

Curriculum Vitae

KEVIN S. MURPHY Ph.D., C.E.C
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EDUCATION

Virginia Polytechnic Institute and State University, Blacksburg, Virginia.

Ph.D. Hospitality and Tourism Management, 2006, Pamplin College of Business.

Dissertation Title: "An exploratory study of high-performance work practices for unit-level managers in the casual segment of the U.S. restaurant industry."

Major Professor: Michael D. Olsen

M.S. Hospitality and Tourism Management, 2000, College of Human Resources.

Thesis Title: "An Analysis Of The Effect Of Compensation Offerings On The Turnover Intentions Of Restaurant Managing Partners For Outback Steakhouse."

Major Professor: Suzanne Murrmann

B.S. Hospitality and Tourism Management, 1997, College of Human Resources.

Bentley College, College of Business, 1986, Waltham, MA.

A.S. Department of Accounting

AWARDS AND HONORS

- 2012 *College Excellence in Graduate Teaching Award*, The University of Central Florida's Program to recognize outstanding graduate-level teaching at the College level. \$2,000 prize.
- 2011 *University Teaching Award*, The University of Central Florida Teaching Incentive Award program. A \$5,000 annuity to base salary.
- 2010 *Teacher Excellence Award*, The Rosen College of Hospitality Management chapter of Eta Sigma Delta (ESD), international honor society for outstanding service to student organizations at the Rosen College.
- 2008 *Highly Commended Award*, Emerald Journals Outstanding Doctoral Research Award for the Ph.D. Dissertation, The International Journal of Contemporary Hospitality Management.
- 2007 *Networked Digital Library of Theses & Dissertations Awards Sponsored* by Sirius & Elsevier Journals, *Top Twenty Dissertations Downloaded* in the World Recognition for the year 2007. *A first for a Hospitality Dissertation*

- 2007 ***Banfi Vintners Faculty Institute.***
The Banfi Foundation grant of \$11,000 to the UCF Foundation to pay all expenses (airfare, hotels, all meals, all tours, wine, and instruction) for two UCF students and one faculty member to take Banfi's Wine Educators Program in Italy.
- 2007 ***International CHRIE, Herman Breithaupt Award,*** nominated
The recipient of this award must exhibit high professionalism, demonstrate a strong commitment to hospitality education, and have a record of contributions to International CHRIE and the industry as a chef/educator.
- 2004 ***Rosen College Student Hospitality Association*** - Teacher of the Year, nominated
- 2004 ***Darden Restaurant Faculty Summer Institute.*** A \$4500 grant to attend the Hospitality and Management Faculty Internship week in Orlando, FL. At the International headquarters for Red Lobster Restaurants.
- 2004 ***Chapter Chef of the Year,*** American Culinary Federation (ACF)
ACF Chefs of Blacksburg, Virginia named Chapter of the Year, by ACF Virginia Region, President Kevin Murphy, MS, CEC, for his exemplary performance within the community and to the culinary industry over the previous years.
- 2003 ***International CHRIE, Herman Breithaupt Award,*** nominated
The recipient of this award must exhibit high professionalism, demonstrate a strong commitment to hospitality education, and have a record of contributions to International CHRIE and the industry as a chef/educator.
- 1997 ***Eta Sigma Delta (ESD),*** an international honor society that recognizes exceptional scholastic achievement among hospitality and tourism students.
- 1996 ***Chapter Chef of the Year,*** American Culinary Federation (ACF), Blacksburg, VA Chapter

PROFESSIONAL CERTIFICATIONS

Certified Executive Chef (CEC), current
National Restaurant Association Servsafe Sanitation Certification, current
Certified HACCP Manager
Certified Food Safety Manager (CPFM)
Certified Hospitality Educator (CHE)

UNIVERSITY EXPERIENCE

University of Central Florida, Rosen College of Hospitality Management, FL.

2013 – pres. Depart Chair Hospitality Services Department

2003-2013 Associate Professor in the Foodservice & Lodging Management Department

Graduate Courses Taught:

- HFT 7876 Strategies & Tactics: Foodservice Management
- HFT 6596 Strategic Marketing in Hospitality Management (**Blended Mode**)
- FSS 6365 Management of Corporate Foodservice Operations (**Blended Mode**)

Undergraduate Courses Taught:

- HFT 4894 International Gastronomy Study Abroad
- HFT 4844 Sanitation in Foodservice (**Web mode**)
- HFT 4602 Independent Study
- HFT 4453 Food, Beverage and Labor Cost Control Management
- HFT 4295 Leadership and Strategic Management (**Blended Mode**)
- HFT 4298 Hospitality Business Consulting
- HFT 4269 Case Studies in Multi-Unit Restaurant Mgmt. (**Blended Mode**)
- HFT 4250 Hospitality Operations Management
- HFT 4274 Vacation Ownership Resort Management
- HFT 4343 Hospitality Facilities Planning & Design
- HFT 3263 Restaurant Management (**Blended Mode**)
- FSS 3124 Supply Procurement Management (**Blended Mode**)
- FSS 3008 Culture & Cuisine (**Blended Mode**)
- FSS 2221 Techniques of Food Production (**Blended Mode**)
- HFT 1000 Introduction to Hospitality & Tourism Management

**2006 University of Aruba, Hospitality and Tourism Management, Oranjestad, Aruba
Visiting Professor**

2000-2003 James Madison University, College of Business, Harrisonburg, Virginia.

Instructor in the Hospitality & Tourism Management Department

Undergraduate Courses Taught:

- General Business: Decision Making In a Modern Society
- Special Events and Meeting Planning Management
- Advanced Foodservice and Production Management I & II
- Theme Dinner Management
- Food Purchasing, Production & Control Management
- Culinary Arts
- Special Studies Abroad – French Gastronomy

1999-2000 Virginia Polytechnic Institute and State University, Blacksburg, VA.

Instructor in the Hospitality & Tourism Management Department

- HTM 4414 Food & Beverage Management

1991-1996 Virginia Polytechnic Institute and State University, Blacksburg, VA.

Lecturer in the Hotel, Restaurant & Institutional Management Department

Half-time appointment in HRIM; half-time in Continuing Education

INDUSTRY EXPERIENCE

- 1996-1999 L & R Inc. T/A The Farmhouse Restaurant, Christiansburg, Virginia
Joint Venture Partner; Vice President and General Manager
Responsible for the overall operation of a 650-seat restaurant with banquet facilities for 250, a 110-seat lounge, and off-property catering business. Duties include the management of: employees engaged in sales and marketing, an in-house accounting office, compilation of financial statements, banquet and catering, dining room and lounge staff, operation of kitchen and the renovation and maintenance of a 4.5 acre complex.
- 1991-1996 Virginia Tech-Donaldson Brown Conference Center, Blacksburg, Va.
Associate Director (Oct. 1994 - Jan. 1996)
Managed the overall facility and personnel of the lodging office, sales and catering, and food and beverage departments. Hospitality and Tourism Management Department faculty member (half-time appointment) instructing catering management course and responsible for overall performance of Fine Dining restaurant lab courses.
- Food and Beverage Director** (Oct 1991 – Oct. 1994)
Managed all food and beverage operations and sales office. Provided budget projections for food and beverage operation. Revived failing food and beverage operation. Planned complete renovation and implementation of new dining room and instructional kitchen.
- 1990-1991 Ramada Airport Hotel, Boston, MA
Executive Chef
Managed the overall operation of all food outlets, employees, ordering, and inventory cost controls for a 350-room unionized hotel with banquet facilities for 550 and two restaurants.
- 1989-1991 At Ease Cuisine, Boston, MA
Owner
Started and operated catering company that catered social and business events in metropolitan Boston for a variety of business and social clientele.
- 1988-1989 World Trade Center, Boston, MA
Executive Sous Chef
Responsible for the daily operation of banquet facilities (feeding from two to 4,000), and the management of two restaurants for a multi-use state-of-the-art conference facility.
- 1986-1988 J. Bildner And Son, Boston, MA
Executive Chef
Responsible for the operational management of the main commissary and catering kitchen for a ten unit restaurant and retail chain. Prepared catered events for an upscale business and social clientele in the greater Boston area.
- 1980-1986 Sheraton Boston Hotel, Boston, MA
Sous Chef
Seven years of high volume experience at The Sheraton International Corporation's flagship hotel. 1650 rooms, seven food outlets, banquet facilities for up to 5,000. Worked and managed all areas of hotel kitchen. Completed four years of quality apprenticeship in the Corporate Sous Chef Apprentice Program

RESEARCH AND PUBLICATIONS

RESEARCH INTERESTS

Topics related to strategic management, human resources, and restaurant food safety in the foodservice industry including: competitive methods, competitive advantage, co-alignment, human resource high performance work practices; compensation; performance and financial performance measurements; operational design; leadership; sanitation; slow food movement; training and development and sustainability.

