

**Department of Food and Nutritional Sciences Research Achievement**

**Publication:**

Kattelman, K., White, A., Bred-Bredbenner, C., Greene, G., Koenings, M., Horacek, T., Hoerr, S., **Phillips, B.**, Colby, S., Brown-Esters, Stabile-Morell, J., Kidd, T., Olfert, M., Shelnutt, K. **2012.** Project YEAH: Development of a Web-Based Intervention for Preventing Excess Weight Gain in Young Adults. *International Congress of Dietetics*, Sydney Australia.

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