

William Richard Knapp
Senior Instructor, University of South Carolina

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Education

Iowa State University; Ames, IA 2024 Fall
PhD Hospitality Management
Dissertation: Is Ego a Motivator for Buying Local Foods? A Modified Model of the Theory of Trying.

University of South Carolina, Columbia Campus 2008
Master's of International Hospitality & Tourism Management

Pennsylvania State University, State College, PA 1993
Bachelor of Arts Hotel, Restaurant, & Institutional Management

Professional Experience

University of South Carolina 2004-2008
Staff, Executive Chef McCutchen House

Palmetto Club ; Columbia, SC 2001-2005
Sous Chef

Capital City Club ; Columbia SC 2001-2002
Banquet and Pastry Chef

Faculty Club; Columbia, SC 2000-2001
Executive Chef

Wilcox Inn; Aiken, SC 1996-1999
Executive Chef

Chamberlain Hotel ; Fort Monroe, VA 1998
Executive Chef

Tiffany Dining Place & Gazebo ; Centre Square, PA 1994-1996
Executive Chef / Assistant General Manager

Academic Experience

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| Appointed Senior Instructor | 2021 |
| Appointed Undergraduate Curriculum Coordinator | 2021 |
| Appointed to Undergraduate Faculty | 2008 |

Classes Taught

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| HTMT 228 | Purchasing and Controls |
| HTMT 270 | Quantity Food Production |
| HTMT 275 | Introduction to Beverage Management |
| HTMT 285 | Club Management |
| HTMT 340 | Nutrition |
| HTMT 344 | Personnel Organization and Supervision |
| HTMT 370 | Restaurant Management |
| HTMT 428 | Sustainable Foodservice Systems |
| HTMT 473 | Club Cuisine and Service |
| HTMT 585 | Advanced Club Management |
| SCHC 499 | Senior Thesis / Project |

Books and Articles Written

Knapp, W. R. (2022). *Sustainability in the Hospitality Industry*. Cognella.
ISBN: 978-1-5165-4323-6

Lybrand, R. and Knapp, W.R. (2024). *Purchasing and Controls in the Hospitality Industry*.
Great River Learning. ISBN: 978-1-6847-8416-5

Knapp, W., Schrier, T., & Zheng, T. (2024). *Is Ego a Motivator for Buying Local Foods? A Modified Model of the Theory of Trying*. Preprints.
<https://doi.org/10.20944/preprints202404.0936.v1>

Certifications

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|-------------------------------------|---------------------------------|
| Certified Executive Chef | American Culinary Federation |
| Certified Culinary Administrator | American Culinary Federation |
| Foodservice Management Professional | National Restaurant Association |
| ServSafe Foodservice Trainer | National Restaurant Association |
| TIPS Alcohol | TIPS |

University Committee Service

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| Judicial Council | University | Member |
| Scholastic Standards & Petitions | University | Chair |
| Curricula & Courses | University | Member |
| Scholastic Standards & Petitions | University | Chair |
| Opportunity and Engagement | College | Co-chair |
| Curriculum | College | Chair |
| HRSM Core Curriculum | College | Member |
| Student Orientation | College | HTMT Representative |
| Curriculum | Department | Ex Officio |
| Student Advisory Board | Department | Member |
| Journal of Foodservice Business Research | | Reviewer |