PEER REVIEWED PUBLICATIONS

- Harris, K.J., DiPietro, R.B., **Murphy, K.S.**, Rivera, G., (2014). Critical Food Safety Violations in Florida: Relationship to Location and Chain vs. Non-Chain Restaurants. *International Journal of Hospitality Management*, 38, pp 57-64. (SSCI journal)
- Murphy, K. S.**, Bilgihan, A., Boseo, M. & Kubickova, M. (2015) There is no 'I' in recovery: Hotel Managements' perspective of Service Recovery. *Journal of Quality Assurance in Hospitality and Tourism*. 16 (3).
- Tarca, S., **Murphy, K. S.** (2014). Restaurant Inspecting for Success: An Investigation of Sanitation Inspection Rating Systems Across the United States. *Journal of Hospitality and Tourism Case Studies*. In press.
- Murphy, K. S.**, Khan, M. (2014). Cultural Dimensions In A Restaurant Setting. *Journal of Hospitality and Tourism Case Studies*. In press.
- Olsen, E. & **Murphy, K. S.**, Ro, H. (2014). An Exploratory Study of Home Brewers' Motivational Factors. *Journal of Food Service Business Research*. 17 (3).
- Murphy, K. S.**, Semrad, K. & Yost, E. (2013). The Impact of Discounting Room Rates on In-house Restaurant Sales, *International Journal of Hospitality and Tourism Administration*. 14, 1-15.
- Karson, K. & **Murphy, K. S.** (2013). Attracting Local Guests to Resort Food and Beverage Operations: The Case of the Orlando Resort & Spa. *Journal of Food Service Business Research*. 16 (4).
- Lee, Seung, Bai, B. & **Murphy, K. S.** (2012). An Exploratory Study Of The Role Of Demographics In Influencing Guest Involvement When Obtaining A Discount. *Journal of Hospitality Marketing & Management*. 21 (8): 569-588.
- Murphy, K.**, Croes, R. and Chen, P. (2012). Agricultural y Turismo Internacional: El Modelo de Slow Food para Promover la Agricultura Local y Expandir Oportunidades para los Pobres en America Latina. *Dialogos*, Octubre, 65-82.
- Hummel, E. & **Murphy, K.S.** (2011). Using Service Blueprinting to Analyze Restaurant Service Efficiency. *Cornell Hospitality Quarterly*. 52 (3), pp 265-272.
DOI: 10.1177/1938965511410687 (SSCI journal)
- Murphy, K.S.** (2011). An Exploratory Study of Global Issues Impacting the Future of Tourism in Aruba, *ARA Caribbean Journal of Tourism Research*. 3 (1), pp 5-18. (Lead Article)

- Murphy, K.S.**, DiPietro, R.B., Kock, G., & Lee, J. (2011). Does Mandatory Food Safety Training and Certification for Restaurant Employees Improve Inspection Outcomes? *International Journal of Hospitality Management*. 30 (1), pp 150-156. **(SSCI journal)**
- Murphy, K. S.**, & Williams, J. A. (2010). Human Resource Management High Performance Work Practices and Contextual Setting, Does Industry Matter? A Comparison of the U.S. Restaurant Sector to the Manufacturing Industry, *Journal of Food Service Business Research* 13 (4), pp. 283-303. **(Lead Article)**
- Murphy, K. S.** (2009). Strategic Human Resource Management Performance Metrics for Unit-Level Managers: An Exploratory Study of U.S. Casual Restaurants. *FIU Hospitality Review* 27 (3) pp. 20- 41.
- Murphy, K. S.**, Olsen, M.D. (2009). Dimensions of a High Performance Management System: an Exploratory Study of the U.S. Casual Restaurant Segment. *International Journal of Contemporary Hospitality Management*, 21 (7) pp. 836-853. **(SSCI journal)**
- Murphy, K. S.**, Murrmann, S. (2009). The Research Design Used to Develop a High Performance Management System Construct for U.S. Restaurant Managers. *International Journal of Hospitality Management*, 28 (4) pp. 547-555. **(SSCI journal)**
- Murphy, K. S.**, DiPietro, R.B., Rivera, M., Muller, C. (2009). An Exploratory Case Study of Factors That Impact the Turnover Intentions and Job Satisfaction of Multi-unit Managers in the Casual Theme Segment of the US Restaurant Industry. *Journal of Food Service Business Research*, 12 (3) pp. 200-218. **(Lead Article)**
- Rivera, M., DiPietro, R.B., **Murphy, K.S.**, Muller, C. (2008). Multi-Unit Managers: Training Needs and Competencies for Casual Dining Restaurants, *International Journal of Contemporary Hospitality Management*, 20 (6) pp. 616-630. **(SSCI journal)**
- Murphy, K. S.**, (2008). Strategic Human Resource Management - high performance people system as core competencies. *Handbook of Strategic Hospitality Management*. London: Elsevier. Olsen, M. D., Zhao, J. L., Pizam, A., editors. pp. 267-300.
- Murphy, K.S.**, DiPietro, R.B. & Murrmann, S. (2007). A Proposed Research Agenda For the Refinement of the High Performance Work System Construct in U.S. Casual Dining Restaurants. *International Journal of Hospitality and Tourism Administration*, 8 (4) pp. 99-106.
- Murphy, K. S.** (2007). A Proposed Framework for Measuring Human Resource Intangible Value in Restaurant Organizations Using Economic Value Added. *Journal of Food Service Business Research*, 10 (3) pp. 3-23. **(Lead Article)**
- DiPietro, R.B., **Murphy, K.S.**, Rivera, M., Muller, C. (2007). Multi-Unit Management Key Success Factors In The Casual Dining Restaurant Industry: A Case Study. *International Journal of Contemporary Hospitality Management*, 19 (7) pp. 524-536. **(SSCI journal)**
- Murphy, K.S.**, & DiPietro, R.B. (2005). Management Compensation as a Value-Added Competitive Method for Casual Theme Restaurants. *FIU Hospitality Review*, 23 (2) pp. 33-42.

