

# EunSol Her

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/7233378/eunsol-her-publications-by-year.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

14  
papers

147  
citations

6  
h-index

12  
g-index

15  
ext. papers

226  
ext. citations

4.7  
avg, IF

3.77  
L-index

#	Paper	IF	Citations
14	Consumers' threat and coping appraisals of in-restaurant dining during a pandemic: The moderating roles of conflicting information and trust-in-science and scientists. <i>International Journal of Hospitality Management</i> , <b>2022</b> , 103, 103186	8.3	1
13	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> , <b>2021</b> , 94, 102821	8.3	56
12	Robot vs human: expectations, performances and gaps in off-premise restaurant service modes. <i>International Journal of Contemporary Hospitality Management</i> , <b>2021</b> , ahead-of-print,	7.5	10
11	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> , <b>2021</b> , 26, 155	0.8	
10	Microbial awareness and risk perceptions are key to thermometer ownership and use. <i>Food Control</i> , <b>2020</b> , 115, 107268	6.2	7
9	Pet Ownership and Pet Type Influence Food Safety in the Home: Evidence from a National Survey. <i>Journal of Food Protection</i> , <b>2020</b> , 83, 1553-1560	2.5	0
8	Assessment of food safety at university food courts using surveys, observations, and microbial testing. <i>Food Control</i> , <b>2019</b> , 103, 167-174	6.2	6
7	Are vegetarian customers more green?. <i>Journal of Foodservice Business Research</i> , <b>2019</b> , 22, 467-482	2.5	9
6	Why not eat alone? The effect of other consumers on solo dining intentions and the mechanism. <i>International Journal of Hospitality Management</i> , <b>2018</b> , 70, 16-24	8.3	26
5	Observed food safety behaviors among consumers and employees in university food courts. <i>British Food Journal</i> , <b>2017</b> , 119, 1619-1632	2.8	4
4	Health halo effects in sequential food consumption: The moderating roles of health-consciousness and attribute framing. <i>International Journal of Hospitality Management</i> , <b>2017</b> , 62, 1-10	8.3	23
3	Current Status of Registered Korean Patents Related to Dietary Life for the Elderly. <i>The Korean Journal of Food and Nutrition</i> , <b>2014</b> , 27, 619-629		
2	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
1	To Partner with Human or Robot? Designing Service Coproduction Processes for Willingness to Pay More. <i>Journal of Hospitality and Tourism Research</i> , 109634802110255	3.3	2