

華美食品學會
CHINESE AMERICAN FOOD SOCIETY



NEWSLETTER



VOLUME 11, NUMBER 3

MAY, 1989



1988-1989 EXECUTIVE COMMITTEE MEMBERS:

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President-elect:	Daniel Fung	(馮貽澤)	(913) 532-5654
Secretary:	Yen-Con Hung	(洪延康)	(404) 228-7284
Treasurer:	Ing-Chia Peng	(彭英甲)	(314) 446-2632
Past President:	Y. C. Jao	(饒原奇)	(219) 264-7604
Members (87-89):	Joseph Jen	(任筑山)	(404) 542-2286
(87-89):	Chi Hang Lee	(李志航)	(415) 944-7273
(88-90):	T. C. Chen	(陳存傑)	(601) 325-3382
(88-90):	Chu H. Tzeng	(曹竹雄)	(315) 476-9101

OPERATIONAL COMMITTEES (*: Chairpersons)

Annual Meeting:	Daniel Fung*	(馮貽澤)	(913) 532-5654
Awards:	Shaw S. Wang*	(王孝憲)	(201) 932-3672
	Tung Ching Lee; Chi-Tang Ho		
By-Law:	Santa Lin*	(林輝正)	(314) 982-3138
	Peter Wan; David Chou		
Conference Overseas:	George Chu*	(朱正中)	(312) 461-4222
(Workshop)	Peter Wan*	(萬建心)	(312) 998-7939
Employment:	Chi Hang Lee*	(李志航)	(415) 944-7273
Fund Raising:	Michael C. Tao*	(陶至真)	(812) 429-7653
	Grace Yao		
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Membership:	Ing-Chia Peng*	(彭英甲)	(314) 446-2632
	Shwn-Pyng Chen; Shu-Chi Lee; W. C. Pan		
Nomination/Election:	Y. C. Jao*	(饒原奇)	(219) 264-7604
	Chu H. Tzeng; Yen Con Hung		
Public Relation:	George Chu*	(朱正中)	(312) 461-4222
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	Jennifer Lee; W. C. Pan; Sam Wang		
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	Kow-Ching Chang		
<u>Historian:</u>	B. S. Luh	(陸伯勛)	(916) 752-0151
<u>Legal counsel:</u>	Marian S. Ming	(閔錫慶)	(312) 782-8200

Special Strategic Advisors to the President:

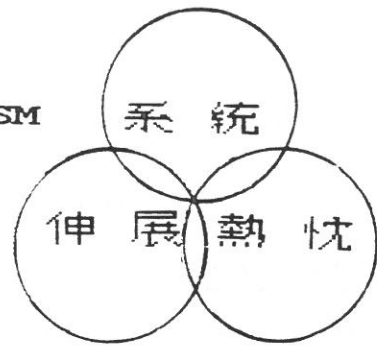
T. S. Chen (陳同善 213-885-2841); Wayne Chu (朱樹榮 818-706-3727);
 Y. Hang (韓勇 315-787-2265); Whu-Ta Lee (李武達 312-381-8550);
 Grace Yao (姚許瑞儀 312-927-6622)

STATEMENT OF POSITION: The Chinese American Food Society (CAFS) is a non-political and nonprofit organization dedicated to the scientific and professional betterment of its members. The members of CAFS wish to interact with all scientists based on common cultural and scientific interests. CAFS takes no political stand or preference. Selection of materials for all CAFS publications is based on the scientific content and general interest. Any inadvertent connotation should not be deemed as the official position of CAFS.

CAFS NEWSLETTER is published quarterly by CAFS for its members. Contributions of articles of news should be sent to:
 Dr. Yao-Wen Huang, Editor, CAFS Newsletter, Department of Food Science and Technology, University of Georgia, Athens, GA 30602.

SYSTEM, OUTREACH, ENTHUSIASM

Keywords of CAFS 1988-89
Part 3



March 31, 1989

Dear Members:

Your Officers and Committees are working hard for you!

The spirit of SYSTEM, OUTREACH and ENTHUSIASM was fully demonstrated in the semiannual Executive Committee Meeting, held on January 29, 1989 in Athens, Georgia. Details of the meeting are shown in the meeting minutes (page 3).

This meeting was really the first time of this kind -- three out-of-state members made special efforts to attend this meeting and all attendees devoted one full day discussing the CAFS affairs. Each of the three non-Georgians spent long hours in travelling to Athens, and each took care of his own travel expenses. Their dedications and contributions deserve our whole heart appreciation.

The meeting was conducted in a serious, formal, professional and pleasant manner. Many issues were addressed. A positive, new direction was set forth for CAFS. This meeting represented a SYSTEM with ENTHUSIASTIC and OUTREACHING devotions. My highest personal gratitude is extended to each attendee.

The Executive Committee is not the only committee being work hard for you. Every operational committee has also contributed greatly to the growth of our Society. Without the inputs of these committee chairpersons and members, CAFS could not have achieved so much in this year. Many projects have been undertaken: the first English version of the By-Laws, award policies and procedures, committee operational manuals/guidelines, newsletters, directory, computerized membership records, attractive CAFS brochure, CAFS early history, overseas conference proposal, employment information, student affairs, nomination/election, fund raising letters, long range planning, and annual meeting preparations, etc. The combined force of these ENTHUSIASTIC committees has established a good SYSTEM for CAFS, and this SYSTEM shall support CAFS to REACH OUT to a higher status. My thanks to all the "workers" are beyond the words I can find.

This issue presents to you the proposed English version By-Laws, the state of officers for 1989/90, the 15th Annual Meeting programs, and other interesting items. I urge your ENTHUSIASTIC response and full participation. Please return your ballot and advanced registration on time. Looking forward to seeing you and your guests in Chicago in June.

Very truly yours,


Cathy Ang, President

***** ATTENTION! ATTENTION!! ATTENTION!!! *****

C A F S NEWS:

1. NEW, ENGLISH VERSION BY-LAWS. Be sure to review the By-Laws in this issue and return your ballot on time.

To draft the first English version By-Laws is not an easy task. The By-Laws Committee has put a lot of efforts to do it. The Executive Committee also spent very much time at the 1/29/89 Semiannual meeting to study, discuss and revise it. Afterwards, the By-Laws Committee again improved it and each Executive Committee member has again reviewed and approved it. Now, this By-Laws is presented to you for your review and approval. The Executive Committee recommends your full support.

2. NEW, MEMBERSHIP CERTIFICATE. Very attractive Membership Certificates are available now. As per Executive Committee's request, Daniel Fung has designed our Membership Certificates. Every member in good standing is urged to order her/his certificate now \$5.00 each.

3. INITIATION FEE for NEW MEMBERS. There will be an Initiation Fee \$10.00/person for new membership applications. New members will receive Membership Certificates free of charge.

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I F T NEWS:

1. INTERNATIONAL LOUNGE. The IFT International Relations Committee invites all overseas IFT attendees to visit the International Lounge at the McCormick Place Convention Center during IFT Meeting. Warm friendship and beverages will be served. To CAFS members reside in the U.S.: Please drop by the International Lounge to meet friends and guests from abroad (Please look up the IFT Program book for schedule and room number).

2. INTERNATIONAL LUNCHEON. June 28, 1989 (11:30 a.m.). The 1989 recipient of IFT International Award will be the future speaker at the Luncheon. Hope you will attend this event, you will have a pleasant surprise. Please purchase your ticket along with your IFT advanced registration. A few tickets may be available for sale at the International Lounge.

3. INTERNATIONAL RECEPTION. June 28, 1989 (7:00 p.m.). To be hosted by the IFT International Relations Committee. Location will be announced in the IFT Program book. This event is sponsored by a generous organization; it is free of charge to all attendees. To CAFS members in U. S. and abroad: Please come, bring your friends, meet more people from other parts of the world, and enjoy a fun evening.

EXECUTIVE COMMITTEE MEETING MINUTES
10 am to 4 pm, JANUARY 29, 1989
110 Whipporwill Circle, ATHENS, GEORGIA

Present: Cathy Ang, President
Yun Chi Jao, Past President
Daniel Fung, President-Elect
T. C. Chen, Executive member, Student Affairs
Joseph Jen, Executive member
Yao-Wen Huang, Editor, Publication

Regrets: Yen-Con Hung, Secretary
Ing-Chia Peng, Treasurer
Chi Hang Lee, Executive member
Chu H. Tzeng, Executive member

The meeting was called to order by President Cathy Ang at 10 A. M. on Sunday, January 29, 1989. The following items were discussed/decided:

1. English version By-laws:

The English version of the By-laws was drafted by the By-laws Committee and presented to the Executive Committee prior to the meeting. This draft is not only the first version in English, it also includes extensive revisions from the old By-laws. The By-laws Committee has done an excellent job. Questions on several specific points will be communicated to the By-laws Committee for clarification and revision.

2. CAFS history:

It was recognized that the 1975 meeting in Chicago was the first Annual Meeting of the Society, and this year, the 1989 meeting in Chicago will be the 15th Annual Meeting. 1975 was the year that the Society was formally and officially established; though the idea was started much earlier, in 1974 and several years before that.

3. Award policy and Scholarship:

The CAFS awards shall be open to all CAFS members regardless of ethnic background. Other minor revisions will be incorporated into the Policies and Procedures drafted by the Award Committee. Concerning the criteria for Student Scholarship Award, it was decided to delete the requirement on submission of papers in order to attract more students to apply. The Award and the Student Affairs Committee shall contact CAFS faculty members to clarify the procedures and to request for nominations. Certificate of Scholarship, in lieu of plaque, will be presented to the student recipients.

4. Membership dues and certificates:

It was agreed that membership dues will remain the same. CAFS will issue Membership Certificates. There will be a one time initiation fee \$10.00 for each new member to cover the cost for certificate and other expenses. The certificate fee for each current member is \$5.00. Daniel Fung will design the certificate. The fiscal year of the Society will remain the same, July 1 to June 30. However, the dues payment will be based on calendar year basis. The Membership Committee/Treasurer shall complete the Membership I. D. No. assignment before the insurance of Certificates.

5. Membership categories:

There are Member (Professional Member), Student Member, Associate Member and Life Member. Additionally, there shall be Sustaining Member for individual or corporate who makes financial contribution to the Society. Details are in the new By-laws. Associate Members are, for instance, members who reside outside of North America. However, for those members who have already joined CAFS as Members or Life Members, they shall continue enjoy their memberships privileges as regular Members (Grandfather clause).

6. Legal counsel, Accountant and Auditor:

Ms. Marian F. Ming is the new CAFS Legal Counsel. In the next issue of newsletter, we need to solicit voluntary accountant to help the CAFS financial affairs. The Executive Committee recommended to establish an Auditing Committee so that our accounts and records can be audited at least yearly.

7. Permanent address:

At the present time, it is not feasible to establish a permanent address for CAFS. However, we may keep our address as registered in the Athens Post Office for the bulk rate postages as the "semipermanent" or "temporary permanent" address. Daniel Fung will check the possibility of establishing a permanent address in Manhattan, Kansas; that is if there are any affordable services offered at Kansas State University for mailing out newsletters, etc. (It would be desirable to recruit an Executive Secretary to manage the CAFS routine work. Perhaps later on when we can afford it).

8. Records keeping and transfer:

Essential records and documents prior to July 1988 will be shipped to Daniel Fung from Peter Wan. Essential files of this fiscal year will be transferred to Daniel Fung from Cathy Ang in June, 1989. It is important that the current Treasurer to transfer all records of transactions and receipts to the new Treasurer at the June, 1989 meeting (following the audit). The Exec. Committee asks the Treasurer to prepare a CAFS Financial Report (covers period from July, 1987 to now) as soon as possible. A subsequent report shall be prepared in June, 1989.

9. Directory and Newsletter distribution:

A new Directory will be issued in February, 1989. It was felt that the Directory is for member's personal use only. Single Copies of the Directory may be available for some requesters at \$200.00 each.

Newsletters are mailed to members only. There shall be no free mailings to any non-members who just want to be on the "mailing list". However, subscription of the Newsletters shall be available to non-members at \$15.00/yr. Single complementary copies may be sent to potential members for one time only. Complementary copies may also be mailed to libraries and institutions if the President or the Newsletter Editor recommend.

10. CAFS brochure:

The Exec. Committee asks the Public Relations Committee to speed up the design of the new CAFS brochure. It would be desirable to make the new brochure in color.

11. Guidelines/duties:

Drafts of Guidelines from the President-Elect, Treasurer, and By-laws Committee were reviewed and discussed. The Exec. Committee thanks them for their efforts. Minor revisions were suggested. The Exec. Committee asks other Committee Chairs and Officers to prepare such Guidelines as soon as possible. Joe Jen will prepare one for the Exec. Members. Daniel Fung will prepare a chart to show a detailed working schedule for various offices and committees. The Guidelines and Chart will be compiled in the CAFS Operational Manual.

12. Annual Meeting:

Daniel Fung has outlined the job functions for the Annual Meeting Committee. Daniel will work closely with the Local Arrangement Committee to ensure that everything is taking care of well in advance. Mr. Hsu from Taiwan agreed to speak at the Forum as one of the speakers.

13. Long Range Planning:

Several excellent ideas were brought out, such as: to publish microwave Chinese cook book and books regarding processing of Oriental foods, to sponsor workshops on oriental foods, etc., to sale audio tapes and proceeding of CAFS forums and workshops. We hope to raise an adequate amount of fund as a basis for further development. Other long range planning include workshops/conference outside of the USA. Yun Chi Jao will organize the ideas about long range planning and Daniel Fung will plan an Oriental Food Fermentation Workshop.

14. Next Meeting:

The next Exec. Committee meeting will be either in the evening of June 24 (Saturday) or in the morning of June 25 (Sunday), 1989, in Chicago. Please let Cathy Ang know your choice of time and date.

15. The meeting was adjourned at 4 P. M.

Recorded by Cathy Ang



From left to right:
Dr. Joseph Jen,
Dr. Daniel Fung,
Dr. Cathy Ang,
Dr. Y. C. Jao,
Dr. T. C. Chen, and
Dr. Yao-wen Haung
(picture was taken
by Cathy's husband
Ping in Cathy's
House)

BY-LAWS OF CHINESE AMERICAN FOOD SOCIETY

1 NAME

The name of the organization shall be the Chinese American Food Society hereinafter referred to as the Society.

2 OBJECTIVES

The objectives of the Society shall be to bring together professional persons who are interested in food science and technology and in Chinese culture so as to stimulate, encourage, and foster the progress and development of food science and technology.

3 HEADQUARTERS

The headquarter of the Society shall be located in a convenient location in the United States of America or in Canada where the business of the Society can be conducted effectively and efficiently.

4 SOCIETY CHAPTERS

Chapters of the Society may be formed in various locations as deemed necessary. Each Chapter shall have its written by-laws which are consistent with those of the Society.

5 MISSIONS

5.1

The Society shall stimulate and promote the progress of food science and technology, endorse the widespread application of food science and technology, and encourage the exchange of the information related to food science and technology with emphasis on Chinese culture.

5.2

The Society shall hold or sponsor scientific symposia or conferences to stimulate and promote the communication and interaction of its members.

5.3

The Society shall publish the materials related to food science and technology.

5.4

The Society shall participate international conferences related to food science and technology and keep a close contact with other related organizations.

5.5

The Society shall suggest and involve in the establishment of regulation or legislation related to food science and technology.

5.6

The Society shall process and manage all matters concerning or relating to the objectives of the Society.

6 MEMBERSHIP

6.1 CLASSIFICATION AND QUALIFICATION

6.1.1 MEMBER

A Member shall be a resident or citizen of the United States or Canada with close relation to Chinese culture or heritage and meeting one of the following qualifications:

(1) a person holding a Bachelor's degree or equivalent in a field of food science or technology or other related field.

(2) a person actively engaged in food science or technology profession for a period of at least 3 years and holding a high school diploma or equivalent.

6.1.2 STUDENT MEMBER

A Student Member shall be a person who is enrolled in an institution of higher learning in the U. S. A. or Canada and is pursuing programs of study in food science and technology or a field closely related thereto.

6.1.3 ASSOCIATE MEMBER

An Associate Member shall be a person interested in food science and technology but not classified as a Member or Student Member.

6.1.4 LIFETIME MEMBER

A Lifetime Member shall be a Member in good standing and has submitted an application for the Lifetime Membership with approval of the Executive Committee.

6.1.5 SUSTAINING MEMBER

A Sustaining Member shall be a person or a corporation who financially supports the Society's operation.

6.2 FEES

The membership fees in each class shall be specified by the Executive Committee. The Executive Committee shall notify members concerning the change at least six (6) months prior to the effective date. The membership fees may include but not limited to annual dues, initiation fees, certificate fees, etc. All annual dues shall be paid on calendar year basis and collected before the new calendar year with the exception of the new member whose membership fee becomes payable at the time of membership application.

A member whose fees are not paid by the first day of January following shall be suspended. If such fees are not paid for two successive years, re-application for membership will be required.

6.3 APPLICATION

An application for membership or change of membership classification must be made on an official application form and submitted to the Treasurer.

6.4 PRIVILEGES

6.4.1

All Members and Lifetime Members shall have the right in voting. Student, Associate, and Sustaining Members do not have the right in voting.

6.4.2

All members have the privileges in receiving newsletters and publications of the Society and participating in various activities organized or sponsored by the Society.

6.5 OBLIGATION

All members shall honor the By-Laws of the Society, support the programs of the Society, and pay the membership fees.

7 ORGANIZATION

7.1 MEMBER ASSEMBLY

The Member Assembly shall be the authoritative governing body of the Society. There shall be two type of Member Assembly: the Annual Meeting and the Special Meeting.

7.2 EXECUTIVE COMMITTEE

The Executive Committee shall consist of President, President-Elect, Immediate Past-President, four (4) elected Directors, one (1) Secretary, and one (1) Treasurer.

The Executive Committee shall conduct the affairs and business of the Society between Member Assembly.

7.3 PRESIDENT

The President shall be the Chief Executive Officer of the Society, preside the Executive Committee and Annual meetings, perform other duties and exercise other power as the Executive Committee shall delegate him/her. The President may form special committees and appoint additional Secretary and other staff during his/her term to assist the affairs of the Society.

The President's duties are largely managerial, to ascertain that programs, meetings, and other activities of the Society are properly planned and executed, and to oversee the officers and each Committee in carrying out their functions.

The President shall serve for a term of one (1) year.

7.4 PRESIDENT-ELECT

The President-Elect shall assist the President, formulate plans for his/her presidency including appointing Committee chairperson for each Committee, and succeed to the office of the President at the completion of the President's term.

The President-Elect is usually to serve as the chairperson of the Annual Meeting Committee and perform the duties of the President in the President's absence.

7.5 DIRECTORS

The Directors shall represent members to serve in the Executive Committee, assist the President in conducting the affairs of the Society, and be responsible for submission of matters on behalf of the members of the Society.

The Directors shall serve for a term of two (2) years and may be re-elected for successive terms.

7.6 SECRETARY

The Secretary shall keep the minutes of all meetings of the Society, maintaining membership records, updating the Society's directory, and perform all other duties incident to the office of the Society. The Secretary shall serve on the Publication Committees and be jointly responsible for the Society's newsletters, and other publications.

The Secretary shall serve for a term of one year and may be re-elected for successive terms.

7.7 TREASURER

The Treasurer shall collect all membership dues, forward all membership application forms and address changes to the Secretary, notify Membership/Public Relations Committees for delinquent members, keep accounting records, and supervise over funds, securities, receipts, and disbursements of the Society subjected to the power and duties conferred upon him/her by the Executive Committee.

The Treasurer shall serve on the Membership/Public Relations Committee.

The Treasurer shall serve for a term of one year and may be re-elected for successive terms.

8 OTHER COMMITTEES

The chairpersons of the following Committees shall be appointed by the President-Elect prior to the beginning of his/her term of the presidency. Committee members shall be appointed by each respective chairperson unless otherwise noted. It is desirable that each committee consists of one or more incumbent members and some new members.

8.1 Annual Meeting Committee

The Annual Meeting Committee shall plan and arrange the Society's Annual Meeting which may include the banquet, business meeting, symposium, forum, workshop, and etc. The Committee shall consist of the President-Elect, one Executive Committee member, and other appointed members. Sub-Committees may be formed to take charge of each different Annual Meeting function.

8.2 Awards Committee

The Awards Committee shall review the award programs and establish the categories, criteria, and procedures for the selection and judging of awards. The Committee shall complete the final selection of award recipients forty-five (45) days prior to the Annual Meeting.

8.3 By-Laws Committee

The By-Laws Committee shall review the By-Laws and the Society's activities regarding the compliance of the By-Laws. It shall provide authoritative interpretation of the By-Laws. The Committee may propose new amendments as needed subjected to approval by the Executive Committee. The Chairperson of this committee shall be one of the Past-Presidents.

8.4 Conference Workshop Committee

The Conference and Workshop Committee shall coordinate with organizations outside of North America for the planning of conferences, workshops, lectures, and consultation projects.

8.5 Employment Committee

The Employment Committee shall gather employment information for members and assists members in job-related matters.

8.6 Fund Raising Committee

The Fund Raising Committee shall raise money from various sources for the Society's award programs and other expenditures.

8.7 Long Range Planning Committee

The Long Range Planning Committee shall consist of the President and three to five Members with at least one of them being Past President.

The Committee shall meet as deemed necessary by the President to assist the President and Executive Committee in long-range development and planning. The President shall serve as the chairperson of the Committee.

8.8 Nomination Committee

The Nomination Committee shall consist of the Immediate Past-President as the chairperson and organizer of the committee, and three (3) to five (5) members. Among them, at least one shall not be a member of the Executive Committee.

8.9 Membership/Public Relations Committee

The Membership/Public Relations Committee shall develop and execute promotional plans for recruiting new members, provide information to the media and other organizations, and manage the Society's technical consultation services. This committee shall modify the Society's brochure as needed.

8.10 Publication Committee

The Publication Committee shall publish and distribute the Newsletters, Directory, and other materials. This committee shall consist of a Newsletter editor, the Secretary, and two or more other members.

8.11 Student Affairs Committee

The Student Affairs Committee shall propose student related programs for the Annual Meeting, coordinate with the Membership/Public Relations Committee for the recruiting of new Student Members, and assist the Awards Committee in the selection and judging of student awards. At least one of the Committee members shall be a Student Member.

9 NOMINATION

Any member may suggest names of candidates for the President-Elect, Directors, Secretary, Treasurer, or other elected officers to the Nomination Committee by submitting a biographic sketch of each candidate along with a signed statement of the candidate that he/she is willing to hold office if elected.

Qualification of candidates for the President-Elect shall include but not limited to: (1) at least three-year Membership or Lifetime Membership in good standing, (2) record of service to the Society, and (3) good leadership qualification and administrative experience. Other candidates shall have at least one-year Membership in good standing and express sincere interest in serving the Society.

After reviewing each candidate's qualifications, the Nomination Committee shall prepare a slate of one to three candidates for each position with the ballot form, voting instructions, biographical sketches and nomination statements for the annual election at least two (2) months before the Annual Meeting.

10 ELECTION

The election shall be conducted by mail and the returned ballots shall be counted under the supervision of the Nomination Committee. The nominee receiving the largest number of votes shall be elected. In case of tie votes, the Executive Committee shall decide the action to be taken.

The election may be also conducted in Members Assembly when at least 20% of the voting members in good standing are in attendance.

Election results shall be conveyed to the candidates and presented at the Annual Meeting for recognition.

The Directors shall be elected with their terms staggered in such a manner as only two of the members shall be elected in any given year.

11 VACANCY

In case of vacancy of the President due to any reason, the President-Elect shall perform all the duties and shall have the power normally conferred upon the President.

In case of vacancy of the President-Elect due to any reason, the vacancy shall, until the next election, be filled by the Secretary.

Any other vacancies occurring among the elected officers shall, until the next election, be filled by members appointed by the President and approved by the Executive Committee.

12 REMOVAL OF OFFICERS

An officer may be removed from his/her duty for reasons of irresponsibility if a resolution for his/her removal is passed by the Executive Committee or suggested by one-fifth of the voting members in good standing, and ratified by two-thirds majority of the voting members in good standing.

13 MEETING

The Society shall hold one Annual Meeting during the same time period when the Institute of Food Technologists has its annual meeting.

The Society may hold a Special Meeting as deemed necessary by the Executive Committee or requested by at least one-fifth of the voting members.

The time and place and programs of the meetings shall be recommended by the Annual Meeting Committee and subjected to the approval of the Executive Committee.

The meeting notice and agenda shall be distributed to each member not less than 30 days prior to the meeting.

The Executive Committee meeting shall be held at least once a year and when necessary.

A quorum of the Society for the purpose of transacting business at the Members Assembly shall be 10 percent of the voting members in good standing, or otherwise noted. A member may appoint as his/her proxy another member to vote at the Annual Meeting. Proxy votes shall be counted in determining the number of voting member in good standing present.

A quorum of the Executive Committee or any other Committees shall consist of a majority of the membership of the Committee.

The conduct and procedures of all meetings of the Society shall be governed by standard rules of the procedure as laid down in "Roberts Rules of Order".

14 FINANCE

The financial sources of the Society shall come from membership fees and contribution of individuals or groups.

The fiscal year of the Society shall beginning at July 1 and end at June 30 the following year.

The financial balance sheet and a statement of cash accounts of the Society shall be reported at each Annual Meeting.

The Executive Committee shall approve an annual budget submitted by the President-Elect in the Annual Meeting. The President may request a new budget or revise the approved budget during his/her term. However, any budget alterations must be approved by the Executive Committee.

Use of funds shall be limited to within the guideline of the approved budget. In no case shall the expenditure exceeds the budget by 10 percent without a special consent of the Executive Committee.

15 AMENDMENT

A proposal for amendments or additions to the By-Laws may be presented in written to the By-Laws Committee by the Executive Committee or by a resolution of the Annual Meeting. The final proposal for amendments shall be approved by the Executive Committee and ratified by a two-thirds majority of the voting members responding to the ballot. Unless otherwise stipulated, the amendments or additions of By-Laws shall go into effect at once.

16 DISSOLUTION

In the event dissolution of the Society appears desirable or necessary, the Executive Committee shall adopt a resolution recommending dissolution of the Society together with a plan for distribution of assets. The Executive Committee shall transmit the proposals to the voting members by mail ballot. The procedure for voting and requirements for approval shall be the same as provided for amending the By-Laws.

(Revised February 16, 1989)

(Approved by Executive Committee March 8, 1989)

***** News From Dr. Joseph Jen *****

SINGAPORE INSTITUTE OF STANDARDS AND INDUSTRIAL RESEARCH is looking for people who are specialized in the following technological areas:

- a) Food process microbiology
Ph.D. in Food Microbiology with industrial experience.
- b) Food engineering
Ph.D. in Food Engineering with industrial experience.

CONTACT PERSON: Mr. Lee Meng Khoo, Divisional Manager
Product and Process Technology Centre
Singapore Institute of standards and
Industrial Research
1 Science Park Dr.
Singapore 0511

Messages from President-Elect

Daniel Y.C. Fung

As the President-elect and the Annual Program Coordinator, I would like to share with CAFS members a few thoughts:

1. State of the Society

I would categorize our society as moving into a growth phase as we mature. The foundations have been very well established by the founding members and through the hard works of many past presidents we are at a point that we can launch a growth drive.

2. Enthusiasm

I wished all of you could have been at Cathy Ang's house on January 29, 1989, for the executive committee spent one solid day discussing, planning, deciding on many important issues concerning the past, present, and future of the society. Cathy Ang's enthusiasm, dedication and love for the society are contagious. We left the semi-annual executive meeting with a renewed sense of mission for the society.

3. Organization

With the proposed revision and expansion of the By-Laws the society should be in great shape to function smoothly as a profession society.

4. Special Needs

We need more participation from members. In the next month or so I will be contacting many of you to ask your help as committee member and chair to serve on various activities. Please say "Yes" when I call. Better still, VOLUNTEER your service NOW (call me at 913-532-5654).

5. Student Participation

We have very few students coming to our Annual Forum. I urge all students to come, for you will learn a lot about **how to be successful** as a Chinese student in U.S.A. Almost all "old" CAFS members were foreign students once upon a time in U.S.A. We can give you some ideas on how to do a great job in this country or anywhere you want to go.

6. Annual Forum and Banquet

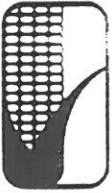
The Annual Forum and Banquet are designed for YOU. We see each other only once a year. COME, BRING A FRIEND OR TWO. We LOVE to have you share with us concerning the challenge and advancements of food science and technology particularly pertaining to Chinese in North America and, indeed, around the world.

THIS IS YOUR SOCIETY. YOU MAKE A DIFFERENCE. LET US WORK TOGETHER AND MAKE CAFS EVEN STRONGER

CHINESE AMERICAN FOOD SOCIETY ACTIVITY PLANS

President	President-elect	Secretary	Treasurer	Past President	Awards	Student Affairs	Newsletter
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January	letter	Preliminary program	Due announcement (separate mailing)	Call for Nomination	Call for Nomination	letter	Newsletter #2
February	Mid-year Exec. Comm. Meeting	IFT coming events	Exec. Comm. Meet Report	Collect Dues	Identify candidates		
March	letter						
April	Final program	Banquet Reservation	Semi annual report	Election ballots (separate mailing)	Deadline Prof/Stud Awards	letter	Newsletter #3
May	Committee Chair Appoint.	IDENTIFY LATE MEMBERS MAIL REMINDER	Award checks	COUNT ballots Report results	Decide winners Order plaques		
June	Exec. Comm. Meet.	Collect Banq. Fees, Dues Pay all bill				Mail letter to students	
End term	ANNUAL MEETING						
Begin term	Transfer record	Transfer record	Transfer fund (Audit)	ANNUAL MEETING			
July	letter						
August	letter	Forum report	Semi-annual Banquet rept.	Reflection	letter		Newsletter #1
September							
October	ANNUAL DIRECTORY UPDATE FOR PUBLICATION						
November	IDENTIFY LATE MEMBERS MAIL REMINDER LETTER						
December	MERRY CHRISTMAS						



AMAIZO

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FAX 312-939-1948

TELEPHONE
312-939-5000

March 23, 1989

Dear CAFS Members:

Being in the capacity of serving both overseas conference and public relation committees, we have initiated and undertaken the following missions:

1. Submit a proposal to the Council of Agriculture, Republic of China for food company management symposium. (See attached information)
2. Organize up-coming annual meeting committee to plan;
 - a. Restaurant selection
 - b. Banquet
 - c. Annual meeting activities
 - d. Door prize
3. Contact Chinese newspaper for news release.
4. Design a brochure and membership application form.

Members located in Chicago is looking forward to seeing everyone of you at Windy City in June.


George Chu

GC:let

ANNUAL FORUM

Date: June 27, 1989 (Tuesday)

Location: To Be Announced at the International Hospitality Lounge
at McCormick Place

Time and Activities:

- | | |
|------------------------|---|
| 2:00 p.m. to 2:30 p.m. | Annual Business Meeting CAFS
Cathy Ang presiding |
| 2:30 p.m. to 3:00 p.m. | Getting Acquainted
Daniel Y.C. Fung presiding |
| 3:00 p.m. to 3:45 p.m. | Y. Hang and D.Y.C. Fung will take you around the world in sharing with you their experiences in working with food scientists in such countries as Australia, New Zealand, Singapore, Finland, Ethiopia, Japan, etc. Guaranteed to be informative and inspirational. |
| 3:45 p.m. to 4:15 p.m. | Student Program

K.C. Chang will discuss the application strategy for Ph.D. program.

T.C. Chen will speak on tips on Academic position and industry job application. |
| 4:15 p.m. to 4:30 p.m. | "Legally Speaking"
Marian S.K. Ming will discuss some legal issues confronting Chinese Food Scientists. |
| 4:30 p.m. to 4:45 p.m. | Current developments in Taiwan Food Industry
C.L. Hsu, Kwok Wah Trading Company |
| 4:45 p.m. to 5:00 p.m. | Open discussions and adjournment |

ANNUAL BANQUET PROGRAM

Location: Memories of China
1050 N. State at Rush
Chicago, IL
312-642-1800
(See map in this issue)

Local Arrangement Committee:

George Chu, Chair
Peter Wan
Grace Yao
Whu Ta Lee

- 6:30 p.m. Registration, mixer, cash-bar, and sitting at the tables
- 7:00 p.m. Welcome and Announcements
President Cathy Ang
- Dinner See menu
- 8:15 p.m. Introduction and recognition of students, non-Chinese guests, and special guests
- 8:30 p.m. Past, Present and Future of CAFS
Historian, Bor Luh
- 8:45 p.m. Presentation of Outstanding Scientists Award and Outstanding Graduate Student Award
Awards Committee Chair, Shaw Wang
- 9:00 p.m. Acknowledgements of present officers, announcements of new officers and transfer of officers
Cathy Ang and Daniel Y.C. Fung
- 9:30 p.m. Entertainment and door prizes
Mike Chen and Friends

ANNUAL BANQUET

June 27, 1989, Tuesday - 6:30 p.m. at

MEMORIES OF CHINA

MENU

LOCATION

Appetizers

- Scallion Pancake
- Egg Roll
- Potsticker
- Shrimp Ball
- Bahm Bahm Chicken

1050 N. STATE • CHICAGO, IL • 60610
312.642.1800

Soup

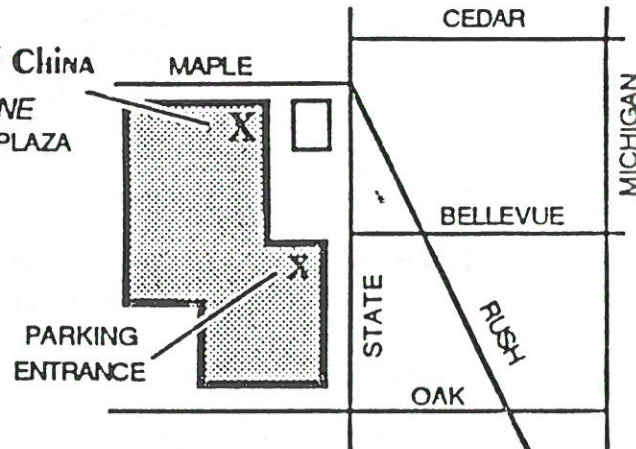
- Hot and Sour or
- Egg Drop Soup

Main Dishes

- Shrimp Fried Rice
- Pork Fried Noodles
- Haw Gee Kay Chicken
- Orange Beef
- Peking Duck
- Shrimp In Velvet
- Sauce
- Rainbow Vegetables
- Sweet and Sour
- Orange Roughy
- Fish

MEMORIES of China

MEZZANINE
NEWBERRY PLAZA



Dessert

- Fresh Fruit
- Almond Cookies

Includes

- Tea
- Fortune Cookies

ADVANCED RESERVATION HIGHLY ENCOURAGED Deadline date: June 10, 1989

(Limited Number of Tickets May Be Available in the International Lounge Rm. L3, McCormick Place during Monday afternoon 6/26/89 and Tuesday Morning 6/27/89 at First Come First Serve Basis.....)

