

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Volume 28

Issue 4

June 2006

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MESSAGE FROM THE PRESIDENT

Dear CAFS Members:

On Monday, June 26, 2006 at the Peacock Garden Restaurant in Orlando, we will begin our annual banquet meeting at 5:30 pm. We will meet old and new friends, welcome some important guests, congratulate those members and students members who are winners of various awards or scholarships, welcome newly elected officers for the coming year, enjoy a seven-course dinner, and have fun chatting with friends. So please come with your family and friends, and remember to wear your CAFS polo shirt. (See banquet details page 4-5 in this newsletter.)

Newly elected officers of CAFS for 2006-2007 are listed in page 2 of this newsletter. They will be working with Dr. Martin Lo, who becomes President of CAFS at the end of our banquet meeting. I want to especially thank Dr. Lo for his hard work and dedication to CAFS. He did a great job serving as treasurer for several years. Congratulations also go to our new officers who will be working with Dr. Lo as a great team. I also want to thank Dr. Steven Pao and his nomination committee for finding these capable members to serve CAFS.

CAFS members are doing well this year. Two are winning 2006 IFT Achievement Awards, and three will become fellows of the International Academy of Food Science and Technology. You will read about them in this newsletter. Also, thanks to Dr. Fu-Hung Hsieh and his Awards Committee members, we have winners in the CAFS Distinguished Service Awards and various scholarships.

Two important areas that we should strive for improvement are finance and membership. We are still not doing well financially. If you feel able and comfortable, please consider making a donation to CAFS, and also, try to identify corporations that are willing and interested in helping us by becoming a corporate member and making a monetary contribution. With regard to membership, we are not maintaining a sufficient number of active members - even though our directory shows around 300 members. I sincerely hope that every CAFS member will continue his/her membership, and also help recruit new members.

I would like to take this opportunity to sincerely thank all the current officers, directors, and standing committee chairs and members for their dedication and willingness to contribute their time to keep CAFS alive and growing. I especially want to thank Afra Yeh, our 2005-2006 secretary and newsletter editor for an excellent job she has done. I have seen a number of messages from members saying that they really enjoy reading the newsletters, which are testimony to Afra's hard work. At the same time, I thank Judy Chan from the University of British Columbia for taking time to proof-read all four issues of this year's newsletter. Judy will soon be defending her Ph.D. dissertation at UBC. So we will be calling her Dr. Judy C.K. Chan before the year is over. Good luck to you for your defense, Judy!

All current officers and all Standing Committee chairs and members are reminded to come to the Executive Committee meeting on Sunday, June 25, 2006 in the International Lounge at 12:30 pm. All former officers and directors are welcome to join us for the meeting.

As we prepare to celebrate CAFS' 31st year in Orlando, and then go on our way until we see each other in Chicago, I would like to wish everyone a great summer, continued good health and great achievement in your endeavor in the coming year.

With Warmest Aloha,
JAMES H. MOY
James H. Moy

2006-2007 CAFS Annual Election Results

President-elect: Hongda Chen

Secretary: Furchi Chen

Executive Directors: Jack Huang and John Shi

Congratulate our newly elected CAFS officers and best wishes for a very successful year

Election results was reported by Dr. Steven Pao, Nomination Committee Chair



2006-2007 CAFS Report of the Awards Committee

With the inputs from members of CAFS Executive Committee, the Awards Committee (Peggy Hsieh, Yao-wen Huang and Fu-hung Hsieh) prepared a set of guidelines for three levels of scholarships and two awards, CAFS Professional Achievement Award and CAFS Distinguished Service Award, and published in the March 2006 issue of CAFS Quarterly Newsletter. The Committee considered all scholarship applications and award nominations received and/or postmarked before the application deadline of April 21, 2006 and recommended the following awards to the CAFS Executive Committee in early May:

Distinguished Service Award: Dr. Steven Pao

High School Junior Scholarship Award: Jonathan Hung

Graduate Scholarship Award: Afra Yeh and Xujian Qiu

Fu-hung Hsieh, Chair Awards Committee



<http://www.academic.hcu.ac.th/Picture/congratulation.gif>

CAFS 2006 Annual Banquet

Monday, June 26, 2006

5:30 – 9:30 p.m.

