

華美食品學會

Newsletter
Volume 31, Issue 2
March 31, 2009

Chinese American Food Society (<http://www.cafsnets.org>)

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 Oregon State University
 Astoria, OR 97103
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Message from the President

Dear CAFS Members:

Hope you all enjoyed your holiday season and have had a wonderful start with 2009.

Firstly, I, with deep regret and sorrow, report that Dr. Sherman Lin (林信男), the CAFS president of 1981-1982, passed away on January 31, 2009 (see the announcement by Dr. Samuel Wang in this newsletter). After we learned his death, I, on behalf of CAFS Executive Committee and all of our members, expressed our sympathies to his surviving spouse and children by sending his wife a letter (see the copy of the letter in this newsletter) with a sympathy card, \$200.00 gift money and flowers. Here, I also like to ask all of us to hope that Dr. Sherman Lin may rest in peace.

In addition, in our combined CAFS Executive Committee and Committee Chairs meeting in February, we all agreed that CAFS Distinguished Service Award of 2009 should be dedicated to Dr. Sherman Lin to honor him for his priceless contributions and services to our organization in the past. Therefore, there will be no nomination for the CAFS Distinguished Service Award this year.

Secondly, since the 2008 IFT meeting, CAFS Executive Committee officers have been working on different issues facing our organization through different communication manners. By reviewing our financial status and planning our budget for 2008 to 2009 year, we recognized a potential issue, which is that if our life membership drive (it has been a great success) launched last year is over and if we do not significantly increase number of our members, we are going to lose money by our current routine practice, and eventually, we might have to reduce our annual activities as a result, which is not what we want. Taking this chance, I would like to bring your attention by summarizing briefly what has been done and what is in process in CAFS that is related with this issue.

1. A budget for 2008-2009 year has been presented to our Executive Committee Meeting, showing that we will face negative growth in our budget if we do not take actions.
2. Under Hongda's suggestion, our Executive Committee has approved to extend our Lifetime Membership Drive from December 31, 2008 to June 30, 2009 to give more time for our members or potential CAFS members to consider and response to our invitations. Here, I also hope every one of you, our regular members, can take advantage of this extension and turns into a CAFS lifetime member.

(Continue on page 2)

Message from the President (continued from page 1)

3. Many thanks go to Dr. Martin Lo for his leadership and diligence on our non-profit organization application. In March 2009, CAFS was granted tax-exempt status by IRS. A non-profit organization status will significantly enhance flexibility of our society to receive funds and will be a big plus to our membership for maintaining and improving our financial status.
4. Our past president, Dr. Hongda Chen, took the lead in developing a guideline for CAFS Annual Banquet Expenditure. The guideline will assure the integrity, accountability, consistence, transparency, and effectiveness of using the CAFS financial resources at its annual banquet. Since we used the e-form of CAFS newsletters in the replacement of the hard copy, our annual banquet has been a major drain of our budget every year. This guideline will assure a better control of our expending in the future.
5. Door prizes have been the very exciting moment and brought a lot of fun at CAFS annual banquet. Every year, we have \$200.00 budget for the door prizes. However, many of our members also make significant donations to our door prizes. This year, our Executive Committee decided to launch a door prize donation drive and ask our members to make contributions to the door prizes. Please pay the attention to the announcements in this issue of CAFS newsletters if you are willing to make the donation. Donations will not have any limits, you can donate either souvenirs or money, and you can donate either minor things or expensive stuffs. Any kind of donation from you will be appreciated.
6. Potential solutions to expand our membership have been discussed. The ideas include: to have different guidelines for Industrial memberships, to further pursue our cooperation membership, and to ask our members to outreach and bring attentions to our organization from their colleagues.

Hope this summary has you updated. You are welcome to give us your thoughts on our current financial challenges. Your involvement is always appreciated by me as well as our Executive Committee members.

Sincerely,

Hong Zhuang, CAFS President 2008-2009

CAFS Granted Tax-exempt Status

CAFS has been granted tax-exempt status under section 501(c)(6) of the Internal Revenue Code. The effective date of exemption is June 9, 1975, the date that CAFS was formed. Thanks to Martin Lo's great efforts and those who helped gather needed information during the process.

CAFS now has more than 250 members, engaging in various aspects of endeavor in food science and technology, and working in universities, industries, businesses or governmental agencies.

For more information about CAFS, visit CAFS's web page <http://www.cafsnets.org/index.htm>.

Join CAFS

Do you know someone who has interest in joining the CAFS?

To become a member, mail the Membership Application / Renewal / Update on the following page with membership due to:

Dr. Vivian Wu
5735 Hitchner Hall 101A
The University of Maine
Orono, ME 04469-5735

CAFS Lifetime Membership

CAFS Lifetime Membership Drive has been extended to June 30, 2009. We invite you to become a Lifetime Member at a discount rate of \$240 (20% saving over the standard rate).

