

CURRICULUM VITAE  
**Thomas J. Montville, Ph.D.**

**Contact Information:**

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**Position:**

Professor II, Food Microbiology, Department of Food Science,  
School of Environmental and Biological Sciences (formerly Cook College)  
Rutgers –the State University of New Jersey, New Brunswick, NJ, USA

**Research Interests:**

Food Safety, Biosecurity, *Bacillus anthracis*, *Clostridium botulinum*, *Listeria monocytogenes*  
Bacteriocins, mechanism of action, structure and function, application  
Microbial physiology, fermentation microbiology  
Applications of biotechnology to Food Science,

**Education:**

Massachusetts Institute of Technology, Cambridge, Massachusetts, Ph.D., 1979, Food Science  
and Technology (microbiology emphasis), biology minor.

Rutgers University, Cook College, New Brunswick, New Jersey, B.S., with high honors, 1975,  
Food Science major.

**Experience:**

Professor II (1998 - present), Department of Food Science, School of Environmental and  
Biological Sciences, Rutgers University, New Brunswick, New Jersey; Chair (1997 – 2000),  
Professor I of Food Microbiology (1991-1998), Associate Professor of Food Microbiology,  
1984-1991 (tenured 1989).

Full member of the Graduate Program in Food Science and of the University of Medicine and  
Dentistry of New Jersey/Rutgers University Joint Graduate Program in Microbiology and  
Molecular Genetics.

Editor, *Journal of Food Safety*, Food and Nutrition Press, Trumbull, CT, 1993-2003; Co-editor  
1988-1993.

Special Government Employee, (Food Advisory Committee member) the U.S. Food and Drug Administration, Washington, D.C. (1999-2002).

Director, Graduate Program in Food Science, Rutgers University, New Brunswick, New Jersey, 1991-1994.

Panel Manager (GS-15), USDA CSRS NRI FY92 Competitive Grants Program in Food Safety, Washington, D.C. October 1992- September 1993. (concurrent with above).

Course Director, Center for Professional Advancement, East Brunswick, NJ 1988-1998.

Consultant and Expert Witness, Balchem, AirLiquide, Rhodia Inc., AKpharma, Winston Laboratories, Ciba Consumer Products, Kraft General Foods, M&M/Mars, Balchem, Chandler & Chico Agency, Queue Systems, Marcel Dekker, assorted law firms (various periods)).

Research Microbiologist, U.S. Department of Agriculture, Eastern Regional Research Center, Philadelphia, PA, GS-12 1980-82, GS-13 1982-84.

Research Staff, Department of Nutrition and Food Science, Massachusetts Institute of Technology, Cambridge, MA, 1975-1980.

#### **Professional Activities and Honors (since 1990):**

Fellow, American Academy of Microbiology (Elected 1991)

Fellow, Institute of Food Technologists (Elected 2001)

The Institute of Food Technologists' Bernard Oser Award for Food Ingredient Safety, 2008

Selman A. Waksman Honorary Lectureship, 2004

Editorial Advisory Board, IFT Press (2004- present)

Editorial Advisory Board, Springer Food Safety Series (2001-present)

Editorial Board of *Journal of Food Protection* (1985-1998, 2005-present)

Editorial Board of Probiotics and Antimicrobial Peptides (2001-2006)

Editorial Board of *Process Biochemistry* (England) (1993-1998)

Editorial Board of *Journal of Industrial Microbiology and Biotechnology* (1995- present)

Editorial Board of *Applied Microbiology and Biotechnology* (2001 – present)

Board of Editors, Food and Nutrition Press (1988- 2004)

Editorial Advisory Board, *Research Signposts in Microbiology* (1999-2004)

U.S.- Israel Binational Agricultural Research and Development Fund (BARD)

Chair, U.S. Post Harvest Review Panel, (2005-2006)

Panel Member, USDA CSREES NRI FY06 Competitive Grants Program, Improving Food Quality and Value,(2006-2007)

Awards Commission of the XXIII Brazilian Congress of Microbiology (2005)

Institute of Food Technologists Expert Panel on Antimicrobial Resistance (2004-2006)

Organizing Committee, Second International Symposium on Antimicrobial Peptides  
Food, Veterinary, Medical and Novel Applications Saint-Malo, France June 17-19, 2009  
Institute of Food Technologists, Annual Meeting Symposium Review Committee, 2008  
Institute of Food Technologists, Annual Meeting Volunteered Paper Review Committee, 2008

Institute of Food Technologists, Graduate Student Research Competition Abstract Judge,  
(2004-2006)

National Institutes of Health, SBIR Study Section Member (1999-2001)

USDA National Needs Fellowships Panel (2001-2004)

Board of International Professors, University of São Paulo, São Paulo, Brazil  
(graduate courses, 1994, 2001)

Who's Who in Science and Engineering (First Edition, 1992, onward)

Who's Who in the World (15<sup>th</sup> Edition, 1997, onward)

Distinguished Fellow, 14th International Symposium and Workshop on Rapid  
Methods and Automation in Microbiology (1994)

Panel Member, USDA CSRS NRI FY91 Competitive Grants Program in Food Safety

American Academy of Microbiology, Nominating Committee, (2002 –2003)

Executive Committee, Food Microbiology Division, Institute of Food Technologists  
(2000-02; 2006-2008)

Chair, Biotechnology Division, Institute of Food Technologists (1991-92)

1991 McGraff Lectureship, Long Island University

Interagency Botulism Research Coordinating Committee, 1981 - 2003

Cook College/NJAES Research Excellence Award for a Significant Body  
of Original Research, 1997

Cook College/NJAES Team Award – for role in initiating Distance Learning via interactive  
Videoconference as a teaching medium at Rutgers University, 1997

The Professor Endel Karmas Teaching Award, (1991)

Rutgers University Merit Awards, 1986-2007 (inclusive, all eligible years)

External Evaluator for Tenure and Promotion at the Ohio State University, University of  
California- Davis, University of Georgia, University of Delaware, Mississippi State  
University, Purdue University, University of Maryland, Hebrew University of Jerusalem,  
National Chiao Tung University (Taiwan), Technion - Israel Institute of Technology.

*Ad hoc* reviewer for *PNAS*, *Journal of Biological Chemistry*, *Applied and Environmental  
Microbiology*, *FEMS Microbiology Letters*, *Journal of Food Safety*, *Journal of Food  
Science*, *Journal Food Processing and Preservation*, *Food Biotechnology*, *Journal of  
Bacteriology*, *Antimicrobial Agents and Chemotherapy*, *Biotechnology Progress*,  
*European Journal of Applied Microbiology and Biotechnology*, *Journal of Dairy Science*,

and *Food Microbiology*, NSF Competitive Grants Program, BARD Grant Program, NIH SBIR Grants Program, USDA NRI Competitive Grants Program, USDA ARS CRIS Research Program, National Research Council (Canada) Grant Program, Field Reviewer for FDA Special Grants Program, North Carolina Biotechnology Center Academic Research Initiation Program.

