

TODD D. BARRIOS, CEC

EDUCATION

2005 – 2008 Northwestern State University Natchitoches, LA
Master of Arts in Adult Education GPA 4.0/4.0

1989 – 1993 Northwestern State University Natchitoches, LA
Bachelor of Science in Home Economics Major GPA 3.6/4.0
Concentration - Hospitality Management and Institutional Services

TEACHING EXPERIENCE

August 2011 - Present Stephen F. Austin State University Nacogdoches, TX
Chef - Clinical Instructor III (promoted from Clinical Instructor April 2021)

Created and implemented new culinary arts classes and started culinary arts focus within the Hospitality Administration degree. Responsible for culinary and hospitality instruction and labs. Advise students throughout college career. Responsible for future course development with culinary/food focus. Manage food production laboratories. Oversee operations of the Culinary Café student-run restaurant and the Lumberjack Express mobile food lab. Oversee growth of program and recruitment of culinary arts students. Contribute to the layout and design of facility upgrades and improvements.

Teaching Innovations and Course Development

- Proposed Culinary Arts minor – July 2022
- Competency-Based Education program for Hospitality Administration – started Nov 2021
- New Culinary Café facility at 1401 Mound Street, Nacogdoches, TX – January 2022
Previous location was a converted classroom and small cafeteria-style kitchen.
- New Mobile Food Lab – Lumberjack Express – February 2019
- HUSC 5305 Foodservice Management and Organization (Graduate) – Online
- HAMG 2337 Hospitality Facility Management – Online
- RSTO 4331 Foodservice Management and Organization (Undergraduate) – Online
- RSTO 2307 Catering and Special Events (Undergraduate) – Online
- CHEF 2101/2201 Garde Manger (formerly HMS 285) – new course – November 2011
- CHEF 3125/3225 Hot Food Prep (formerly HMS 325) – new course – November 2011
- PSTR 3145/3245 Baking and Pastry (formerly HMS 345) – new course – November 2011
- RSTO 2307 Catering and Special Functions (formerly HMS 385) – new course – Nov 2011
- Catering in the Film Industry – collaboration with Cinematography Program – July 2014
- Proposed Culinary Arts focus – April 2014

Classes Taught

- CHEF 1205 Public Health and Safety Management
- CHEF 1139/1239 Management in Meal Production
- CHEF 2101/2201 Garde Manger
- CHEF 3125/3225 Culinary 1: Hot Food Preparation
- PSTR 3145/3245 Baking and Pastry
- RSTO 2307 Catering and Special Functions
- HMSC 3300 Professional Leadership in Human Sciences
- RSTO 4104/4204 Advanced Culinary Planning and Preparation
- RSTO 4331 Foodservice Organization and Management
- HUSC 5305 Foodservice Organization and Management (Graduate)
- HUSC 5304 Quantity Food Production and Service (Graduate)
- HUSC 5302 Employee Development Issues in Human Sciences (Graduate)

January 2006 – August 2011 Northwestern State University Natchitoches, LA

Chef – Assistant Professor

Started culinary arts focus within the Hospitality Management & Tourism degree and responsible for culinary arts curriculum and instruction. Oversee growth of program and recruitment of culinary concentrations and minors. Advise students throughout college career. Participate in grant writing for facilities expansion, design, and operation. Responsible for future curriculum development.

Classes Taught

- HMT 1000 Introduction to Hospitality
- FACS 2050 Foodservice Equipment and Design
- HMT 3020 Restaurant Management and Operations
- FACS 3070 Quantity Food Production
- HMT 4150 Hospitality Facilities
- CULA 3080 Garde Manger
- CULA 3100 Hot Food Preparation
- CULA 3200 Baking, Pastry, and Desserts
- CULA 3250 Catering and Special Events

PROFESSIONAL EXPERIENCE

December 2019 – Present Red House Winery Nacogdoches, TX

Consulting Chef

Plan and prepare 4-course wine pairing dinners to highlight flavor balances and intensity of the cuisine styles to the custom-made Texas wines.

April 2014 – November 2016 Maglieaux's on the Cane Natchitoches, LA

Consulting Chef

Assist in menu development, back of house, front of house, and financial consulting to improve performance of restaurant. Consult with culinary staff on weekend specials and recipe standardization. Work with owner on food costs, profitability, and operational systems development.

January 2007 – August 2011 Antoon's Riverfront Restaurant Natchitoches, LA

Consulting Chef

Responsible for menu development, back of house, front of house, and financial consulting to improve performance of restaurant. Create weekend specials and standardized recipes to promote new concept and cuisine. Work with owner for new marketing techniques and oversee training of staff.

May 1999 – December 2005 The University Club Baton Rouge, LA

Executive Chef / Food and Beverage Manager

Responsible for all financial aspects and overall operation and performance of department. Manage service and culinary staff. Responsible for menu creation for casual restaurant, gourmet dinner club and functions, and all catered events. Develop and maintain F&B systems, purchasing, receiving, inventory, hiring, and training. Worked with Regional Vice President on improving F&B operations at other corporate facilities. Work on marketing team for upcoming budgets and promotions.

September 1997 – April 1999 Straya Baton Rouge, LA

Assistant Kitchen Manager

Responsible for daily operation of kitchen. Managed kitchen staff, monitored food production, expedited food per shift, and monitored Supplies Budget. Developed and maintained kitchen systems, purchasing, receiving, inventory, hiring and training, controlled food and labor costs.

January 1997 – July 1997 Lafitte's Landing Donaldsonville, LA
General Manager

Responsible for all financial aspects of property. Managed sales department for catering and banquets; accounting department for daily Profit/Loss statements; kitchen systems, property maintenance, performance, purchasing, cost control, all chefs and cooks; dining room managers, staff, training, hiring, bar inventory, and wine list preparation. Generated weekly property report for owner.

April 1994 – January 1997 Ruby Tuesday Kenner & Baton Rouge, LA
Assistant General Manager

First Assistant to General Manager. Responsible for long-term financial performance. Primary trainer for new manager trainee program. Reconciled Profit/Loss statements. Established labor and supply budgets as well as sales projections based on area events and trends. Monitored team member training to build solid teams. Created new seasonal menu items. Performed basic daily functions.

August 1993 – April 1994 Mr. B's Bistro New Orleans, LA
Kitchen Manager

Expedited food orders for lunch and dinner shifts. In charge of utility crew, make sure that kitchen, restrooms, outside of restaurant were in working order and clean at all times. Controlled flow of food in restaurant.

RESEARCH, DEMONSTRATIONS, and CREATIVE WORK

Albright, A. and Barrios, T. (2023, April). How Registered Dietitians Can Prevent Foodborne Illness in Long Term Care Facilities. Undergraduate Research Conference Submission (2nd Place for the James I. Perkins College of Education). Stephen F. Austin State University, Nacogdoches, Texas. Sponsored Student Research.

Pulliam, B., Mason, J., Barrios, T. (2023, April). Cajun versus Creole. Undergraduate Research Conference. Stephen F. Austin State University, Nacogdoches, TX.

Pulliam, B., Mason, J., Barrios, T. (2023, April). Cajun versus Creole. School of Human Sciences Research Showcase. Stephen F. Austin State University, Nacogdoches, TX.

Bridges, K. and Barrios, T. (2022, April). Clash of Two Cultures: Texas BBQ and Creole Fusion Cuisine. Undergraduate Research Conference. Stephen F. Austin State University, Nacogdoches, TX.

Bridges, K. and Barrios, T. (2022, April). Clash of Two Cultures: Texas BBQ and Creole Fusion Cuisine. School of Human Sciences Research Showcase. Stephen F. Austin State University, Nacogdoches, TX.

Runnels, C., Barrios, T., Ellis, E., Rios, M. (2020, October). Designing Experiential Culinary Tourism Learning Opportunities with Community Collaborative Partners. Virtual poster presentation at ISTTE 2020 – 39th Annual Conference for the International Society of Travel and Tourism Educators.

