

華美食品學會

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

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Message from the President



-- By Guangwei Huang

Dear CAFS members,

The CAFS 2014 annual meeting and banquet is fast approaching as the IFT Annual Conference will be held in June this year, so in 5 weeks we will meet in New Orleans. To prepare for our

annual gathering I would like to call your attention to: 1) make a plan to attend; 2) cast your votes to elect new CAFS officers for 2014/15; 3) nominate your students for awards and colleagues for recognition.

The annual banquet planning committee, chaired by our President-elect, Dr. Yaguang Luo with support from Drs. Vivian Wu and Hongda Chen, has selected The Five Happiness Chinese Restaurant for our venue. The committee is also working with the restaurant to ensure that healthy dishes with reduced fat, sugar, and salt, and fresher fruits and vegetables are served to our attendees. So I ask you to take this once a year opportunity to fellowship with your CAFS family members at the banquet, and invite your friends or new acquaintances to be a part of CAFS. Should you have any suggestions on annual banquet arrangement or meeting

program, please contact Dr. Yaguang Luo (yaguang_luo@ars.usda.gov). For more detailed information on the annual banquet, please refer to the annual banquet planning report in this Newsletter.

Our past president Dr. Howard Zhang, working with the nominating committees Drs. Yi-Cheng Su and Hong Zhuang, has successfully identified the following candidates for 2014 CAFS new officers: Vivian Wu for President-elect; Olive Li and Sea Liu for executive directors. These are outstanding and eager to serve candidates, and we appreciate their commitment to serve CAFS. A short bio for each nominee and 2014 election ballot are included in this Newsletter. Please cast your vote by May 31, 2014.

It's a CAFS tradition to award future food professionals and recognize members' achievements at the annual banquet. The 2014 award committee headed by Dr. Juming Tang, together with Drs. Hong Zhuang and Fanbin Kong, had sent an email several weeks ago calling for awardee nomination. There are still

time to nominate your students to receive an award and to nominate accomplished and serving members to be recognized, please contact Drs. Juming Tang (jtang@wsu.edu); Fanbin Kong (fanbin_kong@yahoo.com); and Hong Zhuang (hong.zhuang@ars.usda.gov).

A task force spearheaded by Dr. Yi-cheng Su is trying very hard to complete CAFS logo design so it can be revealed to you at the banquet. The bylaw committee is conducting a comprehensive review on CAFS by-laws to re-define CAFS roles and future directions. Another task force led by Dr. Howard Zhang is working on a long term plan to transform CAFS to be a scientific conference organizer and evaluating potential events to get involved in the near future. By the annual banquet in New Orleans, we will have a full report for you.

Looking forward to seeing you at CAFS 2014 annual meeting and banquet!

Guangwei Huang

2013/14 CAFS President

2013 Executive Committee Election

CANDIDATES FOR 2013 EC MEMBERS

WU Vivian Chi-Hua

For President-Elect 2014-15



Dr. Vivian C.H. Wu, Professor of Food Science and Human Nutrition at the University of Maine, received her Ph.D. degree in Food Science with emphases

on microbiology under Dr. Daniel Y. C. Fung at Kansas State University (K-State) in December 2002, and continued post-doctorate research work at K-State. She was appointed as a tenure-track Assistant Professor in the Department of Food Science and Human Nutrition at the University of Maine in October, 2003, promoted to Associate Professor with tenure in 2009, and Full Professor in 2014. Vivian was born and raised in Taiwan. She

joined CAFS as a student member in 2000, and received an Outstanding Student Award from CAFS in 2002, and has become a life-member of CAFS since 2007. She has served as CAFS treasurer since 2005 and served on CAFS Award Committee in 2007, 2008, and 2009. She received CAFS Distinguished Service Award in 2012.

