

華美食品學會

Chinese American Food Society (<http://www.cafsnets.org>)

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Message from the President

Dear CAFS Members:

The 2012 IFT meeting is six weeks away and will be held in Las Vegas from June 25 to 28. I like to take this opportunity to provide you an update of CAFS's activities before we meet at the CAFS annual business meeting and banquet during the IFT meeting.

First, this year's CAFS banquet will be held at Emperor's Garden Restaurant in Las Vegas on June 26 (Tuesday) because the IFT changes its program to begin on Monday instead of Sunday. Please mark the day on your calendar for this annual CAFS event. Additional information for the annual banquet is provided in this newsletter.

Second, it's time for the 2012 CAFS Election. We have four highly talented candidates nominated for positions of President-elect, Directors, and Secretary. The ballot for the

election is included in this newsletter. Please cast your vote and send it electronically to CAFS's email address: cafsnet@gmail.com before May 31, 2012. Results of the election will be announced at the annual business meeting and banquet on June 26.

Third, a call for nomination of CAFS 2012 Student Scholarship and Professional Awards is listed in this newsletter. Please do not hesitate to nominate your students for scholarship awards and CAFS members for Professional Achievement or Distinguished Service award. All nominations should be submitted by e-mail to the Chair of the Award Committee, Dr. Hong Zhuang (hong.zhuang@ARS.USDA.GOV).

Fourth, the deadline for the competition for a new CAFS logo and an eye-catching pamphlet design with several awards has been extended to May 31st, 2012. Details are included in this

newsletter. Please encourage your students to give it a try. It may be an award-winning design. Winners will be invited to attend the annual banquet free of charge to receive certificates and cash awards.

Fifth, we are making steady progress in transforming CAFS historical documents into digital files. I like to thank Dr. Peggy Hsieh and Dr. Cathy Ang for providing valuable historical documents for digital archiving. We have converted numerous CAFS brochures, letters to members, and many issues of newsletters from 1977 (Volume 1) to 1989 (Volume 11) into PDF files. We will continue to convert paper newsletters into digital format and are looking for the following missing issues: (1) Volume 8-3, (2) Volumes 16 through 20, (3) Volume 21-1, (4) Volume 22-1, (5) Volume 24-1, (6) Volume 25-2, (7) Volume 27-1, (8) Volume 27-3, and (9) Volumes 28 through 30. If you have a copy of these previously published newsletters, please mail it to me: Seafood Research and Education Center, Oregon State University, 2001 Marine

Drive Room 253, Astoria, OR 97103. Your help in converting all historical documents into digital files is greatly appreciated.

Finally, I like to give a big applause to the Banquet Committee (Howard Zhang, Guangwei Huang and Juming Tang) for their efforts on organizing the annual banquet. I also thank you for your support to the CAFS family. We will have an Executive Committee gathering during IFT meeting on June 26 (Tuesday, 12:00 pm) at the International Lounge. Please feel free to stop by to meet CAFS officers and share your ideas and suggestions with us. I look forward to seeing you at the CAFS annual banquet in Las Vegas.

Sincerely,

Yi-Cheng Su
CAFS President
2011 – 2012

2012 Executive Committee Election

CANDIDATES FOR 2012 EC MEMBERS

HUANG Guangwei

For President-Elect 2012-13



Guangwei is a Principal Scientist --Food Technology of the Almond Board of California. His responsibilities include initiation, management and result interpretation of research projects in areas such as almond

pasteurization technology, process lethality validation, nutrition, quality evaluation, and almond technical and functionality. For last ten

years at the Almond Board he has worked with many researchers from academia, institutes, government agencies and private organizations in the U.S. and China to carry out more than 60 projects on food safety, almond quality, functionality, and nutrition. The findings from some of these projects had enabled the California almond industry to establish and implement a mandatory rule for pasteurization of almonds in 2007. The validation guidelines developed for almond processes based on these

research findings are now followed or referenced by other food industries.

