

Michael S.H. Cheng, Ph.D., CHE

Dean and Professor
Chaplin School of Hospitality & Tourism Management
Florida International University
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EDUCATION

Ph.D.	Hospitality Management Iowa State University, IA. Dec 2012. Dissertation: <i>A Competency Model for Culinology® Graduates: Evaluation of the Research Chefs Association's Bachelor of Science in Culinology® Core Competencies</i>
M.S.	Nutritional Science & Dietetics with emphasis on Restaurant/Food Service Management. University of Nebraska-Lincoln, Lincoln, NE. Dec 1995. Thesis: <i>Formulation of a Model Ground Beef Loaf System</i>
B.S.	Human Resources and Family Sciences. Major: Restaurant/Foodservice Administration. University of Nebraska-Lincoln, Lincoln, NE. Dec 1993.
ACUHO-I/NACUFS	Completed 8 weeks of internship with Sodexo, as part of the Association of College and Universities Housing Officers – International / National Association of College and University Food Services foodservice management internship program. University of California-Davis, Davis, CA. Jun – Aug 1993.

CERTIFICATIONS

- LeadFIU Executive Leadership Program
- Certified Hospitality Educator, American Hotel & Lodging Educational Institute

SUMMARY OF ACCOMPLISHMENTS

Academic Leadership and Institutional Impact

- Demonstrated executive leadership as Interim Dean and Dean of the FIU Chaplin School of Hospitality & Tourism Management since 2017.
- Led development and implementation of the Chaplin School's 2030 Vision and strategic plan.
- Elevated the School's QS World University Ranking by Subject from No. 107 to No. 23 globally in 2026, ranking No. 1 in Florida and No. 3 among U.S. public universities.
- Exceeded fundraising goals for six consecutive years, raising over **\$48 million** in philanthropic support.
- Secured the two largest gifts in School history: **\$5 million principal/corporate** and **\$5 million alumni** donations.
- Manage a \$14 million annual budget and implemented fiscal transparency, reducing IHTER debt by \$1.7 million.
- Provide leadership for 100+ faculty and staff across multiple international campuses (U.S., Malta, China).
- Established the **McKibbin '75 Alumni Experience and Professorship in Technology** (\$5M).
- Established the **Alex Kryz Center for Hospitality Innovation & Entrepreneurship** (\$7.25M goal).
- Established and expanded the **Bacardi Center of Excellence** (\$7.5M).
- Spearhead the creation of the **Cruise Excellence Center**.
- Advanced diversity and inclusion by launching the [Alliance for Hospitality Equity and Diversity](#) and securing seed funding for the Chaplin School's first endowed professorship in DEI (\$500,000).
- Chaired SACSCOC accreditation and programmatic assessment processes, ensuring continuous improvement.

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Strategic and Operational Leadership

- Built a culture of fiscal accountability and transparency across academic and administrative units.
- Recruited, hired, and mentored new faculty and staff aligned with institutional goals and student success.
- Enhanced faculty engagement and morale through professional development programs, innovation grants, and recognition initiatives.
- Established the weekly communication platform *FIU Chaplin Connections* to strengthen internal and external visibility.
- Implemented new pedagogical models: Programming On Demand (POD) based learning, competency-based instruction, and adaptive technologies.
- Introduced graduate certificate in Hotel Ownership and developed new courses in hospitality technology and analytics.
- Integrated operational and experiential components across programs, including partnerships with the Kovens Conference Center.

External Engagement and Fundraising

- Strengthened relationships with industry and alumni, leading to record philanthropic success.
- Partnered with Citi Foundation to secure **\$500,000** for the StartUP FIU Food Incubator Program.
- Established global academic collaborations with Tianjin University of Commerce, Taylor's University, CETT Barcelona, Institut LYFE, American University of Florence, and others.
- Expanded international footprint with Globalization 2.0, targeting the Caribbean and South America.
- Directed and revitalized Advisory Boards at FIU and SMSU, creating pipelines for philanthropy, recruitment, and mentorship.
- Enhanced visibility and brand recognition through FIU's leadership role in the **Food Network South Beach Wine & Food Festival®**.

