

Publications:

Devitt, AA and Mattes, RD. 2004. Effects of food unit size and energy density on intake in humans. *Appetite*. 42(2): 213-220.

Watkins, BA., Feng, S., Strom, AK., **Devitt, AA.**, Yu, L., Li, Y. 2003. Conjugated linoleic acids alter the fatty acid composition and physical properties of egg yolk and albumen. *Journal of Agricultural and Food Chemistry*. 51(23): 6870-6876.

Watkins, B.A., **Devitt, AA.**, and Feng, S. 2001. Designed eggs containing conjugated linoleic acids and omega-3 polyunsaturated fatty acids. *World Review of Nutrition and Dietetics. Nutrition and Fitness: Metabolic Studies in Health and Disease*. AP. Simopoulos and KN. Pavlou, editors. 90:162-182.

Latour, MA., **Devitt, AA.**, Meunier, RA., Stewart, JJ., and Watkins, BA. 2000. Effects of conjugated linoleic acid. 1. Fatty acid modification of yolks and neonatal fatty acid metabolism. *Poultry Science*. 79 (6): 817-821.

Latour, MA., **Devitt, AA.**, Meunier, RA., Stewart, JJ., and Watkins, BA. 2000. Effects of conjugated linoleic acid. 1. Embryonic and neonatal growth and circulating lipids. *Poultry Science*. 79 (6): 822-826.

Watkins, BA., **Devitt, AA.**, Yu, L., and Latour, MA. 1999. Biological activities of conjugated linoleic acids and designer eggs. *Egg Nutrition and Biotechnology*, pp. 181-195. JS. Sim, S. Nakai and W. Guenter, editors. CABI Publishing, UK.

Presentations:

Devitt, AA. 2007. Facilitating the development of critical thinking skills in an introductory food science course. Institute of Food Technologists, Education Division, Chicago, IL (talk).

Devitt, AA., and Morgan, MT. 2007. Enhancing student's ability to synthesize published research with experimental results, a case study. North American Colleges and Teachers of Agriculture, Champaign, IL (poster).

Devitt, AA., and Mattes, RD. 2007. Peanut ingestion with a meal or as a snack: Influences on energy intake and energy compensation. Institute of Food Technologists, Nutrition Division, Chicago, IL (poster).

Devitt, AA. and Hayes, KD. 2007. Early cultivation of students' critical thinking skills by hands-on product and process development. Institute of Food Technologists, Education Division, Chicago, IL (poster).

Hayes, KD., and **Devitt, AA.** January 2007. Socratic Dialog: A method for development of critical thinking skills. Hawaii International Conference on Education, Honolulu, HI (poster)

Devitt, AA. and Mattes, RD. April 2003. Effects of food unit size and energy density on intake in humans. Experimental Biology, San Diego, CA. (poster)

Devitt, AA. and Watkins, BA. June 1999. Modification of chicken egg yolk lipids with CLA and DHA. Institute of Food Technologists National Meeting, Chicago, IL. (oral)

Devitt, AA. and Watkins, BA. May 1998. Modification of chicken egg yolk-lipids with conjugated linoleic acids. American Oil Chemists Society Annual Meeting, Chicago, IL. (oral)