

Laura K. Jefferies

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EDUCATION

- | | | | |
|----------------------------|-------|------|----------------------------------|
| • Utah State University | Ph.D. | 2011 | Food Science |
| • Brigham Young University | M.S | 1998 | Food Science |
| • Brigham Young University | B.S. | 1994 | Food Science,
Chemistry minor |

EMPLOYMENT

- | | |
|------------------|--|
| • 2017 – Present | Associate Professor, Dept. of NDFS, Brigham Young University |
| • 2011 – Present | Assistant Professor, Dept. of NDFS, Brigham Young University |
| • 1998 – 2011 | Research Associate, Dept. of NDFS, Brigham Young University |

HONORS AND AWARDS

- Certified Food Scientist, Institute of Food Technologists, 2013-Present
- Distinguished Service Award, College of Life Sciences, 2010
- Nominated for Brigham Award, 2010
- Nominated for Outstanding Thesis Award, Society of Sigma Xi, 1999
- Team Captain and National Champion, IFT Food Science College Bowl, 1997
- Ara O. Call Scholarship, 1997
- L. Reed Freeman Scholarship, 1996, 1995
- College of Biology and Agriculture Scholarship, 1993
- Leadership and Computer Scholarships, BYU-Hawaii, 1983

PROFESSIONAL STUDIES/CONTINUING EDUCATION

- IFT Emerging Leaders Network, 2016
- Measuring Emotions in Sensory Analysis, H. Meiselman, 2016
- BYU Grant Writing Workshop, 2014
- ServSafe®, 2013
- Sensory and Consumer Shelf-Life Measurement and Analysis, G. Hough, 2012
- BYU New Faculty Development Spring Seminar, BYU, Spring 2012
- Measuring Emotion in a Product Development Setting, H. Meiselman, 2011
- BYU Grant Writing Basics Workshop, Fall 2011
- BYU New Faculty Development Series, Fall 2011
- Compusense FCM® Descriptive Analysis Short Course, 2009
- Response Surface Methodology Design Strategy Course, ECHIP, 2004
- Flavor 101®, Flavors of North America, Inc., 2001
- Sensory Consumer Testing, Sensory Spectrum, 2001
- Thermal Process Development, NFPA, 2000
- Thermal Processing Deviation, NFPA, 2000
- Better Process Control School, University of Tennessee, 1999
- ServSafe®, Sysco, 1999

PROFESSIONAL AFFILIATIONS

- Chair, Scientific Program Committee, Society of Sensory Professionals, 2017-Present
- Jury Member, Graduate Student Scholarships, Sensory & Consumer Science Silver Celebration Scholarship Committee, 2016
- Co-Chair, Scientific Program Committee, Society of Sensory Professionals, 2015-Present
- Professional Member, Institute of Food Technologists, 2003- Present
- Member, Institute of Food Technologists, 1993-2003
- Member, Institute of Food Technologists, Bonneville Section, 1993-Present
- Executive Board, Institute of Food Technologists Bonneville Section, 2010-Present
- Member at Large, Institute of Food Technologists Bonneville Section, 2010-2012
- Secretary, Institute of Food Technologists Bonneville Section, 1998-2001

PUBLICATIONS

Sloan, A., Dunn, M., **Jefferies, L.**, Pike, O., Nielsen, S., Steele, F. Effect of water activity and packaging material on the quality of dehydrated taro (*Colocasia esculenta* (L.) Schott) slices during accelerated storage. *International J Food Sci.* 2016

Loucks, J., Eggett, D., Dunn, M., Steele, S., **Jefferies, L.** 2016. Effect of Monetary Reward and Food Type on Accuracy and Assessment Time of Untrained Sensory Panelists in Triangle Tests.

Food Quality and Preference. 56(2017):119-125.