Academic and Student Success

- Implemented learner-centered culture focused on student success and retention, appointing a Faculty Innovation for the Retention of Students (FIRSt) Scholar.
- Increased graduation and retention rates through targeted support programs and faculty engagement.
- Expanded experiential learning through hands-on projects and industry collaborations, aligning academic outcomes with employability.
- Promoted faculty-student engagement through initiatives such as Dumplings with the Dean, Fika, and professional mentorship.

Research, Scholarship, and Innovation

- Editor-in-Chief, *Journal of Culinary Science and Technology* (2018–2023).
- Co-PI for federally and privately funded grants exceeding \$1 million.
- Created and advanced the field of **Culinology®**, blending culinary arts and food science as an academic discipline.
- Authored seminal research on Culinology® degree competencies and led revisions for national curriculum standards.
- Established the **Open Innovation Research Center** at SMSU with \$100,000 annual corporate seed funding.

Global Partnerships and Industry Collaboration

- Developed and launched the first international B.S. in Culinology® at Taylor's University, Malaysia.

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- Served as visiting professor and external examiner across Asia to expand global recognition of U.S.-based hospitality education.
- Created articulation agreements with American Degree Transfer programs in Asia and articulation with the National Restaurant Association's ProStart curriculum.
- Coordinated the \$1 million renovation of SMSU's Culinology® and Hospitality Management facilities.

Awards and Recognition

- [Top 100 Most Powerful People in USA and Global Hospitality \(2023\)](#) – International Hospitality Institute.
- **Power Leader in Hospitality (2023, 2024, 2025, 2026)** – South Florida Business Journal.
- [Alumni Master Award \(2022\)](#) – University of Nebraska-Lincoln Alumni Association.
- **Finalist, Vilcek Prize for Creative Promise in Culinary Arts (2010).**

Teaching, Mentorship, and Academic Innovation

- Developed award-winning student projects and coached three national champion Culinology® teams (1st place: 2011, 2013; 3rd place: 2012).
- Pioneered online and mixed-mode courses in food science, menu design, and sensory analysis.
- Supervised master's theses and graduate research projects at FIU and SMSU.
- Advanced inclusive teaching practices and adaptive learning models to serve diverse student populations.

Community and Institutional Service

- Fostered inclusive and open culture through faculty, staff, and student engagement events.
- Served as external reviewer for promotion and tenure at multiple U.S. and international institutions.
- Active member of the National Diversity Advisory Board, University of Nebraska-Lincoln.
- Promoted community partnerships through sustainable and service-learning initiatives.

Languages and Global Competence

- Fluent in Cantonese and conversational Mandarin.
- Experienced in international academic collaboration across Asia, Europe, and the Americas.

PROFESSIONAL EXPERIENCE

Chaplin School of Hospitality & Tourism Management, Florida International University, Miami, FL

8/2024 – present	Dean and Professor
2/2020-8/2024	Dean and Associate Professor
12/2017-2/2020	Interim Dean and Associate Professor
1/2015-12/2017	Associate Professor and Faculty Director (tenured September 2015) Food and Beverage Program

INTI International Universities and Colleges, Malaysia

10/2025 – present	Member , Industry Advisory Board
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Taylor's University, Malaysia

7/2019 – 5/2021	Visiting Professor , School of Culinary Arts and Food Studies
7/2013 – 5/2017	External Examiner , School of Culinary Arts and Food Studies

Department of Culinology® and Hospitality Management, Southwest Minnesota State University, Marshall, MN

7/2013-12/2014	Founding Department Chair and Director Professor of Culinology®
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Florida International University, Chaplin School of Hospitality & Tourism Management

Director of Global Studies
 Director of Master of Business Administration Program
 Graduate Faculty
 7/2012-6/2013 **Founding Department Chair and Director**
 Associate Professor of Culinology®
 10/2005-6/2012 **Founding Director**
 Associate Professor of Culinology® (tenured August 2009)
 Associate Graduate Faculty

Metropolitan Community College, Omaha, NE

1/2004-10/2005 **Assistant Dean**
 Math, Science, and Health Careers
 4/1999-1/2004 **Program Director**
 Adjunct Instructor
 Institute for the Culinary Arts

The Swanson Corporation (acquired by Treat America), Omaha, NE

5/1997-4/1999 **Food Service Manager** at First Data Resource
 2/1996-5/1997 **Clinical Food Service Manager** at MDS PharmaServices

