Marissa Orlowski

List of Publications by Year in descending order

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Version: 2024-02-01

933264 794469 21 552 10 19 citations h-index g-index papers 23 23 23 394 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Implicit and explicit aggression among restaurant employees: The moderating effect of perceived support. Journal of Foodservice Business Research, 2023, 26, 626-646.	1.3	1
2	Employee perceptions of diversity management in the hospitality industry. International Hospitality Review, 2023, 37, 265-285.	1.8	4
3	External wine education and certification for restaurant service staff: a mixed-methods evaluation of training effectiveness. International Hospitality Review, 2022, 36, 258-277.	1.8	1
4	Determinants of Customer Satisfaction and eWOM in the Sharing Economy: Timeshare versus Peer-to-Peer Accommodations. Tourism and Hospitality, 2022, 3, 225-242.	0.7	5
5	Importance-performance analysis of socially sustainable practices in U.S. restaurants: A consumer perspective in the quasi-post-pandemic context. International Journal of Hospitality Management, 2022, 103, 103209.	5.3	9
6	The Influence of Social Perceptions on Restaurant Employee Work Engagement and Extra-Role Customer Service Behavior: A Moderated Mediation Model. Cornell Hospitality Quarterly, 2021, 62, 261-275.	2.2	33
7	Qualitative Research via Focus Groups: Will Going Online Affect the Diversity of Your Findings?. Cornell Hospitality Quarterly, 2021, 62, 32-45.	2.2	30
8	A Guide to Conducting Online Focus Groups via Reddit. International Journal of Qualitative Methods, The, 2021, 20, 160940692110122.	1.3	14
9	Alcohol consumption among working students: the moderating effects of workplace policies and college major. Journal of Human Resources in Hospitality and Tourism, 2021, 20, 270-298.	1.0	0
10	Transition to Online Culinary and Beverage Labs: Determining Student Engagement and Satisfaction During COVID-19. Journal of Hospitality and Tourism Education, 2021, 33, 163-175.	2.5	14
11	Preparation (mis)perception: effects of involvement on food attributes and desirability. British Food Journal, 2020, 123, 739-753.	1.6	2
12	What am I tipping you for? Customer response to tipping requests at limited-service restaurants. International Journal of Contemporary Hospitality Management, 2020, 32, 2007-2026.	5.3	9
13	Can, cup, or bottle? The influence of beverage vessel on taste and willingness to pay. International Journal of Hospitality Management, 2019, 76, 194-205.	5.3	19
14	Social evaluations of restaurant managers. International Journal of Contemporary Hospitality Management, 2018, 30, 1827-1844.	5.3	13
15	Exploring the role of next-generation virtual technologies in destination marketing. Journal of Destination Marketing & Management, 2018, 9, 138-148.	3.4	161
16	Consumer-led experience customization: a socio-spatial approach. Journal of Service Management, 2018, 29, 206-229.	4.4	29
17	Online focus groups: a valuable alternative for hospitality research?. International Journal of Contemporary Hospitality Management, 2018, 30, 3175-3191.	5.3	14
18	Customer and Employee Incivility and Its Causal Effects in the Hospitality Industry. Journal of Hospitality Marketing and Management, 2017, 26, 48-66.	5.1	99

#	Article	IF	CITATIONS
19	Let's â€~Meetup' at the theme park. Journal of Vacation Marketing, 2017, 23, 159-171.	2.5	14
20	Commitment and conflict in the restaurant industry: Perceptions from the Generation Y viewpoint. Journal of Foodservice Business Research, 2017, 20, 218-237.	1.3	12
21	The influence of restaurant co-workers' perceived warmth and competence on employees' turnover intentions: The mediating role of job attitudes. International Journal of Hospitality Management, 2017, 60, 13-22.	5. 3	68