Ares, G., Gimenez, A., Vidal, L., Zhou, Y., Krystallis, A., Tsalis, G., Symoneaux, R., Cunha, L., Pinto de Moura, A., Claret, A., Guerrero, L., Cardello, A., Wright, A., **Jefferies, L.**, Lloyd, M., Oliveira, D., Deliza, R. 2016. Do we all perceive food-related wellbeing in the same way? Results from an exploratory cross-cultural study. *Food Quality and Preference.* 52(2016)62-73.

Bastian, M., Eggett, D., **Jefferies, L.** 2015. Questionnaire Design: Carry-over Effects of Overall Acceptance Question Placement and Pre-evaluation Instructions on Overall Acceptance Scores in Central Location Tests. *J Food Sci.* 80 (2):S-435-443.

Bastian, M., Eggett, D., **Jefferies, L.** 2015. Panel Conditioning: Effect of Participation Frequency on Overall Acceptance Scores from Consumer Sensory Panels. *J. Sensory Studies.* 29 (6): 450-462.

Kurzer, A., Dunn, M., Pike, O., Eggett, D., **Jefferies, L.** 2014. Antioxidant effects on retinyl palmitate stability and isomerization in nonfat dry milk during thermally accelerated storage. *Intl Dairy J.* 35(2):111-115.

Taylor, R., Dunn, M., Ogden, L., **Jefferies, L.**, Eggett, D., Steele, F. 2013. Conditions associated with *Clostridium sporogenes* growth as a surrogate for *Clostridium botulinum* in non-thermally processed canned butter. *J Dairy Sci.* 96(5): 2754-2764.

Adolphson, S., Dunn, M., **Jefferies, L.**, Steele, F. 2013. Isolation and characterization of the microflora of nixtamalized corn masa. *Intl J. Food Micro.* 165 (2013):165– 169.

Jefferies, L., Steele, F., Hansen, C. 2012 Translocation and Cross- Contamination of *Escherichia coli* O157 in Beef Eye-of-Round Subprimals Processed with High- Pressure Needleless Injection. *J Food Sci.* 77(6):E154-E158.

Johnston, P., **Jefferies, L.**, Rodriguez, B., Johnston, D. 2011. The Acceptance of Brown- shelled Eggs in a White-shelled Egg Market. *Poultry Sci.* 20:1074-1079.

Jefferies, L. and Hansen, C. 2010. High Pressure Injection Technologies. *Encyclopedia of Agricultural, Food, and Biological Engineering.* 2nd Ed. Editor: DR Heldman, CRC Press. October 2010.

Chapman, J., **Jefferies, L.** and Pike, O. 2010. Sensory and Nutritional Quality of Split Peas (*Pisum sativum*) Stored up to 34 Years in Residential Storage. *J Food Science* 75(3):S162-S166.

Richens, A., Burton, K., Pahulu, H., **Jefferies, L.**, and Dunn, M. 2008. Effect of Iron Source on Color and Appearance of Micronutrient-Fortified Corn Flour Tortillas. *Cereal Chem.* 85(4): 561-565.

Burton, K., Steele, F., **Jefferies, L.**, Pike, O., and Dunn M. 2008. Effect of micronutrient fortification on nutritional and other properties of nixtamal tortillas. *Cereal Chem.* 85(1): 70-75.

MANUSCRIPTS IN PROCESS

Louckes, J. Kurzer, A., Eggett, D.L., **Jefferies, L.** The influence of testing location and sample size on consumer sensory acceptance of lemonade at two sweetness levels. To be submitted to: Food Quality and Preference.

Mayer, K., Elder R., Eggett, D.L., DeKam, E., **Jefferies, L.** The effect of brand on affective sensory scores and emotions in mild salsa. To be submitted to: Food Quality and Preference.

Louckes, J., St. Amant, B., Eggett, D.L., **Jefferies, L.** Sensory panelist recruiting: Effect of age, gender, and frequency of product use on overall acceptance scores from consumer sensory panels. To be submitted to: Journal of Food Science.

