

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Letter from the President-elect

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Dear CAFS members:

First of all, I want to thank Judy Chan, CAFS Secretary and Newsletter Editor, again for her effort to get this issue of Quarterly Newsletter published as scheduled. You may have noticed the Newsletter has had a new facelift since September last year. In addition to hard copies, electronic version of previous issues of the Newsletter is also posted on the CAFS website (<http://www.cafsnet.org/>).

There are several important items that will need your attention in this Newsletter. Peggy Hsieh and her Nomination Committee have put together a slate of excellent candidates for various CAFS Offices. The profiles of all candidates and an election ballot are provided in this Newsletter. Please send back your ballot as directed at your earliest convenience. We want to be certain that the new officers will have your full support. Please also use this opportunity to renew your CAFS membership if you are not a lifetime member. All renewal should be sent directly to our Treasurer, Martin Lo, as indicated on the renewal form.

Inside this issue, you will also find the information for our 2003 Annual Banquet. This year's Annual Banquet will be held at Mountain View Chef Restaurant located in Chicago Chinatown on Monday, July 14th. Please make your reservation soon to help us plan a successful gathering. As always, your early-bird registration comes with a discounted price and a chance to win one of many door prizes. Please make sure you take full advantage of an early registration.

As the coordinator of the Non-Profit Status Committee of CAFS, I would also like to take this opportunity to provide you with an update regarding our current status. After consulting with the legal council and researching many official publications published by the Internal Revenue Service (IRS), I realized that the outcome was not in our favor. Although we are not a for-profit organization, many changes are still needed before we can obtain "Tax Exempt Status for Contribution" from IRS. For details, please refer to pages 17 to 23 and 57 to 58 in Publication 557: *Tax-Exempt Status for Your Organization* (pdf file is available on www.irs.gov).

Thank you for your continuous supports to CAFS. I look forward to seeing you all this summer in Chicago.

Sincerely,

Kenny Chuang

President-elect

Contributors:

Kenny Chuang, YiFang Chu, Yong Hang, I-Pin Ho, Fu-Hung Hsieh, Peggy Hsieh, Steven Pao, and Angel Yang

Editor:

Judy C. K. Chan
Food, Nutrition, and Health
University of British Columbia
Vancouver, BC V6T 1Z4
secretary@cafsnet.com

Editor's Note

Dear CAFS members,

A few weeks ago, I stared at my calendar and was surprised to find out that it's been three months since I prepared the last Newsletter. It was mid-February and I really did not have much time left to prepare the March issue of the Newsletter.

As usual, I sent out an e-mail to all of the CAFS Executive Members from whom I seek advice and suggestions. Within hours, my INBOX was filled with submissions such as the award information from Dr. Yong Hang, the employment opportunities from Dr. I-Pin Ho, and the consultation experience in Africa from Dr. Steven Pao. Further submissions were then received from Angel Yang, Dr. Fu-hung Hsieh, Dr. Peggy Hsieh and her Committee, Kenny Chuang, and YiFang Chu (Thank you!). Sitting in front of my computer, I dragged-and-dropped, copied-and-pasted, and voilà! A new issue of the Newsletter is ready!

"Something is missing?!" I thought. One of the missions of the Society is to strive to increase the interactions among its members.

However, I haven't seen much interaction yet. The Newsletter has been a "bulletin board" for the Executive offices tell you, our members, what has been going on. It has been a "one-way" interaction, if we call it an interaction at all. We like to hear your voices, news, and concerns too!

I like to invite you all to participate in the creation of the next Newsletter. Send me a script! It could be anything from a short bio, a description of your work place, an announcement of your achievement, to just a simple "hi". I am eager to find out more about who you are and who has been reading the Newsletter!

Your script can be sent to secretary@cafsnet.com. I look forward to seeing your submissions in my INBOX soon.

Cheers,

Judy C. K. Chan

Newsletter Editor

Financial Report: 2001 - 2002

~ Reported by Angel Yang

Chinese American Food Society Financial Report as of September 1, 2002 Updated on February 22, 2003

The enclosed financial report was prepared by Angel Yang, CAFS Treasurer 2001 to 2002. This report has been updated from the original date of September 2002 and included interests accrued as of account closing in February 2003.

