

EDUCATION

Doctor of Philosophy in Educational Leadership, May 2006, University of Nevada Las Vegas

Concentration – Higher Education Administration

Dissertation – *Identifying the Characteristics of and Quality Indicators for Associate Degree Culinary Arts Programs: A Survey of Educators and Industry*

Master of Business Administration, May 1994, Tulane University, A.B. Freeman School of Business, New Orleans, LA. Concentrations in General Management and Marketing.

Bachelor of Science, May 1984, Cornell University, School of Hotel Administration, Ithaca, NY. Concentrations in Food and Beverage and Human Resources Management.

Professional Certifications

Certified Culinary Educator, American Culinary Federation

Certified Specialist of Wine, Society of Wine Educators

ServSafe™ Instructor & Proctor, National Restaurant Association Educational Foundation

New Mexico Alcohol Server Certification

ACADEMIC EXPERIENCE

Director and Professor, January 2016 – Present

School of Hotel, Restaurant, and Tourism Management

College of Agricultural, Consumer and Environmental Sciences, New Mexico State University

Administrative Duties

Provide vision and leadership for the school.

Make administrative decisions relating to academics, facilities, fiscal matters, personnel, staffing and policies, program planning and development.

Foster positive working relationships among faculty, staff, students, and external stakeholders.

Coordinate and evaluate undergraduate and graduate instruction, research, and outreach.

Coordinate external program Board of Advisors and HRTM College of Business Advisory Council.

Oversee management of the 100 West Café and Bobby Lee Lawrence Wine Academy.

Gerald Thomas Chair program coordinator, August 2016 – July 2017.

Co-PI on USDA/NIFA grant applications by HRTM faculty and corporate grants with college extension faculty.

Courses Taught

HRTM 443 Meetings, Conventions, and Special Events Management

HRTM 450 Beverages, Food, and Culture

HRTM 450 Beverage Production and Marketing

HRTM 414 International Food and Wines

University and College Service

Chair of the University Alcohol Review Committee

Member, College of ACES Open House Planning Committee, January 2018 – Present

Member, College of ACES Distance Education Task Force, July 2017 – December 2018

Member, University Strategic Enrollment Planning Council, August 2016 – December 2017

Jean L. Hertzman, Ph.D., CCE

**William F. Harrah College of Hotel Administration
University of Nevada Las Vegas**

Rank

July 2012 – December 2015	Associate Professor
July 2006 – June 2012	Assistant Professor
August 1994 – June 2006	Lecturer

Administrative Positions

January 2015 – December 2015 Director of Enrollment Management

Duties – Develop and manage the undergraduate curricular offering and activities that focus on retention, progression, and completion while optimizing enrollment. Chair college and serve on university enrollment related committees and minority serving initiatives. Coordinate PTI assignments and budgets with the Senior Assistant Dean. Develop college and university reports related to RPC.

July 2012 – December 2014 Assistant Dean for Operations and Academics

Duties – Worked with the faculty, student body, and hospitality community as necessary in planning and implementing the College's mission. Provided leadership and supervision for the College's educational lab facilities, food and beverage and events classes, and catering operations and associated budgets. Scheduled classes. Recruited, hired, and mentored part-time faculty. Coordinated student involvement in with community organizations, special events, and trade shows. Represented the college at university leadership forums and other activities.

October 2006 – June 2012 Culinary Arts Management Degree Program Director

September 2004 – June 2012 Food Service Management Major Program Director

Duties - Oversaw curriculum development, recruiting, scheduling, assessment, and academic and career advising for these programs. Organized all syllabi, assignments, menus, and food requisitions for 10 – 12 sections of Foodservice Operations Fundamentals class per semester. Managed Culinary Arts Management Program external advisory board. Coordinated student involvement in the community and trade shows.

September 2004 – June 2006 Director of Operations

Duties - Managed the staff and budgets for all academic kitchen and dining room laboratories and catering operations.