**Funding:**

Multi-sector Training of Doctoral Candidates in Food Safety Microbiology, Montville and Matthews, 11/15/2006 – 11/14/2011. \$153,000. USDA CSREES National Needs Fellowship Program. PI, K. Matthews, Co-PI.

A Bioenergetic Approach for Control of *Listeria monocytogenes*, Montville and Tchikindas, 9/1/06-8/31/08. \$374,715. USDA CREES National Research Initiative Competitive Grant Program. PI, M. Tchikindas, Co-PI.

“Validation of spore surrogates to assure safety and security of processed foods.” 8/1/03-7/31/06, \$139,229 total support. USDA CREES National Research Initiative Competitive Grant Program. PI

“Food and Agricultural Sciences National Needs Fellowship Grants Program- Food Safety.” \$138,000 support and five student years of tuition waivers from Rutgers. USDA CSREES, 12/01/99 –11/30/04. PI (M. Tchikindas, Co-PI)

“A membrane fluidity model for sensitivity of foodborne pathogens to preservatives.” 9/1/99-8/30/02, \$230,000 total support. USDA CREES National Research Initiative Competitive Grant Program in Food Safety. Co-PI (with M. Tchikindas)

"Improving Food Safety through More Realistic Models of Spore Germination." 9/1/96-8/31/01. \$153,000 total support. USDA CSRS National Research Initiative Competitive Grant Program in Food Safety. Co-PI (with D. W. Schaffner)

"Mechanism of Multiple Antimicrobial Resistance in Food-borne Pathogenic Bacteria." 9/1/94-8/31/98. \$230,000 total support. USDA CSRS National Research Initiative Competitive Grant Program in Food Safety. PI.

“Mechanisms and Food Safety Applications for Antimicrobial Proteins from Lactic Acid Bacteria.” 1/97-12/02. ~\$30,000 per year. New Jersey State Agricultural Experiment Station/Hatch Project #10131.

"Molecular Engineering of Pediocin "A" to Establish Structure/Function Relationships for Mechanistic Control of Foodborne Pathogens" 8/18/93-8/17/96. \$275,000 total support. United States - Israel Binational Agricultural Research and Development Fund (BARD). PI. (with R. Shapira, Israeli Co-PI)

"Mechanism by Which Antimicrobial Proteins Kill Psychrotrophic Pathogens." 9/1/92-8/31/94. \$175,000 total support. USDA CSRS National Research Initiative Competitive Grant Program in Food Safety. PI.

"Distance Learning in the Food Science Graduate Program." 1/1/93-12/31/95. \$140,326. Kraft General Foods.

"Microbial Preservation Systems for Safety Assurance of Refrigerated Meat." 1/1/90-12/31/92. \$246,142 total support. National Live Stock and Meat Board. PI.

"Use of Bicarbonates to Improve Shrimp Quality." 3/1/90-12/30/92. \$82,516 first year. \$139,039 total support. The Church and Dwight Co., Inc. PI.

"Antimicrobial Activity of Sodium Bicarbonate." \$139,021. 4/88-4/90. Church and Dwight Company, Inc. Principal Investigator.

"Feasibility Study on the Use of Sodium Bicarbonate to Reduce Aflatoxin Contamination". 4/87-4/88. \$30,957. Church and Dwight Company, Inc. Principal Investigator.

"Antimicrobial Activity of Sodium Bicarbonate." \$27,953. 4/87-4/88. Church and Dwight Company, Inc. Principal Investigator.

"Feasibility Study on The Use of Sodium Bicarbonate to Reduce Aflatoxin Contamination of Grain." \$30,000. 4/86-4/87. Church and Dwight company, Inc. Principal Investigator.

"Advanced Strategies for Microbial Surveillance of Foods." \$3,050. Grant from N.J. State Board of Health to develop one day workshop for public health officials. 2/85-6/85. Co-Principal Investigator.

"Bioregulation of Metabolites Produced by lactic Acid Bacteria." \$4,500. 1984-85. Rutgers University Research Council. Principal Investigator.

"Bioregulatory Mechanisms of Lactobacillus species." New Jersey State Agricultural Experiment Station/Hatch Project 10112. 1985-1993.

**Papers in Peer Reviewed Journals:**

1. Montville, T.J., Cooney, C.L. and Sinskey, A.J. 1977. Measurement and synthesis of insoluble and soluble dextran by *Streptococcus mutans*. J. Dent. Res. 56:983-989.
2. Montville, T.J., Cooney, C.L. and Sinskey, A.J. 1977. Distribution of dextransucrase in *Streptococcus mutans* and observations on the effect of soluble dextran on dextransucrase activities. Infect Immun. 8:629-635.
3. Lee, C.H., Montville, T.J. and Sinskey, A.J. 1979. Comparison of the efficacy of steam sterilization indicators. Appl. Environ. Microbiol. 37:113-117.

4. Gomez, R.F., Montville, T.J., and Blais, K. 1980. Toxic effect of cysteine against *Salmonella typhimurium*. Appl. Environ. Microbiol. 39:1051-1053.
5. Montville, T.J. 1981. Effect of plating medium on heat activation requirement of *Clostridium botulinum* spores. Appl. Environ. Microbiol. 42:734-736.
6. Montville, T.J. and Sapers, G.M. 1981. Thermal resistance of spores from pH-elevating strains of *Bacillus licheniformis*. J. Food Science 46:1710-1711.
7. Montville, T.J. 1982. Metabiotic effect of *Bacillus licheniformis* on *Clostridium botulinum*: implications for home-canned tomatoes. Appl. Environ. Microbiol. 44:334-338.
8. Montville, T.J. and Conway, L.K. 1982. Oxidation-reduction potentials of canned foods and their ability to support *Clostridium botulinum* toxigenesis. J. Food Science 47:1879-1882.
9. Montville, T.J. 1983. Dual-substrate plate diffusion assay for proteases. Appl. Environ. Microbiol. 45:200-204.
10. Montville, T.J. 1983. Dependence of *Clostridium botulinum* gas and protease production on culture conditions. Appl. Environ. Microbiol. 45:571-575.
11. Parris, N., Palumbo, S.A. and Montville, T.J. 1983. Evaluation of inosine monophosphate and hypoxanthine as indicators of bacterial growth and spoilage in stored red meat. J. Food Protection 46:614-617.
12. Montville, T.J. 1983. Interaction of pH and NaCl on the culture density of *Clostridium botulinum* 62A. Appl. Environ. Microbiol. 46:961-963.
13. Linfield, W.M., Michich, T.J., Montville, T.J., Simon, J.R., Murray, E.B. and Bistline, R.G. 1983. Antibacterially active substituted anilides of carboxylic and sulfonic acids. J. Medicinal Chem. 26:1741-1746.
14. Montville, T.J., Conway, L.K., and Sapers, G.M. 1983. Inherent variability in the efficacy of the USDA raw-pack process for home-canned tomatoes. J. Food Science 48:1591-95, 1597.
15. Montville, T.J. 1984. Quantitation of pH and salt tolerant subpopulations from *Clostridium botulinum*. Appl. Environ. Microbiol. 47:28-30.
16. Montville, T.J. 1984. Characterization of a halo-acid tolerant variant of *Clostridium botulinum* B-aphis. Appl. Environ. Microbiol. 48:311-316.
17. Montville, T.J., Parris, N. and Conway, L.K. 1985. Influence of pH on organic acid production by *Clostridium sporogenes* in test tube and fermentor cultures. Appl. Environ. Microbiol. 49:733-736.

