

STATE OF OHIO
Executive Department

OFFICE OF THE GOVERNOR

Columbus

I, Mike DeWine, Governor of the State of Ohio, do hereby appoint Alexis M. Siomka, Independent, from Findlay, Hancock County, Ohio, as a Member of the Ohio Livestock Care Standards Board for a term beginning March 19, 2021 and ending at the close of business January 15, 2024, replacing Lisa R. Bielke, whose term expired.



IN WITNESS WHEREOF, I have hereunto subscribed my name and caused the Great Seal of the State of Ohio to be affixed, at Columbus, this 19th day of March in the year of our Lord, Two Thousand and Twenty One.

Mike DeWine

Mike DeWine
Governor

Dr. Alexis Michelle Siomka

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alexis.siomka@findlay.edu [work] • dr.a.siomka.ebaugh@gmail.com [personal]

EDUCATION:

North Dakota State University – Fargo, North Dakota

Ph.D. Animal Science

Jan. 2016 – May 2019

- Focus: Meat Science and Reproductive Physiology
- Major Professor: Dr. Eric Berg
- Committee Members: Dr. Kendall Swanson, Dr. Kasey Maddock Carlin, Dr. Andrea Huseh-Zosel

M.S. Animal Science

Jan. 2015 – Dec. 2016

- Focus: Meat Science & Muscle Biology
- Major Professor: Dr. Eric Berg
- Committee Members: Dr. David Newman, and Dr. Stefan Vetter
- Thesis title: *Does beef inclusion in a modern diet influence risk factors for obesity-related metabolic disorders via a swine biomedical model?*

Michigan State University – East Lansing, MI

B.S. Animal Science

Aug. 2010 – Dec. 2014

- Emphasis on Meat Science
- Minor: Crop and Soil Sciences
- Specialization: Food Processing

CERTIFICATIONS

HACCP Certification, Food Safety Net Services

November, 2018

- HACCP course is designed to educate individuals in HACCP systems development, implementation, and management. The course is accredited by the International HACCP Alliance and is taught by food safety scientists with extensive food industry experience.

Certificate of Public Health, North Dakota State University

Completed in 2018

- Promoting the wellness of others by focusing on improving the general health of communities through efforts to monitor the spread of diseases, initiatives (both clinical and policy-oriented) to prevent disease and disability, and by promoting healthy lifestyles through education and community engagement.
- Courses taken:
 - Leading and Managing Public Health Systems
 - Health Care Delivery in the US
 - Environmental Health
 - Biostatistics
 - Social and Behavioral Sciences in Public Health
 - Epidemiology

Certificate of Food Protection, North Dakota State University

Completed in 2018

- Provide education to consumers and the foodservice industry to support healthy, sustainable, and safe food at home as well as within the industry.
- Courses taken:
 - Food Safety Information & Flow of Food
 - Foodborne Hazards
 - Food Safety Risk Assessment
 - Epidemiology of Foodborne Illness

- Cost of Food Safety
- Food Safety Crisis Communication
- Food Safety Risk Management
- Food Safety Regulatory Issues
- Food Safety Risk Communication & Education

Diabetes Education Empowerment Program (DEEP)

Completed 2017

- DEEP peer educator and instructor certification
 - Teach and educate clients who are, or at risk of becoming, diabetic on how to manage their current condition and to maintain a healthy lifestyle through a 6-week course

WORK EXPERIENCE:

The University of Findlay

August 1st 2019 – Present

- Assistant Professor of Animal Science
 - Meat Science, Food Safety and Public Health background
 - Poultry Club Advisor
 - Food Science Club Advisor
 - IACUC committee member

Zoetis Research Team Assistant

November 2017, May 2018

- Research Assistant
 - Assisted with the enrollment and vaccination of pigs within a commercial swine operation involving a Zoetis producer economic trial

North Dakota State University

October 23 -28th 2016

- Graduate Research Assistant
 - Assisted in bovine fetal collections and dissections

North Dakota State University

Jan. 2015 – Dec. 2016

- Graduate Research Assistant
 - Management of research trial feeding Berkshire gilts two diets based on what the average American eats where one contained sugar and the other replaced the sugar with ground beef
 - Evaluate the effects of red meat in the diet on risk factors for obesity, diabetes, and other obesity-related metabolic disorders
 - Preparation of feed rations
 - Weighing, performing ultrasounds, bleeding via external jugular vein, administration of IM medication in pigs
 - VetScan i-Stat machine for measuring blood chemistry parameters
 - Carcass data: length, 10th rib backfat, loin eye area
 - Laboratory procedures: colorimetric endpoint assays, enzyme-linked immunosorbent assay
 - Assisted in bovine fetal dissections
 - Management of research trial feeding Yorkshire-Chester White crossbred 3rd parity sow sugar and ground beef supplements
 - Evaluate the effects of red meat supplementation on maintenance of pregnancy, fetal development, and offspring growth
 - Evaluate the effects of red meat supplementation on risk factors for obesity, diabetes and other obesity metabolic related disorders
 - Performing ultrasounds, bleeding via external jugular vein, administration of IM medication in pigs
 - Carcass data: length, 10th rib backfat, loin eye area
 - Laboratory procedures: colorimetric endpoint assays, enzyme-linked immunosorbent assay

