

Christopher R. Daubert

Vice Chancellor and Dean of the College of Agriculture, Food and Natural Resources

On August 1, 2017, Christopher R. Daubert will join the University of Missouri as the Vice Chancellor and Dean of the College of Agriculture, Food and Natural Resources.

University of Missouri (2017 - present)

College of Agriculture, Food & Natural Resources
Vice Chancellor & Dean

NC State University (1996 – 2017)

Food, Biochemical & Engineered Systems
System Co-Chair

Department of Food, Bioprocessing & Nutrition Sciences
Professor & Department Head
Food Rheology Laboratory Director

Department of Biological & Agricultural Engineering
Associate Faculty Member

Biotechnology Program
Associate Faculty Member



Professional Summary

Dedicated administrator of the land-grant philosophy who excels in mission advancement, personnel development, and program coordination • Compassionate and participatory leadership style • Devoted leader with organizational skills for effective and efficient project planning and management • Fiscally responsible and tactical • Flexible and hardworking • Inspiring commitment to students and stakeholders • Meticulous and detail-oriented • Engaging interpersonal and communication skills • Sensibly progressive while fostering strategic partnerships • Fundraising expertise with an entrepreneurial focus to grow public-private-partnerships • Commitment to diversity of ideas and cultures to address grand societal challenges

Education

NC State University

Post-Doctoral Research Associate (1996 - 1997) - Department of Food Science

Michigan State University

Ph.D., Agricultural Engineering (1996) - College of Agriculture and Natural Resources and College of Engineering & Food Science (1996) - College of Agriculture and Natural Resources

The Pennsylvania State University

B.S., Agricultural Engineering (1991) - College of Agricultural Sciences and College of Engineering

Academic Experience

University of Missouri

Professor of Food Science, Engineering: August 2017

NC State University

Professor of Food Science, Engineering: July 2007 - June 2017

Associate Professor of Food Science, Engineering: July 2002 - June 2007

Assistant Professor of Food Science, Engineering: July 1997 - June 2002

Administrative Experience

Office of Research, Innovation & Economic Development

Vice-Chancellor Research Fellow: October 2016 – June 2017

Food, Biochemical & Engineered Systems

Co-Chair: January 2016 - June 2017

Department of Food, Bioprocessing & Nutrition Sciences

Department Head: July 2010 – June 2017

The North Carolina Food Processing & Manufacturing Initiative: July 2014 - June 2017

Bioprocessing Science (BBS)

Undergraduate Teaching Coordinator: January 2007 - July 2010

Food Rheology Laboratory (FRL)

Director: June 1996 - June 2017

Biomanufacturing Training and Education Center

Associate Director Academic Programs: November 2004 - July 2007

Research Interests

- Explanation of the physical chemistry, molecular-level interactions, and functionality of food systems through an understanding of rheological behavior, while solving problems facing the food and pharmaceutical industries.

Honors

- Fellow. Institute of Food Technologists: 2015
- Outstanding Engineering Alumnus. The Pennsylvania State University, University Park, PA: 2015
- Biosystems Engineering Distinguished Alumni Award. The Michigan State University, East Lansing, MI: 2015

- Journal of Texture Studies. Certificate of Merit – Top 10 Downloaded Articles: 2012
- Gertrude Cox Award nominee: 2010
- IFT R&D Award nominee: 2008 - 2010
- Invited Speaker. ACS Annual Meeting. Washington, D.C.: 2009
- Plenary Lecturer. Conference of Food Engineering/AIChE. San Francisco, CA: 2003
- Outstanding Instructor Award. NC State Food Science Club: 1998; 2004
- Outstanding Instructor Award. CALS: 2005
- Outstanding Instructor Award. NC State University: 2005
- Academy of Outstanding Teachers. NC State University: 2005
- Best Paper Award. AOCS Phospholipid Division: 2000
- Sigma Xi Outstanding Young Researcher. NC State University: 2005

Professional Service

Editorial Boards

- Journal of Food Process Engineering: 2003 - present
- Journal of Texture Studies editor-in-chief: 2010 - 2014
- Annual Reviews of Food Science & Technology: 2009 - 2014
- Journal of Texture Studies editor: 2007 - 2010
- Journal of Texture Studies: 2006 - 2014

Sigma Xi (NC State Chapter)

- Past-president: 2011
- President: 2010
- President-elect: 2009

Phi Tau Sigma (National)

- Member-at-large (elected): 2012 - 2015
- Chapters subcommittee chair: 2012 - 2013

Phi Tau Sigma (NC State Chapter)

