

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Vol. 23, No. 2



December, 2000



Contents

(I) The CAFS's Current President, Officers and Committees -----	2
(II) Editor's Note -----	3
(III) Message from President, Peggy Hsieh -----	5
(IV) Comments from Members -----	6
(1). Message from Sam Wang, Former President, CAFS	
(2). Message from: John Shi, Secretary, CAFS	
(V) CAFS and The World -----	6
(1). IFT Symposium: Traditional Asian Functional Food Products and Markets	
(2). IFT Symposium: Business Opportunities in Post-WTO China	
(3). HKFSTA Has Set Up Their Web-site	
(4). Graduate Institute of Food Science and Technology, National Taiwan University	
(VI) News from Members' Professional Activities and Achievements -----	9
(1). Food and Biotechnology Conferences in China	
(2). Oilseed Processing and Utilization Conferences in Japan and Mexico	
(3). International Society of Citriculture Congress 2000	
(4). Romeo Leu Joined Windsor Frozen Foods	
(VII) Management Experiences -----	10
(1). How To Turn Generation Me into Active Members of Your Chapter?	
(VIII) Science and Technology Corner -----	10
(1). Mass Transfer Modelling of Supercritical CO ₂ Fluid Extraction of Carotenoids from Tomatoes by Neural Networks	
(2). Effect of Matrix Structure in Lycopene Extraction from Tomato with Supercritical CO ₂	
(3). Microscopic Observation and Processing Validation of Fruit Sanitizing Treatment for the Enhanced Microbiological Safety of Fresh Orange Juice	
(4). Auburn University News: Research Shows Jellyfish Could Treat Rheumatoid Arthritis	
(IX) Position Announcements -----	12
(X) About CAFS and Its By-laws -----	13
(XI) How to Join CAFS -----	17

(I) The CAFS's Current President, Officers and Committees (2000 - 2001)

President: Peggy Hsieh <hsiehyp@auburn.edu>

President-elect: Kenny Yee <kenny@winghing.com>

Secretary: John Shi <shij@em.agr.ca>

Newsletter Editors:

John Shi <shij@em.agr.ca>

Steven Pao <spao@citrus.state.fl.us>

C.Y. Wang <CY_Wang@sdstate.edu>

Zulin Shi <shiz@bioinc.com>

Website Editor: Andrea Su <asustange@yahoo.com>

Membership Directory Editor: Kenny Chuang <kenneth.Chuang@udvna.com>

Treasurer: Albert Hong <ahong@kraft.com>

Executive Committee Directors:

Tsun C. Chen <tcchen@ra.msstate.edu>, 2000-2002

Fu-hong Hsieh <hsiehf@missouri.edu>, 1999-2001

Keshun Liu <keshun.liu@monsanto.com>, 1999-2001

Alex Woo <awoo@starbucks.com>, 2000-2002

CAFS Committee Chairs / Members:

Annual Meeting: Kenny Yee <kenny@winghing.com>

Awards: Yong Hang <ydh1@cornell.edu>, Wai-Kit Nip <wknip@hawaii.edu>

Bylaws: Yen-Con Hung <yhung@cfsqe.griffin.peachnet.edu>

Committee Members:

Cathy W Ang <cang@nctr.fda.gov>

Diana Yun-Yun Hao <dyhao@novusint.com>

Steven Pao <spao@citrus.state.fl.us>

Samuel L. Wang" <sltwang@yahoo.com>

Conference / Workshop:

Yao-Wen Huang <huang@arches.uga.edu>

Keshun Liu <keshun.liu@na1.monsanto.com>

Employment / Consultation:

I-Pin Ho <IHo@nfpa-food.org>

Sheree Lin <sandjlab.mi@worldnet.att.net>

Public Relations / Fund Raising:

Li Fu Chen <chenlf@foodsci.purdue.edu>

Fur-Chi Chen <chenfur@auburn.edu>

Long Range Planning:

Jit Ang <jang@protein.com>

Sam Chang <schang@plains.nodak.edu>

Sam Wang <sltwang@yahoo.com>

Kenny Yee <kenny@winghing.com>

Nomination: Amos Wu <Ryaw43@aol.com>

Student Affairs:

Faculty: Martin Lo <ymlo@udel.edu>

Student: Vincent Sy <vince_sy@hotmail.com>

(II) Editor's Note:

Once again, you shall find news of our members' professional activities, messages associated with our society, information of new technologies, and job openings in the current issue of Quarterly Newsletter. Reflecting recent health trends and our members' activities, we have also included a significant amount of information associated with functional foods. In addition, we have attached our current by-laws hoping they may serve as a basis for the ongoing discussion of our future relationship with the Institute of Food Technologists. We hope this constant exchange of information in our society as well as individual members' professional activities will strengthen communication, thus draw our members closer to each other.

