

# MELISSA A. BAKER

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## ACADEMIC EMPLOYMENT

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### University of Massachusetts Amherst

Department Chair	2023- present
Associate Professor	2019- present
Assistant Professor	2013- 2019

### ABA Stonier Graduate School of Banking- Wharton School of Business

Adjunct Lecturer	2019 –present
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### Virginia Tech

Graduate Teaching & Research Assistant	2008 –2013
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## EDUCATION

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### Virginia Tech

Doctor of Philosophy in Hospitality and Tourism Management	2013
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### Virginia Tech

Masters of Science	2010
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### Cornell University, School of Hotel Administration

Bachelor of Science	2002
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## RESEARCH INTERESTS

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- Customer Experience Management
- Service Failure and Recovery
- Appearance and Impression Formation

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## REFEREED JOURNAL PUBLICATIONS

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1. Kim, M., Baker, M. A., Ma, E. (2023). From customer's fingertips to employee's well-being: The impact of mobile application ordering from a job demand-resource perspective. *Tourism Management*. (Hospitality: Premier Level)
2. Kim, M., Baker, M. A. (2023). From surviving to co-creating: The effects of the reshaped physical and social servicescape on customer perceptions. *Service Industries Journal*. (Hospitality: A- Level)
3. Wei, W., Baker, M. A., Onder, I. (2022). All without leaving home: Building a conceptual model of virtual tourism experiences. *International Journal of Contemporary Hospitality Management*. (Hospitality: A Level)

M. Baker CV, Isenberg School of Management, July 2023

4. Kang, A., Baker, M. A. (2022). Which CSR message appeals most to you? The role of message framing, psychological ownership, perceived responsibility and customer altruism. *International Journal of Hospitality Management*.  
(Hospitality: A Level)
5. Miao, L., Baker, M. A., Hughes, K., Kim, S., Lu, L., Singal, M., Young, C. (2022). Launch of the JHTR featured section “Insight & Foresight”: Inspire “Homegrown” theorizing in hospitality and tourism research. *Journal of Hospitality and Tourism Research*.  
(Hospitality: A Level)
6. Baker, M. A., Kim, K. (2021). Becoming cynical and depersonalized: The impact of customer incivility, frequency, and coworker support on employee job performance. *International Journal of Contemporary Hospitality Management*.  
(Hospitality: A Level)
7. Legendre, T. A., Baker, M. A. (2021). Credit card churning customers and protestant work ethic: Implications of endowed loyalty. *Service Industries Journal*.  
(Hospitality: A- Level)
8. Wang, D., Baker, M., Kim, Y., Ma, E. (2021). From angels to demons: Uncovering the relationships between tipping, social dignity, OCB, and incivility intentions. *International Journal of Hospitality Management*.  
(Hospitality: A Level)
9. Kim, K., Baker, M. A. (2021). Luxury branding in the hospitality industry: The impact of employee’s luxury appearance and elitism attitude. *Cornell Hospitality Quarterly*.  
(Hospitality: A Level)
10. Legendre, T. J. S., Baker, M. A. (2021). The gateway bug to edible insect consumption: Interactions between message framing, celebrity endorsement, and online social support. *International Journal of Contemporary Hospitality Management*.  
(Hospitality: A Level)
11. Baker, M. A. (2021). Educational distancing: A mixed-methods study of student perceptions in the time of coronavirus. *Journal of Hospitality and Tourism Education*.  
(Hospitality: A- Level)
12. Kim, K. K., Baker, M. A. (2021). Do I deserve to spend? Online social support and spending pleasure. *Cornell Hospitality Quarterly*, 1-17.  
(Hospitality: A Level)
13. Baker, M. A., Legendre, T. S. (2020). Unintended negative consequences of loyalty programs: Endowed vs. earned loyalty. *Journal of Services Marketing*.  
(Management: A- Level)
14. Kim, K., Baker, M. A. (2020). Paying it forward: The influence of other customer recovery on future co-creation. *Journal of Business Research*, 121, 604- 615.  
(Management: A Level)
15. Baker, M. A., Kim, K. (2020). Dealing with customer incivility: The effects of managerial support on employee psychological well-being and quality-of-life. *International Journal of Hospitality Management*, 87, 102503.  
(Hospitality: A Level)
16. Legendre, T. S., Baker, M. A. (2020). Legitimizing edible insects for human consumption: The impacts of trust, risk-benefit, and purchase activism. *Journal of Hospitality and Tourism Research*, 1-23.  
(Hospitality: A Level)
17. Legendre, T. S., Baker, M. A., Warnick, R., Assaf, A. (2020). Worldview based hospitality brand support: Belief in a just world theory. *International Journal of Contemporary Hospitality Management* 32(3), 1089- 1107.  
(Hospitality: A Level)

M. Baker CV, Isenberg School of Management, July 2023

18. Kim, K., Baker, M. A. (2020). The customer isn't always right: The implications of illegitimate complaints. *Cornell Hospitality Quarterly*, 61(2), 113- 127.  
**2020 BEST PAPER FINALIST**  
**Top 15 most cited CQ articles 2021 and 2022.**  
(Hospitality: A Level)
19. Kim, Y. S., Baker, M. A. (2020). I earn it, but they just get it: Loyalty program customer reactions to unearned preferential treatment in the social servicescape. *Cornell Hospitality Quarterly*, 61(1), 84-97. **Top 10 most cited CQ articles of 2021 and 2022.**  
(Hospitality: A Level)
20. Kim, Y. S., Baker, M. A. (2020). Customers' reactions to other customer caused service failures: The effects of tie strength on customer loyalty. *Journal of Hospitality Marketing & Management*, 29(6), 682- 701.  
(Hospitality: A- Level)
21. Ahn, J. S., Assaf, A. G., Josianssen. A., Baker, M. A., Lee, S., Kock, F., Tsionas, M. G. (2020). Narcissistic CEOs and corporate social responsibility: Does the role of an outside board of directors' matter? *International Journal of Hospitality Management*, 85, 102350.  
(Hospitality: A Level)
22. Baker, M. A., Kim, K. (2019). Value destruction in online reviews: The effect of language, emotions, and trustworthiness. *International Journal of Contemporary Hospitality Management*, 31(4), 1956-1976.  
(Hospitality: A Level)
23. Kim, Y. S., Baker, M. A. (2019). Observer reactions to other customer incivility: Emotional labor, gratitude, loyalty to employee, and tipping intention. *International Journal of Contemporary Hospitality Management*, 31(3), 1292- 1308. **FEATURED ARTICLE.**  
(Hospitality A Level)
24. Kim, K., Baker, M. A. (2019). How the employee looks and looks at you: Building employee-customer rapport. *Journal of Hospitality and Tourism Research*, 43(1), 20-40. **Top 10 most downloaded JHTR article 2020 and 2021.**  
(Hospitality: A Level)
25. Baker, M. A., Kim, K. (2018). The role of language, appearance, and smile on perceptions of authenticity versus rapport. *International Journal of Hospitality Management*, 74, 171- 179  
(Hospitality: A Level)
26. Baker, M. A. Kim, K. (2018). Other customer service failure: Emotions, impacts, and attributions. *Journal of Hospitality and Tourism Research*, 42(7), 1067-1085.  
(Hospitality: A Level)
27. Legendre, T. S., Warnick, R., Baker, M. A. (2017). The support of local underdogs: Systems justification theory perspectives. *Cornell Hospitality Quarterly*, 59(3), 201-214. **LEAD ARTICLE. Top 10 most cited CQ articles 2020.**  
(Hospitality: A Level)
28. Kim, K., Baker, M.A. (2017). The impact of service provider name, ethnicity, and menu information on perceived authenticity and behaviors. *Cornell Hospitality Quarterly*, 58(3), 312-318. **Top 10 most cited CQ articles 2019.**  
(Hospitality: A Level)
29. Baker, M. A., Magnini, V. P. (2016). The evolution of services marketing, hospitality marketing, and building the constituency model for hospitality marketing. *International Journal of Contemporary Hospitality Management*, 28(8), 1510- 1534.  
(Hospitality A Level)

