
Curriculum Vitae

Robert J. Harrington, PhD, MBA

Carson College of Business
School of Hospitality Business Management
Washington State University, Tri-Cities
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EDUCATION

Ph.D. in Business Administration. Washington State University, Pullman, WA. May 2001.

Major: Management. Emphasis: Strategy.

Dissertation Topic: "Dimensions in the Strategy-Making Process."

Master of Business Administration. Washington State University, Pullman WA. August 1996.

Concentration: Hotel & Restaurant Administration and Management.

Bachelor of Business Administration. Boise State University, Boise ID. December 1994.

Major: General Business Management.

Certified Executive Chef. American Culinary Federation Educational Institute, St. Augustine, FL. 1990 to 2011.

ACADEMIC EXPERIENCE

Washington State University at Tri-Cities. School of Hospitality Business Management, Carson College of Business, Richland, WA, USA.

Professor – August 2015 to present

Academic Director, Carson College of Business WSU-TC – August 2017 to present

Associate Director, School of Hospitality Business Management – August 2017 to present

University of Arkansas. Hospitality Innovation Management Program, School of Human Environmental Sciences, Dale Bumpers College of Agricultural, Food and Life Sciences, Fayetteville, AR, USA.

21st Century Endowed Chair in Hospitality – August 2007 to May 2015.

Assistant Director in School of Human Environmental Sciences – July 2014 to May 2015.

Human Nutrition and Hospitality Innovation Programs Coordinator – August 2007 to July 2014.

Professor – April 2011 to May 2015.

Associate Professor – August 2007 to April 2011.

University of Guelph, School of Hospitality and Tourism Management, College of Management and Economics, Guelph, Ontario, Canada.

Associate Professor – May 2005 to August 2007.

MBA Program Coordinator – December 2005 to August 2007.

Nicholls State University, Chef John Folse Culinary Institute, Thibodaux, LA, USA.

Dean and Professor – July 2003 to May 2005.

Dean and Associate Professor – July 2001 to July 2003.

Assistant Professor – August 1996 to May 1998.

Washington State University, School of Hospitality Business Management, College of Business and Economics, Pullman, WA, USA.

Lecturer/Graduate Assistant – June 1998 to June 2001.

Visiting Lecturer – WSU Hospitality Business Management Program at University Center César Ritz, Brig, Switzerland. May-June, 1999-2001.

Teaching Assistant – WSU, Department of Management and Systems. August 1995 to August 1996.

Courses Taught:

Beverage Management (WSU)

Hospitality Leadership and Organizational Behavior (WSU)

Foodservice Systems and Control (WSU)

Issues and Trends in Hospitality and Tourism (U of A – Graduate and Undergraduate)

Food and Wine Management, Service and Evaluation (U of A – Graduate and Undergraduate)

Event Planning and Concept Innovation (U of A – Graduate and Undergraduate)

Introduction to Hospitality Management (U of A – Distance and Residential)

Catering Management (U of A)
Work Experience Practicum (U of A)
Front Office and Revenue Management (U of A)
Meetings and Convention Management (U of A)
Hospitality Management Internship (U of A)
Foundations in Management Leadership (MBA-level – Distance and Residential) (Guelph)
Organizational Behavior I – Distance (Guelph)
Organizational Behavior II (Guelph)
Seminar in Restaurant Operations: Creating Successful Culinary-based Strategies (NSU)
Food and Wine Pairing (NSU)
Menu Design, Integration and Promotion (NSU)
Seminar in Wine Tasting and Evaluation (NSU)
Culinary Product Development and Evaluation (NSU)
Hospitality Strategic Business Planning (WSU)
Hospitality Services Marketing (WSU)
Management 491 - Business Strategy and Policy (WSU)
Management Information Systems 350 (WSU)
Management Information Systems 350 for Hotel Majors (Brig, Switzerland) (WSU)
Management Information Systems 150 - Technological Survival Skills for Today's Manager (WSU)
Culinary Operations (NSU)
Layout & Design of Foodservice Facilities (NSU)
Classical French Cuisine (NSU)
Purchasing (NSU)
Institutional Kitchen I & II (NSU)
Culinary History and Development (NSU)
A La Carte Kitchen I (NSU)
Garde Manger (NSU)
Meat Identification and Fabrication (NSU)

ARTICLES IN REFEREED PUBLICATIONS

84. Ottenbacher, M.C., Kuechle, G., **Harrington, R.J.** & Kim, W-H. (2019). QSR sustainable practice perceptions on willingness to pay a premium. *International Hospitality Review*, in press.
83. Xu, X., Zhang, L., Baker, T., **Harrington, R. J.** & Marlowe, B. (2019). Drivers of degree of sophistication in hotel revenue management decision support systems. *International Journal of Hospitality Management*, in press.
82. Thielemann, V.M., Ottenbacher, M.C. & **Harrington, R.J.** (2018). Antecedents and consequences of perceived customer value in the restaurant industry – A preliminary test of a holistic model. *International Hospitality Review*, 32(1), 26-45.
81. Herdenstam, A.; Nilsen, A.; Ostrom, A. & **Harrington, R.J.** (2018). Training of sommeliers – Dialogue seminar and repertory grid method in combination as a pedagogical tool. *International Journal of Gastronomy and Food Science*, 13, 78-89.
80. **Harrington, R.J.**, Hammond, R., Ottenbacher, M.C., Chathoth, P. & Marlowe, B. (2019). From goods-service logic to a memory-dominant logic: Demand-side strategy research and application in hospitality. *International Journal of Hospitality Management*, 76(A), 252-260.
79. **Harrington, R.J.**, von Freyberg, B., Ottenbacher, M.C. & Schmidt, L. (2017). The different effects of dissatisfier, satisfier and delighter attributes: Implications for Oktoberfest and Beer Festivals. *Tourism Management Perspectives*, 24, 166-176.
78. Schwebler, S., **Harrington, R.J.**, & Ottenbacher, M.C. (2019). Calorie Disclosure and Color Coding on QSR Menus: A Multi-method Approach using Eye-tracking Technology, Grouping and Surveys. *International Journal of Hospitality & Tourism Administration*, in press.
77. Honisch, E., **Harrington, R.J.** & Ottenbacher, M.C. (2019). Crowdfunding: Preparation considerations and success factors for the German restaurant sector. *International Journal of Hospitality & Tourism Administration*, in press.
76. Martinez, D. C., Hammond, R., Mosey, J.D. & **Harrington, R.J.** (2017). Young adults' and industry experts' subjective and objective knowledge of beer and food pairings. *Journal of Culinary Science & Technology*,

- 15(4), 285-306.
75. **Harrington, R.J.**, Fauser, S. & Ottenbacher, M.C. (2017). QSR brand value strategies: Assessing perceived relative differences in marketing mix dimensions among brands, loyal customers and non-customers. *International Journal of Contemporary Hospitality Management*, 29(1), 551-570.
74. Muniz, R., **Harrington, R.J.**, Ogbeide, G-C. & Seo, H-S. (2017). The role of sound congruency on ethnic menu item selection and price expectations. *International Journal of Hospitality and Tourism Administration*, 18(3), 245-271.
73. Ogbeide, G. C., Boser, S., **Harrington, R.** & Ottenbacher, M.C. (2017). Complaint management in hospitality organizations: The role of empowerment and other service recovery attributes impacting loyalty and satisfaction. *Tourism and Hospitality Research*, 17(2), 204-216.
72. Chathoth, P.K., Ungson, G.R., **Harrington, R.J.** & Chan, S.W. (2016). Co-creation and higher order customer engagement in hospitality and tourism services: A critical review. *International Journal of Contemporary Hospitality Management*, 28(2), 222-245.
71. Ottenbacher, M.C., **Harrington, R.J.**, Fauser, S. & Löwenhagen, N. (2016). Should culinary and hospitality service Attributes be defined as primary tourism drivers? An expectancy-fulfillment grid approach. *Journal of Foodservice Business Research*, 19(5), 425-440.
70. Mathe-Souleik, K., Krawczyk, M., **Harrington, R.J.** & Ottenbacher, M. (2016). The impact of price-based and new product promotions on fast food restaurant sales and stock prices. *Journal of Food Products Marketing*, 22(1), 100-117.
69. **Harrington, R.J.**, Ottenbacher, M.C. & Löwenhagen, N. (2015). Are culinary and hospitality service attributes key predictors of returning visits for culinary tourism locations? *Journal of Gastronomy & Tourism*, 1, 45-55.
68. Ogbeide, G-C, **Harrington, R.J.** & Kesterson, K. (2015). Time for change – A new leadership decision for revenue enhancement. . *Journal of Hospitality & Tourism Cases*, 4(2), 27-34.
67. **Harrington, R.J.**, & Seo, H-S. (2015). The impact of liking of wine and food item on perceptions of wine-food pairing. *Journal of Foodservice Business Research*, 18(5), 489-501.
66. Garcia, P., **Harrington, R.J.** & Seo, H-S. (2015). Influences of table setting and eating location on food acceptance and intake. *Food Quality and Preference*, 39, 1-7.
65. Jochim, T., Ottenbacher, M.C. & **Harrington, R.J.** (2015). What and how are firms in the quick service restaurant industry reporting corporate social responsibility? *Journal of Foodservice Business Research*, 18(3), 258-286.
64. **Harrington, R.J.**, Ottenbacher, M.C. & Treuter, A. (2015). The musicscape model: Direct, meditating and moderating effects in the casual restaurant experience. *International Journal of Hospitality & Tourism Administration*, 16(2), 99-121.
63. Ottenbacher, M.C., Schwebler, S.A., Metzler, D. & **Harrington, R.J.** (2015). Sustainability criteria for tourism attractions: A case study of Germany. *International Journal of Social Ecology and Sustainable Development*, 6(2), 20-39.
62. Fiegel, A., Humble, R., Meullenet, J-F, **Harrington, R.J.** & Seo, H-S. (2014). The genre of background music can modulate flavor pleasantness and overall impression of food stimuli. *Appetite*, 76, 144-152.
61. **Harrington, R.J.**, Chathoth, P. K., Ottenbacher, M.C. & Altinay, L. (2014). Strategic management research in hospitality and tourism: Past, present and future. *International Journal of Contemporary Hospitality Management*, 26(5), 778-808.
60. Koones, R., **Harrington, R.J.**, Gozzi, M & McCarthy, M. (2014). The role of acidity, sweetness, tannin and consumer knowledge on wine and food match perceptions. *Journal of Wine Research*, 25(3), 158-174.
59. Chathoth, P. K., Ungson, G.R., Altinay, L., Chan, E., **Harrington, R.J.** & Okumus, F. (2014). Barriers affecting organisational adoption of higher order customer engagement in tourism service interactions. *Tourism Management*, 42, 181-193.
58. Ogbeide, G-C, **Harrington, R.J.** & Ianni, J. (2014). Leadership and management in a family business setting. *Journal of Hospitality & Tourism Cases*, 3(2), 9-18.
57. **Harrington, R.J.**, Fauser, S.G., Ottenbacher, M.C., & Kruse, A. (2013). Key information sources impacting Michelin restaurant choice. *Journal of Foodservice Business Research*, 16(3), 219-234.
56. Chathoth, P. K., Altinay, L., **Harrington, R.J.**, Okumus, F. & Chan, E. (2013). Co-production versus co-creation: A process based continuum in the hotel service context. *International Journal of Hospitality Management*, 32, 11-20.
55. **Harrington, R.J.** & Ottenbacher, M.C. (2013). Managing the culinary innovation process: The case of new product development. *Journal of Culinary Science & Technology*, 11(1), 4-18.

