

華美食品學會

Chinese American Food Society

Quarterly Newsletter

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President's Messsage

Dear Members,

Time went by fast; here we are again reading the last issue of the CAFS's newsletter before our annual meeting and banquet. Certainly this is the right moment for me to say thank you all for your trust and support. I also want to let you know that I have enjoyed this opportunity in serving with CAFS's Officers and Chairs. Their dedication impressed me and has promoted the success of our Society. In particular, I would like to thank Secretary Dr. Hong Zhuang's great contribution in editing four excellent issues of Quarterly News. I also want to thank YiFang Chu for constantly updating our website at <http://www.cafsnets.org>. But, in all honesty, I appreciate all CAFS 2004-2005 Officers' and Committee Chairs' selfishless services.

For cerebrating CAFS's 30th anniversary, Dr. James Moy is tirelessly working with Dr. Peggy Hsieh, Kenny Chuang, and others in designing and executing the banquet program to be held at New Orleans. We look forward seeing you there. Dr. Martin Lo, our Treasurer, and his students are again helping us in the meeting registration; and they are planning to present to you the first CAFS Official Polo Shirt for fund-raising at the meeting.

Sincerely,

Steven Pao,
President (2004-5)

Special Announcement: To make our 30th anniversary-meeting event truly a memorable one, Peggy has agreed to give a presentation on the history of CAFS at the banquet meeting. She needs your help in sending photos related to CAFS people and events (both individual and group photos) to her. Would you please, as soon as possible, forward a copy of any interesting photos (either digital or hard copies) to her at yhsieh@mailers.fsu.edu or Professor Peggy Hsieh, Florida State University, 420 Sandels Building, Tallahassee, Florida 32306-1493. All original photos will be return to you in good shape after use. Thanks.

Celebrating CAFS 30-Years Anniversary Milestones of the Chinese American Food Society (2000-2005) - Cont'd

~ Compiled by Dannel Fung

- 2001. Daniel Y. C. Fung received the Waksman Outstanding Educator Award given by the Society for Industrial Microbiology. Fung was the key-note speaker and workshop director of the the First Chinese-American Rapid Methods and Food Safety Conference in Wuhan, China
- 2002 Fung was the key presentor of the Rapid Methods in Food Microbiology Workshop in Barcelona, Spain. The third workshop was completed in 2004. Fung was named "Highly Qualified Visiting Professor" of Graduate School of Catalonia in this project.
- 2003 Fung was appointed committee member at National Science Academies and World Health Organization to study control of waterborne pathogens
T. C. Lee was elected as Fellow of International Academy of Food Science and Technology, a highly prestigious position in the world of Food Science.
- 2004 Vivian C. H. Wu was an invited speaker at the second Chinese-American Rapid Methods and Food Safety Conference in Shanghai, China
Dr. Fung received the Distinguished Services Award, IFT-Food Microbiology Division
- 2005 Fung will Celebration the Quarter Century International Workshop on Rapid Methods and Automation in Microbiology in June at Kansas State University. More than 3.500 scientists from 60 countries and 46 states came to this world renowned workshop since 1981.

My Last Editor's Note

Dear CAFS members:

Thank you very much. It was my pleasure to work with the team of enthusiastic, supportive and dedicated CAFS executive officers and members in the past year. I would especially like to acknowledge: Kenny Chuang for introducing me to this society and this role, Kenny Chuang and Steven Pao for their valuable advice, April Hsu for the membership directory and the mailing labels, YiFang Chu for transferring the newsletter into PDF file and publishing in CAFS website, Steven Pao, James Moy and Judy Chen for proofreading and re-proofreading my last minute drafts, Judy Chen for her kind suggestions and generously sharing her invaluable experiences, Dr. Lo for managing all the funding necessary for the newsletters and in-time reimbursement, and finally, the individuals who e-mailed me and provided me with materials, support and comments.

I am very thankful for the opportunity to serve as your Newsletter Editor and secretary of CAFS. It reminded me of those days decades ago when I was a middle school student and working on newsletters for school. By making invitation, collecting contributions, editing the newsletters, and publishing them, I learned not only the essential experiences in coordinating and managing a duty successfully, but also the value of friendship and generosity.

