
Fadi M. Aramouni, Ph.D.

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June 2002- Present: Professor/Extension Specialist, Food Science Inst., ASI, KSU.
Appointment: 1.0 Extension through June 1998. Since 7/1999, 0.85 Ext/0.15 Teaching
1995-2001 Associate Professor, Dept. Foods and Nutrition and Dept. Ani. Sci & Industry
1989 -1995 Assistant Professor, Dept. Foods and Nutrition, College of Human Ecology

EXTENSION ACTIVITIES:

Value-Added Program: I established the Kansas Value-added Foods Laboratory which continues to provide educational opportunities and technical assistance to food processing operations in product development, food safety, labeling, ingredients, packaging technologies, quality assurance and regulatory compliance. I also organize and contribute to workshops and training seminars for commodity groups, food processors and regulatory agencies. The program focuses mostly on medium and small sized food plants and typically handles hundreds of requests annually from processors and entrepreneurs. Staff in my laboratory perform analyses on hundreds of food products (chemical, physical, microbiological and/or sensory) and generates corresponding reports including ingredients legends and Nutrition Facts panels, in addition to long term projects involving new concepts or innovative value-added ideas. Educational efforts also include one-on-one and on-site training sessions on new food processing technologies, equipment and quality assurance tools. The program has been mostly funded by grants from the Kansas Value-Added Center and the Kansas Department of Agriculture, and has gained national and international recognition (training for specialists from other states, visiting scholars, overseas programs).

Food Safety Program: I am a “Process Authority” for processors of low acid/acidified foods to help them comply with the Food and Drug Administration (FDA) regulations. I am also an approved “Lead Instructor” for Food Safety Preventive Controls for Human Foods. I have conducted numerous educational programs on topics such as compliance with the Food Safety Modernization Act, Good Manufacturing Practices (GMPs), Good Agricultural Practices (GAPs), Sanitation, the Hazard Analysis Critical Control Point (HACCP) system and Recalls. I also offer one-on-one assistance for the development, implementation and audits of such programs.

Rapid Response Center: I supervise the activities of a Rapid Response Center staffed by an Extension Assistant to provide quick answers to questions received from Family and Consumer Sciences County Extension Agents, and from the public, especially relating to food safety and home canning.

LEADERSHIP POSITIONS:

Departmental Tenure and Promotion Committee 2011 (Chair) and 2017
Executive Board Member; Fitlife Brands Inc., 2015-2016
Governing Board Member: American Institute of Baking (AIB) International Certification Board, Manhattan, Kansas 2011-2012
Chair, Long Term Intended Outcomes. Food Safety and Quality. K-State Research and Extension. 2004-2009
Chair, 5-Year Plan of Work Post Harvest Food Safety. K-State Research and Extension. 1999-2004
Advisory Council Member. Bio-Industrial Value-Added Processing Facility. KSU. 2003
IFT Extension Division Chair 2001
Kansas City-IFT Section President 2000, Secretary, 2002
Extension Representative in KSU Faculty Senate. 1992 - 1995, 1996-1999, 2014-2016
Chair, Faculty Affairs Committee, KSU Faculty Senate. 1996-1997
President, Phi Tau Sigma, Manhattan Chapter - 1993

Patents:

U.S. Patent # **5,215,770**. Reduced Calorie Flavored Popcorn
U.S. Patent # **9,314,044** Method for Extracting Protein from Kaniwa and Protein Products Thereof
YOGURT-BASED FOOD PRODUCT AND METHODS OF FORMING THE SAME. Aramouni et al. Provisional Patent Application No. 62/368,634 filed on July 29, 2016. *Patent Pending*.
CREAMY YOGURT BASE; S/N: 14/704,711; Filed: May 5, 2015; Inventor(s): LYLE, Kristin L., Aramouni, F.M.; Docket No.: 46420 *Patent Pending*.

HONORS:

BUILDER AWARD. K-State Research and Extension. 2013
Outstanding Faculty Award, Mortar Board National College Senior Honor Society, 2010.
Faculty of the Semester, College of Agriculture, KSU, Spring 2011
Graduate Teaching Award, College of Agriculture, KSU, Spring 2011
“Outstanding Food Scientist Award” 2002. Phi Tau Sigma, Manhattan Chapter.
“Professor of the Year” nominee by KSU Dept. of Housing and Dining Services. 2000
Faculty Excellence Extension Award, College of Human Ecology, KSU. 1996
Horizon Award for "Outstanding Service and Program by a Rising Young Extension Professional." Epsilon Sigma Phi. Alpha Rho Chapter - 1993
Professional member: Institute of Food Technologists

EDUCATION:

Ph.D., 1986, Louisiana State University, Food Science
M.S., 1980, American University of Beirut, Food Technology
B.S., 1977, American University of Beirut, Bio-Chemistry.

