

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Letter from the President

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Dear CAFS members:

By the time you receive this newsletter, Thanksgiving would have been just over. Trust many of you have been very blessed throughout the year and enjoyed your Thanksgiving break.

Dr. Daniel Y.C. Fung, a well-known CAFS contributing member, wrote an excellent article on "Volunteerism in Professional Societies" a few years ago. It was first published in the Journal of Rapid Method and Automation in Microbiology and was reprinted in IFT's Spotlight later. He noted that because everyone is so busy to meet the ever-increasing demand at work, there is a significant decline of volunteerism in recent years. Dr. Franklin Gilmore, President of Sigma Xi, The Scientific Research Society, also noted that there is a negative trend in attitudes toward professional responsibilities and membership in professional organizations. It is true that many of us are very busy at work. At CAFS, however, we are very fortunate to have many dedicated, willing, and capable volunteers to serve our society. Our secretary and newsletter editor, Judy Chan, is just one of the many notable examples. To ensure this issue of newsletter could be published in time in December, she issued the first call for newsletter contributions on as early as November 1 and sent out reminders too. Kenny Chuang and his task force members on the non-profit status of CAFS are quietly making progress. Kenny Chuang and Yi-Fang Chu are also continually updating the CAFS website and memberships directory. Many of our members are actively serving as volunteers in other professional societies. For example, Dr. Keshun Liu was the key organizer and the technical chairperson representing AOCS for the China & International Soy Conference & Exhibition (CISCE) 2002, November 6-9, Beijing, China. Both Peggy Hsieh and myself served on an IFT Task Force and helped the organization of Food Summit in China 2002, which was held in Shanghai International Convention Center, Novem-

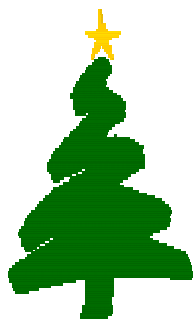
(Continued on page 2)

Contributors:

Albert Chan, YiFang Chu, Yong Hang, I-Pin Ho, Yao-wen Huang, Fu-Hung Hsieh, Peggy Hsieh, and Martin Lo

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Dearest CAFS members,

*Wish you a Happy Holiday Season
and a Prosperous New Year!*

CAFS Executives

Letter from the President (cont'd)

ber 12-15, 2002. Dr. Peggy Hsieh also served on the IFT Links Task Force. The final report of this Task Force is included in this newsletter. Once the report is approved by IFT, CAFS will have the opportunity to decide whether it will be advantageous to be linked to IFT. Dr. Sam Chang is organizing a symposium for the next IFT Annual Meeting in Chicago. Perhaps there are several others in the making that I am still unaware of.

Many CAFS officers share the opinion that an organization like CAFS should be prepared to answer questions about the benefits of membership or provide a tangible asset for its members. For example, does membership in CAFS help one in resume building and job hunting? Does it assist those members working in academia in getting grants, tenure, and promotion? CAFS has attempted to address the first question for many years by inviting experienced speakers and sponsoring student workshops during the IFT Annual Meeting. Another one is in planning for the next

IFT to be held in Chicago. It is my hope that more members will take advantage of these excellent workshops. Current job announcements in the CAFS newsletter and on website have also been tried with a limited success. To be useful, we will need more members to help provide or pass along job information to our newsletter editor, Judy Chan, and website editor, Kenny Chuang. The second question seems more difficult to address. Articles about grantsmanship and tenure and promotion process in academia would be very appropriate to be included in the CAFS newsletter. However we do need members to help contribute them. If you have any other thoughts or good ideas on how we could provide more service to CAFS members, please do not hesitate to contact me or other CAFS officers.

Wish you all a very blessed Christmas and Holiday Season,

Fu-hung Hsieh

President

Editor's Note

Dear CAFS members,

It's my great pleasure to edit the Newsletter for CAFS members again. I must take this opportunity to thank all of the contributors who provided numerous advises and suggestions for the successful completion of this issue.

Dr. Fu-hung Hsieh addressed the decline of volunteerism in his Letter. I would like to share some of my own thoughts with you too. As a graduate student, I feel that there is no better time to begin volunteering while we are still at the beginning of our career path. I have benefited a lot from my volunteering activities in my local school student chapter, the BC Regional IFT section, the Canadian Institute of Food Science and Technology (CIFST), and the CAFS.