- President: 2003
- Vice-president: 2002

- Secretary: 2001
- Councilor: 2000

Institute of Food Technologists

- Board of directors, candidate: 2016
- Code of professional conduct adhoc committee: 2016
- Emerging leaders mentoring panel: 2016
- Academics adhoc co-chair: 2014 - 2015
- AMSPAP advisory panel: 2014
- Dogwood section: 1997 - present; member-at-large (elected) 2013 - 2017
- Award jury: 2007 - 2009
- Professional member: 2003 - present
- Food Engineering Division (FED) newsletter associate editor: 2002
- FED past-chair: 2004 - 2005
- FED chair: 2003 - 2004
- FED chair-elect: 2002 - 2003
- FED secretary: 2001 - 2002
- FED graduate paper competition committee: 2002
- FED scholarship selection committee: 1996 - 1997
- Ozark section scholarship selection committee: 1997
- Conference of Food Engineering (CoFE) planning committee: 1998 - 1999
- CoFE food rheology technical session chair: 1999; 2001; 2003
- Food rheology symposium co-chair: 2000; 2001
- NC State student branch advisor: 1997 - 1999 (national chapter of the year, 1999); 2002 - 2004

NC-1023 (formerly NC-136) Regional Project

- Chair: 2003 - 2004
- Chair-elect: 2002 - 2003
- Secretary: 2001 - 2002
- Annual meeting host and organizer: 2000
- Project rewrite committee: 1999
- Station representative: 1999 - 2001

The Society of Rheology

Peer-reviewed Publications (most recent)

1. Campbell, C.L., Daubert, C.R., Drake, M.A. and E.A. Foegeding. 2016. An iso-protein model food system for evaluating food texture effects. *J Texture Stud.* 47: 377-391.
2. Joyner (Melito), H.S., Pernell, C.W. and C.R. Daubert. 2014. Impact of oil-in-water emulsion composition and preparation method on emulsion physical properties and friction behaviors. *Tribol. Lett.* 56: 143-160.
3. Joyner (Melito), H.S., Pernell, C.W. and C.R. Daubert. 2014. Impact of formulation and saliva on acid milk gel friction behavior. *J. Food Sci.* 79(5): E867-E880.
4. Joyner (Melito) H.S., Pernell, C.W. and C.R. Daubert. 2014. Beyond surface selection: the impact of different methodologies on tribological measurements. *J Food Eng.* 134: 45-58.
5. Joyner (Melito), H.S., Pernell, C.W. and C.R. Daubert. 2014. Impact of parameter settings on normal force and gap height during tribological measurements. *J Food Eng.* 137: 51-63.
6. Melito, H.S., Daubert, C.R. and E.A. Foegeding. 2013. Relationships between nonlinear viscoelastic behavior and rheological, sensory, and oral processing behavior of commercial cheeses. *J Texture Stud.* 44(4): 253-288.
7. Melito, H.S., Daubert, C.R. and E.A. Foegeding. 2013. Relating large-amplitude oscillatory shear and food behavior: correlation of nonlinear viscoelastic, rheological, sensory, and oral processing behavior of whey protein isolate/k-carrageenan gels. *J Food Process Eng.* 36(4): 521-534.
8. Koc, H., Cakir, E., Vinyard, C.J., Essick, G., Daubert, C.R., Drake, M.A., Osborne, J., and E.A. Foegeding. 2014. Adaptation of oral processing to the fracture properties of soft solids. *J Texture Stud.* 45(1): 47-61
9. Melito, H.S., Daubert, C.R., and E.A. Foegeding. 2012. Creep and large amplitude oscillatory shear behavior of whey protein isolate/k-carrageenan gels. *Applied Rheology.* 22(6): 296-309.
10. Melito, H.S, Daubert, C.R. and E.A. Foegeding. 2012. Validation of a large amplitude oscillatory shear protocol. *J Food Eng.* 113: 124-135.
11. Cakir, E., Vinyard, C.J., Essick, G., Daubert, C.R., Drake, M.A. and E.A. Foegeding. 2012. Interrelations among physical characteristics, sensory perception and oral processing of protein-based soft-solid structures. *Food Hydrocolloids.* 29(1): 234-245.
12. Cakir, E., Daubert, C.R., Drake, M.A., Vinyard, C.J., Essick, G. and E.A. Foegeding. 2012. The effect of microstructure on the sensory perception and textural characteristics of whey protein/kappa-carrageenan mixed gels. *Food Hydrocolloids.* 26(1): 33-43.
13. Cakir, E., Koc, H., Vinyard, C.J., Essick, G., Daubert, C.R., Drake, M.A. and E.A. Foegeding. 2012. Evaluation of texture changes due to compositional differences using oral processing. *J of Texture Stud.* 43(4): 257-267.
14. Yurgec, M., Osborne, J., Steffe, J.F. and C.R. Daubert. 2012. Quantifying shear effects on a model emulsion system. *J Food Process Eng.* 35(6): 905-914.

Patents

1. Resch, J.R. and C.R. Daubert. "Process for Producing Cold-Gelling Hydrocolloids." US Patent 6987182. Issued 1/17/06.
2. Hudson, H.M., C.R. Daubert, and E.A. Foegeding. "Multistep Process to Derivatize Whey Protein into a Thermal and pH Stable Thickening Agent." US Patent 6261624. Issued 7/17/01.