Dr. Wu leads the Pathogenic Microbiology Laboratory at the University of Maine. Her team has received many prestigious national and international research awards. Her expertise is in the areas of applied microbiology and food safety, including 1) the development of biosensors and advanced technologies for the detection, enumeration, and identification of foodborne pathogens and toxins based on immunochemistry, molecular, and genomic-based methods and nanotechnology, 2) the development of innovative intervention technologies to eliminate microbial contaminations in food products and environmental samples, 3) the investigation of the epidemiology, transmission, and internalization of foodborne pathogens using microbiology, molecular biology, biochemistry, metagenomics, bioinformatics, and magnetic resonance imaging, 4) the discovery of natural functional ingredients (especially in cranberries and blueberries) to control foodborne pathogens and protect human health, and the elucidation of mechanisms of action of bioactive compounds against foodborne pathogens on cellular and molecular levels, both *in vitro* and *in vivo*, 5) risk assessments for food safety, and 6) the development of biofuels from food waste and renewable sources. She utilizes modern and integrative approaches to

address both fundamental and applied questions that are relevant to microbial food safety and mechanisms of antimicrobial action. Among her various research projects, significant work in pathogen detection includes the development of a biosensor system that can simultaneously enrich and detect viable *Escherichia coli* O157:H7 based on a nanoparticle-functionalized piezoelectric biosensor quartz crystal microbalance system. She received the Bimbo Pan-American Nutrition, Food Science and Technology Award for recognizing this achievement in 2013. Additionally, her work in the elucidation of the mechanism in which antimicrobial compounds cause damage and toxic stress to microbial pathogens has received more than 100 interviews and contacts from the press, the industry, and the public including the *Wall Street Journal* and the *Discovery Channel* regarding her research. She has published more than 100 peer-reviewed articles, book chapters, and conference proceedings. She been invited to give more than 70 presentations nationally and internationally. She have also given more than 90 presentations about her research findings in both national and international conferences. She is an appointed member of Maine's Board of Agriculture. The Maine Legislature formed the Board of Agriculture to advise the Chancellor of the University of Maine System (UMS) and the President of the University of Maine. The board identifies and prioritizes the research and extension programming needs for the agricultural community in Maine. She serves on 13 journal editorial boards. Dr. Wu is very active in international activities. She is an Adjunct Professor of National Chiao Tung University (Taiwan), Shanghai

Ocean University (China), and Zhejiang University (China). She organized and co-chaired international workshops in the areas of food safety and rapid detection methods. She received the Eastern Scholar Award in 2011. She established the International Blueberry Research Center in 2014. She is also a member of IFT, ASM, IAFP, Gamma Sigma Delta, Phi Tau Sigma, and Phi Kappa Phi Honor Society.

LI Yao Olive
For Director 2014-15



Dr. Yao Olive Li, is an Assistant Professor in the Department of Human Nutrition & Food Science, College of Agriculture, at California State Polytechnic

University, Pomona (Pomona, CA USA 91768). She received her B. Eng. in Food Eng. from Dalian Polytechnic University, China, in 1990, and M. Eng. in Biochemical Eng. from Dalian University of Technology in 1997. She obtained M. A. Sc. in Chemical/Food Engineering from University of Toronto, Canada, in 2005, and Ph.D. degree in Chemical/Food Engineering from University of Toronto in 2009.

With more than twenty years' experience of research, teaching, and industrial services across the USA, Canada, and China, Olive has acquired a good overview of the field of Food Science & Engineering, and particularly strong expertise in a specialized area of novel food ingredient delivery technologies for applications in fortified and functional foods. This international,

multidisciplinary background enables her to interact with professionals in a variety of related fields.

Through her Master's and PhD research work, Olive has developed a microencapsulation-based technology platform that can serve as a template for effectively delivering micronutrients in sizes compatible with the chosen food vehicle. The applications of this technology platform are wide-ranging, and have large potential impact on health, both in North America and abroad. The immediate applications of the micronutrient delivery systems in fortification of salt, sugar, and rice have resulted in significantly improved human nutrition and health in targeted populations in selected developing countries, including Kenya, Nigeria, India, and Brazil. Under the sponsorship of human nutrition-oriented NGOs, the technologies of double fortified salt (DFS) with iron and iodine and multiple micronutrients fortified Ultra Rice® have been scaled up for commercial production in these countries. Therefore, the DFS technology and Ultra Rice® program were selected as 2009 and 2010 Tech Award recipients, respectively, by the American's Premier "The Tech Museum of Innovation" due to their "innovative approaches to addressing global micronutrient malnutrition". Olive has also been selected to receive one of the IFT's 2014 Annual Achievement Award – W. K. Kellogg Award for International Food Security.