I would like to express my sincere thanks to all the contributors who shared their thoughts and information in this Christmas issue of Quarterly Newsletter. Without their giving spirit during this busy holiday season we would not have had this edition completed on time. I also want to acknowledge the great examples and formats set-up by our former editors. It was easier for me to imitate (copy and paste) than to design the entire newsletter from scratch.

At the end of this amazing year 2000, I wish you a Merry Christmas and Happy New Year!!

*Steven Pao
Newsletter Editor*



**WISHING YOU MANY HOLIDAY JOYS
AND A NEW YEAR FILLED WITH HAPPINESS**
-From your CAFS staff members



(III) Message from President Dr. Peggy Hsieh

Dear CAFS members:

The second quarter of the year has been quiet for the Society, and our officers have taken advantage of this lull to take care of some of the essential housekeeping chores which keep the Society running smoothly. These include:

- The By-laws Committee, led by Dr. Yen-Con Hung, has been working on a review of the existing by-laws. We anticipate that the job will be completed shortly and the revised terms will be approved by the Executive Committee early in 2001.
- Our Treasurer, Dr. Albert Hong, has brought the list of life-time members and active members up to date and is introducing a new system for assigning membership numbers to all our members. This would be a good time to invite others to join the Society and encourage inactive members to become active by renewing their membership!
- Our Directory Chair, Mr. Kenny Chung, is working on issuing a membership certificate to all our active members and is updating the directory. If anyone has recently changed their address, we would appreciate it if you would inform both Albert and Kenny.

CAFS has prepared two symposium proposals for the IFT 2001 Conference in New Orleans. Dr. Keshun Liu has prepared a symposium entitled "Business opportunities in post WTO China" which will be co-sponsored by the Marketing and Management Division and International Division, while Dr. Yao-Wen Huang and myself have submitted a symposium proposal entitled "Traditional Asian functional food products and markets" to be co-sponsored by the International Division and Functional Food Division. Both proposals have been given preliminary approval by the IFT. The names of the invited speakers and topics are listed elsewhere in this issue of the newsletter.

Many society officers will be quite busy during the next three months. I anticipate working closely with all our committee Chairs on the following issues:

- The approval of new by-laws by members;
- The preparation of a slate of officer candidates for the year 2001-2002;
- The selection of a location for the next CAFS annual meeting and banquet, to be held in June 2001 in New Orleans;
- Reviewing nominees for scholarships, organizing workshops, and fulfilling my other duties.

I would like to end on a more personal note by wishing you a happy holiday and a busy and productive 2001. I look forward to writing you again in March, 2001.

Peggy Hsieh

Department of Nutrition and Food Science

360 Spidle Hall, Auburn University, Auburn, Alabama, 36849

E-mail: hsiehyp@auburn.edu; Tel: 334-844-2211

(IV) Comments from Members

(1). Message from Sam Wang, Former President, CAFS

Sam Wang, President 1998-1999, reported that Ameripec, Inc. a subsidiary of Uni President (Tong-Yi) Enterprises in Taiwan, has lost 3 executives in the recent Singapore Airlines plane crash on October 31, 2000. Unfortunately, one of the victims was Frank Zee, who was a Vice President in Ameripec and an elder food professional known to many Chinese food professionals in North America.

Frank earned a B.S. degree from the UC Berkley and later received a M.S. degree from Food Science of UC Davis in the early 50's. He worked for Hunt-Wesson, Gallo Winery, Kern Foods and Ameripec, Inc. with over 45 years experiences in the food industry. Some of you met him when he attended our annual meeting in Atlanta in 1998.

Frank made many contributions in the tomato processing industry in the U.S. and in Taiwan. He was named the Father of Tomato Paste Industry in Taiwan. His untimely pass-away is truly a big loss to family, friends and the industry.

