

PAUL A. WILL, Ph.D.
Distinguished Professor Emeritus
Sul Ross State University
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Last updated: October, 2016

EDUCATION

Oklahoma State University, Stillwater, OK	1978
Doctor of Philosophy, Food Science,	
Master of Science, Food Science	1974
Texas A & M University, College Station, TX	1970
Bachelor of Science, Animal Science (Science Option)	
Texas A & I University, Kingsville, TX	1965-1968
Animal Science	

PROFESSIONAL EXPERIENCE

Sul Ross State University, Alpine, TX	2016-present
Distinguished Professor Emeritus	
Chair, Department of Animal Science	2004-2016
Full Professor, Department of Animal, Science	1978 - 2016
Specialization: Meat Science	
Oklahoma State University, Stillwater, OK	1977-1978
Instructor, Department of Animal Science	
Graduate Teaching Assistant	1972-1977
Lab Technician, School of Veterinary Medicine	1970 – 1972

TRAINING AND CERTIFICATION

Beef 706, Texas A & M University/Sul Ross State University	June 2015; 1998
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PROFESSIONAL ASSOCIATIONS

American Meat Science Association
American Society of Animal Scientists
Institute of Food Technologists

HONORS, AWARDS, AND LISTINGS

Featured Radio Program Interviewee, *Sounds of Texas*---Tumbleweed Smith, Sausage Manufacturing Course, December, 2015

PUBLICATIONS

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., Will, M. E. Sul Ross State University and College Tech Prep. *Sul Ross Articulations*, College Tech Prep Conferences. 2003, 2004, 2005, 2006, 2007.
- Carpenter, B.B., Paschal, J.C., Barbour, M., Adams, B., Will, P. A. and Weyerts, P. R. 1995. "Carcass Composition and Quality of Angora, Spanish, and Angora x Spanish Kid Goats". 87th Annual Meeting Animal Science / Journal of Animal Science. Abstract 73:165 Supplement 1.
- 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.

RESEARCH AND PROFESSIONAL PRESENTATIONS

- Will, M.E. and P.A. Will. "Here, You Can Be Who You Want to Be," Upper Rio Grande Tech Prep Annual Conference, August, 2011, El Paso, Texas

Will, M.E. and P.A. Will. "Another Dimension to Classroom and Business Worlds," Texas Career Education Conference, July, 2011, Dallas, Texas

Will, M.E. and P.A. Will. "Big Dreams in a Small Town." Upper Rio Grande Tech Prep Annual Conference, August, 2010, El Paso, Texas

Will, M.E. and P.A. Will. "What's Up Doc?" Upper Rio Grande Tech Prep Annual Conference, August, 2009, El Paso, Texas

Will, M.E. and P.A. Will. "Articulation Opportunities at Sul Ross." Upper Rio Grande Tech Prep Annual Conference, August, 2008, El Paso, Texas.

Will, P.A. and M.E. Will. "Institutional Self-Study in a Small Institution," Southern Association of Colleges & Schools Commission on Colleges, Convention, December 1998, Atlanta, Georgia.

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.

CONSULTING AND OTHER INVITED PROFESSIONAL PRESENTATIONS

Reviewer, *Journal of Food Quality, Texas Journal of Agriculture and Natural Resources*

GRANTS RECEIVED

Department of Education, Promoting ***Post baccalaureate Opportunities for Hispanic Americans.***

Develop online Master of Agriculture degree plan in the Department of Animal Science, along with programs in the School of Professional Studies, and School of Arts and Sciences. \$574,898 per year. 2009 - 2014.

Department of Education, Promoting STEM grant. Grant will purchase \$180,000 worth of new equipment for the Meat Science and Veterinary Tech programs in the Department of Animal Science

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