Olive has extensive teaching experience at university level and is also active in various professional activities, ranging from scientific program assessments, manuscript reviews, to industrial consultation/service. She is an active member of several

professional societies, including Institute of Food Technologists of USA (IFT) and Canadian Institute of Food Science & Technology (CIFST). She served for IFT's Certified Food Scientist Program Ad Hoc Group, and has been constantly serving in IFT's Food Processing & Packaging Subpanel, Annual Meeting Hot Topics Work Group, and Food Industry Innovation Award Jury. She has been elected and serving in the southern California IFT section's executive board and as the scholarship committee chair. Olive is also an editorial board committee member for International Bioencapsulation Research Group (BRG), a France-based scientific community.

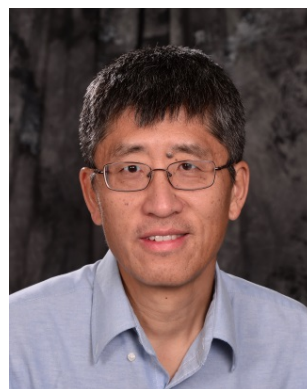
With a long term goal of establishing a regionally-recognized research program at CPP focusing on a brand new area of Functional Food Engineering, Olive is interested to conduct research involving both exploratory work in fundamental research and practical applications through an integrated approach for process and product development based on microencapsulation and nanotechnology. Specifically she intends to develop novel ingredient systems/technologies for effective delivery of micronutrients and nutraceuticals through fortified and/or functional foods. Also it is her plan to explore engineering solutions for converting fundamental advances in nanotechnology into successful industrial-scale processes through process scale-up and commercialization practice. Based on enhanced understanding in fundamental engineering, she proposes to incorporate innovative ingredient technologies into food systems of post-harvest production, processing, distribution, and consumption,

leading to novel, value-added functional food products containing essential micronutrients and desired nutraceuticals for enhanced nutrition benefits. Therefore she is looking for opportunities to partner with local/regional agro-food sector and related industries for process scale up and proof-of-concept determination.

LIU Sean

For Director 2014-15

Dr. Sean Liu is Research Leader for the Functional Foods Research Unit (Cereal



Products and Food Science Research Unit before 2009) with the USDA Agricultural Research Service (ARS). Dr. Liu received a B.S. from East China University of

Science and Technology (Shanghai), and MS/Ph.D. from Kansas State University. He was a professor in Department of Food Science at Rutgers University before joining ARS as Research Leader in 2007. Dr. Liu is a professional member of AACC International and IFT. Dr. Liu served on ARS Ethic in Science Panel. Since 2009, he has been serving as co-chair and organizer of Corn Dry Millers Conference. He published over 100 peer-reviewed papers and other publications. He graduated from USDA Senior Executive Service Candidate Development Program and received certificate from OPM.

**Chinese American Food Society
ELECTION – 2014**

Ballot

President-Elect (Vote for one)

Wu, Vivian Chi-Hua. ()

(write-in) _____()

Directors (Vote for two)

Li, Yao Olive ()

Liu, Sean ()

(write-in) _____ ()

Pan, Zhongli (will continue to serve in 2014-2015)

Weng, Jun (will continue to serve in 2014-2015)

Secretary

Kong, Fanbin (will continue to serve in 2014-2015)

Membership Directory Editor

Zhong, Qixin (will continue to serve in 2014-2015)

Please vote electronically by sending your ballot to:

Howard Zhang (Howard.Zhang@ARS.USDA.GOV);

Deadline for voting: **May 31, 2014**

CAFS 2014 Election Committee

Howard Zhang, Chair

Yi-Cheng Su,

Hong Zhuang

CAFS Sponsored Meeting Announcement

The CAFS executive committee is pleased to announce that we are co-organizing the 8th International Symposium of Food Science in conjunction with the 16th International Conference of Functional Food. The conference will be held in Chengdu, Sichuan, China on July 26-27, 2014. CAFS members attending this meeting will receive complimentary registration and hotel stays during the meeting. We are also pleased to announce that travel grants (up to \$500 per person, and up to two persons per year) are available for CAFS members

attending this meeting. Please contact Dr. Yaguang Luo at Yaguang.Luo@ars.usda.gov before June 15, 2014 if you are interested.



