

G. Keith Harris, Ph.D.

**Tenured Associate Professor and Director of Undergraduate Programs in Food Science
Alumni Distinguished Undergraduate Professor of Food Science**

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EDUCATION

Ph.D., Food Science and Nutrition, 2001: The Ohio State University

M.S., Food Science, Statistics Minor, 1997: NC State University

B.S., Home Economics, Dietetics Concentration, 1994: Morgan State University

A.A., General Studies, 1992: Harford Community College

PROFESSIONAL EXPERIENCE

Tenured Associate Professor and Director of Undergraduate Food Science Programs

NC State University, May 2007-present. Researching effects of processing on the antioxidant and anti-inflammatory properties of plant foods. Coordinating undergraduate Food Science program. Teaching or have taught the following courses:

- “Food Science and the Consumer” Introductory food science course (face-to-face and online).
- “Analytical Techniques in Food & Bioprocessing Science” Inquiry-based analytical chemistry course applied to food and fermented products.
- “Chemistry of Food and Bioprocessed Products” Structure-function relationship and reactions common to food and bioprocessing sciences.
- "Food Toxicology" Naturally occurring and synthetic toxins present in food or food packaging.
- “Nutraceuticals and Functional Foods” Health effects of diets, foods, and supplements.
- Instructor for International Exchange Students via the Global Training Initiative
- Coordinating Internal and External Learning Experiences for Food Science Undergraduates.

Visiting Teaching Professor at TEC de Monterrey, Querétaro Campus, June-December 2015.

Teaching three courses:

- “Biotechnology of Nutraceuticals and Pharmaceuticals” Health effect of foods and drugs.
- “Food Chemistry” The chemistry of macro and micronutrients; processing effects.
- “Toxicology” Toxins in food, pharmaceuticals, and the environment.
- Mentored students in both English and Spanish

Research Nutritionist Diet and Human Performance Lab, USDA, May 2004-April 2007.

Participated in design and conduct of human clinical trials studying effects of dietary interventions on obesity, diabetes and heart disease.

Adjunct Professor: Department of Nutrition, Foods, and Hospitality Management, Prince George’s Community College, 2006. Taught hybrid introductory nutrition course.

NRC Fellow, National Institute for Occupational Safety and Health, May 2001-May 2004. Studied effects of food flavonoids on cyclooxygenase signaling pathways and oxidative stress in macrophages.

PATENT APPLICATION

United States Patents Application Serial No. 17/291,474 and International Patent Application Number PCT/US2019/060714 filed for “Suspension of Polymerizable Materials in a Solid Fat Matrix to Prevent Aggregation and Extend Shelf Life of Food Materials” **Harris, G.K.** and Sharp, M., inventors. Applications filed November 2019.

PEER-REVIEWED PUBLICATIONS AND REVIEW PAPERS

<https://www.scopus.com/authid/detail.uri?authorId=7403158788> (current H-Index = 16)

1. Bailey, S.P., **Harris, G.K.**, Lewis, K, Llewelyn, T., Watkins, R., Weaver, M.A., Roelands, B., van Cutsem, J., Folger, S.F. Impact of a carbohydrate mouth rinse on corticomotor excitability after mental fatigue. *Brain Sciences* **currently under review**.
2. Evans, E.S., Brophy, T., **Harris, G.K.**, Watkins, R., Bailey, S.P. Carbohydrate Mouth Rinsing Does Not Affect Six-Minute Walk Test Performance and Blood Glucose Responses in Older Adults *European Journal of Applied Physiology* **accepted for publication**.
3. Bailey, S.P., Hibberd, J., La Forge, D., Mitchell, M., Roelands, B., **Harris, G.K.**, Folger, S. Impact of a Carbohydrate Mouth Rinse on Quadriceps Muscle Function and Corticomotor Excitability. *International Journal of Sports Physiology and Performance*. 24: 1-21, 2019.
4. Truong AN, Thor Y, **Harris G.K.**, Simunovic J, Truong VD. Acid Inhibition on Polyphenol Oxidase and Peroxidase in Processing of Anthocyanin-Rich Juice and Co-product Recovery from Purple-Fleshed Sweetpotatoes. *J Food Sci*. 2019 Jul;84(7):1730-1736.
5. Campbell, C.L., Foegeding, E.A., **Harris, G.K.** Cocoa and whey protein differentially affect markers of lipid and glucose metabolism and satiety. *Journal of Medicinal Foods* 19(3):219-27, 2016.
6. Caldwell, J.M., Perez-Diaz, I.M., **Harris, G.K.**, Hendrix, K. and Sanders, T.H. Mitochondrial DNA Fragmentation to Monitor Safety and Quality in Roasted Peanuts. *Peanut Science* 2016. 43(2):94-105, 2016.
7. Johanningsmier, S., Klevorn, C., **Harris, G.K.** Metabolomic Technologies for Improving the Quality of Food: Practice and Promise. *Annual Reviews in Food Science and Technology* 7:413-38, 2016.
8. Caldwell, J.M., Pérez-Díaz, I.M., Simunovic, J., **Harris, G.K.**, Hassan, H.M., Sandeep, K.P. Mitochondrial DNA Fragmentation to Monitor Processing Parameters in High Acid, Plant-Derived Foods *Journal of Food Science* 80(12): M2892-M2898, 2015.
9. **Harris, G.K.**, Stevenson, C., Joyner, H. Taking an Attention-Grabbing “Headlines First!” Approach to Engage Students in a Lecture Setting. *Journal of Food Science Education* 14(4): 136-141, 2015.
10. Caldwell, J.M., Pérez-Díaz, I.M., Simunovic, J., **Harris, G.K.**, Hassan, H.M, Sandeep, K.P. Mitochondrial DNA fragmentation as a molecular tool to monitor thermal processing of plant-derived, low-acid foods and biomaterials *Journal of Food Science* 80(8), M1804-1814, 2015.
11. Stevenson, C.J. and **Harris, G.K.** Instruments for characterizing teaching practices: a review. *NACTA Journal*, 58(2), 102-108, 2014.