Many hours were spent serving these various organizations. Nevertheless, the biggest beneficiary of these volunteer activities is neither the organizations nor their members. The person who gains the most from these volunteering experience is me. The most important of all, I enjoyed every moment I spent with my fellow students, mentors, and role models in the industry.

CAFS is a society consisted of many dedicated and caring food professionals. Being able to work with these mentors is a priceless volunteering experience that can't be found elsewhere. The Nomination Committee will begin to solicit potential candidates among membership to serve on the Executive for the year 2003 to 2004. Any member may suggest names of candidates of the President-Elect, Directors, Secretary, Treasurer, or other elected officers to the Nomination Committee.

If you are interested in sharing your talents with us, don't hesitate to let us know. Fun and satisfaction is just an e-mail away!

Best wishes in this holiday season,

Judy C. K. Chan

Newsletter Editor

Hang Received Award of Excellence

~ Contributed by Yong Hang



Dr. Yong D. Hang, Professor of Food Science at Cornell University received in October 2002, an Award of Excellence in recognition of his outstanding contributions to the Northeast Multi-State Research on new technology for assessing and retaining the post-harvest quality of fruits and vegetables. The award was given to him by the Northeast Regional Association of State Agricultural Experiment Station.

Dr. Hang is currently interested in the use of microorgan-

isms and enzymes to convert food processing residues into biochemicals and other value-added products, improvement of starter cultures for food and industrial fermentations, and factors that affect microbiological safety of minimally processed foods and beverages.



Dr. Yong Hang served as CAFS President in 1994-95. He has served as CAFS Awards Chair for several years.

IUFoST Round Table Discussion "Go Live"

As the IFT Annual Meeting 2003 is immediately followed by the IUFoST World Congress of Food Science and Technology in Chicago in July 2003, IFT has decided not to hold a 2003 International Roundtable, but instead to support an IUFoST Roundtable to take place on the afternoon of Wednesday July 16 2003 during the IUFoST World Congress of Food Science and Technology in Chicago July 16-20 2003.



For on-line discussion of this topic, a new dedicated listserv was created at:

IUFOST-RT@yahoogroups.com

You are invited to subscribe to it by sending a blank e-mail (no subject, no message, no signature) to:

IUFOST-RT-subscribe@yahoogroups.com

The on-line discussion will proceed up to a week before the face-to-face Roundtable in July 2003.

~ Reported by Judy Chan

CAFS Student Scholarship Program

~ Contributed by Yong D. Hang

Purposes:

1. To stimulate students to engage in food research
2. To promote excellence in communication of scientific methods
3. To encourage excellence in communication of research results
4. To develop self-confidence and professionalism in communicating scientific knowledge

Eligibility:

1. High School Student Scholarships are available to children of active CAFS members who are attending their high school years. Winners are selected based on their academic records and extra curricular activities.
2. Undergraduate Student Scholarships are available to undergraduate stu-

dents who are enrolled in food science and technology programs or in areas related to food science and technology. Winners are selected based on their academic records, recommendations, and extra-curricular activities.

3. Graduate Student Scholarships are available to graduate students who are enrolled in food science and technology programs or in areas related to food science and technology. Winners are selected based on their submission of an abstract for presentation at the IFT Annual Meeting.

Awards:

All winners receive a cash prize, a commemorative plaque, and an invitation to the award ceremony at our annual banquet.

Applications:

Applicants are required to submit a letter of application, current resume, academic transcripts, and other supporting materials to:

Professor Yong D. Hang
Dept of Food Science & Technology
Cornell University
Geneva, New York 14456-0462

Tel:315-787-2265
Fax:315-787-2284
E-mail:ydh1@cornell.edu

Deadline: May 27, 2003

"This year, we will also be happy to evaluate abstracts accepted for presenting at the IUFoST meeting in Chicago."