2014 Annual Banquet



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

Five Happiness Restaurant (五福川菜)

<http://fivehappiness.com/>
3605 S Carrollton Ave
New Orleans, LA 70118
Tel: (504) 482-3935

Time:

June 23, 2014 (Monday), 5:30 pm – 9:00 pm.

Menu:

Seafood Tofu Soup (海鮮湯)

Cold cut platter (四小冷盤)
Crispy Ginger Shrimp (脆皮蝦)
House Baked Duck (明爐烤鴨)
Steak Kew with Vegetables (新蔬牛柳)
Scallop with oyster sauce (蠔油干貝)
Fish Filet with Chef's Special Sauce (魚香魚)
Sautéed Chinese Green (清炒蔬菜)
Minced Chicken with Lettuce Wrap (餛飩)
Fresh Fruits (上市水果)
Tea and soft drink (茶及冷飲)

Cost:

Member: \$35; Non-Member: \$45; Student
Member: \$25; Student Non-Member: \$35
cash or check only, no credit card

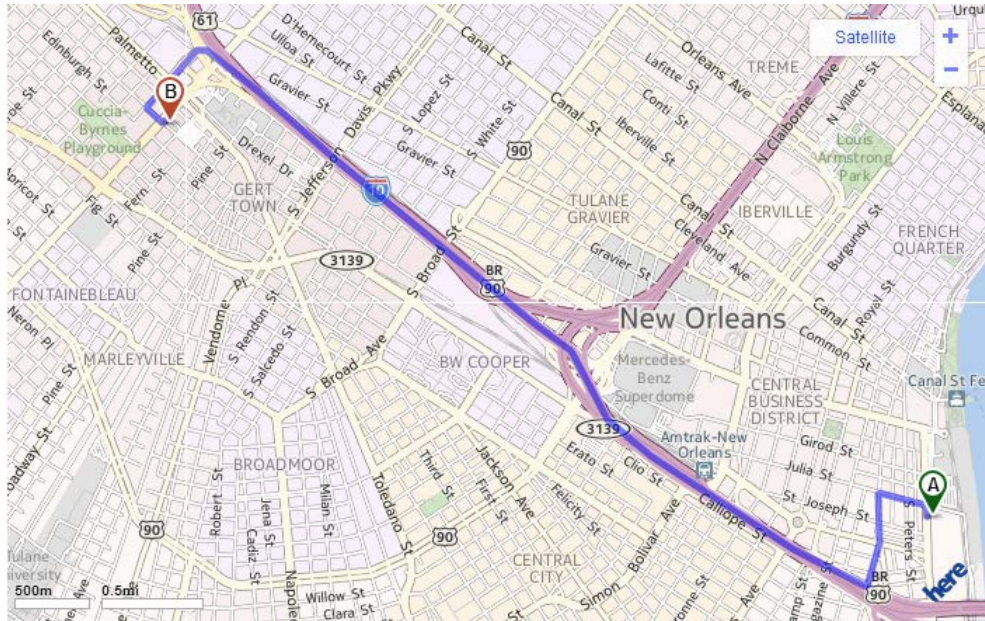
Gifts and Souvenirs for Door Prize Drawing:

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

Banquet Organizing Committee:

Dr. Yaguang Luo
Dr. Hongda Chen
Dr. Vivian Wu

Direction



A 900 Convention Center Blvd, New Orleans, LA 70130-1755

Head toward Julia St on Convention Center Blvd.

Go for 239 ft

Turn left onto Julia St.

Go for 0.2 mi

Turn left onto Tchoupitoulas St.

Go for 0.2 mi

Bear right onto Annunciation St.

Go for 0.2 mi

Turn sharp right and take ramp onto Pontchartrain Expy (US-90-BR E) toward I-10.

Go for 2.5 mi

Take exit #232/US-61 N/US-61/Tulane Ave/Airline Dr/Carrollton Ave onto Dublin St toward Carrollton Ave South.

Go for 0.9 mi

Turn left onto Palm St.

Go for 442 ft

Turn left onto S Carrollton Ave.

Go for 104 ft

Your destination on S Carrollton Ave is on the right. The trip takes 4.1 mi and 8 mins.