Murphy, K. S., & Williams, J. A. (2004). The Impact Of Compensation On The Turnover Intentions of Outback Steakhouse Managers. *Journal of Food Service Business Research*, 7(1), pp. 63-80.

SSCI Social Science Citation Index

NON-REFEREED PUBLICATIONS

Murphy, K. S. & Ashley, R. A. (2012). *Techniques of Food Production Management 4th ed.* Boston, MA., Pearson. ISBN.

Murphy, K. S. (2009). *The Outlook of Tourism in Aruba.* Dick Pope Institute (DPI), Orlando, Florida. http://hospitality.ucf.edu/dick_pope.html

Murphy, K. S. & Ashley, R. A. (2009). *Quantity Food Production Management 3rd ed.* Hoboken, NJ., John Wiley & Sons Inc. ISBN 0-470-09884-8.

Murphy, K. S. (2008). *A Framework for the Future of Tourism in Aruba.* Aruba Time Share Association (ATSA), Oranjestad, Aruba.

Murphy, K. S. (2007). *Visioning the Future of Tourism in Aruba White Paper.* Aruba Time Share Association (ATSA), Oranjestad, Aruba.

Murphy, K. S. & Ashley, R. A. (2006). *Quantity Food Production Management 2nd ed.* Hoboken, NJ., John Wiley & Sons Inc. ISBN 0-470-09884-8.

Murphy, K. S. & Ashley, R. A. (2004). *Quantity Food Production Management.* Hoboken, NJ., John Wiley & Sons Inc. ISBN 0-470-03843-8.

MANUSCRIPTS UNDER REVIEW AND IN PROCESS

Harris, K., Murphy, K., DiPietro, R., Rivera, G. (2013) Ethnic verse non-Ethnic sanitation Inspection Outcomes in restaurants. *International Journal of Hospitality Management.* submitted.

Barreda, A. & Murphy, K. S., Gregory, A. Examining NPV Of Vacation Ownership Resort Development vs Hotel Resort development: A Valuation Model For Real Estate Development. *International Journal of Hospitality Management.* Submitted November, 2013.

Murphy, K. S., Severt, D., Cobos, L. Volunteerism as a Leisure Activity: Satisfaction Levels among Volunteers and Its Effect on Retention Rates. *Tourism Review.* Under revision.

Murphy, K. S, Severt, D., Orłowski, M. Perceived Management Conflict And The Effects On The Organizational Commitment Of Restaurant Employees. Collecting Data.

Murphy, K. S, Severt, D. Kageyama, N., Shapoval, V. Generation Y's Perceived Service Quality in Restaurants with Green Practices. Manuscript 90% complete.

Atzori, R., Murphy, K.S. Measuring generation Y consumers perceptions of green practices at

Starbuck's Restaurants. Collecting Data.

