

C.V. OF TODD JAY PRITCHARD, Ph.D.

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PROFESSIONAL EXPERIENCE:

Senior Lecturer: 2009- Present. Department of Nutrition and Food Sciences, University of Vermont, Burlington, VT 05405.

Director of Nutrition and Food Sciences Summer Advising Program, 2008- Present. College of Agriculture and Life Sciences, University of Vermont, Burlington, VT 05404

Lecturer: 1999 to 2009. Department of Nutrition and Food Sciences, University of Vermont, Burlington, VT 05405.

Extension Agent: 1999 - 2006 Food Safety. College of Agriculture, Department of Nutrition and Food Sciences, Burlington, VT 05401.

Research Associate: 2001- 2003. Department of Nutrition and Food Sciences, University of Vermont, Burlington, VT.

Lecturer: Spring 2000. Prepared and instructed introductory genetics course for adult learners interested in gaining an understanding of nucleic acids and genetic engineering concepts. Trinity College, Burlington, VT.

Technical Support/Researcher: January 1, 2000 to 2004. Member of Northeast Dairy Foods Research Center and Center for Food Science. University of Vermont, Burlington, VT.

Lecturer: 1998 to present. Responsible for laboratory experience associated with Food Microbiology course. Department of Nutrition and Food Sciences, University of Vermont. Burlington, VT.

Extension System: Member of the Nutrition, Food Safety and Health team. University of Vermont, Burlington, Vermont.

Lecturer: Fall 1999. Team taught the lecture and laboratory experience in an introductory Food Technology course. Department of Nutrition and Food Sciences, University of Vermont. Burlington, VT.

Lecturer: Fall 1999. Taught ServSafe Certification course to hospital staff involved with nutritional studies. Fletcher Allen Health Care, Burlington, VT.

Senior Researcher: 1995-1998. Research involved analysis of raw milk for the presence of pathogenic bacteria; food sample analysis for general microbiological content. Department of Nutrition & Food Sciences, University of Vermont. Burlington, VT.

Lecturer: Fall 1996, 1997, 1998. Developed and instructed undergraduate course relating to basic concepts of biology. Trinity College, Burlington, VT.

Lecturer: March - April 1995. Trinity College, Burlington, VT. Instructed 16 undergraduates in Introductory Microbiology lecture and laboratory course.

Teaching Assistant: Spring 1995. Animal Sciences 203 (Food Microbiology). Animal & Food Sciences, University of Vermont, Burlington, VT.

Lab Technician III: 1992 - 1995. Dr. Catherine W. Donnelly, Department of Animal & Food Sciences, University of Vermont. Research involved analysis of samples for the presence of *Listeria* species, co-ordinate environmental sampling and analysis of the samples, and presenting employee education programs on sanitation, good personal hygiene and basic microbiology concepts.

Quality Assurance: Spring 1992. Dr. A. John Bramley, Chairperson Department of Animal & Food Sciences, University of Vermont. Implemented microbiological quality assurance testing procedures for University of Vermont ice cream, work with Vermont dairy producers with regard to microbial analysis of food products.

Extension Agent: October 1992 to July 1993. University of Vermont, Burlington, Vermont. Selected to serve on the Food Safety Branch of the Extension System. Duties included answering telephone inquires and following up on public concerns related to microbiological safety of foods.

Lab Technician II: 1988 to 1991. Dr. Catherine W. Donnelly, Department of Animal & Food Sciences, University of Vermont. Research project involved the isolation and genetic analysis of *Listeria* species.

Lecturer: 9/1/91 to 12/16/91. Saint Michael's College, Colchester, Vermont. Planned and instructed introductory microbiology course.

Teaching Assistant: Fall 1990 Animal Sciences 203 (Food Microbiology). Animal & Food Sciences, University of Vermont, Burlington, VT.

Lab Technician II: 1985 to 1988. Dr. Paula Fives-Taylor, Department of Medical Microbiology, University of Vermont, Burlington,VT. **Research** was centered on the adherence mechanisms of *Streptococcus sanguis* FW 213.