Wright, A., Cardello, A., **Jefferies, L.**, Lloyd, M., Ares, G., Gimenez, A., Deliza, R. Long-standing, dominant religious society's dietary guidelines' influence on perceptions of wellbeing relative to certain foods. To be submitted to: Food Quality and Preference.

PRESENTATIONS

Crossen, E., Eggett D., **Jefferies, L.** A Comparison of Sensory Attributes of Fruits and Vegetables Dried Using Solar and Electric Forced-Air Dehydrators. Accepted for poster presentation at 2016 SSP Conference, Atlanta, Georgia. October 2016.

Loucks, J., Eggett, D., Dunn, M., Steele, F., **Jefferies, L.** The Effect of Monetary Reward and Food Type on Accuracy and Assessment Time of Untrained Sensory Panelists in Triangle Tests. Accepted for poster presentation at 2016 SSP Conference, Atlanta, Georgia. October 2016.

Wright, A., Cardello, A., **Jefferies, L.***, Lloyd, M., Ares, G., Gimenez, A., Deliza, R. 2015. Long-standing, dominant religious society's dietary guidelines' influence on perceptions of wellbeing relative to certain foods. 2015. Oral Presentation, 11th Pangborn Sensory Science Symposium, Gothenburg, Sweden.
*Presenter

Bastian, M., Eggett, D., **Jefferies, L.** Panel Conditioning: Effect of Participation Frequency on Overall Acceptance Scores from Consumer Sensory Panels. Poster Presentation, 11th Pangborn Sensory Science Symposium, Gothenburg, Sweden. *Presenter

Jefferies, L. 2012 Translocation and Cross-Contamination of Escherichia coli O157 in Beef Eye-of-Round Subprimals Processed with High-Pressure Needleless Injection. North Carolina State University Department of Food, Bioprocessing & Nutrition Sciences Seminar, September 2012.

Jefferies, L. 2012 Dispelling Myths and Teaching Correct Principles Series: From Farm to Fork – Food Processing Facts and Fears. Brigham Young University Campus Education Week, August 2012.

Jefferies, L. 2011. Microbiological, heating, and sensory characteristics of beef eye-of- round subprimals and steaks processed with high pressure needleless injection. NDFS Dept. Seminar, May 2011.

Jefferies, L., Steele, F., Hansen, C., 2010. Translocation and cross-contamination of Escherichia coli O157:H7 in beef eye of round subprimals treated with high-pressure injection. IFT 2010 Annual Meeting Book of Abstracts.

Johnston, P., **Jefferies, L.**, Dunn, M., Colyar, J., Tenny, M., Vogeler, K., Butler, A. “Super Cookies” – Calcium enriched cookies for Andean children. Brigham Young University President’s Council, October 16, 2008

Bartholomew, S., **Jefferies, L.**, Pike, O. 2007. Quality of hermetically packaged dehydrated carrots during

long-term storage. IFT 2007 Annual Meeting Book of Abstracts.

Jacques, D., **Jefferies, L.**, Pike, O. 2007. Quality of hermetically packaged margarine powder during long-term storage. IFT 2007 Annual Meeting Book of Abstracts.

Johnston, P., **Jefferies, L.**, Butler, A., Vogeler, K., Dunn, M., Aduviri, G., Bonifacio, A.. 2007. The development and sensory acceptance of cookies made from calcium fortified quinoa (*Chenopodium quinoa* Willd.) an Andean grain. IFT 2007 Annual Meeting Book of Abstracts.

Johnston, P., **Jefferies, L.**, Butler, A., Vogeler, K., Aduviri, G., Bonifacio, A. 2007. The sensory acceptance and ranking of calcium fortified cookies based on the Andean grains quinoa (*Chenopodium quinoa* Willd.), canahua (*Chenopodium pallidicaule* Allen), and amaranth (*Amarantus caudatus*) in the USA and Bolivia. IFT 2007 Annual Meeting Book of Abstracts.