IFT Links Task Force: Final Report

~ Reported by Peggy Hsieh

Dear CAFS members:

The relationship between CAFS and IFT has been an issue of discussion among our members for the past three years since CAFS received an invitation from the IFT Religious and Ethnic Foods Division in 1999 to join the Division as a subdivision. CAFS also has a close relationship with the International Division for many years. Several other U.S. located food bodies such as the Korean American Food Technology Association (KAFTA), the Turkish Institute of Food Technologists and Engineers (TIFTE) and the Food Science Administrators Group aspire to be in some way integrated into the IFT structure. For these reasons, Dr. Mary Schmidl, past IFT President, called a thirteen-member Task Force in July 2001. The Task Force was charged to "make recommendations to the IFT Executive Committee on establishing an sufficiently flexible category and format through which US-located bodies seeking IFT links could be linked to IFT".

Through numerous discussions in open e-dialogues and careful considerations among Task Force members over a year, and a meeting held at the IFT Annual Meetings in Anaheim this year. The final report was recently completed by the Task Force members in October, 2002. This report has been submitted to the IFT Executive Committee for final approval or denial. Once it has been approved, CAFS will have the chance to consider whether we would join this IFT-linked membership and receive benefits from it. As a member of the Task Force, I would like to print this document below for



Representatives from various US-based food science bodies worked together to establish a flexible category and format to link with IFT.

your updated information. Please patiently read the report through; this may be important to CAFS's future and relationship with the IFT.

Sincerely,
Peggy Hsieh
IFT Links Task Force Member

Recommendations Submitted to IFT Executive Committee

US-located, food science/technology organizations seeking an IFT link must follow the guiding principles indicated below.

1. Provide evidence of organizational by-laws/constitution or articles of incorporation consistent with established professional and organizational standards.
2. Provide evidence that the organization's purpose and mission are consistent with and/or complement those of IFT.
3. Provide evidence of the organization's existence for more than one (1) year.
4. Provide evidence that the organization's membership consists of ≥ 15 active members (e.g., a combination of students, general, professional, and emeritus).
5. Demonstrate sufficient financial resources to be self-sustaining so as not to create a fiscal burden on IFT. However, members of the linked organization shall not be required to be members of IFT or pay annual dues to IFT.
6. Exchange publications, annual reports, and/or other documents with IFT that establishes that the organization continues to function as a professional organization.
7. Provide evidence that at least one appointee within the linked organization is a member in good standing with IFT and that one such IFT member of the organization shall serve as the liaison to the IFT leadership.
8. Understand that members of the linked organization, who are not themselves members of IFT, are not granted any of the privileges and benefits of IFT membership.
9. Understand that neither IFT nor the linked organization shall play any part in the governance of the other's organization.
10. Understand that the linked organization shall not use the IFT logo on any publications, brochures, websites, or advertising without explicit authorization from IFT. IFT shall be held to the same rules with respect to the linked organization.
11. Understand that the organization's linkage shall not imply IFT endorsement of any publication, meeting, conference, symposia, or member unless previously approved or authorized by IFT. IFT shall be held to the same rules with respect to the linked organization.
12. Understand that the organization's linkage to IFT does not imply any fiscal support by or to IFT nor does said linkage imply any liability upon IFT or its membership. IFT shall be held to the same rules with respect to the linked organization.

IFT Links Task Force: Final Report

Application Process

The application for linkage to IFT of US-based food science/technology organizations shall address the above criteria and be submitted to the IFT staff representative responsible for IFT liaison and organizational relationships. The application shall be reviewed and approved by the Committee on Diversity and the Director of Field Services. The CCBL (Committee on Constitution and By-Laws) may be consulted by the Committee on Diversity if an advisory opinion is needed. The Committee on Diversity shall submit a recommendation to the IFT Executive Committee for final application approval or denial.

Management

1. The linked organization shall maintain its independent status. Members of linked organizations shall not be required to submit annual dues or an administration fee to IFT for such linkage.
2. The linked organization may conduct its own functions during the annual IFT meetings as long as such functions are not in direct conflict with those of IFT's opening session, symposia, technical sessions, and food exposition (other than luncheons during normal lunch hours). The linked organization is encouraged to sponsor (co-sponsor) symposia and other appropriate programs at the IFT meeting. However, they shall not be entitled to the special considerations provided to IFT Divisions unless the program is co-sponsored by an IFT Division.
3. The linked organization may request that IFT announces its functions or activities in IFT materials containing similar IFT announcements. Both IFT and the linked organization are encouraged to provide links to each other's web site.
4. The linked organization shall be responsible for coordinating any activity for which they wish to use the annual meeting services (e.g., meeting rooms, announcements, ticket sales, ticket printing) through the IFT annual meeting committee and staff. The linked organization may leverage the "group rate" afforded the IFT annual meet-

"Please patiently read the report through; this may be important to CAFS's future and relationship with the IFT."

ing/program committee without implying or impacting any fiscal responsibilities or obligations upon IFT.