EDUCATION:

B.S., Agricultural Biochemistry, University of Vermont 1985
M.S., Food Microbiology, University of Vermont 1991
Ph. D., Food Microbiology, University of Vermont 1999

University Related Committees/Experiences

NFS Asst Professor Public Health Nutrition Search Committee Member. One of five individuals chosen to prepare materials, solicit candidates, review candidate materials, select candidates for campus visit and present final materials for new NFS faculty position. 2017

UVM Extension support. Prepared slides, microscopes, safety presentation as well as microbial analysis of the hands of individuals attending Dairy Safety workshop presented by UVM and Cornell University. May 2017

UVM Colleges Against Cancer Adviser, Oversee the activities of 10-20 students who, together with the American Cancer Society, present the UVM Relay for Life (raised over \$45,000) as well as promote cancer awareness and prevention on the University of Vermont Campus. Sept 2016 through current date 2017

Director of Nutrition and Food Sciences Summer Advising Program, Meet with transfer students, attend and advise NFS first year students at Summer Orientation sessions as well as aid CALS students during course selection, receive and respond to all NFS undergraduate concerns during the summer as well as meet with high school seniors who are interested in our program. May-Sept 2017

CALS Commencement Marshal, Main Graduation, Represent CALS as one of two marshals who lead the college into the main graduation on the UVM Green. May 2017

CALS Commencement Master of Ceremonies. Lead CALS graduates into college ceremonies, was the emcee in charge of the proceedings including introducing Dean, invited speakers, diploma grantees, recognition of retiring faculty/staff and bringing proceedings to an official end. May 2017

CALS Scholarship Committee, One of only two members. We are responsible for identifying qualified candidates and awarding over \$50,000 in scholarships. April 2017

CALS Distinguished Undergraduate Research Committee On a committee that reviews 10-20 proposals per year. We also review final projects and award DUR status to students. 2017

UVM Colleges Against Cancer Adviser, 2016

CALS Scholarship Committee, 2016

CALS Distinguished Undergraduate Research Committee 2016

Director of Nutrition and Food Sciences Summer Advising Program, 2016

CALS Photographer at CALS/AES Day at the Vermont Statehouse 2016

NFS Minor Review Committee 2016

CALS Commencement Marshal, Main Graduation, Sp 2016

CALS Commencement Marshal, Main Graduation Sp 2015

Director of Nutrition and Food Sciences Summer Advising Program 2015

Department Chair (Dept. Nutrition and Food Sciences) Review Committee for Dr. Jean Harvey Fall 2015

Dean's Review Committee for Thomas Vogelmann Spring 2015

Director of Nutrition and Food Sciences Summer Advising Program 2015

CALS Scholarship Committee, 2015

CALS Distinguished Undergraduate Research Committee 2015

NFS Lecturer Search Committee 2015

CALS Commencement Marshal, Main Graduation Sp 2014

Director of Nutrition and Food Sciences Summer Advising Program 2014

CALS Scholarship Committee, Spring 2014

CALS Distinguished Undergraduate Research Committee 2014

NFS Representative Admitted Students Day 2014

Department Coordinator of Holiday Giving (Single parent at Champlain College was recipient) 2014

CALS Commencement Marshall, Main Graduation Sp 2013

Director of Nutrition and Food Sciences Summer Advising Program 2013

CALS Scholarship Committee, Spring 2013

CALS Distinguished Undergraduate Research Committee 2013

NFS Representative Admitted Students Day 2013

NFS Representative to Faculty Senate, 2013

CALS Alumni Awards Committee, 2013

CALS Honor's Day Photographer 2013

CALS Alumni Awards Dinner Photographer 2013

NFS Graduation Photographer 2013

Department Coordinator of Holiday Giving (Single parent at Champlain College was recipient) 2013

CALS Commencement Marshall, Main Graduation Sp 2012

Director of Nutrition and Food Sciences Summer Advising Program 2012

CALS Scholarship Committee, Spring 2012

CALS Distinguished Undergraduate Research Committee 2012

NFS Representative Admitted Students Day 2012

NFS Representative to Faculty Senate, 2012

CALS Alumni Awards Committee, 2012

CALS Honor's Day Photographer 2012

CALS Alumni Awards Dinner Photographer 2012

NFS Graduation Photographer 2012

Department Coordinator of Holiday Giving (Single parent at Champlain College was recipient) 2012

