

Barbara A Almanza

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

50
papers

592
citations

14
h-index

22
g-index

51
ext. papers

750
ext. citations

3.3
avg, IF

4.3
L-index

#	Paper	IF	Citations
50	Influence of Wine Packaging on Consumers' Decision to Purchase. <i>Journal of Foodservice Business Research</i> , 2006 , 9, 83-98	2.5	58
49	Restaurants and COVID-19: What are consumers' risk perceptions about restaurant food and its packaging during the pandemic?. <i>International Journal of Hospitality Management</i> , 2021 , 94, 102821	8.3	56
48	A conflict of choice: How consumers choose where to go for dinner. <i>International Journal of Hospitality Management</i> , 2015 , 45, 88-98	8.3	39
47	The impact of food safety events on the value of food-related firms: An event study approach. <i>International Journal of Hospitality Management</i> , 2013 , 33, 153-165	8.3	35
46	Norovirus on cruise ships: Motivation for handwashing?. <i>International Journal of Hospitality Management</i> , 2018 , 75, 10-17	8.3	34
45	Older Americans' Dining Out Preferences. <i>Journal of Foodservice Business Research</i> , 2003 , 6, 87-103	2.5	33
44	Food service health inspectors' opinions on the reporting of inspections in the media. <i>Journal of Environmental Health</i> , 2003 , 65, 9-14, 30	0.4	33
43	Clients' safe food-handling knowledge and risk behavior in a home-delivered meal program. <i>Journal of the American Dietetic Association</i> , 2007 , 107, 816-21		27
42	The negative spillover effect of food crises on restaurant firms: Did Jack in the Box really recover from a scare?. <i>International Journal of Hospitality Management</i> , 2014 , 39, 107-121	8.3	25
41	The Impact of Publishing Foodservice Inspection Scores. <i>Journal of Foodservice Business Research</i> , 2002 , 5, 45-62	2.5	17
40	The Influence of Food Aromas on Restaurant Consumer Emotions, Perceptions, and Purchases. <i>Journal of Hospitality Marketing and Management</i> , 2018 , 27, 405-423	6.4	15
39	Food safety risk for restaurant management: use of restaurant health inspection report to predict consumers' behavioral intention. <i>Journal of Risk Research</i> , 2019 , 22, 1443-1457	4.2	14
38	Consumers' Responses to Restaurant Inspection Reports: The Effects of Information Source and Message Style. <i>Journal of Foodservice Business Research</i> , 2013 , 16, 255-275	2.5	14
37	The Impact of Individual Health Inspectors on the Results of Restaurant Sanitation Inspections: Empirical Evidence. <i>Journal of Hospitality Marketing and Management</i> , 2010 , 19, 326-339	6.4	14
36	The Effect of Social Media Comments on Consumers' Responses to Food Safety Information. <i>Journal of Foodservice Business Research</i> , 2015 , 18, 111-131	2.5	13
35	Consumer perceptions and emotions about sanitation conditions in full-service restaurants. <i>Journal of Foodservice Business Research</i> , 2016 , 19, 474-487	2.5	13
34	Assessment of Food Safety Risk. <i>International Journal of Hospitality and Tourism Administration</i> , 2003 , 4, 25-44	2	13