Please send your membership form to:

Dr. Vivian Wu
5735 Hitchner Hall 101A
The University of Maine
Orono, ME 04469-5735

Chinese American Food Society

Membership Application / Renewal / Update

You are using this form for: (please check one) New Application Renewal Update

Name: _____
(individual member or representative of corporate member, as you wish this appear in the membership directory)

Professional Affiliation: _____

Business Address: _____

Telephone Number: _____ Fax Number: _____

Residence Address: _____

Telephone Number: _____ Fax Number: _____

E-mail Address: _____

Preferred Correspondence Address: (please check one) Business Residence

Present Position and Area of Interest/Specialization: _____

Education (All Degrees, Year Received, Institutes Graduated From): _____

Membership Dues for 2009 Calendar Year

- Student Member \$10
- Associate Member \$20
- Corporate Member \$250 (including dues for one active member or associate member)
- Active Member \$20
- Life Member \$300 (**\$240 till June 30, 2009**)

Total Amount Due \$ _____ (please make check payable to **Chinese American Food Society**)

Applicant's Signature: _____ Date: _____

Student Application Verification:

Name of University: _____

Faculty Name & Title: _____ Phone #: _____

Faculty Signature: _____ Date: _____

Membership I.D. Code No.: _____ (to be completed by the CAFS Treasurer)

Please mail this form with payment to:

Dr. Vivian Wu
5735 Hitchner Hall 101A
The University of Maine
Orono, ME 04469-5735

Chinese American Food Society

ELECTION – 2009

Ballot

President-elect (Vote for one)

Hong, Albert Y.C. ()
(write-in) _____ ()

Directors (Vote for two)

Zhang, Howard ()
Guan, Dongsheng (Don) ()
(write-in) _____ ()

Jianrong Zhang (continues to serve in 2009-2010)
Kevin Zhou (continues to serve in 2009-2010)

Secretary

Su, Yi-Cheng (will continue to serve in 2009-2010)

Treasurer

Wu, Vivian, C.H. (will continue to serve in 2009-2010)

Membership Directory Editor

Zhong, Qixin (will continue to serve in 2009-2010)

CAFS members:

Please vote electronically by sending your ballot to Hongda Chen (hongdachen@hotmail.com), or, mail the ballot to:

Hongda Chen
3934 Poplar Creek CT.
Fairfax, VA 22033-2036

Deadline for voting: **April 30, 2009**

CAFS 2007 Nominations Committee
Hongda Chen, Chair
Y. Martin Lo
Fu-hung Hsieh

Candidate for President - Elect



Dr. Y.C. Albert Hong holds a Principal Scientist position at Kraft Foods Inc. and is currently an Executive Member of the CAFS since 2007. Dr. Hong received his B.S. degree in Food Science from Chung Hsing University in 1980, as well as M.S. and Ph.D. degrees in Food Science and Chemical Engineering from University of Minnesota in 1985 and 1989, respectively. He also earned a MBA degree from Lake Forest Graduate School of Management in 1996. Dr. Hong began his career with Kraft in 1990 as a Research Scientist, and held a variety of positions with increased responsibility in both research and product development areas. His expertise includes multi-texture systems, moisture management, acidification, as well as product development in processed cheese, sauces, dressings, and meal kits. Dr. Hong remains actively involved in various professional organizations and societies including Institute of Food Technologists, American Institute of Chemical Engineers, and Chinese American Food Society (CAFS). He served as an Executive Member (1997-1999) and Treasurer (1999-2001) for CAFS and as an Executive Member for Refrigeration and Frozen Foods Division of IFT (2003-2004).

Candidates for Directors



Dr. Howard Zhang is the Research Leader for Food Safety Intervention Technologies research unit at the USDA Eastern Regional Research Center, where food safety processing technologies are developed, evaluated and validated for regulatory agencies, the food industry and consumers. His research staff includes 12 senior research scientists and 18 support scientists, conducting research in areas of food safety intervention technologies for produce, juices and beverages, and meat and ready-to-eat foods. Dr. Zhang is also an adjunct professor in Food Science & Technology at The Ohio State University. His areas of expertise include nonthermal processing technologies, pulsed electric fields, packaging, instrumentation and automation. He obtained his Ph.D. from Washington State University, MS from University of Guelph and BS from Hunan Agricultural University. He is a professional member of IFT, ASAE and IEEE. <http://www.arserrc.gov/www/fsit/>.



Dr. Dongsheng (Don) Guan, MBA candidate at the Carlson School of Management, University of Minnesota, is working as a R&D Process Engineer in the International Division at General Mills Inc. He received his B. Eng. (Food Engineering) in the laboratory of Dr. Bei-zhong Han at *Beijing Agricultural Engineering University* and his M.S. (Food Engineering) in the laboratory of Dr. Lite Li from *China Agricultural University*. He received his Ph.D. (Engineering Science) from the laboratory of Dr. Juming Tang in the Biological Systems Engineering Department at *Washington State University*, Pullman WA. He also got his post-doctorate training in the laboratory of Dr. Dallas Hoover at the *University of Delaware*. His previous research at Washington State University and University of Delaware has been focused on novel preservation technology (thermal and non-thermal) and food safety engineering. His current MBA study is focused on General Management/International Business Management. He is very much willing to serve all the members of CAFS as he has done for the Asian Heritage Network at General Mills.