Guangwei has also been actively involved with global trade development and exploration by conducting technical seminars to the trade and to provide in-plant technical consultation to existing and potential almond users; and by creating opportunities to connect the California almond industry with food manufacturers, academia and research societies. He has attended and presented at many international conferences. In recent years, he has pioneered a food science student almond innovation competition with Chinese universities. The competition, a collaborative project with the Chinese Institute of Food Science and Technology (CIFST) aiming to offer practical training to food science students, has attracted more than 10,000 students from 56 universities participated. This competition, highly regarded by Chinese academia and food industry, is a catalyst for ignition of the innovative fire among Chinese universities with food science programs as it has drawn many other companies to sponsor similar competitions.

Besides almonds, he also possesses many years of food industry experience, including other nuts, dried fruits, organic baby foods, frozen foods, laboratory management, etc. He received a Bachelor of Science in Sanitary Technology from the Sichuan University and a Master of Science in Food Science from the University of California at Davis. Before immigrating to the U.S., Guangwei worked for the Chinese Ministry of Health on development of health standards and establishment of analytical procedures for pesticide residues, environmental contaminants, etc.

Guangwei is a member of IFT, IAFP and AACC International, a board director for CIFST. He has enjoyed serving CAFS for last two years as the secretary and newsletter editor and hopes

to have a chance to facilitate connecting CAFS with food industry more using his experience at this new position as a president-elect.

ZHENG Zuoxing **For Director 2012-14**



Dr. Zuoxing Zheng is Associate Principal Scientist with Kraft Foods Inc., Global Technology & Quality. His primary function has been focused on identifying and developing novel and proprietary

preservation technologies to improve food safety, quality and shelf life of various food and beverage products. Currently he is working on natural antimicrobial ingredients discovery and applications. Prior to joining Kraft Foods in 1999, he was Research Assistant at the University of Massachusetts from 1995 to 1999 and Assistant Professor at Tsinghua University from 1988 to 1995.

Dr. Zheng received his B.S. and M.S. degrees in Fermentation and Microbiology in China and Japan, and Ph.D. degree in Food Science from the University of Massachusetts. In more than two decades of his professional experience, Dr. Zheng has authored 24 journal papers, 16 patent publications, 2 book chapters and numerous conference presentations. He serves on the Food Biotechnology Editorial Board and is a reviewer for several scientific journals. He has received numerous awards from Kraft Foods, IFT and UNESCO. As an active member of IFT, Dr. Zheng has played several leadership roles with local and national IFT and other organizations. He has served as the Chair of Chicago Section IFT Tanner Lecture Committee, Secretary for IFT

Foodservice Division and Chair of IFT Foodservice Division Graduate Student Paper Competition, and IFT Microbiology Panel member. In addition, Dr. Zheng is currently the Chair of Industry Committee for Chinese American Chapter of International Association for Food Protection.

CHU Yifang
For Director 2012-14



Dr. YiFang Chu joined CAFS in 1999 and has been a member since. Early on, he edited membership directory, built the current CAFS website, and coordinated front-desk reception during annual banquets.

After spending 6 years at Kraft Foods, YiFang is currently a Senior Manager at PepsiCo. Externally, YiFang serves on the IFT Press-Advisory Board and reviews new book proposals to be published by Wiley-Blackwell/IFT Press. He is also on the Editorial Board of *Food Chemistry* and reviews grants for Canada's Natural Science and Engineering Research Council (NSERC). He served on the advisory board of the Department of Food Science at the Univ of Wisconsin-Madison ('05-'07) and as Kraft's representative in International Life Science Institute (ILSI) Flavonoids Committee ('09-'11). Additionally, YiFang edited a just-released book "Coffee: Emerging Health Effects and Disease Prevention" (Wiley-Blackwell, 2012).

YiFang received his PhD from Cornell University and MBA from the Kellogg School

of Management at Northwestern University. Owing much of his career progress to mentorship and leadership development opportunity from CAFS, YiFang is extremely grateful for the opportunity to serve CAFS as a Director.

KONG Fanbin
For Secretary and Newsletter Editor



Dr. Fanbin Kong is an Assistant Professor at the Department of Food Science and Technology, University of Georgia, Athens, GA. He obtained BS and MS in Environmental

Engineering from Tianjin University and Tsinghua University, China, respectively. He came to the U.S.A in 2002, and obtained another MS in Food Science from North Dakota State University. In 2007, he graduated from Washington State University with a PhD degree in Food Engineering. He then conducted postdoctoral research at the University of California, Davis, where his work involved development of artificial stomach models for food digestion study. Dr. Kong has over seven years of working experience in wastewater treatment and food industry. His current research interests at UGA include bioaccessibility and bioavailability of nutrients and bioactive components as affected by matrix structure of the food, micro/Nano encapsulation for controlled delivery systems, and value-added food processing technology.

