

NEWSLETTER OF THE

華 美 食 品 學 會

CHINESE AMERICAN FOOD SOCIETY

VOLUME 13, NUMBER 4

AUGUST, 1991

President: T.C. Lee (908) 932-9671

Secretary: S.C. Lee (616) 327-4412 Treasurer: T.C. Chen (601) 325-3382

Legal Council: M.S. Ming (312) 782-8200

President Elect: S.K. Chang (808) 944-1454

GREETINGS FROM THE PRESIDENT *** Dr. Tung C. Lee ***

It is, indeed, a great honor and privilege for me to have the opportunity to serve you as the CAFS President for 1991-1992. Firstly, I would like to remind all of us of our mission and vision as stated in CAFS charter: "The general purpose of the organization is to promote the advancement of food science and technology, particularly through its common cultural and scientific interests. Because of our unique background, we have rich cultural resources and strong aspirations to bring more innovations to the field of food science and technology." We should continue to utilize our high spirit of cooperation and truthful friendship to achieve our mission. Secondly, I would like to share with you the recent views of Mr. Roy Hlavecek, Editor/Publisher of Food Processing, who has predicted what will happen next in our areas of concern. He provides an insight to change and trends of the '90s. Mr. Hlavecek made the following predictions:

- o R & D will become more important than ever and partnering a vital strategy.
- o The consumer demand for food perceived as "healthy" will continue to increase.
- o The U.S. food industry will increasingly leap international borders.
- o More consumers will have more money with which to entertain themselves than we could have dreamed possible in 1980.
- o Increased automation will be mandatory.
- o Regulatory activity will increase significantly.
- o Unpredictable technologies will emerge and reemerge.

I would like to ask all CAFS committees to reexamine their charters for consistency with today's needs and to set clear-cut, realistic and carefully prioritized objectives for the coming year.

Because of the size of our organization, we must rely on the volunteer efforts of all our members to accomplish our goals. All interested members should be given an opportunity to serve our society. Would you please let us know of your willingness to help?

We should also remind ourselves that CAFS is our own organization, and only we can make it even better and further-reaching. I would like to emphasize the utmost importance in your participation and contributions. Your wholehearted dedication and support are needed.

I am looking forward to my tenure with great enthusiasm and to working with all of you. Best wishes for a splendid summer.

 NOMINATION FOR 1992 CAFS PROFESSIONAL SCIENTIST AWARD

(***** DEADLINE: MARCH 2, 1992*****)

PURPOSE: To recognize a CAFS professional member for his/her outstanding contributions to field of Science, Technology, and Engineering, as it relates to teaching, research, administration, or leadership in Food Industry.

(PLEASE TYPE)

NAME OF NOMINEE: _____ DATE: _____

(English and Chinese)

ADDRESS: (HOME) _____ (OFFICE) _____

DATE OF BIRTH: _____ PLACE OF BIRTH: _____

Please include the following information on a separate sheet of paper: A. Educational background (Institution, degree, year, major, and minor fields), B. Professional Societies (Offices held, dates), C. Professional Activities, D. Publications or Patents, E. Honors and Awards, F. Nomination Statement (A one-page description that establishes the nominee's qualifications for the award. Personality characteristics and contribution to other fields are not pertinent. Please confine this statement to one page), and G. Submit four (4) copies to: Dr. Yong D. Hang, Dept. of Food Science & Technology, Cornell University, Geneva, N.Y. 14456 (Tel: 315-787-2265, Fax No. 315-787-2397).

NORMINATION/APPLICATION FOR 1992 CAFS STUDENT SCHOLARSHIP AWARD

PURPOSE: (DEADLINE: MARCH 2, 1992)

- o To stimulate students to engage in food research.
- o To promote excellence in the application of scientific method.
- o To encourage excellence in communication research results.
- o To develop self-confidence and professionalism in communicating scientific knowledge.

ELIGIBILITY:

Competition will be limited to students for members of the CAFS who are undergraduate or graduate students or persons having completed the degree within the past year.

One manuscript may be entered for competition during any one year. A person may enter in competition during succeeding years by presenting new data.

REQUIREMENTS:

The written manuscript will be evaluated on the following: (1) Objective, (2) Experimental design, (3) Data interpretation, (4) Clarity of wording, (5) Style and form.