18. Montville, T.J., Jones, S.B., Conway, L.K. and Sapers, G.M. 1985. Germination of spores from *Clostridium botulinum* B-aphis and Ba410. *Appl. Environ. Microbiol.* 50:795-800.
19. Montville, T.J., Meyer, M.E. and Hsu, A.H.-M. 1987. Influence of carbon substrates on lactic acid, cell mass, and diacetyl-acetoin synthesis in *Lactobacillus plantarum* J. *Food Protection* 50:42-46.
20. Montville, T.J. and Hsu, A.H.-M. 1987. Modified glucose oxidase/peroxidase residual glucose assay for use with anaerobic bacteria. *J. Microbiol. Methods* 6:95-98.
21. Montville, T.J., Hsu, A.H.-M. and Meyer, M.E. 1987. High efficiency conversion of pyruvate to acetoin by *Lactobacillus plantarum* during pH-controlled and fed-batch fermentations. *Appl. Environ. Microbiol.* 53:1798-1802.
22. Montville, T.J. and Goldstein, P.K. 1987. Sodium bicarbonate reduces viability and alters aflatoxin distribution of *Aspergillus parasiticus* in Czapek's agar. *Appl. Environ. Microbiol.* 53:2302-2307.
23. Montville, T.J., Meyer, M.E., Hsu, A.H.-M. and Huang, G.T.-C. 1987. High pressure liquid chromatography and wide-bore capillary gas-liquid chromatography methods for quantification of acetoin and diacetyl from bacterial cultures. *J. Microbiol. Methods* 7:1-8.
24. Wasserman, B.P., Montville, T.J., and Korwek, E. 1988. Food Biotechnology: An IFT Scientific Status Summary of the Expert Panel on Food Safety and Nutrition. *Food Technology* 42(1)133-146.
25. Corral, L.G., Post, L.S. and Montville, T.J. 1988. Antimicrobial activity of sodium bicarbonate. *J. Food Science* 53:981-982.
26. Montville T.J., Koch, G.H., and Johnston, S.J. 1988. Partial biochemical characterization of tetrazolium red-reactive *Lactobacillus plantarum* mutants. *Food Biotechnol.* 11:81-105.
27. Montville, T.J. and Goldstein, P.K. 1989. Sodium bicarbonate inhibition of aflatoxigenesis in corn. *J. Food Protect.* 52:45-48.
29. Curran, D.M. and Montville, T.J. 1989. Bicarbonate inhibition of *Saccharomyces cerevisiae* and *Hansenula wingei* growth in apple juice. *International J. Food Microbiol.* 8:1-9.
30. McFall, S.M. and Montville, T.J. 1989. pH-mediated regulation of pyruvate catabolism in *Lactobacillus plantarum* chemostat culture. *J. Industrial Microbiol.* 4:355-340.
31. El-Nabarawy, A., Hartman, T., Rosen, J.D. and Montville, T.J. 1989. *Aspergillus parasiticus* accumulates averufin and versicolorin in the presence of bicarbonate. *J. Food Protect.* 52:493-496.

32. Curran, D.M. and Montville, T.J. 1989. Multiwell most-probable-number method for determining death kinetics of salmonella immobilized by entrapment in agar. *J. Microbiol. Meth.* 10:33-38.
33. Montville, T.J. 1989. The evolving impact of biotechnology on food microbiology. *J. Food Safety.* 10:87-97.
34. Montville, T.J. and McFall, S.M. 1989. Oxygen sensitivity of *Lactobacillus plantarum* catabolite distribution in chemostat culture. *Microbios Letters.* 42:61-67.
35. DePasquale, D.A., El-Nabarawy, A., Rosen, J.D. and Montville, T.J. 1990. Ammonium bicarbonate inhibition of mycotoxigenic fungi and spoilage yeast. *J. Food Protect.* 53:324-328.
36. Tsau, J.-L., and Montville, T.J. 1990. Relationship between pyruvate utilization and acetoin production by *Lactobacillus plantarum*: influence of carbon source, pyruvate concentration, and metabolic inhibitors *Food Biotechnol.* 4:727-738.
37. DePasquale, D.A. and Montville, T.J. 1990. Mechanism by which ammonium bicarbonate and ammonium sulfate inhibit mycotoxigenic fungi. *Appl. Environ. Microbiol.* 56:3711-3717.
38. Tseng, C.-P. and Montville, T.J. 1990. Enzymatic activities affecting endproduct distribution by *Lactobacillus plantarum* in response to changes in pH and O<sub>2</sub>. *Appl. Environ. Microbiol.* 56:2761-2763.
39. Curran, D.M., Tepper, B. J. and Montville, T.J. 1990. Use of bicarbonates for microbial control and texture improvement in cod fillets. *J. Food Science* 55:1564-1566.
40. Lewus, C.B. and Montville, T.J. 1991. Detection of bacteriocins produced by lactic acid bacteria. *J. Microbiol. Meth.* 13:145-150.
41. Rogers, A. M. and Montville, T.J. 1991. Improved agar diffusion assay for nisin quantification. *Food Biotechnol.* 5:161-168.
42. Lewus, C.B., Kaiser, A., and Montville, T.J. 1991. Inhibition of foodborne bacterial pathogens by bacteriocins from lactic acid bacteria and meat isolates. *Appl. Environ. Microbiol.* 57:1683-1688.
43. Okereke, A. and Montville, T.J. 1991. Bacteriocin inhibition of *Clostridium botulinum* spores by lactic acid bacteria. *J. Food Protect.* 54:349-353.
44. Montville, T.J. and Shih, P.L. 1991. Inhibition of mycotoxigenic fungi in corn by ammonium and sodium bicarbonate. *J. Food. Protect.* 54:295-297.