Other: March 1988 - Nov. 1989, Corporate QA Coordinator, Foster Farms, Turlock, CA .
April 1987 - March 1988, Quality Assurance Supervisor, Zacky Farms, Fresno, CA

TEACHING ACTIVITIES:

Previously Taught: FDSCI 740: “Research and Development of Food Products” (4 cr. hrs).

Capstone food science course covering all aspects of food product development from concept stage to production. Average enrollment about 15 students, mostly master’s level food science graduates and seniors. Two hours lecture and 5 hours laboratory per week. Students enter food products they develop into national competitions sponsored by commodity groups, the Institute of Food Technologists or other organizations. The past few years, students in this class have won many awards including **First Prize** in the Danisco Innovation Award (2007), **First Prize 4 years in a row** in New Product Development Competition sponsored by the American Association of Cereal Chemists (2008, 2009, 2010, 2011), **First Prize** in the “Ultimate Snack-Off” Award by the Almond Board of California (2008), **First Prize** in Disney’s “Healthy Snack for Children” Award (2009), **First Prize twice in a row** in the Cherry Marketing Institute Competition (co-advised with Dr. Edgar Chambers IV), **Third Prize** winners in the Annual IFT Competition (three times), **Most Creative Product Award** by the Dairy Management Institute.

Co-Authored a textbook on the subject of Food Product Development. “Methods for Developing New Food Products: *An Instructional Guide*”. Adopted so far by 15 universities.

<http://www.destechpub.com/links/catalogs/bookstore/food-science-9/methods-for-developing-new-food-products/>

- Clemson University
- Drexel University
- Illinois Institute of Technology
- Southwest Minnesota State University
- Tarleton State University
- University of Colorado Boulder
- University of Georgia
- Washington State University/University of Idaho
- Colorado State University
- Fresno State
- Kansas State University
- Texas Women's University
- University of Florida
- University of Missouri

FDSCI 690: “Principles of HACCP” and HARPC (3 cr. hrs). Introduces the principles of the hazard analysis critical control point (HACCP) and the Food Safety Preventive Controls (FSPC) system to students in food science, meat science and related disciplines. Three hours lectures per week. Average enrollment about 40 students, mostly seniors and master’s level graduates. Developed and taught in cooperation with Dr. Liz Boyle.

FDSCI 791: “Advanced HACCP Principles”. (3 cr. hrs). An in-depth coverage of HACCP, emphasizing risk assessment, validation of critical control points and critical limits, assessment and auditing of HACCP plans, development of recall plans and economic impact of HACCP. Average enrollment about 10 students, mostly doctoral and master’s level students. Developed and taught in cooperation with Dr. Liz Boyle.

Distance Education Classes taught: Food Trends and Legislation, R&D Food Products

RESEARCH AND GRADUATE ADVISING

I never had a research appointment, however I have maintained a research program focusing on food product development and food safety issues.

REFEREED PUBLICATIONS (Since 2005)

Bize, M., Smith, B., **Aramouni**, F. and Bean, S. **2016**. "The Effects of Egg and Diacetyl Tartaric Esters of Monoglycerides Addition on Storage Stability, Texture, and Sensory Properties of Gluten-Free Sorghum Bread'. Journal of Food Science. JFS-2016-1325 R1. 7JFS: Sensory and Food Quality

Smith, B., Bean, S., Selling, G., Sessa, D. and **Aramouni**, F. **2016**. "Effect of salt and ethanol addition on zein-starch dough and bread quality". Journal of Food Science JFDS-2016-1334.R1 8JFS: Food Chemistry.

Marston, K., Khouryieh, H. and **Aramouni**, F. **2016**. Effect of heat treatment of sorghum flour on the functional properties of gluten-free bread and cake. LWT-Food Science and Technology 65. (2016)637-644

H. Khouryieh, G. Puli, K. Williams, F. **Aramouni**. **2015**. Effects of xanthan-locust bean gum mixtures on the physicochemical properties and oxidative stability of whey protein stabilized oil-in-water emulsions. Food Chemistry. Jan 15;167:340-8.

H. Khouryieh.; F. **Aramouni**. **2015**. Evaluation of sorghum flour functionality and quality characteristics of gluten-free bread and cake as influenced by ozone treatment. Food Science and Technology International. Dec; 21(8):631-40

Effect of sorghum flour composition and particle size on quality properties of gluten-free bread. Emily Frederick Trappey, Hanna Khouryieh, Fadi **Aramouni** and Thomas Herald. **2014**. Food Science and Technology International 0(0) 1–15. . DOI: 10.1177/1082013214523632

M. Winger, H. Khouryieh, F. **Aramouni** and T. Herald. **2014**. Sorghum Flour Characterization and Evaluation in Gluten-Free Flour Tortilla. Journal of Food Quality. 37, 95-106.