The manuscript must be in the style and form suitable for publication in a journal which has an editorial staff. The contestant shall be the senior author. Titles, abstracts, and four copies of the finished manuscript shall be submitted to the chairman of the Award Committed along with the completed application form by March 2, 1992.

***** CHANGE ADDRESS *****

o Yang, Chien-hui (楊千慧)
 521 Marjorie Mae Street, State College, PA 16803

CAFS NEWLY ELECTED OFFICERS

CONGRADUATION!!! The following is a list of newly elected CAFS Officers for 1991-1992:

- President Elect: Sam Chang
- Secretary: Sheree C. Lin
- Treasurer: T.C. Chen
- Executive Committee:
- Executive Committee:
- Grace Yao & Wai-kit Nip

===== CHINESE AMERICAN FOOD SOCIETY ***** AWARDS *****

CAFS presents the 1991 Profession Achievement Award to Dr. Catharina Ang. Dr. Ang is a Research Food Technologist in the Russell Research Ct. of USDA-ARS, Athens, GA. She is also served as an Adjunct Associate Professor at the Department of Food Science & Technology, the U.of Georgia. Dr. Ang has been studying on the nutritional quality and vitamins analysis methodology of meat and poultry for the past fourteen years. Her research findings provide not only an accurate and precise method to determine vitamins content for other laboratories but also a better utilization of poultry products for meat industries. In addition to her basic and applied research activities, Dr. Ang has been advising graduate students for Master thesis. Dr. Ang is a member of IFT, ACS, PSA, AOAC, and CAFS. She was the President of CAFS during 1987-1988, and now is the Chairperson of Long Range Planning Committee.

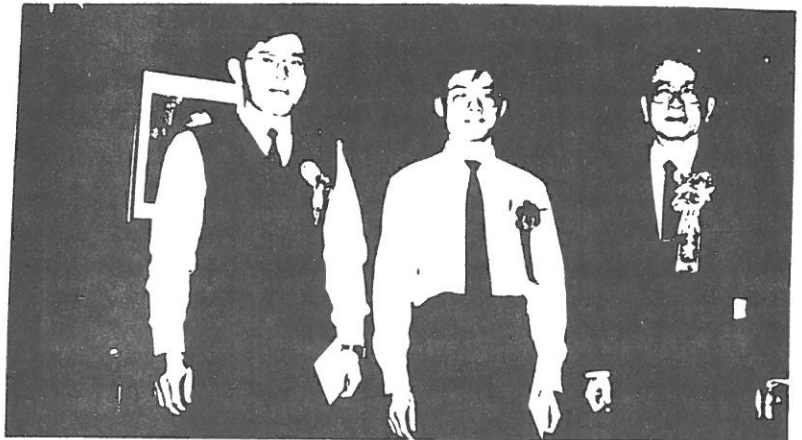
CAFS also present the 1991 CAFS Graduate scholarship award to Mr. Qiao Lu. Mr. Lu is currently a graduate student in the Department of Food Science and Nutrition at the U. of Missouri, Columbia, Mo. He has

* THE SCHOLARSHIPS OF CATHAY FOOD *
* CONSULJING COMPANY INC. WERE AWARD *
* IN TAIWAN * By Dr. Stephen S. Chang*

The two scholarships contributed by the Cathay Food Consulting Company Inc. (Registered in N.J.) were awarded to two graduate students during the annual meeting of the Chinese Inst. of Food Science and Technology on Dec. 14, 1990.

The awares were presented by Dr. C.Y. Chen (陳清義), President of 中興 University. The first award was given to Mr. J.P. Lin (林金鵬) who is a graduate student of National Taiwan University. He was honored with an honorarium of U.S. \$500. and second award was given to C.C. Lin (林志誠) who is also a graduate student of National Taiwan University. He received an honorarium of U.S.\$200. Each of them also received a handsome plaque which was presented to each of them at a later date by the Director of the Graduate Institute of Food Science and Technology of National Taiwan University, Dr. Lucy Sun Hwang.

The chairmen of the scholarship committee of the Cathay Food Consulting Company Inc. are Dr. Wei-Wen Mao and Dr. Tung C. Lee. The following picture was taken during the ceremony of Awards Presentatio, from left to right are Mr. C.C. Lin, Mr. J.P.Lin, and the President C.Y. Chen of National Chung-Hsin University.



a very good FPA and very active in the professional organization. As a student member of CAFS, Mr. Lu will be a leader of our Professional members in the future.