45. Tseng, C.-P., J.-L. Tsau and Montville, T.J. 1991. Bioenergetic consequences of catabolic shifts by *Lactobacillus plantarum* in response to environmental oxygen and pH shifts in chemostat cultures J. Bacteriol. 173:4411-4416.
46. Okereke, A.O. and Montville, T.J. 1991. Bacteriocin mediated inhibition of *Clostridium botulinum* spores by lactic acid bacteria at refrigeration and abuse temperatures. Appl. Environ. Microbiol. 57:3423-3428.
47. Tseng, C.-P. and Montville, T.J. 1992. Enzymatic regulation of glucose catabolism by *Lactobacillus plantarum* in response to pH shifts in an anaerobic chemostat. Appl. Microbiol. Biotechnol. 36:777-781.
48. Tseng, C.-P. and Montville, T.J. 1992. Enzymatic regulation of glucose catabolism by *Lactobacillus plantarum* in an aerobic chemostat. Biotechnol. Progress 18:126-131.
49. Tsau, J.-L., Guffanti A.A, and Montville, T.J. 1992. Conversion of pyruvate to acetoin helps maintain pH homeostasis in *Lactobacillus plantarum*. Appl. Environ. Microbiol. 52:891-894.
50. Montville, T.J., Rogers, A.M., and Okereke, A. 1992. Differential sensitivity of *Clostridium botulinum* strains to nisin is not biotype-associated. J. Food Protect. 56:444-448.
51. Lewus, C.B., Sun, S., and Montville, T.J. 1992. Production of an amylase-sensitive bacteriocin by *Leuconostoc paramesenteroides*. Appl. Environ. Microbiol. 58:143-149.
52. Lewus, C.B. and Montville, T.J. 1992. Further characterization of bacteriocins Plantaricin BN, Bavaricin MN and Pediocin A. Food Biotechnol. 6:153-174S.
53. Tsau, J.-L., Guffanti A.A, and Montville, T.J. 1992. Pyruvate is transported by a proton symport mechanism in *Lactobacillus plantarum*. Current Microbiol. 25:47-50.
54. Bruno, M.E.C. Bruno, Kaiser, K. and Montville, T.J. 1992. Depletion of proton motive force by nisin in *Listeria monocytogenes* cells. Appl. Environ. Microbiol. 58:2255-2259.
55. Okereke, A. and Montville, T.J. 1992. Nisin dissipates the proton motive force of the obligate anaerobe *Clostridium sporogenes* PA3679. Appl. Environ. Microbiol. 58:2463-2467.
56. Winkowski, K. and Montville. T.J. 1992. Use of a meat isolate, *Lactobacillus bavaricus* MN, to inhibit *Listeria monocytogenes* growth in a model meat gravy system. J. Food Safety 13: 19-31.
57. Tseng, C.-P. and Montville, T.J. 1993. Metabolic regulation of end product distribution in Lactobacilli: effectors and implications. Biotechnol. Prog. 9: 113-121.
58. Crandall, A.D. and Montville, T.J. 1993. Inhibition of *Clostridium botulinum* growth and toxigenesis in a model gravy system by coinoculation with bacteriocin producing lactic acid bacteria. J. Food Protect. 56: 485-488, 492.

59. Winkowski, K., Crandall, A.D. and Montville, T.J. 1993. Inhibition of *Listeria monocytogenes* by *Lactobacillus bavaricus* MN in meat systems at refrigeration temperatures. Appl. Environ. Microbiol. 59:2552-2557.
60. Bruno, M.E.C. and Montville, T.J. 1993. Common mechanistic action of bacteriocins from lactic acid bacteria. Appl. Environ. Microbiol. 59:3003-3010.
61. Roinestad, K.S., Montville, T.J., and Rosen, J.D. 1993. Inhibition of trichothecene biosynthesis in *Fusarium tricinctum* by sodium bicarbonate. J. Ag. Food Chem. 41:2344-2346.
62. Kaiser, A.L. and Montville, T.J. 1993. The influence of pH and growth rate on production of the bacteriocin bavaricin MN in batch and continuous culture. J. Appl. Bacteriol. 75:536-540.
63. Crandall, A.D., Winkowski, K., and Montville, T.J. 1994. Inability of *Pediococcus pentosaceus* to inhibit *Clostridium botulinum* in a *sous vide* type beef system at 4 and 10°C. J. Food Protect. 57:104-107
64. Rogers, A.M. and Montville, T.J. 1994. Quantification of factors influencing nisin's inhibition of *Clostridium botulinum* 56A in a model food system. J. Food Sci. 59:663-668, 686.
65. Roinestad, K.S., Montville, T.J., and Rosen, J.D. 1994. The mechanism of inhibition of trichothecene biosynthesis in *Fusarium tricinctum* by sodium bicarbonate. J. Ag. Food Chem. 42:2025-2028.
66. Winkowski, K., Bruno, M.E.C., and Montville, T.J. 1994. Correlation of bioenergetic parameters with cell death in *Listeria monocytogenes* cells exposed to nisin. Appl. Environ. Microbiol. 60:4186-4187.
67. Montville, T.J. and Bruno, M.E.C. 1994. Evidence that dissipation of proton motive force is a common mechanism of action for bacteriocins and other antimicrobial proteins. Int. J. Food Microbiol. 24:53-74.
68. Klima, R. and Montville, T.J. 1995. The regulatory and industrial response to listeriosis in the United States: a paradigm for dealing with emerging foodborne pathogens. Trends in Food Sci. Technol. 6:87-93.
69. Chen, Y. and Montville, T.J. 1995. Efflux of ions and ATP depletion induced by pediocin PA-1 are concomitant with cell death in *Listeria monocytogenes* Scott A. J. Appl. Bacteriol. 79:684-690.
70. Montville, T.J., Winkowski, K. and Ludescher, R.D. 1995. Models and mechanisms for bacteriocin action and application. Internat. Dairy J. 5:797-814.
71. Baker, C., K. Winkowski and Montville, T.J. 1996. Use to pH-controlled fermentors to increase production of Leuconocin S by *Leuconostoc paramesenteroides*. Process Biochem. 31:225-228.

