

# Karen Byrd

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8946876/publications.pdf>

Version: 2024-02-01

14  
papers

244  
citations

1478458

6  
h-index

1058452

14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

230  
citing authors

#	ARTICLE	IF	CITATIONS
1	Restaurants and COVID-19: What are consumers's risk perceptions about restaurant food and its packaging during the pandemic?. <i>International Journal of Hospitality Management</i> , 2021, 94, 102821.	8.8	117
2	Robot vs human: expectations, performances and gaps in off-premise restaurant service modes. <i>International Journal of Contemporary Hospitality Management</i> , 2021, 33, 3996-4016.	8.0	39
3	Adding sodium information to casual dining restaurant menus: Beneficial or detrimental for consumers?. <i>Appetite</i> , 2018, 125, 474-485.	3.7	20
4	Consumers' lodging intentions during a pandemic: empirical insights for crisis management practices based on protection motivation theory and expectancy theory. <i>International Journal of Contemporary Hospitality Management</i> , 2022, 34, 1290-1311.	8.0	20
5	Reported Action to Decrease Sodium Intake Is Associated with Dining Out Frequency and Use of Menu Nutrition Information among US Adults. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2018, 118, 824-835.	0.8	11
6	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> , 2023, 26, 247-275.	2.3	10
7	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.	2.3	7
8	Cookbooks in U.S. history: How do they reflect food safety from 1896 to 2014?. <i>Appetite</i> , 2017, 116, 599-609.	3.7	7
9	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> , 2022, 103, 103186.	8.8	5
10	Consumers' perception of reduced calorie meals: How low is "Low-Calorie?". <i>Journal of Foodservice Business Research</i> , 2020, 23, 546-567.	2.3	3
11	Fast-Food Optimal Defaults Reduce Calories Ordered, As Well As Dietary Autonomy: A Scenario-Based Experiment. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2022, , .	0.8	2
12	Frequency of and Reasons for False-Positive Consults Generated by the Malnutrition Screening Tool. <i>Journal of Nursing Care Quality</i> , 2019, 34, E1-E6.	0.9	1
13	Consumers' preferences among low-calorie food alternatives in casual dining restaurants. <i>International Journal of Contemporary Hospitality Management</i> , 2021, 33, 2613-2631.	8.0	1
14	Visual Cues and Optimal Defaults in Fast-Food Combo Meals Benefit Health-Concerned Consumers – A Randomized Scenario-Based Experiment. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2023, 123, 52-64.e1.	0.8	1