In Memory

Dr. Sherman S. Lin (林信男)

Dear CAFS members:

With regret, I am reporting to you Dr. Sherman S. Lin, former CAFS President of 1981-1982, passed away on January 31, 2009 in Taiwan due to ailment of cancer. Dr. Lin graduated from the Agricultural Department of National University in 1964 and then received his Ph.D. degree from the Food Science Department of Rutgers University under guidance of Dr. Steven Chang. Dr. Lin has been active in the food industry for many years until retirement from Lian-Hwa Foods in Taiwan. Sherman has had a quite fulfilling career in the food industry with his friendly and humorous personality. He has many acquaintances in the CAFS organization while he was in the U.S.

(Email received from Samuel Wang)

Chinese American Food Society



www.cafsnets.org

華美食品學會

March 30, 2009

Mrs. Linda Chi Lin

祁林林

台北縣 林口鄉

仁愛路 2 段 237 號 10 樓之 3.

Taiwan

Dear Mrs. Lin:

On behalf of the Chinese American Food Society (CAFS), I wish to convey our deepest sympathy to you upon the death of your husband, Dr. Sherman S. Lin. I extend our condolences to you and your family

During Dr. Lin's many years of membership and service with CAFS, he served as our president during 1981 to 1982, and distinguished himself among our members and officers with his pleasant and enthusiastic manner and friendly and humorous personality.

He was a very valued member of CAFS in the past more than 25 years. His early efforts and work established CAFS foundation and significantly impacted CAFS growth. You can be justly proud of his priceless contributions to our organization.

His friends and co-workers here remember him with respect and admiration and he will be missed by all.

Keep in mind that CAFS is filled with people who care about you and are thinking about you in your sorrow.

Enclosed are a Sympathy Card and \$200.00 check with delivered flowers to show our thoughts.

Sincerely,

Hong Zhuang, CAFS President of 2008-2009, and All CAFS Members



2009 CAFS Annual Meeting and Banquet

Monday, June 8, 2009
5:30 PM - 9:00 PM
Ten-Ten Seafood Restaurant
669 N Euclid St, Anaheim, CA 92801
(714) 991-9272



Dinner Menu

5:30 Registration, Social Hour/Cash Bar

生菜海鮮崙 (Minced Seafood w/ Lettuce)

6:30 Welcoming Remarks

蟹肉魚肚羹 (Crab Meat/Fish Maw Soup)

6:45 Dinner

XO 荷芹帶子 (Scallop & Celery w/ XO Special Sauce)

7:30 CAFS Business

蜜桃蝦球 (Honey Walnut Shrimp)

8:45 Drawing of Door Prizes

北菇芥膽 (Mustard Green w/ Chinese Mushroom)

9:00 Meeting Adjourns

薑蔥龍蝦 (Lobster w/ Ginger and Scallion)

炸子雞 (Crispy Fried Chicken)

清蒸雙立魚 (Steamed Double Tilapia)

揚州炒飯 (Yang Chow Fried Rice)

Mark Your Calendar - Monday, June 8, 2009!

More information for the CAFS Annual Banquet will be delivered to your mailbox soon.

CAFS Annual Banquet Door Prize Donation

You can make a donation of door prizes to be given at the CAFS Annual Banquet in Anaheim.

Donation can be souvenirs or cash. Any kind of donation will be appreciated.

Please contact Fur-Chi Chen (fchen1@Tnstate.edu) if you like to make a donation. You can also send your gifts to:

Dr. Fur-Chi Chen
 Institute of Agricultural & Environmental Research
 Tennessee State University
 3500 John A. Merritt Blvd
 Nashville, TN 37209

Call for Nominations of CAFS Student Scholarship and Professional Awards

CAFS Student Scholarship Award

Purposes:

1. To stimulate college-bound, high school juniors and seniors to consider majoring in food science and technology
2. To encourage diligence and excellence in the pursuit of undergraduate studies in food science and technology
3. To promote quality and professionalism in scientific research and communication skills among graduate students in food science and technology

Eligibility:

1. Scholarships for high school juniors and seniors are available to sons and daughters of active CAFS members. Winners are selected based on their academic records, essay, recommendation letters (at least one from school counselor or teacher), and extracurricular activities.
2. Undergraduate student scholarships are available to undergraduate students who are enrolled in IFT accredited food science and technology programs and are or intend to become CAFS student members. Winners are selected based on their academic records, essay, recommendation letters (at least one from CAFS professional member), and extracurricular activities.
3. Graduate student scholarships are available to graduate students who are enrolled in IFT accredited food science and technology programs and are CAFS student members. Winners are selected based on their academic records, essay, recommendation letters (at least one from CAFS professional member), extracurricular activities, and the acceptance of an abstract for presentation at the upcoming IFT Annual Meeting.
4. Awards: All winners receive a cash prize, a commemorative certificate, and an invitation to the award ceremony at the CAFS annual banquet.
5. A successful applicant may apply again in the following year.

