

## **Fatemeh Malekian Ph.D.**

437 Carriage Way, Baton Rouge, LA 70808

H :( 225) 769-3665 W :( 225) 771-0251

Cell: (225) 572-2560

E-mail: fatemeh\_malekian@suagcenter.com

### **Education:**

Louisiana State University (LSU), Baton Rouge, Louisiana, December 1998  
Degree: Ph.D. Food Science; Concentration: Rice Bran Stability, Oxidative Rancidity, Processing and Packaging

Louisiana State University, Baton Rouge, Louisiana, May 1992 Degree: M.S.  
Food Science; Concentration: Rice Bran Functional Properties, Rice Bran Stability, and Packaging

Tehran University, Tehran, Iran, December 1973  
Degree: B.S. Biology; Concentration: Microbiology

### **Professional Experience:**

Professor, Southern University Agricultural Research and Extension Center, Baton Rouge, LA. 2011-Present.

Director, Southern Institute for Food Nutrition and Wellness, 2017-present

Lead trainer, FSMA/Produce Safety Alliance, 2016-present

Associate Professor, Southern University Agricultural Research and Extension Center, Baton Rouge, LA. 2004-2011.

Adjunct Faculty, School of Nutrition and Food Science, Louisiana State University, Baton Rouge, LA. 2004- Present

Certificate of Completion, Food Safety Preventive Controls Alliance, Preventive Controls for Human Food, 2016- . I have been serving as one of the produce technical experts supporting regional policy implementation.

Co-Instructor, Good Agricultural Practices (GAP) certification program, 2014-present. I have started leading the development, collection and interpretation of data regarding the safety of fresh produce and have received the official trainings to develop and evaluate the existing programs and implement the related laws (FSMA) in the state of Louisiana to ensure consistency and balance throughout the program. I have been advising farmers/growers on new advances in technology related to produce, new programs, Food Safety Modernization Act (FSMA) especially the produce safety. Also I have been preparing and giving presentations, training sessions, consumer industry workshops locally, nationally and internationally.

Instructor (ServSafe), Food Safety (Certification # 2926), Department of Health and Hospitals, listed in the national directory for the National Restaurant Association Instructors. 2000 - Present. I have been conducting ServSafe training locally, nationally and internationally. I have conducted highly technical and complex inspections, and to some extent, investigations related to growing, harvesting, packing, holding, and preparing of fresh produce for human consumption. These inspection and investigation are included farm and food establishments in Louisiana, Armenia, Kenya and Malawi. I work closely with the Louisiana Department of Agriculture and Forestry as a part of an FDA funded produce safety project, which includes working closely with the Southern Regional office. I have conducted criminal investigations and have been routinely in contact with the Southern Regional office regarding the new produce safety projects.

Trainer, Seafood Hazard Analysis Critical Control Point (HACCP), 2014-present  
I have been conducting, with other trainers, seafood HACCP trainings.

Trainer/Instructor, Juice and Retail HACCP, 2008-present  
I have been conducting Juice and Retail HACCP internationally. In order to conduct these trainings, I have had the opportunity to inspect the facilities, analyzed the data and conduct trainings based on my findings.

Co-Instructor, Better Processing School, 2008-present

Acidified Foods, 2006-present

Co-Instructor, Meat and Poultry HACCP, 2009-present.

Graduate of LEAD 21 leadership for the 21<sup>st</sup> Century training program. LEAD21 is intended to meet the future needs for leadership development of faculty, specialists, program and team leaders, research station and center directors, district and regional directors, department heads and chairs, and others in land grant universities' colleges of agricultural, environmental, and human sciences and USDA/NIFA. 2012

Integral part of the national extension Community of Practice, answering Frequently Asked Questions regarding nutrition, food Science and food safety. 2005-Present.

Faculty, University of Phoenix, 2003-2007

Preceptor for the dietetic interns at Southern University and A&M College. 2009

Director, Food Analysis Laboratory, Pennington Biomedical Research Center, Louisiana State University, Baton Rouge, LA. 2001– March 2004.

Research Associate, Lipoprotein Laboratory /Proteomic Core, Pennington Biomedical Research Center, Baton Rouge, LA. 2001-2004.

Research Associate, Food Analysis Laboratory, Pennington Biomedical Research Center (PBRC), Louisiana State University, Baton Rouge, LA. 1992– March 2004.

**Teaching:**

Guest lecturer, Family Consumer Sciences Department, Southern University and A& M College. 2010-present

Guest lecturer, Scholl of Nutrition and Food Science, Louisiana State University, Food Laws, 2015-present

Certified instructor/trainer by Association of Food and Drug Officials (AFDO), seafood Hazard Analysis Critical Control Point (HACCP). 2014-present

Certified instructor/trainer by AFDO, Sanitation Control Procedures (SCP). 2013-present

Co-Instructor/trainer, Good Agricultural Practices and Good Handling Practices (GAP and GHP). 2014-present

Food Safety Instructor (Certification # 2926), Department of Health and Hospitals, listed in the national directory for the National Restaurant Association Instructors. 2000-present.

Food Safety Instructor, Technical Assistance Program to Support the Armenian Food Safety System. International Cooperation and Development, Food Industries Division, Foreign Agricultural Service, U.S. Department of Agriculture. 2006-2010 and 2012-2014

Co-Instructor, Better Processing School, Louisiana State University 2007-present

Co-instructor/trainer, acidified foods, 2008-present

Instructor, Retail HACCP and Juice HACCP training, 2009-present

Faculty, University of Phoenix. Fundamental of Nutrition and Biology courses. 2003-2007

Co-Instructor, Acidified Foods School, Two days training, Southern University Agricultural Research and Extension Center, September 2004.

Trainer, LSU Agriculture Center Diversity Training program, Crowley, LA. March 27, 2002.

Moderator, Annual Diversity Conference, LSU, Baton Rouge, LA. January 2002.

Instructor, Food Science seminar FDSC # 7071, Food Science Department, LSU, Baton Rouge, LA. Fall semester 2001.

Instructor, Food Science seminar FDSC # 7071, Food Science Department, LSU, Baton Rouge, LA. Fall semester 2000.

Co-Instructor, Food Composition and Analysis FDSC #4050, Food Science Department, LSU, Baton Rouge, LA. Spring semester 2000.

Instructor, Food Science Course # 4050 Food Composition and Analysis laboratory section of the course. Food Analysis Laboratory, Pennington Biomedical Research Center, Baton Rouge, LA. 1997.

Instructor, Food Science Course # 4050 Food Composition and Analysis laboratory section of the course. Food Analysis Laboratory, Pennington Biomedical Research Center, Baton Rouge, LA. 1996.

Instructor, Food Science Course # 4050 Food Composition and Analysis laboratory section of the course. Food Analysis Laboratory, Pennington Biomedical Research Center, Baton Rouge, LA. 1995.

### **Approved and Funded Research Projects:**

**Malekian, F., Fletcher, B., and Adhikari, A.** Designing a State Program in Louisiana to Enhance Produce Safety in Preparation of Implementation of the FDA Produce Safety Rule. FDA. Project Director from SUAREC. 2016-2021

**Malekian, F.,** Cyrus, K., York, D. F., Gebrelul, S., Henson, J., Butler, D. and Losso, J. University freshmen moving toward becoming ambassadors for healthy communities and future generations. USDA/NIFA. Project Director. 2015-2018

**Malekian, F.,** York, D., in collaboration with Louisiana State University Ag Center, Pennington Biomedical Research Center, and Department of Health and Hospitals. Healthy Access, Behaviors, and Communities (Healthy ABC's). Co-Project Director. CDC. 2015-2018

Patin-Million, D., Gebrelul, S., London, G., Marshall, R., and **Malekian, F.** Food Safety Technical and Good Agricultural Practices (GAP) Trainings/certification programs. Co-Project Director. 2015-2018

**Malekian, F.**, Gebrelul, S., Henson, J., and Khachaturyan, M. Effect of Mixed and Sequential Grazing on Nutritional Characteristics of Goat Meat. Evans Allen, USDA. Project Director. 2015-2018

**Malekian, F.**, Cyrus, K., York, D. F., Gebrelul, S., Kennedy, B., and Losso, J. Combating Childhood Obesity Using Caregivers as Agents. USDA/NIFA. Project Director. 2011-2016

Chin, K., Qi, Y., Gebrelul, S., Marshall, R., and **Malekian, F.** in collaboration with Rutgers University and West Virginia State University have tentatively received a research grant from USDA/NIFA Capacity Building Grants Program in the sum of \$500,000.00 dollars for the conduction of research by finding alternative utilization of Roselle hibiscus as small farm and niche market crop. 2012-2015

**Malekian, F.** Scientific Cooperation Exchange Program (SCEP) with the People's Republic of China (PRC). United States Department of Agriculture's (USDA) Foreign Agricultural Service (FAS). Project Director. 2012-2014.

**Malekian, F.**, Jaroni, D., Khachaturyan, M. Nutritional Content, Antioxidant Activity and Microbiological Safety of Goat meat and Value added Goat Meat Products. Project Director. 2009-2014

McMillin, K.W., Gillispie, J.W., Harrison, R.W., **Malekian, F.**, Pinkerton, F., Gager, J., Gebrelul, S., Brandon, K., Kannan, G., Solaiman, S. Enhanced economic benefits for meat goat producers through production, meat yield and palatability and consumer information. Co-Project Director. 2009-2014

Chin, K.L., Mulbah, C.K., Zinnah, M.M., Wiles, W., **Malekian, F.**, Udoh, O.O. Revitalization of Agricultural Education and Research Program at Cuttington University to Ensure Sustainable Food Security in Liberia. Africa-U.S. Higher Education Initiative, Higher Education for Development (HED). Co-Project Director 2009-2010

Walker, C.R., **Malekian, F.**, Simon, G., Marshall, R., and Anderson, L. Evaluation of burnt Corn Gluten Meal in Agricultural Production. Co-Project Director, Evan Allen, USDA. 2008-2016

Walker, C. R., Bandele, O., **Malekian, F.**, and Bachireddy, V.R. Salvaging Craw-crab Offal in Organic Production System. Co-Project Director, CSREES, USDA. 2008-2016

Chin, L.K., Qi, Y., **Malekian, F.**, Bachireddy, V.R., Rimando, A., Simon, J., and Qing-Li, W., Hankins, G., and Picha, D. Potential for Advancing Quality of Research and Significance of the Problem and Opportunities. Co-Project Director, CSREES, USDA. 2008-2011

Velupillai, L., Moody, M., McMillin, K., **Malekian, F.**, Chisely, C., McNitt, J., Aryana, K. Technical Assistance Program to Support the Armenian Food Safety System. International Cooperation and Development, Food Industries Division, Foreign Agricultural Service, United States Department of Agriculture (USDA). 2006-2015

**Malekian, F.**, Gebrelul, S., Bond, A., York, D., Jones, S., Richardson, V., Gager, J., and Langley, H. Principal Investigator. Dietary Assessment and Intervention for Katrina Victims settled in Baker, Louisiana. Project Director, 2005-2006.