University of Nebraska-Lincoln, Lincoln, NE

8/1995-2/1996 **Assistant Food Service Manager**
 Hewitt Training Table
 5/1995-8/1995 **Food Production Manager**
 Selleck Residence Halls

TEACHING EXPERIENCE

2015 - 2017
 Florida International University, Miami, FL
 Metropolitan Community College, Omaha, NE

2013 - 2014
 Florida International University, Miami, FL
Associate Professor and Director, Food and Beverage Program
Chaplin School of Hospitality & Tourism Management
Undergraduate courses taught and developed: Food Service Trends and Challenges, Restaurant Management
Graduate course taught and developed: Restaurant Development

2005 - 2014
 Southwest Minnesota State University, Marshall, MN
Adjunct Professor in Chaplin School of Hospitality & Tourism Management
Undergraduate course taught and developed: HFT 4853 Foodservice Trends and Challenges
Graduate course taught and developed: HMG 6478 Restaurant Development

Director/Professor of Culinology® and Hospitality Management
Graduate Faculty
Undergraduate courses taught and developed in Culinology: Introduction to Culinology®, Food Science, Food Sensory Analysis, Research and Development of New Food Products, Advanced Culinary Science, Product Development, Internships, and Food Microbiology
Undergraduate courses taught and developed in Hospitality Management: Introduction to Hospitality Management, Food Sanitation and Safety, Purchasing, Hospitality Property Layout and Design, Hospitality Operations and Policy, Internships, Restaurant Food Operations, Menu Design and Service Management, Catering and Banquet Management, Hospitality Managerial Accounting, Foundations of Lodging Management, Hospitality Law, Resort Management, and Cruise Operations Management

1999-2005

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Supervised graduate course
in Master of BusinessAdministration: MBA 594
Independent Study
(Summer 2008)**Adjunct Instructor in Culinary Arts**Courses taught: Menu Fundamentals, Food Industry Fundamentals, Culinary Arts Basics, Food ScienceCourses developed: Menu Fundamentals, Food Science (On-campus and Online), Sensory Science (On-campus and Online), Research & Development of Food Products, Foodservice Supervision (Online)**GRADUATE SUPERVISION**

2024 - 2026	Yimeng Liu, PhD Dissertation, FIU
2019	Tianyu Pan, Master's Thesis, FIU
2008 - 2014	Supervised SMSU Departmental Graduate Assistant every semester; MBA 59

ACADEMIC SERVICE**External Reviewer**

Dr. Han Wen promotion to full (2025), University of North Texas
 Dr. David Martin promotion to full (2025), Auburn University
 Dr. Lu Zhang promotion to full (2025), Michigan State University
 Dr. David Corsun promotion to full (2022), University of Denver
 Dr. Danny Choi promotion and tenure (2022), Texas Tech University
 Dr. Stephanie Benjamin promotion (2021), University of Tennessee
 Dr. Chong Li Choo promotion (2021), Taylor's University, Malaysia
 Dr. Seyyed Mostafa Rasoolimanesh promotion (2020), Taylor's University, Malaysia
 Dr. Faisan Ali promotion and tenure (2020), University of South Florida
 Dr. Balasubramaniam Kandappan promotion (2019), Taylor's University, Malaysia

**Dissertation External
Examiner**

Ms. Mildred Nuong Deri, *"Curriculum Development for Hospitality Management Programmes in Higher Education Institutions in Ghana"* (2022)
 Mr. Benjamin Appiah Osei, *"Hotel Revolution 4.0": A Mixed Methods Study On The Behavioural Intention Towards IR 4.0 Technologies Adoption By Hotels In Malaysia* (2021), Taylor's University, Malaysia
 Mr. Joaquim Dias Soeiro, *Learning Oenology, An Exploration of the Understanding of the Learner's Sociocultural Constructs Among Southeast Asians Undergraduates* (2018), Taylor's University, Malaysia
 Mr. Zainal Abiddin Bin Kassim, *Investigating the Impact of Tipping on Employee Retention: Evidence from Full-Service Restaurants of Singapore* (2017), Taylor's University, Malaysia