Termination

1. Either IFT or a linked organization may terminate the link by giving a 6-month notice to the other party.
2. IFT may terminate a link forthwith if it deems that the guiding principles set out above are no longer fulfilled by the linked organization.

Some Benefits of an IFT Link

1. Advancing two-way communications between the organizations among themselves and with IFT
2. Increased visibility through IFT publications such as Food Technology
3. Program presence on the IFT annual program (e.g., to announce meeting(s))

Implications

1. The linkages could increase IFT memberships, expand its diversity of membership, and extend its technical expertise, thus advancing IFT as the most respected organization in food science and technology.
2. The establishment of a recognized IFT-linkage does not imply that the members of the organization are or are required to be members of IFT.

Task Force Membership

The Task Force is consisted of 13 representatives from various food science bodies located in America including Haejung An (KAFTA), Ralph Blanchfield (IUFoST), Michele Buchanan (IUFoST), Frank Busta (IFT), Elwood Caldwell, Roger Clemens (IFT, Task Force Past Chair), Peggy Hsieh (CAFS), Onuma Okezie (International Division), Debra Poskanzer, Joe Regenstein (IFT), Pam Vaillancourt; Suzanne Nielsen (IFT Executive Committee), Steve Serfling (IFT Staff).

Background Documents

1. Shank FR, Coalitions: Valuable Activities for IFT, Food Tech 54(5):26; 2000
2. Schmidl MK, Defining Relationships, Food Tech 55(2):8; 2001
3. Larmond E et al, Task Force on Strategic Plan Alliances, April 1999 (distributed via email to task force members)
4. Weber D, 2001-2002 IFT Liaisons and Delegates, Fax dated August 14, 2001 (distributed via email to task force members)

Food Science Educators in Action

~ Reported by Judy Chan & Martin Lo

Journal of Food Science Education

Four years ago, several IFT Education Division members conceived of the idea to have an education journal to serve the interests and needs of IFT members involved in education. Today, the Journal of Food Science Education (JFSE, ISSN 1541-4329) is available exclusively on-line from the Institute of Food Technologists. JFSE is a journal serves as a means of disseminating food science education information to educators at all levels—primary, secondary, undergraduate, graduate, continuing, and workplace education. In addition, the Journal provides an international forum for scholarly communication on important topics in food science education.

Content of the Journal could be viewed from:

<http://www.ift.org/publications/jfse/>

Two CAFS members have already contributed to the JFSE. Below is an introduction of their recent publications. Full-length articles are available from the above website.

Bell LN and Hsieh Y-H P A model for developing and testing custom-made laboratory manuals to use with food chemistry and food analysis courses. *Journal of Food Science Education*. 2002. 1: 24 - 27.

Abstract: This project reports on a model for preparing chemistry and food analysis laboratory manuals that provide a closer link between lecture material and laboratory exercises. Teaching effectiveness was also improved by evaluating the composition and eliminating duplication between these complementary courses. Utilizing the combination of personal experience and the scientific literature, laboratory exercises were developed and modified to fit with the lecture material. Labs were initially performed and critiqued by a graduate student. After making appropriate revision, undergraduate students tested the labs under the graduate student's supervision and completed a questionnaire about their experiences. Based on the undergraduate feedback, final revisions were made and custom laboratory manuals were printed. This project demonstrates one effective way for developing custom food science labs to parallel with lecture material.

Lo YM, Gdovin SL, Stankiewicz JB, Appezzato L, and Garvey EM. A dynamic food science internship program: integration of problem-based learning and student centered mentoring. *Journal of Food Science Education*. 2002. 1: 45 - 51.

