

## Rhonda Hammond, Ph.D.

Assistant Professor  
FLA  
rkhammond@kent.edu

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### Education

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<b>Ph.D., Doctor of Philosophy, Hospitality Administration</b> Texas Tech University	<b>2010</b>
<b>M.S., Master of Science, Hospitality and Tourism Management</b> Purdue University	<b>2007</b>
<b>B.S., Bachelor of Science, Culinary Arts</b> Nicholls State University, Chef John Folse Culinary Institute	<b>2004</b>
<b>A.A.S., Associate of Applied Science, Culinary Arts</b> Ozarka College	<b>2002</b>

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### Higher Education Work Experience

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<b>Assistant Professor</b> Kent State University <i>Instruct undergraduate and graduate students in Hospitality Management courses including Hospitality Human Resources Management, and Layout and Design of Foodservice Operations</i>	<b>8/2010 - present</b>
<b>Graduate Instructor</b> Texas Tech University <i>Instruct upper level undergraduate students in beverage management, food and beverage pairing, costing, purchasing and storage practices as well as alcohol safety and labor issues.</i>	<b>8/2009 - 8/2010</b>
<b>Graduate Instructor</b> Texas Tech University <i>Instruct undergraduate students, open to all majors, in beverage management, food and beverage pairing, costing, purchasing and storage practices as well as alcohol safety and labor issues.</i>	<b>1/2008 - 12/2009</b>
<b>Research Assistant</b>	<b>8/2007 - 5/2010</b>

Texas Wine Marketing Research Institute at Texas Tech University

*1. Collect data on wine consumption, demographics and winery production for the State of Texas. 2. Prepare reports for presentation regarding research related to the Texas wine market.*

**Graduate Teaching Assistant / Chef Instructor**

**8/2005 - 5/2007**

Purdue University

*1. Supervised students in a class that manages the John Purdue Room; an 85 seat, fine dining restaurant on campus. 2. Supported students in all front and back-of-the house responsibilities including, but not limited to, personnel management, marketing, menu development and costing, wine pairing, work station planning, equipment skills and safety; proper food storage, basic cooking techniques, food preparation, food service, and customer service. 3. Assisted faculty in curriculum development, project grading, grade management, and student counseling.*

**Research / Teaching Assistant**

**6/2004 - 12/2004**

Nicholls State University - Chef John Folse Culinary Institute

*1. Conducted research with Dr. Robert Harrington on wine and food pairing training for undergraduate culinary students and assisted in developing course curriculum on the subject. 2. Taught food and wine pairing course in conjunction with Dr. Harrington as an elective for undergraduate seniors.*

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## Other Professional Experience

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**Food & Wine Menu Consultant**

**12/2005 - 8/2007**

Lafayette, Indiana

**Camp Culinary Executive Chef**

**6/2004 - 8/2004**

Nicholls State University - Chef John Folse Culinary Institute

**Front of the House Manager/Sous Chef**

**3/2003 - 5/2005**

The Fisherman's Daughter, Thibodaux, LA

**Garde Manger/Prep Cook**

**5/2003 - 8/2003**

Westchester Country Club

**Line/Prep Cook**

**6/2002 - 7/2002**

Old Bay Cafe and Bakery

**Hostess/Catered Events Support**

**11/2002 - 12/2004**

Oak Alley Plantation Restaurant & Inn

**Kitchen Staff/ Line Cook**

**5/2001 - 6/2002**

Puttin on the Ritz

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## Publications

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Hammond, R.K. (2012). Reaching the untapped market of the Black American wine consumer. Proceedings of 2012 International CHRIE Conference, Denver, CO, USA. Publication: <i>Conference Proceedings</i>	2012
Hammond, R.K., Velikova, N., & Dodd, T.H. (2013). Effects of processing styles on preference of restaurant menu type: How do Millennials compare to other segments? <i>Journal of Foodservice Business Research</i> , 15(4), 20-39. Publication: <i>Journal Articles, Refereed</i>	2012
Hammond, R. K. & Velikova, N., & Dodd, T.H. (In press). Information sources used by restaurant wine consumers: Are Millennials that different? <i>Journal of Foodservice Business Research</i> 17(1). TBD. Publication: <i>Journal Articles, Refereed</i>	2012
Hammond, R., Gnilka, P., & Ravichandran, S. (2011). Relationship between perfectionism traits & stress for the Millennial hospitality industry workforce. Proceedings of 2011 International CHRIE Conference, Denver, CO, USA. Publication: <i>Conference Proceedings</i>	2011
Harrington, R. J. & Hammond, R. (2009). The impact of wine effervescence levels on perceived palatability with salty and bitter foods <i>Journal of Foodservice Business Research</i> , 12(3), 234 -246. Publication: <i>Journal Articles, Refereed</i>	2009
Hammond, R., Barber, N. & Almanza, B. (2009). Retirees' restaurant wine service preferences. <i>Journal of Culinary Science &amp; Technology</i> , 7(1), 19-33. Publication: <i>Journal Articles, Refereed</i>	2009
Barber, N., Hammond, R., Broz, C., & Boyce, J. (2009) Silicone poaching pods: Do they meet manufacturer's claims? <i>Journal of Foodservice</i> , 30(3), 117-122. Publication: <i>Journal Articles, Refereed</i>	2009
Harrington, R. J. & Hammond, R. (2007). Body deviation-from-match: The yin and yang of wine and food pairing. <i>The Journal of Culinary Science &amp; Technology</i> , 5(1), 51-69. Publication: <i>Journal Articles, Refereed</i>	2007
Harrington, R. J. & Hammond, R. (2005). The direct effects of wine and cheese characteristics on perceived match. <i>Journal of Foodservice Business Research</i> , 8(4), 37-55. Publication: <i>Journal Articles, Refereed</i>	2005

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## Presentations

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Hammond, R. (2010). Characteristics of Today's Millennials. 2010 Annual Conference and Trade Show of the Texas Wine Grape Growers Association. Richardson, TX, USA. Type: <i>State Invited</i>	2010
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## Service

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Member, Kent State University/VESTA Ohio Advisory Committee

2012 - present

Type: *State*

**Member, Center for International & Intercultural Education Faculty Advisory Council**

**2011 - present**

Type: *College*

**Reviewer, Journal of Culinary Science & Technology Review Board**

**2011 - present**

Type: *Profession*

**Advisory Board, Hospitality Management Advisory Board**

**2010 - present**

Type: *Department*

**Coordinator, Eta Sigma Delta International Hospitality Society**

**2010 - present**

Type: *University*

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## Grants

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**PI, Multidimensional Perfectionism and Burnout among the Millennial Hospitality Industry Workforce: Differences Among Perfectionists and Tests of Perceived Stress as a Mediator**

**2012 - 2014**

Collaboration with: Rhonda Hammond (Co-PI) Swathi Ravichandran

Submitted: \$5,000.00

Status: Awarded

Awarded: \$5,000.00 (0 0)

Kent State University's College of Education, Health, and Human Services - Basic Research

**PI, Reaching the Untapped Market of the African American Wine Consumer**

**2012 - 2014**

Collaboration with: Rhonda Hammond

Submitted: \$5,000.00

Status: Awarded

Awarded: \$5,000.00 (0 0)

Kent State University's College of Education, Health, and Human Services - Basic Research

**PI, "Multidimensional Perfectionism and Burnout among the Millennial Hospitality Industry**

**2011 - 2013**

Collaboration with: Rhonda Hammond (Co-PI) Swathi Ravichandran

Submitted: \$5,000.00

Status: Pending

Kent State University's College of Education, Health, and Human Services (EHHS) - Applied Research