Cut and mail the following:

Please reserve banquet guests for:

Name: _____

Address: _____

	<u>Advanced Price</u>		<u>Price after June 10</u>
No. of Adults	_____ X \$23 = _____		\$28
No. of Students	_____ X \$15 = _____		\$18
No. of Children (7-12 yrs)	_____ X \$10 = _____		
No. of Children	_____ X \$ 0 = _____		
Total	_____ = _____		

Make check payable to CAFS and mail reservation and check to:

Dr. Ing-Chia Peng
2406 Hartford Road
Columbia, MO 65203

安大略的食品工業

——兼論美加自由貿易協定之影響

王樂同

FOOD INDUSTRY IN ONTARIO, CANADA
BY SAMUEL WANG

在外來的移民眼中，美加兩國同文同種，而且又緊密毗鄰，兩國之經濟息息相關，表面上看，似乎沒有什麼差異。筆者以前在美國工作時，也持有這種看法，自從1984年移來加拿大，四年多來在此經歷兩個國家的社會與生活，感覺兩者之間竟有許多分野。無論是民族、文化、政治、經濟制度，或不同族裔之共處，加國都有其獨特的一面。即使在經濟文化兩方面受到美國持續不斷的衝擊，但仍能同中求異，維持其特有的風格。

現單就我們大家的本行食品工業一項，提出來介紹一下。加拿大的食品工業總產值每年約390億元，集中於3個省份，安大略佔第一位，達150億（40%），其次為魁北克產值100億（26%），亞爾伯他佔第三位，約40億（10%）。因此，安大略的食品工業地位最為重要，值得向大家介紹一下。此地的食品工業由大大小小1200家公司組成，這些公司可概分為三類：

第一類是跨國食品公司在本地設立的分公司；這些公司多半只在本地建廠產製母公司的產品，而不設研發部門。大家在美國耳熟能詳的公司在這邊都有。當然，几个規模最大的公司，仍然聘有一些研發或品管人員，以適應本地的特殊需要。根據我所知，在安大略僅

有 Campbell, Heinz, Nabisco, Kellogg-Salada & Griffith 这几家, General Foods 及 Kraft 在魁北克。

这些公司有庞大的人力与财力作后盾,把在美国市场上的领导地位,也一樣延伸到加國。

第二類是加國本身的大型食品公司,有些也已打入美國市場,成為跨國公司,在安大略比較有名氣的有: John Labatt, Seagram, G.M. Schneider, Canada Packers 及 E.D. Smith 等。这些公司中以 Labatt 的規模最大,属下擁有许多子公司。如果酒廠也属于食品工業的一部份,那么尼亚加拉区的葡萄种植及製酒工業值得特別一提。由尼亚加拉河向西延伸 80 公里至 Hamilton 有一条又至 12 公里寬的低窪地帶,係安大略湖在一萬年前水位下降以後,露出水面的湖底新生地,這一帶比南面的伊利湖低了 150 公尺,瀑布即由此一降差而形成,因此冬天氣温比高處低了五攝氏度,降雪量亦少,适于各种水果的种植,近百年来,这儿成為加國有名的水果產地,与西岸卑詩省的 FRAZER VALLEY 齊名。由于盛產葡萄,附近有十多家製酒公司,其中以 Bright's 及 Andre's 較大,每年夏季来安大略渡假的遊客,都把去酒廠參觀品酒列為一項節目。

第三類是中+型食品公司,僱用員工不超 100 人這一類公司為數最多,有些是移民投資成立,有些是由農場擴張而成。这些公司人力、財力有限,許多都是一人身兼數職,生產、品管及產品研發一手包办。除了生產,其他兩方面根本無能為力,所以,這一類公司就要農部提供協助,方能生存下去。筆者的主要服務對象也就這一類 Entrepreneurs。

他們經常來我們的研究所提出各種加工的問題請求解決。設在多倫多市的農部食品加工處則負責審核小型食品工廠填加設備的申請，給予總值為或不超過5萬元的贈款，協助他們改進生產效率。另外，市場開發處則協助食品公司開發國外市場。

安大略的食品工業被稱是僅次于汽車製造業的主要工業，按理它應具有發展潛力的。但因地理位置偏此，多數農產品不具競爭力，輸出方面，僅限於肉類、麵粉及豆類。許多農產品都由半官方的 Marketing Board 與加工業代表議價出售，價格超過進口農產品，但由於有關稅，進口原料只能取代一部份本地產品。

自今年一月一日，美加自由貿易協定簽字生效之後，在今後十年，兩國之間的關稅將逐漸取消。食品工業受到的負面影響遠較其他工業為大。有許多小型加工業都要面臨嚴格的考驗。因為美國的食品可以自由進口，本地生產的食品如果不具競爭力，就有被擠出市場之虞。這個後果目前在本地的葡萄農場及製酒業中已經顯現出來。尼亞加拉的葡萄種植業在未來數年中會大量減少，而酒廠也已開始進行裁併。農部最近正忙著輔導成千的葡萄農轉植或轉業。當然，其他水果加工業也會受到不同程度的衝擊，後果如何，過幾年就見分曉。

自由貿易協定對跨國食品工業的壓力不像對本地農產品那麼大。反而由於關稅取消，他們可以進口低價格的原料。幾個大公司最近都紛紛檢討本地工廠的生產效率，看是否能與美國進口產品競爭。他們認為即使效率目前不達要求的水準，也不應貿然停工遷廠。反而要增加投資，改進生產效率。在市場調查中，他們發現，加拿大的市場，有加拿大的風味喜好，短時間內亦不能改變。

自由貿易協定具有雷根總統提倡的自由市場經濟的精神。這樣一來，管理不善，生產效率低，設備陳舊的公司只有淘汰一途。能夠繼續維持的必定是採用最新加工科技，走向自動化，配合市場需求的公司。所以，從積極的意義來看，自由貿易協定也可能促進加國食品工業的進取爭競的活力，走出保護主義的隘巷，在今日這世界性的市場上，爭取到一席之地。

#####

A NEW BOOK ENTITLED "TIPS FOR JOB-HUNTING"
COMPILED BY THE STUDENT AFFAIRS COMMITTEE, CAFS
IS AVAILABLE NOW...

Free of Charge for Student Members;
\$ 2.00 for Other Members.

Please use the order form at page 27 in this issue Newsletter

(After May 25, 1989, Please send your request/order directly to
Dr. T.C. Chen, Chairman of Student Affairs Committee or
Dr. Yao-wen Huang, Chairman of Publication Committee)

#####

NUTRITION MANPOWER DEVELOPMENT
UNITED NATIONS DEVELOPMENT PROGRAMME

ROSE Y. L. TSENG

DEAN
SCHOOL OF APPLIED ARTS AND SCIENCES
SAN JOSE STATE UNIVERSITY
SAN JOSE, CALIFORNIA

The Nutrition Manpower Development Project was the result of a demonstrated urgent need of nutrition professionals in China. The importance of nutritionally guided policy in agricultural production, food storage, transportation, processing, enrichment as well as food import and export control is obvious in a country of one billion people with limited arable land and resource. This project has the long term goal of improvement of physical and economic well being of Chinese people through the development of nutritionally sound policies and programmes in sectors related to food and health. The project also has the objective of the development of multi-sectorial nutrition manpower.

During the two-month consultation, as principal consultant of the project, I worked with two curriculum consultants, a technical officer from Rome, a national project director and her staff to implement the project objectives. The immediate project objective was the setting up and upgrading of two new Master's degree in Community Nutrition, one with Health and one with Agricultural orientation, a Bachelor degree in Clinical Nutrition/Dietetics and a senior vocational course in dietetics. These degrees will be at four separate universities/schools under the auspices of the Institute of Nutrition and Food Hygiene (INFH). Visits were made to each of these institutions to discuss the project objectives and to understand the mission, the curriculum and the limitation of each institution.

A week's workshop on Nutrition Manpower Development was conducted at INFH for approximately 50 nutritionists and nutrition educators, including teachers and staff from the five (including INFH) institutions.

A set of curriculum was developed for each of the degree programs following detailed and serious discussions among the institution staff, the curriculum consultants and the principal consultant. Equipment lists were prepared after consultation with the above and after researching the cost, the source and the urgency of the need of each piece of equipment. A priority book list was completed for each degree program. The principal consultant approved the list and gave advice to the source of

each book and each equipment. Recommendation of fellowship application procedures and processes were discussed with department chairman of each institution. One fellowship application was completed and forwarded to FAO office in Rome. Several other potential fellowship candidates were interviewed by the principal consultant. They are in various stages of preparing the needed document for fellowship application.

A list of recommendations, including a name change of the "community nutrition degree with agriculture orientation," creation of more fellowships to meet the staff needs, and short workshop for the existing teachers are described in this progress report. Curricula, equipment list, book list, schedule and times of the visits are among the materials included in the appendix. Although this project begins to address the need for nutrition professionals in the medical and in agriculture settings, the consultants further recommend that future four year degree programs in nutrition and in dietetics be developed in comprehensive universities to meet the more general nutrition manpower need.

Dean teaches nutrition to Chinese

By Sallie Mattison
Daily staff writer

Nutrition could take on a whole new meaning in the People's Republic of China when Rose Tseng is finished there.

Tseng, dean of SJSU's School of Applied Arts and Sciences, journeyed to China this summer to help establish a nationwide nutrition education program. She headed a team of consultants who advised government officials on the issue.

The program is designed to set up some type of nutritional educational system within the country, Tseng said.

The United Nations, which sponsored the Nutrition Manpower Development Programme, specifically requested that she serve as the principal consultant.

"We have to identify what kind of courses they need, what types of jobs there are to do, and identify the people who would do this," Tseng said.

Other members of the group were Marion Wang of the University of Georgia and Elizabeth Dowler of the London School of Hygiene and

Tropical Medicine.

The group met in Rome for a quick briefing, then traveled by train for 30 hours through a hot and humid countryside.

The trip was the first leg of a three-year plan to improve the physical and economic well-being of the people by developing policies concerning nutrition and diet, according to a U.N. document detailing the program.

Tseng said she will travel twice more in the next two years to further advise the Chinese government.

Tseng speaks fluent Chinese, which helped make the mission successful, she said.

The visiting team seemed to impress the Chinese who devoted an entire quarter page in a national newspaper to an interview with Tseng.

"Diet, nutrition, health — all are important issues in China now," she said, noting that the four-page newspaper has the nation's second-largest circulation, numbering in the millions.

She said the article focused on the



Rose Tseng

dean of Applied Arts and Sciences

dangers of malnutrition, a prevalent problem in China today.

"Mothers are not breast-feeding their babies," Tseng said. "Instead, they are buying formula, because they think anything Western is good. In the meantime, their milk dries up. When it is discovered that the formula is inferior or inadequate for

their babies, it is too late."

One of the biggest problems China faces, according to Tseng, is westernization.

"There are too many Western fast-food places coming in (to China)," she said. "(The Chinese) think anything Western is good, but what they are actually getting from this is a high fat content, high salt, high sugar."

