina, Ohio. April 2017
13. **Simons, C. W.** and Hall, C. Sensory Evaluation of Gluten-Free Cookies Made with Pinto Beans. Savannah Georgia. October 2016
14. **Simons, C. W.**, Hall, C. and Osorno, J. Growing location of Lariat pinto beans and effect on lipoxygenase activity and grassy flavors. AACC International Conference, Albuquerque, New Mexico. October 2013
15. **Simons, C. W.**, Hunt-Schmidt, E., Simsek, S. and Hall, C. Texturized pinto bean protein optimization in straight dough bread formulation. Institute of Food Technologists (IFT) Conference, Las Vegas, NV. June 2012
16. **Simons, C. W.** Properties of edible bean flours and their application in food processing. The 9th Canadian Pulse Research Workshop, Ontario, Canada. 2012
17. **Simons, C. W.**, Hall, C., and Tulbek, M. Composition and properties of pinto bean flour subjected to air classification and extrusion. AACC International Conference, Hollywood, Fl. October 2012
18. **Simons, C. W.**, Hall, C., Tulbek, M. Characterization and acceptability of pinto, navy and black bean extrudates. AACC International Conference, Palm Springs, CA. October 2011
19. **Simons, C. W.**, Jeradechachai, T., Manthey, F. A. and Hall, C. Effect of additives on yellow pea gluten-free pasta processing parameters and product quality. AACC International Conference, Palm Springs, CA. October 2011
20. **Simons, C. W.**, Hall, C. and Tulbek, M. Effects of extruder speeds on physical properties and in vitro starch digestibility of pre-cooked edible beans. AACC International Conference, Savannah, GA. October 2010

INVITED TALKS

1. Integrating Food Science in Your Curriculum. Oral presentation at the Ohio Association of Family and Consumer Sciences (OAFCS) annual Conference. Eastland Career Center, Groveport OH. July 2019
2. Chemistry Department Seminar on Characterization of Edible Bean Flours: Properties and Functionality. Wright State University Dayton Campus, 165 Brehm Laboratory. February 2015
3. Food Science: The ‘Wright’ Approach. Oral presentation at the 2014 Annual Mid America Food Processors Association. March 2014
4. Food: From Farm to Fork. Mercer County Agriculture Breakfast. Celina, OH. October 2013
5. Food Preservation and Storage for Backyard Farmers and Home Economic Teachers training workshop. Alberta Lake Hodge Comprehensive School, The Quarter, Anguilla. April 2007

NON-REFEREED PUBLICATIONS

1. Food processing technical manuals developed for the National Council on Technical Vocational Education Training (NCTVET), Kingston, Jamaica. 2007
 - Carry Out Retort and Cooling Down Operations
 - Prepare/Process Pickled and Salted Products
 - Manage Quality Control System
 - Operate a Form Fill and Seal Process
 - Operate a Drying Process
 - Control Labeling and Packaging Operations
2. Food preservation technical training manual developed for the Caribbean Food and Nutrition Institute (CFNI) for use in training workshop for “Backyard Farmers and Home Economic Teachers”. Training delivered at Alberta Lake Hodge Comprehensive School, The Quarter, Anguilla. April 23-25, 2007

Newspaper Articles

The Spectrum (a campus newspaper), North Dakota State University, Fargo ND

1. Simon Says: Tips for New Research Assistants, Thursday, April 23, 2012.
2. The Missing Link: Rewiring the Subconscious, September 16, 2011.
3. Millionaire Professors, September 2, 2011.
4. GRE Does Not Matter, August 26, 2011.
5. Getting Funded in College, October 17, 2010.
6. Don’t Forget to Dream, October 5, 2010.
7. Expanding Your Network, October 1, 2010.
8. Community Inclusiveness, September 27, 2010.
9. Getting Hired on the Fast Track, September 24, 2010.
10. Brain Drain: Remembering Home, September 21, 2010.
11. You Do Not Need Money to Apply for College, September 17, 2010.
12. Become A CEO in College, September 14, 2010.
13. The Right Advisor Makes All the Difference, September 10, 2010.
14. Abounding on Scraps, September 3, 2010.

15. A PhD Is Not Enough: Strategies for Success Beyond Graduate School, August 30, 2010.

GRANTS

Wright State University – Lake Campus, Celina OH

Total Funding: **\$7,398.00**

1. Western Ohio Education Foundation (WOEF) Board to provide STEM Research Internship opportunities to high school students. Amount: **\$1500**. (My Role: PI). October 2018
2. Western Ohio Education Foundation (WOEF) Board to provide STEM Research Internship opportunities to high school students. Amount: **\$1500**. (My Role: PI). June 2018
3. Functional properties and application of resistant starches (RS3) made from pulse starches. Amount: **\$1000**. (My Role: PI). October 2017
4. Functional properties of resistant starches and modified protein extracts from edible beans. Amount: **\$1100**. (My role: PI). October 2016
5. Sensory Properties of germinated and dry roasted pinto beans. Amount: **\$2298**. (My role: PI). April 2015