B. Smith, S. Bean, G. Selling, D. Sessa, F. **Aramouni**. **2013** Role of non-covalent interactions in the production of visco-elastic material from zein. Food Chemistry. 147, 230-238.

F. **Aramouni**, T. Herald, and M. Abu Ghoush. **2013**. Development of a non-commercial sugar-free barbecue sauce. Emirates Journal of Food and Agriculture, 25(7), 509-515.

Physical and Sensory Characteristics of Cookies Prepared with Flaxseed Flour. Hanna Khouryieh and Fadi **Aramouni**. **2012**. J Sci Food Agric; 92:2366-2372

Effect of HPMC on the Quality of Wheat-Free Bread Made from Carob Germ Flour-Starch Mixtures. **2012**. B.M.Smith S.R. Bean, T.J. Herald and F.M. **Aramouni**. Journal of Food Science. Vol 77, Nr 6, 2012

Characterization of sorghum grain and evaluation of sorghum flour in a Chinese egg noodle system. Liman Liu^a, Thomas J. Herald^b, Donghai Wang^a, Jeff D. Wilson^b, Scott R. Bean^b, Fadi **Aramouni**^c. **2012**. Journal of Cereal Science 55 (2012) 31-36

Smith, B., Bean, S., Schober T. Tilley, M. Herald, T., and **Aramouni**, F. **2010**. Characterization of the Composition and Molecular Weight Distribution of Carob Germ Protein Fractions. J. Agric Food Chem. 58 (13), pp 7794–7800

Aramouni, F. and Abughoush, M. **2010**. Physiochemical and Sensory Characteristics of no bake wheat-soy snack bars. Journal of the Food Science and Agriculture. (Accepted)

Kohrs, Dane; Herald, Thomas J., **Aramouni**, Fadi and Abu-Ghoush, Mahmoud H. **2010**. Evaluation of Egg Replacers in a Yellow Cake System. Emir. Journal of Food Agri. 22 (5):340-352

Herald, Thomas J., Fadi M. **Aramouni**, and Mahmoud H. Abu-Ghoush. **2009**. Physical and Sensory Properties of Egg Yolk and Egg Yolk Substitutes in a Model Mayonnaise System. Journal of Texture Studies. ID JTS-1127.R1

Herald, Thomas J., Fadi M. **Aramouni**, and Mahmoud H. Abu-Ghoush. **2008**. Comparison Study of Egg Yolks and Egg Alternatives in French Vanilla Ice Cream. Journal of Texture Studies 39(3): 284-295.

Abu-Ghoush, Mahmoud, Thomas J. Herald, Floyd Dowell, Feng Xie, Fadi M. **Aramouni** and Ronald Madl. **2008**. Effect of preservatives addition on the shelf-life extensions and quality of flat bread as determined by near-infrared spectroscopy and texture analysis. International Journal of Food Science and Technology. 43(2): 357-364.

Abu-Ghoush, Mahmoud, Thomas J. Herald, Floyd Dowell, Feng Xie, Fadi M. **Aramouni** and Chuck Walter. **2008**. Effect of antimicrobial agents and dough conditioners on the shelf-life extension and quality of flat bread, as determined by near-infrared spectroscopy. International Journal of Food Science and Technology. 43(2): 365-372.

Khouryeh, H., Herald, T., **Aramouni**, F.M, Bean, S. and Alavi, S. **2007**. Influence of Deacetylation on the Rheological Properties of Xanthan-Guar Interactions in Dilute Aqueous Solutions. Journal of Food Science. 72 (3). C173-C181.

Khouryeh, H., Herald, T., **Aramouni, F.M.**, and Alavi, S. **2007**. Intrinsic viscosity and viscoelastic properties of xanthan/guar mixtures in dilute solutions: effect of salt concentration on the polymer interactions. *Food Research International*. 40 (883-893).

Khouryeh, H., Herald, T., **Aramouni, F.M.**, and Alavi, S. **2006**. Influence of mixing temperature on xanthan conformation and interaction of xanthan-guar gum in dilute aqueous solutions. *Food Research International* 39 (9): 964-973

Khouryeh, H., Herald, T. and **Aramouni, F.M.** **2006**. Quality and sensory properties of fresh egg noodles formulated with either total or partial replacement of egg substitutes. *J. Food Science*. 71 (6): 433-437

Khouryeh, J., **Aramouni, F.M.** and Herald, T. **2005**. A system approach to formulating a sugar free jelly using sucralose, maltodextrin, and hydrocolloid gums. *J. Food Quality*. 28

Khouryeh, J., **Aramouni, F.M.**, and Herald, T. **2005**. Evaluation of sucralose, maltodextrin, and xanthan gum in low fat/sugar free muffins. *J. Food Quality*. 28 (439-451).

