



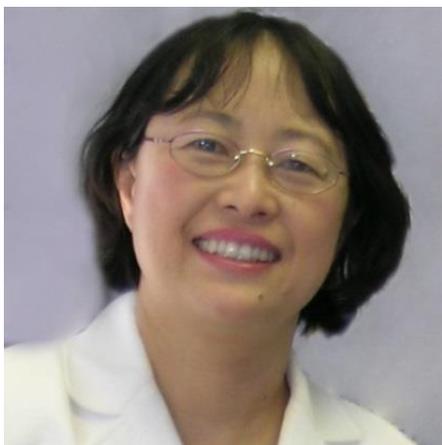
華美食品學會

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

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Message from the President



Dear fellow CAFS members,

Thank you for entrusting me to serve as CAFS President for 2014/15. I am humbled to be following in the footsteps of many venerable past Presidents. As our organization turns 40 in 2015, I look forward to working with you to make this a memorable year!

2013/14 has been a great year for CAFS. Under the leadership of President Guangwei Huang, we have accomplished a lot: designed a new logo, instituted a new travel grant program, and sponsored international meetings. Kudos, Guangwei and the leadership team!

The 2014/15 Executive Committee and I are excited to keep the momentum going. We will continue expanding CAFS' scholarly activities; enrich and strengthen our commitment to support our younger generations of food science professionals; and celebrate our rich history and expand the horizon of CAFS.

CAFS has long recognized the importance of supporting the career growth of our students and tapping into the aspirations of our emerging generation of food professionals. In 2014, we will establish a student committee and a mentorship committee. Envisioned as a forum

for students to more actively partake in shaping the future of CAFS, the students can use this platform to share their opinions and bring innovative ideas and new perspective. Our mentorship committee will head the development and execution of a program to match seasoned members with our up-and-coming students, postdocs, and junior faculty members. I hope this rewarding opportunity to inspire and shape the next generation, and ensure the vitality of our organization's future, will entice you to get involved!

Since 2012/2013, CAFS has embarked on a transformation from social club to a professional organization with strong scholarly activities since 2012/13. With our organization's evolution, we are also working to update our CAFS Bylaws and discuss the recommendations at our annual meeting in 2015. We look to you, our esteemed members, to consider what CAFS can do, what it should do, and where we see ourselves on the auspice of our 40th anniversary!

While many celebration activities are being brewed right now, I am pleased to inform you that our conference committee, under the leadership of Dr. Yao-wen Huang, has been communicating with IFT and CIFST, and has submitted our proposal for a pre-conference

workshop. This workshop will target food safety and regulatory issues during China-US trade involving food products. This will be the very first all Chinese-speaking one day workshop in IFT's history!

In addition, we will finalize and officially launch our new logo during our 40th celebration, design and distribute CAFS branded promotional items. CAFS will also further expand our conference offerings, and sponsorships in domestic and international meetings.

CAFS is an organization run on volunteer leadership - for our members and by our members. I am thrilled to be working with a very capable Executive Committee. We have just filled our Treasurer position, and we are looking for candidate for our Membership Committee Chair. I encourage you to share your leadership experience, thoughts, ideas, leadership, and talents with CAFS.

Sincerely,

Yaguang Luo

President 2014-2015



Message from the Past President



Dear CAFS family members:

The 2013/14 is a very fruitful year for CAFS family and we had 7 members elected to be a fellow of IFT, IAFoST or AAAS, and 2 members received IFT awards. CAFS also awarded 2 members and 3 students at the annual banquet. Let's congratulate all award recipients for their great accomplishments! CAFS is proud of your success! More details on recognition of these well accomplished members may be seen in the annual banquet report.

Great thanks to the award committee led by Juming Tang for further standardizing CAFS award structure and identifying qualified members for all award categories. Sincere thanks to the annual banquet planning committee members: Yaguang Luo, Hongda Chen and Vivian Wu, we had another great annual banquet and meeting, and the attending members had enjoyed close communication and fellowship.