CONGRATULATIONS to both of Dr. Cathy Ang and Mr. Quao Lu.

Missouri, Columbia, MO. He has *****

CAF SPECIAL FORUM: USES OF CHINESE FOODS IN FOODSERVICE INDUSTRY

Date: June 5, 1991

Organizer: Dr. Yao-wen Huang

Sponsors: Chinese American Food Society

Chinese Institute of Food Science and Technology

Chairmen: Dr. Yao-wen Huang, University of Georgia

Dr. Tung-ching Lee, Rutgers University

REGULATORY CONCERNS OF THE CHINESE FOODSERVICE INDUSTRY

Dr. Yong D. Hang, Professor, Cornell University

The objective of food laws and regulations in the U.S. is to protect the consumer's health. In recent years, a wide variety of food products commonly prepared in food markets and foodservice establishments have been implicated as vehicles of foodborne illness outbreaks. The major contributory causes are improper cooling, lapse of 12 hours or more between preparing and eating, infected persons handling foods, inadequate reheating, improper hot holding, contaminated raw foods and ingredients, foods from unsafe sources, improper cleaning of equipment and utensils, cross contamination from raw to cooked foods, and inadequate cooking. To prevent the occurrence of foodborne illness outbreaks that resulted because of mishandling and/or mistreatment of foods in food processing plants and in food service establishments, government regulatory agencies have adopted the HACCP (Hazard Analysis Critical Control Point) concept of inspection and regulation. The application of the HACCP system assures the consumer that foods are pure and wholesome, safe to eat, and produced under sanitary conditions.

HOW TO ESTABLISH CHINESE FAST FOOD CHAINS

Dr. Ada Ai-Ti Chen, President, Food and Agriculture Consulting Technology Corp.

Chinese cuisine has become one of the most popular foods in the world. Traditional Chinese cooking is an art and a time consuming event. Many fast food chains have been developed rapidly because of the fast pace of life. Several Chinese fast foods have also appeared in some parts of the U.S. Chinese foods have many varieties. Most traditional cooking methods are very complicated and time-consuming. From the business point of view, it limits the market and is unsuitable for the purpose of fast food chains. In order to operate a Chinese fast food chain to meet the standard of quality, quick service, inexpensiveness, cleanliness and with the maximum authentic flavor, many factors should be considered. These factors include: (1) the selection of the menu, (2) the production of premix, (3) the efficiency of employee training, and (4) the method of marketing and promotion. This paper discusses these factors, and potential problems and difficulties regarding the establishment of Chinese fast food chains.

WHAT FACTORS INVOLVED IN USING CHINESE FOODS IN LUNCH PROGRAM

Dr. Mike Chen, Group Leader, International Trans-Technics Co.

Chinese food has become one of the most popular and important ethnic foods in the U.S., mainly, because of its good flavor, great taste, low calorie, low cholesterol, good nutrition, and its reasonable and affordable price. Many elements such as the Chinese foods' production, preparation, serving, the strategy of sales promotion would significantly effect the acceptability and accessibility of Chinese foods in every corner of the world.

Those main factors which effect the Chinese foods in the lunch program are: reasonable price, easy preparation, pleasant service, raw materials are easy accessible, quality is always consistent, time is short in preparation

and in service, meet personal preference, customer satisfaction, customer familiarity, food safety is assured, abundant nutrients, sufficient quantity provided, good flavor, taste, and colorful appearance, no MSG or low additives, low fat and salt, high protein and low cholesterol, and good sales promotion. Chinese foods have been used in many lunch programs such as school lunch program, military lunch program, office lunch program, family lunch program, special Chinese lunch in restaurants, senior lunch program, and children centers lunch program, etc. An unique Chinese lunch program was those Chinese Egg Roll and Peking Duck are shipped and served in the military meals during the Persian Gulf War in this year of 1991. Chinese foods used in lunch program are fun, good, and great!

WHAT ROLES R&D HAVE IN MANUFACTURING ORIENTAL FOODS FOR FOODSERVICE INDUSTRY

Dr. Romeo Leu, Manager of R&D, Minh Food Corporation

This paper will address the major issues concerning developing and manufacturing Oriental foods for the North American Food Service market. The competition, solid waste disposal, high labor cost, and nutrition/health concerns provide challenges to food service operators and manufacturers. The major market segments in the food service industry will be discussed and the required specification and performance of the Oriental foods for each segment will be examined. The new product development cycle, including conceptual development, engineering design, formulaiton, pilot plant test run, scale up production run, and logistics will be presented. Several successful Oriental food programs in the U.S. food service market will be discussed.