**Chinese American Food Society
ELECTION – 2012
Ballot**

Dear CAFS members:

Please vote electronically by sending your ballot to cafsnet@gmail.com
Deadline for voting: **May 31, 2012**

CAFS 2011 Nominations Committee
Albert Hong

President-elect (Vote for one)

- Huang, Guangwei. ()
- (write-in) ()

Directors 2012-2014 (Vote for two)

- Chu, YiFang ()
- Zheng, Zuoxing. ()
- (write-in) ()
- Luo, Yaguang (will continue to serve in 2011-2013)
- Tang, Juming (will continue to serve in 2011-2013)

Secretary (Vote for one)

- Kong, Fanbin ()
- (write-in) ()

Treasurer

- Wu, Vivian C.H. (will continue to serve in 2012-2013)

Membership Directory Editor

- Zhong, Qixin (will continue to serve in 2012-2013)

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2012 Award Nomination and Application

Call for all nominations and applications:

Submission Deadline: Sunday, May 31, 2012

For all nominations and applications, please submit by e-mail to Award Committee.

Dr. Hong Zhuang,

hong.zhuang@ARS.USDA.GOV

Dr. Xuetong Fan,

xuetong.fan@ARS.USDA.GOV

Dr. Juming Tang

jtang@wsu.edu

AWARDS

All winners will receive a commemorative certificate, and an invitation to the award ceremony at the CAFS annual banquet. The student scholarship winners will also receive a cash prize.

CAFS Student Scholarship Awards

Purposes:

1. To stimulate college-bound, high school juniors and seniors to consider majoring in science and technology
2. To encourage diligence and excellence in the pursuit of undergraduate studies in food science and technology
3. To promote quality and professionalism in scientific research and communication skills among graduate students in food science and technology

Eligibility:

1. For high school juniors and seniors: Scholarships are available to the sons and daughters of active CAFS members. Winners are selected based on their

academic records, essay, two recommendation letters (at least one from school counselor or teacher), and extracurricular activities.

2. For undergraduate students:

Scholarships are available to those have enrolled in reputable food science and technology programs and are or plan to become CAFS student members at or before 2012 IFT Annual Meeting.

Winners are selected based on their academic records, essay, two recommendation letters (if possible, at least one from CAFS professional member), and extracurricular activities.

3. For graduate students:

Scholarships are available to those are enrolled in reputable food science and technology graduate programs and are or plan to become CAFS student members at or before 2012 IFT Annual Meeting. Winners are selected based on their academic records, essay, two recommendation letters (if possible, at least one from CAFS professional member), extracurricular activities, and scholarly achievements, which will be largely based on the quality and acceptance of an abstract for presentation at the 2011 and/or 2012 IFT Annual Meeting or other professional conferences of food science professional societies such as IUFoST, ACS, ASABE, AIChE, and IAFP. Applications will be evaluated based on two levels, i.e., M.S. or Ph.D.

4. A successful applicant may apply again in the following year.

CAFS Scholarship Criteria:

1. Applicant's stated goal consistent with the purpose of the CAFS scholarship
2. Superior academic achievements demonstrating diligence and intelligence
3. Research and/or extracurricular activities demonstrating leadership, motivation and dedication in the pursuit of studies in food science and technology
4. Observations by professionals (faculty, members, etc.) in recommendation letters.

Number of Awardees: High school seniors (1-2), undergraduate (1), graduate (up to 2)

Application Requirement: A letter of application, an essay of career objective, current resume, academic records, and two recommendation letters. For graduate an abstract accepted for presentation at the IFT Annual Meeting or other professional conferences of food science societies in 2011 or 2012.

CAFS Professional Achievement Award

Purpose: To recognize a professional member for his/her outstanding contributions to the field of food science and engineering, as it relates to teaching, research, extension, administration, or leadership in the food industry, academia and government.

Eligibility: Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination Requirements: Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members to the Award Committee.