Johnston, P., **Jefferies, L.**, Butler, A., Vogeler, K., Aduviri, G., Bonifacio, A. 2007. The sensory acceptance of cookies made from calcium fortified quinoa (*Chenopodium quinoa* Willd.) in Santa Rosa, Bolivia. IFT 2007 Annual Meeting Book of Abstracts.

Chapman, J., **Jefferies, L.**, Pike, O. 2007. Quality of hermetically packaged split peas during long-term storage. IFT 2007 Technical Meeting Book of Abstracts.

Brodegard, W., Bryant, E., Thaden, E., Ogden, L., **Jefferies, L.** 2007. The influence of testing location and sample size on consumer sensory acceptance of lemonade at two sweetness levels. IFT 2007 Technical Meeting Book of Abstracts.

Johnston, P. and **Jefferies, L.** 2006. Bolivia Children Project Summer 2006. NDFS Seminar. Dec. 2006.

Johnston, P., Pike, O., **Jefferies, L.**, Campos, J., Aduviri, G.. 2005. Sensory acceptability of eggs high in omega-3 polyunsaturated fatty acids resulting from feeding flax and canola oils. *J. Poultry Science* 84:58.

Wright, A., Bell, R., Johnson, J., Desmarais, K., **Jefferies, L.**, Ogden, L., Hainly, L., Csltruda, C., Clark, S., Ross, C., Jaeger, S. 2005. Factors influencing in-house panelists' motivation to participate in consumer research and sensory studies. Oral Presentation at Pangborn symposium. Harrogate, England.

Invited Speaker, IFT Rocky Mountain Section Annual Meeting, 2003

Ogden, L., **Jefferies, L.**, Ellsworth, A.. 2002. Carbonation of Soft-Serve Frozen Confections. Annual Meeting, American Dairy Science Association, Quebec City, Canada, July 21-25 (Suppl.1), p382.

Workshop Instructor, Expanding Your Horizons, Utah Valley State College, 1998-2003

Ogden L. and **Jefferies, L.** 1997. The Effect of Spray Drying on Casein Modified Skim Milk. Oral Presentation at Annual Meeting, American Dairy Science Association, Guelph, Ontario, Canada. Vol. 80 (Suppl. 1), p112.

Jefferies, L. and Ogden, L. 1996. Casein Modification of Skim Milk for Improved Color and Body: A Comparison of Two Processes. Oral Presentation at Annual Meeting, American Dairy Science Association, Corvallis, OR. Vol. 79 (Suppl. 1), p.90.

TEACHING

2016-Present	NDFS 390R	Special Topics: College Bowl
2016	NDFS 445	Food Service Systems, Lecturer
2014-Present	NDFS 494R	Undergraduate Research in NDFS
2013-Present	NDFS 362	Food Commodity Processing
2012-Present	NDFS 355	Food Process Engineering
2005-Present	NDFS 355L	Food Process Engineering Laboratory
2005-Present	NDFS 350	Food Sensory Analysis Laboratory
2002-Present	NDFS 250	Essentials of Food Science
2015-Present	WS 370	Women in Science, Lecturer
2007-2008	IP&T 652	Assessing Learning Outcomes, Lecturer
1994-1995	NDFS 251L	Essentials of Food Science Laboratory

INTERNATIONAL WORK

2008	Instructor, Solar Drying Workshop, Suva, Fiji
2006	Sensory analysis of calcium-fortified quinoa cookies, La Paz, Bolivia

COLLEGE AND DEPARTMENT COMMITTEE AND ADMINISTRATIVE ASSIGNMENTS

2015-Present	Chair, Department Facilities & Resources Committee
2012-Present	College Research Committee (MEG Ad Hoc Reviewer)
2012-Present	College Computer Users Council
2012-2015	College Scholarship Committee
2012-2015	Graduate Student Recruiting Committee
2011-2015	Department Graduate Education Committee
2010-2011	Department Facilities & Resources Committee
2009-2015	Department Scholarship Committee
2009	Department Computer Representative
2005-2015	Department Web Site Representative
2003-2004	Department Scholarship Committee
2000-2009	Chair, Department Social Committee
1999-Present	Resource Committee to LDS Welfare Services