30. Baker, M. A., Shin, J. T., Kim, Y. W. (2016). An exploration and investigation of edible insect consumption: The impacts of image and description on risk perceptions and purchase intent. *Psychology & Marketing*, 33(2), 94- 112.  
(Marketing A- Level)
31. Baker, M. A., Davis, E., Weaver, P. A. (2014). Eco-friendly attitudes, barriers to participation and differences in behavior at green hotels. *Cornell Hospitality Quarterly*, 55(1), 89-99  
(Hospitality: A Level). **Top 10 most downloaded CQ article 2019 and 2020.**
32. Magnini, V. P., Baker, M. A., Karande, K. (2013). A driver of initial guest perceptions: The frontline provider's face. *Cornell Hospitality Quarterly*, 54(4), 396- 405. **FEATURED ARTICLE.**  
(Hospitality: A Level)
33. Baker, M. A., Murrmann, S. K., Green, C. G. (2013). Dining in the city: Server behaviors, time preferences, and the effect of urbanization in restaurants. *Journal of Foodservice Business Research*, 16(2) 113-138.  
(Hospitality: B Level)
34. Chu, K. H.L., Baker, M. A., Murrmann, S. K. (2012). When we are onstage, we smile: The effects of emotional labor on employee work outcomes. *International Journal of Hospitality Management*, 31(3), 906-915.  
(Hospitality: A Level)
35. Baker, M. A., Magnini, V. P., Perdue, R. R. (2012). Opportunistic customer complaining: Causes, consequences, and managerial alternatives. *International Journal of Hospitality Management*, 31(1), 295-303.  
(Hospitality: A Level)

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## BOOK CHAPTER PUBLICATIONS

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1. Baker, M. A., Kang, A. Collaborative experiences in virtual tourism and travel. *Routledge Handbook of Collaborative Consumption in Tourism*. Routledge.
2. Wei, W., Baker, M. A. Virtual tourism experiences: Exploring the concept and key elements. *Handbook of Experience Science: Tourism, Hospitality, and Leisure*. Edward Elgar Publishing.
3. Kang, A., Baker, M. A.. Designing customer experiences: The importance of different types of service encounters. *Handbook of Experience Science: Tourism, Hospitality, and Leisure*. Edward Elgar Publishing.
4. Baker, M. A., Kim, K. The service experiencescape. (2020). In Dixit, S. K. (Ed). *The Routledge Handbook of Tourism Experience Management and Marketing*. Routledge.
5. Kim, K., Baker, M. A. Managing service failures and service recoveries. (2020). In Dixit, S. K. (Ed). *The Routledge Handbook of Tourism Experience Management and Marketing*. Routledge.
6. Bebekova, A., Baker, M. A. Crisis management and tourism experiences. (2020). In Dixit, S. K. (Ed). *The Routledge Handbook of Tourism Experience Management and Marketing*. Routledge.
7. Baker, M. A. Service quality and emotional intelligence. (2019). In Koc, E. (Ed.). *Emotional Intelligence in Tourism and Hospitality*. CABI Publishing.
8. Baker, M. A., Kim, K. (2019). Heritage and authenticity in gastronomic tourism. In Dixit, S. K. (Ed). *The Routledge Handbook of Gastronomic Tourism*. Routledge.
9. Baker, M. A., Shin, J. T. Edible insect gastronomy. (2019). In Dixit, S. K. (Ed). *The Routledge Handbook of Gastronomic Tourism*. Routledge.
10. Shin, J. T., Baker, M. A. (2019). Roles of local foods in sustainable development. In Dixit, S. K. (Ed). *The Routledge Handbook of Gastronomic Tourism*. Routledge.
11. Baker, M. A., Shin, J. T., Kim, Y. W. (2018). Customer acceptance, barriers, and preferences in the US. In Halloran, A., Flore, R., Roos, N., & Vantomme, P. (Eds.) *Edible Insects in Sustainable Food Systems*. Springer, pp. 387- 399.

12. Shin, J. T., Baker, M. A., Kim, Y. W. (2018). Edible insect uses in South Korean Gastronomy: Korean Edible Insect Laboratory case study. In Halloran, A., Flore, R., Roos, N., & Vantomme, P. (Eds.) *Edible Insects in Sustainable Food Systems*. Springer, pp. 147-159.
13. Baker, M. A. (2017). Service recovery theories and models. In Koc, E. (Ed.) *Service Failure and Recovery in Tourism and Hospitality: A Practical Manual*. CABI Publishing.
14. Kim, K., Baker, M. A. (2017). The influence of other customers in service failure and recovery. In Koc, E. (Ed.) *Service Failure and Recovery in Tourism and Hospitality: A Practical Manual*. CABI Publishing.
15. Lee, M., Baker, M. A. (2017). Technology, satisfaction, and service excellence. In Koc, E. (Ed.) *Service Failure and Recovery in Tourism and Hospitality: A Practical Manual*. CABI Publishing.
16. Baker, M. A. (2017). Electronic customer relationship management and customer satisfaction. In Dixit, S. K. (Ed.) *Routledge Handbook of Consumer Behavior in Hospitality and Tourism*. Routledge.
17. Baker, M. A. (2016) Managing customer experiences in hotel chains. In Ivanova, M., Ivanova, S., & Magnini, V. P (Eds.) *Handbook of Hotel Chain Management*. Routledge.