Franchises such as McDonald's and Kentucky Fried Chicken are locating in the communist country, although "right now there are only one of each," Tseng said.

Many Chinese are still very naive when it comes to modern life, she added.

"They have never heard about drugs," the dean said. "They have never heard about alcohol."

In a conversation with a high school educator, she asked what sort of social problems the Chinese faced in schools.

"There are no problems with drugs, alcohol and crime in the schools because they don't know about these things," the educator said.

** A BRIEF INTRODUCTION OF 89/90 OFFICIALS CANDIDATES **

NAME	BUSINESS/EDUCATION/SPECIALTY	EXPERIENCE W/ CAFS
TUNG-SHAN CHEN 陳同善	Professor, Food Science Div. Food Sci. and Nutri. California State U., Northridge BS 60 NTU MS 64 UC-Berkeley Ph.D. 69 UC-Berkeley	Secretary Executive Committee Student Affairs Committee
YAO-WEN HUANG 黃耀文	Assistant Professor, Sea Food Tech/Processing Dept. of Food Sci. & Tech U. of Georgia, Athen BS 68 Nat'l Marine college MS 78 U of Georgia Ph.D. 82 U. of Georgia	Chairman of Publi- cation committee; Annual meeting committee
YEN-CON HUNG 洪延康	Assistant Professor, Food Engineering Dept. of Food Sci. & Tech U of Georgia Agr. Expt. Station BS 77 N Marine & Ocean Tech MS 82 U of Minnesota Ph.D. 85 U. of Minnesota	Secretary Committee of Membership/ Election
SHEREE C. C. LIN 呂秋娟	Senior Microbiologist Food Microbiology Burger King Corporation The Pillsbury Company MS 82 Kansas State U. Ph.D. 86 Kansas State U.	
ING-CHIA PENG 彭英甲	Assistant Professor, Meat, Poultry, Egg Food Chemistry, Food Protein U. of Missouri Columbia, Mo MS 75 U of Minnesota Ph.D. 80 U of Minnesota	Treasurer Committee of Membership

SHWU-PYNG CHEN Laboratory Manager, Committee of
 Flavor Development/ Membership/
 Application/Evaluation Public Relation
 Western Flavors and Fragrance
 Oakland, CA
 BS 81 Fu-Jen U
 MS 83 Ohio State U
 Ph.D. 86 Ohio State U

曾淑萍

EMIL AN-I HUANG Research Specialist,
 New Product Development
 Land O'Lakes
 Arden Hills, MN
 MS 69 Tuskegee Institute
 Ph.D. 73 Rutgers U

黃安一

GEORGE C. CHU Technical Service Director President
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 BS 68 Chung-Hsing U Advisor
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姚許瑞儀

MICHAEL C. TAO Section Manager Fund Raising Committee
 Food Product Development Advisor
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 Evansville, IN
 Ph.D. 70 U of Laval, Canada

陶至真

TUNG-CHING LEE Professor, Vice President
 Food Processing, Nutrition,
 and Food Safety
 Dept. of Food Sci.
 Rutgers U
 New Brunswick, NJ

李東慶

1989-1990 CAFS ELECTION BALLOT

WE NEED YOUR SUPPORT; WE NEED YOUR PARTICIPATION.

A. President-Elect (One out of Two)

TUNG-SHAN CHEN _____ 陳同善

YAO-WEN HUANG _____ 黃耀文

B. Secretary (One out of Three)

洪延康 _____ ; 呂秋娟
YEN-CON HUNG _____ ; SHEREE C. C. LIN _____

彭英甲
ING-CHIA PENG _____

C. Treasurer (One out of Two)

曾淑華
SHWU-PYNG CHEN _____

黃安一
EMIL AN-I HUANG _____

D. Executive Committee (Two out of Five)

朱正中 _____ ; 萬建心
GEORGE C. CHU _____ ; PETER J. WAN _____

姚許瑞儀 _____ ; 陶至真
GRACE R. Y. YAO _____ ; MICHAEL C. TAO _____

李東慶
TUNG-CHING LEE _____

E. SURVEY ON THE NEWLY REVISED CAFS BY-LAW

APPROVED _____ ; NOT APPROVED _____
COMMENTS (be specific):

F. RETURN YOUR BALLOT TO: (BEFORE MAY-25-1989)

YUN C. JAO
51683 NORTHFIELD DR.
ELKHART IN. 46514

YUN C. JAO
51683 NORTHFIELD DR.
ELKHART IN. 46514

DON'T FORGET TO MAIL THIS FORM BACK.....

(PLEASE COMPLETE THIS FORM AND MAIL BACK BY MAY 25, 1989.)
*** THANK YOU! ***

A. LIMITED OFFER ONLY

A nicely designed CAFS membership certificate available
for existing members : \$ 5.00
for new members : \$ 10.00 (including initiation fee)

Please write your name in block letters the way you
would like to have it

printed _____

B. I would like to have a book entitled "Tips For Job-Hunting".

Please check: _____ Yes;
_____ No.

Free of charge for student members; \$2.00 for other
members (to cover postage and handling). Please write
check paid to CAFS.

C. I would like to order the book entitled "FOOD SAFETY: AN INTERNATIONAL CONCERN" (Science and Technology Monograph No. 1, 1989).

_____ Yes; and how many _____.
_____ No.

Please write a check for \$4.00 paid to CAFS.

Your Name :
Mailing address:

TO: Dr. Ing-Chia Peng
Treasurer of CAFS
2406 Hartford Rd.
Columbia, MO 65203

Special Announcement of a New Series from CAFS

SCIENCE AND TECHNOLOGY MONOGRAPH NO.1, 1989

FOOD SAFETY: AN INTERNATIONAL CONCERN

Edited by Daniel Y.C. Fung and Catharina Y.W. Ang

This monograph includes the following articles:

New Challenges in International Trade of Foods

Roger D. Middlekauff and Debra L. Appl
McKenna, Conner and Cuneo, Washington, D.C.

Industry Leadership in Producing Safe Food

E. J. Guardia and P. A. Hopper
General Foods, White Plains, N.Y.

Concerns in Food Safety Issues in Southeast and East Asia

Daniel Y.C. Fung
Kansas State University, Manhattan, Kansas.
Catharina Y.W. Ang
Russell Agricultural Research Center
Athens, Georgia

Food Safety Issues in France and European Common Market

Cecile Lahellec
Poultry Experiment Station
France

Internationalization of Food Science and Safety

Sanford A. Miller
University of Texas Health Science Center, San Antonio, TX

Rapid Methods and Automation: A survey of Professional Microbiologists

Daniel Y.C. Fung,
Nelson A. Cox, Russell Research Center, Athens, GA,
Millicent C. Goldschmidt, University of Texas, Houston, TX, and
Stanley Bailey, Russell Research Center, Athens, GA

Except for the last paper which is reproduced with permission from Journal of Food Protection the other five are original articles by experts in the field of Food Science and Technology.

To cover the costs of type-setting, printing and mailing of this monograph there will be a charge of \$4.00 per copy of this inaugural issue of the Science and Technology Monograph Series.

Let us hope that this series grows!!

*** After May 25, 1989, You need to order the book by mailing your order and check to Dr. Daniel Fung ***

EXPERIENCES WITH TECHNOLOGY TRANSFER TO CHINA

Dr. Anthony H. Chen

Technology transfer from the United States to China has not been successful. In order to properly transfer technology to China, one must understand China. China is a unique and peculiar country. She is like a forty year old person, but with only ten years of experience with the outside world.

The biggest problem for the American in transferring technology to China is the cultural barrier; Chinese culture is often 180 degrees opposite of American culture. During negotiation it is customary for a Chinese to nod his head as a sign of acknowledgement; but, it is often interpreted by the American as a sign of agreement.

The city of Changchun has imported 136 production lines of equipment since 1984. At present, most of these lines are either idle or operating much below design capacity. The city government told the writer that this is the result of mis-management of technology. Most of the managers who were responsible for these fiascoes shared the following common problems:

1. They were not trained in a technical field.
2. They did not understand the importance of sales and marketing.
3. They did not have the business experience in that particular field.

The most frequent mistakes made by China in technology acquisition are:

1. Repetitive acquisition.
2. Technology acquired did not suit the Chinese environment; therefore this technology cannot be used to its potential.
3. Technology obtained requires continual import of ingredients and parts.

3I Corporation is transferring the technology of caramel color manufacturing to Tianfu Cola in Chongqing, Sichuan. The technology transfer involves mostly the transfer of know-how, plus a few pieces of key equipment.

The reasons for the success of the S&I approach are:

1. Technology cost is affordable to Chinese clients.
2. Technology can be purchased with Chinese currency.
3. Chinese equipment and ingredients can be used.
4. Technology obtained and product produced by the clients are suited for the environment.

In order for the American to do well in technology transfer in China, the writer offers the following advice:

1. Have the ability to overcome cultural barriers.
2. Provide China with a complete package; such as furnishing technology, finance, and sales/marketing.
3. Create a win/win situation; help China to make money and therefore you may share some of the profit too.
4. Connections.

迅速崛起的廣州食品工業

斯維

近日在北京舉行的中國首屆食品博覽會上，廣州食品格外受北京市民的青睞，「食在廣州」再次被證明為名不虛傳。廣州生產的啤酒、甜點、飲料、肉製品等吸引了大批參觀者。北京人民大會堂餐廳的一位負責人找到廣州白雲食品公司有關人士，希望該公司能長期供應他們筵席。

在擁擠的人羣中，筆者找到了廣州參展團的負責人李炳然先生。

李先生現任廣州市食品工業辦公室副主任，對廣州食品工業的發展了如指掌。他說，廣州食品不僅在北京及其他省市享有盛譽，且已遠銷歐美、東南亞、港澳地區。

據李先生介紹，廣州食品工業有悠久的歷史，然而以前大工廠都是外國人開辦的，中國人自己開的工廠還未能擺脫作坊的模式，五十年代以後，廣州食品工業雖然有一定的發展，但步子一直不大，產品以煙酒為主。

近十年來，廣州食品業出現了勃勃生機，李先生稱之為「一次飛躍」。他指着博覽會上廣州展台琳瑯滿目的貨架對筆者說：「這些產品都是我們廣州近幾年就開發的，大多數都是獲獎暢銷產品。這次我們共有五十四家廠家參展，一共帶來了二十大類二百六十多個品種的產品，集中反映了廣州市食品工業的現狀。」

據李先生介紹，到一九八七年，廣州共有四百四十四家食品企業，職工達六萬餘人，食品工業總產值近二十三億元，佔廣州工業總產值的十分之一以上，並有二十大類逾百個品種進入國際市場。

廣州食品工業能在幾年內有如此發展，李先生將其原因歸結了六點。

一是引進國外先進技術設備和吸收先進的管理經驗，全面改造老企業，使之在短期內達到國際八十年代先進水平。

廣州啤酒廠原是一家老企業，但因設備和技術一直較為落後，產品的質量和數量都不理想。幾年前，該廠引進了世界著名的丹麥嘉士伯啤酒釀造技術和配套的先進生產設備，使啤酒發酵期從原來的七十多天縮短為二十四天，生產效率提高兩倍，節約能源三分之一，啤酒年產量的原來不足萬噸增至十二萬噸，成為內地目前產量最大的現代化啤酒廠。所生產的白雲啤酒、廣州啤酒等暢銷國內外，今年一至九月，出口啤酒一萬三千噸，創匯二百五十六萬美元。

有八十餘年歷史的嶺南餅乾廠，經過全面技術改造，產品向超薄型、奇味型、淡口松脆型發展。近來，他們又推出了椰子薄餅，大塊餅乾疊起來還不到四厘米，口感極佳，產品一面市，便成搶手貨。