Abstract. An internship program based upon problem-based learning (PBL) and student-centered mentoring is developed. Food science majors are introduced to the program in their sophomore/junior year and follow a process that involved learning-style assessments, career counseling, and direct contact with industrial mentors to develop a resume. The problems are designed in collaboration with a faculty advisor so the students can

apply their knowledge to industrial situations. Assessment of performance is conducted by having students submit weekly journal entries and a final report and participate in a closing interview. The journals and reports are graded on 6 aspects of a pedagogical reasoning model: comprehension, transformation, implementation, evaluation, reflection, and new comprehension. This trains students to use a range of knowledge within a restrained environment, as well as assisting students to refine the critical food science and interpersonal skills needed for successful careers after graduation.

A Short Note on Problem-based Learning

What is Problem-based Learning? PBL is a student-centered learning strategy that promotes active learning and encourages students to develop critical thinking, problem-solving, and self-directing skills that they can carry with them throughout their lifetimes. Faculty members, instructors, and teaching assistants act as students' guideposts and provide pointers only when necessary. Indeed, many traditional "teachers" find that the most challenging part in PBL is to "remain silent" during their discussion.

What Happens during a PBL session? During a PBL session, a problem statement is presented to a group of 5 to 8 students. Students use their previous knowledge to identify the problem and recognize concepts that they do not understand. Students then formulate a plan to solve their problems, divide tasks, seek resources, gather information, share results, and exchange ideas. When indeed necessary, they will have to identify more problems, formulate new plans, and repeat the learning process until they find a solution to the problem.

Who are Using PBL? PBL was first introduced at the McMaster University Faculty of Health Sciences in the late 1950s. Medical schools such as those at Harvard, Michigan State, Indiana, University of Missouri-Columbia, University of Texas-Houston are currently using PBL. In the past decade, PBL began to branch out to many undergraduate programs such as those at the Illinois Mathematics and Science Academy, University of Delaware, and Queen's University.

Do I Like PBL? PBL was first implemented at the Faculty of Agricultural Sciences at the University of British Columbia in 2000. Having been a teaching assistant for traditional laboratory courses and a facilitator for some newly developed PBL courses, I realize that PBL trained students are able to conduct their own research, seek answers, and formulate solutions. As a TA, I enjoy PBL because students no longer approach me for simple answers. Instead, they come to challenge me with questions that have already been critically considered. They also develop better interpersonal and communication skills and are better team players.

"In PBL students learn how to learn and developed critical thinking skills that they can carry with them throughout their lifetimes."

Dr. Yao-wen Huang on the Road

Mark your calendar. Dr. Huang may be coming to speak in a city near you!

Yao-wen Huang was invited to give presentations in the International Conference on Essential Fatty Acids and Eicosanoids, the Food Industry R&D Institute, and the National Taiwan Ocean University in Taiwan, ROC from August 28 to September 8, 2002.

Roger Ruan, Victor Huang and Yao-wen Huang were invited to present an International Symposium on Food Safety and Food Trade Rules sponsored by the Jiangxi Sino-German Food Engineering

Center at the NanChang, Jiangxi, PRC from November 26 to 30, 2002.

Peggy Hsieh and Yao-wen Huang were invited to speak at the Functional Beverage Summit 2003 in Seattle, 125WA from January 21 to 24, 2003.

CAFS joined with Product Development Division and Chinese Institute of Food Science and Technology to co-sponsor a symposium in 2003 IFT Annual Meeting with the Religious and Ethnic Food Division. The proposed symposium is entitled "Development of Functional Foods and Natural Health Food products for

~ Contributed by Yao-wen Huang

Asian Markets" and co-chaired by Yao-wen Huang and KeShun Liu. Five invited speakers are from China, Taiwan, Japan, Canada and USA.

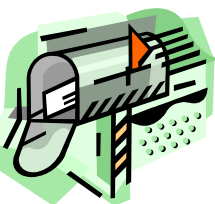
Dr. Huang has always been an active member in the food science community. He joined CAFS (then Association of Chinese Food Scientist in America) in 1977 as a student member and eventually served as President in 1990 to 1991. Currently, Huang is serving as Chair of the Committee on Diversity of the IFT and Chair of the Religious and IFT Ethnic Food Division.