GRANTS AND CONTRACTS

- 2013 Agriculture and Tourism: A Slow Food Blueprint to Promote Sustainable Local Agriculture Products to Help the Poor in Costa Rica through Tourism. Co-principle investigator.
(\$100,000 in process)
- 2012 Agriculture and Tourism: A Slow Food Blueprint to Promote Sustainable Local Agriculture Products to Help the Poor in Ecuador through Tourism. Co-principle investigator.
(\$392,850 unfunded)
- 2012 Orlando VA Medical Center. Service Innovation: Patient Centered Care (PCC) through Service Excellence, Hospitality, and Innovation. Grant Proposal developed for the new VA medical center in Lake Nona Florida. Co- principal investigator.
(\$1,250,000, unfunded)
- 2007 The National Association of Catering Executives Center for Certified Catering Executives Educational Foundation Grant was awarded for the development of standards for the Certified Professional Catering Executive (CPCE) exam, study guide and related test materials. Co-Investigator.
(\$65,000)
- 2007 Summer Research Institute Grant. Rosen College of Hospitality Management. Grant awarded to conduct survey research for The Center for Multi-Unit Restaurant Management at the Rosen College of Hospitality Management on general manager work practices in the casual segment of the restaurant industry.
(\$2,000)
- 2006 Summer Faculty Development Institute on International Studies and Internationalization. Grant awarded to develop a new international study abroad program for the Rosen College of Hospitality Management.
(\$1,000)

FUNDED PROJECTS

- 2010 The Reefs Hotel and Resort, Foodservice audit and strategic plan focusing on the food and beverage operations of a five star boutique hotel with 3 restaurants and club. Guided the ownership through the transition of management team to a new leadership team, rewrote menus and organized a new purchasing system.
(\$15,000)
- 2007 Aruba Timeshare Association (ATSA), Aruba. The 2nd Forum for the Future of Tourism Think Tank. A funded project to conduct a strategic planning think-tank for the development of future-oriented competitive methods and core competencies that will take advantage of the forces driving change in Aruba that were identified in the first think-tank.
(\$11,000)
- 2006 Aruba Timeshare Association (ATSA), Aruba. The Forum for the Future of

Tourism in Aruba Think Tank. A funded project to conduct a think-tank to identify the major forces driving change in the tourism industry in Aruba and to describe future trends and events that are likely to affect the Aruba tourism industry in the next five to ten years.

(\$6,200)

- 2001 The Virginia Museum of Fine Arts, Richmond, Virginia. *Strategic Plan for A Non-Profit Museum Foodservice*. James Madison University, **(\$12,300)**.
- 2000 Smith Mountain Lake 4-H Educational Conference Center, *Menu Evaluation and Design for Conference Center*, Virginia Tech, **(\$4500)**.

CONFERENCE PRESENTATIONS, PEER REVIEWED

- Ingram, W. M., Murphy, K. S. (2014). How and Why Recruiters Choose Hospitality and Tourism Programs for Hiring and the Importance of Advance Degrees to the Process. *19th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, Texas, January 3-5, 2014*.
- Holm, M., Murphy, K.S. (2014). CVB vs. DMC: An Exploration of Business Models. *19th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, Texas, January 3-5, 2014*.
- Atzori, R., Murphy, K.S. (2013). Measuring generation Y consumers perceptions of green practices at Restaurants. *2nd World Research Summit for Tourism and Hospitality, Orlando, Florida, USA, December 15-17, 2013*.
- Orliwski, M., Severt, D., Murphy, K.S. (2013). Perceived management conflict and the effects on the Organizational commitment of Restaurant Employees. *2nd World Research Summit for Tourism and Hospitality, Orlando, Florida, USA, December 15-17, 2013*.
- Murphy, K., Barreda, A. & Gregory, A. (2013). Economic Analysis Of Developing A Vacation Ownership Resort In Florida. *International Council on Hotel, Restaurant and Institutional Education Conference (CHRIE), St. Louis, Missouri, USA, July 24-27, 2013*.
- Barreda, A., Murphy, K., Gregory, A. (2013). Economic Analysis Of Developing A Vacation Ownership Resort In Hawaii. *11th APac CHRIE 2013 Conference, Macua, SAR, China, May 21-24, 2013*.
- Murphy, K.S., Chen, P. (2012). A Proposed Slow Food Agricultural Model to Help the Poor in Latin America Through Tourism. *International Society of Travel and Tourism Educators Conference (ISTTE), Frieburg, Germany, October 16-18, 2012*.
- Murphy, K.S., Chen, P. & Croes, R. (2012). A Blueprint for Slow Food Agricultural Linkages to Sustainable Tourism. *International Council on Hotel, Restaurant and Institutional Education Conference (CHRIE), Providence, RI, USA, August 1-4, 2012*.
- Gregory, A., Barreda, A. & Murphy, K. (2012). Examining The Proposition Of Vacation Ownership Resort Development: Advancing A Valuation Model For Real Estate Development. *I-CHRIE Florida & Caribbean Chapter Spring 2012 Conference, Orlando, FL, USA May 18, 2012*.