With dedication and hard work from 2013/14 executive committee members, CAFS have made a step forward to transition from a social club to a scientific and technological society: 1) thanks to Yi-cheng Su and other task force

members, a new logo closely symbolizing CAFS as a scientific society had finally come to fruition; 2) thanks to Yaguang Luo and other task force members, the CAFS international conference travel grant was established to support members attending CAFS sponsored international conferences; 3) CAFS had been recognized as a co-organizer for 2 international conferences with 2 CAFS executive committee members attended each conference. I'd like to take this opportunity to thank all 2013/14 executive committee members and task force members for your dedication and valuable contributions. I treasure our communications, discussions, and time spent together on CAFS activities, planning, future directions, etc.

I am very pleased to see that the 2014/15 executive committee, under the leadership of Yaguang Luo, is committed to further expand CAFS role in organizing food science and technology conferences or workshops, and to continue exploring mentor/mentee program. Many plans and activities toward CAFS 40th anniversary celebration are under discussions. The 2014/15 will be a milestone year for CAFS, and I encourage you all actively get involved with CAFS by contributing your wisdom, expertise and time.

Have a great celebratory year!

Guangwei Huang

Past CAFS President 2012 – 2013

2014 Annual Banquet Report and Highlights



-- By Vivian Wu

The 2014 CAFS Annual Meeting and Banquet were held at Five Happiness Restaurant in New Orleans, LA on June 23, 2014 from 5:30 to 9:00 pm. This year's banquet was sponsored by the Almond Board of California. About 120 CAFS members and guests attended this exciting gathering. The banquet was started with a warm welcome from the CAFS President, Mr. Guangwei Huang, followed by introducing guests from the U.S. and overseas. Among our special guests included VIP guests Mr. John Ruff, immediate Past IFT President 2013-14 and his wife; Ms. Molly Spence, North America Director of the Almond Board of California, delegates from Shanghai Ocean University led by Associate Dean, Dr. Yifen Wang, and Dr. James Wu from Taiwan University. Former CAFS member achievement was then recognized including IFT 2014 Fellow: Dr. Keshun Liu, USDA ARS; Dr. Juming Tang, Washington State University; Dr. Howard Zhang, USDA ARS; IFT 2013 Samuel Gate Prescott Award: Dr. Hang Xiao, University of Massachusetts; Dr. Yao Olive, California State Polytechnic University, Pomona; IAFoST 2014 Fellow: Dr. Sam K.C. Chang, Mississippi State University; Dr. Yao-wen Huang, University of

Georgia; Dr. Yen-Con Hung, University of Georgia; and Elected AAAS Fellow: Dr. Tung-Ching Lee, Rutgers University.



Dr. Junming Tang, the Chair of Award Committee, presented the 2014 CAFS Professional Achievement Award to Dr. Hongda Chen, National Program Leader, USDA NIFA, the 2014 CAFS Distinguished Service Award to Dr. Yi-Cheng Su, 2014 CAFS Outstanding Student Awards to Zhong Zhang (Ph.D. student) of University of Missouri, Bicheng Wu (Ph.D. student) of UMass Amherst,



and Long (Joe) Zou (Ph.D. student) of University of Georgia. Mr. Ruff and Ms. Spence, then made VIP guest and sponsor remarks.

Following the dinner, Mr. Guangwei Huang reported key focuses and activities of CAFS for the past year including the promotion of CAFS family belongingness, expanding of CAFS involvements in FST communication, and completion of CAFS logo design. He also expressed his sincere appreciation to the 2013-2014 Officers and Committee Chairs for their diligent service. Dr. Yaguang Luo introduced CAFS international conference travel grant. Dr. Yi-Cheng Su presented CAFS new Logo. Dr. Vivian C.H. Wu updated CAFS financial report. Dr. Hongda Chen provided By-Law Committee report. Dr. Martin presented workshops he conducted worldwide.



Dinner was served with 10 delicious dishes.