Yaseen, E., Herald, T.J., **Aramouni, F.M.** and Alavi, S. **2005**. Rheological Properties of selected gum solutions. *Food Research International* 38 (2005):111-119

Abstracts:

Aramouni, F., Heim, E. and Reedy D. August **2016**. BREADFRUIT PRODUCT DEVELOPMENT. Global Breadfruit Summit. Hawaii

Bianchi, M.P., Smith B.M., **Aramouni F.M.**, Bean S.R., Jard, G. Development and Improvement of Par-baked Gluten Free Dinner Rolls Using Carob Germ Flour and Egg Ingredients. **IFT June, 2013**

Smith, B., Bean, S., **Aramouni, F.**, Sessa, D., Selling, G., Yan, S. Factors Influencing Zein Dough Formation. **IFT 2012**. Las Vegas. Food Chemistry Division: Food Chemistry

Pruett, A., **Aramouni, F.**, Haub, M., Bean, S., Wilson, J., Louk, J., Lopez, T. A Comparison of the Post Prandial Glycemic Effect of Sorghum and Other Commonly Consumed Grains. **IFT 2012**. Las Vegas. Nutrition Division. 2012.

Smith, B., Bize, M., Herald, T., Bean, S., **Aramouni, F.** Addition of Tannin Containing Sorghum Bran to Wheat-Free Sorghum-Based Breads. **IFT 2012**. Las Vegas.

Bize, M., Smith, B., **Aramouni, F.**, Bean, S., Herald, T. Evaluation of Egg Protein in Gluten-Free Sorghum Bread. **IFT 2012**. Las Vegas. Product Development Division. 2012.

Smith, B. M., Bean, S. R., Tilley, M., Shuping, Y., **Aramouni, F.** Practical Implications of Non-Covalent Interactions in Zein-Starch Dough and Bread Quality. **AACC 2012**. FL

Marston, K. **Aramouni, F.** and Gwartz, J. **2010**. Effect of sorghum flour treated with ozone and heat on the quality of gluten-free bread and cake . IFT Abstracts Chicago 2010.

Frederick, E.J. Gwartz,, J., **Aramouni, F.**, Wilson, J., and Herald, T. **2010** Effect of sorghum flour composition and particle size on quality of gluten-free bread. IFT Abstracts. Chicago 2010.

Fernholz, M.C., F.M. **Aramouni, S. R.** Bean, T. J. Herald, and J.D. Wilson. **2008**. Grain and flour characterization of four different sorghum varieties. Cereal Foods World. 53: A26.

Fernholz, M.C., F.M. **Aramouni, S.R.** Bean, T.J. Herald, and M. Tilley.**2008**. Evaluation of four sorghum varieties in the utilization of sorghum flour tortillas. Cereal Foods World. 53: A26.

Fernholz, M.C., F.M. **Aramouni, S.R.** Bean, T.J. Herald . **2007** “Challenges and Rewards Facing Sorghum Based Food Processors”. Proceedings of International Celiac Meeting. Naples, Italy.

Herald, T, Semaan, M.and **Aramouni, F.** **2007**. Physical and sensory analysis of a gluten free waffle. First International Symposium on Gluten Free Foods. Cork, Ireland.

Herald, T, Khouryieh, H and **Aramouni, F.** **2005** Total and partial replacement of whole egg with soy-, wheat-, and whey-based egg substitutes in egg noodles. IFTAbstracts18

Porneam, S., Boyle, E, Fung, D, and **Aramouni F.** 2005. Refrigerated display life and quality characteristics of fresh, whole all-natural poultry. IFT Abstracts 97.

EXTENSION PUBLICATIONS

Aramouni, F.M., Blakeslee, K., Trindle, Catrina, Penner, K. “What’s on a Food Label?” L-883

Aramouni, F.M. Blakeslee, K., Penner, K. “Microorganisms and Foodborne Illness” MF-2269

Blakeslee, K., **Aramouni, F.M.,** Barrett, Elizabeth B., Shanklin, C., Penner, K. “Food Safety and Sanitation”. Guidelines for Volunteer Group Social Functions. MF-1078

Numerous issues of *The Scoop*. Newsletter for Kansas food processors

MS DISTANCE GRADUATED Coursework Only (40 + 7 current)

