

Emily Dimond, MPH, RDN

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Education

- 2023 RDN Tulane University School of Public Health and Tropical Medicine, New Orleans, LA**
- 2023 MPH Tulane University School of Public Health and Tropical Medicine, New Orleans, LA**
Department of Social, Behavioral, and Population Sciences
Master of Public Health, Nutrition. Combined Program: Completed ACEND- accredited Dietetic Internship Certificate. Maternal & Child Health Leadership Track.
- 2014 BS California Polytechnic State University, San Luis Obispo, California**
Department of Food Science and Nutrition
Bachelor of Science, Nutrition (DPD – ACEND Accredited). Minor: Studio Art.
Took part in a study abroad program with University Studies Abroad Consortium at the Universidad Nacional de Costa Rica, Puntarenas, Costa Rica (2012).

Professional Experience

WIC Senior Research Associate, Gretchen Swanson Center for Nutrition (GSCN)
Omaha, NE (Remote Position)| July 2023 – Present

- Support 15 subgrantees of the WIC Community Innovation and Outreach Project, which evaluates outreach strategies to increase WIC participation and retention in partnership with the Food Research & Action Center (FRAC), UnidosUS, and the Native American Agriculture Fund (NAAF).

Graduate Research Assistant, Tulane School of Public Health and Tropical Medicine (SPHTM)
New Orleans, LA | October 2021 – July 2023

- Developed innovative strategies with Latin American restaurants (LARs) to boost revenue, support community health, food systems
- Supported the Latin American Restaurants in Action research project
 - Formulated interview guide using constructs from the Consolidated Framework for Implementation Research
 - Conducted key informant interviews with restaurant owners, staff
 - Prepared a codebook for interview analysis
 - Cleaned and prepared transcripts; coded interview results using NVIVO data analysis software; compiled, analyzed quantitative data; compiled findings, identified themes, extracted conclusions and collaborated on manuscript preparation
 - Disseminated preliminary research findings from owner/staff interviews via poster presentation at ASN Professional Conference
- Performed literature reviews, compiled quantitative data, prepared manuscripts for research focused on health equity, LARs
- Developed data collection protocol for baseline assessment of restaurant compliance with Kid’s Meal Beverage ordinance
- Performed outreach and apply design-thinking strategies in stakeholder meetings and collaborations with Ochsner’s Eat Fit program to explore how to facilitate healthful changes at restaurants through policy, regulation, intervention

- Disseminated project updates, relevant information through social media platforms and blog posts

Dietetic Intern, Tulane SPHTM

New Orleans, LA | August 2022 – June 2023

- Completed 1200 hours of supervised practice in School and Hospital Food Service, Basic Clinical, Community Health (including WIC), Pediatrics, Culinary Medicine, Diabetes Education, Nutrition Policy and Advocacy, specialized clinical rotations.
- Evaluated research of Medical Nutrition Therapy practices via weekly case studies; applied evidence-based guidelines, systematic reviews, and scientific literature in nutrition and dietetics practice; translated research into practice through recommendations.
- Conducted a literature review, crafted an issue brief for the Academy of Nutrition and Dietetics Policy Initiatives and Advocacy team regarding Food as Medicine and Medically Tailored Meals. Presented brief to national Food Insecurity workgroup.
- Conducted a literature review, compiled a report of Louisiana D-SNAP history for the New Orleans Food Policy Action Committee.

School Nutrition Policy Intern, The Center For Science In The Public Interest (CSPI)

Washington, DC (Remote Position)| June 2022 – August 2022

- Investigated the nutritional quality of competitive foods and beverages sold by US companies and compliance with federal Smart Snacks guidelines through research, data collection and management, corporate outreach.
 - Formulated large-scale data set of nutrition composition of Smart Snack items, coordinated with team to revise research methodology.
 - Advocated for an added sugar standard through writing background and methodology draft, presentations.
- Interviewed school nutrition champions and wrote a success story regarding a culturally tailored, scratch-cooked school meal model led by a school food service management company to advocate for USDA funding for scratch-cooked meal support

Trainee - Tulane Nutrition Leadership Program, Tulane SPHTM

New Orleans, LA | June 2021 – June 2023

- Selected for Maternal and Child Health Training program, funded by HRSA Title V MCH Services Block Grant Program
- Prepared and delivered three 1-hour undergraduate lectures
 - Lecture topics: Food Security & Health Equity; Choosing a Healthy Eating Pattern
- Completed 60 hours of rotations including: the Louisiana Title V program, pediatric community health clinic services

Graduate Teaching Assistant, Tulane SPHTM

New Orleans, LA | June 2021 – June 2023

- Supported faculty leadership and students in the U.S. Food and Nutrition Policy Course (SBPS 6770)
- Guided a student group in writing a capstone paper: plant-based school meal policies impact on health and the environment.
- Arranged course and provided feedback on assignments in Canvas, tracked tasks to compile a position description.