Fundraising

Culinary Director for UNLVino™ - The College's largest fundraising event which has evolved into a four-day series of food and beverage tastings held at Las Vegas resorts, Spring 1997 – Spring 2013

Ph.D. Internship with the UNLV Foundation, August – December 2003

Administrator for Banfi Research Fellowship, December 1999 – May 2008

Grants

U.S. Department of Agriculture - \$598,000, Co-Principal Investigator with Dr. Mehmet Erdem, UNLV and Dr. Seonghee Cho, University of Missouri. *Improving Food Safety through Systematic Need-Based Training: A Focus on the Hispanic Workforce in Restaurants*, September 2007 – December 2012

Hotel College Seed Grant - \$3,000, Co-principal Investigator with Dr. Carola Raab. *The Effect of Ambient Noise Levels on Restaurant Guest Satisfaction*, Spring 2007 – Fall 2007

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Hotel College Seed Grant - \$2,400, Co-principal Investigator with Dr. John Stefanelli, *The Food Safety Knowledge, Attitudes, and Practices of University Students*, September 2003 – August 2006

U.S. Department of Agriculture - \$75,000, Co-Principal Investigator with Dr. Deborah Barrash, *A Pilot Study of Knowledge & Practices of Safe Food Handling in the Catering*, January 2009 – December 2009

Courses Taught

Hospitality Services Management

Culture and Cuisine - on-campus and as part of summer international travel programs

Foodservice Operations Fundamentals

UNLVino Management

Quantity Food Management – capstone restaurant management lab

Foodservice Sanitation

Hospitality Purchasing

Menu History and Design

Seminar in Hospitality Education – graduate course, both on-campus and online

Professional Paper – online for the Master of Science and Executive Master in Hospitality programs

Serving Alcohol with Care - Alcohol awareness class required for all servers/sellers of alcohol in Nevada.

Coordinated classes for over 500 student certifications each year.

Curriculum Development

College representative to the Faculty Senate General Education Committee, August 2010 – June 2012

College representative to the Faculty Senate Curriculum Committee, August 2001 – June 2012

Member of Hotel College Curriculum Committee, Chair, September 2006 to March 2011

Developed and taught graduate workshops and a certificate program for professional development of

Nevada ProStart and Career and Technical high school teachers, August 2000 – June 2008

Faculty Institute for Core Course Development, January 2011 and January 2012

Teaching and Learning Center Fellow, Spring 2007

Student Advising

Faculty Advisor in the Office of Student Advising, January 2000 – May 2005

Advisor for UNLV Beverage Management Club, August 1995 – December 2015

Competition Liaison and Student Advisor for S. Pellegrino Almost Famous Chef Competition, September 2004 – April 2011

Other Teaching Duties

Chair of one master thesis, three master of science professional papers and eight executive master of hospitality professional papers. Served on two doctoral dissertation and three master thesis committees.

Oversaw an average of two undergraduate independent studies per semester and one graduate independent study per year. Administered an average of five undergraduate credit by examination processes per semester.

Other College and University Service

Member of numerous faculty and staff search committees

Member of College Academic Standards/Reinstatement Committee, Fall 2000 - Fall 2009

Consultant for University Library Special Collections menu digitization project

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OTHER ACADEMIC EXPERIENCE

Teaching and Office Assistant

Tulane University, A.B. Freeman School of Business, New Orleans, September 1993 - May 1994

Assisted professors of marketing with course materials and grading tests and cases for undergraduate and graduate courses. Tutored MBA students in marketing and operations management. Assistant for the Offices of Admissions and Placement.

Chef Instructor

The National Center for Hospitality Studies, Louisville, KY, March 1988 – August 1992

Researched, designed, and taught the following Associate Degree level courses: *Culinary Skills and Theory, Menu Creation and Design, Cafeteria Production Lab, Management and Supervision, and Dining Room Service* for this nationally recognized program. Supervised students in preparation and service for on and off-premise catering functions.

Teaching Assistant

Cornell University, School of Hotel Administration, September 1983 – May 1984

Taught food production techniques for multiple hot foods stations in a fine dining restaurant.