- Murphy, Kevin S. (2011). Restaurant Revenue Management with Service Blueprinting. 2011 *International Council on Hotel, Restaurant and Institutional Education Conference (CHRIE), Denver, Colorado, USA, July 27-30, 2011.*
- Murphy, Kevin S. (2010). Global Issues Impacting The Future Of Tourism in The Dutch Antilles of Aruba. *Proceedings from the 2010 International Council on Hotel, Restaurant and Institutional Education Conference (CHRIE), San Juan, Puerto Rico, USA, July 28-31, 2010.*
- Murphy, K., Semrad, K., and Yost, E. (2010). The Influence of Discounting Hotel Room Rates on Food And Beverage Revenues. *Proceedings of the European Institute of Retailing and Service Studies, Istanbul, Turkey, July 2-5, 2010.*
- Croes, R., Semrad, K., Murphy, K., and Lebruto, E. (2009). An Exploratory Sales Forecasting Analysis: A Comparison of Time Series Models in Full Service Restaurants. *Proceedings of the 29th International Symposium on Forecasting, the International Institute of Forecasters, Kowloon, Hong Kong, June 21-24, 2009.*
- Murphy, K. S. (2008), Dimensions of a High Performance Management System: A Study of the US Casual Restaurant Segment. *Proceedings: 2008 Annual International Society of Travel & Tourism Educators Conference, Dublin, Ireland, October 2, 2008.*
- Murphy, K.S., DiPietro, R.B., Rivera, M. (2007). An Exploratory Study of Factors That Impact the Turnover Intentions of Multi-unit Managers of the US Restaurant Industry. *Proceedings of the First Hospitality and Leisure Conference, Lausanne Switzerland, July 5, 2007.*
- Murphy, K.S., & DiPietro, R.B. Kaufman, T. (2006). A Proposed Research Agenda For Determining Best Human Resource Practices in U.S. Casual Dining Restaurants. *Advances in Hospitality Research: Vol. XI, Proceedings of the Eleventh Annual Graduate Education and Graduate Student research Conference in Hospitality and Tourism, Las Vegas, Nevada, January 3-5, 2006.*
- Murphy, Kevin S. (2003). A Proposal for Obtaining Human Resource Intangible Value in Restaurant Organizations Using Economic Value Added. *Proceedings from the 2003 International Council on Hotel, Restaurant and Institutional Education Conference and Exposition, Palm Springs, California, July 27-30, 2003.*
- Murphy, Kevin S. (2003). The Impact of Compensation on the Turnover Intentions of Outback Steakhouse Managers. *Proceedings from the 2003 International Council on Hotel, Restaurant and Institutional Education Conference and Exposition, Palm Springs, California, July 27-30, 2003.*
- Murphy, Kevin S. (2003). Generating Economic Value Added (EVA) Through The Use Of Human Resource Intangibles in Foodservice. *Proceedings from the 2003 International Council on Hotel, Restaurant and Institutional Education Conference and Exposition, Palm Springs, California, July 27-30, 2003.*
- Murphy, Kevin S. (2003). A Proposed Framework for Deriving Human Resource Intangible Value in Hospitality Firms Using Economic Value Added (EVA). *Advances in Hospitality Research: Vol. XIII, Proceedings of the Eighth Annual Graduate Education and Graduate Student research Conference in Hospitality and Tourism, Las Vegas, Nevada, January 3-5, 2003.*

Murphy, Kevin S. (2003). The Impact of Compensation on Management Turnover. *Advances in Hospitality Research: Vol. VIII, Proceedings of the Eighth Annual Graduate Education and Graduate Student research Conference in Hospitality and Tourism, Las Vegas, Nevada, January 3-5, 2003.*

Murphy, Kevin S.(2002). An Analysis Of The Effect Of Compensation Offerings On The Turnover Intentions Of Restaurant Managing Partners For Outback Steakhouse. *Advances in HospitalityResearch: Vol. VII, Proceedings of the Seventh Annual Graduate Education and Graduate Student research Conference in Hospitality and Tourism, Houston, Texas, January 5-7, 2002.*

INVITED PRESENTATIONS & MEDIA INTERVIEWS

WMFE 90.7, Orlando, “Miami-based Burger King Offers Low Fat French Fries”, Interviewed by Allicia Mandigo about SatisFries by Burger King, September 25, 2013.

WTVT FOX 13, Tampa, “The secret ways a menu seduces you” My Fox Tampa Bay consumer report segment on menu development and merchandizing, April 12, 2013.

WFTV Channel 9 Orlando, New State of Florida rules on food sanitation and safety in Orlando restaurants interview, January 1, 2013.

WFTV Channel 9 Orlando, Food sanitation and safety in Orlando restaurants interview, May 18, 2012.