McNitt, J., and **Malekian, F.** Pasture Rearing of Poultry and Rabbit. Co-Project Director. USDA/CSREES. 2004-2009

Lefevre, M., Rankinen, T., Smith, S., Argyropoulos, G., Bouchard, C., Harsha, D., Kennedy, B., Most, M., Rood, J., Allison, D., Tiwari, H., and **Malekian, F.** Gene-Enviromet Trial on Response in African-Americans to Dietary Intervention (GET-READI) for Heart Health. Co-PI, 2004-2005 (38,000.00).

**Malekian, F.**, McMillin, K., and Nuti, L. Fat and fatty acids in goat meat. Co-Project Director. 2002

Hettiarachchy, N., Miller, A., **Malekian, F.**, Torres, A., Okezie, B.O., Huang, Y.W., Sancho, M. (members of IFT Committee on Diversity). Obtained the M&M Mars/IFT scholarship to identify, recruit, and retain a diverse pool of students for Food Science Departments. 2002.

Patrick, R., and **Malekian, F.** Nutria as an alternative food source. Louisiana Department of Wildlife and Fisheries. Co-project Director, 1995.

Windhauser, M.M., **Malekian, F.** Tulley, R.T., and Lefevre, M. Potential health benefits of diets containing defatted rice bran and rice bran oil. Louisiana Education Quality Support Fund (LEQSF). Co-project Director, 1994-1998.

#### **Approved and Funded Extension Projects:**

**Malekian, F.** and D.F. York. Breast Feeding Workshop and Training for Extension Agents and Paraprofessionals. Mini grant funded by SUAREC. 2011

**Malekian, F.** and D.F. York. Diabetes Empowerment Education Program (DEEP). 2010

**Malekian, F.** and Brown, E. L. Tobacco Prevention and Control with Young Adults (18-24). Co-Project Director. Tobacco Free Living Community Advocacy. 2009-2010 and 2010-2011.

**Malekian, F.**, K. Cyrus, and D.F. York. Food Safety (ServSafe) Workshop for Extension Agents and Paraprofessionals. Mini grant funded by SUAREC. 2010

Ghebreiyessus, Y., and **Malekian, F.** Establishing Models of Sustainability through Community Gardens and Small Farms. Mini grant funded by SUAREC. 2009

### **Selected Publications:**

Koukel, S., Newkirk, C., Bereaw, S., Letto, B., and **Malekian, F.** Cooperative Extension and Health Literacy: A National Focus. Journal of Human Sciences and Extension. Volume 6, 2018.

**Malekian, F.**, Khachaturyan, M., Gebrelul, s., Henson, J., Nutritional Characteristics of Goat Meat from different Grazing System. International Journal of Social Science and Technology Volume 2, 2017.

[http://www.ijstr.com/data/frontImages/5\\_November\\_2017.pdf](http://www.ijstr.com/data/frontImages/5_November_2017.pdf)

**Malekian F.**, Margarita Khachaturyan, Sebhatu Gebrelul, and James F. Henson. Nutritional characteristics and consumer acceptability of sausages with different combinations of goat and beef meats. Journal of Functional foods for Health and Diseases. 2016; 6(1):42-58

S Asgary, MR Afshani, A Sahebkar, M Taheri, E Jahanian, M Rafieian-Kopaei, **F Malekian** and N Sarrafzadegan. Improvement of hypertension, endothelial function and systemic inflammation following short term supplementation with red beet (*Beta vulgaris L.*) juice: a randomized crossover pilot study. Journal of Human hypertension. 2016, pages 1-6

**Malekian F.**, Gebrelul, S., Henson, J., Goita, M., Cyrus, K. The effect of Whey protein and resistant starch on body weight. Journal of Functional foods for health and Diseases. 2015; 5(8): 275-291

Zoumenou, V., Sigman-Grant, M., Coleman, G., **Malekian, F.**, Zee, J.M.K., Fountain, B.J., Marsh, A. Utilizing Technology for FCS education: selecting appropriate interactive webinar software. 2015. Vol.107, No 2.

Zoumenou, V., Sigman-Grant, M., Coleman, G., **Malekian, F.**, Zee, J.M.K., Fountain, B.J., Marsh, A. Identifying best practices for an interactive webinar. Journal of Family and Consumer Sciences, 2015. Vol.107, No 2.

**Malekian, F.**, Margarita Khachaturyan, Sebhatu Gebrelul, and James F. Henson “Composition and Fatty Acid Profile of Goat Meat Sausages with Added Rice Bran” International Journal of Food Science. 2014.

Torrico, D.D., Jirangrat, W., Scaglia, G., **Malekian, F.**, Janes, M.E., McMillin, K.W., and Prinyawiwatkul, w. Proximate and fatty acid composition and sensory

acceptability of Hispanic consumers toward rib-eye steaks from forage-finished steers. 2014. International Journal of food Science and Technology.

**Malekian, F.**, Gebrelul, S., Cyrus, K., Friendship, D., Snowden, J., Kennedy, B., and Losso, J. Shake off your weight. Louisiana Agriculture Magazine. 2014; (57), No 5.

**Malekian, F.** and Kennedy. B. "A Pilot Health Promotion Program to Prevent Childhood Obesity in Head Start Children". Journal of Cultural Diversity. 2014.

**Malekian, F.** and Deberry, C. Let's Move the 100 Way. Louisiana Agriculture Magazine. 2013. Vol.56, No 4.

**F. Malekian** and Kennedy. B. "A Pilot Health Promotion Program to Prevent Childhood Obesity in Head Start Children". Journal of Cultural Diversity. 2012.

D. Holiday, C. Sandlin, A. Schot, **Malekian, F.** and J.W. Finley. Characteristics of meat or sausage patties using pulses as extenders. Journal of Culinary Science & Technology. 9:158-176, 2011.

