

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:

Time flies. We need to elect new officers and plan for this year's IFT Annual Meeting & Food Expo. I would also like

give our members updates on progress made in several fronts.

Our executive committee (EC) met as a tele-conference on March 19, 2013. We reviewed work to date and identified a list of actionable items. Let me provide you with a summary.

Our nominating committee, chaired by Dr. Yi-Cheng Su, successfully came up with a slate of new officers for your election and vote, Dr. Yaguan Luo for President Elect, and Dr. Zhongli Pan and Dr. Jung Wen for executive committee directors. These are outstanding

candidates and I appreciate their willingness to serve. Please cast your vote and send it electronically to CAFS's email address: cafsnets@gmail.com before May 31, 2013. Results of the election will be announced at the annual business meeting and banquet on July 15.

The 2013 IFT meeting is scheduled for July 13-17 in Chicago, IL. Please remember to mark your calendar for the CAFS Annual Banquet in MINGHIN CUISINE (名軒) restaurant, 2168 S. Archer Ave. Chicago, IL (312)808-1999, 6:00-9:00PM on Monday July 15, 2013. This event is organized by our Banquet Committee, Guangwei Huang and Yi-Fang Chu. This is an excellent opportunity to interact with old friends and getting to know new friends. Please also invite your colleagues. Before you know it, we will see each other in Chicago.

As in previous year, a call for nomination of CAFS 2013 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).

Our by-law committee, Hongda Chen (chair), Fuhong Hsieh and Hong Zhuang, is making progress on reviewing CAFS by-law to make this organization more active in attracting new and young career members and in serving a more significant role in international collaborations. Please let them know if you have ideas.

I want to express my appreciation to Vivian Wu who has done outstanding job in keeping CAFS account and funds. We currently enjoy a healthy balance of over \$18,000. The EC will be more aggressive in investing in our younger generation by rewarding student members. I want to also thank Martin Lo for continue to file our tax return for 2012 so that the organization is in very good standing.

Our membership committee, chaired by Amos Wu, proposed new approaches to attract new members, especially young career members. Please support Amos in this effort to expand CAFS membership.

Our conference and workshop committee, chaired by Yao Wen Huang will organize a Sunrise Session at IFT on July 14th 7:15 to 8:15am with a title: Product Development 101: Can open innovation paradigms be effectively implemented in food industry? Martin Lo will continue his effort in offering Student Workshop during IFT. A session is planned on

Monday at 2 PM. He still needs help to recruit the panel for the workshop. Please contact Martin if you like to help. This workshop is very helpful to our students.

Dr. Haiqiang Chen and his web site committee are working on revamping our web site to incorporate interactive features. He needs ideas and help from those who have gift in web design.

By now you may feel that my message is too long. I will finish with my thank you to Fanbin Kong, our Newsletter Editor, who worked so hard to gather the information and keep our newsletter on schedule. Thank you to all of you contributed articles to the newsletter, especially Cathy Ang and James Moy, who brings historical perspectives of CAFS to light. Knowing the past is a key to the success in the future! A close personal relationship between and amongst CAFS members kept this organization going. We should keep this in mind regardless how busy we are.

I need to congratulate Dr. Fu-Hong Hsieh for his work in meat analog being appraised by Bill Gates (www.foodnavigator.com).

We will have an Executive Committee gathering during IFT meeting on July 15 (Monday, 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 Chicago.

Sincerely,

Howard Zhang
CAFS President 2012 – 2013

2013 Executive Committee Election

CANDIDATES FOR 2013 EC MEMBERS

Dr. Yaguang Luo

For President-Elect 2013-14



Dr. Yaguang Luo is a Food Scientist for the US Department of Agriculture, Agricultural Research Services. She currently serves as an Acting Research Leader for

