

Charles Herron

802 W Longleaf Dr. Unit 21 | Auburn, AL 36832 | (205)-522-3748 | cbh0030@auburn.edu | 616.021.1100 | 10. g107

Science-Food Science Option | Spring 2020 – Summer 2022
Graduate Certificate in Supply Chain Management Innovation | Fall 2020 - Fall 2021
Bachelors in Animal Science | Fall 2017 - Spring 2019

Bevill State Community College | Jasper, AL

Associates in Science in Pre- Professional Science | Fall 2015 - Spring 2017

Experience *Research Assistant | Spring 2018*

Fall 2019 (Auburn University)

Research Projects (Spring 2019 – Fall 2019):

- Ø Studying the effects of temperature abuse during supply chain on poultry meat food safety (*Fall 2019*)
- Ø Differences in growth patterns of *Salmonella* Typhimurium, *S. Saintpaul*, *S. Montevideo* and *S. Newport* commonly associated with raw poultry meat

Research Projects Assisted in:

- Ø Detection of woody breast myopathy affected areas on chicken breast fillet using segmental bioelectrical impedance. (Courtney Keeble, Fall 2018)
- Ø Application of functional ice (FICE) on the survival of spoilage microorganisms during refrigerated storage. (Olivia Brahms, Fall 2018)
- Ø Quality effects of functional ice (FICE) manufactured with acetic acid and phosphate on raw chicken thighs during a 3-day storage period (Ana-Cecilia Rush, Fall 2018)

Undergraduate Teaching Assistant | Fall 2017- Summer 2018 (Auburn University)

Teach Biology labs for BIOL 1001 and BIOL 1011

- Ø Assist in conducting laboratory sessions
- Ø Answer student questions during laboratory sessions
- Ø Deliver lectures on Human Anatomy and Environmental Science
- Ø Trained on laboratory safety and hazards

Graduate Research Assistant | Spring 2020 – Summer 2022 (Auburn University)

Research Projects

- Ø Studying the effects of temperature abuse as a result of breaks in the last mile of the cold chain on food safety and shelf-life of poultry meat
- Ø Investigating the effects of last mile temperature abuse on model meal delivery kits
- Ø Developing predictive models to aid in retail level decision making in the food chain

Supply Chain

Keeble, C., Smith, A., Garner, L., Herron, B., Johnson, N., Brahms, O. and Morey, A. 2019. Segmental bioelectrical impedance analysis of broiler breast fillets to detect the areas of the fillets affected with woody breast myopathy. Abstract #P210. 2019 International Poultry Science Forum: 64.

Brahms, O., Kataria, J., Smith, A., Garner, L., Herron, C., Rush, A-C, Clay, C. Keeble, C., Johnson, E., Black, M. and Morey, A. 2019. Effects of functional ice (FICE) made with common poultry processing aids to eliminate spoilage microorganism during refrigerator storage. Abstract #P211. 2019 International Poultry Science Forum: 64.

Rush, A-C., Brahms, O., Kataria, J., Smith, A., Garner, L., Herron, C., Clay, C. Keeble, C., Johnson, E., Black, M. and Morey, A. 2019. Quality effects of functional ice (FICE) manufactured with acetic acid and phosphate on raw chicken thighs during a 3-day storage period. Abstract #P212. 2019 International Poultry Science Forum: 64-65.

Certifications

Hazard Analysis Critical Control Points (HAACP) (2020)

Honors

Bevill State Community College (BSCC)

Who's Who Among Students In American Universities & Colleges (2017)

2017 C.I. Jones Award for the 2016 Most Outstanding Student at BSCC,