Number of Awardees: Only one will be honored when qualified recipients are identified.

CAFS Distinguished Service Award

Purpose: To recognize a professional member for his/her outstanding and sustained contribution to CAFS.

Eligibility: Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination Requirement: Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members to the Award Committee.

Number of Awardees: Only one will be honored when qualified recipients are identified.

SELECTION PROCESS:

Upon receipt of all applications by the deadline, the Award Committee will review the applications and supporting documents. Each committee member will assign a numerical rating on each candidate. Those candidates receiving the highest scores will be the winners. In case of tie in a given category, the committee chair can call for a re-vote.

CAFS Logo and Pamphlet Design Competition

Objective: To select a new CAFS pamphlet that contains updated logo and content through open competition.

Two Categories: 1) Logo; 2) Pamphlet Content and Layout

Eligibility: Open to all CAFS members and Future members; no limits on number of entry per person.

Extended Submission Deadline: All entries should be received by May 31, 2012.

Rewards

1. First place of each category: \$300 cash prize, a certificate, and one free admission ticket to the 2012 CAFS banquet.
2. Second place of each category: \$200 cash prize, a certificate, and one free admission ticket to the 2012 CAFS banquet.
3. Third place of each category: \$100 cash prize, a certificate, and one free admission ticket to the 2012 CAFS banquet.

Guidelines

For the logo design - It should be easily recognizable for its connection with Chinese American heritage and tradition value as well as our expertise in foods and beverages.

For the pamphlet - It should contain the following elements in an easy-to-read manner:

1. Cover page with logo and CAFS name
2. Brief introduction/history of the organization
3. Mission statement
4. Promotion (Why one should join)
5. Activities (What we do)
6. How to register/become a member
7. Contact Information (Website, etc)

Competition Committee: Membership Director, President, President-elect

Judges and Rating: Competition entries will be assigned a number and posted on the CAFS website. One vote per member to select the three finalists. The first place winner will be determined based on both membership votes (50% weight) and the CAFS Executive Committee votes (50% weight). The Competition Committee will vote for tie-breakers. If there are changes to be made to the design or clarifications are needed, the Competition Committee will contact the author to reach an agreement. Winners will be notified by emails and invited to attend the 2012 Annual Meeting & Banquet to receive the awards.

How Will the Logo Entry be Rated?

1. Originality
2. Culture association
3. Artistic

How Will the Pamphlet Design be Rated?

1. Eye catching
2. Persuasive subject matter
3. Artistic

The Following Information Is Provided as a Reference for Your Design

What CAFS Is

The Chinese American Food Society (CAFS) was founded in 1975 by Chinese American food science and technology professionals residing in North America. The objective of this society is to bring together professionals 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. Today, CAFS has more than 250 members who are actively engaged in the

various aspects of food science and technology in educational institutions, industries, businesses, and government agencies around the world. As an old Chinese saying indicates, strength and power can only be generated through cooperation. Within CAFS, one can find the spirit of cooperation and of friendship among its members. With your participation and support, the CAFS will continue to grow stronger.

Our Missions

The purpose of this organization to promote the advancement of and innovations to food science and technology through the unique cultural background and scientific interests of its members.

1. To promote the advancement of food science and technology, endorse their applications, and encourage the exchange of information with professionals around the world.
2. To hold or sponsor scientific symposia or conferences in order to stimulate and promote the communication and interaction of its members.
3. To publish materials related to food science and technology.
4. To participate in international conferences related to food science and technology and to keep a close contact with other related organizations.
5. To involve in the establishment of regulation or legislation related to food science and technology.
6. To increase the interaction among its members and improve communication between the society and communities.

What We Do

1. Quarterly Newsletter: Provides timely information about the activities in the society, technical advances, matters of

common interest, and usual who-what-when-where.

2. Membership Directory: Facilitates communication and interaction among members.
3. Annual Meeting, Forum and Workshop: Promotes proactive spirit among the members; provides forums and workshops for exchange of ideas and sharing of experiences.
4. Employment Service: Provides employment opportunities to all members through our newsletter.
5. Technical Consultation: Provides services to companies or organizations in or outside the U.S.
6. Awards and Scholarships: Honors outstanding professional and student members for their achievements.