**Malekian, F.**, Bandele, O., Ghebreyessus, Y., and Berhane, M. All about Peppers. SUAREC Office of Technology Services. 2007

McNitt, J.I., J. Gager, **Malekian, F.**, A. Bond, H. Mellieon, Jr., L. Parker, and K. W. McMillin. 2006. Pasture finishing of rabbits using the Morant-style hutch. Presented at the 3<sup>rd</sup> Rabbit Congress of the Americas held in Maringa, Brazil August 21-23, 2006. Published on the CD of the Proceedings of the Congress.

**Malekian, F.**, Frechaud, V., Davis, C. Handy Healthy Shopping List. SUAREC Office of Technology Services. Pub. 137. 200. 2005.

Qi, Y. and **Malekian, F.** Medicinal Value of Roselle, Hibiscus Sabdariffa. Hibiscus Society of Baton Rouge Newsletter, June, 2005.

Qi, Y., Chin, K.L., **Malekian, F.**, Berhane, M., and Gager, J. Biological Characteristics, Nutritional and Medicinal Value of Roselle, Hibiscus Sabdariffa. Circular # 604. 2005.

Most, M.M., **Malekian, F.**, Tulley, T., and Lefevre, M. "Achieving Recommended Calcium and Dietary Fat Levels by the Use of Low fat/Nonfat Dairy Foods". Journal of Ecology of Food and Nutrition (revision), 2005.

**Malekian, F.**, Rao, R.M., Prinyawiwatkul, W., Marshall, W., Windhauser, M., and Ahmedna.M. Lipase and lipoxxygenase activity, functionality, and nutrient losses in rice bran during storage. LSU Agricultural Center, Bulletin No.870, 2000.



**Ramezanzadeh, F.M.**, Rao, R.M., Windhauser, M., Prinyawiwatkul.W., and W. Marshall. Effect of heat packaging and storage temperature on fatty acid and proximate composition in rice bran. *Journal of Agricultural and Food Chemistry*, 48, 464-467, 2000.

Tulley, R.T, **Malekian, F.**, Rood, J.C., Lamb, M.B.E., Champagne, C.M., Patrick, R., Kinler, N., and Raby, C.T. Analysis of the nutritional content of *Myocaster coypus*. *Journal of Food Composition and Analysis*, 13, 117-125, 2000.

**Ramezanzadeh, F.M.**, Rao, R.M., Windhauser, M., and Prinyawiwatkul. W., and Marshall.W. Prevention of oxidative rancidity in rice bran during storage. *Journal of Agricultural and Food Chemistry*, 47, 2997-3000, 1999.

**Ramezanzadeh, F.M.**, Rao, R.M., Windhauser, M., Prinyawiwatkul, W. Marshall., and Tulley, R. Prevention of hydrolytic rancidity in rice bran during storage. *Journal of Agricultural and Food Chemistry*, 47, 3050-3052, 1999.

**Ramezanzadeh, F.M.** Prevention of hydrolytic and oxidative rancidity and nutrient losses in rice bran during storage. Ph.D. Dissertation, Louisiana State University, 1998.

Patrick, R., and **Ramezanzadeh, F.M.** More than one way to skin a chicken. Inside Pennington, winter 1998.

Windhauser, M.M., Foust, E., **Ramezanzadeh, F.M.**, Tulley, R.T., and Lefevre, M. A practical approach to lowering dietary fat by reducing dairy fat. *Journal of American Dietetic Association*, 1995 (in process).

**Ramezanzadeh, F.M.** collaborator in determination of total nitrogen in urine by pyrochemiluminesce: Collaborative study. *Journal of AOAC International*, 78(2): 301-306, 1995.

Tulley, R. and **Ramezanzadeh, F.M.** From Clinical Chemistry to Food Chemistry: The Pennington Experience. 18th National Nutrient Databank Conference. Proceedings, ed. H.R. Allen and C.M.Champagne, pp 79-80, 1993.

**Malekian, F.** Functional, Nutritional and Storage Characteristics of Rice Bran as affected by Microwave Heat and Extrusion Stabilization Method. M.S. Thesis, Louisiana State University, 1992.

#### **Selected Abstracts:**

**Malekian, F.**, S. Gebrelul, J. F. Henson, K.D., Cyrus, M., Goita, and B. Kennedy. The effect of whey protein and resistant starch on body weight. Functional and medical foods for chronic diseases: bioactive compounds and biomarkers. Proceedings of the 18<sup>th</sup> International Conference at Harvard University Boston MA. September, 2014. Page 25-26.

**Malekian, F.,** S. Gebrelul, K. Cyrus, D. Friendship York, B. Kennedy, J. Losso, and J.E. Hine III. Combating childhood obesity with caregivers as change agent. Association of 1890 Research Directors biennial research symposium, Jacksonville, FL April 2013.

**Malekian, F.,** M. Khachaturyan, and S. Craige. Antioxidant activity and simultaneous determination of Vitamin E and Cholesterol in rice bran added goat meat products. Association of 1890 Research Directors biennial research symposium, Jacksonville, FL April 2013.

**Malekian, F.,** J. McNitt, J. Gager, and M. Khachaturyan. Effect of Housing system on production and quality of eggs. Association of 1890 Research Directors biennial research symposium, Jacksonville, FL April 2013.

**Malekian, F.** and L.E. Brown. Putting your heart into your health. 13<sup>th</sup> RCMI International symposium on health disparities. San Juan, Puerto Rico. December 2012.