His memorial service was held on November 17, 2000 at the Claremont United Church of Christ, Claremont, CA. Memorial gifts to honor Frank Zee may be made to the American Diabetes Association, Attn: ADA web, P.O.Box 96911, Washington, DC 20090-6911

(2). Message from: John Shi, Secretary, CAFS

Due to the difficulty of logging on the server of University of Georgia from @yahoo.com, the web-site work has been delayed. We now need volunteers to serve as web-site editors. Could you recommend someone or yourself to be our web-site editor? Sections on our current web-site such as "The Minutes", "President Message", and "What's Hot" need to be updated more often. Please contact me at shij@em.agr.ca if you need any additional information.



(V) CAFS and The World

(1). A symposium entitled "Traditional Asian Functional Food products and Markets" is being organized for the next IFT annual meeting

*From Yao-Wen Hung, Conference/Workshop Committee Chair, CAFS
Y-H. Peggy Hsieh, President, CAFS*

Since ancient time, the people in Asian countries such as China, Japan, Korea, Singapore, and Thailand have believed that foodstuff is the best medicine. Uses of food for preventive medicine have developed many products called "functional food." Asian countries, especially China, Taiwan, and Japan are the largest markets for importing and exporting functional food products.

The symposium will discuss the newly developed functional foods products in Asia, the current regulations in Asian countries and marketing strategies for the traditional Asian functional foods. Different speakers will introduce examples of popular items. The symposium will draw the interest from product development, production, marketing personnel from industry, government and academia. This symposium is co-sponsored by Functional Food Division, Chinese American Food Society and International Division, IFT. Co-organizers are Drs. Yao-Wen Huang and Y-H. Peggy Hsieh. Speakers and titles include:

- a). The Nutraceutical Products in Asia
By Dr. Simon Hsia, Vice President, New Health International, Inc. Irvine, California
- b). The Contribution of "Functional Foods" to Japanese Health
By Dr. Kawamura Yukio, Department of Applied Life Science, Graduate School of Agriculture, Kinki University, Naka-machi, Nara, Japan
- c). The Application of Biotechnology in Chinese Functional Foods
By Li Jianrong, Dean, College of Food Science, Biotechnology and Environmental Engineering, Hangzhou University of Commerce, P.R. China
- d). Safety Concerns of Bioactive Botanical Products from Asia
By Dr. Cathy Ang, U.S. Food and Drug Administration
- e). Traditional Chinese functional food from aquatic resources-the products and markets
By Dr. Yao-Wen Huang, Professor, University of Georgia, Athens, GA

(2). A symposium entitled "Business opportunities in post-WTO (World Trade Organization) China" is being organized for the next IFT annual meeting

From Keshun Liu, Executive Committee Member of the International Division of IFT

There are 1.3 billion people in China that are potential consumers for products grown and processed in the United States. With China's entry into the World Trade Organization (WTO), there is a huge opportunity for U.S. food industry to access the market in China and at the same time for the Chinese to access the U.S. markets, all under a mutual trade agreement. Equally important is that as the economy in China improves, there is a growing Chinese population segment that has increased disposable income sufficient to purchase packaged foods.

In order to promote business links between the Chinese food industry and food industries overseas while stimulating business interests among parties, it is necessary to work closely with key contacts from several organizations, such as IFT Marketing and Management Division, IFT International Division, Chinese Institute of Food Science and Technology (CIFST), and Chinese American Food Society (CAFS). Dr. Charles Manley of IFT immediate president and I are jointly organizing a symposium entitled Business Opportunities in post WTO-China for the next IFT Annual Meeting and Expo, to be held in New Orleans, June 23-27.

The symposium is co-sponsored by the aforementioned 4 organizations. We will have 10 renewed speakers from both China and U.S. It is a full-day program. In the first half day program, an emphasis is placed on the current status of Chinese food industry and perspectives from both U.S. and Chinese points of view. In the second half-day program, specific business opportunity is analyzed sector by sector after identifying the overall socio-economic trends as China moves to a market economy. This is followed by a round-table discussion at the end of the day.

(3). Hong Kong Food Science and Technology Association

From Albert Chan, Vice-Chairman HKFSTA

HKFSTA, the Hong Kong Food Science and Technology Association Limited, is the first of its kind in Hong Kong. It aims to bring food professionals hot issues in the industry, organizing academic and industrial activities, and offer members a meeting place among professionals. We have confirmed that HKFSTA has set up a website: <http://www.hkfsta.com.hk> and is now hyperlinked to the IFT and CAFS websites.