Dr. Howard Zhang, Chair of Nomination Committee, announced the CAFS 2014 election

results and 2014-2015 officers: President: Dr. Yaguang Luo, President Elect: Dr. Vivian C.H. Wu and newly elected Executive Committee Directors: Dr. Yao Olive Li and Dr. Sean Liu.

As the banquet went to the end, door prizes were drawn. Mr. Guangwei Huang introduced the coming year President, Dr. Yaguang Luo. Dr. Luo, on behalf of all CAFS members, gave a sincere appreciation to Mr. Guangwei Huang for his dedication and great leadership during the past year. Dr. Luo wished to see everyone at the

2015 CAFS Annual Meeting and Banquet in Chicago meeting. The banquet was adjourned on schedule.



2014-2015 CAFS Officers

President elect: Vivian C.H. Wu

Past President: Guangwei Huang

Executive Committee Directors: Zhongli Pan, Z. Jun Weng, Yao Olive Li, Sean Liu

Secretary and Newsletter Editor: Fanbin Kong

Treasurer: Zuoxing Zheng

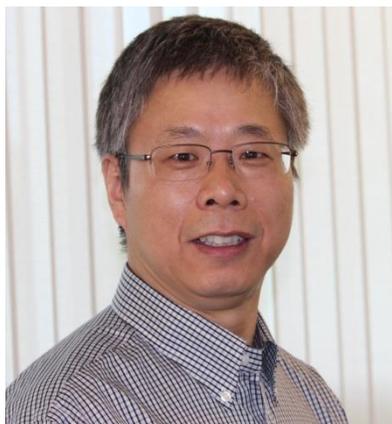
Membership Directory Editor: Qixin Zhong

CAFS New Logo and Interpretation



The green circle represents the vision of a global and sustainable food society, with the two cross-over green leaves symbolizing the convergence of eastern and western food cultures, and CAFS role (as indicated by both English and Chinese titles) as the connecting force. The atom and orbit together shows our scientific foundation, and the number denotes the inaugural year of our society. Our color choices include green, for sustainability; orange-gold, per Chinese tradition; and navy blue, signifying professionalism.

Zuoxing Zheng Appointed As CAFS Treasurer



I am pleased to announce the appointment of Dr. Zuoxing Zheng to the CAFS Treasurer position. This position became vacant earlier due to

the migration of previous Treasurer to the President-elect position, and was filled according to CAFS Bylaws. Dr. Zheng was selected among many qualified candidates, and will serve under this capacity until the next election.

Dr. Zuoxing Zheng is a Senior Associate Principal Scientist with Kraft Foods Inc., Global Research. His primary function has been focused on identifying and developing novel and proprietary preservation technologies to improve food safety, quality and shelf life of various food and beverage products. Prior to joining Kraft Foods in 1999, he was Research Assistant at the University of Massachusetts from 1995 to 1999 and Assistant Professor and Lecturer at Tsinghua University from 1988 to 1995.

Dr. Zheng received his B.S. and M.S. degrees in Fermentation and Microbiology in China and Japan, and Ph.D. degree in Food Science from the University of Massachusetts. In more than two decades of his professional experience, Dr. Zheng has authored 24 journal papers, 51

international patent publications, 2 book chapters and numerous invited conference presentations. He serves on the Editorial Board for 2 scientific journals: *Food Biotechnology*, and *Journal of Microbiology & Experimentation*, and is a reviewer for a dozen of scientific journals. Some of his patented technologies have been commercialized at Kraft Foods. He has received numerous awards from Kraft Foods, IFT, UNESCO and Tsinghua University.

As an active member of IFT, Dr. Zheng has played several leadership roles with local and national IFT, and other organizations. He has served as the Chair of Chicago Section IFT Tanner Lecture Committee; Chair, Chari-Elect and Secretary for IFT Foodservice Division; Chair of IFT Foodservice Division Graduate Student Paper Competition; IFT Microbiology Panel; and Executive Director for CAFS.

Congratulations Dr. Zheng. I look forward to working with you.

