



Paul Dawson, Ph.D.

Professor, Food, Nutrition, and Packaging Science Department

- Has been at Clemson for 28 years
- Acting as Graduate Coordinator for the department's three graduate programs
- Researches ways to improve food safety and quality

Paul Dawson started his collegiate studies at Salisbury University where he received a B.S. in physical education. He then went on to receive a M.S. in poultry science from the University of Florida in 1986. From there, he discovered his interests in food science and earned a Ph.D. from North Carolina State University in 1989 and completed his Post-Ph.D. experience there as well. Dr. Dawson is a food scientist who researches ways to improve the safety and quality of food. He has numerous publications on bio-based antimicrobial films, biosensors, food shelf life, food packaging, oxidation and bacterial transfer in food production and processing. Dawson has authored/coauthored 113 refereed scientific publications, 152 scientific abstracts and 18 technical book chapters. Dr. Dawson wrote his own book entitled “Did you Just Eat That” which follows the science of germs into the kitchen, restaurant and everywhere else. In addition to his teaching and research, Dawson is the graduate coordinator for the department's three graduate programs.

Visit Dr. Dawson's [faculty page](#).



The Sonoco FRESH initiative is a platform designed to research, innovate, and deliver solutions to reduce food waste and promote sustainability.

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