(4). Graduate Institute of Food Science and Technology, National Taiwan University

From James Wu, Director, Graduate Institute of Food Science and Technology, NTU

The Graduate Institute of Food Science and Technology, National Taiwan University was established in 1976 to educate research personnel that has been needed to facilitate the development and improvement of food processing techniques in Taiwan, R.O.C. Graduate students of this institute include those who majored in food science and technology, agricultural chemistry, nutrition, horticultural sciences, animal science, plant pathology, botany, chemistry, chemical engineering, mechanical engineering, pharmacy, medical technology, nursing, etc.

The two focuses for both master and doctoral degree studies consist of 'food science' and 'food technology.' Food chemistry and food microbiology are the principle areas for the 'food science' program; although, the program also includes food and nutrition, food hygiene and safety, etc... On the other hand, food processing and food engineering are the primary areas for the 'food technology' program; nonetheless, the program also covers food packaging, food mechanical engineering, etc. The institute's current director Dr. James S. Wu was one of our CAFS's founding member. More detailed information can be seen on the web-site <http://ccsun57.cc.ntu.edu.tw/~fsatn>.

The antecedent of the National Taiwan University was the Taihoku (Taipei) Imperial University founded by the Japanese in 1928. Following Taiwan's retrocession to Chinese Sovereignty on November 15, 1945, the R.O.C. government resumed the administration of Taihoku University and then reorganized and renamed it as the National Taiwan University. When Taihoku University was first established, it contained only two colleges with 60 students. It was then expanded to include five colleges with 382 students before Taiwan's retrocession.

After being reorganized by the R.O.C. government in 1945, the University consisted of six colleges (Liberal Arts, Laws, Science, Medicine, Engineering and Agriculture) and twenty-two departments with 585 students. The Evening Division, the College of Management, the College of Publish Health, and the College of Electrical Engineering were established respectively in 1967, 1987, 1993, and 1997. Up to the 1998 academic year, the University had in total nine colleges, fifty-one departments, eighty graduate institutes (seventy of which offered Ph.D. programs), and the Evening Division. The number of students reached 24,247.



(VI) News from Members' Professional Activities and Achievements

(1). Food and Biotechnology Conferences in China

Yao-wen Huang of University of Georgia has been invited to visit Taiyuan, Beijing, Shanghai, Hangzhou, Haikou and Taipei during the months of October, November and December. He gave a keynote speech for the 21 Century Food and Biotechnology Conference in Hangzhou, provided HACCP training and lectured on new product development methods and trends for the academia and industry. Huang was awarded Visiting Research Fellow and Consultant Professor during these trips.

(2). Oilseed Processing and Utilization Conferences in Japan and Mexico

Dr. Keshun Liu of Monsanto recently attended The Third International Soybean Processing and Utilization Conference held at Tsukuba, Japan, on Oct. 15-20. During the conference, he was invited to co-chair a session and gave a talk entitled "Specialty soybeans: quality characteristics and target applications". On Nov. 15-17, Keshun was in Cancun, Mexico, attending the World Conference and Exhibition on Oilseed Processing and Utilization. By an invitation, he gave a talk entitled "Modifying soybean and canola oils through plant breeding and genetic engineering."

(3). International Society of Citriculture Congress 2000

Some 1,000 leaders of the citrus industry worldwide attended the 9th International Society of Citriculture Congress 2000 in Central Florida's Disney Resort on Dec. 3-7 to share ideas formally and informally on a wide array of topics affecting the industry, from economics to biology and food technology. Participants at this year's quadrennial congress came from about 45 different countries, including Brazil, Spain, Israel, Morocco, South Africa, China, Japan, and Australia. As invited symposium speakers, Dr. James Wu of National Taiwan University and Dr. Steven Pao of Florida Department of Citrus presented their papers entitled "Processing and quality of kumquat-based pie filling" and "Quality and safety of fresh and minimally processed citrus products" respectively.

(4). Romeo Leu Joined Windsor Frozen Foods

Dr. Romeo J.P. Leu joined Windsor Frozen Foods as Director of Culinary and Marketing Services. He is responsible for new business development, marketing strategy, and culinary development and services of National Accounts. In addition, he will serve as an internal consultant to provide technical expertise and consumer insight on the new product platform development and commercialization. Windsor Frozen Foods is the parent company of The Original Chili Bowl (Tulsa, OK), Bernardi Italian Foods (Toluca, IL), and Golden Tiger (Los Angeles, CA).



(VII) Management Experience

How To Turn Generation Me into Active Members of Your Chapter?