Yaguang Luo

CAFS President, 2014-2015



2014 CAFS Award Recipients

2014 Professional Award: Hongda Chen



Hongda Chen, Ph.D., National Program Leader, Division of Food Safety, National Institute of Food and Agriculture (NIFA), United State Department of Agriculture (USDA). He received M.S. in 1987 and Ph.D. in 1990 from University of California, Davis.

Hongda Chen is a Fellow of IFT and International Academy of Food Science and Technology, IUFoST. He received Top 50 Outstanding Alumni Award at the 50th Anniversary of Jiangnan University, China, in 2008, and USDA Certificate of Merit for outstanding annual performance appraisal ratings.

2014 CAFS Distinguished Service Award: Yi-Cheng Su



Yi-Cheng Su, Ph.D., a Professor in Seafood Microbiology and Safety, Department of Food Science and Technology, and Seafood Research and Education Center, Oregon State University. He received M.S. in 1989 from University of Nebraska-Lincoln, and Ph.D. in Food Science from University of Wisconsin-Madison, 1994.

Yi-Cheng Su was 2009 - 2012 CAFS Secretary and Newsletter Editor, President-Elect, President for CAFS in 2011-2012.

2014 Outstanding Student Award: Zhong Zhang, Bicheng Wu, Long Zou



Zhong Zhang (left) is a Ph.D. student in Food Science Program, University of Missouri.

Bicheng Wu (middle) is a Ph.D. student in Food Science at UMass Amherst.

Long (Joe) Zou is a Ph.D. student in the Department of Food Science & Technology, University of Georgia.



CAFS Member News

Pamela Tom Inducted as IAFoST Fellow

At the 17th World Congress of Food Science and Technology (World Food Congress), August 14-21, 2014 in Montreal, Canada, Pamela Tom, Academic Coordinator Emerita, Department of Food Science and Technology, University of California, Davis, was inducted as a new Fellow of the International Academy of Food Science and Technology (IAFoST). Ms. Tom's expertise is in seafood safety outreach and she has developed an international reputation during her 39-year career in extension with the University of California.

Fellows elected to IAFoST are acknowledged by their peers as outstanding representatives of international food science and technology. The International Academy of Food Science collectively forms a pool of scientific expertise in food science and technology from which IAFoST draws non-aligned expert advice on scientific matters. In 2013 Pamela Tom was presented with the IFT's Aquatic Food Products Division Service Award in recognition and gratitude of exemplary service.

Juming Tang Elected ASABE fellow, Received 2014 Freezing Research Award

Juming Tang, a Regents Professor at Washington State University and Distinguished Chair in Food Engineering at the Department of Biological Systems Engineering, has been named a fellow of the American Society of Agricultural and Biological Engineers (ASABE). This is the highest honor awarded by ASABE. It is reserved for engineers with 20 years' membership in ASABE and outstanding

qualifications and experience in agricultural engineering.

In addition, the Frozen Food Foundation, in conjunction with the International Association for Food Protection (IAFP), awarded Dr. Juming Tang with the fifth annual Frozen Food Foundation Freezing Research Award. The award, which recognizes individuals or organizations whose research contributes to the continued enhancement of food quality and safety through freezing, was presented to Dr. Tang during the IAFP 2014 Annual Meeting in Indianapolis. Dr. Tang was selected for his significant contributions to enhance the fields of food process engineering and, in particular, the development of in-package microwave pasteurization technology for control of microbial and viral pathogens in frozen and chilled meals.

Qinchun Rao Joined Florida State University

Qinchun Rao recently joined the College of Human Sciences at Florida State University (FSU) as the Entrepreneur-In-Residence professor and as an Assistant Professor in the Department of Nutrition, Food and Exercise Sciences. His research interests lie in utilizing food chemistry, especially immunochemistry and physical chemistry, as tools to address issues and concerns arising in both food safety and food quality disciplines. Rao received both his MS and PhD from FSU. He spent four years at the University of Minnesota as a postdoctoral research associate before he returned to FSU. The goal of the Entrepreneur-In-Residence position is to promote entrepreneurship through teaching, mentoring, and research.

He has several opening positions for graduate students, if you or anyone you know are

interested, please contact him directly at qrao@fsu.edu.