Before I finish my last words, I want to ask you all to join me welcome and support our newly elected Secretary 2005/06, Yi-Chun Afra Yeh. Thank you again and I look forward to working with you in different areas in coming years.

Best regards,

Hong Zhuang

CAFS AWARD

~ Contributed by Yong Hang, Award Committee Chair

We are pleased to announce the winners of 2005 CAFS Awards. The Awards will be presented at CAFS's upcoming annual meeting.

CAFS Undergraduate Student Scholarship winner

Name: Ms. Lefan Zhuang
School: Univ. of Illinois at Urbana-Champaign
Work: Researcher in the Dept. of Food Science & Nutrition

CAFS Graduate Student Scholarship winners

MS category

Name: Ms. Shaohong Yuan (Advisor: Prof. Sam. K.C. Chang)
School: North Dakota State University
Research: Quality of Soy products

PhD category

Name: Mr. Qinchun Rao (Advisor: Prof. Peggy Hsieh)
School: Florida State University
Research: Food safety

CAFS Professional Achievement Award

Name: Dr. Sheree Lin
Business: Co-founder and president of S & J Lab., Inc.
Conduct contract work on chemical and microbiological examination of food and non-food products

CAFS Distinguished Service Award

Name: Dr. Peggy Hsieh (Florida State Univ.)
Service: For outstanding services that promote the advancement and well-being of CAFS

CAFS Member in National News

Jen Receives Leadership Award From Scientific Group wen Huang

~ Contributed by Yao-

WASHINGTON, May 2 and May 6, 2005 – Agriculture Under Secretary for Research, Education and Economics Joseph Jen today received the 2004 Council of Scientific Society Presidents (CSSP) Leadership Citation at the organization's council meeting. CSSP presented the award to Jen for his leadership and vision concerning agriculture and agricultural research.

"We are very grateful to Dr. Jen for his vision and leadership in agricultural science research," said Agriculture Secretary Mike Johanns. "I congratulate him on being accorded this recognition by his colleagues in the scientific community."

"It is a great honor to receive this citation," Jen said. "The award not only showcases the hard work my USDA colleagues and I devoted to promoting Agricultural Sciences, but also shows that the entire science community recognizes the crucial role of agriculture to the nation. To the latter, we are truly grateful."

The CSSP cited Jen for his accomplishments, including success in improving scientific peer review and increased quality of intramural and extramural research funded by USDA. They applauded Jen's work for achieving significant budgetary support for the National Research Initiative, for leading the National Science and Technology Council's Animal and Plant Genomics Interagency Working Group to important goals, overseeing sequencing of agriculturally significant genomes and leadership toward increased food production and nutritional value.

The CSSP represents more than 1.5 million scientists in over 150 disciplines and is a national center of science leadership

Election Results

Dear CAFS members:

Based on the ballots that have been received, I am very glad to report the results of 2005 CAFS election of Executive Officers: President-elect, Martin Lo; Secretary, Yi-Chun (Afra) Yeh; Treasurer: Vivian Wu; Executive Directors: Pamela Tom and Hong Zhuang

On behalf the Nomination Committee, I want to take this opportunity to congratulate our newly elected CAFS officers and best wishes for a very successful year.

Sincerely,

Kenny Chuang

Nomination Committee Chair

CAFS Executive Officers 2004 – 2005:

President-elect:	James Moy
Secretary:	Hong Zhuang
Treasurer:	Y. Martin Lo
Executive Directors:	Judy C. K. Chan Sheree Lin. Cindy Wu

CAFS Executive Officers 2005 – 2006:

President-elect:	Y. Martin Lo
Secretary:	Yi-Chun (Afra) Yeh
Treasurer:	Vivian Wu
Executive Directors:	Judy C. K. Chan, Sheree Lin, Pamela Tom Hong Zhuang

You are Invited!

Interested members are welcome
to join our upcoming
Executive Committee Meeting!