12. Choi, S.J., Kim, K.J., Kim, K.H., **Harris, K.**, Kim, C.J., Park, G.G., Park, C.S. and Shin, D.H. 2,4-Di-tert-butylphenol from sweet potato protects against oxidative stress in PC12 cells and in mice. *Journal of Medicinal Food*, 16(11): 977-983, 2013.
13. Lewis, W.E., **Harris, G.K.**, Sanders, T.H., White, B.L., Dean, L.L. Antioxidant and anti-inflammatory effects of peanut skin extracts. *Food and Nutrition Sciences*, 22-32, 2013, doi: 10.4236/fns.2013.
14. Cardoza, Y.J., **Harris, G.K.**, and Grozinger, C.M. Effects of soil quality enhancement on pollinator-plant interactions *Psyche*, 2012. doi: 10.1155/2012/581458.
15. **Harris**, Gabriel K., Cvitkusic, Sanja, Draut, Amanda S., Hathorn, Chelani S. Stephens, Amanda M., Constanza, Karen E., Leonardelli, Michael J., Watkins, Ruth H., Dean, Lisa O., Hentz, Nathaniel G. Positive Effects of Converting a Food and Bioprocessing Analysis Course to an Inquiry-Guided Approach. *Journal of Food Science Education*, 2012.
16. Baer, J.D., Stote, K.S., Paul, D.R., **Harris, G.K.**, Rumpler, W.V., and Clevidence, B.A. Whey protein but not soy protein supplementation alters body weight and composition in free-living overweight and obese adults. *Journal of Nutrition*, 2011, doi: 10.3945/jn.111.139840
17. Johanningsmeier, S.D. and **Harris, GK.** Pomegranate as a Functional Food and Nutraceutical Source. *Annual Reviews in Food Science and Technology* 2:181-201, 2011.
18. Baer D.J., Novotny J.A., **Harris G.K.**, Stote K., Clevidence B., Rumpler W.V. Oolong tea does not improve glucose metabolism in non-diabetic adults. *European Journal of Clinical Nutrition*, 65(1): 87-93, 2011
19. Leonard, S.S., Hogans, V.J., Coppes-Petricorena, Z., Peer, C.J., Vining, T.A., Fleming, D.W., **Harris, G.K.** Analysis of Free-Radical Scavenging of Yerba Mate (*Ilex paraguariensis*) using Electron Spin Resonance and Radical-Induced DNA Damage *Journal of Food Science*. 75(1) C14-C20, 2010.
20. Story, E.N., Kopec, R.E., Schwartz, S.J., **Harris, G.K.** An Update on the Health Effects of Tomato Lycopene. *Annual Review of Food Science and Technology* (1) 189-210, 2010.
21. Stote, K.S., Baer, D.J., Spears, K., Paul, D.R. **Harris, G.K.**, Rumpler, W.V., Strycula, P., Najjar, S.S., Ferrucci, L., Ingram, D.K., Longo, D.L. and Mattson, M.P. A controlled trial of reduced meal frequency without caloric restriction in healthy, normal-weight, middle-aged adults *American Journal of Clinical Nutrition*. 85(4) 981-988, 2007.
22. Qian, Y., Luo, J., Leonard, S.S., **Harris, G.K.**, Millecchia L., Flynn, D.C., Shi X. Hydrogen peroxide formation and actin filament reorganization by Cdc42 are essential for ethanol-induced in vitro angiogenesis. *Nihon Arukoru Yakubutsu Igakkai Zasshi* 42(6) 605-609, 2007.
23. Leonard, S.S., Keil, D., Mehlman, T., Proper, S., Shi, X., **Harris, G.K.** Essiac tea: Scavenging of reactive oxygen species and effects on DNA damage. *Journal of Ethnopharmacology* 103(2) 288-296, 2006.

24. **Harris, G.K.**, Qian, Y., Sbarra, D., Leonard, S.S., Shi, X. Luteolin and chrysin differentially inhibit cyclooxygenase-2 expression and scavenge reactive oxygen species but similarly inhibit prostaglandin-E₂ formation in RAW 264.7 cells. *Journal of Nutrition*, 136(6) 1517-1521, 2006.
25. **Harris, G.K.**, Wilcox, J.K. and Catignani, G.L. Application of the oxidative stability index for assessing the antioxidant properties of flavonoids. *Journal of Food Biochemistry*, 28(4) 337-349, 2004.
26. Leonard, S.S., **Harris, G.K.**, and Shi, X. Metal-induced oxidative stress and signal transduction. *Free Radical Biology and Medicine*. 37(12) 1921-1942, 2004.
27. **Harris, G.K.**, and Shi, X. Signaling by carcinogenic metals and metal-induced reactive oxygen species. *Mutation Research*, 533(1-2) 183-200, 2003.
28. Leonard, S.S., Xia, C., Jiang, B., Stinefelt, B., Klandorf, H., **Harris, G.K.**, Castranova, V., Shi, X. Resveratrol scavenges reactive oxygen species and protects against radical-induced cellular responses. *Biochemical and Biophysical Research Communications*. 309, 1017-1026, 2003.
29. Qian, Y., Luo, J., Leonard, S. S., **Harris, G.K.**, Flynn, D. C., and Shi, X. Hydrogen peroxide formation and actin filament reorganization by CDC42 is essential for ethanol-induced in vitro angiogenesis. *Journal of Biological Chemistry*, 278 (18) 16189-16197, 2003.
30. Aziz, R., Nines, R., Kapila, R., **Harris, G.K.**, Hudson, T., Gupta, A., Morse, M.A., Carlton, P., Stoner, G.D. The effect of freeze-dried blueberries on N-nitrosomethylbenzylamine tumorigenesis in the rat esophagus. *Pharmaceutical Biology*, 40, Supplement, 43-50, 2002.
31. **Harris, G.K.**, Gupta, A., Nines, R.G., Kresty, L.A., Habib, S.G., Frankel, W.L., La Perle, K., Gallaher, D.D., Schwartz, S.J., and Stoner, G.D. The Effects of Lyophilized Black Raspberries on Azoxymethane-Induced Colon Cancer and 8-Hydroxy-2'-deoxyguanosine Levels in the Fischer 344 Rat. *Nutrition and Cancer*, 40 (2) 125-133, 2001.
32. Liston, B.W., Gupta, A., Nines, R., Carlton, P.S., Kresty, L.A., **Harris, G.K.**, and Stoner, G.D. Incidence and effects of Ha-ras codon 12 GA transition mutations in preneoplastic lesions induced by N-nitrosomethylbenzylamine (NMBA) in the rat esophagus. *Molecular Carcinogenesis*, 32(1) 1-8, 2001.

