

Ginnefer O. Cox, PhD, RD

Current Position/Rank

Assistant Professor
Department of Foods and Nutrition
The University of Georgia, Athens, GA

EDUCATION

Doctor of Philosophy, Food Science and Human Nutrition August 2010 – May 2016
The University of Illinois at Urbana-Champaign

Associate Degree in Occupational Studies, Culinary Arts June 2005 – March 2007
The Culinary Institute of America, Hyde Park, NY

Dietetic Internship/Didactic Program in Dietetics August 2001 – May 2004
Loyola University Chicago

Bachelor of Arts, English Language and Literature August 1996 – May 2000
University of Michigan, Ann Arbor

CERTIFICATIONS

Registered Dietitian Nutritionist, Commission on Dietetic Registration
Certificate in Business, College of Business, University of Illinois at Urbana-Champaign

SELECTED HONORS, AWARDS, AND RECOGNITION

University of Illinois List of Teachers Ranked as Excellent By Their Students, 2012-2014

- Received as a Teaching Assistant for FSHN 302 (Fall 2012 and Fall 2014) and FSHN 466 (Fall 2013). Awards based on Instructor and Course Evaluation Questionnaire forms (top 10% of Teaching Assistants and Instructors) maintained by the Center of Teaching Excellence

University of Illinois at Urbana-Champaign Student Spotlight

- Selected from students in the College of Agricultural, Consumer, and Environmental Sciences (ACES) to discuss graduate student experience

The Culinary Institute of America (CIA) Student Spotlight

- Selected from students to discuss culinary arts experience at the CIA

Business and Professional Women's Organization, 2006 National Conference Speaker

- Selected from scholarship recipients to speak at national conference and promote fundraising efforts

The University of Illinois at Urbana-Champaign

- 2014 Kathryn VanAken Burns Memorial Fund Merit Award
- 2013 Henry D. and Donna E. Strunk Merit Award
- 2013 Kraft Fellowship Award
- 2012 Blanche Larson Merit Award
- 2012 Toshiro Nishida Research Award
- 2010 and 2011 Philip L. and Juanita Fitzer Francis Fellowship in Health and Wellness

American Academy of Chefs, American Culinary Federation

- 2007 Chaine des Rotisseurs Scholarship
- 2006 Julia Child Memorial Scholarship

International Foodservice Editorial Council:

- 2006 Foodservice Communications Scholarship

The Culinary Institute of America

- 2006 High Impact Leader Scholarship
- 2006 CIA Gift Scholarship
- 2005 Epicurean Scholarship
- 2005 and 2006 M.F.K. Fisher Food Essay Scholarship
- 2005 and 2006 James and Ann McCann Scholarship

International Association of Culinary Professionals:

- 2005 and 2006 Charlie Trotter's Culinary Education Foundation Scholarship

Business and Professional Women's Foundation:

- 2005 Career Advancement Scholarship

National & Illinois Restaurant Associations Educational Foundations:

- 2006 Illinois Restaurant Association Educational Foundation Scholarship
- 2006 National Restaurant Association Educational Foundation Scholarship
- 2005 Alvin D. Rose Tastee Freeze Co-Branded Scholarship
- 2003 Cub Foods Co-Branded Scholarship
- 2002 Charlie Trotter's Co-Branded Scholarship

Academy of Nutrition and Dietetics Foundation:

- 2014 Maxine and Arlene Wilson Scholarship
- 2013 Commission on Dietetics Registration Diversity Scholarship
- 2003 Katharine M. S. Middleton Scholarship
- 2002 NOBIDAN (National Organization of Blacks in Dietetics and Nutrition) Scholarship

Loyola University Chicago:

- 2002 George and Bernice Cooke Scholarship

PUBLICATIONS

Peer-reviewed journal articles:

- Suarez-Balcazar, Y., Martinez, L., **Cox, G.**, Jayraj, A. 2006. African Americans' Views on Access to Healthy Foods: What a Farmers' Market Provides. *Journal of Extension*. 44(2):31-43.
- Urbanus, B.L., Cox, G.O., Eklund, E.J., Ickes, C.M., Schmidt, S.J., Lee, S-Y. 2014. Sensory Differences Between Beet and Cane Sugar Sources. *Journal of Food Science*. 79(9):S1763-S1768. [doi:10.1111/1750-3841.12558](https://doi.org/10.1111/1750-3841.12558)