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## **RESEARCH & CONFERENCE PRESENTATIONS**

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1. Kim, M. S., Baker, M. A. How to correct customer misbehavior: The impact of service scripts and other customers' positive feedback on role breadth and self-efficacy. International Council on Hotel, Restaurant, and Institutional Education Conference. Phoenix Arizona, July 19- 21, 2023. **BEST POSTER WINNER.**
2. Kim, M. S., Baker, M. A., Ma, E. Employees dehumanization of customers: The negative impact of mobile orders and the moderating role of customer orientation. International Council on Hotel, Restaurant, and Institutional Education Conference. Phoenix Arizona, July 19- 21, 2023.
3. Kim, M. S., Baker, M. A. How misbehavior affects us all: Correcting customer misbehavior from problem and observing customer perspectives. International Council on Hotel, Restaurant, and Institutional Education Conference. Washington D. C., August 2- 7, 2022.
4. Kang, Y. A., Baker, M. A. Human versus technology provider smiles: Not all smiles are equal. International Council on Hotel, Restaurant, and Institutional Education Conference. Washington D. C., August 2- 7, 2022.
5. Kang, Y. A. Baker, M. A. Creating memorable experiences in service encounters: The moderating role of technology fatigue. International Council on Hotel, Restaurant, and Institutional Education Conference. Washington D. C., August 2- 7, 2022.
6. Kang, Y. A., Baker, M. A. Service encounter research: An integrative bibliometric review. International Council on Hotel, Restaurant, and Institutional Education Conference. Washington D. C., August 2- 7, 2022.
7. Kim, M. S., Baker, M. A. A holistic overview of tourism destination employees: An integration perspective. TOSOK International Tourism Conference. Busan, Korea, July 13- 15, 2022. **BEST PAPER WINNER**
8. Kim, M. S., Baker, M. A., Ma, E. The positive impact of mobile applications on employee well-being: A job demand-resource perspective. Graduate Student Research Conference in Hospitality & Tourism. Houston, Texas, January 7-8, 2022. **BEST PAPER FINALIST.**
9. Baker, M. A., Kim, K. The detrimental mindset of the customer is always right: Impacts of customer incivility and firm support on employee mental health and vulnerability. European Council on Hotel, Restaurant, and Institutional Education Conference. Aalborg, Denmark, September 28- 30, 2021. **BEST PAPER WINNER**

10. Kim, K., Baker, M. A. Luxury branding in the hospitality industry: The impact of employee's luxury appearance and elitism attitude. European Council on Hotel, Restaurant, and Institutional Education Conference. Aalborg, Denmark, September 28- 30, 2022.
11. Kim, M., Baker, M. A. The reshaped servicescape: The roles of signage and partitions on customer behavior intentions during the COVID-19 pandemic. International Council on Hotel, Restaurant, and Institutional Education Conference. July 26- 30, 2021
12. Kang, Y., Baker, M. A. How do customers perceive corporate social responsibility messages during COVID-19? The Moderating role of customer altruistic values. International Council on Hotel, Restaurant, and Institutional Education Conference. July 26- 30, 2021
13. Kang, Y., Legendre, T., Lee, S. A., Baker, M. A. Sharing the pain: The role of ethical idealism and firm responses to the COVID-19 pandemic. Western Federation Council on Hotel, Restaurant, and Institutional Education Conference, online presentation, February 19, 2021.
14. Kang, Y., Baker, M. A. Viewing the customer as a potential employee: The application of brand-centered training to customers. International Council on Hotel, Restaurant, and Institutional Education Conference, online presentation, July, 2020.
15. Baker, M. A., Ma, E., Kim, Y. S. Discrimination or globalization: The effects of employee ethnicity, race, and organizational citizenship behaviors on service recovery experience. Caribbean-International Tourism Conference. Cave Hill, Barbados, December 11- 13, 2019.
16. Kim, Y., Baker, M. A. Investigating the role of employee voice in the failure recovery process on pride and employee task satisfaction. International Council on Hotel, Restaurant, and Institutional Education. New Orleans, US, July 24- 26.
17. Baker, M. A., Kim, K. K. Becoming cynical and depersonalized: The impact of customer incivility, frequency, and coworker support on employee job performance. Travel and Tourism Research Association Conference. Melbourne, Australia, June 25- 27, 2019. **BEST PAPER FINALIST**
18. Baker, M. A., Legendre, T. J. Celebrity endorsement, message framing, and online social support: The gateway bug to edible insect consumption. Travel and Tourism Research Association Conference. Melbourne, Australia, June 25- 27, 2019.
19. Baker, M. A., Kim, K. K. Destroying the value of online reviews: The effects of emotions, language, and valence on trustworthiness. European Council on Hotel, Restaurant, and Institutional Education Conference. Dublin, Ireland, November 6-9, 2018.
20. Baker, M. A., Legendre, T. S. Endowed versus earned loyalty program rewards: Equity, emotions, and consequences. European Council on Hotel, Restaurant, and Institutional Education Conference. Dublin, Ireland, November 6-9, 2018.
21. Kim, K. K., Baker, M. A. Social support and spending pleasure: Mediating role of deservingness. European Council on Hotel, Restaurant, and Institutional Education Conference. Dublin, Ireland, November 6-9, 2018.
22. Kim, K. K., Baker, M. A. Observation of opportunistic complaining of other customers. Global Marketing Conference. Tokyo, Japan, July 26- 29, 2018.
23. Kim, Y. S., Baker, M., Sheel, A. A study of situational factors influencing frontline employees' participation behaviors in service innovation implementation. International Council on Hotel, Restaurant, and Institutional Education Conference. Baltimore, Maryland, July 27, 2017.
24. Kim, Y. S., Baker, M., Shea, L. Investigating the impact of unearned preferential treatment on the firm's loyalty program customers. International Council on Hotel, Restaurant, and Institutional Education Conference. Baltimore, Maryland, July 27, 2017.
25. Shin, J. T., Warnick, R., Baker, M. We want to support because you are local underdogs. International Council on Hotel, Restaurant, and Institutional Education Conference. Baltimore, Maryland, July 27, 2017.