INDUSTRY MANAGEMENT EXPERIENCE

Executive Chef and Catering Manager

The Crow's Nest Restaurant, Louisville, KY, November 1985 – March 1988

Assistant Restaurant Management

Cafe Tremont, The Parker House Hotel, Boston, MA, July 1984 - April 1985

Other Industry Experience

Arnaud's Restaurant, New Orleans, LA - Rounds Cook

Captain's Quarters Restaurant, Louisville, KY - Sauté Cook and Expediter

Hyatt Hotel, Louisville, KY - Banquet Cook

Le Marquis Restaurant, Boston, MA - Apprentice to Chef Jean Georges Vongerichten

Statler Hotel, Ithaca, NY – Various BOH and FOH positions

Sheraton Motor Lodge, Louisville, KY – Front Desk Clerk

RESEARCH ACTIVITIES

Refereed Journal Publications

Hertzman, J. & Zhong, Y-Y. (2016). A model of hospitality students' attitude toward and willingness to work with older adults. *International Journal of Contemporary Hospitality Management*, 28(4), 681-699.

Hertzman, J., Moreo, A., & Wiener, P. (2015). Career planning strategies and skills of hospitality management students. *Journal of Human Resources in Hospitality & Tourism*, 14(4), 423-443. DOI:10.1080/15332845.2015.1002071

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- Zhong, Y-Y. & Hertzman, J. (2014). Identifying factors that influence students' willingness to work with older employees. *Journal of Hospitality and Tourism Education*, 26(1), 21-28. DOI:10.1080/10963758.2014.880616
- Cho, S., Hertzman, J., Erdem, M., & Garriott, P. (2013). A food safety belief model for Latino(a) foodservice employees. *Journal of Hospitality and Tourism Research*, 37(3), 330-348. DOI: 10.1177/1096348012436378. **Winner of W. Bradford Wiley Best Research Paper of the Year Award, ICHRIE, August 2014.**
- Mejia, C., Phelan, K., & Hertzman, J. (2013). The industry experience gap: Hospitality students' and faculty perceptions of the importance of faculty industry experience. *Journal of Hospitality and Tourism Education*, 25(3), 123-130. DOI:10.1080/10963758.2013.826950
- Raab, C., Zemke, D., Hertzman, J., & Singh, D. (2013). Restaurant customers' perceptions of noise and their satisfaction and loyalty behaviors. *International Journal of Hospitality and Tourism Administration*, 14(4), 398-414. DOI:10.1080/15256480.2013.838090.
- Hertzman, J., & Maas, J. (2012). The value of culinary education: Evaluating educational costs, job placement outcomes, and satisfaction with the value of associate degree culinary and baking arts program graduates. *Journal of Culinary Science and Technology*, 10(1), 53-74.
- Ruetzler, T., Taylor, J., & Hertzman, J. (2012). Adaption and international students' perceptions of on-campus foodservice. *British Food Journal*, 114(11), 1599-1612.
- Tanford, S., Montgomery, R., & Hertzman, J. (2012). Toward a model of wine event loyalty. *Journal of Convention and Event Tourism*, 13(2), 77-99.
- Zemke, D., Hertzman, J., Raab, C., & Singh, D. (2011) A little more noise a little less conversation: Ambient noise in restaurants. *Journal of Foodservice Business Research*, 14(3), 256-271.
- Hertzman, J., Stefanelli, J., Farrish, J., & Kitterlin, M. (2011). Effect of work experience and education on knowledge, attitudes, and practices of university students. *Journal of Hospitality and Tourism Education*, 23(1), 18-27.
- Hertzman, J. & Ackerman, R. (2010). Evaluating quality in associate degree culinary arts programs. *Journal of Quality Assurance in Education*. 18(3), 209-226.
- Kim, Y.S., Hwang, J., & Hertzman, J. (2010). College students and quick service restaurants: How students perceive restaurant food and services. *Journal of Foodservice Business Research*, 13(4), 346-359.
- Erdem, M., Hertzman, J., Cho, S. & Kitterlin, M. (2009) Identifying training needs of Hispanic foodservice employees: A qualitative inquiry approach. *Journal of Business and Behavioral Sciences*, 21(1), 80-90.
- Kang, B., Twigg, N.W. & Hertzman, J. (2009). An examination of social support and social identity factors and their relationship to certified chefs' burnout. *International Journal of Hospitality Management*, 29 (1), 168-176.

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Ruetzler, T., Hertzman, J. & Taylor, J. (2009). A comparative study of the impact of culture on university foodservice satisfaction. *Journal of Foodservice*, 20, 200–208.

Hertzman, J. (2009). Preparing students for the hospitality industry: A restaurant management capstone course. *UNLV Creative College Teaching Journal*, 5(1), 33-43.