Virtual Saturday – Invited Presenter. (2020, August). Virtual Culinary Demonstration. Represented the James I. Perkins College of Education, Stephen F. Austin State University, Nacogdoches, TX.

Runnels, C., Barrios, T., Ellis, E., Rios, M. (2020, April). Designing Experiential Culinary Tourism Learning Opportunities with Community Collaborative Partners. Accepted to present at ISTTE 2020 – 39th Annual Conference for the International Society of Travel and Tourism Educators to be held in Iceland.

- Ellis, E. and Rios, M. (2020, March). SFA Culinary tells a food story during “The Big Read” Event. Undergraduate Research Conference Submission. Stephen F. Austin State University, Nacogdoches, Texas. Sponsored Student Research.
- Turn Up the Heat – Food Transformations Demonstration. (2020, February). 2020 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.
- Cooking Up Careers Market Basket Challenge Facilitator. (2019, April). SFA School of Human Sciences, Nacogdoches, TX.
- Taste of Nacogdoches Participant. (2019, April). Represented the Hospitality Administration program and prepared food for the Nacogdoches Junior League, Nacogdoches, TX.
- Lumberjack Express Street Food Demonstration. (2019, April). Undergraduate Research Conference. Stephen F. Austin State University, Nacogdoches, TX.
- Turn Up the Heat – Food Transformations Demonstration. (2019, February). 2019 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.
- Taste of Nacogdoches Participant. (2018, June). Partnered with the Nacogdoches Farmer’s Market to serve food for the Nacogdoches Junior League, Nacogdoches, TX.
- Cooking Up Careers Market Basket Challenge Facilitator. (2018, April). SFA School of Human Sciences, Nacogdoches, TX.
- Turn Up the Heat – Food Transformations Demonstration. (2018, February). 2018 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.
- 4H Cooking Workshop – Asian Cuisine Cooking Demonstration. (2017, November). Texas A&M AgriLife Extension, Nacogdoches, TX.
- Cooking Up Careers Market Basket Challenge Facilitator. (2017, April). SFA School of Human Sciences, Nacogdoches, TX.
- Runnels, C., Barrios, T., Herrera, E., Strahl, J. (2017, April). Using Technology for Customer Assessment in the Culinary Café. Technology presentation at the Symposium on Arts and Research. Stephen F. Austin State University, Nacogdoches, Texas.
- Choate, S. (2017, April). Perceptions of Current Tipping Customs and Feasibility of a No-Tip Policy in a Micropolitan Area of Texas. Undergraduate Research Conference. Stephen F. Austin State University, Nacogdoches, Texas. Sponsored Student Research.
- Turn Up the Heat – Food Transformations Demonstration. (2017, February). 2017 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.
- Runnels, C., Olle, M., Causin, G., & Barrios, T. (2016, May). Student perceptions of engagement in a service-learning mandatory component embedded in course curriculum: A pilot study. Poster presentation at 2016 ICHRIE Conference, Dallas, TX.
- Barrios, T., Causin, G., Cook, P., Fish, B., Olle, M., Pfaffenberg, C., Runnels, C. (2016, May). Creating a culture of engagement: SFA hospitality administration program service learning. Poster presentation at Bright Ideas Conference, SFASU, Nacogdoches, TX.
- Cooking Up Careers Market Basket Challenge Facilitator. (2016, April). SFA School of Human Sciences, Nacogdoches, TX.
- Turn Up the Heat – Food Transformations Demonstration. (2016, February). 2016 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.

Dinner Tonight! A Culinary Tour of the Mediterranean Cooking Demonstration. (2015, August). Texas A&M AgriLife Extension, Nacogdoches, TX.

Cooking Up Careers Market Basket Challenge Facilitator. (2015, April). SFA School of Human Sciences, Nacogdoches, TX.

Turn Up the Heat – Food Transformations Demonstration. (2015, February). 2015 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.

Dining in the Dark. (November 2014). Collaborative Event with Hospitality Administration and Visual Impairment Program at Stephen F. Austin State University.

