

## **Bonnita K. Taylor**

Professor of Biology, Schoolcraft College

### PROFESSIONAL PREPARATION

**Eastern Michigan University**, Ypsilanti, MI  
Master of Science in General Biology, 1992  
Research Concentration: Sedimentation in River Impoundments  
GPA: 3.92 on a 4.0 scale  
Additional coursework in Microbiology (1995), Human Anatomy (1998), and Vertebrate Physiology (1999)

**Michigan State University**, East Lansing, MI  
Bachelor of Science, 1976  
Major: Animal Husbandry    Minor: Applied Science

### CERTIFICATION

Secondary Professional/Continuing Education Certificate  
State of Michigan, 1996  
Endorsements: General Science, Biology

### TEACHING EXPERIENCE

**Schoolcraft College**, Livonia, MI  
Biology Department, 1993-present  
Courses taught:  
General Biology (BIO 101): Traditional and Hybrid formats  
Elementary Human Anatomy and Physiology (BIO 105)  
Anatomy and Physiology (BIOL 237 and BIOL 238)  
Anatomy and Physiology Review (BIO 240)  
Nutrition (BIO 115)  
Health Education (BIO 103)  
Basic Biology (BIO 050)

**Washtenaw Community College**, Ann Arbor, MI  
Biology Department, 1998-2002  
Courses taught:  
General Biology (BIO 101)  
Anatomy and Physiology (BIO 111)

**Oakland Community College** (Highland Lakes), Waterford, MI  
Biology Department, 1998-2002  
Courses taught:  
Human Structure and Function (BIO 160)  
Microbiology (BIO 271)

**Plymouth-Canton Community Schools**, Plymouth, MI  
Department of Adult Education, 1989-1993 and 1995-1996  
Courses taught:  
Biology: High School level -- lecture and lab  
Chemistry: High School level -- lecture and lab

**Brighton Area Schools**, Brighton, MI  
Department of Adult Education, 1989-1990

Courses taught:

Biology: High School level with main focus on practical applications

**Substitute Teacher:** 1987-1993

Various Michigan school districts, High School and Middle School  
All subjects

OTHER  
WORK  
EXPERIENCE

**The Kroger Company**, Livonia, MI

Department of Quality Control, Kroger Meat Plant, 1977-1986

Monitored sanitation, production, and packaging of cut and ground meats; communicated with vendors, laboratories, merchandisers, and plant management personnel; trained new employees; performed duties of Quality Control Supervisor as necessary