Deanna Lusell Pucciarelli

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EDUCATION:

Ph.D., Nutrition, College of Agriculture, University of California, Davis, Davis, CA. 2007. Minor: Education. Dissertation: The Medicinal Uses of Chocolate: Past, Present and Future. Advisor: Dr. Louis Grivetti.

B.S., Nutrition, College of Agriculture, California Polytechnic State University, San Luis Obispo, CA. 2002. *Magna Cum Laude*. Concentration: Applied Nutrition. Senior Project: Assessment of learn by doing educational model as it relates to fourth-graders' nutrition knowledge and self-efficacy towards preparing nutritious food. Advisor: Dr. Lisa Nicholson.

OTHER EDUCATION AND CREDENTIALS:

A.O.S., Culinary Arts, Culinary Institute of America, Hyde Park, NY. 1991
College Teaching Certification, UC Davis, CA. 2003
Cuisine for Kids, nutrition education credential. American Heart Association and California Department of Education. 1997
Food and Management Sanitation Certificate, (Publication No. 76-1009, as amended) The Food and Drug Administration Center for Food Safety and Applied Nutrition. December 1991

TEACHING EXPERIENCE:

Assistant Professor, Ball State University, Muncie, 2008 ~ current
Muncie, IN

- Quantity Food Production. FCSFN400. Covers principles and processes of quantity food production and equipment use. Laboratory experience in a University-housed restaurant and quantity foods laboratory.
- Nutrition, Food and Customs. FCSFN395. Explores the relationships between agricultural practices, diet patterns, food procurement and distribution, nutrition and religious dietary doctrines from a national and global perspective. Emphasis on how

culture, national and international polices, and belief systems shape food consumption patterns.

- Culinary and Agriculture Promotion. FCS496. Immersive learning course that surveys promotional tools designed to publicize agricultural and food establishments. A portfolio that measures proficiency in one or more area will be created (e.g., journalism, marketing, culinary tourism, media communication, and advertising).

Adjunct Faculty, California State University, Sacramento, 2006 ~ 2008
Sacramento, CA

- Nutrition and Wellness. FCS10. Introduction to the basic principles of nutrition and the relationship of the human diet to health. Overview of the biological uses of nutrients and tools for dietary planning. Evaluation of personal dietary habits using current dietary guidelines and nutritional assessment methods.
- Cultural and Social Aspects of Food. FCS114. Cultural and social meanings of food, food behaviors and food systems are examined. Emphasis is on the regional, ethnic and religious influences on food habits. Food production, distribution and consumption from a historical and cross cultural point of view are studied.

Adjunct Faculty, Sacramento City Community College, 2007
Sacramento, CA

- Nutrition. FCS340. Students study the basic principles of nutrition, sources and functions of the nutrients in all stages of the life cycle, nutrition as a world problem, and consumer problems related to food. An evaluation of personal dietary habits using current dietary guidelines and nutritional assessment methods is emphasized to help students access their own nutritional health.

Lecturer, University of California, Davis, 2007
Davis, CA

- Career Discovery Seminar. SAS005. Students participate in discussion sessions on the topic of global food-related challenges. Connections between university life and career opportunities are explored. Student design a scientific poster to be presented at an on-campus symposium that links industry and academia.

Lecturer, University of California, Davis, 2006
Davis, CA

- Freshman Seminar. FRS004. By participating in this seminar and the campus book project, students' developed a better understanding of the origins of food, food culture, nutrition, and the impacts of different food policies and methods of producing food on human health and the environment

Lecturer, University of California, Davis, 2006
Davis, CA

- Seminar in Nutrition. NUT190. Critical evaluation of nutrition research. Discussion of human nutrition problems. Emphasis among experimental, clinical,

and dietetic problems of community, national and international scope; instruction in scientific presentations

