

W. JINNINGS BURRUSS, JR., ED.D.

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EDUCATION

Degree Ed.D - Occupational and Adult Education

July 2004

Oklahoma State University

Stillwater, Oklahoma

Major: Adult Education- Adult Learning Space Design: Effects of Design

Degree B.S.-Family and Consumer Sciences

August 1995

UNIVERSITY OF CENTRAL ARKANSAS

CONWAY, ARKANSAS

Major: Emphasis in Interior Design.

Honors: Summa Cum Laude.

Degree M.S.-Home Economics

May 1995

UNIVERSITY OF CENTRAL ARKANSAS

CONWAY, ARKANSAS

Major: Emphasis in Nutrition and Housing

Degree B.S.-Home Economics

May 1993

UNIVERSITY OF CENTRAL ARKANSAS

CONWAY, ARKANSAS

Major: Emphasis in Nutrition

EDUCATIONAL CERTIFICATIONS

City & Guilds World Chefs

Certified Hospitality Educator

January 2021



The holder of this badge is a professional with an in-depth knowledge of the hospitality industry and a proven record of accomplishment in teaching, training and people development. This individual has experience in working in a hospitality establishment and is currently engaged in a full-time, part-time or voluntary educator role.

City & Guilds World Chefs

Certified Executive Chef

March 2021



The holder of this Worldchefs badge is a professional chef with an extensive knowledge and experience of managing food operations. This individual has a proven track record in managing all aspect of a culinary operation which includes strategic planning, managing, and developing people, budgeting and forecasting and contributing to the implementation of the establishment's strategic plan. They are employed as an executive chef, corporate executive chef (or equivalent) or run their own business.

City & Guilds World Chefs

Certified Culinary Educator

April 2021



The holder of this Worldchefs badge is a professional with an in-depth knowledge of the culinary industry and a proven track record in teaching, training and people development. This individual has experience in working in a professional kitchen and is currently engaged in a full-time, part-time or voluntary educator role.

National Certification of Interior Design Qualification

April 1999

Certificate Number 015122

Residential and Commercial Design

Defense Acquisition University – Department of Defense (DoD)

Contractors Officer's Representative - Level II

April 2016

The Contracting Officer's Representative (COR) has a key role in monitoring the contracts to ensure that our nation's armed forces and veterans services receive the supplies and services they need to accomplish their assigned mission. The COR also is a crucial link between the contractor and the Contracting Officer.

EMPLOYMENT

**Department of Human Sciences
University of Arkansas Pine Bluff
Associate Professor**

**August 2022 – Present
Pine Bluff, Arkansas**

Responsibilities consist of a commitment to high academic standards, as well as to program building, student retention, student success, maintain active participation in non-instructional campus responsibilities, such as, college and departmental initiatives, committee work, student record keeping, curriculum planning, assessment of student learning, and professional development. While serving in the current position I am charged with modernizing and realigning current Foodservice and Restaurant Management Degree curriculum with current industry standards.

**Food and Beverage Department
Saracen Casino and Resort
Chef de Cuisine**

**July 2022 – Present
Pine Bluff, Arkansas**

Responsibilities consist of overseeing the daily operations of casino kitchens, ensuring that all food served meets the highest quality standards. Enforcing best practices for safety and sanitation in the kitchen. Keeping track of new trends in the industry. Incorporating feedback from restaurant staff and patrons to make improvements or resolve issues. Act as a coach and mentor; manage performance by setting objectives, deliver performance reviews, provide ongoing performance feedback and administer corrective action when needed. Review event orders with Field Chefs to give thorough explanations of methods and presentation. Cook in any kitchen department as needed, taste products that are produced to ensure quality and consistency.

**Culinary Arts and Hospitality Management Institute
University of Arkansas – Pulaski Technical College – South Campus
Lead Hospitality Faculty (Department Chair), Professor**