54. **Harrington, R.J.**, Way, K. & Ottenbacher, M.C. (2013). Quick service restaurant attributes: The impact on restaurant consumers' selection decision. *Journal of Quality Assurance in Hospitality and Tourism*, 14(1), 81-100.
53. Ottenbacher, M.C. & **Harrington, R.J.** (2013). A case study of culinary tourism campaign in Germany: Implications for strategy-making and implementation. *Journal of Hospitality & Tourism Research*, 37(1), 3-28.
52. Rothfelder, K., Ottenbacher, M.C. & **Harrington, R.J.** (2012). Does transformational leadership increase employee job satisfaction in the hospitality industry? Evidence from the German hotel industry. *Tourism and Hospitality Research*, 12 (4), 199-212.
51. **Harrington, R.J.**, Ottenbacher, M.C., Staggs, A., & Powell, A. (2012). Generation Y consumers: Key restaurant attributes impacting positive and negative experiences. *Journal of Hospitality & Tourism Research*, 36(4), 431-449.
50. Way, K.A., **Harrington, R.J.** & Ottenbacher, M.C. (2012). Hospitality author and university productivity in the 21st century. *Journal of Culinary Science & Technology*, 10(3), 239-258.
49. Beer, C., Ottenbacher, M.C. & **Harrington, R.J.** (2012). Food tourism implementation in the Black Forest destination. *Journal of Culinary Science & Technology*, 10(2), 106-108.
48. Way, K.A., Ottenbacher, M.C. & **Harrington, R.J.** (2011). Is crowdsourcing useful for enhancing innovation and learning outcomes in culinary or hospitality education? *Journal of Culinary Science & Technology*, 9(4), 261-281.
47. Ogbeide, G-C. & **Harrington, R.J.** (2011). The relationship among participative management style, strategy implementation success, and financial performance in the foodservice industry. *International Journal of Contemporary Hospitality Management*, 23(6), 719-738.
46. **Harrington, R.J.**, Ottenbacher, M.C., & Kendall, K.W. (2011). Fine-dining restaurant selection: Direct and moderating effects of customer attributes. *Journal of Foodservice Business Research*, 14(3), 272-289.
45. **Harrington, R.J.** & Ottenbacher, M.C. (2011). Strategic management: An analysis of its representation and focus in recent hospitality research. *International Journal of Contemporary Hospitality Management*, 23(4), 439-462.
44. **Harrington, R.J.**, Ogbeide, G-C. & Ottenbacher, M.C. (2010). Maximizing hospitality learning outcomes: An integrated experiential in-class approach. *FIU Review*, 28(1), 108-130.
43. Ottenbacher, M. & **Harrington, R.J.** (2010). A study of innovative versus incremental new service developments: Different strategies for achieving success. *Journal of Services Marketing*, 24(1), 3-15.
42. **Harrington, R.J.**, McCarthy, M. & Gozzi, M. (2010). Perceived match of wine, cheese and the impact of additional food elements: A preliminary study. *Journal of Foodservice Business Research*, 15(4), 311-330.
41. **Harrington, R.J.** & Ottenbacher, M.C. (2010). Culinary tourism – a case study of the gastronomic capital. *Journal of Culinary Science & Technology*, 8(1), 14-32.
40. Ottenbacher, M.C. & **Harrington, R.J.** (2009). The innovation development process of QSR chains. *International Journal of Contemporary Hospitality Management*, 21(5), 523-541.
39. Ottenbacher, M.C. & **Harrington, R.J.** (2009). Institutional, cultural and contextual factors: Potential drivers of the culinary innovation process. *Tourism and Hospitality Research*, 9(3), 235-249.
38. Müller, K.F., VanLeeuwen, D., Mandabach, K. & **Harrington, R.J.** (2009). The effectiveness of culinary curriculum: An exploratory study. *International Journal of Contemporary Hospitality Management*, 21(2), 167-178 .
37. **Harrington, R.J.** & Hammond, R. (2009). The impact of wine effervescence levels on perceived palatability with salty and bitter foods. *Journal of Foodservice Business Research*, 12(3), 234-246.
36. **Harrington, R.J.** & Ottenbacher, M.C. (2009). Decision-making tactics and contextual features: Strategic, tactical and operational implications. *International Journal of Hospitality and Tourism Administration* (special issue on strategic management), 10(1), 25-43.
35. Ottenbacher, M., **Harrington, R.J.** & Parsa, H.G. (2009). Defining the hospitality discipline: A discussion of pedagogical and research implications. *Journal of Hospitality & Tourism Research*, 33(2), 263-283.
34. **Harrington, R.J.**, Baggs, C. & Ottenbacher, M.C. (2009). Moving from a tacit to a structured culinary innovation process: A case for BASICS framework and just-right plots in evaluation. *Journal of Culinary Science & Technology*, 7(1), 73-88.
33. Ottenbacher, M.C. & **Harrington, R.J.** (2009). North American Indian gaming innovations. *Hospitality Review*, 11(1), 11-18.
32. Ottenbacher, M. & **Harrington, R.J.** (2008). U.S. and German culinary innovation processes: Differences in involvement and other factors. *Journal of Foodservice Business Research*, 11(4), 412-438.

31. **Harrington, R.J.**, Miszczak, D.C. & Ottenbacher, M.C. (2008). The impact of beer type, pizza spiciness and gender on match perceptions. *PASOS: Journal of Tourism and Cultural Heritage*, 6(2), 173-188.
30. **Harrington, R.J.** & Ottenbacher, M.C. (2008). Contradictions of traditions and change in German winemaking: A exploratory study. *International Journal of Wine Business Research*, 20(3), 276-293.
29. Ottenbacher, M. & **Harrington, R.J.** (2008). Development of entrepreneurial innovations in the IT sector: Identifying levers for success. *International Journal of Entrepreneurship and Innovation.*, 9(1), 21-31.
28. **Harrington, R.J.** & Herzog, C. (2007). Chef John Folse: A case study of vision, leadership, & sustainability. *Journal of Hospitality & Tourism Education*, 19(3), 5-10.
27. **Harrington, R.J.** (2007). The impact of oak: Implications for food and wine pairing. *Journal of Culinary Science & Technology*, 5(4), 97-102.
26. Ottenbacher, M. & **Harrington, R.J.** (2007). The culinary innovation process: A study of Michelin-starred chefs. *Journal of Culinary Science & Technology*, 5(4), 9-35.
25. Keri, K., Ottenbacher, M. & **Harrington, R.J.** (2007). The North American spa industry: An examination of emergent trends. *The FIU Review*, 25(1), 50-60.
24. Ottenbacher, M. & **Harrington, R.J.** (2007). The innovation development process of Michelin-starred chefs. *International Journal of Contemporary Hospitality Management*, 19(6), 444-460.
23. **Harrington, R.J.** & Kendall, K.W. (2007). Uncovering the interrelationships among firm size, organizational involvement, environmental uncertainty, and implementation success. *International Journal of Hospitality & Tourism Administration*, 8(2), 1-23.
22. **Harrington, R.J.** & Hammond, R. (2006). Body deviation-from-match: The yin and yang of wine and food pairing? *Journal of Culinary Science & Technology*, 5(1), 51-69.
21. **Harrington, R.J.** (2006). The moderating effects of size, manager tactics and involvement on strategy implementation in foodservice. *International Journal of Hospitality Management*, 25(3), 373-397.
20. **Harrington, R.J.** & Kendall, K.W. (2006) Strategy implementation success: The moderating effects of size and environmental complexity and the mediating effects of involvement. *Journal of Hospitality & Tourism Research*, 30(2), 207-230.
19. **Harrington, R.J.** & Kendall, K.W. (2006). Middle-up-down and top-down approaches: Strategy implementation, uncertainty, structure, and foodservice segment. *Tourism*, 54(4), 385-395.
18. **Harrington, R.J.** & Hammond, R. (2005). Direct effects of wine and cheese characteristics on perceived match. *Journal of Foodservice Business Research*, 8(4), 37-54.
17. **Harrington, R.J.**, Mandabach, K., Thibodeaux, W. & VanLeeuwen, D. (2005). The institutionalization of culinary education: An initial assessment. *Journal of Culinary Science & Technology*, 4(4), 31-49.
16. **Harrington, R.J.** (2005). Defining gastronomic identity: The impact of environment and culture on prevailing components, texture and flavors in wine and food. *Journal of Culinary Science & Technology*, 4(2/3), 129-152.
15. **Harrington, R.J.** (2005). The how and who of strategy-making: Models and appropriateness for firms in hospitality and tourism industries. *Journal of Hospitality & Tourism Research*, 29(3), 372-395.
14. **Harrington, R.J.** & Kendall, K.W. (2005). How certain are you measuring environmental dynamism and complexity? A multitrait-multimethod approach. *Journal of Hospitality & Tourism Research*, 29(2), 245-275.
13. **Harrington, R.J.**, Mandabach, K., VanLeeuwen, D. & Thibodeaux, W. (2005). A multi-lens framework explaining structural differences across foodservice and culinary education. *International Journal of Hospitality Management*, 24(2), 195-218.
12. **Harrington, R.J.** (2005). Chef as CEO: An analogy and teaching tool. *The Journal of Culinary Science & Technology*, 4(1), 39-52.
11. **Harrington, R.J.** (2005). The wine and food pairing process: Using culinary and sensory perspectives. *The Journal of Culinary Science & Technology*, 4(1), 101-112.
10. **Harrington, R.J.** (2004) Part I: The culinary innovation process, a barrier to imitation. *Journal of Foodservice Business Research*, 7(3), 35-57.
9. **Harrington, R.J.** (2004). Part II: Rice flour beignets, a case study of the culinary innovation process. *Journal of Foodservice Business Research*, 7(3), 59-72.
8. **Harrington, R.J.** (2004). The environment, involvement, and performance: Implications for the strategic process of food service firms. *International Journal of Hospitality Management*, 23(4), 317-341.
7. **Harrington, R.J.**, Lemak, D., Reed, R. & Kendall, K.W. (2004). A question of fit: The links among environment, strategy formulation and performance. *Journal of Business and Management*, 10(1), 15-38.
6. **Harrington, R.J.**, Mandabach, K., VanLeeuwen, D. & Rande, W. (2004). A survey of the control process in

- foodservice laboratory classes. *Journal of Hospitality & Tourism Education*, 16(2), 47-55.
5. Kendall, K. W. & **Harrington, R.J.** (2003). Strategic management education incorporating written cases or simulations: An empirical test. *Journal of Hospitality & Tourism Research*, 26(4), 1-23.
4. **Harrington, R.J.**, Lemak, D. & Kendall, K.W. (2002). The threat-rigidity thesis in newly formed teams: An empirical test. *Journal of Business and Management*, 8, 127-145.
3. Mandabach, K., **Harrington, R.J.**, VanLeeuwen, D. & Revelas, D.A. (2002). Culinary education and computer technology: A longitudinal study. *Journal of Hospitality & Tourism Education*, 14(2), 9-15.
2. **Harrington, R.J.** (2001). Environmental uncertainty within the hospitality industry: Exploring the measure of dynamism and complexity between restaurant segments. *Journal of Hospitality & Tourism Research*, 25, 386-398.
1. Mandabach, K., **Harrington, R.J.** & VanLeeuwen, D. (2001). Computer technology in the heart-of-the-house: Differences in expectations and perceptions of usage between chefs and managers. *Praxis – The Journal of Applied Hospitality Management*, 3(2), 60-77.

BOOKS, CHAPTERS AND OTHER PUBLICATIONS

23. Chathoth, P. K., Ungson, G., **Harrington, R.**, Altinay, L., Chan, E. & Okumus, F. (2018). Conceptualization of value co-creation in the tourism context. In Presbensen, N. K., Chen, J, Uysal, M. (Eds.), *Creating Experience Value in Tourism*, 2nd edition, CABI, pp. 31-43.
22. **Harrington, R.J.**, Ottenbacher, M., Marlowe, B. & Siguda, U. (2019). Wine tourism in South Africa: Valued attributes and their role as memorable enticements. In Sigala, M. & Robinson, R. (Eds), *Management and Marketing of Wine Destinations: Theory, Practice and Cases*, Volume 2, Chapter 28, in press.
21. **Harrington, R.J.**, Ottenbacher, M. & Marlowe, B. (2019). Malaysian gastronomic tourism – Its importance, satisfiers, dis-satisfiers and delighters. In Dixit, S.K. (Ed.), *The Routledge Handbook of Gastronomic Tourism*, Chapter 19, pp. 169-178.
20. Chathoth, P.K., Chan, E., **Harrington, R.J.**, Okumus, F. & Song, Z. (2017). Co-creating customer experiences: The role of employees in tourism and hospitality services. In Presbensen, N. K., Chen, J. S., Uysal, M. S. (Eds.), *Co-Creation in Tourist Experiences*, New York: Routledge. Chapter 10.
19. **Harrington, R.J.**, Ottenbacher, M.C., & Hussain, K. (2017). How does culinary importance and a priori expectations impact expectation fulfillment and destination loyalty? In Wagner, D., Mair, M., Dreier, A. & Stöckl, A. (Eds), *Luinarischer Tourismus und Weintourismus*. Vienna, Austria: Springer Gabler. pp. 169-180.
18. Ottenbacher, M., **Harrington, R.J.** and Treuter, A. (2017). What is the impact of music's volume and tempo on dining consumers' behaviors and perceptions of quality. In Dixit, S. K. (Ed), *The Routledge Handbook of Consumer Behaviour in Hospitality and Tourism*, Routledge: Abingdon, UK. Chapter 14.
17. **Harrington, R.J.** (2016). Wine and food pairing decision tree and other concepts. In Centelles, F. (Ed), *The Apicius Duck Wedding, Chapter 8: The times they are a-changing*, Published in Barcelona, Spain.
16. **Harrington, R.J.** (2015). Is the 12 step wine pairing method useful for pairing beer and food? In Herz, J. and Conley, G. (Eds), *Beer Pairing*. Voyageur Publishing.
15. Combs, R. & **Harrington, R.J.** (2015). Opportunities in Strategic Management in the Field of Hospitality. In Vaidya, K. (Ed), *Hotel and Hospitality for the Curious: Why Study Hotel and Hospitality Management?* (ISBN 978-1-925128-69-7).
14. **Harrington, R.J.** & Ottenbacher, M.C. (2015). Wine tourism strategy-making: A model for planning and implementation. In Lee, K. (Ed), *Strategic Winery Tourism and Management: Building Competitive Winery Tourism and Winery Management Strategy*. Apple Academic Press.
13. **Harrington, R.J.**, Ottenbacher, M.C. & Powell, F.A. (2014). Teaching service quality, customer satisfaction issues and other service considerations in the hospitality management discipline: Is digital technology useful for enhancing student learning? In Airey, D., Dredge, D. & Gross, M.J. (Eds), *Handbook of Tourism, Hospitality and Events Education*. Routledge.
12. Chathoth, P., Ungson, G., **Harrington, R.J.**, Altinay, L. Okumus, F. & Chan, E.S.W. (2014). Conceptualization of value co-creation in the tourism context. In Prebensen, N., Chen, J. & Uysal, M. (Eds), *Creating Experience Value in Tourism*. Wallingfords, UK: CAB International.
11. **Harrington, R.J.** (2012). Recipes: 1) Fried green tomatoes with remoulade sauce and 2) Roast pork loin with 3-chile jus. In *The Delta Queen Cookbook: The History and Recipes of the Legendary Steamboat* by Cynthia L. Nobles: LSU Press.