Teaching Assistant, University of California, Davis, 2003 ~ 2005
Davis, CA

- Food and Culture, NUT 20. Lecture, grade, and assist students in understanding concepts as outlined in course syllabi. Lectured to students on food history as it relates to cultural attitudes towards obesity from antiquity to current epidemic. Lead lab sections in discussions extended from lecture

- Nutritional Anthropology, NUT 120A. Lecture, grade, and assist students in understanding concepts as outlined in course syllabi. Lead lab discussions and organized debate sessions on current nutrition topics. Topics included: Low carbohydrate diets; and, registered dietitians' attitudes towards treating the obese

- Freshman Honors Seminar NUT 198. Topic: Historical Uses of Chocolate. Supervised undergraduates conducting archival medical and nutrition research. Organized training sessions with UC Davis, Shields Library, Special Collections Curator. Guest Lecturer

- Methods in Nutrition, NUT 298 [Graduate Level]. Topic Historical Uses of Chocolate. Supervised graduate students conducting archival medical and nutrition research. Organized training sessions with UC Davis, Shields Library, Special Collections Curator. Guest Lecturer

Teaching Assistant, California Polytechnic State University, SLO, 2001 ~ 2002
San Luis Obispo, CA

- Nutrition, Maternal and Child Nutrition. FSN 210, FSN 310. Grade exams and diet projects. Answer student questions and clarify key concepts

Instructor, Dana Elementary School, 2001 ~ 2002
Nipomo, CA

- Instructed fourth-grade, web-based, nutrition class linked with cooking class as part of learn-by-doing intervention study

RESEARCH EXPERIENCE:

Ball State University, 2008-present

- Measure determinants affecting life-stage eating patterns in small mid-western communities. This ongoing longitudinal study will inform health care workers to environmental factors that both positively and negatively shape food consumption habits.

Doctoral Research, UC Davis, 2002-2007

- Documented the historical, medicinal use of chocolate from 1565-1910 utilizing archival methods in both traditional archives, *Schlesinger Library* at Harvard and digital libraries, *Feeding America* at Michigan State University, among others.

- Designed, implemented and analyzed a consumer research study titled, *Consumers' Knowledge, Attitudes and Behaviors Regarding Chocolate Consumption and Health Implications*. Data analyzed on SPSS and SAS statistical programs

Research Assistant (SRA II), Chocolate History Project, UC Davis University, 2004 ~ 2008

Davis, CA

- Project Manager responsible for coordinating support materials for global, multi-site, research teams; manage 650K operating budget; assist in designing and orchestrating regional conferences for funding agency. Product development and recipe design placed both on consumer website and packaging.

Research Assistant (SRA II), FSNEP, UC Davis University, 2002 ~ 2004

Davis, CA

- Designed nutrition education materials for the Food Stamp Nutrition Education Program
- Created intervention study titled, "Dietary Guidelines for Americans" that measures change in behavior based on a centered-learning approach

OTHER RELEVANT EXPERIENCE:

Food Columnist, *the Adobe Press*, 2000 ~ 2002

Arroyo Grande, CA

- Wrote column regarding current food trends (sample columns upon request).

Food Services Director, Healdsburg Unified School District, 1995 ~1997

Healdsburg, CA

- Planned and supervised district-wide schools food services program
- Duties included: interviewing, hiring, training and evaluating staff; menu design and implementation; record keeping and inventory procedures; ordering supplies and equipment; special events and student programs.
- Designed a central kitchen with $1.2 million appropriated bond funds, including floor blueprint/equipment layout, menu design, equipment needs list, staffing, transportation, storage facilities, and staff development to meet new food service demands.
- Chaired Healdsburg's first community Health, Nutrition and Wellness Fair. This bi-lingual event brought together community businesses, school faculty, parents and 800, K-6 children to learn wellness techniques.

