



華美食品學會

Chinese American Food Society (<https://cafsnet.org/>) August, 2026

LIST OF CONTENTS

<i>Message from the President</i>	Page 1	<i>2025-2026 Student Scholarship and IFT Travel Award</i>	Page 8
<i>Meeting with CAFS Officers</i>	Page 3	<i>2025 CAFS Conference & Workshop</i>	Page 8
<i>2025-2026 CAFS Financial Report</i>	Page 4	<i>CAFS New Life-Time Member Spotlight</i> ...	Page 9
<i>2025-2026 Student Product Development Competition</i>	Page 4	<i>Election Results</i>	Page 10
<i>2025-2026 Student Research Competition</i>	Page 7	<i>2025-2026 CAFS EC and Committee Rosters</i>	Page 11
		<i>Employment Opportunities</i>	Page 12

MESSAGE FROM THE PRESIDENT

-By Jun Yang

Dear CAFS Members and Friends,

I am pleased to extend my warmest greetings to you all in this Summer edition of our CAFS newsletter. Before I dive into the achievements from this fruitful past term, I would like to express my deep gratitude for the opportunity to serve as President of CAFS. I have been honored to build upon the strong foundation established by our current and past leaders, who have demonstrated their commitment, dedication, tremendous service, and visionary leadership, laying the cornerstone for the energetic and vibrant CAFS of today. My sincere thanks to all CAFS members and volunteers. Your contributions are invaluable and have raised the bar of dedication for us all. Last but not least, thank you to Dr.



Qing Jin as the Editor of the CAFS Newsletter and to all of the other members who contributed to this edition.

In the past year, artificial intelligence (AI) has been transforming Consumer-Packaged Goods (CPG) companies, including the food industry, by revolutionizing how products are innovated, marketed, and distributed. It is shifting the industry's reactive, mass-market strategies to hyper-personalized, consumer-centric, data-driven, and highly automated supply chain models. We have seen changes from employee layoffs, plant closures, merger and acquisition activity, revenue fluctuations, data digitalization, and portfolio transformation. As we embrace the transition into the AI era, it is an exciting moment to reflect on how we have adapted and must evolve going forward.

In the 2025-2026 term, the CAFS leadership team (LT) held six bimonthly

meetings to strategically plan, organize, and coordinate various events and activities to promote our organization's mission. The LT has enhanced several key areas, particularly the strategic initiatives noted in the Fall 2025 newsletter, that shape and strengthen CAFS's vision. The highlights from this past year include: 1) strengthening membership through recruiting lifetime and general members; 2) nurturing young professionals via initiating online symposiums and seminars to deliver learning, connection, and inspiration; 3) developing young talent by organizing our annual graduate student paper competition; 4) sponsoring Student Scholarship and IFT Travel Awards by selecting excellent scholars; and 5) establishing organizational financial health via sponsorships. These are each discussed in greater detail below.

Membership initiative and enrichment of the CAFS family: Our members are the foundation of this community. Therefore, we leverage our outreach and welcome newcomers among academics, government officials, and industry professionals across the food and nutrition fields to join us. New members strengthen our community's communications and connections, which further drive friendship, partnerships, collaborations, and resources. We appreciate CAFS Membership Director (Dr. Xiaolei Shi) and our Student Committee Members (Guan Gao and Chunya Tang) for their time and efforts in leading this important task. Last year, we recruited 7 new lifetime members, including Mrs. Lily Ruan (NURA USA), Mrs. Ying Xu (JRS USA), Mrs. Ningjing Hua (PepsiCo Inc.), Dr. Min Li (PepsiCo Inc.), Dr. Lingxiang (William) Sun (NPIC), Dr. Hui (Franklin) Zhang (Syensqo), and Mr. Jihua Liu (BCFoods). 15 Students have also been becoming our family members. We warmly welcome you to this community!

Development of young professionals through three online seminars: Young professionals are the future of CAFS. We would like to offer a platform for them to build presentation skills, enhance academic capabilities, expand research areas, and explore

new fields. With those goals, CAFS successfully organized three online seminars to nurture young professionals and foster frontline food sciences and technologies, including AI + Hyperspectral imaging, Cold Plasma in Food and Agriculture: Innovations in Processing and Industrial Applications, and Flavor Research and Application. In addition, through virtual events and webinars, CAFS created opportunities for members and friends to build relationships and strengthen academic exchanges. We are grateful to Dr. Juzhong Tang and Dr. Xiaofen Du as event organizers.