33	Consumer responses to nutrition guidelines labeling in a university restaurant. <i>Journal of the American Dietetic Association</i> , 1993 , 93, 580-1		12
32	Consumer Perception of the Food and Drug Administration's Newest Recommended Food Facility Inspection Format: Words Matter. <i>Journal of Environmental Health</i> , 2017 , 79, 20-5	0.4	12
31	Adding sodium information to casual dining restaurant menus: Beneficial or detrimental for consumers?. <i>Appetite</i> , 2018 , 125, 474-485	4.5	11
30	Robot vs human: expectations, performances and gaps in off-premise restaurant service modes. <i>International Journal of Contemporary Hospitality Management</i> , 2021 , ahead-of-print,	7.5	10
29	Are vegetarian customers more green?. <i>Journal of Foodservice Business Research</i> , 2019 , 22, 467-482	2.5	9
28	The effect of sensation seeking and emotional brand attachment on consumers' intention to consume risky foods in restaurants. <i>Journal of Foodservice Business Research</i> , 2017 , 20, 336-349	2.5	7
27	Support for a Multi-Level Evaluation Framework in Hospitality Training. <i>Journal of Human Resources in Hospitality and Tourism</i> , 2008 , 7, 197-218	1.6	7
26	Comparative content analysis of professional, semi-professional, and user-generated restaurant reviews. <i>Journal of Foodservice Business Research</i> , 2017 , 20, 497-511	2.5	6
25	Do the physical facilities in restaurants match older Americans' preferences?. <i>Journal of Foodservice Business Research</i> , 2017 , 20, 321-335	2.5	6
24	How Have Restaurant Firms Responded to Food Safety Crises? Evidence From Media Coverage. <i>Journal of Foodservice Business Research</i> , 2018 , 21, 83-105	2.5	6
23	A Qualitative Assessment of Yelp.Com Users' Motivations to Submit and Read Restaurant Reviews. <i>Journal of Culinary Science and Technology</i> , 2015 , 13, 1-18	0.8	6
22	Cookbooks in U.S. history: How do they reflect food safety from 1896 to 2014?. <i>Appetite</i> , 2017 , 116, 599-609		6
21	What Do Airplane Travelers Think about the Cleanliness of Airplanes and How Do They Try to Prevent Themselves from Getting Sick?. <i>Journal of Quality Assurance in Hospitality and Tourism</i> , 2020 , 21, 738-757	2	4
20	What Role Does Sense of Power Play in Consumers' Decision Making of Risky Food Consumption While Dining Out?. <i>Journal of Foodservice Business Research</i> , 2018 , 21, 106-119	2.5	4
19	Foodservice Design: Assessing the Importance of Physical Features to Older Consumers. <i>Journal of Foodservice Business Research</i> , 2014 , 17, 323-335	2.5	4
18	Impact of Manager Certification on Food Safety Knowledge and Restaurant Health Inspection Scores in Tippecanoe County, Indiana. <i>Journal of Culinary Science and Technology</i> , 2008 , 6, 343-350	0.8	4
17	Silicone bakeware: does it deliver a better product?. <i>Journal of Foodservice</i> , 2007 , 18, 43-51		4
16	What Disgusts Consumers in the Hospitality Industry: The Consumer Reaction to Environmental Contamination Model. <i>Journal of Hospitality and Tourism Research</i> , 2019 , 43, 767-782	3.3	3

15	On tap: Foodservice operators' perceptions of a wine innovation. <i>Journal of Foodservice Business Research</i> , 2017 , 20, 251-267	2.5	3
14	Restaurant patronage during the COVID-19 pandemic and the protection motivation theory: influence of consumers' socio-demographic, situational, and psychographic factors. <i>Journal of Foodservice Business Research</i> , 1-29	2.5	3
13	Factors affecting consumption of raw or undercooked foods in restaurants. <i>International Journal of Hospitality and Tourism Administration</i> , 2019 , 20, 281-300	2	3
12	Inspector Perceptions of the Food and Drug Administration's Newest Recommended Food Facility Inspection Format: Training Matters. <i>Journal of Environmental Health</i> , 2017 , 79, 26-31	0.4	3
11	If only consumers knew: How sampling impacts wine innovation diffusion in the U.S. foodservice industry. <i>Journal of Foodservice Business Research</i> , 2017 , 20, 394-409	2.5	1
10	A Review of Waste Management from the Foodservice Perspective. <i>Journal of College & University Foodservice</i> , 1993 , 1, 49-63		1
9	Consumers' perception of reduced calorie meals: How low is "low-calorie"? <i>Journal of Foodservice Business Research</i> , 2020 , 23, 546-567	2.5	1
8	Professional development: A Lifetime Activity. <i>Journal of Hospitality and Tourism Research</i> , 2021 , 45, 895-897	3.3	1
7	Do restaurant managers, consumers, and inspectors have the same understanding of restaurant inspections?. <i>Journal of Foodservice Business Research</i> , 1-19	2.5	1
6	Restaurant menu labeling for calories and sodium: Effect of consumer mindset of immediate versus future consequences. <i>Journal of Foodservice Business Research</i> , 2021 , 24, 310-347	2.5	1
5	Pet Ownership and Pet Type Influence Food Safety in the Home: Evidence from a National Survey. <i>Journal of Food Protection</i> , 2020 , 83, 1553-1560	2.5	0
4	Consumer preferences among low-calorie food alternatives in casual dining restaurants. <i>International Journal of Contemporary Hospitality Management</i> , 2021 , 33, 2613-2631	7.5	0
3	Arthur C. Avery: Dean of Layout and Equipment Design. <i>Hospitality and Tourism Educator</i> , 1993 , 5, 7-9		
2	HRI Students' Attitudes about the Solid Waste Issue. <i>Hospitality and Tourism Educator</i> , 1994 , 6, 41-44		
1	Can Dining Alone Lead to Healthier Menu Item Decisions than Dining with Others? The Roles of Consumption Orientation and Menu Nutrition Information. <i>Korean Journal of Community Nutrition</i> , 2021 , 26, 155	0.8	