

華美食品學會

Chinese American Food Society

Quarterly Newsletter

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MESSAGE FROM THE PRESIDENT

OOPS: Optimistic Optimization Poses for Success

Dear CAFS Members,

Hope all of you are having a great holiday season. Thanks to Dr. James Moy for his excellent leadership during 2005-06 as well as the efforts by many of our members. Your continuing support once again enabled another successful CAFS annual banquet during the 2006 IFT Meeting in Orlando, FL regardless of the pouring rain. It probably takes no time for all of us to get on with our always busy schedule, especially with all the deadlines and projects that we all have to juggle with. As the New Year quietly sneaking on and knocking at our doors, I would like to take this opportunity to give you an overview on the key areas CAFS will focus on during this coming year.

First of all, the presence of CAFS as a professional and scientific organization will be strong during the year of 2007. A special thanks to Drs. Yao-Wen Huang, James Moy, Peggy Hsieh, Hongda Chen, and many of our members and friends in the greater Chinese circle who help make the Global Chinese Health Food Symposium 2007 reality. Cosponsored by the IFT, the symposium carries a theme of "Globalization of Chinese Health Food" and has four key areas, including (1) Biotechnology and Innovations; (2) Regulations and Labeling; (3) Education and Marketing; and (4) Interchange among Industries. The Symposium will be held on July 27-28, 2007 at the McCormick Place in Chicago, IL, immediately before the 2007 IFT Annual Meeting.

Professor Chun-Su Yuan, Editor-in-Chief of American Journal of Chinese Medicine, has agreed to give the keynote speech at the Symposium. Dr. Yuan is the Cyrus Tang Professor at the Department of Anesthesia and Critical Care and the Director of Tang Center for Herbal Medicine Research of Pritzker School of Medicine at the University of Chicago. I believe his background as a M.D./Ph.D. and many years of research on Chinese herbal medicine will give valuable insights on the future of Chinese Health Food. We are also very fortunate to have confirmed four leading scientists in the field to be our plenary lecturers at the Symposium. Professor Jin, Zonglian is the Director of Nutritional Health Food Institute of the Branch Campus of Peking University; Professor Luo, Yunbo is the Dean of the College of Food Science and Nutritional Engineering at the Chinese Agriculture University; Professors Chiang, Wen-Chang and Hwang, Lucy Sun are with the Institute of Food Science and Technology at the National Taiwan University. Please mark your calendar now and plan to take advantage of this wonderful opportunity. All you need to do is to arrive in Chicago on Thursday afternoon and get ready to enjoy the presentations and to network with fellow scientists at CAFS and IFT (continue on page 4).

MESSAGE FROM THE PAST PRESIDENT

Dear CAFS Members:

During our annual banquet meeting in Orlando last June, I was very pleased to see so many of you there. I was especially glad to see so many new members join CAFS at the meeting.

From attending these meetings through the years, I continue to wonder what we can do to encourage members to pre-register for the banquet meeting. The pattern has been, 10-20% pre-registered, and the rest showed up at the door. It is fine because we always have a good crowd, but it makes it very difficult for the Annual Banquet Meeting Chair to order the right number of tables from the restaurant. This year, due to the wet weather, only 80+ people showed up instead of the expected 100. Dr. Martin Lo had ordered 10 tables. We used eight. Through negotiation with the owner, we paid for one extra table.

This brings up another point, our financial situation is still not good. Our balance continues to go down. So I hope our new president and officers will find ways to improve the situation. For example, we need to find ways to have more members and for everyone to pay his/her dues.

Pamela Tom, one of our directors, discovered last year some wording in our by-laws regarding membership eligibility that could be improved. We did not have a chance to do something last year. I hope the Membership Committee and the By-laws Committee and the officers this year will look into it and make the wordings more logical and rational.

I want to thank again all the officers and committee chairs and committee members for your effort and help to make 2005-2006 a pleasant and memorable year.