The Ledger.com, Lakeland based Crispers Chain Begins Testing New Breakfast Menu, December 5, 2011.

Orlando Home and Leisure Magazine, *Silver Spoon Awards* 2010, guest panelist.

“Re-Invent, Re-Think, Re-Tool”, panel member for the Food Service Consultants International (FSCI) and NAFEM Show, on February 4, 2009, Orlando, FL.

“Visioning the Future of Tourism in Aruba”, The presentation of the results of the white paper from the first two think-tanks on the Aruban hospitality and tourism industry to the Aruba Timeshare Association held on December 12, 2008 in Palm Beach, Aruba.

“A Framework for the Future of Tourism in Aruba”, The 2nd think-tank workshop on the Tourism Industry in Aruba. Sponsored by the Aruba Timeshare Association held on November 23 & 24, 2007 in Palm Beach, Aruba.

“Engaging the Millennium Generation” Presented a seminar on engaging the new generation of employees. Navy Lodge Seminar at Annual Worldwide Conference, April 23, 2007

Grand Hospitality Gala at Sea World for the Dick pope Institute fund raiser. Worked with student on the event that raised over \$100,000 for the DPI on April 28, 2007.

“Visioning the Future of Tourism in Aruba”, A think-tank workshop on the Hospitality and Tourism Industry in Aruba. Sponsored by the Aruba Timeshare Association held on November 14, 2006 in Oranjestad, Aruba.

“Increasing Menu Sales Through Suggestive selling”. Educational seminar delivered to

The Dutch Association of Restaurateurs, November 30, 2006, Palm Beach, Aruba.
“Menu Development and Enhancement”. Educational seminar delivered to The Aruba Gastronomic Association, November 24, 2006, Palm Beach, Aruba.

“Seminar on Strategic Direction of Museum Foodservice”, presented at the Virginia Museum of Fine Arts on April 23, 2002, Richmond, VA.

“Menu Development and Enhancement”. Educational seminar delivered to Virginia 4-H Center. January 24, 2000, Roanoke Virginia.

EDITORIAL BOARD AND AD-HOC REVIEWER

2013-	<i>Journal of Culinary Science & Technology</i> (Editorial Board)
2011- present	<i>Journal of Culinary Science & Technology</i>
2009 - present	<i>International Journal of Hospitality Management</i>
2009 - present	<i>Cornell Hospitality Quarterly</i>
2009- present	<i>Journal of Hospitality and Tourism Research</i>
2006- present	<i>International Journal of Contemporary Hospitality Management</i>
2010- present	<i>Journal of Quality Assurance in Hospitality and Tourism</i>
2010- present	<i>International Council of Hotel, Restaurant, Institutional (CHRIE), Educators Conference</i>
2009- present	<i>International Society of Travel and Tourism Educators (ISTTE) Conference</i>
2009- present	<i>Annual Graduate Education and Graduate Student Research in Hospitality</i>

DOCTOR OF PHILOSOPHY COMMITTEE MEMBERSHIP AT ROSEN COLLEGE

- William Ingram, (Chair) Department of Hospitality Services, Rosen College
- Liza Cobos, (Chair) Department of Foodservice Lodging Management, Rosen College
- Elizabeth LeBruto, Department of Hospitality Services, Rosen College
- Yoshimasa Kageyama, Department of Hospitality Services, Rosen College
- Valeriya Shapoval, Department of Tourism, Events and Attractions, Rosen College
- Marcelino Kock, Department of Foodservice Lodging Management, Rosen College
- Kelly Kaak, Department of Tourism, Events and Attractions, Rosen College
- Monica Carpenter, Department of Hospitality Services, Rosen College
- Edwin Nester, (Chair) Department of Foodservice Lodging Management, Rosen College

MASTER OF SCIENCE COMMITTEE MEMBERSHIP AT ROSEN COLLEGE

- Jessica Wickey, (chair), Rosen College of Hospitality Management
- Gary Deel (2010), Rosen College of Hospitality Management

HONORS IN THE MAJOR, ROSEN COLLEGE OF MANAGEMENT

- Megan Watson (2006) Rosen College of Hospitality Management

SERVICE AND ADMINISTRATIVE DUTIES

ACADEMIC STANDING COMMITTEES

- 2011- 2012 Steering Committee University Faculty Senate
- 2010- 2012 University Faculty Senate
- 2008- 2013 Chair College Graduate Policy and Curriculum Committee
- 2006- 2013 Chair Undergraduate Policy and Curriculum College Committee
- 2008-2012 University Course Review Committee
- 2011-2013 Chair Doctoral Rotation Committee
- 2008-09 Chair College Faculty Assembly
- 2008-09 College Executive Committee
- 2008-09 University Policy & Curriculum Committee
- 2007-08 Vice Chair College Faculty Assemble
- 2003-2013 College International Committee

AD-HOC COMMITTEES

- 2009-10 College Master's in Science curriculum review committee. Five year curriculum review and proposals
- 2009-10 Foodservice Lodging Management undergraduate curriculum degree review committee. Five year curriculum review and changes planned, executed and carried through the college and university committees.
- 2009-10 Foodservice Lodging Management annual evaluation research review committee.
- 2008-09 Graduate Policy and Curriculum Committee review of Ph.D. degree program and revision recommendations for 2012.