BOOK CHAPTERS AND OTHER PUBLICATIONS

1. **Harris, G.K.** The Science Behind the Perfect Cup of Coffee. in *Futurum: A Science, Research, and Tech Magazine for the Next Generation*, July 2020 issue.
2. **Harris, G.K.**, Marshall, M.R. Ash Analysis, Chapter 16 In *Food Analysis*, 5th Edition, S. S. Nielsen, Editor, Springer, New York, 2017.
3. Conelly, L., Daughtry, K., Gill, J., Goertzen, E., Parsons, C., **Harris, G.K.** Dose Response: An Overview and Significance in *Food Toxicology*, Bagchi, D., Swaroop, A. Editors, Taylor & Francis, 2016

4. **Harris, G.K.**, Kim, M.J. and Sutton, K.S. Raspberries and Related Fruits, Chapter 568 in Encyclopedia of Food and Health, Caballero, B., Finglas, P.M., Toldrá, F., Editors, Elsevier, 2015.
5. Bussler, W., Hildebrand, J., Mixon, C., Komarnytsky, S., Wagoner, T., **Harris, G.K.** Flavonoid Supplementation and Cardiovascular Disease in *Dietary Supplements in Health Promotion*, Wallace, T., Editor, CRC Press, 2015.
6. **Harris, G.K.** and Foegeding, E.A. Protein Based Designs for Healthier Foods of the Future. *Formulation Engineering of Foods*, 1st Edition, Norton, J.E., Fryer, P.J. and Norton, I.T., Editors, John E. Wiley and Sons, 2012.
7. Cvitkusic, Sanja and **Harris, G.K.** Gender Effects on Adiposity. Obesity: Epidemiology, Pathology, and Prevention, 2nd Edition, Baghchi, D., Editor, Boca Raton, CRC Press, 2012.
8. **Harris, G.K.** The Effects of Omega-3 and Omega-6 Fatty Acid Intake on Immunity in *Fatty Acids in Health Promotion and Disease Causation*, New York, Elsevier, 2009
9. **Harris, G.K.** and Summers, C. The Potential of Caffeine and Other Stimulants for the Inhibition of Cognitive Decline in the Aged in *CAM Botanical Therapies to Promote Health in the Aged*, Watson, R., Editor, New York, Elsevier, 2008.
10. **Harris, G.K.** and Baer, D.J. Gender Differences in Body Fat Utilization During Weight Gain, Loss, or Maintenance in *Obesity: Epidemiology, Pathophysiology and Prevention*, Baghchi, D., Editor, Boca Raton, CRC Press, 2007.
11. **Harris, G.K.**, Baer, D.J., and Clevidence, B.A. The Effects of Tea on Blood Lipids and Cardiovascular Disease Risk in Humans in *Biocatalysis and Biotechnology for Functional Foods and Industrial Products*, Hou, C., Editor, Boca Raton, CRC Press, 2007.
12. **Harris, G.K.**, and Baer, D.J. Antioxidants and Musculoskeletal Health in *Scientific Evidence for Musculoskeletal, Bariatric, and Sports Nutrition*, Kohlstadt, I., Editor, Boca Raton, CRC Press, 2006.
13. **Harris, G.K.**, and Shi, X. Metals, Metalloids, and Cancer in *Phytopharmaceuticals and Cancer Chemoprevention* Baghchi, D., and Preuss, H.G., Editors., Boca Raton, CRC Press, 2004.

POSTER PRESENTATIONS/ABSTRACTS

1. Cheng, Y., **Harris, G.K.**, Santo, F. Gauging the Effects of COVID-19 on Learning: An Integrated Approach. *Presented at the Fall 2020 Virtual Lily Conference.*
2. Deng, K., Dexter-Boone, L., Molloy, E., Shin, E., Strum, J., **Harris, G.K.** A Preliminary Study of Consumer Preferences and Analysis of a Spent Coffee Baked Good. *Presented at the Spring 2020 Virtual Undergraduate Research Symposium.*
3. Caudill, M. and **Harris, G.K.** Are We Wasting Coffee? Cold Brew Coffee Requires Twice the Amount of Coffee to Produce Similar Sensory Characteristics as Hot Brew Coffee *Abstract accepted for presentation at the 2020 Specialty Coffee Association Meeting in Portland, OR, Poster not presented due to cancellation of meeting by COVID-19 pandemic.*

4. You, P. and **Harris, G.K.** Efficiency of Norbixin adsorption by Regular Spent Coffee Grounds and NaOH-modified Spent Coffee Grounds. *Abstract accepted for presentation at the 2020 Specialty Coffee Association Meeting in Portland, OR, Poster not presented due to cancellation of meeting by COVID-19 pandemic.*
5. LeBlanc, C., **Harris, G.K.** Development of a working moisture sorption isotherm for green *Coffea arabica* quality prediction *Abstract accepted for presentation at the 2020 Specialty Coffee Association Meeting in Portland, OR, Poster not presented due to cancellation of meeting by COVID-19 pandemic.*
6. Sharp, M.A. and **Harris, G.K.** A Method for Determination of Unbound Fats in Protein Bar Formulations Compared with Isolated Fat/Protein Combinations to Optimize Shelf Life. *Abstract accepted for presentation at the 2020 American Society for Nutrition Meeting in Seattle, Washington, Poster presented via Nutrition LIVE ONLINE event due to cancelation of in-person meeting.*
7. LeBlanc, C., Moreno, C., Weikart, D., **Harris, G.K.** Quantification of Caffeine and 5-Caffeoylquinic Acid in Arabica Coffee Bean Samples at Three Different Roast Levels Using HPLC *Presented at the 2018 Association for Science and Information on Coffee meeting in Portland, OR.*
8. Development of a Shelf-Stable Nutrient-Dense Bar for Sustained Intense Activity. Weikart, D., Molloy, E., Wang, N., Sharp, M., and **Harris, G.K.** *Presented at the Spring 2018 NCRC Research Symposium in Kannapolis, NC.*
9. Combining Forces: Overlapping Classroom, Lab, and Moodle Resources to Enhance Student Learning in an Upper Level Undergraduate Food Chemistry Course. Luck, P. and **Harris, G.K.** *Presented at the NC State Spring 2018 Teaching and Learning Symposium in Raleigh, NC.*
10. Chaffin, L.E., Holder, K., Ichoku, C., **Harris, G.K.**, Vallabhajosula, S., Bailey, S. Impact of a Carbohydrate Mouth Rinse on Muscle and Functional Power in Older Adults. *Abstract published in Medicine & Science in Sports & Exercise, 2018.*
11. LaForge, D.C., Hibbard, J., Moon, M., Folger, S., **Harris, G.K.**, Bailey, S. Impact of a Carbohydrate Mouth Rinse on Motor Performance and Corticospinal Motor Excitability. *Abstract published in Medicine & Science in Sports & Exercise, 2018.*
12. Conjugated Dienes: Potential Link Between Lipid Oxidation and Flavor Related Fade in Green Coffee Beans. Akbar, P.N., Watkins, R.H, **Harris, G.K.** *Presented at the NC State Summer Undergraduate Research Symposium in Raleigh, NC, 2017.*
13. Ice Cream Matters and So Does CO₂! **Harris, G.K.** *presented at Centennial Magnet Middle School, Raleigh, NC, 2017.*
14. Phospholipid Extraction from Cocoa Butter for the Replacement of Soy Lecithin in Dark Chocolate. Bi, X; Hayes, M.D.; Mirshahi, K; Pariyavuth, P; and Wooten, R. *Presented at the Spring 2017 NC State Undergraduate Research Symposium in Raleigh, NC.* (served as semester-long project mentor)
15. Effect of hold time and formulation on nutrient retention in 2450 MHz microwave processed fruit purees. Truong, A.N., **Harris, G.K.**, Simunovic, J., and Sandeep, K.P. *Presented at 2014 FASEB Meeting in San Diego, CA.*

