

Curricula Vitae
Jodie Seybold, MS, RD, LDN

I. Courses Prepared and Taught

A. Fall 2012

- FDNT 151 – 01 – Food Laboratory
- FDNT 151 – 02 – Foods Laboratory
- FDNT 151 – 03 – Foods Laboratory
- FDNT 151 – 04 – Foods Laboratory
- FDNT 362 – AW1 – Experimental Foods Lecture
- FDNT 362 – A02 – Experimental Foods Laboratory
- FDNT 362 – A03 – Experimental Foods Laboratory
- ISPP Coordinator

B. Spring 2012

- FDNT 151 – 01 – Foods Laboratory
- FDNT 151 – 02 – Foods Laboratory
- FDNT 362 – AW1 – Experimental Foods Lecture
- FDNT 362 – A02 – Experimental Foods Laboratory
- FDNT 362 – A03 – Experimental Foods Laboratory
- FDNT 362 – A04 – Experimental Foods Laboratory

C. Fall 2011

- FDNT 151 – 01 – Foods Laboratory
- FDNT 151 – 02 – Foods Laboratory
- FDNT 151 – 03 – Foods Laboratory
- FDNT 151 – 04 – Foods Laboratory
- FDNT 362 – AW1 – Experimental Foods Lecture
- FDNT 362 – A02 – Experimental Foods Laboratory
- FDNT 362 – A03 – Experimental Foods Laboratory

D. Spring 2011

- FDNT 110 – 01 – Careers in Nutrition
- FDNT 143 – 04 – Nutrition and Wellness
- FDNT 151 – 01 – Foods Laboratory
- FDNT 151 – 02 – Food Laboratory
- FDNT 362 – 02 – Experimental Foods Laboratory
- FDNT 362 – 03 – Experimental Foods Laboratory

E. Fall 2010

- FDNT 151 – 01 – Foods Laboratory
- FDNT 151 – 02 – Foods Laboratory
- FDNT 151 – 03 – Foods Laboratory
- FDNT 151 – 04 – Foods Laboratory
- FDNT 151 – 05 – Foods Laboratory
- FDNT 151 – 06 – Foods Laboratory
- FDNT 362 – 02 – Experimental Foods Laboratory

- FDNT 362 – 03 – Experimental Foods Laboratory
- FDNT 362 – 04 – Experimental Foods Laboratory
- F. Spring 2010
 - FDNT 110 – 01 – Careers in Nutrition
 - FDNT 143 – 01 – Nutrition and Wellness
 - FDNT 143 – 301 – Nutrition and Wellness
 - FDNT 143 – 302 – Nutrition and Wellness
 - FDNT 151 – 01 – Foods Laboratory
 - FDNT 151 – 02 – Foods Laboratory
- G. Fall 2009
 - FDNT 110 – 02 – Careers in Nutrition
 - FDNT 143 – 01 – Nutrition and Wellness
 - FDNT 143 – 07 – Nutrition and Wellness
 - FDNT 151 – 01 – Foods Laboratory
 - FDNT 151 – 02 – Foods Laboratory
 - FDNT 151 – 05 – Foods Laboratory
- H. Spring 2009
 - FDNT 143 – 01 – Nutrition and Wellness
 - FDNT 143 – 03 – Nutrition and Wellness
 - FDNT 143 – 301 – Nutrition and Wellness
 - FDNT 143 – 302 – Nutrition and Wellness
- I. Fall 2008
 - FDNT 143 – 06 – Nutrition and Wellness
 - FDNT 143 – 07 – Nutrition and Wellness
 - FDNT 143 – 301 – Nutrition and Wellness
 - FDNT 143 – 302 – Nutrition and Wellness
- J. Spring 2008
 - FDNT 143 – 01 – Nutrition and Wellness
 - FDNT 143 – 301 – Nutrition and Wellness
 - FDNT 143 – 302 – Nutrition and Wellness

I. Course Curriculum Development

- A. Fall 2012
 - Modified some of the FDNT 362 AW1 assignments for more effective teaching based on student feedback
 - Created new activities for FDNT 362 AW1
 - Updated all online supplements (Moodle) to reflect changes in courses
 - Updated FDNT 151 materials for more effective teaching
 - Completed a recipe overhaul in FDNT 151 for more effective teaching and better examples