CALS Commencement Marshall, Main Graduation Sp 2011

Director of Nutrition and Food Sciences Summer Advising Program 2011

CALS Scholarship Committee, Spring 2011

CALS Distinguished Undergraduate Research Committee 2011

NFS Representative Admitted Students Day 2011

NFS Representative to Faculty Senate, 2011

CALS Alumni Awards Committee, 2011

CALS Phonathon member for Dept. NFS Spring 2011

CALS Honor's Day Photographer 2011

CALS Alumni Awards Dinner Photographer 2011

CALS Photographer at CALS/AES Day at the Vermont Statehouse 2011

Department Coordinator of Holiday Giving (Single parent at Champlain College was recipient) 2011

NFS Graduation Photographer 2011

CALS Commencement Marshall, Main Graduation Sp 2010

NFS Representative at CALS Harvest Festival 2010

Director of Nutrition and Food Sciences Summer Advising Program 2010

CALS Scholarship Committee, Spring 2010

CALS Distinguished Undergraduate Research Committee 2010

NFS Representative Admitted Students Day 2010

NFS Representative to Faculty Senate, 2010

CALS Alumni Awards Committee, 2010

CALS Phonathon member for Dept. NFS Spring 2010

CALS Honor's Day Photographer 2010

CALS Alumni Awards Dinner Photographer 2010

NFS Graduation Photographer 2010

Department Coordinator of Holiday Giving (Single parent at Champlain College was recipient) 2010

Director of Nutrition and Food Sciences Summer Advising Program 2009

CALS Scholarship Committee, Spring 2009

CALS Distinguished Undergraduate Research Committee 2009

NFS Representative Admitted Students Day 2009

NFS Representative to Faculty Senate, 2008

NFS Representative at CALS Harvest Festival 2009

CALS Alumni Awards Committee, 2009

CALS Phonathon member for Dept. NFS Spring 2009

CALS Honor's Day Photographer 2009

CALS Alumni Awards Dinner Photographer 2009

NFS Graduation Photographer 2009

Department Coordinator of Holiday Giving (Recipient was a Single Parent) 2009

NFS Representative at CALS Harvest Festival 2008

Director of Nutrition and Food Sciences Summer Advising Program 2008.

CALS Scholarship Committee, Spring 2008

CALS Distinguished Undergraduate Research Committee 2008

NFS Representative Admitted Students Day April 25, 2008

EPSCoR Grant Reviewer, 2008

CALS Faculty Standards Committee, Fall 2007

NFS Representative to Faculty Senate, 2007

CALS Alumni Awards Committee, 2007

University Commencement Marshal for CALS, 2006-2008

CALS Academic Awards Committee, 2006 to present.

CALS Alumni Awards Ceremony Photographer, 2000 to present

CALS Honor's Day Photographer, 2000 to present

Member Carrigan Wing Dedication Tour Directors April 2006

Member University Senior Award Selection Committee. 2006

Re-elected Member of the Students Activities Committee, Faculty Senate

Member Dept. Nutrition and Food Sciences New Building Committee. 2004

Member of the Students Activities Committee, Faculty Senate. Spring 2002 to 2006.

Represented Dept. at Admitted Students Day. 2004

Member College of Agriculture and Life Sciences Alumni Awards Committee. 2004

Faculty Advisor to the Food and Nutrition Club (FAN) 2003 to present.

Member Dept. Nutrition and Food Sciences Undergraduate Curriculum Review Committee 2003 to present.

Member of the Departmental Space Review Committee. Fall 2002.

Member of the Nutrition & Food Sciences Chairperson Search Committee. Dec 2001.

Scholarship Chairman: Vermont Dairy Industry Association Board of Directors. 2000- 2004. Total awards of upwards of \$3000 per year to UVM students.

Department Coordinator for Holiday Family. 1998 to present. Responsible for connecting NFS with a needy family and coordinating the gifts from the Department.

Photographer for the CALS Dean's Office: Recorded the Richard H. Holzer Memorial Scholarship Recognition Luncheon. October 5, 2002.

Photographer for NFS Department Graduation Ceremony. 2000-present. Record event for display case in Department.

Department Representative: Admitted Student Visits Spring 01, Fall 02.

Member of the Greek Alumni Advisory Council (GAAC). 1995 to present.

Member of the Fraternity Management Association Board of Directors. 1999 to present. Elected secretary Spring 2002.

Member of the Alpha Gamma Rho Alumni Association Board of Directors. Responsible for overseeing the undergraduate membership with regard to finances, physical structure of grounds and development/evaluation of standards. 2000 - Spring 2008.

Advisor for the Alpha Gamma Rho Chapter at The University of Vermont. Included setting standards, overseeing day to day operations of organization, supporting leadership development. 1997-1999.