JOINT US

You can be a member of CAFS, a growing and exciting society for students and professionals in food science and technology related fields, by completing the application form and forwarding it to the designated address.

Member- shall be a person holding a Bachelor's degree or equivalent in a field of food science and technology or other related fields; or a person actively engaged in the food science and technology profession for a period of at least 3 years with a college degree in other areas.

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 closely related field.

Associate Member- shall be a person interested in food business and the activity of CAFS but is not classified as a Member or Student Member.

2012 Annual Banquet

It's that time of a year again--our family annual meeting and banquet time at IFT! This time will be in Las Vegas! CAFS EC members cordially invite you to join us at our annual banquet to celebrate members' success and contribution toward the advances of food science and technology. The banquet organizing committee members are aware it's in Las Vegas so they have promised to make the program short but informative. Many exciting events will happen at this banquet as you will witness revealing of the CAFS new logo and pamphlet or participate in an onsite design competition.

The Almond Board of California will be a sponsor for the 2012 annual banquet so your secretary will bring some almonds to the banquet for you to enjoy there. See you at Emperor's Garden Restaurant on June 26! Please refer to the following information for the restaurant location and driving direction and call the restaurant or the organizing committee if you have trouble to find the site.

Location:

EMPEROR'S GARDEN RESTAURANT
 4125 W. Spring Mountain Road, B-203
 Las Vegas, NV 89102
 Tel: 702-889-6777

Date: June 26, 2012 (Tuesday)

Time: 5:30 pm – 9:00 pm.

Menu: to be ready to enjoy a fest of 6 appetizers, 7 hot dishes, 1 soup and 2 deserts.

Cost: cash or check only, no credit card, no pre-registration offered this year

Member: \$35

Non-Member: \$45

Student Member: \$25

Student Non-Member: \$35

Gifts and Souvenirs for Door Prize Drawing:

All members are encouraged to donate gift(s) or to bring souvenirs for prize drawing at the banquet.

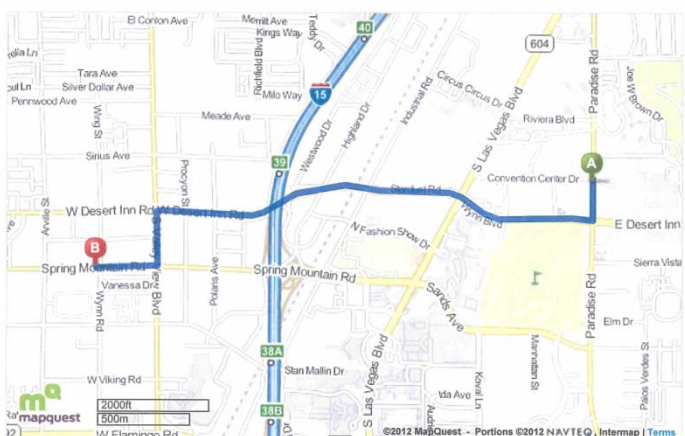
Banquet Organizing Committee:

Dr. Howard Zhang (510-506-5868)

Dr. Juming Tang

Guangwei Huang (209-614-6706)

Total Travel Estimate: 2.76 miles - about 5 minutes



- A** **Las Vegas Convention Center**
3150 Paradise Rd, Las Vegas, NV 89109
(702) 892-0711
- 1.** Start out going north on Paradise Rd toward Convention Center 0.01 MI
Dr. Map 0.01 Mi Total
- 2.** Make a U-turn onto Paradise Rd. **Map** 0.2 MI
If you reach Ave of the Hiltons you've gone about 0.2 miles too far 0.2 Mi Total
- 3.** Take the 1st right onto E Desert Inn Rd. **Map** 2.0 MI
If you reach Convention Center Dr you've gone about 0.1 miles too far 2.2 Mi Total
- 4.** Turn left onto S Valley View Blvd. **Map** 0.3 MI
S Valley View Blvd is 0.1 miles past Procyon St 2.5 Mi Total
If you reach Wynn Rd you've gone about 0.2 miles too far
- 5.** Take the 2nd right onto Spring Mountain Rd. **Map** 0.3 MI
Spring Mountain Rd is 0.1 miles past Pioneer Ave 2.8 Mi Total
Kung Fu Plaza Restaurant is on the corner
If you reach Renate Dr you've gone a little too far
- 6.** **4125 SPRING MOUNTAIN RD is on the left. Map**
- B** **4125 Spring Mountain Rd, Las Vegas, NV 89102-8740**