the Food Quality Laboratory and a Food Technologist at the Environment Microbiological and Food Safety Laboratory at Beltsville, MD and has been with USDA-ARS since 2001. Prior to joining USDA, Dr. Luo had over five years of research and management experience in the food industry where she served as a Food Scientist and a R&D Research Leader for the two largest fresh-cut produce companies, Dole Fresh Vegetables and Fresh Express, respectively. Dr. Luo's research focuses on finding practical solutions to the food quality and safety challenges facing the industry. Her findings on temperature control for food safety provided critical scientific information for the revision of the 2009 FDA Food Code; and her results on produce washing and sanitizing are used by the industry to perform risk assessments, and develop control strategies for pathogen reduction. By invitation, she serves on the food safety and technology council for the produce association, editorial boards for scientific and trade journals, and on grant review panels for NSF, USAID, BARD, NIFA, China Natural Science Foundation, and Canadian Food Safety Research; and as a food safety expert for IFT, FAO, WHO, FDA, World Bank, and on the interagency task force at the

White House's Office of Science and Technology Policy (OSTP). Dr. Luo has authored over 90 scientific publications, delivered more than 60 symposium talks and guest lectures, and organized and chaired many national and international symposia. Dr. Luo serves as an adjunct Professor for Sichuan University (China), an affiliated Faculty Member at University of Maryland, and has mentored many postdoctoral research associates, visiting scientists, and graduate and undergraduate students in US, Spain, Mexico, and China. Dr. Luo's accomplishments have been reported by ARS Magazine, ARS Food and Nutrition Briefs, Center for Produce Safety, The Packer, and by newspapers and journals published by industry and scientific communities internationally and written in multiple languages. Dr. Luo has been an IFT member since 1992 and has served the organization in numerous capacities including Employment Committee Chair and Secretary for the Washington DC section (DCIFT). She was an honored recipient of the 2010 achievement award provided by DCIFT. Dr. Luo is a life member of CAFS. She currently serves as an Executive Director for CAFS and has been actively promoting CAFS and participating in many CAFS activities.

PAN Zhongli
For Director 2013-14



Dr. Zhongli Pan is a Research Engineer at the Western Regional Research Center, Agricultural Research Service, United States Department of Agriculture, and

Adjunct Professor in the Department of Biological and Agricultural Engineering, University of California, Davis. He received his Ph.D. degree in Food Engineering from the Department of Biological and Agricultural Engineering, University of California, Davis, in 1998. He had outstanding work experience in academia, research institutions and industry. His current research focuses on the development of new and improved processing technologies for food and agricultural products. He authored more than 200 scientific publications, patents, books and book chapters. Dr. Pan received several prestigious awards, including 2007 the Presidential Early Career Award for Scientists and Engineers, 2007 Herbert L. Rothbart Outstanding Early Career Research Scientist Award of the USDA-ARS, 2008 Bring Charm to the World Award in China, 2012 Distinguished Career Award - Association of Overseas Chinese Agricultural, Biological, and Food Engineers. He was an invited speaker at various international conferences. He has served in various leadership positions at several professional societies, including Member of Trustee of American Society of Biological and Agricultural Engineers (ASABE) Foundation Board, Vice President of Asian Association for Agricultural Engineering, President of Association of Overseas Chinese Agricultural, Biological and Food Engineers, Executive Board Member of International Commission of

Agricultural Engineers (CIGR) Section IV, Vice Chairman of Editorial Board of International Journal of Agricultural and Biological Engineering, Member of Editorial Committee of the Transactions of the CSAE and Member of Editorial Board of Scientifica.

WENG Z. Jun
For Director 2013-14



Dr. Z. Jun Weng currently is Research Fellow, JBT FoodTech (formerly a part of FMC Technologies). Prior to that, he was Res Fellow and Manager of Process and R&D Technology in

FMC Technologies.

He has been working in the food industry for more than 20 years. His field of expertise is computer mathematical modeling of thermal process and process optimization for in-container (canning) and in-flow (aseptic) thermal pasteurization and sterilization process lines. He is a food safety and thermal process expert and is the developer of many world well known thermal process calculation software including NumeriCAL™, AseptiCAL™ etc for in-container and in-flow food and beverage processing industry. His latest projects include North America first industry scale aseptic processing line installation and commercial processing of low-acid foods containing discrete particles, and development of JSP-1™ low-moisture produce surface pasteurizer, which is increasingly installed in California to pasteurize almonds. He is a certified process authority by California Almond Board.