B 3605 S Carrollton Ave, New Orleans, LA 70118-4509



CAFS Member News

Drs. Juming Tang, Howard Q. Zhang, and Keshun Liu elected 2014 IFT Fellows

Dr. Juming Tang, Regents Professor and Distinguished Chair of Food Engineering, Washington State University. Juming Tang has trained 26 Ph.D. students and published over 240 scientific papers, three books, and 24 book chapters. Tang's laboratory developed 915 MHz Single-mode Microwave Assisted Sterilization (MATS) and Pasteurization (MAP) technologies for packaged foods. It received the first U.S. Food and Drug Administration (FDA) acceptance in 2009 for processing of packaged potatoes in trays, the second FDA acceptance in 2010 for salmon fillets in pouches, and a non-objection letter from USDA FSIS in 2011 for meat and poultry products. Tang is Past President of the International Microwave Power Institute and past Chair of the IFT Food Engineering Division. He has received numerous awards, including the 2010 IFT Research and Development Award and 2012 International Food Engineer Award of the American Society of Agricultural and Biological Engineers/Nestle. Tang is a Fellow of the International Microwave Power Institute and the American Society of Agricultural and Biological Engineers.

Dr. Howard Q. Zhang, Director, U.S. Dept. of Agriculture, Agricultural Research Service, Western Regional Research Center. Howard Zhang has been the Center Director for the U.S. Dept. of Agriculture Western Regional Research Center (WRCC) in California since 2009. WRCC is known for Food Safety, Value-added Processing, Plant Genetics and Natural Resource Management. He led 72 scientists who published 190 peer reviewed journals articles and were granted five patents in 2013. He received his Ph.D. from Washington State University (1992), was appointed Assistant (1994), Associate (1999) and Full (2003) Professor at The Ohio State University. Zhang then joined the U.S. Dept. of Agriculture in 2004. He is a pioneer of pulsed

electric field technology and ultrasonic sealing. He authored six U.S. patents, 100 journal publications, 40 invited talks and 150 presentations. Zhang received IFT's Samuel Cate Prescott Award and the Research and Development Associates' Isker Award. He has served as Chair of IFT's Nonthermal Processing Division and President of the Chinese American Food Society.

Dr. Keshun Liu, Research Chemist at U.S. Dept. of Agriculture, Agricultural Research Service. Throughout his diverse career with industry, academia, and government, Keshun Liu has made outstanding contributions to the chemistry and technology of soybeans, grains, and legumes. He has carried out several high impact research works, including elucidation of chemical changes and modification of dry-grind processing of grains for ethanol production, high moisture extrusion of soy proteins into fake meats, barley and oat fractionation, analytical method development, and mechanistic elucidation for the hard-to-cook phenomenon in legume seeds. Liu is an internationally known expert on soybeans and soyfoods, has published 104 papers and four reference books, organized/co-organized two conferences and 37 symposia, and given 92 presentations. He has served IFT as Chair of the Product Development Division, a member of committees for several Divisions, and an organizer for 11 IFT symposia. He is also a fellow of American Oil Chemists' Society.

Drs. Yao-Wen Huang, Yen-Con Hung, and Sam K.C. Chang elected IAFoST Fellows

Dr. Yao-Wen Huang, Professor, Department of Food Science and Technology, Center for Food Safety, University of Georgia. He got his PhD from the Department of Food Science, University of Georgia, Athens, GA in 1983. Dr. Huang's research interests are food safety and microbiology, application of nanotechnology on rapid pathogens detection,

aquatic food technology, Asian functional foods and new product/process development.

Dr. Huang is the Fellow of Institute of Food Technologists (2009). He has been awarded the Outstanding Achievement Award, All Chinese Awards, SBS USA (2009), Professional Achievement Award, Southeastern Regional Sections of the IFT (1999), and Distinguished Teacher Award, Gamma Sigma Delta, The Honorary Society for Agriculture(1996).

Dr. Yen-Con Hung, Professor, Department of Food Science and Technology, University of Georgia. His area of expertise is on applying the fundamentals of engineering science to biological materials to ensure the high quality and safety of food products. Dr. Hung is a world-renowned expert on food freezing and electrolyzed (EO) water research. Dr. Hung has received several highly distinguished professional awards such as the prestigious American Society of Agricultural Engineers New Holland Young Researcher Award, the University of Georgia Creative Research Medal, and the Gamma Sigma Delta Senior Faculty Research Award. He was elected as an IFT Fellow in 2004.