Dinner Tonight! No Place Like Home Cooking Demonstration. (2014, August). Texas A&M AgriLife Extension, Lufkin, TX.

Blubaugh, R. (2014, April). Recipe Makeover: Finding flavorful healthy alternatives for traditional foods. Undergraduate Research Conference. Stephen F. Austin State University, Nacogdoches, TX. Sponsored Student Research.

Cooking with Chemistry Demonstration – Things aren't always what they seem. (2014, February). 2014 STEM Day Science Explosion. Stephen F. Austin State University, Nacogdoches, TX.

Boeuf Bourguignon Demonstration. (2013, November). Dr. Janice Pattillo Holiday Fundraiser for HMS 426 - Hospitality Administration. Stephen F. Austin State University, Nacogdoches, TX.

Wisconsin Cheese Tasting. (2013, November). Hospitality Administration Society Meeting, Stephen F. Austin State University, Nacogdoches, TX.

Hayford, M. (2013, April). A student's quest for entrepreneurship. Undergraduate Research Conference, Stephen F. Austin State University, Nacogdoches, TX. Sponsored Student Research.

Dinner Tonight! Healthy Holiday Cooking Demonstration. (2012, November). Texas A&M Agrilife Extension, Center, TX.

Barrios, T. & Grand, M. (2012, April). Academia and industry collaboration to enhance student learning. Poster presentation at Bright Ideas Conference, SFASU, Nacogdoches, TX.

Creole Crepes Demonstration. (2011, July). Morrison Supply, Lufkin, TX.

Contributor to the Natchitoches Service League Cookbook – 2010. *Steel magnolias in the kitchen*.

Barrios, T. (2008, May). The advancements in culinary education to better serve tomorrow's workforce. Project in lieu of thesis in partial fulfillment of Master of Arts Degree in Adult Education, Northwestern State University, Natchitoches, LA.

CERTIFICATIONS, PROFESSIONAL MEMBERSHIPS, INDUSTRY PARTICIPATION

Certified Executive Chef. (2003, January - Present). The American Culinary Federation.

Certified ServSafe Instructor. (2012, August - Present). National Restaurant Association.

Registered ServSafe Examination Proctor. (2012, August – Present). National Restaurant Association.

ServSafe Certified in Food Safety and Sanitation. (2011, March - Present). National Restaurant Association.

Certified Online Instructor. (2012, May - Present). Office of Information Technology, Stephen F. Austin State University.

Member – American Culinary Federation – 2003-Present

President – ACF of Greater Baton Rouge Chapter – January 2004 – December 2005

Do Dat BBQ Judge. (2023, April). United Way, Nacogdoches, TX.

ProStart Texas State Culinary Judge. (2023, March). National Restaurant Association, Waco, TX.

Do Dat BBQ Judge. (2022, April). United Way, Nacogdoches, TX.

ProStart Texas State Culinary Judge. (2022, March). National Restaurant Association, Frisco, TX.

ProStart Texas Regional Culinary Judge – Lead Tasting Judge. (2020, March). National Restaurant Association, Round Rock, TX.

ProStart Texas Regional Culinary Judge. (2020, February). National Restaurant Association, Frisco, TX.

Do Dat BBQ Judge. (2019, April). United Way, Nacogdoches, TX.

Taste of Tyler Mystery Basket Challenge, Lead Judge. (2019, April). Tyler, TX.

ProStart Texas State Culinary Judge. (2019, March). National Restaurant Association, San Antonio, TX.

ProStart Texas Regional Culinary Judge. (2019, February). National Restaurant Association, Frisco, TX.

ProStart Texas Regional Culinary Judge. (2019, January). National Restaurant Association, Houston, TX.

East Texas High School Hot Food Competition Judge. (2018, April). Tyler, TX.

ProStart Texas State Culinary Judge. (2018, March). National Restaurant Association, San Antonio, TX.

ProStart Texas Regional Culinary Judge. (2018, February). National Restaurant Association, Houston, TX.