Dr Weng is an IFT certified food scientist. He has ten US patents and numerous international conference and industry-invited presentations. He was selected as best of FMC's 16000

employees worldwide in 1999 for his technology innovation. He earned his Bachelor in Agricultural Science from Zhejiang University, Hangzhou, China, and earned his

Master Degree in 1988 and Doctorate Degree in 1991 in Food Engineering from Katholieke University of Leuven, Belgium.

CAFS Activity Report

Review of CAFS Bylaw

Drs. Fu-hung Hsieh, Hong Zhuang, and Hongda Chen (Chair) have been charged by Executive Committee to conduct a Bylaws review and update. The committee has discussed the working scope of this task and devised a process moving forward at its initial meeting on April 11, 2013. The committee welcomes comments and suggestions for improving the current version of the Bylaws from all CAFS members. Please share your thoughts with any of the three committee members before July 20, 2013. The committee will then proceed to process the inputs received when it starts its working session in late July of 2013. The committee plans to complete the revision draft by the holiday season of 2013, then to submit it for the Executive Committee's review.

Conference and workshop

Dr. Yaowen Huang will organize a Sunrise Session at the IFT Annual Meeting on Sunday, July 14th from 7:15 to 8:15am. Title: Product Development 101: Can Open Innovation Paradigms be Effectively Implemented in Food Industry? The invited speakers include Andy, CEO of the NineSigma, Inc. and Director Jeff of the General Mills. Yaowen will give remarks for the session to recognize the Product Development Division and Chinese American Food Society as sponsors.

Dr. Martin Lo plans to conduct the student workshop again in this IFT Annual Meeting. With the new IFT meeting schedule, the session is planned on July 15th (Monday) afternoon at 2 PM.



**Chinese American Food Society
ELECTION – 2013**

Ballot

President-Elect (Vote for one)

Luo, Yaguang ()
(write-in) _____()

Directors (Vote for two)

Pan, Zhongli ()
Weng, Jun ()
(write-in) _____()

Chu, YiFang (will continue to serve in 2013-2014)
Zheng, Zuoxing (will continue to serve in 2013-2014)

Secretary

Kong, Fanbin (will continue to serve in 2013-2014)

Treasurer

Wu, Vivian, C.H. (will continue to serve in 2013-2014)

Membership Directory Editor

Zhong, Qixin (will continue to serve in 2013-2014)

Please vote electronically by sending your ballot to cafsnet@gmail.com.

Deadline for voting: **May 31, 2013**

CAFS 2013 Election Committee
Yi-Cheng Su, Chair
Howard Zhang
Guangwei Huang

Call for Nominations of CAFS 2013 Student Scholarship and Professional Awards

For all nominations and applications:
Please submit by e-mail to Award Committee:

Dr. Hong Zhuang: hong.zhuang@ARS.USDA.GOV

Dr. Juming Tang: jtang@wsu.edu

Dr. Zuoxing Zheng: zzheng@kraft.com

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

1. To stimulate college-bound, high school juniors and seniors to consider majoring in science and technology Purposes:
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 2013 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 2013 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 2012 and/or 2013 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 extra-curricular 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.

Application requirement: A letter of application, an essay of career objective, current resume, academic records, and two recommendation letters. For graduates an abstract accepted for presentation at the IFT Annual Meeting or other professional conferences of food science societies in 2012 or 2013.

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.

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 Awards per Year:

Scholarship awards: high school seniors (1-2), undergraduate (1), graduate (up to 2)

Professional Achievement and Distinguished Service awards: one each. The awards will only 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.

2013 Annual Banquet

It's that time of a year again--our family annual meeting and banquet time at IFT! This time will be in Chicago! 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. 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.

MINGHIN CUISINE (名轩)

2168 S. Archer Ave.
Chicago, IL 60616
Phone: (312)808-1999

Date: July 15, 2013 (Monday)

Time: 6:00 pm – 9:00 pm.