Dr. Sam K.C. Chang, Professor and Head of the Department of Food Science, Nutrition and Health Promotion at Mississippi State University. Dr. Chang has an extensive background in research, particularly in the processing and benefits of legumes, including soybeans. Dr. Chang has established an internationally renowned research program in soybean quality and utilization. He has contributed significantly to the knowledge on the biochemical basis of soybean quality for making soy foods as affected by raw materials, processing, and storage. Dr. Chang is a fellow in the American Chemical Society's Agricultural and Food Chemistry Division. He is also an IFT fellow and serves on the advisory board of the American Council on Science and Health.

Dr. Tung-Ching Lee elected AAAS Fellow

Dr. Tung-Ching Lee, Distinguished Professor at the Department of Food Science, Rutgers University. Dr. Lee has recently been elected to the Fellow of the American Association for the Advancement of Science (AAAS). AAAS cited Lee "for distinguished, innovative contributions in food quality attributes and their improvements by discovering basic mechanisms and providing realistic applications to improve food resources and health worldwide." Lee studies ways to enhance the quality, safety and health benefits of the world's food supply by using approaches based on molecular biology and chemistry, food processing technology, biotechnology and nanotechnology. He concentrates on the nutritional, safety and toxicological aspects of food processing, including research on browning in foods, nutraceutical science, carotenoids and vitamin A, seafood science and foods for NASA's advanced life support system.

Dr. Juming Tang promoted to Regents Professor

Dr. Juming Tang, Professor at Washington State University. Dr. Tang has recently been promoted to Regents professor. The promotion honors the highest level of international distinction in the discipline that raises university standards through teaching, scholarship and public service. Dr. Tang's research program during his 19 years at WSU has focused on applying fundamental scientific and engineering principles to long-term economical and environmental issues in food safety, value-added processing and sustainable post-harvest practices for agricultural commodities.

Dr. Olive Yao Li received IFT award

Dr. Olive Yao Li, Assistant Professor, California Polytechnic State University, Pomona. Dr. Li has received the 2014 W.K. Kellogg International Food Security Award and Lectureship for her research work on microencapsulation-based delivery systems that resulted in technology that can serve as a template for effective delivery of micronutrients in sizes comparable with the chosen food vehicles.

Dr. Vivian Wu promoted to Full Professor

Dr. Wu received her Ph.D. degree in Food Science with emphases on Microbiology under Dr. Daniel Y. C. Fung at Kansas State University (K-State) in December 2002, and continued post-doctorate research work at K-State. She was appointed as a tenure-track Assistant Professor in the Department of Food Science and Human Nutrition at the University of Maine in October, 2003, promoted to Associate Professor with tenure at the University of Maine in 2009 and Full Professor in 2014.

Dr. Judy Chan took Educational Developer position at UBC

Dr. Judy Chan received Ph.D. in dairy protein chemistry in 2006 at UBC. Her new job responsibilities as an Educational Developer at UBC include developing a concept inventory for introductory food science courses and enhancing teaching and learning through multimedia. She looks forward to connecting with fellow CAFSers. If you are also interested in, and/or currently developing a concept inventory for food science education, please contact her via email address judy.chan@ubc.ca or phone [604 822 5811](tel:6048225811)



You have made our family society proud by your achievement and success!

Call for Nominations of CAFS 2014 Student and Professional Awards

CAFS Outstanding Student Awards

- 1. To encourage diligence and excellence in the pursuit of undergraduate studies in food science, food technology, or food engineering*
- 2. To promote quality and professionalism in scientific research and communication skills among graduate students in food science, technology or engineering*

Eligibility

- 1. Undergraduate students: enrolled in reputable food science, technology, or engineering programs and are or plan to become CAFS student members*

at or before 2014 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.

- 2. Graduate students: enrolled in reputable food science, technology or engineering graduate programs and are or plan to become CAFS student members at or before 2014 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 2014 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.

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

CAFS Student Award Criteria

1. Applicants stated goal consistent with the purpose of the CAFS awards;
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 requirements: A letter of application, an essay of career goal, current resume, academic records, and two recommendation letters. For graduates an abstract accepted for presentation at the IFT Annual Meeting in 2014.

CAFS Professional Achievement Award

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

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

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.

CAFS Distinguished Service Award

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

Nomination documents: 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

Awards: undergraduate (2), graduate (up to 3)

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.

