

Andrew S. Ross: VITA - January 2015.

A: EDUCATION AND EMPLOYMENT INFORMATION

Education

1995: Ph.D. University of New South Wales, Australia. Organic/Cereal Chemistry. *Thesis Title:* Adding dextrans [1-6-alpha-D-glucans] to wheat flour: effects on flour components, dough rheology and end-product quality

1985: B.Sc.Agr (Honours 1st class) University of Sydney, Australia Agricultural Chemistry
Thesis Title: Environmental effects on the enzymes of sucrose metabolism in soybean root nodules.

1995	Ph.D.	University of New South Wales, Australia	Organic/Cereal Chemistry
1985	B.Sc.Agr (Honours 1st class)	University of Sydney, Australia	Agricultural Chemistry

Employment history

2014 to present: Professor, Crop and Soil Science Department & Food Science and Technology Department, Oregon State University, Corvallis, OR.

2001-2014: Associate Professor, Crop and Soil Science Department & Food Science and Technology Department, Oregon State University, Corvallis, OR. **Tenure date:** July 1 2007.

1999-2001: Key Technology Expert, Novozymes A/S, Cereal Foods Applications Department, Bagsværd, Denmark.

1998-1999: Senior Lecturer, Curtin University of Technology, Dept. of Nutrition, Dietetics and Food Science, Western Australia.

1993-1998: Senior Research Scientist, BRI Australia Ltd. North Ryde, NSW, Australia.

1990-1993: Postgraduate Research Fellow, University of New South Wales and BRI Australia Ltd. North Ryde, NSW, Australia.

1984-1989: Experimental Scientist, Wheat Research Unit, Commonwealth Scientific and Industrial Research Organization, North Ryde NSW, Australia.

B: TEACHING, ADVISING AND OTHER ASSIGNMENTS

1. Instructional summary:

i. Credit Courses (classes taught prior to tenure in 2007).*

Course	Title	Enrolment	Term	Year
FST425	Food Systems Chemistry	60	Spring	2014
FST425	Food Systems Chemistry	49	Spring	2013
FST425	Food Systems Chemistry	35	Spring	2012
FST425	Food Systems Chemistry	32	Winter	2011
FST425	Food Systems Chemistry	21	Winter	2010
FST425	Food Systems Chemistry	15	Winter	2009
FST422	Food Chemistry	33	Fall	2007
<i>FST422*</i>	<i>Food Chemistry</i>	23	<i>Fall</i>	<i>2006</i>
<i>FST422</i>	<i>Food Chemistry</i>	26	<i>Fall</i>	<i>2005</i>
<i>FST411</i>	<i>Food Chemistry</i>	16	<i>Fall</i>	<i>2004</i>
<i>FST412</i>	<i>Food Chemistry</i>	15	<i>Spring</i>	<i>2002</i>
FST525	Food Systems Chemistry	7	Spring	2014
FST525	Food Systems Chemistry	5	Spring	2013
FST525	Food Systems Chemistry	8	Spring	2012
FST525	Food Systems Chemistry	5	Winter	2011
FST525	Food Systems Chemistry	10	Winter	2010
FST525	Food Systems Chemistry	4	Winter	2009
FST522	Food Chemistry	8	Fall	2007
<i>FST522</i>	<i>Food Chemistry</i>	4	<i>Fall</i>	<i>2006</i>
<i>FST522</i>	<i>Food Chemistry</i>	7	<i>Fall</i>	<i>2005</i>
<i>FST511</i>	<i>Food Chemistry</i>	11	<i>Fall</i>	<i>2004</i>
<i>FST512</i>	<i>Food Chemistry</i>	10	<i>Spring</i>	<i>2002</i>
FST639	Food Polymer Science	5	Fall	2014
FST639	Food Polymer Science	9	Fall	2012
FST639	Food Polymer Science	10	Fall	2009
FST639	Food Polymer Science	7	Spring	2008
<i>FST639</i>	<i>Food Polymer Science</i>	7	<i>Fall</i>	<i>2005</i>
FST641	Processing small grains: a molecular view	10	Fall	2013
FST641	Processing small grains: a molecular view	10	Fall	2011
FST480	Topics in Fermentation: Science of baking	36	Fall	2013
FST480	Topics in Fermentation: Science of baking	24	Fall	2010
FST480	Topics in Fermentation: Science of baking	14	Spring	2008
<i>FST480</i>	<i>Topics in Fermentation: Science of baking</i>	9	<i>Fall</i>	<i>2003</i>

FST405	Reading and Conference: Food Systems Chemistry	1	Fall	2008
CSS505	Reading and Conference: Advanced Cereal Science	1	Fall	2009
CSS505	Reading and Conference: Advanced Cereal Science	2	Fall	2007
<i>CSS505</i>	<i>Reading and Conference: Advanced Cereal Science</i>	<i>4</i>	<i>Fall</i>	<i>2004</i>
CSS505	<i>Reading and Conference: Advanced Cereal Science</i>	<i>2 (2 auditing)</i>	<i>Fall</i>	<i>2004</i>
FST507/607	Graduate Seminar	14	Winter	2011
<i>FST507/607</i>	<i>Graduate Seminar</i>	<i>14</i>	<i>Spring</i>	<i>2006</i>

Guest lectures: OSU since 2007

2015

- **CSS330** *Coffee Post-harvest*. April 2015.
- **CSS330** *Wheat and Barley Post-harvest*. April 2015.
- **PBG431** *Genes to phenotype: gluten functionality, wheat hardness, wheat starch functionality*. February 2015.

2014

- **NUTR235** *Grains and nutrition: a cereal scientist's perspective: cereal starches, fibers, and gluten*. November 2014.
- **NUTR617** *Cereal Carbohydrates*. May 2014.
- **CSS330** *Coffee Post-harvest*. April 2014.
- **CSS330** *Wheat and Barley Post-harvest*. April 2014.
- **PBG431** *Genes to phenotype: gluten functionality, wheat hardness, wheat starch functionality*. February 2014.

2013

- **NUTR/FST507/607** *Fiber and Gluten*. May 2013.
- **NUTR/FST514** *Whole Grains, Fiber and Health*. May 2013.
- **ANS/AREc/IPSI/FST/NUTR/RS 499/599** *Fiber and Gluten*. May 2013.
- **CSS330** *Wheat and Barley Post-harvest*. April 2013.

2012

- **CSS330** *Wheat and Barley Post-harvest*. March 2012.
- **ANS/AREc/IPSI/FST/NUTR/RS 499/599** *Grain Crops*. May 2012.

2011

- **FST101** *Food Chemistry* November 2011.
- **NUTR/FST514** *Whole Grains, Fiber and Health*. May 2011.

2010

- **NUTR 235** *The fundamentals of Baking*. November 2010.

2009

- **NUTR 235** *The fundamentals of Baking*. November 2009.

2007

- **FST 260** *Bread: a history of baking*. October 2007.
- **CSS499** *Wheat: An Australian perspective*. October 2007.

ii. *Non-credit courses and workshops* (* = Invited)

Teaching events

2015

- ***Ross A.S.** 2015. Easy Baking with barley: a hands-on workshop. Cascadia Grains Conference. Jan 11 2015.

2014

- ***Ross A.S.** 2014 CROP_SCI 512 Cereal Science: A 4-day intensive graduate class. Dec 8-11 2014.
- ***Ross A.S.** 2014 With Debra Wink and Jonathan McDowell: Sourdough and bread quality. The Grain Gathering. Aug 22 2014.
- ***Ross A.S.** 2014 With Lee Glass: The Science of Baking. The Grain Gathering. Aug 22 2014.
- ***Ross A.S.** 2014 With Lee Glass: The Science of Baking Webinar. Bread Bakers' Guild of America. Aug 2 2014.
- ***Ross A.S.** "Grains" The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2014.

2013

- ***Ross A.S., Kongraksawech T., Mattson J.E.** "Baking: Science and Craft." OSU Precollege Programs, STEM Academy@OSU Camps: Food Science Camp. July 2013)
- ***Ross A.S.** "Grains" The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2013.
- **Ross A.S.** "Production and presentation of Barley baked products" Barley Day. May 2013.
- ***Ross A.S.** "Baking skills workshop: advanced" OSU Food and Fermentation Club, March 2013.
- ***Ross A.S.** "Baking skills workshop: basic" OSU Food and Fermentation Science Club, February 2013.
- ***Ross A.S.** "Baking science" Grand Central Baking, Portland OR, January 2013.

2012

- ***Ross A.S.** 2012 "Barley: opportunities and challenges" Barley-Fortified Wheat Flour Product Development Short Course: **Latin American Technical Team**. Wheat Marketing Center, Portland OR, July 2012.
- ***Ross A.S.** 2012 "Artisan Breads" Barley-Fortified Wheat Flour Product Development Short Course **Latin American Technical Team** Wheat Marketing Center, Portland OR, July 2012
- ***Ross A.S.** "Baking: Science and Craft." OSU Precollege Programs, STEM Academy@OSU Camps: Food Science Camp. July 2012.
- ***Ross A.S.** "Grains" The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2012.
- **Ross A.S.** "Production and presentation of Barley baked products" Barley Day. May 2012.
- ***Ross A.S.** 2012 "Barley: opportunities and challenges" Barley-Fortified Wheat Flour Product Development Short Course **Asian Technical Team** Wheat Marketing Center, Portland OR, March 2012
- ***Ross A.S.** 2012 "Artisan Breads" Barley-Fortified Wheat Flour Product Development Short Course **Asian Technical Team** Wheat Marketing Center, Portland OR, March 2012

2011

- ***Ross A.S.** "The Science of Baking". K-12 Workshop. Apprenticeships in Science and Engineering Mid-Summer Conference. Oregon State University, Corvallis OR. July 2011.

***Ross A.S.** “*Grains*” The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2011.

- ***Ross A.S.** “*The Science of Baking*”. OSU Pre-college programs. Chemeketa CC Upward Bound Program Corvallis OR. June 2011.
- ***Ross A.S.** “*Grain, Flour, Dough, Bread: The Sciences of Baking*” Corvallis High School. May 2011.
- ***Ross A.S.** “*Baking: Practice and Science*” Roseburg High School (presented at OSU). May 2011.
- **Ross A.S.** “*Production and presentation of Barley baked products*” Barley Day. May 2011.

2010

- ***Ross A.S.** “*Wheat Quality*”. OSU Extension Wheat Production Intensive Short Course. Oregon State University, Corvallis OR, December 2010.
- ***Ross A.S.** “*The Science of Baking*”. K-12 Workshop. Apprenticeships in Science and Engineering Mid-Summer Conference. Oregon State University, Corvallis OR.
- ***Ross A.S.** “*Grains*” The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2010.
- Hayes P.M., **Ross A.S.** 2010 “*Food Barley*” FST Food Innovation Center and Wheat Marketing Center Portland OR.

2009

- ***Ross A.S.** “*The Science of Baking*”. K-12 Workshop. Apprenticeships in Science and Engineering Mid-Summer Conference. Oregon State University, Corvallis OR. July 2009.
- ***Ross A.S.** “*Grains*” The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2009.

2008

- ***Ross A.S.** “*The Science of Baking*”. K-12 Workshop. Apprenticeships in Science and Engineering Mid-Summer Conference. Oregon State University, Corvallis OR. July 2008
- ***Ross A.S.** “*Grains*” The Summer Ag Institute. For-credit workshop for K-12 teachers. Oregon State University, Corvallis OR. June 2008.

2007

- ***Ross A.S.** “*The Science of Baking*”. K-12 Workshop. Apprenticeships in Science and Engineering Mid-Summer Conference.
- ***Ross A.S.** “*New Products from Wheat Grain*”: Oregon State University, Corvallis OR. February 2007.

Prior to tenure in 2007

- ***Ross A.S.** “*Cereal Science 101*” Crop Science Dept., Oregon State Univ. Corvallis OR. March 2004.
- **Ross A.S.** “*Enzymes in Cereal Food Processing*” Oregon State University Extension Service, and Department of Food Science and Technology Short Course “Enzymes in Food Technology”. November 2002.

iii. Curriculum Development

2015

FST425: Cat II Proposal to change course away from WI requirement.

2012

FST639 “Food Polymer Science”.

2011

FST641 “Processing small grains: a molecular view”.

2009

FST425/525 “Food Systems Chemistry”.

2008

FST 480 “Topics in fermentation: Baking: Fermentations & Technologies”.

Prior to tenure in 2007

2006

FST507/607 “Graduate Seminar”.

2004

FST639 “Food Polymer Science”.

FST260 “Food science and technology in western culture”.

FST422/522 (previously numbered FST411/511):

CSS505: “Reading and Conference: Advanced Cereal Science”.

2003

FST480: “Topics in fermentation: The Science of Baking.”

iv. Graduate and Undergraduate Research Students and Postdoctoral trainees

Graduate Students Major and Co-major Professor

<i>Student</i>	<i>Degree</i>	<i>Year</i>	<i>Department</i>
Jordan Smith	MS	Exp. 2017	FST
Susanne Trittinger (Co-major)	PhD	Exp. 2017	CSS
Mike Adams:	MS	Exp. 2015	FST
Carlos Fajardo:	PhD	Exp. 2015	FST
Ying Zhang:	MS	Exp. 2015	FST
Jacob Mattson:	MS	2014	FST
Teepakorn Kongraksawech:	PhD	2011	FST
Graham Crosbie:	PhD	2010	Curtin University of Technology, Western Australia
Yee-Ling Ong:	MS	2008	CSS
<i>*Sarah Gehlhar:</i>	<i>PhD</i>	<i>2006</i>	<i>CSS</i>
<i>Sunida Asawaprecha:</i>	<i>MS</i>	<i>2003</i>	<i>FST</i>
<i>Hanne Risbjerg Sørensen:</i>	<i>MS</i>	<i>2000</i>	<i>Den Kongelige Veterinær- og Landbohøjskole, Frederiksberg, Danmark</i>

**ITALICS: prior to tenure in 2007.*

Graduate Students Committee Member/Minor Professor

<i>Student</i>	<i>Degree</i>	<i>Year</i>	<i>Department</i>
Dustin Herb	PhD	2016	CSS
Trina Lapis	PhD	2017	FST
Tyson Sorenson	PhD	2016	EXSS

Colleen Roseborough	MS	2015	CSS
Ellen Parkin	MS	2014	FST
Brigid Meints:	MS	2014	CSS
Yuan Fang:	MS	2013	FST
Peter Davis:	MS	2012	FST
Jeremy Chen:	MS	2012	FST
Chern Lin Koh:	MS	2012	
Yada Chutimanitsakun:)	PhD	2011	CSS
N. Seth Carpenter:	MS	2011	Geophysics: GCR
Guomei Wang:	PhD	2011	CSS
Zachary Reed:	PhD	2010	FST
Kristof Kipp:	PhD	2010	Exercise and Sports Science: GCR
Ruyi Wu:	MS	2009	FST
Antonio Fetter:	PhD	2009	Oceanography: GCR
Juan Rey:	MS	2008	CSS
Carmen E. Boone:	MS	2008	FST
Christopher S. Dandeneau:	MS	2008	Materials Science: GCR
Kathryn Kolpin:	MS	2008	FST
Joodong Park:	PhD	2008	FST
Duangdao Masrungson:	MS	2007	FST
<i>*Seth Cohen:</i>	<i>PhD/MS</i>	<i>2007</i>	<i>FST: changed degree and topic after which I withdrew from the committee</i>
<i>Grace Golden</i>	<i>PhD</i>	<i>2007</i>	<i>Exercise and Sports Science: withdrew from the committee after 3 years of service 2003-2006: GCR</i>
<i>Tomoko Okada</i>	<i>PhD</i>	<i>2006</i>	<i>FST</i>
<i>Benjamin Legg:</i>	<i>MS</i>	<i>2006</i>	<i>Materials Science: GCR</i>
<i>Carolina Saint-Pierre</i>	<i>PhD</i>	<i>2006</i>	<i>CSS</i>
<i>Marina Castro</i>	<i>PhD</i>	<i>2005</i>	<i>CSS</i>
<i>Prashant Wadwha</i>	<i>PhD</i>	<i>2004</i>	<i>Materials Science: GCR</i>
<i>Supawan Thawornchinsombut</i>	<i>PhD</i>	<i>2004</i>	<i>FST</i>
<i>Chris Romsos:</i>	<i>MS</i>	<i>2004</i>	<i>COAS: GCR</i>
<i>Jamie Mueller</i>	<i>MS</i>	<i>2004</i>	<i>Exercise and Sports Science: GCR</i>
<i>Debbie Colbert</i>	<i>PhD</i>	<i>2004</i>	<i>COAS: GCR</i>
<i>Minal Shah</i>	<i>MS</i>	<i>2003</i>	<i>Materials Science: GCR</i>
<i>John Banola</i>	<i>MS</i>	<i>2001</i>	<i>Exercise and Sports Science: GCR</i>

CSS = OSU Crop and Soil Science, FST = OSU Food Science and Technology, N&FM = OSU Nutrition and Food Management, COAS = OSU College of Oceanic and Atmospheric Sciences, GCR = Graduate Council Representative

**ITALICS: prior to tenure decision in 2007.*

Undergraduate Students Mentor or Committee Member

<i>Student</i>	<i>Degree</i>	<i>Year</i>	<i>Department</i>
Victoria Jansen	BS	2017	STEM Leadership 2ndry Mentor

Jordan Smith	BS (Honors)	2014	FST 2ndry Mentor
Omar Miranda Garcia:	BS	2013	Bioresource Research: Primary mentor
Rebecca Walker:	BS (Honors)	2013	FST/Honors College: Secondary mentor
<i>*Shannon Williamson:</i>	BS	2006	Chemistry: The Ernest and Pauline Jaworski Fund: Primary mentor
<i>Shannon Bell:</i>	BS	2006	Bioresource Research: Secondary mentor
<i>Karisa Asato:</i>	BS	2003	FST: Intern URISC scholarship
<i>Yee-Ling Ong:</i>	BS	2003	Bioresource Research: Primary mentor

**ITALICS: prior to tenure decision in 2007.*

Postdoctoral scholars /visiting scholars

	<i>Degree</i>	<i>Year</i>
Prof Bong Kyung Koh	--	2015
Teepakorn Kongraksawech:	PhD	2013 to present

vi. International teaching

<i>Student</i>	<i>Degree</i>	<i>Year</i>	<i>University</i>
Graham Crosbie: The Development of Methods to Predict Asian Noodle Quality from Wheat and Flour Characteristics	PhD	2010	Curtin University of Technology, Western Australia
<i>*Hanne Risbjerg Sørensen: Effect of lipases, glucose oxidase, and transgluteminase on the physic-chemical and sensory quality of fresh pasta</i>	MS	2000	Den Kongelige Veterinær- og Landbohøjskole, Danmark

**ITALICS: prior to tenure decision in 2007.*

I have also examined 3 international theses:

<i>Student</i>	<i>Degree</i>	<i>Year</i>	<i>University</i>	<i>Advisor</i>
Vinita Chaudhary: Fundamental studies of the effect of glass transition temperature on enzymatic activity in high-solids biomaterials.	PhD	2013	School of Applied Sciences, RMIT University, Australia	Stephen Kasapis
Hannah G. Williams: Fundamental Studies of Melanosis. Development in Processed Western Rock Lobster. (Panulirus Cygnus)	PhD	2009	Curtin University of Technology, Western Australia	John Mamo
<i>*Jenny Higgins: Carbohydrate hydrolases and their role in bread production</i>	PhD	2005	Victoria University, Melbourne Vic, Australia.	Darryl Small

**ITALICS: prior to tenure decision in 2007*

C: SCHOLARSHIP AND CREATIVE ACTIVITY

1: Publications: Role: Where I am sole or lead author on a publication I solicited funding for project, conceived the project, analyzed the data, wrote the drafts, and edited the manuscript. As a co-author to graduate students or others advised in my lab (indicated by “***”), I developed or co-developed the methodology and data analysis and edited or wrote the paper.

*i. Refereed Journals (**denotes graduate or undergraduate research student, or postdoctoral scholar)*

2015

- Brigid Meints**, Alfonso Cuesta-Marcos, **Andrew S. Ross**, Scott Fisk, Teepakorn Kongraksawech, Juliet M. Marshall, Kevin Murphy, and Patrick Hayes. 2015. Developing Winter Food Barley for the Pacific Northwest of the US. *Crop Science*. Accepted. Minor revision.
- Fajardo, C**, **Ross A.S.** 2015. Exploring relationships between pancake quality and grain and flour functionality in soft wheats. Accepted. Minor revision.
- B. Meints**, A. Cuesta-Marcos, S. Fisk, **A.S. Ross**, and P.M. Hayes. 2015. Registration of ‘#STRKR’ Barley Germplasm. *Journal of Plant Registrations*. Accepted. Minor revision.

2014

- Kongraksawech, T., **Ross, A.S.**, Peterson, C. J., Heesacker, A., Larson M. 2014. Unexpectedly good soft-wheat quality from a hard x soft cross. *Cereal Chemistry*. <http://dx.doi.org/pdf/10.1094/CCHEM-02-14-0024-R>.
- Walker R**, Angela Tseng, George Cavender, **Andrew Ross**, Yanyun Zhao. 2014. Physicochemical, nutritional and sensory qualities of wine grape pomace fortified baked goods. *Journal of Food Science* 79(9), S1811-S1822.
- **Ross, A. S.**, Bettge, A. D., Kongraksawech, T., & Engle, D. (2014). Measuring oxidative gelation of aqueous flour suspensions using the Rapid Visco Analyzer. *Cereal Chemistry*, <http://dx.doi.org/10.1094/CCHEM-10-13-0210-N>
- Wang G**, Leonard J.L., von Zitzewitz J., Peterson C.J., **Ross A.S.**, Riera-Lizarazu O. 2014. Marker-trait Association Analysis of Kernel Hardness and Related Agronomic Traits in a Core Collection of Wheat Lines. *Molecular Breeding*: Published. DOI 10.1007/s11032-014-0028-0

2013

- Chutimanitsakun Y**, Cuesta-Marcos A., Chao S., Corey A., Filichkin T., Kolding M., Meints B.**, Ong C., Rey J.I., **Ross A.S.**, and Hayes P.M. 2013. From marker assisted selection to genome-wide association mapping: coupling germplasm improvement and gene discovery in fall-sown food barley. *Plant Breeding*: 132(6), 563-570 DOI: 10.1111/pbr.12086.

2012

- **Ross A.S.**, Flowers M.D., Zemetra R.S., Kongraksawech T.** 2012. Effect of grain protein concentration on Falling Number of un-germinated soft-white winter wheat. *Cereal Chemistry* 89: 307-310
- Wang G**, Leonard J.M., **Ross A.S.**, Peterson C.J., Zemetra R.S., Garland-Campbell K., Riera-Lizarazu O. 2012. Identification of Genetic Factors Controlling Kernel Hardness and Related Traits in a Recombinant Inbred Population Derived from a Soft X ‘Extra-soft’ Wheat (*Triticum aestivum* L.) Cross. *Theoretical and Applied Genetics* 124: 207-221.

2010

- Filichkin, T.P., Vinje M.A., Budde A.D., Corey A.E., Duke S.H., Gallagher L., Helgesson J., Henson C.A., Obert D.E., Ohm J.B., Petrie S.E., **Ross A.S.**, and Hayes P.M. 2010. Phenotypic variation for diastatic power, beta-amylase activity and thermostability vs. Bmy1 allelic variation in North American barley. *Crop Science*. 50: 826-834.
- Ong Y.L.** , **Ross A.S.**, and Engle D.A. 2010. Glutenin Macropolymer in Salted and Alkaline Noodle Doughs. *Cereal Chem*. 87:79–85.
- Kongraksawech T.** , **Ross A.S.**, and Ong Y.L.** 2010. Effect of carbonate on co-extraction of arabinoxylans with glutenin macropolymer. *Cereal Chem*. 87: 86-88.

2009

- Ohm J.B., **Ross A.S.**, Peterson C.J., and Morris C.F. 2009. Relationships of Quality Characteristics with Size-Exclusion HPLC Chromatogram of Protein Extract in Soft White Winter Wheats. *Cereal Chem*. 86: 197-203.
- Rey J.I.** , Hayes P.M., Petrie S.E., Corey A., Flowers M., Ohm J.B., Ong C., Rhinhart K., and **Ross A.S.** Production of Dryland Barley for Human Food: Quality and Agronomic Performance. *Crop Sci*. 2009 49: 347-355.
- Morris C.F., Li S., King G.E., Engle D.A., Burns J.W., and **Ross A.S.**. 2009. A Comprehensive Genotype and Environment Assessment of Wheat Grain Ash Content in Oregon and Washington: Analysis of Variation. *Cereal Chem*. 86: 307-312.

2008

- Saint Pierre C.** , Peterson C.J, **Ross A.S.**, Ohm J.B., Verhoeven M.C., Larson M., Hoefler B. 2008. Winter wheat cultivars under different levels of nitrogen and water stress: Changes in grain protein composition. *Journal of Cereal Science* 47: 407–416.
- Saint Pierre C.** , Peterson C.J., **Ross A.S.**, Ohm J.B., Verhoeven M.C., Larson M., Hoefler B. 2008. White Wheat Grain Quality Changes with Genotype, Nitrogen Fertilization, and Water Stress. *Agron. J*. 100:414-420.
- Ohm J.-B., **Ross A.S.**, Peterson C.J., and Ong Y.-L. **. 2008. Wheat flour proteins and color characteristics of noodle doughs. *Cereal Chem*. 85: 123-131.

2007

- Verbyla R., Appels A., Saint-Pierre C.** , **Ross A.S.** 2007. Fourier modelling, analysis and interpretation of high-resolution Mixograph data. *J Cereal Sci*. 46: 11-21.

Prior to tenure decision in 2007

- **Ross A.S.**, Ohm J.-B. 2006. Sheeting characteristics of salted and alkaline Asian noodle doughs: Comparison with lubricated squeezing flow attributes. *Cereal Foods World*. 50 (4): 191-196.
- **Ross A.S.** 2006. Review: Instrumental measurement of physical properties of cooked Asian wheat-flour noodles. *Cereal Chem*. 83: 42 –51.
- Ohm J.-B., **Ross A.S.**, Ong Y.-L.** , and Peterson C.J. 2006. Using multivariate techniques to predict wheat-flour dough and noodle characteristics from size exclusion HPLC and RVA data. *Cereal Chem*. 83: 1-9.
- **Ross A.S.**, Hatcher D.W. 2005. Guidelines for the laboratory manufacture of Asian wheat-flour noodles. *Cereal Foods World*. 50 (6): 296-304.

- Crosbie G.B., Chiu P.C., **Ross A.S.** 2002. Shortened temperature program for application with a Rapid Visco Analyzer in prediction of noodle quality in wheat. *Cereal Chem.* 79:596–599.
- Crosbie G.B., **Ross A.S.**, Moro T., Chiu P.C. 1999. Starch and Protein requirements of Ramen. *Cereal Chem.* 76: 328 - 334
- **Ross A.S.**, Crosbie G.B., Quail K.J. 1997. Physicochemical properties of Australian flours influencing the texture of yellow alkaline noodles. *Cereal Chem.* 74: 814 – 820.
- **Ross A.S.**, McMaster G.J., Tomlinson J.D., Cheetham N.W.H. 1992. Effect of dextrans of differing molecular weights on the rheology of wheat flour doughs and the quality characteristics of pan and Arabic breads. *J. Sci. Food Agric.* 60: 91 – 98.
- Edwards R.A., **Ross A.S.**, Mares D.J., Ellison F.W., Tomlinson J.D. 1989. Enzymes from rain damaged and laboratory germinated wheat: 1; Effects on product quality. *J Cereal Sci.* 10: 157 – 167.
- Wrigley C.W., Gras P.W., **Ross A.S.**, Rath C.R., Hibberd G.E., Walker C.E. 1989. Micro-processor controlled equipment for quantitating sprout damage to grain, for characterizing starch properties and for determining dough properties. *Cereal Foods World* 34: 277 – 279.
- Walker C.E., **Ross A.S.**, Wrigley C.W., McMaster G.J. 1988. Accelerated characterization of starch paste viscosity and setback with the Rapid Visco-Analyzer. *Cereal Foods World* 33: 491 – 494.
- **Ross A.S.**, Walker C.E., Booth R.I., Orth R.A., Wrigley C.W. 1987. The Rapid Visco-Analyzer; a new technique for the rapid estimation of sprout damage in cereals. *Cereal Foods World* 32: 827 – 829.

ii. Books

2007

- Crosbie G.B., **Ross A.S.** eds. 2007. *The RVA Handbook*. AACC-International Press..

iii. Book Chapters

2015

- Crosbie G.B., **Ross A.S.** 2015. “*Asian wheat flour noodles*”, *Encyclopedia of Grains*, 2nd Edition. C.W. Wrigley, H. Corke, eds. Elsevier Academic Press, Oxford UK. In Press.
- Hayes, P.M., Meints B, **Ross A.S.**, et al. 2015. “*Barley*”, *Encyclopedia of Grains*, 2nd Edition. C.W. Wrigley, H. Corke, eds. Elsevier Academic Press, Oxford UK. In Press.
- Brigid Meints, Alfonso Cuesta-Marcos, Scott Fisk, Andrew Ross, Patrick Hayes. 2015. *Food barley quality and germplasm utilization*. Barley. G. Zhang ed. In Press.

2013

- **Ross A.S.** 2013. *Whole-grain and fiber-enriched noodles*. Pp 291-308, in: *Fibre-rich and wholegrain foods: improving quality*. J.A. Delcour and K. Poutanen eds. Woodhead Publishing.

2011

- **Ross A.S.** 2011. *Starch in foods*. Pp 107-133, In: *Carbohydrate Chemistry*. R. Wrolstad ed. IFT Press.

2010

- **Ross A.S.** and Crosbie G.B. 2010. “*Wheat-flour factors influencing noodle texture*” Pp 313-329, in “*Asian Noodles: Science, Technology, and Processing*” G Hou ed. John Wiley & Sons, Inc.

2009

- **Ross A.S.**, Bettge A.D. 2009. *Passing the test on wheat end-use quality*. pp 455-493. In “Wheat: science and trade”. B. Carver (Ed.) Wiley-Blackwell Publishing.

2007

- Rogers R., **Ross A.S.** 2007. *Starch refining and modification applications*, pp 63-74. In “The RVA Handbook”. Crosbie G.B., Ross A.S. eds. AACC-International Press.
- Bennett L., Pollard A., **Ross A.S.** 2007. *Protein-rich foods and ingredients*, pp 95-104. In “The RVA Handbook”. Crosbie G.B., Ross A.S. eds. AACC-International Press.

Prior to tenure decision 2007

- Crosbie G.B., **Ross A.S.** 2004. “*Asian wheat flour noodles*”, pp 304 –312 in, The Encyclopedia of Grain Science, Vol 2. C.W. Wrigley, H. Corke, and C.E. Walker, eds. Elsevier Academic Press, Oxford UK.
- **Ross A.S.**, MacRitchie F. [1995]. “Interactions of wheat proteins, carbohydrates and lipids”, pp 321 – 356 in: Ingredient interactions: Effects on food quality, A.G. Goankar ed. Marcel Dekker NY, USA.

iv. Magazine articles, preferred variety lists, other reports and media

2013

- **Ross A.S.** 2013. Selecting for quality 10: US Wheat Associates Crop Quality Tour Central America. Oregon Wheat. 65(5): 19-21.
- **Ross A.S.** 2009-2013 “Bringing Food Chemistry to life” blog <http://blogs.oregonstate.edu/deliciousnessw09/>

2012

- **Ross A.S.** 2012. Selecting for quality 9: Flour absorption as a critical component of wheat quality. Oregon Wheat. 64(5): 16-19.

2011

- **Ross A.S.** 2011. Selecting for quality 8: Grain variability and the falling number test. Oregon Wheat. 63(5): 16-18.

2010

- **Ross A.S.** 2010. Selecting for quality VII: Changes. Oregon Wheat. 62(4): 12-13.

2009.

- **Ross A.S.** 2009. Selecting for quality VI: The 2009 Wheat Quality Improvement (WQI) Team to Latin America. Oregon Wheat. 61(2): 14-16.
- Hayes P., **Ross A.**, Hayes D. 2009. “What barley foods can do for you” <http://barleyworld.org/Food%20barley/What%20barley%20foods%20can%20do%20you.pdf> **Role:** *Ross co-wrote the narrative and edited the manuscript.*

2008

- **Ross A.S.** 2008. Selecting for quality V: The 2008 Soft White Overseas Varietal Analysis Technical Exchange Conference. Oregon Wheat. 60(4): 13-14.

- Norberg O.S., Shock C.C., Saunders L.D., Eldredge E.P., **Ross A.S.**, Hayes P., and Rey J. 2008. 2007. Performance of winter barley (*Hordeum vulgare* ssp. *vulgare*) and spring waxy barley varieties planted in the fall. Malheur Experiment Station Annual Report.

2007

- Petrie S., Hayes P., **Ross A.**, Rey J.** , Rhinhart K., and Corey A. 2007. Agronomic Performance of Food Barley at Pendleton and Moro. 2007 Dryland Agriculture Research Report. Oregon State University. Agricultural Experiment Station. Special Report 1074. <http://hdl.handle.net/1957/8263>, or, http://ir.library.oregonstate.edu/dspace/bitstream/1957/8263/1/SR_no.1074_ocr.pdf
- Norberg O.S., Shock C.C., Saunders L.D., Eldredge E.P., **Ross A.S.**, Hayes P., and Rey J.** 2007. Variety Trial of Four Winter Barleys (*Hordum Vulgare* ssp. *Vulgare*) and Two Spring Waxy Varieties Fall Planted. Oregon State University. Agricultural Experiment Station and Extension Service. Malheur Experiment Station 2007 Annual Report.
- **Ross A.S.** 2007. Selecting for Quality IV: New frontiers. Oregon Wheat 59 (4): 12-13.

Prior to tenure decision in 2007

- **Ross A.S.** 2006. Focus on quality: Expectations. Oregon Wheat, 58 [4]: 10-12
- Gallenberg D., Langseth P., Lohr V., Kells J.J., Murphy P., Nelson C.J., **Ross A.S.**, Shearman R., Thro A-M. 2006. Report: Review of the Department of Plant Sciences, North Dakota State University, Fargo, North Dakota, March 20-24, 2006.
- **Ross A.S.**, Ohm J.-B., Simpson T. 2006. Preferred wheat varieties lists for Oregon: soft white winter and club wheats, and hard red winter wheats. Multiple publications, <http://www.owgl.org>.
- Shock C.C., Feibert E., **Ross A.**, Saunders L. 2006. Water management for drip-irrigated spring wheat Oregon State University Malheur Experiment Station Annual Bulletin.
- **Ross A.S.**, Ohm J.-B., Simpson T. 2006. Preferred wheat varieties lists for Oregon: soft white spring wheats. Multiple publications, <http://www.owgl.org>,
- **Ross A.S.** 2006. Benchmarking US hard white wheats. Confidential report to US Wheat Associates.
- **Ross A.S.** 2005. Selecting for quality II. The importance of market feedback. Oregon Wheat, 57: 10-12.
- **Ross A.S.**, Ohm J.-B., Simpson T. **2005**. Preferred wheat varieties lists for Oregon: soft white winter and white club wheats. Multiple publications, <http://www.owgl.org>.
- **Ross A.S.**, Peterson C.J. 2005. Confidential trip report to US Wheat Associates; 2005 Wheat Quality Team to Asia.
- **Ross A.S.** 2004. Selecting for quality. Oregon Wheat, 56 [4]; 10-11.
- **Ross A.S.**, Ohm J.-B., Simpson T. 2004. Preferred wheat varieties lists for Oregon: soft white winter and white club wheats. Multiple publications.
- **Ross A.S.**, Ohm J.-B., Simpson T. 2004. Preferred wheat varieties lists for Oregon: soft white spring wheats. Multiple publications. **Role: Lead author. Ohm does data analyses**
- **Ross A.S.** 2003. Investigating the relationship between glutenin composition of wheat and noodle making performance. Oregon Wheat, 55 [4]; 9-11.
- **Ross A.S.**, Ohm J.-B., Simpson T. 2003. Preferred wheat varieties lists for Oregon: soft white winter and white club wheats. 2003. Oregon Wheat Growers League Newsletter, September 2003.

- **Ross A.S.**, Ohm J.–B., Simpson T. 2003. Preferred wheat varieties lists for Oregon: soft white spring wheats.
- **Ross A.S.**, Peterson C.J. 2002. Confidential trip report to US Wheat Associates; 2002 Wheat Quality Team to Asia.

2: Presentations

i. International/National professional meetings, symposia and conferences:

2015

- **Andrew S. Ross**, Teepakorn Kongraksawech, Carlos Fajardo**, Mike Adams**, Ying Zhang**, Jacob Mattson**, Omar Miranda-Garcia**. *Research update from Oregon State University: Validation and exploration, from Falling Number to oxidative gelation and beyond.* SWQL Annual Research Review Conference & Soft Wheat Quality Council Joint Meeting. March 2015, Indianapolis, IN.

2014

- **Andrew Ross**, Brigid Meints**, Alfonso Cuesta-Marcos, Scott Fisk, Patrick Hayes and The Oregon State Barley Project. *Food barley: breeding and deployment, an Oregon Experience.* North American Barley Research Workers Meeting. Minneapolis MN, July 2014
- **Ross A.S.** *Falling Number.* PNW Farm Forum. Spokane WA. February 2014.

2013

- Mattson J.E.**, Miranda-Garcia O.**, **Ross A.S.**, Kongraksawech T.**, Bettge A.D. *Effect of flour aging on oxidative gelation and absorption characteristics of soft-wheat flour.* 2013 Annual Meeting of AACC-International, Albuquerque NM, USA ^{abs}
- **Ross A.S.**, Kongraksawech T.**, Flowers M.D., Zemetra R.S. *It's a soft wheat problem: Low Falling Number results in the absence of elevated alpha-amylase.* 2013 Annual Meeting of AACC-International, Albuquerque NM, USA ^{abs}
- **Ross A.S.**, Flowers M.D., Zemetra R.S., Kongraksawech T. 2013. *"Factors affecting Falling Number results"*. AACC-International Pacific Northwest Section and Pacific Northwest Wheat Quality Council Meeting, Scottsdale AZ, January 2013 **Invited**
- **Ross A.S.**, DePasquale G. 2013. *"Flour Quality in the Lab and in the Bakery"*. Cascadia Grains Conference, Tacoma WA, January 2013. **Invited**

2012

- **Ross A.S.**, Bettge A.D., Mattson J.E.**. 2012. *Adaptation of the Bostwick-based oxidative gelation method to the Rapid Visco Analyzer.* 2012 Annual Meeting of AACC-International, Fort Lauderdale FL, USA. ^{abs}
- **Ross A.S.**, Glass L. 2012. *"The Science of Baking"* Kneading Conference West, Mt Vernon WA, September 2012. **Invited**
- Glass L., **Ross A.S.** 2012. *"The Science of Baking."* Wheatstalk 2012. Chicago IL, June 2012 **Invited**
- Ponsford C., **Ross A.S.** *"Food barley"* in *"Whole Grain Formula Development"* Wheatstalk 2012. Chicago IL, June 2012 **Invited**

2011

- **Ross A.S.** *"Baking with barley"* Kneading Conference West 2011, Mt Vernon WA, September 2011 **Invited**
- Glass L., **Ross A.S.** 2011. *"The Science of Baking"* Kneading Conference West, Mt Vernon WA, September 2011 **Invited**

- Kongraksawech T.**, **Ross A.S.** 2011. *Preliminary investigation of QTLs related to antioxidant activity and quality in a hard x soft cross*. AACC International Annual Meeting, Palm Springs CA, October 2011. ^{abs}
- Kongraksawech T.**, **Ross A.S.**, Peterson C.J., Heesacker A.F., Larson M. 2011. *Preliminary investigation of QTLs related to soft wheat quality in a hard x soft cross*. 1st Congress of Cereal Biotechnology & Breeding, May 24–27, 2011, Szeged, Hungary. (Invited Session Co-chair) ^{abs}
- Chutimanitsakun Y.**, Corey A., Cuesta-Marcos A., Filichkin T., Rey J.** , **Ross A.**, Hayes P. 2011. *Molecular breeding of winter barley for use in whole grain foods*. 1st Congress of Cereal Biotechnology & Breeding, May 24–27, 2011, Szeged, Hungary. (Invited Session Co-chair) ^{abs}
- **Ross A.S.**, Hayes P.M. 2011. *Reviving the hordearii: getting people to eat barley foods*. North American Barley Researchers Workshop. Corvallis OR June 2011. **Invited**
- Hayes P.M., **Ross A.S.** Chutimanitsakun Y. 2011. *Breeding winter barley for use in whole grain foods*. Mini-symposium on beta-glucans, oats, and barley. AACC-International Northwest Section. Minneapolis MN, May 2011.
- **Ross A.S.** 2011. *1 day baking workshop for a collaborator from Washington State U.* [Jan 2011]

2009

- **Ross A.S.**, Peterson C.J., Flowers M.D., Hayes P.M., Riera-Lizarazu O., Wang G.** , Kongraksawech T.**, Chutimanitsakun Y.**, Jepsen D.**, Quinke M.**, Vazquez D.**, Gaynor C.** , von Zitzewitz J.**, Ong C., Larson M., Simons E., Heesacker A., Verhoeven M., Filichkina T., Corey A., Leonard J. 2009. “*Throwing Dough: Cereals research and outreach at Oregon State University*”. 59th Australian Cereal Chemistry Conference. Wagga NSW, September 2009. **Invited** ^{abs}

2008

- Ong Y.L.** , **Ross A.S.**, and Kongraksawech T.** 2008. *Glutenin macropolymer extracted from sheeted noodle doughs*. AACC International Annual Meeting Honolulu, HI Sept 2008
- **Ross A.S.** 2008. “*Amylose, amylopectin, and amylase: Wheat in the RVA*”. 55th Annual Soft Wheat Quality Laboratory Research Review and AACC Cincinnati Section Meeting, USDA-ARS Soft Wheat Quality Laboratory Wooster OH, March 12 2008. **Invited**

2007

- Saint Pierre C.** , Peterson C.J., **Ross A.S.**, Ohm J.B., Verhoeven M.C., Larson M., Hofer B. *Grain Protein Contents and Composition of Winter Wheat Cultivars Under Different Levels of N and Water Stress*. 2007 Western Nutrient Management Conference Salt Lake City, UT. March 2007. ^{abs}

Prior to 2007

- **Ross A.S.** 2006. “*A review of instrumental measurements of physical properties of cooked Asian wheat-flour noodles*”. Symposium: “Have Your Whole Grain Cake and Eat It Too: Challenges of Delivering Texture in Food Systems.” World Grains Summit and 91st AACC-International Annual Meeting. San Francisco CA. September 2006. ^{abs}
- **Ross A.S.**, Ohm J.B. 2006. *Laboratory-scale sheeting and lubricated squeezing flow behavior of Asian noodle doughs*. In symposium entitled, “Noodles: From Raw Materials to

Finished Products to Consumers.” World Grains Summit and 91st AACC-International Annual Meeting. San Francisco CA. September 2006.

- **Ross A.S.**, Ohm J.B., Peterson C.J. 2005. *Relationship of noodle characteristics with size exclusion HPLC chromatogram of wheat protein extract in soft white winter wheats*. 90th Annual Meeting of the American Association of Cereal Chemists, Orlando FL, USA. ^{abs}
- Castro, M.**, Peterson, C.J., Dalla Rizza, M., Díaz Dellavalle, P., Vázquez, D., Ibáñez, V., and **Ross, A.S.** 2005. *Influence of heat stress on wheat grain characteristics and protein molecular weight distribution*. 7th International Wheat Conference. Mar del Plata. Argentina.
- **Ross A.S.**, Ohm J.B., Ong Y.L.** , Peterson C.J. 2006 *New approaches to identification of gluten proteins with enhanced impacts on Asian noodle texture*. AACC-International Pacific-Rim Asian Foods Symposium, 55th Australian Cereal Chemistry Conference and 12th Royal Australian Chemical Institute National Convention, Sydney, Australia, July, 2005. ^{abs}
- **Ross A.S.** 2004. *How much quality is enough?* National Wheat Workers Conference. Kansas City MO. Feb 22 2004.

2: Posters

i. International/National professional meetings, symposia and conferences:

2015

- Mike Adams**, Andrew S. Ross, Teepakorn Kongraksawech, Juliet Marshall, Mike Flowers, Chad Jackson. *Preliminary analysis of the influence of storage time and temperature on alpha-amylase activity in sprouted and unsprouted wheat*. AACC-International Pacific Northwest Section Meeting, Pacific Northwest Wheat Quality Council. San Francisco CA, January 2015
- Mike Adams**, Andrew S. Ross, Teepakorn Kongraksawech, Juliet Marshall, Mike Flowers, Chad Jackson. *Preliminary analysis of the influence of storage time and temperature on Falling Number in sprouted and unsprouted wheat*. AACC-International Pacific Northwest Section Meeting, Pacific Northwest Wheat Quality Council. San Francisco CA, January 2015
- Ying Zhang**, Colleen Roseborough**, Andrew S. Ross, Teepakorn Kongraksawech, Jae Bom Ohm. *An Investigation of Gliadin Proteins in Wheat Varieties Dating From 1800 to 2011*. AACC-International Pacific Northwest Section Meeting, Pacific Northwest Wheat Quality Council. San Francisco CA, January 2015
- Colleen Roseborough**, Jeff Leonard, Andrew Ross, Hilary Gunn, Teepakorn Kongraksawech, Adam Heesacker and Robert S. Zemetra. *Wheat Gluten, a Sticky Situation; A Historical Evaluation*. AACC-International Pacific Northwest Section Meeting, Pacific Northwest Wheat Quality Council. San Francisco CA, January 2015

2014

- Colleen Roseborough**, Jeff Leonard, Andrew Ross, Hilary Gunn, Teepakorn Kongraksawech, Adam Heesacker and Robert S. Zemetra. *Wheat Gluten, a Sticky Situation; A Historical Evaluation*. The American Society of Agronomy, Crop Science Society of America, and Soil Science Society of America, Long Beach CA, November 2014.

ii. State and Local professional meetings, symposia and conferences

2013

- **Ross A.S.** 2013. *What do we know about wheat gluten, wheat breeding and celiac disease?* Crop Circles Series, Oregon State University, March 2013. **Invited**
- **Ross A.S.** 2013. *"The OSU Cereal Quality Laboratory"*. Oregon Wheat Commission Annual Research Review, February 2013

2012

- **Ross A.S.** 2012. *"Sourdough happens"*. Master Food Processors of Douglas and Lane Counties. December 2012. **Invited**
- **Ross A.S.** 2012. *"A Grain of Science: Whaddya mean, there's more than all purpose, cake, and bread flour? And things like that"*. Oregon Section of the Institute of Food Technologists. October 2012. **Invited**
- **Ross A.S.** 2012. *"The OSU Cereal Quality Laboratory"*. Oregon Wheat Commission Annual Research Review, February 2012
- **Ross A.S.** 2012. *"Barley: opportunities and challenges"* Oregon Women For Agriculture Annual Conference **Invited**

2011

- **Ross A.S.** 2011. *"Wheat Quality"* Pendleton Field Days **Invited**
- **Ross A.S.** 2011. *"Food Barley"* Pendleton Field Days **Invited**
- **Ross A.S.** 2011. *Barley bread demonstration samples*. Hermiston and Pendleton Field Days. **Invited**
- **Ross A.S.** 2011 *"The OSU Cereal Quality Laboratory"*. Oregon Wheat Commission Annual Research Review, February 2011

2010

- **Ross A.S.** 2010. *Produced and presented authentic "country breads" made from heritage wheats, emmer, and spelt*, Moro Station 100th anniversary celebrations June 2010
- **Ross A.S.** 2010. *Bread demonstrations and barley foods samples* Hyslop Farm Field Day May 2010

2009

- **Ross A.S.** 2009. *Bread demonstrations and barley foods samples* Hyslop Farm Field Day May 2009

2008

- **Ross A.S.** 2008. *Bread demonstrations and barley foods samples* Hyslop Farm Field Day May 2008
- **Ross A.S.** 2008. *Selecting for Quality*. Presented to Idaho Wheat Farmers Tour, Idaho Wheat Commission, Portland, Oregon January 2008. **Invited**

2007

- **Ross A.S.** 2007. *"Large deformation physical testing of wheat flour doughs"*. OSU Materials Science Seminar Series. June 2007. **Invited**
- **Ross A.S.** 2007. *Selecting for Quality*. Presented to Idaho Wheat Farmers Tour, Idaho Wheat Commission, Portland, Oregon January 2007. **Invited**

Prior to tenure decision 2007

- **Ross A.S.** Jae-Bom Ohm, C. James Peterson, Carolina Saint-Pierre, Byung-Kee Baik, Kerry C. Huber, Craig F. Morris. *Tri-state wheat research update*. 2006 Pacific Northwest Grains Conference, Portland, Oregon Dec 7 2006.

GRANTS AND CONTRACT SUPPORT

ROYALTIES

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2007-14	\$8,400,000	~\$260,000**	current
<i>Agency</i>	OSU Wheat Breeding Program		
<i>Title</i>	Royalties from licensed wheat varieties		
<i>Personnel</i>	Ross, Peterson, Zemetra, Flowers, Mundt		
<i>Role</i>	Oversee quality of all released wheat varieties		
**	Equipment purchases, and operating funds.		

PENDING GRANTS AND CONTRACTS

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2015	\$ to be negotiated	\$	Pending
<i>Agency</i>	Pendleton Flour Mills, Blackfoot ID		
<i>Title</i>	Flour storage influence on processing quality		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2015	\$20,000	\$20,000	Pending
<i>Agency</i>	Continental Mills, Tukwila WA		
<i>Title</i>	Crop transition studies in batter products		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2014-15	\$82,600	\$82,600	pending
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2013-17	\$470,000	\$470,000	Denied**
<i>Agency</i>	National Institutes for Food and Agriculture		

<i>Title</i>	Exploiting oxidative gelation for soft wheat quality improvement
<i>Personnel</i>	Ross, Zemetra
<i>Role</i>	PI

**Denied ranked “high priority”

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2014-18	\$498,000	\$45000	Denied**
<i>Agency</i>	National Institutes for Food and Agriculture		
<i>Title</i>	Bringing barley to the table		
<i>Personnel</i>	PI- Hayes, Ross, Cuesto-Marcos		
<i>Role</i>	Define basic parameters for barley food quality; to contribute to a fundamental understanding of the genetics of food quality traits; develop and extend a menu of barley food products, recipes, and outlets		

**Denied ranked “high priority”

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2013-17	\$498,000	\$45000	Denied**
<i>Agency</i>	National Institutes for Food and Agriculture		
<i>Title</i>	Bringing barley to the table		
<i>Personnel</i>	PI- Hayes, Ross, Cuesto-Marcos		
<i>Role</i>	Define basic parameters for barley food quality; to contribute to a fundamental understanding of the genetics of food quality traits; develop and extend a menu of barley food products, recipes, and outlets		

**Denied ranked “high priority”

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2013-17	\$470,000	\$470,000	Denied**
<i>Agency</i>	National Institutes for Food and Agriculture		
<i>Title</i>	Exploiting oxidative gelation for soft wheat quality improvement		
<i>Personnel</i>	Ross, Zemetra		
<i>Role</i>	PI		

**Denied ranked “high priority”

FUNDED GRANTS AND CONTRACTS

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2014-16	\$10,000	\$10,000	Current
<i>Agency</i>	Nixon Family		
<i>Title</i>	Falling Number Studies		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2014-15	\$81,872	\$81,872	Current
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2013-14	\$78,548	\$78,548	Complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2012-14	\$12,500	\$12,500	complete
<i>Agency</i>	Oregon Agricultural Research Foundation		
<i>Title</i>	Tracing the source of widespread low Falling Number wheats		
<i>Personnel</i>	Ross		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2012-13	\$76,515	\$76,515	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Ong, Kongraksawech		
<i>Role</i>	Sole Principle Investigator (PI)		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2012	\$28,122	\$28,122	complete
<i>Agency</i>	OSU Research Equipment Reserves Fund		
<i>Title</i>	Brabender Quadramat-Senior Experimental Flour Mill		
<i>Personnel</i>	Ross		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2011-12	\$61,151	\$61,151	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Ong		

<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2011-12	\$3000	\$3000	complete
<i>Agency</i>	Idaho Barley Commission		
<i>Title</i>	Food barley product development		
<i>Personnel</i>	Ross		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2011-13	\$12,500	\$12,500	complete
<i>Agency</i>	Oregon Agricultural Research Foundation		
<i>Title</i>	Marker assisted selection strategies for quality and nutritional attributes in wheat		
<i>Personnel</i>	Ross, Kongraksawech		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2010-11	\$53,122	\$53,122	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Ong		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2008-10	\$408,000	\$4000	complete
<i>Agency</i>	National Institute for Food and Agriculture		
<i>Title</i>	Oregon Organic Cropping Research: Barley Foods Product Development		
<i>Personnel</i>	Ross, PI- Azarenko		
<i>Role</i>	Production of baked products from organic barley: outreach		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2009-10	\$41,670	\$41,670	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Ong		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2008-09	\$35,200	\$35,200	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		

<i>Personnel</i>	Ross
<i>Role</i>	Sole PI

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2007-08	\$36,500	\$36,500	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Ohm		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2007	\$900	\$900	complete
<i>Agency</i>	INIA Uruguay		
<i>Title</i>	Total polymeric protein analyses		
<i>Personnel</i>	Ross		
<i>Role</i>	Total polymeric protein analyses		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2007	\$12,213	\$12,213	complete
<i>Agency</i>	OSU Research Equipment Reserves Fund		
<i>Title</i>	Agilent 2100 Bioanalyzer system		
<i>Personnel</i>	Ross		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2006 - 08	\$7,000	\$7000	complete
<i>Agency</i>	Oregon Grains Commission		
<i>Title</i>	Quality testing of specialty barleys		
<i>Personnel</i>	Ross, Hayes		
<i>Role</i>	Protein and beta-glucan analyses		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2006-07	\$8,720	\$8,720	complete
<i>Agency</i>	Oregon Agricultural Research Foundation		
<i>Title</i>	Developing fundamental rheological techniques for low-water, wheat-flour doughs.		
<i>Personnel</i>	Ross, Ohm		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2006	\$16,700	\$2000	complete
<i>Agency</i>	Barley for Rural Development Program		
<i>Title</i>	Optimizing Nitrogen Use for Irrigated Waxy Barley		

<i>Personnel</i>	Brown (PI), Norberg, Shock, Huber, Ross
<i>Role</i>	Protein and beta-glucan analyses

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2006-07	\$34,730	\$34,730	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Oregon State University Cereal Quality Laboratory		
<i>Personnel</i>	Ross, Ohm		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2005-06	\$31,245	\$31,245	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	The Oregon Wheat Quality Evaluation Program.		
<i>Personnel</i>	Ross, Ohm		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2004-05	\$33,731	\$33,731	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	The Oregon Wheat Quality Evaluation Program.		
<i>Personnel</i>	Ross, Ohm		
<i>Role</i>	Sole PI		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2004	\$41,514	N/A equipment	complete
<i>Agency</i>	OSU Research Equipment Reserves Fund		
<i>Title</i>	Malvern Zeta Sizer particle sizer		
<i>Personnel</i>	Ross, Shellhammer (PI)		
<i>Role</i>	Contributed additional justification to proposal as cross-disciplinary user, around 1/6 of proposal narrative		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2004	\$6,930	\$6,930	complete
<i>Agency</i>	GrainMillers Eugene OR		
<i>Title</i>	Characterization of oat hulls		
<i>Personnel</i>	Ross		
<i>Role</i>	PI. Mentor for post MS student responsible for laboratory work and reporting of data		

<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2003-04	\$27,715	\$27,715	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	The Oregon Wheat Quality Evaluation Program.		

<i>Personnel</i>	Ross, Ohm		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2003	\$10,000	\$10,000	complete
<i>Agency</i>	Oregon Agricultural Research Foundation		
<i>Title</i>	Quantifying the relative contributions of starch and protein to the texture of wheat flour noodles.		
<i>Personnel</i>	Ross		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2003	\$23,920	N/A equipment	complete
<i>Agency</i>	OSU Research Equipment Reserves Fund		
<i>Title</i>	LECO FP-528 Nitrogen/Protein Determinator		
<i>Personnel</i>	Shellhammer (PI), Ross		
<i>Role</i>	Contributed additional justification to proposal as user; Cereal Science/Wheat Breeding groups are the major users of this equipment. (non-signatory co-PI).		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2003-04	\$5,100	\$5,100	complete
<i>Agency</i>	Oregon Wheat Commission		
<i>Title</i>	Investigation of the relationship between glutenin allelic composition of wheat and noodlemaking performance.		
<i>Personnel</i>	Ross, Ong		
<i>Role</i>	Sole PI		
<i>Year</i>	<i>Total amount</i>	<i>Ross amount</i>	<i>Status</i>
2001	\$26,928	\$26,928	complete
<i>Agency</i>	OSU Research Equipment Reserves Fund		
<i>Title</i>	Ohtake Noodle Machine		
<i>Personnel</i>	Ross		
<i>Role</i>	Sole PI		

PLANT CULTIVARS, PATENTS AWARDS AND INVENTIONS

- P.M. Hayes, A. Ross et al. 2013 #STRKR hull-less barley germplasm
- R.S. Zemetra, A. Ross et al. 2013 *Bobtail* soft white winter wheat
- R.S. Zemetra, A. Ross et al. 2013 *Rosalyn* soft white winter wheat
- R.S. Zemetra, A. Ross et al. 2012 *Ladd* soft white winter wheat
- R.S. Zemetra, A. Ross et al. 2012 *Kaseberg* soft white winter wheat
- C.J. Peterson, A. Ross et al. 2011 *ORCF-101R* soft white winter wheat
- R.S. Zemetra, A. Ross et al. 2010 *Mary* soft white winter wheat

- C.J. Peterson, A. Ross et al. 2008 *ORCF-103* soft white winter wheat
- C.J. Peterson, A. Ross et al. 2008 *Skiles* soft white winter wheat
- C.J. Peterson, A. Ross et al. 2007 *Norwest553* hard red winter wheat
- C.J. Peterson, A. Ross et al. 2007 *Goetze* soft white winter wheat
- C.J. Peterson, A. Ross et al. 2006 *Tubbs-06* soft white winter wheat
- C.J. Peterson, A. Ross et al. 2005 *ORSS-1757* soft white winter wheat
- C.J. Peterson, A. Ross et al. 2004 *ORCF-102* soft white winter wheat
- **Ross, A.**, Spendler, T., Christiansen, L. 2004. United States Patent Application 20040170736 Summary of the invention - The inventors have found that several properties of starchy food products may be improved by treating the raw materials with a lipolytic enzyme...

D: SERVICE

1: University

- Whole Grains Summit 2015: Organizing Committee
- OSU Undergraduate Research, Innovation, Scholarship & Creativity (URISC) Advisory Panel (2012-2014)
- Moore Family Center for Whole Grain Foods, Nutrition and Preventive Health Endowed Chair Search Committee (2012-2013)
- OSU Faculty Senate (2011-2014)

Prior to tenure decision 2007

- Faculty mentor for OSU Surf Club (2002 –2004)

College of Agricultural Sciences

- CAS Teaching Innovation Committee and Communication Sub-committee (2010)
- Ad hoc member OSU Cereal Variety Advisory Committee (2002-2012)
- Member OSU Cereal Variety Advisory Committee (2012-present)

Prior to tenure decision 2007

- Member, Selection Committee for the Nor'Wester Professorship in Fermentation Science (2004).

Department

- CSS Kronstad Endowed professor Search Committee (2010-11)
- FST Undergraduate Committee 2009 - 2013
- CSS Peer Review of Teaching Committee (2004 – present, Chair 2012-2013, 2015, Chair 2005, Co-chair 2014)
 - Full portfolio reviews 2014 (Sullivan, Japhet (lead), Chastain (panel))
 - Full portfolio reviews (Rao, Cassidy, Pett-Ridge)
 - Member of subcommittee reviewing effectiveness of peer teaching review in CSS and reexamining the in-class assessment device for relevance and effectiveness (2006)
- FST Peer review of teaching Ad-hoc committees [Chair: Tomasino]
- FST Peer review of teaching Ad-hoc committees [4: Qian, Lim (2), Torres]

Prior to tenure decision 2007

- *CSS Graduate programs committee: Chair of Sub Committee to develop target profiles for prospective graduate students and define expectations for graduating students (2006-07)*

Service to the Profession

Pacific Northwest Wheat Quality Council

- **Board Member, Chair 2014**
- Technical Board [Secretary 2012, Vice Chair, 2013]
- 2013 Annual Meeting Program Committee, Member

American Association of Cereal Chemists (AACC-International)

- Asian Products Technical Committee [Member 2002-present, Chair 2003 - 2006]
- **Soft Wheat Methods Committee- member [2003 – present]**
- Oat and Barley Committee – member [2010 - present]
- Pacific Northwest Section Committee [Treasurer, 2002 – 2004, Vice Chair 2006, 2011, Chair 2012, Past Chair 2013]

Prior to tenure decision in 2007

- *International Committee – member [2003 – 2008]*
- *Approved Methods Committee – member [2003 - 2006]*

Other committees

- Western Extension and Research Activity 1009 [2004- present; Vice Chair 2012, Chair 2013, **Past chair 2014)**

Prior to tenure decision in 2007

- *The Food Centre of Western Australia (Inc) Member of Board of directors [1998]*
- *Gilliam County OR Wheat Quality Initiative Technical Advisory Committee [2002]*
- *Pacific Northwest Grain and Feed Association Wheat Quality Committee [2003]*

Associate Editor

- Cereal Chemistry [2002-2010]
- **Journal of the Science of Food and Agriculture [2011-2014]**

Manuscript Review

- Canadian Journal of Plant Science
- Cereal Chemistry
- Cereal Research Communications
- Crop Science
- Euphytica
- Food Chemistry
- Food Research International
- Journal of Agricultural and Food Chemistry
- Journal of Cereal Science

- Journal of Food Processing and Preservation
- Journal of Food Quality, Journal of Food Science
- Journal of the Science of Food and Agriculture
- Journal of Texture Studies
- LWT

Proposals and other reviews

- **Chair: USDA review panel for 5 Federal Cereal Quality Labs.**
- **Reviewer: IDEX Sorbonne Universités, Pour l'Enseignement et la Recherche (SUPER). Call for Proposal 2014. Sciences et Patrimoine culturel**
- Biotechnology and Biological Sciences Research Council of the **United Kingdom** (2011)
- Alberta Innovates Bio Solutions **Canada** grant review
- Deanna DeLong: Food preservation book, wheat chapter
- Samuel Fromartz: Baking book: sourdough and gluten chapters
- Hatch Grants [2]
- Review of USDA ARS Soft Wheat Quality Laboratory (Wooster OH) 5 year plan
- USDA CSREES review of North Dakota State University Plant Sciences Department
- Washington State University Impact Center
- Indo-US Science and Technology Forum

Other

- **Participation in the US Wheat Associates Crop Quality Tour to Central America, **October 2014.** *Role: Provided international wheat buyers with information on the 2014 SWW crop.***
- **Participation in the US Wheat Associates Crop Quality Tour to Central America, **October 2012.** *Role: Provided international wheat buyers with information on the 2012 SWW crop.***
- **Participation in the US Wheat Associates Wheat Quality Improvement Team to Central America and Mexico, **Jan 2009.** The team included wheat breeders, an extension agronomist, and cereal scientists. *Role: Provided cereal science expertise to assist breeders, "translate" the needs of wheat end-users into specific actions they could take for crop improvement/variety development. Authored trip report to US Wheat.***

Prior to tenure decision in 2007

- *Participation in the US Wheat Associates Wheat Quality Improvement Team to Asia, **Jan/Feb 2005.***
- *Invited to participate in a 1 ½ day "Ideation Session" organized by the Grain Inspection, Packers and Stockyards Administration, Federal Grain Inspection Service (FGIS). "FGIS is planning to sponsor a one and one-half day "ideation" session with leading cereal chemists and other selected scientists in **April 2003.***
- *Participation in the US Wheat Associates Wheat Quality Improvement Team to Asia, **Jan 2002.***

E: AWARDS

1. National and International Awards

2012

- 2012 Award of Excellence. The Western Association of Agricultural Experiment Station Directors, for Western Extension Regional Activity 1009 “Systems to improve wheat quality”
- 2012 AACCC-International: Excellence in Teaching Award. *“In recognition of outstanding contributions through teaching in the broad field of cereal science and technology, and your interest in students and distinctive ability to motivate them to superior accomplishment”*.

Prior to tenure decision in 2007

- *1990 to 1993 Post Graduate Research Fellow - Australian Grains Research and Development Corporation*

2. State and Regional Awards

3. University Awards

2011

- 2011 R.M. Wade Award for Excellence in Teaching - awarded by the College of Agricultural Sciences, Oregon State University.
- 2011 College of Agricultural Sciences Registry of Distinguished Teachers