

1. 이력사항

학력
<ul style="list-style-type: none"> · 숙명여자대학교 식품영양학 학사 · 숙명여자대학교 식품영양학 석사 · Oregon State University, Foodservice Management (Ph.D)
경력
<ul style="list-style-type: none"> · 2008 – Present Associate Professor, Dept. of Le Cordon Bleu Hospitality Management, Division of Culture & Tourism Sookmyung Women's University, Seoul, Korea · 2006-2007 Assistant Professor, Dept. of Food & Nutrition Myungji University, Yongin, Korea · 2002-2005 Assistant Professor, Dept. of Food & Nutrition Gyeongsang National University, Jinju, Korea
대표 논문 및 저서
<p>Papers</p> <ol style="list-style-type: none"> 1. Han J, Yoon J*. 2014. Developing Management Criteria for Korean Green Restaurants: A Modified Delphi Method. <i>Journal of Foodservice Management Society of Korea</i> 17(3):237-260 2. Kim B, Kim H, Kim Y, Yoon J*. 2014. The affects of convenience and atmosphere attributes on new seniors' restaurant. <i>Journal East Asian Soc Dietary Life</i>. 24(1):12-19 3. Ko H, An S, Han J, Yoon J*. 2013. Effect of cognitive dissonance in franchise foodservice advertisement on customer satisfaction and post-purchase behavior. <i>Korean Journal. Food Culture</i> 28(6):631-639 4. Jung H, Lee T, Yoon J*. 2013. Survey on <i>Hanwoo</i> usage and menu development using lean cut Hanwoo for school foodservice. <i>Korean Journal Food & Nutr.</i> 26(4):620-632 5. Jeong E, Chung Y, Joo N, Yoon J*. 2013. Comparison of students' foodservice satisfaction between Korea and US. <i>Nutr Res Pract</i> 7(1):66-71 6. Han J, Yoon J*. 2013. A Study on Consumers' green practices and exploration of significant factors in green restaurants. <i>Journal Tourism & Leisure</i> 25(2):325-344 7. Yoon J. 2011. Relationship among general managers' competing values: leadership, employees' teamwork and organizational commitment in restaurant Industry. <i>Journal Tourism Studies</i> 23(3):107-131 8. Moon Y, Jeong E, Joo N, Yoon J*. 2011. A Study on the intakes and perceptions of convenient breakfast. <i>Journal Community Nutrition</i> 16(5):559-568

9. **Yoon J.** 2011. Comparison of work values of undergraduate-level foodservice major students. *Journal East Asian Soc Dietary Life* 21(1):134-145
10. Lee J, **Yoon J**, Lee J. 2010. Implementation & evaluation of nutrition-exercise program on weight control for obese children. *Journal Community Nutrition* 15(6):727-739
11. **Yoon J.** 2010. Work Values of Restaurant management students at university level. *Korean Journal Hospitality Administration* 19(6):309-322
12. Jung H, **Yoon J**, Park S, Joo N, Lee S, Song Y, Lee J. 2010. Development and application of soybean paste sauce with walnuts and sesame seeds. *Korean Journal Culinary Research* 16(3):298-306
13. **Yoon J.** 2009. Impact of general manager competing values leadership on employee job satisfaction and turnover intention in the restaurant industry. *Korean Journal. Food Culture* 24(6):702-710
14. Lee Y, **Yoon J**. 2009. Comparison of foodservice management performance level between dietitians and non-dietitians in senior centers using IPA. *Nutr Res Pract* 3(1):49-55
15. Jung J, Song K, **Yoon J**. 2009. A Study on the parents' perceptions of children's favorite foods. *Journal Community Nutrition* 14(1):67-76

Books

1. Yoon J, Joo N, **Yoon J**, Yoo S, Bae H. 2007. *Foodservice Management*. Powerbook, Korea,
2. Bae H, Baek J, Joo N, **Yoon J**. 2005. *HACCP Theory & Practice for Foodservice Manager*. Kyomunsa. Korea
3. Jeon H, Joo N, Baek J, **Yoon J**, Jung H, Hwang J. 2003. *Delicious Western Cooking*. Kyomunsa. Korea
4. **Yoon J**, Joo N, Baek J, Bae H. 2003. *Quantity Food Production Workbook*. Kyomunsa. Korea

2. 교수동정 (2015년)

학회활동	
	<ul style="list-style-type: none"> • Council on Hotel, Restaurant, and Institutional Education • Korean Academic Society of Hospitality Administration • Foodservice Management Society of Korea • Korean Academic Society of Tourism and Leisure • Korean Culinary Tourism Association • Korean Society of Food Culture • East Asian Society of Dietary Life • Korean Society of Community Nutrition • Korean Society of Food and Nutrition • Korean Dietetic Association • Korean Society of Food Science and Nutrition • Korean Society of Food & Cookery Science • Korean Society of Food Service Sanitation
연구활동	
2014	<i>"The Study of Functional Components in Korean Beef Bone Soup"</i> Hanwoo(Korean Beef) Board
2013	<i>" Development of Workbook for Gastronomy Education for Local Farmer"</i> Korean Rural Development Administration
2013	<i>" Education Program Development for Local Food Experience Education"</i> Korean Rural Development Administration
2012	<i>"2014 Incheon Asian Game Menu Development and Foodservice Cost Analysis"</i> 2014 Incheon Asian Game Organizing Committee
2012	<i>"Development of Significant factors in Green Restaurants"</i> Korean National Research Foundation
2011	<i>" Development of Safe Foodservice Operation for Kindergarten"</i> Seoul Metropolitan Office of Education
2011	<i>"Menu Development Using Lean Cut Korean Beef"</i> Hanwoo(Korean Beef) Board
2008	<i>"Satandardization of Facility and Design for Korean Restaurant"</i> Seoul Metropolitan Government
2007	<i>"Development of Farming Area; Yangwah County"</i> Korean Rural Community Corporation
2007	<i>"Development of Farming Area; Hoengseong County"</i> Korean Rural Community Corporation
2006	<i>"Menu Development for Restaurant in Hadong County"</i> Agriculture Technique Center
2006	<i>"Menu Development using Pork Lean Cut for Korean"</i> KyungNam Pork Industry Cluster
2005	<i>"Cold Storage Space Decision for School Foodservice"</i> Korean Ministry of Education
2005	<i>"Korean Restaurant Designation Enterprise for Chinese Tourists"</i> Korea Tourism Organization
프로젝트 활동	