Baughman, Neal	Calabro, Lorena
Beager, Anthony	Cox, Sarah
Brown, Angela	Rollins, Gregory
Brown, Kelly	Fisher, Amber
DeCagna, Drew	Mattei, Mary Jo
Hicks, Blain	McDonald, Matthew
Michels, Jennifer	Sackett, Ashley
Lalonde, Renee	Pichney, Lisa
Layton, Joseph	Stegner, Serenia
Ledbetter, Kati	McMillan, Jerry
Myer, Megan	Gebhardt, Ashley
Abraham White	Bunch, Alicia
Petrak, Bryan	Presley, Cherry
Sutton, Jennifer Danielle	Terry, Landon
Swartz, Megan Nicole	Angela Clark
Angela Brown	John Frederick
Marla Yerges	Jennifer Canales
Nathan Cottingham	Christina Kessler
Megan Swartz	Mary Lee
Andrea Mae San Gabriel	Amy Sorgnit

Previous Graduate Committees Supervised. On and *off campus. Thesis or Report

Brennan Smith (Ph.D): “Practical Implications of Non-Covalent Interactions in Zein-Starch Dough and Bread Quality.” (with Dr. Scott Bean)

Master’s

Caitlin Pineda: Food Safety Preventive Controls Generic Plans. August 2017

Cole Pearson: Evaluation of Sorghum in Gluten-free Soy Sauce. Report.

Elizabeth Clark: Use of Breadfruit Flour in Gluten-Free Breads.

Sarah Falke: Development of a Synbiotic Yogurt Drink.

Kathryn Deschenes: Methods of Food Product Development: An instructional Guide.

Marc Bianchi: Development and Improvement of Sorghum Based Gluten Free Rolls

Magali Bize : “Evaluation of Egg Protein in Gluten-Free Sorghum Bread.”

Ashley Pruett : “Comparison of the Post Prandial Glycemic Effect of Sorghum and Other Commonly Consumed Grains.”

***Shelley Fernhald:** “Wine as a Functional Food.” Report.

***Miranda Grizio:** “Optimizing Emulsion Stability of High-oil Pourable Dressing Using Different Stabilizers.” Report

- ***Jessie Stinson**: “A Quantitative Method to Evaluate the Effect of Xylanases in Baking.”
- ***Justin Turner**: “Whole Wheat Flour Milling: Effects of Variety and Particle Size.” Report
- ***Alison Snow**: “Food Browning Reactions: A Literature Review.” REPORT
- ***Lori Cullen**: “Factors Affecting Heating of Calzones in Microwaves.”
- ***Alexandra Kerr**: “Time to Taste: An overview of a sensory screening program and how it can be used in the food industry.” Report.
- ***Destinee Anderson**: “Ohmic Heating as an Alternative Food Processing Technology.” Report.
- ***Rita Baeza**: Controlling Browning Reactions in Fruits and Vegetables. Report
- ***Christine Summers**: “Evaluation of Grovac™ System for Treating Beef Trim at the Retail Level.”
- Angela Dodd**: “Development and Evaluation of Sorghum based tea infusions”. Report
- Brennan Smith**: “Use of carob germ protein in gluten free bread formulations”
- Emily Frederick**: “Sorghum Flour particle size and functionality”
- Katie Marston**: “Effects of flour bleaching and heating on sorghum bread”
- Mary Fernholz**: “Comparison of five different sorghum varieties on the production of tortillas”
- Raymond Kassatly**: “Development of whey based carbonated health drinks”
- Kathy Dehner**: “Shelf-life and sensory properties of six formulations of wheat based breakfast bars”.
- Khouryieh, Hanna**: “Evaluation of sucralose, maltodextrin, and xanthan gum in low fat/sugar free muffins and diabetic jellies”.
- Ellsworth, Michaela** :”Protein-casein interactions in acidified milk fruit beverages”.(With Dr. Schmidt)
- ***Hughes, Tracy**: “Identification of a Sensory Gold Standard”. Report
- Eckert, Nadine**: “Food cravings with emphasis on cravings during pregnancy”. Report
- Matta, Ziad**: “Evaluation of the Rheological, sensory, and microbiological properties of sugar-free bar-b- q sauce”
- Khatib, Khalid**: “Tofu Characterization and Development of Flavored Tofu Based Spreads”
- Mansoubi, Hossein**: “Comparison among Gluten, Maltodextrin, and Soybean Oil Coatings as Flavor Carriers on Pita Chips”.
- Stam-Frey, Sherry**: “Optimization of Sensory Textural Attributes for a microwaveable waffle
- Winkler, David**: “Shelf-Life Evaluation and Consumer Acceptability of Flavored Honey Spreads
- Beck, Lesa**: “Evaluation of Isomalt and Hydrogenated Starch Hydrolysate in a Sugarless Caramel Popcorn Snack”
- Singh, Ashutoch** : “Stability of Sunflower Oil Flavored With Garlic, Basil and Rosemary Extracts.
- Yasmin, Shagufta** : "Chemical, Microbial and Sensory Evaluation of a Frozen Kubbee Product”

Ahmed, Andaleeb : “Evaluation of Physical, Microbiological and Sensory Characteristics of Vegetable Yogurt” (with Dr. Herald)

Leann Bowles: “Xanthan, Hydroxypropoyl Methyl Cellulose and High Fructose Corn Syrup Sensory Effects in a Reduced Calorie Syrup Model”.

