

CURRICULUM VITAE

University of Idaho

NAME: Jang Ho Kim

DATE: December 13, 2019

RANK OR TITLE: Assistant Professor/Extension Food Safety Specialist

DEPARTMENT: Family and Consumer Sciences

OFFICE LOCATION AND CAMPUS ZIP: Food Research Center106A

OFFICE PHONE: 885-6972

EMAIL: janghok@uidaho.edu

WEB: www.uidaho.edu/cals/fcs

DATE OF FIRST EMPLOYMENT AT UI: Aug. 10, 2015

DATE OF TENURE: Untenured

DATE OF PRESENT RANK OR TITLE: Aug. 10, 2015

EDUCATION BEYOND HIGH SCHOOL:

Degrees:

- Ph.D., Mississippi State University, Starkville, Mississippi, August 1999, Food Science and Technology (Food Microbiology)
- MS., Kyungsoong University, Pusan, Korea, February 1990, Biological Sciences (Cell Biology)
- BS., Kyungsoong University, Pusan, Korea, February 1988, Biological Sciences

Certificates and Licenses:

EXPERIENCE:

Teaching, Extension and Research Appointments:

- Assistant Professor/Consumer Food Safety Specialist, School of Family and Consumer Sciences, University of Idaho, Moscow, Idaho (Aug. 2015 ~ present)
- Food Scientist/Agriculture Extension Agent, Northern Marianas College - Cooperative Research, Extension, and Education Services, Northern Marianas Islands (Aug. 2007 ~ Aug. 2015)
- Northern Marianas Islands Lead co-Investigator of Children's Healthy Living (CHL) Program, Northern Marianas Islands (Jun. 2011 ~ Aug. 2015)
- Western Sustainable Agriculture Research and Education (WSARE) Professional Development Program State Coordinator, Northern Marianas Islands (Dec. 2013 ~ Aug. 2015)
- Adjunct lecturer in General Microbiology and General Chemistry, Northern Marianas Islands (Jan. 2009 ~ Aug. 2015)
- Assistant Professor (non-tenured), Medical Biotechnological Sciences, Youngdong University, Korea (May 2006 ~ Jul. 2007)
- Invitational Professor, Food Science and Biotechnology, Korea University (Mar. 2006 ~ May 2006)
- Senior Researcher, Korea Atomic Energy Research Institute, Korea (Mar. 2003 ~ Feb. 2006)
- Adjunct Lecturer in Food Microbiology and Microbiology, Food Science and Biotechnology, Korea University. (Mar. 2005 – Feb. 2006)
- Adjunct Lecturer in Food Microbiology, Food Packaging, and Food Safety, Food and Nutritional Sciences, Woo-Song University. (Mar. 2004 ~ Dec. 2005)
- Post doctoral Research Associate, Nutrition and Food Science, Auburn University, USA. (Sep.

1999 – Jan. 2003)

TEACHING ACCOMPLISHMENTS:

Areas of Specialization: Food Safety, Food Packaging, Food Microbiology, Immunology, General Microbiology, General Chemistry

Courses Taught:

- Basic Microbiology, BI 225 Northern Marianas College, Fall 2009, 2010, and 2012
- General Chemistry, CH 124 Northern Marianas College, Spring 2010, 2011, and 2013
- Food Microbiology, KFBT 331 Korea University, Korea, Spring 2005 and 2006
- Immunology, KFBT 403 Korea University, Korea, Spring 2006
- Microbiology, KFBT 232 Korea University, Korea, Fall 2005
- Food Microbiology CNF 221 Woosong University, Korea, Spring 2004 and 2005
- Food Packaging CNF 321 Woosong University, Korea, Fall 2004
- Food Safety CNF 411 Woosong University, Korea, Fall 2005

Materials Developed:

- **Kim, J.**, Smith, S, DePhelps, C., Claycomb, D., Matney, C. 2019. Introduction of FSMA Preventive Controls for Human Food for very small and small processors.
- **Kim, J.**, Agenbroad, A., Santamaria, L., Matney, C. 2019. Introduction of FSMA Produce Safety Rule for very small and small farmers.
- Agenbroad, A., **Kim, J.**, DePhelps, C. 2019. USDA NIFA Food Safety Outreach Program: Grow It, Make It, Sell It – Safely. <https://pnwfoodsafety.wordpress.com/home/>
- Food safety training presentation material for Family and Consumer Sciences extension educator. Benefits of Fermentation Power Point Presentation file (April 2017)
- Understanding and Implementing HACCP: Hazard Analysis of Critical Control Point for Slaughtering House and Meat Processing, Manual Book. Northern Marianas College-Cooperative Research, Extension and Education Services (NMC-CREESE) (October 2014)
- Fight Bacteria Food Safety Pamphlet (February 2013)
- Underground Food Storage Cavern for Local Produce in the Northern Marianas Islands Fact sheet (March 2012)
- DVD Presentations for pickling (March 2008), ice cream making (Mar. 2009), jam (Jun. 2009), calamansi lemon syrup making (May, 2010) and coconut wine (May 2012)
- Food Processing Manual: Use of Tropical Food Product, Northern Marianas College-Cooperative Research, Extension and Education Services (NMC-CREESE) (May 2009)

Courses Developed:

Non-credit Classes, Workshops, Seminars, Invited Lectures, etc.:

Workshops

- Advanced Master Food Safety Advisor Training, Boise: Introduction of Food Safety Modernization Act/Reusable Water Bottle Study. Apr. 11, 2019.
- UI/ISDA. Produce Safety Alliance certified Produce Safety Growers Training. Pocatello, ID. Dec. 4, 2019.
- Advanced Master Food Safety Advisor Training, Boise: Cutting Board Study and Food Safety Education for Children. May 23, 2018.
- UI/ISDA. Produce Safety Alliance certified Produce Safety Growers Training. Moscow, ID.

