

Curriculum Vita - Kirby D. Hayes

A. GENERAL INFORMATION

1. Academic Record

Degree Received	Field of Study	Institution	Date
Ph.D.	Food Chemistry	Purdue University	2002
M.S.	Food Chemistry	Purdue University	1998
B.S.	Food Science	Purdue University	1996
A.S.	Pre-Pharmacy	Vincennes University	1994

2. Professional Experience

Position	Division/Department	Location	Time
Associate Vice Provost for Assessment	Office of the Provost	Purdue University	2007 to present
Associate Professor	Department of Food Science	Purdue University	2006 to present
Assistant Professor	Department of Food Science	Purdue University	2002 to 2006
Graduate Instructor	Department of Food Science	Purdue University	2000 to 2002
Food Scientist	Betty Crocker Division	General Mills, Minneapolis, MN	1998 to 1999

3. Awards and Honors

Purdue University Charles B. Murphy Undergraduate Teaching Award	2006
College of Agriculture Outstanding Undergraduate Counselor Award	2006
Purdue University Cooperative Extension Specialist Association –Team Award	2006
Purdue University Teaching Academy Fellow	2005
North American Colleges and Teachers of Agriculture-Award of Merit	2005
College of Agriculture Outstanding Undergraduate Teaching Award	2005
Department of Food Science Outstanding Counselor Award	2004, 2005
Department of Food Science Outstanding Teacher Award	2002, 2003, 2004
Outstanding Recent Alumni, Vincennes University	2002
Purdue University Graduate Student Award for Outstanding Teaching	2001
B. J. Liska Outstanding Teaching Assistant Award	2000
Betty's Breakthrough Results Award, General Mills	1999

4. Membership in Academic, Professional, and Scholarly Societies

Institute of Food Technologists (IFT)
 Gamma Sigma Delta (Agricultural Honor Society)
 Academic Keys Who's Who in Agriculture Higher Education (WWAHE)
 Who's Who Among America's Teachers
 Phi Tau Sigma (Food Science Honor Society)

Teaching-Related Publications, Invited Talks, and Meeting Presentations (last two years)

- Ismail, B. and Hayes, K.D. 2005. Factors that affect student motivation in a junior level dairy products course. *J. Food Sci. Ed.* 4(1):15-17. (Peer-reviewed Paper)
- Ismail, B., Morgan, M., and Hayes, K.D. 2006. Effect of short study abroad course on students' openness to diversity. *J. Food Sci. Ed.* 5(1):15-18. (Peer-reviewed Paper)
- Morgan, M., Ismail, B., and Hayes, K.D. 2006. Relative importance of IFT core competencies – A case study survey. *J. Food Sci. Ed.* 5(2):35-39. (Peer-reviewed Paper)
- Hayes, K.D. and Gardner, D. 2006. Using outcomes for course and program assessments. University of Wisconsin-Madison Department of Food Science. Madison, WI (Invited Talk)
- Durkee, D., Ismail, B. and Hayes, K.D. 2006. The plasmin system and its impact on dairy foods. A laboratory manual for authentic undergraduate research in chemistry. (Lab Manual)
- Hayes, K.D., and Devitt, A. 2007. Socratic Dialog: A useful tool to expedite development of critical thinking skills. Hawaii International Conference on Education (Poster Presentation)
- Morgan, M., Wilson, K., Ismail, B., and Hayes, K.D. 2007. Students' attitudes toward virtual experiments in food processing. Hawaii International Conference on Education (Poster Presentation)
- Hayes, K.D. and Gardner, D. 2007. Assessment and the developmental curriculum: using outcomes for course and program assessment. Hawaii International Conference on Education (Poster Presentation)
- Morgan, M and Hayes, K.D. 2007. Outcome-based program assessment for Food Science. University of Hawaii Manoa Department of Food Science. Manoa, HI (Invited Talk)

Peer-Reviewed Research-Related Publications (last two years)

- Ismail, B. and Hayes, K.D. 2005. β -glycosidase activity toward different glycosidic forms of isoflavones. *J. Agric. Food Chem.* 53(12): 4918-4924.
- Frohbieter, C., Ismail, B., Nielsen, S.S., and Hayes, K.D. 2005. Effects of *Pseudomonas fluorescens* M3/6 bacterial protease on the plasmin system and plasminogen activation. *J. Dairy Sci.* 88(10):3392-3401.
- Marshall, M.I., Bush, D.J., and Hayes, K.D. 2005. Extension Programming for Food Entrepreneurs: An Indiana Needs Assessment. *J. of Extension. In-Press*
- Upreti P., Metzger, L.E., and Hayes, K.D. 2006. Influence of Calcium and Phosphorus, Residual Lactose, and Salt-to-Moisture Ratio (S/M) on Cheddar Cheese Quality: Proteolysis during Ripening. *J. Dairy Sci.* 89:444-453.
- Burbrink, C. and Hayes, K.D. 2006. Effect of thermal treatment on the activation of bovine plasminogen. *Int. Dairy J.* 16(6):580-585.
- Prado, B., Sombers, S., Ismail, B., and Hayes, K.D. 2006. Effect of heat treatment on the activity of plasmin and plasminogen activator inhibitors in milk. *Int. Dairy J.* 16(6):593-599.
- Wang, L., Hayes, K.D., and Mauer, L.J. 2006. Fluorescent labeling study on plasminogen concentration and location in simulated bovine milk systems. *J. of Dairy Sci.* 89:58-70.
- Larson, N., Ismail, B., Nielsen, S.S., and Hayes, K.D. 2006. *Bacillus polymyxa* protease activity on plasmin system components. *Int. Dairy J.* 16(6):586-592.
- Mathias, K., Ismail, B., Corvalan, C., and Hayes, K.D. 2006. Heat and pH effects on the conjugated forms of genistin and daidzin isoflavones. *J. Agric. and Food Chem.* 54(20):7495-7502.