

Michaella Fevold, Ph.D.

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EDUCATION

North Dakota State University, Fargo, North Dakota Doctor of Philosophy: August 2022
Program: Ph.D. of Animal Science with an emphasis in Meat Science
Dissertation: *Understanding consumer acceptance of red meat products and perception of the AMSA intercollegiate meat judging program benefits from participants*

North Dakota State University, Fargo, North Dakota Master of Science: May 2019
Program: Master of Animal Science with an emphasis in Meat Science
Thesis: *Tenderness and juiciness of beef steaks from varying hot carcass weights*

Iowa State University, Ames, Iowa Bachelor of Science: May 2017
Major: Animal Science

PROFESSIONAL EXPERIENCE

University of Nebraska – Lincoln, Assistant Professor of Practice July 2022 – Present

- 100% Teaching FTE
- Departmental Experiential Learning Coordinator

North Dakota State University, Graduate Research Assistant August 2017 – June 2022

American Meat Science Association, Youth Programs Intern August 2019 – December 2019

Tyson Fresh Meat, Beef Carcass Merchandising Intern May 2016 – August 2016

TEACHING EXPERIENCE

University of Nebraska-Lincoln

- ASCI 210: Animal Products
- ASCI 201: Professional Development for Careers in Animal Science
- ASCI 395A, B, D, and E: Experiential Learning in Animal Science
- SCIL 101: Science and Decision Making for a Complex World
- ASCI 300A: Principles of Meat Evaluation, Grading, and Judging

North Dakota State University

- ANSC 223: Introduction to Nutrition
- ANSC 240: Meat Animal Evaluation and Marketing
- ANSC 340: Principles of Meat Science
- ANSC 340L: Principles of Meat Science Laboratory
- ANSC 230: Meat Grading and Evaluation
- ANSC 330: Competitive Meat Grading and Evaluation

Iowa State University

- ANS 475C: Intercollegiate Judging Training and Competition: Meats

RESEARCH EXPERIENCE

University of Nebraska – Lincoln

- Project: Collaborative Learning in Animal Products (In-progress)
 - Assess student learning outcomes from use of collaborative learning activities in an introductory meat science class
 - Skills: Project development, data collection (surveys), qualitative and quantitative data analysis

North Dakota State University

- Project: Effect of Freezing on Lamb Quality Factors
 - Evaluate tenderness, protein degradation, water holding capacity, lipid oxidation, and consumer sensory data differences between fresh and frozen lamb
 - Skills: Data collection (Warner-Bratzler shear force, Western Blot, drip loss, cook loss, TBARS, consumer sensory panels), data analysis, manuscript writing
- Project: Consumer Purchasing Behavior of Beef Ribeye Steaks
 - Evaluate how consumers choose beef ribeye steaks in a retail setting, focusing on size and thickness of steaks
 - Skills: Project development, product collection, data collection (surveys), data analysis
- Project: Student Perceptions on Intercollegiate Meat Judging Program
 - Evaluate student perceptions of how participation in the intercollegiate meat judging program on professional development
 - Skills: Project development, data collection (surveys), data analysis, manuscript writing
- Project: Effect of Beef Carcass Weight on Beef Quality Factors
 - Evaluate how beef carcass weight affects pH and temperature decline, tenderness, water holding capacity, and color of beef steaks
 - Skills: Product collection, data collection (Warner-Bratzler shear force, drip loss, cook loss, objective color), data analysis, manuscript writing

PROFESSIONAL AFFILIATIONS

American Meat Science Association (2016 – Present)

North American College and Teachers of Agriculture (2024 – Present)

SERVICE

Departmental

- Search committee for meat science laboratory research manager (2024)
- Animal Science recruitment committee (2023 – Present)
- Animal Science advising committee (2022 – Present)
 - Chair of committee (2023 – Present)
- Animal Science academic quadrathlon committee (2022 – Present)
- Animal Science undergraduate curriculum committee (2022 – Present)

