

# Chinese American Food Society (CAFS)

## 華 美 食 品 學 會

### NEWSLETTER

Volume 8, Number 2

December, 1985

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# 華美食品學會

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STATEMENT OF POSITION

The Chinese American Food Society (CAFS) is a non-political and non-profitable ethnic Chinese organization dedicated to the scientific and professional betterment of its members. The members of CAFS wish to interact with all Chinese scientists wherever they may reside based on common cultural and scientific interests.

CAFS takes no political stand or preference. Selection of material for all CAFS publications is based on the scientific content and general interest. Any inadvertent political connotation should not be deemed as the official position of CAFS.

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*Wishing you happiness, laughter  
and joy that never ends*

*Happy Holidays  
Happy New Year*

新禧如意



A LETTER FROM THE PRESIDENT

December 16, 1985

Dear Members:

Season's Greetings!!!

It has been another exciting year. In retrospect, our society has made lots of progress. First, the number of membership showed 20% growth in the last year alone. In order to handle this information easier for our directory, Dr. Peter Wan is in the process of computerizing them.

To assist students is always one of our goals. Therefore, with the approval of the Executive Committees and officers, a graduated assistantship has just been established for Taiwan's Food Science and Technology Association and it will be given at their annual meeting in December. Moreover, this year there were at least a dozen of separate individuals and groups from our society traveling to either China or Taiwan for food technical consultation. Undoubtedly, all of these achievements are a result of your contribution of time and efforts.

In this issue of the newsletter, we are announcing the officer nomination for 1986. I have appointed Ms. Christina Chou to be the Chairman of the Nomination Committee. Please respond to this important event enthusiastically so our society can always recruit the most capable and talented members to serve our society.

I wish you all a very happy holiday season.

Sincerely,



George C. Chu  
President

GCC/gb

TREASURER'S REPORT

I wish to take this opportunity to thank each one of you who have paid dues during the last 4 months. Your name are listed on the following page. For those of you who still have not yet paid this year's (6/1/85 - 5/31/86) or 2 years' (6/1/84 - 5/31/85) dues, I am sending out letters to you separately. For those of you who forgot to pay for 3 years or longer, you will receive a letter from the Executive Committee soon.

Our financial status is quite sound right now. If any of you (paid members) have any good ideas for CAFS activities/projects that require fund, please do not hesitate to let George Chu, Peter Wan or myself know. We always welcome constructive suggestions. Thank you for your interest and support.

Cathy Ang, Treasurer

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Dues received from members during 7/2/85 - 11/15/85: (P=Professional; ST= Student)

A. The following members paid dues for two (2) fiscal years (6/1/84 - 5/31/86)  
Hang, Y (P) Tsai, Wei Yung (ST) Wang, Shaw P (P)  
Lu, Sharon (ST) Wang, Samuel (P)

B. The following members paid 85/86 (6/1/85 - 5/31/86) dues:  
Chen, Anthony (P) Lu, Ken (P) Nip, Wai-kit (P)  
Chen, Earnest C (P) Lee, Yanien (P) Peng, Andrew (P)  
Chen, Tung S (P) Lin, Yi-do (P)  
Chien, John (ST) Mai, Jim-bin (P)

*new*  
C. The following new members applied for memberships and paid current dues:  
✓ Fang, Jim (P) ✓ Liu, I keng (ST) ✓ Yang, Chun-Yung (ST)  
✓ Hsieh, Yun-Hwa (ST) ✓ Su, Chung-Hsien (ST)

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**NOMINATION OF CANDIDATES FOR  
NEW OFFICERS (1986 - 1988)**

PRESIDENT : \_\_\_\_\_  
PRESIDENT-ELECT : \_\_\_\_\_  
EXECUTIVE COMMITTEE : \_\_\_\_\_  
\_\_\_\_\_

PLEASE SEND YOUR NOMINATION BY FEBRUARY 15, 1986 TO :  
MS CHRISTIN C. CHOU  
15752 S.E. 166TH PL.  
RENTON, WA 98055



## 簡介 Westreco, Inc., New Milford, CT (Nestlé, USA)

麥錦林

1981年九月我進入雀巢(Nestlé)的 Westreco, Inc., New Milford, CT 工作, 1985年初離開, 服務的時間不算長, 由於編輯的堅邀, 只好就拙見簡介此單位。