GRANTS RECEIVED

2012 – Present	Product Development, Private Industry, \$250,000
2012	Religious Studies Center Grant, BYU, \$9,500
2007	Mentoring Environment Grant, BYU, \$10,800

M.S. COMMITTEE CHAIR

- 2017-Present
Jeffrey Rime
The Effects of Labeling Statements on Consumer Attitude, Purchase Intent, and Sensory Acceptance of Fluid Milk: A Three-Phase Study
- 2016-Present
Fred Bassett
*Comparison of Nutritional and Functional Properties and Sensory Acceptance of Spray Dried and Oven Dried Cricket (*Acheta domesticus*) Powder*
- 2015-Present
Ellyn Newcomb
The Effects of GMO-Related Labeling Statements on Consumer Attitude, Purchase Intent, and Sensory Acceptance of Common Food Items: A Three-Phase Study
- 2015-Present
Eddie Crossen
A Comparison of Sensory Attributes of Fruits and Vegetables Dried Using Solar and Electric Forced-Air Dehydrators
- 2014-2016
Jessilee Louckes
The Effect of Monetary Reward and Food Type on Accuracy and Assessment Time of Untrained Sensory Panelists in Triangle Tests
- 2013-2015
Mauresa Bastian
Effects of Panelist Participation Frequency and Questionnaire Design on Overall Acceptance Scoring for Food Sensory Evaluation in Central Locations Tests
- 2011-2013
Amalie Kurzer
Antioxidant Effects on Retinyl Palmitate Stability and Isomerization in nonfat Dry Milk during Thermally Accelerated Storage

M.S. COMMITTEE MEMBER

- 2017-Present
Andrea Boza
Nixtamalized Oat Tortillas
- 2014-2017
Sarah Turner
A Rapid Method for Measuring Shelf Life of Whole Grain Flours
- 2014-2016
Andrew Smith
Inhibition of Clostridium Perfringens Growth during Extended Cooling of Cooked Uncured Roast Turkey and Roast Beef Using a Concentrated Buffered Vinegar Product and a Buffered Vinegar Product
- 2013-2016
Renee Phillips
Folate Stability in Fortified Corn Masa Flour, Tortillas, and Tortilla Chips
- 2012-2015
Victoria Scott
Stability of Whole Wheat Flour, Rolled Oats, and Brown Rice during Long-Term Storage and Preparation
- 2012-2014
Virginia West
Stability of Selected B Vitamins in Thermally-Treated Pinto Beans.
- 2011-2013
Jonathan Swindler
Effect of Enrichment-Bleaching and Low Oxygen Atmosphere Storage on All- Purpose Wheat Flour Quality
- 2011-2013
Sean Foster
Construction and Performance Testing of a Solar Food Dryer for Use in Developing Countries
- 2011-2013
Stephanie Gerla

Emergency Preparedness in Utah Households with Emphasis on Water and Food Storage Conditions

2011–2013

Jennifer Chase

Utah Red Raspberry Jam: The Effects of Formulation, Heating, and Storage on Color, Flavor, Texture, and Antioxidant Content

2011-2012

Stephen Adolphson

Microflora of Traditional Mexican Corn Masa and its Effect on Folic Acid Degradation

MILITARY SERVICE

1991

Recipient, Army Commendation medal for meritorious service

1990-1991

Veteran, Operation Desert Storm, Utah Army National Guard

1989-1995

Medical Specialist, 144th Evacuation Hospital, Utah Army National Guard

1990

Advanced Individual Training, Fort Sam Houston, Texas

1989

Basic Training, Fort Jackson, South Carolina