**Malekian, F.,** and M. Khachaturyan. Antioxidant Activity of Rice Bran Added To Goat Meat Sausages. Association of Research Directors Annual Meeting Proceedings. Atlanta GA, April 2011

K.W. McMillin, J.W. Gillespie, R.W. Harrison, **Malekian, F.,** F. Pinkerton, J. Gager, S. Gebrelul, K. Braden, G. Kannan, S.G. Solaiman, and A. Peischel. Enhanced economic benefits for meat goat producers through production, meat yield and palatability, and consumer information. USDA National Institute of Food and Agriculture Prosperity for Small and Medium-Sized Farms and Rural Communities Program Project Director Meeting, Washington, DC. 2010

**Malekian, F.** and L.E. Brown. Putting Your Heart into Your Health Brown Baggin Lunch and Learn. Priester National Extension Health Conference. Mobile, Alabama. March, 2010

**Malekian, F.,** Khachaturyan, M., Chin, K., Berhane, M., and Qi, Y. A Comparison between Regular Sugar Cookies and Hibiscus Cookies. ARD Annual meeting. Atlanta, GA 2009.

**Malekian, F.** Stabilized Rice Bran as a Functional Ingredient for Chronic Diseases. The 5<sup>th</sup> International Functional Foods Conference. Baton Rouge LA, 2008.

**Malekian, F.** New Dietary Guidelines (MyPyramid) in U.S.A. Th 4<sup>th</sup> International Functional Foods Conference. Dallas, TX October12-14, 2007

**Malekian, F.**, Gebrelul, S., Bond, A., Gager, J., Richardson, V., Friendship York, D., Jones, S., Langley, H., Padda, M., and Henson, J. Dietary Assessment and Intervention for Katrina Victims Settled in Baker, Louisiana. Institute of Food Technologists annual meeting, Chicago, IL, July 2007.

McNitt, J.I., J. Gager, **Malekian, F.**, A. Bond, H. Mellieon, Jr., L. Parker, and K. W. McMillin. 2006. Pasture finishing of rabbits using the Morant-style hutch. Presented at the 3<sup>rd</sup> Rabbit Congress of the Americas held in Maringa, Brazil August 21-23, 2006.

Bond A.E., Prinyawiwatkul, W., and **Malekian, F.** Using a mixture design experiment to optimize sensory quality of a butter cake product made predominantly from rice flour. Institute of Food Technologists (IFT) annual meeting, Las Vegas, NV July, 2004

Bond, A. E., Xu, Z., Prinyawiwatkul, W., and **Malekian, F.** 2003. Volatile Compounds and their Corresponding Sensory Aromas in Baked and Boiled Sweet Potatoes. Annual Institute of Food Technologists (IFT) Meeting, Chicago, IL. July 12-16, 2003.

Purnamasari, D., Bond, A. E., Prinyawiwatkul, W., Boeneke, C. A., Moody, M.W., Pollet, C. T., and **Malekian, F.** 2003. A Novel Sweet Potato Beverage: Identifying Consumer Sensory Profiling Critical to Product Acceptance and Purchase Decision. Annual IFT Meeting, Chicago, IL. July 12-16, 2003.

**Ramezanzadeh, F.M.**, Rao, R.M., Windhauser, M., and Prinyawiwatkul, W. Reducing Lipoxigenase Activity in Microwave Heated Rice Bran During Storage. IFT annual meeting Chicago, IL. July 1999.

**Ramezanzadeh, F.M.**, Champagne, C., Rood, J. Determination of Protein in Total Daily Diets with Comparison of Laboratory Values to Two Computerized Nutrient Data Bases. FASEB Annual Meeting, New Orleans, LA. April 1997.

**Ramezanzadeh, F.M.**, Rood, J.C., Lamb, M.B.E., Champagne, C.M., Patrick, R., Kinler, N., Raby, C.T. and Tulley, R.T. Nutria Meat an Alternative to Other Meat. IFT International Annual Meeting, New Orleans, LA. June 1996.

**Ramezanzadeh, F.M.**, Rood, J.C., Lamb, M.B.E., Champagne, C.M., Patrick, R., Kinler, N., Raby, C.T. and Tulley, R.T. Nutritional Content of Nutria Compared to Other Meat. AOAC International Annual Meeting. Washington DC. September 1996.

**Malekian, F.**, Rao, R.M., Liuzzo, J.A., and Grodner, R.M. Selected Functional Properties of Rice Bran Stabilized with Microwave Heat. Pennington Biomedical Research Center, Baton Rouge, LA. 1994.

Tulley, R.T. and **Ramezanzadeh, F.M.** Food Analysis Laboratory. Pennington Biomedical Research Center, Baton Rouge, LA. 1994.

Tulley, R.T. and **Ramezanzadeh, F.M.** Exogenous Para-aminobenzoic Acid as a Marker of Subject Compliance During a Salt Loading Study. Pennington Biomedical Research Center, Baton Rouge, LA. 1993.

**Malekian, F.**, Rao, R.M., Liuzzo, J.A., and Grodner, R.M. Selected Functional Properties of Rice Bran Stabilized with Microwave Heat. Abstract #556 IFT annual meeting, New Orleans, LA. June 20-24, 1992.

#### **Newsletters:**

“Whey To Go”, A series of four newsletters published as a result of USDA funded project “combating Childhood Obesity with caregivers as change Agents”. September 2013-August 2014

New View, a Guide for Your Journey to Health and Wellness. Monthly publication, January-June 2008

#### **Fact Sheets:**

F. Malekian et al.; **17** fact sheets on Good Agricultural Practice (GAP). [http://www.lsuagcenter.com/en/food\\_health/food/safety/On-Farm+Food+Safety/Best-Practices-to-Ensure-OnFarm-Food-Safety.htm#1](http://www.lsuagcenter.com/en/food_health/food/safety/On-Farm+Food+Safety/Best-Practices-to-Ensure-OnFarm-Food-Safety.htm#1)