Westreco, Inc., New Milford, CT 成立的時間大約五年, 它的前身是雀巢的一個 Technical service 單位。由於雀巢的買下 Libby (現已將其解散, 只留 brand name), 把 Libby 的 R&D 和此單位合併而成立 Westreco。Westreco 是西方研究公司的縮寫。不過在美屬雀巢旗下的 Westreco 尚有两家, 一在紐約上州專研巧克力產品, 另一在 Ohio 專司茶及咖啡。最近買下了 Carnation 之後又在加州成立了 Careco。原來雀巢是一個以 Vevey, Switzerland 為根據地的國際公司將全球劃為其經營區, 北美洲位其西, 所以就以 Westreco 命名。至於為何要成立這麼多, 據說有雙重目的, 一為報稅的理由, 另為使研究發展各有專精, 如在新加坡, 有 Eastreco, 東方食品如豆漿, 米粉為其主要研究題目, 西德的 Dereco 是奶製品, 瑞士的 Koreco 是嬰兒食品。全球加起來竟有 18 家之多。

我曾服務的 Westreco, New Milford 原來專司植物蛋白水解, 以作為調味料及肉類的香料, Maggie 牌的調味精想必大家都很熟知。但由於水解蛋白的市場走下坡, 所以 Westreco 的研究方向趨向多元化, 有飲料, 甜食, 零食, 調味料, 嬰兒食品, 幾乎什麼都插上一腳, 這與原來 reco 的成立宗旨大異其趣。因此主要的研究部門有烹調組 (culinary group), 飲料組 (Beverage), 基礎研究 (Basic research), 分析組 (Analytical) 及工程組 (Engineering)。基礎研究又可細分為香味料, 微生物, 食品原料。工程組有包裝研究, 熱處理及無菌包裝。由於涵蓋的範圍廣, 而人員有限 (約 80 人), 所以時常調兵遣將, 端視研究計劃的重要性及時間性而定。

五年多的服務, 筆者覺得雀巢是很有潛力的公司, 不論是人力或物力。但是卻是睡獅, 行動遲緩, 喜歡跟進而不採主動。又由於是瑞士公司, 除非是瑞士公民, 股票都不讓你買。近兩年該公司的策略似乎是想以其雄厚的財力在北美洲大肆搜購公司以壯大自己。繼 Carnation 的 merger 之後, 謠言又傳出 Nestlé 在標購 Mallinckrodt, 更有趣的競標者是雀巢在歐洲的死對頭 Unilever, 我們等著瞧吧!

## 簡介歐式醃酵乾香腸

(Fermented Dry Sausages)

虞剛 Nov, 85  
Gallo Salame  
San Francisco, CA

自人類有歷史文明以來，醃酵就是食品保持的方法之一，是故此已有千百年之歷史矣。最為人類所熟悉的如酒，啤酒(酒精醃酵)，主婦開門八件事之一的醋(醋酸醃酵)，中國人吃的饅頭，包子(酵母醃酵)，台灣目前出口居世界第一味的味精(醋酸醃酵)，中國南方人喜愛的酒釀，夏天孩子們最喜歡的飲料——養樂多，中國人特有的豆腐乳、臭豆腐、泡菜和舉世皆知的醬油。西洋人吃的乳酪(Cheese)，牛油(butter)，類似養樂多的yougurt，漢堡裏夾的酸黃瓜(Pickle)，德國人的酸白菜(Sauerkraut)等等，不勝枚舉。可是讀者諸君可曾聽說過醃酵的香腸？香腸還有醃酵的嗎？答案是肯定的。而且廣為歐洲人喜愛，式樣繁多，來自不同的國家各有其不同的風味。早年歐洲移民進入北美洲大陸，也帶著此種特殊傳統的香腸技術登陸美洲。時至今日已廣為一般的消費大眾所接受，超級市場處，都可找到此種產品。

歐式醃酵香腸種類繁多，來自不同的國家，有匈牙利，德國，奧國，義大利，西班牙等。在美洲大陸最為一般消費者耳熟能詳的一些產品如義大利的乾香腸(DRY SALAME)，熱那亞香腸(GENOVA SALAME)，廣用在義大利皮薩餅(PIZZA)上的辣香腸(PEPPERONI)，德國的乾香腸(HARD SALAME)，SUMMER SAUSAGE，THURINGER，西班牙的CHORIZO等。各種不同香腸各有其風味，所用的調味香料各有不同，但其共同點則皆帶濃醇的酸味(TANGY FLAVOR)，製造方法則大同小異。

茲略介紹其做法如下：

做香腸材料不外肉(豬肉，牛肉)，調味料(鹽，糖，胡椒

八角粉, 荳蔻, 大蒜, 硝), 有些加酒, 辣香腸加辣椒及乾紅椒粉(PAPRIKA), 其他的添加劑有脫脂奶粉, 天然香料等。調味之香料(SPICE)多由東南亞, 中南美洲及歐洲進口。另有一重要材料用於發酵即為純乳酸菌種(LACTIC ACID STARTER CULTURE)。乳酸菌在發酵時會將糖(或葡萄糖)轉換成乳酸, 因而降低香腸的酸鹼度(pH), 將肉中之蛋白質固化(DENATURE), 所以香腸發酵完就會變硬。不過發酵的原料糖或葡萄糖肉中不含, 必須要加入, 否則就不會發酵。香腸發酵的乳酸菌則為特用於肉中之數種菌種, 與乳酪(CHEESE)及YOGURT等乳製品發酵用的乳酸菌不同, 不能雜用。