Journal of Nutritional Health and Food Engineering

2014 - 2020 Editorial Review Board Member

Journal of Culinary Science and Technology

2017 - 2023 Editor-in-chief

2010 - 2018 Editorial Review Board Member

University of Nebraska-Lincoln, Lincoln, NE

2023 - 2025 Member of National Diversity Advisory Board

Florida International University, Miami, FL

2016 - 2017 Chair, Clinical Faculty Promotion Committee, Chaplin School of Hospitality & Tourism Management

2015 - 2017 University Curriculum Committee

2015 - 2017 Actuate New Horizon Campaign Committee, FIUBeyondPossible2020 Strategic Plan

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Southwest Minnesota State University, Marshall, MN

2014 – 2014	Director of MBA Program
2013 – 2014	Director of Global Studies Program
2012 – 2014	Member of Academic Advising Taskforce
2012 – 2014	Member of Committee on Institutional Assessment
2011 – 2014	Member of Liberal Education Committee
2010 – 2011	Member of Cultural Diversity Committee
2009 – 2010	Member of Search Committee for Dean of Business, Education and Professional Studies
2006 – 2008	Member of Inter Faculty Organization Academic Affairs Committee
2006 – 2008	Member of Inter Faculty Organization Multicultural Issues Committee
2006 – 2007	Search committee Chair for Assistant Professor of Culinology®
2006 – 2008	Search committee Chair for Assistant Professor of Hospitality Management
2006	Search committee member for Assistant Registrar
2005 – 2006	Member of Inter Faculty Organization Associate Degrees Taskforce

Metropolitan Community College, Omaha, NE

2004 – 2005	Member of Academic Council, College Council, Diversity Council, Web Committee, and Diversity Plan Committee
2004	Chair and screening committee member for Director of Nursing position
2004	Screening committee member for Line Cook
2003	Chair of screening committee for Line Cook
	Screening committee member for Public Safety Officer
2002	Chair and screening committee for Culinary Arts faculty
2000 – 2005	Diversity Council (Co-Chair: 2001 – 2003)
2001 – 2003	Campus Planning Committee

HONORS / AWARDS / DISTINCTIONS

Leadership and Professional Honors

- **2023, 2024, 2025, 2026 Power Leader in Hospitality Education** – *South Florida Business Journal*
- **2023 Visionary Educational Leader Award** – Florida Asian American Restaurant Alliance
- **2023 Top 100 Most Powerful People in USA and Global Hospitality** – International Hospitality Institute
- **2022 Alumni Master Award** – University of Nebraska-Lincoln Alumni Association
- **2010 Finalist, Vilcek Prize for Creative Promise in the Culinary Arts** – Vilcek Foundation

Research, Scholarship, and Innovation

- **2018 President's Award** – Research Chefs Association, for leadership and contributions to Culinology® education
- **2013 Best Scientific Research Poster (Professional Member)** – RCA Annual Conference & Culinology® Expo
- **2005 President's Award** – Research Chefs Association, for establishing the first fully integrated Culinology® baccalaureate program at Southwest Minnesota State University
- **2002 President's Award** – Research Chefs Association, for pioneering Culinology® as the first academic curriculum of its kind

Student Mentorship and Coaching Achievements

- **2013** – Coached SMSU Student Culinology® Team, 1st Place, RCA National Competition
- **2012** – Coached SMSU Student Culinology® Team, 3rd Place, RCA National Competition
- **2011** – Coached SMSU Student Culinology® Team, 1st Place, RCA National Competition

Early Career Recognition

- **2003** – Contributing Editor, inaugural issue of *Omaha Magazine's Menu*

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- **2002** – TEAM Award for Culinary Arts Support Staff
- **2001** – “Most Promising Program” designation by the National Center for Career and Technical Education for the Culinary Arts program
- **2000** – Gilliland TEAM Award, with Culinary Arts & Management faculty

