# Soojin Lee, Ph.D.

Lecturer, Cornell University

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**EDUCATION** 

# Ph.D. University of Missouri-Columbia, Aug 2018 - May 2022

\* Dissertation: Protecting the environment: Exploring the effects of green menu design on restaurant customers' willingness to pay

Major: Hospitality Management

Emphasis: Food safety, Restaurant management, F&B service, Consumer behavior, Service & Lodging

# M.S. California State Polytechnic University Pomona, June 2015

\* Thesis: California resident motives for gambling at Indian reservations vs. Las Vegas Major: Hospitality Management Emphasis: Consumer motivations/behaviors, Gambling behavior

# B.S. University of Nevada, Las Vegas, Dec 2010

Major: Hotel Management

# **PROFESSIONAL EXPERIENCE**

#### Lecturer

Cornell University Introduction to Casino Operations •HADM 4080/6080

•Facilitated weekly lectures covering various aspects of casino management and daily casino operation, casino marketing, and table game operation

### Lecturer

Cornell University Food & Beverage Operations Management Restaurant Management Aug 2022-present •HADM 1361, HADM 3350 •Facilitated weekly lectures covering food and beverage management, food safety, cost control, and foodservice development

# **Graduate Instructor**

University of Missouri-Columbia

- •Provided classroom and online lectures, developed course materials
- •Responsible for delivering high quality instructions and interactive learning environment

# **Graduate Teaching Assistant**

University of Missouri-Columbia

- •Assisted students with timely feedback, grades, and questions
- •Reinforced learning concepts, observed student's performance

Aug 2023-present

2020-2022

2019-2022

<b>Graduate Research Assistant</b> University of Missouri-Columbia	2018-2022
•Developed research studies and published on peer-reviewed journals	
<b>Hotel Front Desk Assistant Manager</b> Ramada by Wyndham Worldwide Los Angeles	2016-2017
•Achieved budgeted financial goals while maintaining consistent service stan	dards
Food and Beverage Supervisor Bon Appetit management company, Compass group •Supervised restaurant employees and fulfillment of job responsibilities	2015-2016
<b>Graduate/program assistant</b> <i>Collins College of Hospitality Management</i> •Researched literature and assisted with the development of research-based a	2013-2015 nalysis
<b>Resort/Spa Operation</b> <i>Caesars Entertainment Harrah's Las Vegas</i> •Assisted in developing spa/resort promotions, and event	2011-2012
Human Resources Intern Caesars Entertainment Paris, Bally's, Planet Hollywood Las Vegas •Facilitated new-hire background checks, employment, and filed HR docume	Sep 2010-Dec 2010
Skills	Opera Front desk Spa soft
<b>RESEARCH INTERESTS</b>	
PEER-REVIEWED JOURNAL PUBLICATIONS	

Lee, S. J., & Liu, P. (2023) Customers' perceptions of upscale ethnic restaurants in the United States: The moderating effect of self-image. (Work in progress)

Lee, S. J., & Liu, P. (2021). Examining customers' perceptions of high-end ethnic dining in the United States: An Application of Importance-Performance Analysis. *International Journal of Hospitality and Tourism Administration*, DOI: 10.1080/15256480.2021.1981184

Lee, S. J., & Liu, P. (2021). Food allergy or food intolerance? exploring food safety practices among campus foodservice employees. *Journal of Foodservice Business Research*, https://doi.org/10.1080/15378020.2021.1883795

Liu, P., & Lee, S. J. (2021). Food safety knowledge and practice among campers in the U.S. *Food Protection Trends, 41*(2), 216-231.

Lee, S. J., & Liu, P. (2020). Food safety in school foodservice operations: A review of health inspections in the State of Missouri in the U.S. *Food Protection Trends, 40*(3), 154-163.

Huh, C., Lee, M. J., & Lee, S. J. (2019). A profile of spa-goers in the U.S. luxury hotels and resorts: a posteriori market segmentation approach. *Journal of Hospitality Marketing & Management*, <u>http://doi.org/10.1080/19368623.2019.1582396</u>

Lee, S. J., & Lee, M. J. (2017). California resident motives for gambling at Indian reservations versus Las Vegas. *International Journal of Hospitality and Tourism Administration*, 1-22. doi.org/10.1080/15256480.2017.1305317.

Lee, S. J., & Lee, M. J. (2016). Exploring what motivates gambling among California residents: Indian reservations. *International Journal of Tourism Sciences*, *16*(3), 113-134.