26. Baker, M., Kim, K. The observance of other customer opportunistic complaining, emotional expression, and firm recovery on focal customers' perceived fairness and revisit intention. Global Congress of the Special Interest Tourism & Hospitality Conference, Beppu, Japan, June 25, 2017.
27. Baker, M., Shin, J. T., Kim, Y. W. Understanding customer trust and acceptance of edible insect products: The influence of perceived risk, benefits, and knowledge. Global Congress of the Special Interest Tourism & Hospitality Conference, Beppu, Japan, June 25, 2017.
28. Kim, Y. S., Lee, M., Baker, M. Investigating the effects of brand and employee tie strength on customer tipping behavior in the context of other customers' service failure and recovery. Graduate Educate and Graduate Student Research Conference in Hospitality & Tourism. Houston, Texas, January 6, 2017.
29. Kim, K., Baker, M.A. The motivations of disseminating negative word of mouth. International Council on Hotel, Restaurant, and Institutional Education Conference. Dallas, Texas, July 21, 2016.
30. Baker, M.A., Kim, K. The role of language, appearance, and smile on perceptions of authenticity versus rapport. International Council on Hotel, Restaurant, and Institutional Education Conference. Dallas, Texas, July 22, 2016.
31. Kim, K., Baker, M.A. Other customers as a service recovery agent: A conceptual model of the impact of other customers in a service failure context. International Council on Hotel, Restaurant, and Institutional Education Conference. Dallas, Texas, July 22, 2016.
32. Shin, T. J., Baker, M. A. The influence of consumer knowledge and trust on risk-benefit perceptions of edible insects. Eating Insects Detroit Conference: Exploring the culture of insects as food and feed. Detroit, Michigan, May 27, 2016.
33. Kim, K., Baker, M. A. The impact of employee appearance, eye contact, and courtesy on building customer-employee rapport. Graduate Student Research Conference in Hospitality & Tourism. Philadelphia, Pennsylvania. January 7, 2016.
34. Baker, M.A., Kim, K. Other customer generated service failure: Attributions, customer perceptions and impacts for the firm. International Council on Hotel, Restaurant, and Institutional Education Conference. Orlando, Florida, July 31, 2015.
35. Baker, M.A., Kim, K. K. Authenticity and the tangible cues of employee name, ethnicity, and menu descriptions. International Council on Hotel, Restaurant, and Institutional Education Conference. Orlando, Florida, July 31, 2015.
36. Kim, K. K., Baker, M. A., Oh, H. Directive versus empowering leadership and employees as a brand builder. International Council on Hotel, Restaurant, and Institutional Education Conference, Poster Presentation. Orlando, Florida, July 31, 2015.
37. Shin, T. J., Baker, M. A., Kim, Y. G. Customer information processing on abhorred food products. International Council on Hotel, Restaurant, and Institutional Education Conference. Orlando, Florida, July 31, 2015.
38. Baker, M. A. Dysfunctional vs. Functional complaints: Employee emotions, emotional labor, and coping. Service Management and Science Forum Conference. Waltham, MA, June 13, 2015.
39. Baker, M. A. Managing the customer electronic word-of-mouth experience through managerial response strategies. Service Management and Science Forum Conference. Waltham, MA, June 13, 2015.
40. Baker, M. A., & Kim, K. How the employee looks and looks at you: Attractiveness, eye contact, and courtesy. Service Management and Science Forum Conference. Waltham, MA, June 13, 2015.
41. Baker, M. A. Routes to investigating customers private and public word-of-mouth intentions via service recovery strategies. Frontiers in Service Conference. Miami, Florida. June 26, 2014.
42. Kim, K., Baker, M. A. Food safety behaviors: An examination of organizational factors. International Council on Hotel, Restaurant, and Institutional Education Conference. San Diego, California, July 29, 2014.

43. Kim, K., Baker, M. A. The moderating impact of organizational commitment and employee motivation on the relationship between food safety training and food safety behaviors. Graduate Student Research Conference in Hospitality and Tourism. Houston, Texas. January 4, 2014.
44. Baker, M. A, McGehee, N., Murphy, L., Li, Xiangping. Images and Icons in photographic depiction of destinations: American and Australian generation Y perceptions. Annual Graduate Student Research Conference in Hospitality and Tourism. Chantilly, Virginia, January 8, 2010.
45. Baker, M. A., Weaver, P., Davis, E. An analysis of consumer knowledge, concern, and behavior: Green hotel programs and initiatives. Annual Graduate Student Research Conference in Hospitality and Tourism. Chantilly, Virginia., January 9, 2010.

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## TEACHING EXPERIENCE

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### **Customer Experience Management HT MGT 386**

Description: Service experience management focuses on strategically managing all touchpoints in guests' experience including service delivery, service failure and recovery, internal marketing, brand management, and customer psychology & body language.

Spring 2016	4.9/5.0 scale	Spring 2020	4.8/5.0 scale (COVID-19 remote)
Fall 2016	4.9/5.0 scale	Fall 2020	5.0/5.0 scale (online)
Spring 2017	4.9/5.0 scale	Fall 2020	4.4/5.0 (COVID-19 remote)
Fall 2017	4.9/5.0 scale	Spring 2021	4.6/5.0 (COVID-19 remote)
Spring 2018	4.7/5.0 scale	Fall 2021	5.0/5.0 scale (online)
Fall 2018	4.9/5.0 scale	Fall 2021	4.6/5.0 scale
Fall 2019	4.8/5.0 scale	Spring 2022	4.6/5.0 scale
		Fall 2022	4.8/5.0 scale
		Spring 2023	4.8/5.0 scale

### **Foodservice Management HT MGT 250**

Description: Discusses foodservice classifications, menu design and evaluation, purchasing, production, service, safety and sanitation, as well as management functions of food and beverage operations.

Fall 2012	4.8/5.0 scale
Spring 2013	4.8/5.0 scale
Fall 2013	4.8/5.0 scale
Spring 2014	4.7/5.0 scale
Fall 2014	4.7/5.0 scale
Spring 2015	4.9/5.0 scale
Fall 2015	4.8/5.0 scale
Spring 2019	4.6/5.0 scale

### **Leadership Issues in Foodservice Management HT MGT 455**

Description: Capstone Course focusing on integrative experience, shared learning and applying prior learning to new situations, challenging questions and real-world experiences.