72. Winkowski, K., Ludescher, R.D., and Montville, T.J. 1996. Physico-chemical characterization of the nisin-membrane interaction using liposomes derived from *Listeria monocytogenes*. Appl. Environ. Microbiol. 62:323-327.
73. Kaiser, A. I., and Montville, T. J. 1996 Purification of the bacteriocin bavaricin MN and characterization of its mode of action against *Listeria monocytogenes* cells and lipid vesicles. Appl. Environ. Microbiol. 62:4529-4535.
74. Chen, Y., Shapira, R. , Eisenstein, M. and Montville, T.J. 1997. Functional characterization of pediocin PA-1 binding to liposomes in the absence of a protein receptor and its relation to predicted secondary structure. Appl. Environ. Microbiol. 63:524-531.
75. Mazzotta, A.S. and Montville, T. J. 1997. Nisin induces changes in membrane fatty acid composition of *Listeria monocytogenes* nisin-resistant strains at 10°C and 30°C. J. Appl. Microbiol. 82:32-38.
76. De Martinis, E., Crandall, A.D., Mazzotta, A., and Montville, T.J. 1997. Influence of pH, salt, and temperature on nisin resistance in *Listeria monocytogenes*. J. Food Protect. 60:420-423.
77. Kantor, A., Montville, T.J., Mett, A. and Shapira, R. 1997. Molecular characterization of the replicon of the *Pediococcus pentosaceus* FBB-61 pediocin A plasmid pMD136. FEMS Microbiology Lts. 151:237-244.
78. Mazzotta, A.S., Crandall, A.D. and Montville, T. J. 1997. Nisin resistance in *Clostridium botulinum* spores and vegetative cells. Appl. Environ. Microbiol. 63:2654-2659.
79. Campos, C.A., Mazzotta, A. and Montville, T.J. 1997. Inhibition of *Listeria monocytogenes* by *Carnobacterium piscicola* in chicken at refrigeration temperatures. J. Food Safety 17:151-160.
80. Chen, Y., Ludescher, R.D. and Montville, T.J. 1997. Electrostatic, but not the YGNGV consensus motif, govern the binding of pediocin PA-1 and its fragments to phospholipid vesicles. Appl. Environ. Microbiol. 63:4770-4777.
81. Crandall, A. D. and Montville, T.J. 1998. Nisin resistance in *Listeria monocytogenes* ATCC 700302 is a complex phenotype. Appl. Environ. Microbiol. 64:231-237.
82. Chen, Y., Ludescher, R.D. and Montville, T.J. 1998. Influence of lipid composition on pediocin PA-1 binding to phospholipid vesicles. Appl. Environ. Microbiol. 64:3530-3532.
83. Schaffner, D. W., Ross, W.H. and Montville, T.J. 1998. Analysis of the influence of environmental parameters on *Clostridium botulinum* time to toxicity using three modeling approaches. Appl. Environ. Microbiol. 64:4416-4422.

84. Chen, Y., and Montville, T.J. 1998. Mechanistic action of pediocin and nisin: new insights and unresolved questions. *Appl. Microbiol. Biotechnol.* 50:511-519.
85. Mazzotta, A.S and Montville, T. J. 1999. Characterization of fatty acid composition, germination, and thermal resistance in a nisin resistant mutant of *Clostridium botulinum* 169B, and the wild-type strain. *Appl. Environ. Microbiol.*65:659-664.
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67. Montville, T.J., Rogers, A.M., Bruno, M.E.C., and Winkowski, K. 1994. Models and mechanisms for bacteriocins produced by lactic acid bacteria. (invited) Society for Industrial Microbiology, Annual Meeting, Boston, MA, August 1-5.
68. Montville, T.J. 1994. Bacteriocins and their applications in food science. Graduate course at the Universidade de São Paulo, São Paulo, Brazil, June 9-17.
69. Montville, T.J. 1994. Bacteriocins in the control of microorganisms in food. (invited). 14th Brazilian Conference of Food Science and Technology, São Paulo, Brazil, June 17-20.
70. Montville, T.J. 1995. Mechanisms and models for bacteriocin action and application. (invited) International Dairy Lactic Acid Bacteria Conference, New Zealand.
71. Winkowski, K., Ludescher, R.D., and Montville, T.J. 1995. Binding affinity of the bacteriocin nisin to lipid bilayers derived from *Listeria monocytogenes*. Abs. 54th Ann. Mtg. Inst. Food Technol. (Winner Microbiology Division Best Graduate Student Poster Award.)
72. Mazzotta, A.S. and Montville, T.J. 1995. *Listeria monocytogenes* resistance to nisin at 10°C and 30°C. Abs. 54th Ann. Mtg. Inst. Food Technol.

73. Mazzotta, A.S., Crandall, A.D., and Montville, T.J. 1995. Resistance of *Clostridium botulinum* spores and vegetative cells to nisin. Abs. 1995 Ann. Mtg. Amer. Soc. Microbiol.
74. Kaiser, A.L. and Montville, T.J. 1995. Purification of bavaricin MN, a bacteriocin from *Lactobacillus bavaricus* and further characterization of its effect on proton motive force in energized cells of *Listeria monocytogenes*. Abs. 1995 Ann. Mtg. Amer. Soc. Microbiol.
75. Chen, Y.H. and Montville, T.J. 1995. Efflux of ions and ATP depletion induced by Pediocin PA-1 are concomitant with cell death in *Listeria monocytogenes*. Abs. 1995 Ann. Mtg. Amer. Soc. Microbiol.
76. Winkowski, K., R.D. Ludescher and T.J. Montville. 1995 Nisin Binding to *Listeria monocytogenes* derived lipid bilayers. Abs. Workshop on Bacteriocins of Lactic Acid Bacteria, Applications and Fundamental, Banff, Alberta, Canada.
77. Montville, T. J. 1995. Bacteriocins of lactic acid bacteria- potential and limitations as microbial agents for the safe guarding of foods. IX World Congress of Food Science and Technology, July 30- August 8, 1995, Budapest, Hungary.
78. Montville, T.J. 1995. Physiological and regulatory hurdles for bacteriocin applications- what can we learn from mechanistic models? XV Food Microbiology Research Conference, November 8-10, Chicago, IL (invited).
79. Winkowski, K., Ludescher, R.D., and Montville, T.J. 1996. Physico-chemical characterization of the action of the antimicrobial protein nisin with liposomes derived from *Listeria monocytogenes*, a foodborne pathogen. Abstracts of the Biophysical Society Annual Meeting.
80. Mazzotta, A.S., E. De Martinis, A.D. Crandall, and T.J. Montville. 1996. Effect of pH, salt, temperature, and surfactants on nisin resistance in *Listeria monocytogenes*. Abs. 55th Ann. Mtg. Inst. Food Technol. (Winner John Ayres Graduate Paper Competition).
81. Chen, Y. and T.J. Montville. 1996. Characterization of pediocin PA-1 interaction with liposomes derived from *Listeria monocytogenes*. Abs. 55th Ann. Mtg. Inst. Food Technol.
82. Montville, T.J. 1996. Use of probiotics to improve human health: evidence and potential. 96th Annual Meeting of the American Society for Microbiology. New Orleans, May 19-22. (invited)
83. Montville, T.J. 1996. *Listeria monocytogenes*: a paradigm for dealing with emerging foodborne pathogens. Hebrew University of Jerusalem, Rohovot, Israel. March. (invited lecture)
84. Montville, T.J. 1996. Biopreservation and the use of bacteriocins to assure food safety. Ohio Valley Section IFT. March 19. Sharonville, Ohio. (invited lecture).