10. **Harrington, R.J.**, Ottenbacher, M. & Fauser, S. (2011). Decision making in times of change, In Hengerer, O. (Ed.), *Change Management*, Gabler Verlag: Wiesbaden.
9. **Harrington, R.J.** & Ottenbacher, M. (2011). Brand equity: A foodservice perspective. In Gardini, M.A. (Ed.), *Mit der Marke zum Erfolg: Markenmanagement in Hotellerie und Gastronomie (i.e. With the Mark of Success)*, Matthaes Verlag GmbH: Stuttgart, pp.129-142.
8. **Harrington, R.J.** (2009). What is this business? The chef and the “how” and “why”. In *The World of Culinary Supervision, Training and Management, 4th ed.*, (p. 31). J.W. Chesser and N. C. Cullen (Eds.). Prentice-Hall.
7. **Harrington, R.J.** (2008). Food and Wine Pairing: A Sensory Experience. John Wiley & Sons. Book ISDN 978-0-471-79407-3.
6. **Harrington, R.J.** (2008). Instructor’s Manual to Accompany Food and Wine Pairing: A Sensory Experience. John Wiley & Sons. ISDN 13: 978-0470-04513-8.
5. **Harrington, R.J.** & Ottenbacher, M. (2008). Resource allocation decisions and organizational structure. In M. Olsen and J. Zhao (Eds), *Handbook on Strategy in the Hospitality Industry* (pp. 235-264), Elsevier Publications.
4. **Harrington, R.J.** & Herzog, C. (2007). Vision, leadership, & sustainability: A case study. *Leadership Review*: Working paper at www.csl.uoguelph.ca.
3. **Harrington, R.J.** (2005). Strategy topics in the hospitality industry: Competitive position, competitive strategy, cost strategies, distinctive capabilities, strategic evaluation and strategic formulation. In A. Pizam (Ed.), *The Encyclopedia of Hospitality Management* (pp. 88-89, 119-120, 166, 603-604), Elsevier Publishing, Ltd.
2. **Harrington, R.J.** (2004). Black-eyed pea shrimp fritters recipe. In *The Encyclopedia of Cajun and Creole Cuisine* by John D. Folse. Chef John Folse & Co. Publishing (p. 384).
1. Mandabach, K. & **Harrington, R.J.** (2004). Bytes to cook by: Tech in the culinary classroom. *The Gold Medal Classroom Magazine, January/February*, The Center for the Advancement of Foodservice Education, www.cafemeetingplace.com.

MEDIA AND PROFESSIONAL JOURNALS

- Harrington, R.J.** (2019, August). Why the Washington wine industry is succeeding. *Business in the Northwest Report*.
- Harrington, R.J.** (2019, August). Expanding the food and drink sensory experience with pairing recommendations. *Tri-Cities Area Journal of Business*.
- Harrington, R.J.** (2019, July). How current wine and beverage consumption trends impact list creation. *Tri-Cities Area Journal of Business*.
- Harrington, R.J.** (2019, June). Key beverage menu engineering and pricing decisions – strategic considerations to drive customer satisfaction and profit, *Tri-Cities Area Journal of Business*.
- Harrington, R.J.** (2019, May). How menu and beverage list design impact purchasing behaviors. Is your list designed correctly?. *Tri-Cities Area Journal of Business*.
- Harrington, R.J.** (2019, April). Beverage and wine lists organization - Creating the right list for your customer, *Tri-Cities Area Journal of Business*.
- Harrington, R.J.** (2019, March). Improve customer satisfaction, sales with right beverage, wine list. *Tri-Cities Area Journal of Business*.
<https://www.tricitiesbusinessnews.com/2019/03/wine-beverage-list/?cn-reloaded=1>
- Harrington, R.J.** (2018, September). Pairing wine with your end of summer barbecue. *Discover Washington Wine*.
<https://www.discoverwashingtonwine.com/pairing-wine-end-summer-barbecue/>
- Harrington, R.J.** (2018, September). Featured expert in “2018’s best places for Oktoberfest celebrations” by Adam McCann. At <https://wallethub.com/edu/best-cities-for-oktoberfest/24327/#expert=robert-harrington>
- Harrington, R.J.** (2018, June). Pairing shrimp with Washington rosé. *Discover Washington Wine*.
<https://www.discoverwashingtonwine.com/pairing-shrimp-washington-rose/>
- Harrington, R.J.** (2018, May 27). Featured expert in “Some Clark County fast-food chains upgrading atmosphere...”. *The Columbian* by Troy Brynelson . At
<http://www.columbian.com/news/2018/may/27/some-clark-county-fast-food-chains-upgrading-atmosphere/>
- Harrington, R.J.** Henick-Kling, T. & Charles, D. (2018). Winemaking: Part science, part art and all business. *Table Talk Northwest*.
<http://tabletalknorthwest.com/in-your-glass/winemaking-part-science-part-art-and-all-business/>

- Harrington, R.J.** & Henick-Kling, T. (2018). At the intersection of wine business and wine science. *Wine Press Northwest* (Summer issue, pages 26-27).
- Harrington, R.J.** (2018, March). Channel the art of hospitality to keep customers coming back. *Tri-Cities Area Journal of Business* (March issue, page 17).
<https://issuu.com/tricomp/docs/job- march18?e=23460935/59233209>
- Harrington, R.J.** (2018, March). Pairing wine with lamb. *Discover Washington Wine*.
<https://www.discoverwashingtonwine.com/pairing-wine-lamb/>
- Harrington, R.J.** (2017, June). This summer, Leverage the Art of Hospitality. *Vancouver Business Journal*.
- Harrington, R.J.** (2017, April). Harnessing hospitality to enhance guest services: Creating edge by tapping into consumers' values. *Spokane Business Journal*.
- Harrington, R.J.** (2017, February). Contributor to – Bellevue Collection revitalizes the retail experience. *Puget Sound Business Journal*.
- Harrington, R.J.** (2016, December). Wine and the Art of Hospitality. *TableTalk Northwest*, at
<http://tabletalknorthwest.com/uncategorized/wine-and-the-art-of-hospitality/>
- Harrington, R.J.** (2016, September). Contributor to - Northwest Wine Schools Embrace Business Coursework. *Wines & Vines*, at <https://www.winesandvines.com/template.cfm?section=news&content=174884>
- Harrington, R.J.** (2016, September). WSU Tri-Cities to Launch Online Certificate in Wine Management. *SIP Northwest* at <https://sipnorthwest.com/wsui-tri-cities-launch-online-certificate-wine-management/>
- Harrington, R.J.** (2016, April 18). Recipe featured and cited on the Fox 8 television show – Chef Folse: Black-eyed pea-battered shrimp.
<http://www.fox8live.com/story/31752187/chef-folse-black-eyed-pea-battered-shrimp>
- Harrington, R.J.** (2015, February). Contributor to – Celebrate romance with chocolate and beer: Chocolate and beer? Now everyone's happy! *Citiscapes*, pp. 76-77.
- Harrington, R.J.** (2011, November/December). Expert opinion in – A delicious match: A guide to pairing food & wine this holiday season. *Living Well*, pp. 12-15.
- Harrington, R.J.** (2010, May). Expert opinion in – What do Arkansans eat? *The Oxford American*, No. 68. pp. 56-57.

WORK CURRENTLY UNDER REVIEW

- Baker, T., Aizezikali, A., & **Harrington, R. J.** Hotel revenue management: Taxonomy-based research and model development. Revised and re-submitted to *International Journal of Contemporary Hospitality Management*.
- Chathoth, P., Chan, E., **Harrington, R.J.**, Okumus, F. & Song, Z. Organisational factors influencing employee engagement in hospitality value co-creation. Submitted to the *Asia Pacific Journal of Tourism Research*.
- Aizezikali, A., Baker, T., & **Harrington, R. J.** Data-driven adaptive pricing algorithm for hotel revenue management. Submitted to *Production and Operations Management*.
- Harrington, R.J.**, Liu, Y., Hammond, R., Herdenstam, A.P.F. & Marlowe, B. International hospitality development: Training to enhance understanding of 'the art of hospitality' business model. In Gardini, M.A., Ottenbacher, M. & Schuckert, M. (Eds.), *Routledge Companion to International Hospitality Management*.
- Harrington, R.J.**, Ottenbacher, M.C., von Freyberg, B. & Paraskevas, A. Assessing Attribute Relationships with Value, Overall Satisfaction and Loyalty Behaviors for Better Marketing Strategy Decisions: The Case of the Oktoberfest Beer Tent Experience. Book chapter submitted to *Strategizing in the Fourth Industrial Revolution: Transforming Hospitality and Tourism*.
- Chathoth, P., **Harrington, R.J.**, Chan, E., Okumus, F. & Song, Z. Situational and personal factors influencing hospitality employee engagement in value co-creation. Submitted to the *Journal of Travel & Tourism Marketing*.
- Harrington, R.J.**, Ottenbacher, M.C., von Freyberg, B., Paraskevas, A. & Schmidt, L. Interpreting Relationships among Oktoberfest Tourists' Experiences and Perceived Value, Overall Satisfaction and Loyalty Behaviors for Better Marketing Strategy Decisions. Book chapter submitted to *The Routledge Handbook of Tourism Experience Management and Marketing* (S. Dixit, Ed.)

WORK IN PROGRESS

- Harrington, R.J.**, Chathoth, P.K., Khan, M.S. & Murray, J. Memorable Experiences: A Luxury Brand Management

Perspective. Targeted journals: *Journal of Service Systems* and *International Journal of Hospitality Management*.

Souleik, K., **Harrington, R.J.** & Ottenbacher, M. New product development in QSR: A test of the process and drivers of success. Targeted journal: *International Journal of Innovation and Entrepreneurship*.

Harrington, R.J., Hammond, R.K., Siahmakoun, L. & Powell, F.A. Wine knowledge, liking and price expectations of sparkling wine: Luxury brand implications. Targeted journal: *International Journal of Wine Business Research*.

REFEREED CONFERENCE PAPERS, PROCEEDINGS AND PRESENTATIONS

84. Hammond, R.K., Sydnor, S., **Harrington, R.** & Marlowe, B. Using longitudinal experience to assess memory dominant logic on winery experiences. Poster presentation at 2019 ICHRIE, July 25, New Orleans, LA.
83. Schmidt, L., **Harrington, R.**, Ottenbacher, M. & Von Freyberg, B. Oktoberfest beer tent attributes associated with perceived value, overall satisfaction and loyalty behaviors. Refereed paper presentation at the 2019 APacCHRIE & EuroCHRIE Conference, May 22, Hong Kong SAR, China.
82. Ogbiede, G-C. & **Harrington, R.J.** Music festival attributes for a delightful experience. Accepted paper presentation to the 2019 Central CHRIE Conference, March 22-23, Indianapolis, IN.
81. Hammond, R. **Harrington, R.J.**, Ottenbacher, M.C. & Marlowe, B. Testing memory dominant logic on cellar door services. Poster at the 2018 ICHRIE Conference in Palm Springs, NV, July 26, 2018.
80. **Harrington, R.J.**, Ottenbacher, M.C., von Freyberg, B. & Schmidt, L. Oktoberfest: What's going well and what are drivers of satisfaction? Proceedings of the 2016 EuroCHRIE Conference in Budapest, Hungary, October 28, 2016.
79. **Harrington, R.J.** & Ottenbacher, M.C. Heterogeneity in QSR value strategies: Loyal customer and non-customer perceptions. Proceedings of the 2016 ICHRIE Conference in Dallas, TX, July 22, 2016.
78. Siahmakoun, L. & **Harrington, R.J.** Preferences and nutrient composition: The impact of flour types on battered fried food. Proceedings of the 2016 ICHRIE Conference in Dallas, TX, July 22, 2016.
77. Martinez, D., Hammond, R., **Harrington, R.J.**, & Wiersma-Mosley, J. Beer and food pairing: Impact of gender on sensory analysis. Poster presentation at the 2016 ICHRIE Conference in Dallas, TX, July 21, 2016.
76. **Harrington, R.J.** The business of wine: Wine knowledge, liking and price expectations of sparkling wine. Poster at the 2016 WAWGG Conference, Kennewick, WA, February 9, 2016.
75. **Harrington, R.J.**, Ottenbacher, M.C., & Hussain, K. "Tourism foodies vs. non-foodies: How does culinary importance impact expectation fulfillment and intention to return to a Destination?" Proceedings of the *International Culinary and Wine Tourism Conference*, October 22, 2015, Vienna.
74. **Harrington, R.J.**, Hammond, R.K., Siahmakoun, L. & Powell, F.A. "Does objective or subjective knowledge impact liking level and expected price of sparkling wine?" Proceedings of the 2014 ICHRIE Conference in San Diego, CA, July 29, 2014.
73. Kesterson, K., Way, K., **Harrington, R.J.** & Wiersma, J. "The relationships between 'push' and 'pull' factors of Millennial Generation tourists to heritage tourism destinations: Antebellum and civil war sites in the state of Arkansas. Proceedings of the 2014 ICHRIE Conference in San Diego, CA, July 29, 2014.
72. **Harrington, R.J.** & Siahmakoun, L. "Which wine and food elements drive high and low levels of perceived match?" The 8th Annual Conference for the American Association of Wine Economists in Walla Walla, WA, June 23, 2014.
71. **Harrington, R.J.**, Siahmakoun, L. & Barber, N. Is a sequential, profiling approach useful for predicting match perceptions in food and wine? The 2014 Enometrics Conference, June 4-6 in Lyon, France.
70. **Harrington, R.J.**, Ottenbacher, M. & Muniz, R. "Music preferences in casual restaurants: Guest responses to music characteristics and cuisine." Proceedings of the *Dublin Gastronomy Symposium*, June 4, 2014 in Dublin, Ireland.
69. Muniz, R., **Harrington, R.J.** & Ogbeide, G-C. "The impact of music on menu items selection" Proceedings of the 19th Annual Graduate Student Research Conference in Hospitality and Tourism, January 3-5 2014, in Houston, Texas.
68. **Harrington, R.J.** & Ogbeide, G-C. "Rural music festival tourists' satisfaction: The impact of attribute importance and demographic group." Proceedings of the 2013 EuroCHRIE Conference, Freiburg, Germany, October 17, 2013.
67. **Harrington, R.J.**, Ottenbacher, M.C. & Treuter, A. "The impact of music's volume and tempo on dining consumers' behaviors and perceptions of quality." Proceedings of the 2013 EuroCHRIE Conference, Freiburg, Germany, October 19, 2013.