University Recognized Teaching Accolades

Kroepsch-Maurice Outstanding Teacher Award Nominee for the "Senior Lecturer" position. 2017

Kroepsch-Maurice Outstanding Teacher Award Nominee for the “Senior Lecturer” position. 2016

Kroepsch-Maurice Outstanding Teacher Award Nominee for the “Senior Lecturer” position 2015

University of Vermont Fraternity and Sorority Community 2015 Outstanding Advisor of the Year Recipient. May, 2015

Distinguished Teacher Class of 2010 recognized for contribution to teaching of undergraduate students (Mosa Collins)

Kroepsch-Maurice Outstanding Teacher Award Nominee for the “Lecturer” position. 2009 (Nominated by Teri Massey & Thomas Pinello)

Distinguished Teacher Class of 2008 recognized for contribution to teaching of undergraduate students (Teri Massey, Thomas Pinello)

Kroepsch-Maurice Outstanding Teacher Award Nominee for the “Lecturer” position. Included visit from review committee to evaluate teaching skills. 2008

Distinguished Teacher Class of 2007 recognized for contribution to teaching of undergraduate students (Marcia Bristow, Nathaniel “Thundering Bear” Moore)

Kroepsch-Maurice Outstanding Teacher Award Nominee for the “Lecturer” position. 2007 (Nominated by Courtney Ortiz)

Distinguished Teacher Class of 2006 recognized for contribution to teaching of undergraduate students (Renee Barnes)

Joseph E Carrigan Award for Outstanding Undergraduate Teaching and Advising Recipient. College of Agriculture and Life Sciences, 2005

Distinguished Teacher Class of 2005 recognized for contribution to teaching of undergraduate students (Rebecca Karlan, Margaret Pulver)

GRANTS*

Title: Writing in the Disciplines Institute

Primary Investigator: Todd J. Pritchard

Sponsor: The Center for Teaching & Learning, University of Vermont

Amount: Cost of three day workshop plus \$750 teaching stipend

Duration: May 14-May 17 2013

Title: Development of Web Based Streaming Videos of Lab Procedures.

Primary Investigator: Todd J. Pritchard

Sponsor: The Center for Teaching & Learning, University of Vermont

Amount: \$3000

Duration: July 1, 2008 through June 30, 2009

* Grant writing is not currently required for Lecturer position

PROFESSIONAL ACTIVITIES:

Invited Speaker: Dairy Safety for Sanitarians, UVM Extension, May 10, 2017

Invited Speaker: HACCP for the Small Scale Meat Producer, Ohio State University, July 21-22, 2016, Columbus Ohio

Invited Speaker: Food Safety for the Artisanal Cheese Producer, The Cellars at Jasper Hill, Greensboro, VT May 2016

Developed Program entitled Faces of Agriculture for the Alpha Gamma Rho Fraternity. This includes inviting speakers from the field of agriculture to present at the Fraternity house to help students in their professional development. This has been so successful that our National Home Office is looking to take the program to all of the Alpha Gamma Rho chapters in the United States. Fall 2014

Invited Presenter: Meat and Poultry HACCP Course, University of Connecticut, Storrs CT June 2-4, 2015

Gubernatorial Appointee: Livestock Care Standards Advisory Council, State of Vermont, Spring 2014-Spring 2015

Invited Participant: Teaching Food Microbiology via Case Studies, University of Connecticut, Storrs CT, July 21-23, 2014

Invited Presenter: Meat and Poultry HACCP Course, University of New Hampshire Extension, Concord, NH June 26-28, 2013

Invited Presenter: Meat and Poultry HACCP Course, University of Vermont Extension, Berlin, VT, May 29-31, 2013

Participant: Writing in the Disciplines Institute, May 14-17, 2013

Invited Presenter: Meat and Poultry HACCP Course, University of Connecticut, Storrs CT March 13-15, 2013

Invited Presenter: Meat and Poultry HACCP Course, University of Vermont Extension, Berlin, VT, July 2012

Invited Presenter: Meat and Poultry HACCP Course, University of Vermont Extension, Berlin, VT June 2011

Invited Presenter: Meat and Poultry HACCP Course, University of Connecticut, Storrs CT May 2-4, 2011

Invited Participant: HACCP Train the Trainer Workshop, Windsor, CT June 1-4, 2010

Invited Participant April 2010. University of Connecticut and University of Rhode Island. HACCP for meat and poultry processors. Storrs, CT.