F. Malekian and Margarita Khachatryan, Health benefits of goat meat. [www.suagcenter.com](http://www.suagcenter.com)

F. Malekian and Mfamara Goita, Sugar and Sweeteners. [www.suagcenter.com](http://www.suagcenter.com)

F. Malekian. Whey protein, 2013

F. Malekian. Resistant Starch, 2013

F. Malekian. Nutritional and health benefits of citrus fruits, 2011

F. Malekian. Top ten health benefits of lemon water, 2011

K. L. Chin, Y. Qi, and **F. Malekian**. Food Value of Roselle, *Hibiscus Sabdariffa* – 2007

#### **Reviews:**

Journal for Nutrition Education and Behavior. Reviewer. 2007- Present

Journal of Oil Chemists. Reviewer. 2008-Present

Journal of Animal Science. Reviewer. 2011

### **Editorial Involvement:**

International Journal of Applied Science in Physical Education, Editorial Board, 2017-present

International Journal of Food Safety, Nutrition and Public Health, Guest Editor, 2011

### **Selected Thesis and Dissertation Directed:**

Co-Chair, Perceived Health Status, Perceived Self-Efficacy, and Health Promoting Practices Related to Nutrition and Physical Activity Among Overweight and Obese Rural African American. Dissertation by Linda H. Godley, School of Nursing at Southern University, Baton Rouge, LA May 2005.

Co-Chair, Effect of Cetylpyridinium Chloride on *Listeria Monosytogenes* Growth on the Surface of Raw and Cooked Shrimp. Thesis by Tracie Dupard, Department of Food Science, Louisiana State University, Baton Rouge, LA 70808 June 2005.

Co-Chair, Consumer Sensory Characteristics of Butter Cake Made from Wheat and Rice Flours. Thesis by Ashley Bond Department of Food Science, Louisiana State University, Baton Rouge, LA 70808. May, 2004.

### **Presentations and outreach:**

Extension specialist in nutrition, health and food safety education. 2005-present

Food safety (ServSafe) training, 2000-present

Food preservation training. 2006-present

Ongoing nutrition education presentations at the Catholic Charities Diocese of Baton Rouge, senior citizens. 2007-present

Ongoing participation in Health fairs, Health days, Career Days. 2004-present

Teaching nutrition and new dietary guidelines. Crestworth middle, Recovered School District, spring semester 2013.

New Dietary Guidelines (MyPyramid) in U.S.A. The 4<sup>th</sup> International Functional Foods Conference. Dallas, TX. October 12-14, 2007

**Malekian, F.,** Gebrelul, S., Bond, A., Gager, J., Richardson, V., Friendship York, D., Jones, S., Langley, H., Padda, M., and Henson, J. Dietary Assessment and Intervention for Katrina Victims Settled in Baker, Louisiana. Institute of Food Technologists Annual Meeting. Chicago, IL July 2007. Poster presentation

**Malekian, F.,** Gebrelul, S., Bond, A., Gager, J., Richardson, V., Friendship York, D., Jones, S., Langley, H., Padda, M., and Henson, J. Dietary Assessment and Intervention for Katrina Victims Settled in Baker, Louisiana. The Louisiana Association for Family and Consumer Sciences Annual Meeting, Baton Rouge, LA. March 11-13, 2007. Poster presentation

**Malekian, F.,** Chair, Committee on Diversity workshop, October 2006.

**Malekian, F.** National MANRRS Conference High School Day. Workshop: Aspect of Food Science. Also recruiting minority students to the area of Food Science and Nutrition. March 2006.

**Malekian, F.** Chair, National Hunger Awareness Day Event. Southern University Agricultural Research and Extension Center, Baton Rouge LA. June 7, 2005.

**Malekian, F.** Healthy Eating Behaviors: The Latest Findings. Serve Baton Rouge Organization, May 2005. Number of contacts: 30

**Malekian, F.,** and Lamikanra, O. Diversity Forum: Advancing Your Career in an Increasingly Diverse Workplace. New Orleans, LA July 18, 2005.

**Malekian, F.** Co-Chair, Earth Day Activities, Educated Public on Healthy eating, Baton Rouge LA. April 17, 2005. Number of contacts: 500

**Malekian, F.,** Goat Field day, Educated Public on Healthy Eating, Southern University Agricultural Research and Extension Center. April 9, 2005. (Number of contacts: 70

**Malekian, F.** National MANRRS Conference High School Day. Workshop: Aspect of Food Science. Pittsburg, PA March 31, 2005. Number of contacts: 120

**Malekian, F.** Live Stock Show, Educated Children and adults on Healthy Eating, Southern University Agricultural Research and Extension Center, March 4, 2005.

**Malekian, F.** Member of diversity conference oversight committee work very closely with director of LSU Ag Center Office of Multicultural Diversity. February, 2005

Radio Talk show, WXOK 1460 AM, Nutrition and Diabetes. December 18, 2004. Number of contacts: 1000

**Malekian, F.** Presented at the American Dietetic Association Annual meeting (local chapter). Safety of Fresh Fruits and Vegetables. Burden Research Center, Baton Rouge, LA November, 17 2004. Number of contacts: 30

**Malekian, F.** Presented at the Greater Baton Rouge Food Bank Annual Agency Meeting. Hunger and Obesity. Delmont Service Center, Baton Rouge, LA. October 14, 2004. Number of contacts: 120

Community Health Seminar” Food for thought: A Healthier ...You Part II”. Health Forum. Delmont Service Center, Baton Rouge, LA. Thursday, July 29, 2004. Number of contacts: 100

Radio Talk show, WXOK 1460 AM, Eating Healthy. June 20, 2004. Number of contacts: 1000

Co-Chair, National Hunger Awareness Day Event. This event was presented to the house of representatives, was televised in the Channel 9, was send through LSU long distance learning to all the parishes that LSU Ag center serves. June 3, 2004. Number of contacts: 1000

Co-Moderator, Hot Topic Symposium on Obesity, IFT Annual Meeting, Anaheim, CA. June 2002.