66. **Harrington, R.J.**, Ottenbacher, M.C., Löwenhagen, N. & Metzler, D. "South Tyrol culinary tourism: Gaps between expectation and fulfillment for German travelers." *Proceedings of the 2013 Vineyard Data Quantification Society and European Association of Wine Economists Annual Conference*, September 5, 2013 in Talca, Chile.
65. **Harrington, R.J.**, Seok, H-S. & Min, J. "Food and wine pairing: The effect of education and test repetition on hedonic and intensity ratings" *Proceedings of the 2013 Vineyard Data Quantification Society and European Association of Wine Economists Annual Conference*, September 5, 2013 in Talca, Chile.
64. **Harrington, R.J.**, Ottenbacher, M.C. & Treuter, A. "The impact of dining atmosphere, product-service quality on consumer behaviors: What is the role of meal period and patron type in a casual restaurant context?" *Proceedings of the 2013 ICHRIE Conference* in St. Louis, MO, July 2013.
63. **Harrington, R.J.** "Culinary science and technology: What is its role for impacting sustainable operations in hospitality and tourism?" Published abstract in the proceedings of *IWSOTTH* in Valencia, Spain, March 15, 2013.
62. Fiegel, A., Humble, R., Meullenet, J-F., **Harrington, R.J.** & Seo, H-S. "Background music can modulate food perception and acceptance." Poster presentation at the *Ozark Food Processors Association Conference*, April 2-3, 2013.
61. **Harrington, R.J.** & Ottenbacher, M.C. "A conceptual model for managing the hospitality innovation process." *Proceedings of the 2012 EuroCHRIE Conference*, October 25-27, Lausanne, Switzerland.
60. Haas, M., Ottenbacher, M.C. & **Harrington, R.J.** "Which factors are important for customers concerning hotel loyalty program design?" *Proceedings of the 2012 EuroCHRIE Conference*, October 25-27, Lausanne, Switzerland.
59. **Harrington, R.J.**, Koones, R., Gozzi, M. & McCarthy, M. "The impact of food and wine knowledge, wine acidity level, wine sweetness level, and wine tannin on perceived match with food." *Proceedings of the 2012 Vineyard Data Quantification Society and European Association of Wine Economists Annual Conference*, May 30, 2012 in Coimbra and Viseu, Portugal.
58. McGuire, A., Way, K.A., Edgar, L. & **Harrington, R.J.** "Crisis communication needs assessment to enhance instruction in hospitality curriculum." Poster presentation at the *2012 I-CHRIE Conference*, August 1-4, Providence, RI.
57. Ogbeide, G-C. & **Harrington, R.J.** "Estimating the economic impact of music festivals." Poster presentation of the *2012 I-CHRIE Conference*, August 1-4, Providence, RI.
56. Ottenbacher, M.C., **Harrington, R.J.**, & Kruse, A. "Key information sources for choosing a Michelin-starred restaurant in Germany." *Proceedings of the 2011 EuroCHRIE Conference*, October 21, Croatia.
55. **Harrington, R.J.**, Way, K.A., Ottenbacher, M.C. & Zelin, M. "Crowdsourcing: Is this concept useful for peer learning in hospitality education?" *Proceedings of the 2011 EuroCHRIE Conference*, October 21, Croatia.
54. Rothfelder, K., Ottenbacher, M.C., & **Harrington, R.J.** "Does transformational leadership increase employee job satisfaction in the hospitality industry?" *Proceedings of the 2011 EuroCHRIE Conference*, October 21, Croatia.
53. Beer, C., Ottenbacher, M.C. & **Harrington, R.J.** "Food tourism in the Black Forrest destination: Importance and implementation." *Proceedings of the 2011 EuroCHRIE Conference*, October 21, Croatia.
52. **Harrington, R.J.**, Ottenbacher, M.C., Staggs, A., & Powell, A. "GEN Y restaurant diner perceptions: Critical satisfaction factors based on dining frequency and household status." *Proceedings of the 2011 I-CHRIE Conference*, July 29, Denver, CO.
51. Mansker, V., Way, K. & **Harrington, R.J.** "Factors in the development of wine tourism in Arkansas." *Proceedings of the 2011 I-CHRIE Conference*, July 29, Denver, CO.
50. **Harrington, R.J.**, & Ogbeide, G-C. "Participative management profiles: Are there differences between high and low performing foodservice firms?" *Proceedings of the 2011 I-CHRIE Conference*, July 29, Denver, CO.
49. **Harrington, R.J.** & Ottenbacher, M.C. "From intended strategy to realized strategy: Implication for culinary tourism initiatives." *Proceedings of the 2011 I-CHRIE Conference*, July 29, Denver, CO.
48. **Harrington, R.J.**, Ottenbacher, M.C. & Way, K. "QSR choice: Key restaurant attributes and the role of gender, age and dining frequency." *Proceedings of the 2010 I-CHRIE Conference*, July 29, Puerto Rico.
47. Ottenbacher, M., **Harrington, R.J.** & Struzik, N. "Culinary tourism – lessons on implementation from southern Germany." *2010 CHME 19th Annual Research Conference*, Horsley Towers, UK
46. Ogbeide, G-C. & **Harrington, R.J.** "The relationship between participative management style, strategy implementation success, and financial performance in the foodservice industry." *Proceedings of the 2009 I-CHRIE Conference*, July 31, San Francisco, CA.

45. **Harrington, R.J.**, Ogbeide, G-C, & Ottenbacher, M.C. "Integrating multiple learning objectives into experiential in-class learning opportunities." Poster presentation at the *2009 I-CHRIE Conference*, July 30, San Francisco, CA.
44. Ottenbacher, M.C., **Harrington, R.J.** & Kendall, K.W. "What attributes have the greatest effect on fine dining restaurant consumers' selection decision?" Proceedings of the *2009 CHME Conference*, May 13-15, Brighton, UK.
43. Miszczak, D.C., **Harrington, R.J.** & Ottenbacher, M.C. "Beer and pizza pairing: The impact of spice." Poster at the *2008 I-CHRIE Conference*, July 31, Atlanta, Georgia.
42. Mirsky, E., **Harrington, R.J.** & Ottenbacher, M.C. "Inspiring the kitchen: Gender differences in the innovation strategy approaches used by chefs." Poster at the *2008 I-CHRIE Conference*, July 31, Atlanta, Georgia.
41. Hsu, A., **Harrington, R.J.** & Ottenbacher, M.C. "Gastronomy tourism: A snare for Asian heritage travelers?" Proceedings of the *8th Biennial Conference on Tourism in Asia*, July 2-4, 2008 in Angers, France.
40. Ottenbacher, M. & **Harrington, R.J.** "US, German and Spanish culinary innovation processes: Implications of institutional, cultural and contextual factors." Proceedings of the *2008 International Product Development Management Conference*, June 29-July 1, Hamburg, Germany.
39. **Harrington, R.J.**, McCarthy, M. & Gozzi, M. "North meets South: Canadian wines and Southern US cheeses." Presentation at the *2008 Society of Wine Educators Conference*, May 29, New Orleans, Louisiana.
38. **Harrington, R.J.**, Ottenbacher, M. & Ianni, J., "From restaurant table to grocery store shelf: The development of restaurant branded products in a food retail environment." Proceedings of the *2007 EuroCHRIE Conference*, October 25-27, Leeds, UK.
37. Müller, K.F. VanLeeuwen, D., Mandabach, K., & **Harrington, R.J.** "Effectiveness of culinary curricula: A case study" Proceedings of the *2007 EuroCHRIE Conference*, October 25-27, Leeds, UK.
36. Ottenbacher, M. & **Harrington, R.J.** "An analysis of the idea generation process of Michelin-starred chefs." Poster presentation at the *2007 I-CHRIE Conference*, July 27, Dallas, TX.
35. **Harrington, R.J.**, Ottenbacher, M. & Rog, E. "The impact of contextual features on organizational decision-making tactics." Proceedings of the *2007 Hospitality and Leisure: Business Advances and Applied Research Conference*, July 6, Lausanne, Switzerland.
34. **Harrington, R.J.** & Kendall, K.W. "Involvement, size, complexity and implementation success: Relationships to service industry firms." Paper presentation, *2006 Strategic Management Society Conference*, October 31, Vienna, Austria.
33. **Harrington, R.J.** & Kendall, K.W. "Directives, intervention and participation: What forces drive the choice of manager implementation tactics and managerial excellence?" Proceedings of the *2006 EuroCHRIE Conference*, October 25-28, Thessaloniki, Greece.
32. Thibodeaux, W.R., Ottenbacher, M., **Harrington, R.J.**, Whitham, C. & Parr, A. "Generation Y'S ethical positioning A clue to excellence in ethics instruction: A multi-national study of hospitality undergraduate decision-making." Proceedings of the *2006 EuroCHRIE Conference*, October 27, Thessaloniki, Greece.
31. Thibodeaux, W., Parr, A. & **Harrington, R.J.** "Generation Y'S ethical positioning: Are they ethical decision-makers?" Proceedings of the *2006 I-CHRIE Conference*, July 28 in Washington, DC.
30. **Harrington, R.J.** & Hammond, R. "Which wine with chicken, pork or beef? The impact of food and wine texture elements on perceived match." Proceedings of the *2006 I-CHRIE Conference*, July 29, in Washington, DC.
29. **Harrington, R.J.** & Kendall, K.W. "Perceived environmental change and uncertainty: Relationships with middle-up-down and top-down approaches to strategy implementation." Proceedings of the *2005 EuroCHRIE Conference*, October 27, Paris, France.
28. **Harrington, R.J.** & Hammond, R. "A change from anecdotal to empirical: An alternative approach to predicting matches between wine and food." Proceedings of the *2005 EuroCHRIE Conference*, October 28, Paris, France.
27. **Harrington, R.J.** & Hammond, R. "Predicting synergistic matches in wine and food: Instrument testing and evaluation." Proceedings of the *2005 I-CHRIE Conference*, July 29, Las Vegas, NV.
26. Thibodeaux, W., **Harrington, R.J.** & Oubre, J. "Probability of success and individual control preferences: Threat rigidity potentials in new black box groups." Proceedings of the *2005 I-CHRIE Conference*, July 29, Las Vegas, NV.
25. Mandabach, K., VanLeeuwen, D., **Harrington, R.J.**, Rande, W., & Bruin, B. "Evaluation and planning student assessment in food laboratory classes in student restaurants." Symposium at the *2005 I-CHRIE Conference*, July 28, Las Vegas, NV.
24. Mandabach, K., Rande, W., **Harrington, R.J.** & VanLeeuwen, D. "Culinary/foodservice instructor classroom

