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EDUCATION

Ph.D., Cereal Chemistry, Kansas State University, 1980
Grad. Studies, Developmental Biology, Kansas State University 1973-77
B.S., Magna cum Laude, Biological Sciences, Kansas State University, 1973

ACADEMIC CAREER

PROFESSOR, Department of Grain Science, Kansas State University 2005- present

PROFESSOR (adjunct), Dept. of Food Science and Nutrition, U. Minnesota 1996- 2005

PROFESSOR, Department of Grain Science. Kansas State University. 1994-1996

ASSOCIATE PROFESSOR, Department of Grain Science. Kansas State. 1988-1994.

CHAIR, Food Science Graduate Program, Kansas State. 1987-1990.

ASSISTANT PROFESSOR, Department of Grain Science, Kansas State. 1983-1988.

ASSISTANT PROFESSOR, Cereal Quality Lab, Texas A&M University. 1980-1983

ACCOMPLISHMENTS

- Training: 40 graduate students supervised or co-supervised
- Research: funding through multiple grants & contracts. *Attached.*
- Publications: 86, including 10 invited book chapters. *Attached*
- Editor/Co-Editor of 5 Technical Books
- Teaching: **35** years of experience: 7 different courses and 82 offerings
 - Chemistry & Structure of Cereals
 - Fundamental Baking (and laboratory)
 - Graduate Seminar in Cereal Science
 - Cereal Science
 - Flour & Dough Testing (and laboratory)
 - Fundamentals of Food Processing

INSTITUTIONAL SERVICE (KSU 2006-present)

- Graduate Council (2006-2010)
 - EDTR Committee
 - UG Affairs Committee
- University Patent and IP Advisory Board
- University Undergraduate Grievance Panel (2006-2010)
- Promotion and Tenure Committee, College of Agriculture (2007-2010)
- Food Service Undergraduate Graduate Coordinating Council (2007-2009)
- GRSC Graduate Program Coordinator (2010-present)
- GRSC Undergraduate Scholarship Committee (Chair)
- GRSC Undergraduate Curriculum Committee
- GRSC Reading Room Committee (2005-2009)

PROFESSIONAL ACTIVITIES and AWARDS (partial)

- G.W. Scott-Blair Memorial Award (AACC), 1991
- William F. Geddes Memorial Lectureship (AACC) 1996
- Excellence in Teaching Award (AACCI) 2011

- ***Editor-in-Chief, CEREAL CHEMISTRY, 2000-2001***
- *Associate Editor, CEREAL CHEMISTRY, 1984-1986, 2004-Present*
- *Senior Editor, CEREAL CHEMISTRY, 2009- present*

- ***EXECUTIVE EDITORIAL BOARD, JOURNAL OF THE SCIENCE OF FOOD & AGRICULTURE 2011- present***
- *Associate Editor, JOURNAL OF THE SCIENCE OF FOOD & AGRICULTURE 2005 – Present*

- *Associate Editor, ITALIAN JOURNAL OF FOOD SCIENCE 1991-1995*

- USDA National Research Initiative Competitive Grants Program Food Characterization Grant Panel
 - Member 1998- 999
 - Panel Manager 2000-2001
 - USDA Food Characterization Program Review Panel – Chair 2015
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- **American Association of Cereal Chemists International (AACCI)**
 - Board of Directors
 - Member 2015- Present

 - Osborne Medal Committee
 - Chair 2011-

Applied Research Award Committee
Chair 2011-

General Awards Committee
Member 2011-

Technical Program Committee
Member, 1992-95
Chair, 1994

Eagan Press
Member, 1991-1994
Chair, 1994-1996

AACC/Eagan Press Advisory Board
Member, 1989-1995
Chair, 1994-5

Education Advisory Board
Member 1987-92, 1996-98

Undergraduate Scholarship Jury
Member 1998-2001
Chair, 1998-99

Graduate Fellowship Jury
Chair, 1998-99

Electronic Technology Committee
Member, 1992-94
Chair, 1994-97

Rheology Division
Founding Member
Chair

Education Division
Founding Member
Vice Chair, 2008-9
Chair, 2009-10
Secretary/Treasurer 2010-present

Professional Development Panel
Member 2007-present
Chair 2008- present

Publications Panel
Member 2009- present

- Technical (Industry focused) Short Courses
Ten (10) courses as a director/co-director
Thirty one (36) courses as lecturer

SCIENTIFIC ASSOCIATION EXPERIENCE

DIRECTOR, SCIENTIFIC SERVICES, American Association of Cereal Chemists (AACC) 1/97 – 5/01

Primary administrative and budgetary responsibility for the Association's Book Acquisition, Short Course and Check Sample Programs, Editor-in-Chief of CEREAL CHEMISTRY (specific responsibilities follow.)