Hertzman, J. (2008). A suggested curriculum for associate degree culinary arts programs. *Journal of Culinary Science and Technology*, 6(4), 256-278.

Hertzman, J. & Stefanelli, J. (2008). Developing quality indicators for associate degree culinary arts programs: A survey of educators and chefs. *Journal of Quality Assurance in Hospitality and Tourism*, 9(2), 135-158.

Hertzman, J. & Barrash, D. (2007). An assessment of food safety knowledge and practices of catering employees. *British Food Journal*, 109(7), 562-576.

Raab, C., Hertzman, J., Mayer, K., & Bell, D. (2007). Activity-based costing menu engineering: A new and more accurate way to maximize profits from your restaurant menu. *Journal of Foodservice Business Research*, 9(3).

Refereed Conference Proceedings

Zhong, Y., & Hertzman, J. (2013, July). Identifying factors that influence hospitality students' interactions with older adults. *Proceedings of the International CHRIE conference*, St. Louis.

Mejia, C., Hertzman, J., & Phelan, K. (2012, August). Comparison of the perceptions of students and faculty regarding the importance of industry experience for hospitality educators. *Proceedings of the International CHRIE conference*, Providence, Rhode Island.

Hertzman, J., & Wiener, P. (2012, August). Personal skills and career planning strategies of hospitality management students. *Proceedings of the International CHRIE conference*, Providence, Rhode Island

Ruetzler, T., Taylor, J., & Hertzman, J. (2010, October). Time spent living in the United States: The impact on foodservice quality perceptions of international students. *Frontiers in Southeast CHRIE Hospitality and Tourism Research*, 14 (2), 61-67.

Cho, S., Hertzman, J., Erdem, M., & Garriott, P. (2010, July). Changing foodservice behaviors among Latino(a) food service employees. *Proceedings of the International CHRIE conference*, San Juan, Puerto Rico.

Farrish, J., Kitterlin, M., Hertzman, J. & Stefanelli, J. (2009, July). Work experience and education: Effect on food safety practices. *Proceedings of the International CHRIE conference*, San Francisco. **Winner of Best Conference Paper Award.**

Erdem, M., Hertzman, J. & Kitterlin, M. (2009, February). Identifying training needs of Hispanic foodservice workers: A qualitative approach. *Proceedings of the American Society of Business and Behavioral Sciences conference*, Las Vegas.

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McKeown, E.G. & Hertzman, J.L. (2009, January). A relationship analysis of restaurant inspection violations, employee behaviors, and inspection scores. *Proceedings of the Graduate Education and Graduate Student Research Conference*, Houston.

Hertzman, J., Stefanelli, J., & Farrish, J. (2008, July). The effect of food safety education on the food safety knowledge, attitudes, and practices of university students. *Proceedings of the International CHRIE Conference*, Atlanta

Hertzman, J. & Stefanelli, J. (2007, July). Quality indicators for associate degree culinary arts programs: A survey of educators and Industry. *Proceedings of the International CHRIE Conference*, Dallas. **Winner of Best Conference Paper Award.**

Hertzman, J. & Stefanelli, J. (2006, January). A pilot study of educators' and chefs' perceptions of the importance of subjects taught in, and factors indicating the quality of, associate degree culinary arts programs. *Proceedings of the Hospitality Graduate Research Conference*, Houston.

Raab, C., Hertzman, J., & Mayer, K. (2005, July). Activity-based costing menu engineering: A new and more accurate way to maximize profits from your restaurant menu. *Proceedings of the International CHRIE Conference*, Las Vegas

Hertzman, J.L. & Barrash, D.I. (2005, January). A needs assessment for catering food safety education. In *Advances in Hospitality and Tourism Research*. Proceedings of the Graduate Education and Graduate Research Conference, Myrtle Beach, SC.

Hertzman, J. (2004, January). A proposed study of comparative outcome assessments of students graduating from public, private, and for-profit culinary arts associate degree programs. *Proceedings of the Graduate Education and Graduate Research Conference*, Las Vegas.

Hertzman, J. & Kincaid, C. (2003, January). Safety, liability, and risk management issues in culinary education. In *Advances in Hospitality and Tourism Research*. *Proceedings of the Graduate Education and Graduate Research Conference*. Houston.