**January 2017 – August 2022
Little Rock, Arkansas**

Responsibilities consist of a commitment to high academic standards, as well as to program building, student retention, student success, maintain active participation in non-instructional campus responsibilities, such as, college and departmental initiatives, committee work, student record keeping, curriculum planning, assessment of student learning, and professional development. While serving in the current position I was charged with realigning current Hospitality Management Associate of Applied Science degree with Arkansas Department of Higher Education degree standards and requirements. The realignment included bringing the degree from a sixty-six-hour degree to a sixty-hour degree, development of a degree career pathway for students to complete degree in two years and to make the degree suitable for two plus two-degree programs within the University of Arkansas System and with other colleges and universities in Arkansas with similar bachelors' programs. Encompassed in the revision of the program included the reworking of two - 30-hour Technical Certificate Programs, two -15-hour Certificate of Proficiency programs and the creation of third Certificate of Proficiency program. Current work includes online program development to make program marketable to remote areas of Arkansas and the development of a Technical Certificate in Gaming and Resort Management as well as an emphasis area for the Associate of Applied Science Degree. Program and course assessment continues to improve and working with department faculty to better align courses with program learning objectives and stakeholders needs to produce employable graduates. During the last as a result of, realignment and online development, our program has been ranked in the top ten (Best College Review 6th, Best Hospitality Degrees 8th, Affordable colleges online 8th, Hospitality Management Degrees 4th) among associates degree granting programs by 4 ranking agencies for online associate's hospitality programs. . Lastly, I have oversight of developing relationships with businesses in the region to place students in practicum and internships to enhance their learning experience and gain practical experience for the job market.

**Department of Human Sciences
University of Arkansas Pine Bluff
Adjunct Faculty**

**January 2021 – May 2022
Pine Bluff, Arkansas**

Responsibilities consist of curriculum development and online course delivery for newly created hospitality management program in Human Sciences. Developed online LMS learning content for Lodging Operations course, delivery of course which included the evaluation of student assignments and assessment of learning objectives.

**Quapaw Area Council – Boy Scouts of America
Executive Chef/Foodservice Director**

**January 2016 – October 2022
Little Rock, Arkansas**

Responsibilities included the management of 3 food service facilities, outpost foodservice and River Week Trip foodservice Delivery/drops for the 3,500 acre Blass Scout Reservation/Camp Rockefeller, hiring and supervision of facility staff, inventory control, purchasing of supplies, administration of cost controls, research of special dietary needs of today's youth and leaders, and analysis of information to create new menus. During the fall and spring, the camp is open for weekend events and full weeks during the summer. Foodservice Operations provides 52,000 meals during an annual cycle between 3 brick and mortar facilities, the outpost locations, and week river trips. Our facilities include Camp Rockefeller Dining Hall which services up to 600 per meal, Reynolds Scout Training Center which has 88 bed hotel suite, conference space and services up to 325 per meal in the main dining room, Bowing Train Lodge which services up to 60 per meal, Outpost services up 75 per week with various drop points, and the River Trip on the Buffalo National River has 3 food drops for up 50 scouts per week during summer camping season.

**Central Arkansas Veteran's Health Care System
Supervisory Interior Designer**

**February 2016 – January 2017
North Little Rock, Arkansas**

Responsibilities consist of interior design and project management for health care and commercial office spaces; interior space planning and consultation; facility planning and management consultation; providing design services; production of designs using federal energy conservation and sustainability standards, budgeting for projects and renovations; developing proposals and specifications for commercial facility upgrades, renovations and additions; performing pre- and post-space audits and analyses for adjustment of space usage; development and tracking of work orders; working collaboratively with other facility managers on commercial/government projects; related purchase order development and bill payment, customer relations, purchasing, marketing research for contract development, and inventory control. Supervisory roles include supervision of interior design maintenance workers, furniture movers/installers and budget clerk. Budgetary roles included oversight of interior renovations in excess of 10 million, as well as, creating a cost savings total of over \$750,000.00 for 2 major projects through good planning and selection of furnishings, systems furnishing and moveable wall systems. Other responsibilities include development of a facility standard for furnishings, floor coverings, paint selections and wall treatments, as well as, cubical drapes and window treatments. This standardization will create long term savings and create a cohesive appearance for the facilities, as well as, aid in maintaining interior finishes and furnishings to create a sustainable cost savings over the life of the product through reduced maintenance and reduction in products to maintain the installed finishes.

**Burruss Interior Design
Interior Design/Floral
Designer/Owner**

**September 2014 - Present
Conway, Arkansas**

Responsibilities consist of interior design and project management (commercial and residential); interior space planning and consultation; facility planning and management consultation; project management and planning; providing design services; preparing long-range space forecasts and space allocation plans; budgeting for projects and renovations; developing proposals and specifications for commercial facility upgrades, renovations and additions; consultation for the development and management of annual, short term and long term facility maintenance plans; performing pre- and post-space audits and analyses for

adjustment of space usage; development and tracking of work orders; working collaboratively with facility managers on commercial/government projects; business related bill payment, customer relations, purchasing, sales, marketing research, and inventory control.

**International Studies & Outreach - Wes Watkins Conference Center
Oklahoma State University
Director, Facility Management and Conference Services**

**December 2004 – 2014
Stillwater, Oklahoma**

Responsibilities consist of the oversight of facility management and project management services, conference services and catering staff which worked with hundreds of individual students, numerous student organizations, university departments, corporations, and governmental entities to produce facility renovations, upgrades and facility additions; events, fund raisers, programs and conferences with 120,000 visitors annually. The overall management of the Wes Watkins Center (115,000 square foot facility which includes 42,000 square feet of conference space and the remainder consisting of office space.) which included Facility Services and Conference and Meeting Services (Conference and Catering Management).

Facility Management/Interior Design and Project Management responsibilities included: providing Interior design services; oversight of energy management/conservation program, preparing long-range space forecasts and space allocation plans; budgeting for projects and renovations; developing proposals and specifications facility upgrades, renovations and additions; development and management of annual, short term and long term facility maintenance plans; performing pre- and post-space audits and analyses for adjustment of space usage; monitoring and upkeep and/or oversight of the facilities structural/architectural components integrity, electrical systems, energy usage/reduction program, HVAC (including chilled water pumping system and steam heating systems), and other commercial facility mechanical systems; development and tracking of work orders; specification and tracking or purchasing; tracking of income from long term space rental on partnering contracts/projects, hiring and training of new employees; development of work flow for facilities and conference staff; and working collaboratively with university administrators, Purchasing Department, off site vendors, contractors, architectural firms and Physical Plant Services to schedule and complete repairs, upgrades and renovation projects; marketing analyses, plans and strategies; short and long term budget planning and controls.

Conference Management responsibilities include: supervision of conference and meeting services staff, event and conference planning services; hiring and development of conference services staff, budget and financial controls, budget development, market forecasting, marketing oversight, client development, sales and promotions, market networking, development of new services for end users and stakeholders, development of short term and long range sales goals, oversight of customer service, and actively participating in industry conferences and leadership development.

Foodservice Management responsibilities include: supervision of foodservices staff, oversight of event menu development, development of foodstyling and market branding, hiring and development of foodservices staff, budget and financial controls, budget development, market forecasting, marketing oversight, sales and promotions, market networking, development of new services for end users and stakeholders.

Academic responsibilities included instruction of Master of International Studies program orientation courses and Study Aboard courses to Argentina, Thailand, China and Mexico.

**University Extension, International & Economic Development
Oklahoma State University
Facility Designer/Manager**

**May 1998 - December 2004
Stillwater, Oklahoma**

Responsibilities consisted of providing design services; preparing long-range space forecasts and space allocation plans; budgeting for projects and renovations; developing proposals and specification facility upgrades, renovations and additions; development and management of annual, short term and long term facility maintenance plans; performing post-space audits and analyses for adjustment of space usage; monitoring of facilities structural/architectural integrity, electrical systems, HVAC, and other mechanical systems; tracking of income from long term space rental on partnering contracts/projects, hiring and training

of new employees; development of work flow for facilities and conference staff; and working collaboratively with university administrators, Purchasing Department, off site vendors, contractors, architectural firms and Physical Plant Services to schedule and complete repairs, upgrades and renovation projects.

Department of Design, Housing & Merchandising
Oklahoma State University
Student Resource Center Coordinator/Graduate Research Assistant

January 1997 - May 1998
Stillwater, Oklahoma

Responsibilities consisted of resource material development, acquisitions for student resource library, maintaining inventory control, assisting with course instruction, and development of proposals for resource materials and space allocation within the department. Served as a teaching assistant for undergraduate courses.

Michelle Nabholz Interiors
Interior Design/Floral
Business Partner

August 1995 - January 1997
Conway, Arkansas

Responsibilities consisted of, as the business partner, interior design, financial management, oversight of assignments and evaluation of interior design interns, customer relations, purchasing, merchandising, sales, marketing research, and inventory control.