將肉照成分加入, 以做香腸的機器打碎, 加入調好之調味料及乳酸菌混合, 混合均勻後, 灌入腸衣(CASING)。腸衣可用動物(牛或豬)的小腸直腸, 或合成之腸衣, 有可食的蛋白質腸衣(COLLAGEN CASING)及不可食的纖維腸衣(FIBROUS CASING)。但所有的腸衣必須要有一共同點, 會透氣才行, 否則以後香腸不會乾。香腸灌好後就慢速發酵。早期歐洲人做香腸是在每年秋冬農作收成後, 牲畜都賣了告一段落, 休閒時開始準備做過冬前才做的。他們殺了自己養的牲畜, 肉醃做火腿, 鹵肉及香腸。香腸做好就掛在屋簷下秋冬陰涼的溫度下, 慢速發酵。當然, 早年並不加乳酸菌, 全靠空氣及肉裏自然存在的乳酸菌來發酵, 所以發酵的很慢, 加上溫度很低(約為華氏 $50^{\circ}\text{F} \sim 55^{\circ}\text{F}$ 或攝氏 $10^{\circ}\text{C} \sim 13^{\circ}\text{C}$ )。故發酵時間至少須一星期至十天, 酸鹼度(pH)從6.0降至5.0, 然後繼續乾燥, 乾燥時間視香腸之大小不同所需之時間不一, 以直腸的腸衣灌的香腸乾燥所需時間最長, 約為兩個月以上。



乾完後即可取下切片生吃，不必再煮，因香腸中之鹽分及乾燥程度自然會殺死豬肉中之寄生蟲。香腸可存於室溫中不必冷藏，夠冬天食用，這就是早期歐洲農民做醱酵香腸的方法。在義大利北部做的熱那亞香腸及一般義大利香腸不煙火熏，在德奧國則農民把香腸掛在煙囪裏，燒飯煮菜時有煙火熏着香腸，風味特殊，為當地人喜愛，這就演變成今日的煙火熏 (SMOKE)。一般的德式乾香腸 (HARD SALAMI) 都是煙火熏過的。

今日的食品加工，因商業化的關係，為了品質劃一及大量生產，許多加工程序已經不是以前古老傳統，帶有藝術氣氛的方法，大都改良過，時間縮短，品質劃一，當然風味就不及以前的香醇。這和釀酒有些類似，唯一的機密是「時間」。

改良過的乾香腸加工法大多用較高溫度醱酵，如此所需時間較短，溫度視各產品而有不同，從攝氏  $21^{\circ}\text{C} \sim 45^{\circ}\text{C}$  或華氏  $70^{\circ}\text{F} \sim 110^{\circ}\text{F}$ ，醱酵室則完全自動化，溫度、濕度皆可自動調節，不受氣候影響，一年四季皆可製造。醱酵初期濕度較高，如此香腸內之溫度升高的較快，加上香腸本身水份很高，所以在最初水份充足，乳酸細菌也快速繁殖，作用至香腸中之糖份皆轉換成乳酸後，乳酸菌作用漸：降低，然後放置在陰冷處乾燥，溫度約為華氏  $60^{\circ}\text{F}$  (或  $15^{\circ}\text{C}$ )，乾燥過程中，複雜的生化反應將脂肪經脂肪醇素轉換成許：多的游離脂肪酸 (Free fatty acid) 而產生特殊的風味。水份在乾燥過程中，漸：揮發於空氣中，所以香腸乾燥至末期，微生物的作用愈來愈低，而幾近於無。

製造乾香腸最重要的一步是醱酵，若醱酵不當，會有食物中毒的危險，葡萄狀球菌 (Staphylococcus)，蘊存於

大氣、人畜的呼吸道及肉中。此細菌在華氏  $90^{\circ}\text{F}$  最適合生長，酸鹼度須大於  $\text{pH } 5.4$ ，所以醃香腸時不論高溫或低溫醃香腸，均須於一定的時間內將香腸的酸鹼度 ( $\text{pH}$ ) 降至  $5.4$  或更低，否則葡萄狀球菌繁殖快速至每公克一百萬個 ( $1,000,000/\text{gm}$ ) 就有可能產生積聚一種毒蛋白 (ENTEROTOXIN)，此毒蛋白耐高溫，所以一旦毒素產生縱使把香腸煮沸亦不能解除毒素，人一旦食下，即會產生食物中毒，有嘔吐，下瀉，嘔心，肚子抽筋等症狀。