Non- Refereed Publications

Hertzman, J. & Barrash, D. (2005, January). An evaluation of food safety knowledge and practices of caterers. *Proceedings of the Catersource Conference*, Las Vegas.

Hertzman, J. (2004, June). Educating for Food Safety. In *Journal of the Foodservice Symposium University*, Anaheim.

Books or Chapters

Feinstein, A.H., Hertzman, J.H., & Stefanelli, J.M. *Purchasing: Selection and Procurement for the Hospitality Industry*, 9th Edition. Hoboken, NJ: John Wiley & Sons, Inc. Copyright 2017.

Feinstein, A.H., & Stefanelli, J.M. *Purchasing: Selection and Procurement for the Hospitality Industry*: John Wiley & Sons, Inc.

Wrote Sidebar on purchasing from the chef's perspective for 8th Edition (2012), 7th Edition (2008) and 6th Edition (2004).

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Refereed Presentations at Professional Meetings

Hertzman, J., Moreo, A., & Moreo, P. (2018, February). *Teacher self-efficacy of hospitality Ph.D. students and early career faculty*. Presentation at the West Federation CHRIE conference, Denver, CO.

Hertzman J. (2017, July). *The current status and future of beverage education within hospitality management programs*. Roundtable presentation at the International CHRIE conference, Baltimore, Md.

Swift, A. & Hertzman, J. (2017, February). *The effect of Blackboard tools on the Community of Inquiry and learner satisfaction with LMS-enabled courses in hospitality higher education*. Presentation at the West Federation CHRIE Conference. San Diego, CA

Castello, C., & Hertzman J. (2017, February). *Beverage education within hospitality management programs*. Roundtable presentation at the West Federation CHRIE conference, San Diego, CA.

Moreo, P., Moreo, A., & Hertzman, J. (2016, July). *Best practices in hospitality program student operated restaurants*. Symposium presentation at the International CHRIE conference, Dallas, TX.

Moreo, P., Moreo, A., & Hertzman, J. (2016, February). *Best practices in hospitality program student operated restaurants: A round table discussion*. Presentation at the West Federation CHRIE conference, Denver, CO.

Hertzman, J., Mejia, C., & Monteiro, H. (2015, July). *Determining the demand for a hospitality graduate-level supply chain management curriculum*. Poster presentation at the International CHRIE Conference, Orlando, FL.

Moreo, P., Hertzman, J., & Moreo, A. (2015, July). *The role of restaurant management lab courses in hospitality education: Where are we?* Roundtable presentation at the International CHRIE Conference, Orlando, FL.

Hertzman, J. (2015, February). *How are we teaching the next generation of hospitality faculty? A review of hospitality Ph.D. programs*. Roundtable presentation at the West Federation CHRIE conference, San Francisco, CA.

Moll, L. & Hertzman, J. (2014, February). *Me and my shadow: Does a semester of shadowing a seasoned professor positively affect a graduate student's teaching abilities*. Presentation at the West Federation CHRIE Conference, Long Beach, CA.

McKeown, E.G., & Hertzman, J. (2013, July). *A relationship analysis of restaurant inspection violations, employee behaviors, and inspection grades*. Poster presentation at the National Environmental Health Association Annual Educational Conference, Washington, D.C.

McKeig, M., Gormley, J., & Hertzman, J. (2012, January). *Trends in culinary tourism: A content analysis*. Poster presentation at the Hospitality Graduate Education and Research Conference, Auburn, AL.

Tanford, S., Montgomery, R., & Hertzman, J. (2012, January) *Factors influencing attendance at a wine tasting event*. Poster presentation at the West Federation CHRIE Conference, Las Vegas.

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Zhong, Y.Y., and Hertzman, J. (2012, July). *Generations together: Integrating intergenerational service learning into the hospitality and tourism curriculum*. Poster presentation at for the International CHRIE Conference, Providence, Rhode Island.

Hertzman, J., & Maas, J. (2011, July). *Determining the value of an associate degree in culinary arts*. Poster presentation at the International CHRIE Conference, Denver, CO.

Prestridge, S., Erdem, M., & Hertzman, J. (2011, July). *Adult learners in hospitality and computer based training: An overview of existing research to identify new challenges and solutions*. Poster presentation at the International CHRIE Conference, Denver, CO.