Department of Family & Consumer Science
University of Central Arkansas
Graduate Assistant

August 1993 - August 1995
Conway, Arkansas

Responsibilities consisted of supervision and maintenance of computer laboratory, assisting with curriculum development for interior design courses and course instruction, obtaining materials for design library by networking with local designers in the greater Little Rock area, maintaining inventory control, conducting research, and submitting proposals for the purchase of office and teaching materials.

Boy Scouts of America
Dining Services, Blass Scout Reservation
Food Service Administrator

May- August - 1985-1994
Damascus, Arkansas

Responsibilities included the management of food service facilities, supervision of facility staff, inventory control, purchasing of supplies, administration of cost controls, research of special dietary needs of today's youth, and analysis of information to create new menus.

Other Life Experiences

I worked 10 plus years in my grandfather's construction business learning both residential and commercial building trades and industries. I have good understanding of the trades and practical experience in purchasing and installation of building goods, as well as, building of millwork and furniture. I also, worked in my father's grocery business while in high school. I have a vast knowledge of grocery trends and purchasing along with practical experience in meat market management (I can butcher any piece of meat you put in front of me) and produce department management.

SKILL SETS

LEADERSHIP AND ADMINSTRATIVE EXPERIENCE

- Demonstrated knowledge of state/private purchasing and bidding.
- Managed multiple capital renovations projects and high-profile events on and off campus.
- Assessed space usage to forecast renovation schedules and developed usage policy.
- Projected multiple budgets based on rental and usage of conference facility.
- Supervised employees and consulted with student, university, local and state groups.

ORGANIZATIONAL AND SUPERVISORY EXPERIENCE

- Coordinated community and fund-raising events including Annual Galas, Congressional receptions, Student-Academic Banquets, Lectureships, Global Briefings, Ceremonies, Dedications and Celebrations.
- Created and implemented detailed workflow for major renovations and bid processes.
- Anticipated conflicts and problems to ensure success and establish repeat business.
- Created construction specifications documents to meet building and code guidelines.

COMMUNICATION AND MARKETING

- Conducted local market research for conception and implementation of services.
- Designed marketing brochures.
- Recommended effective and meaningful marketing themes, menus, and décor.
- Proposed new and innovative ideas for projects based on client interviews.
- Developed policy documents for events and facilities management.

ONLINE PROGRAM DEVELOPMENT

- LMS software experience
- Curriculum development
- Online environment/curriculum development
- Rubric development and analysis
- Program and curriculum assessment tool development and review

INTERNATIONAL EXPERIENCE

- Worked closely with many international student groups on events.
- Served as sponsor for numerous English Language Institute Cultural Enrichment trips.
- Traveled internationally for educational enrichment and increase knowledge about other cultures.
- Embraces cultural differences, and peoples of other nations.
- Invites international experiences into the learning environment.

CULINARY AND EVENT DESIGN

- Developed custom themes and cooperated designs for events.
- Developed custom menus and dining experiences.
- Served as Executive Chef for preparation for high-end multiple course events.
- Demonstrated knowledge of catering and foodservice administration.

ACADEMIC INSTRUCTION

University of Arkansas – Pulaski Technical College

HOS 1301. Induction to Hospitality (online) UA-Pulaski Technical College

Spring 2019 – Summer 2022

This course introduces students to the broad world of hospitality and tourism and to the topics which begin to prepare them for managerial careers in these fields. Online Course through Blackboard – 3 hours credit

HOS 2302. The Restaurant Industry (online) UA-Pulaski Technical College

Fall 2017 – Spring 2022

This course provides students with the opportunity to plan, organize, staff, direct and control a restaurant or bakery café from the perspective of menu design, service, finances, staff, design, layout, production, purchasing and productivity. This course discusses sexual harassment in the workplace, legal issues, staffing and proper training. It integrates material taught in other classes and results in a culminating assignment developed by each student. Online Course through Blackboard – 3 hours credit

HOS 2304. Dining Room Operations UA-Pulaski Technical College

Spring 2017 – Fall 2021

Students learn front and back-of-the-house operation in an environment that mimics the professional kitchen. Speed, consistency, communication, organization, customer service and teamwork are emphasized. Students are cycled through stations: expediter, stewarding, server, host, bartender, and busser. 3 lecture/lab hours credit.