Website: www.minghincuisine.com

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

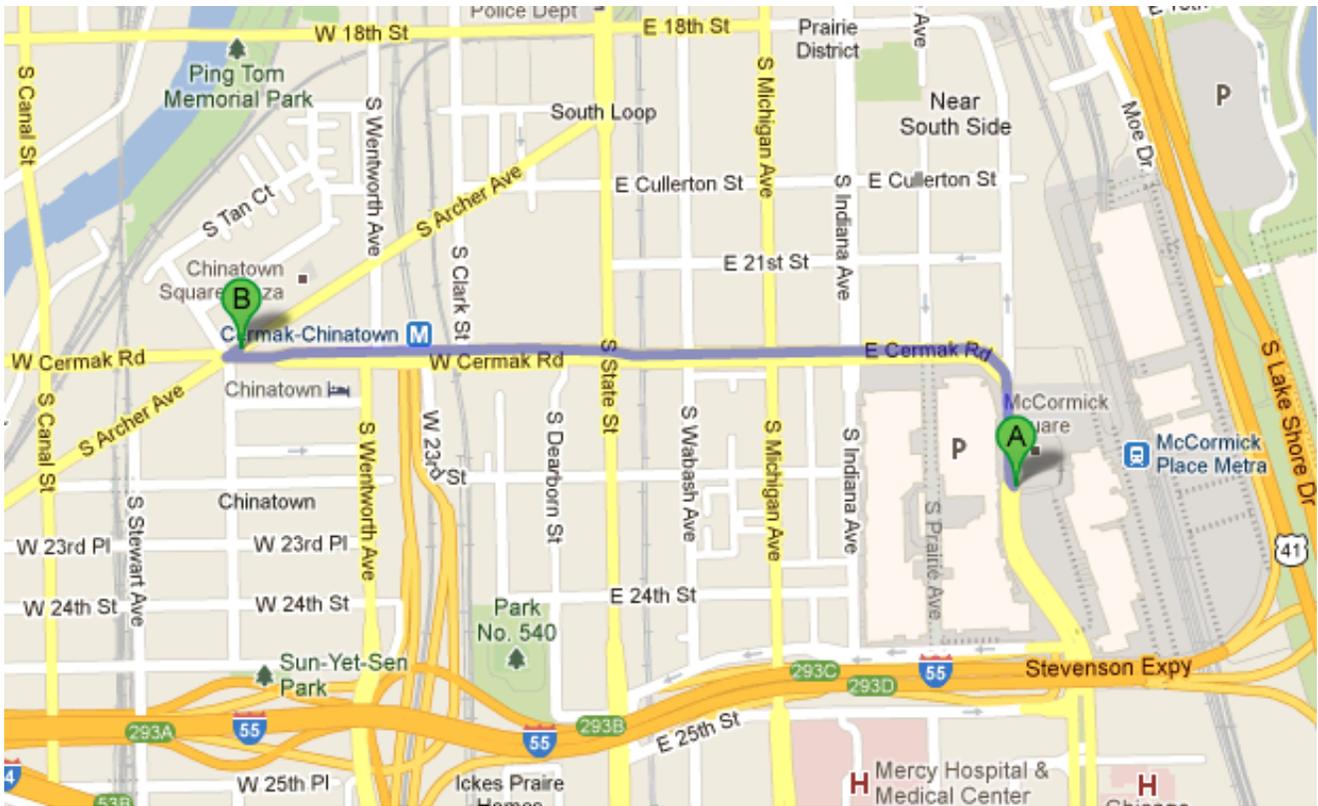
Gifts and Souvenirs for Door Prize Drawing:

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

Banquet Organizing Committee:

Guangwei Huang (209-614-6706)

Dr. Yi-Fang Chu (847-909-0590)