Keshun Liu

In late August, I had an opportunity to participate in the 2000 IFT Annual Leadership Conference, on behalf of the Product Development Division (PDD). There were about 90 attendees, with representatives from each of IFT Division and Section. Some were chairs. Others were chair-elects. Still others were councilors, members-at-large or newsletter editors. I am a member-at-large and newsletter editor for PDD.

The major theme for the conference was to call for volunteerism and leadership. One of the highlighted programs was the presentation given by Ms. Cynthia D'Amour of People Power Unlimited. Cynthia is a dynamic speaker. I found that her talk was very relevant to our society and educational to all of us. This is why I would like to summarize the following main points based on her presentation and share with our CAFS members.

Cindy's talk was about how to turn generation me into active members of your chapter. In addressing this important issue, Cindy pointed out three key motivating factors for generation me: What is in there for me? How will it make the world better (personal and professional development)? What does it belong to a community? She then gave two secret weapons for a successful organization: fun and caring. She stressed the importance of getting personal with members by delegating as a gift and expressing appreciation for involvement. She also suggested five ways to give your meetings a cutting edge: lead with an attitude, have some fun, don't be predictable, appear to both bosses (participant and participant's company), and no boring speakers.

I believe that the issue discussed by Cindy is the one every chapter organization, including CAFS, is constantly faced with and therefore needs to tackle. I believe that Ms. D'Amour's talk provided a very important message to all of us with regard to how to make our own Society stronger than ever. Please think about it and get more involved now.



(VIII) Science and Technology Corner

(1). Mass Transfer Modelling of Supercritical CO₂ Fluid Extraction of Carotenoids from Tomatoes by Neural Networks

John Shi¹, Simon Yang², Hao Li², Marc Le Maguer³

¹Food Research Centre, Agriculture and Agr-Food Canada, Guelph, Ontario, N1G 5C9, Canada

²School of Engineering, University of Guelph, Guelph, Ontario, N1G 2W1, Canada

³Department of Food Science, University of Guelph, Guelph, Ontario, N1G 2W1, Canada

Increasing clinical evidence suggest lycopene is being considered as an important nutrient, since it appears to provide protection against a broad range of epithelial cancers.

Industrial production of lycopene from tomatoes is in high demand for functional food development. Lycopene and other carotenoids were extracted from tomatoes using supercritical CO₂ fluid technology. The mass transfer flux was controlled by pressure, temperature, CO₂ flow rate, and material matrix property. The proposed model assumes a three-layer structure with a fast back-propagation learning algorithm. Various temperatures, pressures, and solubility were used to train the proposed model. A novel neural network model is proposed for the mass transfer modelling of supercritical CO₂ fluid extraction. A backpropagation network (BPN) was implemented for the modelling of supercritical CO₂ extraction, and tested on data both from experiments and from literature. The prediction errors associated with the BPN were less than 3%. The results showed that the network was consistent in predicting the solubility of carotenoids in supercritical CO₂, and is appropriate for application to the problem of supercritical CO₂ fluid extraction modelling.

(2) Effect of Matrix Structure in Lycopene Extraction from Tomato with Supercritical – CO₂

John Shi¹, Michael Bryan¹, and Marc Le Maguer³

¹Food Research Centre, Agriculture and Agr-Food Canada, Guelph, Ontario, N1G 5C9, Canada

²School of Engineering, University of Guelph, Guelph, Ontario, N1G 2W1, Canada

³Department of Food Science, University of Guelph, Guelph, Ontario, N1G 2W1, Canada

Lycopene is localized in the chloroplasts of tomato fruits, and can be found among the thylakoid membranes in the photosynthetic pigment-protein complex. Lycopene may exist as lipid dispersions and bound to structure elements. It is an important pretreatment to break down cell wall, reduce matrix effect, and make lycopene more assess in solid-liquid extraction operation. A number of physical methods were used for disruption of well cell to improve the extraction yield of lycopene from tomato skin in supercritical CO₂ fluid extraction. Microcopies of tomato skin were taken after each treatment to analyze the matrix condition. Results showed that cooking and ultrasonic treatment have effect to disrupt cell wall, and increase up to 30% lycopene yield in the supercritical-CO₂ liquid extraction operation.

(3). Microscopic Observation and Processing Validation of Fruit Sanitizing Treatments for the Enhanced Microbiological Safety of Fresh Orange Juice

Steven Pao,^{1*} Craig L. Davis¹ and Mickey E. Parish²

¹Florida Department of Citrus and ²University of Florida, CREC, Lake Alfred, FL 33850, U.S.A.

