Soocheong Jang

List of Publications by Year in Descending Order

96 papers	**6,912** citations	**40** h-index	**82** g-index
98 ext. papers	**7,960** ext. citations	**6.5** avg, IF	**6.65** L-index

#	Paper	IF	Citations
96	Understanding beach tourists' environmentally responsible behaviors: an extended value-attitude-behavior model. *Journal of Travel and Tourism Marketing*, **2021**, 38, 696-709	6.6	2
95	Is differential treatment in response to service failures effective? The roles of comparison, loyalty, and scarcity messages. *International Journal of Hospitality Management*, **2021**, 95, 102952	8.3	2
94	Religiosity and food waste reduction intentions: A conceptual model. *International Journal of Consumer Studies*, **2021**, 45, 287-302	5.7	15
93	Would you bring home ugly produce? Motivators and demotivators for ugly food consumption. *Journal of Retailing and Consumer Services*, **2021**, 59, 102376	8.5	7
92	Effectiveness of anthropomorphism in ugly food promotion: Do gender and age matter?. *Journal of Foodservice Business Research*, **2021**, 24, 596-611	2.5	3
91	The effects of restaurant green demarketing on green skepticism and dining intentions: Investigating the roles of benefit associations and green reputation. *International Journal of Hospitality Management*, **2021**, 97, 103007	8.3	1
90	Who spoils the barrel? Negative spillover effect on competitor brands during food crises. *International Journal of Hospitality Management*, **2021**, 98, 103047	8.3	0
89	Visit intention of non-visitors: A step toward advancing a people-centered image. *Journal of Destination Marketing & Management*, **2021**, 22, 100662	4.7	1
88	Share repurchases and stock market reactions: Messages from the restaurant industry. *International Journal of Hospitality Management*, **2020**, 86, 102457	8.3	6
87	The effect of increasing employee compensation on firm performance: Evidence from the restaurant industry. *International Journal of Hospitality Management*, **2020**, 88, 102513	8.3	7
86	Kosher labelling in restaurants: Examining the healthy halo effect. *Journal of Foodservice Business Research*, **2020**, 23, 46-56	2.5	4
85	Ethnic food advertising formats and consumers' responses: Picture-dominant or text-dominant?. *International Journal of Hospitality Management*, **2019**, 82, 5-12	8.3	4
84	Can signaling impact customer satisfaction and behavioral intentions in times of service failure?: evidence from open versus closed kitchen restaurants. *Journal of Hospitality Marketing and Management*, **2019**, 28, 785-806	6.4	28
83	Senior consumers' dining-out behaviors: the roles of physical, psychological and economic health. *International Journal of Contemporary Hospitality Management*, **2019**, ahead-of-print,	7.5	2
82	A scale for restaurant customers' healthy menu choices: individual and environmental factors. *International Journal of Contemporary Hospitality Management*, **2019**, 31, 217-246	7.5	9
81	The affective psychological process of self-image congruity and its influences on dining experience. *International Journal of Contemporary Hospitality Management*, **2018**, 30, 1563-1583	7.5	11
80	Restaurant operating expenses and their effects on profitability enhancement. *International Journal of Hospitality Management*, **2018**, 71, 68-76	8.3	24