醃香腸源於歐洲，早期移民傳至美洲時至今日。由於國際貿易、旅遊交通發達，世界各地皆可看到。亞洲經歐美人之傳入，也漸為有些消費者。今日在日本、香港及新加坡都有這些產品。尤其皮薩餅 (PIZZA) 日漸流行，有明日漢堡的趨勢。皮薩餅所用的材料之一辣香腸 (PEPPERONI) 會更加普遍。本省僅台北、高雄大都會的特殊食品店可看到乾香腸，對一般人來說是非常陌生。乾香腸因價格高，故不如其他一般加工肉品 (午餐三明治夾的肉、熱狗、早餐香腸、鹼肉等) 普遍。不過在一般的派對及自助餐裏，乾香腸仍是上好材料。本省一年養豬數百萬頭，大多是屠宰後以生肉冷凍出口至日本及東南亞，利潤微薄，且受市場波動影響，而有牽制。加工發展附加價值較高的乾香腸是非常有「利」可圖的肉品加工，目標以日本及東南亞為出口區可以與歐美產品競爭，一較高下。

## SEARCH FOR EXCELLENCE

If you have been in the United States for a while, you can easily spot the distinct differences between the East and West. In the industry the differences are even greater. Therefore, most of us have to learn hard and quickly to cope with them. Otherwise, the consequences are obvious and easily felt.

To make the learning process somewhat easier, we have to recognize that the differences have their historical and cultural background which we have to live in to appreciate. However, the symbols are easily detected. The Americans are generally extravert. They are relaxed, confident, straight forward and quick to express their feelings. They like to socialize with many people and are motivated by external factors. Asians, on the contrary, are more introvert. They are subtle, gentle and hesititant. They prefer to have fewer but truly good friends and are motivated by internal factors. In other areas, the differences are equally dramatic and can be found in the table (天子我才) shown on the backside of the cover. Psychologists use the left brain to describe the Western type of personality and right brain for the Asianic type.

These definitions or differentiations should not label good or bad on the left or right brain type of behaviors. However, we know that either extreme case is not effective in a given group or society. Therefore, it is our responsibility to constantly adjust our thinking pattern and behaviors according to the needs.

If you have paid attention to the economies lately, you should notice quite a few major changes going on. The mighty US industry has started losing its competitive edge for some time. To overcome this disadvantageous position, merging of companies almost reaches epidemic proportions and there is no end in sight. However, these activities are only effective in a temporary curing of the symptoms. Its ultimate solution has to come from a change of attitude and an emphasis in more people oriented value standards. A good sign of this can be represented by two recent publications by Tom Peters, et al: In Search of Excellence (1982) and A Passion for Excellence (1985). Most large companies are now encouraging their employees to read these books. Actually, the basic messages in these books have long been taught in China and are easily comprehended by the Chinese because of our cultural background. This same cultural strength should also permit us to help build a better future for mankind.

--- Peter Wan ---

# ARE YOU COPING?

Stress is inevitable. It is as natural as eating, sleeping and breathing, and this unpleasant fact of life can assail you from many different directions—a screaming two-year-old, a critical employer or a terminally ill loved one. No matter what the source, stress can be devastating if improperly managed.

So how do you cope with stress? The first step is recognition of the situation.

Stress can be divided into two categories. Losing one's job, the death of a family member, the loss of a home and other such events are considered general stressful situations. The screaming child and the critical employer fall into the category of situations which are specifically stressful to the individual personality.

However, the identification of stress is not a clearcut process. Time is an important factor. Certain situations, such as your two-

year-old having a tantrum, may be stressful for you at some times and not at others, depending on what else is going on in your life. Duration also plays a role. Situations that you can handle with ease if they occur only intermittently can become very stressful if they occur persistently.

"Most importantly, the idea behind stress is if you perceive it, feel it and react to it as stressful, then, for you, that's stress," said Jim Olsen, Ph.D., a clinical psychologist who is manager of clinical programs for HCA Psychiatric Co., Inc., the country's largest psychiatric management company.

Your body tells you when you're reacting to stress. Your blood pressure may go up, or you may feel a sensation of body heat in situations where you feel anxious. You may experience backaches, neck aches or headaches when you've done nothing to strain or twist your body.

Emotional reactions also are common. You may experience panic, fear or hyperexcitement that's otherwise unexplainable. You may become anxious or suddenly feel depressed, sleepy or tired.

"It may not be that you're tired. It may be that you're depressed, and your depression stems from the fact that this is a stressful situation for you, and you perceive that you can't escape," said Olson. "Once one recognizes that something unusual is going on, something that cannot be explained, then stress is a likely candidate."

What do you do about stress after you recognize the symptoms? Olson suggests some simple steps to take.

Mild stretching exercise is one way to relieve muscular tension. Wherever you are—at your desk, at home, out in the yard, even in a social situation—you can inconspicuously do some mild stretching to relieve some of the pain.

Visual imagery is another tool that can be used effectively with headaches.

"Get away on your own," said Olson. "Sit down, close your eyes and envision what the headache might look like if you were to draw it. Is it a pounding headache, as though a hammer were hitting you on the head? Is it a tight band that is being screwed down tighter around your head? Is it a piercing headache as though someone were stick-

ing a sharp instrument into your head?"

"If you can visualize that, concentrate on the vision and then literally, in your mind's eye, make it reverse. Someone is pulling the icepick out of your head. The hammer begins to turn to foam or cotton. A giant screwdriver comes into the picture and unscrews the tight band."

According to Olson, two things happen when you see visual imagery. As you concentrate on the image instead of the pain, your body relaxes, and the more you concentrate, the more you are able to literally will the pain away.

A coping tool even simpler than visual imagery is breathing. Slow, rhythmic breathing both relaxes and oxygenates the body, quickening the blood flow and increasing the nutrient supplied throughout the body. When muscle fibers contract and produce pain, a chemical imbalance occurs. That imbalance is relieved when more nutrient is delivered, and the result is less pain.

Adaptations of visual imagery and the breathing technique can be equally effective in relieving panic, hyperventilation and anxiety. One breathing technique is to place your cupped hands over your nose and mouth and slowly breath in carbon dioxide. This technique is especially useful in dealing with hyperventilation.

In using visual imagery to combat panic and anxiety, you use the same basic process as described earlier. However, in these instances, you close your eyes and envision yourself outside the anxiety provoking situation—on vacation, in a hammock in the back yard, or even in a fantasy like floating on a cloud.

The techniques outlined here can be used to relieve the symptoms of stress, but the real key to effective stress management is to get out of the situation or to change it if possible.

"That's the only way you'll truly reduce your natural reaction to that stress," said Olson. "Also, hopefully you'll learn something about why the situation is stressful. Then the next time you're in that situation, you will recognize it right away and can do something ahead of time to change the parameters so that it doesn't affect you in quite the same way. Generally, if you can find a way to get away for just a few minutes, that's the best bet."

Leaving or changing the situation may not be possible. If you find yourself in such a situation and the coping procedures described here do not provide adequate relief, you may want to consider professional help in honing your coping skills. Assistance is available in most communities. For information, contact your community mental health center, other counseling centers, your family physician or the local chapter of your state mental health association.



*"Most importantly, the idea behind stress is if you perceive it, feel it and react to it as stressful, then, for you, that's stress."*

*Jim Olsen, Ph.D.*

## TIPS FOR EFFECTIVE RESUMES

An effective resume should focus the employer's attention on your special abilities for a particular career field or function. Your resume is really an advertisement or sales presentation about you. All resumes should include the following information:

### I. Career Interest/Professional Objective

This is a brief statement of career goals or interests. Describe functional areas(s) of work you desire. Focus without limiting options.

### II. Education

Name and location of colleges attended. Major and date of degree. Honors.

### III. Skills

Computer competencies, specialized research, design work, process or product specialization, etc.

### IV. Experience

List experience either in chronological order (most recent first) or categorized by type. Include name/location of employer and dates employed. Briefly describe responsibilities and achievements.

### V. Professional Associations

Include titles and responsibilities.

### VI. Activities/Interests

List offices held and responsibilities for committees and clubs. (optional)

### VII. References

"Furnished upon request."

Your resume should be designed to highlight your specific abilities and experiences as they relate to your career interests. If your interests are distinctly diverse, you may want to consider more than one resume.

### Format

Organization of the facts about yourself can have a major influence on the reader's image of you. All of the following types of resume formats can be effectively used.

Chronological: List experience chronologically (most recent first). Can highlight relevant experience but can also reveal gaps. Structure is easy to create. Skills and accomplishments can sometimes be difficult to spot.

Functional: Highlights selected functional areas which most relate to career interests. Focus is on description of skills and performance in varied experiences. Information is usually ranked most important first. Can de-emphasize employment gaps. Structure is more difficult to organize.

Combination: Incorporates elements from both chronological and functional resumes. Spotlights experience, achievements, and skills. No standard format.

Targeted: A new non-traditional format that highlights "capabilities" (transferable skills for job target) and "Achievements" (functional and adaptive skills to support career goal). Conservative employers may question this format.

## Congruency and Balance

Details on your resume should support your statement of career interests. View the resume as a whole and consider how each segment relates to the other. Avoid contradictions and inconsistencies. Also avoid imbalances in content.

## Action Words

Use short phrases (no sentences) with emphasis on action verbs. Descriptive words say more than vague generalizations. Avoid the use of "I".

## Length

Limit length. Only those with full-time experience should be more than one page and rarely more than two.