HOS 2309. Lodging Operations (online) UA-Pulaski Technical College

Spring 2017 – Spring 2022

This introduction to the hotel business offers a detailed study of different departments within hotel properties, including the development and classification of hotel establishments, the front office, hotel and room division operations, food and beverage operations, engineering, security, sales and marketing, night auditing, human resources and culture. Online Course through Blackboard – 3 hours credit

HOS 2310. Fundamentals of Tourism (online) UA-Pulaski Technical College

Fall 2017 – Spring 2022

This course provides an overview of tourism and economic development planning at the local, regional and national level. The course examines the various activities that constitute tourism, including recreation and leisure, the gaming industry, meetings, conventions and expositions, within the context of meeting the diverse needs of travelers. Online Course through Blackboard – 3 hours credit

HOS 2311. Hospitality Marketing and Sales (online) UA-Pulaski Technical College

Spring 2017 – Summer 2022

This course focuses on convention sales and management, travel-related services, and the role of marketing in the hospitality industry. It also examines current and future trends and the effects on the local and regional economy. Online Course through Blackboard – 3 hours credit

HOS 2312. Hospitality Facilities (online)
UA-Pulaski Technical College

Spring 2017 - Fall 2021

This course covers the fundamentals of facilities planning, management and maintenance for all segments of the hospitality and tourism industries. Typical layout and design principles are examined, as well as workflow, planning for the future, funding options and franchises. Online Course through Blackboard – 3 hours credit

HOS 2314. Resort Management (online)
UA-Pulaski Technical College

Spring 2017- Summer 2022

This course covers the fundamentals of facilities planning, management and maintenance for all segments of the hospitality/tourism industry. Typical layout and design principles are examined, as well as workflow, planning for the future, funding options and franchises. Online Course through Blackboard – 3 hours credit

HOS 2318. Tourism Niche Studies
UA-Pulaski Technical College

Spring 2017

This class offers education about the various niches that fill the tourism industry such as culinary tourism, sports marketing, event planning, group travel, festival planning, etc. This knowledge will prepare students entering the tourism workplace with an overall proficiency in an area that is not typically available. Special emphasis will be placed on the sales and marketing of these niches. Prerequisite: HOS 2310 – Fundamentals of Tourism. Online Course through Blackboard – 3 hours credit

HOS 2330 Food Production for Hospitality (Hybrid)
UA-Pulaski Technical College

Fall 201 – Spring 2022

This course is an introduction to and application of fundamental cooking theories and techniques. Topics of study include professionalism, sanitation, tools and equipment, knife skills and sharpening, flavors and flavorings, mise en place, stocks, soups, sauces, thickening agents, timing, station organization, palate development, food costing and vegetable, potato, grain and pasta cookery. Permission of department chair or dean required. (3 credit hours; 45 contact hours) (Offered only for Hospitality majors)

HOS 2331 Gaming Operations (Online)
UA-Pulaski Technical College

Fall 2020

This course is a review of gaming industry history as it applies to modern management philosophy and regulation. Examination of hotel casino cash flow sources, mechanics of production, slot operations analysis, game analysis, casino marketing analysis, problem gambling, and a general overview of casino management. Basic statistical applications related to casino management is also covered. (3 credit hours)

HOS 2332 Gaming Device Management (Online)
UA-Pulaski Technical College

Fall 2020

This course includes a study of casino slot management and route operation management procedures, with emphasis on equipment technology and maintenance (ticket/in ticket/out, server based gaming, tracking systems, Title 31, hand-held gaming devices, and electronic games), controls, layout, and customer service. The history of equipment development, future outlook, and career opportunities are also covered. (3 credit hours)

HOS 2333 Gaming Regulation, Law and Security (Online)
UA-Pulaski Technical College

Spring 2021

Arkansas' system of gaming regulation and control provides a model for studying the history, purpose, politics, methods, and limitations – both practical and legal – of governmental regulation and control of what

is now an international gaming industry. The course provides an understanding of Indian and Federal gaming law. Security, surveillance, government policy, and technical and casino operational guidelines will be addressed. (3 credit hours)

HOS 2334 Resort and Gaming Revenue Management (Online)
UA-Pulaski Technical College

Spring 2021

This course is a detailed examination of accounting systems, procedure, and controls particular to casinos required by both management and government for internal auditing, financial reporting, and governmental control. (3 credit hours)

HOS 2335 Native American Gaming Culture and Management (Online)
UA-Pulaski Technical College