Help! My mail-box is full!

Close to 10% of all newsletters I mailed out in August have been returned to my mailbox. If your mailing address has been changed or if you are planning to move, please let CAFS know so that we can update our database ASAP.

Please e-mail your new mailing address to our Membership Directory Editor, YiFang (Allan) Chu at: yc256@cornell.edu



Sincerely, *Judy*
Newsletter Editor with a jammed mailbox

Help Wanted!

A food laboratory is looking for someone to operate a HPLC. If you are interested, please contact CAFS Employment/Consultation Service Chair, I-Pin Ho at IHo@nfpa-food.org.

For the latest information on job openings, check the CAFS website:
www.cafsnets.org

M&S Guangzhou Gained Technological Advance Status

Dear CAFS colleagues,

I am very pleased to share an exciting news with you. After being evaluated by a team of Guangzhou city authority officers and five university professors in November, Guangzhou M&S Food Technology Limited in China, a fully owned subsidiary of M&S Industries Ltd of Hong Kong, gained a status as Technological Advanced Corporation of Foreign Investment in Guangzhou. Only four corporations from all kinds of trade obtained this status in 2002. Our successful evaluation is built on three lines of business activities.

1. M&S is able to produce the finest grade of konjac glucomannan in the

world.

2. M&S adopts the concept of standardization in product quality. Our products, Excelromas, are marketed as Standardized Yeast Proteineous Flavours. This is the pioneer of its kind in China.

3. M&S is highly concentrated in product and application research and development; M&S is able to generate a full scale of product technology for customers by contract.

The evaluation team congratulated on our success. In addition, they requested us to work on the following directions.

1. M&S must continue the present direction, maintain same spirit and morale, and train staffs in technology and management. They look forward to seeing

M&S as a model enterprise in Guangzhou.

2. M&S must work harder to gather information and technology sources from Europe and the US. International connections must be utilized and reinforced.

3. M&S must secure outside investment to build a stronger and more influential enterprise.

The above is only for your information.

Regards,
Albert

Albert P N Chan
General Manager
M&S Industries Ltd. Hong Kong

~ Reported by Albert Chan



華美食品學會

Chinese American Food Society

4669 Executive Drive
Portage, Michigan 49002

Visit CAFS on the Web!
www.cafsnet.org

Do you have a concern, a suggestion, a question, or a bright idea? Send an e-mail to one of the Executive members:

Dr. Fu-hung Hsieh President@cafsnet.com

Dr. Peggy Hsieh Past.President@cafsnet.com

Kenny Chuang Kenny.Chuang@cafsnet.com

Judy Chan Secretary@cafsnet.com

Dr. Marin Lo Treasurer@cafsnet.com

YiFang Chu yc256@cornell.edu

We will be happy to listen to your thoughts!

Who's Who in CAFS...

The day-to-day business of the CAFS is run by a dedicated team of Executive Members. This year, the Executive Committee is led by our President, **Dr. Fu-hung Hsieh**. He is a professor at the University of Missouri-Columbia. He is also an associate editor for JFS, Trans. of ASAE, and serves on the editorial board of J. Food Process Eng. Our Acting Past-President, **Dr. Peggy Hsieh**, and her graduate students have served CAFS for many years. She is an associate professor at Auburn University and is sitting on several IFT's international committees representing the interests of CAFS members. **Kenny Chuang**, President-Elect, is the Production Manager for Ready-to-Drink Group at Guinness UDV North America. He has served CAFS for many years as Secretary, Newsletter Editor, Membership Directory

Editor, Executive Committee Member, and Website Editor. **Dr. Martin Lo**, Treasurer, is an assistant professor at the University of Maryland. He has organized several CAFS student workshops. He now looks after our financial statement. His previous graduate student, **Yi-Fang (Allan) Chu**, now a graduate student at Cornell University, is busy keeping our Membership Directory up to date. Last but not least, **Judy Chan**, Secretary, is the note taker for CAFS. Whenever she is not busy working on her Ph. D. thesis at the University of British Columbia, she loves to think of what to write for future issues of the CAFS Newsletter. The Executive is also supported by a group of **Executive Committee Directors** and a team of **Committee Chairs**.