

CURRICULUM VITAE
McKensie K. Phillips

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CONTACT INFORMATION

Professional

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Personal

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EDUCATION

Doctor of Philosophy, Animal Science, Department of Animal Science, University of Wyoming, Laramie, Wyoming (expected completion date: May 2026)

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

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

PROFESSIONAL EXPERIENCE

Present	Graduate Research Assistant, Department of Animal Science, University of Wyoming
Present	Associate Lecturer, Department of Animal Science, University of Wyoming
2018 - 2024	Assistant Lecturer, Department of Animal Science, University of Wyoming
2018	Area Livestock Extension Agent, Colorado State University Extension
2015 – 2017	Graduate Teaching & Research 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

RESEARCH EXPERIENCE

PhD Graduate Research Assistant (University of Wyoming; Fall 2021 – present)

Aging and combination sous vide cookery methods to assess potential improvements in palatability of muscles of the beef round from three USDA quality designations

Funding: Wyoming Beef Council

Characterizing carcass attributes and chemical and sensory traits of Katahdin-influenced lambs

Cooperator: US Meat Animal Research Center

Funding: USDA-ARS

Independent researcher (University of Wyoming; 2019 – present)

Yield, tenderness and off-flavor differences between beef skirt steaks that have been dropped or remain attached to the carcass at harvest following defined postmortem aging periods

Funding: University of Wyoming Animal Science Department

The impact of more frequent use of a knowledge survey on gains in student learning

Cooperator: University of Wyoming Learning Actively Mentoring Program

Funding: N/A

Exploring Multidisciplinary and International Engagement by a Faculty Cohort

Cooperator: University of Wyoming Learning Actively Mentoring Program

Funding: N/A

MS Graduate Research Assistant (Texas A&M University; 2015 – 2017)

National Beef Quality Audit – 2016

Cooperator: National Cattlemen's Beef Association

Funding: Beef Checkoff

Assessment of postmortem aging effects on Texas-style barbecue beef briskets

Funding: Texas Beef Council

PUBLICATIONS

Refereed/Peer Reviewed Articles

Phillips, M. K., T. Robinson, and C. L. Gifford. 2025. Palatability of beef round steaks cooked using varying time and temperature sous vide cookery combinations. *Meat Muscle Biol. (In preparation)*.

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. 2018. 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. *Transl. Anim. Sci.* doi: 10.1093/tas/txx002 (*Accepted*).

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*).

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*).

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*).

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*).

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*).

Abstracts

Phillips, M. K. and C. L. Gifford. 2024. Sous vide cookery of varying temperatures and times to assess palatability of beef round muscles of three quality designations. In: 77th Reciprocal Meat Conference, Oklahoma City, OK. (*Accepted*).

Phillips, M. K., C. L. Gifford, T. W. Murphy, B. A. Freking, C. E. Newman, C. R. Ritchie, and W. C. Steward. 2023. Characterization of Katahdin lamb carcasses in a traditional lamb marketing context. In: American Society of Animal Science Annual Meeting, Albuquerque, New Mexico. (*Accepted*).

Arnold, A. N., R. K. Miller, D. B. Griffin, K. B. Gehring, J. W. Savell, **M. K. Harris**, and R. R. Riley. 2018. Postmortem aging does not improve palatability of Texas-style barbecue briskets. In: 71st Reciprocal Meat Conference, Kansas City, MO. (*Accepted*).

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*).

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*).

Other Publications

Wirth, K., E. Nuhfer, C. Cogan, and **M. Phillips**. 2022. Knowledge surveys part 1 – Benefits of knowledge surveys to student learning and development. *Improve with Metacognition*. <https://www.improvewithmetacognition.com/knowledge-surveys-part-1/>

Nuhfer, E., K. Wirth, C. Cogan, **M. Phillips**, and M. Rowe. 2022. Knowledge surveys part 2 – Twenty years of learning guiding more creative uses. *Improve with Metacognition*. <https://www.improvewithmetacognition.com/knowledge-surveys-part-2/>

Harris, M. K. 2018. Colorado State University Animal Science Department Update. Golden Plains Area Agriculture Newsletter. Colorado State University Extension, Wray, Colorado.

Harris, M. K. 2018. Be proactive in understanding and preventing heat stress in cattle. Golden Plains Area Agriculture Newsletter. Colorado State University Extension, Wray, Colorado.

Harris, M. K. 2018. U.S. Roundtable for Sustainable Beef releases Sustainability Framework. Golden Plains Area Agriculture Newsletter. Colorado State University Extension, Wray, Colorado.