Summer 2022

Native American Gaming Culture and Management This course will examine the anthropology and history of gaming in American Indian tribes and cultures. It will examine the legal framework of Indian gaming, including the history of federal Indian law as it relates to gaming, tribal jurisdiction over Indian land, compacting, legal struggles between the tribes and the states, and the history and development of the Indian Gaming Regulatory Act. The class will also examine the sociological impact of gaming on tribal communities and the effect of gaming revenues on neighboring communities. (3 credit hours)

University of Arkansas Pine Bluff

HUSC 1200 Applied Sanitation (online)
UA- Pine Bluff

Fall 2021

A study of the principles of sanitation and hygiene to proper selection, preparation and storage of food in the foodservice industry. Completion of the course will qualify students for the National Restaurant Association ServSafe Food Protection Manager Certification Examination. (2 Credit Hours)

HUSC 3309 Lodging Operations and Management (online)
UA- Pine Bluff

Spring 2021

The development of the lodging industry and current trends will be discussed. Elements of housekeeping, managerial, engineering, financial, and legal issues will be explored with case studies and assigned readings. (3 credit hours)

HUSC 3311 Food Service Systems Management (online)
UA- Pine Bluff

Fall 2021

Application of the principles and techniques of management to food service systems with various organizational structures and functions; emphasis on management of personnel, finance and technical controls. (3 credit hours)

HUSC 3309 Lodging Operations and Management (online)
UA- Pine Bluff

Fall 2021

The development of the lodging industry and current trends will be discussed. Elements of housekeeping, managerial, engineering, financial, and legal issues will be explored with case studies and assigned readings.

HUSC 3215 Travel and Tourism (online)
UA- Pine Bluff

Spring 2022

Relationship of economic theory and planning principles, processes, and policies of sustainable tourism development; application of pre-feasibility analysis to tourism development projects. Emphasis will be on economic, socio-cultural and environmental trends in tourism development. This course requires extensive interaction with tourism organizations through site visitations, field trips, guest lectures and projects. (2 credit hours)

HUSC 4306 Hospitality Cost Control (online)
UA- Pine Bluff

Spring 2022

This course focuses on the methodologies and tools used to control costs and purchase supplies. Topics include planning and supplier selection, controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, food, beverage, and labor cost controls with an introduction to the study of sustainability. Financial statements such as break-even analysis, profit and loss statements will be utilized.

HUSC 4307 Hospitality Revenue Management (online)
UA- Pine Bluff

Spring 2022

This class focuses on the concepts and practices of forecasting demands, segmenting customers, and customizing pricing to maximize profits. (2 credit hours)

Oklahoma State University

Introduction to School of International Studies
Oklahoma State University

Fall 2004 - 2011

Non-credit, six week course in both fall and spring semester for graduate students entering the School of International Studies. The course deals with expectations of graduate school, research habits, expectations of student performance levels, history of the land grant system, OSU and the School of International Studies, organization of a plan of study, and guest speakers from OSU library, Student Affairs, and Career Services.

STUDY ABROAD ACTIVITIES

Agricultural Economics Study Trip to Argentina
Oklahoma State University

Summer 2011 – Summer 2014

Served as faculty advisor on a 29 day trip through Argentina to compare and contrast agricultural practices to United State methods. The course traveled from Buenos Aires to San Carlos de Bariloche in the southwestern region of Argentina with stops in Rosaria, Fimat, Venado Tuerto City and Cordoba.

COMMITTEE INVOLVEMENT

University of Arkansas – Pulaski Technical College

Facilities and Environmental Committee 2018 – present

CFI Sub-Committee – Promotion and Rank Development – 2018
Served as major architect for Promotion and Rank framework

Promotion and Rank Committee – 2019 – Present
Served as major architect for current Promotion and Rank framework

ACCREDITATION SITE REVIEWER TEAM MEMBERSHIP

Accreditation Commission for Programs in Hospitality Administration (ACPHA)

Howard Community College – Hospitality Management Program Review – March 2021

NOTABLE MAJOR EVENTS

Arkansas Chefs Ball
Dedication Oklahoma State University School of International Studies
The First Five Years Celebration OSU School of International Studies
Dedication of the Oklahoma State University Offices and Programs in Puebla, Mexico
The First 10 Years Celebration OSU School of International Studies
School of International Studies Global Briefing – Steve Forbes
School of International Studies Global Briefing – US Secretary of State – Rice
School of International Studies Global Briefing –Tony Blair-Former Prime Minister – Great Britain
School of International Studies Global Briefing –Vicente Fox – Former President – Mexico
OSU – MSNBC Boone Pickens Town Hall Meeting
OSU - Town Hall Meeting – The Boone Pickens Plan
Miss America Visit – 2014 Reigning Miss America Speech and Private Dinner Miss America Visit – 2014
Reigning Miss America Speech and Private Dinner

SCHOLARLY & CREATIVE ACTIVITIES/AWARDS

Scholarly Activities and Publications

Burruss, W. J. (20XX). Adult Learning Environment and Servicescapes. Manuscript submitted for publication.