Organization of student research paper competition to advocate and promote academic excellence: One of CAFS's missions is to nurture the next generation of food scientists and engineers. Continuing our tradition from prior years, we hosted our annual graduate student research competition to encourage academic excellence. Twelve applicants submitted their research outcomes, with six of them selected to the final round. Thanks much to the six CAFS members who served as judges for reviewing abstracts, providing constructive feedback, and guiding the final oral presentation.

Recognition of excellent scholars by sponsoring Student Scholarship and IFT Travel Awards: In the 2025-2026 term, CAFS revived student scholarship awards after several years of discontinuation. These awards are intended to encourage academic excellence, leadership, professional development, and community service for students majoring in food science and technology in North America. Three awardees have been selected based on their professional excellence, high-quality scientific research, and communication skills.

Sponsoring student product development competition in North America and China: In the 2025-2026 term, CAFS successfully initiated a product development competition as a platform for undergraduate and graduate students as well as postdoctoral scholars to develop new food products from concepts to finished products, and to transform their textbook

knowledge into consumer-oriented innovation. There were ten team participants, including one team from China, and three teams have been awarded as winners.

Establishing organizational financial health: We took several steps to establish a healthy financial foundation for our organization this year, including generating \$2.1K in membership fees from our new lifetime members. Additionally, we are grateful to NURA USA for its \$15K sponsorship award. These funds will be used for student scholar and travelling award, student research paper competition award, and student product development competition award. The CAFS LT is actively contemplating a legal entity change from a 501(c)(6) into a 501(c)(3), which would allow members to write their membership fees off as business expenses. The tradeoff is that whereas 501(c)(3) organizations can receive tax-deductible donations, 501(c)(6) entities cannot. This is an active conversation, and we welcome input from our knowledgeable members.

Executive director and other leadership members change: Through election and vote by CAFS members, we are pleased to announce that the president-elect, treasurer, and three executive directors have been appointed for the 2026-2027 term.

Annual Business Meeting: Our 2026 CAFS Annual Business Meeting has been successfully held virtually via Zoom on July 9, 2026. It was a great opportunity to reflect on this year's progress and contemplate opportunities to

shape our society going forward. During the meeting, we announced the winners of the 2026 CAFS Distinguished Service Award and Professional Achievement Award, as well as introduced the 2026-27 CAFS Executive Committee and Committee Members.

Annual banquet in Chicago: The 2026 CAFS Annual Banquet was held in person on July 14, 2026, at MingHin Cuisine in Chicago's Chinatown (2168 S Archer Ave, Chicago, IL 60616), starting at 5:30 PM (EST), in conjunction with the IFT Annual Meeting. We enjoyed a wonderful time of recognition, celebration, and networking, as well as delicious food. A highlight of the evening was the ceremonial passing of the gavel to Dr. Haiqiang Wang, marking the transition of CAFS leadership.

Thank you for your continued dedication and contribution to CAFS. Together, we will continue to flourish and grow our CAFS community while supporting the success and development of every member. Feel free to reach out to me with any questions or suggestions. I look forward to meeting with you at our upcoming events.



With warm regards,

Jun Yang

2025-2026 CAFS President

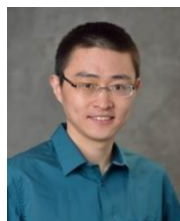


2026 CAFS Annual Banquet (photo credit: Dr. Xu Wang)

MEETING WITH CAFS OFFICERS



President
Jun Yang
jun.yang@pepsico.com



President-Elect
Haiqiang (Harry) Wang
Harrywang101829@gmail.com



Past-President
Qinchun Rao
qrao@fsu.edu



EC Director
Lei (Shelly) Xu
shelly.xulei1@gmail.com



EC Director
Juming Tang
jtang@wsu.edu



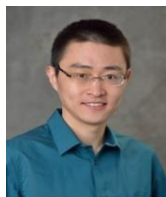
EC Director
Ying Wu
ywu@tnstate.edu



EC Director
Li Zuo
litaitano@gmail.com



Secretary
Chieh-Yi (Jerry) Lin
jerry.lin@oregonstate.edu



Treasurer
Haiqiang (Harry) Wang
Harrywang101829@gmail.com



Bylaws
Fanbin Kong
fkong@uga.edu



Website Master
Boce Zhang
zhangboce@gmail.com



Website Master
Zhenjiao Du
zhenjiao.du@ucd.ie



Membership
Xiaolei Shi
xshi257@wisc.edu



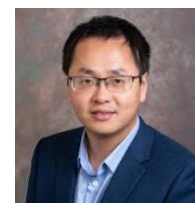
Membership
Jikai Zhao
jikaizhao@ksu.edu



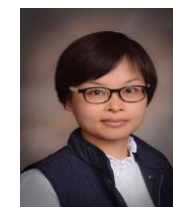
Newsletter Editor
Qing Jin
qing.jin@maine.edu