International Activities:

*Numerous projects through UN/FAO, UNDP, USAID contractors such as Land-O-Lakes and private companies in food safety and HACCP training, Value-Added extension programs in the following countries:

Paraguay: Value-Added program overview. (Kansas-Paraguay partnership program)

Mexico: 2 HACCP trainings for meat processors

Jamaica: HACCP and Food Product Development for Walkerswood Farms (Land-O-Lakes, Farmer to Farmer program)

Lebanon: Better Process Control School with American University of Beirut

Food Inspectors Training (UNDP and Department of Industry)

Review of the Food Import Inspection System (FAO)

Product Development for minimally processed fruits and vegetables (Land-O-Lakes, Farmer to Farmer program)

ServSafe Training for Food Service Managers. ABC Malls.

Bulgaria: HACCP trainings for Bakeries and Meat Processors. ACD-VOCA

China: Food Safety and Sanitation Training. Rich’s Food Products

Canada: HACCP training and Implementation. Superpufft Foods. Ontario

*Planned and accompanied students to food conferences and trade shows in France, Italy, Spain and England

Grants:

Extension

Aramouni, F.M. Grants and Contracts funded by the Kansas Department of Commerce and the Kansas Department of Agriculture: "Kansas Value-Added Clients”;

\$37,000, 1995; \$60,000, 1996; \$60,000, 1997; \$65,000, 1998; \$70,000, 1999; \$70,000, 2000;

\$70,000, 2001; \$50,000, 2002; \$50,000, 2003; \$66,500, 2004; \$70,000, 2005; \$70,000, 2006

\$80,000, 2007; \$70,000, 2008; \$70,000, 2009; \$70,000, 2010; \$70,000, 2011; \$70,000, 2012

\$70,000, 2013; \$70,000, 2014; \$70,000, 2015; \$70,000, 2016; \$89,000, 2017. **Total >\$1.5M**

Aramouni, F.M. Grants and Contracts funded by the Kansas Value-Added Center prior to 1995 for product development for Kansas companies. **TOTAL=\$463,445.**

Ricketts, M. and **Aramouni, F.** 2004. Employee Safety Training in Fruits and Vegetables processing Operations. **\$200,000.** OSHA

Boyle, E., **Aramouni, F.** and Ballard, C. 2002. Meat and Poultry Small and Very Small Education Initiative. **\$12,500.** USDA

Burson, D, Breshears, M., Boyle, L., and **Aramouni, F. Co-PIs.** 2000. Improving HACCP Systems for Small Meat and Food Processors in Four Midwest States. **\$534,000.** ES-USDA.

Breshears, M., Burson, D, Boyle, L., and **Aramouni, F. Co-PIs.** 1999. HACCP Implementation and Management for Small Meat and Food Processors in Four Midwest States. **\$200,000.** ES-USDA.

Aramouni, F.M. and Gast, K. 2000. Good Agricultural Practices Training. **\$20,000.** Cornell University. Sub-Contract from ES-USDA

Penner, K.,**Aramouni, F.**, Boyle, E. ES-USDA/CSREES POW grants. **\$25,000 ea** 1996, 1997, 1998, 1999, 2000.

Boyle, E. and F. **Aramouni.** 1996. Regional HACCP Train the Trainer Workshops. CSREES. **\$50,000**

“Reference Guide for Kansas Food Processors”. \$16,500. 1998

Aramouni, F.M., Boyle, E.A.E. and Herald, T. "Hands-On Food Safety Training for Small Kansas Food Companies"; May 1995. **\$5,000.** KSU Cooperative Extension.

Aramouni, F.M., and C. Frye. "HACCP Models for Small Locker and Meat Processing Plants: Raw Beef products". 1991. **\$24,800.** ES-USDA. Food Safety and Quality Program.

Cooperator on the following grants:

Aramouni, F.M., and Hendrickson, M. **2009.** Developing Extension Competence in Good Agricultural Practices and Farm Food Safety Planning for Fruit and Vegetable Growers in Kansas and Missouri. **\$46,800**

Fresh and Post Harvest assessment of nutritional quality of organically and conventionally-grown lettuce and other salad greens. **2003. \$16,000.** USDA-SARE

Kansas Rural Center. Cooperator. **2002.** SARE PROPOSAL For Value-added exploration with farmers' market. **\$99,100**

Developing an Organic Tomato Processing Cooperative . Kansas Rural Center. **1998**. Aramouni, F.M. Cooperator. **\$88,900**. USDA/SARE

Research

Smith, B. and **Aramouni, F.M.** 2010. Use of Egg White Proteins in Gluten-Free Breads. **\$75,000**. (A 3-year \$25,000/year fellowship). American Egg Board.