16. Cocoa polyphenolics inhibit lipid accumulation and, along with leucine, increase leptin production in 3T3-L1 pre-adipocytes. Campbell, C.L., Foegeding, E.A., and **Harris, G.K.** *Presented at 2014 FASEB Meeting in San Diego, CA.*
17. Whole muscadine grape components increase phenolic content and enhance bioactive compounds of fruit smoothies during processing and storage. Stallings, K. and **Harris, G.K.** *Presented at 2014 FASEB Meeting in San Diego, CA.*
18. Truong, A.N., **Harris, G.K.**, Simunovic, J. and Sandeep, K.P. Muscadine Puree as a Carrier Fluid in Thermally Processed Fruit Salad: Total Phenolics and Antioxidant Activities. *Presented at the 2013 IFT meeting in Chicago, IL.*
19. Lewis, W., Dean, L., **Harris, G.K.** Anti-inflammatory Effects of Peanut Skin Extracts on COX-2 in Raw 264.7 Cells *FASEB J March 29, 2012 26:1b502*
20. Villegas-Ruiz, X., **Harris, G.K.**, Barcenas-Pozos, M.E., Jordan, C.C. Antioxidant and anti-inflammatory properties of tamarillo fruit (*Cyphomandra betacea* Sendt.) extracts on LPS-activated RAW 264.7 macrophages *FASEB J March 29, 2012 26:823.4*
21. Jordan, C.C. and **Harris, G.K.** Effects of aromatic alcohols on inflammatory response in RAW 264.7 cells *FASEB J March 29, 2012 26:823.6*
22. Cvitkusic, S., Constanza, K., **Harris, G.K.**, Dean, L.O. The Effect of Whole Muscadine Grape Puree and Spray-ried Peanut Skin Extracts on Glycemic Response. *Presented at the 2011 IFT meeting in New Orleans, LA.*
23. Draut, A.S., Lila, M.A., Larick, D.K., Zeisel, S.H., Odle, J., **Harris, G.K.** First Summer Results for Transdisciplinary Graduate Program in Functional Foods, Bioactive Food Components, and Human Health *FASEB J March 17, 2011 25:330.7*
24. Story, E.N., Jordan, C.C., **Harris, G.K.** The Effects of Green Tea and EGCG on Hydrogen Peroxide and Prostaglandin E2 Formation in LPS-induced HT-29 Cells. *Presented at the 2011 IFT meeting in New Orleans, LA.*
25. Story, E.N., Jordan, C.C., **Harris, G.K.** Effects of Green Tea and EGCG on IL-8 and NF-kappa-B Inflammatory Responses in LPS-Induced, Fully Differentiated HT-29 Human Colon Cancer Cells *FASEB J March 17, 2011 25:106.1*
26. Story, E.N., **Harris, G.K.** Effects of Green Tea and EGCG on IL-8 Inflammatory Responses in LPS and TNF-alpha-Induced, Differentiated HT-29 Human Colon Cancer Cells *FASEB J April 6, 2010 24:541.5*
27. **Harris, G.K.**, Lila, M.A., Larkick, D.K., Zeisel, S.H., and Odle, J. Establishing a Transdisciplinary Graduate Program in Functional Foods, Bioactive Food Components, and Human Health. *Presented at the 2010 IFT Annual Meeting, Chicago, IL.*
28. **Harris, G.K.**, Steffe, J.F. and Daubert, C.R. Positive Effects of Converting Face-to-Face Food Science Courses to a Distance Education Format. *Presented at the 2010 IFT Annual Meeting, Chicago, IL.*

29. Story, E.N., Azcarate-Peril, A., Klaenhammer, T.R., **Harris, G.K.** Effect of Green Tea and EGCG on the Growth Rate and Cell Density of the Probiotic Bacteria *Lactobacillus acidophilus* and *Lactobacillus gasseri* *FASEB J April 22, 2009 23:719.11*
30. De-Yu Xie, Patrick Walker, Connie Fisk, Sara Spayd, and **Keith Harris.** Analysis Of Bioactive Polyphenolics In Muscadine Grapes Growign In North Carolina. *Presented at the Phytochemistry Society of North America Meeting in Baltimore, Maryland, 2009.*
31. Summers, C.R., Cohen, S.D., Watkins, R.H., Huang, Z., **Harris, G.K.** Modulation of Inflammatory Responses by Green and Black Tea Extracts in LPS-induced RAW 264.7 Cells. *Presented at the FASEB annual meeting, New Orleans, LA, 2009.*
32. Cohen, S.D., Summer, C.R., Watkins, R.H., Huang, Z., Truong, V., **Harris, G.K.** Anti-Oxidant and Anti-Inflammatory Properties of Purple Sweet Potato Phenolics. *Presented at the FASEB annual meeting, New Orleans, LA, 2009.*
33. Story, E.N., Azcarate-Peril, A., Klaenhammer, T.R., **Harris, G.K.** Effect of Green Tea and EGCG on the Growth Rate and Cell Density of the Probiotic Bacteria *Lactobacillus acidophilus* and *Lactobacillus gasseri*. *Presented at the FASEB annual meeting, New Orleans, LA, 2009.*
34. Stote, K.S., Courville, A., **Harris, G.K.**, Rumpler, W.V., Clevidence, B.A., Baer, D.J. Effect of oolong tea, oolong tea polyphenols and oolong tea catechins on glucoregulatory control in overweight and obese men. *Presented at the FASEB annual meeting, New Orleans, LA, 2009.*
35. **Harris, G.K.**, “A Guided Tour of the Moodle-Based Course, FS201”. *Presented at the North Carolina State New Faculty Orientation, Raleigh, NC, 2009.*
36. **Harris, G.K.**, Gillen L. A., “Rich Media for Student Engagement in the Online Course: FS201, Food Science and the Consumer”, presented online via Eluminate at the Teaching and Learning Technology Conference, hosted by the University of North Carolina, Chapel Hill, 2009.
37. **Harris, G.K.** “The Use of Film Clips in the Classroom”, presented at the CALS Teaching and Advising Symposium, Raleigh, NC, 2008.
38. Hogans, V.G., Coppes, Z., **Harris, G.K.**, Leonard, S.S. Antioxidant Effects of Yerba Mate Tea. *Presented at the South American meeting of the Society of Free Radicals, Biology, and Medicine, Montevideo, Uruguay, 2007.*
39. **Harris, G.K.**, Stote, K.S., Clevidence, B.A., Paul, D.R., Kramer, M., Baer, D.J. BodPod Approximates Corrected DEXA Values More Closely than BIA in Overweight and Obese Adults. presented at the FASEB annual meeting in Washington, DC, 2007. *FASEB Journal*, 21(5) p. A689, 2007.
40. **Harris, G.K.**, Leonard, S.S., and Baer, D.J. Effects of Green and Black Tea on Iron Uptake, Storage, and Availability for Free Radical Reactions. *FASEB Journal*, 20(4) p. A623-b, 2006.
41. Baer, D.J., Stote, K.S., Clevidence, B.A., **Harris, G.K.**, Paul, D.R., Rumpler, W.V. Whey protein decreases body weight and fat in supplemented overweight and obese adults. *FASEB Journal*, 20(4) A427, 2006.