Studies were conducted to evaluate the infiltration of dye and bacteria into the interior of orange fruit and the impact of possible infiltration on achieving a 5-log microbial reduction in fresh juice processing. Fresh orange fruit were treated at the stem end area with dye and either *Salmonella* Rubislaw or *Escherichia coli* strains expressing green fluorescent protein. Microscopic images showed that bacterial contaminants localized at the surface or near surface areas that may be sanitized by surface treatments. Dye infiltration was not a reliable indicator of bacterial penetration in citrus fruit. To quantify the reduction of bacterial contamination, orange fruit were inoculated with *E. coli* and processed with and without hot water treatments. Greater than 5.4-log reductions were achieved in juice extracted from fruit immersed in hot water for 1 or 2 min at 80°C, in comparison to the *E. coli* level (5.4 log CFU/ml) detected in the control juice obtained by maceration of inoculated fruit.

(4) Auburn University News (2/22/00): Research Shows Jellyfish Could Treat Rheumatoid Arthritis (From <http://www.auburn.edu/new.html>)

Auburn University researcher Peggy Hsieh, who has spent nearly a decade studying the dietary benefits of jellyfish, says at least one species of the sea creature may have applications in the treatment of rheumatoid arthritis. An associate professor in the Department of Nutrition and Food Science, Hsieh studies the cannonball jellyfish, which is native to the Gulf of Mexico and is consumed as a low-calorie food source in Asia. Hsieh launched her arthritis study in 1999 after discovering that collagen found in the cannonball jellyfish may be type II collagen -- known to have therapeutic effects as a treatment for people with rheumatoid arthritis. Collagen is a protein found abundantly in cartilage and other tissue in animals. There are different types, but type II collagen aids patients suffering from rheumatoid arthritis if administered orally, Hsieh says.

Earlier research conducted at Harvard University found that type II collagen extracted from chickens had therapeutic effects in patients with rheumatoid arthritis. But Hsieh says the process of extracting collagen from chickens and converting it into an oral medication is expensive. The cannonball jellyfish contains large amounts of collagen, Hsieh said. It already has been proven that its toxicity -- which swimmers associate with its painful sting -- can be removed in the same process used to prepare the jellyfish as a food product.

Hsieh is conducting tests to verify if the cannonball jellyfish collagen is type II. She also has conducted experiments on rats to assess the effects of the oral administration of jellyfish collagen as a treatment for arthritis symptoms. Her findings thus far are positive. "Jellyfish are a significant source of collagen," Hsieh added. "The collagen easily can be extracted because there is no cartilage or bone to process. "With an abundance of cannonball jellyfish in the Gulf of Mexico, this could provide a cheaper, more efficient way to obtain collagen for the potential treatment of arthritis symptoms."



(IX) Job Position Announcements

(1) Full time faculty position (instructor/assistant professor/associate professor) at the Graduate Institute of Food Science and Technology, National Taiwan University

Requirements: Ph D. in Food Science / Technology or related fields. The successful candidate will be able to teach, conduct research and professional service in one or more of the following areas: food machinery, food packaging, sanitation & safety, health & nutrition, biological technology, and biochemical engineering. The candidate must be able to conduct teaching in Mandarin language. University teaching and/or industry experience preferred. To apply, submit two copies each of resume, current teaching courses or research project outline, transcripts (Undergraduate and Graduate), list of publications (please identify the representative paper that was published within three years) along with a degree certification, two copies of all publications within five years, and two recommendation letters to:

Dr. James S. Wu, Director, Graduate Institute of Food Science and Technology,
National Taiwan University. 59, Lane 144, Keelung Rd., Sec. 4,
Taipei, Taiwan 106, R.O.C.
Deadline: February 28, 2001.
For details the applicants can also call Dr. An-I Yeh at 610-520-3415

(2) The Food Science Department of Purdue University has the following openings

- a) a faculty appointment in enology
- b) a faculty appointment in carbohydrate polymer chemistry
- c) a postdoctoral position in MRI
- d) two graduate assistantships in Computer Integrated Food Manufacturing

To learn more, see the announcements at www.foodsci.purdue.edu/jobs.

(3) Department of Food Science and Technology at the Ohio State University maintains a food and nutrition job-site www.fst.ohio-state.edu worth your visit.