Application:

Applicants are required to submit a letter of application, an essay of career objective, current resume, academic records, IFT abstract (Graduate student scholarship only), and two recommendation letters.

CAFS Professional Achievement Award

Purpose:

To recognize a professional member for his/her outstanding contributions to the field of food science and engineering, as it relates to teaching, research, extension, administration, or leadership in the food industry.

Eligibility:

Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination:

Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members.

All nominations should be submitted to the Award Committee Chair:

Dr. Y-H. Peggy Hsieh
420 Sandels Building,
Florida State University
Tallahassee, Florida 32306-1493
Email: yhsieh@fsu.edu

Deadline for 2009 Application: April 30, 2009.

Number of Awards per Year

Scholarship awards

High school seniors: one to two

Undergraduate: one

Graduate: one

Professional Achievement: one

Distinguished Service awards: one

These awards will only be honored when qualified recipients are identified.

Selection Process

Upon receipt of all applications by the deadline, the Award Committee will review all applications and supporting documents. Each committee member will assign a numerical rating on each candidate (3, 2, or 1 for each of the four criteria). Those candidates receiving the highest scores will be the winners. In case of tie in a given category, the committee chair can call for a re-vote.

CAFS Scholarship Criteria

1. Applicant's stated goal consistent with the purpose of the CAFS scholarship.
2. Superior academic achievements demonstrating diligence and intelligence.
3. Research and extra-curricular activities demonstrating leadership, motivation and dedication in the pursuit of studies in food science and technology.
4. Observations by professionals (faculty, members, etc.) in recommendation letters.

Member Spotlight

Dr. Rui Hai Liu Elected Fellow of the International Academy of Food Science and Technology (IAFoST)

Dr. Rui Hai Liu is an Associate Professor in the Department of Food Science at Cornell University in Ithaca, New York. Dr. Liu received his Ph.D. in Toxicology from Cornell University in 1993. He also holds a M.D. in Medicine and a M.S. in Nutrition and Food Toxicology. Prior to joining the faculty, Liu was a Research Associate in the Department of Clinical Sciences in the College of Veterinary Medicine at Cornell University.

His effort distribution is 60% research and 40% teaching. Liu teaches an undergraduate course, Food 210 Food Analysis, and two graduate-level courses, Food 621 Food Lipids and Food 622 Functional Foods and Nutraceuticals. He also participates in a team-taught Food Chemistry course (Food 417 Food Chemistry), lecturing on lipid chemistry and food toxicology.

Dr. Liu's research program focuses on diet and cancer, effect of functional foods/nutraceuticals on chronic disease risks, and bioactive compounds in natural products and herbal remedies for anticancer and antiviral activity. Specific interests include: 1) health benefits of phytochemicals in fruits, vegetables and whole grains; 2) food genomics and functional foods for disease prevention and health promotion targeted at cancers, aging, and inflammatory diseases; and 3) natural products and herbal formulations for antiviral activity to hepatitis B and C.

Dr. Liu has published more than 80 original scientific papers in peer-reviewed journals with average citations 36.97 per paper. He has been ranked as one of the top 10 scientists by impact, average citations per paper, in the field of Agricultural Sciences by Institute of Scientific Information (ISI).

Dr. Liu was elected as a Fellow of the International Academy of Food Science and Technology (IAFoST) in 2008. He is also an elected Fellow of the Division of Agricultural and Food Chemistry (AGFD) of the American Chemical Society (ACS).

Dr. Liu is the Associate Editor of *Journal of Food Science*, and serves on the Advisory Board of the *Journal of Agricultural and Food Chemistry* and the Editorial Boards of the *Journal of the Society for Integrative Oncology*, *Nutritional Journal*, *Molecular Nutrition and Food research*, *The American Journal of Chinese Medicine*, *Journal of Food Science*, and *Journal of Functional Foods*.

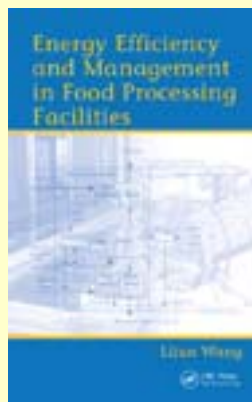
Dr. Liu has been interviewed by numerous news media and scientific organizations about his research including



the Associated Press, Reuters, ABC, CNN, CBS, the BBC, the New York Times, the Washington Post, the Wall Street Journal, Time Magazine, Newsweek

Magazine, Science News, American Association for the Advancement of Science (AAAS), American Chemical Society (ACS), American Institute for Cancer Research (AICR), and Reader's Digest. Hundreds of television and radio stations, newspapers and magazines around the world have reported the research of his group.