Spring 2014	5.0/5.0 scale	Spring 2020	5.0/5.0 scale (COVID-19 remote)
Spring 2015	5.0/ 5.0 scale	Spring 2021	5.0/5.0 scale (COVID-19 remote)
Spring 2016	4.9/5.0 scale		
Spring 2017	5.0/5.0 scale		
Spring 2018	5.0/5.0 scale		
Spring 2019	4.8/5.0 scale		

### **Business in Global Society SCH-MGT 191I and 192I**

Description: Residential academic program year long course focusing on global business, cultural differences, and individual and group leadership

Fall 2021	4.7/5.0 scale
Spring 2022	4.9/5.0 scale

M. Baker CV, Isenberg School of Management, July 2023



Fall 2022 4.8/5.0 scale

### **Strategic Management HT-MGT 444**

Description: Senior capstone course integrating all learning from HTM major, General Education, and Integrative Experience requirements, focusing on strategic management for firms.

Fall 2022 4.6/ 5.0 scale

### **Risk and Sanitation Management HT MGT 353**

Description: Discusses sanitation and risk management components of hospitality management including safely serving and preparing food, alcoholic beverages, legal issues, physical and human assets, crisis management and travel security and safety.

Fall 2012 4.8/ 5.0 scale

Fall 2013 4.8/ 5.0 scale

Fall 2014 5.0/ 5.0 scale

Fall 2015 4.9/5.0 scale

### **Business in Italy SCH-MGT 397D (Short-term Study Abroad)**

Description: Seminar course and study abroad experience in Italy. Focus is on globalization, made-in-Italy brand, modern versus traditional production, and business aesthetics unique to Italian products and services.

Fall 2018 5.0/5.0 scale

Fall 2019 5.0/5.0 scale

Fall 2020 4.9/5.0 scale

Fall 2022 5.0/5.0 scale

### **Cultural Tourism HT MGT 391C (Short-term Study Abroad)**

Description: Introduces students to cultural tourism within a study abroad including elements of history, art, cuisines, social dynamics, recreation, and tourism that help shape different cultures way of life. Emphasis is placed on experiential learning through the study abroad program

Summer 2019 5.0/5/0 scale

### **Seminar in Hospitality Research SCH MGMT 888**

Description: Doctoral student seminar with focus on research theory, development, and methodology in hospitality operations and human resources management.

Spring 2013 5.0/5.0 scale

Fall 2016 4.7/5.0 scale

### **Research in Services Marketing and Management SCH MGMT 885**

Description: Doctoral student seminar exploring theory and methodology of services marketing and management

Fall 2016 4.7/5.0 scale

Spring 2019 4.3/5.0 scale

Spring 2021 5.0/5.0 scale

### **Human Resources Management SCH MGMT 770 (Online and Hybrid Course)**

Description: MBA course that focuses on strategic human resources management, employment law, hiring process, performance management, and compensation for more effectively managing people

Spring 2017 4.9/5.0 scale (Hybrid)

Fall 2018 4.6/5.0 scale (Online)

Spring 2018 5.0/5.0 scale (Hybrid)

Summer 2018 4.7/5.0 scale (Online)

Fall 2019 4.9/5.0 scale (Hybrid)

Summer 2018 4.6/5.0 scale (Online)

Fall 2020 4.9/5.0 scale (Hybrid)

Spring 2019 4.4/5.0 scale (Online)

Spring 2021 4.5/5.0 scale (Hybrid) COVID

Summer 2019 4.3/5.0 scale (Online)

Spring 2022 5.0/ 5.0 scale (Hybrid)

Spring 2020 4.6/5.0 scale (Online) COVID

Summer 2020 4.7/5.0 scale (Online) COVID

Spring 2021 4.6/5.0 scale (Online) COVID

Summer 2021	4.5/5.0 scale (Online) COVID
Fall 2021	4.8/5.0 scale (Online)
Spring 2022	4.7/ 5.0 scale (Online)
Summer 2022	4.9/ 5.0 scale (Online)
Fall 2022	4.9/ 5.0 scale (Online)
Fall 2022	5.0/ 5.0 scale (Online)
Winter 2023	4.7/ 5.0 scale (Online)

### **Leadership and Organizational Behavior SCH MGMT 680 (Online Course)**

Description: MBA course examining leadership, organizational behavior, and management theories in understanding complex dynamics among individuals, teams, and organizations

Winter 2022	4.7/5.0 scale (Online)
Winter 2022	4.5/5.0 scale (Online)
Winter 2023	4.9/ 5.0 scale (Online)

### **Food and Beverage Management HTM4414**

Description: An overview of food and beverage management, focusing on the current trends, operational challenges, menu design and development, control functions, budgets, and strategic management

Spring 2010	4.9/5.0 scale
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### **Lodging Management HTM 3524**

Description: An overview of lodging management and operations, focusing on segmentation, current trends within the industry, managerial challenges and strategies, departmental functions, and development of sustained competitive advantages for future lodging managers

Fall 2010	4.9/5.0 scale
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### **Human Resources Management HTM 4464**

Description: Course focuses on managing people in the workplace addressing human resource strategic planning, staffing, employment law, selection, recruitment, compensation, job design, and motivation with both theory and practice of human resources

Fall 2011	5.0/5.0 scale
Spring 2012	4.9/5.0 scale

### **Introduction to Hospitality and Tourism Management HTM 1414**

Description: Examines key components and variations in hospitality operations, introduces and analyzes tourism demand, motivation, and impact, and discusses managerial components of HR, finance, service, marketing, and communication

Spring 2012	4.6/5.0 scale
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### **Catering Management HTM 2514 (Online Course)**

Description: Introductory course designed to familiarize students with catering operations, venues, services, functions, process, and management with a focus on managerial critical thinking

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## **REVIEWING ACTIVITIES**

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### **Associate Editor**

- Journal of Hospitality and Tourism Research
- International Journal of Hospitality and Tourism Administration

### **Editorial Board**

- International Journal of Contemporary Hospitality Management
- Cornell Hospitality Quarterly
- Services Marketing Quarterly
- Journal of Hospitality and Tourism Research (2018- 2021)

- International Journal of Hospitality and Tourism Administration (2016- 2021)

**Ad hoc Reviewer**

- Journal of Business Research
- Psychology & Marketing
- Journal of Service Research
- Journal of Services Marketing
- Tourism Management
- Journal of Consumer Marketing
- Annals of Tourism Research
- Journal of Travel Research
- International Journal of Hospitality Management
- Journal of Hospitality and Tourism Education
- Journal of Business Ethics
- Journal of Sustainable Tourism
- Journal of Hospitality Marketing & Management
- Journal of Retailing and Consumer Services
- Journal of Travel & Tourism Marketing
- Journal of Vacation Marketing
- Journal of Service Theory and Practice
- Journal Hospitality and Tourism Management
- Tourism Economics
- Current Issues in Tourism
- Current Psychology
- Journal of Quality Assurance in Hospitality and Tourism
- Behavior and Information Technology
- Anatolia
- Insects
- Foods
- Academy of Marketing Conference
- ICHRIE Conference
- Global Marketing Conference
- Graduate Student Research Conference in Hospitality and Tourism

