

CURRICULUM VITAE

I. CONTACT INFORMATION

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II. EDUCATION

Master of Science, Animal Science, Department of Animal Science, Texas A&M University, College Station, Texas (2017)

Bachelor of Science, Animal Science, Department of Animal Science, University of Wyoming, Laramie, Wyoming (2015)

III. EXPERIENCE

Professional Experience

Present	Assistant Lecturer, Department of Animal Science, University of Wyoming
2018	Area Livestock Extension Agent, Colorado State University Extension
Spring 2017	Horse Show Intern, San Antonio Livestock Show
2015 – 2017	Graduate Teaching Assistant, Department of Animal Science, Texas A&M University
2016 – 2017	Meat Judging Team Coach, Department of Animal Science, Texas A&M University
2015 – 2016	Meat Judging Team Assistant Coach, Department of Animal Science, Texas A&M University
Summer 2015	Extension Service Intern – Equine Program, Department of Animal Science, University of Wyoming
Spring 2015	Undergraduate Research Assistant, Department of Veterinary Sciences, University of Wyoming
Fall 2014	Academic Tutor, College of Agriculture and Natural Resources, University of Wyoming
Fall 2014	Undergraduate Instructor, Department of Animal Science, University of Wyoming
Summer 2014	Intern, Western Sire Services
2011 – 2012	Undergraduate Student Employee, Laramie Research and Extension Center, University of Wyoming

Teaching Experience

Present	Instructor, FDSC 1410: Food and Our Well Being - Introductory course dealing with current questions and concerns about foods. Considers food composition, effects of food processing, food labeling, diet, degenerate diseases and general health. Students become familiar with foods and food industry. University of Wyoming
Present	Instructor, FDSC 3061: Livestock Slaughter Practicum - Students learn and practice proper techniques of livestock slaughter. University of Wyoming
2015 – 2017	Instructor, ANSC 307: Meats Laboratory – Integrated studies of the meat animal processing sequence regarding the production of meat-type animals and the science and technology of their conversion to human food. Texas A&M University
Fall 2015, 2016	Instructor, ANSC 317: Meats Judging - Selection and grading of carcasses and wholesale cuts of beef, pork and lamb; principles of evaluation included in carcass contests and progeny testing. Texas A&M University
Spring 2017	Instructor, ANSC 485: Directed Studies - Grading systems of beef, pork, and lamb and determination of the factors influencing the quality and yield of the carcasses; Anatomy and industry specifications of wholesale beef, pork, and lamb products. Texas A&M University
Fall 2014	Instructor, ANSC 1070: Livestock Fitting and Showing – Teaches fitting and showing techniques for domestic livestock. Students have the opportunity to fit an animal of their choice and participate in the Little International Livestock Show. University of Wyoming
Fall 2014	Teaching Assistant, PATB 4110: Diseases of Food Animals - Acquaints students with diseases of cattle, sheep, swine and poultry. University of Wyoming

Research Experience

2015 – 2017	Graduate Research Assistant, <i>National Beef Quality Audit - 2016</i> , Funded by the Beef Checkoff
2015 – 2016	Graduate Research Assistant, <i>Assessment of postmortem aging effects on Texas-style barbecue beef briskets</i> , Funded by the Beef Checkoff

Extension Experience

October 2016	(Cooperator) Rail to Plate: Lamb Industry Education for Chefs, University of Wyoming Extension
2015 – 2017	(Group leader) Beef 101, Texas AgriLife Extension, Texas A&M University
2015 – 2017	(Group leader) Beef 706, Texas AgriLife Extension, Texas A&M University

- 2015 – 2017 (Group leader) Pork 101, Texas AgriLife Extension, Texas A&M University
- 2016 (Assistant instructor) Texas Aggie Processed Meats School, Texas AgriLife Extension, Texas A&M University

Invited Speaking Engagements

- May 5, 2018 *A Meat Journey*, American National CattleWomen Region IV and V Meeting, Burlington, Colorado
- December 2016 *2016 National Market Cow and Bull Beef Quality Audit*, National Beef Quality Audit Strategy Workshop, Centennial, Colorado