Kitchen Manager, Meals on Wheels, 1994 ~1995
Santa Rosa, CA

- Responsible for supervising a staff that produced 1,000 meals daily.
- Implemented and managed a welfare to work program.
- Brought together an all-volunteer staff to create 20,000 hors d'oeuvres for Sonoma County Fair's 1995, gala opening reception. This fundraiser netted Sonoma County Council on Aging $10,000.

Chef, Blums Café, 1992 ~ 1995
Sonoma, CA

- Restaurant Chef and special event/off-site catering. Designed menus, cost analysis, staffing, advertising and created focus-groups/feedback forms.

Chef/Tasting Room Manager, Cline Cellars, 1991~1992
Sonoma, CA

- Created menus to complement winery's wines.
- Developed special events program
- Managed tasting room sales, staff, cost analysis, merchandise acquisition.

PUBLICATIONS:

Pucciarelli, D.L., *Early History and Evolution of Nutrition Science in the United States of America.* FCSRJ. 2009, 38 (2), 106-122.

Pucciarelli, D.L., *Chocolate as Medicine: Imparting Dietary Advice and Moral Values through 19th Century North American Cookbooks.* In: Chocolate: History, Culture and Heritage. Edited by L. E. Grivetti and H-Y. Shapiro. Hoboken, New Jersey: Wiley & Sons Inc.. February 20, 2009.

Pucciarelli, D.L., Barrett, J., *Twenty-first century Attitudes and Behaviors Regarding the Medicinal Use of Chocolate.* . In: Chocolate: History, Culture and Heritage. Edited by L. E. Grivetti and H-Y. Shapiro. Hoboken, New Jersey: Wiley & Sons Inc. February 20, 2009

Pucciarelli, D.L., Grivetti, L.E., *The Medicinal Use of Chocolate in Early North America.* Mol. Nutr. Food Res. 2008, 52, 1215 –27.

Pucciarelli, D.L., The Medicinal Use of Chocolate: Past, Present and Future (1776-2007) (dissertation). Saarbrucken, Germany: VDM Verlag. November 2008.

Pucciarelli, D. *Low Carb Diets.* Nutrition and Health Information Sheet, UC Davis Nutrition Department (website) 2004; February.

Pucciarelli, D. *Research Outcomes on Low-Carbohydrate Diets*. Nutrition Perspectives 2003; (28) 6: 2-4.

PUBLISHED ABSTRACTS:

Pucciarelli, D. *Exploring Taste through Tasting Chocolate.* Paper presentation, 2007. Annual Meeting: Association for the Study of Food and Society, Victoria, Canada. May 30-June 3, 2007.

Chocolate History: Material Culture Unveils the Voice of 'Other'. Paper presentation, 2007 Annual SW/TX Popular/American Culture Association Meeting, Albuquerque, NM. February 14-17, 2007.

Pucciarelli, D., Barrett, B., Grivetti, L. *Consumers Knowledge, Attitudes and Behaviors (KAB) Towards Utilizing Chocolate as a Functional Food. FASEB J.* 2007 21:lb239

The Medicinal and Social Interfaces of Chocolate During the 19th c as told through North American Cookbooks. Paper presentation. Cookbooks as History Conference. Adelaide, Australia. July 3-4, 2006.

PRESENTATIONS AND POSTERS:

Pucciarelli, D. *Eating Economically at the Farmer's Market*. Cooking Presentation. Minnetrista Cultural Center. Muncie, IN. August 29, 2009.

Pucciarelli, D. *Eating Locally: Reducing Your Carbon Footprint.* Presentation 2009. Annual Meeting: American Association of Family and Consumer Sciences, Knoxville, Tennessee. June 25-28, 2009.

Pucciarelli, D. *Middletown*: *A Longitudinal Study in American Food Culture.* Paper presentation 2009. Annual Meeting: Association for the Study of Food and Society, Pennsylvania State University, Pennsylvania. May 28-30.

Chocolate and Medicine. Chocolate the North American Experience. Paper Presentation, History and Foodways of Chocolate Symposium. National Museum of American History, Washington DC. March 7, 2009.