All awardees receive a commemorative certificate and an invitation to the award ceremony at the CAFS annual banquet.

CAFS History, His and Her Stories

Part 3: Abundant Growth: Membership, Annual Events, Outreach



-- by Cathy Ang

Along with the growth of the Society, the membership categories changed several times.

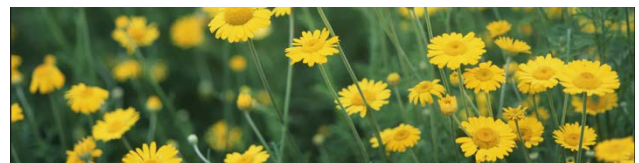
Supporting, Honorary and Corporate Members were established in 1977 and Life Member in 1986. Membership dues for Professional and Student also increased a few times. As in 2000, the dues were: Professional, \$20; Student, \$10; Life Member, \$300 and Corporate Member, \$250. Membership certificates were designed and issued in 1989.

During 1975 to 1981, the major CAFS sponsored activities were the Annual Banquets in conjunction with the IFT annual conventions. Besides members, guests were invited to the Banquets; they included IFT national leaders, division offices and delegates from Taiwan. In 1989, a group of about 10 Singapore food professionals attended the Banquet, and in 1990, members of Chinese delegation from Beijing and Shanghai also joined the CAFS Banquet. Usually there was about 80 to 120+ people at the Banquets, often in a Chinese restaurant. At the 1985 Banquet in Atlanta, the entire banquet expense was paid for by an Honorary member, Mr. Kit Chen. He was very impressed by the CAFS organization and generously supported the Banquet function.

Since 1982, the annual events have included professional forums and student seminars. These

programs provided expert advice and valuable information for professional development and student employment (see 1983 CAFS Forum photos). In 1983, CAFS awards were established to recognize outstanding professionals and graduate students at the Banquet. Later on the Awards categories expanded to include undergraduate and high school senior awards and Distinguished Service Award for professional members. From 1988, CAFS officers and members further organized symposia and special forums as part of IFT official programs. Lists of the Annual Meetings, Award Recipients and CAFS sponsored symposia and forums up to year 2000 are presented in Tables 1, 2, and 3 respectively in the special issue of Newsletter 2000 (華美食品學會二十五週年特刊, Commemorative Issue, Celebrating the 25th Anniversary of the Founding of CHINESE AMERICAN FOOD SOCIETY 1975-2000).

The CAFS activities were not limited to annual events and newsletters, other programs such as consulting services were also carried out. For example in 1983, Dr. Anthony Chen (president of 1982-84) organized and led a team of 6 professional members to present short courses in Beijing and Chungking. The event was co-sponsored by the UN Development Program. From that time on, several teams and/or individual members conducted many consulting assignments, seminars, workshops and/or short courses in China, Taiwan and Malaysia.



CAFS Old Photos

These photos, taken at CAFS Forum in 1983 IFT meeting, could be the oldest CAFS photos. Again, we thank Ms. Cathy Ang for preserving the precious CAFS historical records.



Speakers from left to right: Drs. B. S. Luh, Y. C. Yao, Anthony Chen, George Chu, and T. C. Chen.

The two photos on the right are audience at 1983 CAFS Forum



CAFS Presidents

The Third President of CAFS (1977 – 1978): Joseph J. Jen

Materials adapted from USDA website



Dr. Jen received his B.S. degree in agricultural chemistry from National Taiwan University in 1960. He earned a M.S. degree in food science from Washington State University in 1964 and a Ph.D. degree in comparative biochemistry from the

University of California at Berkeley in 1969. He also received an MBA degree from Southern Illinois University in 1986.

Dr. Jen was a food science and biochemistry professor at Clemson University from 1969-1979. From 1975 to 1976, he served as a research food technologist at the Horticultural Research Institute for the U.S. Department of Agriculture's Agricultural Research Service in Beltsville, Maryland. He was an associate professor at the Department of Food Science and Human Nutrition at Michigan State University from 1979 to 1980. He served as director of research at the Campbell Institute of Research and Technology for the Campbell Soup Company from 1980 to 1986. From 1986 to 1992, Dr. Jen was division chairman of the University of Georgia's Division of Food Science and Technology in Athens, Georgia.