Public Relation
Zachary Zheng
zzheng@nucelis.com



Conference & Workshop
Juzhong Tan
jztan@udel.edu



Conference & Workshop
Xiaofen Du
xdu@twu.edu



Conference & Workshop
Yiming Feng
yimingfeng@vt.edu



Conference & Workshop
Hualu Zhou
hualuzhou@uga.edu



**Student Affairs
(President)**
Fujunzhu Zhao
fzhao179@vt.edu



**Student Affairs (Vice-
President)**
Chenxi Wang
cw1134@scarletmail.rutgers.edu



**Student Affairs
(Secretary)**
Xiaofang Bai
xiaofang.bai@oregonstate.edu



**Student Affairs
(Promotion)**
Yugui Wang
Ywa312@uky.edu



**Student Affairs
(Promotion)**
Yi Wang
yi.7.wang@uconn.edu

2025-2026 CAFS FINANCIAL REPORT

-By Haiqiang Wang

Balance as of 11-14-2025	\$29,321.15
<u>Expenses</u>	
Monthly maintenance fee and enrollment fee for CAFS website	\$404.99
CAFS annual banquet expense – award plaques (three)	\$241.98
CAFS annual banquet expense – raffle prize	\$300.00
CAFS annual banquet expense – deposit to restaurant	\$500.00
CAFS student competition award – Product Development / Research	\$700.00
CAFS PO Box rental fee	\$192.00
Subtotal Expense	\$2,338.97
<u>Income</u>	
Life time membership	\$1200.00
Student/professional membership	\$170.00
Sponsorship from Nura for Product Development Competition	\$15,000.00
Subtotal Income	\$16,370.00
Balance (as of 7/8/2026)	\$43,352.18

2025-2026 STUDENT PRODUCT DEVELOPMENT COMPETITION

-By Fujunzhu Zhao

CAFS launched its first Product Development Competition, **proudly sponsored by NURA**. The competition was established to foster innovation, collaboration, and leadership among students in the field of food science and technology by encouraging participants to apply their scientific knowledge and creativity to the development of novel food products.

The competition promotes teamwork, creativity, and scientific problem-solving skills while strengthening collaboration between academia and industry. It also supports students' professional growth through experiential learning and enhances CAFS's visibility and impact within the food science community.

The competition is open to undergraduate, graduate, and postdoctoral students from universities worldwide. This year, a total of nine teams from institutions across the globe submitted preliminary product pitches.

University	Proposal name
Texas Woman University	Umamiful Broth Packets Flavor Pioneers
University of Alberta	Quino
University of Georgia	Turmeric soy good

Oregon State University	“K”UTJAC JELLY
Florida State University	SEE WE
University of Alabama	bluespark
Guangdong Ocean University	easy swallowing gold pomfret surimi
Guangdong Ocean University	MarineVital UricBalance Easy
Cornell University	Crème de Calm

Following a rigorous evaluation process, five finalist teams were selected to advance to the final round. The finalist teams shipped their product prototypes to the judges for sensory evaluation, and after the final oral presentations held on July 10, the results were:

Award & University	Proposal name
First Place (\$2,500)	
Cornell University	Crème de Calm
Second Place (\$1,500)	
University of Georgia	Turmeric soy good
Third Place (\$800)	
Florida State University	SEE WE
Participation Award (\$600)	
University of Alberta	Quino
Guangdong Ocean University	easy swallowing gold pomfret surimi

Product photos:



2025-2026 GRADUATE STUDENT RESEARCH COMPETITION

-By Fujunzhu Zhao

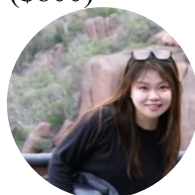
During the Spring 2026 semester, CAFS hosted the Graduate Student Research Competition to recognize and celebrate outstanding student research achievements in food science and technology. A total of twelve graduate students from universities across North America submitted abstracts representing a broad range of research areas, including food chemistry, food safety, nutrition, and food processing.