Hertzman, J. (2011, February). *Best practices in teaching menu history and design*. Presentation at the West Federation CHRIE Conference, Denver, CO.

Leung, X.Y., Hertzman, J., & Erdem, M. (2011, January). *Food companies' corporate social responsibility regarding food safety: A content analysis of restaurant websites*. Poster poster presentation at the Hospitality Graduate Education and Graduate Research Conference, Houston, TX.

Hertzman, J., Raab, C., Berezan, O., & Singh, D. (2010, July). *Evaluating restaurant guests' perceptions of ambient noise levels and its effect on guest satisfaction*. Poster presentation at the International CHRIE Conference, San Juan, Puerto Rico.

Hertzman, J., & Moreo, P. (2010, February). *Teaching culture and cuisine*. Presentation at the West Federation CHRIE Conference, Denver, CO.

Singh, D., Raab, C., & Hertzman, J. (January, 2010). *Will they be back? The impact of ambient noise levels in restaurants on customers intent to return*. Poster presentation at the Hospitality Graduate Student Research Conference, Houston.

Cho, S., Erdem, M., Flores, L.Y., Groves, J.L., Hertzman, J., Garriott, P., & Kanagui, M. (2009, July) *Food safety behavior change model among Latino restaurant employees: A qualitative study*. Poster presentation at the International CHRIE Conference, San Francisco.

Hertzman, J.L. & Kim, Y-S. (2009, February). *The impact of culinary technique training classes on the effectiveness of secondary foodservice instructors*. Poster presentation at the Foodservice Educators Network International (FENI) Conference, Las Vegas.

Zemke, D., Raab, C., & Hertzman, J. (2009, February). *A little more noise and a little less conversation: Ambient Noise in Restaurants*. Poster presentation at the Southeastern CHRIE Conference.

Hertzman, J. (2008, February). *Determining the appropriate associate degree culinary arts program curriculum: Views of educators and chefs*. Inaugural poster presentation at the Foodservice Educators Network International (FENI) Conference, Las Vegas. **Winner Best Poster Award.**

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Invited Presentations

Hertzman, Jean L (2014, November). Culinary Basics and Not-so Basics. Demonstration presented at the Nevada Pro-Start Teacher Development Workshop, Las Vegas.

Hertzman, Jean L (2014, October). Best Practices in Community Programs. Panel discussion participant at the Center for Advancement of Foodservice Education Health & Food Workshop, New Orleans.

Hertzman, J. (2012, June). *Integrated Course Design and Creating Significant Learning Experiences*. Presentation given at the CAFÉ Leadership Conference, San Antonio, TX.

Hertzman, J. (2011, July). *Forming and Managing Advisory Boards*. Presentation given at the Leadership Career Academy at the I-CHRIE Conference, Denver, CO.

Hertzman, J. (2010, July). *Physical Learning Styles and Social Learning Styles*. Presentation given at the Teaching Career Academy at the I-CHRIE Conference, San Juan, Puerto Rico.

Hertzman, J. (2009, February). *Master class: Culture and cuisine*. Seminar given at the Foodservice Educators Network International (FENI) Conference, Las Vegas, NV.

Hertzman, J. (2000, March). *Culinary power – Raising the bar on quality and safety*. Presentation at the COEX Chain Operators Convention, Las Vegas, NV.

Hertzman, J. (2004, July). *Costing and pricing catering menus*. Presentation at the National Association of College and University Foodservice Conference, Las Vegas, NV.

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HONORS AND AWARDS

Professional

W. Bradford Wiley Memorial Best Research Paper of the Year Award, International CHRIE - A food safety belief model for Latino(a) foodservice employees. *Journal of Hospitality and Tourism Research*, August 2014

Chef Herman Breithaupt Award – International CHRIE, July 2013

UNLV Alumni Association Outstanding Faculty Award, April 2013

Honorable Mention - American Heart Association / Clean Eating Magazine recipe contest, August 2011

ACF Chefs Las Vegas, entered into the chapter Hall of Fame, June 2010.