Orlando, FL

Program

5:30 Registration, Social Hour/Cash Bar

6:30 Welcoming Remarks: Dr. James H. Moy
Acknowledging Guests and New Members
Brief Remarks by Representatives from Overseas Groups

7:00 Dinner

7:45 President's and Committee Reports
CAFS Awards Presentation: Dr. Fu-hung Hsieh
Introducing newly elected CAFS Officers for 2006-2007: Dr. Steven Pao
Announcing CAFS members winning 2006 IFT awards or being elected fellows of the International Academy of Food Science and Technology: Dr. James H. Moy
Brief remarks by award winners

8:30 Remarks by Past Presidents
Special Announcements
Entertainment

8:45 President's Final Remarks and
Passing the Gavel to the Incoming President

8:55 Drawing of Door Prizes

9:30 Meeting Adjourns

Location

Peacock Garden Restaurant located at 6129 Westwood Blvd., Orlando, FL 32821, which is within 15 min walking or 5 min by trolley from the convention center

Map

[http://maps.google.com/maps?](http://maps.google.com/maps?f=q&hl=en&q=6129+Westwood+Blvd.,+Orlando,+FL+32821&ll=28.419825,-81.46049&spn=0.017777,0.043259&om=1)

[f=q&hl=en&q=6129+Westwood+Blvd.,+Orlando,+FL+32821&ll=28.419825,-81.46049&spn=0.017777,0.043259&om=1](http://maps.google.com/maps?f=q&hl=en&q=6129+Westwood+Blvd.,+Orlando,+FL+32821&ll=28.419825,-81.46049&spn=0.017777,0.043259&om=1)

Phone number

(407) 363-0103

Cost (Money will be collected at the front desk)

\$25 for members and spouses

\$15 for student members

\$40 for non-members

Menu

Soup: Crab Meat and Asparagus

Appetizer: Crab Claws

Main Courses: Beef Chinese Kalia & Black Mushroom
Steam Fish with Ginger Scallion Soy Sauce
Roast Duck
Seafood in Bird Nest
Tofu Stuffed with Shrimp

Dessert: Fruit Plate

There will be a full cash bar, but only soft drinks are provided at the table.

Special Notes

Members are strongly encouraged to wear CAFS polo shirt for the annual banquet. Please remember to wear your polo shirt and you will get two more tickets for door prizes!

2006 IAFoST Fellows

The International Academy of Food Science and Technology (IAFoST), a statutory component of the International Union of Food Science and Technology (IUFoST), is proud to announce the fifth class of outstanding individuals elected to International Academy membership. These 36 new Fellows will be inducted at the Thirteenth World Congress of Food Science and Technology in Nantes, France, September 2006. The new Fellows who also are members of CAFS are:

Dr. Lucy Huang

Dr. Chi-Tang Ho

Dr. Yun-Hwa Hsieh

The purposes of the International Academy are:

1. to identify and recognize individuals distinguished by their scientific and professional contributions to food science and technology
2. to foster international cooperation and exchange of information,
3. to promote food science and technology and other sciences of importance for this area, and
4. to stimulate international education and training in food science and technology.

IAFoST, as a learned society composed of elected Fellows from all parts of the world, serves to promote high standards of ethics and scientific endeavours among food scientists and technologists. It is a source of scientific personnel and information to support international activities related to food science and technology. The Academy acts in an advisory capacity to IUFoST and its Adhering Bodies.

Activities of the International Academy are administered by an elected Executive Council composed during 2003-2006 of Malcolm Bourne, USA (President), Ken Buckle, Australia (Past President), J. Ralph Blanchfield, UK (President-elect), Councillors: Daryl Lund, USA and Vishweshwaraiah Prakash, India.

Nominations for Fellow status may be made by any IUFoST delegate, IUFoST Adhering Body, the IUFoST Governing Council, or Fellow of the International Academy. The electorate consists of the existing Fellows. The next round of nominations and elections will take place in 2008. Nomination forms and further information are available from: J. Meech, IAFoST Secretary-General, PO Box 61021 Unit 19, 511 Maplegrove Road, Oakville, Ontario, Canada L6J 6X0, e-mail: secretariat@iufost.org; website: www.iufost.org