- Feb. 24, 2018.
- UI/ISDA. Produce Safety Alliance certified Produce Safety Growers Training. Post Falls, ID. Feb. 23, 2018.
- UI/ISDA. Produce Safety Alliance certified Produce Safety Growers Training. Boise, ID. Jan. 11, 2018.
- UI/ISDA. Produce Safety Alliance certified Produce Safety Growers Training. Idaho Falls, ID. (November 7, 2017); Twin Falls, ID. (November 9, 2017); Caldwell, ID. (November 14, 2017); Payette, ID. (November 15, 2017); Boise, ID. (January 11, 2018); Post Falls, ID. (February 23, 2018); Moscow, ID. (February 24, 2017)
- UI Extension Advisory Board Meeting. Extension consumer food safety program. University of Idaho. Moscow, ID. Oct. 26, 2017.
- Advanced Master Food Safety Advisor Training, Boise: Fermentation and Kimchee making. Apr. 25, 2017.
- 2017 Idaho Extension Association of Family and Consumer Sciences. Benefits of Fermentation. Apr. 2-6, 2017)
- Family and Consumer Sciences Food Safety Topic Team Meeting: Cottage Food (Nov. 11, 2016
- Advanced Master Food Safety Advisor Training, Boise: Food safety program in the Northern Marianas Islands (Apr. 14, 2016)
- Advanced Master Food Safety Advisor Training, Boise: Introduction of rapid detection methods for food safety extension program (Apr. 14, 2016)
- 2016 Idaho Extension Association of Family and Consumer Sciences, Moscow: Potential Research and Extension Projects in the UI Extension Food Safety Program (Apr. 4, 2016)
- Coconut wine making and its preservation workshop, Northern Marianas Islands (Feb. – Mar. 2015)
- Intensive HACCP Workshop for Slaughtering and Meat Processing, Saipan and Tinian, Northern Marianas Islands (Oct. 2014)
- Safe food handling workshop, Northern Marianas Islands (May – Jun. 2013)
- Coconut wine making, Saipan, Northern Marianas Islands (May 2012)
- Tilapia jerky making workshop, Saipan and Tinian, Northern Marianas Islands (Mar. – Apr. 2012)
- Home canning workshop, Northern Marianas Islands (Oct. 2011)
- Safe food handling workshop, Northern Marianas Islands (Jan. – Mar. 2011)
- Calamansi lemon tea syrup making workshop, Rota, Northern Marianas Islands (May 2010)
- Fruit jam making and canning workshop, Northern Marianas Islands (May – Jun. 2009)
- Ice cream making workshop using local tropical fruits, Northern Marianas Islands (Mar. 2009)
- Safe food handling workshop, Northern Marianas Islands (May – Jul. 2008)
- Mango pickle making workshop, Northern Marianas Islands (Mar 2008)
- Introduction of general HACCP for seafood processing Workshop: Rota, Northern Marianas Islands (Oct. 2008)

Invited lectures

- Overview of Food Safety Modernization Act (FSMA) in the US. 2019. Chonnam National University, Korea (Oct. 2019)
- Needs and demands for Rota community kitchen. 2015. Rota Agriculture Fair and Summit (Mar. 2015)
- Potential value-added products in the CNMI. 2010. The Commonwealth of the Northern

- Marianas Islands (CNMI) Agriculture Summit in Saipan (Mar. 2010)
- The Role of NMC-CREES Food Safety Program. 2009. The Commonwealth of the Northern Marianas Islands (CNMI) Agriculture Summit in Saipan (Feb. 2009)

Seminar oral presentation

- FSMA related food safety education and outreach for hard-to-reach audiences in the Northwest and Alaska. Western Extension Leadership Development Seminar (WELD VIII). Anchorage, AK. ([Arp. 18, 2016](#))
- Food Safety Extension Program in the Commonwealth of the Northern Marianas Islands (CNMI), 2013 the 3rd Asia-Korea Conference on Science and Technology, Singapore (Nov. 2013)

SCHOLARSHIP ACCOMPLISHMENTS:

Description of Personal Contribution: 1. Developed project idea, 2. Obtained or provided project funding/resources, 3. Collect data, 4. Analyze data, 5. Contributed significantly to writing, 6. Contributed significantly to editing

Refereed/Adjudicated:

- Choi, J., Lee, S.I., Rackerby, B., Goddik, L., Frojen, R., Ha, S.D., **Kim, J.**, Park, S.H. 2019. Microbial communities of a variety of cheeses and comparison between core and rind region of cheeses. J. Dairy Sci. (submitted). (4, 5, 6).
- Buck, I., Greenway, S., Hoffman, K., Wittman, G., and **Kim, J.H.** 2018 Educators teach effective hand washing with a simplified method. J. Ext. <http://joe.org/joe/2018october/iw2.php>. (1, 3, 6)
- Kim, J.H. and Eun, J.B. 2016. Preparedness of Food Industry in Korea against United States Food and Drug Administration Food Safety Modernization Act. Food Science and Industry. 49 (3): 55-61. (1, 5, 6)
- Fialkowski, M.K., Delormier, T., Hattori-Uchima, M., Leslie, J. H., Greenberg, **J.**, **Kim, J.H.**, Deenik, J.L., Dunn, M.A., Areta, A.A.R., Novotny, R. 2015. Children's Healthy Living Program (CHL) Indigenous Workforce Training to Prevent Childhood Obesity in the Underserved U.S. Affiliated Pacific Region. J. Health Care Underserv. 26:83-95. (3, 5, 6)
- Novotny, R., Fialkowski, M.K., Li, F., Paulino, Y., Vargo, D., Jim, R., Coleman, P., Bersamin, A., Nigg, C.R., Guerrero, R.L., Deenik, J., **Kim, J.**, and Wilkens, L.R. 2014. Systemic Review of Prevalence of Young Child Overweight and Obesity in the United States-Affiliated Pacific Region Compared with the 48 Contiguous States: The Children's Healthy Living Program. Am. J. Pub. Health. 105 (1):22-35. (3, 5, 6)
- Wilken, L.R., Novotny, R., Fialkowski, M.K., Boushey, C.J., Nigg, C., Paulino, Y., Guerrero, R.L., Bersamin, A., Vargo, D., **Kim, J.**, and Deenik, J. 2013. Children's Healthy Living (CHL) Program for Remote Underserved Minority Populations of the Pacific Region: Rationale and design of a community randomized trial to prevent early childhood obesity. BMC Pub. Health. 13(1): 944-957. (3, 5, 6)
- Novotny, R., Fialkowski, M.K., Areta, A.A.R., Bersamin, A., Braun, K., Debaryshe B., Deenik, J., Dunn, M., Hollyer, J., **Kim, J.**, Guerrero, R.L., Nigg, C.R., Takahashi, R., and Wilken, L.R. 2013. University of Hawai'i Cancer Center Connection: The Pacific Way to Child Wellness: The Children's Healthy Living Program for Remote Underserved Minority Populations of the Pacific Region (CHL). Hawaii J. Med. Pub. Health. 72(11): 406-408. (3, 5, 6)
- Sohn, S.H., Jang, A., **Kim, J.H.**, Song, H.P., Kim, J.H., Lee, M., Jo, C. 2009. Reduction of irradiation off-odor and lipid oxidation in ground beef by a-tocopherol addition and use of a charcoal pack. Radiat. Phys. Chem. 78: 141-146. (1, 4, 6)