- policies and behavior: Student, faculty and administrator perceptions.” Proceedings of the *2005 I-CHRIE Conference*, July 28, Las Vegas, NV.
23. Hammond, R. & **Harrington, R.J.** “Wine and food pairing: Training techniques and instrument assessment.” Proceedings of the *2005 (10th) Annual Graduate Education and Graduate Student Research Conference*, January, Myrtle Beach, SC.
 22. Thibodeaux, W., **Harrington, R.J.** & Oubre, J. “Stress and apprehension barriers to collaborative achievement: Threat rigidity potentials in new “blackbox” groups.” Proceedings of the *2005 (10th) Annual Graduate Education and Graduate Student Research Conference*, January, Myrtle Beach, SC.
 21. **Harrington, R.J.** & Kendall, K.W. “Strategy implementation success in the foodservice industry: The effects of size, involvement and uncertainty.” Proceedings of the *2005 EuroCHRIE Congress*, November 5, Bilkent, Turkey.
 20. **Harrington, R.J.** “Restaurant manager strategy implementation tactics: Does greater involvement lead to greater success?” Proceedings of the *2004 I-CHRIE Conference*, July 30, Philadelphia, PA.
 19. **Harrington, R.J.**, Mandabach, K., VanLeeuwen, D. & Thibodeaux, W. “The institutionalization of culinary education: Public and private four-year culinary degrees.” Proceedings of the *2004 I-CHRIE Conference*, July 31, Philadelphia, PA.
 18. Thibodeaux, W., Kaslow, G. & **Harrington, R.J.** “Distance mentoring prompts: The triadic approach to culinary externships.” Proceedings of the *2004 I-CHRIE Conference*, July 30, Philadelphia, PA.
 17. Mandabach, K., **Harrington, R.J.**, Rande, W. & VanLeeuwen, D. “Planning foodservice laboratory activities: A survey of educators.” Proceedings of the *2004 I-CHRIE Conference*, July 29, Philadelphia, PA.
 16. Mandabach, K., **Harrington, R.J.**, & Rande, W. “Chaos in action: Planning and teaching foodservice laboratory classes.” Symposium at the *2004 I-CHRIE Conference*, July 30, Philadelphia, PA.
 15. **Harrington, R.J.** & Kendall, K.W. “Firm performance and strategy implementation success: Direct and moderating effects of size and involvement.” Proceedings of the *2004 Asia Pacific CHRIE Conference*, May 27-29, Phuket, Thailand.
 14. Mandabach, K., **Harrington, R.J.**, Rande, W. & VanLeeuwen, D. “When the inmates are in charge of the asylum: Managing student restaurants and dinners.” Symposium at the *2003 International CHRIE Conference*, August 8, Palm Springs, CA.
 13. Mandabach, K., **Harrington, R.J.**, Rande, W., Revelas, D. & VanLeeuwen, D. “Practice what you preach: Tracking costs in food laboratory classes.” Symposium at the *2002 I-CHRIE Conference*, August 10, Orlando, FL.
 12. **Harrington, R.J.** “Environmental and strategic process differences between lodging and foodservice industries.” Poster at the *2001 I-CHRIE Conference*, July 27, Toronto, Canada.
 11. **Harrington, R.J.** & Kendall, K. W. “Hospitality classroom and team contexts: Exploring the impact on team strategic decision-making processes.” Poster at the *2001 I-CHRIE Conference*, July 27, Toronto, Canada.
 10. **Harrington, R.J.** & Fritz, G. “The impact of management theory on culinary operations.” Poster at the *2001 I-CHRIE Conference*, July 27, Toronto, Canada.
 9. Mandabach, K., VanLeeuwen, D., **Harrington, R.J.** & Revelas, D. “Teaching culinary arts laboratory classes using technology systems: Educators’ opinions of point-of-sale and recipe management programs.” Symposium at the *2001 I-CHRIE Conference*, July 28, Toronto, Canada.
 8. **Harrington, R.J.**, Lemak, D. & Kendall, K.W. “The threat-rigidity thesis in newly formed teams: An empirical test and theoretical extension.” Best Paper Award and proceedings of the *2001 Western Decision Science Institute*, April in Vancouver, B.C.
 7. **Harrington, R.J.** “A typology for the comparative analysis of strategy-making processes in organizations.” Proceedings of the *2000 Strategic Management Society 20th Annual International Meeting*, October in Vancouver, B.C.
 6. **Harrington, R.J.** “My neighbor’s porch light.” Presentation in the Poetry/Art track at the *2000 National Academy of Management Conference*, August, Toronto, Canada.
 5. Kendall, K. W. & **Harrington, R.J.** “Determining effective and efficient methods for student learning in hospitality strategic business planning: Hospitality extended written cases compared to simulation cases.” Best paper award and proceedings of the *2000 I-CHRIE Conference*, July, New Orleans, LA.
 4. **Harrington, R.J.** “Uncertainty in strategic groups: A test for differences between restaurant industry segments” Proceedings of the *2000 (5th) Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism*, January, Las Vegas, NV.
 3. Mandabach, K. & **Harrington, R.J.** “Computers in the kitchen: Can you still cook if you can’t compute?” Poster at the *1999 I-CHRIE Conference*, August, Albuquerque, NM.

2. **Harrington, R.J.** "A management typology for analyzing seminal works of management theorists." Proceedings of the 1999 *Southwest Federation of Administrative Disciplines Conference*, March, Houston, TX.
1. **Harrington, R.J.** "Rational vs. incremental strategy-making process: Which is relevant for the restaurant industry?" Proceedings of the 1999 (4th) *Annual Graduate Education and Graduate Students Research Conference in Hospitality and Tourism*, January, Las Vegas, NV.

RECENT INVITED AND PROFESSIONAL PRESENTATIONS

- Harrington, R.J. Featured speaker and guest chef "How do taste components, body, and other flavors in food interact with wine and your personal preferences?" Blind tasting & food pairing class at Milbrandt Winery, Prosser, WA, March 9, 2019.
- Harrington, R.J. Key note speaker on "Hospitality business: Industry overview and business model." 2018 Joint Parks and Recreation Commission Meeting, September 27, 2018 in Richland, WA.
- Harrington, R.J. and Callison, J. "Beer styles and food pairing." USDA tour for Chinese delegation - invited presentation, September 19, 2018 in Moscow, ID.
- Callison, J. and Harrington, R.J. "Pairing to the terroir – food and beer pairing." The Grain Gathering conference – invited presentation, July 26, 2018 in Mount Vernon, WA.
- Harrington, R.J. "An overview of the Carson College of Business at WSU in the Tri-Cities." Kiwanis Club invited presentation, March 30, 2018 in Richland, WA.
- Harrington, R.J. "An overview of hospitality and current trends." Columbia Basin College invited presentation to students in hospitality course, February 20, 2018 in Pasco, WA.
- Harrington, R.J. Invited lecturer "Wine card and food and drink pairing." Educational presentation for bachelor's students of the Institute Paul Bocuse, March 12-16, 2018 in Lyon, France.
- Harrington, R.J. "An integrative review of research in strategic management in hospitality." 2017 I-CHRIE Research Academy, July 26 in Baltimore, Maryland.
- Harrington, R.J. Invited presentation titled "Food and Wine Pairing Process" at the 2016 Fabreo Expo – New Food and Beverage Trade Show. June 12, 2016 in Pasco, WA.
- Harrington, R.J. Key note speaker at 1st Granqvist Culinary Arts and Meal Management Science Symposium. Titled: "The art (and science) of hospitality". March 17, 2016 at Campus Grthyttan, Örebro University, Sweden.
- Harrington, R.J. Invited presentation titled "Hospitality business management trends and outlook" at the 2015 Fabreo Expo – New Food and Beverage Trade Show. June 12, 2015 in Pasco, WA.
- Harrington, R.J. Invited expert for video presentation at 2015 Arkansas Governor's Conference on Tourism. Topic: "The impact of hospitality and tourism in Arkansas and the role of hospitality education." March 9 in Texarkana, AR
- Harrington, R.J. Invited lecturer "Food and beverage foundations and trends." Educational presentation for masters students of the Institute Paul Bocuse, December 15-19, 2014 in Lyon, France.
- Harrington, R.J. Invited expert for the Arkansas State Legislator session. Topic: "The impact of tourism in Northwest Arkansas." September 6, 2014 in Eureka Springs, AR.
- Harrington, R.J. Invited expert for food and wine documentary and Jancis Robinson website. Topic: "Food and wine pairing strategies and the development of a decision tree process." June 1-2, 2014 in Barcelona, Spain.
- Harrington, R.J. Invited lecturer for the international summer program in tourism & hospitality. Topic: "Sensory and culinary strategies for food and wine pairing." Heilbronn University, May, 2014 in Heilbronn, Germany.
- Harrington, R.J. Invited lecturer for the Ozark Food Processors Association. Topic: "Creating synergistic wine and food pairings." April 9, 2014 in Springdale, AR, USA.
- Harrington, R.J. Invited speaker for the International Tourism & Hospitality Conference. Topic: "Music's Impact on the Hospitality Servicescape." Heilbronn University, October 14, 2013 in Heilbronn, Germany.
- Harrington, R.J. & Ottenbacher, M.C. "Techniques for identifying emerging or creative research streams resulting in valued research." 2013 I-CHRIE Research Academy, July 23 in St. Louis, MO
- Harrington, R.J. Guest lecturer on "Food and wine pairing toolkit." NWACC Beverage management class, April 17, 2013.
- Harrington, R.J. Keynote speaker for the International Workshop: Sustainable Operations on Travel, Tourism and Hospitality. Topic: "Sustainability trends in the culinary science and technology field." Universidad Politécnica de Valencia, March 14, 2013 in Valencia, Spain.
- Harrington, R.J. Guest lecture for masters students in innovation management and new product development. Topic:

- “The product innovation process of quick-service restaurant chains.” Department of Management and Operations, Universidad Politécnica de Valencia, March 15, 2013 in Valencia, Spain.
- Harrington, R.J. Presentation on the Journal of Culinary Science & Technology special issue on “Creativity and innovation in haute cuisine.” Workshop on culinary innovation at the Universidad Politécnica de Valencia, March 13, 2013 in Valencia, Spain.
- Harrington, R.J. Panel discussion on American Origin Products “The iterative relationship between origin food products, food identity and culinary tourism.” American Origin Products Association National Conference, October 13, 2012 in Fayetteville, AR.
- Harrington, R.J. “New service innovations and key success factors for the hospitality field.” South China University of Technology, Guanzhou, China, September 22, 2012.
- Harrington, R.J. “New service innovations: Lessons learned from the hospitality field.” Beijing Institute of Technology, Beijing, China, September 20, 2012.
- Harrington, R.J. & Schwartz, Zvi “Process of paper publications: Lessons learned from serious scholars.” Seminar the ICHRIE Career Research Academy, July 31, 2012 at Providence, R.I.
- Harrington, R.J. “Culinary tourism in Arkansas.” Seminar for foodservice directors of Arkansas Department of Parks and Tourism. Queen Wilhelmina State Park, January 11, 2011.
- Harrington, R.J. & Ottenbacher, M.C. “Creativity and innovation in haute cuisine.” Panel discussion with representatives from Spain, Germany, and France on the role of creativity and science in innovation in *haute cuisine*. Universidad Politécnica de Valencia, October 19, 2010 in Valencia, Spain.
- Harrington, R.J. “Service innovation management.” Webinar via *Innovations MarkNet*. Hosted live from the GE Capital Offices, Bentonville, AR, July 20, 2010.
- Harrington, R.J. “Key factors impacting positive and negative restaurant experiences: The role and assessment of the food and beverage pleasure relationship.” Invited research presentation at the Doctoral Research Workshop, Food & Hospitality Center at the Institute Paul Bocuse, July 7-9, 2010 in Lyon, France.
- Harrington, R.J. “Innovation management and strategic decision making.” Educational presentation for MBA students of the Institute Paul Bocuse, July 6, 2010 in Lyon, France.
- Harrington, R.J. “Restaurant and bar business tools for success: Strategies for managing revenues and costs.” Seminars sponsored by Glazer’s Distributors for restaurant and bar operators, May 19, 2010, Fayetteville, AR and May 26, 2010, Little Rock, AR.
- Harrington, R.J. “The future of accommodation enterprises in rural areas: U.S. and Arkansas trends.” Invited as keynote speaker at the 25th International Tourism Students Conference, April 22, 2010, Heilbronn, Germany.
- Harrington, R.J. Panel discussion member on “The hospitality industry and hospitality education.” Hospitality Summit sponsored by Fayetteville CVB, March 29, 2010 in Fayetteville, AR.
- Harrington, R.J. “Innovation management.” Lunch and learn as part of the Walton College of Business Executive Education, April 14, 2010, Fayetteville, AR.
- Harrington, R.J. “Wine and food pairing workshop.” 2010 Nano Technology in Healthcare, January 7, 2010 at the Winthrop Rockefeller Institute, Morrilton, AR.
- Harrington, R.J. Panel discussion member on “The impact of tourism on Northwest Arkansas.” Leadership Fayetteville program, December 10, 2009 in Fayetteville, AR.
- Harrington, R.J. “Best teaching practices in quantitative coursework.” Panel discussion on quantitative coursework applications in Quantity Food Production courses, 2009 I-CHRIE Career Academy, July 29, San Francisco, CA.
- Harrington, R.J. “Wine and food pairing workshop.” 2009 Nano Technology in Healthcare, January 7, 2009 at the Winthrop Rockefeller Institute, Morrilton, AR.
- Harrington, R.J. & Ottenbacher, M.C. “Strategic decision making: Vision, change and adaptability.” Lausanne Hospitality Consulting, Ecole Hoteliere de Lausanne, July 14-16, 2008 in Lausanne, Switzerland.
- Harrington, R.J. “Wine and food pairing workshop.” University of Arkansas Board of Trustees Meeting, June 6, 2008 at the Winthrop Rockefeller Institute, Morrilton, AR.
- Harrington, R.J. “Food and wine pairing seminar.” Arkansas Women's Leadership Forum, March 14, 2008 in Morrilton, AR.
- Harrington, R.J. “Creating a culinary tourism experience.” Governor’s Conference on Tourism, March 11, 2008 in Rogers, AR.
- Harrington, R.J. “Food and wine pairing: A toolkit for memorable experiences.” Governor’s Conference on Tourism, March 11, 2008 in Rogers, AR.
- Harrington, R.J. “The grand finale: Chocolate and dessert wines” Le Chocolate Feast: Northwest Arkansas