2006 IFT Achievement Award Winners

www.ift.org

Carl R. Fellers Award: Daniel Y.C. Fung

\$3,000 honorarium from Phi Tau Sigma and a plaque from IFT

Daniel Y.C. Fung, Professor, Kansas State University, is the 2006 recipient of the Carl R. Fellers Award for service to the field of food science and technology and bringing honor and recognition to the profession. Over the years, he has worked on the detection and control of staphylococcal enterotoxins and the effects of physical and chemical

agents of controlling pathogens such as *Escherichia coli* O157:H7, *Salmonella*, *Listeria monocytogenes*, *Clostridium perfringens*, *Staphylococcus aureus*, *Campylobacter*, and others. Recently, his research group's studies on the effects of spices and dried plum extracts on major foodborne pathogens in meat and apple juice attracted national and international attention with news coverage in major newspapers, television and radio shows, and magazines. Fung also worked on the role of the *Oxyrase*TM enzyme in acceleration of the food fermentation process. He holds three U.S. patents for his research. As a professor, he has developed and conducted the annual International Workshop on Rapid Methods and Automation in Microbiology for applied microbiologists since 1980. More than 3,500 people from 60 different countries and 46 states have participated in the workshop.

Please refer to March 2006 issue of CAFS newsletter for an article written by Dr. Fung.

Calvert L. Willey Distinguished Service Award: Pamela D. Tom

\$3,000 honorarium and a plaque from IFT

Pamela D. Tom, Seafood Extension Program Manager, University of California-Davis, received the 2006 Calvert L. Willey Distinguished Service Award for meritorious and imaginative service to IFT. Since the 1970s, Tom has provided volunteer service and leadership to IFT, serving on the Aquatic Food Products Division, Northern

California Section, and national level committees and task forces, including the Committee on Sections and Divisions, Information Systems Committee, Student Activities Subcommittee, Annual Planning Subcommittee, Ad Hoc Committee on Member Needs, Awards Committee and Council Issues and Agenda Committee. She has served as chair of several of these. As a volunteer member at various levels, Tom has incorporated her computer and Internet skills to help strengthen communications within IFT. While serving on the Committee on Sections and Divisions, she helped to create and manage for two years the first all-Section and all-Division listservs. She created the Web sites for the Northern California IFT Section and Aquatic Food Products Division and tailored the members only content for the Aquatic Food Products Division Web site. Additionally, Tom collaborated with several IFT staff members to launch the Aquatic Food Products Division's first online election. As chair of the Division Councilors Caucus, she helped to develop a Web site to facilitate the exchange and archiving of information and dialogue on topics among Division councilors.

PAMELA TOM CAL WILLEY SERVICE AWARD

LIFE MEMBER AND PAST PRESIDENT OF CAFS



Pamela D. Tom (Seafood Extension Program Manager, University of California, Davis) is the recipient of the 2006 Institute of Food Technologists Calvert L. Willey Distinguished Service Award for providing continuing, meritorious and imaginative service to IFT. The award was first presented to Calvert L. Willey, then Executive Director of IFT, in 1987 and initiated on the 50th Anniversary of IFT in 1989.

Since the 1970s, Pamela has provided volunteer service and leadership to IFT, serving on the Aquatic Food Products Division, Northern California Section, and national-level committees and task forces, including the Committee on Sections and Divisions, Information Systems Committee, Student Activities Subcommittee, Annual Planning Subcommittee, Ad Hoc Committee on Member Needs, Awards Committee, and Council Issues and Agenda Committee. She chaired the North California IFT Section and three national IFT committees.

As a volunteer member at various levels, Pamela has incorporated her computer and Internet skills to help strengthen communications within IFT. While serving on the Committee on Sections and Divisions, she helped to create and manage for two years the first all-Section and all-Division listservs. She created web sites for the Northern California IFT Section, Aquatic Food Products Division, and Division Councilors Caucus and tailored the members-only content for the Aquatic Food Products Division Web site.

Additionally, Pamela collaborated with several IFT staff members to launch the Aquatic Food Products Division's first online election. As chair of the Division Councilors Caucus, she helped to develop a Web site to facilitate the exchange and archiving of information and dialogue on topics among Division councilors.

Currently Pamela is the web editor, listserv manager and alternate councilor for the Aquatic Food Products Division. With the IFT International Division she is a member of the executive committee and she is also the newsletter editor. She is also past-chair of the Awards Committee.