National Cattlemen's Beef Association. 2017. National Beef Quality Audit - 2016: Steer and heifer executive summary. National Cattlemen's Beef Association, Centennial, Colorado.

National Cattlemen's Beef Association. 2017. National Beef Quality Audit - 2016: Market cow and bull executive summary. National Cattlemen's Beef Association, Centennial, Colorado.

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.

Harris, M. K. 2017. National Beef Quality Audit - 2016: A survey of the market cow and bull industry to discover avenues for improving quality and enhancing value of beef. M.S. Thesis, Texas A&M University, College Station, Texas.

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

GRANTS & FUNDING

M.K. Phillips. 2025. Yield, tenderness and off-flavor differences between beef skirt steaks that have been dropped or remain attached to the carcass at harvest following defined postmortem aging periods. University of Wyoming Department of Animal Science Young Faculty Support. \$2,100. (Funded)

Cunningham-Hollinger H. C., S. Lake, S. Rosasco, C. D. Markel, **M. K. Phillips** and Gifford, C. L. 2023. Vitamin E as a strategic management practice to address pulmonary arterial pressure and bovine congestive heart failure in the beef supply chain. USDA-AFRI CARE. \$300,000. (Not funded).

Gifford, C.L. and **M.K. Phillips.** 2022-2023. Aging and combination cookery methods to assess potential improvements in palatability of muscles of the beef round from three marbling levels. Wyoming Beef Council. \$15,000. (Funded).

Phillips, M.K. and J. W. Gillespie. 2023. Understanding student connection to the meat industry using two association's models. University of Wyoming Center for Global Studies. \$5,000. (Not funded).

TEACHING

Current Primary Teaching Instruction – University of Wyoming
ANSC 4630: Topics & Issues in Animal Science (spring; 3 cr)
FDSC 2040: Principles of Meat Animal Evaluation (spring; 3 cr)
FDSC 3061: Livestock Slaughter Practicum (fall; 1 cr)
FDSC 3062: Carcass Fabrication (fall; 2 cr)
FDSC 3063: Meat Processing (spring; 3 cr)
FDSC 3545: Introduction to Meat Judging (fall; 3 cr)

Current Independent Instruction – University of Wyoming
ANSC 4550: Internship in Animal Science
ANSC 4500: Problems in Animal Science

Previous Teaching Experience – Texas A&M University
ANSC 307: Meats, Lab Teaching Assistant, 2015 – 2017
ANSC 485: Directed Studies in Meat Grading, Teaching Assistant, Spring 2017

ANSC 317: Meats Judging, Teaching Assistant, Fall 2015 & 2016

Guest Teaching

ANSC 4500: Careers in Equine Industry, Lecture: Internships. University of Wyoming

ANSC 4230: Advanced Sheep Production, Lab: Lamb Carcass Evaluation. University of Wyoming

FDSC 3060: Meat Science, Lectures: HACCP, Meat Merchandising, Properties of Fresh Meat, Animal Harvest, Principles of Animal Handling. University of Wyoming

ANSC 4220: Advanced Beef Production Management, Lecture: Beef Grading. University of Wyoming

ANSC 3545: Livestock Evaluation, Lecture: Breeds of Livestock. University of Wyoming

ANSC 3545: Livestock Evaluation, Lecture/Activity: Meat Animal Evaluation. University of Wyoming

ANSC 3250: Equine Behavior and Welfare, Lecture: Eliminative and Body Care Behavior, University of Wyoming

ANSC 1009: Introduction to Animal Science, Lecture: Meat Processing – Product Creation. University of Wyoming & Wyoming 4-H

UNIVERSITY SERVICE

2021 - present	Coordinator & coach, UW Meat Judging Team
2018 - present	Advisor to the UW Food Science Club
2020 - present	Coach, UW Meat Animal Evaluation Team
2018 - present	Internship Coordinator, Department of Animal Science
2018 - present	Academic Affairs Planning Committee member, Department of Animal Science
2019 - present	Co-advisor, UW Ranch Horse Team
Fall 2022	Saddle Up Leadership committee member, College of Agriculture & Life Sciences
August 2021	Cowboy Connect Activity Leader: Let's Meat – Sausage Workshop
2019 - 2022	Coach, UW Meat Science Quiz Bowl Team
2019 - 2021	Coordinator for the UW Animal Science annual newsletter
2018 - 2021	Website manager, Department of Animal Science
September 24, 2020	Co-presenter: Purposeful Implementation of Critical Thinking Instruction in the Classroom. Presented as part of the UW Elbogen Center for Teaching and Learning fall 2020 workshop series
2018 & 2019	Co-leader of departmental mentoring efforts, Department of Animal Science