History of Dietetics and Nutrition in the United States. Poster. Indiana Association of Family and Consumer Sciences. September 25, 2008.

Chocolate as Medicine: Imparting Dietary Advice & Moral Values Through 19th Century North American Cookbooks. Presentation, Culinary Institute of America, Davis, CA. March 23, 2007

Michael Pollan's Omnivores Dilemma: Is it a Dilemma for You? Presentation, Ethnic Identity Academic Achievement Self-empowerment Project, Davis, CA. December 5, 2006.

A Multi-factorial Perspective on Obesity. Seminar Chairperson. University of California, CA. October 16, 2006

Aspects of the History of Cookbooks. Presentation. Les Dames d'Escoffier, Shields Library, Davis, CA. June 19, 2006.

Using Cookbooks to Define Social Norms in the 19th Century. Paper Presentation. Association for the Study of Food and Culture, Boston, MA. June 8-11, 2006

Pucciarelli, D., and L Grivetti. *America's Chocolate Heritage*. Poster presented at the National Academy of Sciences 2006 Symposium on Cocoa. February 9-10, 2006

Medicinal Use of Chocolate in the 19th Century. Presentation, Colonial Chocolate Society, Fort Ticonderoga, NY. September 10-12, 2005.

Medical Advice as Told Through 18th and 19th Century Cookbooks. Presentation, Culinary Institute of America, Davis, CA. April 18, 2005

Medicinal Use of Chocolate and Material Culture. Presentation, Mars Inc., Davis, CA, April 8-9, 2005

ACADEMIC SERVICE:

Ball State University, Food and Hospitality Management Program Chair, 2009-present
Ball State University, Nutrition, Food and Hospitality Management Area Chair, 2009-present
Ball State University: Salary Committee, member, 2008-present
Ball State University: Academic Affairs, member, 2008- 2009
Ball State University: Hospitality and Food Management Association, Faculty Advisor, 2008-present
Ball State University, Commencement Marshall, December 2008
UC Davis: Campus Community Book Project 2006-2007 selection and planning committee; Chairperson, Obesity Seminar. Community Book Project Theme: Foods for Health
UC Davis: Committee on Education & Academic Programs [CEAP] 2005-2006
UC Davis: College of Agriculture Dean's Graduate Scholarship Committee 2002-2004

PROFESSIONAL AFFILIATIONS:

American Culinary Federation
American Association of Family and Consumer Sciences
Association for the Study of Food and Society

American Nutrition Society
Institute of Food Technologists

RESEARCH GRANTS

ASPIRE Junior Faculty Grant. Ball State University. Title: Determinants Influencing Life-Stage Eating Patterns in Muncie, Indiana from the Middletown Studies (1920) through 2009. Principal Investigator. [$9,482]

ASPIRE New Faculty Grant. Ball State University. Title: Determinants influencing life-stage eating patterns in Muncie, Indiana from the Middletown Studies (1920) through 2009. Awared November 2008. Principal Investigator. [$1,500]

SHAPE. A California Department of Education Nutrition grant that focused on improving the health and academic success of California children. Awarded September 1995, Principal Investigator. [$20,000]

HONORS AND AWARDS:

Mars Fellow, appointed by Mars Inc, University of California, Davis 2006-2008
Career Discovery Fellow, University of California, Davis 2006-2007
Consortium for Women and Research Travel Award, 2006
UC Davis Nutrition Merritt Based Block Grant, 2003, 2004
Urbach-Sjovold academic scholarship, 2000
William C. Adam academic scholarship, 2000.
Emerging Leader recognition, AAUW, Santa Maria chapter, 2000.
Virginia B. Martinez academic scholarship, 1999.
Deans List; Cal Poly 2000/01, Allan Hancock College 1998/00 and Santa Rosa Junior College 1998.
Schieffelin Award for scholastic achievement in hospitality management, 1991.