2012 Financial Report

Chinese American Food Society Financial Report	
<i>Prepared by Vivian C.H. Wu</i>	
Balance of FY 2011 term	\$ 16,576.78
2012 term	
Expenses	
Subtotal Expense	
	\$0.00
Income	
Mailed in Membership	
for Jan. 01, 12-Dec. 31, 2012	\$ 510
subtotal	\$ 510.00
9 Mo Risk Free CD from the previous year	\$79.36
9 Mo Risk Free CD earned in this term	\$5.55
Subtotal Income	
	\$515.55
2012 Annual Banquet in:	
Emperor's Garden Restaurant	\$1,500.00
Subtotal	
	-\$1,500.00
Balance of FY 2011 term	\$ 15,592.33

Chinese American Food Society

Membership Application / Renewal / Update

You are using this form for: (please check one) New Application Renewal Update

Name: _____

(Individual member or representative of corporate member, as you wish this appear in the membership directory)

Professional Affiliation: _____

Business Address: _____

Telephone Number: _____ Fax Number: _____

Residence Address: _____

Telephone Number: _____ Fax Number: _____

E-mail Address: _____

Preferred Correspondence Address: (please check one) Business Residence

Present Position and Area of Interest/Specialization: _____

Education (All Degrees, Year Received, Institutes Graduated From): _____

Membership Dues for 2012 Calendar Year

Student Member \$10

Active Member \$20

Associate Member \$20

Life Member \$300

Corporate Member \$250 (including dues for one active member or associate member)

Total Amount Due \$ _____ (please make check payable to **Chinese American Food Society**)

Applicant's Signature: _____ Date: _____

Student Application Verification:

Name of University: _____

Faculty Name & Title: _____ Phone #: _____

Faculty Signature: _____ Date: _____

Membership I.D. Code No.: _____ (to be completed by the CAFS Treasurer)

Please mail this form with payment to:

Dr. Vivian Wu
5735 Hitchner Hall 101A
The University of Maine
Orono, ME 04469-5735

Member News

CONGRATULATIONS TO DR. HONGDA CHEN AND DR. DANIEL FUNG!

Dr. Hongda Chen, National Program Leader for Bioprocessing Engineering & Nanotechnology, U.S. Dept. of Agriculture/National Institute of Food and Agriculture, has been elected to be a fellow for the International Academy of Food Science and Technology (IAFoST) and will be inducted at the 16th World Congress of Food Science and Technology in Iguassu Falls, Brazil in August 6, 2012.

Dr. Daniel Y. C. Fung, Professor of Food Science at Kansas State University won the 2012 Food Safety Award given by the International Association of Food Protection (IAFP) due to the success of his Kansas State University International Workshop on Rapid Methods and Automation in Microbiology series (1980 to 2010).

Employment Opportunity

Several QA manager position openings in Central California, and one position requires mandarin speaking and writing skills, being relocated to China.

QA Manager

Location: Modesto Area, CA

Education: Degree Mandatory

Position Summary

This position is responsible for managing the QA function for the division. Under the general direction of the Director, Technologies, the QA Manager establishes, monitors, and maintains quality control systems that support manufacturing and sales activities and ensure compliance with applicable regulations and certifications. The QA Manager will be responsible for driving all Global Food Safety Initiatives (GFSI). Experience managing laboratories and supervising technicians in a production environment is a must.

QA MANAGER

Location: Fresno, CA

Salary: DOE

FOOD INDUSTRY

Description

To implement and monitor programs and procedures on a plant level that ensure consistent high quality products are provided to the consumer in such a way to build confidence in the quality and safety of our products. This position has direct responsibility to ensure that all work activities under its span of control are performed with attention to the highest standards of food quality, safe processes, compliance with all appropriate legal requirements and a focus on continuous process improvement.

Responsibilities

- Ensure that all work activities of direct and indirect reports are performed with attention to the highest standards of food quality, safe processes, compliance with all appropriate legal requirements and a focus on continuous process improvement.
- Monitor the implementation of sound quality assurance programs that meet company and regulatory standards for safety, quality, and consumer acceptance.