42. Paul, D.R., Kramer, M., Rumples, W.V., Stote, K.S., Clevidence, B.A., **Harris, G.K.**, and Baer, D.J. Variability in the physical activity of free-living adults. *FASEB Journal*, 20(4) A588, 2006.
43. Stote, K.S., Rumples, W.V., Clevidence, B.A., Paul, D., **Harris, G.K.**, and Baer, D.J. Whey protein suppresses plasma ghrelin concentrations in overweight and obese men and women. *Presented at the North American Association for the Study of Obesity Meeting, Boston, MA, 2006.*
44. **Harris, G.K.**, Qian, Y., Leonard, S.S., Sbarra, D.C., and Xianglin Shi. The Effects of Luteolin and Chrysin on Cyclooxygenase-2, Reactive Oxygen Species and Prostaglandin-E₂ Formation in RAW 264.7 Cells. *Presented at the institute of Food Technologists annual meeting, Orlando, Florida, 2006.*
45. Baer, D.J. and **Harris, G.K.** "The Oxidant Effects of Tea", *Presented at the Biennial Symposium of the Comparative Nutrition Society, Keystone, Colorado, 2006.*
46. **Harris, G.K.** "A Comparison of the Effects of Green and Black Tea on Iron Uptake, Storage, and Availability for Free Radical Reactions", *Presented as part of The Beltsville Human Nutrition Research Center Seminar Series, Beltsville, MD, 2006.*
47. **Harris, G.K.** and Baer, D.J. "Tea to Your Health?", *Presented at the WorldNutra International Conference and Exhibition on Nutraceuticals and Functional Foods, Anaheim, CA, 2005.*
48. **Harris, G.K.** "Flavonoid Antioxidants and Cox-2: What is the Connection?", *Presented to the Inflammation Research Interest Group Meeting, National Institute for Occupational Safety and Health, Morgantown, WV, 2004.*
49. **Harris, G.K.** Two Ways to Measure Fitness: Body Mass Index and Body Fat. *Presented at Gold's Gym, Greenbelt, MD, 2004.*
50. **Harris, G.K.**, Cutler-Sbarra, D., Leonard, S.S., Qian, Y., Wong, B.Y.Y., and Shi, X. Effects of the Chinese Medicinal Herb *Scutellaria barbata* on Cyclooxygenase-2 and Inducible Nitric Oxide Synthase Expression on LPS-Induced RAW 264.7 Cells. *Presented at the American Association of Cancer Research Annual Meeting, Washington, DC, 2003.*
51. **Harris, G.K.**, Zhang, Z., and Shi, X. Effects of the Lung Carcinogen Silica on Cyclooxygenase-2 and Prostaglandin E-2 Expression in RAW 264.7 Cells. *Presented at the American Association of Cancer Research Meeting, San Francisco, CA, 2002.*
52. **Harris, G.K.** "The Effect of Freeze-Dried Black Raspberries on Colon Cancer Risk in the F344 Rat Model", *Presented at the first annual Berry Research Symposium, Columbus, Ohio, 2002.*
53. **Harris, G.K.**, Carlton, P.S., Liston, B.W., Gupta, A., Nines, R.G., Kresty, L.A., Habib, S.G., Frankel, W.L., Gallaher, D.D., Schwartz, S.J., and Stoner, G.D. Inhibitory Effects of Freeze-Dried Black Raspberries on AOM-induced Colon Cancer in the F344 Rat. *Presented at the American Association of Cancer Research Annual Meeting, New Orleans, LA, 2001.*
54. Hadley C.W., Clinton S.K., Craft N.E., Degroff V.L., **Harris G.K.**, Miller B.C., and Schwartz S.J. The Consumption of Processed Tomato Products Enhances Plasma Lycopene Concentrations and Reduces Oxidative Damage to Lipoproteins in Humans. *FASEB Journal*, 15(4) A297-A297, 2001.

55. Aziz, R.M., Nines, R., **Harris, G.K.**, Stoner, G.D. The Effects of Dietary Freeze-Dried Blueberries on NMBA-Induced Rat Esophageal Tumorigenesis. *Presented at the Ohio State Comprehensive Cancer Center Scientific Meeting, Columbus, OH, 2001.*
56. **Harris, G.K.**, Carlton, P.S., Liston, B.W., Gupta, A.K., Nines, R.G., Kresty, L.A., Habib, S.G., Frankel, W.L., Gallaher, D.D., Schwartz, S.J., Stoner, G.D. "Inhibitory Effects of Freeze-Dried Black Raspberries on AOM-Induced Colon Cancer in the F344 Rat." *Presented at the Ohio State Comprehensive Cancer Center Scientific Meeting, Columbus, OH, 2001.*
57. Hadley, C.W., Clinton, S.K., Craft, N.E., DeGroff, V.L., **Harris, G.K.**, Miller, B.C., Schwartz, S.J. "The Consumption of Processed Tomato Products Enhances Plasma Lycopene Concentrations and Reduces Oxidative Damage to Lipoproteins in Humans." *Presented at the Ohio State Comprehensive Cancer Center Scientific Meeting, Columbus, OH, 2001.*
58. **Harris, G.K.** "The Effect of Freeze-Dried Black Raspberries on Colon Cancer Risk" *Presented to the Circleville Rotary Club, Circleville, OH, 2001.*
59. **Harris, G.K.**, Stoner, G.D., Schwartz, S.J. The Effects of Freeze-Dried Black Raspberries on Azoxymethane Induced Colon Tumors in the F344 Rat. *Presented at the Ohio Valley Society of Toxicology Annual Meeting, Cincinnati, OH, 2001.*
60. **Harris, G.K.**, Stoner, G.D., Schwartz, S.J. The Effects of Freeze-Dried Black Raspberries on Azoxymethane Induced Colon Tumors in the F344 Rat. *Presented at the Ohio Agricultural Research and Development Center Meeting, Wooster, OH, 2000.*
61. **Harris, G.K.**, Stoner, G.D., Schwartz, S.J. Effects of Freeze-Dried Black Raspberries on Azoxymethane Induced Colon Cancer in the F344 Rat. *Presented at the Bennett Research Day, Columbus, OH, 2000.*
62. **Harris, G.K.** "The Effects of Freeze-dried Black Raspberries on Aberrant Crypt Foci Induction by Azoxymethane", *Presented at the Hayes Research Competition, Columbus, OH, 2000.*
63. **Harris, G.K.** "Raspberries and Colon Cancer?" *Presented to the Hilliard Rotary Club, Hilliard, OH, 2000.*
64. **Harris, G.K.** "The Determination of the Health Benefits of Berries", *Presented at the Ohio Berry Grower's Association Meeting, Toledo, OH, 1999.*
65. **Harris, G.K.** "Assessing the Antioxidant Activity of Potentially Health Promoting Flavonoids", *Presented at the Institute of Food Technologists National Meeting, Orlando, FL, 1997.*