IV. PUBLICATIONS

Refereed/Peer Reviewed Articles

1. **Harris, M. K.**, R. R. Riley, A. N. Arnold, R. K. Miller, D. B. Griffin, K. B. Gehring, and J. W. Savell. 2017. Assessment of postmortem aging effects on Texas-style barbecue briskets. *Meat Muscle Biol.* doi:10.22175/mmb2017.01.0003 (*Accepted*).
2. Eastwood, L. C., C. A. Boykin, **M. K. Harris**, A. N. Arnold, D. S. Hale, C. R. Kerth, D. B. Griffin, J. W. Savell, K. E. Belk, D. R. Woerner, J. D. Hasty, R. J. Delmore, Jr., J. N. Martin, T. E. Lawrence, T. J. McEvers, D. L. VanOverbeke, G. G. Mafi, M. M. Pfeiffer, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. Scheffler, T. D. Pringle, and A. M. Stelzleni. 2017. National Beef Quality Audit-2016: Transportation, mobility, and harvest-floor assessments of targeted characteristics that affect quality and value of cattle, carcasses, and by-products. *Transl. Anim. Sci.* 1:229-238. doi:10.2527/tas2017.0029 (*Accepted*).
3. Boykin, C. A., L. C. Eastwood, **M. K. Harris**, D. S. Hale, C. R. Kerth, D. B. Griffin, A. N. Arnold, J. D. Hasty, K. E. Belk, D. R. Woerner, R. J. Delmore, Jr., J. N. Martin, D. L. VanOverbeke, G. G. Mafi, M. M. Pfeiffer, T. E. Lawrence, T. J. McEvers, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. Scheffler, T. D. Pringle, A. M. Stelzleni, J. Gottlieb, and J. W. Savell. 2017. National Beef Quality Audit-2016: In-plant survey of carcass characteristics related to quality, quantity, and value of fed steers and heifers. *J. Anim. Sci.* doi:10.2527/jas2017.1543 (*Accepted*).
4. Boykin, C. A., L. C. Eastwood, **M. K. Harris**, D. S. Hale, C. R. Kerth, D. B. Griffin, A. N. Arnold, J. D. Hasty, K. E. Belk, and D. R. Woerner. 2017. National Beef Quality Audit-2016: Survey of carcass characteristics through instrument grading assessments. *J. Anim. Sci.* 95: 3003-3011. doi:10.2527/jas.2017.1544 (*Accepted*).
5. **Harris, M. K.**, L. C. Eastwood, C. A. Boykin, A. N. Arnold, D. S. Hale, C. R. Kerth, D. B. Griffin, J. W. Savell, K. E. Belk, D. R. Woerner, J. D. Hasty, R. J. J. Delmore, J. N. Martin, T. E. Lawrence, T. J. McEvers, D. L. VanOverbeke, G. G. Mafi, M. M. Pfeiffer, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. SCheffler, T. D. Pringle, and A. M. Stelzleni. 2017. National Beef Quality Audit – 2016: Transportation, mobility, live cattle, and carcass assessments of targeted producer-related characteristics that affect value of market cows and bulls, their carcasses, and associated by-products. *Transl. Anim. Sci.* doi:10.2527/tas2017.0063 (*Accepted*)

6. **Harris, M. K.**, L. C. Eastwood, C. A. Boykin, A. N. Arnold, D. S. Hale, C. R. Kerth, D. B. Griffin, J. W. Savell, K. E. Belk, D. R. Woerner, J. D. Hasty, R. J. J. Delmore, J. N. Martin, T. E. Lawrence, T. J. McEvers, D. L. VanOverbeke, G. G. Mafi, M. M. Pfeiffer, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. Scheffler, T. D. Pringle, and A. M. Stelzleni. 2017. National Beef Quality Audit – 2016: Assessment of cattle hide characteristics, offal condemnations, and carcass traits to determine the quality status of the market cow and bull beef industry. Manuscript submitted for publication (*Accepted*).

