

Karen Byrd

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

244
citations

1651377

6
h-index

1181555

14
g-index

14
all docs

14
docs citations

14
times ranked

252
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.3	10
2	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.	0.4	1
3	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.	5.3	20
4	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.	5.3	5
5	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, , .	0.4	2
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.	1.3	7
7	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.	5.3	117
8	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.	5.3	39
9	Consumer's preferences among low-calorie food alternatives in casual dining restaurants. <i>International Journal of Contemporary Hospitality Management</i> , 2021, 33, 2613-2631.	5.3	1
10	Consumers' perception of reduced calorie meals: How low is "Low-Calorie"? <i>Journal of Foodservice Business Research</i> , 2020, 23, 546-567.	1.3	3
11	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.	0.5	1
12	Adding sodium information to casual dining restaurant menus: Beneficial or detrimental for consumers?. <i>Appetite</i> , 2018, 125, 474-485.	1.8	20
13	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.	0.4	11
14	Cookbooks in U.S. history: How do they reflect food safety from 1896 to 2014?. <i>Appetite</i> , 2017, 116, 599-609.	1.8	7