The present report does not include expenses incurred during the Annual Banquet in 2002 and the publication of recent issues of the Newsletter. An update of the financial report will be presented at the 2003 Annual Banquet in Chicago by Y. Martin Lo, CAFS Treasurer 2002 to 2003.

Item	Amount
Received from Albert Hona:	
Closing balance as of October 31, 2001	\$ 14,574.22
Open Account:	
Checking Account	\$ 100.00
Savings Account	\$ 14,474.22
Total Asset	\$ 14,574.22
Income:	
Membership Dues Received	\$ 160.00
2002 Banquet Registration	\$ 25.00
Interests (from Savings Account)	\$ 42.94
Donation (Dr. Lo)	\$ 500.00
Subtotal	\$ 727.94
Expense:	
Newsletter Expense Vol. 24 (1)	\$ 224.46
Newsletter Expense Vol. 24 (2)	\$ 314.17
2002 CAFS Banquet Deposit	\$ 250.00
2002 CAFS Banquet	\$ 3,000.00
2002 CAFS Scholarships (4 Awards)	\$ 400.00
Additional Postage, Copies, Office Supplies	\$ 31.60
Post Office Box Rental & Postage	\$ 76.78
Subtotal	\$ 4,297.01
Closing Balance as of February 22, 2003	\$ 11,005.15

Report from the Nomination Committee

~ Reported by Peggy Hsieh

Dear CAFS colleagues,

We are pleased to present the 2003-2004 slate of candidates for President-Elect, and Secretary, Treasurer and two Executive Committee Directors. Please read the candidates' biographical information on pages 4 to 5 and elect candidates of your choice using the enclosed ballot. Vote ballots must be received by April 30, 2003.

Your vote is important to the success of our Society. Please send your vote ballot by mail or e-mail to my new address:

420 Sandels Building
Department of Nutrition, Food, and Exercise Sciences
Florida State University
Tallahassee, FL 32306-1493
E-mail: yhsieh@mailier.fsu.edu

Thank you for exercising your privilege to vote and your support for the CAFS.

Sincerely,

Peggy Hsieh
Nomination Committee

Call for Nomination: CAFS Professional Achievement Award

~ Contributed by Yong Hang

- 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
- Awards:** The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet
- Nomination:** Please submit a nomination letter, current resume, and other supporting material to Award Committee Chair, Dr. Yong Hang
- Deadline:** June 2, 2003

Call for Application: CAFS Student Scholarship Award

- 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 scholarships are available to the children of active CAFS members who are attending their senior high school year. Winners are selected based on their academic records, recommendations, and extracurricular activities
 2. Undergraduate student scholarships are available to undergraduate 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 academic records, recommendations, and extracurricular 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 or the 12th World Congress of Food Science and Technology
- Awards:** All winners receive a cash prize, a commemorative plaque, and an invitation to the award ceremony at the CAFS annual banquet.
- Application:** Applicants are required to submit a letter of application, current resume, academic records and recommendations to Award Committee Chair, Dr. Yong Hang
- Deadline:** June 2, 2003

For further information and to submit an award nomination or a scholarship application, please contact:

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

Tel: 315-787-2265
e-mail: YDH1@cornell.edu

Election: Candidate Profiles

~ Reported by Peggy Hsieh

President-elect: Steven Pao

Steven Pao is an Associate Professor and Food Scientist for the Virginia State University, Agricultural Research Station, where he is responsible for research directed toward food safety and microbiology. Prior to assuming his current position, Dr. Pao was employed by the State of Florida for 7 years, first as a Research Scientist in the Department of Citrus and later as a Biological Scientist in the Department of Agricultural and Consumer Services, Division of Food Safety. Fruit processing and microbial safety of minimally processed foods were the focuses of his work with the State of Florida. During the same time, he served as a Courtesy Assistant Professor at University of Florida, where he was a regular guest lecturer for graduate course in citrus postharvest technology, and Adjunct Professor at National College of Oriental Medicine, where he instructed a graduate course in herbal medicine.

Dr. Pao has published numerous articles (including 16 peer-reviewed journal papers) in the areas of food safety and fresh fruit utilization. He has received 1 European, 1 German, 1 Mexican, and 3 U.S. Patents, and has been a lecturer and international consultant on fruit processing and juice safety. He has been awarded with research grants from the U.S. Department of Agriculture, U.S. Food and Drug Administration, and private sectors. He has served as a journal paper reviewer for the Journal of Food Science, International Journal of Food Microbiology, and Food Microbiology and as a grant proposal reviewer for the United States-Israel Binational Agricultural Research and Development Fund and Florida Agricultural Experiment Station/Current Research Information System Project.