85. Montville, T.J. and A. Mazzotta. 1996. Management of nisin resistance in *Clostridium botulinum*. Abs. 1996 Mtg. of the Interagency Botulism Res. Coord. Comm. Fredrick, MD, Nov. 6 - 8. p. 71.
86. De Martinis, E., Mazzotta, A.S., A.D. Crandall, T.J. Montville and B.D.M. Franco. 1996. Effect of pH, salt concentration, temperature, and surfactants on development of nisin resistance in *Listeria monocytogenes*. 15th Brazilian Congress of Food Science and Technology. Minas Gerais, Brazil, Aug 4.
88. Montville, T.J. 1996. Bacteriological warfare- models and mechanisms for antimicrobial proteins produced by lactic acid bacteria. Theobald Smith Society Lecture (NJ section of the ASM), Nov. 21. (invited lecture).
89. Chen, Y.H., R.D. Ludescher, R. Shapira, M. Eisenstein, and T.J. Montville. 1997. Binding of pediocin PA-1 and its fragments to phospholipid vesicles probed by intrinsic tryptophan fluorescence. Abs. 56th Ann. Mtg. Inst. Food Technol.
90. Mazzotta, A.S. and T.J. Montville. 1997. Resistance to the antimicrobial nisin in *Clostridium botulinum* spores and cells. Abs. 56th Ann. Mtg. Inst. Food Technol.
91. Campos, C.A., A.S. Mazzotta, and T.J. Montville. 1997. Inhibition of *Listeria monocytogenes* by *Carnobacterium piscicola* in chicken at refrigerated temperatures. Abs. 56th Ann. Mtg. Inst. Food Technol.
92. Chea, F.P., T.J. Montville, and D.W. Schaffner. 1998. Modeling the germination kinetics of *Clostridium botulinum* spores as affected by temperature, pH and sodium chloride. Abs. 57<sup>th</sup> Ann. Mtg. Inst. Food. Technol. p 106, no. 46B-15.
93. Montville, T.J. 1998. U.S. Perspective on Food Safety in a Global Market Place. Argentinean National Academies of Medicine and Veterinary Sciences International Symposium on Food-borne Disease. November 20. Buenos Aires, Argentina.
94. Montville, T.J. 1998. Control of pathogenic microorganisms using biological systems. V<sup>th</sup> Latin American Congress on Food Microbiology and Hygiene. November 23. Aguas de Linda, Sao Paulo State, Brazil.
95. Chung, H.J., Y. Chen, M.L. Chikindas, and T.J. Montville. 1999. Nisin is bactericidal for *Mycobacterium smegmatis*. Book of Abstracts, 1999 IFT Annual Meeting, Chicago, IL, July 24-28. Abstract 37D-25, p. 99.
96. Nilsson, L., Y. Chen, M.L. Chikindas, H.H. Huss, L. Gram, and T.J. Montville. 1999. The combined action of nisin and CO<sub>2</sub> atmosphere on the cytoplasmic membrane of *Listeria monocytogenes* Scott A. Proceedings of the Seventeenth International Conference of the International Committee on Food Microbiology and Hygiene (ICFMH) (FoodMicro 99), Veldhoven, the Netherlands, September 13/17, 1999, p. 195-198.

97. Montville, T.J., A. Mazzotta, A. Crandal, K. Modi and M.L. Chikindas. 1999. Mechanism of nisin resistance does not confer resistance to heat, preservatives, and antibiotics in *L. monocytogenes* and *C. botulinum*. Proceedings of the 17th International Symposium of the International Committee on Food Microbiology and Hygiene (ICFMH), (Food Micro 99) Veldhoven, The Netherlands, 13 - 17 September, 1999.

98. Herranz, C., Y. Chen, L. Cintas, P.E. Hernandez, T.J. Montville, and M. L. Chikindas. 1999. Mode of action of enterocin P against *Enterococcus faecium*. Proceedings of the Sixth Symposium on Lactic Acid Bacteria, FEMS, Veldhoven, The Netherlands, 19-23 September, 1999.

99. Modi, K. D., M. L. Chikindas and T. J. Montville, 1999. Sensitivity of nisin-resistant and wild-type *Listeria monocytogenes* Scott A to heat and preservatives. Proceedings of the Sixth Symposium on Lactic Acid Bacteria, FEMS, Veldhoven, The Netherlands, 19-23 September, 1999.

100. Montville, T. J. Critical Role of membranes in bacteriocins, antibiotics, and preservative resistance. 1999 IAMFES Annual Meeting, Dearborn, MI.

**Invited Lectures:**

Montville, T.J. 1984. Environmental influence on phenotypic characteristics of clostridia. Gordon Research Conference, "Microbiological Safety of Foods," Plymouth, NH July 16-20.

Montville, T.J. 1988. Metabolic regulation of "homolactic" fermentations- diverting carbon flow from lactate to commercially important metabolites. Abs. 48th Ann. Mtg. Inst. Food Technol., page 484.

Montville, T.J. 1989. Food microbiology and biotechnology- converging fields? 49th Annual Meeting of the Institute of Food Technologists.

Montville, T.J. 1991. An overview of antimicrobial proteins- bacteriocins, colicins, and defensins. Abs. 51th Ann. Mtg. Inst. Food Technol. paper 227.

Montville, T.J. and Bruno, M.E.C. 1993. Common mechanism of bacteriocin action. 5th International Symposium of the International Committee on Food Microbiology and Hygiene, "Novel Approaches towards Food Safety Assurance" Bingen Germany, August 31- September 3, 1993.

Montville, T.J., Rogers, A.M., Bruno, M.E.C., and Winkowski, K. 1994. Models and mechanisms for bacteriocins produced by lactic acid bacteria. Society for Industrial Microbiology, Annual Meeting, Boston, MA, August 1-5.

Montville, T.J. 1994. Bacteriocins and their applications in food science. Graduate course at the Universidade de São Paulo, São Paulo, Brazil, June 9-17.