INVITED SPEAKING PRESENTATIONS AND SHORT COURSES TAUGHT

1. "The Science Behind S'Mores" presented virtually as part of the North Carolina Museum of Natural Science's Science Café series, April 2021.
2. "Metodos de Enseñanza en la Ciencia de Alimentos" presented virtually at the 10th Anniversary celebration of the la UNSA Department of Food Industries in Arequipa, Perú, 2020.
3. "Why I Love Coffee" presented virtually to the Jefferson Scholars, NC State University, 2020.

4. "El Cafe: Retos, Investigaciones, y Oportunidades" presented virtually at the Vigésimo Aniversario de Ingeniería en Alimentos BUAP in Puebla, México, 2020.
5. "Cafecito" (in Spanish) virtual presentation to the Food Chemistry course at Tecnológico de Monterrey in Querétaro, México, 2020.
6. "Las Proteínas" (in Spanish) virtual presentation to the Food Chemistry course at Tecnológico de Monterrey in Querétaro, México, 2020.
7. Week-Long HPLC Training in Coffee Analysis (in Spanish) at la UNSA in Arequipa, Perú, 2019.
8. Two-Day HPLC and SOTL Training for Argentinian Educators (in Spanish) in collaboration with the Global Training Initiative, at NC State University, 2019.
9. One-Day SOTL Training for Chinese Educators in collaboration with the Global Training Initiative, at NC State University, 2019.
10. "I Scream, You Scream, We All Scream for the Science of Ice Cream" Presented at the North Carolina Museum of Natural Sciences, 2018.
11. Why We Eat What We Eat. presented at Nerd Nite in collaboration with the North Carolina Science Festival director Jonathan Frederick, Chapel Hill, NC, 2018.
12. Introduction to Food Science. presented to the NC State SATELLITE group at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2018.
13. The Science of Ice Cream. presented at Stough Elementary School, Raleigh, NC, 2018.
14. The Importance of Lipid and Phenolic Compound Stability to the Flavor Characteristics of Green Coffee Beans presented at Counter Culture Coffee, Durham, NC, 2017.
15. Introduction to Food Science. presented to the NC State TRIO group at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2017.
16. Introduction to Food Science. presented to the NC State IFAL group at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2017.
17. The Science of Ice Cream. presented at Stough Elementary School, Raleigh, NC, 2017.
18. Anti-Inflammatory Properties of Fresh and Stored Organically Grown Blackberries Versus Cyanidin-3-Glucoside in RAW 264.7 Cells presented at the International Workshop on Anthocyanins, Auckland, New Zealand, 2017.
19. Food Chemistry Presentation to Rocky Mount Middle School Students presented at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2017.
20. Maximizing Learning Through the Power of Positive Stress. presented at the Reunión Nacional de Profesores, Tecnológico de Monterrey in Querétaro, Mexico, 2016.

21. Storytelling in Large STEM Classrooms: Using Low and Hi-Tech Methods to Keep Students Engaged. practice session presented at the Conference on Teaching Large Classes at Virginia Tech, Blacksburg, VA 2016. (Stevenson, C. assisted in the preparation of the presentation)
22. “Una Invitación a la Maravillosa Ciencia de Alimentos” (in Spanish) presented at Tecnológico de Monterrey in Querétaro, Mexico, 2015.
23. “La Ciencia de Alimentos... ¡Es Ciencia Comestible!” (in Spanish) presented at Tecnológico de Monterrey in Querétaro, Mexico, 2015.
24. “Ice Cream Science” a presentation to Cub Scout Pack 325, presented at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2015.
25. “An Introduction to Food Science” a presentation to students from the Governor Morehead School for the Blind, presented at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2015.
26. “Ice Cream Science” a presentation to Girl Scout Troop 15, presented at the Food, Bioprocessing, and Nutrition Sciences Department, NC State University, Raleigh, NC, 2014.
27. “The Natural Pharmacy: Understanding the Effects of Plants on Health” Talk 1 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
28. “Ice Cream, Canned Soup and Chocolate: The Science Behind the Stories” Talk 2 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
29. “Antibiotics, Antibodies or Beer? Harnessing the Power of Microbes” Talk 3 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
30. “Fruit Salad as the Perfect Example of Enzyme Function” Talk 4 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
31. “Food Science is Science You Can Eat” Talk 5 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
32. “Chocolate es Saludable, Si o No?” (in Spanish) Talk 6 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
33. “Quick, Should I Eat This? Rapid Food Toxicology Methods” Talk 7 of 7 of the week-long “Líderes Académicos” lecture series presented in Querétaro, Mexico, 2014.
34. “Four Fun Food Science Experiments” Presented to Ms. Dey’s 3rd Grade Class at Stough Elementary, Raleigh, NC, 2014.
35. “Ice Cream Science” Presented at the Science Online annual meeting, Raleigh, NC, 2014.
36. “I Scream, You Scream: The Story and Science of Ice Cream in Three BIG Scoops” Presented at the North Carolina Museum of Natural Sciences, 2013.
37. “Chocolate: Food, Medicine, or Both?” Presented at the North Carolina Museum of Natural Sciences, 2012.