Chapel Hill BBQ Competition Judge. (2017, October). Chapel Hill High School, Tyler, TX.

SNAP Challenge Culinary Competition Judge. (2017, April). Taste of Tyler, Tyler, TX.

SNAP Challenge Culinary Competition Judge. (2016, April). Taste of Tyler, Tyler, TX.

SNAP Challenge Culinary Competition Judge. (2015, April). Taste of Tyler, Tyler, TX.

Cheese Making Externship. (2013, July). Emmi Roth USA and American Cheese Society.

AWARDS AND RECOGNITION

Promoted to Clinical Instructor III – Stephen F. Austin State University – April 2021

Best Poster Award - Runnels, C., Barrios, T., Ellis, E., Rios, M. (2020, October). Designing Experiential Culinary Tourism Learning Opportunities with Community Collaborative Partners. Virtual poster presentation at ISTTE 2020 – 39th Annual Conference for the International Society of Travel and Tourism Educators.

Stephen F. Austin State University 10-year Service Pin – May 2021.

Faculty Spotlight: Keep Teaching – Center for Teaching and Learning, Stephen F. Austin State University – April 2020

People's Choice Award – Best Dessert – 2019 Taste of Nacogdoches – April 2019

Bright Spots in Teaching Honoree – Center for Teaching and Learning, Stephen F. Austin State University – March 2019

People’s Choice Award – Best Healthy Option – 2018 Taste of Nacogdoches – June 2018

Faculty Senate Teaching Excellence Award Recipient – Stephen F. Austin State University – 2017/2018

Teaching Excellence Award – School of Human Sciences, Stephen F. Austin State University – 2017/2018

Teaching Excellence Award – School of Human Sciences, Stephen F. Austin State University – 2014/2015

Teaching Excellence Award – School of Human Sciences, Stephen F. Austin State University – 2013/2014

Bronze Medal – Pork, Wild Game, and Lamb Category – 2010 Acadiana Culinary Classic

Gold Medal – Louisiana Nouvelle Category – 2009 Baton Rouge Culinary Classic

Bronze Medal – Dessert Category – 2009 Baton Rouge Culinary Classic

Nominated for Outstanding Academic Advisor – Northwestern State University 2009

Best of Show – Judges’ Overall Selection – 2005 Baton Rouge Culinary Classic

Gold Medal – Vegetable Category – 2005 Baton Rouge Culinary Classic

Chef of the Year 2004 – Greater Baton Rouge American Culinary Federation Chapter

People’s Choice Award – Overall Selection – 2004 Baton Rouge Culinary Classic

Silver Medal – Pork, Lamb, Game Category – 2004 Baton Rouge Culinary Classic

Nominee – Chef of the Year 2003 – Greater Baton Rouge American Culinary Federation Chapter

People’s Choice Award – Overall Selection – 2003 Baton Rouge Culinary Classic

Silver Medal – Vegetable Category – 2003 Baton Rouge Culinary Classic

Chapter Presidential Medal of Excellence and Service Recipient – ACFGBR Chapter – 2002

Nominee – Chef of the Year 2002 – Greater Baton Rouge American Culinary Federation Chapter

People’s Choice Award – Overall Selection – 2002 Baton Rouge Culinary Classic

Bronze Medal – Salad Category – 2001 Baton Rouge Culinary Classic

Gold Medal – Vegetable Category – 2000 Baton Rouge Culinary Classic

ACADEMIC SERVICE

UNIVERSITY

SACSCOC Site Visit – PCOE Non-tenure Track Faculty Representative – October 2023

SFA Alumni Awards Wine Dinner – Consulting Chef – September 2023

Faculty Marshall – SFA Summer Commencement – August 2022

University Budget Council – elected – March 2021-Present

University Budget Council Communications Committee – appointed – September 2021-Present

Hospitality Administration Society Faculty Advisor – August 2020-Present

Chi Alpha Faculty Advisor – January 2019-Present

Graduate Faculty – September 2013-Present

Open SFA Task Force – appointed - April 2020-July 2020

Faculty Senate – elected – September 2017-May 2020

Academic Policy Committee – appointed – September 2018-May 2020

Faculty Senate Elections Committee – appointed – September 2019-May 2020

Faculty Senate Professional Welfare Committee – appointed – September 2017-May 2019

Ad Hoc Non-Tenure Track Career Ladder Committee – appointed – October 2018-May 2019

Responsible for creating the first career ladder and promotion policy for Non-Tenure Track Faculty.