WHAT IS THE FUTURE OF TAIWAN'S FOOD INDUSTRY IN THE NEW CENTURY

Dr. Tin-yin Liu, Director, Food Industry Research and Technology Institute

Food industry has contributed considerable in the early years of economic development in Taiwan. It started with canned products such as pineapple, mushroom, asparagus and bamboo shoots. Until up to the year of 1980, Taiwan was well known as leading country for the export of these products. However, following the rapid economic development in 70's and 80's, export of the conventional canned products gradually diminished because of increased cost in land, labor and raw materials. Frozen foods was the new comer following the canned products in early 1980's. Vegetables, fruits, fishery products, meats, prepared food and freeze-dried products were the major items for export.

Because of external factors (protection, competition, etc.) and internal factors (high cost of land, labor and raw materials) food industry could no longer look for export as its major market. As a matter of fact, Taiwan is actually an agricultural net importing country. It would be unrealistic to emphasize too much on production of food products for export. Besides, demand for high quality of variety food products has been increasing. It is, therefore, the general policy for the food industry development has been shifted from export oriented to local market in mid-80's. It is recognized that production for local market is much more complicate than production for export. The industry have to adjust themselves accordingly, if they want to survive or to continue their business in the future.

As to the trend of development in the food industry, something are obvious accompanying the rapid economic development in this country: Increased income calls for more high quality products, such as foods and

drinks for leisure; increase women employment requires more prepared or semi-prepared foods; increased outdoor activities stimulate the development of fast food system; health foods are of interested to the aged people; and development of supermarket completely change not only the ways of processing and packaging of food products but also change the system of food distribution.

Like other sectors of industry development, food industry in the future will be technology intensive. Aseptic processing and packaging will be used more and more in all kinds of juices, drinks, and other semi-fluid products. As microwave oven are getting more popular among the average houses, microwavable foods will be introduces gradually. Foods related to health care will also be interested among aged people and people required diet adjustment. As people are intended to eat fresh and fresh-like foods, food refrigeration with CA or MA packaging will also be widely adopted as one of the major means for fresh produce preservation.

HOW THE CHINESE FAST FOOD INDUSTRY IN TAIWAN CAN FACE THE CHALLENGE ON 20TH CENTURY

By Mr. Der-sing Ma, President, Tai Wei Restaurant & Hotel Consultants Corp.

Chinese fast food industry already develop two directions to modernize

their operation which are chain-store operation and food street counter in department store in order to meet the challenge from western fast food since last six years. Although Chinese restaurant industry try to update their management skill but they still lack of fast food chain concept which is quality control, automation, sanitation and manu selection.

The major of slow down the process of modernizing Chinese restaurant is tradition chefs still the key person in the industry. Even the investor know the reason they have no way to take any actions. The investor shall look inside the industry at equipment changes, at their effects on operation stand how to apply the new technology equipment meets the needs of environment. Besides automated equipment, they must accept pre-cut materials from food manufacturer instead of using raw materials, so they may not rely on the chefs so deeply.

Automation is the key for the modern Chinese Fast Food system and the only way to face the challenge from the invasion of western fast food. But in the sense of new machinery only. The concept in the chinese fast food operation means a reduction in manu choices, a limitation on customer service, and different customer behavior, non-skillful kitchen people, and standard recipe.

Committee Meeting 記錄

時間：一九九一年六月二日，下午 2:30-4:30

地點：Dallas, Tx.

參加人員：聶威杰，王永康，許瑞儀，呂智平，張國清，李東慶，陳藹蒂，
何其黨，黃耀文，韓勇，馮貽澤，黃安一。

特別來賓：劉廷英博士。

本次會議由黃耀文會長主持。黃會長報告一年來的成果：

- 成功的舉办 1990年 Special Forum。由於時間關係，未能將其編印分發。

- 舉办 1991年 Special Forum: Uses of Chinese Foods in Foodservice Industry.

此次 special Forum 是由本會同中華民國科技協會合办。

- 推舉兩位會友回國參加國內研討會。

- 編製新的 member Directory.