ACADEMIC SCHOLARSHIP AWARDS

North Dakota State University, Fargo ND

Total Funding: **\$83,720.00**

1. Minnesota Section IFT Graduate Scholarship Award (**\$1000**) for strong academic standing and involvement in IFT and other activities. Institute of Food Technologists – Minnesota Section, March 2012
2. Len Sibbitt Scholarship for graduate scholastic achievement, leadership, and interest in pursuing cereal science (**\$145**). March 2012
3. College of Agriculture, Food Systems, and Natural Resources Frank Bain Dissertation Fellowship (**\$20,000**), NDSU, Fargo ND. March 2012
4. Department of Cereal and Food Sciences, Frank Bain Graduate Student Scholarship (**\$1400**). March 2012
5. Len Sibbitt Scholarship for graduate scholastic achievement, leadership and interest in pursuing advanced degree (**\$1400**). March 2012
6. Poster Competition First Place Winner (**\$1000**). Texturized pinto bean protein optimization in straight dough bread formulation, Marketing and Management Division, IFT Conference, Las Vegas, NV. June 2012
7. Travel Award (**\$500**) to attend conference presentation. 9th Canadian Pulse Research Workshop. Awarded by the Scientific Committee of the 9th Canadian Pulse Research Workshop, Niagara Falls, Canada. September 2012
8. Travel Award (**\$500**) to attend conference presentation. AACC International Conference, Hollywood, FL. Awarded by North Dakota State University Development Foundation. October 2012
9. Minnesota Section IFT Graduate Scholarship Award (**\$1000**). Institute of Food Technologists – Minnesota Section, March 2011
10. Minnesota Section IFT Travel Scholarship Award to attend IFT annual Meeting and Food Expo (**\$275**). Institute of Food Technologists – Minnesota Section, March 2011.

11. Travel Award to attend conference presentation (**\$500**). AACC International Conference, Palm Springs, CA. Awarded by the Department of Cereal and Food Sciences. November 2011
12. Competitive international undergraduate Academic Scholarship for study in food science. Organization of American States (OAS) (**\$56,000**). January 2008

PERFORMANCE AWARDS

1. Outstanding Faculty Mentor Award, Summer Undergraduate Research STEM Program. North Dakota State University, Fargo, ND. July 2011
2. Instructor Quality Service Award Nomination. One of twelve candidates nominated from National Teaching Award. HEART/National Training Agency. Kingston, Jamaica. November 2006
3. Certificate of Recognition for Outstanding Performance. Food Technology Institute, Scientific Research Council, Kingston Jamaica. December 1999

SERVICE Wright State University, Lake Campus, Celina OH

Professional

1. Faculty review panel member for the Food Science Career Technical Assurance Guide (CTAG). Ohio Department of Education (2020)
2. Invited reviewer for manuscripts for the following peer reviewed journals:
 - *Journal of Food Processing and Preservation (2019)*
 - *International Journal of Food Properties (2019)*
 - *Journal of the Science of Food and Agriculture (2019)*
 - *Foods (2019)*
 - *Trends in Food Science and Technology (2018)*
 - *Journal of Food Science and Nutrition (2016)*
 - *Cereal Chemistry Journal (2016)*
 - *Journal of Food Science and Nutrition (2015)*
3. Subject Matter Expert (SME) review of new food science program. Competitive consulting contract awarded by Lorain Community College. May 2018
4. Conference Session Moderator: Annual Ohio Association of Two-Year Colleges.
5. (OATYC) Conference. Wright State University Lake Campus. October 2014
6. Judge for Graduate Student Technical Writing Competition. Institute of Food Technologist (IFT) - Education, Extension and Outreach. 2014 & 2015
7. Review and validation of food science test questions for Ohio Department of Education (ODE) food science test bank. Ohio State University College of Education and Human Ecology, Columbus, OH. June 12, 2014.

University Committees

1. Search Committee for Vice President, Inclusive Excellence. Lake Campus Representative (Appointed). 2020
2. Promotions and Tenure Committee Member. 2020
3. Faculty Senate Member. 2013- present
4. Petitions Committee (Chair). 2017 – present
5. Western Ohio Education Foundation (WEOF) Board Faculty Representative. 2017-2018

6. Faculty Affairs Committee (Chair). 2016 – 2017
7. Research Committee. 2015 – 2016
8. Prior Learning Assessment (PLA) Advisory Board (Appointed). 2015 – 2016
9. Taskforce on Distance Education (Appointed). 2014 - 2015
10. Outreach Committee. 2014 – 2015
11. Lake Campus Dean Search Committee (Appointed). April 2014
12. Budget and Long-Range Planning Committee (Member). 2013 – 2014

Community

1. Created and co-coordinated Mercer-Auglaize Science Day Competition. 2016 – present
2. Created and coordinate food science STEM internship. 2018 - present
3. Provided food science instruction to summer school resident students through the Office of Pre-College Programs – WSU Dayton campus. 2014 – 2017
4. A one week immersive and fun exploration of food science experimentation for high school students interested in Wright State University

North Dakota State University, Fargo ND

1. Graduate Student Representative, Dean of Graduate School Performance Appraisal Committee. 2012
2. Graduate Student Representative, Graduate Council. 2010 - 2012
3. Facilitator, NDSU President’s Listening Group. 2010
4. Search Committee Member for Assistant Professor Position - Pulse Quality Program, Cereal and Food Sciences Department. 2010
5. Mentor/Lab Instructor, Science-Technology-Engineering-Mathematics Education (STEM) summer program. Summer 2011
6. Lab Instructor, Principles of Jam and Jelly Production. Sunday Academy Program for Native American students. Fall 2011
7. Lab Instructor, Determination of Aflatoxin in Corn; NDSU’s Nature Sunday Academy Program for Native American students. Fall 2010
8. Mentor/Lab Instructor, Governor’s School, laboratory training for high school student. Summer 2010

PROFESSIONAL MEMBERSHIP

- Cereal and Grains Association (Formerly American Association of Cereal Chemists International (AACC))