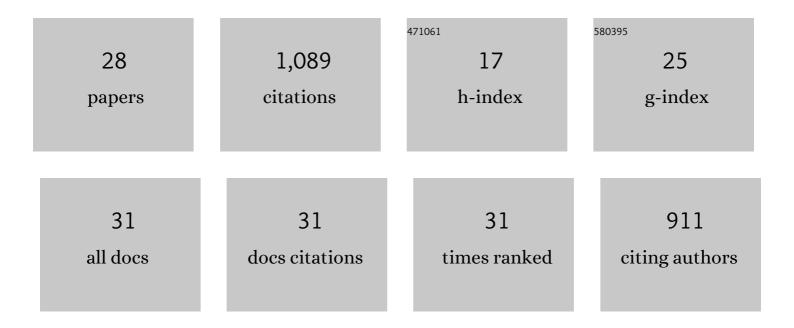
Fiona Lavelle

List of Publications by Year in descending order

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FIONA LAVELLE

#	Article	IF	CITATIONS
1	Domestic cooking and food skills: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 2412-2431.	5.4	147
2	Barriers and facilitators to cooking from â€~scratch' using basic or raw ingredients: A qualitative interview study. Appetite, 2016, 107, 383-391.	1.8	141
3	Learning cooking skills at different ages: a cross-sectional study. International Journal of Behavioral Nutrition and Physical Activity, 2016, 13, 119.	2.0	103
4	Changes in Consumers' Food Practices during the COVID-19 Lockdown, Implications for Diet Quality and the Food System: A Cross-Continental Comparison. Nutrients, 2021, 13, 20.	1.7	93
5	The influence of socio-demographic, psychological and knowledge-related variables alongside perceived cooking and food skills abilities in the prediction of diet quality in adults: a nationally representative cross-sectional study. International Journal of Behavioral Nutrition and Physical Activity. 2016. 13. 111.	2.0	92
6	The development and validation of measures to assess cooking skills and food skills. International Journal of Behavioral Nutrition and Physical Activity, 2017, 14, 118.	2.0	89
7	Diet quality is more strongly related to food skills rather than cooking skills confidence: Results from a national crossâ€sectional survey. Nutrition and Dietetics, 2020, 77, 112-120.	0.9	50
8	Food Agency in the United States: Associations with Cooking Behavior and Dietary Intake. Nutrients, 2020, 12, 877.	1.7	49
9	The Impact of Nutrition and Health Claims on Consumer Perceptions and Portion Size Selection: Results from a Nationally Representative Survey. Nutrients, 2018, 10, 656.	1.7	37
10	Critical review of behaviour change techniques applied in intervention studies to improve cooking skills and food skills among adults. Critical Reviews in Food Science and Nutrition, 2018, 58, 2882-2895.	5.4	35
11	The impact of video technology on learning: A cooking skills experiment. Appetite, 2017, 114, 306-312.	1.8	31
12	Modern Transference of Domestic Cooking Skills. Nutrients, 2019, 11, 870.	1.7	30
13	Are the Claims to Blame? A Qualitative Study to Understand the Effects of Nutrition and Health Claims on Perceptions and Consumption of Food. Nutrients, 2019, 11, 2058.	1.7	27
14	Guidelines for designing age-appropriate cooking interventions for children: The development of evidence-based cooking skill recommendations for children, using a multidisciplinary approach. Appetite, 2021, 161, 105125.	1.8	22
15	Increasing intention to cook from basic ingredients: A randomised controlled study. Appetite, 2017, 116, 502-510.	1.8	21
16	The development and validation of a toolkit to measure consumer trust in food. Food Control, 2020, 110, 106988.	2.8	21
17	Cook-EdTM: A Model for Planning, Implementing and Evaluating Cooking Programs to Improve Diet and Health. Nutrients, 2020, 12, 2011.	1.7	21
18	Food environment intervention improves food knowledge, wellbeing and dietary habits in primary school children: Project Daire, a randomised-controlled, factorial design cluster trial. International Journal of Behavioral Nutrition and Physical Activity, 2021, 18, 23.	2.0	20

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#	Article	IF	CITATIONS
19	From the pandemic to the pan: the impact of COVID-19 on parental inclusion of children in cooking activities: a cross-continental survey. Public Health Nutrition, 2022, 25, 36-42.	1.1	14
20	Impact of preconception, pregnancy, and postpartum culinary nutrition education interventions: a systematic review. Nutrition Reviews, 2021, 79, 1186-1203.	2.6	11
21	Assessing differences in levels of food trust between European countries. Food Control, 2021, 120, 107561.	2.8	10
22	CooC11 and CooC7: the development and validation of age appropriate children's perceived cooking competence measures. International Journal of Behavioral Nutrition and Physical Activity, 2021, 18, 20.	2.0	10
23	Cook Like A Boss: An effective co-created multidisciplinary approach to improving children's cooking competence. Appetite, 2022, 168, 105727.	1.8	7
24	Development of the Cook-EdTM Matrix to Guide Food and Cooking Skill Selection in Culinary Education Programs That Target Diet Quality and Health. Nutrients, 2022, 14, 1778.	1.7	5
25	The development and validation of a food chain engagement measurement scale. Food Quality and Preference, 2022, 99, 104546.	2.3	2
26	Childhood involvement in family food preparation and shopping and attitudes towards food: baseline results from Project Daire. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
27	Primary school-based food environment intervention for improved behaviour, food knowledge and dietary habits: results from Project Daire, a randomised-controlled, factorial design cluster trial evaluation. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
28	Capturing the school food environment in primary schools. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0