Abstracts/Conference Proceedings:

- **Cox, G.O.**, Lee, S-Y. Sodium and Fat Nutrient Label Claims Knowledge of Consumers and Health and Food Professionals. Poster presented at Pangborn Sensory Science Symposium, 2013, Rio de Janeiro, Brazil
- **Cox, G.O.**, Lee, S-Y. Drivers of Liking in a Model Retorted Soup System. Poster presented at Institute of Food Technologists Conference, 2013, Chicago, IL

TEACHING EXPERIENCE

Teaching Assistant, Sensory Evaluation of Foods (FSHN 302) Fall 2012 and 2014

Department of Food Science and Human Nutrition, University of Illinois

- Organized and taught weekly laboratory sessions on sensory topics including consumer testing, descriptive analysis testing, and analysis and interpretation of sensory data
- Created exams and Conducted review sessions to class of 60 junior, senior, and graduate level students
- Provided instruction and feedback to students on group projects regarding sensory food evaluation

Teaching Assistant, Food Product Development (FSHN 466) Fall 2013

Department of Food Science and Human Nutrition, University of Illinois

- Instructed laboratory of twelve students in creation and development of new food product meeting stipulated nutrient guidelines
- Collaborated with teaching staff to design course syllabus, assignments, and rubrics
- Held weekly office hours, objectively evaluated student progress, and consistently provided meaningful, well-articulated feedback regarding progression of new food product

School Nutrition Program Coordinator October 2002 – June 2005

Loyola University Chicago, Center for Urban Research and Learning

- Developed curriculum and materials for three year school-based nutrition study. Twenty curriculums were created and implemented in two elementary school for 250 students
- Provided post-curriculum tests to assess retention of students' nutrition knowledge
- Served as dietetic internship preceptor and assisted interns with completion of research and nutrition education competencies as outlined by the Academy of Nutrition and Dietetics

PROFESSIONAL EXPERIENCE

Global Food Research Intern, Cargill, Inc.

May 2013 – August 2013

Wayzata, MN

- Conducted project involving the use of experimental corn syrup (ECS) in cookie applications
- Developed apparatus to measure oil weeping in cookie dough with ECS and developed reproducible method to measure oil weeping
- Experimented with substitution of ECS types and levels and measured changes in color, texture, and spread of cookies
- Performed Maillard browning mitigation experiments with ECS and different leavening agents

Food Safety and Brand Standard Specialist, EcoSure, a service of Ecolab, Inc.

October 2008 – March 2012

Naperville, IL

- Performed objective 3rd party food safety inspections in restaurants, cafeterias, and health care facilities
- Independently evaluated workplace and playground zones in foodservice establishments, contributing to a safer environment for consumers, employees, and children
- Instructed ServSafe® training classes to hotel and restaurant management and staff

Product Development Intern, Cargill Kitchen Solutions

March 2006 – July 2006

Monticello, MN

- Created over 30 recipes to improve consumption of Cargill breakfast products by school foodservice clientele. Recipes utilized both commodity and Cargill food products and met nutritional, labor, and financial standards. Recipes were presented at weekly tasting sessions with sales, marketing, and product development teams.
- Generated 60 breakfast and lunch menus meeting USDA K-12 nutrition guidelines utilizing Genesis® R&D nutritional software
- Researched and analyzed trends regarding adolescent consumption of food breakfast products and developed recipes from findings

Wellness Columnist, *La Papillote*, Culinary Institute of America newspaper

August 2005 – March 2007

Hyde Park, NY

- Served as wellness expert for campus newspaper
- Wrote bi-monthly columns on a variety of health topics including diabetes, vegetarianism, and cardiovascular health
- Communicated with readers through e-mail on general wellness issues

Research Assistant

October 2002 – June 2005

Project Advisor: Joanne Kouba, Ph.D., RD, LDN

Loyola University Chicago, Center for Urban Research and Learning

- Assisted with research and data collection for The Chicago Food Systems Collaborative (CFSC), a partnership between Chicagoland universities and organizations created to improve food access and quality in the Austin community of Chicago
- Recorded and assessed food records of families for three-year school-based nutrition study
- Conducted literature review regarding dietary habits for minority adolescents