A 2301 S Lake Shore Dr, Chicago, IL 60616

1. Head **northwest** on **S Martin Luther King Dr**

go 0.1 mi
total 0.1 mi



2. Slight **left** onto **E Cermak Rd**
About 3 mins

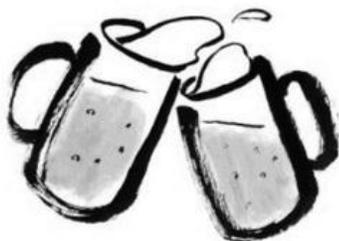
go 0.8 mi
total 0.9 mi



3. Sharp **right** onto **S Archer Ave**
Destination will be on the left

go 75 ft
total 1.0 mi

B 2168 S Archer Ave, Chicago, IL 60616



CAFS History Series Articles

Editor's comments: Many of you may not know that CAFS is about to celebrate 40 years anniversary in 2015. Since origination in 1975, CAFS has grown to a big society with more than 250 members. Cathy Ang, one of the few founders of CAFS, has agreed to write article series of CAFS history for newsletter. We are deeply grateful to her, and other precursors, for their works that have made CAFS a great family society for all of us.



Cathy Ang, Ph. D. A charter member of the CAFS, Cathy played many roles in the organization, such as secretary, treasurer, president and newsletter editor. She also served on various positions at

National IFT, sectional and divisional IFTs. She received a Professional Achievement Award from CAFS and Fellow Award from the IFT as well as AOAC International. After 30+ years of professional career in food industry, USDA Russell Research Center and US F.D.A. National Center for Toxicological, Cathy is now happily retired in Honolulu. Visitors from CAFS are most welcome. Contact info: CathyAng2005@yahoo.com; Tel: (808) 888-2951.



CAFS History, His and Her Stories

-- by Cathy Ang

Part 1: Beginning of a New Organization

The seed of this group was planted 60 years ago when Dr. Bor S. Luh, Professor of University of California at Davis joined the IFT in 1953. Ever since then, at every IFT annual meeting, Dr. Luh would informally invite IFT attendees who were of Chinese origin to have dinners together. The group was getting bigger yearly and started to discuss about forming a Chinese Association.

At the 1974 IFT convention in New Orleans, I had the pleasure in meeting with Dr. Luh and joined his dinner group. I recall that we had about 15 Chinese IFT attendees eating in a German restaurant. We talked about notifying more people and having dinners together every year at IFT conventions. We made out a list of names with mailing addresses of all Chinese-speaking IFT members we knew of. Dr. Whu-Ta Lee served as the coordinator and later mailed out the list to all names on that list, which he referred to as fellows of the "IFT Chinese Association".

In the next year, 1975, when IFT annual meeting was in Chicago, Dr. Sam Wang arranged a banquet for the group in a Chinese restaurant. Sam also updated the name list to include more than 40 people. Happily, the seed of CAFS started to sprout while about 50+ IFT Chinese people attended the dinner banquet. Naturally, an organization named the "IFT-Chinese Association" was formed.

Dr. Bor S. Luh was elected as the first President, Dr. Li-chun Wang the Vice-president and Dr. Tung S. Chen was the next annual meeting contact person (secretary). Membership fee was \$2.00 for printing the directory and postage. Dr. Joseph Jen volunteered to write an article describing the event, which entitled "IFT Chinese Association in U. S." was later published in the *Food Industry Monthly*, a magazine of the Food Industry Research and Development Institute, Hsin-chu, Taiwan, ROC.

In later 1975, a newsletter (without volume or issue number) by Dr. Tung S. Chen indicated that the name of the new organization was "Institute of Food Technologists - Chinese Association". The total membership increased to 76. All records and correspondences were hand-written in Chinese. The CAFS sprout appeared above ground.



CAFS First President: Bor S. Luh



Modified from Wikipedia

Bor Shium Luh (1916-2001) was a Chinese-born American food scientist who was known for his research in fruit and vegetable products and in developing food science and technology in Asia, Latin

America, and the Middle East.

Born in Shanghai, he earned a Bachelor of Science in chemistry in 1938 at Jiao Tong University, then earned his Master of Science degree in food science (1948) and Doctor of Philosophy degree in agricultural chemistry (1952) both at the University of California, Berkeley. Luh joined the University of California, Davis faculty in 1952 as a researcher and lecturer in food chemistry, working his way to professor rank until his 1986 retirement.