- **Kim, J. H.**, Byun, M. W., Shon, S. H., Jang, A., Lee, K. T., Lee, M., and Jo, C. 2008. Reduction of volatile compounds and off-odor production in irradiated ground pork using a charcoal packaging. *J. Muscle Foods*. 19: 194-208. [\(1, 3, 4, 5, 6\)](#)
- Byun, M.W., **Kim, J.H.**, Kim, D.H., Kim, H.J., Jo, C. 2007. Effect of irradiation and sodium hypochlorite on the micro-organisms attached to a commercial food container. *Food Microbiol*. 24:544-548. [\(1, 3, 4, 5, 6\)](#)
- Lee, J.W., Oh, S.H., Byun, E.B., Kim, J.H., **Kim, J.H.**, Woon, J.H., Byun, M.W. 2007. Inactivation of *Enterobacter sakazaki* of dehydrated infant formula by gamma-irradiation. *Radiat. Phys. Chem*. 76: 1858-1861. [\(5, 6\)](#)
- **Kim, J.H.**, Jo, C., Rho, Y.T., Lee, C.B., and Byun, M.W. 2007. Comparison of gamma irradiation and sodium hypochlorite treatments to inactivate *Staphylococcus aureus* and *Pseudomonas aeruginosa* biofilms on stainless steel surfaces. *Food Sci. Biotechnol*. 16: 315-319. [\(1, 3, 4, 5, 6\)](#)
- Kang, H.J., Jo, C., Kwon, J.H., **Kim, J.H.**, Chung, H.J., Byun, M.W. 2007. Effect of pectin-based edible coating containing green tea powder on the quality of irradiated pork patty. *Food Control*. 18:430-435. [\(4, 5, 6\)](#)
- **Kim, J.H.**, J.W. Lee, J.H. Kim, J.H. Seo, S.B. Han, H.J. Chung, and M.W. Byun. 2006. Effect of gamma irradiation on *Listeria ivnovii* inoculated to iceberg lettuce stored at cold temperature. *Food Control*. 17: 397-401. [\(1, 3, 4, 5, 6\)](#)
- Lee, B.-D., **Kim, J.H.**, Kim, J., Kim, D.-W., Rhee, C.-O, Eun, J.B. 2006. Microbiological hazard analysis for HACCP system application to hospital foodservice operations. *J. Korean Soc. Food Sci. Nutr*. 35: 383-387. [\(4, 5, 6\)](#)
- Oh, S.-H., Lee, Y.-S., Kim, J.-H., **Kim, J.H.**, Lee, J.-W., Kim, M.R., Yook, H.S., Byun, M.W. 2006. Effect of pH on non-enzymatic browning reaction during γ -irradiation processing using sugar and sugar-glycine solutions. *Food Chem*. 94: 420-427. [\(4, 5, 6\)](#)
- Loi-Braden, M.H., Huang, T.-S., **Kim, J.H.**, Wei, C.-I., Weese, J. 2005. Use of electrolyzed oxidizing water for quality improvement of frozen shrimp. *J. Food Sci*. 70: M310-315. [\(3, 4, 6\)](#)
- Lee, J.W., J.H. Kim, **J.H. Kim**, S.H. Oh, J.H. Seo, C.J. Kim, S.H. Cheong, M.W. Byun. 2005. Application of gamma irradiation for the microbial safety of fried frozen cheese ball. *J. Korean Soc. Food Sci. Nutr*. 34: 729-733. [\(4, 5, 6\)](#)
- **Kim, J.H.** J.Y. Jeon, S.R. Ryu, J.W. Lee, J.H. Kim, S.H. Oh, J.H. Seo, and M.W. Byun. 2005. Quality improvement of chicken breast meat in a group-meal service by gamma-irradiation. *Korean J. Food Preserv*. 12: 28-35. [\(1, 3, 4, 5, 6\)](#)
- Lee, J.W., K.S. Park, J.G. Kim, S.H. Oh, Y.S. Lee, **J.H. Kim**, and M.W. Byun. 2005. Combined effects of gamma irradiation and rosemary extract on the shelf-life of a ready-to-eat hamburger steak. *Radiat. Phys. Chem*. 72: 49-56. [\(4, 5, 6\)](#)
- **Kim, J.H.**, J.Y. Jeon, S.R. Ryu, Y.J. Kim, C.S. Suh, J.W. Lee, and M.W. Byun. 2004. Microbial quality and physiochemical changes of grilled fish paste in a group-meal service affected by gamma-irradiation. *Korean J. Food Preserv*. 11: 522-529. [\(1, 3, 4, 5, 6\)](#)
- Lee, J.W., **J.H. Kim**, S.H. Oh., Y.S. Lee, D.J. Kim, S.Y. Oh. and M.W. Byun. 2004. Radiation sensitivity of *Apergillus flavus* in semi-dried beef jerky. *Food Sci. Biotechnol*. 13: 613-615. [\(4, 5, 6\)](#)
- **Kim, J.H.**, J.W. Lee, Y.S. Lee, S.H. Oh, and M.W. Byun. 2004. Effect of gamma irradiation on the microflora of commercial ready-to-use (RTU) salads during cold storage. *J. Food Sci. Nutr*. 9: 232-235. [\(1, 3, 4, 5, 6\)](#)
- Park, K.S., J.G. Kim, J.W. Lee, S.H. Oh, Y.S. Lee, **J.H. Kim**, J.H. Kim, W.G. Kim, and M.W. Byun. 2004. Effect of combined treatment of gamma irradiation and addition of rosemary extract powder on ready-to-eat hamburger steaks: II. Improvement in quality. *J. Korean*