- Montville, T.J. 1994. Bacteriocins in the control of microorganisms in food. 14th Brazilian Conference of Food Science and Technology, São Paulo, Brazil, June 17-20.
- Montville, T.J. 1995. Mechanisms and models for bacteriocin action and application. International Dairy Lactic Acid Bacteria Conference, New Zealand.
- Montville, T. J. 1995. Bacteriocins of lactic acid bacteria- potential and limitations as microbial agents for the safe guarding of foods. IX World Congress of Food Science and Technology, July 30- August 8, 1995, Budapest, Hungary.
- Montville, T.J. 1995. Control of spore-formers by prevention of growth and toxin production. 95th Annual Meeting American Society for Microbiology, Washington, D.C.
- Montville, T.J. 1995. Biocontrol in foods- using lactic acid bacteria and their bacteriocins to improve food safety. presented as part of Roundtable on "Biological control: science and policy issues of natural antimicrobials in food, turfgrass and agriculture" 95th Annual Meeting American Society for Microbiology, Washington, D.C.
- Montville, T.J. 1995. Physiological and regulatory hurdles for bacteriocin applications- what can we learn from mechanistic models? XV Food Microbiology Research Conference, November 8-10, Chicago, IL .
- Montville, T.J. 1996. Applications and limitations to the use of bacteriocins in the biopreservation of foods. Ohio Valley Section, Institute of Food Technologists.
- Montville, T.J. 1996. *Listeria monocytogenes*: a paradigm for dealing with emerging foodborne pathogens. Hebrew University of Jerusalem, Rohovot, Israel. March.
- Montville, T.J. 1996. Use of probiotics to improve human health: evidence and potential. 96th Annual Meeting of the American Society for Microbiology, New Orleans.
- Montville, T.J. 1997. Food Microbiology- a three day course. Center for Professional Advancement. March 21-24. Amsterdam, the Netherlands.
- Montville, T.J. 1998. U.S. Perspective on Food Safety in a Global Market Place. Argentinean National Academies of Medicine and Veterinary Sciences International Symposium on Food-borne Disease. November 20. Buenos Aires, Argentina.
- Montville, T.J. 1998. Control of pathogenic microorganisms using biological systems. V<sup>th</sup> Latin American Congress on Food Microbiology and Hygiene. November 23. Aguas de Linda, Sao Paulo State, Brazil.
- Montville, T. J. 1999, Critical Role of membranes in bacteriocins, antibiotics, and preservative resistance. 1999 IAMFES Annual Meeting, Dearborn, MI.

Montville, . T.J., A. Mazzotta, A. Crandal, K. Modi and M.L. Chikindas. 1999. Mechanism of nisin resistance does not confer resistance to heat, preservatives, and antibiotics in *L. monocytogenes* and *C. botulinum*. 17th International Symposium of the International Committee on Food Microbiology and Hygiene (ICFMH), (Food Micro 99) Veldhoven, The Netherlands, 13 - 17 September, 1999.

Montville, T.J. 2000. Guess who's coming to dinner? Uninvited guests. Combined meeting of the NY and CNJ section of the IFT. March 11. Edison, NJ

Montville, T.J. 2001. The Importance of Microbes in Agriculture, University of Chiapas, April 5, Chiapas, Mexico.

Montville, T.J. 2001. The microbial safety of foods. University of Chiapas, April 6, Chiapas, Mexico.

Montville, T.J. 2001. The Importance of Microbes in Agriculture, EcoSur Research Institute, April 8, San Cristobal, Mexico.

Montville, T.J. and M.L. Chikindas. 2001. Principles and applications of bacteriocinogenic lactic acid bacteria in foods. International Seminar on Lactic Acid Bacteria in Food and Health. April 6. University of Sao Paulo, Sao Paulo, Brazil.

Montville, T.J. 2001. Emerging foodborne pathogens. 3<sup>rd</sup> Congress of Pharmaceutical Sciences. April 9. Aguas de Linda, Sao Paulo State, Brazil.

Montville, T.J. 2001. The microbiological safety of foods. 3<sup>rd</sup> Congress of Pharmaceutical Sciences. April 10. Aguas de Linda, Sao Paulo State, Brazil.

Montville, T.J. and Franco, B. 2001. Bacteriocins, Applications and Mechanisms in Food Safety. Graduate Course (4 Credits) University of Sao Paulo, May 5-27, São Paulo, Brazil.

Montville, T.J. 2001. Emerging and re-emerging foodborne pathogens. 21<sup>st</sup> Congress of the Brazilian Society for Microbiology. Foz do Iguacu, Brazil.

Montville, T.J. 2001. Use of Probiotics to Improve Health: 21<sup>st</sup> Congress of the Brazilian Society for Microbiology. Foz do Iguacu, Brazil.

Montville, T.J. 2001. Guess who's coming to dinner? Uninvited Guests. Department of Food Science and Technology. University of San Catarina, Brazil

Montville, T.J. 2001. Applications and mechanisms of bacteriocins to improve food safety. Department of Food Science and Technology. University of San Catarina, Brazil.

Montville, T. J. 2003 After dinner conversations – quorum sensing in foodborne bacteria. University of Sabat, 2<sup>nd</sup> International Biotechnology Symposium

Montville, T.J. 2005. The changing face of foodborne pathogens. International Society of Horticultural Science, International Symposium on Natural Preservatives in Food Systems, Princeton, NJ.

Montville, T. J. 2005. Biosafety challenges for the microbiology laboratory. “Microorganism for Human Well-Being,” (the 2005 International Symposium of the Korean Society for Microbiology). Seoul, Korea.

Montville, T.J. 2005. Thermal resistance of *Bacillus anthracis* spores: is an unvalidated surrogate better than a guess? 1<sup>st</sup> Annual IFT Food Protection and Defense Research Conference, Atlanta, GA.

Montville, T.J. 2007. (Food Microbiology Division Distinguished Lecturer). We don't know squat, but we know a lot. Annual Meeting of the Institute of Food Technologists. Chicago, IL.

Montville, T.J. 2007. At the edge of ignorance. American Society for Microbiology. 42<sup>nd</sup> Annual Region I Meeting. Boston, MA.

Montville, T.J. 2008. Biosecurity, biosafety, and research of *Bacillus anthracis*. Fairleigh Dickenson University. Teaneck, NJ.

### **Thesis and Dissertations Supervised (33)**

Marcelo Bonnet, Ph.D. 2005. Acid tolerance response of *Listeria monocytogenes*: bioenergetics and mechanisms of resistance to the antimicrobial nisin.

Rebecca Dengrove, M.S. 2005. Thermal resistance of *Bacillus anthracis* spores and potential surrogates.

Jennifer Cleveland McEntire, Ph.D. 2003. Relationship between nisin resistance and acid sensitivity of *Listeria monocytogenes*.

Jie Li, Ph.D. 2003. Influence of cold, surfactant or CO<sub>2</sub> adaptation on the sensitivity of *Listeria monocytogenes* to nisin: a mechanistic study on the membrane composition and physical properties. (Co-advised with Prof. M. Tchikindas).

Lihui Zhao, Ph.D. 2002. Mathematical modeling, computer simulation, and microbiological study of the behavior of *Clostridium botulinum* 56A spores. (Co-advised with Prof. D. Schaffner).

Kshutuj D. Modi, M.S. 1999. Sensitivity of nisin-resistant and wild-type *Listeria monocytogenes* to heat and preservatives. (Co-advised with Prof. M. Tchikindas).

