

Nathan Jarvis

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Education

University of Arkansas Ph.D., Department of Food Science	Fayetteville, AR 2016
University of Houston B.S., Conrad N. Hilton College of Hotel and Restaurant Management	Houston, TX 2008

Academic and Professional Experience

University of Houston <i>Clinical Assistant Professor and San Antonio Campus Advisor</i>	Houston, TX Fall 2016 - Present
University of Arkansas <i>Distinguished Doctoral Fellow</i> <i>Pathogenic Food Microbiology Laboratory Trainer</i>	Fayetteville, AR 2011 - 2016 2014- 2016
Frank Yiannas <i>Contract Scientific Research Writer</i>	Bentonville, AR 2013 - 2014
University of Houston <i>Adjunct Faculty</i>	Houston, TX Jan 2010 – May 2011
The Copper Hearth Bakery – A Gluten-Free Bakery <i>Owner and Product Development</i>	Houston, TX 2010 - 2012
Chef Boy Goatee Gourmet – Catering and Private Chef <i>Owner and Chef</i>	Houston, TX 2003 - 2010
The Lodge at Bayou Bend <i>Lead pastry and pastry cook</i>	Houston, TX 2006 - 2007

Teaching Experience

Wine Appreciation	HRMA 3345	2017
Restaurant Management	HRMA 4322	2017
Beverage Management	HRMA 3336	2017
Hospitality Cost Controls	HRMA 3343	2017
Advanced Hospitality Operations Management	HRMA 4354	2016-2017
Hospitality Purchasing	HRMA 3349	2016
Hospitality Practicum II	HRMA 3160	2016
Food Chemistry Laboratory	FDSC 4304	2015
Food Service Production and Operations	HRMA 1422	2010-2011
Basic Culinary Practices	HRMA 4296	2008

Service

Refereed journals for which have performed ad hoc reviews:

International Journal of Food Microbiology
Food Control
Microbial Drug Resistance
Agriculture, Food, and Analytical Bacteriology

Peer Reviewed Publications

H-index: 4

1. **Jarvis NA**, O'Bryan CA, Martin EM, Ricke SC, Johnson MG, Crandall PG. 2017. Further evidence of how unbuffered starvation at 4°C influences *Listeria monocytogenes* EGD-e, HCC23, F2365, and Scott A. Journal of Food Protection. In Press.
2. Dawoud TM, Davis ML, Park SH, Kim SA, Kwon YM, **Jarvis N**, O'Bryan CA, Shi Z, Crandall PG, Ricke SC. 2017. The potential link between thermal resistance and virulence in *Salmonella*: A review. Frontiers in Veterinary Science. In Press.
3. **Jarvis NA**, Donaldson JR, O'Bryan CA, Ricke SC, Crandall PG. 2016. *Listeria monocytogenes* infection of HD11, chicken macrophage-like cells. Poultry Science. Oct 12.
4. **Jarvis NA**, O'Bryan CA, Dawoud TM, Park SH, Kwon YM, Crandall PG, Ricke SC. 2016. An overview of *Salmonella* thermal destruction during food processing and preparation. Food Control. 68:280-290
5. **Jarvis NA**, O'Bryan CA, Ricke SC, Johnson MG, Crandall PG. 2016. A review of minimal and defined media for growth of *Listeria monocytogenes*. Food Control. 66:256-269
6. Min B, Koo OK, Park SH, **Jarvis N**, Ricke SC, Crandall PG, Lee S-O. 2015. Fermentation patterns of various pectin sources by human fecal microbiota. Food and Nutrition Sciences. 6:1103-1114
7. **Jarvis NA**, O'Bryan C, Ricke SC, Crandall PG. 2015. The functionality of plum ingredients in meat products: a review. Meat Science. 102:41-48
8. Crandall PG, Engler RK, Beck DE, Killian SA, O'Bryan CA, **Jarvis N**, Clausen E. 2015. Development of an augmented reality game to teach abstract concepts in food chemistry. Journal of Food Science Education. 14:18-23
9. Crandall PG, O'Bryan CA, Killian SA, Beck DE, **Jarvis N**, Clausen E. 2015. A comparison of the degree of student satisfaction using a simulation or a traditional wet lab to teach physical properties of ice. Journal of Food Science Education. 14:24-29

10. Killian SA, Beck DE, O'Bryan CA, **Jarvis NA**, Clausen EC, Crandall PG. 2014. Student centered and dynamic interfaces that enrich technical learning for on-line science learners—a review of the literature. *Journal of Food Science Education*. 13:47-56
11. Crandall PG, O'Bryan CA, Babu D, **Jarvis NA**, Davis ML, Buser M, Adam B, Marcy J, Ricke SC. 2013. Whole-chain traceability, is it possible to trace your hamburger to a particular steer, a U. S. perspective. *Meat Science*. 95:137-144
12. **Jarvis NA**, Clement AR, O'Bryan C, Babu D, Crandall P, Owens CM, Meullenet J-F, Ricke SC. 2012. Dried Plum Products as a Substitute for Phosphate in Chicken Marinade. *Journal of Food Science*. 77:S253-257

Publications (Not Peer-Reviewed)

1. **Jarvis NA**. 2016. Who will influence the Hospitality industry in the next 20 years? 2016. *DISH SA*. Fall 2016 Edition.