EDITOR-in-CHIEF, CEREAL CHEMISTRY

- Administrative, operational responsibility for scientific and technical aspects of the journal.
- Annual budget planning and management (\$284,000 in FY '01).
- Establishment and maintenance of editorial policy & scientific standards
- Leadership of the Associate Editorial Board and its activities.
- Recruitment and development of new associate editors
- Leadership of the manuscript review process
- Leadership of the invited review paper process

BOOK PROGRAM

- Annual budget planning and management (\$600,000 in FY '01)
- Materials (manuscript) acquisition and development
- New Science, Topic and Title identification
- Author and editor identification, contact and recruitment
- Negotiation of publication agreements
- Oversight and coordination of manuscript creation

SHORT COURSE PROGRAM (1/97 – 1/00)

- Administrative, budgetary & operational responsibility for the program. A total of 93 courses planned, managed and presented over 3 fiscal years
- Annual budget planning and management (\$361,000 in FY'00)
- Assessment of member and customer training needs
- Negotiation and management of collaborative agreements with associations and universities for joint course presentation
- Management of the curriculum creation, faculty development and course presentation processes

CHECK SAMPLE SERVICE

- Annual budget planning and management (\$280,000 in FY '01)
- Supervision of staff (program manager and coordinator) responsible for ongoing operations.
- Ultimate responsibility for new services and all series pricing.

FOOD INDUSTRY EXPERIENCE

DIRECTOR, APPLIED RESEARCH, The Schwan Food Company 12/01 – 9/2005

Specific responsibilities included leadership, administrative, budgetary, personnel and technical accountability for all non-product ‘discovery’ and product protection research projects within Schwan’s Research & Development and by external contractors.

Responsible for: planning and managing the Applied Research Department budget (~\$1,100,000 in FY ’04), developing and leading its six member staff (scientists, in-house consultant and technicians) and managing outside research contracts.

DIRECTOR, APPLIED RESEARCH & SENSORY SCIENCE, 4/04- 9/005

Responsibilities were equivalent to those for the Applied Research group but covering all sensory analytical testing (descriptive, discriminative, affective and shelf-life) for Schwan’s Research and Development, both in house and contracted. Base departmental budget for all activities is ~\$1,300,000 for FY ’04. The seven person staff was comprised of analysts, technicians and a manager.

MEMBER, R&D MANAGEMENT TEAM

- Participation in R&D project and resource allocation planning
- Participation in R&D budgetary strategy and planning
- ONE (Obesity & Nutrition Education) team membership
- Corporate Continuous Improvement Team membership

SELECTED ACCOMPLISHMENTS

- Created and led the R&D Innovation Recognition Program
- Created and implemented new protocols for research project ideation, proposal creation, review selection, and oversight
- Created and implemented processes for knowledge transfer from Applied Research to product development
- Created and implemented new Applied Research and, Applied Research/Process Engineering portfolios along focused strategic areas.
- Established relationships with 5 University programs to initiate or further work on freezing technology, dairy science, whole grain/nutrition, trans fatty-acid reduction, food irradiation, and high pressure processing
- Created and implemented and managed an Excess Capacity/outsourcing program (\$750,000/year) for affective sensory testing
- Led the creation of a plan and budget for a new, satellite sensory testing facility in Atlanta, GA.
- Led groups responsible for 8 invention disclosures, 6 patent applications and the transfer of 3 new to the world technology platforms to commercial development

EXTERNALLY FUNDED RESEARCH (2005-CURRENT)

Novel Uses of Enzymes in Cereal Processing

Specialty Enzymes Co

2005-2008

\$50,000/yr.

Investigation of Soybean Hull as a Value-Added Feedstock for Bioenergy and Biomaterials.

Kansas Soybean Commission, Co-PI

2007

\$34,215

Investigation of Wheat Cellulosic materials as Feedstock for Bioenergy and Biomaterials

Kansas Wheat Commission, Co-PI

2007

\$36,823

Whole Grain Ingredients: Health Benefits of bioactive Phytonutrients and Dietary Fibers from Cereal Grains

USDA NRI Integrated Program, Co-PI

2008-2011

\$117,000 of \$750,000

Study of the Interactions of Bran with Gluten Protein during Dough Development Using Rheology, Infrared Spectroscopy and Tomography

USDA NRI, Co-PI

2008-2010

\$216,000 of \$400,000

Effect of Enzymes on Starch for Bread Volume Improvement.

Caravan Ingredients, Co-PI (Y.C. Shi)

2009-2010

\$44,990

Improving and Understanding Unique Properties of Olestra

Caravan Ingredients, Co-PI (Y.C. Shi)

2009-2010

\$44,483

Interactions Between Wheat Starch and Emulsifiers and Implications in Baking Applications

USDA/MAMFA (Match with Caravan). Co-PI (Y.C. Shi)

2009-2010

\$39,218