## Appearance

Margins, spacing, indentation, and underlining all contribute to the professional impression you can make. Use a neutral colored paper and an easy to read type style. Errors and misspellings leave a poor impression with employers. Proof read carefully. Commercially printed resumes are recommended.

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Career objective may be stated as a professional designation, followed by a specialty area in that field. There are a number of ways to organize career objectives.

### I. The Short-Term/Long-Term Format

Immediate Objective: Entry-level Accounting Trainee with an Industrial Firm.  
Long-Term Objective: Progression to Comptroller function, with responsibilities for a number of accounting systems and policy responsibility for fiscal affairs of a corporation.

### II. The Functional Format

Functional Work Objective Position that includes responsibilities for systems analysis and creating data systems for maintenance of records, evaluation of programs, and projection of future sales trends.

### III. The Skills Format

Skills Objective Position that requires knowledge of decision-making models, and application of models to marketing and production planning.

### IV. Functional/Industrial Format

Function/Industrial Objective General Sales Representative with company that produces soap, toiletry, or food products.

### V. Skills/Industrial Format

Skills/Industrial Objective Position that requires knowledge of COBOL, RPG II, and BASIC, and that requires sales/customer service abilities in the software industry.

( Condensed from 1985 IFT-Continuing Education Workshop)

## 新式飲料包裝法在臺灣的成就

王炳烈 譯自 1955 年 9 月號  
包裝雜誌

新式包裝法使乳品產銷增倍，已由第八位進升至第三位。

台北之泉牧場股份有限公司所產的果汁調乳新式包裝法，最近獲得戲劇性的成功。該公司的半品脫鮮乳品原是采用塑膠瓶與玻璃瓶裝瓶式包裝。自民國七十二年八月起改用合成樹脂為包裝材料，使產銷急遽上升。該公司王總經理說：「台北有十六家乳品公司，兩年前我們公司的產品銷售量居第八位，目前已升到第三位。」他又說「這原因定從 72 年八月起我們改用一種名叫“四王”的包裝材——the Tetra King package——獲得意想不到的效果。當時第一個月，我們的乳品產銷上升百分之五十，到四月底，我們的新包裝乳品銷售量高達一千一百萬包，比往常的平均銷售量高出甚多，七十二年，全年的銷售量達三千八百萬包，是七十一年的兩倍。」

為保持產品的競爭力，並放眼將來的發展，泉公司也投資興建一個較現有廠房大四倍的新廠，且訂於今年十月開始生產。筆者詢問王經理：「新的包裝方式在產品銷售上更給產主如此大的見解嗎？」他的回答是肯定的。他說：「新包裝整潔的外觀已引起消費者的注意，並廣為接受，他們也認為它是高品質。同時，這種包裝採用罐裝式飲料的密封方法，只要把封口環敲斷而就能飲用。」

這種新包裝的材料是由三層合成樹脂組成，中間是聚胺樹脂，兩面用均質化的樹脂包起來，因此聚胺樹脂已含了空氣，這樣的結構在飲料包裝上這是一種很好的絕緣材料。另外，這種合成材料還有其他的好處，如果只用單層的聚胺樹脂做成的容器就像史吃咖啡杯一樣的軟，但是三層樹脂壓成時薄板卻堅固的多，也是最經濟的包裝材料。王經理說：「除了上述的優點以外，這種新的包裝材料比原先的塑膠瓶便宜百分之三十，因為表面是清潔白，泉公司可以印上惹人喜愛的四色花樣。然而，他同時指出新包裝的機械投資是相當的貴。」

泉公司擁有三套全自動化的“四王”包裝機，從包裝材料成型，填裝到封口是全一貫作業，每分鐘可完成一百二十包乳品的包裝，一切都在廠內完成。

只有经过过滤的空气可以进入杀菌室内。成品完全包装后即以倒立式罐而包装以便检验包装效果。经由输送带送到每分钟十八圈的自动排型包装机，同时制成直立式以利包装。箱外用有收缩性的塑膠布裹覆。整个自动包装系统，包括由三层合成树脂压成的容器本身，盖、顶部及底部的热收缩，以及饮用嘴壳的封口模切均由滚筒式的材料于一贯作业中，完成包装程序。

光泉公司之乳品：向能成以的新式包装法在稳定的成长后，计划将这种新式包装法使用在它的另一项产品——果汁上。王经理说：「到目前为止，台湾市场上还没有一家果汁公司使用这种包装法，我也用这种方式包装果汁饮料就像你们用这种包装乳品一样，是市场上最迟的果汁包装方式。」目前台湾有三家果汁生产公司，光泉公司将是第一家生产果汁的公司。现在台湾还没有向姑生产，但计划生产葡萄汁和桃子汁两种新产品，桃子汁是台湾果汁市场的第一位，可是光泉公司并不计划竞争这个市场。王经理解释说：「台湾市场，认为葡萄汁是一种高级果汁，我也想用高端上的策略。在高端，利用高级包装技术，生产高级产品。」桃子汁也是一种特殊的产品，在台湾市场上也没有任何公司生产，因为桃子主要是当作新鲜水果食用。如果光泉公司愿利用新的包装技术向这个桃子汁市场，我也将拭目以待将美味可口的桃子汁来消暑了。