- Radiation Therapy Institute fundraiser, January 26, 2008 in Springdale, AR.
- Harrington, R.J. "Creating learning partners: The U of Ark Hospitality Program and CIDC" Annual corporate retreat for Inn at Carnall Hall management team, January 14, 2008 in Eureka Springs, AR.
- Harrington, R.J. "Culinary tourism: Venues, strategies and definition." Regional meeting of the Institute of Food Technologists, December 3, 2007 in Fayetteville, AR.
- Harrington, R.J. "Community leaders and the hospitality experience: A culinary tourism example." Leadership Arkansas: Class II – Tourism Session, November 30, 2007 in Eureka Springs, AR.
- Harrington, R.J. Seminar presenter, "Money Talks" at the 2007 National Restaurant Association Quality Assurance Executive Study Group Meeting, October 19 in Rogers, AR.
- Harrington, R.J. Invited speaker, 2006 Foodservice Summit – "The food and wine pairing process", Food & Consumer Products of Canada, November 14, 2006 in Toronto, Canada.
- Harrington, R.J. Panel member of Plenary Session, "Excellence in tourism education", 2006 EuroCHRIE Congress, October 27 in Thessaloniki, Greece.
- Harrington, R.J. Invited lecturer/researcher in the School of Hotel & Tourism Management at Hong Kong Polytechnic University, August 2006, Hong Kong.
- Harrington, R.J. "Gastronomic identity: Integrating cultural and environmental aspects of food and beverage as a successful business model." Workshop for the management group of Marco Polo Hotels, August 25, 2006, Hong Kong.
- Harrington, R.J. Guest lecturer at the Institute Paul Bocuse, November 2005, Lyon, France.
- Harrington, R.J. Guest lecturer in the School of Hospitality Business Management at Washington State University, August/September 2005, Pullman, WA.
- Harrington, R.J. "An entrepreneurial process: The development of a new academic unit." Annual meeting of the NSU Foundation, November 2003 in Thibodaux, LA.
- Harrington, R.J. "History and emerging trends in U.S. culinary education." Regional meeting of the Institute of Food Technologists, October 2003 in Thibodaux, LA.
- Harrington, R.J., Cheramie, R. & Kaslow, G. "Seminar on Cajun/Creole cuisine and regional culinary education." Certified Angus Beef Foodservice Industry Program, September 2003 in Thibodaux, LA.
- Harrington, R.J. "Seminar on U.S. seafood and specialty food products." United States Department of Agriculture U.S. Food and Wine Promotion, September 2003 in Noordwijk, Netherlands.
- Harrington, R.J. "Seminar on U.S. culinary education and cuisine." Faculty and students of Lycée Professionnel Renée Bonnet, Toulouse, France, May 2003 in Thibodaux, LA.
- Kaslow, G. & Harrington, R.J. "Ideas and practices for profitable food service in independent hotels." The 2003 EXPOHOTEL Conference, April 2003 in San Jose, Costa Rica.
- Cheramie, R. & Harrington, R.J. "Promoting the basics of Cajun/Creole culture and cuisine through culinary education." Food writers meeting and tour sponsored by Popeyes Chicken & Biscuits, March 2003 in Thibodaux, LA.
- Harrington, R.J., Cheramie, R. & Kaslow, G. "Cuisine and culture of the Southern U.S. region." Culinary program sponsored by the Southern U.S. Trade Association, India 2002, the UK and Denmark in 2003, Central America and Thailand/Malaysia in 2004 in Thibodaux, LA.
- Harrington, Robert J. "Seminar on leadership models and characteristics in the foodservice industry." Popeyes Chicken & Biscuits Chain Multi-unit Managers Conference, September 2001 in Thibodaux, LA.
- Harrington, R.J. & Chesser, J. "Culinary education: A model to meet the computer technology challenge." Presented to the Culinary SIG at the 1997 I-CHRIE Conference, August, Providence, RI.

GRADUATE RESEARCH ADVISING

- Murray, Jessica (PhD – Hospitality Business Management), Dissertation committee chair. "Topic: TBD." Washington State University, Pullman. Anticipated completion TBD.
- Quyang, Zhe (PhD – Hospitality Business Management), Dissertation committee member. "Topic: CSR communications and framing in the hospitality industry." Washington State University, Pullman. Anticipated completion December 2018.
- Aizezikali, Aishajiang (PhD – Operations Management), Dissertation committee member. "Topic: Optimal and approximate revenue management controls in the hotel industry." Washington State University, Pullman. Completed April 2018.
- Cai, Ruiying (PhD – Hospitality Business Management), Dissertation committee member. "Topic: The Effects of color brightness on affective and cognitive procession for food selections." Washington State University,

- Pullman. Anticipated completion August 2018.
- Muniz, Ryan (PhD - Interdepartmental), Dissertation committee member. "Wine selections: The role of social importance, image, risk and demographics on selection outcomes.", University of Arkansas. Anticipated completion May 2018.
- Bourelly, Alix (MS – International Hospitality Management), Thesis chair. "Total revenue management: Its stakes and application within lifestyle focused hotels." Institute Paul Bocuse. Completed August 2017.
- Grimont, Lucille (MS – International Hospitality Management), Thesis chair. "Future of meetings and events, The next generations of event venues." Institute Paul Bocuse. Completed June 2017.
- Siahmakoun, Lobat (MS - HNHI), Thesis chair. "Preferences and nutrient composition: The impact of flour types on battered fried food." University of Arkansas. Completed August 2015.
- Martinez, Dylan (MS - HNHI), Masters committee member. Thesis topic: "Beer and food pairing." University of Arkansas. Completed May 2015.
- Perritt, Lydia (MS - HNHI), Masters committee member. Thesis topic: "Same-sex vs. heterosexual marriage: Spending, obstacles and opportunities." University of Arkansas. Completed May 2015.
- Hasenbeck, Aimee (MS – Food Science), Masters committee member. Thesis topic: "Emotional response elicited by wine odors." University of Arkansas. Completed November 2014
- Kesterson, Kayla (MS - HNHI), Masters committee member. Thesis topic: "Tourism motivation factors, historic preservation, and generation Y." University of Arkansas, Completed December 2013.
- Muniz, Ryan (MS - HNHI), Thesis chair. "Congruent and incongruent effects of music on menu selections and perceived food and service quality", University of Arkansas. Completed December 2013.
- Fiegel, Alexandra (MS – Food Science), Thesis committee member. "The effects of varying attributes of background noise on the perception of odors, basic tastes, and foods," University of Arkansas, Completed June 7, 2013.
- Fulks, Rebecca (MS - HNHI), Non-Thesis chair. University of Arkansas, Completed August 2013.
- Runyan, Bethany (MS - HNHI), Masters committee member (non-thesis). University of Arkansas, TBD.
- Tucker, Evease (MS - HNHI), Thesis committee member. "Drivers of strategic marketing success of destination management organizations." University of Arkansas, Completed July 2013.
- Baldrige, Stephen (MS - HNHI), Non-Thesis committee chair. University of Arkansas. Completed December 15, 2012.
- Koonen, Rebeckah (MS - HNHI), Thesis chair. "Predictability of wine and food pairing using a sensory approach." University of Arkansas, Completed November 12, 2012.
- Dooley, Lauren (PhD – Food Science), Dissertation committee member. "Optimization of red wines using sensory evaluation for development of wine blends, wine pairing and utility of wine menu variables." University of Arkansas, Completed December 2, 2010.
- Thibodeaux, William (PhD), Dissertation committee member. "Social capital, investment, management, and ownership of culinary arts externships." University of New Orleans, Completed November 2012.
- Glass, Samuel (MEd), Thesis external examiner. "Stakeholders' perceptions of culinary programs in Ontario community colleges." Brock University, April 22, 2009.
- Boris Roslov (MS - HNHI), Thesis committee member. "Hospitality students' perceptions about high risk behaviors in relation to destructive behaviors and decision making," University of Arkansas, Completed October 2011.
- Mansker, Victoria (MS - HNHI), Thesis committee member. "Wine tourism," University of Arkansas, Anticipated completion May 2016.
- Cutner, Marion (MS - HNHI), Masters committee member (non-thesis). University of Arkansas, Completed July 2010.
- Peters, Brittany (MS - HNHI), Masters committee member (non-thesis). University of Arkansas, Completed December 2010.
- Miszcak, Dan (MBA), Major paper advisor. "The impact of spiciness on beer and pizza pairing." University of Guelph, Supervision September 2006-August 2007.
- Mirsky, Emily (MBA), Major paper advisor. "Culinary innovations: Situational approaches based on segment and gender." University of Guelph, Supervision September 2006-August 2007.
- Bakogeorge, Michael (MBA), Major paper advisor. "An assessment of the opposition/support for revenue generation in private business markets by hospitality and tourism programs at Ontario colleges," University of Guelph, Supervision December 2005-June 2006.
- Hsu, Anges (MBA), Major paper advisor. "Gastronomy creates a snare and a delusion for travelers: A cultural interpreter," University of Guelph, Supervision December 2005- August 2006.

Ianni, John (MBA), Major paper advisor. "Exploring foodservice branded retail products," University of Guelph, Supervision December 2005-August 2006.

Müller, Keith (MBA), Major paper advisor. "A comparative study on student outcomes using a variety of experiential methods," University of Guelph, December 2005-August 2006.

Harris, Robert (MBA), Industry paper advisor. "Business plan of Kitchener fine-dining restaurant," University of Guelph, June-August 2005.

Hammond, Rhonda (MA), Research project, Nicholls State University, "Wine and food pairing: Training techniques and instrument assessment," presented at the 2005 Graduate Education & Graduate Student Research Conference, January, Myrtle Beach, SC. Supervised June 2004-April 2005.

HONORS STUDENT SUPERVISION

Lopez Torres, Bonifacio (Honors committee member). Thesis topic: "Destination marketing organizations stakeholders and best practices." Chair Dr. Ogbeide. Anticipated completion December 2014.

Gillespie, Katie (Honors committee member). Thesis topic "Generation Y's perception of packaging and pricing of Arkansas wines." Chair Mr. Powell. Completed May 2013.

Thielman, Britta (Honors committee member). Thesis topic "Assessment of knowledge of nutrition and eating behaviors on the weight and obesity of college students." Chair: Dr. Ogbeide. Completed May 2012.

Abe, Mayuka (Honors committee member). Thesis topic "Customer satisfaction of self-serve concepts in the food industry." Chair: Dr. Ogbeide. Completed December 2012.

Lumpkin, Ann. (Honors mentor and chair). Thesis topic "Generation Y consumers: Key restaurant attributes impacting positive and negative experiences." Completed May 2010.

RECENT COMMUNITY AND INDUSTRY SERVICE

Judge, Compass Group Regional Culinary Competition in Fayetteville, Arkansas, March 3, 2015.

Wine tasting presentation during fundraiser for National Multiple Sclerosis Society, Fayetteville, AR, November 13, 2014.

Committee member and event leader for annual Jones Center for Families fundraiser "Big Night", Springdale, AR November 1, 2014. Organize and coordinate execution of fundraising event with more than 80 Hospitality Innovation students resulting in raising more than \$200,000 with more than 350 attendees.

Judge, Arkansas Hospitality Association Culinary Competition in Little Rock, Arkansas, September 14, 2014.

Committee member and event leader for annual Jones Center for Families fundraiser "Big Night", Springdale, AR November 9, 2013. Organize and coordinate execution of fundraising event with more than 90 Hospitality Innovation students resulting in raising more than \$200,000 with more than 400 attendees.

Judge, Arkansas Hospitality Association Culinary Competition in Little Rock, Arkansas, September 17, 2013.

Judge, Arkansas Hospitality Association Culinary Competition in Little Rock, Arkansas, September 13, 2011.

Judge, Arkansas Hospitality Association Culinary Competition in Little Rock, Arkansas, September 21, 2010.

Judge, Chopped in the Ozarks, Walton Art of Wine fundraiser, Fayetteville, Arkansas, May 3, 2010.

Judge, Arkansas Hospitality Association Culinary Competition in Little Rock, Arkansas, September 20, 2009.

Judge, Arkansas Hospitality Association Culinary Competition in Little Rock, Arkansas, September 16, 2008.

Judge, Top Chefs & Rock Stars, Peace at Home Family Shelter fundraiser, Fayetteville, Arkansas, December 17, 2007

Judge, NWACC culinary student semester finals, Fayetteville, Arkansas, December 10 and 12, 2007.

Judge, Iron Chef Competition at the Arkansas Hospitality Association Show in Little Rock, Arkansas, September 26, 2007.

TECHNICAL AND CONSULTING PROJECTS

Harrington, R.J. & Marlowe, B. (2016). "The art of hospitality: a service delivery model," for Ellensburg Chamber of Commerce, Ellensburg, WA.

Harrington, R.J. & Marlowe, B. (2016). "The art of hospitality: a service delivery model," for Prosser Economic Development Association, Prosser, WA.

Harrington, R.J. & Marlowe, B. (2016). "The art of hospitality: a service delivery model," for Hogue Cellars Winery, Prosser, WA.

- Harrington, R.J. & Ogbeide, C. (2012). "2012 Wakarusa festival customer satisfaction survey results," for Pipeline Productions, Lawrence, KS.
- Harrington, R.J. & Ogbeide, C. (2011). "The economic impact of the Wakarusa music festival in Arkansas," for Pipeline Productions, Lawrence, KS.
- Harrington, R.J. & Ogbeide, C. (2011). "The economic impact of headliner music events on Mulberry Mountain, Arkansas," for Pipeline Productions, Lawrence, KS.
- Harrington, R.J. (2006). "Projections and recommendations on the tourism market for Destination Cinema locations," for IntelliMarketing, Toronto, Canada.

INDUSTRY EXPERIENCE

Executive Sous Chef – Delta Queen Steamboat Company, New Orleans LA. Supervised food production for up to 450 passengers per day on the American Queen and the Mississippi Queen. May – July 1998 (worked during the summer while at NSU as assistant professor).

Executive Chef - Marriott Management Services, Boise State University, Boise ID. Organized and executed meals of up to 20,000 per day across multiple food outlets. May 1991 - August 1995.

Executive Chef - Red Lion Hotels WA, OR & ID. Supervised multiple food outlets. Implemented employee empowerment program. Trained and assumed role as manager-on-duty. September 1980 - May 1985 & August 1989 - May 1991.

Executive Chef - Crowne Plaza Hotel, Memphis TN. Served on pre-opening management team of flagship hotel. Chervil's fine-dining restaurant ranked among top in the city. Developed menus using French, Asian, Southern and Southwestern influences. August 1987 - August 1989/ **Executive Sous Chef** June 1985 - August 1987.

Partner/Operator – Casey's Dairy Deli & Sunrise Dairy, Locations and delivery in Richland, Kennewick, Pasco, Othello & Moses Lake, WA. Multiple locations of retail drive-through outlets, operation of dairy production facility, retail & wholesale delivery of dairy products and specialty cheeses. November 1978 – August 1981.