- Soc. Food Sci. Nutr. 33: 694-699. [\(4, 5, 6\)](#)
- Oh, S.H., **J.H. Kim**, J.W. Lee, Y.S. Lee, K.S. Park, J.G. Kim, H.K. Lee, and M.W. Byun. 2004. Effect of combined treatment of gamma irradiation and addition of rosemary extract powder on ready-to-eat hamburger steaks: Microbial quality and shelf-life. J. Korean Soc. Food Sci. Nutr.33: 687-693. [\(4, 5, 6\)](#)
 - Lee, Y.S., S.H. Oh, J.W. Lee, **J.H. Kim**, J.H. Kim, K.S. Kim, W.G. Kim, and M.W. Byun. 2004. Optimum of gamma irradiation dose for rice based infant foods with improved energy-density and shelf-life. J. Korean Soc. Food Sci. Nutr. 33: 894-898. [\(4, 5, 6\)](#)
 - Lee, Y.S., S.H. Oh, J.W. Lee, **J.H. Kim**, C.O. Rhee, H.K. Lee and M.W. Byun, 2004. Effect of gamma irradiation on quality of cooked rice. J. Korean Soc. Food Sci. Nutr. 33: 582-586. [\(4, 5, 6\)](#)
 - Yook, H.S., Y.S. Lee, J.W. Lee, S.H. Oh, **J.H. Kim**, D.S. Kim, and M.W. Byun. 2004. Textural and sensory characteristics of gamma irradiated porridges. J. Korean Soc. Food Sci. Nutr. 33: 427-432. [\(4, 5, 6\)](#)
 - Y. Chen, S.D. Worley, T.S. Huang, J. Weese, **J. Kim**, C.I. Wei, and J.F. Williams. 2004. Biocidal polystyrene beads. IV. Functionalized methylated polystyrene. J. Appl. Polym. Sci. 92: 367-371. [\(3, 4, 6\)](#)
 - Y. Chen, S.D. Worley, T.S. Huang, J. Weese, **J. Kim**, C.I. Wei, and J.F. Williams. 2004. Biocidal polystyrene beads. III. Comparison of N-halmaine and quat functional groups. J. Appl. Polym. Sci. 92: 363-367. [\(3, 4, 6\)](#)
 - Lee, Y.S., S.H. Oh, J.W. Lee, **J.H. Kim**, D.S., Kim, and M.W. Byun. 2003. Effects of gamma irradiation on physicochemical and textural properties of starches. Food Sci. Biotechnol. 12: 508-512. [\(4, 5, 6\)](#)
 - Worley, S.D., F. Li, R. Wu, **J. Kim**, C.I. Wei, J.F. Williams, J.R. Owens, J.D. Wander, A.M. Bargmeyer, and M.E. Shirtliff. 2003. A noble N-halamine monomer for preparing biocidal polyurethane coatings. Surf. Coat. Intern. Part B: Coat Trans. 86(B4): 273-277. [\(3, 4, 6\)](#)
 - Chen, Y., S.D. Woley, **J. Kim**, C.I. Wei, T.Y. Chen, J. Suess, H. Kawai, and J.F. Williams. 2003. Biocidal polystyrenehydantoin beads II. Control of chlorine loading. Ind. Eng. Chem. Res. 42: 5715-5720. [\(3, 4, 6\)](#)
 - Chen, Y., S.D. Woley, **J. Kim**, C.I. Wei, T.Y. Chen, J.I. Santiago, J.F. Williams and G. Sun. 2003. Biocidal polystyrenehydantoin beads. for disinfection of water. Ind. Eng. Chem. Res. 42: 280-284. [\(3, 4, 6\)](#)
 - Lin, J.C. Winkelmann, S.D. Woley, **J. Kim**, C.I. Wei, U. Cho, R.M. Broughton, J.I. Santiago, and J.F. Williams. 2003. Biocidal polyester. J. Appl. Polymer Sci. 85: 177-182. [\(3, 4, 6\)](#)
 - **Kim, J.** and D.L. Marshall. 2002. Trisodium phosphate inactivation rates of *Salmonella typhimurium*, *Edwardsiella tarda*, and *Listeria monocytogenes* attached catfish skin are slowed by presence of skin mucus. J. Food Prot. 65:1146-1151. [\(1, 3, 4, 5, 6\)](#)
 - **Kim, J.** and D.L. Marshall. 2001. Effects of lactic acid on *Listeria monocytogenes* and *Edwardsiella tarda* attached to catfish skin. Food Microbiol. 18: 589-596. [\(1, 3, 4, 5, 6\)](#)
 - **Kim, J.** and D.L. Marshall. 2000. Lactic acid inactivation of *Salmonella typhimurium* attached to catfish skin. J. Food Safety. 20: 53-64. [\(1, 3, 4, 5, 6\)](#)

Other: (reports, proceedings, papers, citations and references, performances)

- **Kim, J.** Santamaria, L., Smith, S., Matney, C.2019. Final Report: Food Safety Modernization Act (FSMA) related food safety education and outreach for hard-to-reach audiences in the Pacific Northwest and Alaska using current Land-Grant university Extension system. USDA NIFA Food Safety Outreach Program.
- Buck, J., Greenway, S., Hoffman, K., Wittman, G., & **Kim, J.H.** 2019. Innovative hand washing technique. Consumer Food Safety Education Conference, Orlando, Florida. March

6-8, 2019. Poster.

- Buck, J., S. Greenway, K. Hoffman, G. Wittman, & J.H. Kim. Educators teach effective hand washing with a simplified method. 2018 Western Region 4-H Institute, Fort Collins, Colorado. February 5-9, 2018. Poster.

Peer Reviewed/Evaluated:

- **Kim, J.** Buck, L., Dye, L., Greenway, S., Hoffman, K., Johnson, S., Peutz, J., Robertson, A., Sant, L., Wittman, G. 2019. Ready Set Food Safe: A Food Service Food Safety Curriculum for High Schools. 4th Edition. University of Idaho. (1,2,5,6)
- Agenbroad, A., Greenway, S., **Kim, J.** and Peutz, J. 2019. Growing food safety in Idaho school gardens. University of Idaho Extension. Bulletin 937. (3,4,5)
- Mills, R., Agenbroad, A., DePhelps, C., and **Kim, J.** 2019. Regional trainings prepare Idaho produce farmers for federal food safety regulations. University of Idaho Extension. Impact Statement. 20-19-rmills-fsma. (3,4,5)

Refereed/Adjudicated (currently scheduled or submitted):

- Greenway, S., Hoffman, K., Buck, J., Wittman, G. and **J. Kim.** 2019. Extension Hand Washing Education Leads to Lower Bacterial Presence. J. Nat. Ext. Assoc. Family Consumer Sci. (submitted) (1,3,4)

Presentations and Other Creative Activities: (i.e. slide sets, web pages, video productions, etc., provide date and location)

University of Idaho College of Agricultural and Life Sciences FastTrack Product (Extension Scholarly Product)

- **Kim, J.** 2019. Ready Set Food Safe web page. <http://www.uidaho.edu/extension/ready-set-food-safe>. (1,2,3,5,6)
- Kim, J., Agenbroad, A., Mills, R., L., DePhelps, C. 2017. Food Safety for Produce Growers. <https://www.uidaho.edu/extension/food-safety-for-produce-growers/our-people>. (3,4,5)