三是積極利用外資。近幾年廣州先後興辦了二十家中外合資的食品企業，按國際標準進行生產，促進了廣州食品工業生產水平的迅速提高。

廣通食品有限公司生產的麥氏速溶咖啡，廣州國際肉類製品有限公司生產的各種西式肉類製品，廣州冷凍食品有限公司生產的五羊牌冰淇淋等，質量均屬上乘，享有很高的聲譽。

三是用現代化設備生產傳統食品。著名的皇上皇肉食製品廠，近來建成了一座在世界上最大規模的太陽能——蒸汽乾燥肉類製品烘房，它不僅可使腊味製品烘烤時間縮短三分之一，而且減少了生產環境的污染。同時還可以節約能源和減輕工人勞動強度，使傳統創作的腊味走向現代化生產。

醬油、廣式糕點等傳統食品，調料，在不改變其風味、特點的前提下，使用現代化設備進行生產，均可提高質量、產量和改善衛生條件。

四是開發食品新門類。針對現代化生活節奏快的趨勢，廣州市將大量方便食品推上市場，快食麵、快食粉、快食粥、快食羹和方便小食品、方便湯料等等，都是人們喜愛的食品，尤其受到旅遊者的歡迎。

廣州肉聯廠生產的美而鮮肉類系列速食羹類、香姑肉絲仿肚羹等產品，祇要煮

上幾分鐘就可進食，其他廠家推出的杏仁糊、芝麻糊、紅豆沙、綠豆沙、乳酸菌飲料、豆奶等營養食品、飲料，既營養豐富，又便於攜帶。

五是開拓了一批頂替進口產品，特別是食品工業原料產品。廣州南方麵粉廠引進了瑞士布勒公司的多品種麵粉生產線，建成了日處理小麥四百噸的車間，可以生產高、中、低筋度三大類十五種國際型麵粉產品。該廠生產的「大麗花」牌強力小麵粉、「紅牡丹」牌特精粉、「白玉蘭」牌高級糕點粉已可替代進口同類產品，廣泛地被賓館、酒樓和生產麵包、餅干、糕點的廠家使用。

梅山——瑪利酵母有限公司生產的梅山牌即發乾酵母，可與世界一流的法國燕山牌高活性乾酵母媲美，其價格卻僅有進口商品的一半，故深受用戶的歡迎，僅北京就有北京飯店、首都機場、莫斯科餐廳等使用梅山牌酵母。為國家節省了大量外匯。

六是食品包裝向系列化、新穎化方向發展。李先生說，以經大陸的食品對包裝不講究，有些本來質量很高的食品，因為裝璜不好而銷路不佳。近年這方面有顯著改進。

由於廣州食品工業部門的努力，他們先後獲得國家金銀牌獎十一枚、部優獎八

十一項。

然而李先生不無憂慮地談到食品工業發展中現存的問題，例如食品工業的創辦與生產缺乏計劃性；注重加工業的發展而不注意發展原料工業等等。人才的缺乏也是限制食品工業發展的一個因素。雖然近幾年有一批學習食品專業的大學生進入企業，但他們經驗不足；大陸的食品研究也比較差，一直處在六、七十年代的低水平

耀文兄：

請轉載此文於 CIFS NEWSLETTER.

陳同善
三月三一日

**Departments and Programs in Food Science, Food Technology, and
Food Science and Nutrition in Selected U.S.
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Major Research Areas in Food Science, Food Technology, and Food Science and Nutrition Departments and Programs at Selected U.S. Universities

University of California-Davis	Sensory science, food microbiology and toxicology, food chemistry, food processing and engineering
Colorado State University	Meat science, cereal science, food microbiology, food preservation, extrusion processing, food flavor
Cornell University	Food microbiology and fermentations, food chemistry, processing of meat, dairy, fish, soy, fruit, and vegetable products
University of Florida	Citrus processing, pesticide chemistry, food microbiology and toxicology, human nutrition
University of Illinois	Food processing and engineering, nutrition, food chemistry, food microbiology
Iowa State University	Food microbiology, muscle biology, food engineering, food chemistry
University of Massachusetts	Food chemistry and biochemistry, colorimetry, food microbiology, nutrition
Michigan State University	Physical and chemical properties of foods, thermal processing, food chemistry, food microbiology, nutrition
University of Nebraska	Food chemistry, food microbiology, food engineering
North Carolina State University	Food microbiology, food chemistry, food engineering and processing
Ohio State University	Food microbiology, food chemistry, food processing and engineering, nutrition
Oregon State University	Food chemistry, food toxicology and microbiology, food processing (esp. seafoods, fruits and vegetables), flavor chemistry/sensory evaluation
Pennsylvania State University	Food chemistry, food microbiology, biochemistry/metabolism, processing of meat, dairy, plant, and poultry products
Purdue University	Food chemistry, food microbiology, food engineering and processing

Rutgers

Flavor chemistry, food chemistry, food packaging, food engineering

Texas A & M

Meat and cereal science/technology

V.P.I.

Food microbiology, food chemistry, food processing, food packaging

Washington State University

Physical and chemical properties of foods, processing of legumes, cereals, meats, fruits and vegetables, nutrition

University of Wisconsin

Food engineering, food microbiology, food chemistry, food systems management

ERRATUM NOTICE...

CAFS Newsletter Volume 11 Number 2, 1989. Modern Science, Technology and Their Application Seminar by Emil An-I Huang. Correct President of Tung-Hai University as follow:

校長是梅可望博士

Please see the letter from Dr. James H. Moy to Dr. Cathy Ang...



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王永康博士會長：
不久之前我接讀華美食品學會一九八九年
一月份的會報，讀到第十頁時，我驚異地看到我
被排為東海大學校長，這是黃安一博士一時考
意弄錯，東海大學校長是梅可望博士，是我們
梅氏宗親在島最有名望的宗長，請予更正為荷。

梅子暉 James H. Moy
夏威夷州州立大學

八九年三月九日

Statement of Mission (Key words or sentences)

1. Pennsylvania State University

1. Serve mankind...world's supply of foods.
2. Instruction...conventional as well as nonconventional approaches..manpower skills...leadership.
3. Research...creative endeavor...solution of scientific, technical, social problems of society.
4. Public service...citizen of Commonwealth.

2. Rutgers

1. Prepare students...career in science of foods.
2. Individual...paramount value to own right...citizen in democratic society.
3. Meet...moral...material responsibilities...society through...power o understanding...analytical skill...laboratory techniques.

3. North Carolina State University

1. Career opportunity in food...diversified, interesting, challenging...rewarding.

4. Georgia, University of

Not specified.

5. University of Minnesota

1. The application of modern science and engineering to the manufacture and distribution o foods.
2. Theoretical and practical aspects of food industry..food chain...balance of fundaments principals and useful applications..flexible program.

6. Ohio State University

Train students in the study of physical chemical microbiological and nutritional properties and behavior of foods and food components before, during, and after processing.

7. Cornell University

Food Science is no longer associated with "recipe making" and cookery, but rather revolves around the chemistry, microbiology, and processing of foods and food constituents. The emphasis today is on training technically oriented food scientists.

8. University of Massachusetts

More fundamental approaches to food Science than some of the commodity oriented land grant institutions. Food Science and technology is the application of the physical and biological sciences to food processing and preservation, and the development of new and improved food products from knowledge of their chemical and physical characteristics.

9. University of Wisconsin

The multidisciplinary field of Food Science uses traditional disciplines to solve the pressing problems and distributing nutritious, palatable, safe and economical foods. To accomplish these goals the disciplines of chemistry, microbiology, engineering and business are frequently brought together.

10. University of Illinois

Food Science is the application of the basic scientific concepts to the manufacture and utilization of food...concerned with the production, nutritional quality, wholesomeness, safety, consumer acceptability, distribution, and economics of food products.

11. University of Maryland

Food Science is...concerned with application of fundamental principles of physical, biological and behavioral sciences and engineering to better understand the complex and heterogeneous materials we all recognize as food.

12. Michigan State University

Prepare an individual to become a specialist in one of the following areas: Food science, food products, human nutrition and institution management...emphasis is placed on sound educational programs to develop a degree of professional competence in specific program area.

13. Washington State University

Food Science is the profession and field of study in which the biological, and physical sciences are used to learn the nature of foods, causes of the deterioration, or spoilage principles underlying processing and improvement of foods for the consuming public. Food Technology is the application of Food Science to the selection, preservation, processing, packaging, distribution and use of food commodities.

14. Massachusetts Institute of Technology

Concomitant with recent dramatic developments in the life sciences, physical sciences and engineering, the discipline of nutrition and food science have also acquired a broader context, requiring the application of modern quantitative principles and techniques to many aspects of man and his environment.

15. Iowa State University

Not specified.

16. Purdue

Not specified.

17. Washington University

The institute of Food Science incorporates teaching, research and advising program in food science into one single unit...concentrated in Food Microbiology, food safety, radiation on foods and seeds, etc.....

DEPARTMENTS AND PROGRAM IN FOOD SCIENCE, FOOD TECHNOLOGY,
AND NUTRITION IN
SELECTED UNIVERSITIES AND COLLEGES IN TAIWAN
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B* (210)
F* (22)

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Taipei, Taiwan, ROC

Dr. Ning-Yuean Lee
M (20)
B (450)
F (10)

National Taiwan College of Marine Science
and technology
Deaprtment of Marine Food Science
Keelung, Taiwan, ROC

Dr. Shi-Yen Shiau
M (27), P (10)
B (185)
F (15)

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Chinese Culture University
Deaprtment of Nutrition
Hwa-Kang, Taipei
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M, B

* M = Master Degree Program () = Number student/faculty
P = Doctorate Degree
B = Undergraduate
F = Faculty

MAJOR RESEARCH AREAS IN FOOD SCIENCE, FOOD TECHNOLOGY, AND
NUTRITION DEPARTMENTS AND PROGRAMS
AT SELECTED UNIVERSITIES AND COLLEGES IN TAIWAN

National Chung Hsing University

Food processing, food chemistry, and food microbiology

Fu Jen University

Food processing, food chemistry, food nutrition and nutritional assessment

National Taiwan College of Marine Science and Technology

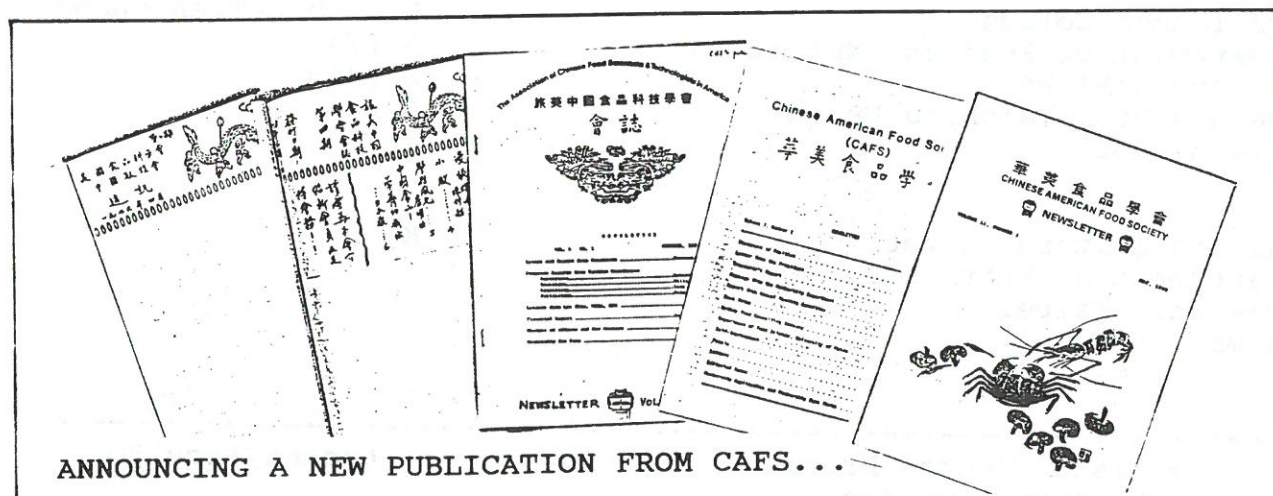
Seafood processing and technology, aquaculture feed and nutrition

National Taiwan University

Food science and technology

Providence College

Nutrition, food chemistry and processing, and enzyme technology



ANNOUNCING A NEW PUBLICATION FROM CAFS...