It was my privilege and honor to serve as your president this past year. Under the leadership of President Martin Lo and President-elect Hongda Chen, I am confident CAFS will continue to serve our members well and make our members proud of CAFS.

James H. Moy
President, 2005-06



Dr. Martin Lo presented an award to Dr. James Moy at the banquet.

HIGHLIGHTS OF 2006 CAFS ANNUAL BANQUET



Awards were presented to the awardees at 2006 Annual Meeting by Dr. Fu-hung Hsieh, Chair of Award Committee.

2006 CAFS Annual Banquet
June 26, 2006 (Monday)
Peacock Garden Restaurant
Orlando, FL



Remark from Dr. Pamela Tom,
Executive Committee Director

Message from the President (Continue)

While the planning committee continues to work on fundraising and prepares for a conference proposal to USDA to seek additional support, I would like to call for your assistance, mainly in the areas of financial sponsorship and scientific involvement. On the financial side, please kindly extend your connections to industrial friends who might be interested in becoming a sponsor for the program or the dinner, or to contribute to the expo, which will take place alongside the Symposium. Scientifically, it is agreed by the CAFS executive committee to host student paper competitions with the Symposium, and we need as many judges to assist in reviewing the abstracts. The Symposium website is currently under development, and the URL will be announced as soon as it is launched.

Secondly, the efforts in enhancing mentoring between professionals and students continue. The speakers for a job placement session at the national IFT meeting are being sought. Some discussions have also taken place on assisting young professionals in their professional development. One idea is to establish a Young Scientist Award within CAFS that recognizes young scientists' research and scholarly achievements. Of course this is a new issue that requires formal discussions at the executive committee meeting, but with the competitiveness in today's work place, both industrially and in the academia, it is critical for CAFS to play an important role in support of its members in order to sustain the organization. Please feel free to communicate with any of the executive members your ideas to strengthen the function of CAFS.

Similar to many professional organizations, CAFS is faced with a variety of challenges, but I am confident that, with the energetic officers and committee members, CAFS will be able to extend its heartwarming network into a successful professional home for many scientists and students. Please join in on the "Operation OOPS" and let the celebration continue...

Sincerely yours,

Y. Martin Lo, 2006-2007 CAFS President

Past and Up-Coming Events

Food Summit in China: The Globalization of Traditional Food

IFT and the Chinese Institute of Food Science and Technology (CIFST) hosted its third joint summit -- *Food Summit in China 2006* -- on November 5-8, 2006 in Xiamen, China. This year's event drew attendees from many countries around the world including China, Japan, Taiwan and the US. Sessions focused on product development trends, functional foods and food safety and trade and consumer trends. For more information, please visit <http://www.foodsummit.cn/program.asp>.



The **Food Safety & Security Summit** will be held March 6-8, 2007, at the Washington, DC, Convention Center.

From farm gate to dinner plate, the **Food Safety & Security Summit** is the largest and most established food safety and security expo and conference in North America.

The **Food Safety & Security Summit** features two and a half days of intensive educational seminars conducted by industry experts, workshops, social and networking events, and a large exhibit hall featuring the industry's leading problem-solving vendors.

Entering its ninth year, the 2007 **Food Safety & Security Summit** will be held in the heart of our nation's capital, the center for food industry policy-making and regulation. Legislative and regulatory policy-makers work mere blocks from the convention center. The summit provides an ideal venue to bring thousands of industry participants, regulators and lawmakers together to discuss the pressing issues facing the entire industry.

The **Food Safety & Security Summit** will feature expert speakers and trainers, and create a forum for food processors, retailers, food service, academia and government personnel to exchange ideas, find solutions and engage in networking opportunities.

Further information will be available soon. Please enter your contact information below. You will receive upcoming updates including registration, housing and complete seminar descriptions just as soon as they are available.

Food Defense Workshop to be held

The Food and Drug Administration will hold a public meeting entitled "Food Defense Workshop" on March 29, 2007 in Dallas, Tex. This public workshop will provide information about food defense, the regulations authorized by the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act), and other related subjects to FDA-regulated food facilities (farms, manufacturers, processors, distributors, retailers, and restaurants).