July 17 (Sunday), 2005
1:00-3:00 pm

IFT International Hospitality Lounge
the Morial Convention Center
IFT Food Expo 2005

Come...
Observe our discussion
Listen to our ideas
Share your thoughts!

CAFS Activities During IFT Meeting (valunteers needed)

Dear CAFS members:

During IFT Meeting, CAFS will be occupying a table at the Lounge starting Saturday afternoon. The table will be used for (1) greeting members and friends; (2) communicating and updating all news related to CAFS; and (3) to meet potential new members. For this reason, we need your help to be CAFS's representatives (like ambassadors) at the International meeting place. If you can help, please sign up a section of the follow time schedule (or any 2 hours that you might have during the IFT meeting) and let Steven Pao know the time of your choosing by emailing to spao@vsu.edu:

- A. Saturday, July 16 (2:00-4:00)
- B. Sunday Morning, July 17 (10:00-12:00)
- C. Sunday Noon, July 17 (12:00-2:00)
- D. Sunday Afternoon, July 17 (2:00-4:00)
- E. Monday Morning, July 18 (10:00-12:00)
- F. Monday Noon, July 18 (12:00-2:00)
- G. Monday Afternoon, July 18 (2:00-4:00)
- H. Tuesday Morning, July 19 (10:00-12:00)
- I. Tuesday Noon, July 19 (12:00-2:00)
- J. Tuesday Afternoon, July 19 (2:00-4:00)

CAFS'S SPONSORED SYMPOSIUM AT IFT

Emerging quality and safety issues for Asian food

Session 92: Room 391

Time: Wednesday, July 20th, 9:00 AM

Sponsor: International Division

Cosponsor(s): Religious & Ethnic Foods Division
Quality Assurance Division
CAFS (Chinese American Food Society)

Moderator(s): Y.-H. P. Hsieh, Florida State Univ.
L. S. Hwang, National Taiwan University

9:00 AM Introductory Remarks

9:05 AM 92-1 Emerging food safety issues and their regulator impact in ASEAN countries J. S. L. HOW

9:35 AM 92-2 Thailand's new food safety scheme P. TUITEMWONG, K. Tuitemwong, Sr.

10:05 AM 92-3 Regulation and detection of GMO in Taiwan T.-M. PAN

10:35 AM 92-4 Pathogen population dynamics of rice cake D. H. KANG

11:05 AM 92-5 Acrylamide in Chinese food A.-I. YEH

11:35 AM 92-6 Misleading labeling practices in imported Asia foods K. CHUANG

2005 IFT Annual Meeting, New Orleans, Louisiana

ANNOUNCEMENT

Dr. Hongda Chen, National Program Leader of USDA/CSREES and a CAFS member, and Dr. Daryl Lund of University of Wisconsin, Madison will chair a symposium titled "Prismatic views of grantsmanship and federal funding opportunities" at the IFT Annual Meeting on the afternoon of Sunday, July 17, 2005. The first half of the symposium will decipher good grantsmanship from all angles, while the latter half will present the current trends and programs of the federal research funding. The symposium is designed for young faculty, as well as post-doctorates and graduate students who aspire to be successful in pursuing their careers as university professors and researchers. The latest information on federal research funding is of great interest to other researchers. For more information, including the abstracts of the six papers, please see <http://ift.confex.com/ift/2005/techprogram/>



CAFS Member News in Pictures (left):

Dr. Sean X. Liu, CAFS member from Rutgers University, spent 10 weeks in NASA Johnson Space Center as a NASA Faculty Fellow along with 18 other faculty members of diverse disciplines from all over the country. The fellowship program is highly competitive with 762 applicants and only about 100 of them were accepted in all NASA centers. Dr. Liu is the third person from the left of the front row.

Invitation from the 6th International Conference on Food Science and Technology

On behalf of the organizing committee, It is our honor to invite you, members of CAFS, to attend the 6th International Conference on Food Science and Technology (ICFST VI, <http://www.icfst.cn> or <http://www2.scut.edu.cn/icfst/>). ICFST VI will be held from November 7 to 9, 2005 in South China University of Technology (SCUT), Guangzhou, China.