Co-writer of white paper on safety issues around raw milk legislation in Vermont. 2009

Source for Food Safety of raw eggs. Article was an AP article which was posted on both CNBC and S.T.O.P. websites (<http://www.cnbc.com/id/35539753>). 2009

Invited Reviewer June, 2009. Evaluated and selected winners for nationally based scholarships from the Alpha Gamma Rho Fraternity.

Invited Participant April 2009. University of Connecticut and University of Rhode Island. HACCP for meat and poultry processors. Storrs, CT.

Invited Reviewer June, 2008. Evaluated and selected winners for nationally based scholarships from the Alpha Gamma Rho Fraternity.

Invited Participant April 30, 2008. "Preparing Small and Very Small Meat and Poultry Establishments for the Future of HACCP: A Cooperative Approach", Philadelphia, PA

Planning Committee Member Spring 2008, "Preparing Small and Very Small Meat and Poultry Establishments for the Future of HACCP: A Cooperative Approach", To be held in Philadelphia, PA

Invited Speaker March 13, 2008. Food safety in your kitchen. Retired Veterans Meeting, Elks Club Burlington, VT

Expert Testimonial March 12, 2008. Farm Fresh Raw Milk Restoration Act. Vermont Legislature Agriculture Committee.

Invited Speaker February 14, 2008 Vermont Institute for Artisan Cheese. Presented one day workshop on hygiene and food safety. University of Vermont

Invited Speaker February 8, 2008 Vermont Institute for Artisan Cheese. Presented one day workshop on hygiene and food safety. University of Vermont

Invited Speaker January 8-9, 2008. Vermont Institute for Artisan Cheese. Presented 2 day workshop on food safety systems and development of HACCP plans. University of Vermont

Invited Speaker November 8, 2007. Vermont Institute for Artisan Cheese. Presented 1 day workshop on hygiene and food safety. University of Vermont

Attended July 6-7. International Association of Food Protection. Participated in a 2 day workshop on validation of heating processes. Orlando, Florida

Attended July 8-11. International Association of Food Protection Annual Meeting. Attended annual meeting on food safety. Orlando, Florida

Invited Reviewer June, 2007. Evaluated and selected winners for nationally based scholarships from the Alpha Gamma Rho Fraternity.

Invited Presenter February 8, 2007. Presented 2 hour talk on food safety to local poultry slaughter facility. New Haven, VT

Invited Speaker March 16, 2007. Vermont Institute for Artisan Cheese. Presented 1 day workshop on hygiene and food safety. University of Vermont

Invited Participant April 17-18, 2007. University of Connecticut and University of Rhode Island. HACCP for meat and poultry processors. Storrs, CT.

Invited Reviewer June, 2006. Evaluated and selected winners for nationally based scholarships from the Alpha Gamma Rho Fraternity

Invited Participant March 23-24, 2006. University of Connecticut and University of Rhode Island sponsored HACCP program. Storrs, CT.

Invited Participant March 18, 2006 Vermont Dept. of Agriculture sponsored meeting for meat and poultry producers in Vermont. Three Stallions Inn, Randolph, VT.

Invited Speaker March 26-28, 2006. Vermont Institute for Artisan Cheese. Presented 2 day workshop on hygiene and food safety. University of Vermont

Invited Speaker 2005 Annual Meeting of International Association of Food Protection. Baltimore, MD. Presented talk on risk communications and raw milk.

Invited Reviewer June, 2005. Evaluated and selected winners for nationally based scholarships from the Alpha Gamma Rho Fraternity

Invited Presenter: Two day workshop on cleaning and sanitation. Presented May 2005 for the Vermont Institute for Artisanal Cheese

Presented an afternoon workshop on food safety for the small scale juice producer. The event took place in Rutland, VT and was a joint presentation between both the University of Vermont and the University of Connecticut Extension Systems.

Responsible for review and redevelopment of sanitation procedures at a local poultry processing plant. The plan put in place kept the establishment in business as it was required to satisfy Federal Inspectors.

Aided local farmstead cheese operation in identifying a quality issue related to their cheeses.

Aided local apple cider producer in the development of HACCP plan in order to meet Federal guidelines.

Responsible for aiding Vermont meat industry develop risk analysis plans which allowed them to stay in business.