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**INVITED PRESENTATIONS (NON-REFEREED)**

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| • Delta Sigma Pi Business Fraternity: Business and Dining Etiquette                                      | 4/12/2023  |
| • Women in Business: Business Etiquette  | 11/8/2022  |
| • ABA Stonier Graduate School of Banking & Wharton Leadership: Talent Management and Succession Planning | 6/08/2022  |
| • Faculty Fridays, Isenberg School of Management   | 03/25/2022 |
| • Women in Business: Personal Branding and Dressing for Success  | 9/20/2021  |
| • Ivy Exec Webinar: Building a Customer Experience Strategy  | 6/24/2021  |
| • ABA Stonier Graduate School of Banking & Wharton Leadership: Talent Management and Succession Planning | 6/11/2021  |
| • Faculty Video Series: Women of Isenberg Conference: How to Find the Joy                                | 02/01/2020 |
| • HubChats Podcast, Isenberg School of Management  | 11/23/2020 |
| • ABA Stonier Graduate School of Banking & Wharton Leadership: Talent Management and Succession Planning | 6/12/2020  |
| • University Women's Network: Managing Work Personalities Workshop                                       | 3/11/2020  |

- Women in of Isenberg Conference: Color Psychology Workshop 2/22/2020
- Virginia Tech Invited Speaker Series: Building your Academic Brand and Research Identity: A Story of Customer Experience Management 11/1/2019
- Women in Business: Business Etiquette 10/22/2019
- Isenberg Marketing Club: Marketing Applications in Hospitality 9/8/2019
- ABA Stonier Graduate School of Banking & Wharton Leadership: Talent Management and Succession Planning 6/12/2019
- Eta Sigma Delta: Culture and Cuisine Dinner 4/25/2019
- UMass Athletics: Professional and Dining Etiquette 4/2/2019
- Women of Isenberg Conference: Corporate Confidence: Who's Behind the Suit? Panel 2/23/2019
- University Women's Network: Different Work Styles 2/13/2019
- UMass Athletics: Professional and Dining Etiquette 10/16/2018
- Women in Business: Appearance and Dressing for Success 9/24/2018
- Managing Social Styles: Assistant Vice Chancellor's Alumni Relations Staff Retreat 6/8/2018
- UMass Athletics: Professional and Dining Etiquette 3/20/2018
- Women of Isenberg Conference: Managing Social Styles Workshop 2/24/2018
- Harambee Residential Community: Diversity, Professionalism, & Etiquette Seminar 2/22/2018
- Isenberg Marketing Club: Social Styles and Communication 9/14/2017
- UMass MBA Orientation: Social Styles and Communication 8/28/2017
- Eta Sigma Delta: Culture and Cuisine Dinner and Seminar 4/26/2017
- Women in Business: Leadership Styles Seminar 4/10/2017
- Eta Sigma Delta: Leadership Styles Seminar 4/5/2017
- UMASS Athletics: Professional and Dining Etiquette 3/29/2017
- Eta Sigma Delta: Teamwork Exercise 2/15/2017
- New England Research Symposium: Courtesy, Eye contact, and Rapport 10/14/2016
- UMass Athletics: Professional and Dining Etiquette 10/12/2016
- Hillel Association: Appearance and Impression Formation 10/7/2016
- Internet Marketing Inc.: Managing your Communication: The Pursuit of Wow 9/22/2016
- Internet Marketing Inc.: Managing your Communication: The Pursuit of Wow 9/21/2016
- UMass MBA Orientation: Managing Personalities 8/30/2016
- New England Club Managers Conference: Foodservice Trends 3/21/2016
- Women of Isenberg Conference: Leadership Panel 2/27/2016
- Women of Isenberg Conference: Leadership Styles Seminar 2/27/2016
- Eta Sigma Delta: Leadership Styles 2/8/2016
- International Hospitality Academy: Business & Dining Etiquette 8/11/2015
- International Hospitality Academy: Restaurant Management Trends 8/10/2015
- UMass Athletics Scholar Athlete Luncheon: Scholar Athletes in HTM 5/6/2015
- UMass Athletics: Professional and Dining Etiquette 4/1/2015
- Women of Isenberg Conference: Building your Brand 2/17/2015
- UMass Amherst, Residence Hall Mentoring: Gaining value and breaking out of your comfort zone 10/20/2015
- Internet Marketing Inc.: Effective Managerial Communication 8/8/2014
- International Hospitality Academy: Etiquette Lecture and Restaurant Management 7/15/2014
- International Hospitality Academy: Etiquette Lecture 2/12/2013
- National Society of Minorities in Hospitality: Interviewing Success 1/30/2013

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## EVIDENCE OF RESEARCH AND TEACHING IMPACT: TELEVISION, MAGAZINE AND ONLINE APPEARANCES

