

December 19, 2017

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To whom it may concern:

I would love to join the University of Central Florida as President. I obtained a B.S. degree in Food Science and Technology from Alabama A&M University and a Ph.D. in Food Science and Technology with a concentration in sensory evaluation and a minor in food chemistry from Cornell University. As a sensory scientist, I investigate human responses to foods using the five senses of sight, smell, taste, touch, and hearing. Understanding human behaviors regarding food consumption and the impact of the five senses on human perception is vital in sustaining health and nutrition. Such knowledge will help with the development of healthier food products that are still sensorially-pleasing to consumers and provide insight so that strategies/approaches can be more effectively implemented to help combat health problems such as hypertension, diabetes, and obesity. While my focus as a sensory scientist has been on olfaction, more specifically odor-induced sensory modifications, I am also interested in further understanding human behavior and choices and sensory methodology development. I feel that I can provide new perspective, expertise, and an applied outlook regarding human behavior and choices. Furthermore, I would like to serve as President of the University of Central Florida.

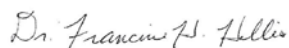
I am currently an assistant professor at The University of Tennessee with a 75% teaching appointment and 25% research appointment. I have acquired both teaching and research experience and have participated in various service activities. I have taught courses focused on food laws and regulations, product development, and sensory evaluation. In addition, I have developed and implemented a new course in the curriculum entitled "Foods Unwrapped." As for research, I have evaluated sensory stimulation as an instructional approach/pedagogy. I have also conducted research to determine how natural food antimicrobials impact the food quality/human perception of fresh produce. I successfully advised a M.S. student whose thesis research involved investigating odor-induced taste modifications in model (i.e. sucrose solution) and complex (i.e. green and black teas) food systems. I have developed leadership skills by serving in various capacities for numerous organizations, completing a special leadership training course, serving as the assessment coordinator for the department, senior advisor of the Food Science Club, and member of various departmental and institutional committees. I serve as an undergraduate and graduate advisor and mentor for research as well. I have given PowerPoint and poster presentations to audiences of various backgrounds and education. As a result, I am able to adapt and modify how and what information I communicate to individuals based on their knowledge. As an assistant professor, I must multi-task every day regarding lecture preparation, laboratory preparation, departmental tasks, and numerous other endeavors.

Before joining The University of Tennessee, I was an assistant professor of Food Science/Nutrition at Fort Valley State University. My teaching responsibilities included courses focused on food preservation and nutrition.

I am responsible, hard-working, goal-oriented, persistent, optimistic, motivated, an effective oral and written communicator, a critical-thinker, and problem-solver. Thus, I am an ideal candidate for the position. I am eager to make a positive impact on students who will become future leaders. I would love to have the opportunity to share knowledge, develop future leaders/ researchers, and use my expertise and skills to enhance the University of Central Florida.

Thank you for your time and consideration.

Sincerely,



Dr. Francine H. Hollis

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