Burruss, W. J. (2015). An Elegant Home for the Holidays. (article showcases designers work) Women's Inc. December 2015, 22-25.

Burruss, W. J. (2002). Adult Learning Environment: Design Communication and Needs.
Poster Session presented at the Rocky Mountain Research Association, Fall Conference, Stillwater, OK.

Burruss, W. J. (2001). Adult Learning Environment: The Relationship of Light and Color in the Ambient Environment. The Journal of Continuing Higher Education, 49 (3), 28-33.

Unpublished Thesis

Burruss, W. J. (2004). Adult learning environments: requests upon and preferences of interior designers. Unpublished Thesis

Burruss, W. J. (1997). Lighting Colors for Older Individuals Use in Retail Environments. Unpublished Thesis.

Conference Presentations

W. Jinnings Burruss Jr., Ed.D., Director of Conference and Facility Services, Oklahoma State University; Gina V. Ganahl, Ph.D., Associate Dean for the Division of Continuing Education, University of Missouri-St. Louis; Joy Millard, Director of Conference Services, University of Missouri in Columbia (2011, October). *Conference Services: Pandora's Box or Revenue Generator?* Presented at the UPCEA Central Region Fall Conference, Clayton, MO.

Summary of Presentation:

Looking for innovative ways to make money for your CE unit by selling conference services? Highly interactive panel discusses and share ideas as well as experiences in generating revenue by managing conferences for outside organizations and by renting your conference facilities to non-university groups. Learn from leaders from conference centers at Oklahoma State University, University of Missouri, and University of Missouri-St. Louis have developed business models that capitalize on available facilities and staff expertise.

W. Jinnings Burruss Jr., Ed.D., Director of Meetings and Facilities, Oklahoma State University; Gina V. Ganahl, Ph.D., Associate Dean for the Division of Continuing Education, University of Missouri-St. Louis; Joy Millard, Director of Conference Services, University of Missouri in Columbia (2012, September). *Conference Services: Pandora's Box or Revenue Generator Part 2?* Presented at the UPCEA Central Region Fall Conference, Kansas City, MO.

Summary of Presentation:

Looking for innovative ways to make money for your CE unit by selling conference services? Highly interactive panel discusses and share ideas as well as experiences in generating revenue by managing conferences for outside organizations and by renting your conference facilities to non-university groups. Learn from leaders from conference centers at Oklahoma State University, University of Missouri, and University of Missouri-St. Louis have developed business models that capitalize on available facilities and staff expertise. Discussion included in depth look at financial models, workflow, marketing, and staffing practices while also considering the risks and costs of providing conference services to outside groups.

Conferences Attended

2002 Rocky Mountain Research Association, Fall Conference, Stillwater, OK

2009 University Professional and Continuing Education Association Fall Regional Conference, La Crosse, WI.

2010 University Professional and Continuing Education Association Fall Regional Conference, Colorado Springs, CO

2011 University Professional and Continuing Education Association Fall Regional Conference, Clayton,

MO

2012 Catersource Conference Annual Meeting and Tradeshow, Los Vegas, NV

2012 University Professional and Continuing Education Association National Annual Conference,
Portland, OR

2012 Catersource: The Art of Catering Food, Denver, CO

2012 University Professional and Continuing Education Association Fall Regional Conference, Kansas
City, MO

2013 University Professional and Continuing Education Association National Annual Conference,
Boston, MA

2013 Catersource: The Art of Catering Food, Philadelphia, PA

2013 University Professional and Continuing Education Association Fall Regional Conference, Minneapolis,
MN

2014 University Professional and Continuing Education Association National Annual Conference,
Miami, FL

2014 Catersource: The Art of Catering Food, Atlanta, GA

2017 International Council on Hotel, Restaurant, and Institutional Education, Central Region Conference,
Stillwater, OK

2018 International Council on Hotel, Restaurant, and Institutional Education, Annual Conference, Palm
Springs, CA

2019 Arkansas Association for the Assessment of Collegiate Learning, Spring Assessment Conference,
Harding University, Searcy, Arkansas

