

# Michaella Fevold, MS

1142 17<sup>th</sup> St N, #303 Fargo, ND 58102

Phone: (515) 291-9094 • Email: fevold.michaella@gmail.com

## EDUCATION

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*North Dakota State University*, Fargo, North Dakota Projected End Date: May 2022

Program: PhD of Animal Science with an emphasis in Meat Science

Advisor: Dr. Robert Maddock

*North Dakota State University*, Fargo, North Dakota Master of Science Degree: May 2019

Program: Master of Animal Science with an emphasis in Meat Science

Advisor: Dr. Robert Maddock

Thesis: *Tenderness and Juiciness of Beef Steaks from Varying Hot Carcass Weights*

*Iowa State University*, Ames, Iowa Bachelor of Science Degree: May 2017

Major: Animal Science

Advisor: Dr. Sherry Olsen

## TEACHING EXPERIENCE

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*North Dakota State University*, Graduate Teaching Assistant August 2017 - Present

- Courses as teaching assistant:
  - ANSC 223: Introduction to Nutrition
  - ANSC 240: Meat Animal Evaluation and Marketing
- Courses as instructor:
  - ANSC 230: Meat Grading and Evaluation
  - ANSC 330: Competitive Meat Grading and Evaluation
  - ANSC 340L: Principles of Meat Science Laboratory
  - ANSC 340: Principles of Meat Science (Spring 2022)
- Guest Lectures:
  - ANSC 240: Meat Animal Evaluation and Marketing
  - ANSC 340: Principles of Meat Science
  - ANSC 485: Poultry Industry and Production Systems
- Mentorship
  - Mentored two undergraduate students on a research project about consumer trends in beef purchasing

## RESEARCH EXPERIENCE

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*North Dakota State University*, Graduate Research Assistant August 2017 - Present

- Coordinated collections of data and product from commercial beef plants
- Executed several meat science research projects using common meat science research techniques, such as shear force, retail shelf life, Western blots, and TBARS
- Developed and launched an innovative survey to evaluate the AMSA meat judging program
- Collaborated on several other research projects including nutrition and genetics research

## PROFESSIONAL EXPERIENCE

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*American Meat Science Association*, Youth Programs Intern August 2019 – November 2019

- Assisted AMSA with coordinating fall meat judging contests across the country
- Assisted AMSA developing materials to recruit more schools to the meat judging program; including developing recruitment packets and online files of judging classes

*Tyson Fresh Meats*, Carcass Merchandising Intern

May 2016 – August 2016

- Assisted carcass merchandisers on grade chain and in coolers with daily activities
- Collaborated with USDA graders in assigning beef carcasses into programs

## **ACTIVITIES AND HONORS**

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- International Congress on Meat Science and Technology PhD course participant, 2020
- International Livestock Congress Student Fellow, 2020
- Tyson Beyond Fresh Meat Course Participant, 2020
- North Dakota State Board of Agricultural Research and Education Animal Science Fellowship Recipient (PhD), 2019 – Present
- Iowa 4-H State 4-H Day Application Reviewer, 2019 – Present
- North Dakota State University Animal Science Graduate Student Organization, 2017 – Present
  - Philanthropy Committee Chair, 2021
  - Vice President, 2021-Present
  - President, 2019-2020; 2020-2021
  - Food Committee Chair, 2019
  - Social Committee member, 2018, 2019, 2021
- North Dakota State University Academic Quadrathlon 2017-Present
  - Academic presentations judge, 2017-2019
  - Lab Practicum Organizer, 2019
  - Meats Lab Practicum Leader, 2017 and 2018
- North Dakota State University Intercollegiate Meat Judging Coach, 2017-Present
- North Dakota State Board of Agricultural Research and Education Animal Science Fellowship Recipient (Master's), 2017-2019
- Iowa State University Meat Science Quiz Bowl Team, 2017
  - Member of Champion Meat Science Quiz Bowl Team at Reciprocal Meats Conference
- Iowa State University Intercollegiate Assistant Meat Judging Team Coach, 2016-2017
- Iowa State University Intercollegiate Meat Judging Team, 2016
- Iowa State University Block and Bridle Club, 2013 – 2017

## **FUNDING**

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Maddock, R.J., **Fevold, M.A.**, K.R. Maddock-Carlin. Influence of carcass weight and external fat thickness on chilling rate and meat quality of beef carcasses. National Cattlemen's Beef Association. \$30,000. June 2021.

## **PUBLICATIONS**

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### *Refereed Journal Articles*

- 1) **Fevold, M.A.**, L.K. Grube, W.L. Keller, K.R. Maddock-Carlin, R.J. Maddock. 2021. Tenderness and color stability of beef longissimus thoracis and semimembranosus steaks from carcasses with varying hot carcass weights. *Meat and Muscle Biology* 5(1) 1-7.

### *Refereed Abstracts*

- 1) **Fevold, M.A.**, K.R. Maddock-Carlin, T.W. Hoffman. 2021. A comparison of meat quality and sensory attributes in fresh and frozen American lamb using two different muscles. Proc 2021 Recip. Meats Conf.
- 2) **Fevold, M.A.** and R.J. Maddock. 2021. Observed and derived measurements of beef carcass chilling rate: Their relation to each other and carcass traits. Proc 2021 Recip. Meats Conf.
- 3) Nath, S.D., R.J. Maddock, **M.A. Fevold**, W.L. Keller, K.R. Maddock-Carlin. 2020. The influence of beef carcass weight on troponin-T degradation and heat shock protein 70 in two different muscles. Proc 2020 International Congress of Meat Science and Technology.

- 4) **Fevold, M.A.**, L.K. Grube, W.L. Keller, K.R. Maddock-Carlin, R.J. Maddock. 2019. Tenderness and juiciness of beef steaks from varying hot carcass weights. Proc 2019 Recip. Meats Conf.

***Popular Articles (Non-refereed)***

- 1) Hulsman-Hanna, H.L., **M.A Fevold**, R.J. Maddock. The interplay of frame size and production efficiency. *The Ledger*. Summer 2019: 20-22.

***Technical Papers (Non-refereed)***

- 1) **Fevold, M.A.**, K.R. Maddock-Carlin, T.W. Hoffman. 2021. A comparison of meat quality and sensory attributes in fresh and frozen American lamb using two different muscles. North Dakota Livestock Report. 54-55.
- 2) **Fevold, M.A.**, L.K. Grube, W.L. Keller, K.R. Maddock-Carlin, R.J. Maddock. 2019. Tenderness and juiciness of beef steaks from varying hot carcass weights. North Dakota Beef and Sheep Report. 68-70.