(X) About CAFS

The Chinese American Food Society (CAFS) was founded in 1975 by a group of Chinese food science professionals residing in North America, with a mission to promote advancement of food science and technology through common cultural and scientific interests. With years of efforts, CAFS has now grown to be an organization of more than 300 members, including life members, regular members, and student members. There is a high level of cooperation and genuine friendship among its members. As an old Chinese idiom indicated, strength and power can only be generated through cooperation. With your participation and support, CAFS can grow better and stronger.

Chinese American Food Society (CAFS) Bylaws (Revised October 30, 1996)

1. NAME:

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

2. PURPOSE:

The purpose of the Society shall be to bring together food professionals who are interested in food science and technology and in Chinese culture in order to stimulate, encourage, and foster the progress and development of food science and technology.

3. HEADQUARTER:

The headquarter of the Society shall be located in a convenient location in North America 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 written by-laws which are consistent with those of the Society.

5. MISSION:

more globalized?

worldwide?

5. MISSION:

5.1. The Society shall promote the advancement of food science and technology, endorse applications of food science and technology in North America and Asia, and encourage the exchange of information related to food science and technology with professionals in Asian countries.

5.2 The Society shall hold or sponsor scientific symposia or conferences to stimulate interests in food science and technology issues related Chinese culture, and foster exchanges of ideas pertaining to oriental food processing.

5.3 The Society shall publish materials related to food science and technology presented by CAFS members.

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

5.5. The Society shall involve in the discussion and establishment of regulation or legislation aimed at regulating oriental food products using sound principles in food science and technology.

5.6. The Society shall strive to increase the interactions among its members and inactive members, and improve the coherence and loyalty of its membership. The Society will also strengthen communication links with other associated professional societies.

6. MEMBERSHIP:

6.1. CLASSIFICATION AND QUALIFICATION

6. 1. 1. **MEMBER:** A Member shall be a person 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 fields.
(2) a person having actively engaged in food science or technology profession for a period of at least 3 years with a college degree.

6. 1. 2. **STUDENT MEMBER:** A Student Member shall be a person who is enrolled in an institution of higher learning in North America 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 business and the activities of CAFS but is not classified as a Member or Student Member.

6. 1. 4. **LIFETIME MEMBER:** A Lifetime Member shall be a Member who has paid the lifetime membership dues.

6. 1. 5. **CORPORATE MEMBER:** A Corporate Member shall be a corporation which has paid the annual corporate membership dues.

6. 2. FEES:

The dues for each membership category shall be specified by the Executive Committee. The Executive Committee shall notify members concerning any change at least six (6) months prior to the effective date. All annual dues shall be paid on calendar year basis and collected before the new calendar year with the exception of new members. A new member pays the initiation fee and one half of the appropriate membership dues if he/she joins the Society prior to July 1st, and only pays for next year's dues if he/she joins after July 1st.

A member whose dues are not paid by July 1st shall be suspended. If such fees are not paid by July 1st for two successive years, an initiation fee plus membership dues will be required for re-instatement.

6. 3. APPLICATION:

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

6. 4. PRIVILEGES

6. 4. 1. All active Members and Lifetime Members shall have the voting right. Student, Associate, and Corporate Members do not have the voting right.

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 dues.

7. ORGANIZATION:

7.1. **MEMBER ASSEMBLY:** The Member Assembly shall be the authoritative governing body of the Society. There shall be two types 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. These members are elected by the voting members each year.

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

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 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 succeeding the presidency during the annual Member Assembly. The President-Elect usually serves 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, maintain membership records, update the Society's directory and perform all other duties pertaining to the office of the Secretary. 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/correction forms and delinquent member's list to the Secretary for follow up, keep accounting records, and supervise over funds, securities, receipts, and disbursements of the Society subject to the power and duties conferred upon him/her by the Executive 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 location, business meeting, speakers, prizes, 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 as approved by the Executive Committee and establish the 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. **Bylaw Committee:** The Bylaw Committee shall review the By-Laws and the Society's activities regarding the relevance of the Bylaw. It shall provide authentic interpretation of the By-Laws to the Member Assembly, if requested. The Committee may propose new amendments as needed subject to approval by the Executive Committee. The Committee shall consist of at least two(2) Past Presidents.

8. 4. **Conference Workshop Committee:** The Conference and Workshop Committee shall coordinate with outside organizations or individuals for the planning of conferences and workshops authorized by the Executive Committee.