Community Service Leader - Global Scholars Program, Tulane SPHTM

New Orleans, LA | June 2021 – June 2022

- Coordinated community service events and opportunities for MPH students pursuing careers in global health and development, cultivated community partnerships, formulated documentation procedures with the leadership team to track program impact.

Graduate Research Assistant, Tulane SPHTM

New Orleans, LA | July 2021 – August 2021

- Supported the Environmental Impacts of Diets Research Team.
- Connected environmental impact data to foods in the Automated Self-Administered 24-hour Dietary Assessment Tool by building commodity recipes for the project data set using USDA FoodData Central.
- Calculated nutritional composition of commodity items to create recipes, collaborated with team to build large-scale dataset.

Community Education Specialist II, CalFresh Healthy Living (CFHL), University of California Cooperative Extension of San Luis Obispo & Santa Barbara Counties
San Luis Obispo, CA | March 2019 – August 2021

- Advocated for equitable access to local, healthy food through CFHL team leadership role of farmers market CalFresh EBT, Market Match program funded by GusNIP. Led outreach efforts in two county-wide workgroups, collaborated on research efforts.
- Transcribed, translated, coded, and assessed focus-group findings of Spanish-speaking CalFresh beneficiaries regarding outreach materials and access to farmers market EBT and Market Match programs.
 - Complied market sales, program data to track benefit redemption trends. Summarized data and presented findings across California, 325% increase in benefit redemption over 5 years.
- Managed health education programming at SNAP-Ed eligible schools.
 - Oversaw project development of online family cook nights classes.
 - Promoting positive youth development through 4-H Student Nutrition Advisory Council (SNAC) after-school program for 20 students (5-6th grade).
 - Taught weekly 1st- 6th grade nutrition lessons for 16 classes of 30 students.
- Adapted program surveys to virtual format in response to COVID-19; managed program delivery records to report data monthly.
- Wrote a \$30,000 grant proposal with a multi-disciplinary team for a Farmers Market Navigator project that was successfully funded by Danone's One Planet, One Health Initiative for community-based projects that enable more sustainable food systems.
- Served on workgroup to advance Diversity, Equity, and Inclusion efforts in SNAP-Ed programming.

Regional Volunteer Coordinator, United States Peace Corps
Villarica, Department of Guairá, Paraguay | June 2017 – June 2018

- Provided leadership and mentoring to 85 volunteers in 5 departments of Paraguay through community visits, regional meetings, phone calls. Coached volunteers on technical, logistical, and personal topics. Served as a liaison between staff and volunteers.
- Coordinated with four programming teams to support organizational development through site visits. Fostered relationships with community leaders, host families, local non-profits. Prepared sites through presentations, meetings, housing inspections.
- Designed and taught trainings: Nutrition Education in the Context of Paraguay; Best Practices for School Nutrition and Garden Projects (Spanish); Working with Youth. Facilitated volunteer discussions on topics regarding cross-cultural sensitivity.
- Formulated methods for tracking programmatic activities and outcomes; reported data quarterly via Volunteer Reporting System.

Community Health Specialist, United States Peace Corps
Aguapety Portón, Department of Caaguazú, Paraguay | March 2015 – May 2017

- Integrated in a rural community of 2,500 inhabitants. Orchestrated a community needs assessment, including a map and report. Fostered relationships, advocated for government and local non-profit support.
- Implemented a school-wide nutrition and garden project at local elementary school. Strengthened lesson plans for 228 students through engagement of 12 school partners in development of interactive nutrition, healthy cooking, and organic gardening activities. Organized quarterly community meetings for project feedback, sustainability.

- Guided development of life skills program for 40 at-risk teens at the sixth-grade level. Collaborated with educators to enhance classroom lesson plans. Initiated career day project with professionals from the community.
- Spearheaded the peer education component of national youth leadership training for 50 youth. Adapted a manual for implementing peer health education activities from camp at the local level. Collaborated with task force to lead and plan camp.
- Intensive 3-month field-based training that consisted of language (Spanish and Guarani), cross-cultural, and technical community health content. Lived and integrated with a Paraguayan host family during community-based training.