CURRICULUM & COURSE DEVELOPEMENT

- 2013 Revise College Master's in Science curriculum committee
- 2012 Revise College PhD degree committee
- 2011 FSS 3008, Culture and Cuisine (6 credit). Developed a four week study abroad to Italy, including Rome, Florence, Tuscany, Pisa, Venice, Siena, Luca and the Italian Riviera for sixteen students on the topics of culture and cuisine, wine and food.
- 2010 HFT 4894, International Gastronomy Summer Study Abroad (6 credit). Developed and led a five week study abroad to Italy, including Sicily, Rome, Florence, Tuscany, Pisa, Venice, Siena and Luca for fourteen students on the topics of culture and cuisine, wine and food.
- 2009 HFT 4844 Sanitation in Foodservice. Developed a web based mode of this course on Webcourses. Including a national certification test for student certification.
- 2009 HFT 3263 Restaurant Management. Developed a web based mode of Restaurant Management course on Webcourses.
- 2009 HFT 4894, International Gastronomy Summer Study Abroad (6 credit). Developed and led a four week study abroad to Italy for twenty-three students on the topics of culture, cuisine, wine and food.
- 2008 FSS 3008 Culture & Cuisine. Developed a mixed mode web base version of this course on Webcourses.
- 2008 HFT 4269 Case Studies in Multi-Unit Restaurant Management. Developed a mixed mode web base version of this course on Webcourses.
- 2007 IDL 6543 Faculty Development Certificate Program. Earned authorization to develop web based courses for the Rosen College of Hospitality Management through the completion of 70 hours of training. (\$2,000)

- 2007 HFT 4894, International Gastronomy Summer Study Abroad (6 credit). Developed and led a three week study abroad to France and Italy for fourteen students on the topics of culture, cuisine, wine and food.
- 2006 HFT 4295 Leadership and Strategic Management. Developed a mixed mode web base version of this course on Web CT.
- 2006 HFT 4894, International Gastronomy Spring Study Abroad (3 credit). Developed and led a one week study abroad to Paris and Lyon, France for twenty-four students on the topics of culture, cuisine, wine and food
- 2005 HFT 4894, International Gastronomy Spring Study Abroad (3 credit). developed and led a one week study abroad to Paris and Avignon, France for thirty-six students on the topics of culture, cuisine, wine and food.
- 2002 Special Topic, Spring Study Abroad (3 credit). Developed and led a one week study abroad to Paris and Beaune, France for twenty-two students on the topics of culture and cuisine, wine and food.

STUDENT ACTIVITIES

- 2003-present Eta Sigma Delta Honor Society (ESD), Rosen College of Hospitality Management, University of Central Florida, Faculty Advisor to the largest chapter of ESD in the world.
- 2010 National Restaurant Association (NRA), Michael E. Hurst, Salute to Excellence, Faculty Advisor. Travel to the NRA annual show in Chicago with two outstanding students to attend the Salute to Excellence forum, workshops and Gala.
- 2009 Pappas Work Preview Event, Escorted three students to the Papaps Restaurant Group's headquarters in Dallas, TX on April, 17- 19, for a weekend long interview and work preview
- 2004- 2008 National Restaurant Association (NRA), Michael E. Hurst, Salute to Excellence, Faculty Advisor. Travel to the NRA annual show in Chicago with two outstanding students to attend the Salute to Excellence forum, workshops and Gala.
- 2006 "Dessert" a presentation and demonstration of patisserie for UCF student housing on April 23, 2006.
- 2001- 2003 Eta Sigma Delta Honor Society (ESD), James Madison University, Showker College of Business, Hospitality Management Department Founding Faculty Advisor.

PROFESSIONAL MEMBERSHIPS

- 2000-present Council on Hotel Restaurant Institutional Education (CHRIE)
- 1992-present National Restaurant Association, employer affiliation.

1989- 2005 American Culinary Federation (ACF)

1989- 2005 World Association of Cooks