**Malekian, F.** On-going presentations for the visitors to the Pennington Biomedical Research Center facilities, Baton Rouge, LA. 1992-March 2004

**Ramezanzadeh, F.M.,** Rao, R.M., Windhauser, M., Prinyawiwatkul, W. Marshall, and Talley, R. Prevention of Hydrolytic Rancidity in Rice Bran during Storage. Southern Association of Agricultural Scientists (SAAS). Memphis, Tennessee. January 1999.

Patrick,R., and **Ramezanzadeh, F.M.** All day Nutrition Wellness program for Women (Big Chill), Pennington Biomedical Research Center, Baton Rouge, LA. 1999

**Ramezanzadeh, F.M.** Food Analysis Laboratory. Pennington Biomedical Research Center Open House. March 1998.

**Ramezanzadeh, F.M.** and Melasome, L. Pennington Biomedical Research Center. 4-H Club Annual Meeting, LSU Agriculture Center, Baton Rouge, LA. June 1998.

Patrick, R., and **Ramezanzadeh, F.M.** More than one way to skin a chicken. Southern Association of Agricultural Scientists (SAAS) meeting. 1997.

**Ramezanzadeh, F.M.** Food analysis laboratory at Pennington biomedical Research Center. 4-H Club Annual Meeting, LSU Agriculture Center, Baton Rouge, LA. June 1997.

**Ramezanzadeh, F.M.** Food Science and Food Analysis Lab at Pennington Biomedical Research Center. Assumption High School, Baton Rouge, LA. 1997.

**Ramezanzadeh, F.M.** National Institute of Health (NIH) “A training workshop for delivering research diets”, Pennington Biomedical Research Center, Baton Rouge LA. June, 1996.

**Ramezanzadeh, F.M.** Food Analysis Laboratory at Pennington Biomedical Research Center. Open House. Baton Rouge, LA. March 1996.

**Ramezanzadeh, F.M.** Food Science and Food Analysis Lab at Pennington Biomedical Research Center. Belair High School, Baton Rouge, LA. 1995 and 1996.

Tulley, R., and **Ramezanzadeh, F.M.** Chemical Composition of Nutria. Nutrient Data Base Conference. Pennington Biomedical Research Center, Baton Rouge, LA. 1996.

**Ramezanzadeh, F.M.** Nutritional content of ostrich meat. Managers and Media Conference. Baton Rouge LA. September 1995.

**Ramezanzadeh, F.M.** National Institute of Health (NIH) “A training workshop for delivering research diets”, Pennington Biomedical Research Center, Baton Rouge La, June, 1995.

Patrick,R. and **Ramezanzadeh, F.M.** What’s New in Nutrition Labeling and Food Safety? One-day workshop, Burden Research Center, Baton Rouge, LA 1994.

Tulley,R. and **Ramezanzadeh, F.M.** From Clinical Chemistry to Food Chemistry, The Pennington Experience 18th National database Conference, Baton Rouge, LA. 1993.

**News/ Media/ Prints:**

Ongoing nutrition and health presentations and articles in the local news papers

Ongoing presentations on TV and radio stations

Ongoing Pictures and articles in The Advocate related to Research results and extension activities. The Advocate Baton Rouge, LA.

Picture and article in the LSU Department of Food Science Newsletter. Trappey and Malekian Instruct at Acidified Foods School. News from the Department of Food Science, winter 2005. P. 3.



Nominee for Diversity Award for Excellence. 2005 Diversity Conference and Award Ceremony. Diversity Gumbo: Second Helpings Recipes for a Multicultural Workplace. Half page background information in the proceeding of the Conference. February 2005.

Picture and article in the ExxonMobil Neighbor Newsletter. Helping North Baton Rouge Residents Live Healthier Lives. ExxonMobil Neighbor Newsletter, Third Quarter. 2004. P. 4.

Half Page Picture and an article in The Advocate judging dessert entries for the Culinary Classic. The Advocate, Baton Rouge, LA. Thursday, May 27, 2004.

**Professional Organization Membership and involvements:**

Institute of Food Technologists (IFT), 1990-present

Board member, Southern Sustainable Agricultural Working Group (SSAWG), 2013-2016

Society for Nutrition Education, 2004-2010

American Association of University Women, 2000-present

Women's Council of Greater Baton Rouge, 2009-present

CAFVIC/Battered Women Program, 2007-present

Louisiana State University's Diversity Council, 2007-2009

Who'sWho of American Women, 2007-present

Gamma Sigma Delta, the Honor Society of Agriculture, 2002-present

Phi Tau Sigma, Food Science honor society, 2010-present

Phi Kappa Phi. 2011-present

Involvement in Institute of Food Technologists (IFT), 1990 – present

Co-Chair, Education, Extension and Outreach division. 2015-2016

Member of National Committee on Diversity for IFT, 2001-2008.

Chair on the National Committee on Diversity 2006-2007

IFT Ambassador, 2005-present

Representative of national Committee on Diversity at MANRRS (Minorities in Agriculture, Natural Resources, and Related Sciences)

Conference to recruit minority students to the field of Food Science, Pittsburg, PA. March 2005 and St. Louis, MO March 2006.

Co-Chair General Arrangements Committee IFT Annual Meeting, New Orleans LA. 2002, July 2005, 2008 and 2012.

Representative of national Committee on Diversity at MANRRS (Minorities in Agriculture, Natural Resources, and Related Sciences)

Conference to recruit minority students to the field of Food Science, Atlanta, GA. March 2003.