Pamela has worked for over 30 years at the University of California, Davis for Cooperative Extension. She has involved with extension work with fruit and vegetable processing, consumer food marketing, and seafood safety and quality. She manages the statewide seafood outreach extension program. She is director of the Seafood Network Information Center (<http://seafood.ucdavis.edu>) and owns the Seafood HACCP Discussion List which includes over 960 subscribers (industry, academia and government) worldwide. She is an instructor for the Seafood HACCP Alliance train-the-trainer courses. Last year the International Association of Fish Inspectors presented Pamela with its "Technologist of the Biennium" award at the IAFI 4th general meeting in Sydney, Australia.

Pamela, a life member of CAFS, is completing the first half of her term on the CAFS executive board member. Born in San Francisco, she attended Chinese school and reads, writes and speaks limited Chinese.

CONSUMER MAGAZINES DIGEST HIGHLIGHTS UPDATE

DR. KRISTEN MCNUTT



KRISTEN McNUTT,
Ph.D., J.D.
Kristen McNutt is President
of Consumer Choices,
Inc. and Editor of *Consumer
Magazines Digest*.
[http://
www.mcnuttwebsite.com/
ABMcNuttBio.html](http://www.mcnuttwebsite.com/ABMcNuttBio.html)

May Consumer Magazines DIGEST Articles Highlights

The May issue of Consumer Magazines DIGEST can now be accessed without a subscription, password or user ID by food, nutrition and other health professionals at www.mcnuttwebsite.com/May2006digest.pdf.

Back issues and content highlight of each issue since late 2004 are also accessible at www.mcnuttwebsite.com

The May cover story, WHI: Insights Beyond the Headlines, is continued on page 4.

A few of the articles on each page are:

Page 2: How to order your nutrigenetic disease-risk analysis online-and what it costs.

Page 3: Best 2006 Food Product Awards from Canadian Living and Health.

Page 4: The role of stress and of inflammation in heart disease and cancer.

Page 5: Ebony, Oprah and Seventeen write for quite different audiences - all three have articles on weight-loss surgery.

Page 6: Parents teams up with ADA on How to Raise a Healthy Eater and Parenting sets down the rules for how to Get Your Child to Try New Foods.

Page 7: Consumer Reports tests two whole-grain white breads and Diabetic Living explains how to cook various types of oats.

Page 8: The National Center for Complementary and Alternative Medicine offers a free series of video lectures.



INTERNATIONAL FOOD AND NUTRITION CONFERENCE (IFNC 2006)

2ND INTERNATIONAL FOOD AND NUTRITION CONFERENCE

Tel: (334) 727-8717

E-mail: ifnc2006@gmail.com

Website: www.ifnc2006.org



Dear Prospective Participant:

You are being invited to attend the second International Food and Nutrition Conference (IFNC 2006) to be held from **October 8th – 10th, 2006** at **Kellogg Conference Center, Tuskegee, Alabama, U.S.A.** The theme of the conference is *Emerging Nutrition and Food Safety Challenges: A Global Perspective*. Plan now to attend the three-day conference with leading scientists and professionals from all over the world, who will enlighten you on global food and nutrition issues, while creating an ideal platform for information exchange and communication on the latest development in food, nutrition, health, agriculture, food safety, bioethics, and other emerging technologies. IFNC 2006 will feature technical presentations, mini symposia, as well as networking receptions, luncheon speakers, cultural extravaganza and a banquet. This conference will address a comprehensive range of topics including:

- Food security, human health and nutrition
- Scientific and technological innovation for food production and nutrition enhancement
- Emerging challenges in food safety
- Bioethical issues in food and nutrition, and many more

Visit our website at www.ifnc2006.org for updates and additional information regarding speakers, sponsors, exhibitors and vendors; or e-mail us at ifnc2006@gmail.com

We are sincerely inviting you to participate in this critically important conference.

Sincerely,

ACBovellBenjamin

IFNC 2006 Chair

Job Announcements

Position Description

Position Title: Managerial Coordinator

Salary Grade: To be negotiated

Department: R&D

Manager's Title: VP/R&D

Manager's Name: Dr. Mary W. Yuan e-mail: mary.yuan@chiic.com

Describe the broad function and scope of the position:

The position requires the person to be based in Shanghai ,China. Act as a managerial coordinator to the VP/R&D. Organize, coordinate and actively participate in R&D activities with internal and external customers. Learn and apply all of Chiic's product, process and packaging in detail. Contribute technical improvement and develop/allocate people resources to different projects in a flexible manner. Train QA and plant personnel on new products, specifications, GMP, etc. on an "as needed" basis. Chic is a co-packer for Del Monte.