Contact David Arvelo, Food and Drug Administration, Southwest Regional Office, 4040 North Central Expressway, Suite 900, Dallas, TX 75204, 214-253-4952, FAX: 214-253-4970, or e-mail: david.arvelo@fda.hhs.gov. More information is in the Federal Register of November 24, 2006 (Volume 71, Number 226, Page 67878-67879).

IFT Annual Meeting call for proposals

The call for session proposals/abstracts for IFT's Annual Meeting in Chicago, July 28-August 1, 2007 is now open. [Click here](#) for more information and to submit your proposal or abstract.

Submission deadlines are Dec. 15, 2006 for Session Proposals (symposium, panel, workshop, and roundtable) and Jan. 4, 2007 for Abstracts (oral/poster paper abstracts, competitions, new products/technology submissions).

This year's theme is "Health, Wellness, and Foods", and the following elements are given to provide additional focus: Product Development, Innovation, International/U.S. Approaches, Ingredients Technology, Regulations.



Global Chinese Health Food Symposium 2007

Keynote: Dr. Chun-Su Yuan, M.D., Ph.D.

Prof. Yuan, Editor in Chief, *American Journal of Chinese Medicine*, Cyrus Tang Professor at the Dept. of Anesthesia & Critical Care and Director of Tang Center for Herbal Medicine Research of Pritzker School of Medicine at the Univ. of Chicago will give the keynote.



July 27-28, 2007
 McCormick Place
 Chicago, IL, U.S.A.
 (Right before IFT Meeting)

For more information on how to become a sponsor for the symposium, send an email to Dr. Y. Martin Lo: ymlo@umd.edu

[Sign Up Now](#)

Globalization of Chinese Health Food:

1. *Biotechnology and Innovations*
2. *Regulations and Labeling*
3. *Education and Marketing*
4. *Interchange among Industries*





Plenary Lecturer

Professor Jin, Zonglian,
Director of Nutritional Health Food
Institute of the Branch
Campus of Peking University



Plenary Lecturer

Professor Chiang, Wen-Chang,
Institute of Food Science and
Technology, National Taiwan
University, Taipei



Plenary Lecturer

Professor Luo, Yunbo, Dean of the
College of Food Science and
Nutritional Engineering, Chinese
Agriculture University, Beijing



Plenary Lecturer

Professor Hwang, Lucy Sun,
Institute of Food Science and
Technology, National Taiwan
University, Taipei

Take Advantage of:

- Discounted registration for IFT Annual meeting if attending both the symposium and the IFT Annual Meeting
- Discounted group rate for hotels in downtown Chicago area

More information will be available in the next announcement on:

- > [General Information](#)
- > [Technical Program](#)
- > [Industrial Expo](#)
- > [Student Paper Competition](#)
- > [Hotel and Transportation](#)
- > [CAFS Website](#)
- > [IFT 2007 Annual Meeting](#)

Your registration also includes the ticket to a social reception and dinner banquet in the evening of Friday, July 27.



To remove your name from our mailing list, please [click here](#).

Questions or comments? E-mail us at ymlo@umd.edu or call 301-405-4509

Job Announcements



The Colonial Group

A World Class Executive Search and Recruiting Firm

356 McLaws Circle
Suite 3
Williamsburg, VA
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F (757) 229-6495

R & D DIRECTOR – APPLICATIONS DEVELOPMENT

Overall Description

For a rapidly growing Biosciences Company manufacturing nutritional products that promote health and wellness through every stage of life, provide the leadership to the R&D Applications Group. Responsibilities include; the development, communication and achievement of short, medium and long term goals; establishing priorities and managing complex application projects, providing guidelines for problem-solving efforts; and, optimizing the allocation of resources.

Duties and Responsibilities

Manage the Applications Development team to meet objectives and provide leadership to advance the technical performance of the team.