Member of the IFT Membership Task Force, 2001-2002

Representative of national Committee on Diversity for IFT at MANRRS Conference to recruit minority students to the field of Food Science, Crystal City, VA. March 2001

Co-Chair General Arrangements Committee IFT Annual Meeting, New Orleans LA. June 2001

Coordinated two all day tours and seminars (Functional Foods) at Pennington Biomedical Research Center, Baton Rouge, LA. June 2001.

Member of the IFT jury to select international Nicholas Appert Award winners, 1997-2000.

Gulf Coast Section of IFT, 1990 – present.

Chair-Elect of Gulf Coast Section of IFT, 1994 – 1995.

Chair of Gulf Coast Section of IFT, 1995 – 1996.

Food Science Club, Louisiana State University Baton Rouge 1990-present.

President, Food Science Club, 1991 – 1992.

Secretary, Food Science Club, 1990 – 1991.

Food Science club co-advisor, Food Science Department, Louisiana State University, 2001-2002.

Co-chair, coordinating Alumni and Friends of Food Science banquets, Food Science Department, Louisiana State University, 2002-2006

Referee for Journal of Food Science to edit research papers for publication, 2000-present.

Extension Award Committee Chair, Gamma Sigma Delta, LSU Chapter, spring 2005.

Society for Nutrition Education (SNE), 2004-present

General arrangement Co-Chair for the annual meeting New Orleans, LA 2009.

Volunteer at the hospitality desk, New Orleans LA 2009

American Association of University Women (AAUW). 2000-present

Facilitator at the Women's leadership Conference, May 14, 2005.

Partners of America, 2004-2010.

Committee on Agricultural/Natural Resources

Committee on International Community Development

Women's Council of Greater Baton Rouge. 2009-present

Membership committee

Program Committee

Ambassador

Hostess for the annual luncheon September, 2009

Co-chair, coordinating Pennington Biomedical Research Center Annual Events, 2000-2004.

Best Teacher Award Committee, Louisiana State University, 1998.

**Southern University and Community Services:**

Chair, safety Committee  
Member of Review Committee  
Co-Chair, professional Development Committee  
Co-Chair, Earth day committee  
Co-Chair, Diversity conference, February, 2005

**Honors and Awards:**

Awarded Institute of Food Technologists “**Fellow**” in recognition of outstanding contributions in the field of food Science and Technology. 2016  
Outstanding Chancellor’s Research Scientist Award Food and Agricultural Sciences. Southern University Agricultural Research and extension Center 2015

Research Certificate of Merit, Gamma Sigma Delta, 2015

Certified Food Scientist (CFS), one of the food scientists who will be etched in IFT’s history as a part of the inaugural class of CFS certificates. 2013.

Awarded Alumnus of the Year in the College of Agriculture Louisiana State University (LSU) for meritorious contribution to the profession, LSU and College of Agriculture. November 5, 2012

Awarded 2011 Elizabeth Steir Fleming award from Institute of Food Technologists (IFT) for pursuit of humanitarian ideals and unselfish dedication resulting in significant contributions to the well-being of the food industry, academia, students, and the general public.

Awarded 2009-2010 the Polaris Award, August 2009. A community service honor sponsored by The Greater Baton Rouge Pan-Hellenic Council, Inc.

Awarded “Rebuilders of the Village”, Children’s Defense Fund for the outstanding program after hurricanes Katrina and Rita. 2007

Awarded 2006 YWCA Women of Achievements Award. October 2006

Nominee for Diversity Award for Excellence. 2005 Diversity Conference and Award Ceremony. Diversity Gumbo: Second Helpings Recipes for a Multicultural Workplace. February 2005.

Awarded George F. Hixon Fellow award, one of the highest honors of the Kiwanis International, 2003.

Omicron Delta Kappa (ODK), 2002-present.

Gamma Sigma Delta, 1991 – present.

Awarded “Star” of leadership conference for professional activities, IFT, Chicago, IL. 2001.

Awarded certification as a trainer, Louisiana State University Agriculture Center Diversity Train-the-Trainer program. 2001.

Certificate of Recognition as a “Collaborator in the Interlaboratory Validation of AOAC Method 994.19, 1995 AOAC International” Collaborative study of the year, 1995.

Baton Rouge Downtown Kiwanis Club Scholarship, 1993.

Graduate Assistantship, Louisiana State University, 1990 – 1992.

**Civic Activities:**

Early Risers Kiwanis Club, 2004-present

President, Early Risers Kiwanis, 2013-2014

Kiwanis Club of Louisiana State University (LSU), 1992 –2004

Lieutenant Governor, Kiwanis International, District of Louisiana.

Mississippi-West Tennessee, 2002-2003.

President, LSU Kiwanis club, 2001-2002.

YWCA of Baton Rouge, 2000-present.

Children’s Defense Fund, Katrina Citizens Leadership Corp. 2008-2014

Battered Woman Inc. 2007-2012

Board member, 2008-2012

Fund raising event co-chair, 2007-2012

Hibiscus Society of Baton Rouge, 2003-2012.

Translator, Scientific articles from Center for Disease Control (CDC) on AIDS and Tuberculosis, [www.aids-ir.org](http://www.aids-ir.org), 2005

Volunteer in Women Nutrition Research Program Annual Race and Walk. Pennington Biomedical Research Center, Baton Rouge, LA. 2001-2004

Volunteer in welcoming events for new international students at Louisiana State University. 1999-2002.

Judge, the district and state Science and Engineering Fairs, Pennington Biomedical Research Center, Baton Rouge, LA. 1993 - 2004

American Heart Association of Baton Rouge.

Chairperson for the annual walk fundraising event, 1997.

Translator, East Baton Rouge Parish School Board. 1996-1997.  
Campus Club of Louisiana State University, 1990 – present.  
Chairperson for spring activities, 1997.