Describe the principal continuing responsibilities of the position in order of importance:

1. Assume project leadership for specific, well-defined internal projects to balance out current workforce when necessary and/or deadline dates are involved.
2. Assume all manufacturing specifications are properly developed and updated
3. Assist VP/R&D assess and evaluate new, emerging strategic technologies.
4. Assist VP/R&D on new internal process technologies ,i.e., electronic notebook and preliminary costing spreadsheet.
5. Assist VP/R&D on technical competitive intelligence information gathering and dissemination.
6. Assist product developers with their technical needs.

If any candidate is interested, he or she can e-mail Mary Yuan at mary.yuan@chiic.com or call her in China: 011-86-21-5385-0085 ext8806.



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Chinese American Food Society

4669 Executive Drive

Portage, Michigan 49002

Visit CAFS on the Web!
www.cafsnet.org

About CAFS...

The Chinese American Food Society was created from an idea generated by a group of passionate Chinese food professionals at the IFT Convention in New Orleans in 1974. One year later, at the IFT Annual Meeting in Chicago, the CAFS as we know it today was born and Professor Bor S. Luh was elected as the first President of the group. Today CAFS continues to grow and serves as the only professional organization for oversea Chinese food professionals. CAFS remains as an active subdivision of the IFT and maintains close relationships with food science societies in Mainland China, Taiwan, and Hong Kong. Currently, the CAFS community has close to 300 Student Members, Members, and Life-Time Members spread over North America, Mainland China, Taiwan, Hong Kong, and other areas of the world.

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.

Welcome to CAFS' new members page. We appreciate your interest in joining our society. To become a member, you can either download the [CAFS membership application/renewal/update form \(PDF; double-sided\)](#) or use the following page, and send it in with your membership due to:

**Chinese American Food Society
cc: Dr. Martin Lo
P.O. Box 194
Ashton, Maryland 20861**

CAFS Mailbox

(Editor's Note: The purpose of the mailbox, as suggested by Dr. Moy earlier, is to provide a forum for inquiries, discussions, opinions, and comments on issues related to food, health, and quality of life. Members and readers can send in their messages via e-mail to anyone of the officers or the editor. Senders can use their real name, pen name, initials, or remain anonymous. We will try our best to provide answers from our 'knowledgeable' members. We encourage and welcome all members to participate in the sharing of knowledge.)

QUESTION: WITH ALL THE TALKS ABOUT STAYING HEALTHY BY EXERCISING REGULARLY, WHAT IS THE RIGHT STRATEGY? (A.M.)

Answer: The strategy is to keep active. **The human body is born to be active** by walking, running, and doing many other forms of exercise, such as tennis, basketball, hiking, weight training, etc. Other beneficial exercises are yoga, pilating, tai-chi, qi-gong, martial arts, and golf, etc. No matter how busy you are, you should give exercising the top priority. "Good Health is Worth a Thousand Ounces of Gold," so said a Chinese sage centuries ago. Good health means sound mental health and good physical health. Regular, daily physical activities can help reduce risk factors for major killers in America: heart disease and stroke, cancer, diabetes, and probably Alzheimer's. Studies have shown that people who are physically active manage stress better, sleep better and feel better. (Ans. by James Moy)

Special Thanks to contributors for this newsletter

Dr. James Moy

Dr. Steven Pao

Dr. Fu-Hung Hsieh

Dr. Peggy Hsieh

Dr. Kristen McNutt

Pamela Tom

Judy C. K. Chan

NOTE FROM THE EDITOR

Dear readers,

This is my last editing duty for CAFS. I am very happy that I have this chance to serve members of CAFS. I would like to give my special thanks to Dr. Moy, all other contributors for each issue and Judy. Judy helped me to do proofreading for every issue and I really thank her for her precious time to do this help while she is preparing her dissertation recently. Hope you all enjoy this issue of CAFS newsletter and hope that we can meet in the up-coming annual CAFS meeting in Orlando, Florida on June 26. Please bring with you your friends and family to enjoy this yearly event and share the happiness with all award winners~

Yours truly, Afra Yeh

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