Qixing Zhong, Haiqiang Chen Promoted to Full Professor

Qixing Zhong received his Ph.D. degree from North Carolina State University. He was appointed as a tenure-track Assistant Professor in the Department of Food Science, University of Tennessee in 2005, promoted to Associate Professor with tenure at the University of Tennessee in 2010 and Full Professor in 2014. Dr. Zhong was the recipient of IFT Samuel Cate Prescott Award in 2012.

Haiqiang Chen received his Ph.D. degree from Pennsylvania State University in 2001. He was appointed as an Assistant Professor in the Department of Animal and Food Sciences at University of Delaware in 2004, and promoted to Associate Professor in 2010 and Full Professor in 2014. His research focuses on high pressure processing, and pulsed light and UV processing for food safety.

Alex Woo Gave Talks at IFT

Alex Woo, CEO and Founder of W2O Food Innovation, recently gave two talks on

“Reduce Sugars, Naturally and Simply”(IFT Wellness 2014), and “Taste and Smell Technologies Behind 2014 Food Launches”(2014 IFT). Companies hire him to develop new products because of his expertise in what he calls “taste and smell science and technologies”. Please contact him if you are interested in talking with him.

Alex.Woo123@gmail.com, 425-985-8168.

Linkedin: <http://www.linkedin.com/pub/alex-woo/3/b83/827/>. Twitter: @AlexWoo_W2O.

Fanbin Kong Received 2014 NACTA Teacher Award of Merit

Fanbin Kong, Assistant Professor in the Department of Food Science & Technology, University of Georgia, recently received NACTA Teacher Award of Merit. Sponsored by NACTA (North American Colleges and Teachers of Agriculture), this award is to recognize those individuals whose efforts represent the very best in agricultural higher education. The award is selected by a committee at the university or college and is the highest level of recognition a faculty member or graduate student can receive from the institution for excellence in teaching.



2014 CAFS Financial Report

-- Prepared by Vivian C.H. Wu

Balance of FY 2013 term	\$21,613.19
2014 term	
Expenses	
Subtotal Expense	\$0
Income	
Mailed in Membership	
for Jan. 01, 13-Dec. 31, 2014	\$1520.00
subtotal	\$1520.00
9 Mo Risk Free CD from the previous year	\$93.39
9 Mo Risk Free CD earned in this term	\$4.86
Royalty donation	\$132.61
Subtotal Income	\$1657.47
2014 Annual Banquet in:	
Five Happiness Restaurant	\$4,800.00
On-Site Registration and membership	\$3745.00
Sponsor of CAFS banquet	\$1,000.00
2014 Scholarship: Graduate Student	\$300.00
color code and raffle tickets	\$27.64
Subtotal	\$-382.64
Balance of 2014 term	\$22,888.02

CAFS History, His and Her Stories

Part 4: Organizational Development and Newsletters

-- by Cathy Ang



The Officers and Committees:

Until 1979, elected officers were President and Vice-President while the Secretary and Treasurer were appointed. In October 1979,

upon the suggestion of Dr. Lung-Shin Wei, an Executive Committee composed of all former Presidents and Vice-Presidents was established to serve as an advisory team. Regional coordinators were appointed. From June 1980, the role of President-elect was established. He/she would be responsible for making arrangements and plans for the Annual Program and to serve as President in the following term. Two additional Executive Committee members were elected for a two-year term. From 1982 to 1986, the term of the officers (president, president-elect, treasurer and secretary) were two years. Thus each officer during those years worked hard for two years.

President Anthony Chen (1982-84) established several operation committees responsible for Consulting and Workshop, Membership, Award, Employment, Annual Meeting, Student Affairs and Publications. He also appointed an Advisor and Legal Counselor. The committee structure has been modified a few times in later years but basically maintained the same at least up to 2000 except one or two years when only 3 or 4 officers were at work. A list of officers was presented in **Table 4** of the **25th Anniversary Issue***.