Six volunteer judges—**Drs. Xi Feng, Lingyan Kong, Juzhong Ten, Yanxin Lin, Ren Yang, and Ying Chen**—conducted a double-blind review of the submitted abstracts. Based on the evaluation results, the six highest-scoring abstracts advanced to the final round and delivered live 12-minute oral presentations via Zoom. The finalists were **Chunya Tang** (Florida State University), **Weiqi Fu** (University of Alberta), **Sirui Chen** (Virginia Tech), **Linhui Zhou** (University of Delaware), **Honglin Zhu** (University of Connecticut), and **Yuyu Zhang** (University of Alberta).

The final oral presentations were evaluated by a panel of four volunteer judges, **Drs. Xi Feng, Jianping Wu, Juzhong Ten, and Ying Chen**. The competition provided an excellent platform for students to showcase their research accomplishments, communicate their scientific findings, and engage with professionals in the field. The winners were recognized with certificates and cash awards during the CAFS Annual Banquet held this summer.

2026 CAFS Graduate Student Research Competition Winners

First Place (\$800)



Linhui Zhou

University of Alberta

Advisor: Dr. Juzhong Tan

Encapsulation of *Bacillus Coagulans* Using Ultrasonic Spray Freeze Drying (USFD): Effect of Drying Process and Wall Material on Cell Viability and Stability

Second Place (\$600)



Yuyu Zhang

University of Alberta

Advisor: Dr. Jianping Wu

Methionine Restriction Alleviates Diabetic Metabolic-Associated Steatotic Liver Disease by Reprogramming Lipid Utilization, Sulfur Amino Acid Metabolism, and Autophagy

Third Place (\$400)



Weiqi Fu

University of Alberta

Advisor: Dr. Jianping Wu

Canola Meal Protein Processing Via Koji Fermentation: Improvement of Sensory and Functional Properties

2025-2026 STUDENT SCHOLARSHIP AND IFT TRAVEL AWARD

-By Qing Jin

During the Spring 2026 semester, CAFS organized the 2026 Student Scholarship and IFT Travel Awards to recognize academic excellence, leadership, research achievement, and professional engagement among students in food science and technology. The awards were also intended to support students' educational and professional development through participation in the 2026 IFT Annual Meeting and other relevant professional activities.

A total of five graduate students submitted complete application packages by the May 10 deadline. The CAFS Award Committee Drs. Qing Jin, Jun Yang, and Haiqiang Wang

independently reviewed and scored the applications according to the established evaluation criteria. The review considered applicants' academic achievements, career goals, research and leadership activities, professional involvement, and recommendation letters.

Based on the committee's evaluations, three students were selected as the 2026 award recipients: **Chunya Tang** from Florida State University, **Yue Wang** from the University of Nebraska–Lincoln, and **Menglin Han** from North Dakota State University. Each recipient received a \$500 award and was recognized during the CAFS Annual Banquet.

2025-2026 CAFS CONFERENCE & WORKSHOP

-By Juzhong Tan & Xiaofen Du

During the 2025–2026 academic year, CAFS organized two virtual research seminars highlighting emerging technologies and applications in food science. The first seminar, **'Flavor Research and Application,'**

was held on December 12, 2025, and brought together experts from academia and industry to discuss the evolution of flavor science, links between agricultural practices and flavor quality, and the translation of flavor research into



consumer products. **Dr. Xiaofen Du** presented advances in sensory, analytical, computational, and AI-assisted flavor research; **Dr. Yun Yin** discussed the connection between agriculture, flavor chemistry, and consumer preferences; and **Dr. Yu Fang** introduced industrial applications of flavor science in beverage and food product development.

The second seminar, **'Cold Plasma in Food and Agriculture: Innovations in Processing and Industrial Applications,'** was held on February 27, 2026. **Dr. Qingyang**



Wang discussed recent research advances and industry gaps in cold plasma food applications. **Dr. Juzhong Tan** presented micro- and nanobubbling technologies for scalable and energy-efficient cold plasma processing. **Dr. Ren Yang** introduced predictive modeling approaches for microbial inactivation during cold plasma treatment, while **Dr. Tianming Yao**

discussed cold plasma-assisted polysaccharide extraction and its potential to enhance gut microbiome functionality. Together, the two seminars provided students, researchers, faculty, and industry professionals with valuable insights into innovative research tools, practical applications, and future directions in food science and agriculture.