Justin M. Belles, M.S. 1999. Enzymatic removal of surface components from maize starch granules. (Co-advised with Prof. B. Wasserman).

Fabiola P. Chea, M.S. 1999. Modeling the germination kinetics of *Clostridium botulinum* spores as affected by temperature, pH and sodium chloride. (Co-advised with Prof. D. Schaffner).

Hyun-Jung Chung, M.S. 1999. Nisin's inhibition and mode of action against *Mycobacteria*. (Co-advised with Prof. M. Tchikindas).

Alejandro Mazzotta, Ph.D. 1998. Mechanistic action of the antimicrobial nisin on *Clostridium botulinum* spores and management of nisin.

Yuhuan Chen, Ph.D. 1998. Physicochemical characterization and structure function relationship of pediocin PA-1 action with *Listeria monocytogenes* cells and lipid vesicles.

Chea, F. M.S. Thesis on computer modeling of Clostridium botulinum spore germination and outgrowth. Expected to obtain May 1998 degree. (Co-advised with Prof. D. Schaffner).

Allison D. Crandall, Ph.D. 1997. Resistance to the bacteriocin nisin in *Listeria monocytogenes*.

Karen Winkowski, Ph.D. 1996. Mechanistic action of the antimicrobial peptide nisin.

Alan L. Kaiser, Ph.D. 1996. The bacteriocin MN: production, purification, and mode of action (Graduate Program in Microbiology and Molecular Genetics).

Mu Li, M.S. 1996. Immunomagnetic separation-enzyme linked immunosorbent assay for rapid capture and detection of *Bacillus stearothermophilus* spores.

Hui-Ying (Amy) Chang, M.S. 1996. Rapid detection of bacterial spores by polymerase chain reaction (PCR).

Robert Baker, M.S. 1995. Production of Leuconocin S in pH controlled *Leuconostoc paramesenteroides* fermentations.

Maria E.C. Bruno, Ph.D. 1994. Common mechanism of action of bacteriocins from lactic acid bacteria.

Allison Crandall, M.S. 1994. Potential use of *Pediococcus pentosaceus* to inhibit *Clostridium botulinum* in refrigerated *sous vide* beef.

Karen Winkowski, M.S. 1993. Use of bacteriocin-producing *Lactobacillus bavaricus* MN to inhibit *Listeria monocytogenes* growth in refrigerated meat systems.

Catherine Lewus, Ph.D. 1991. Characterization of bacteriocins produced by lactic acid bacteria isolated from meat.

A.M. Nancy Rogers, Ph.D. 1991. Contribution of nisin to the inhibition of *Clostridium botulinum* in a model food system.

Ching-Ping Tseng, Ph.D. 1991. Enzymatic regulation of glucose catabolism by *Lactobacillus plantarum* and its bioenergetic consequences in response to oxygen and pH changes. (Graduate Program in Microbiology and Molecular Genetics).

Pei-Ling Shih, M.S. 1990. The inhibition of fungal growth and mycotoxin production by ammonium bicarbonate and sodium bicarbonate.

David DePasquale, Ph.D. 1990. Antifungal activities of bicarbonates with particular emphasis on the ammonium form.

Donna Curran, M.S. 1989. Antimicrobial activity of ammonium bicarbonate and sodium bicarbonate in model and applied food systems.

Jya-Li Tsau, Ph.D. 1988. Transport and metabolism of pyruvate in *Lactobacillus plantarum*.

Sally McFall, M.S. 1988. Environmental regulation of *Lactobacillus plantarum* catabolite distribution in chemostat cultures.

Peter Goldstein, M.S. 1988. The influence of sodium bicarbonate on growth and aflatoxin production of *Aspergillus parasiticus* in Czapeks agar and corn.

Amy Hsu, M.S. 1987. Synthesis of acetoin and diacetyl in pH- controlled and fed-batch *Lactobacillus plantarum* cultures.

Mary Meyer, M.S., 1987. Influence of carbon substrates on lactic acid, cell mass, and diacetyl-acetoin production in lactobacilli.

Laura Corral, M.S. 1987. Antimicrobial activity of sodium bicarbonate against food-related bacteria and yeasts.

### **Teaching:**

The Science of Food (undergraduate) ~200 students, every fall, 2001 - present

Food Fermentation and Biotechnology (graduate), alternate years, 1991 - present

Colloquium in Food Safety: Fad, Facts, and Politics (undergraduate),

with J. Rosen, 1997 – 2003, single instructor 2003-present

Principles of Food Science (undergraduate), 7 lectures. 1998 - 2003.

Food Science Fundamentals II (graduate), every spring Coordinator, and 10 lectures (1993-1997), 8 lectures 1998, 4 lectures 1999.

Perspectives in Agriculture & the Environment (undergraduate), Fall 1996, 1990, 1989

Biochemistry and Molecular Biology (graduate), 2 lectures, (1993-1996)

Research in Food Science, supervise 3 - 6 graduate students

Laboratory Rotation in Molecular Genetics, supervise 1 or 2 student for 6 week rotation each year (1991 – present)

Undergraduate Research, usually supervise 1 student per semester

George H. Cook Honors Program, usually supervise 1 student per year

Food Microbiology Short Course, four lectures, Spring and Fall

Better Process Control School (Short Course), 1 lecture, several times/ year

“In plant” instruction on HACCP and GMPs, ~varies yearly

### **Service to the University, College, and Department:**

#### University:

Biosafety Committee (1991- 1995, Chair 1995-1997)

University Health Safety Council (1995-1997)

University Senator, 1994-97

*Ad hoc* Distance Learning Group (1995)

Science & Engineering Resource Center II Program Planning Committee, 1995-1997

New Brunswick Faculty Council Committee on Teaching, 1994-95

Graduate School, Biological Sciences Area Committee, 1992-95

#### School/College:

Vice-Chair, Academic Forum, 2006-2009  
Judicial Panel, 2005-06  
Advisory Committee on Professor II, 2005-07  
Teaching Effectiveness, Evaluation, and Improvement Committee, 2005-2007  
Scholastic Standards and Standing, 2002-2008  
Cook General Honors Committee 2003-2005  
Cook College Committee on Evaluating and Rewarding Teaching, 1996 - 1997  
Search Committee for Executive Dean and Executive Director, Cook College/NJAES,  
1995-96  
CTY Biotechnology Day, developed and presented hands-on laboratory, 1994  
Cook General Honors Interviewer (1991-95, 97, 2002, 2003)  
Represented Food Science and Cook College at First National Conference on  
Evaluating and Rewarding Teaching, University of Nebraska, 1996

**Professional Affiliations:**

American Academy of Microbiology, Institute of Food Technologists, American Society for Microbiology, Society for Industrial Microbiology, Phi Tau Sigma, International Association for Food Protection, Theobald Smith Society.