



華美食品學會

Chinese American Food Society (<http://www.cafsnets.org>) Mar 2019

INTRODUCTION

The Chinese American Food Society (CAFS) is a non-political and non-profitable ethnic Chinese organization of Chinese Food Scientists & Technologists in various areas including Food industry, University or Governmental agencies in U.S. The committee chairs and officers of CAFS make effort to improve our organization and provide better opportunities for all CAFS members. This year, it is the first time for CAFS to hold a Student Paper Competition and provide Cash award of \$1000 to the 1st winner. Please refer to the Page 4 and 17 for more information about the competition.

2019 CAFS OFFICERS

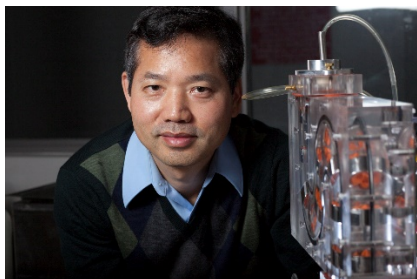
Position	Name
President	Fanbin Kong
President-elect	Yao (Olive) Li
Past President	Jason Wan
Executive Committee Director	Boce Zhang
Executive Committee Director	Ming Zeng
Executive Committee Director	Sean Liu
Executive Committee Director	Jun Yang
Secretary	Qinchun Rao
Newsletter Editor	Li Zuo
Treasurer	Zuoxing (Zachary) Zheng
Membership Directory Editor	Andy Hwang
Committee	Chair
Awards	Guangwei Huang
Banquet	Yao (Olive) Li
Bylaws	Hongda Chen
Conference	Yao-Wen Huang
Membership	Lihan Huang
Mentoring Program	Jun Yang
Nomination	Jason Wan
Student	Yiwen Li
Website (www.cafsnets.org)	Boce Zhang
Workshop	Martin Y. Lo
Public Relations	Jason Wan

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MESSAGE FROM THE PRESIDENT



Dear CAFS members,

*I hope you are doing well and enjoying the beautiful spring season. In the past months, CAFS have organized several activities. We have launched CAFS Student Paper Competition, the first time in the CAFS history. Yiwen Li, the chair of CAFS Student Committee, and Jun Yang, the EC advisor, have done a great amount of work to plan and implement the initiative. The competition comes with impressive cash prizes: \$1000, \$600 and \$300 for the first, second, and third prizes. The topic is on medical food, functional food and bioactive compounds. By hosting this activity, we hope more young students will join and play an active role in CAFS, as they are the future of our society. The deadline of submission is May 1. Detail information of this competition can be found on **page 5**. I would hope CAFS members to pass the information to students, and encourage them to be actively involved in this activity! Particularly, many CAFS members are working in universities. We hope you will encourage your students to join the competition as it offers a wonderful opportunity to summarize and showcase their research.*

In addition, the CAFS Website Committee, with Leadership of Boce Zhang, is working on redesigning the CAFS website. The revised CAFS website will better serve CAFS members, being more informative with updated information of CAFS and the food society. It will also allow CAFS members to pay membership fees online.

There are a lot of technical difficulties to solve. If you know how to design and maintain a website and is willing to serve CAFS, please contact Boce at boce_zhang@uml.edu. We need your help!

*IFT meeting will be held in June 2-5 in New Orleans, LA, which is earlier than usual. Olive Li, the chair of CAFS Banquet Committee (as well as the CAFS President-elect) is working hard on preparing for the annual banquet and the business meeting. As the Five Happiness restaurant, where we used to hold CAFS annual banquet, is not offering the business anymore, Olive has to find an alternative location for the gathering. She has contacted almost all of the restaurants in New Orleans. Fortunately, she has located a restaurant which has enough space for the meeting. In addition, the style of the banquet may be changed significantly this year. We may have to do a buffet instead of a formal dinner as we did before, which is brand new banquet style in the CAFS history! The detail information can be found on **page 9**. Olive is still working on details of the arrangements including finding audio and video facilities for the meeting. If you are located at the New Orleans area and able to help, please contact Olive at yaoli@cupp.edu.*

*It is time again for CAFS officer and annual award nomination! This year, we will have to elect President-elect. Nomination is also called for distinguished award and professional award. You are welcome to nominate your friend or yourself for the present-elect or the awards! Please see **page 3 and 7** for more detail information.*

With so many things going on, I am confident that we will have a fruitful year ahead! I look forward to your feedback and suggestions which are critical for us to do a better job. At last, I want to

specially thank Li Zuo, the newsletter editor, for her excellent work in preparing this newsletter.

