

**D. Dwain Johnson**  
**Professor**

**PERSONAL DATA**

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Department of Animal Sciences  
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**EDUCATIONAL BACKGROUND**

Ph.D. - Texas A&M University, May, 1984 (Animal Science)  
M.S. - Oklahoma State University, December, 1978 (Food Science)  
B.S. - Texas A&M University, May, 1976 (Animal Science)

**PROFESSIONAL EXPERIENCE**

University of Florida, Meat Science

Professor	1995-present
Associate Professor	1989-1995
Assistant Professor	1984-1989

Texas A&M University, Meats and Muscle Biology Section

Instructor and Graduate Asst.	1980-1984
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California State University, Chico

Instructor	1978-1980
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Also instructed USDA Meat Grader Training School

Oklahoma State University

Instructor	1976-1978
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And Intercollegiate Meats Judging Team Coach

**1. D.D. Johnson**

**2. BRIEF DESCRIPTION OF JOB DUTIES**

Research and teaching fresh meat research; undergraduate and graduate teaching in meat science

**3. AREAS OF SPECIALIZATION**

Specialty	Expertise
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**4. ASSIGNED ACTIVITY**

Activity	2013
Teaching	35
Research	65
Extension	0
Service	0
<b>Total</b>	<b>100</b>

**5. EDUCATIONAL BACKGROUND**

Institution	Field of Study	Degree	Year
Texas A&M University	Animal Science	Ph.D.	1984
Oklahoma State University	Food Science	M.S.	1978
Texas A&M University	Animal Science	B.S.	1976

**6. EMPLOYMENT**

Employer	Rank	T/A*	From	To
University of Florida	Professor	T	9/1/1995	Current
University of Florida	Associate Professor	T	8/11/1989	8/30/1995
University of Florida	Assistant Professor	A	4/1/1984	8/10/1989
Texas A&M University	Instructor		8/31/1980	3/30/1984
California State University, Chico	Instructor		8/30/1978	8/21/1980
Oklahoma State University	Instructor		8/30/1976	8/15/1978

*\*tenured or permanent status accruing*

**7. YEAR TENURE/PERMANENT STATUS AWARDED BY UNIVERSITY OF FLORIDA**

1989

## 8. TEACHING, ADVISING, AND/OR OTHER INSTRUCTIONAL ACCOMPLISHMENTS

### A. Teaching Philosophy, Goals and Methods

The underlying philosophy behind my concept of teaching is to transfer as much knowledge as possible pertinent to the subject and make that knowledge as usable as possible. This is done, in my opinion by relating facts, concepts, and data in an area then reinforce this information by seeing demonstrations and actually doing the process discussed. Students then begin to learn and appreciate new skills that will possibly be utilized or need to be understood for future employment. A teaching program that has as much actual hands-on experience as possible increases their appreciation of the various segments of the livestock industry. Also, hands-on experiences add emphasis and impressions that can hopefully increase the long term retention of knowledge and give fuller understanding that can be achieved in no other way.

### B. Instructional Activities: Nature and Description of Courses Taught

#### 1. Summary of Courses Taught

<u>Course #</u>	<u>Semester</u>	<u>Title</u>	<u>Credits</u>	<u>% Resp</u>	<u>Enrolled</u>	<u>Format</u>
ANS 3613	Spring, 2013	Livestock and Meat Evaluation	2	50	31	Laboratory
ANS 3634	Fall, 2013	Meats	3	100	37	Combined
ANS 6636	Fall, 2013	Meat Technology	3	30	8	Lecture

#### 4. Brief Description of Courses Taught

**Course No.** ANS-3613

**Course Title** Livestock and Meat Evaluation

**Brief Description:**

Livestock and Meat Evaluation. Basic principles of livestock evaluation, grading, pricing, and marketing animals, carcasses, and meat cuts. This course was shared with Chad Carr. This course is required for Beef Cattle option and Safety and Processing of Meat and Poultry.

**Course No.** ANS-3634

**Course Title** Meats

**Brief Description:**

Integrated studies of the science and technology involved in the utilization of meat animals for food with focus on animal growth, carcass cutability, wholesomeness, palatability, and merchandising red meat. This course is only required for Beef Cattle option and Safety and Processing of Meat and Poultry.

**Course No.** ANS-6636

**Course Title.** Meat Technology

**Brief Description:**

Chemistry, physics, histology, bacteriology, and engineering involved in the handling, processing, manufacturing, preservation, storage, distribution, and utilization of meat.

**5. Other Activities**

**Undergraduate Advisor**

Advise students in the Food Animal Option and also an internship advisor, plus assist in the other options as necessary.

**Internship Advising**

Develop internships and advise students in the Food Animal Option

**Block and Bridle Advisor**

**Other instructional activities**

Conducted a study tour of Disney food handling facilities, restaurant operations and Animal Kingdom animal and food service operations. Kissimmee, FL. August 13, 2013.

**Improvement Activities**

Attended the 66<sup>th</sup> Reciprocal Meat Conference, American Meat Science Association, Auburn University, Auburn, AL, June, 15-19, 2013.

Attended CALS Teaching Enhancement Symposium, Gainesville, FL, August 12, 2013.

Attended Winter Conference of the National Cattlemen's Beef Association. Tampa, FL. February 6-7, 2013.

Attended Southern Section meeting, American Society of Animal Science, Orlando, FL February 4, 2013.

**11. GRADUATE COMMITTEE ACTIVITIES**

**A. Committees**

<b>Role</b>	<b>Student</b>	<b>Research Topic</b>	<b>Home Department</b>	<b>Complete Date</b>
Member, Masters Committee	Derrick Griffing	Effect of sous vide cooking and blade tenderization on cow semitendinosus related to	Animal Sciences	2014

tenderization

	Chris Strong	Effect of dietary dried citrus pulp on the feed efficiency, carcass merit, and lean quality of finishing pigs	Animal Sciences	2014
Chairman, Masters Committee	Hannah Shetters	TBD	Animal Sciences	2015
	Victoria Velinsky	TBD	Animal Sciences	2015

## 12. RESEARCH NARRATIVE

### A. Summary of Research Projects

#### CRIS Projects

Project #	Title	Start Date	End Date
FLA-ANS-04263	Improvement of Beef Cattle in Multi-breed Populations: Phase V.	10/1/2012	9/30/2017

#### Other Projects

Project sponsor	Title	Start Date	End Date
Nofima – C4048	Improved beef quality by better utilization of pasture and optimized carcass handling	1/01/2010	12/31/13

## 13. CREATIVE WORKS

## 14. PATENTS AND COPYRIGHTS

## 15. PUBLICATIONS

### A. Books, Sole Author

### B. Books, Co-Authored

### C. Books, Edited

### D. Books, Contributor of Chapter(s)

### E. Monographs

## **F. Refereed Publications**

### **Journal Articles**

Crosswhite, J. D., N. B. Myers, A. T. Adesogan, J. H. Brendemuhl, D. D. Johnson, and C. C. Carr. 2013. The impact of dietary inclusion of citrus pulp on the growth performance, efficiency, carcass merit, and lean quality of finishing pigs. *Pro. Anim. Sci.* 29:345-358.

Elzo, M.A., Lamb, G.C., Johnson, D.D., Thomas, M.G., Misztal, I., Rae, D.O., Martinez, C.A., Wasdin, J.G., Driver, J.D. Genomic-polygenic evaluation of Angus-Brahman multibreed cattle for feed efficiency and postweaning growth using the Illumina 3K chip. 2013. *J Animal Sci.* 90(8):2488-2497.

Elzo, M. A. Martinez, C.A., Lamb, G.C., Johnson, D.D., Thomas, M.G., Mistal, I., Rae, D.O., Wasdin, J.G., Driver, J.D. 2013. Genomic-polygenic evaluation for ultrasound and weight traits in Angus-Brahman multibreed cattle with the Illumina3k chip. *Livestock Science* 153: 39-49.

Guelker, M.R., Haneklaus, A.N., Brooks, J.C., Carr, C.C., Delmore, R.J., Griffin, D.B., Hale, D.S., Harris, K.B., Mafi, G.G., Johnson, D.D., and others. National Beef Tenderness Survey – 2010: Warner-Bratzler shear-force values and sensory-panel ratings for beef steaks from United States retail and foodservice establishments. *J Anim Sci.* 2013. 91:1005-1014.

Nicholson, J.D.W., Nicholson, K.L., Frenzel, L.L., Maddock, R.J., Delmore, R.J., Lawrence, T.E., Henning, W.R., Pringle, T.D., Johnson, D.D. and others. Survey of transportation procedures, management practices, and health assessment related to quality, quantity, and value for market beef and dairy cows and bulls. *J Anim Sci.* 2013. 91:5026-5036.

## **G. Non-Refereed Publications**

Griffing, D., N. Myers, J. Crosswhite, C. Carr, D. Johnson, and C. Sims. 2013. Evaluation of ground beef quality from commodity and premium quality trimmings. Florida Beef Report  
[http://www.animal.ufl.edu/extension/beef/beef\\_cattle\\_report/2013/documents/Griffing.pdf](http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Griffing.pdf)

Osterhout, A, D. Johnson, and C. Carr. 2013. Effects of Packaging Type and Storage Characteristics and the Effect of Steak Location on Palatability and Color Stability of Center Cut Top Sirloin Aged for Extended Storage Postmortem. Florida Beef Report  
[http://www.animal.ufl.edu/extension/beef/beef\\_cattle\\_report/2013/documents/Osterhout\\_packaging.pdf](http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Osterhout_packaging.pdf)

Osterhout, A, D. Johnson, and C. Carr. 2013. Effect of Packaging Type, Storage Time and Temperature on the Beef Strip Loin and Shoulder Clod Heart Steaks.

Florida Beef Report

[http://www.animal.ufl.edu/extension/beef/beef\\_cattle\\_report/2013/documents/Osterhout.pdf](http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Osterhout.pdf)

Strong, C., L. Stewart, D. Johnson, L. Eubanks, and C. Carr. 2013 Consumer Acceptability of Commercially-available Domestic Grass-fed and Grain-fed Beef. Florida Beef Report

[http://www.animal.ufl.edu/extension/beef/beef\\_cattle\\_report/2013/documents/Strong.pdf](http://www.animal.ufl.edu/extension/beef/beef_cattle_report/2013/documents/Strong.pdf)

## H. Bibliographies/Catalogs

### I. Abstracts

Carr, C. C., J. Savell, D. D. Johnson, M. J. Hersom, and T. A. Thrift. 2013. Feeding a commercially-available by-product ration increases value of culled cows. Accepted to Southern Section ASAS.

\*Strong, C., L. Stewart, D. D. Johnson, L. E. Eubanks and C. C. Carr. 2013. Consumer acceptability of commercially-available domestic grass-fed and grain-fed beef. Accepted to Southern Section ASAS.

\*Osterhout, A. G., D. D. Johnson, and C. C. Carr. 2013. Effect of packaging type, storage time and temperature and the effect of steak location on palatability of center cut gluteus medius. Accepted to Southern Section ASAS.

\*Osterhout, A. G., D. D. Johnson, and C. C. Carr. 2013. Effect of packaging type, storage time and temperature on the beef longissimus lumborum and triceps brachii muscles. Accepted to Southern Section ASAS.

\*Griffing, D., M. Cheshire, S. Talley, C. C. Carr, D. D. Johnson, and L. E. Eubanks. 2013. Impact of a wild game safety and processing program on attendee food safety, quality, and processing knowledge. Accepted to Southern Section ASAS.

### K. Miscellaneous

#### 16. LECTURES, SPEECHES OR POSTERS PRESENTED AT PROFESSIONAL CONFERENCES/MEETINGS

**State**

Johnson, D.D. and M. Elzo. Carcass characteristics and meat quality of beef from the Brahman-Angus Multi-bred Project. 2013. Beef Cattle Short Course. May10, 2013.

Johnson, D.D. Meats research overview. Beef Advisory Group. May 29, 2013.

Johnson, D.D. Factors that impact quality/marbling/tenderness. Beef Excellence Institute. Florida Cattlemen' s Association. October 15, 2013.

Johnson, D.D. Quality and Yield Grading US Beef. Meat Export Federation. August 27, 2013.

Johnson, D. D. and others. Brahman Project update. November 21, 2013.

**18. COMMITTEE SERVICE DEPARTMENT/COLLEGE**

**Department**

Member Beef Cattle Short Course  
Chair Scholarship Committee  
Member Facilities Committee  
Chairman Beef Committee  
Chair Search and Screen Committee, Muscle Biology Position

**Other**

Member Florida Beef Council

**22. MEMBERSHIPS AND ACTIVITIES IN THE PROFESSION**

**Professional Activities**

<b>Start Date</b>	<b>End Date</b>	<b>Type and Role</b>	<b>Unit of Measure</b>	<b>Number</b>	<b>Description</b>
01/01/1984	12/30/2013	membership	Membership		American Society of Animal Science
06/22/1982	12/30/2013	Membership			American Meat Science Association
	12/30/2013	Membership			Florida Cattlemen's Association
	12/30/2013	Membership			National Cattlemen's Association
	12/30/2013	Member			Board of Directors, Florida Beef Council



**Extension/Industry Activities**

Wild Game Processing from Field to Table. Department of Animal Sciences.  
Gainesville, FL September 14, 2013.

Beef Cattle Shortcourse, Department Animal Sciences, Gainesville, FL. May 8-10, 2013

Factors That Impact Quality, Marketing and Tenderness. Beef Excellence Institute.  
Department of Animal Sciences in Conjunction with the Florida Beef Council.  
Gainesville, FL, October 15-16, 2013.

Explore Beef: Farm to Fork Tour. Gainesville, FL, October 14, 2013.