Professional Meeting Presentations, Papers, Workshops, Showings, Recitals

- **Kim, J.H.** 2019. Annual project report-2018 USDA NIFA Multi-State Project - Food Safety Modernization Act (FSMA)-related food safety education and outreach for hard- to-reach audiences in the Pacific Northwest and Alaska using the land-grant university extension system. Western Regional Center to enhance food safety Annual Meeting. Portland, OR. May 15 -17, 2018. (Oral Presentation-Presenter)
- Kim, J.H. 2018. USDA Food Safety Outreach Program Project Director National Meeting. Blacksburg, VA. Aug. 20-22, 2018. (Oral Presentation)
- Kim, J.H. 2018. Children's Healthy Living Program for Remote Underserved Minority Populations of the Pacific Region (CHL): Brief Introduction. US-Korea Conference on Science, Technology, and Entrepreneurship. Queens, NY. Aug. 1-3, 2018. (Oral Presentation-Session Chair)
- Kim, J.H. 2018. Annual project report-2017 USDA NIFA Multi-State Project - Food Safety Modernization Act (FSMA)-related food safety education and outreach for hard- to-reach audiences in the Pacific Northwest and Alaska using the land-grant university extension system. Western Regional Center to enhance food safety Annual Meeting. Davis, CA. March 26 -28, 2018. (Oral Presentation)
- Kim, J.H., Novotny, R., Leon Guerrero, R., Greenberg, J., Fleming, T. 2017. Children's Healthy Living Program for Remote Underserved Minority Populations of the Pacific Region (CHL). Workshop and International Health Impact Seminar for Health Impact

- factor. Korea Institute for Health and Social Affairs. Seoul, Korea. (December 19-20, 2017)
- Kim, J.H. 2017. Food Safety Modernization Act (FSMA)-related food safety education and outreach for hard-to-reach audiences in the Pacific Northwest and Alaska using the land-grant university extension system. US-Korea Conference on Science, Technology, and Entrepreneurship. Washington D.C. (August 8-12, 2017)
 - Kim, J.H. Agenbroad, A., Santamaria, L., Dinstel, R., Smith, S., Claycomb, D. 2017. Food Safety Modernization Act (FSMA)-related food safety education and outreach for hard-to-reach audiences in the Pacific Northwest and Alaska using the land-grant university extension system. Western Regional Food Safety Outreach Program Project Director meeting. Boise, ID. (May 11, 2017) (Organizer)
 - Buck, J., Kim, J.H., Sant, L., Spencer, M. 2016. Self-efficacy Regarding Home Food Preservation Experience Comparing Extension and Online Courses. 2016 NEAFCS Annual Meeting. Set. 12-15, 2016. Big Sky, MT. Kim, J.H. 2017. Annual project report-2016 USDA NIFA Multi-State Project. Western Regional Center to enhance food safety Annual Meeting. Honolulu, Hi. (March 1 -2, 2017)

Patents

- Kim, J., C. Jo, J.W. Lee, and M.W. Byun. 2007. A packaging method to remove off-odor in irradiated foods using charcoal (U.S. Patent Pub. No. 2007/0062155).

Grants and Contracts Awarded

- USDA NIFA Food Safety Outreach Program. 2019. Customized Food Safety Education Strategy for Hard-to-Reach audiences in the Western Pacific islands. PD: Kim, Jang Ho, Co-PI: Bevan, Joshua; Yang, Jian; Philip, Jackson; Coleman, Patricia; Peters, Alfred. \$299,735. 2019-2021. Award. No. 2019-70020-30345. Having full spending authority.
- University of Idaho College of Agricultural and Life Sciences Innovative Project. 2018. Effect of Cleaning education on microbiological quality of reusable water bottles. Buck, Julie; Kim, Jang Ho; Sant, Laura; Wittman, Grace; Johnson, Shelly; Morrisroe-Aman, Bridget. \$5,329.
- USDA HATCH. 2018. Study on cutting board cleaning practice and knowledge of general consumer in Idaho. PI: Jang Ho Kim, co-I: Buck, J., Robertson, A., Morrisroe-Aman, B., S., Hoffman, K. \$6,676.
- University of Idaho Extension, Topic Team Project Grant. 2017. "Improving Ready Set Food Safe Curriculum through a Web-Based Interactive Module". PI: Jang Ho Kim, co-I: Joey Peutz, Laura Sant, Grace Wittman, Julie Buck, Lorie Dye, Surine Greenway, Katie Hoffman, Shelly Johnson, Amy Robertson. \$ 7,088.
- Idaho State Department of Agriculture (ISDA). 2016. "Cooperative Agreement to Enhance Produce Safety in Preparation of Implementation of FDA's Rule: Standards for the Growing, Harvesting, Packing, & Holding Produce for Human Consumption." PD: Barbara D. Rasco, Co-PI: Jang Ho Kim, Darin Saul, Ariel Agenbroad. \$ 1,061,000. 2016-2021. Sub-awarded by ISDA (US FDA Opportunity No.: FDA PAR-16-137).
- USDA, National Institute of Food and Agriculture (NIFA). 2016. "Food Safety Modernization Act (FSMA) related food safety education and outreach for hard-to-reach audiences in the Pacific Northwest and Alaska using current Land-Grant university Extension system". PD: Jang Ho Kim, Co-PIs: Ariel Agenbroad (Idaho), Stephanie Smith (Washington), Roxie Dinstel (Alaska), Luisa Santamaria (Oregon). \$522,000. 2016 – 2019. Award No. 2016-70020-25804IDA01603-CG. Project Having full spending authority.
- USDA, Tropical and Subtropical Agriculture Research Program. "Optimal processing conditions for healthy vinegar drink using sour sop (*Annona muricata* L.)". \$200,000.