Invited book chapters

1. O'Bryan CA, **Jarvis NA**, Crandall PG, Ricke SC. 2016. Chapter – Thermal inactivation kinetics of foodborne pathogens. In:
2. **Jarvis NA**, Crandall PG, O'Bryan CA, Ricke SC. 2015. Chapter 8 – Antimicrobial resistance in *Listeria* spp. In: Chen C-Y, Yan X, Jackson CR. Antimicrobial resistance and food safety. San Diego CA: Academic Press. 137-153

Presentations

Invited Lectures and Presentations

1. 2016. 21st century challenges: How we are redefining hospitality for Gen Z and Millennials and what it means for the year 2050. Texas Merchandise Vending Association's Annual Meeting. San Antonio, TX.
2. 2015. *Listeria monocytogenes*. FDSC 4122 Food Microbiology. University of Arkansas, Fayetteville, AR
3. 2015. The viable but non-culturable state in *L. monocytogenes*: What are the implications? Arkansas Association for Food Protection Annual Meeting
4. 2014. Opportunities in Food Science: A Graduate Perspective. FDSC 1101 Food Science Orientation. University of Arkansas, Fayetteville, AR
5. 2013. Protein Denaturation and Functionality. FDSC 4304 Food Chemistry. University of Arkansas, Fayetteville, AR

Oral Presentations

1. 2014. Growth of *Listeria monocytogenes* strains EGD-e and Scott A in a minimal medium. American Society for Microbiology South Central Branch Annual Meeting.

Poster Presentations

1. Clark J, Frederick B, Crandall P, **Jarvis N**, O'Bryan C, Ricke S. 2016. Comparing growth kinetics of *Listeria* spp. isolates from pastured poultry to varied sources. International Association of Food Protection Annual Meeting.
2. **Jarvis N**, Donaldson J, Ricke S, Crandall P. 2014. The interactions of the intracellular pathogen *Listeria monocytogenes* with the chicken macrophage-like cell line HD11. Poultry Science Association Annual Meeting.
3. **Jarvis N**, O'Bryan C, Johnson M, Ricke S, Crandall P. 2014. Growth Differences of Two Strains of *Listeria monocytogenes* in Defined Medium Using Glucose as the Sole Carbon Source. International Association of Food Protection Annual Meeting.
4. Shi H, Park S, **Jarvis N**, Donaldson J, Crandall P, Ricke S. 2014. Antibiotic Susceptibility of *Listeria* Species Isolated from Conventional And Pasture Flock Raised Poultry And Their Environments. International Association of Food Protection Annual Meeting.
5. Frederick BN, **Jarvis NA**, O'Bryan CA, Ricke SC, Crandall PG. 2014. Growth kinetics of pastured poultry *Listeria* spp. isolates. University of Arkansas Department of Food Science Undergraduate Research Competition.
6. **Jarvis NA**, O'Bryan CA, Johnson MG, Ricke SC, Crandall PG. 2013. Effect of Carnitine Concentrations on the Growth of *L. monocytogenes* in a Defined Medium. Arkansas Association of Food Protection Annual Meeting.
7. **Jarvis NA**, O'Bryan CA, Johnson MG, Ricke SC, Crandall PG. 2013. Minimal and Defined Media for the Study of *Listeria monocytogenes*' Metabolism and Physiology. Arkansas Association of Food Protection Annual Meeting.
8. **Jarvis NA**, Gibson KE, Davis M, O'Bryan CA, Ricke SC, Crandall PG, Alali W, Kostandini G. 2013. Assessment of Inputs and Outputs of Mobile Poultry Processing Units to Determine Feasibility and Sustainability. Institute of Food Technologists Annual Meeting.
9. Min B, Koo OK, **Jarvis N**, Crandall P, Ricke S, Lee SO. 2013. *In Vitro* Fermentation of Various Pectin Substrates by Human Fecal Microbiota. Joint Annual Meeting of the ASPET/BPS at Experimental Biology. FASEB Journal. 27:1074.14
10. **Jarvis NA**, Babu D, O'Bryan CA, Crandall PG, Owens CM, Ricke SC. 2012. Dried Plum Products as a Substitute for Phosphate in Chicken Marinades. Institute of Food Technologists Annual Meeting.
11. **Jarvis NA**, Saxenian B, O'Bryan CA, Crandall PG, Neal J. 2012. Fostering Food Safety Culture: The Role of Language. National Center for Toxicology Research Conference.

Grants, Funded

The Society for Hospitality and Foodservice Management Foundation

\$15,000 2017

Rescuing Ugly Fruit: Customers' willingness-to-pay, Industry operational logistics, and Quantifying the rescue costs and replacement value

Roka BioScience

\$7,000 2015

An evaluation of the VBNC state of *Listeria monocytogenes*

University of Arkansas

\$1,000 2014

UA Travel Grant to the IAFP Annual Meeting

University of Arkansas

\$1,000 2013

UA Travel Grant to the IFT Annual Meeting

University of Arkansas

\$24,000 2013

Building an Honors Section of FDSC 4304 Food Chemistry

University of Arkansas

\$1,000 2012

UA Travel Grant to the IFT Annual Meeting

Grants, Not Funded

National Science Foundation

\$504,477.00 2016

Testing a Safety Model Using Error Management Approach: Impact of Incident Reporting on Safety Performance

Graduate Research

Nate Wideman

Member

Department of Food Science,
University of Arkansas

2016-2017

Awards, Honors, and Certifications

Certified Hospitality Educator

2017

Provost's Undergraduate Research Scholarship

2006

Professional Affiliations

CHRIE

National Restaurant Association

International Association of Food Protection