- Manage coordination and cooperation with on-site audits performed by FDA, Silliker, or other regulatory agencies or approved inspectors.
- Manage procedures to abate concerns arising out of said inspections to instill continued customer and consumer confidence.
- Manage the implementation and maintenance of SQF program as the SQF Practitioner.
- Monitor the implementation of a comprehensive HACCP program.
- Performs and monitors GMP plant inspections.
- Monitor and maintain procedures and documentation for product recall and tracking.
- Performs and monitors quality control testing for raw materials, packaging materials, and/or finished product quality at the plant level.
- Monitors quality audit program for the production facility to ensure company and regulatory standards of product quality, sanitation, and process controls are met.
- Monitors employee-training initiatives needed to meet standards of quality and process control.
- Responsible for Quality Systems Integration within the plant operation.
- Interact with and respond to customers regarding compliance issues, specifications, and quality issues.

Requirements:

- Bachelor degree in Food Science, Microbiology, or related field.
- Minimum of five years experience in a QA laboratory supervisory role.
- Hand-on experience with GFSI approved program (SQF, BRC, etc.)

- Ability to prioritize and meet deadlines within specified time constraints.
- Excellent interpersonal and communication skills.
- Bilingual (English/Spanish) desirable.

Quality Assurance/Food Safety Manager

Salary: Open

Location: Salinas Area, CA

Education: Must have Bachelor's Degree in Food Science or Related field; Graduate degree preferred

Experience:

- Minimum of 3 years QA/FS experience preferably in the frozen food industry.
- Project management and/or internship experience will be considered
- Strong knowledge of QA principles, quality and safety management in food industry, experience in GFSI audit schema preferred

Requirements:

- Bilingual/Trilingual – **Mandarin speaking and writing REQUIRED** (Spanish language skills a plus)
- Ability to travel freely on a global basis and **(relocate to China)**
- Proficiency in MS Office and related computer programs

Job description:

- Participate in drafting and implementation of Quality Assurance and Food Safety policies
- Facilitation of client visits and information requests
- Partner with manufacturing locations to develop and improve Food Safety programs
- Audit and approval of suppliers
- Assurance of quality per various customer and/or internal specifications

- Cross functional training for GMP, GAP, Social Responsibility, FSMA and other relevant topics
- Management of customer nonconformance reports and quality claims
- R & D of new products as needed

Quality Assurance Manager

Location: Bakersfield, CA Area

Education: bachelor's degree in Biology, Chemistry, Food Science or a related industry.

Experience: must have a minimal of five years of experience A quality assurance manager must be familiar with the procedures and concepts of quality assurance.

Experience in the following is a plus: HPLC, R/O, Hot Fill, Tunnel Pasteurization, Cold Fill, HACCP, GMP's, and Federal Regulations.

Function; The QA manager is the head of the quality department and is responsible for the quality of the products made by a manufacturing company. A quality assurance department examines raw materials before their use on the production floor. A successful quality program identifies process and material problems before time and money is wasted on substandard product.

Job Duties: The quality assurance manager develops the sampling and inspection techniques used to identify products or materials that are not within specifications. The manager

also directs supervisors to hire experienced quality assurance technicians and determines the minimum qualifications needed to work in the department. The manager hires quality assurance staff and implements training programs and career advancement objectives for QA employees. In addition, the manager for the quality assurance department manages the department budget and evaluates employees.

The quality manager also provides documentation for inspection and testing procedures that technicians use when performing quality assurance duties.

Skills: The QA manager must have good written and verbal communication skills. A successful manager in quality assurance has supervisory skills and interpersonal skills to interact with employees in the department and internal and external customers. A quality assurance manager has the ability to lead others in the department.

Interested parties please contact the recruiter via:

Pat M. Di Furia & Associates

790 West Shaw Avenue, Suite 310

Fresno, California 93704

Bus (559) 222-5426 * Res. (559)-227-0040

Fax (559)-222-1973 Toll Free (877) 622-5426

E-Mail: patdifuriaco@cs.com

Website: patdifuria.com

Guangwei Huang
Newsletter Editor
May 6, 2012