Aramouni, F.M. 2010. Development of Sorghum Based Foods. **\$27,000**. Center for Sorghum Improvement.

Haub, M and **Aramouni, F.M.** 2010. Evaluation of the Glycemic Index of Sorghum. **\$8,000**. Center for Sorghum Improvement.

Aramouni, F.M. 2009. Development of Sorghum Based Gluten-Free Breads. **\$20,000**. Center for Sorghum Improvement.

Madl, R and **Aramouni, F.** 2004. Development of Wheat Based Health Bars. Kansas Wheat Commission. **\$20,000**

Madl, R and **Aramouni, F.** 2004. Development of Soy Based Health Bars. Kansas Soy Commission. **\$10,000**

Aramouni, F. and Herald, T. 2004. "Development of a Whey Based Health Beverage". Kansas Dept. of Commerce. **\$30,000**

Herald, T., and **Aramouni, F. Co-PIs.** 2003. "A Comparative Study: Functionality of Egg Substitutes in Selected Food Systems. **\$114,484**. American Egg Board

Chambers, D. Herald, T, **Aramouni, F.M.** and Yaseen, E. 2001. Evaluation of Wheat Protein as a Beverage Ingredient. **\$15,000**. Ag Product Utilization Forum, K-State Research and Extension.

Aramouni, F.M. and Chambers, E. "Honey Spreads and Specialty Products"; July 1995. **\$7,500**. TJP Market Development, for the National Honey Board.

Chambers, E. and **Aramouni, F.M.** "Effect of Honey in Heat Processed and Fresh Salsa"; July 1995. **\$15,000**. TJP Market Development, for the National Honey Board.

Public Presentations and Media:

Tens of public presentations at the state, national and international level plus numerous newspaper articles, radio and TV appearances regarding my research and extension work

Principles of HACCP Course #: FDSCI 690 Hr. Fall 2014

Responses from 38 of the 48 enrolled	Raw
1. Overall effectiveness as a teacher	4.9
11. Increased desire to learn about the subject	4.8
14. Amount learned in the course	4.8

Additional Comments

- **Great class and professor!!!**
- I really enjoyed this class. I learned a lot and I think it will definitely help me in my later life.
- **Great at working with students** and working his schedule around to accommodate them.
- Dr. Aramouni is **an incredible professor** and I really appreciate all he has done for this department. There are only a few professors in the department I would consider having truly helped me understand food science more deeply. He is one of them.
Thank you for being understanding, caring about your students and helping us to learn material in an effective way.
- Dr. Aramouni was very helpful. He gave advice and helped outside of class. **Best teacher ever!**
- The **BEST TEACHER ever!!** thanks for making class to enjoyable and subjects very teachable and easy to learn HACCP concepts. Your jokes were the best! Thanks
- **One of the best teacher** I have had
- Thank you :)
- **Fadi was awesome.** He definitely cares a lot about students. We aren't just numbers to him!
- Great course and **wonderful professor.** This is my first semester in any food science related major (bake sci) and I had no idea what to expect coming into this course since it was an upper level course. I had no problems and it was definitely thanks to Dr. Aramouni's teaching style and help he provided to me.
- Very generous, kind, and fun teacher!
- Fadi is the **best teacher** I have ever had in the food science department. He helped the class learn how to properly write a HACCP plan. This will come in handing for future use in the food industry.
- **Great teacher!** Really helpful and willing to work with you if you need help understanding something from lecture
- Fadi is without a doubt the **best instructor** in the Food Science major. I would argue the best instructor in all of the College of Ag. He genuinely cares about each of his students. He gives back to them as well. For how much effort and money we, as students, give to KSU Fadi gives us as much effort back to make the money worthwhile. If not for Fadi I would not have enjoyed this semester as much. I look forward to more classes with him!!
- This course was to be team taught and only Dr. Aramouni did all the teaching after the first lecture. Considering this, I thought he did an **exceptional job** with this course!!
- Loved having you as a teacher. Made a class that isn't very appealing actually very fun and informative. Thanks for a great semester.