Dr. Jen is a widely recognized agricultural scientist and educator, with experience in both the public and private sectors. Since 1992, Dr. Jen has served as the

dean of the College of Agriculture at California Polytechnic State University in San Luis Obispo. In this capacity, Dr. Jen oversaw eleven departments with 3,500 students, 250 faculty and staff, and a budget in excess of \$30 million.

As a Dean, Dr. Jen has earned the reputation as a successful administrator who has established several innovative cooperative agreements and proposals with private industry.

Dr. Joseph Jen was sworn in as the under secretary for research, education, and economics by Agriculture Secretary Ann. M. Veneman on July 17, 2001. He oversees four agencies of the U.S.

Department of Agriculture: the Agricultural Research Service, the Cooperative State Research, Education, and Extension Service, the Economic Research Service, and the National Agricultural Statistics Service.

Dr. Jen was elected as a Fellow of the Institute of Food Technologists in 1992 and received the Distinguished Educator Award from the National Association of Colleges and Teachers of Agriculture in 1999. In 2000, he was appointed by the White House Office of Science and Technology Policy to be a U.S. delegate in the U.S.- Japan Millennium Study.

CAFS Financial Report

Prepared by Vivian C.H. Wu

Balance of FY 2013 term	\$21,613.19
2014 term	
<u>Expenses</u>	
Subtotal Expense	\$0.00
<u>Income</u>	
Mailed in Membership	
for Jan. 01, 13-Dec. 31, 2014	\$ 20
subtotal	\$ 20.00
9 Mo Risk Free CD from the previous year	
9 Mo Risk Free CD earned in this term	
Royalty donation	\$132.61
Subtotal Income	\$152.61
Balance of 2014 term	\$21,765.80

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 2014 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

Employment & Upcoming Events

Employment Opportunity

Assistant Professor (tenure-track)/Associate Professor (tenured/tenure-track)/Professor (tenured) at Nanyang Technological University

The Division of Chemistry and Biological Chemistry, School of Physical and Mathematical Sciences, Nanyang Technological University (NTU), provides an academic programme with a strong multidisciplinary orientation to provide students with a wide ranging and up to date education. It offers undergraduate training leading to BSc (Hons) in Chemistry as well as graduate training leading to MSc and PhD. Details of the School can be found at <http://www.spms.ntu.edu.sg/CBC/>

We are currently seeking applications from individuals who have or can establish a strong extramurally-funded research program in an advanced contemporary area of chemistry or biochemistry that can be broadly described as impacting "FOOD".

The research approach will endeavor to produce significant scholarly achievements that impact one or more areas of contemporary food science / food chemistry including food security, quality, safety, health, toxicology, processing-efficiency, food sustainability and physical chemical properties of food.

The successful applicant will be expected to develop an independent, internationally recognized research programme and conduct undergraduate and graduate level teachings, and supervise graduate research students. Joint appointment with the School of Biological Sciences or other relevant school at NTU is possible subjected to the research expertise and vision of the candidate.

All candidates must have a PhD (or equivalent), preferably have post-doctoral experience as well and demonstrates ability in chemistry, biochemistry, food science or related discipline.

Selection will be based in part on a record of research publications in internationally recognized peer-reviewed journals, and the ability to obtain extramural funding.

The specific research program will depend upon the expertise and interests of the candidate.

For more details about application, please see the Science job link below.

<http://jobs.sciencecareers.org/job/328684/assistant-professor-tenure-track-associate-professor-tenured-tenure-track-professor-tenured-/>

Workshop

Global Food Traceability Center workshop

On Saturday, June 21, a Pre-Meeting Workshop will be held just prior to the IFT Annual Meeting & Food Expo in New Orleans. The workshop, "[Capturing Business Benefits from Traceability](#)," features industry experts as they present and compare global food policies and their impact on U.S. food traceability regulations and global market access. You will learn how food traceability can protect, not only food safety and public health, but yield positive business benefits like decreasing costs through food waste reduction. You will also be able to preview an ROI software tool that will give you a personal glimpse of the food traceability investment to payoff ratio.

[Register today](#) for this unique and practical course.

And for more information about the Global Food Traceability Center check out: www.globalfoodtraceability.org

Fanbin Kong
Newsletter Editor
May 20, 2014