Nutrition Program Assistant Leader, Community Action Partnership of San Luis Obispo (CAP SLO)
San Luis Obispo, CA | June 2013 – August 2014

- Taught 6-week workshops for seniors using the *Healthy Eating for Successful Living for Adults 60-and-Older* curriculum funded by grant of the Area Agency on Aging housed in a program of a non-profit organization. Expanded newly funded program.
- Coached seniors in formulating an individualized, whole person approach to achieve healthful habit changes through goal setting, keeping food journals, grocery store visits, meal preparation, exercise, encouraging peer support.
- Coordinated quarterly Political Action Committee (PAC) meetings to monitor and evaluate program.

Shaping Health as Partners in Education (SHAPE) Newsletter Editor, California Department of Education, Nutrition Services Division, Education & Nutrition Policy Unit
Sacramento, CA | June 2011 – June 2012

- Initiated the SHAPE Newsletter to support development of healthy school environments across California by sharing policy updates, funding/training opportunities, success stories, and current research. Presented newsletter in state-wide webinars.

Grants and Contracts

September 2022 - September 2027	<p>WIC Community Innovation and Outreach (CIAO) – Food Research and Action Center (FRAC)</p> <ul style="list-style-type: none"> • Assist FRAC in designing the grant program and learning collaborative structure • Design and develop measurement procedures to capture the implementation and impacts of WIC projects, including messaging reach, participant satisfaction, and other variables. • Role: Senior Research Associate
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Peer-Reviewed Publications

1. Fuster, M., **Dimond, E.**, Handley, M. A., Rose, D., Stoecker, C., Knapp, M., Elbel, B., Conaboy, C., & Huang, T. T. K. (2023). Evaluating the outcomes and implementation determinants of interventions co-developed using human-centered design to promote healthy eating in restaurants: an application of the consolidated framework for implementation research [Original Research]. *Frontiers in Public Health*, 11. <https://doi.org/10.3389/fpubh.2023.1150790>
2. Fuster, M., Santos, M. P., **Dimond, E.**, Huang, T. T. K., & Handley, M. A. (2023). Examining capabilities, opportunities, and motivations for healthy eating behaviors in Latin American restaurants: a quantitative application of the COM-B model to inform future interventions. *BMC Nutrition*, 9(1), 57. <https://doi.org/10.1186/s40795-023-00712-1>
3. Klisch, S.; Diaz, M.; **Dimond, E.**; Hong, K.; Marrs, A.; Plascencia, B.; Rorabough, M.; Vargas, R.; Soule, K (2022). 4-H SNAC (Student Nutrition Advisory Council) Guide. *National 4-H*. November.
4. Fuster, M., Abreu-Runkle, R., Handley, M. A., Rose, D., Rodriguez, M. A., **Dimond, E. G.**, Elbel, B., & Huang, T. T. K. (2022). Promoting healthy eating in Latin American restaurants: a qualitative survey

of views held by owners and staff. *BMC Public Health*, 22(1), 843. <https://doi.org/10.1186/s12889-022-13294-7>

5. **Dimond, E.**, Conaboy, C., Handley, M., Huang, T., Rose, D., & Fuster, M. (2022). Assessing the Implementation Outcomes of Interventions to Promote Healthy Eating in Latin American Restaurants. *Current Developments in Nutrition*, 6, 106-106. <https://doi.org/10.1093/cdn/nzac051.022>

Presentations

1. Fuster, M., **E. Dimond**, C. Conaboy, MA Handley, TTK Huang, and D Rose. Evaluating the implementation of interventions co-developed using design thinking to promote healthy eating in restaurants: An application of the Consolidated Framework for Implementation Research. 15th Annual D&I Conference, Poster Session: Prevention and Public Health (Washington, DC, December 13, 2022)
2. **Dimond, E.**, Conaboy, C., Huang, T. TK., Handley, M., Rose, D. & Fuster, M. (2022, June 14-16). *Assessing the Implementation Outcomes of Interventions to Promote Healthy Eating in Latin American Restaurants* [Conference Presentation]. ASN Nutrition 2022.
3. **Dimond, E.**, Hong, K., Vargas, R. (2021, March 8). *Our Virtual Reality: Youth Leadership from School to Home* [Poster Presentation]. 2021 CalFresh Healthy Living Virtual Forum, Online.
4. Diaz, M., **Dimond, E.**, Klisch, S. Wild, S. (2020, October 13). *Increasing Resiliency of Farmers' Market & Equitable Access to Fresh, Local Produce* [Webinar]. UC ANR Food Systems Resiliency Webinar Series.
5. **Dimond, E.** (2020, February 27-29). *Making Fresh Food Accessible: Case Study of EBT at Farmers Market & Market Match Promotion in San Luis Obispo County* [Conference Presentation]. 2020 California Small Farms Conference, Paso Robles, CA.