Sincerely,

Fanbin Kong, *Ph.D.*

CAFS president 2018-2019



CALL FOR NOMINATION OF CAFS OFFICERS

Dear Members of CAFS,

On behalf of the Nomination Committee of CAFS, I am calling for nomination of the President-Elect for CAFS for 2019-2020. Please send you nomination with a brief biographic sketch to the Nomination Committee members:

Jason Wan, jwan1@iit.edu;

Fanbin Kong, fanbin_kong@yahoo.com;

Olive Li, yaoli@cpp.edu;

Zhongli Pan, zlpn@ucdavis.edu

before April 12, 2019. Below is the information about the nomination from the Bylaws of CAFS.

Bylaws of CAFS:

“9. NOMINATION:

Nomination Committee shall solicit potential candidates from the membership in the Newsletter or through a special announcement before a final list is compiled. Any member may suggest names of candidates for the President-elect, Directors, Secretary, Treasurer, or other elected officers to the Nomination Committee by submitting a biographic sketch of each candidate along with a signed statement of the candidate that he/she is willing to hold office if elected.

Qualification of candidates for the President-elect shall include but not limited to:

- (1) at least three-year current Membership or Lifetime Membership in good standing;***
- (2) served as an elected office of the society;***
- (3) good leadership qualification and administrative experience.***

Other candidates shall have at least one-year current Membership or Lifetime Membership in good standing show willingness to serve CAFS at the time of nomination.

After reviewing each candidate's qualifications, the Nomination Committee shall prepare a slate of one to three candidates for each position with the ballot form, voting instructions, biographical sketches and nomination statements for the annual election at least two (2) months before the Annual Meeting.”

Regards,

Jason Wan

***Chair of Nomination Committee
CAFS***

MEETING WITH CAFS COMMITTEE CHAIRS



Awards

Guangwei Huang
(黄光伟)

ghuang@almondboard.com



Annual Banquet
Yao (Olive) Li
(李瑶)

yaoli@cpp.edu



Bylaws
Hongda Chen
(陈宏达)

hchen@nifa.usda.gov



Conference
Yao-Wen Huang
(黄耀文)

huang188@gmail.com



Membership
Lihan Huang
(黄立汉)

lihan.huang@ars.usda.gov



**Nomination &
Publication relation**
Jason Wan

jwan1@iit.edu



Mentoring Program
Jun Yang
(杨军)

Jun.Yang@pepsico.com



Student
Yiwen Li
(李易文)

yiwen.li25@uga.edu



Website
Boce Zhang
(张博策)

boce_zhang@uml.edu



Workshop
Martin Y. Lo

martin@biointellipro.com

Call for 2019 CAFS Student Paper Competition Food for Special Medical Purposes (FSMP)

by Yiwen Li

Background

CAFS is pleased to invite submissions to our Student Paper Competition with a topic on Food for Special Medical Purposes (FSMP) or functional foods. FSMP are specially formulated to meet the special dietary need for people who have limited feeding, digestion absorption disorders, metabolic disorders or specific disease conditions. They can be taken orally or through a feeding tube and be used under the supervision of a medical practitioner and other appropriate health professionals. On the contrary to FSMP, functional foods are known as whole, fortified, or enhanced foods that provide physiological benefits and/or decrease the risk of the evolution of diseases. The amount of intake and form of the functional food should be as it is normally expected for dietary purposes. A great majority of functional foods are in more conventional forms instead of pills or capsules in some cases.

Purpose

1. Follow the latest FSMP trend that will shape the future in the research and food industry.
2. Provide students an opportunity to write a **Scientific Paper, Review Article, Perspective or Commentary Article** (other forms of paper are also welcome) with a broad thinking and analysis.
3. Offer a networking among students, CAFS, universities and industry.

Eligibility

1. Participants must be full-time students enrolled in U.S. or Canada. They can be undergraduate, graduate student, or a combination thereof. Participants from different degree levels will be further categorized and graded.
2. Participants can be both a single person or a team.
3. Team members don't have to be enrolled in the same university.
4. Each participant can join only one team.
5. Entries must be students' work. Professors may be consulted and referenced but may not be a major contributor to the actual work.
6. Winners should commit to CAFS Student Committee and be a CAFS member in the following year. To be a CAFS members, please research on <https://www.cafsnet.org/> and pay for \$10 student membership fee.

Guidelines for Paper Submissions:

1. Paper should be submitted to cafsnet@gmail.com by May 1st, 2019. The file name should be "Author's name+FSMP.pdf".
2. **The paper should be FSMP or functional foods relevant work, which can be a study on bioactive-compounds, probiotics and prebiotics, dietary fiber, chronic disease control and prevention, gut microbiota, infant formula, etc. It can be a promising product development (extraction, micro-encapsulation, etc.).**

characterization (stability, release kinetics, in vitro or in vivo studies, etc.), or possible applications of FSMP or functional foods.