PROFESSIONAL AFFILIATIONS

2000 – present	Member, Council on Hotel, Restaurant and Institutional Education
2000 – 2022	Member, Research Chefs Association
2016 – 2020	Chair, Higher Education Subcommittee, Research Chefs Association
2005 – 2020	Professional Member, Institute for Food Technologists
2018 – 2020	Member-at-large, Research Chefs Association Board of Directors
2010 – 2014	Board Member, Hospitality Minnesota Education Foundation
2007 – 2010	Secretary/Treasurer, Research Chefs Foundation
2006 – 2010	Director, Research Chefs Association Board of Directors
2006 – 2010	Co-Chair, Research Chefs Association Education Committee
2006 – 2007	Co-Chair, Research Chefs Association Membership Committee
2005 – 2009	Member, American Culinary Federation, Minneapolis Chapter
2004 – 2005	Co-chair for Chef’s Competition at Taste of the Nations, Share Our Strength
2003	Vice-Chair, Nebraska Restaurant Association Hospitality Educational Foundation
2002 – 2004	Restaurant Committee Co-Chair, Visiting Nurses Association, Arts & Soup Festival
2001 – 2002	Board of Directors, Nebraska Restaurant Association Hospitality Educational Foundation
2000 – 2010	Chair, Higher Education Subcommittee, Research Chefs Association
2000 – 2003	Member, Omaha Restaurant Association
1999 – 2003	Steering Committee Member, Omaha Hospitality Hall of Fame
1999	Member, Opera Omaha Wine Seller Committee

SELECTED PRESENTATIONS

Oct 2025	Presenter, Times Higher Education World Academic Summit, Beyond Borders: A Global Model for Sustainable Hospitality and Experiential Education
Oct 2025	Presenter, QS Higher Ed Summit: Americas, Designing Engagement: How Co-Curricular Innovation Drives Motivation and Employability
June 2024	Presenter, WEBB Banks Distributor Conference, The Future of Tourism in the Caribbean
June 2023	Panel member, The Hospitality Show, Las Vegas Session titled: Operations: The Evolved Workforce
May 2023	Presenter, 2 nd World Summit for Deans of Independent Schools of Hospitality & Tourism, Quality of Teaching/Learning and Student Development
June 2022	Presenter, WEBB Banks Distributor Conference, The Future of Tourism in the Caribbean
Dec 2021	Panel member, 32nd Annual “GREEK ECONOMIC SUMMIT (GES2021) Redefining Growth for a sustainable and inclusive future” . Session titled: <i>Key pillars of a new Tourism Strategy for a sustainable, inclusive and Covid safe future</i>
Sep 2019	Panel member, “Creative districts as an engine of local development and international Projection” . Orange Economy Summit, Advanced Leadership Foundation, Medellin, COL.
Mar 2018	Presented at 2018 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: Culinology® Movement
July 2017	Panel member, “Training the next generation of concessionaires” . National Association of Concessionaires Annual Conference
Mar 2016	Presented at 2016 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: Blendability: Healthy Alternatives to Ground Protein Products
Mar 2015	Presented at 2015 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: Meet the Experts
June 2014	Presented at 2 nd Annual Molecular Gastronomy Workshop at University College Cork, Ireland, “The Intersecting Worlds of the Food Scientist and the Chef” . Session titled: The

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	Development of the Discipline of Culinology® in U.S. Universities
Mar 2014	Lead presenter at 2014 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: From Idea to Protocept in Record Time: Culinology® 4.0: The Next Wave in Asia
Mar 2014	Presented at 2014 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: Blendability: Healthy Alternatives to Ground Protein Products
Nov 2013	Presented at the Minnesota Institute of Food Technologists meeting. Session titled: Culinology 4.0 in the U.S. and abroad - Closing the Gap between the Culinary Gold Standard and the Commercialization Process
Mar 2013	Presented at 2013 Research Chefs Association Annual Conference and Culinology® Expo. Poster titled: A Competency Model for Culinology® Graduates
Mar 2012	Presented at 2012 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: RCA Milestone: Launching the first international Culinology® Program
Jan & May 2011, 2013	Conducted multiple presentations on Culinology® to staff, faculty, and students at Taylor's University, Malaysia for the launching and implementation of their International BS in Culinology®.
Sep 2009	Presented at joint Twin Cities District Dietitians Associations and Research Chefs Association meeting.
Nov 2008	Presented to Food Science and Nutrition department heads at the USDA's CREES office in Washington, DC on Culinology®.
Mar 2008	Co presenter at 2008 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: Impact of CRC/CCS on Industry
Jul 2007	Lead presenter at 2007 International Council on Hotel, Restaurant, and Institutional Education conference. Session titled: The Development of Food Science and Culinary Arts into a New Discipline: Culinology®
Mar 2007	Presented at 2007 Research Chefs Association Annual Conference and Culinology® Expo. Session titled: Earn your Bachelors Degree in Culinology® via Distance Education
May 2006	Panel speaker at 88 th Annual National Restaurant Association Show in Chicago, May 23, 2006. Session titled: Culinology® in America's Kitchens: Part 2
Feb 2006	Presented at American Culinary Federation Minneapolis Chapter. Topic: Culinology®
Aug 2003	Culinary Judge, River City Roundup Cookoff hosted by the Nebraska Beef Association
Jul 2003	Culinary Judge, Salsa Recipe Contest at Fremont Days hosted by Fiesta Fremont
Feb 2003	Culinary Judge, Arts & Soup Festival hosted by the Visiting Nurses Association