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- WesternMass (July 6<sup>th</sup>, 2021), “Isenberg Turns the Pandemic Into a Learning Experience” <https://www.westernmassedc.com/isenberg-turns-the-pandemic-into-a-learning-experience/>
- BusinessWest (July 7<sup>th</sup>, 2021), “Isenberg Turns the Pandemic Into a Learning Experience” <https://businesswest.com/blog/isenberg-turns-the-pandemic-into-a-learning-experience/>
- Ivy Exec (June 24<sup>th</sup>, 2021), “Building a Customer Experience Strategy: The Essentials” <https://www.ivyexec.com/professionals/classes/details/building-a-customer-experience-strategy-the-essentials>
- University News HQ (April 15<sup>th</sup>, 2021), “2020-21 Distinguished Teaching Award Winners” <https://www.universitynewshq.com/university-news/2020-21-distinguished-teaching-award-winners/>
- The Daily Free Press (February 5, 2021), “Restaurants prepare for take-out heavy Super Bowl” <https://dailyfreepress.com/2021/02/05/restaurants-prepare-for-take-out-heavy-super-bowl/>
- Women of Isenberg Faculty Video Series (2021), “How to find the Joy” <https://womenofisenberg.com/faculty-video-series>
- HubChats Podcast (November 23, 2020), “Hospitality and Tourism Management with Melissa Baker”, Spotify. <https://open.spotify.com/show/4sdsxFSD77OonQJePErMIk?si=c6zay1TDTsqgUzf137ZE1g>
- The Daily Free Press (September 11, 2020), “Twenty Percent of Massachusetts Restaurants have Closed Since the Pandemic Began” <https://dailyfreepress.com/2020/09/11/20-percent-of-mass-restaurants-have-closed-since-pandemic-began/>
- University of Massachusetts Amherst. News and Media Relations (August 7, 2020), “Five faculty named inaugural Isenberg Teaching Fellows” <https://www.umass.edu/newsoffice/article/five-faculty-named-inaugural-isenberg>
- University of Massachusetts, Isenberg School of Management News (July 5, 2020) “Isenberg Teaching Fellows Lead Faculty Innovation” <https://www.isenberg.umass.edu/news/isenberg-teaching-fellows-lead-faculty-innovation>
- Massachusetts.edu (May 15, 2020), “Melissa Baker Named a Favorite Business Professor” by Poets & Quants <https://www.massachusetts.edu/news/melissa-baker-named-favorite-business-professor-poets-quants>
- University of Massachusetts Amherst. News and Media Relations (May 15, 2020), “Melissa Baker Named a Favorite Business Professor” by Poets & Quants.
- Isenberg School of Management, University of Massachusetts Amherst (May 15, 2020), “Melissa Baker Named a Favorite Business Professor by Poets & Quants.
- News Break (May 15, 2020) “Melissa Baker named a favorite business professor by Poets & Quants” <https://www.newsbreak.com/news/1567398672150/melissa-baker-named-a-favorite-business-professor-by-poets-quants>
- Poets & Quants for Undergrads (May 12, 2020). “Favorite Business Professors of the Class of 2020.” The Best of the Best by Jeff Schmitt <https://poetsandquantsforundergrads.com/2020/05/12/favorite-business-professors-of-the-class-of-2020/>
- Mass Live. (April 5, 2019). Friendly’s of the Future: Chain touts delivery, catering, throwback menu in latest rebranding effort. <https://www.masslive.com/business/2019/04/friendlys-of-the-future-chain-touts-delivery-catering-throwback-menu-in-latest-rebranding-effort-photos-video.html>
- WGBY Television (April 1, 2019). Full interview. “Eliminating the tipped wage in Massachusetts” <https://connectingpoint.wgby.org/livestream/>

- Mass Live Business News (April 8, 2018). Commentary featured in article, “No English, no luck? Why MGM Springfield is looking for strong English skills and what’s being done to prep candidates” by Kim Kinney.
- The Week (January 23, 2016). Research Featured in Article, “How Westerners Eat Insects”
- Pacific Standard (January 23, 2016). Research featured in article, “How Westerners Eat Insects,” by Tom Jacobs.
- Amherst Bulletin (February, 2015). Commentary featured in article, “Technology gives restaurant owners closer connections” by Scott Merzbach.  
<https://www.amherstbulletin.com/Archives/2015/02/f6biztechnology-hg-020215>Daily Hampshire Gazette. (February 2, 2015). Commentary featured in article, “Technology adds reach, scrutiny for restaurants,” by Scott Merzbach.
- SMART NEWS. (February 2, 2015). Commentary featured in article, “Technology adds reach, scrutiny for restaurants.” By
- Liquor License News (November 20, 2013). Research Featured in Article, “No Beards for Wait Staff” by Melissa Kupiec.
- Market Parallels, Inc. (November 8, 2013). Research Featured in Article, “Beards bad, smiling good, new study suggests,” by W. PeMatico
- Hotels Magazine (November 7, 2013). Research featured in article, “Should hotel companies legislate staff facial hair” by Jeff Weinstein
- Overnight New York (November 6, 2013). Research Featured in Article, “Bearded hotel staffers are viewed less favorable by guests, a New Cornell Study finds” By Terry Trucco.
- Hospitality Net (November 6, 2013). Research featured in article, “Bearded hotel staffers don’t cut it with guests, says new Cornell study”.
- UPI (November 6, 2013). Research Featured in Article, “Study: Customers prefer hotel workers without beards”.
- Hotel Online (November 5, 2013).Research featured in article, “Bearded hotel staffers don’t cut it with guests, says new Cornell study”.
- HTrends Mobile Edition (November 5, 2013). Research featured in article, “Employee Appearance a driver of guest perceptions”.
- Resort Trades (November 5, 2013). Research Featured in Article, “Appearance a driver of guest perceptions”.
- Restaurant Hospitality (November 5, 2013). Research Featured in Article, “Beards bad, smiling good, new study suggests” By Megan Rowe.
- Malaysia Sun (November 5, 2013). Employee Appearance a driver of guest perceptions.
- Cornell University School of Hotel Administration (November 4, 2013). Research featured in article, “Bearded hotel staffers don’t cut it with guests, says new Cornell study”.
- Hotel News Resource (November 4, 2013). Research featured in article. “Bearded Staffers don’t cut it with guests: Employee appearance a driver of guest perceptions”.
- Hospitality Trends (November 4, 2013). Research featured in article, “Bearded hotel staffers don’t cut it with guests”.
- Social Science Space (July 3, 2013 & November 7, 2013). Research featured in article, “Yes, looks do matter in the workplace” <https://www.socialsciencespace.com/2013/07/yes-looks-do-matter-in-the-workplace/>
- Management Ink. (July 3, 2013 & November 7, 2013). Research featured in article, “Yes, looks do matter in the workplace” by Cynthia Nalevanko.
- Overnight New York (November 6, 2013). Research featured in article, “Bearded hotel staffers are viewed less favorable by guests, a New Cornell Study finds” By Terry Trucco.
- Psychology Today (March 12, 2013). Research featured in Article, “The six best kept secrets about stress”.
- Pamplin College of Business Magazine. Research Featured in Article, “Guests’ green habits slip during hotel stays

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## HONORS AND AWARDS

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### Teaching Awards

#### International

- International Council on Hotel, Restaurant and Institutional Education (ICHRIE) Teaching Excellence Award 2023
- Poets & Quants Favorite Business Professor 2020
- International Council on Hotel, Restaurant, and Institutional Education Eta Sigma Delta Chapter of Distinction Award 2015

#### University

- Flexible Learning Fellowship 2021- 2022
- Distinguished Teaching Award, UMass Amherst 2021
  - Winner
  - Highest teaching award honor at UMass campus (only 3 selected each year)
- Distinguished Teaching Award, UMass Amherst
  - Finalist 2020
  - Nominee 2019
  - Nominee 2018
- Manning Prize for Excellence in Teaching 2021
  - Nominee
- Isenberg Teaching Fellow 2020- 2022
- Lilly Fellowship, UMass Amherst 2018- 2019
  - Selected as one of 8 Fellows across all disciplines of UMass Campus
- Faculty Recognition Award, UMass Athletics 2018
- College Outstanding Teacher Award, Isenberg School of Management 2016
- Graduate Student Excellence in Teaching, Hospitality and Tourism Management Department, Virginia Tech 2011