This year, ICFST VI will focus on Food Processing for Health and Well-being and embraces the following 9 topics: 1) Food Processing and Preservation, 2) Food Packaging, Materials and Equipments, 3) Beverage and Fermentation Technology, 4) Food Safety, 5) Functional Food and Bioactive Factors, 6) Food Nutrition and Evaluation, 7) Food Chemistry and Biotechnology, 8) Food Sensory and Flavours, 9) Food Texture and Rheology.

ICFST was initiated and has been organized jointly by Southern Yangtze University, Wuxi, China and University of California at Davis since 1991. By now, it has blossomed into a major international biennial event, attracting more and more high-caliber scientists, technologists and students and the like. It has also become a second-to-none conference on food science and technology in China at the international level. As one of the main themes of this conference is to promote interactions among students in food science and technology from different countries, it is quite welcome and encouraged for professors and /or supervisors to bring their students along. We would have a special session for students to organize and manage themselves in the meeting.

SCUT boasts one of the finest colleges in Food Science and Technology in China. The College of Food Science and Light Industry was rated one of the best in the all-China assessment in Food Science and Technology in 2004.

Hence, it wouldn't be disappointing for you to come over and to attend the ICFST VI while immersing yourself in this rich-in- tradition and beautiful campus.

We are hereby looking forward to hearing from you soon.

Sincerely,

CFST VI working committee
South China University of Technology
Guangzhou, PR China
icfst@scut.edu.cn

Guide for Abstract Preparation/submission

1. Abstract should be written in one A4-sized page using Microsoft Word. Leave 2.5cm-by-3 cm margins. Place all figures/tables/photographs (black and white) in the same page.
2. In the title, first letter of words (except a, the, of, etc) should be in capital, 14-point font for the title, centering. Author's name and its affiliation should be in 10-point font, centering. Place a circle before the author who will present the paper orally.
3. Author's name should be full, but middle name should be abbreviated (such as J. for John).
4. Don't use abbreviation (Univ., Inst.) in affiliations, but omit departments, sections, etc.
5. Place an asterisk after author's name if having different affiliations.
6. In the main body, use 10-point font size. Use standard English font sets such as Times, Times New Roman, and Century. In addition, Symbol, Wingdings, and ZapfDingbats, are strongly recommended for typing any math functions or Greek characters.
7. A photocopy or PDF file must be submitted in addition to the original, typed abstract.

Position Announcement

A faculty position in
Department of Animal and Food Sciences
Texas Tech University, Lubbock, Texas

Position: Assistant/Associate Professor of Food Engineering (Tenure-Track Position # 2006TLF042)

Responsibilities: The successful applicant will have a key role with the International Center for Food Industry Excellence. Duties include graduate and undergraduate instruction and student advisement in food process engineering. The candidate will develop and be the lead instructor for an undergraduate food engineering course as well as will be expected to develop graduate courses in the applicant's area of expertise. Responsibilities will also include supervision of graduate and undergraduate students as well as performing research in food process engineering in one or more of the following areas as they relate to expertise: dairy, meats/poultry, cereals or fruit/vegetable processing, packaging, food safety engineering, new food processing techniques, or new product development. Applicants are expected to collaborate with existing faculty members and function in a team environment. The individual will be responsible for developing a competitively funded research program with independent and collaborative components, which earn national and international recognition. The successful applicant must interact with industry leaders on a commercial level. Service to the department, college, university, professional societies and industry is expected.

Qualifications: Ph.D. in Food Engineering or related field with an interest in research and teaching. Successful track record in grant writing, and graduate and undergraduate teaching is desirable.

Salary: Commensurate with qualifications and experience. Full-time, nine-month tenure-track appointment (Potential for summer appointment).

Application: Submit curriculum vitae, transcripts of all college work and have each of three references forward letters of support to:

Chairman Dr. Leslie Thompson, Search Committee
Department of Animal and Food Sciences
Texas Tech University, Box 42141
Lubbock, TX 79409
Email: leslie.thompson@ttu.edu
Phone: 806-742-2805, Ext. 224
Department Website: www.afs.ttu

Candidate screening will begin March 15, 2005 and will continue until a suitable candidate is found.