The Newsletters: In September 1977, President Joseph J. Jen initialed a formal, Quarterly Newsletter to facilitate information exchange between officers and members. Nearly all materials, such as announcements, news, articles, etc. were hand-written in Chinese. Since that time, four issues of Newsletters were regularly published per year, occasionally one or two issues were missed. Until the early 1980s, the core officers (President, VP or President-elect, Secretary and Treasurer) carried out the work of all services, e.g., editing newsletters, up-dating Directories and organizing Annual Banquets.

The Newsletters covered a variety of articles and issues. For instance, the Employment Services committee often provided announcements of job opportunities. It was not easy to write documents by hand in Chinese. By mid 1980s, news and articles in the Newsletters were half in Chinese and half in English. By late 1980s, more articles were written in English than in Chinese because of the use of a computer to type in English was much easier than hand writing in Chinese.

In order to share the excitement of Annual Banquet with absent members, there was an unwritten tradition that the new President-elect would write an article about the annual events and publish it in the next issue of the Newsletter. This tradition has been kept throughout the years with only a few exceptions.

*** A special issue of CAFS Newsletter publication of 2000.** 華美食品學會二十五週年特刊, Commemorative Issue, Celebrating the 25th Anniversary of the Founding of CHINESE AMERICAN FOOD SOCIETY 1975-2000.

Past CAFS Presidents

The Fourth President of CAFS (1978 – 1979):

Lun S. Wei



*Materials from
Internet*

Lun-Shin Wei was born on January 14, 1929 in Miao-Li, Taiwan. He received BS degree from National Chuong

Hsing University, Taiwan, in 1951. He came to the United States in 1953 as a graduate student. He obtained MS degree and PhD degrees from University of Illinois, Urbana, Illinois, in 1955 and 1958, respectively. He has lived in Urbana-Champaign, Illinois since 1953.

Dr. Lun-Shin Wei was a Professor in the Department of Food Sciences and Human Nutrition at the University of Illinois. He retired in 1996 after teaching at the University of Illinois for over 50 years. He was internationally well known for his ground-breaking work in the

field of soybean research. He focused on increasing the utilization of soybeans, the effects of raw soybean qualities on processed soy products, and developed food processes for utilization of soy foods. For his work in soybean research, he received a Congressional commendation from the United States House of Representatives for his discovery facilitating the use of soybeans for direct human consumption.

Lun-Shin Wei worked in the AID program in India for dispensing methods in the direct consumption of soybeans and did consultation on soybean and soyfoods research and development in many countries, including Japan, China, Korea, Philippines, Brazil, Vietnam and elsewhere. He was author and co-author of over 100 papers and scholarly articles on Soy Research and Development. He received numerous honors and awards.



Employment and Wages for Food Scientists and Technologists

Adapted from United States Department of Labor website:
[http://www.bls.gov/oes/CURRENT/oes191012.htm#\(2\)](http://www.bls.gov/oes/CURRENT/oes191012.htm#(2))

Occupational Employment and Wages, May 2013

19-1012 Food Scientists and Technologists

Use chemistry, microbiology, engineering, and other sciences to study the principles underlying the processing and deterioration of foods; analyze food content to determine levels of vitamins, fat, sugar, and protein; discover new food sources; research ways to make processed foods safe, palatable, and healthful; and apply food science knowledge to determine best ways to process, package, preserve, store, and distribute food.

Employment estimate and mean wage estimates for this occupation:

Employment	Mean hourly wage	Mean annual wage
15,010	\$31.41	\$65,340

Percentile wage estimates for this occupation:

Percentile	10%	25%	50% (Median)	75%	90%
Hourly Wage	\$16.71	\$21.42	\$28.67	\$38.72	\$51.62
Annual Wage	\$34,770	\$44,560	\$59,630	\$80,540	\$107,370

Industries with the highest levels of employment in this occupation:

Industry	Employment	Percent of industry employment	Hourly mean wage	Annual mean wage
Scientific Research and Development Services	2,300	0.36	\$36.87	\$76,690
Management of Companies and Enterprises	1,630	0.08	\$37.96	\$78,950
Grain and Oilseed Milling	1,610	2.72	\$27.25	\$56,680
Other Food Manufacturing	1,600	0.90	\$32.36	\$67,310
Dairy Product Manufacturing	1,140	0.86	\$28.24	\$58,740

Top paying industries for this occupation:

Industry	Employment	Percent of industry employment	Hourly mean wage	Annual mean wage
Federal Executive Branch (OES Designation)	90	<0.005	\$44.16	\$91,860
Management of Companies and Enterprises	1,630	0.08	\$37.96	\$78,950
Business, Professional, Labor, Political, and Similar Organizations	N/A	N/A	\$37.54	\$78,080
Scientific Research and Development Services	2,300	0.36	\$36.87	\$76,690
Grocery and Related Product Merchant Wholesalers	110	0.01	\$35.01	\$72,830

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 2014 Calendar Year

Student Member \$10

Active Member \$20

Associate Member \$20

Life Member \$300

Corporate Member \$250 (including dues for one active member or associate member)

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

Employment Opportunities

China One-Thousand-Talents Recruitment

In conformity with National One-Thousand-Talents Scheme (Recruitment Program of Global Experts), and the Agricultural Science and Technology Innovation Program (ASTIP) which is directly supported by the Chinese central government, the Institute of Agro-Products Processing Science and Technology, Chinese Academy of Agricultural Sciences recruits experts globally.

1. Qualifications for One-Thousand-Talents Not exceeding 55 years old; Professor title in colleges, universities and research institutions; World-quality research level; have not worked in China, or worked for less than one year; long or short -term commitment in China. 2.

Qualifications for Youth One-Thousand-Talents Food Sciences and Technology research area; Not exceeding 40 years old; World top university's PhD and at least 3 years' oversea scientific research experience; Formal teaching or research position in renowned universities, research institutions or companies; Full-time work in China when recruited; Top talents in the research field, with the potential of being leading scientist in certain academic or technology area.

For detail information, please visit:

<http://www.foodcaas.ac.cn/index.html>.

R&D Food Scientist Position at Del Monte Fresh Produce, Coral Gables, FL

Del Monte Fresh Produce (DMFP) Company is one of the world's leading vertically integrated producers, marketers and distributors of high-quality fresh and fresh-cut fruit and vegetables, as well as a leading producer and distributor of prepared fruit and vegetables, juices, beverages, snacks, and desserts in Europe, the Middle East and Africa. DMFP is currently recruiting a R&D Food Scientist to work in our Headquarters Research and Development Laboratory in Coral Gables, FL. In this role the R&D Food Scientist will explore and develop new

products/technologies through designing, conducting and evaluating experiments for fresh cut produce, whole fresh produce and prepared food products to deliver improved sensory, quality, cost or product performance for our operations worldwide.

To apply please do this online or send your resume to Xliu@freshdelmonte.com, or EFiroozabady@freshdelmonte.com

Tenure-Track Assistant Professor Department of Food Science and Human Nutrition College of Health and Human Sciences Colorado State University

The Department of Food Science and Human Nutrition at Colorado State University invites applications for a tenure-track faculty position at the Assistant Professor level with research and teaching interests related to the health effects of foods and/or food components. Responsibilities: The individual holding this position will establish a research program that compliments existing departmental- and university-related research. Possible avenues for research could include, but are not limited to, the role of foods and/or food components in metabolic diseases, cancer, intestinal health, or product development as it relates to health.

Specific Responsibilities include: Conduct independent and collaborative research; Teach in the undergraduate and graduate programs; Direct and mentor graduate and undergraduate students; Perform academic and professional service.

Candidates should submit their applications electronically in pdf format to zara.hopkins@colostate.edu. Applications are due December 1, 2014, although the search will remain open until an acceptable candidate is found. Applicants are encouraged to visit the department's website at <http://www.fshn.chhs.colostate.edu/>

Kellogg's Food Safety Technical Partner

Kellogg's corporate food safety department is currently recruiting for a Food Safety Technical Partner. This position requires a BS or MS degree in Food Science with an emphasis on food microbiology/safety. This position strictly requires a few years of industry experience in food safety capacity (unfortunately research experience is excluded). A PhD in food microbiology area of study is an added advantage. Location is Battle Creek MI.