CAFS LIFE-TIME MEMBER SPOTLIGHTS



Mike Liu (mike.liu@bcfoods.com) has served as the Founder, Chairman, and CEO of BC Foods since 2007 and as President of the China Spice Association (CSA) since 2017. He was a professor at Shandong Agricultural University in Tai'an, Shandong, China, from 1985 to 1996. He subsequently served as a visiting scholar at Texas Tech University from 1996 to 1998 and as a research scientist at the University of California, Davis, from 1998 to 2000. BC Foods (www.bcfoods.com) was established in 2007, has become the global leading food ingredients supply platform with “four in one” operation model as “Made by BC Foods, Made for BC Foods, PLM through BC Foods and Service by BC Foods”. BC Foods has plants in India, China, USA,

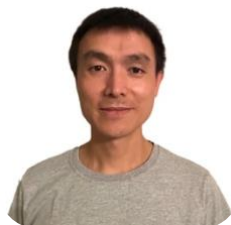
Canada and worldwide distribution services in USA, Canada, Europe, India, Brazil, China, serve more than 40 countries in the world. It supplies nature ingredients, covers spices, herbs, vegetables, fruits and proteins, processed by Air Dried, Spray Dried, Freeze Dried and Sun-Dried processing. BC Foods has Shanghai tasting center for more seasonings and sauce to convenient foods, such as all kind sauce and seasonings for pasta and noodles, and institutional food services. As founding president, working with CSA colleagues together for China national food ingredients standards, cooperating with international professional associations for market development and promoting global spice trade business improvement and sustainable development.



Ningjing Zhong is an Associate Scientist in Measurement Science at PepsiCo, specializing in physical characterization. Her primary areas of expertise include rheology, starch damage analysis, dispersion stability, powder flowability, vapor sorption analysis, and other material characterization techniques. Ningjing earned her M.S. degree from California Polytechnic State University, San Luis Obispo, where she conducted research under the guidance of Dr. Stephanie Jung and Dr. Yiming Feng. Her graduate research focused on the valorization of olive pomace through enzymatic processing methods. In addition to her scientific training, Ningjing holds an Associate Degree in Baking and Pastry Arts from The Culinary Institute of America. She has gained valuable baking and pastry experience working in Michelin-starred restaurants



and innovative artisanal bakeries. She also earned a Bachelor's degree in Environmental Science and Management from Peking University. Ningjing is grateful for the opportunity to join CAFS and looks forward to connecting, collaborating, and sharing knowledge with fellow professionals in the field.



Min Li is a Sr. principal scientist within PepsiCo Inc. He obtained a Ph.D. in Chemistry from Miami University. After 5 years of postdoctoral research in Purdue University and North Carolina State University, Min was hired by Archer Daniel Midland Company (ADM) as a research scientist to work on both functional ingredients and carbohydrates. His experience on natural products (e.g. polyphenols and carotenoids) and biopolymers (e.g. protein and fiber) later landed him a position in PepsiCo. He is now specialized in three areas within Science Platform team including ingredient qualification/standardization, mechanisms exploration, and external collaboration.

We appreciate your interest in joining our society. To become a member, you can download the [CAFS membership application/renewal/update form](#). For more information, please reach out to Dr. Jikai Zhao via email jikaizhao@ksu.edu.

2025-2026 ELECTION RESULTS

-By Chieh-Yi Lin

In accordance with the CAFS bylaws and established practices, the Search and Nomination Committee (**Dr. Jun Yang, Dr. Qinchun Rao, Dr. Haiqiang Wang**) initiated the election process by soliciting nominations for the following leadership positions: President-Elect, Treasurer, and Directors of the Society.

Following the nomination period, the Search and Nomination Committee formally announced the slate of candidates and facilitated a secure, transparent, and anonymous online voting process. Eligible CAFS members were invited to review the candidate information and submit their votes. Each member was allowed one response, and members who did not approve of a proposed candidate had the option to suggest alternative names for consideration by the Search and Nomination Committee. These suggestions were advisory and did not constitute formal nominations.

We are pleased to announce the successful candidates elected to serve CAFS in the upcoming terms:

- President-Elect (2026–2027): **Dr. Ying Wu**
- Treasurer (2026–2029): **Dr. Xu (Susan) Wang**
- Directors (2026–2029): **Dr. Qinchun Rao, Dr. Juzhong Tan, and Dr. Xi Feng**

In addition to welcoming the newly elected officers, CAFS would also like to recognize and thank **Dr. Li Zuo** for her continued service as a member of the CAFS Board of Directors.