An EEO/Affirmative Action Institution

Position Announcement:

Virginia State University's Farmer-to-Farmer program is currently looking for specialists who have education and experience in the following areas: banana post-harvest handling or sugar cane production. The projects will take place in Eritrea in East Africa. This Farmer-to-Farmer project is underwritten by USAID. The specialists agree to donate their time (2-3 weeks) and all project associated costs are paid for by the grant. The volunteer must have a US passport or permanent residency card. For more information about this project, please contact Mary Albrecht at vsu@charter.net. Include your resume

ANNOUNCEMENT-- Free Journals

I have a collection of Food Technology from 1999 to 2005, and I like to give them away. If you are interested in receiving some or all of these journals, please contact me by phone or e-mail. If you are driving to New Orleans for the IFT meeting and CAFS Banquet in July, I can give you the box at that time. Otherwise I can mail the box to you.

Cathy Ang, Ph. D.
Division of Biochemical Toxicology
NCTR/FDA, HFT-230, Jefferson, AR
phone (870) 543-7400 (office); (501) 868-9785 (Home)
e-mail: <mailto:cang@nctr.fda.gov>
cang@nctr.fda.gov or CathyAng2005@yahoo.com
<<mailto:CathyAng2005@yahoo.com>>



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Brief News on CAFS Members

Dr. Joseph Jen, the undersecretary of REE, USDA (also the cochair of Asian American and Pacific Islanders Advisory Council), will step down. Dr. Jen is past president of CAFS. ~ James J. Shieh

Dr. Amos Wu has been promoted to Director of QPG (Quaker, Tropicana, Galarade) Supply Chain Technology of PepsiCo Inc. Prior to this position, his title was Capability Leader of PBF (PepsiCo Beverage & Food) Supply Chain Technology for the same company. Dr. Wu has been working for PepsiCo-Quaker Oats for 24 years.

~ Amos Wu

See you at IFT and CAFS Banquet in New

CAFS ANNUAL BANQUET 2005

Cost

Member & Spouse:	\$30
Student Member/Children:	\$20
Non-member & Spouse:	\$35

Time: July 18, 2005
(Monday)
5:30-9:30 pm

Location:
Five Happiness Restaurant
3605 S. Carrollton Ave.
New Orleans, LA 70118
(504)482-3935

MENU

Soup: Creamy seafood soup

Appetizer:

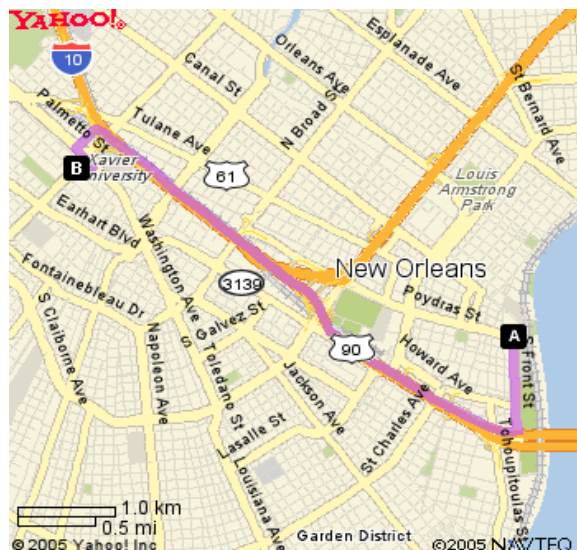
Smoked fish
roasted beef and pickled cucumber

Main courses:

Housed baked duck
Shrimp with honey roasted pecan and snow pea
Golden roasted chicken
Citrus beef
Bean curd with pork in brown sauce
Chinese broccoli
Combination fried rice

Dessert: Fresh fruits (oranges, etc.)

Beverages: Hot tea and soda



The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of CAFS and should not be interpreted as such