- September 2011. PI: **J. Kim**
- USDA, National Institute of Food and Agriculture (NIFA). "Children's Healthy Living Program for Remote Underserved Minority Populations in the Pacific Region (CHL)". \$24.8 million. Sub-recipient (\$2.4 million for the Commonwealth of the Northern Marianas Islands) 2011-2016. (Prime Award No. 2011-68001-30335). Project Director: R. Novotny (University of Hawaii, Manoa), Lead Site Co-I: **J. Kim** (Northern Marianas College), B. Luick (University of Alaska, Fairbanks), D. Vargo (American Samoa Community College), R.L. Guerrero (University of Guam)
 - USDA National Institute of Food and Agriculture, Specialty Crop Research Initiative Grant – Research and Extension Planning Project. "Artificial food storage cavern for improving the storability of taro and sweet potato produced in the Northern Marianas Islands". \$28,629. 2010. (Award No. 2010-51181-21887) PI: **J. Kim**, Co-PI: D. Nandwanii, G.S. Lee
 - Western Sustainable Research & Education, Research and Education Grant. "Island to island, Farmers to Chef: An Agricultural Marketing Proposal". \$133,797. 2009. (Project No. 09-067) PI: Robert Barber, Co-PI: **J. Kim**, J. Yang, R. Bishop, J. McConnell, J. Currie
 - USDA Cooperative State Research, Education, and Extension Service (CSREES) Research Project. "Evaluation of various preservation methods of betel nut in the CNMI" \$205,000. October, 2008. (Project No. HATCH-NMA 011) PI: **J. Kim**
 - Seoul National University Korea Bio-Hub Center. Practical Use and Industrialization of Jellyfish collagen (Short term practical study), \$40,000. November 2006 – October 2007. PI: **J. Kim**
 - Korea Ministry of Commerce, Industry, and Energy. Accomplishment Application Project of Regional Innovation Center (B0008708), \$250,000. July 2006 – June 2007. PI: Y. T. Rho and **J. Kim**
 - Halosource Corp. Bactericidal N-halamine compounds (4-21384). PI: S. D. Worley, Co-PI: R. M. Broughton, J. I. Santiago, and J. F. Williams. **J. Kim**, and J. Lin
 - US Air Force. Study of polymeric materials for protection against chemical and biological contaminants (FO8637-01-C-6004). (PI: S. D. Worley, Co-PI: R. M. Broughton, J. I. Santiago, and J. F. Williams. **J. Kim**, and J. Lin
 - Hoshizaki America, Inc. Bactericidal Activity of Electrolyzed Oxidizing Water against E. coli, Listeria monocytogenes and Salmonella Species Inoculated on Beef and Chicken, \$12,870. March - August, 2000. PI: C. I. Wei, Co-PI: S. J. Weese, Co-PI: T. S. Huang, and **J. Kim**
 - Nestle. Field study of food service vending system, \$60,000. January - December, 2002. PI: Jean Weese, R. Fellers, Co-PI: C. I. Wei, T. S. Huang and **J. Kim**
 - Auburn University Poultry Products Quality and Safety Program. Destruction of Salmonella contamination on shell eggs by chlorine dioxide treatment, \$5,000. February - December, 2002. PI: C. I. Wei, Co-PI: S. J. Weese, T. S. Huang, and **J. Kim**

SERVICE:**Major Committee Assignments: most recent first**

- USDA NIFA Food Safety Outreach Program Grant (A4182) Proposal Review Panel. Washington D.C. Jul. 24-26, 2018.
- School of Family and Consumer Sciences Chair Search Committee member. 2018.
- Extension Nutrition Specialist Search Committee Chair. Sep. 2018.
- Extension Personal Finance Specialist Search Committee member. 2017.
- University Committee for General Education member. Since 2017.
- Community Food Systems Area Extension Educator Search Committee. 2016.
- National Small Producer/Processor Work Group (Subject Matter Experts, FDA, NIFA, PSA, FSPCA, and other key stakeholders) Meeting for developing a competency framework for

the target audience(s): owners and operators of small and medium-sized farms, beginning farmers, socially disadvantaged farmers, small on-farm processors, and small fresh fruit and vegetable merchant wholesalers. National Coordination Center for Food Safety Training, Outreach, and Technical Assistance. FDA CFSAN. Oct. 4-7, 2016.

- CALS Safety Committee member Dec. 2015
- Eat Smart Idaho Director Search Committee member. Oct. 2015.
- University of Idaho Extension Food Safety Topic Team co-chair. Since 2015.