3. The paper should:
 - a. Include One (1) title page. The title page should include the title of the paper, author's name and affiliation.
 - b. Include at least objectives, introduction, main body and conclusion.
 - c. No more than 2,000 words. Concise paper is welcome.
 - d. One (1) reference page. References cited within the proposal must follow **Journal of Food Science** formatting.
 - e. The report must be double-spaced, 12-point Times New Roman font, with 1" margins.
 - f. Be thoughtful, provocative, and serve to stir productive conversation with the goal of improving FSMP development.
 - g. Papers must not have been published previously, in part or in whole.

Evaluation

- a. The judge panels are invited from CAFS members from academia, industry, and/or a U.S. government agency. At least two (2) judges will score each submission.
- b. Each submission will be scored on a basis of 100 points with the following criteria:
 - **Quality (30%)**
Critical analysis of concepts, theories and findings, and consistency and coherency of debate
 - **Originality (40%)**

Innovative ideations, physiological and functionalities of FSMP or functional foods, ingredient selections, functional components, nutritional benefits, organs or tissues targeted, special consumers/populations, shelf-life of products, potential marketing

- **Significance (15%)**

Preventive effects on special consumers, possible industrial execution/implementation, environmental sustainability

- **Writing (weighting 15%)**

Accuracy, clarity, readability, and organization of the article

- c. 3 winners will be chosen and launched on <https://www.cafsnet.org/> before May 20th, 2019.
- d. All judges' comments on competing teams or persons will be posted on <https://www.cafsnet.org/>.

Awards

1. The award ceremony will take place on annual CAFS meeting and banquet.
2. The awards will be granted based on the final judging decisions (Note: it is possible that not all the awards are granted based on judges' comments)



- 1st place: \$1000 (1)
- 2nd place: \$600 (1)
- 3rd place: \$300 (1)

Intellectual Property

The contents will be publicly distributed through CAFS website or other platforms.

NOMINATION OF CAFS AWARDS

Call for Nominations of CAFS 2019 Student and Professional Awards

--by Guangwei Huang

- *Nomination is called for 2019 CAFS Professional Achievement Award and CAFS Distinguished Service Award*
- *All awardees receive a commemorative certificate and an invitation to the award ceremony at the CAFS annual banquet.*
- *Please submit nomination materials by e-mail to Award Committee at ghuang@almondboard.com before May 1, 2019*

- ***CAFS Outstanding Student Awards is suspended this year***

The Student Committee is exploring a CAFS Student Paper Competition for 2019, the Award Committee is supportive of CAFS Executive Committee decision to suspend the Outstanding Student Awards this year. CAFS student members are encouraged to participate in the Student Paper Competition. The interested student members can contact the Student Committee for the Student Paper Competition flyer and submission guidelines via cfsnet@gmail.com.

- ***CAFS Professional Achievement 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 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.

- ***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

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.

CAFS AWARD COMMITTEE

Guangwei Huang
Almond Board of California
ghuang@almondboard.com
209-614-6706

Dr. Vivian Wu
USDA ARS
Vivian.wu@ars.usdagov
510-559-5829

Dr. Zhongli Pan
UC Davis
zlp@ucdavis.edu
530-752-4367

CAFS MEMBER NEWS

Food for Special Medical Purposes- FSMP(特医食品)

华美学生论文大赛是华美食品学会首次举办，面向全体在北美华人学生，包括本科生和研究生。论文主题是 **medical food, functional food, and bioactive components**。一等奖奖金 1000 元！五月一日截止。针对这个主题，CAFS 会员充分地利用 WeChat 网络平台开展了探讨。由于大家对 **medical food** 可能不是太熟悉，我把一些查到的资料收录下来供大家参考。FSMP 不是很神秘，我们平常生活中随处可见：

1. 脱乳糖的牛奶，
2. Gluten-free 的产品，
3. 运动员饮用的 Gatorades 等。

特医食品是食品未来发展的一个趋势，即针对消费者(患者也是消费群体)的特殊作用的食物。这类食物不同于保健品，功能食品；不在于泛，着重于专，并且需要在医生或者营养师的指导下食用。雀巢等公司有该类产品。