GRANTS

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- Shu, F. & Cheng, M. (2024). *Cochran Fellowship Program – People's Republic of China- Food Service Chief Training*. USDA Foreign Agricultural Service **(\$99,521)**
 - Ahmad, I. & Cheng, M. (2024). *Cochran Fellowship Program – Climate-Smart Agricultural Practices and Extension program for the Caribbean*. USDA Foreign Agricultural Service **(\$99,000)**
 - Cheng, M. (2022). *Cochran Fellowship Program – Mexico, Argentina and Paraguay, Restaurant Management*. USDA Foreign Agricultural Service **(\$109,702)**
 - Cheng, M. (2020). *Bacardi Center of Excellence* **(\$5,000,000)**
 - Cheng, M. (2019). *US Food Experience – Brazil*. USDA Foreign Agricultural Service **(\$27,000)**
 - Cheng, M. (2018). *Cochran Fellowship Program – Latin America and Caribbean, U.S. Cuisine Immersion for Culinary Educators*. USDA Foreign Agricultural Service **(\$83,750)**
 - Cheng, M. (2017). *Cochran Fellowship Program – Latin America and Caribbean, Supermarket Management*. USDA Foreign Agricultural Service **(\$102,650)**
 - Cheng, M. & Gresham, E. (2016). *Citi Foundation Community Progress Makers Fund to establish Food FIU, a community-focused food hub in North Miami*. **(\$500,000)**
 - Cheng, M. (2016). *Cochran Fellowship Program – Latin America and Caribbean, Post Harvest Loss and Food Systems Management*. USDA Foreign Agricultural Service **(\$80,000)**
 - Cheng, M. (2016). *Cochran Fellowship Program – Latin America and Caribbean, Gastronomy Education*. USDA Foreign Agricultural Service **(\$171,000)**

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- Cheng, M. (2014). *RCA Conference and Culinary Expo*. Faculty Improvement Grant **(\$800)**
- Cheng, M. (2010). *HotelWorld Expo and Int'l Restaurant Show, Las Vegas*. Faculty Improvement Grant **(\$400)**
- Cheng, M. (2008). *Faculty-led excursion to IHMRS*. Faculty Improvement Grant **(\$1,100)**
- Cheng, M. (2007). *Establishing a distance education program for Culinary*. Presentation at 2007 Research Chefs Association Annual Conference. Faculty Improvement Grant **(\$1,200)**
- Cheng, M. (2006). *Culinary: Collaboration between institutions and industry in creating a new discipline*. Presentation at 2006 League for Innovation. Faculty Improvement Grant **(\$450)**

SPONSORED RESEARCH

- Cheng, M. (2022). *The Future of Foodservice 2030*. National Association of College and University Food Services **(\$256,753)**
- Cheng, M. (2017). *Value Chain Analysis*. ASR Group **(\$42,150)**
- Cheng, M. (2017). *Development of Flavored Pearls*. Howell Infused Spirits **(\$22,643)**
- Cheng, M. (2016). *Dried Fondant as Texturant*. ASR Group **(\$24,625)**
- Cheng, M. (2015). *Alternative uses of Dragon Fruit*. J&C Tropicals **(\$28,658)**
- Cheng, M. (2015). *Flavor Innovations*. Badia Spices **(\$8,000)**