# **CONFERENCES & PRESENTATIONS**

•27<sup>th</sup> Annual Hospitality Graduate Conference, Virtual meeting *January 2022* Purchasing for the environment: Exploring the impacts of green menu design on restaurant customers' willingness to pay *(poster)* 

•Annual Pacific Tourism Association 2021, Virtual meeting June 2021

The Role of Self-Image on Customers' Perceptions of Upscale Ethnic Restaurants *(stand-up)* •25<sup>th</sup> Annual Hospitality Graduate Conference, Las Vegas, NV Jan 2020

Food safety in school foodservice operations: A review of health inspections in the State of Missouri in the U.S. *(stand-up)* 

Customers' perceptions of upscale ethnic restaurants in the United States: The moderating effect of self-image (*poster*)

Exploring customers' perceptions of fine dining restaurants in China using a big data analysis *(poster)* 

•2019 International Association for Food Protection, Louisville, KY July 2019

Food intolerance or food allergy? exploring food safety practices among campus foodservice employees (*stand-up*) Student Research Competition-Best presentation awarded

•24<sup>th</sup> Annual Hospitality Graduate Conference, Houston, TX *Jan 2019* Food intolerance or food allergy? exploring food safety practices among campus foodservice employees (*poster*)

•21<sup>st</sup> Annual Hospitality Graduate Conference, Philadelphia, PA Jan 2016

Exploring California Residents' Gambling Motivations: Indian Reservations vs. Las Vegas casinos (*stand-up*)

•20<sup>th</sup> Annual Hospitality Graduate Conference, Tampa, FL Jan 2015

A Profile of an Emerging Spa market in Luxury hotels and resorts: A Posteriori Market Segment Approach *(stand-up)* 

Understanding Spa Consuming Behavior: An Extension of Theory of Planned Behavior (*poster*) •**Pan-Pacific Business Research Institute**, California State University, San Bernardino, CA *Feb 2014* 

Exploring Hospitality Management Students' Perceptions of Education Service Quality in US Higher Education (*stand-up*)

•19<sup>th</sup> Annual Hospitality Graduate Conference, Houston, TX Jan 2014

California resident motives for gambling at Indian reservations versus Las Vegas (stand-up)

GRANTS

•FSMEC Research Grants Proposal, October 2019 (Submitted, not granted) Understanding restaurant patrons: customers' perceptions of upscale restaurants in the U.S.
•Master's Thesis \$1,000 Grant, Cal Poly Pomona 2015

TEACHING INTERESTS		
•Food safety		
•Food and beverage innovation		
•Consumer behavior		
•Consumer segmentation		
•Global casino operation		
TAUGHT		

Introduction to Casino Operation	Cornell Unive	ersity
Restaurant Management	Cornell Unive	ersity
Principles of Food and Beverage Operations Management-	Lab Cornell Unive	ersity
Introduction to Casino Operation	Cornell Unive	ersity
Food service cost controls	University of Missouri, Colu	mbia
Fundamentals of food and beverage management	University of Missouri, Colu	mbia

### **CERTIFICATES**

•Online teaching certification, November 2021

•ServSafe certified instructor and proctor, March 2020

### AWARDS/HONORS

International Association for Food Protection, July 2019, Louisville, Kentucky Student Presentation Award Competition, 3<sup>rd</sup> place
Eta Sigma Delta (ESD), Cal Poly Pomona, 2015
Cum Laude, UNLV 2010

•UNLV Dean's Honor List, 2009

•UNLV Dean's Honor List, 2010

# **ACTIVITIES**

•Invited Speaker, "Casino Industry & Organization." Cornell Nightlife Hospitality Club

•Research Reviewer, Journal of Foodservice Business Research

•Research Reviewer, International Journal of Tourism Policy

•Research Reviewer, 29<sup>th</sup> Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism

•Research Reviewer, 28<sup>th</sup> Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism

•UNLV Cocktail & Silent Auction manager, Las Vegas, NV 2010

# •Cultural Diversity Foundation Banquet Manager, Las Vegas, NV 2009

# MEDIA /INTERVIEWS

•"The Art of Produce." Interview by Susan Crowell. Produce Business, July 2024.

•<u>"The lunch rush is dead as Americans live for the weekend</u>." Interview by J.J. McCorvey.

CNN News, May 2024.

•Restaurant and Hospitality industry economic problems. Interview by Vincent Vela. Manhattan Chamber of Commerce, May 2023.

# **PROFESSIONAL AFFILIATIONS**

•International Association for Food Protection Member

2019-present

# STUDENT ADVISEES

•Undergraduates at Nolan School of Hotel Administration