Job Description Summary:

- Utilize education and food product quality and safety management experience to oversee the design, execution, and follow-up of quality and food safety programs and standards. Conduct hazard assessment and direct mitigation steps for new products and conduct review and approval of the food safety and quality of new and existing ingredients.
- Provide communication and recommendation on the food safety implications. Partner with supply chain to provide technical expertise of food safety policies and procedures during implementation.
- Critically assess the effectiveness of food safety programs to drive a culture of continuous improvement at supply chain manufacturing facilities.
- Develop science based food safety and quality policies, procedures and programs.

Interested persons may contact Olamide.afolayan@kellogg.com for additional details.

Postdoc Position at University of Georgia

Position: Research Associate; 1 year appointment with a possibility of extending to 3 years.

Location: University of Georgia, Department of Food Science and Technology, Griffin, GA

Responsibilities: Supports the research of a USDA beef safety project and several other food safety research projects. Responsibilities include designing, writing protocols and conducting research projects using advanced processing technologies to ensure the safety of foods from primary processing to consumers at home; troubleshooting related equipment; statistical analyses of data; writing research reports, manuscripts, and grant proposals; presenting research findings at professional meetings and to industry groups; supervising technicians and assisting students in conducting research; ordering research supplies; and traveling to other research sites to conduct research activities.

Qualifications: A Ph.D degree in Food Science, Microbiology or equivalent program is required with demonstrated interest in processing technology to ensure food safety. The successful candidate must demonstrate excellent oral and written competencies, interpersonal skills; ability to work independently or as part of a multidisciplinary team. Experience in Shiga-toxin producing *E. coli* is a plus.

Application Deadline: November 15, 2014 or until filled

Date Available: Immediately (or when filled) Interested persons should contact Dr. Yen-Con Hung, at (770) 412-4739; yhung@uga.edu

Graduate Research Assistant Position at Florida State University

Graduate Research Assistant positions are available in the Department of Nutrition, Food and Exercise Sciences, Florida State University. Interested applicants may contact Dr. Qinchun Rao at qrao@fsu.edu.

Conference Information

ICFAS 2014

The 2nd International Conference on Food and Agricultural Sciences (ICFAS 2014) will be held in Auckland, New Zealand, 12-13 November, 2014. ICFAS 2014 is sponsored by the Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBEES). It is one of the leading international conferences for presenting novel and fundamental advances in the fields of Food and Agricultural Sciences. It also serves to foster communication among researchers and practitioners working in a wide variety of scientific areas with a common interest in improving Food and Agricultural Sciences related techniques.

For more information visit website:
<http://www.icfas.org/>

5-7 November 2014, Campinas, São Paulo, Brazil

<http://www.advancesfoodprocessingconference.com/>

Organized by Elsevier, this international congress will address the unique challenges faced by food processing industries and researchers. The Congress provides a platform for industry and science to discuss and develop new concepts and technologies required to improve the sustainability of food processing. Next to the ecologic and social sustainability, which are highly relevant to assure global food supply and competitiveness in the food sector, the economy of innovative approaches is an important criterion with respect to their industrial implementation.

17th International Conference of FFC - 5th International Symposium of ASFFBC

November 18-19, 2014, University of San Diego, San Diego, California, USA

Jointly with USDA (USDA ARS) Functional Food Center is very pleased to announce its 17th International Conference, "Discovery, Utilization, and Control of Bioactive Components and Functional Foods" to be held at the University of San Diego, San Diego, California, USA on November 18-19, 2014. The main goal of the conference is to bring together experts in medicine, biology, and the food industry to discuss the discovery, utilization, and control of bioactive components and functional foods.

<http://functionalfoodscenter.net/17th-international-conference.html>

Fanbin Kong
Newsletter Editor
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Advances in Food Processing
Challenges for the Future