New Book edited by Dr. Lijun Wang Energy Efficiency and Management in Food Processing Facilities



Lijun Wang, Ph.D., P.E., C.E.M. and an assistant professor of Biological Engineering at North Carolina A&T State University, recently authored and published a book titled **Energy Efficiency and Management in Food Processing Facilities** (ISBN 1420063383). **The book was released by CRC Press in December 2008.** Energy efficiency, environmental protection, and processing waste

management continue to attract increased attention in the food processing industry. As with other industrial sectors, reducing costs while also reducing environmental impact and improving overall sustainability is becoming an important part of the business process. This 452-page book provides comprehensive knowledge and skills on advanced energy conservation. It is organized around five central topics: (1) fundamentals of energy conservation, analysis, and management, (2) energy conservation technologies as applied to the food processing industry, (3) energy efficiency and conservations in current food processing systems, (4) emerging systems, and (5) energy conversion technologies for utilization of food processing wastes. The book is available at www.crcpress.com and other online retailers.

International Experiences Shared by Martin Lo

Dear Fellow CAFSers,

I wish to take this opportunity to share with you several of my recent international activities that you might find interesting, as some of them could lead to potential professional development and/or opportunities. The items include: (1) IFT Distinguished Lecturer; (2) Food Processing Center at the University of Trinidad and Tobago; and (3) International Good Agricultural Practices (GAPs) trainings; and (4) Food Safety in China.

In 2007 I was appointed by IFT as one of the Distinguished Lecturers offering lectures for local sections. As part of the deal, IFT covers the airfare while the rest of the expenses are picked up by the section. One of my topics, "Nanotechnology and Food Packaging," caught the attention of the Student Chapter at Tecnológico de Monterrey in Monterrey, the second largest city in Mexico. I had a very nice visit with the faculty and students in February 08 and was invited back again this year to give the keynote speech on my second topic "Bioluminescence Sensors in the Food Industry."

The campus has a brand new food science building well-equipped with state-of-the-art equipments and instrumentations, including a couple teaching labs set up in islands with overhead storage and utility lines. The top floor of the building is designated as industrial incubators, and both graduate and undergraduate students have the opportunity to participate in solving real-life problems for the industry. The pilot plant, although not huge in size, is quite modular and encompasses dairy, meat, thermal, and juice processing capacities. Students receive highly competitive and rigorous training on all aspects of food science, with an emphasis on industrial applications. What amazed me the most was that the entire event, the annual meeting for all food science students in Mexico, was organized by the students. They were in charge of securing commercial sponsorships, inviting speakers, and taking care of all logistics.

My speeches were simultaneously translated and televised in an auditorium with more than 300 audiences. The meeting was top notch and flawless, and I had an excellent time without knowing any Spanish. I highly recommend fellow food scientists to consider nominating more lecturers to IFT.

In June 2008 I had a chance to visit the University of Trinidad and Tobago, the first and only national university in the country. Known for sugar cane and coffee in the past since the British era, T&T is at a cross road for agriculture. A lot of agricultural operations have become idle in the last decade when the sugar industry moved out of the country and their Ministry of Agriculture struggles to keep farmland running. The university is still in the process of building a brand new campus near the capital Port of Spain, and it is a mega operation with more than 2,000 construction workers from China turning an old British airport into a university campus.

One key element at this four-year young university is the Food Processing Center to develop value-added operations for the country. Most of the food processing facilities operated by the Ministry of Agriculture have been transferred under the university, and they have set aside millions of dollars to build a new food technology building with four pilot plants. It was beyond imagination when I heard the dollar amounts they had allocated for purchasing equipments for the pilot plants. Let me put it this way, they will fulfill any food processing engineer's biggest dream. It is like having a giant play ground with brand new toys. As the center grows, they expect to hire more than 20 faculty members at all ranks to build the strongest food science program in the Caribbean. An industry incubator located on the central campus of the University of West Indies in Port of Spain was also reassigned to UTT to provide service for food safety and water quality needs. It is a campus with non-traditional organizational scheme. They don't have any department or college, all they have are centers focused on different subjects to eliminate unnecessary bureaucracy. Under the vision of the leadership group, it is a good place for career development. Besides the spring-like weather all year round, there are abundant petroleum and natural gas additional to the beautiful Caribbean beaches!

In late July and early August, as an instructor on the GAPs training team for the Joint Institute of Food Science and Applied Nutrition (JIFSAN), I joined the trip to Honduras to offer my expertise in food safety for the training team. Coordinated through USDA Foreign Agriculture Services (FAS), the training program attracted more than 100 trainees coming from all over Central America. The entire region supplies huge volumes of melons, bananas, and other fruits and vegetables to the United States.