79	Did I Get the Best Discount? Counterfactual Thinking of Tourism Products. *Journal of Travel Research*, **2018**, 57, 17-30	6.3	18
78	The impact of sold-out information on tourist choice decisions. *Journal of Travel and Tourism Marketing*, **2018**, 35, 622-632	6.6	5
77	Open kitchen vs closed kitchen. *International Journal of Contemporary Hospitality Management*, **2018**, 30, 2214-2229	7.5	19
76	When do consumers feel betrayal and face-loss? Examining service communality and social presence types in service failures. *Journal of Foodservice Business Research*, **2017**, 20, 116-125	2.5	2
75	Moderating effects of self-image congruity on the relationship between advertisement message strength and revisiting intention. *Journal of Foodservice Business Research*, **2017**, 20, 238-248	2.5	5
74	Symbolic Consumption in Upscale Cafés: Examining Korean Gen Y Consumers Materialism, Conformity, Conspicuous Tendencies, and Functional Qualities. *Journal of Hospitality and Tourism Research*, **2017**, 41, 154-179	3.3	26
73	Factors affecting memorability of service failures: a longitudinal analysis. *International Journal of Contemporary Hospitality Management*, **2016**, 28, 1676-1701	7.5	11
72	Consumer perceptions and emotions about sanitation conditions in full-service restaurants. *Journal of Foodservice Business Research*, **2016**, 19, 474-487	2.5	13
71	Determinants of authentic experiences. *International Journal of Contemporary Hospitality Management*, **2016**, 28, 2247-2266	7.5	41
70	Toward service recovery strategies: the role of consumer-organization relationship norms. *Journal of Services Marketing*, **2016**, 30, 724-735	4	18
69	Anticipated guilt and pleasure in a healthy food consumption context. *International Journal of Hospitality Management*, **2015**, 48, 113-123	8.3	32
68	Working capital, cash holding, and profitability of restaurant firms. *International Journal of Hospitality Management*, **2015**, 48, 1-11	8.3	62
67	Enhancing ethnic food acceptance and reducing perceived risk: The effects of personality traits, cultural familiarity, and menu framing. *International Journal of Hospitality Management*, **2015**, 47, 85-95	8.3	47
66	Boredom and Moderating Variables for Customers Novelty Seeking. *Journal of Foodservice Business Research*, **2015**, 18, 404-422	2.5	4
65	Healthy menu promotions: A match between dining value and temporal distance. *International Journal of Hospitality Management*, **2015**, 45, 1-13	8.3	19
64	Cognitive decline and emotional regulation of senior consumers. *International Journal of Hospitality Management*, **2015**, 44, 111-119	8.3	11
63	Consumers Inference-dynamics about healthy menu promotions in a bundle context. *International Journal of Hospitality Management*, **2015**, 44, 12-22	8.3	11
62	The Influence of Cultural Experience: Emotions in Relation to Authenticity at Ethnic Restaurants. *Journal of Foodservice Business Research*, **2015**, 18, 287-306	2.5	27

61	What drives café customers to spread eWOM?. *International Journal of Contemporary Hospitality Management*, **2015**, 27, 261-282	7.5	51
60	Effective destination advertising: Matching effect between advertising language and destination type. *Tourism Management*, **2015**, 50, 31-40	10.8	66
59	The fading affect bias: Examining changes in affect and behavioral intentions in restaurant service failures and recoveries. *International Journal of Hospitality Management*, **2014**, 40, 109-119	8.3	17
58	Do Loyal Customers Perceive the Quality of Restaurant Attributes Differently?: A Study of Korean Restaurant Customers. *Journal of Foodservice Business Research*, **2014**, 17, 257-266	2.5	15
57	Information Value and Destination Image: Investigating the Moderating Role of Processing Fluency. *Journal of Hospitality Marketing and Management*, **2014**, 23, 790-814	6.4	19
56	A scenario-based experiment and a field study: A comparative examination for service failure and recovery. *International Journal of Hospitality Management*, **2014**, 41, 125-132	8.3	59
55	Why do customers switch? More satiated or less satisfied. *International Journal of Hospitality Management*, **2014**, 37, 159-170	8.3	37
54	Motivational drivers for status consumption: A study of Generation Y consumers. *International Journal of Hospitality Management*, **2014**, 38, 39-47	8.3	83
53	The impact of eco-friendly practices on green image and customer attitudes: An investigation in a café setting. *International Journal of Hospitality Management*, **2014**, 41, 10-20	8.3	120
52	Psychographics: Static or Dynamic?. *International Journal of Tourism Research*, **2014**, 16, 351-354	3.7	16
51	The negative spillover effect of food crises on restaurant firms: Did Jack in the Box really recover from an scare?. *International Journal of Hospitality Management*, **2014**, 39, 107-121	8.3	25
50	Revisit and satiation patterns: Are your restaurant customers satiated?. *International Journal of Hospitality Management*, **2014**, 38, 20-29	8.3	23
49	The impact of food safety events on the value of food-related firms: An event study approach. *International Journal of Hospitality Management*, **2013**, 33, 153-165	8.3	35
48	The roles of brand equity and branding strategy: A study of restaurant food crises. *International Journal of Hospitality Management*, **2013**, 34, 192-201	8.3	25
47	Price placebo effect in hedonic consumption. *International Journal of Hospitality Management*, **2013**, 35, 306-315	8.3	20
46	Confused by too many choices? Choice overload in tourism. *Tourism Management*, **2013**, 35, 1-12	10.8	80
45	Variety seeking in restaurant choice and its drivers. *International Journal of Hospitality Management*, **2013**, 32, 155-168	8.3	57
44	Attributes, consequences, and consumer values. *International Journal of Contemporary Hospitality Management*, **2013**, 25, 383-409	7.5	58

