Curriculum Vitae

Faculty Name: **Tamra N. Tolen** **Work Address:** P.O. Box 519; MS 1060
Prairie View, TX 77446

Position Title: Adjunct Instructor
Office Location: Agriculture & Business Multipurpose Building Rm. 406
Office Phone: 936-261-2532
Email Address: tntolen@pvamu.edu

Education:

Degree and Area of Study	Institution Name	Degree Date
PhD - Animal Science	Texas A&M University	2018
M.S. - Animal Science	Prairie View A&M University	2013
B.S. - Animal Science	Texas A&M University-Commerce	2009

Teaching Experience

Position Title	Institution Name	Position Dates (Beginning and End)
Instructor – Diseases and Sanitation (ANSC 2543-P01)	Prairie View A&M University	2020-pesent
Instructor – Food Bacteriology (FDSC 3593-P01)	Prairie View A&M University	2019-pesent
Instructor – Gen Animal Science (ANSC 1513-P02)	Prairie View A&M University	2019-pesent
Graduate TA -Food Bacteriology Laboratory (FSTC 327)	Texas A&M University	2014-2017
Graduate Assistant - Enforcement Investigators and Analysis Officer (EIAO) Training	Texas A&M University	2013-2018
Graduate Assistant – Beef 101 Extension program	Texas A&M University	2013-2018
Graduate Assistant – Creative Sausage Extension program	Texas A&M University	2013-2018
Graduate Assistant – Processed meat Extension Program	Texas A&M University	2013-2018

Professional Publications:

Hudson, J.C., **Tolen, T.N**., Kirsch, K.R., Acuff, G.A., Taylor, T.M., Lucia, L.M., and Castillo, A. (2019). Comparison of Antimicrobial Treatments Applied Via Conventional Spray or Hand-Held Electrostatic Spray to Reduce Shiga-Toxigenic *Escherichia coli* (STEC) on Chilled Beef Outside Rounds. Journal of Food Protection, 82(5), 862-868.

Hendricks, M. B., **Tolen, T. N**., Thippareddi, H., Anding, J., Moore, L. L., Griffin, D., and Taylor, T. M. (2018). Sanitary Carcass Dressing and Food Safety Practices in South Central US Small and Very Small Establishments Manufacturing Fresh and Not-Ready-to-Eat Pork Product. Food Protection Trends, 38(1), 52-62.

Tolen, T. N., Xie, Y., Hairgrove, T. B., Gill, J. J., and Taylor, T. M. (2018) Evaluation of Commercial Prototype Bacteriophage Intervention Designed for Reducing O157 and Non-O157 Shiga-Toxigenic *Escherichia coli* (STEC) on Beef Cattle Hide Surfaces. Foods, 7(7), 114.

Oh, J. K., Liu, S., Jones, M., Yegin, Y., Hao, L., **Tolen, T. N**., Nagabandi, N., Scholar, E.A., Castillo, A., Taylor, T.M., Cisneros-Zevallos, L., and Akblutut, M. (2018). Modification of Aluminum Surfaces with Superhydrophobic Nanotextures for Enhanced Food Safety and Hygiene. Food Control, 96. 463-469.

Kirsch, K. R., **Tolen, T. N.,** Hudson, J. C., Castillo, A., Griffin, D., and Taylor, T. M. (2017). Effectiveness of a Commercial Lactic Acid Bacteria Intervention Applied to Inhibit Shiga Toxin-Producing *Escherichia coli* on Refrigerated Vacuum-Aged Beef. International Journal of Food Science, 2017.

Tolen, T.N., Ruengvisesh, S., and Taylor, T.M. (2017). Application of Surfactant Micelle-Entrapped Eugenol for Prevention of Growth of the Shiga Toxin-Producing *Escherichia coli* in Ground Beef. Foods 2017, 6, 69.

Tolen, T. N., Xie, Y., Hernandez, A. C., and Everett, G. F. K. (2015). Complete Genome Sequence of *Salmonella enterica* serovar Typhimurium Myophage Mushroom. Genome Announcements, 3(2), e00154-15.

Additional Trainings/Skills:

Preventive Control Qualified Individual (PCQI) Certified

HACCP Trained – Texas A&M University

Graduate Certificate in Food Safety – Texas A&M University