8. 5. **Employment/Consultation Services Committee:** The Employment/Consultation Services Committee shall gather employment and consultation opportunities in food industry, and advise members of these opportunities. This committee liaises with outside organizations in North America or Asia to fill their manpower needs as a free service.

8. 6. **Public Relations/Fund Raising Committee:** The Public Relation/Fund Raising Committee shall develop and execute promotional plans to increase the visibility of the CAFS by free or paid advertisements. It shall regularly provide information to the media and other organizations. This committee is the Society's outreach arm to publicize CAFS's missions and attract contributions for the Society's Awards programs.

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 deem 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 three (3) members. Among them, at least one shall not be a member of the Executive Committee.

8. 9. **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. 10. **Student Affairs Committee:** The Student Affairs Committee shall propose programs related to students for the Annual Meeting, coordinate with the Public Relations/Fund Raising Committee for the recruitment of new Student Members, and assist the Awards Committee in the nomination and judging of student awardees. At least one of the Committee members shall be a Student Member.

Who to elect

9. PROTOCOL OF NOMINATION:

Nomination Committee shall solicit potential candidates from the membership in the Newsletter before a final list is compiled. 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(1) to three(3) 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. *March*

10. PROCESS OF ELECTION: *three*

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 take appropriate action to break the tie. If an election can not be held by mail in advance due to any uncontrollable cause, 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. FILLING OF 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. New officers should be elected to fill the vacancies as soon as possible according to the above guidelines 9 and 10.

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. SCHEDULING OF MEETINGS:

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 subject 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.

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. The Executive Committee meeting shall be held at least once a year and when necessary. A meeting can be held either on site or through telecommunication.

A quorum of the Executive Committee or any other Committees shall consist of a majority of the membership of the Committee. The conduct and procedure 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 companies. The fiscal year of the Society shall begin at July 1 and end at June 30 of the following year.

President

The balance sheet and a financial 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 item 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.

J Feb

15. AMENDMENTS:

A request for amendments or additions to the By-Laws may be presented to the Bylaw Committee by the Executive Committee or by a resolution of the Annual Meeting. The amended By-Laws shall be published in the Newsletter to inform the members of the impending changes, and approved by the Executive Committee. If needed, the By-Laws may be fine tuned by the Executive Committee before it is submitted to the membership for ratification. A two-thirds majority of the returned votes from the voting members is required to ratify the amendments, unless otherwise stipulated. The amendments or additions of Bylaw shall go into effect immediately after the ratification.

16. DISSOLUTION OF THE CAFS:

In the event dissolution of the CAFS 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 Bylaw.



(XI) How to Join CAFS?

It is as easy as ABC. Just fill out the application form at the back of this newsletter. Then, sent it in, along with your annual due payment payable by check to CAFS to the following address:

Dr. Albert Hong
491 Stainwood Terrance
Buffalo Grove, IL 60089, USA

The CAFS welcomes you to join in anytime! The sooner, the better.

Website for CAFS

A CAFS website has been created for you to access via Internet. The web address is <http://www.griffin.peachnet.edu/cafs>

Anyone is welcome to visit the website. Even if you are not a member, you can still access to most information on the site, and can even sign up for joining the society

Statement of Position

The Chinese American Food Society (CAFS) is a non-political and non-profit 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 solely on the scientific content and general interest. Any inadvertent connotation should not be deemed as the official position of CAFS.

Application Form

2000 CAFS Membership Dues
(For the Fiscal Year of January 1 to December 31, 2000)

Name (English & Chinese): _____
(Individual member or representative of corporate member, as you wish this appear in the membership directory)

Professional Affiliation: _____

Business Address: _____

Telephone No.: _____ Fax No.: _____

E-mail Address: _____

Residence Address: _____

Telephone No.: _____ Fax No.: _____

Preferred Correspondence Address: _____ Business or _____ Residence

Present Position and Areas of Interest/Specialization:

_____ Active Member (\$20) _____ Associate Member (\$20)

_____ Student (\$10)

_____ Life Member (\$300; payable only once)

_____ Corporate Member (\$250)

Total Amount Enclosed \$ _____ (Please make check payable to Chinese American Food Society)

Member's Signature: _____ Date: _____

Student Membership Verification: _____

Name of University: _____ Faculty Tel. No: _____

Faculty Name & Title: _____ Faculty Signature: _____

Please return this form with payment to:
Chinese American Food Society
P.O. Box 161
Palatine, IL 6007
U. S. A.