根据国标 GB29922-2013，FSMP 主要分为三类：

- 1) 全营养配方食品
 - 1-10 岁：13 种维生素，12 种微量元素，11 种可选择成分
 - >10 岁：13 种维生素，12 种微量元素，9 种可选择成分（GB10767）
- 2) 特定全营养配方食品
 - 以全营养配方食品为基础，依据疾病或医学状况对营养素的特殊要求适当调整
- 3) 非全营养配方食品
 - 营养素组件/电解质配方/增稠组件/流质配方/氨基酸代谢障碍配方均需适量添加维生素和微量元素

美国和中国的法规上尚无完善定义和规范。期待大家踊跃踊跃地参与，开拓思路，提出论点

Dr. Yanyun Zhao is a Candidate for IFT 2019-2020 Board of Director

Dr. Zhao is a faculty member at Oregon State University with dual responsibilities as a Professor in the Department of Food Science & Technology with combined research, Extension and education responsibilities in value-added food processing, and an Associate Dean in the Graduate School leading the postdoctoral program, outreach partnerships and interdisciplinary graduate programs. Yanyun's research effort is in the area of value-added food processing by utilization of novel food processing and packaging techniques, and development of value-added applications of food processing byproducts. Her Extension activities include providing leadership in identifying educational needs and creating and delivering educational programs in value-added fruit and vegetable processing. She is internationally known for her expertise in edible food coatings/films and a pioneer in value-added utilization of food processing byproducts. She has been a major advisor for over 30 graduate students, 11 postdocs, and many undergraduate

researchers and interns, generated over 140 peer-reviewed journal publications, 21 book chapters, edited 2 books, and provided over 50 workshops and/or short courses to the processed fruit and vegetable industry and transferred patented technologies to industry for solving emerge technical issues.

Dr. Yanyun Zhao is selected as one of the Candidates for IFT 2019-2020 Board of Directors. She is the proud of CAFS, and we wish all the best to hear and support her for the election!



Resource: <http://www.ift.org/About-Us/Our-Leadership/Yanyun-Zhao.aspx>

2019 ANNUAL BANQUET PREPARATION REPORT

--by Yao (Olive) Li

*As many CAFS members already know, the **2019 IFT Annual Meeting and Expo** will be held in **New Orleans, LA** on **June 2-5, 2019**. As usual, the CAFS would like to host its annual banquet and business meeting during the IFT conference. This year it will be on **Monday June 3, 2019 at 6 -9 pm**. The decision on date is not a hard one to make, however, it appears a very difficult choice for location or restaurant. In the past, specifically 2012 and 2015, when IFT meeting*

*was held in New Orleans, the CAFS used a local restaurant – **Five Happiness (五福)** for our banquet. It was the initial thought that we would use the same restaurant again. However, upon calling and talking to the owner, we were told that the owner sold out their large banquet hall and the current venue is not big enough to host more than 50 people. We had to look for other local Chinese restaurants for our purpose. As one can imagine, there is a relatively small*

population of Chinese or even Asian in **New Orleans**, it ended up with not many options for our banquet. Although there are some Chinese restaurants in downtown New Orleans and the neighboring areas; however, many of them are small businesses, only for take-out orders or hosting fewer than 50 people at single time. Given this situation, we had to look for alternative plans for our banquet.



- **Option 1** is to use a relatively sizeable Chinese restaurant – **Hoshun (好香)**, which is very close to the Convention Center (10 min walking distance) and can provide 6 tables (10 seats per table) in its upstairs dining hall and another 5 tables downstairs. With an apparent disadvantage that it is not possible to hold our business meeting concurrently during the dinner, we had to give up this option;
- **Option 2** is to reserve a public event center for the business meeting and then have a Chinese restaurant (五福 or 好香) cater the foods to the meeting place. Again, after carefully consideration the details of all logistic arrangements and separated costs for booking a location and for food delivery, it is clear this option 2 is not only more expensive, but also with many uncertainties and hassles
- **Option 3** is to use a buffet-type of restaurant, which is generally spacious to host large

number of consumers concurrently or in a constant volume of traffic. An apparent disadvantage of this option is that CAFS never used buffet-style dinner for its banquet and business meeting, as most members may still prefer to meet in a traditional banquet hall for this once-per-year gathering event. However, due to limited numbers of Chinese restaurants in New Orleans, it seems that we have no other choice if not using a buffet dinner restaurant. Then two Chinese or Asian buffet restaurants were investigated – **Panda King** and **Mandarin House (华园)**. After several rounds of phone calls and emails when checking both restaurants, it appears **Panda King** is a better option due to its lower cost (per person charge), more food choices (including some local sea foods), a separate banquet hall for our use only (away from the main traffic so to keep our meeting private), and a relatively closer distance from the Convention Center.