RECENT PROFESSIONAL AFFILIATIONS

International Council on Hotel, Restaurant and Institutional Education
Arkansas Hospitality Association
American Association of Wine Economists
European Association of Wine Economists
Canadian Association of Foodservice Professionals
Strategic Management Society
National Restaurant Association
Society of Wine Educators

PROFESSIONAL ASSOCIATION AND UNIVERSITY POSITIONS

Editor-in-Chief, Journal of Culinary Science & Technology – December 2010 to present

Guest Editor, Beverages – 2017-2018 Special Issue on Food and Wine Pairing

Guest Editor, International Journal of Hospitality & Tourism Administration –
2009 Special Issue on Strategic Management in Hospitality and Tourism, volume 10 (issue 1).

Editorial Board Member – International Journal of Hospitality Beverage Management. 2016 to present

Editorial Board Member – International Journal of Hospitality & Tourism Administration. 2014 to present

Editorial Board Member – Journal of Interdisciplinary Research and Innovation (IJIRI). 2014 to present

Editorial Board Member – International Journal of Tourism Sciences. 2010 to present

Editorial Board Member – International Journal of Hospitality Management. 2007 to present

Editorial Board Member – Journal of Hospitality & Tourism Research. 2006 to present

Editorial Board Member – International Journal of Contemporary Hospitality Management. 2007 to present

Editorial Board Member and Food & Wine Editor - The Journal of Culinary Science & Technology 2004 to 2010

Associate Faculty Member, Centre for Studies in Leadership, University of Guelph. 2006 to 2009

2006 EuroCHRIE Congress, Thessaloniki, Greece - Scientific Committee Member

2006 EuroCHRIE Congress, Thessaloniki, Greece - Moderator

2005 EuroCHRIE Congress, Paris, France - Moderator

2005 International CHRIE Conference - Awards Committee Member

Ad Hoc Paper Reviewer

International Journal of Environmental Research and Public Health, 2018

International Journal of Wine Business Research

Beverages

Research in Engineering Design

Scandinavian Journal of Hospitality and Tourism

International Journal of Gastronomy and Food Science

Hospitality Review

Cornell Hospitality Quarterly

The Service Industries Journal

Tourism Management

Menu: Journal of Food and Hospitality Research

Australian Journal of Grape and Wine Research

International Journal of Hospitality & Tourism Administration

Journal of Foodservice Business Research

Journal of Hospitality & Tourism Education

Journal of Business and Management

Enometrics Conference 2016

Enometrics Conference 2015

TOSOK International Tourism Conference 2013

International CHRIE 2015

International CHRIE 2014

International CHRIE 2013

International CHRIE 2012

International CHRIE 2009

24th Annual EuroCHRIE Congress 2006

16th Annual Graduate Student Research Conference in Hospitality and Tourism 2011

15th Annual Graduate Student Research Conference in Hospitality and Tourism 2010

13th Annual Graduate Student Research Conference in Hospitality and Tourism 2008

12th Annual Graduate Student Research Conference in Hospitality and Tourism 2007

11th Annual Graduate Student Research Conference in Hospitality and Tourism 2006

Southwest Academy of Management 2000 Conference

International Meeting of the Western Academy of Management 2000

Book Reviewer

Elsevier Ltd 2015

Woodhead Publishing 2014
McGraw-Hill Ryerson 2007
John Wiley & Sons 2005
Thomson Learning 2004
Wadsworth Publishing 2003
Haworth Press 2002

International Interdisciplinary Advisory Board (IIAEB), Canberra, Australia
Member 2014 to present
I-CHRIE Research Special Interest Group
Co-Chair 2012-2014
NWACC Hospitality and Culinary Program
Advisory Board Member 2012-2015
Northwest Arkansas Tourism Association
NWA Branding Initiative Committee 2010-2012
Canadian Association of Foodservice Professionals
Member 2005-2007
Senior Management Advisory Committee 2005-2007
Planning Committee
2003 Foodservice Consultants Society International/Baring Foodservice Charity Golf Tournament in New Orleans, LA.
Steering Committee Member
State of Louisiana, Lieutenant Governor's Cultural Economy Initiative 2004-2005
Louisiana Board of Supervisors' Committee on Articulation 2001-2002
Planning committee for LA state culinary "crosswalk" between high school, technical school, community college and university culinary programs.
University Committees
SHBM Chef de Cuisine Search Committee Chair, Pullman Campus (2018) - WSU
SHBM Faculty Search Committee, Vancouver (2017-2018) - WSU
Tri-Cities Campus, Hotel RFI development committee (2016-2017) - WSU
Carson College of Business, Research Committee (2016-2017) - WSU
SHBM Faculty Search Committee, All Campuses (2016-2017) - WSU
Wine Business Management Certificate, Chair (2015-2017) - WSU
SHBM Advisory Board, Strategy Map for Faculty Committee (2015-2016) - WSU
SHBM Carson College of Business, Research Committee (2015-2016) - WSU
SHBM Faculty Search Committee Chair, Tri-Cities Campus (2015-2016) - WSU
SHBM Faculty Search Committee, Everett Campus (2015-2016) - WSU
AFLS Bumpers Distinguished Lecture Committee (2014-2015) - University of Arkansas
HESC Curriculum Committee (2012-2014) - University of Arkansas
HESC Promotion and Tenure Committee Chair (2013-2015) - University of Arkansas
HESC Childhood Obesity Faculty Search Committee (2014-2015) - University of Arkansas
HESC Director Search Committee (2013) - University of Arkansas
HESC Strategic Planning Committee Chair (2013) - University of Arkansas
U of A Chancellor's Committee for Hotel and Conference Center Request for Qualifications and Evaluation (2013-2015) - University of Arkansas
AFLS College Promotion and Tenure Committee (2012-2015) - University of Arkansas
HRMN Faculty Search Committee Chair (2012-2013) - University of Arkansas
Food Science Gut Health Faculty Search Committee (2012-2013) - University of Arkansas
AFLS International Programs Grant Proposal Chair (2012) - University of Arkansas
HES Student Advisor Search Committee (2011-2012) - University of Arkansas
AFLS International Programs Committee (2011-2014) - University of Arkansas
AFLS International Programs Scholarship Committee (2012) - University of Arkansas
AFLS Global Studies Minor Sub-committee (2011-2012) - University of Arkansas
FHNH Faculty Search Committee Chair (2011-2012) - University of Arkansas
HESC Culinary Lab Renovation Committee Chair (2011) - University of Arkansas
HESC Curriculum Committee (2011-2012) - University of Arkansas

AFLS Food Labs Core Facility Committee (2010) – University of Arkansas
HESC Awards Committee (2010) – University of Arkansas
HESC Homecoming Committee (2009) – University of Arkansas
HESC Promotion and Tenure committee (2007 to present) – University of Arkansas
HESC Scholarship committee (2007-2009) – University of Arkansas
Coordinator for 2006 Executive in Residence – University of Guelph
SHTM Strategic Planning Committee – University of Guelph
OB Faculty Search Committee – University of Guelph
HR Faculty Search Committee – University of Guelph
Member Provost's Academic Council – NSU (2001-2005)
Strategic Planning Committee - NSU
Chef Instructor Search Committee – WSU
University Arts Task Force – NSU
Computer Literacy Course Committee - NSU
Facilitator – 1997 NSU Faculty Institute Session
Research Task Force – NSU
Tenure and Promotions Committee – NSU
Courses & Curricula Committee – NSU
Search Committee for Director of Continuing Education– NSU

Eta Sigma Delta Honor Society – Nicholls State University
Faculty Advisor 2001 to 2005
Louisiana Restaurant Association – Bayou Chapter
Board Member 2001-2005
American Culinary Federation - Bayou Chapter
Board Chair 2001-02
President 1997-98
Idaho State Chefs and Culinarians, Inc.
Apprenticeship Committee 1991-93
Chairperson for 1995 Idaho State VICA competition
American Culinary Federation - Greater Memphis Chapter
Ethics Committee Chairperson 1988-89
Events Committee 1987-89
Chefs de Cuisine Society of Eastern Washington
President 1985
Vice President 1984
Treasurer 1983

HOBBIES AND OTHER ACTIVITIES

Woodworking, home improvements, walking, bicycling, golfing, cooking, and food & drink pairing

AWARDS AND RECOGNITION

2017 Dean's Excellence Fellow, Carson College of Business at Washington State University, In recognition of excellence in teaching, research and service.
2017 Emerald Publishing's - Highly Commended Paper Award for: "Co-creation and higher order customer engagement in hospitality and tourism services: A critical review" published in *International Journal of Contemporary Hospitality Management*, vol. 28, issue 2, pp. 222-245.
2016 - Listed as 1 of 5 key researchers in North America publishing in NSD and 14 of the top 20 worldwide based in number of publications in the topic in business journals. Biemans, et al. (2016). New service development: How the field developed, its current status and recommendations for moving the field forward, *Journal of Product Innovation Management*, 33(4): 382-397.
2015 – Ranked #30 in worldwide hospitality research productivity/impact and #14 in total publications. Chekitan, et al. (2015): Assessing Faculty Productivity by Research Impact: Introducing Dp2 Index,

- Journal of Teaching in Travel & Tourism*, 15(2): 93-124.
- 2014 Featured expert in food and wine pairing for documentary on food and wine pairing evolution. Barcelona, Spain filming June 1-2, 2014. Film maker – Ferran Centelles, AIWS and Sommelier (former El Bulli sommelier and wine writer).
- 2013 Best Research Presentation Award at the 20th annual Enometrics research conference in Talca, Chile, September 6. The conference is jointly sponsored by the Vineyard Data Quantification Society, European Association of Wine Economists and Gastronometrica.
- 2013 – 2nd Place in International CHRIE Johnson & Wales Case Study Competition. Co-authors Ogbeide, G-C, Harrington, R.J. & Ianni, J. titled “Leadership and management in a family business setting”. July 26, 2013 in St. Louis, MO.
- 2012 Best Research Presentation Award at the 19th annual Enometrics research conference in Coimbra and Viseu, Portugal, June 1. The conference is jointly sponsored by the Vineyard Data Quantification Society, European Association of Wine Economists and Gastronometrica.
- 2011 - Ranked #1 in Hospitality Strategic Management research productivity for 2000-2009 and 17th in overall Hospitality research productivity in worldwide ranking. *Journal of Hospitality & Tourism Research*, Park et al. (2011), 35(3), 351-416.
- Nomination - 2010 *Journal of Hospitality & Tourism Research* Article of the Year for:
“Defining the hospitality discipline: A discussion of pedagogical and research implications.” with co-authors Ottenbacher, M.C. and Parsa, H.G. published in JHTR, vol. 33, issue 3.
- 2008 Emerald Publishing’s - Highly Commended Paper Award for: “The innovation development process of Michelin-starred chefs” published in *International Journal of Contemporary Hospitality Management*, vol. 19, issue 6.
- 2007 *Journal of Hospitality & Tourism Research* Article of the Year for:
“Strategy implementation success: The moderating effects of size and environmental complexity and the mediating effects of involvement” published in JHTR, vol. 30, issue 2.
- 2007 Canadian Association of Foodservice Professionals –
Champion of Education & Training, Educator Award.
- 2006 General Certification - Human Synergistics Training and Development Materials
- 2004 International Council on Hotel, Restaurant, and Institutional Education –
Chef Herman Breithaupt Award for outstanding achievement and service to foodservice education.
- 2003 Emerald Management Review Citation for Excellence for:
“Culinary education and computer technology: A longitudinal study” published in the *Journal of Hospitality & Tourism Education*, vol. 14, issue 2.
- 2003 Italian Culinary Institute for Foreign Professionals Certificate for XVII Corso Breve – Professional Italian Food and Wine Program
- 2001 Western Decision Science Institute - Best Paper Award
- 2001 Outstanding Graduate Student Research Award - WSU College of Business and Economics
- 2000 International CHRIE Convention - Best Paper Award
- 1998 H.J. Heinz Graduate Degree Fellowship Recipient
- 1998 Champion - Custom Tableside Cooking Competition, Chicago, IL
American Culinary Federation Central Regional Conference
- 1996 The EMCO Cully Awards – Recipe Finalist
- ISCCI Ice Carving Competition, Boise, ID - 1994 Second Place, 1993 Best of Show
- The Honor Society of Phi Kappa Phi - Inducted 1993
- 1990 State of Idaho Seafood Challenge - Second Place
- 1988 American Culinary Federation, Greater Montgomery Culinary Salon - Bronze Medal
- American Culinary Federation, Greater Memphis Ice Carving Competition –
1987 & 1988 Third Place
- Catfish Festival Cooking Competition, Memphis, Tennessee
1987 & 1988 Second Place
- 1985 American Culinary Federation, Chefs de Cuisine of Oregon Culinary Salon
- Northwest Wine Festival Ice Carving Competition
1984 Best of Show, 1983 & 1982 Second Place

RECENT FUNDING ACCOMPLISHMENTS

Washington State University (2015 to present)

Donations Secured

A Night at Hamilton Cellars – Food and Wine Event, Red Mountain, WA. For scholarships, equipment and faculty research/development. Proceeds from event to date (2017) = **\$4,000**

Point to Success – Fundraising event at Anthony’s, Richland, WA. For Carson College of Business student experience and faculty support. Proceeds from 2018 = **\$36,000**

Grants under Review

2018 Cochran fellowship program for Brazil U.S. cuisine immersion for culinary educators. Source: USDA. **Total amount = \$80,527.** Co-P.I.s = Harrington, R.J. and Callison, J.