Attended Annual Meeting of the International Association of Food Protection in New Orleans, LA.

Performed site visits of Irish Farmstead Cheese operations for analysis of good manufacturing practices and safety related issues. Summer 2003

Developed an Across the Fence for January 8, 2003. Subject was the cleanliness of kitchen sponges.

Recorded two radio segments with Julie Becker concerning a) kitchen sponges and how to properly maintain them and b) keeping quality of milk. First one aired week of December 23, 2002 ("Sponge") and the second aired the week of December 30, 2002 ("Shelf").

Developed an Across the Fence for December 4, 2002. Subject was food safety and holiday gifts.

Member of the Nutrition & Food Sciences Chairperson Search Committee. Dec 2001 - present.

Member of the Departmental Space Review Committee. Fall 2002

Member of the Students Activities Committee, Faculty Senate. Spring 2002 to present.

Process Authority: Recognized by the Vermont Department of Agriculture Meat Inspection Division as a process authority. Entails review of HACCP plans and evaluation of food processing issues to determine the safety of the associated foods. November 2001 to present.

Process Authority: Reviewed and re-wrote HACCP plans (total of 7 plans) for two processing plants. The re-written HACCP plans allowed the processors to continue to operate. Fall 2002.

Process Authority: Developed HACCP plans for the Vermont Foodbank. Plans are instrumental in securing future donations from a major contributor to the program. The program feeds many of the poor and elderly throughout Vermont. November 2002.

Reviewed and rewrote HACCP and SSOP plans for slaughterhouse in Chittenden County. Jan-Dec 2002.

Presented poster at 2002 Joint Meeting of ADSA, ASAS and CSAS. Quebec City, Canada. July 22, 2002.

Presented "Safety of Raw Milk Cheeses" at the 2002 FDA Northeast Regional Milk Seminar June 12, 2002.

Visited and reviewed present GMPs, SSOP=s and HACCP plans in place for a food producer in the Bellows Falls region of Vermont. February 25, 2002. Established contact for follow up work with company to ensure they are fully trained in food safety issues.

Presented segment on *Across the Fence* December 2001. Topic: Food Safety Related Holiday Gifts.

Presented segment of WCAX of what are proper foods to ship over seas and how to ship them. February 13, 2001.

Presented seminars on Good Manufacturing Practices, Good Personal Hygiene, Food Safety and HACCP at the NECFE sponsored program for Specialty Cheese Producers.

Attended Open House for the Franklin County Community Kitchen in Greenfield, MA. November 15, 2001.

Developed and Presented workshop on Food Safety and HACCP at Vermont Smoke & Cure in Barre, VT. August 24 & 31, 2001

Presented data on milk quality at the Annual American Dairy Sciences Association Meeting held in Indiannapolis, IN. July 24-26, 2001.

Evaluated HACCP plans for Vermont Dept. of Agriculture inspected plants. Performed site visits and reviews with Dennis Shaw (Cornell University) and Carl Cushing (VT Dept of Ag). July 2001

Presented a short food safety show on *Across the Fence*, WCAX Television. December 6, 2000.

Presented research results on milk quality at a sell by date to Vermont Dairy Promotion Council. LaGue Inn, Berlin, Vermont. December 5, 2000.

Executive Committee Member: Vermont Food Safety Network. Committee Chair for the 2001 Food Safety Summit to be held during Food Safety Month (September, 2001).

Executive Committee Member: Vermont Dairy Industry Association. Committee Chair for the Communications Committee. Selected Fall 2000 through present.

Attended and presented research: *Survivability of Lactic Acid Bacteria and Bifidobacteria in a yogurt cheese product*, at the American Dairy Science Association Annual Meeting. July 24-28, 2000. Baltimore, MD.

Executive Committee Member: Vermont Food Safety Network *First Annual Food Safety Summit* Meeting. Meeting to be held June 15, 2000 in Burlington, VT.

Represented the Department of Nutrition and Food Sciences at two Admitted Students days at the University of Vermont (April 14 & 21, 2000). Discussed courses and departmental options with incoming first year students.

Selected as University of Vermont, Staff Member of the Year in my grade-range. 1999

Presented keynote address on *HACCP and the specialty cheese producer* at the 1999 American Cheese Society annual meeting held at the Shelburne Farms in Shelburne, Vermont.