Professional and Scholarly Organizations

- Vice President of Korean-American Food Technologist Association (Aug. 2018 – Present)
- Treasurer of Korean-American Food Technologist Association (July 2016 – June 2018)
- Institute of Food Technologists (IFT) Member of The Feeding Tomorrow Freshmen Scholarship Committee Jury (June 2016)
- IFT 2016 Annual Meeting Session Proposal Reviewer for Agriculture Sustainability and Food Safety sessions (January 2016)
- Member of Institute of Food Technologists (IFT) (Since 1995)
- Member of Phi Tau Sigma Honorary Society (Since 1995)

Outreach Service

- Food Safety related articles in the Communicator, Family and Consumer Sciences, University of Idaho, February, March, and April issues available at: <http://www.uidaho.edu/cals/fcs/research-and-extension>. (Jan.- Nov. 2017)
- Food Safety related articles in the Communicator, Family and Consumer Sciences, University of Idaho, February, March, April, May, June, and September issues available at: <http://www.uidaho.edu/cals/fcs/research-and-extension>. (Jan.- Nov. 2017)
- Food Safety related articles in the Communicator, Family and Consumer Sciences, University of Idaho, February, March, April, May, June, and September issues available at: <http://www.uidaho.edu/cals/fcs/research-and-extension>. (Jan.- Nov. 2016)
- Food Safety related articles, “Salmonellosis: Common Food Poisoning Associated with Poultry” and “7 tips to enjoy Turkey on Thanksgiving”, in the Communicator, Family and Consumer Sciences, University of Idaho (Nov. 2015)

PROFESSIONAL DEVELOPMENT: (workshops and seminars attended)

Scholarship:

- Cooperative State Research, Extension and Education Services Grantsmanship Writing Workshop. Las Vegas, NV (Mar. 9-10, 2009)

Outreach:

- Skills Enhancement for Produce Safety Alliance Growers Trainers workshop. (May 30-31, 2018)
- SFS CAFT Produce Alliance Grower Aquaponics and Intensive Containerized Hydroponics training. Everett, WA. (May 15-16, 2018)
- Produce Safety Rule On-Farm Readiness Review training. Phoenix, AZ. (February 6-8, 2018)
- Produce Safety Alliance (PSA) Produce Safety Alliance Lead Trainer for Produce Safety Grower training. PSA. Certificate in-process. Portland, OR. (May 11, 2017)
- Food Safety Preventive Control Alliance (FSPCA) Lead Instructor Training for Foreign Supplier Verification Program. International Food Protection Training Institute Cert. No.

- fb74b820. Ana Heim, CA. (May 25, 2017)
- Produce Safety Alliance (PSA) Produce Safety Train-the-Trainer Course. PSA. Certificate in-process. Portland, OR. (November 29-30, 2016)
 - Certified Food Scientist Certification. Institute of Food Technologists (IFT) International Food Science Certification Commission. Cert. No. 3289. Spokane Valley, WA. On-line certification exam. (August 27, 2016)
 - Food Safety Preventive Control Alliance (FSPCA) Lead Instructor Training for Preventive Controls for Human Food. International Food Protection Training Institute Cert. No. a8aaa8fc. St, Louis, MO. (July 28 -29, 2016)
 - Food Safety Preventive Control Alliance (FSPCA) Preventive Controls for Human Food training. International Food Protection Training Institute Cert. No. e14c72f6, Idaho Falls, ID. (May 23 -25, 2016)
 - 2nd Western Extension Leadership Development Intern Program (WELD VIII), Sheraton Anchorage Hotel, Anchorage, AK (May 16 – 19, 2016)
 - 1st Western Extension Leadership Development Intern Program (WELD VIII), University of Arizona, Tucson, AZ (March 2-6, 2015)
 - Processed Meat Technology School, Texas A&M University, College Station, TX (April 24-26, 2014)
 - HACCP Training for Meat and Poultry Processing, Penn State University certified by the International HACCP Alliance, Penn State University, University Park (March 6-9, 2013)
 - Aquaculture Feed Extrusion, Nutrition, & Feed Management Workshop, Food Protein Research & Development Center, Texas A&M University, College Station, TX (September 25-30, 2011)

Administration/Management:

- CITI Export Controls for Faculty. (Nov. 2019)
- UI All Employee Required Training (E) (Dec. 4, 2018)
- CITI IRB Investigators and Student Researchers-Basic Course. (April 5, 2018)
- UI Search Committee Training. University of Idaho Human Resource. (November 3, 2017)
- PCard and Travel Training. University of Idaho on-line training module. (November 17, 2016)
- Impact Statement Reporting Training. eXtension. (Oct. 10. 2016)
- Diversity and Inclusion Training. University of Idaho on-line training module (September 29, 2016) IT Security Training. University of Idaho on-line training module (September 29, 2016)
- Safety and Security Awareness Training. University of Idaho on-line training module (September 29, 2016)
- Our Inclusive Workplace Discrimination and Sexual Harassment Prevention Training. University of Idaho on-line training module (March 25, 2016)
- University of Idaho Mission and Goals Training. University of Idaho on-line training module (March 25, 2016)
- University of Idaho Stewardship of Resources Training. University of Idaho on-line training module (March 25, 2016)
- Performance Management Training. University of Idaho on-line training module (January 8, 2016)
- NIH Financial Conflict of Interest Training. NIH Office of Extramural Research. (December 2, 2016)
- Performance Evaluations Training. University of Idaho on-line training module (December 8, 2015)