Currently, Dr. Pao is a member of the Institute of Food Technologists, International Association for Food Protection, Chinese American Food Society, and Gamma Sigma Delta, the Honor Society of Agriculture. He is a Recognized Trainer by the Juice HACCP Alliance and Registered Trainer with National Registry of Food Safety Professionals. He has served as an executive committee member for the Chinese American Food Society and is an advisory committee member for retail processing of high risk foods for the Association of Food and Drug Officials.

Dr. Pao obtained his B.S. degree in Food and Nutrition from the Chinese Culture University in Taipei, Taiwan and his M.S. and Ph.D. degrees in Food Science and Technology from the Ohio State University in Columbus, Ohio. His post-doctoral research in Fresh Fruit was completed at Florida Department of Citrus, Citrus Research and Education Center in Lake Alfred, Florida. He has acquired certifications by passing written examinations on Food Safety Laws and Rules Training Course from the Florida Department of Agricultural and Consumer Services and Food Safety Manager Certification from the National Registry of Food Safety Professionals.

Secretary: Judy C. K. Chan

Ph. D. Candidate, University of British Columbia, Canada
M.Sc. in Food Science, University of British Columbia, 1999
B.Sc. in Human Nutrition, University of British Columbia, 1997

Judy has been an active member in various local student organizations and food societies. She has served as a Student Representative at BCFT and a Graduate Student Ambassador for her Faculty since 1999. She was elected to be the President of Food Science Society at UBC in 2000. Currently, she acts as the Membership Chair for the Student Association of the Canadian Institute of Food Science and Technology and a Member of the Faculty Academic Administrative Committee. In addition, she is serving as one of the four Executives on the Food Science Graduate Student Society. Last but not least, Judy has served as the Secretary and the Newsletter Editor for CAFS since June 2002. She was also a recipient of the Dr. W. D. Powrie Scholarship in 1999, University Graduate Fellowships in 2000, 2001, and 2002, and M. E. Franks Scholarship in 2002.

*Please vote before April 30th, 2003.
Your participation is essential to the success of the Society.*

Election: Candidate Profiles

Treasurer: Y. Martin Lo

Dr. Y. Martin Lo joined the Department of Nutrition and Food Science at the University of Maryland, College Park July 2001 after being on the faculty at the University of Delaware for four years. Dr. Lo received his B.S. in Animal Science from National Taiwan University in 1989 and M.S. and Ph.D. in 1993 and 1995, respectively, in Food Science and Technology from the Ohio State University with a minor in Biochemical Engineering. Dr. Lo has extensive experience in the development of novel bioprocesses and rapid quality control methods for value-added products, as well as food processing safety monitoring and control. He worked collaboratively with Molecular Biologists and Engineers on the development of biosensors. Dr. Lo has been an active member of CAFS, IFT, AIChE, and ASAE. He has coordinated CAFS student workshops for the last five years and served as the North America Coordinator for the first International Conference on Oriental Food in Beijing, China, 1999. He is currently the treasurer of CAFS and also the Research Studies Contributor for the official web publisher of Hong Kong Food Science and Technology Association.

Executive Member: James H. Moy

James H. Moy is a professor of food engineering in the Dept. of Molecular Biosciences and Bioengineering at the University of Hawaii at Manoa. He received his B.S. and M.S. in Chemical Engineering from the University of Wisconsin-Madison, and his Ph.D. in Food Science from Rutgers University before joining the University of Hawaii in June, 1965. His research has been in tropical fruit irradiation, dehydration, root crop processing, and using alternative energy sources for food processing. He teaches undergraduate and graduate courses in Food Processing and Food Engineering.

He was elected a Fellow of the IFT in 1993. He has served as a consultant to the World Bank in the Philippines (1981), the South Pacific Commission in Fiji (1982), the International Atomic Energy Agency (IAEA) on food irradiation projects in South America, Southeast Asia including the PRC between 1984 and 1991, and the UNDP in China in 1997 and 2001. He was the recipient of the 2002 IFT International award. He has been a member of the CAFS since the mid-1970s.