- In the process of building a Foods Lab course for online/distance education.
 - Expanding our graduate internship program sites to accommodate distance education students
- B. Spring 2012
- Modified some of the FDNT 362 AW1 assignments for more effective teaching
 - Created new rubrics for projects in FDNT 362 AW1
 - Updated all online supplements (Moodle) to reflect changes in courses
 - Changed FDNT 362 Laboratory course outlines to better reflect the lecture portion of the course
 - Updated FDNT 151 materials for more effective teaching
 - In the process of building a Foods Lab course for online/distance education
- C. Fall 2011
- Created power points, assignments, quizzes and rubrics for FDNT 362 AW1
 - Created online supplements (Moodle) for FDNT 362 AW1
 - Updated FDNT 362 Laboratory's assignments and grading rubrics
 - Expanded some of the FDNT 151 recipes
 - Updated FDNT 151 materials for more effective teaching
- D. Spring 2011
- Updated FDNT 143 materials for more effective teaching
 - Updated FDNT 151 materials for more effective teaching
 - Added new assignments to FDNT 110 curriculum
 - Created and updated materials for FDNT 362 based on student evaluations
 - Added an emulsions lab to the FDNT 362 curriculum
 - Created templates for all FDNT 362 assignments, including individual project
 - Created online supplements (Moodle) for FDNT 110, 143, 151 and 362
- E. Fall 2010
- Updated FDNT 151 materials for more effective teaching
 - Added a cheese and beverage component to the FDNT 151 curriculum
 - Created all new materials for FDNT 362
 - Course content
 - Experiments
 - Pre-labs
 - Laboratory sheets
 - Post-labs
 - Grading procedures
 - Market orders
- F. Spring 2010
- Revised all FDNT 151 materials for more effective teaching
 - Updated WebCT supplements for FDNT 110, 143 and 151

- Created quizzes for FDNT 110
- Updated materials for FDNT 143
- Created new power points for macro- and micro-nutrients for FDNT 143
- Developed and updated assignments for FDNT 110
- Created a lab manual for FDNT 151

G. Fall 2009

- Co-created all new power points and recipes for FDNT 151
- Created new procedures, quizzes and activities for FDNT 151
- Created a WebCT supplement for FDNT 151
- Updated materials for FDNT 143 including the course packet
- Created a new chapter of material on Cancer and Nutrition for FDNT 143
- Helped develop and modify some materials for FDNT 110

H. Spring 2009

- Revised some aspects of FDNT 143
- Created Copies Plus packet
- Updated power points to reflect new research
- Modified WebCT as a supplement

I. Fall 2008

- Revised entire class
- Created Copies Plus Packet
- Updated power points to reflect new nutrition guidelines, statistics, and safety standards
- Developed course activities for each chapter covered
- Developed exams and quizzes
- Modified WebCT as a supplement

J. Spring 2008

- Created Copies Plus Packet
- Created a WebCT supplement
- Updated existing power points
- Developed exams and quizzes

II. Service Contributions to the Community

A. University

- Counseled ROTC Cadets with weight issues
- Was Advisor for the Colleges Against Cancer student organization
- Was Advisor for the IUP Relay for Life
- Host for Zach Sharpiro, creator of Rome Sustainable Food Project
- Co-organized and hosted a Spaghetti Dinner Benefit for a military family on campus

B. Departmental

- ISPP Coordinator
- In charge of the flower and gift fund
- Help screen dietetic internship applicants
- Oversee the foods laboratory graduate assistants
- Preceptor for dietetic interns as part of their education rotation

C. Professional Memberships

- American Dietetic Association
 - Member of Hunger and Environmental Nutrition, Food and Culinary Professionals and Weight Management dietetic practice groups
- American Institute for Cancer Research

D. Sponsored Organizations and Community Involvement

- American Cancer Society
- Love, Hope, Strength Foundation
- Indiana Community Garden
 - Involved in the start-up of our community's first public garden
 - Day of Dance for Health – Community Garden Promotion
 - Food Demo's in the garden (monthly)
 - Co-creator of Garden Fresh Nutrition Newsletter (monthly)
- Organized a separate Spaghetti Dinner Benefit for a military family in my husband's unit where the wife is battling lung and brain cancer.
- Judge for the PA's Best Contest at the Indiana County Fair (annual)

E. Continuing Education Credits

- Drexel University
 - Fall 2011
 - Epidemiological Biostatistics I (3 cr.)
- University of Medicine and Dentistry of New Jersey
 - Spring 2011
 - Applied Physiology (3 cr.)
 - Fall 2010
 - Weight Management and Disordered Eating (3 cr.)
 - Complementary and Alternative Medicine (3 cr.)
- Self Study – I am preparing to complete the Certificate of Training in Adult Weight Management this coming year (2013) and hope to complete the Certificate of Training in Childhood and Adolescent Weight Management by year (2014)
- Read the Journal of the American Dietetic Association
 - Complete free credits through assigned articles within the journal