2019 International Council on Hotel, Restaurant, and Institutional Education, Annual Conference, New
Orleans, LA

2019 Arkansas Association for the Assessment of Collegiate Learning, Fall Assessment Institute, Harding
University, Searcy, Arkansas

2020 International Council on Hotel, Restaurant, and Institutional Education, Annual Conference, Virtual
Due to COVID-19

2022 American Culinary Federation National Convention, Las Vegas, NV

Creative Scholarship Awards

Point Four Dining Room: First Place Remodel Under \$50,000.00 (2000) Association of University Interior
Designers: Clearstory Newsletter, pp. 21.

*Project included research of historical files from Oklahoma State University's involvement in the
Point Four Project and records of colors, floor coverings and artwork appropriate to design of the
room.*

Dean's Executive Office Suite: First Place Remodel \$50,000.00 to \$150,000.00 (2000) Association of
University Interior Designers: Clearstory Newsletter, pp. 21.

Project included research of European styles in order to create the continental style of the office suite.

Best of Show: Stillwater Meeting Market (2010) Stillwater Convention and Visitors Bureau.

Award given for customer service, Industry inventiveness, promotion of Stillwater, and Industry Leadership.

Best of Show: Stillwater Meeting Market (2009) Stillwater Convention and Visitors Bureau.

Award given for customer service, Industry inventiveness, promotion of Stillwater, and Industry Leadership.

Best of Show: Stillwater Meeting Market (2008) Stillwater Convention and Visitors Bureau.

Award given for customer service, Industry inventiveness, promotion of Stillwater, and Industry Leadership.

Best of Show: Stillwater Meeting Market (2007) Stillwater Convention and Visitors Bureau.

Award given for customer service, Industry inventiveness, promotion of Stillwater, and Industry Leadership.

Best of Show: Stillwater Meeting Market (2006) Stillwater Convention and Visitors Bureau.

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COMMUNITY AND PROFESSIONAL LEADERSHIP

Central Arkansas Cooks Association Chapter – American Culinary Federation
Vice-President 2022

University Professional and Continuing Education Association
Central Region Secretary, 2012-2013
Central Region Chair-Elect, 2013-2014
Central Region Chair, 2014-2015

Stillwater Convention and Visitors Bureau Board Member, 2006 – 2013
Sales and Services Committee Chair, 2010 - 2012 Term

Stillwater Chamber of Commerce:
Shop Stillwater Committee Member, 2009
Membership Drive Committee Member, 2007-2008

Stillwater Medical Foundation: Annual Fund-raiser Event Committee Member, 2001 – 2014

Stillwater Arts and Humanities Council:
Wreath and Christmas Tree Donation, 2000 - 2014
Board Member, 2005 - 2014
Board Vice-President, 2007-2008 term
Board President, 2008-2009, 2009-2010 term

Board Past-President 2010-2011 term
OSU English Language Institute: Sponsor for Spring/Fall Enrichment Tours, 1999 - 2013
Boy Scouts of America:
10,000 Plus Hours Service - Outdoor Youth and Adult training - 1989 to 2014
Associate Lodge Advisor for Finance and Administration-Order of the Arrow, 1994 - 2010
Chapter Advisor - Order of the Arrow, 1993 - 1994
District Camping Chair, 1991 - 1992
District Advancement Chair, 1990 - 1991
Assistant Scout Master, 1989 - 1990
Assistant Cub Master, 1988 - 1989
Associate Section Advisor for Finance and Administration, Arkansas & Oklahoma Order of the Arrow, 1991 – 1998
Volunteer Member for City Parks Commission of Bradford, Arkansas, 1990-1991

HONORS

Phi Beta Delta (International Honor Society)
Phi Upsilon Omicron (Family and Consumer Sciences Honor Society)
Boy Scouts of America
Silver Beaver Award – Quapaw Area Council (Boy Scouts of America), 2003
Founders Award - Order of the Arrow (Boy Scouts of America), 2000
District Award of Merit - Foothill District (Boy Scouts of America), 1996
Vigil Honor - Order of the Arrow (Boy Scouts of America), 1989
Eagle Scout, 1988