Dietetic Intern, Loyola University Chicago, Graduate School of Nursing August 2003 – May 2004
Chicago, IL

- Completed 1080 hours of supervised practice in specified areas of dietetics including clinical nutrition, food service management and marketing
- Educated patients on diet protocol and proper cooking techniques for diabetes, obesity, hypertension, cancer, and HIV
- Instructed group classes on topics such as: pregnancy and nutrition, diabetes education, breastfeeding, infant and adolescent eating patterns, and food safety
- Created and wrote hospital catering brochure, food safety training materials, and general nutrition pamphlets and handouts

Dietary Assistant, Roseland Community Hospital May 2002 – December 2003
Chicago, IL

- Resolved customer service issues pertaining to the dietary department
- Supervised tray line to ensure accuracy per physician and patient order
- Prepared department statistics regarding production, food safety, and sanitation

Intern, U.S. Environmental Protection Agency, Office of Pesticide Programs September 2000 – June 2001
Washington, D.C.

- Developed and edited fact sheets, press materials, pesticide publications, and other background documents
- Investigated and responded to over 50 Congressional and 75 public inquiries regarding pesticide regulatory and enforcement issues
- Implemented system improvements in handling organizational assignments, increasing department efficiency

INVITED LECTURES

Research Apprentice Program, Food Science and Human Nutrition Summer 2012, 2014, 2015

Taught class on sensory evaluation in the food industry for 40 high school students enrolled in a pre-college STEM diversity program. Class included overview of basic tastes, olfaction, and testing methodology. Additional class included focus group testing, steps to conduct focus group testing, and techniques and tools to optimize outcomes of focus groups.

Undergraduate Open Seminar, Food Science and Human Nutrition 199 Fall 2012 and Fall 2013

Taught class for 50 freshman undergraduate students exploring career opportunities in food science. Class covered an overview of food science, disciplines within food science, and recommendations to enhance undergraduate learning opportunities in food science.

Food Product Development, Food Science and Human Nutrition 466 Fall 2013 and Fall 2014

Taught class on sensory testing methodology of food products to 50 senior and graduate food science students. Quantitative consumer testing, the difference between preference and acceptance testing, and factors to consider for sensory testing were discussed.

LEADERSHIP AND SERVICE

Health Services Volunteer, Roseland Community Hospital (Chicago, IL), 2002-2004

- Assisted with organization of semi-annual health fair and participated in health demonstrations
- Taught monthly healthy cooking classes to local residents in Roseland community. Class topics included “Healthy Cooking Methods for Soul Food,” “Healthy Fast Food Cooking,” and “Healthy and Inexpensive Cooking with Canned Food.” Class size was between 10-12 participants, and classes were 2 hours long.

Founding Member, FIT Club, Culinary Institute of America, 2006-2007

- Established a campus club with the overall goal of health and wellness awareness. Club held monthly meetings to discuss food and health related issues.
- Organized a semi-annual weight loss and physical fitness competition. Contest involved weekly nutrition and fitness consultations for contestants to safely meet weight goals.

Mentor, Research Apprentice Program (RAP), 2011

- Served as a mentor in a nationally recognized summer program that provides minority high school students who have demonstrated an interest and aptitude in science with a science-based project conducted under the supervision of a graduate student.
- Provided guidance to student with planning a consumer study, writing a research paper and poster, and an oral presentation.

Student Advisory Board, Graduate College, University of Illinois at Urbana-Champaign, 2012-2015

- Served on 12-member student advisory board of Graduate College representing graduate student population at University of Illinois at Urbana-Champaign
- Provided varied perspectives that enhance the academic, professional, and social experience of graduate students at the university
- Collaborated with Graduate College staff on a projects related to a program, initiative, or broader goals of the college

Student Advisory Committee, National Center for Research Ethics, 2011-2013

- Participated on student advisory board of National Center for Professional and Research Ethics (NCPRE), an initiative funded by the National Science Foundation and headquartered at the University of Illinois to promote ethical research practices at educational institutions
- Provided input for development of NCPRE website, including organization of materials and graphic design