

Paul A. Will, Ph.D.
Sul Ross State University
P.O. Box C-11 ANRS 103
Alpine, TX 79832
pwill@sulross.edu
<http://faculty.sulross.edu/pwill/>

Education

Oklahoma State University
Ph.D. in Meat Science 1978
Dissertation: "The effect of electrical stimulation on the bovine carcass"
Oklahoma State University
M.S. in Meat Science 1974
Thesis: "The influence of delay chilling on beef tenderness"
Texas A&M University, College Station
B.S. in Animal Science 1970
Texas A&I University, Kingsville 1965-1968

Professional Awards

Upper Rio Grande College Tech Prep Consortium *Outstanding Administrator* 2007
The A.A.S. Meat Technology Program was rated **Exemplary** (Highest Rating). 1995
by the Texas Higher Education Coordinating Board (THECB)
Upper Rio Grande Tech Prep Consortium
Appreciation for Service and Commitment Award 1992-1996

Teaching Experience

Sul Ross State University
Animal Science Department Chair & Professor 2004-present
Professor 1995-2004
Associate Professor 1984-1995
Assistant Professor 1978-1984

Significant University Service

Co-Chair, Institutional Self-Study, Sul Ross State University for Southern Association Colleges and Schools, 1995-1998.

Research & Grant Activities

Ericsson, S.A., Will, P.A., and Will, M.E. 2008. Beef Production From Conception to Consumption An Innovative Program for Hispanic & Other Underrepresented Students. USDA. Awarded. \$283,000+
Upper Rio Grande Tech Prep Consortium. 1993-2010; grants awarded in excess of \$3,500 per year for four Tech Prep articulated programs: Certificate in Office Technology, Associate Degrees in Meat Technology, Farrier Technology, and Veterinary Technology
CCRAA STEM GRANT, 2009-2014. Department of Education for Science grant for \$1,840,406.00, for equipment upgrades to the Meat technology and Veterinary Technology programs.
Promoting Post baccalaureate Opportunities for Hispanic Americans Grant, 2009-2014, Department of Education grant for \$2,873,474.00, for developing a web based Master of Agriculture program in the Department of Animal Science.