### Research Awards

#### International

- Best Poster Winner, ICHRIE Conference 2023
  - Kim, M. S., Baker, M. A. How to correct customer misbehavior: The impact of service scripts and other customers' positive feedback on role breadth and self-efficacy.
- Best Paper Winner, TOSOK International Tourism Conference 2022
  - Kim, M. S., Baker, M. A. A holistic overview of tourism destination employees: An integration perspective.
- Best Paper Finalist, Graduate Student Research Conference in Hospitality & Tourism 2022
  - Kim, M. S., Baker, M. A., Ma, E. The positive impact of mobile applications on employee well-being: A job demand-resource perspective.
- Best Paper Winner, EUROCHRIE Conference 2021
  - Baker, M. A., Kim, K. The detrimental mindset of the customer is always right: Impacts of customer incivility and firm support on employee mental health and vulnerability.
- Best Paper Award Finalist: Cornell Hospitality Quarterly 2020
  - Kim, K., Baker, M. A. (2020). The customer isn't always right: The implications of illegitimate complaints. *Cornell Hospitality Quarterly*, 61(2), 113- 127.

- Outstanding Reviewer Award, Journal of Hospitality and Tourism Research 2020
- Best Paper Finalist, TTRA Conference 2019
  - Baker, M, A., Kim, K. K. Becoming cynical and depersonalized: The impact of customer incivility, frequency, and coworker support on employee job performance.
- Outstanding Reviewer Award, International Journal of Contemporary Hospitality Management 2017
- Outstanding Reviewer Award, International Journal of Contemporary Hospitality Management 2016
- Outstanding Scientific Paper Reviewer Service Management & Marketing, International Council on Hotel, Restaurant, and Institutional Education 2015

### University

- Research Productivity Award, Isenberg School of Management 2023
- Research Excellence Award, Isenberg School of Management 2022
- Kelleher Award, Outstanding Faculty and Staff, UMass Amherst 2021
- Holtzman Award for Research Excellence 2017
- Outstanding Doctoral Student Award, Pamplin College of Business, Virginia Tech 2012

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## GRANTS & FELLOWSHIPS

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- Flex Learning Fellowship 2021
  - \$29,000
- Isenberg Teaching Fellowship
  - \$15,000 2021
  - \$15,000 2020
- Lilly Teaching Fellowship 2018
  - \$14,000
- Flex Grant for Teaching/ Faculty Development sponsored by the Center for Teaching and Faculty Development
  - \$500 2022
  - \$500 2021
  - \$500 2020
  - \$500 2019
  - \$500 2018
  - \$500 2017
  - \$500 2015
  - \$500 2014
- MSP Research Grant sponsored by Massachusetts Society of Professors Research Support Fund
  - \$1000 2022
  - \$1000 2021
  - \$1000 2020
  - \$1000 2019
  - \$1000 2018
  - \$1000 2017
  - \$1000 2016
  - \$800 2015
- Society for Hospitality and Foodservice Managers Grant 2015
  - \$1250



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## GRADUATE STUDENT COMMITTEES

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- Misun Sunny Kim, Doctoral Chair, Isenberg School of Management 2020- present
- Yeon Jung Kim, Doctoral Chair, Isenberg School of Management 2019- 2023
  - Placement: University of Kentucky
- Youngsun Kim, Doctoral Chair, Isenberg School of Management 2016- 2020
  - Placement: University of California, San Bernardino
- Jin Sun Ahn. Doctoral committee, Isenberg School of Management 2014- 2018
  - Placement: Boston University
- Kawon Kim, Doctoral Co-Chair, Isenberg School of Management 2013- 2017
  - Placement: University of South Carolina
- Jungyoung Tiffany Shin, Doctoral committee, Isenberg School of Management. 2014- 2016
  - Placement: University of Houston

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## SERVICE ACTIVITIES

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### National and International Service

- Associate Editor, Journal of Hospitality and Tourism Research 2021- present
- Associate Editor, International Journal of Hospitality and Tourism Administration 2021- present
- Inspiration Initiative Task Force, Journal of Hospitality and Tourism Research 2022
- Best Paper Committee, Journal of Hospitality and Tourism Research 2021
- External Reviewer Tenure and Promotion
  - University of Hawaii Manoa
  - University of Houston, Hilton College of Hospitality
- Conference Reviewer and Moderator, ICHRIE 2013- present
- ICHRIE member 2012- present
- TTRA member 2013- present
- Cornell Hotel Society, member 2002- present
- Graduate Conference Organizer, Chantilly Virginia 2010

### University Level Service

- University Faculty Senate Elected Delegate, UMass Amherst 2018- present
- General Education Council, UMass Amherst 2022- present
- Distinguished Teaching Award Committee, UMass Amherst 2022
- Workshop Committee, Center for Teaching and Learning 2021
- Search Committee, Center for Teaching and Learning 2019

### College Level Service

- Innovation in Teaching and Learning Strategic Committee 2020-2021
- Attracting Talented Students Strategic Committee 2020-2021
- Isenberg Teaching Fellow 2020- 2022
- Isenberg Global Citizens Program, Faculty Chair 2021- present
- Mt. Ida Task Force, Isenberg School of Management 2019- 2021
- Minor Planning Committee, Isenberg School of Management 2019- 2021
- Search Committee, Executive Director of Chase Career Center, Isenberg School of Management 2019
- College Curriculum Committee, Isenberg School of Management 2018- present
- Chair, Isenberg College Teaching Award and Recognition Selection Committee (TARSC) 2020- present
- Isenberg Teaching with Digital Technology Award Committee 2020- present

M. Baker CV, Isenberg School of Management, July 2023

- Isenberg College Teaching Award and Recognition Selection Committee (TARSC) 2017- 2019

**Departmental Level Service**

- Outreach and Engagement Task Force 2019-2023
- Departmental Personnel Committee 2020- 2023
- Masters Program Strategic Committee 2020- 2023
- Faculty Advisor to UMass Amherst Chapter of Eta Sigma Delta (International Society that recognizes academic excellence of hospitality management students) 2015- 2022
- Faculty Search Committee, HTM Department 2015- 2016
- Ph.D. Application Review Committee, HTM Department 2013- present
- Undergraduate Strategic Planning and Curriculum Committee 2014- present
- Graduate Strategic Planning Committee, HTM Department 2014- present