EVALUATOR

- External Reviewer, Hospitality and Tourism Management, University of South Carolina, 2025
- External Reviewer, Food and Nutrition Sciences B.S., California State University, Fresno, 2018
- Chair, Review Panel for George Brown College program, invited by Postsecondary Education Quality Assessment Board, Canada, 2016
- Lordus, G. *Multi-Cultural Culinary from Classrooms to Careers*. USDA Higher Education Challenge Grant **(\$239,436)**
- External Evaluator, College of Saint Benedict/Saint John's University's Nutrition and Dietetics Program. 2011
- Condasky, M (2011). *Culinary Nutrition Camp for Kids*. USDA NIFA GRANT 10871833 / 2011-04481

PUBLICATIONS AND PRESENTATIONS (Peer-reviewed)

- Osei, BA & **Cheng, M.** (2023). Preferences and challenges towards the adoption of the fourth industrial revolution technologies by hotels: a multilevel concurrent mixed approach. *European Journal of Innovation Management*, <https://doi.org/10.1108/EJIM-09-2022-0529>
- Pan, T, Beckman, E, Kitterlin-Lynch, M, Zhao, J, & **Cheng, M** (2021) Exploring the motivations and repeat behavioral intentions of generation X and Y Chinese cruise tourists, *Journal of China Tourism Research*, 17:4, 512-531, DOI: [10.1080/19388160.2021.1972070](https://doi.org/10.1080/19388160.2021.1972070)
- Traynor, M., Ahmad, I., & **Cheng, M.** (2017). The Influence of an Ion-Exchange Matrix Treatment on the Perceived Taste Preference and Hedonic Responses of Three Cabernet Sauvignon Wines, 2017 ICHRIE SECSA Federation Conference. Florida, USA, 03/09/2017.
- **Cheng, M.** and Bosselman, R. 2016. Evaluation of the Research Chefs Association's Bachelor of Science in Culinary. *Journal of Hospitality and Tourism Education*, 28(3), p. 127-141.
- **Cheng, M.**, Ogbeide, C. & Hamouz, F., 2011. The Development of Culinary Arts and Food Science into a New Academic Discipline – Culinary. *Journal of Culinary Science and Technology*, 9(1), p. 17-26.
- **Cheng, M.** & Schrier, T., 2011. *What is a Culinary? An Evaluation of the Bachelor of Science in Culinary Competencies*. 16th Annual Graduate Students Research Conference.
- **Cheng, M.** & Hariri, R., 2009. Should Leadership Competencies be included in the Culinary Curriculum? *ICHRIE 2009 Refereed Track*
- Bissett, B.L., **Cheng, M.S.H.**, and Brannan, R.G. 2010. A Qualitative Assessment of Culinary Science Competencies Defined by the Research Chef's Association. *Journal of Culinary Science and Technology*. 7(4), p. 285-293.
- Bissett, R.L., **Cheng, M.S.H.**, and Brannan, R.G. 2010. A Quantitative Assessment of the Research Chefs Association Core Competencies for the Practicing Culinary. *Journal of Food Science Education*. 9(1):11-18.
- **Cheng, M.S.H.**, Hamouz, F.L., Schnepf, M.I., & Young, J.L., 1996. Impact of ingredient ratios on ground beef loaf quality. *J. American Dietetic Association*.

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PUBLICATIONS

- **Cheng, Michael**, 2013. Culinary Research and Development. iPad Module in collaboration with Dr. Peter Szende. Pearson Hospitality Management Learning Modules
- **Cheng, Michael**, Summer 2005. How Two- and Four-Year Universities Can Cross Over to Culinology®, Culinology® Currents
- **Cheng, Michael**, Summer 2003. A Culinology® Degree – The Importance of Two-Year and Four-Year Programs, Culinology® Currents
- **Cheng, Michael**, Fall 2002. Introducing the First Online Food Science Course, Culinology® Currents
- **Cheng, Michael**, April 2001. Culinary Arts and Management Program, FOCUS Newsletter

BOOK

- **Angelo, R. & Cheng, M**, 2024. 9th edition, *Hospitality Today: An Introduction*. Published by National Restaurant Association Educational Foundation.

