

Marissa Orłowski

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3558884/publications.pdf>

Version: 2024-02-01

21
papers

552
citations

933264

10
h-index

794469

19
g-index

23
all docs

23
docs citations

23
times ranked

394
citing authors

#	ARTICLE	IF	CITATIONS
1	Exploring the role of next-generation virtual technologies in destination marketing. <i>Journal of Destination Marketing & Management</i> , 2018, 9, 138-148.	3.4	161
2	Customer and Employee Incivility and Its Causal Effects in the Hospitality Industry. <i>Journal of Hospitality Marketing and Management</i> , 2017, 26, 48-66.	5.1	99
3	The influence of restaurant co-workers's perceived warmth and competence on employees' turnover intentions: The mediating role of job attitudes. <i>International Journal of Hospitality Management</i> , 2017, 60, 13-22.	5.3	68
4	The Influence of Social Perceptions on Restaurant Employee Work Engagement and Extra-Role Customer Service Behavior: A Moderated Mediation Model. <i>Cornell Hospitality Quarterly</i> , 2021, 62, 261-275.	2.2	33
5	Qualitative Research via Focus Groups: Will Going Online Affect the Diversity of Your Findings?. <i>Cornell Hospitality Quarterly</i> , 2021, 62, 32-45.	2.2	30
6	Consumer-led experience customization: a socio-spatial approach. <i>Journal of Service Management</i> , 2018, 29, 206-229.	4.4	29
7	Can, cup, or bottle? The influence of beverage vessel on taste and willingness to pay. <i>International Journal of Hospitality Management</i> , 2019, 76, 194-205.	5.3	19
8	Let's Meetup at the theme park. <i>Journal of Vacation Marketing</i> , 2017, 23, 159-171.	2.5	14
9	Online focus groups: a valuable alternative for hospitality research?. <i>International Journal of Contemporary Hospitality Management</i> , 2018, 30, 3175-3191.	5.3	14
10	A Guide to Conducting Online Focus Groups via Reddit. <i>International Journal of Qualitative Methods</i> , The, 2021, 20, 160940692110122.	1.3	14
11	Transition to Online Culinary and Beverage Labs: Determining Student Engagement and Satisfaction During COVID-19. <i>Journal of Hospitality and Tourism Education</i> , 2021, 33, 163-175.	2.5	14
12	Social evaluations of restaurant managers. <i>International Journal of Contemporary Hospitality Management</i> , 2018, 30, 1827-1844.	5.3	13
13	Commitment and conflict in the restaurant industry: Perceptions from the Generation Y viewpoint. <i>Journal of Foodservice Business Research</i> , 2017, 20, 218-237.	1.3	12
14	What am I tipping you for? Customer response to tipping requests at limited-service restaurants. <i>International Journal of Contemporary Hospitality Management</i> , 2020, 32, 2007-2026.	5.3	9
15	Importance-performance analysis of socially sustainable practices in U.S. restaurants: A consumer perspective in the quasi-post-pandemic context. <i>International Journal of Hospitality Management</i> , 2022, 103, 103209.	5.3	9
16	Determinants of Customer Satisfaction and eWOM in the Sharing Economy: Timeshare versus Peer-to-Peer Accommodations. <i>Tourism and Hospitality</i> , 2022, 3, 225-242.	0.7	5
17	Employee perceptions of diversity management in the hospitality industry. <i>International Hospitality Review</i> , 2023, 37, 265-285.	1.8	4
18	Preparation (mis)perception: effects of involvement on food attributes and desirability. <i>British Food Journal</i> , 2020, 123, 739-753.	1.6	2

#	ARTICLE	IF	CITATIONS
19	Implicit and explicit aggression among restaurant employees: The moderating effect of perceived support. <i>Journal of Foodservice Business Research</i> , 2023, 26, 626-646.	1.3	1
20	External wine education and certification for restaurant service staff: a mixed-methods evaluation of training effectiveness. <i>International Hospitality Review</i> , 2022, 36, 258-277.	1.8	1
21	Alcohol consumption among working students: the moderating effects of workplace policies and college major. <i>Journal of Human Resources in Hospitality and Tourism</i> , 2021, 20, 270-298.	1.0	0