台湾每年消费牛奶的产量是 80.2 亿公升，“四王”包装水牌用一年以来已有鲜奶包装市场的百分之十五。其他的包装方式为

尖顶纸盒包装	——	佔 45.5%
塑膠瓶	——	佔 28.7%
玻璃瓶	——	佔 10.8%
(四王)	——	(佔 15.0%)





## NEWS AND NOTES

\* The six international workshop on rapid methods and automation in microbiology will be held from July 12 to July 19, 1986 at Kansas State University. This workshop carries 2 transferable graduate credits and 7.2 American Society for Microbiology continuing education units. Contact Daniel Y. C. Fung, Call Hall, Kansas State University, Manhattan, Kansas 66506 (Tel. 913-532-5654) concerning program contents or Joe Pittle, Conference center, Wareham Building, Anderson Avenue, Manhattan, Kansas 66502 (Tel. 913-532-5575) for registration information.

\* One of our members suggested announcing in this Newsletter the possibility of sharring hotel rooms in the coming IFT meeting in Dallas, TX. It will be a big saving for our members as well as making new friends. Interested members should contact the Editor, T. C. Chen, Box 5188, Mississippi State, MS 39762 for arrangement before March, 1986.

\* "Food Industries", a monthly publication of Food Industry Research and Development Institute of Taiwan, is inviting our members to submit manuscripts for consideration. Recompense will be made in US dollars. Send any manuscripts to Ms. I. L. Chu, Editor, Box 246, Hsin-Chu, Taiwan, Republic of China.

\* Mississippi State University has established a department of food science and human nutrition by combining and expanding several related programs. It is composed of the A. B. McKay Food and Enology Laboratory, the food science and technology committee, and the Food Science Institute. Dr. Gale R. Ammerman, professor of food technology, is the head of the new department.

\* The Third Chinese American Food Technologist Forum was held at Ramada Renaissance Hotel, San Francisco, on November 9-10, 1985. Please refer to the next page for detail.

\* It is about time to consider our CAFS President-Elect for the 1986-1988 term. If you know of any member who may be interested in this position, please contact our President. The candidates will be introduced in the coming Newsletter.

\* Deadline for items to be included in the March 1986 issue of the CAFS Newsletter is February 20, 1986. Please send items to T. C. Chen, Box 5188, Mississippi State, MS 39762.

# 華裔科技人員在金山談座 發展並改進台灣食品工業

## 李國鼎專加強研究打國際市場

該次會議中將探討、食品安全、下脚廢料處理及水產加工等十個主題，包括油脂、並探討在美國食品工業、輻射殺菌、擠壓技術、生化應用、科技發展之際，中華無菌包裝、澱粉應用、民國應如何發展，及中國菜的營養分析技術轉移之方法。

發展為高科技重點尖端工業，並期集結海外華裔學者的研究，共同為國內的食品業擬定新方向。

【本報訊】金山華裔科技人員座談會，於十日在舊金山舉行，共有來自美、加、兩地食品工業人員及中華民、國食品業者一百多人參加。政務委員李國鼎及農委會加工局長李秀特別應邀出席演講。此次會議的重點在探討如何將中華民國的食品工業發