Executive Member: Cindy (Wen-Hsin) Wu

Dr. Cindy Wu arrived in her current position in March 2002, as the Director of Seafood Product Research Center of the Pacific Regional Laboratory Northwest of US Food and Drug Administration's Office of Regulatory Affairs. She oversees the research activities related to aquatic food safety and quality and directs projects of analytical methodology development in support of regulatory needs. Prior to joining FDA, Dr. Wu spent four years managing the R&D Department at a publicly held company that supplies value-added food and feed ingredients with specific functionality achieved through innovative controlled-delivery technologies. Her major accomplishments at that company included identifying environmental humidity/water activity as the critical factor affecting storage stability and bioavailability of encapsulated choline chloride that is used to improve milk yield and overall health of transition cows, as well as developing an innovative encapsulation process summarized in two US patents for improving stability of temperature and oxygen sensitive substances such as flavors and probiotic microorganisms. Her responsibilities there also extended to technical service and trouble-shooting for customers in food and nutraceutical industries.

Dr. Wu received her doctoral degree in Food Science and Technology from the University of Georgia, where for her dissertation she had conducted studies on body composition of farm-raised catfish as affected by diet and environmental condition. Her research there also extended to analysis of nutritive values of a variety of aquatic food species, which was highlighted by a rapid method that she developed and published for quantitation of total cholesterol and individual fatty acid in aquatic food based on direct saponification. During her professional career, Dr. Wu has obtained hands-on experience across a wide range of areas, including lipid biocatalysis, chromatographic separation of chiral compounds, as well as research and development of value-added food and non-food products using agricultural by-products. In addition to her doctoral degree, Dr. Wu has a MS in Food Science and Human Nutrition from the University of Wyoming, as well as a BS in Agricultural Chemistry from National Taiwan University.

CAFS Member Served as Consultant in Africa

~ Reported by Steven Pao

Dr. Steven Pao, food scientist in Virginia State University's Agricultural Research Station, recently journeyed to Kano, Nigeria to assess the region's potential for processing fruits and juices as a viable enterprise for small-scale processors.

The project was funded through the United States Agency for International Development (USAID), which seeks to revive growth in Nigeria's agricultural sector. It was organized by the International Development Division of Land O'Lakes, Inc., a North American food and agriculture cooperative and marketer of dairy products, animal feed, seeds, plant food and crop production products.

Pao's educational background and extensive experience uniquely qualified him for this assignment. He is amongst a select group of individuals in the United States certified as a Juice Hazard Analysis Critical Control Point Trainer by the National Center for Food Safety and Technology and is certified as a registered trainer by the National Registry of Food Safety Professionals.

At VSU, Pao's responsibilities include developing basic and applied research in the areas of microbiology, and food safety, quality and processing. In his role as a food scientist, he will help farmers ensure the quality of their products before they reach consumers and collaborate with food industries.

As a technical consultant assigned to the Kano State Agricultural and Rural Development Authority (KNARDA), Pao conducted a four-day, hands-on, "train-the-trainer" workshop for KNARDA extension agents. The workshop covered post-harvest fruit handling, nutritional benefits of fruits and juice, citrus processing, soybean milk preparation and food microbiology.

During his stay, Pao also visited several food and agricultural corporations, city stores, restaurants and rural markets to evaluate the existing industry.

"An industry-scale, government-owned processing plant has been established on the outskirts of Kano but isn't operational yet due to lack of funding and technical support," explained Pao.



Above: Oranges collected in Kano and shipped to Kano from other states in Nigeria are sorted in this Fruit Market Regional Distribution Center in Kano for transport to local markets. The distribution center is managed by the Nigerian Fruits Sellers Association. To assess the current industry, Pao not only evaluated equipment being used for processing, but also visited food and agriculture corporations, city stores, village markets and restaurants to learn about the quality of locally-available foods. This included often sampling the wares of street vendors, Pao said. (VSU Photo by Steven Pao).

"Currently, tomatoes and citrus fruits are processed on a home-scale and sold by street vendors."

Pao's written report documenting his findings and marketing strategy recommendations is being submitted to USAID, Land O'Lakes and KNARDA. He said he also plans to publish information on his experience in professional journals and is preparing an oral presentation for use at local and national meetings.