- 由於無須要，今年未舉办 Executive Committee Meeting

分組報告：由各 Committee 主持人報告一年來工作情況：

- 馮貽澤報告今年選舉結果。(請參閱本期 NEWSLETTER)。

馮博士希望會友們自動出來參加競選，替 CAFS 服務。

- 韓勇博士 (Award Committee) 希望各教授能提名在學學生爭取本會的學生獎學金。今年出報太晚，希望 1992 年申請表格能儘早出刊，以便申請者能儘早準備並申請。今年 CAFS

的 Outstanding Professional 及 Graduate Student Award 已由 Committee 推薦，結果請參閱本期 Newsletter.

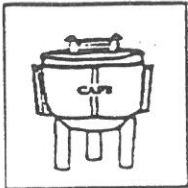
- Newsletter Editor (黃安一) 拜託各會友，如果變更地址時，請通知一聲，以免送出去的 Newsletter 被退回。另外更希望各位多多幫忙，請將要發表的音訊及消息送來，以便登出。

- 成立專題討論目錄研究小組。會中推出四位(李東慶, 何其悅, 呂智平及黃安)進一步研究並選擇今後每年IFT特別討論之項目及題材。
- 王永康及聶威杰 (LRP Committee): 聶博士將負擔起今後的 Member Directory 編印及修改的任務。

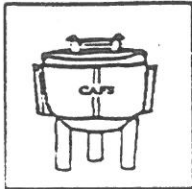
尋人啟事

本會尋找下列迷失會友:

Chen, Shaun C.	student Member.
Chiou, I. Peng	"
Ho, Bess	"
HO, Ming Frank	"
Hong, Y. C. Albert	Professional member
Lai, Christopher C.	"
Tuan, Yu-Hui	student Member
Yen, Yue-Honng	"



華 美 食 品 學 會
CHINESE AMERICAN FOOD SOCIETY



MEMBERSHIP APPLICATION

Name: _____ Name in Chinese: _____
 (Individual Member or Representative of Sustaining Member, as you wish it to appear on certificate)

Professional Affiliation (or Name of Sustaining Member):

Business Address: _____
Telephone No.: _____ **Fax No.:** _____

Residence Address: _____
Telephone No.: _____ **Fax No.:** _____

Preferred mailing address: _____ **Business, or** _____ **Residence**

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

B.S.: _____
M.S.: _____
Ph.D.: _____

Present Position and Areas of Interest and Specialization:

Professional Experience: _____

Membership Dues of Calendar Year: _____

- _____ Initiation Fee (\$10) (one time only, a handsome certificate will be mailed to you)
- _____ Active Member (\$15)
- _____ Student (\$5)
- _____ Associate (\$15)
- _____ Life (\$200) (one time only for life)

_____ Sustaining (\$200) including dues for one representative as
 _____ Active Member or _____ Associate Member

Total Enclosed \$ _____ **(Please make check payable to CAFS)**

Applicant's Signature: _____

Certification (for student membership) that applicant is a student

 (signature and title of university faculty member)

Membership I.D. Code No.: _____ **(to be filled by Treasurer).**

Please return this form and payment to: Dr. T.C. Chen, Treasurer
 Dept. of Poultry Science
 Mississippi State University
 P.O. Box 5188
 Mississippi State, MS 39762

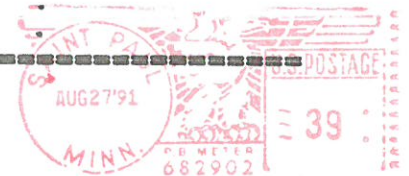
STATEMENT OF POSITION: The Chinese American Food Society (CAFS) is a non-political and nonprofit organization dedicated to the scientific and professional betterment of its members. The members of CAFS wish to interact with all scientists based on common cultural and scientific interests. CAFS takes 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 or news should be sent to the editor: Dr. Emil Huang, Land O'Lakes, P.O. Box 0116, Minneapolis, MN 55440-0116

02

A5

FROM CAFS EDITOR
EMIL A. HUANG
RT&E, LAND O'LAKES, Inc.
P.O. BOX 0116
MINNEAPOLIS, MN 55440-0116



To: UOI LIFE L
ANG, CATHARINA, Y.W.
110 Whipporwill Cir.
Athens, GA 30605