日三十月一十

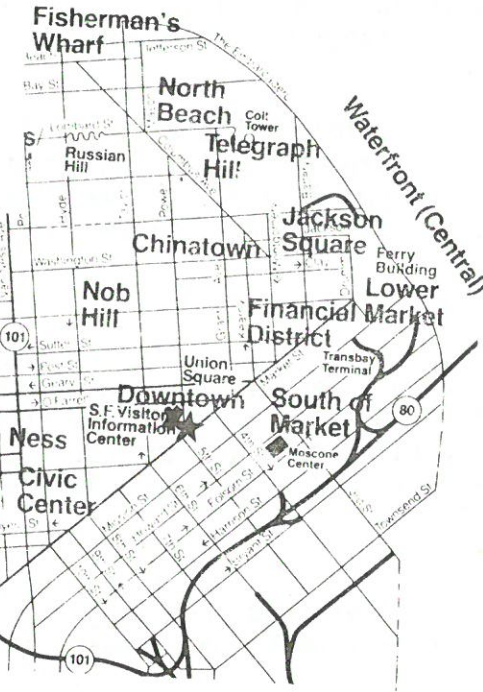
### 食品科技人員座談閉幕

### 擬定未來食品工業方向

#### 張駟祥希望台灣加強生產食品添加物

【本報訊】金山華裔食品工業未來可行的方向。由於國內目前對食品科技的觀念尚不夠明確，研究單位又往往埋首於不符食品業者需求的研究，許多

過去他們已成功地為國內食品科技引出新方向，「米糠油」的成功即是一例。他們並於十日一致通過，希望中華民國政府繼續將食品科技工業列為八大重點科技之一。



在兩天會期中，大會曾就三方面草擬方案，就未來發展而言，他們建議國內改良罐頭包裝方式，以配合國際市場需要，並建議利用過剩稻米及豐收水果發展新式早餐和各式點心。並建議提高飼料製造技術。在教育方面，則希望加強職校學生食品科技觀念技術、安排退休教授回國講學，擬定中長程食品研究

【本報記者陸安珍舊金山訊】中華民國政務委員李國鼎於九日在「第三屆旅美華裔食品科技人員座談會」中呼籲各食品專家，在研討高科技食品技術之餘，能正視國內米、糖過剩，及農業結構轉變的現況，而給予確實可行的建議。

他說，過去「三七五減租」的成功實施，使農人都有了耕地，但現在經濟、工業

，我們則需研討另一些方案，以保持農人的利益並繼續滿足消費者的需要。

他指出，油條炸油的問題，希望業者能研究如何將「千錘百鍊」的油條炸油中的毒素除掉。

第三次旅美華裔  
食品科技人員座談會

CHINESE AMERICAN FOOD SOCIETY  
Membership Application

NAME \_\_\_\_\_ NAME IN CHINESE \_\_\_\_\_

PROFESSIONAL AFFILIATION \_\_\_\_\_ POSITION \_\_\_\_\_

ADDRESS Office Residence

\_\_\_\_\_  
\_\_\_\_\_

Tel: ( ) - Tel: ( ) -

EDUCATION: (Degree, year, University/College)  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

AREAS OF SPECIALIZATION  
\_\_\_\_\_

PROFESSIONAL EXPERIENCE  
\_\_\_\_\_  
\_\_\_\_\_

APPLICANT'S SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

XX

CAFS MAMBERSHIP DUES  
NAME (please print) \_\_\_\_\_  
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Please make check payable to CAFS and return this portion with your payment to:  
Dr. Catharina Ang, Box 5677, Athens, GA 30613

(From Page 10)

# 天予我才 (我的動力傾向)

## 整體取向

外向 (EXTRAVERT)

內向 (INTROVERT)

- 外表: 舒泰, 自信
- 表達: 朗爽, 迅速
- 情緒: 外露, "先知先覺"
- 交往: 朋友多, 喜合群
- 動源: 由環境刺激

- 含蓄, 猶豫
- 沈思, 寧靜, 緩慢
- 保密, 後知後覺
- 喜深交, 三五為群
- 由內心發動

## 面對世界

觀察 (PERCEPTION)

判斷 (JUDGMENT)

- 自然自若, 不加勉強
- 向現實開放
- 繼續不斷, 推陳出新
- 靈活應用, 適應環境

- 費心構思, 盡心竭力
- 一切就緒, 始能安宅
- 始終如一, 有始有終
- 自造自決, 目的取向

## 觀察能力

五官 (SENSE)

直覺 (INTUITIVE)

- 注意: 事實的細節
- 根據: 外在的證據
- 存在: 接受或仿效事物
- 時地: 生活在於此時此地
- 待人處事: 具體和實用

- 尋求闕乏的可感
- 內心的推測
- 設想可能的事物
- 响往未來世界
- 想像和創新

## 判斷能力

思想 (THINKER)

感受 (FEELER)

- 標準: 根據原則, 以事論事
- 特色: 客觀, 公正, 合理, 真實
- 關係: 商業化, 邏輯化  
言談扼要
- 傾向: 以事為中心 (效法)
- 領導: 大膽為主, 不講情面

- 根據人性, 以價值論事
- 經驗, 慈悲, 合性, 和睦
- 友誼化, 迂迴化  
言談兩件飾
- 以人為中心 (關係)
- 愛心為主, 慈悲為懷

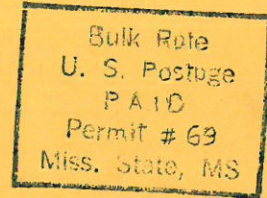
左腦傾向

右腦傾向

或西方人的行為特徵

或東方人的行為特徵

FROM: CAFS  
 C/O T. C. Chen  
 P.O. Box 5392  
 Mississippi State, MS 39762



TO:

THIRD CLASS

ANG, CATHARINA Y.W.  
 110 Whipporwill Circle  
 Athens, GA 30605