Other Publications

1. **Harris, M.**, R. Riley, A. Arnold, R. Miller, D. Griffin, K. Gehring, and J. Savell. 2016. Assessment of post-mortem aging influence on beef brisket palatability, National Cattlemen's Beef Association, Centennial, Colorado.
http://www.beefresearch.org/CMDocs/BeefResearch/PE_Project_Summaries/FY15_Savell_Effects_of_Various_Post-Mortem_Aging_Periods.pdf
2. Savell, J. W., C. A. Boykin, L. C. Eastwood, **M. K. Harris**, A. N. Arnold, D. S. Hale, C. R. Kerth, D. B. Griffin, J. D. Hasty, K. E. Belk, D. R. Woerner, R. J. Delmore, Jr., J. N. Martin, T. E. Lawrence, T. J. McEvers, M. M. Pfeiffer, D. L. VanOverbeke, G. G. Mafi, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. Scheffler, T. D. Pringle, A. M. Stelzleni, and J. Gottlieb. 2017. National Beef Quality Audit – 2016: Survey of carcass characteristics through instrument grading assessments. In: Proc. 63rd International Congress of Meat Science and Technology, Cork, Ireland. (*Accepted*).
3. Eastwood, L. C., C. A. Boykin, **M. K. Harris**, A. N. Arnold, D. S. Hale, C. R. Kerth, D. B. Griffin, J. W. Savell, K. E. Belk, D. R. Woerner, J. D. Hasty, R. J. Delmore, Jr., J. N. Martin, T. E. Lawrence, T. J. McEvers, D. L. VanOverbeke, G. G. Mafi, M. M. Pfeiffer, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. Scheffler, T. D. Pringle, and A. M. Stelzleni. 2017. National Beef Quality Audit – 2016: Harvest assessments of targeted characteristics that affect quality and value of cattle, carcasses, and by-products. In: Proc. 63rd International Congress of Meat Science and Technology, Cork, Ireland. (*Accepted*).
4. National Cattlemen's Beef Association. 2017. National Beef Quality Audit -2016: Steer and heifer executive summary. National Cattlemen's Beef Association, Centennial, Colorado.
5. National Cattlemen's Beef Association. 2017. National Beef Quality Audit -2016: Market cow and bull executive summary. National Cattlemen's Beef Association, Centennial, Colorado.
6. Savell, J. W., D. S. Hale, D. B. Griffin, C. R. Kerth, A. N. Arnold, K. E. Belk, D. R. Woerner, R. J. Delmore, Jr., J. L. Martin, T. E. Lawrence, T. J. McEvers, D. L. VanOverbeke, G. G. Mafi, J. Gottlieb, T. B. Schmidt, R. J. Maddock, D. D. Johnson, C. C. Carr, J. M. Scheffler, T. D. Pringle, A. M. Stelzleni, L. C. Eastwood, C. A. Boykin, **M. K. Harris**, J. D. Hasty, and M. M. Pfeiffer. 2017. National Beef Quality Audit - 2016: In-plant survey phase. A report to the National Cattlemen's Beef Association from the Department of Animal Science, Texas A&M AgriLife Research, Texas A&M University. October 31, 2017.

7. **Harris, M. H.** 2017. National Beef Quality Audit - 2016: A survey of the market cow ad bull industry to discover avenues for improving quality and enhancing value of beef. M.S. Thesis, Texas A&M University, College Station, Texas.
8. **Harris, M. H.** 2018. Colorado State University Animal Science Department Update. Golden Plains Area Agriculture Newsletter. Colorado State University Extension, Wray, Colorado.
9. **Harris, M. H.** 2018. Be proactive in understanding and preventing heat stress in cattle. Golden Plains Area Agriculture Newsletter. Colorado State University Extension, Wray, Colorado.
10. **Harris, M. H.** 2018. U.S. Roundtable for Sustainable Beef releases Sustainability Framework. Golden Plains Area Agriculture Newsletter. Colorado State University Extension, Wray, Colorado.

V. SERVICE

Present	Academic Affairs Committee, Department of Animal Science, University of Wyoming
2015 – 2017	Student Membership Committee, American Meat Science Association
2015 – 2016	Secretary, Animal Science Graduate Student Association, Texas A&M University
2013 – 2014	President, Block and Bridle Club, University of Wyoming
2012 – 2013	Secretary, Block and Bridle Club, University of Wyoming
2013	Coach, Veterinary Science CDE, Snowy Rang FFA Chapter
2012 – 2015	Coach, Albany County 4-H Horse Judging

VI. HONORS AND AWARDS

2017	Zerle L. Carpenter Outstanding Graduate Student in Meat Science, Texas A&M University
2015	Rosemarie Martha Spitaleri Award Top 5 Finalist, University of Wyoming
2015	Outstanding Senior Female Student, College of Agriculture and Natural Resources, University of Wyoming
2015	Senior Honor Book, Department of Animal Science, University of Wyoming
2015	Outstanding Senior Student, American Society of Animal Science
2015	3 rd Place Outstanding Junior Member, National Block and Bridle Club
2012	Outstanding Freshman Female Student, College of Agriculture and Natural Resources, University of Wyoming

VII. PROFESSIONAL MEMBERSHIPS

Current	American Meat Science Association
2013 – 2017	American Meat Science Association Student Membership

VIII. CERTIFICATIONS

2018	Beef Quality Assurance
2018	Beef Quality Assurance - Transportation
2016	Auditor, Professional Animal Auditors Certification Organization