

Harris, C. M. and Williams, S. K. 2017. The Antimicrobial Effects of Defenstat™ against *Salmonella* Typhimurium on Boneless Skinless Ground Chicken Breast. Animal Science Symposium, St. Augustine, FL, October 2017.

Harris, C. M. and Williams, S. K. 2017. The Antimicrobial Effects of Buffered Vinegar and Lauric Acid against *Salmonella* spp. on Commercial Broiler Poultry. National Minorities in Agriculture Natural Resources and Related Sciences (MANRRS) Conference. Pittsburg, PA, March 2017.

Harris, C. M. and Williams, S. K. 2016. The Antimicrobial Effects of Buffered Vinegar and Lauric Acid against *Salmonella* spp. on Commercial Broiler Poultry. Animal Science Symposium, St. Augustine, FL, October 2016.

Harris, C. M. and Williams, S. K. 2016. Antimicrobial Effects of Dried Vinegar on Chicken Breast. National Minorities in Agriculture Natural Resources and Related Sciences (MANRRS) Conference. Jacksonville, FL, March 2016.

Harris, C. M. and Williams, S. K. 2015. Antimicrobial Effects of Dried Vinegar on Chicken Breast. Animal Science Symposium. Live Oak, FL, October 2015.

Experienced with inoculation techniques of microbes onto poultry products while maintaining aseptic conditions in compliance with federal regulations.
Able to isolate and maintain cultures to perform microbial confirmation procedures.
Can prepare media and broth for pathogen testing.
Efficient at understanding colony growth on XLT-4 and TSA agar plates and colony counting.
Understands Hazard Analysis and Critical Control Points (HAACP) and standard operation procedures (SOP) and the development of a plan for a facility.

Research Assistant (Advisor: Dr. Ajit K. Mahapatra) January 2011-December 2013
Department of Biotechnology, Fort Valley State University, Fort Valley, GA

Worked with cutting-edge research such as the use of microsatellite markers.
Evaluated the effectiveness of antimicrobials on goat skin.
Utilizes strong interpersonal skills; work effectively with individuals on all levels; effective motivator of self and colleges.

TEACHING EXPERIENCE

University of Florida, Teaching Assistant Spring Semester 2015, 2016, 2017, 2018, 2019
Meat Processing/ Product Development and Formulations

Taught and facilitated the lab portion of the class for 15-20 students
Served as lecturer in five classes per semester
Assisted with proximate analyses
Assisted with grading lab reports
Conducted sensory panels to determine quality of products pertaining to texture, taste, and consumer preference.
Guided students with creating a special product for lab
Helped students understand the quality control functions of a processing plant

Presentation Session Chair, Animal Sciences Symposium Fall Semester 2015
Research Series for Graduate Students and interns for Florida Agricultural and Mechanical University
FAMU Intern Presentation Director

Introduced the speakers and the title of their presentations
Maintained the schedule of presentations
Facilitated question and answer sessions after each presentation
Made sure the presenter spoke loud enough for the audience

EXTENSION EXPERIENCE

University of Florida, Graduate Student Symposium Assistant Coordinator Fall 2015- Fall 2019
Animal Sciences Graduate Symposium

Assisted with planning and running the annual symposium event
Attended site visit/F1 12mp1iTQq.00000912 0 612 792 reWnded site visit/F1 12mp1iTQ3q.00000912 0 612 792

Introduced speakers in multiple sessions

Amy Simonne, Ph.D
Professor and Extension Specialist (Food Safety and Quality)
Email: