

CURRICULUM VITAE

University of Idaho

NAME: Phillip Bass

DATE: 12/12/17

RANK OR TITLE: Assistant Professor

DEPARTMENT: Animal and Veterinary Science

OFFICE LOCATION AND CAMPUS ZIP: Agriculture Science Building, Office 221, MS 2330, 83844-2330

OFFICE PHONE: (208)885-0990

FAX: (208)885-6420

EMAIL: pbass@uidaho.edu

WEB: <http://www.uidaho.edu/cals/animal-and-veterinary-science.aspx>

DATE OF FIRST EMPLOYMENT AT UI: November 1, 2017

DATE OF TENURE: Untenured

DATE OF PRESENT RANK OR TITLE: November 1, 2017

EDUCATION BEYOND HIGH SCHOOL:

Degrees:

Ph.D., Animal Science, May 2009, Colorado State University, Fort Collins, CO – Meat Science Specialization

M.S., Animal Science, June 2006, California Polytechnic State University, San Luis Obispo, CA – Meat Science Specialization

B.S., Animal Science, June 2004, California Polytechnic State University, San Luis Obispo, CA – Meat Science Specialization, Poultry Science Minor

EXPERIENCE:

Teaching, Extension and Research Appointments:

Graduate Research and Teaching Assistant, California Polytechnic State University, San Luis Obispo, CA, June 2004 – June 2006

Graduate Research Assistant, Colorado State University, Fort Collins, CO, July 2006 – July 2009

Affiliate Faculty – Animal Science, Colorado State University, Fort Collins, CO, 2012 – 2015

Non-Academic Employment:

Certified Angus Beef LLC, Senior Meat Scientist, July 2009 – October 2017

Provided technical meat science expertise, plan and execute specialized staff and account training, conduct meat fabrication demonstrations, plan and execute internal research projects, initiated and maintained quality assurance records, and worked with team to develop and convey new products to accounts

Consulting: (List company/institute name, title, brief description, date)

Phillip Bass Consulting, Principle, May 2009 – July 2009

Provided beef market management program for a private beef industry company

TEACHING ACCOMPLISHMENTS: (Academic and Extension teaching)

Areas of Specialization: Meat Science and Animal Production

Courses Taught: (title, course number, date(s))

California Polytechnic State University:

Introductory Meat Science (Laboratory Section), ASCI 211, 2004 – 2006 (1 cr)

Processed Meats (Laboratory Section), ASCI 384, 2005 – 2006 (1 cr)

Egg and Poultry Processing (Laboratory Section), ASCI 320, 2005 – 2006 (1 cr)

Colorado State University:

Anatomy and Physiology (Teaching Assistant/Guest Lecturer), ANEQ 230, 2006-2008 (3 cr)

Interpreting Animal Science Research (Teaching Assistant/Guest Lecturer), ANEQ 565, 2009 (3 cr)

Carcass Fabrication and Anatomical Nomenclature, ANEQ 495, 2009 (2 cr)

University of Idaho:

The Science of Animals that Serve Humanity, AVS 109, 2018* – Present (4 cr)

Animal Products for Human Consumption, AVS 363, 2018* – Present (4 cr)

*Assigned to teach

Students Advised:

N/A

Courses Developed:

Carcass Fabrication and Anatomical Nomenclature, ANEQ 495, 2009 – Colorado State University

Master of Brand Advantages, 2010 – Certified Angus Beef LLC

Non-credit Classes, Workshops, Seminars, Invited Lectures, etc.:

Bass, P.D. Alternative beef cut fabrication and merchandising. Presented at the National Cattlemen's Beef Association Annual Convention Learning Lounge, Nashville, TN – February, 2017

Bass, P.D. Increasing interest in meat production/processing – renewed focus on old-world artisan meats and charcuterie. Presented at Purdue University – November, 2016

Bass, P.D. Beef carcass 101. Presented at the University of Ontario, Ontario Beef Council Canadian Cattlemen Roundup – August, 2016

Bass, P.D. Beef carcass utilization. Presented at the University of Ontario, Ontario Beef Council Canadian Cattlemen Roundup – August, 2015

Bass, P.D. Fabrication and utilization of the beef chuck. Presented at the National Cattlemen's Beef Association Annual Convention Learning Lounge, Nashville, TN – February, 2015

Bass, P.D. Fabrication and merchandising of the beef loin. Presented at the National Cattlemen's Beef Association Annual Convention Cattlemen's College, Nashville, TN – February, 2014

Bass, P.D. Alternative beef cut fabrication. Presented at the National Cattlemen's Beef Association Annual Convention Learning Lounge, Nashville, TN – February, 2014

Bass, P.D. Innovative fabrication of the beef chuck, lamb hotel rack, and fresh pork leg for use in foodservice. Presented at the International Culinary Art Institute at Denver, Denver, CO – February, 2009

Bass, P.D. and T.F. Nunes. Innovative fabrication of the beef chuck and fresh pork leg for use in foodservice. Presented at the International Culinary Art Institute at Denver, Denver, CO – November, 2008

- Bass, P.D. Merchandising ribeyes and striploins from heavy-muscled “out” beef carcasses. Webinar presentation on “No Better Bull,” Leachman Cattle of Colorado Seminars, Wellington, CO – November 2008
- Bass, P.D. and J.A. Scanga. Alternative fabrication of the beef ribeye and striploin for foodservice. Presented at the Colorado Chef’s Association at the National Western Stock Show, Denver, CO – January, 2008
- Bass, P.D. and T.F. Nunes. Beef and lamb fabrication for foodservice. Presented at the Denver Culinary Arts Institute, Denver, CO – December, 2007
- Bass, P.D. Beef and lamb fabrication for foodservice. Presented at the Denver Culinary Arts Institute, Denver, CO – October, 2007
- Bass, P.D. and T.F. Nunes. Beef and lamb fabrication for foodservice. Presented at the Denver Culinary Arts Institute, Denver, CO – August, 2007
- Bass, P.D., S.D. Howard, S.L. Gruber. Use of ultrasound for prediction of carcass content of show cattle, hogs, goats, and lambs. Presented at Dawes County Fair, Chadron, NE – July, 2007
- Bass, P.D. and T.F. Nunes. Beef and lamb fabrication for foodservice. Presented at the Culinary Arts Institute at Denver, Denver, CO – April, 2007
- Bass, P.D. and J.A. Scanga. Goat carcass fabrication. Presented at the Sheep and Goat Workshop, Castle Rock, CO – December, 2006

Honors and Awards:

- Top 25 Future Icon in the Meat Industry, The National Provisioner Magazine, 2016
- Top 10 Industry Leader Award, The Cattle Business Weekly Magazine, 2015
- 40 under 40 in Agriculture Award, Vance Publishing Corporation, 2014
- Graduate Teaching Award of Excellence, Cal Poly, San Luis Obispo, CA, 2006
- Reserve Grand Champion – California Association of Meat Processors Collegiate Fresh Sausage Competition, 2006
- Reserve Grand Champion – California Association of Meat Processors Collegiate Fresh Sausage Competition, 2005
- Runner-up Award – California State University Biological Sciences Research Competition, 2004

SCHOLARSHIP ACCOMPLISHMENTS: (Including scholarship of teaching and learning, artistic creativity, discovery, and application/integration)

Publications, Exhibitions, Performances, Recitals:

Refereed/Adjudicated: (i.e. books, book chaps., journals, proc., abstr., etc.; provide citations-author, date, title, publisher)

- Cannata, S., T.E. Engle, S.J. Moeller, H.N. Zerby, A. Radunz, P.D. Bass, M.D. Green, and K.E. Belk. 2010. Effect of visual marbling on sensory properties and quality traits of pork loin. *Meat Sci.* 85:428-434

- Moore, C.B., P.D. Bass, M.D. Green, P.L. Chapman, M.E. O'Connor, J.A. Scanga, J.D. Tatum, G.C. Smith, and K.E. Belk. 2010. Establishing an appropriate mode of comparison for measuring the performance of marbling score output from video image analysis beef carcass grading systems. *J. Anim. Sci.* 88:2464-2475
- Bass, P.D., K.E. Belk, G.C. Smith, and J.D. Tatum. 2010. Effects of sex and short term magnesium supplementation on stress responses and Longissimus muscle quality characteristics of crossbred cattle. *J. Anim. Sci.* 88:349-360
- Bass, P.D., J.A. Scanga, P.L. Chapman, G.C. Smith, and K.E. Belk. 2009 Associations between portion size acceptability of beef cuts and ribeye area of beef carcasses. *J. Anim.* 87:2935-2942
- Bass, P.D. J.L. Beckett, and R.J. Delmore. 2009 Case Study: Effects of ractopamine in combination with various hormone implant regimens on growth and carcass attributes in calf-fed Holstein steers. *The Professional Animal Scientist* 25:195-201
- Bass, P.D., D.L. Pendell, D.L. Morris, J.A. Scanga, K.E. Belk, T.G. Field, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2008. Review of sheep traceability systems in countries outside of North America. *The Professional Animal Scientist* 24:302-307
- Bass, P.D., J.A. Scanga, P.L. Chapman, G.C. Smith, J.D. Tatum, and K.E. Belk. 2008. Recovering value from beef carcasses classified as dark cutters by USDA graders. *J. Anim. Sci.* 86:1658-1668
- Bass, P.D., D.M. Hooge, and E.A. Koutsos. 2006. Dietary thyroxine induces molt in chickens (*Gallus gallus domesticus*). *Comparative Biochemistry and Physiology* 146:335-341

Conference Proceedings/Abstracts/Scholarly Presentations

- Bass, P.D. 2016. Increasing interest in meat production/processing – renewed focus on old-world artisan meats and charcuterie. Presented at the American Meat Science Association Reciprocal Meat Conference, San Angelo, TX – July, 2016
- Hergenreder, J.E., M.J. Anderson, L.D. Luque, P.D. Bass, W. Nichols, R.J. Delmore, J.L. Beckett, and B.J. Johnson. 2013. Predicting percent empty body fat in calf-fed Holstein steers using carcass measurements. Presented at the American Society of Animal Sciences Joint Annual Meeting, Indianapolis, IN – July, 2013
- Stika, J.F., P.D. Bass, and C.E. Walenciak. 2013. Industry issue or opportunity – increasing carcass weights. 2013. H.D. Ritchie Beef Production Symposium. Presented at the Midwest Section of the American Society of Animal Sciences meeting, Des Moines, IA – Jan. 2012
- Cannata, S., T.E. Engle, S.J. Moeller, H.N. Zerby, A Radunz, P.D. Bass, and K.E. Belk. 2009. Intramuscular fat and sensory properties of pork loin. Presented at the Associazione Scientifica di Produzione Animale Congress, Palermo, Sicily, Italy – 2009
- Bass, P.D., K.E. Belk, G.C. Smith, and J.D. Tatum. 2008 Merchandising ribeyes and striploins from heavy muscled “out beef carcasses. Presented at the National Cattlemen’s Beef Association Summer Conference, Denver, CO – July, 2008
- Bass, P.D., J.A. Scanga, K.E. Belk, T. Field, J.N. Sofos, J.D. Tatum, D.L. Pendell, and G.C. Smith. Evaluation of sheep traceability systems in countries other than Canada, USA, and Mexico. Presented at the National Animal Identification System – Animal Termination Records Initial Conference: Termination Records, Denver, CO – March, 2006
- Bass, P.D., J.L. Beckett, and R.J. Delmore. Effects of ractopamine in combination with various hormone implant regimens on growth and carcass attributes in calf-fed Holstein steers. Presented at the Western Section of American Society of Animal Sciences Conference, Logan, UT – June, 2006

Bass, P.D., D.M. Hooge, and E.A. Koutsos. Effects of thyroxine-based molting treatments on performance of Bovan White Leghorn laying hens during a first molt and to peak egg production. Presented at the International Poultry Conference, Atlanta, GA – January, 2006

Bass, P.D., C.G. Wyatt, and E.A. Koutsos. Effect of dietary phytase on second cycle laying hens: egg production and quality. Presented at the International Poultry Conference, Atlanta, GA – January, 2005

Technical Publications:

Bass, P.D. 2016. The scientific basis of the Certified Angus Beef brand carcass specifications. Tech. White Paper. pp. 1-25. Certified Angus Beef LLC, Wooster, OH

Bass, P.D. 2012. The facts: freezing and thawing beef. Tech. Fact Sheet. pp. 1-2. Certified Angus Beef LLC, Wooster, OH

Green, M.D., P.D. Bass, R.J. Richmond, J.D. Tatum, G.C. Smith, and K.E. Belk. 2009. Validation of tenderness prediction instruments. pp. 1-24. Final report submitted to the National Cattlemen's Beef Association, Centennial, CO

Bass, P.D. and K.E. Belk. 2008. Merchandising the ribeye roll and striploin from carcasses with non-conforming (too large) ribeye areas. Article submitted to the North American Meat Processors Assn. Newsline 66(37):3

Bass, P.D., K.E. Belk, J.D. Tatum, G.C. Smith, and J.A. Scanga. 2008. Merchandising the ribeye and striploin from carcasses with non-conforming carcass weights (too heavy) and *Longissimus* muscle areas (too large). pp. 1-52. Final report submitted to National Cattlemen's Beef Association, Centennial, CO

Bass, P.D. and J.A. Scanga. Overview of the current National Animal Identification System. Article submitted to the Colorado Association of Meat Processors, August, 2007

Bass, P.D., K.E. Belk, M.B. Bowling, T.G. Field, S.H. Geleta, S.B. LeValley, J.M. Meisinger, R.G.L. Murphy, D.L. Pendell, J.A. Scanga, G.C. Smith, J.N. Sofos, J.D. Tatum, S.J. Jones, J. Maulsby, and D.L. Morris. 2007. Assessing the impact of the National Animal Identification System (NAIS) with regard to beef, pork and lamb harvesting and rendering facilities in the US. pp. 1-90. Final report to USDA-APHIS-VS, prepared by Colorado State University, Fort Collins, CO and the Colorado Department of Agriculture, Denver, CO

Bass, P.D., J.A. Scanga, J.D. Tatum, G.C. Smith, and K.E. Belk. 2007. Adding value to non-conforming "out" beef carcasses. pp. 1-49. Final report submitted to the National Cattlemen's Beef Association. Prepared by Colorado State University, Fort Collins, CO

Bass, P.D., K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. Specified risk materials: glossary of terms. Report submitted to United States Meat Export Federation, October, 2006

Bass, P.D., K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. Effects of 5% lactic acid applications on Enterobacteriaceae levels and prevalence of Salmonella through a low temperature edible rendering process. Final report submitted to a proprietary company, October 2006

Bass, P.D. and J.A. Scanga. Effects of various grinding techniques and pH adjustments on sensory characteristics of ground beef patties. Final report submitted to a proprietary company, September, 2006

Luque, P.D. Bass, R.J. Delmore, and J.L. Beckett. 2006. Effects of implants on physiological growth and carcass attributes in Holstein steers. Final report submitted to proprietary company, December, 2006

Bass, P.D., C.G. Wyatt, and E.A. Koutsos. Effect of dietary phytase on second cycle laying hens: egg production and quality. Final report submitted to a proprietary company, January, 2005

Refereed/Adjudicated (currently scheduled or submitted):

Acheson, R.J., D.R. Woerner, C.E. Walenciak, M.J. Colle, and P.D. Bass. 2018 (scheduled). Distribution of marbling throughout the *Longissimus lumborum* of beef carcasses using an instrument-grading system. Meat and Muscle Biology. (to be submitted)

Grants and Contracts Awarded: (provide principal and co investigators, title, sponsor, funding dates, amount)

In Progress:

National Cattlemen's Beef Association, Human Nutrition Research Pre-proposal, Co-PI, *Influence of dry heat cooking method and degree of doneness on beef strip loin amino acid content, fatty acid profile, fat-soluble vitamin content, and nutrient composition*. January, 2018, \$59,619

Gifts/Donations:

Weber-Stephens Co/Weber Grills, donated grilling and meat smoking equipment to the University of Idaho meat science program, In-kind gift of \$2,110, December, 2017.

SERVICE:

Major Committee Assignments: (National, State, District, County, University, College, Departmental and dates)

University of Idaho Beef Center Manager Selection Committee, Assigned December 2017

Professional and Scholarly Organizations (including memberships, committee assignments, editorial services, offices held and dates)

Memberships:

National Cattlemen's Beef Association (2007 – 2015)

American Society of Animal Sciences (2005 – Present)

Federation of Animal Sciences Society (2005 – Present)

American Meat Science Society (2003 – Present)

Editorial Publications:

Bass, P.D. Smoking Beef, beyond brisket. Article published in the *National Provisioner*, January, 2015

Bass, P.D. A mortadella mentality. Article published in the *National Provisioner*, June, 2016

Bass, P.D. A cured beef cut: that's Italian. Article published in the *National Provisioner*, March, 2016

Bass, P.D. The value of a little slice of brisket. Article published in the *National Provisioner*, December, 2016

Bass, P.D. Beef cuts: what's in a name. Article published in the *National Provisioner*, September, 2015

Bass, P.D. Better with age. Article published in the *National Provisioner*, June, 2015

Bass, P.D. Regionality brings out the best. Article published in the *National Provisioner*, March, 2015

Community Service: (non-academic unrelated to employment)

Assistant wrestling coach, Ferndale Freestyle Wrestling Club, 2000 – 2001

Wayne County FFA Public Speaking Judge, 2010 – 2013

Wayne County Fair Prince and Princess Selection Committee Member, 2010 – 2011

Sterling Fire District Volunteer Firefighter, April 2014 – October 2017