SELECTED MEDIA INTERVIEWS AND PRESENTATIONS

July 2026	<i>Fewer cheap flights, more international suitcases – South Florida's tourism outlook for 2027</i>	The Conversation
Sept 2025	<i>How FIU is transforming hospitality education</i>	Miami Herald
Apr 2024	<i>Celebrities routinely drops in on this Florida university's hospitality course</i>	FIU News
Apr 2021	<i>'Groot University' – FIU Course Connects Students to Miami's Top Hospitality Entrepreneur</i>	Celeb Magazine
Apr 2020	<i>When coronavirus shutdown ends, dining out in S. Florida will never be the same</i>	Sun Sentinel
Apr 2020	<i>Restaurants receive more than \$1 million Miami restaurant fund. More is needed.</i>	Miami Herald
Apr 2020	<i>Coronavirus help: FIU helping restaurants get through crisis</i>	CBS4 Miami
Nov 2019	<i>Opportunity of a lifetime</i>	Local10 News
Oct 2019	<i>Student entrepreneur to serve her culinary creations at Brewfest</i>	FIU News
Aug 2019	<i>Miami universities buck trend, add Chinese students</i>	Miami Today
July 2019	<i>2019 SOBEWFF® raises \$2M for students</i>	FIU News
July 2019	<i>On-demand learning delivers significant value for hospitality schools</i>	Typsy Blog
Mar 2019	<i>Chaplin School of Hospitality & Tourism Management ranked among top schools In the world</i>	FIU News
Mar 2019	<i>Badia Spices, Inc. donates \$1 million to FIU for scholarships</i>	FIU News
Mar 2019	<i>Fontainebleau Miami Beach to offer unique hands on learning experience for hospitality students</i>	CBS Miami
Feb 2019	<i>My 305 Style</i>	ehotelier.com
July 2018	<i>What the nightclub king will conquer next</i>	Hotel Management
April 2018	<i>Erfolg geht durch den magen</i>	Indulge Magazine
Mar 2018	<i>Meet Michael Cheng</i>	SFBJ
Feb 2018	<i>Chaplin School selects new interim dean</i>	SFBJ
Sept 2017	<i>Those who can, Teach Culinology®</i>	Forbes
July 2017	<i>With The Focus On Casual-Dining, What Is The Future Of Our Industry?</i>	SFBJ
June 2017	<i>Meal delivery: Broward and Palm Beach-based companies vie for national market</i>	PantherNow
June 2016	<i>Multi-campus StartUP FIU gets ready for takeoff</i>	Culinology® Mag
June 2014	<i>Science meets food</i>	Foodable Network
Jan 2013	<i>Food education never ends</i>	Sun Sentinel
May 2012	<i>2011 RCA Student Culinology® competition</i>	Miami Herald
July 2011	<i>Kitchen Laboratory</i>	Irish Times
May 2011	<i>What is Culinology® in Malaysia</i>	General Mills Blog
Oct 2010	<i>Kirkwood Students Transfer Skills to Food Science</i>	http://video.pioneer.org/video/2237325108
Apr 2010	<i>Culinology® Mixes It Up</i>	http://www.youtube.com/watch?v=Z9Tw_zg5mq0
		The Star
		Vinton Today
		Minnesota State Colleges and University

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Nov 2009	<i>Culinology: Translate the language</i>	Baking Magazine
Sept 2009	<i>How big is the local foods appetite</i>	AURI
Dec 2006	<i>The Land of 1,000 Opportunities</i>	Culinology® Mag
Dec 2006	<i>Culinary Arts + Food Science = Culinology®</i>	Stagnito's NFP
Oct 2006	<i>The Science of Cooking</i>	Marshall Indept
May 2006	<i>Culinology® program weaves kitchen skills with science</i>	Foodservice News
Mar 2006	<i>Culinology®: Collaboration between institutions and industry in creating a new discipline</i>	League for Innovation
Dec 2005	<i>Southwest Minnesota State University to offer Culinology® Degree</i>	Culinology® Currts
Nov 2004	<i>The Educational Guidelines of Culinology®</i>	Culinology® Maga
Oct 2003	<i>Culinology® Building Blocks</i>	Culinology® Mag
Apr 2003	<i>Gold Medal Classroom – Culinology®</i>	Omaha Mag
Sept 2002	<i>The Genesis of Culinology®</i>	Food Processing