38. "Nutrition and the Healthspan" Presented to the Office of International Affairs Global Health Initiative, NC State Campus, 2012.
39. "Food Science: It's Science You can Eat!" Presented at the annual CTE (Career and Technical Education) Conference, Greensboro, NC, 2012.
40. "Introduction to Food Science" Presented to High School Students in SATELLITE (Science and Technology Enriching Lifelong Leadership In Tomorrow's Endeavors) Program, NC State Campus, 2012.
41. "Childhood Obesity: An Industry Perspective" Presented at the 2011 Kannapolis Scholars conference Lost in Translation: A Conversation About Childhood Obesity, NCRC Campus, Kannapolis, NC, 2011.
42. "My Two Cents on the Seven Principles of Good Teaching" presented at NC State Centennial Campus Teaching workshop, 2011.
43. "Food Science in a Meal" Presented to Park Scholars, NC State Campus, 2011.
44. "Food as Medicine" Presented to the Vegetarian Club at Fearington Village, NC 2011.
45. "Food Science" Presented to the Encore Retired Faculty Group at McKimmon Center, NC State Campus, 2011.
46. "Using Food Science to Teach STEM Disciplines" presented at the annual CTE (Career and Technical Education) Conference, Greensboro, NC, 2011.
47. "Introduction to Food Science" presented to High School Students in SATELLITE Program, NC State Campus, 2010.
48. "Increasing the Healthspan, It's Why We're Here" presented to Kannapolis Scholars, NCRC Campus, Kannapolis, NC, 2010.
49. "Effective Use of Technology in the Classroom: Platforms, Programs, and Applications for the Non-IT Professional" presented at CALS Brown-Bag Lunch Series, NC State Campus, 2010.
50. "My Two Cents on the Seven Principles of Good Teaching" presented at Centennial Campus Teaching workshop, NC State Campus, 2010.
51. "Food Science in a Meal" presented to Park Scholars, NC State Campus, 2010.
52. "Performance Nutrition" presented to the Society for Women Engineers, NC State Campus, 2010
53. "Chocolate, Food of the Gods" presented at the Irregardless restaurant as part of the North Carolina Museum of Natural Science's "Science Cafe" series, Raleigh, NC, 2009.
54. "A Guided Tour of the Moodle-Based Course, FS201" presented at the North Carolina State New Faculty Orientation, NC State Campus, 2009.
55. "Chocolate" Presented at the Cameron Village Library, Raleigh, NC, 2008.

56. "Acidos Grasos y la Respuesta Inmune Durante la Infancia: Implicaciones Potenciales para la Salud en Etapas Posteriores del Desarrollo" (Fatty Acids and the Immune Response During Infancy: Potential Health Implications for Later Stages of Development) Presented **in Spanish** at Mead Johnson Company's Latin American Headquarters, Mexico City, Mexico, 2008.
57. "Introduction to Food Science," Presented to High School Students in SATELLITE (Science and Technology Enriching Lifelong Leadership In Tomorrow's Endeavors) Program, NC State Campus, 2008.
58. "The Use of Film Clips in the Classroom" Presented at the CALS Teaching and Advising Symposium, Raleigh, NC, 2008.
59. "Food Science in the Classroom" Presented at the National Science Teachers Association Student Chapter meeting, NC State Campus, 2007.
60. "Superfoods! Superfoods. Superfoods?" Presented at Prince George's Community College, Lanham, MD, 2006.
61. "Careers in Food Science" Presented at the Junior Scientist for a Day Program, USDA Welcome Center, Beltsville, MD, 2006.
62. "What is a Food Scientist and What Do They Do?" Presented as part of Career Week at Spring Hill Lake Elementary School, Greenbelt, MD, 2006.
63. "Chocolate: Health Trick or Health Treat?" Presented at Prince George's Community College, Lanham, MD, 2005.
64. "Tea: Brewing Up Good Health" Presented at Prince George's Community College, Lanham, MD, 2005.
65. "Herbal Tea and Health" Presented at the Ritz Carlton, Washington, DC, 2005.
66. "Tea and Human Health" Presented at the Washington DC Area American Dietetic Association Meeting, Washington, DC, 2004.
67. "Two Ways to Measure Fitness: Body Mass Index and Body Fat." Poster presented at Gold's Gym, Greenbelt, MD, 2004.
68. "Seguridad y Calidad de los Nutracéuticos" (Safety and Quality of Nutraceuticals), presented at La Conferencia Nacional por Seguridad y Calidad de Alimentos (The National Conference for Food Safety and Quality), La Benmérita Universidad Autónoma de Puebla (The Distinguished Autonomous University of Puebla), Puebla, Mexico, 2003.
69. "The Effect of Freeze-Dried Black Raspberries on Colon Cancer Risk" Presented at the Circleville Rotary Club, Circleville, OH, 2001.
70. "Raspberries and Colon Cancer?" Presented at the Hilliard Rotary Club, Hilliard, OH, 2000.
71. "The Determination of the Health Benefits of Berries" Presented at the Ohio Berry Grower's Association Meeting, Toledo, OH, 1999.

GRANTS AND OTHER FUNDING (\$4,159,453 Total)

1. Program Evaluation and Identification of Collaborations for Nutrition and Food Industries Programs, 2020
 - Sponsor: la UNSA (University of Saint Augustine, Arequipa, Perú)
 - PI: Cisneros, J., **Harris, G.K.**, Solano-Lopez, C. Santos, F., Stevenson, C., Komarnytsky, S.
 - Funding Level: \$60,858
2. An AI-Assisted Virtual Guide for Food and Bioprocessing Laboratories, 2020
 - Sponsor: Proyecto Novus 2020; Tec de Monterrey, Querétaro, Mexico
 - PI: Maldonado-Guevara, Blanca, **Harris, G.K.**, Rayo-Mendez, L.M.
 - Funding Level: \$8,146
3. Gauging the Effects of COVID-19 on Learning: An Integrated Approach, 2020
 - Sponsor: NC State
 - PI: **Harris, G.K.**, Santos, F., Cheng, Y.
 - Funding Level: \$2,500
4. A Food Science Education Summer Scholars Program That Develops the Next Generation of Food Education and Extension Professionals, 2019-2021
 - Sponsor: USDA
 - PI: Stevenson, C.D.; Co-PIs: Yamamoto, J.D., Pernel, C., Chapman, B., **Harris, G.K.**
 - Funding Level: \$278,799
5. Coffee Against Cancer: Summer Undergraduate Research Grant, 2020
 - Sponsor: NC State Office of Undergraduate Research
 - Funding Level: \$1,000
6. Analysis of Chlorogenic Acid, Caffeine, and Phenolics in a Coffee-Containing Ice Cream: Spring Undergraduate Research Grant, 2019
 - Sponsor: NC State Office of Undergraduate Research
 - Funding Level: \$1,000
7. Association for Science and Information on Coffee (ASIC) Meeting Registration Funding, 2018
 - Sponsor: Counter Culture Coffee
 - Funding Level: \$1,250
8. “Soldier-Boost, Nutrient-Dense Soldier Food Supplement Sub-contract with SMRC (Systems and Materials Research) Phase II Subcontract”, 2018
 - Sponsor: SMRC
 - Funding Level: \$100,000
9. “Soldier-Boost, Nutrient-Dense Soldier Food Supplement Sub-contract with SMRC (Systems and Materials Research) Extension of Subcontract”, 2018
 - Sponsor: SMRC
 - Funding Level: \$10,000