Reports, Success Stories, and Blog Posts

1. Hahn, S., **Dimond, E.**, Hill, A., Maroney, M. (2023) *2023 Competitive Foods in Schools Report*. The Center for Science in the Public Interest. https://www.cspinet.org/sites/default/files/2023-10/CSPI_competitiveFoodsReport_2023_4.pdf
2. **Dimond, E.**, Maroney, M., Schwartz, C., Khan, N. (2022, August). *Red Rabbit: Advancing Health Equity through culturally tailored school meals cooked from scratch that meet nutrition standards*. The Center for Science in the Public Interest.
3. **Dimond, E.**, Fuster, M. (2022, August). *Que Chevere: Innovative Seasonal Veggie Adaptations to Puerto Rican Cuisine*. LARiAProject.
4. **Dimond, E.**, Fuster, M. (2022, September). *La Lonchería: Highlighting Nutritious Foods in Contemporary Mexican Cuisine*. LARiAProject.
5. Klisch, S. A., **Dimond, E.**, Vargas, R. (2021, December 15). *UCCE Partnerships Support Increased Access to Healthy Food and Income to Local Farmers*. UC Delivers.
6. Hong, K., **Dimond, E.**, LaFreniere, M., Vargas, R. (2021, August 6). *Resilience and Innovation: CalFresh Healthy Living, UCCE partners with school districts to promote healthy living*. UC Delivers.
7. Vargas, R., Diaz, M., **Dimond, E.**, Klisch, S. (2021, July 19). *Virtual cooking classes build community and promote health during COVID-19*. UC Delivers.
8. Klisch, S., **Dimond, E.**, Vargas, R., Soule, K.E. (2020, August 26). *CalFresh Healthy Living, UCCE develops culinary skills and contributes to community health during the COVID-19 pandemic*. UC Delivers.

Publications in Progress

1. Rose, D., **Dimond, E.**, Remondi, M., Cavaretta, H. (n.d.). Plant-Based School Meal Policies and Environmental Impacts.
2. Fuster, M. Smith, H., **Dimond, E.**, Knapp, M. (n.d.) New Orleans Healthy Kids Meal Ordinance Baseline Assessments.

Honors, Awards, & Professional Associations

Honors and Awards

2023	Recipient of the Nutrition and Dietetics Advocacy Summit Student Scholarship from the AND
2022	Recipient of the Rita Campbell Weaver Memorial Scholarship from the AND
2021	Coverdell Fellowship for Returned Peace Corps Volunteers (Global Scholars Program)
2021	School Wellness Award (Group Award) Presented by The National Extension Association of Family & Consumer Sciences: <u>2nd Place National, 2nd Place Western Region Winner</u>
2012	Recipient of the University Studies Abroad Consortium Scholarship from USAC
2012	Recipient of the International Scholarship for Education in Agriculture from the Cal Poly College of Agriculture, Food and Environmental Sciences

Professional Association Membership

2019 – 2023	Academy of Nutrition and Dietetics (AND)
2021 – 2022	American Society for Nutrition (ASN)
2020 – 2021	Society for Public Health Education (SOPHE)

Skills & Certifications

Language

Fluent in English, Advanced Spanish, Basic Guaraní (oral and written)

Technical Skills

Proficient in Microsoft Office Suite; Google Suite; SPSS Statistical Software; NVIVO Data Analysis Software; EndNote Citation Manager; Qualtrics & Survey Monkey; FoodCare Recipe Analysis Software; Canva; Social Media/Management Platforms; Technology of Participation Facilitation Methods (focused conversations, consensus, action planning)

Certifications

Issued March 2023	Policy and Advocacy Certificate of Training, Academy of Nutrition and Dietetics
Issued April 2022	Sustainable Food Value Chains for Nutrition, Food and Agriculture Organization
Issued Sept 2021	Responsible Conduct of Research, Social and Behavioral Responsible Conduct of Research Course, Collaborative Institutional Training Initiative (CITI) Program
Sept 2022 - 2024	Basic Life Support (BLS), American Heart Association,
May 2019 - 2024	ServSafe Manager Certification, National Restaurant Association