Presented keynote address on food safety at the 1999 New England Ice Cream and Restaurant Associations annual meeting. Stowe, VT.

Presented lecture on HACCP to Nutrition Majors and Culinary School students. Fall 1999.

Selected to serve on College of Agriculture and Life Sciences Annual Alumni Awards Dinner Committee. 1999

Attended Food Safety Summit, Washington, DC. June 1999.

Redesigned Food Microbiology (NFS 203) laboratory manual to more accurately reflect the concepts/needs required for nutrition/dietetics students. 1999. University of Vermont.

Developed 1 hr seminar focusing on Food Safety. Presented to members of the USDA Farm Agency Services. December 3, 1998. White River Junction, VT.

Appointed to the Vermont Dairy Industry Association board of directors as University of Vermont representative. 1998

Appointed a member of the scholarship committee of the Vermont Dairy Industry Association. 1998-1999.

Performed Food Safety and Good Manufacturing Practices audit and developed rudimentary Hazard Analysis Critical Control Point plans for Shelburne Farms. Shelburne, VT. August 1998.

Developed and co-presented a 1 credit continuing education short course on Food Safety and Good Manufacturing Practices for specialty foods industry. July 1998. University of Vermont.

Attended 2 day seminar on group dynamics and leadership development presented by Alpha Gamma Rho. Kansas City, MO. July 1998.

Attended and co-authored poster presentation entitled: *The epidemiological link between Listeria ribotypes recovered from goat's milk and from farm environments*. XIII International Symposium on Problems of *Listeriosis* in Halifax, Nova Scotia. June 1998.

Recipient of the New Achiever Alumni Award presented by the College of Agriculture and Life Sciences at the University of Vermont. The award is given to a recent alumnus who has shown professional achievement, leadership and contributions to the community. May 1998.

Performed Food Safety and Good Manufacturing Practices audit and developed rudimentary Hazard Analysis Critical Control Point plans for the Grafton Village Cheese Company. Grafton, VT. May 1998.

Developed written laboratory experience manual for use in Food Microbiology (NFS 203) course taught at University of Vermont. 1997.

Attended 1st Annual Safe Food Processing conference. Saratoga Springs, NY. October 21-22, 1997.

Attended New England Small Food Processors HACCP workshop sponsored by the University of New Hampshire and University of Vermont Extension Systems. West Lebanon, NH. October 5, 1997.

Presented paper entitled: On-Farm HACCP: Prevalence of bacterial pathogens in raw milk. June 15, 1997. Orlando, FL. Annual meeting of Institute of Food Technologists.

Attended short course on the determination of shelf life presented by Rutgers University Continuing Education Facility (Cook College). May, 1997.

Developed and co-presented a 3 hr short for students and chefs of the New England Culinary Institute. April 30, 1997. Burlington, Vermont.

Appointed subcommittee chairperson responsible for rewriting the Dairy Practices Council Guideline #57: Guidelines for dairy plant sanitation. Dairy Practices Council. Syracuse, NY. 1997.

Developed and presented poster entitled: An evaluation of the VIDAS™ *Listeria monocytogenes* assay for selectivity and specificity at the AOAC Annual Meeting. Orlando, FL., September 12, 1996.

Developed and presented poster entitled: Genetic fingerprinting of *Listeria* isolates obtained from dairy processing plants. American Dairy Sciences Association Annual Meeting. Ithaca, NY. June 27, 1995.

Presented oral presentation entitled: Combined secondary enrichment of UVM and LRBS primary enrichment broths increases the sensitivity of *Listeria* detection. Institute of Food Technologists Annual Meeting. Anaheim, CA. June 5, 1995.

Developed and presented a three hour short course for Vermont Specialty Foods Association. Course highlighted factors involved in production of safe foods and bacteria associated with food-borne illness. May 8, 1995 Middlebury, VT.

Attended Northeast Dairy Practices Council Annual Meeting. Syracuse N.Y. November 9, 1994.

Appointed by board of directors for the Northeast Dairy Practices Council to committee charged with developing guidelines for initiation of a working HACCP plan for fluid milk plants. Syracuse N.Y. November 1994.

Appointed by board of directors for the Northeast Dairy Practices Council to committee charged with rewriting the guidelines entitled: *Dairy product safety guidelines (relating to pathogenic bacteria) for frozen milk and frozen dairy dessert plants*. Syracuse N.Y. November 1994.