Although small-scale farmers in Virginia are more technologically developed than those in Kano, they still share "universal" similarities, said Pao.

"In the face of strong market competition from large-

(Continued on page 7)



Left: As part of the technical training Pao conducted for 18 Women in Agriculture (WIA) extension agents in Kano, Nigeria, he arranged a field trip to the government-owned Kazaura Fruit Processing Plant in nearby Kigawas. Pao (fourth from left) explains the final packaging process in the plant which has the capacity to process tomatoes into sauce, and pineapples and oranges into juice. Using a "train-the-trainer" concept, Pao taught modern juice processing and basic food science techniques to the WIA group. The women extension agents in the WIA group have returned to their individual villages to disseminate to farmers the information they've gathered.

Program Director
National Science Foundation

Seeking a Program Director for Decision, Risk, and Management Science. Please direct inquiries and expressions of interest to Richard Lempert, Division Director, Social and Economics Sciences, 4201 Wilson Blvd., Suite 995, Arlington, VA 22230, 703-292-8760, E-mail: rlempert@nsf.gov.

Employment information is provided by Dr. I-Pin Ho. Due to inevitable delays in editorial and publication processes, members seeking job opportunities are encouraged to contact CAFS Employment / Consultation Chair, Dr. I-Pin Ho, at IHo@nfpa-food.org.

Graduate Training in Food Safety
USDA National

The Cornell University Colleges of Agriculture and Life Sciences and Veterinary Medicine are seeking applicants for an interdisciplinary Ph.D. program funded by a USDA National Needs grant. For additional information, please contact Dr. Kathryn Boor, Department of Food Science, 412 Stocking Hall, Ithaca, NY 14853; e-mail: kjb4@cornell.edu; phone: 607-255-3111; fax: 607-254-4868.

Economics Assistant
Summer Intern Position with ORACBA

Assist senior economists in reviews of economic analyses in support of USDA policy and rulemaking in areas such as food safety, resources conservation, plant or animal health, and international trade. Organize information sources, including publications and computer-based information. Write summaries of relevant economic research. Closing Date: March 1, 2003. See <http://www.usda.gov/da/empl/intern.htm>.



McCormick Place, South Building
July 12 – 16, 2003 Chicago, IL USA

<http://www.am-fe.ift.org/>

12th World Congress of
Food Science and Technology

Hilton Hotel & Towers
July 16-20, 2003 Chicago, IL USA

<http://www.worldfoodscience.org/worldcongress/>



CAFS Member in Africa (cont'd)

scale farmers and processors, small-scale farmers in Virginia, as well as in Kano, must find innovative approaches to differentiate themselves,” he added. “With a greater knowledge of food science and processing, each can create successful niche market opportunities by maximizing the use of locally-available ingredients, while adding convenience, freshness and other unique values to their product mix.”

The above information is adapted from a News Release from the Virginia State University (November 2002. Edited by W. Gee wgee@vsu.edu). Dr. Pao can be contacted at 804 524 6715 or at e-mail address spao@vsu.edu.



華美食品學會

Chinese American Food Society

4669 Executive Drive
Portage, Michigan 49002

Visit CAFS on the Web!
www.cafsnet.org

Where are you?

The majority of our members
have correspond address in the United States.
Taiwan is the second largest
home to our members
followed by
Canada,
Hong Kong,
Beijing,
Shanghai,
Jiangxi,
and Indonesia.

Coming up in June:

Election Results

Student Workshop Information

Introduction to CAFS Co-sponsored Symposia

And your thoughts...

CAFS Annual Banquet 2003

We look forward to meeting you at our Annual Banquet on the

Evening of Monday, July 14 2003

Mountain View Chef
2168 South Archer Avenue
Chicago, IL 60616
312-842-2168

Pre-registration before June 15:
Members: \$25 Students and Children: \$15

After June 15:
Members: \$32 Students and Children: \$18

Please send pre-registration form and check to:

Chinese American Food Society
cc Dr. Martin Lo
P.O. Box 194
Ashton, Maryland 20861

晚宴菜單：五福臨門
五福大拼盤
百花釀蟹掛
翡翠蝦球帶
鮑魚雞絲翅
北菇海參扒
南乳吊燒雞
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薑蔥雙龍蝦
有錢佬炒飯
浦魚金菇生麵

