

Karen Byrd

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

244
citations

1478505

6
h-index

1058476

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?. International Journal of Hospitality Management, 2021, 94, 102821.	8.8	117
2	Robot vs human: expectations, performances and gaps in off-premise restaurant service modes. International Journal of Contemporary Hospitality Management, 2021, 33, 3996-4016.	8.0	39
3	Adding sodium information to casual dining restaurant menus: Beneficial or detrimental for consumers?. Appetite, 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. International Journal of Contemporary Hospitality Management, 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. Journal of the Academy of Nutrition and Dietetics, 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. Journal of Foodservice Business Research, 2023, 26, 247-275.	2.3	10
7	Restaurant menu labeling for calories and sodium: Effect of consumer mindset of immediate versus future consequences. Journal of Foodservice Business Research, 2021, 24, 310-347.	2.3	7
8	Cookbooks in U.S. history: How do they reflect food safety from 1896 to 2014?. Appetite, 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. International Journal of Hospitality Management, 2022, 103, 103186.	8.8	5
10	Consumers' perception of reduced calorie meals: How low is "Low-Calorie"? Journal of Foodservice Business Research, 2020, 23, 546-567.	2.3	3
11	Fast-Food Optimal Defaults Reduce Calories Ordered, As Well As Dietary Autonomy: A Scenario-Based Experiment. Journal of the Academy of Nutrition and Dietetics, 2022, , .	0.8	2
12	Frequency of and Reasons for False-Positive Consults Generated by the Malnutrition Screening Tool. Journal of Nursing Care Quality, 2019, 34, E1-E6.	0.9	1
13	Consumer's preferences among low-calorie food alternatives in casual dining restaurants. International Journal of Contemporary Hospitality Management, 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. Journal of the Academy of Nutrition and Dietetics, 2023, 123, 52-64.e1.	0.8	1