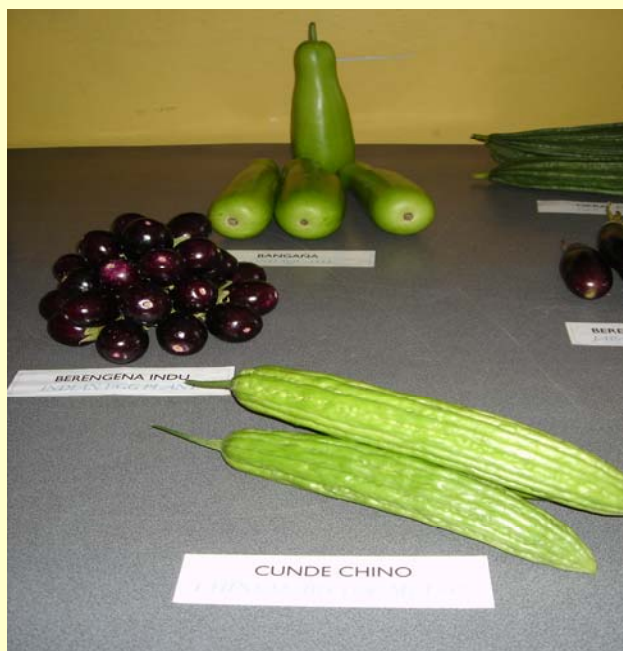
A precious lesson I learned was American in Central America means everyone in the continent of America. It was quite surprising to see that at the beginning of the training, some folks actually had a somewhat hostile attitude. Some of their melons were rejected by the US, and several folks thought that the "ugly Americans" were trying to impose harsh regulations on them. It was not an easy situation to turn around, but the instruction team worked very hard each day to craft out the acceptable approaches. In the end we were fortunate to be able to convey the significance of microbial contaminations with a little explanation about the possible difference in tolerating microbial loads between people in the US and in Honduras.

It was overall a successful training with a lot of Kodak moments at the end, but it taught me an important lesson that we need to be more cautious when educating international audience. One thing I also noticed was that, the farmers in Honduras should receive an award for best recycling cassette tapes—they decorate their egg plant fields with webs made of cassette tapes, and the reflective nature of the tapes serve as scarecrows that deter birds from landing on the field.

Thank you for reading until now. I would like to conclude this article by sharing the experience I had in China. After attending the IUFOST meeting in Shanghai, I visited three different universities across the country that are known for their food science program. It was great to see a strong presence of CAFSers at IUFOST.

One of my collaborative projects was to survey the trans fatty acid content in products sold in China. We came to some astonishing findings and decided to publish in the Journal of Food Science. The same day after my visiting scientist presented the data at IUFOST, she received a phone call from the

government asking for a copy of our report and, before my trip ended, the People's Revolutionary Military Hospital launched a national project surveying all products in China. We were glad that the results caught the attention of government and provided some guidelines on where the problem might reside. Of course the melamine issue was quite hot during my trip. It was nice to see the government putting food safety officers at each and every milking station to deter adulterations. They also designated key laboratories throughout the country to heighten melamine inspections.



In the US it was the Jack-in-the-Box outbreak of *E. coli* in 1993 triggered the increased funding and regulations on food safety, and I think the melamine incidence did the same to the Chinese. As the food supplies have become internationally interdependent, I can foresee more collaborative efforts throughout the world to ensure the quality and safety of our foods.

Sincerely,
Martin Lo

Taiwan Association for Food Science and Technology (TAFST)

Taiwan Association for Food Science and Technology (TAFST, nicknamed Taiwan IFT), formerly Chinese Institute of Food Science and Technology, was founded in 1971, and chartered as an allied organization of IFT in 1979. TAFST is a non-profit organization aimed at the promotion of food science research and food industry development in Taiwan. Being the largest food science association in Taiwan, TAFST has more than 1,500 current members. We came from all the food science and related departments in domestic colleges and universities, the food companies, and the relevant authoritative branches of the government.

Perhaps the most distinctive feature of TAFST is the close cooperation among the governmental, the industrial, and the academic sectors in the organization. TAFST serves as a platform for the people from different sectors to interact, and to help one another. It has even become a tradition that the presidency rotates among people from the above-mentioned three sectors. For example, the president in 2004-2005 was Mr. F.L. Chen, Chairman of Namchow Group of Enterprises; in 2006-2007 was Dr. C. Y. Chen, Director of Industrial Development Bureau in the Ministry of Economic Affairs; and in 2008-2009 is me, a professor in the Graduate Institute of Food Science and Technology at National Taiwan University.

The participation in academic conferences is a major activity of TAFST. We have delegates to attend IFT and IUFOST meetings regularly. There is an annual convention every year. Last year it was a two-day event.

The first day, Nov. 20, was "2008 International Symposium on Innovations in Food Processing" with speakers from seven other countries plus Taiwan. Dr. Philip Nelson, a former president of IFT and the 2007 World Food Prize Laureate, was the keynote speaker. The second day, Nov. 21, was for the general assembly, awarding ceremony, plus more lecture and poster presentations.