2025-2026 CAFS EC AND COMMITTEE ROSTERS

EC	Members	E-mails
President	Dr. Jun Yang	jun.yang@pepsico.com
President-elect	Dr. Haiqiang Wang	harrywang101829@gmail.com
Past President	Dr. Qinchun Rao	qrhao@fsu.edu
Executive Committee Director	Dr. Lei (Shelly) Xu	shelly.xulei1@gmail.com
	Dr. Juming Tang	jutang88@uw.edu
	Dr. Ying Wu	ywu@tnstate.edu
	Dr. Li Zuo	litaitano@gmail.com
Secretary	Dr. Chieh-Yi (Jerry) Lin	jerry.lin@oregonstate.edu
Treasurer	Dr. Haiqiang Wang	harrywang101829@gmail.com
Committees		
Bylaws	Dr. Fanbin Kong	fkong@uga.edu
Website Master (www.cafsnet.org)	Dr. Boce Zhang	boce.zhang@ufl.edu
	Dr. Zhenjiao Du	zhenjiao.du@ucd.ie
Membership	Dr. Xiaolei Shi	xshi257@wisc.edu
	Dr. Jikai Zhao	jikaizhao@ksu.edu
Newsletter Editor	Dr. Qing Jin	qing.jin@maine.edu
Public Relations	Dr. Zachary Zheng	zzheng@nucelis.com
Conference & Workshop	Dr. Juzhong Tan	jztan@udel.edu
	Dr. Hualu Zhou	hualuzhou@uga.edu
	Dr. Xiaofen Du	xdu@twu.edu
	Dr. Yiming Feng	yimingfeng@vt.edu
Student Affairs	Fujunzhu Zhao (President)	fzhao179@vt.edu
	Chenxin (Valerie) Wang (Vice President)	cw1134@scarletmail.rutgers.edu
	Xiaofang Bai (Secretary)	xiaofang.bai@oregonstate.edu
	Yugui Wang (Promotion & Outreach Coordinator)	Yugui.Wang@uky.edu
	Yi Wang (Promotion & Outreach Coordinator)	yi.7.wang@uconn.edu

Note: based on Bylaws,

- 1 – Annual Banquet and Business Meeting committee is led by the incoming President.
- 2 – Nomination committee is led by the immediate Past President.

EMPLOYMENT OPPORTUNITIES

1. Assistant Professor of Nutritional Sciences and Food Innovation

The Langston University Sherman Lewis School of Agriculture and Applied Sciences seeks an Assistant Professor of Food Innovation and Nutritional Sciences.

<https://jobs.okstate.edu/jobs/assistant-professor-of-nutritional-sciences-and-food-innovation-2187-langston-oklahoma-united-states>

2. Instructor

The Department of Grain and Food Science seeks applications for a non-tenure-track, annually renewable position at the Instructor level in the area of milling science and management. The Position is for the 9-month academic year, with the possibility of work during the summer months to supplement salary.

https://careers.k-state.edu/jobs/instructor-manhattan-kansas-united-states-987f34e2-0cb2-4c1d-9bae-a4af660e0257?applicant_id=12C7F679-85C6-449C-AD5C-554D0EF63299&ad_id=608FC914-5526-6C48-86BF-892F8ECA443

3. Senior Snack & Bakery Food Scientist

Ingredion Incorporated in Bridgewater, NJ, USA is seeking a senior-level food scientist for product development in snacks and bakery formulations.

https://www.jobleads.com/us/job/senior-snack-bakery-food-scientist-hybrid-innovator--bridgewater-eecbd2ea04b7022c070b01fe9a97cb311?utm_campaign=google_jobs_apply&utm_source=google_jobs_apply&utm_medium=organic

4. Senior Food Scientist

The Food Scientist leads the development, optimization, and commercialization of food products and ingredient systems, with a primary focus on dry blends, seasonings, sauces, breaders, batters, and related value-added food solutions.

https://careers.actalentservices.com/us/en/job/JP-006182115/Senior-Food-Scientist-Dry-Blend-Required?utm_campaign=google_jobs_apply&utm_source=google_jobs_apply&utm_medium=organic

Please visit CAFS website's Job Posting page for more useful job links:

https://www.cafsnet.org/job_postings.htm