43	Effects of compensation for service recovery: From the equity theory perspective. *International Journal of Hospitality Management*, **2012**, 31, 1235-1243	8.3	49
42	Effects of ethnic authenticity: Investigating Korean restaurant customers in the U.S.. *International Journal of Hospitality Management*, **2012**, 31, 990-1003	8.3	114
41	Exploring Seniors Casino Gaming Intention. *Journal of Hospitality and Tourism Research*, **2012**, 36, 312-334	3.3	15
40	The effects of dining atmospherics on behavioral intentions through quality perception. *Journal of Services Marketing*, **2012**, 26, 204-215	4	90
39	Consumer Dining Value: Does It Vary Across Different Restaurant Segments?. *Journal of Foodservice Business Research*, **2012**, 15, 123-142	2.5	20
38	Effects of authentic atmospherics in ethnic restaurants: investigating Chinese restaurants. *International Journal of Contemporary Hospitality Management*, **2011**, 23, 662-680	7.5	94
37	Customer complaints in restaurants: Do they differ by service stages and loyalty levels?. *International Journal of Hospitality Management*, **2011**, 30, 495-502	8.3	42
36	Price bundling presentation and consumer's bundle choice: The role of quality certainty. *International Journal of Hospitality Management*, **2011**, 30, 337-344	8.3	33
35	Restaurant experiences triggering positive electronic word-of-mouth (eWOM) motivations. *International Journal of Hospitality Management*, **2011**, 30, 356-366	8.3	323
34	Factors Affecting Organizational Information Technology Acceptance: A Comparison of Convention and Visitor Bureaus and Meeting Planners in the United States. *Journal of Convention and Event Tourism*, **2011**, 12, 1-24	0.8	11
33	External shocks and efficiency changes in the US airline industry. *Service Industries Journal*, **2011**, 31, 2411-2435	5.7	6
32	The Evolution from Transportation to Tourism: The Case of the New York Canal System. *Tourism Geographies*, **2010**, 12, 435-459	9.3	11
31	Perceived values, satisfaction, and behavioral intentions: The role of familiarity in Korean restaurants. *International Journal of Hospitality Management*, **2010**, 29, 2-13	8.3	262
30	Effects of service quality and food quality: The moderating role of atmospherics in an ethnic restaurant segment. *International Journal of Hospitality Management*, **2010**, 29, 520-529	8.3	270
29	Relationships among hedonic and utilitarian values, satisfaction and behavioral intentions in the fast-casual restaurant industry. *International Journal of Contemporary Hospitality Management*, **2010**, 22, 416-432	7.5	317
28	Service Failures in Restaurants: Which Stage of Service Failure Is the Most Critical?. *Cornell Hospitality Quarterly*, **2010**, 51, 323-343	2.2	54
27	Destination image differences between visitors and non-visitors: a case of New York city. *International Journal of Tourism Research*, **2010**, 12, 642-645	3.7	26
26	Perceived attributes of Asian foods: From the perspective of the American customers. *International Journal of Hospitality Management*, **2009**, 28, 63-70	8.3	96