JAMES I. PERKINS COLLEGE OF EDUCATION

PCOE Non-Tenure Track Promotion Committee – Chair – appointed – September 2023-Present

PCOE College Council – elected – September 2021-Present

PCOE College Council Student Travel Subcommittee – Chair – September 2022-Present

PCOE Ad Hoc Workload Policy Committee – appointed – April 2022-Present

PCOE Non-Tenure Track Promotion Policy Committee – Chair – appointed – February 2020-Present

PCOE Clinical Practice and Field Experience Committee – appointed – August 2020-2023, September 2015-December 2018

PCOE Scholarship Committee – appointed – September 2015-May 2018

PCOE Assessment Oversight Committee – appointed – September 2015-May 2016, September 2012-May 2014

SCHOOL OF HUMAN SCIENCES

HMS Non-Tenure Track Promotion Committee – Chair – appointed – September 2023-Present

HMS Graduate Comps Committee – Faculty participant as requested by students – March 2023 - Present

HMS Administrative Assistant Search Committee – appointed – June 2022 – Present

HMS Director Search Committee – elected – October 2021-May 2022

HMS Non-Tenure Track Promotion Policy Committee – Chair – appointed – November 2019-Present

HMS Merit Policy Committee – January 2017-Present

HMS Strategic Plan Committee – September 2016-Present

HMS Scholarship Committee – September 2012-Present

HADM Faculty Search Committee – appointed – May 2023-June 2023, February 2016-May 2018, September 2014-May 2015

CTE/SFA Grant Committee – September 2013-August 2017

HMS Disposition Assessment Committee – September 2013-August 2014

Food, Nutrition, Dietetics Faculty Search Committee – appointed – September 2013-August 2014

Human Sciences Faculty Search Committee – appointed – September 2012-January 2013

CONTINUING EDUCATION

Protein on the Menu – American Culinary Federation – August 2022

Culinary Nutrition Refresher – www.chefcertification.com – June 2022, May 2016, September 2012

Supervisory Management Refresher – www.chefcertification.com – June 2022, January 2016, September 2012

Beer, Wine, and Spirits – www.chefcertification.com – December 2021

ServSafe Food Protection Manager course in Food Safety and Sanitation – National Restaurant Association - January 2021, February 2016, March 2011

Secrets of the Successful Entrepreneur – www.chefcertification.com – December 2020

Menus, Recipes, and Cost Management – www.chefcertification.com – October 2020

Onions: Layers of Flavor – American Culinary Federation – December 2017

Comfort Food and The Dining Experience – American Culinary Federation – December 2017

Texas Restaurant Association Marketplace – July 2017

Allergy Awareness – American Culinary Federation – February 2017

Wild Style: Alaskan Salmon – American Culinary Federation – February 2017, September 2011

Educational Psychology – www.chefcertification.com – February 2016

The Gluten-free Alternative – American Culinary Federation – July 2014

30th Annual American Cheese Society Conference and Competition – September 2013

Wisconsin Cheese Externship – Emmi Roth, USA – August 2013

National Restaurant Association National Food Show – Chicago, IL – May 2013

Vegetarian Concepts – American Culinary Federation – September 2012

Texas Chefs Association State Convention – July 2012

Haas Avocado: A culinary lesson plan – American Culinary Federation – September 2011

Food preservation techniques – American Culinary Federation – September 2011

Foodborne illness: The fork stops here – American Culinary Federation – September 2011

Honey: A culinary natural – American Culinary Federation – September 2011

American Culinary Federation National Convention – San Antonio, TX – July 2005

National Restaurant Association National Food Show – Chicago, IL – May 2004