Presented poster entitled: Coolers and freezers as environmental niches of *Yersinia* contamination within the environment of dairy processing plants. June 28, 1994 at Institute of Food Technology Annual meeting in Atlanta, GA.

Attended International Association of Milk, Food, Environmental Sanitarians (IAMFES) meeting July 30-August 4, 1994 in San Antonio, TX.

Presented research results on areas of concern in dairy processing plants, development of specific HACCP plans, to Vermont Dairy Promotion Council. LaGue Inn, Berlin, Vermont (April 25, 1994)

Member of International Association Milk, Food and Environmental Sanitarians (IAMFES). (1994, 1996-1999)

Member Institute of Food Technology. (1993-1999)

Presented poster at Institute of Food Technology Annual Meeting, Chicago, II July 1993.

Panel member at American Cheese Society Annual Meeting. Asked to answer questions relating to cleaning/sanitizing of plant environments.. Shelburne Farms, Shelburne, Vermont. (August 1993)

Attended HACCP program presented by Dr. Robert Gravani in West Lebanon, N.H. (June 1993)

Presented seminar on controlling food-borne pathogens in the dairy plant environment at the New York Cheesemaker's Association Meeting in Syracuse, N.Y. (1993)

Attended International Association of Milk, Food and Environmental Sanitarians, Inc. (IAMFES) Workshop: "Hazard Analysis at Critical Control Points (HACCP)" held in Toronto, Canada. (July 24-25, 1992)

Attended and Presented poster at the Second Annual New England Regional Conference: "The Challenge: Feeding the next five billion people, Food safety and Development" University of Connecticut, Storrs, CT (April 15-16, 1992)

Presented seminars on Controlling Listeria in the Dairy Processing Environment (1991-1994)

Companies visited include: H.P. Hood (Burlington,VT), International Cheese Company (Hinesburg,VT), Kraft General Foods (Middlebury,VT), Vermont Butter & Cheese (Websterville,VT), Ben & Jerry's Homemade Inc (Waterbury,VT, North Springfield,VT, and St.Albans,VT) Franklin County Cheese (Enosburg Falls,VT), Shelburne Farms Cheese (Shelburne,VT), Thomas's Dairy (Rutland, VT), Booth Brothers Dairy (Barre,VT)

Guest Lecturer in Industrial Microbiology, University of Vermont. Lecture included an overview of molecular genetic techniques as they relate to the development of gene probes and genetic manipulations. (Spring 1992)

Planned and Instructed introductory microbiology course. Responsibilities included: developing a curriculum exposing students to basic microbiology and its application, developing a laboratory experience reinforcing these concepts, all aspects of grading and cultivating a nurturing environment in which to learn. Saint Michael's College. Colchester, Vermont. (September 1991-December 1991)

Presented background information for research grant proposal to Vermont Dairy Promotions Council. La Gue Inn, Berlin, Vermont. December 12, 1991)

Attended American Dairy Sciences Association Annual Meeting. Logan, Utah. (August 1991)
Member of American Society for Microbiology. (1990, 1991)

Guest Speaker at the 1989 North East Dairy Practices Council meeting. Peekeskill, N.Y. Presented overview of rapid assays presently available for the detection of *Listeria*. (1989)

LIST OF PUBLICATIONS

Donnelly, Catherine. "The Oxford Companion to Cheese." *The Oxford Companion to Cheese*, Oxford University Press, 2016. Pgs 176, 202, 244 and 497. (Four definitions supplied on pages noted)

Lynch, R. A., M.D. Steen, **T. Pritchard**, P. Buzzell and S.J. Pintauro. Delivering food safety education to middle school students using a Web-based, interactive, multimedia computer. *J. Food Science Education*. In Press

Wright Hirsch, Diane and Todd Pritchard. Food safety plans for the artisanal cheese maker... step by step. May 2005

Pritchard, T.J. HACCP and the Farmstead Cheese Maker. Chapter in P.S. Kindstedt Book.

Pritchard, T.J., E. Monteith and E. Groves. Microbiological analysis of processor obtained milk samples: Experimental determination of shelf life. Abstract 1313. American Dairy Science Association Annual Meeting, July 21-25, 2002. Quebec City, Canada.

Pritchard, T.J. UVM Researchers Study Irish Farmstead Cheese Industry. Vermont Cheese Council Newsletter, Fall 2001. Issue 6, Vol#1.

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