Dr. Luh published over 200 research papers and wrote 3 textbooks and 86 major chapters in other books. He had supervised over 100 graduate students, many of whom have successful careers of their own. IFT named International Award in his honor starting in 2005. In April 2005, "Bor S. Luh Food Safety Research Center" was established in Shanghai Jiao Tong University.

Message from former president of CAFS



Dr. James Moy (jhmoy1@gmail.com, 808-235-3812), Professor Emeritus of Food Engineering, University of Hawaii. Former President of CAFS (2005-2006).

I am very pleased to see that a younger generation of CAFS members are continuing their good work. Though I have not been attending the annual IFT meetings and CAFS meetings in the past few years, I have the feeling that things at CAFS are moving ahead quite well. In an organization such as the CAFS, having new blood (young members) to carry the flag and manage the organization's business is very important. So my message is, "Keep up with the good work, and find more members. --- my sincere congratulations."

CAFS Member News

Dr. Sam K. C. Chang becomes head of Food Science Department at MSU

Dr. Chang (schang@fsnhp.msstate.edu, 662-325-3200) has recently moved from North Dakota State University to Mississippi State University to assume the role of a professor and the Head of the Department of Food Science, Nutrition and Health Promotion, which has about 20 faculty and 80 graduate students. Dr. Chang continues to work on his research interest in the utilization of legumes, particularly on characterization of soybeans for food making. He is assisting China's Northeast Agriculture University in organizing the Seventh International Soy Processing and Utilization Conference to be held in August 5-9 of 2015. This conference is held every four years. Consumption of soy foods is increasing due to health benefits. For those who are interested in presenting a paper or participating in this conference, please contact with Dr. Chang.

Dr. Fu-hung Hsieh's work recognized by Bill Gates

Bill Gates, the co-founder and Chairman of Microsoft and co-chair of the Bill & Melinda Gates Foundation, was fooled by the "Beyond meat", a meat analogue product developed by Dr. Fu-hung Hsieh and his colleagues at University of Missouri. Gates said that he "honestly couldn't tell it from real chicken." For details please read the article:

<http://www.foodnavigator.com/Financial-Industry/Bill-Gates-Food-industry-innovation-crucial-for-health-and-food-security>

Albert Lihong Zhou is graduating from USU

Albert Lihong Zhou (albert.zhou@aggiemail.usu.edu, 435-535-1686) is a Research Assistant at Utah State University. He has a Medical Degree and a Master Degree from China, he will graduate in

May with a PhD degree in Nutrition and Food Sciences from Utah State University. He is looking for a job, be it an academic position of Assistant Professor, Research Associate, or Postdoctoral Fellow or any research and development position in the industry. Please let him know if you have any relevant information.

Dr. Gary List elected 2013 IFT fellow

Dr. Gary List (gelist@telstar-online.net, 309 444 8353), the owner of G.R. List Consulting, has been elected as a 2013 Fellow by the Institute of Food Technologists. He will receive the Award at the annual IFT meeting in Chicago. He is retired from the USDA's National Center for Agricultural Utilization Research (NCAUR) in Peoria, Illinois, where he conducted research on oilseed processing for 44 years. He has published extensively including 32 book chapters and has edited seven books in his field. Dr. List has received numerous awards from IFT, AOCS, ACS, Euro Fed Lipids and the United Soybean Board. In 2012 he gave an invited plenary lecture at the Bread and Cereal Congress in Beijing, China.

Alex Woo started new business

Alex Woo (Alex.Woo123@gmail.com, 425-985-8168) has started his food technology firm W2O Food innovation in 2009. The company specializes in developing new products with expertise in what he call "taste and smell technologies". Companies seek consultation from W2O to bring food science to their New Product Development efforts.