25	Perceptions of Chinese restaurants in the U.S.: What affects customer satisfaction and behavioral intentions?. *International Journal of Hospitality Management*, **2009**, 28, 338-348	8.3	327
24	Perceived justice in service recovery and behavioral intentions: The role of relationship quality. *International Journal of Hospitality Management*, **2009**, 28, 319-327	8.3	189
23	The effects of dining atmospherics: An extended Mehrabian–Russell model. *International Journal of Hospitality Management*, **2009**, 28, 494-503	8.3	220
22	Perceived quality, emotions, and behavioral intentions: Application of an extended Mehrabian–Russell model to restaurants. *Journal of Business Research*, **2009**, 62, 451-460	8.7	604
21	Asian Foods in the U.S.: Developments, Customer Profiles, and Experiences. *Journal of Foodservice Business Research*, **2009**, 12, 403-412	2.5	11
20	The Effects of Quality and Satisfaction on Awareness and Behavioral Intentions: Exploring the Role of a Wine Festival. *Journal of Travel Research*, **2008**, 46, 279-288	6.3	184
19	DINESCAPE: A Scale for Customers' Perception of Dining Environments. *Journal of Foodservice Business Research*, **2008**, 11, 2-22	2.5	172
18	An Expectancy Theory Model for Hotel Employee Motivation: Examining the Moderating Role of Communication Satisfaction. *International Journal of Hospitality and Tourism Administration*, **2008**, 9, 327-351	2	21
17	The Determinant of the Hospitality Industry's Unsystematic Risk: A Comparison Between Hotel and Restaurant Firms. *International Journal of Hospitality and Tourism Administration*, **2008**, 9, 105-127	2	23
16	Financial portfolio approach to optimal tourist market mixes. *Tourism Management*, **2008**, 29, 761-770	10.8	41
15	Temporal destination revisit intention: The effects of novelty seeking and satisfaction. *Tourism Management*, **2007**, 28, 580-590	10.8	317
14	Examining E-Relationship Marketing Features on Hotel Websites. *Journal of Travel and Tourism Marketing*, **2007**, 21, 33-48	6.6	20
13	The impact of the SARS outbreak on Taiwanese hotel stock performance: An event-study approach. *International Journal of Hospitality Management*, **2007**, 26, 200-212	8.3	257
12	Does Food Quality Really Matter in Restaurants? Its Impact On Customer Satisfaction and Behavioral Intentions. *Journal of Hospitality and Tourism Research*, **2007**, 31, 387-409	3.3	427
11	The effects of atmospheric elements on customer impression: the case of hotel lobbies. *International Journal of Contemporary Hospitality Management*, **2006**, 18, 534-545	7.5	114
10	Measuring the impact of human resource management practices on hospitality firms' performances. *International Journal of Hospitality Management*, **2006**, 25, 262-277	8.3	177
9	Seniors' travel motivation and the influential factors: An examination of Taiwanese seniors. *Tourism Management*, **2006**, 27, 306-316	10.8	265
8	The Effect of Financial Leverage on Profitability and Risk of Restaurant Firms. *Journal of Hospitality Financial Management*, **2005**, 13, 35-47		19

LIST OF PUBLICATIONS

7	Considering Specializations: An Alternative for Ranking Hospitality and Tourism Graduate Programs. *Journal of Hospitality and Tourism Education*, **2004**, 16, 18-24	1.6	7
6	The Tourism Efficient Frontier. *Journal of Travel and Tourism Marketing*, **2004**, 16, 33-46	6.6	15
5	A Procedure for Target Market Selection in Tourism. *Journal of Travel and Tourism Marketing*, **2004**, 16, 19-33	6.6	41
4	The Past, Present, and Future Research of Online Information Search. *Journal of Travel and Tourism Marketing*, **2004**, 17, 41-47	6.6	43
3	Travel motivations and destination choice: A study of British outbound market. *Journal of Travel and Tourism Marketing*, **2002**, 13, 111-133	6.6	97
2	Travel Motivations and Destination Choice:. *Journal of Travel and Tourism Marketing*, **2002**, 13, 111-133	6.6	88
1	Heavy Spenders, Medium Spenders, and Light Spenders of Japanese Outbound Pleasure Travelers. *Journal of Hospitality Marketing and Management*, **2001**, 9, 83-106		12