SCIENCE AND TECHNOLOGY MONOGRAPH SERIES NO. 2, 1989

PUBLICATION COMMITTEE WILL COMPILE AND EDIT ALL THE ARTICLES
PUBLISHED IN THE PREVIOUS ISSUES OF NEWSLETTER IN ONE BOOK

Expected Publishing Date: June 25, 1989

STATEMENT OF MISSION IN FOOD SCIENCE, FOOD TECHNOLOGY, AND
NUTRITION DEPARTMENTS AND PROGRAMS
AT SELECTED UNIVERSITIES AND COLLEGES IN TAIWAN

National Chung Hsing University

To train and provide students with the knowledge of advanced food science and technology to meet the industry's needs.

Fu Jen University

Prepare students' career in nutrition and food science areas including dietitian, researcher, and plant quality assurance manager.

National Taiwan College of Marine Science and Technology

To develop science and technology needed for the utilization of fishery resources; to train specialists and scientists for the fishery industry.

National Taiwan University

To educate research and technical personnel in the area of food science and technology at both M.S. and Ph.D. levels for food industry, government agencies, research and education institutions in the Republic of China.

Providence College

To train students for careers in hospital diet therapy, food service management, nutrition research and community nutrition; to educate research and technical persons for food industry.

* FROM THE ACADEMIC YEAR OF 1990 TWO COLLEGES WILL BECOME *
* UNIVERSITIES. THEY ARE: *
* * * * *
* NATIONAL TAIWAN COLLEGE OF MARINE SCIENCE AND TECHNOLOGY *
* AND PROVIDENCE COLLEGE *
* * * * *
* CONGRATULATIONS TO THESE TWO COLLEGES! *

WHAT'S UP? CAFS MEMBERS...

Congratulations to George Chu. George was elected and accepted for inclusion in the "Who's Who in U.S. Executives in 1989". The directory is scheduled for publishing during the summer. The selection committee includes the President of Potamkin Cadillac Co, VP of Citibank, the President of Worldwide Plants & New York Department Stores and other high rank executives in several famous corporations.

Samuel Wang, from Ontario, Canada, recently received the CTM (Competent Toastmaster) from the St. Catharines Toastmaster Club. Congratulations for Dr. Wang's achievement! Several CAFS members are also very active in Toastmaster Clubs including the President Cathy Ang and Ada Chen.

Joseph Kuo has changed his job recently. He is associated with Keebler Co. now. His new title is the Section Leader in R & D, in the biscuit field. Congratulations! Joseph.

Yen-Con Hung was recently elected as secretary of the Dixie Section of IFT. The Dixie Section has two hundred members from Alabama, Georgia and South Carolina.

I-Tsuen Chen received his doctorate degree in biology from Kansas State last September and now is doing research at Columbia University. Although Dr. Chen has changed his major from the food science to the molecular genetics, he is still very concerned about our organization.

Our publication committee member Shen-youn Chang also got his doctorate degree from the University of Georgia recently. His expertise includes aseptic packaging and food engineering. He is applying for a job now. Good luck! Dr. Chang.

After many years of work in the field of vegetable oils and fats, Kak-yuen Tao has recently retired. He was formerly with W. A. Cleary Corp. and is living in the same address in New Jersey.

Nancy Lu, professor of San Jose State, earned the Registered Dietitian title last Fall. Her department, Nutrition and Food Science, includes not only nutrition but also foods and food service. Recently, the Department add the Hotel and Restaurant Management in the program by cooperating with the Business School. Nancy, therefore, took a course entitled "Food Service Management". Great job!

Earlier this year, Chyuan-Yuan Shiau went back to his job position with the Council of Agriculture, Executive Yuan in Taipei. He has finished course work and passed Comprehensive Exam for his Ph.D program. He is now in charge of the seafood processing section in the Department of Fisheries. Chyuan-Yuan will come back to the University of Maryland to finish the degree in the near future.

Joseph Jen was invited by the United Nations to evaluate food quality control facilities in China during the March this year. He had stayed in China for two weeks and mostly in Beijing. He was also invited to Holland in April. On the road again! Joe.

Michael Tao's Education and Speciality record has been changed, according to the new directory. Did he? No! It was an error created by the computer. We apologize for this. However, Michael did change his phone number. Please check the addition and correction of membership directory in this issue of Newsletter.

Yao-wen Huang is going to co-chair the 14th Annual Meeting of Tropical and Subtropical Fisheries Technological Conference of the Americas. This meeting will be held in Atlanta, Georgia on October 1 to 4, 1989. This year's meeting will feature in a special symposium on the economics and trade in seafoods as well as a trip to the FDA lab in Atlanta. Sincerely welcome our members to participate and visit Atlanta! (Free Advertisement!)

Alice Cha is now a senior scientist in General Foods Co. Her specialty is preservation technology in baked goods, beverages, meals, and deserts. Alice got a doctorate degree from Rutgers University in 1986.

Tuu-Jyi Chai spent six months in National Institute of Health as a research fellowship recipient. He was also invited by the National Taiwan College of Marine Science and Technology (will be National Taiwan Ocean University, this August) to give lectures in a symposium on the seafood utilization.

After graduating from the University of Washington in 1987, Tim Tzyy-Jan Han has joined faculty members in University of Maryland at Horn Point Environmental Labs. Recently, Dr. Han changed his address and telephone number.

Peter Y. Ni of Old Wisconsin Sausage Co. recently made a trip to Fuzhou Cold Storage, Inc., Fujian, China to help them to improve the existing meat products and develop new products. He felt this trip was very interesting and rewarding. His suggestions and recommendations were well received and used immediately. Staying for ten days, it gave Ni a wonderful memory. People in Fujian Province are looking for a baking expert with strong Biscuit industry experience to conduct a presentation for the local industry. If you have any interest, please contact him.

Daniel Fung and Cathy Ang are working on a publication entitled "Food Safety: An International Concern". This publication will be a new series from CAFS as Science and Technology Monograph No. 1, 1989. Yao-wen Huang is also working on a publication for celebrating our Society's 15th anniversary. This publication will include all the articles from past issues of CAFS Newsletter.

Ernest C.H. Chen left from Molson Bre., Canada Ltd. to Manitoba Province recently to join the Horticultural Research Center of Manitoba. His research topics will be the flavor of potato.

The new entrepreneur from our members is Allan C. Chia. Allan established an import and export company named Chia-Yung () Enterprise of Canada recently. He was formerly with Gaylea Co. in Ontario. Good Luck for Allan.

We don't want to miss any members! Peter R.Q. Chang of Ontario Technical Center, who used to be our member, accepted a new position to Saskatchewan Province. He is a cereal scientist in the provincial government now. Hope Peter will rejoin our Society soon.

Honda Chen, our member from UC Davis, wrote to S.Y. Chen to express his willingness to serve as a correspondent. However, Chen said that he never received our Newsletters. We will double check his mailing address this time and ask for his help to the Society in the near future. Thanks and sorry, Honda!

Many potential members!!! Recently Yueh-Jong Chung Wong, a Ph.D. candidate in the University of Missouri, provided a list of graduate students in the Department of Food Science and Nutrition to our publication committee. These students including herself could be our potential members. We always need new blood in our Society. A list of graduate students is as following: Ph.D. Program students include 鍾月容 (muscle food), 許咨陽 (food microbiology), 呂幸江 (Food engineering), 彭錦樵 (food engineering and agricultural machinery); Master's program students include 王峰 (microbiology), 李揚 (food microbiology), 蔡素卿 (nutrition), 黃照銘 (food processing), 盧喬 (food engineering), 胡立凡 (food engineering). Thanks, Yueh-Jong. Hope we will see all of them at this year's IFT-CAFS Annual Meeting at Chicago!

Yun Su earned a M.S. degree from the University of Georgia recently. She is working in the Department of Food and Nutrition as a research technician now. Congratulations!

Ping-Lieh T. Wang of B.C. Rogers Poultry, Inc. attended South-eastern Poultry Show in Atlanta in February. He also made a trip to visit the USDA Lab in Athens. Cathy and Ping Ang invited Wang and Yao-wen Haung to the lunch. It is always a nice thing to see old friends.

Sharon Lu of Campbell Soup Co. attended AACC meeting and a special seminar regarding the wheat utilization at San Diego, CA last October. There were several members from CAFS including Jimby Loh, Kenneth Hsu and Yao-wen Haung attended too.

T.C. Chen just finished a publication entitled "Job Hunting Tips" for our CAFS members especially student member. He compiled articles published in the past issues of our Newsletters. CAFS is entering a new era of publishing society.

Recently Peter Wan found a Jogger's secret through a conversation with Nancy DiMarco, an Associate Professor at TWU, Denton, Texas. Nancy started her jogging exercise 15 years ago and told Peter that she went through three different mental stages. The first one is so called the "Smug" stage. At the very beginning, Nancy felt she was better than people by jogging regularly. Then she went into the "Competitive" stage. She wanted to know how fast and how far she can run. Now Nancy considers that she is in a "Contentment" stage where she is looking for self-fulfillment and realization. During this stage, Nancy feels that working out with experienced and better runners is especially beneficial. Peter stated that Nancy thought the optimum number of days to exercise is four days per week. Thanks Peter for sharing this secret with us. We are looking forward to hearing from Peter for his own experience soon.

Jimbay Loh has been very active in the areas of cereal world. He was invited as a guest lecturer in the area of rheology and texture for many occasions including AACC. Jimbay recently changed his membership status as the 19th Life Member of CAFS. Other new Life Members joined in the years 1988-89 include Chung Rong Wei of Unichem International, Wai Kit Nip of University of Hawaii and Joseph D. Kuo of Keebler Co. Good Men!!! Guess who will be the CAFS Life Member No. 20? Could be YOU...

Last but not least, our CAFS member earned another big honor. On November 3, 1988, Mr. William H. Draper III, the head of the United Nations Development Program, presented a speech to the Second Committee at the 43rd Session of the General Assembly of the United Nations in New York City. In his speech, Mr. Draper had singled out Tony Chen's achievement among the 2000 technical consultants of the TOKEN program. Furthermore, Tony was the only person who was mentioned by name in the entire speech. Mr. Draper stated that "... It is a year in which our Transfer of Knowledge through Expatriate Nationals programme, Known as TOKEN, will field its 2000th consultant - including Anthony Chen, who returned to his native China to help establish the first national food research and quality center..." Congratulations to Tony! We are proud of him!

Finally, we need your help to find our two members who could not be reached by the mail. They are Titan Sy-Liang Fan of University of Wisconsin and Ruey-chin Lee of Madison, Wisconsin. Also please inform us immediately regarding your changes. We will update your files and mail you the Newsletters and the Directory with the corrected address. Thank YOU!