Professional Publications and Presentations

- Austin, J. D. and P. A. Will. The use of vitamin D3 to improve tenderness in caprine *Semimembranosus and Biceps femoris* muscle. 2008. Publication Pending,
- Doster, K. A. and P. A. Will. The effect of vitamin D3 on tenderness on caprine *Longissimus Dorsi* muscle. 2008. Publication pending.
- Gonzalez, J and P. A. Will. The use of vitamin D3 to improve color in caprine *Semimembranosus and Biceps Femoris* muscle. Publication pending *Texas Journal of Agriculture and Natural Resources*, 2008.
- Corral de Mesta, P. A. Will, and J. M. Gonzalez. The measurement of carcass characteristics of Caprine Using the ultrasound Method. Agriculture Consortium of Texas. *The Texas Journal of Agriculture and Natural Resources* 17:44-49, 2004.
- Will, P. A., M. E. Will. Sul Ross State University and College Tech Prep. *Sul Ross Articulations*, College Tech Prep Conferences. 2003, 2004, 2005, 2006, 2007.
- Guege, D., Birdsall, J., Dryden, F., Judge, M., Kemp, J., Rogers, R., Rust, R., Sofos, J., Soberg, M., Tompkin, B., Wasserman, A. and Will, P. 1980 "Nitrite Free Processed Meats." Proceedings of the 35th Annual Reciprocal Meats Conference. p. 135-155.
- Owen, D. P., Will, P. A. 1992. "Consumer response on flavor of restructured beef roasts manufactured with various levels of sodium chloride and sodium tripolyphosphate." *Texas Journal of Agriculture and Natural Resources*. Volume 5:113-116.
- Phoya, R. K. D. and Will, P. A. 1986. "The influence of hot boning and delay chilling on tenderness of mature cow carcasses hung by the obturator foramen" *Journal of Food Quality*. 9:67-75.
- Will, P. A. and Tuggle, W. S. 1995. "The tenderization of caprine carcasses with the injection of calcium chloride" *Texas Journal of Agriculture and Natural Resources*. 8:13-17.
- Will, P. A. 1993. "Articulation agreements in agriculture: From high school diploma to baccalaureate degree ." National Tech Prep Network, Fall Conference, September 27-28, 1993. Atlanta, Georgia.
- Will, P. A. and Kim, H. S. 1995. "Effects of various levels of sodium chloride and sodium hexametaphosphate on restructured beef steaks during cooler storage." *Texas Journal of Agriculture and Natural Resources*. 8:53-58.
- Will, P. A. and Brown, G. L. 1992. "Effects of sodium chloride, sodium hexametaphosphate and freezer time on restructured beef chuck steaks frozen for extended time periods." *Texas Journal of Agriculture and Natural Resources*. Volume 5:107-112.
- Will, P. A. and Villarreal, R. 1988. "Effect of Electrical Stimulation on the Bovine Carcass." *Journal of Food Quality*. 11:35-42.
- Will, P. A. and Beaty, W. L. 1986. "The determination of tenderness attributes of hot boning and delay chilling of mature cow carcasses." *Journal of Food Quality*. 9:365-371.
- Will, P. A. and Reesing, E. O. 1987. "Palatability attributes of low-voltage electrically stimulated hot boned bovine muscle." *Journal of Food Quality*. 10:67-72.
- Will, P. A., Ownby, C. L. and Henrickson, R. L. 1980. "Ultrastructural postmortem changes in electrically stimulated bovine muscle." *Journal of Food Science*. 45(1):21-25, 35.
- Will, P. A., Henrickson, R. L., Morrison, R. D. and Odell, G. V. 1979. "Effect of electrical stimulation on ATP depletion and sarcomere length in delay-chilled bovine muscle." *Journal of Food Science*. 44:1646-1649.
- Will, P. A. 1978. The effect of electrical stimulation on the bovine carcass. Ph.D. dissertation, Oklahoma State University, Stillwater, Oklahoma. 97 pp.
- Will, P. A., Henrickson, R. L., and Morrison, R. D. 1976. The influence of delayed chilling on beef tenderness. *Animal Science and Industry Research Report*. MP-96:142.
- Will, P. A., Henrickson, R. L., and Morrison, R. D. 1976. The influence of delayed chilling and hot boning on tenderness of bovine muscle. *Journal of Food Science*. 41:1102.
- Will, P. A., Henrickson, R. L., and Morrison, R. D. 1976. The Influence of Delay Chilling on Bovine Muscle Tenderness 73rd Meeting of Southern Association of Agricultural Scientists. Abstract. 13:8.
- Will, P. A., Henrickson, R. L., and Morrison, R. D. 1974. Measuring tenderness with the rotating dull knife tenderometer. *Animal Science and Industry Research Report*. MP-96:135.
- Will, P. A. 1974. The influence of delay chilling on beef tenderness. M.S. Thesis, Oklahoma State University, Stillwater, Oklahoma. 108 pp.
- Will, P. A., Henrickson, R. L., and Morrison, R. D. 1974. Measuring Meat Tenderness With the Rotating Dull Knife Tenderometer. 71st Meeting of Southern Association of Agricultural Scientists. Abstract.

11:8.

Williams, S. A., Will, P. A. and Weyerts, P. R. 1992. Comparison of carcass qualities and palatability characteristics of Barbados sheep (*Ovis corsican*) and Spanish goats (*Capra hircus*) raised under feedlot conditions. Texas Journal of Agriculture and Natural Resources. Volume 5:117-119.

Other

"Articulation Agreements in Agriculture: From High School Diploma to Baccalaureate Degree", Fall Conference, National Tech Prep Network September 27-28, 1993. Atlanta Georgia.

"Tech Prep, Sul Ross, and Marfa ISD," In-service presentation, Marfa ISD faculty, August 1993.

"Report on Tech Prep, Sul Ross, and Alpine ISD," Alpine ISD School Board Meeting, December 1993.

"Careers in Agriculture/Opportunities at Sul Ross," presentation to Marfa High School Agriscience students, August 1993.