Best Paper Award for International CHRIE conference paper – *The Effect of Food Safety Education on the Food Safety Knowledge, Attitudes, and Practices of University Students*, July 2008

President's Award for Outstanding Commitment to the ACF Chefs Las Vegas, June 2008

Opportunity Village Young Heroes Award, June 2008

CSUN (UNLV Student Government) Faculty Excellence Award, April 2008

Best Poster Award for Foodservice Educators Network International (FENI) Inaugural Poster Session – *Determining the Appropriate Associate Degree Culinary Arts Program Curriculum: Views of Educators and Chefs*, February 2008

Best Paper Award for International CHRIE conference paper – *Quality Indicators for Associate Degree Culinary Arts Programs*, July 2007

Sam and Mary Boyd Distinguished Professor Award for Teaching – April 2005 – William F. Harrah College of Hotel Administration, UNLV

Friend of the Nevada Family and Consumer Science Association – October 2003

Sam and Mary Boyd Distinguished Professor Award for Service – April 2002 – William F. Harrah College of Hotel Administration, UNLV

Chef of the Year – June 1998 – Fraternity of Executive Chefs of Las Vegas

Culinary Educator of the Year – 1990 – American Culinary Federation, Kentucky Chapter

Academic

Recognized as an Outstanding Graduate at UNLV Commencement Ceremonies – May 2006

Dean's Service and Levy-Rosenblum Community Service Awards – Tulane University

Beta Gamma Sigma Business Honorary Society – Tulane University

Morton Aldrich Scholarship – Tulane University

Ye Hosts Honorary Society – Cornell University

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PROFESSIONAL AND COMMUNITY SERVICE ACTIVITIES

International CHRIE	Founder – Beverage Education Special Interest Group, - 2018 Membership Committee – 2016 to 2018 Nominating and Awards Committee Member – 2015 Strategic Planning Committee Member – 2015, 2013, 2016 Conference Reviewer – 2012 to present
West Federation CHRIE	Vice-president – July 2018 – Present Director of Membership – July 2016 to July 2018 President – July 2013 to July 2014 Vice-president – January 2013 – July 2013 Secretary – July 2012 – January 2013
American Culinary Federation	Certified Culinary Educator Video Reviewer – 2012 – Present Accrediting Commission Member – July 2004 to July 2011 Hosted Culinary Educators' Symposium – July 2001 and 2002 Baron Galand Knowledge Bowl Judge – 1999, 2001, 2003, 2009
ACF Chefs Las Vegas	Vice President – January 2007 – January 2010 Chefs for Kids Dinner Package Donor – 1996 to 2015 Secretary and Membership Chairperson - 1996 to 1999 Board of Directors - January 2000 to January 2002

Journal and Conference Reviewer

Journal of Culinary Arts Education Best Practices	Editorial Board – December 2017 to Present
Journal of Culinary Science and Technology	Editorial Board – January 2007 to Present
Cornell Hospitality Quarterly	2013, 2014, 2015
Journal of Hospitality and Tourism Education	2013, 2014, 2015
Journal of Hospitality and Tourism Research	2009, 2011, 2012, 2013, 2015
Journal of Quality Assurance in Education	2012, 2013, 2016, 2017
International Journal of Contemporary Hospitality Management	2012, 2014, 2015, 2016
Hospitality Graduate Research Conference	2007, 2008, 2009, 2010, 2012, 2013

Borderplex Alliance Tourism Taskforce	September 2017 to Present
New Mexico Restaurant Association	Ex-Officio Board Member – September 2016 to Present
Nevada Restaurant Association	Board Member - January 2013 to December 2015
Nevada Govt. Workforce Investment Board	Sector Council Member - July 2012 – September 2015
Clark County School to Work Program	Advisory Council Member – September 2000 to December 2015
Johnson & Wales University, Denver	External Program Review – April 2011
Intl. Foodservice Executives Association	Wrote Certified Food Manager Exam – 2003
Tulane University	Freeman Consulting Group Treasurer – 1993 to 1994
	Freeman Reports - Published financial analysis of Piccadilly, Inc.

Volunteer, Service, and Catering Coordination

Taste of Las Cruces	2016 to Present
Opportunity Village	Miss Kitty BBQ and Camelot Ball - 1996 to 2015
Cultural Diversity Foundation	Wine, Jazz, and Spirits Festival – 2008 to 2015
American Heart Association	Flavors of the Heart Multicultural Tasting – 2011 to 2015
IFSEA – Las Vegas Chapter	Jerry Berry Dinner – 1994 to 2011