- Farm skills: breeding, processing piglets (tail docking, needle teeth clipping, ear notching, castrating, shot administration), pig handling, farrowing assistance, weaning piglets, weighing pigs

Michigan State University

- MSU Meat Laboratory **May 2011 – Nov. 2014**
 - Harvested red meats and poultry, subsequent processing, including curing and cooking
 - Assisted in sales and customer service
 - Provided orientations to new employees
- Animal Reproduction Laboratory Research Assistant **April 2013 – Nov. 2013**
 - Collected tissue samples from bovine ovaries

LABORATORY SKILLS:

- General Laboratory Techniques
 - Understanding and use of NAHP and GHS Labelizations Regulations

Laboratory Experience:

- Tracked, maintained, and recommended purchasing of laboratory supplies and chemicals
- Operation of Centrifuge and pH Meters
- Proper use and handling of pipettes
- Instrumentational quality control
- Adapted and optimized assay protocols
- Preparation of reagents
- Procure, process, and analyze biological samples for various cellular/molecular components and metabolites using techniques common to the disciplines of clinical chemistry
- Microplate Reader for colorimetric endpoint assays
 - Performed colorimetric enzymatic endpoint serum total cholesterol, serum HDL-cholesterol, serum LDL-cholesterol and serum triglyceride assays
 - Performed Enzyme-linked immunosorbent assay (ELISA) serum C-Reactive Protein
- Point of care i-STAT handheld VetScan
 - Analyzed blood gas, electrolyte, chemistry, and hematology results

EXTENSION EXPERIENCE:

North Dakota State University – Moo, Ewes and more

Oct. 2016, 2017

- Communicate with youth and adults about topics related to modern livestock production
 - Swine industry Topics
- Administered by North Dakota State University Animal Sciences department

North Dakota University – Academic Saturdays

Oct. 2016, 2017, 2018

- General Session Leader for undecided high school students interested in pursuing Agricultural studies, while adding in encouraging and developing career interests within Animal Science and Meat Science fields
 - Discussed the roles and responsibilities of being a graduate student at NDSU
 - Presented Introductory material on Meat Science

North Dakota University – Expanding Your Horizons

Apr. 2015, 2016, 2017

- Workshop leader for young women grades 7 to 9th
- Encourage and develop career interests within Animal Science fields

North Dakota State University BBQ Boot Camp

May 2015 – 2019

- 2015 Assistant Graduate Student Director

- Educate consumers on food education, flavor vs. taste, grilling techniques, degree of doneness, the importance of protein in diet

Michigan State University Veterans to Ag. Meat cutting Program

May 2014- Sept. 2014

- Assisted Military Veterans in receiving jobs in the meat industry
- Provided skills of proper meat cutting and handling
- Evaluation of beef carcasses and relate cuts
- Designed stud aids for Military Veterans of beef retail cuts and carcass traits

Michigan State University 4-H Exploration Days

June 2014

- Total of 31 participants present ages 8 to 16
- Coordinated and ran a two-day Farm to Fork session
- Educated participants on proper hand washing techniques, how to properly handle and cook meat products by checking temperature, as well as discussing the different forms of cookery
- Guided participants in a sausage making workshop
- Educated participants on Meat Judging and beef retail identification

Michigan State University 4-H Meat Judging Contest

2014

- Organized and officiated the 4-H Meat Judging at MSU Meat Lab 2014

TEACHING EXPERIENCE:

University of Findlay

2019-Present

- ANSC 110 – Freshman First Year Experience Course
- ANSC 131- Introduction to Animal Sciences
- ANSC 360 - Principles of Food Safety
- ANSC 260 - Principles of Meat Science
- ANSC 360 - Muscle Physiology
- ANSC 460 - Products and Meat Processing
- ANSC 399 - Junior Seminar
- ANSC 499 - Issues in Animal Agriculture (Senior Seminar)