The special guest speakers included Dr. W. H. Chen, Minister, Taiwan Council of Agriculture, and Mr. Mark Dries, Chief of Agricultural Affairs, American Institute in Taiwan. Other guests included Dr. Luu Dzuan, a former president of Federation of Institutes of Food Science and Technology in the ASEAN, Dr. N.I.N. Daud, another former president of the federation and the current president of Malaysian Institute of Food Technology, etc. Total 596 original research papers were also posted on that day.

In addition to the annual convention, TAFST co-hosted academic seminars with other organizations from time to time. TAFST works closely with other organizations to serve food industry in Taiwan. Food Industry Research and Development Institute (FIRDI) and Taiwan Food GMP Development Association are among the most important ones.

For example, TAFST held two R/D workshops in 2008 with the support from these two organizations above-mentioned. Most of the trainees were teachers in food science to learn the conduction of new product development courses. The follow-up was a student's competition in the innovations on food. Many trainees organized student teams and presented the idea or the product. The winners of either group were awarded in the TAFST annual convention. We believe that such activities that educate the potential employees will be beneficial to food enterprises. TAFST participated in Taipei Food Tech Exhibition 2008 at Taipei World Trade Center in June 18-21, in association with the GMP association but retained our own booth. We took this opportunity to recruit new members.

TAFST also has a Committee for Food Consulting and Service to serve the industry, and the public as well. In a food crisis, such as the case of melamine contamination last year, the committee members provide correct scientific knowledge to help the industry and the consumer. Recently, we launched our international service activity through the Committee for Overseas Scholastic Exchange. We are organizing two training courses, one in food packaging and the other in food marketing, to be held in Ho Chi Minh City in April 2009.

Another activity that is very welcome to TAFST members is the annual international food science and technology tour. Canada was the destination in 2008. TAFST delegates visited Agriculture and Agrifood Canada (AAFC) food research centers at Guelph in Ontario and Saint-Hyacinthe in Quebec and factories on the way.

We are organizing the tour 2009 to be in Thailand in late August-early September. The 2009 annual convention and the symposium "Safety of Principle Foods (tentative title)" will be held on November 27 at National I-Lan University in Northeast Taiwan. Dr. John Taylor, President of International Association for Cereal Science and Technology (ICC) will be the keynote speaker. We cordially invite all CAFS members to come to Taiwan to participate in it.

By Jim Wu (National Taiwan University)

Cal Poly Welcomed Students from Jiao Tong University in China

Cal Poly's College of Agriculture, Food and Environmental Sciences welcomed its first two students from Shanghai Jiao Tong University in China in fall 2009 to study dairy science in San Luis Obispo as part of the campuses' new dual master's degree program. The students took mostly classroom courses at Jiao Tong for the first half of a two-and-a-half year master's degree program and came to Cal Poly for the second half (12 to 14 months) focused largely on research.

Phillip Tong, director of Cal Poly's Dairy Products Technology Center, said the program is extraordinary in that participants will graduate with two degrees - a master's in food science from Jiao Tong and a master's in agriculture with specialization in dairy products technology from Cal Poly. The program is launching as China's dairy industry experiences rapid growth, in part because of government efforts to bolster residents' nutrition by increasing dairy consumption. Most residents of China traditionally have consumed little dairy. However, the pace of growth has challenged China's dairy technology infrastructure and made it more difficult to let a strong safety system evolve naturally over time.

"The food industry in China is quite advanced overall, and consumers are seeking more value-added foods. So the potential is there for dairy," Tong said. " This will be the only dual-degree program in the College of Agriculture, Food and Environmental Sciences, said Associate Dean Mark Shelton. It is a pilot program, and more could follow in the college. Cal Poly will welcome two Jiao Tong students per year.

See http://calpolynews.calpoly.edu/news_releases/2008/December/China.html for details.

Information provided by Phillip S. Tong of Cal Poly State University

Chinese American Food Society Financial Report	
<i>Prepared by Vivian Wu</i>	
Balance From FY 2007	9271.35
<i>Expenses</i>	
Purchase of CAFS checks	-8.90
Application of non-profile	-300.00
Website	-160.90
Total:	-469.80
<i>2008 Annual Banquet in New Orleans</i>	
Five Happiness Restaurant	- 2,560.00
On-Site Registration and membership	3,450.00
Door Prizes	- 170.20
2008 Scholarship: Graduate Student	- 300.00
Certificate holders and mailing of nonprofit	- 42.83
Total:	376.97
<i>Mailed in Membership</i>	
Sept 30, 07-Aug 30, 08	2,060.00
Sept 01, 08-Aug 31, 09	260.00
Total:	2,320.00
Balance as of Feb 10, 2009	11,498.52

Coming Events

Global Chinese Health (Functional) Food Symposium 2009 2009 年全球華人保健食品大會

The Global Chinese Health (Functional) Food Symposium 2009 cosponsored by CAFS will take place at the University of Hong Kong, August 12-14, 2009.