- Such a **great instructor!** Dr. Aramouni was definitely willing to help any student outside of class and help all the students understand the concepts taught in the class. It was my favorite class this semester!
- Dr. Aramouni is really a **good teacher** who makes you being interested in the course.
- Prof. Aramouni was a **phenomenal instructor**. I would love to learn from him again.
- Overall this teacher is very passionate and I believe that all teachers should take advice from this teacher. Dr. Aramouni's teaching style is **beyond great** and I think all teachers should take after him and apply how he teaches in their classrooms.
- Dr. Aramouni has been a **great instructor!** I hadn't expected to enjoy the course, but he definitely changed my mind. He made what I expected to be a dry subject much more interesting and useful.
- I think Dr. Aramouni did a **great job** in teaching this course! Though at times I felt like the course was rather easy, I still feel as if I learned a lot of information from this course. The things that I learned will be most useful in my future career and this was one of the more applicable courses I have ever taken at Kansas State. I also think you did a good job in keeping us updated on things going on in the Food Industry that pertained/related to our class; I really enjoyed the FDA/USDA/Recall updates you would do in class. I also think that you did a very good job in keeping things light hearted and funny; You had some good jokes and I always enjoyed coming to your class! Thanks for a great semester!
- Dr. Aramouni is a **great professor**. He is very kind and willing to do whatever he can to help you no matter what. As long as you show effort, and do the best you can on everything, you can do well in his class. I would recommend everyone to take his class.

Course Name: Advanced HACCP Course #: FDSCI 791 Term: Spring 2013

Responses from 11 of the 12 enrolled

	Raw
<i>1. Overall effectiveness as a teacher</i>	4.8
<i>11. Increased desire to learn about the subject</i>	4.8
<i>14. Amount learned in the course</i>	4.8

- Best class and **best teacher EVER!!!!** :D •

Dr. Aramoni is a **fun and caring professor**, that is very full of knowledge. He knows how to make students picture or see first hand all we are learning being applied in the real world.

- **One of the best teachers** at ksu.

• The actual HACCP plan audits were the parts of the course that I learned to most from. If more real-life experiences can be added to the course, I feel that it would benefit the students as well as producers needing an audit.

This was a good class. AS a student I am satisfy with the content learn in the class. I think the assignments and exams in this class challenged me as a student and help me to learn and increase my interest in HACCP and its application. Great class. **Great professor.**

- Some topics that you can discuss is State Food Code, FDA and USDA Inspections.

Course Name: R & D Food Products Course #: FDSCI 740 Hr. Spring 2012 Distance

Responses from 9 of the 16 enrolled

	Raw
<i>1. Overall effectiveness as a teacher</i>	4.9
<i>11. Increased desire to learn about the subject</i>	4.9
<i>14. Amount learned in the course</i>	4.4

Additional Comments

- **I learned so much** about research and development from Dr. Aramouni as well as tying in all previous coursework. Great exercise to make a new food product.
- Very good course & instructor. I really liked the flexibility w/due dates. **Dr. A was very great** to work with and always got back to me to answer questions w/in a day or two. (usually same day).
- **Great class, Great teacher.** Thank you.
- Class provided a **great review of food science** topics, as well as an in depth look at product development.
- It was a pleasure to be in this class. The professor is **very supportive** to us and I like how he comments on the things we missed. Video Streamers - I wish there is a button (back and forward) when it plays so I can make sure I'm not missing a page. Clicking it usually stops the video and we can save time in closing and playing it again. I see this feature in a BioChem Class in U of M and it is very helpful to us.
- **Very good feedback** from instructor. Course deadlines/recommendations were on target which helped get the class completed on time. Class was difficult to do at home since I do not have a lab but I made it work. It would be cool to see some examples of what others in the field did and have more interactive discussions. Overall good course.
- interesting course it made sense to take this at the end of my curriculum. Dr. Aramouni is a **good instructor** he is knowledgeable in the subject and has a good sense of humor which made learning fun. He was quick to respond to my questions which is very important to distance students. Overall the class was good except for the expectation of having a finished prototype handed in - a little unrealistic for distance students.

K-State's PCHF Workshop Evaluation Summary May 17-19, 2016

Course objectives were clearly presented.	4.7
Course expectations were clearly stated.	4.7
The course was well-organized	4.6
The course was intellectually challenging	4.3
The course increased my knowledge and understanding of the subject	4.8
The workbook was a helpful tool for the development of my food safety plan	4.8.
I will use resources in this workbook after the course conclusion	4.9
I thought the workbook was well put together and organized	4.7

Other Comments:

<ul style="list-style-type: none"> • Glad to see this course being offered to both FDA inspectors and food manufacturers • This was a great class! Thank you! • Only thing better would to have bought our lunch and dinner • Really good class • Samples from startup companies • Create a “bridge” document between FSMA and current GFSI plans so that FDA will be equipped to understand how BRC, SQF, or FSSC22000 relate. • This was a homerun! Exactly what I was hoping for and more.
<ul style="list-style-type: none"> • Love it! More Fadi jokes, please! • I thought it was put together rather well. • More examples possibly
<ul style="list-style-type: none"> • More jokes! Awesome and funny! • More emphasis of the HACCP to FSMA differences at the start • Very well taught and organized • More examples
<ul style="list-style-type: none"> • Very well done – would recommend to others • Jokes. More jokes.