2012 Financial Report

----- By Vivian Wu

Balance of FY 2011 term	\$	16,576.78
2012 term		
Expenses		
Domain Access Renew		\$110.97
Subtotal Expense		\$110.97
Income		
Mailed in Membership		
for Jan. 01, 12-Dec. 31, 2012	\$	950
	subtotal	\$ 950.00
9 Mo Risk Free CD from the previous year		\$79.36
9 Mo Risk Free CD earned in this term		\$6.40
Royalty donated by Dr. Hong Zhuang		\$150.28
Subtotal Income		\$1,106.68
2012 Annual Banquet in:		
Emperor's Garden Restaurant		\$5,125.00
On-Site Registration and membership		\$5,007.00
Sponsor of CAFS banquet		\$2,000.00
door price expense		
2012 Scholarship: Graduate Student (Ph.D.) First place	\$	100.00
2012 CAFS Logo design	\$	200.00
2012 CAFS Logo design	\$	100.00
2012 CAFS Logo design	\$	100.00
2012 CAFS Logo design	\$	100.00
2012 CAFS Logo design	\$	100.00
receipt book		\$7.11
Subtotal		\$1,174.89
Balance of 2012 term	\$	18,747.38

2013 term

Expenses

Subtotal Expense	\$0.00
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Income

Mailed in Membership

for Jan. 01, 13-Dec. 31, 2013	\$	-
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subtotal	\$	-
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9 Mo Risk Free CD from the previous year	\$85.76
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9 Mo Risk Free CD earned in this term	\$3.20
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Donation (Dr. Hong Zhuang)	\$152.12
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Subtotal Income	\$155.32
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2013 Annual Banquet in:

MingHin Cuisine	\$500.00
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On-Site Registration and membership

Sponsor of CAFS banquet

door price expense

2012 Scholarship: Graduate Student (Ph.D.) First place

Subtotal	-\$500.00
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Balance of 2013 term	\$	18,402.70
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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 2013 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

Job Opportunities



The University of Georgia

Assistant Professor in Sensory Science/Product Innovation with 80% Research and 20% Extension Appointment (12 month, Tenure Track)

Department of Food Science and Technology

Position Available: August 1, 2013

Qualifications: The Department of Food Science and Technology is seeking a highly motivated and creative individual to develop a research and extension/outreach program in the area of sensory science/product innovation with an emphasis on Georgia commodities at the University of Georgia Griffin campus. A Ph.D in Food Science or related field is required. Candidates with a strong background in food regulation and demonstrated interest working with food companies and entrepreneurs are desired.

Responsibilities: Specific responsibilities include: (1) establish an extramurally funded research program in sensory science; (2) work with entrepreneurs and food processors to develop value-added food products; (3) work with the Food Product Innovation and Commercialization Center as a team member; and (4) direct graduate students and postdoctoral associates. The successful candidate is expected to develop a record of scholarly activity as evidenced by publications, extramural funding and student advising. The candidate will contribute to the core research and service missions of the Department.

Application Procedure: Applicants must send: (1) a letter of application; (2) curriculum vitae; (3) undergraduate and graduate transcripts; (4) names, addresses, telephone numbers and e-mail addresses of three to five professional references whom the search committee may contact; and (5) a one-page summary outlining research and extension/outreach visions. Application materials should be sent to: Dr. Yen-Con Hung, Department of Food Science and Technology, The University of Georgia, Griffin, GA 30223-1797; Phone: 770-412-4739; Fax: 770-412-4748; Email: yhung@uga.edu; Website: <http://www.caes.uga.edu/center/foodpic/> and <http://www.foodscience.caes.uga.edu/>

Deadline: Applications must be received by May 1, 2013. Any applications received after that date will be considered only if suitable candidates are not identified.

The University of Georgia is an Equal Opportunity/Affirmative Action Institution. Women and Minorities are encouraged to apply.

International Soybean Processing and Utilization Conference ISPUC VII August 5-9, 2015

Hosted By Northeast Agriculture University and the National
Soybean Processing and Engineering Center

Harbin, People's Republic of China

For Information Please Contact:

haibowu2004@sina.com
schang@fsnbp.msstate.edu
bcowen@illinois.edu