PROFESSIONAL SERVICE

June 2025 - present	Committee Chair, Intercollegiate Meat Coach's Committee within the American Meat Science Association
October 2022	Official Committee member for the American Royal Intercollegiate Meat Judging Contest hosted by the American Meat Science Association
January 2021	Official Committee member for the Mountain West Intercollegiate Meat Judging Contest hosted by the American Meat Science Association

January 2019, 2020	Official Committee member for the National Western Stock Show Meat Judging Contest hosted by the American Meat Science Association
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EXTENSION

Nov. 2025	Co-coordinator for WY Extension Educator Train-the-Trainer workshop: Lamb processing
2018 - present	Coordinator of youth practice meat judging workouts held at UW Meat Lab
2018 - present	Co-coordinator of the Wyoming 4-H & FFA State Meat Judging contests held at UW Meat Lab
2018 - present	Coordinator of the Wyoming State Fair Performance Lamb Contest
2021 - present	Youth Sausage Making Workshop, Wyoming 4-H Showcase Showdown
2020 - present	Assist in preparing product for the NWSS youth and collegiate meat judging workouts held at the UW Meat Lab
October 5, 2019	Laramie Local Foods Jerky Making Workshop
2019	Editor of the UW Extension Meat Retail ID video series
October 2018	Rail to Plate: Lamb Industry Education for Chefs, University of Wyoming Extension

PROFESSIONAL DEVELOPMENT

2014 - present	Reciprocal Meat Conference attendee
2024	Participant in an Educator Learning Community focused on Ungrading in college courses, University of Wyoming
November 2021	Attendee and speaker at the Original Lilly Conference on College Teaching, Oxford, OH
2020 – 2021	Participant in an Educator Learning Community focused on Active Learning in the classroom, University of Wyoming
March 2021	Participant in the Tyson Beyond Fresh Meat short course (virtual)
Aug. 3-7, 2020	Elbogen Center for Teaching and Learning Digital Teaching Workshop attendee
Aug. 3-6, 2020	International Congress of Meat Science and Technology attendee (virtual)
February 28-30, 2020	Attendee to the Tyson Beyond Fresh Meat short course, Chicago, IL
July 23, 2019	American Association of Meat Processors Product Show Assistant
May 22 – 23, 2019	Critical Thinking Workshop, UW Elbogen Center for Teaching and Learning
April 11, 2019	Wyoming Meat Processor's Product Show Assistant
2019	Participant in the Learning Actively Mentoring Program, University of Wyoming

PROFESSIONAL MEMBERSHIPS

Current	American Society of Animal Science
Current	American Meat Science Association

Current	American Association of Meat Processors
Current	Wyoming Meat Processors Association

HONORS AND AWARDS

June 2021	<u>WYO-Gold student organization Teacher of the Year</u>
December 2019	<u>LAMP Fellow of the Month</u>
Fall 2018	Nominee for the Promoting Intellectual Engagement in the First Year (PIE) award, University of Wyoming
2017	Zerle L. Carpenter Outstanding Graduate Student in Meat Science, Texas A&M University

INVITED SPEAKING ENGAGEMENTS

November 2021	Speaker at the <u>Original Lilly Conference on College Teaching</u> . Presentation title: "The Impact of More Frequent Use of a Knowledge Survey on Gains in Student Learning"
November 2021	Speaker at the Original Lilly Conference on College Teaching. (Co-presentation with Dr. Reshmi Singh) Presentation title: "Exploring Multidisciplinary and International Engagement by a Faculty Cohort"
October 9, 2019	<i>Finding and Preparing for an Internship</i> , UW Collegiate Wool Grower's Club, Laramie, WY
May 5, 2018	<i>A Meat Journey</i> , American National Cattlemen Region IV and V Meeting, Burlington, Colorado
December 11, 2017	<i>Assessment of post-mortem aging on beef brisket palatability</i> , BBQ Town Hall Meeting, College Station, Texas
December 14, 2016	<i>2016 National Market Cow and Bull Beef Quality Audit</i> , National Beef Quality Audit Strategy Workshop, Centennial, Colorado

CERTIFICATIONS

HACCP (current; date acquired: 2017)

Auditor, Professional Animal Auditors Certification Organization (acquired: 2015)