10. "A Food Science Education Summer Scholars Program That Develops the Next Generation of Food Science Education and Extension Professionals", 2018
 - Sponsor: USDA
 - PI: Stevenson, C.D.
 - Co-PIs: Yamamoto, J., Pernell, C., Chapman, B.
 - Funding Level: \$557, 598

11. "Is It Something I Ate? Development of a Cutting-Edge, Graduate-Level Distance Education Food Toxicology Course.", 2018
 - Sponsor: NC State Food, Bioprocessing, and Nutrition Sciences Internal Grant
 - Co-PIs: House, J., Kathariou, S., Komarnytsky, S., Xi, D.
 - Funding Level: \$5,000

12. "Soldier-Boost, Nutrient-Dense Soldier Food Supplement Sub-contract with SMRC (Systems and Materials Research) Subcontract", 2017
 - Sponsor: SMRC
 - Funding Level: \$34,000

13. Summer Short Course in Food Science, 2017
 - Sponsor: Global Training Initiative
 - Funding Level: \$7,000

14. "The Effects of Whey Protein and Cocoa Polyphenols on Postprandial Fullness, Blood Glucose, and Satiety Hormone Levels in a Human Clinical Trial", 2014
 - Sponsor: DMI
 - Co-PIs: Foegeding, E.A.; **Harris, G.K.**
 - Funding Level: \$28,000

15. "And They Ate Happily Ever After" conference grant, 2013
 - Sponsor: USDA
 - PI: **Harris, G.K.**; Co-PIs: Odle, J.; Lila, M.
 - Funding Level: \$12,510

16. "Building a Stronger Bridge in Acidified Food Products Training and Certification" FDA training grant extension, 2012
 - Sponsor: US Department of Health and Human Services
 - PI: Green, D.P.; Co-PIs: Arritt, F., **Harris, G.K.**, Jaykus, L., Sandeep, K.P.
 - Overall Amount: \$351,595

17. "Building a Stronger Bridge in Acidified Food Products Training and Certification" FDA training grant, 2011
 - Sponsor: US Department of Health and Human Services
 - PI: Green, D.P.; Co-PIs: Arritt, F., **Harris, G.K.**, Jaykus, L.
 - Funding Level: \$1,136,980

18. "Continuous Flow Microwave Processing of Acid and Low-Acid Particulate Foods", 2011
 - Sponsor: USDA
 - PI: Sandeep, K.P.; Co-PIs: Simunovic, J., Swartzel, K., **Harris, G.K.**, Illenys, P.,
 - Funding Level: \$495,038

19. “Catalyzing Transdisciplinary Exchange to Advance Functional Foods, Bioactive Components, and Human Health” conference grant, 2011
 - Sponsor: USDA
 - PI: Odle, J.; Co-PIs: Lila, M., **Harris, G.K**
 - Funding Level: \$12,500

20. Internal (CALs) Teaching Equipment Grant, 2010
 - Sponsor: NC State University
 - PI: **Harris, G.K**
 - Funding Level: \$15,000

21. Establishing a Transdisciplinary Graduate Training Program in Functional Foods, Bioactive Food Components and Human Health, 2009
 - Sponsor: USDA
 - PI: Odle, J.; Co-PIs: **Harris, G.K.**, Lila, M., Zeisel, S., Larick, D.
 - Funding Level: \$999,992

22. Bioavailability and Antioxidant Effect of Phenolic Compounds with Potential Health Benefits in North Carolina Grape Crops, 2009
 - Sponsor: North Carolina Wine and Grape Council.
 - Co-PIs: Xie, D. Spayd, S., Fisk, C., **Harris, G.K**
 - Funding Level: \$10,000

23. DELTA IDEA Grant used to convert face-to-face course to online version, 2008
 - Sponsor: DELTA (Distance Education and Learning Technology Applications, North Carolina State University)
 - PIs: **Harris, G.K.** and Foegeding, J.
 - Funding Level: \$8,000

GRADUATE STUDENT/POST-DOCTORAL MENTORING

- Served on 55 Masters and Doctoral committees
- Committee chair for 10 Master's degree students
- Committee chair for 2 Doctoral students
- Mentor for 1 Post-Doctoral fellow

PROFESSIONAL SERVICE

1. Phi Tau Sigma NC State Chapter President 2021-2022
2. Dogwood IFT Vice-President, 2021-2022
3. Dogwood IFT Board Member 2019-present
4. Program Evaluator for la UNSA (University of Saint Augustine) Food Industries and Nutrition Programs, Arequipa, Perú, Fall 2020
5. Department Search Committee: Food Chemistry Professor Position 2017-2018
6. Department Search Committee: Teaching Assistant Professor Position 2017-2018
7. Department Search Committee: Lecturer Position 2017-2018
8. Departmental Search Committee: New Department Head 2017-2018
9. Undergraduate Coordinator of Food Science, 2013-present
10. Associate Editor, Journal of Food Science Education, 2013-present

11. Institute of Food Technologists Higher Education Review Board, 2012-2017
12. Chair, Departmental Undergraduate Committee, 2014-2015
13. American Society for Nutrition Dietary Bioactives Research Interest Section Chair, 2012-2013
14. Chair, College of Agriculture and Life Sciences Distance Education Committee, 2011-2012

PROFESSIONAL HONORS, TRAININGS, AND CERTIFICATIONS

1. ALLI (Agricultural Leadership Learning Institute) Training Course, 2020
2. Jackson Rigney International Service Award Finalist, 2020
3. Certificate of Scientific Teaching, 2018
4. FSQI (Food Safety Qualified Individual), 2017
5. Food Science Club Outstanding Instructor Award, 2017
6. Alumni Distinguished Undergraduate Professor, 2016
7. William V. Cruess Award Winner (Institute of Food Technologists' Teaching Award), 2015
8. NACTA E.B. Knight Award, 2015
9. CALS Innovation Fair Award Winner, 2014
10. NACTA Teacher Fellow Award Winner, 2013
11. NC State Outstanding Teacher Award, induction into the Academy of Outstanding Teachers, 2010
12. Ag Life Council Most Enthusiastic Instructor, 2010
13. Food Science Club Outstanding Instructor Award, 2009
14. Gertrude Cox Award, Innovative Excellence in Teaching and Learning with Technology, 2008
15. Phi Tau Sigma (Food Science Honor Society) Member Since 1997

LANGUAGES

- English (native speaker)
- Spanish (fluent in spoken and written Spanish with over 20 years of experience).