Develop unique and creative delivery technologies of the company's ingredients and provide leadership to the Sensory Group to enhance the taste components of these ingredients.

Prioritize, manage and complete projects related to Applications Development on schedule and within budget.

Initiate and manage relationships with outside organizations and consultants.

Establish channels and communicate regularly with Marketing, Development and external organizations.

Provide technical support to Marketing and commercialization groups.

Manage data generation, collection, interpretation, organization and its communication.

Requisites

Ph.D. degree with 10+ years, or MS degree with 12+ years experience in Food Science / Food Technology or related field.

Extensive knowledge of ingredient development, product formulation and applications.

Strong industrial experience in food and beverage and additional industrial experience in nutritional products, dietary supplements and infant formula.

Good computer skills and knowledge of statistical and sensory analysis.

Excellent track record managing teams and overseeing complex projects.

Strong organization and planning skills and excellent reporting and communication skills.

R&D Scientist - Food Applications - Job Description

Overall Description

For a rapidly growing innovator in the development of nutritional products that promote health and wellness through every stage of life, provide the leadership in developing new food applications for the company's core products. Work closely with Business Development, Sales, Marketing, and customers with sensory testing, pilot plan testing, and scaling up to commercial production along with other product related issues dealing with growing the business.

Duties and Responsibilities

- Provide technical support to customers as well as participating and interacting with them as requested by Business Development and Sales and Marketing.
- Understand general food processing engineering to make correct determinations and assumptions for scale-up to commercial production.
- Work directly with immediate members of the team to help in planning and executing food product application trial work at pilot plant scale; set up and design of experiment.
- Determine type of sensory evaluation tests specific for each food or food group as well as determining the type of shelf life study needed. Have an understanding of analytical chemistry tests to evaluate results and suggest alternate options.
- Assist with planning experimental design to test new ingredients applied to food matrices.
- Assist in the development of novel food ingredients.

Requisites

- PhD with 4-6 years or MS degree with 8-11 years experience in Food Science/Food Technology or related field.
- Experience in food production and food engineering unit operations and familiarity with food plant layouts.
- Ability to work independently as well as in group settings and have strong problem solving skills.
- Ability to learn new protocols and procedures.
- Good practices with maintaining lab notebooks and records.
- Excellent verbal and written communications skills and computer proficiency required.



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Portage, Michigan 49002

Visit CAFS on the Web!
www.cafsnets.org

About CAFS...

The Chinese American Food Society was created from an idea generated by a group of passionate Chinese food professionals at the IFT Convention in New Orleans in 1974. One year later, at the IFT Annual Meeting in Chicago, the CAFS as we know it today was born and Professor Bor S. Luh was elected as the first President of the group. Today CAFS continues to grow and serves as the only professional organization for oversea Chinese food professionals. CAFS remains as an active sub-division of the IFT and maintains close relationships with food science societies in Mainland China, Taiwan, and Hong Kong. Currently, the CAFS community has close to 300 Student Members, Members, and Life-Time Members spread over North America, Mainland China, Taiwan, Hong Kong, and other areas of the world.

The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of CAFS and should not be interpreted as such.

NOTE FROM THE EDITOR

Dear CAFS Members:

It is my pleasure and honor to serve as the Editor for CAFS Newsletter. In order to provide the most updated information to our members, I encourage everyone to send in any stories and news you wish to share. As the Newsletter is delivered electronically through e-mail list, it is important to keep your e-mail current. If you have any change of your e-mail address, please send your updated information to fchen1@tnstate.edu. I would like to thank Dr. Martin Lo and Dr. James Moy for their contributions, and Dr. Peggy Hsieh for providing photos of the CAFS Annual Banquet. I really need to hear from our members to keep the newsletter most updated. Please feel free to send me any idea and suggestion, or contribution article for next issue of the Newsletter (March).

Sincerely,

Fur-Chi Chen

From Nashville, Tennessee