Conference Theme - Health Foods, Nutraceuticals and Dietary Supplements: Sources, Chemistry, Health Effects, Processing, Mechanisms of Action, Regulations, and Marketing.

Specific sessions

- Fruits, vegetables and nuts for health and wellness
- Traditional Chinese herbal medicines as a source for health foods
- Marine products for health benefits
- Probiotics, prebiotics, bioactive peptides, proteins and polysaccharides in disease risk reduction
- Health foods for lowering the risk of cardiovascular disease
- Health foods for cancer chemoprevention
- Novel processing in health foods
- Education, regulation, and health claims for health food

Registration Fees - 2000 HKD (500 HKD for students)

For more information, please contact:

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Dr. Mingfu Wang (Email: mfwang@hkusua.hku.hk, Tel: 852-2299-0338)

Dr. Leo L. Chan (Email: lchan@hku.hk, Tel: 852-2299-0628).

The 29th Annual International Workshop and Symposium on Rapid Methods and Automation in Microbiology

Dr. Daniel Fung, former president of CAFS, is hosting the 29th Annual International Workshop and Symposium on Rapid Methods and Automation in Microbiology from June 19-26, 2009, in Manhattan, Kansas. More information about the workshop is available at www.dce.k-tate.edu/conf/rapidmethods. All CAFS members who register will receive a 50% discount privilege to attend this world-renowned workshop. To receive the discount, contact the workshop coordinator, Debbie Hagenmaier (Email: debbieh@ksu.edu) prior to registering.

IFT Undergraduate Writing Competition

The Education Division of IFT is sponsoring a writing competition for undergraduate students to bring attention to and promote the development of communication skills. The topic could be any technical subject or latest development in the food science and technology field that may be important to the consumer. Your article must be written in non-technical language with no more than 800 words with at least three technical or scientific references following the Journal of Food Science format be cited.

Undergraduate students who are majors in departments that have undergraduate or graduate programs in food science, nutrition, meat science, or dairy science, at any two or four-year college or university are eligible. Undergraduate students who will graduate in May or June, 2009 are also eligible.

Criteria for judging include **Appropriateness of topic** (10 points), **Writing** (organization, communication style, and mechanics and grammar, 60 points), and **Content** (correctness of facts and completeness, 40 points). Entries must be submitted via e-mail as a word document to Denise Skonberg at Denise.Skonberg@umit.maine.edu.

Winners of First prize (\$500), Second prize (\$300), and Third prize (\$150) will be announced at the annual IFT meeting in June, 2009. Winning entry will be published in the Fall issue of the Journal of Food Science Education.

Employment Opportunities

Are you looking for a job or thinking of a career move?
 Are you a student seeking a summer internship?
 Check out these positions at Hilmar Company (www.hilmarcheese.com/applytoday.cms).

Information provide by Kwok-Man Lee of Hilmar

**ASSISTANT PROFESSOR
 Fresh Produce Safety Microbiologist/Agricultural Biosecurity/Forensic Sciences
 National Institute for Microbial Forensics & Food and Agricultural Biosecurity
 Oklahoma State University**

The **National Institute for Microbial Forensics and Food and Agricultural Biosecurity (NIMFFAB)** was established recently at Oklahoma State University in response to a national need for enhanced capability in microbial forensics as a component of an overall national strategy for safeguarding the nation’s plant and food resources. The NIMFFAB conducts research, addresses policy issues, provides education and training and participates in outreach activities in support of national and regional agricultural and food security. This 11-month, tenure-track position (80% research; 20% teaching) will include an appointment to the NIMFFAB faculty and be affiliated administratively with a departmental home, to be decided, within the OSU Division of Agricultural Sciences and Natural Resources. More information about this position, the NIMFFAB, DASNR, and Oklahoma State University, can be found at <http://www2.dasnr.okstate.edu/> and <http://www.ento.okstate.edu/NIMFFAB>.

To Apply: Send (1) a letter describing interest and qualifications for the position, (2) a detailed curriculum vitae, (3) reprints of up to 5 relevant publications, (4) a 1-2 page statement of research interests and their relationship to the NIMFFAB mission; (5) a 1-2 page statement of teaching interests to include a sample class schedule for a graduate course in food safety and microbial forensics, (6) official transcripts for all university degrees, noting the date of the Ph.D. degree, and (7) names and contact information of four references. Review of applications will begin on April 15, 2009 and the position will remain open until a suitable candidate is identified.

You can also check Job Postings on CAFS’s web page (<http://www.cafsnets.org>).

From the Newsletter Editor

Dear CAFS friends:

I hope you find reading this newsletter enjoyable. I like to thank those who provided information and articles for this newsletter. My special thanks go to Samuel Wang, Cathy Ang and Fur-Chi Chen for their great efforts in arranging the CAFS 2009 annual banquet at Ten-Ten Seafood Restaurant in Anaheim, CA on June 8th, 2009. Please feel free to send your comments and suggestions to me. I look forward to seeing you at the annual banquet in Anaheim.

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