Funded Grants

2017 “Hospitality management leadership recognition.” Source: Peter Smith to the WSU Foundation. Total amount: \$100.

2017-2019 “Memorable experiences: A luxury brand management perspective.” Source: Chalhoub group luxury brand management mini-grant. **Total amount: \$9,500.** *Investigators:* Chathoth, P.K., Harrington, R.J. and Khan, M. S.

2015 “Employees as co-creators of customer experiences: An exploratory study of hotel firms.” Source: Hong Kong Polytechnic University. **Total Amount: HK\$196,000** (approximately \$25,281 US). *Investigators:* Chan, E. (P.I.), Chathoth, P. (Co-I1), **Harrington, R.J.** (CO-I2), Okumus, F. (Co-I3), and Song, Z. (Co-I4).

Unfunded Grants

Title. Create@Cafe Hospitality Equipment Grant. Source: Chancellor’s Equipment Grant Proposal Program. *Amount requested:* \$9,575. Co-P.I.s = Marlowe, B and **Harrington, R.J.** Submitted: January 6, 2016.

University of Arkansas Funding (2007 to 2015)

Donations Secured

Collaborated with the Dean’s office and Office of Development to secure funding for equipment and technology for culinary lab and experimental restaurant renovation (2011). **\$450,000** from Maudine Sanders estate for commercial kitchen equipment and technology with usage study capabilities.

A Class Act fundraiser in Eureka Springs, AR. For scholarships, equipment and faculty research/development. Proceeds from event to date (2009-2014) = **\$84,600**

Cargill Meat Solutions. **Harrington, R.J.** Meat product donation in 2013: **\$1,110**

Walnut Grove Farm Donation. **Harrington, R.J.** and Powell, A.F. Product and Scholarship funds: **\$2,846**

In-kind donations to support HESC 4683 and HESC 5683 product needs by Glazer’s Distributors (2009-2014)
Total to date: \$5,500

In-kind donations to support HESC 3604 and HESC 4683/5683 product needs by Ghirardelli Chocolate
Total to date: **\$835**

Specialty Ag Products Conference at the University of Arkansas, Fayetteville, AR, July 2, 2009. Net proceeds from the event = **\$289**

In-kind donations for research project “The impact of key food elements on perception of match with cool-climate wines and artisanal cheeses.” May 2008. Wines (Vincor Canada), cheese, and other donations (Bittersweet Dairy, Sweet Grass Dairy) = **\$1,424**

Funded Grants

2014 International Programs Grant: University of Arkansas. Title: Study Abroad in Hospitality, Food, Culture and Destination Marketing in Italy. Amount: **\$3,000**. Investigators:, (Co-P.I.s), **Harrington, R.J.** and Ogbeide, G-C.

2012 University of Arkansas Teaching and Learning Grant. Title: What is the impact of digital technology use on reflection/feedback processes for enhancing student learning outcomes? Amount: **\$250**. Investigators: **Harrington, R.J.** and Powell, A.

2012 International Programs Grant: University of Arkansas. Title: Development of an Exchange Program between LaSalle-Beauvais and Bumpers College on the platform of Food, Nutrition and Health. Amount: **\$7,000**. Investigators: Meullenet, J-F., **Harrington, R.J.** and Rom, C.

2010 Distance Education Development Grant: HESC1603 - Introduction to Hospitality Management. Amount: **\$3,000**

2010 Distance Education Development Grant: HESC4683 and HESC5683 - Food and Wine Management, Service and Evaluation. Amount: **\$3,000**

2009 “Strategic Service Reorientation of Hotel Firms towards Co-creation: An Exploratory Study of Upscale Hotels in Hong Kong.” Source: Hong Kong Polytechnic University. **Total Amount: HK\$201,250** (approximately \$26,000 US). **My share: HK\$25,250** (\$3,236 US). *Investigators:* Chan, E. (P.I. from Hong Kong Polytechnic University), Chathoth, P. (Griffin University), Ungson, G. (San Francisco State University), Altinay, L. (Oxford-Brookes University), **Harrington, R.J.** (University of Arkansas), and Okumus, F. (University of Central Florida).

Unfunded Grants

Title. Arkansas Grape and Wine Producers: Identifying Drivers of Marketing Opportunities. Source: USDA Federal-State Marketing Improvement Program. *Amount requested: \$73,784*. P.D. = Threlfall, R. Co-P.I.s = Garcia, E., Hammond, R., **Harrington, R.J.**, and Howard, L. Submitted: June 16, 2014.

Title: Ground to Plate Summer Camp for Girls: Empowering the Next Generation of Household Decision-Makers. Source: Women’s Giving Circle. *Amount requested: \$14,480*. P.I. = Fitzpatrick, K. Co- P.I.s = Popp, J., **Harrington, R.J.** and Ogbeide, G-C. Submitted: July, 2014.

Title. Arkansas Grape and Wine Producers: Identifying Drivers of Marketing Opportunities. Source: Arkansas Agriculture Department Specialty Crop Block Grant Program. *Amount requested: \$18,673*. P.I. = Threlfall, R. Co- P.I.s = Brady, P., **Harrington, R.J.**, and Howard, L. Submitted: May 30, 2013.

Title: Ground to Plate Summer Camp for Girls: Empowering the Next Generation of Household Decision-Makers. Source: Women’s Giving Circle. *Amount requested: \$15,180*. P.I. = Fitzpatrick, K. Co- P.I.s = Popp, J., **Harrington, R.J.** and Ogbeide, G-C. Submitted: July 17, 2013.

Title: Ground to Plate Summer Camp for Girls: Empowering the Next Generation of Household Decision-Makers. Source: Endeavor Foundation. *Amount requested: \$31,402*. P.I. = Fitzpatrick, K. Co- P.I.s = Popp, J., **Harrington, R.J.**, Ogbeide, G-C. and Moiseichik, M. Submitted: August 6, 2013.

Title: Empowered Women in Control (EWC): Empowering Mother and Child to Curtail the Prevalence of Obesity. Source: Women’s Giving Circle. *Amount requested: \$15,637*. P.I. = Ogbeide, G-C. Co- P.I.s = **Harrington, R.J.** and Moore, C. Submitted: August 1, 2013.

Title: Arkansas Grape and Wine Producers: Identifying Drivers of Marketing Opportunities. Source: USDA Federal-State Marketing Improvement Program. *Amount requested:* \$73,939. P.I. = Threlfall, R. Co-P.I.s = Brady, P., **Harrington, R.J.**, and Howard, L. Submitted: May 21, 2013.

Title: Labor Savings and Productivity of Rwandan Female Smallholder Farmers: Improving Poultry Production Practices and Farm Family Health. Source: Gates Foundation Grand Challenges Grant. *Amount requested:* \$100,000. Co-PIs = **Harrington, R.J.**, Hettiarachchy, N., Miller, J., Moore, C. and Way, K. Submitted: May 6, 2013.

Title: Arkansas Wine Industry: Enhancing the Viability of Production and Marketing Activities. Source: Arkansas Agriculture Department Specialty Crop Block Grant Program. *Amount requested:* \$17,490. P.I. = Threlfall, R. Co-P.I.s = Brady, P., **Harrington, R.J.**, and Howard, L. Submitted 2012.

Title: Ground to Plate Summer Camp for Girls: Empowering the Next Generation of Decision-Makers. Source: Women's Giving Circle. *Amount requested:* \$20,710. P.I. = Fitzpatrick, K. Co- P.I.s = Popp, J and **Harrington, R.J.** Submitted 2012.

Title: "The Impact of Housekeeping Uniform Selection on Job Satisfaction and Employee Turnover Rates." Source: 2012 Caesars Hospitality Research Grants, William F. Harrah College of Hotel Administration, University of Nevada, Las Vegas. *Amount requested:* \$28,868. P.I. = Way, K. Co-P.I.s = **Harrington, R.J.** and Robertson, L.

Title: "Kids-in-Motion (KIM) is a community-based program to combat childhood obesity." Source: National Institute of Food and Agriculture, USDA. *Amount requested:* \$400,000. P. I. = Ogbeide, G-C. Co-investigators: **Harrington, R.J.**, Foote, J. and Carpenter, S. Submitted 2012.

Title: "NATA Regional Branding Project" Proposed grant to the Northwest Arkansas Tourism Association to synthesize existing data and collect data to identify possible regional brand concepts for tourism activities in Northwest Arkansas. P.I. = **Harrington, R.J.** *Amount requested:* \$30,276. Submitted 2011.

Title: "Erfolgsfaktoren von Dienstleistungsinnovationen" (Success factors of service innovations) Research grant program: FHprofUnt 2010 in cooperation with the Hochschule Heilbronn (University Heilbronn) *Amount requested* (my share): 32,000 Euro (approximately \$41,600 US). P.I. = Ottenbacher, M.C. My position: Research project collaborator/consultant. Submitted 2010.

Title: "A National Methodology for American Origin Products". Source: USDA, Agricultural Marketing Service Program: Federal-State Marketing Improvement Program (FSMIP). *Amount requested:* \$250,000 (my share = **\$10,000**). P. I. = Barham, B. Other project members: Cothren, J.D. (CAST), Faupel, M (Applied Sustainability Center), **Harrington, R.J.** (HES), Limp, W.F. (CAST), Matlock, M (CARS), Pittman, H.M. (National Ag Law Center), Rainey, D. (Ag Econ).

Title: "Childhood Obesity and Eating Habits: Connections among Working Parents, Service Industry Issues, and Diet." *Amount requested:* \$21,200 from the Women's Giving Circle 2010. Investigators: **Harrington, R.J.**, Way, K.A., Powell, A.F., Carpenter, S. (University of Arkansas).

Title: "Professional Hospitality Service Training Program for Eastern/Southeast Arkansas." Amount requested: \$28,000 from the Carl B. and Florence E. King Foundation. Investigators: **Harrington, R.J.**, Powell, A.F. (University of Arkansas).

Title: "Positive and Negative Influences on Customer Satisfaction in Restaurants." Amount requested: \$3,900 from SURF Grant program 2009. Investigators: Lumpkin, A. (honors student), **Harrington, R.J.** (mentor).

Title: "Enhancing Arkansas' Cultural Image through Culinary Tourism and Arkansas Cuisine Awareness." *Amount requested:* \$69,435 from the Women's Giving Circle 2009. Investigator: **Harrington, R.J.** (University of Arkansas).

University of Guelph Funding (2005-2007)

2006 Social Sciences and Humanities Research Council of Canada Research Grant. Amount: \$1525.

Investigator: **Harrington, R.J.** Discovery grant titled "Wine and Food Pairing using Sensory Analysis."

2006 Social Sciences and Humanities Research Council of Canada Travel Grants. Amount: \$1430.

2007 Social Sciences and Humanities Research Council of Canada Travel Grant. Amount: \$500.

Nicholls State University Funding (2001-2005)

Fundraising activities NSU: Total Proceeds Committed (2001-2005) = \$1,814,750

Annual Bite of the Arts Fundraiser, Houma, LA. For scholarships, equipment and faculty research/development. An on-going annual event.

Popeyes Cajun Celebration Fundraiser, Atlanta, GA. Sponsored by Popeyes Chicken & Biscuits with proceeds benefiting the Chef John Folse Culinary Institute.

Ruth's Chris Steakhouse, San Antonio, TX and Las Vegas, NV. Annual on-going fundraiser. Donation to the Chef John Folse Culinary Institute Building Fund.

Ruth's Chris Steakhouse Corporation, New Orleans, LA. Donation to the Chef John Folse Culinary Institute Building Fund.

Fertel Foundation, New Orleans, LA. Donation to the Chef John Folse Culinary Institute Building Fund.

Ruth Fertel Tribute Dinner & Fundraiser at the Ritz Carlton in New Orleans, LA. April 2002.

Endowments generated: NSU (2001-2005) = \$457,500

BellSouth/ George & Shirley Picou Endowed Professorship. \$100,000 - November 2004.

John Brady/BellSouth Endowed Professorship. \$100,000 - November 2003.

George & Shirley Picou/BellSouth Endowed Professorship. \$100,000 - November 2002.

BellSouth Endowed Professorship. \$100,000 - January 2002.

Bollinger Endowed Scholarship in Culinary Arts. \$20,000 - May 2002.

Louise Falgout Memorial Endowed Scholarship in Culinary Arts. \$30,000 - April 2002

Auto-Chlor Endowed Scholarship in Culinary Arts. \$7,500 received as of Fall 2005, on-going.

Grants involvement: Total Received (2001-2005) = \$319,287

Louisiana Oyster Research Grant in conjunction with the NSU Department of Biological Sciences and USDA Southern Research Facility (2001-2004).

Carl Perkins Enhancement Grants –NSU (2002 & 2003).

Southern U.S. Trade Association International Training Grant - NSU (2003-2005).

USDA – Cochran Fellowship Training Grant – NSU (2001-2002).

Louisiana Board of Regents Technology Implementation Grant – NSU (2001-2002) Second year of project testing the use of compressed video program in culinary education.

Nicholls State University Technology Enhancement Grant. - NSU (2004) for technology classroom.

Professional development projects: Total received (2001-2005) = \$61,720

Serve-Safe Sanitation Certification Training Seminars for Foodservice Industry Supervisors – NSU.

Popeyes Higher EduCajun Seminar for Chain Multi-Unit Managers – NSU (September 2001).

Certified Angus Beef Seminar for Industry Professionals – NSU (September 2003).

National Association of Church Foodservice Professionals: Cajun Seminar – NSU (July 2003).

American Express Financial Services – NSU (2005).