AGAIN, ON CAREER ADVANCEMENT

Chi-Hang Lee

Six years ago CAFS held a Forum on the topic of career advancement in its annual meeting, which attracted a great deal of interest. Two years later, a very good article was published in Chemical & Engineering News entitled "Career Advancement" (C & EN, October 28, 1985), which I believe to be the best analysis of the subject matter. However, I had not heard or read any discussions regarding the article, at least in Chinese professional circles; therefore, I think it is worthwhile to revisit the topic.

The author, Dr. Michael Badaway, who taught at Virginia Tech at the time of writing, stated that career success is neither automatic nor accidental. It takes knowledge, preparation, and planning. The distinction between a "job" and a "career" is crucial, and I entirely agree with him.

According to the author, a professional career is consisted of four stages. In the first stage, an employee works under the direction of others as an apprentice or an assistant. I knew from experience that this was sometimes a frustrating process. Especially for ethnic Chinese with excellent academic training and background, it requires a great deal of patience to go through this first stage. However, professionals are cautioned not to escape the first stage too quickly, because they might miss the learning others have gained through experience. More critically, any minor failure on their part may result in a reputation of mediocre performance that will be difficult to overcome.

The second stage is characterized by independence and competence in specialized tasks. The transition from subordination to more independence necessitates certain psychological adjustments. The warning now is that the employee should not remain in this stage too long after establishing the reputation of technical competence, unless he or she really enjoys this type of professional life. The author stated: "The probability of continuing to receive above-average ratings diminishes with time." How true!

To enter the third stage, spending practically all time on supervising and managing, a high degree of self-confidence is indispensable. To take the blame or credit for a subordinate's performance requires yet another type of psychological adjustment. Now the professional has to deal more with tension that exists between business decisions and technical feasibility. Some professionals are happy with this third stage because of the satisfaction from monetary compensation and status attainment; some find themselves to be poor competitors against younger managers.

A selected few are able to move on to the fourth stage where they can exert a great impact in shaping the direction of their organization, either as a department, a division, or even the entire company. Again a new type of mentality is required here because the professional is playing multiple roles: manager, entrepreneur, and innovator. The professionals more than ever need to be very decisive and willing to delegate and trust subordinates. They have to view their operations with more diverse perspectives, being mindful of the "big picture" of company needs. An

interesting aspect of this stage is that not everyone feels comfortable with exercising power - power in forming alliance and fighting for projects and programs.

The questions which we need to ask ourselves are "Do I want a job or a career? Do I want to get into management, which is usually a one-way street? Do I have the support of my family, especially the spouse, regarding my career decision?"

The 8-page article contains much more situation analysis and valuable advice than I can capsulize in this brief report. Having been in an industrial environment for more than 22 years, I feel the guidelines provided in the paper have not lost any cogency despite its publication date. The style is lucid, the writing is devoid of management theory jargons, and the statements are very intelligible. I highly recommend it to anyone who has more than a passing interest in his or her career planning or even job preservation.

The C & EN article was headlined with these words: "Ability and hard work alone are not enough for the scientist or engineer who wants to move into management." (I may add food technologist also.) Although the truism here is not open to question, it behooves some of us to find out what the other necessary ingredients are.

3/14/89

FROM DR. CATHY ANG.....

The following Expertises are needed by the China Association for International Exchange of Personnel for the exchange of professionals between China and other countries.

- (A) Agriculture -- including planting, post-harvest and processing of apple, strawberry, tobacco, citrus, kiwi fruit, forage and Western ginseng
- (B) Fishery and Animal Husbandry -- including feed for shrimp, eels, pig and poultry
- (C) Industry -- including non-alcoholic beer, grain, flour, eddible oil, soy-beans, dairy products, and ingredients.

..... PLEASE CONTACT CATHY ANG

NEWS FROM DR. Y. C. JAO.....

Joint Session of U.S. and China on Industry, Trade and Economic Development will be held in Beijing May 29-june 4, 1989. He was invited by the secretariat for the Joint Session, Mr. Norman Swanson who is currently the Cchairman of the Citizen Ambassador Program, Div. of International Ambassador Programs, Inc.

=====

CAFS MEMBERSHIP DIRECTORY CHANGES

NAME	HOME ADDRESS AND PHONE	BUSINESS ADDRESS	EDUCATION/ SPECIALITY
Cha, Alice S. 沈之才			BS 69 U. of Texas MS 71 U. of Illinois Ph.D. 86 Rutgers Senior Scientist Preservation technology Bake goods, beverage, meals, desserts
Chan, James K.C. 陳景湛	20475 Via Calderon Yorba Linda, CA 92686		
Chang, Shen-Youn 張先勇			BS 82 Nat'l College of Marine Sci & Tech MS 84 U. of Georgia Ph.D. 89 U. of Georgia Food Engineering, Aseptic packaging
Chen, I-Tsuen 陳一村	610 W. 112 St. N.Y., N.Y. 10024	910 Fairchild Columbia U. N.Y., N.Y. 10027	BS 76 Fu Jen U. MS 81 VPI & SU Ph.D. 88 Kansas State Biology, Molecular genetic
Chen, Zhenyu 陳振宇	823 Lincoln Apt. Amherst, MA 01002		
*Chuang, Ju-Tzu	P.O. Box 3850 Miss. State, MS 39762 (601) 323-6013	Dept. of Poultry Sci. Miss. St. U. Miss. State, MS 39762 (601) 325-3385	BS 86 Chinese Culture U. Student
Han, Tzyy-Jan 韓子健	116 High St. Apt. F Cambridge, MD 21613 (301) 228-8904	Seafood Sci. program Horn Point Environmental Lab., U. of Maryland P.O.Box 775 Cambridge, MD 21613 (301) 228-8200 ext 467	
Hsieh, Oliver An-Li 謝安立	6 St. Michael Ct. Cherry Hill, NJ 08003		
*Huang, Hsi-Min	1205 Univ. Ave. #241 Columbia, MO 65201	Dept. of Food Sci & Nutrition U. of Missouri 147 Ag. Engr. Bldg. Columbia, MO 65211 (314) 884-1680	BS 84 Fu Jen U. Student

* New Member (Welcome!)

CAFS MEMBERSHIP DIRECTORY CHANGES

NAME	HOME ADDRESS AND PHONE	BUSINESS ADDRESS	EDUCATION/ SPECIALITY
Kuo, Joseph Der-Chau 郭德樵		Keebler Co. 545 Lamont Rd. Elmhurst, IL 60126 (312) 841-0300	MS 78 U. of Missouri Section Leader Biscuit, R & D
Lee, Chia-Yin 李佳音	2913 Chin Men St. Taipei, Taiwan, ROC		
Lee, Yung-Hsiung 李永雄		Mead Jonson & Co. Evansville, IN 47721 (812) 429-7950	
Shiau, Chyuan-Yuan 蕭泉源		Dept. of Fisheries Council of Agriculture 37 Nanhai Rd. Taipei, Taiwan, ROC (02) 942-3836	
*Tang, Pearl Y.Z.	999 W. Laurel St. Apt. # 8 Fort Collins, CO 80521 (303) 491-4360	Dept. of Food Sci. & Human Nutrition Colorado State U. Fort Collins, CO 80523	BS Fu Jen U. Student
Tao, Michael C. 陶至真	5900 Booker Rd. Evansville, IN 47712 (812) 425-4308	Bristol Myers & Co. Mead Johnson Res. Ctr. 2404 W. Lloyd Expwy Evansville, IN 47712 (812) 429-7653	Ph.D. 70 Laval U. Canada Section manager Product Development
*Tso, Chia-Chieh	602 E. Clark, Apt. 32 Champaign, IL 61820 (217) 356-2346	Ag. Engr. Dept. U. of Illinois 1304 W. Pennsylvania Urbana, IL 61801 (217) 333-9415	BS 87 NTU MS 89 Kansas St. U. Student
Wang, Huoy-Jiun Jean 王慧君	101 Hillcrest Dr. Clemson, SC 29631		
Wang, Samuel 王繁同	(416) 641-0669		Ph.D. 70 Michigan State U.
Wong, Geoffrey Keith 王興進	1464 SW A St. #4 Corvallis, OR 97333 (503) 753-3209		
Wong, Theodore M.		Protein Technology International 3RN, Checkerboard Square St. Louis, MO 63164	
Wu, Fu-Yu 吳輔祐		Animal Science Dept. Chinese Culture U. Hwa-Kang, Taipei Taiwan, ROC	
Yang, Pei-Fang 楊佩芳	8425 Hearth Dr. #32 Houston, TX 77054		

* New Member (Welcome!)

CAFS DUES RECEIVED
(2/18/89- 4/15/89)

Permanent (\$200): Loh, Jimbay

Professional (\$15/yr):

Chang, Jaushone (87-88, 88-89)	Chen, Chin-Shu (89-90, 90-91)
Chou, David (88-89)	Chu, Wayne (88-89)
Hsieh, Oliver A. (88-89)	Hu, Kwoh H. (88-89)
Lee, Chi-Hang (87-88, 88-89, 89-90)	Tao, Kak Yuen (88-89)
Wong, Theodore M. (88-89)	Yeh, Sing-Wood (89-90)

Student (\$5/yr):

*Chuang, Ju-Tzu (88-89)	*Huang, Hsi-Min (88-89)
Shyu, Yuan-Tay (88-89)	*Tanchotikul, Uraivan (88-89)
*Tso, Chia-Chieh (88-89)	
Chen, Mei-Hua (88-89)	

* denotes new members. Welcome!

EDITOR'S CORNER

Finally we finished the last issue of Newsletter for the year of 1988-89. As the Editor and the Publication Committee Chairman, I sincerely thank you all. It would not be a possible without your support and help. The publishing is a time consuming job, but I felt it was interesting and rewarding. Especially when I received a lot of letters, articles, news and informations from our members, I felt I should do a better job to share them with all of you.

Here, I would like to express my sincere thanks to Salina Jen, Joseph Jen's wife, who paint two Chinese paintings for us to use on the cover of CAFS Newsletters. They are so pretty. Aren't they? These paintings were priceless. Thanks so much. Also extended thanks to Peter Wan, Y.C. Jao, Daniel Fung, George Chu and Cathy Ang who gave me their 100% support and provided their valuable experiences and suggestions. I also like to thank my wife Ping-yuan for her understanding and patient when I did my editing works at home for several weekends and my children William and Jane for their proof-reading work. Lastly, I appreciate all of our members who submitted articles and who provided information as well as those who read the Newsletters.

CHINESE AMERICAN FOOD SOCIETY
Membership Application

NAME _____ NAME IN CHINESE _____

PROFESSIONAL AFFILIATION _____ POSITION _____

ADDRESS Office Residence

Tel: () - Tel: () -

Preferred mailing address: _____ Office or _____ Residence

EDUCATION: (Degree, Year, University/College, Major)

B.S.: _____

M.S.: _____

Ph.D.: _____

AREAS OF SPECIALIZATION

PROFESSIONAL EXPERIENCE

APPLICANT'S SIGNATURE _____ DATE _____

CAFS MEMBERSHIP DUES

NAME (Please print) _____

Address (For correction only) _____

Please check the following status:

- | | |
|----------------------------------|--|
| _____ Total Enclosed | _____ Initiation Fee (\$10 for new member) |
| _____ Corporation Member (\$200) | _____ Professional Member (\$15) |
| _____ Honorary Member (\$50) | _____ Student Member (\$5) |
| _____ Supporting Member (\$30) | _____ Permanent Member (\$200) |

Please make check payable to CAFS and return a copy of this form with your payment to:

Dr. Ing-Chia Peng, 2406 Hartford Rd, Columbia MO 65203

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FROM:
 Dr. Yao-wen Huang
 Newsletter Editor
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 University of Georgia
 Athens, Georgia 30602

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