Professional

- AMSA C. Boyd Ramsey Undergraduate Scholarship Selection Committee (2024)
- AMSA Distinguished Teaching Award Selection Committee (2023)
- AMSA Reciprocal Meat Conference Planning Committee (2022 – Present)
- AMSA Quiz Bowl Committee (2022 – Present)

ACTIVITIES AND HONORS

- Faculty-Led Inquiry into Reflective and Scholarly Teaching program participant (2023-2024)
- International Congress on Meat Science and Technology Ph.D. course participant (2020)
- International Livestock Congress Student Fellow (2020)
- North Dakota State Board of Agricultural Research and Education Animal Science Ph.D. Fellowship Recipient (2019 – 2022)
- Iowa 4-H State Recognition Day Awards Application Reviewer and Interviewer (2019 – Present)
- North Dakota State University Animal Science Graduate Student Organization (2017 – 2022)
- North Dakota State University Academic Quadrathlon (2017 – 2022)
- North Dakota State University Intercollegiate Meat Judging Coach (2017 – 2021)
- North Dakota State Board of Agricultural Research and Education Animal Science M.S. Fellowship Recipient (2017-2019)
- Iowa State University Meat Science Quiz Bowl Team (2017)
 - National Champions at Reciprocal Meats Conference
- Iowa State University Intercollegiate Assistant Meat Judging Team Coach (2016 – 2017)
- Iowa State University Intercollegiate Meat Judging Team (2016)
- Iowa State University Block and Bridle Club (2013 – 2017)

FUNDING

Maddock, R.J., **Fevold, M.A.**, K.R. Maddock-Carlin. Influence of carcass weight and external fat thickness on chilling rate and meat quality of beef carcasses. National Cattlemen’s Beef Association. \$30,000. June 2021.

PUBLICATIONS

Refereed Journal Articles

- 1) **Fevold, M.A.**, K.R. Maddock-Carlin, W.L. Keller, T.W. Hoffman. 2023. Fresh and frozen storage on meat quality and sensory attributes of lamb loins and legs. *Meat and Muscle Biology*. 8(1) 1-9.
- 2) **Fevold, M.A.**, L.K. Grube, W.L. Keller, K.R. Maddock-Carlin, R.J. Maddock. 2021. Tenderness and color stability of beef longissimus thoracis and semimembranosus steaks from carcasses with varying hot carcass weights. *Meat and Muscle Biology* 5(1) 1-7.

Refereed Abstracts

- 1) **Fevold, M.A.**, K.R. Maddock-Carlin, T.W. Hoffman. 2021. A comparison of meat quality and sensory attributes in fresh and frozen American lamb using two different muscles. Proc 2021 Recip. Meats Conf.
- 2) **Fevold, M.A.** and R.J. Maddock. 2021. Observed and derived measurements of beef carcass chilling rate: Their relation to each other and carcass traits. Proc 2021 Recip. Meats Conf.
- 3) Nath, S.D., R.J. Maddock, **M.A. Fevold**, W.L. Keller, K.R. Maddock-Carlin. 2020. The influence of beef carcass weight on troponin-T degradation and heat shock protein 70 in two different muscles. Proc 2020 International Congress of Meat Science and Technology.
- 4) **Fevold, M.A.**, L.K. Grube, W.L. Keller, K.R. Maddock-Carlin, R.J. Maddock. 2019. Tenderness and juiciness of beef steaks from varying hot carcass weights. Proc 2019 Recip. Meats Conf.

Popular Articles (Non-refereed)

- 1) Hulsman-Hanna, H.L., **M.A Fevold**, R.J. Maddock. The interplay of frame size and production efficiency. *The Ledger*. Summer 2019: 20-22.

Technical Papers (Non-refereed)

- 1) **Fevold, M.A.**, K.R. Maddock-Carlin, T.W. Hoffman. 2021. A comparison of meat quality and sensory attributes in fresh and frozen American lamb using two different muscles. *North Dakota Livestock Report*. 54-55.
- 2) **Fevold, M.A.**, L.K. Grube, W.L. Keller, K.R. Maddock-Carlin, R.J. Maddock. 2019. Tenderness and juiciness of beef steaks from varying hot carcass weights. *North Dakota Beef and Sheep Report*. 68-70.