North Dakota State University

- **ANSC 340- Principles of Meat Science**
 - Introduction to the anatomical, physiological, developmental, and biochemical aspects conversion of muscle to meat and aspects of fresh and processed meat technology, preservation, microbiology, and current issues.
 - Spring Semester 2018 Teaching Assistant: 2 Weekly lectures, 1 two-hour laboratory.
 - Aided in Teaching Course Materials
 - Designed Homework Assignments
 - Provided Feed back on graded materials and exams
 - Conducted review sessions and developed study guides
 - Lectures Given
 - Federal Inspection Requirements for Meat products
 - Meat Cookery
 - Muscle Contraction and Relaxation
 - Preservations of Meat, Poultry and Fish
 - Meat Packing and Storage
 - The Determinants of Food Choices – Meat and the Consumer
 - Meat Merchandizing
- **ANSC 220 – Livestock Production**

- General production and management of major meat and dairy animal species. Topics include production systems, feeding, facilities, health, economics, and marketing.
- Fall 2017, Spring 2018
 - Aided in Swine production two-hour laboratory session
 - Demonstrated Processing piglets, Pregnancy checking, Carcass Ultrasounds and bleeding techniques
- **ANSC 240 – Meat Animal Evaluation**
 - Teach principles and procedures that are involved in evaluation, grading, selection, and economic value of meat animal products and their carcass characterizes
 - Laboratory Instructor, spring 2016
 - 50-minute lectures and 2-hour lab periods; typical enrollment 60 students
- **GEP Program 2015**
 - Graduate Experience Program (GEP) mentor: provided weekly meetings to help guide a prospective graduate student through their graduate school application process, and what to expect while in graduate school
 - Assisted mentee in research project to shadowing
- **ANSC 114 Lab – Introduction to Animal Science Lab**
 - Lab is in conjunction with Introduction to Animal Science Lecture
 - 1-credit 2-hour lab; typical enrollment 150 students
 - Laboratory Instructor; spring 2015; Spring 2017; Fall 2017; Spring 2018
 - Co-Instructor for Swine production Labs
 - Taught how to Pregnancy check and Carcass Ultrasound Gilt/Sows
 - Discussed Research implementation and Use of Swine as Biomedical Model
 - Aided in Piglet Processing Demonstrations

Michigan State University

- **ANS 300A and ANS 200A – Meat Evaluation Courses**
 - Head Coach and Instructor for both Senior and Junior Meat Judging Teams 300A and Meat Evaluation Course 200A
 - Instructed students in carcass and meat cut evaluation
 - Prepared course curriculums and practices
 - Traveled with, planned and organized group travel for intercollegiate meat judging contests
 - Tutored foreign students with language barriers to better understand meat evaluation

INVITED LECTURES:

- ANSC 114 Intro to Animal Science
 - Guest Lecturer North Dakota State University Swine Production (4-12-18)
- ANSC 323 Fundamentals of Nutrition
 - Guest Lecture North Dakota State University; What to Know About Graduate School & Swine Research
- ANSC 114 Intro to Animal Science
 - Guest lecturer North Dakota State University: Swine Production (11-16-17)
- ANSC 114 Intro to Animal Science
 - Guest lecturer North Dakota State University: Muscle Growth and Development – Influence of red meat in a Total Western Diet (3-31-16)
- ANSC 114 Intro to Animal Science
 - Guest lecturer North Dakota State University: Muscle Growth and Development (3-29-16)
- ANSC 114 Intro to Animal Science
 - Guest lecturer North Dakota State University: Genetics of Domestic Animals (2-25-16)
- ANSC 114 Intro to Animal Science
 - Guest lecturer North Dakota State University: Reproductive Enhancements and Technologies (2-9-16)

- Guest Speaker at the North Dakota 2015 Sportsman's Exposition: Nutritional Value of red meat within the diet (12-20-15)

ORGANIZATIONS:

International Association for Food Protection	August 2020 - Present
North American Colleges and Teachers of Agriculture (NACTA)	August 2019-Present
American Society of Animal Science	May 2019- Present
American Association for the Advancements of Science (AAAS)	April 2019 -Present
<ul style="list-style-type: none"> ▪ Academic Member 	
North American Meat Institution (NAMI)	May 2019- Present
<ul style="list-style-type: none"> ▪ Active Academic Status member 	
American Society of Meat Science (AMSA)	June 2012 – Present
<ul style="list-style-type: none"> ▪ 2016 Attended Reciprocal Meat Conference – Auburn, TX <ul style="list-style-type: none"> ○ Presented and competed in graduate E-Poster competition ▪ 2015 Attended Reciprocal Meat Conference – Lincoln, NE ▪ 2013 Attended Reciprocal Meat Conference – Auburn, AL 	
Animal Science NDSU Graduate Student Organization	Jan. 2015 – May 2019
<ul style="list-style-type: none"> ▪ Carnivore Catering <ul style="list-style-type: none"> ○ 2015-2016 Carnivore Catering Chair ○ Conduct and lead catering operations throughout the year ○ Carnivore Catering ASGSO business monthly coordinator ○ Contact clients to confirm catering events ○ Prepare, serve, and clean up food and equipment for catering events 	
Michigan State University Intercollegiate Meat Judging Team	Jan. 2013 – May 2015
<ul style="list-style-type: none"> ▪ Understanding factors that influence the value of meat animals, carcasses and wholesale cuts in accordance with recognized standards ▪ Improved skills to defend decisions through written reasons ▪ Improved my written skills to understand how cut specifications are used in the meat industry ▪ Integrated all the skills obtained from the previous semester and competed in multiple intercollegiate meat judging contests around the United States ▪ Teaching Assistant for ANS 200A Carcasses evaluation; Intro to Meat Judging course 	
Michigan State University Sigma Alpha Professional Agricultural Sorority	Active Alumni
<ul style="list-style-type: none"> ▪ 2012-2014 Student Member 	
Michigan State University Dairy Club	Aug. 2011 – May 2015
<ul style="list-style-type: none"> ▪ 2011- 2014 Student member ▪ Study Abroad Dairy Husbandry and Environmental Stewardship in France, Netherlands, & Belgium <ul style="list-style-type: none"> ○ May 13-27, 2012 ○ Promote the Dairy Industry through various educational programs 	
Certified Horsemanship Association	May 2009 – Present
<ul style="list-style-type: none"> ▪ Certified Riding Instructor Level One Western 	

VOLUNTEER WORK:

Avenues of Science Discovery- North Dakota State University

April 9, 2015

- Administered by North Dakota State University Graduate Students
- Educate high school students from Fargo-Moorhead schools on career paths available to animal scientists

Dorothy Day Food Pantry

Aug. 2015

- Assist physically disabled members around the pantry from the Fargo-Moorhead area to purchase food items provided at the pantry
- Enter family information onto stock cards for records and registration

Spartan Spectacular Calf Sale

March 2013, 2014

- Aided in organizing and implementing Michigan State University annual calf sale

Michigan State University Small Animals Day

Apr. 2012, 2013, 2014

- Educated general public from all over Michigan about animals and Michigan agriculture
- Administered by Michigan State University Animal Science department

Camp Casey

Summers of 2009-2011

- Horseback riding program for children with cancer and their families
- Assisted in teaching riding lessons

PUBLICATIONS:

Industry/Extension Publications:

- **Siomka AS**, Hintze K, Berg EP. (2016) Does beef inclusion in a modern diet influence risk factors for obesity-related metabolic disorders using a swine biomedical model, *2016 North Dakota Beef Report*, pp. 92-96, AS1815, NDSU Extension Service.

Books and Book Chapters:

- **Siomka AS**. (2016) Does beef inclusion in a modern diet influence risk factors for obesity-related metabolic disorders via a swine biomedical model?, *M.S. thesis*.
- **Siomka AS**, Berg EP. (2018) The effects of red meat or sugar supplementation during gestation and lactation on maternal reproduction, maternal and offspring blood parameters, and offspring body composition. *Ph.D. Dissertation*

Abstracts

- **Siomka, AS**, Young JM, Vonnahme, KA, Swanson, KC, Berg, EP (2021) Milk lactose concentration is altered in multiparous sows supplemented with sugar from mid-gestation through lactation
- **Siomka AS**, Berg EP. (2016) Does beef inclusion in a modern diet influence risk factors for obesity-related metabolic disorders in a swine biomedical model?, *62nd International Congress of Meat Science and Technology*, Abstract #, August 2016.
- **Siomka AS**, Berg EP. (2016) Does beef inclusion in a modern diet influence risk factors for obesity-related metabolic disorders in a swine biomedical model?, *69th American Meat Science Reciprocal Meat Conference*, Abstract #11, June 2016.

GOVERNOR'S APPOINTMENTS TO BOARDS AND COMMISSIONS

Appointment Date: 3/19/2021

Name of Appointee: Alexis M. Siomka
Address: 1940 N. Main St.
Findlay, OH 45840
Hancock County
(H) –
(W) – 4194345939
(M) – 2489188555
(E) – alexis.siomka@findlay.edu

Name of Commission: Ohio Livestock Care Standards Board
Tracy Intihar
Assistant Director
Ohio Dept. of Agriculture
8995 East Main Street
Reynoldsburg, OH 45840
(614) 644-5812

Term Begins: 1/16/2021
Term Ends: 1/15/2024
Party Affiliation: Independent
Senate Confirmation: Appointed by the Governor, confirmed by the Senate
Financial Disclosure: Public disclosure required
Vice: Lisa R. Bielke