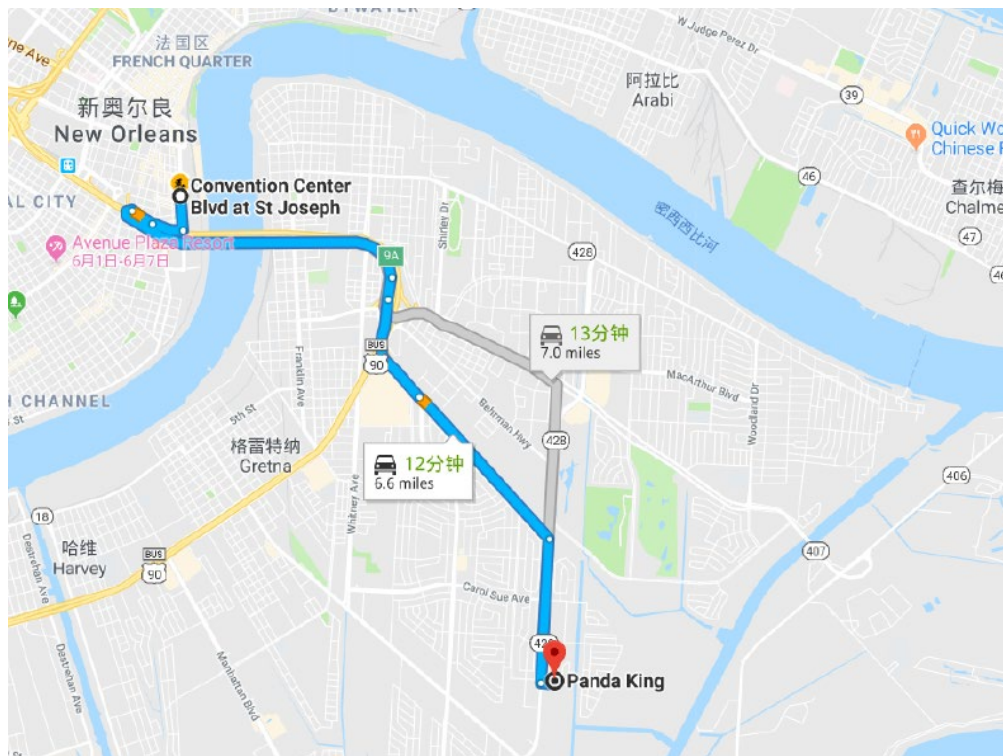


Below is a Google map showing the direction from the Convention Center to Panda King, and a link to Panda King's website for more information, e.g., the menus etc. CAFS members can also check Google map for photos and reviews posted by customers who visited the restaurant before. The CAFS executive board is currently working diligently with the restaurant to ensure all logistic details being taken care of to provide a successful and enjoyable experience for

CAFS members longing for the annual banquet.

If any members have any comments and concerns for this location, or by any chance will be able to pay a prior visit to New

Orleans before the June meeting, please contact the CAFS executive board for your suggestions or potential assistance to make physical arrangements with the restaurant on behalf of CAFS. Many thanks in advance!



Panda King website: <http://www.pandakinggretna.com/>

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:

Zachary Zheng

2390 Chambourd Dr.

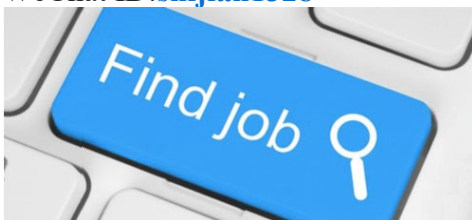
Buffalo Grove, IL 60089

zachary.zheng@valent.com

EMPLOYMENT & UPCOMING EVENTS

I. Employment Opportunities

1. 江苏科技大学 2019 年诚聘海内外优秀人才
https://mp.weixin.qq.com/s/NcJ31Et7g6_Hkc3yLVsXuA
2. 北京市农林科学院海外人才招聘
https://mp.weixin.qq.com/s?__biz=MzUyMDcyMzYzNA==&mid=2247490502&idx=1&sn=08137fdd5c36535e4949b0e90c19201&chksm=f9e7561bce90df0d7dc1d7a25b78cf0b1b453404b1939e9961e9b4c42c4b7404fb3122515951&mpshare=1&scene=2&srcid=&from=timeline
3. Post-doctor: Natural Product Chemistry (Taste Modulation)
University of Florida Citrus Research Center
UF Dr. Yu Wang 实验室招一名 postdoc
主要负责 taste modulation research
Location: Lake Alfred, Florida
<https://jobs.sciencereers.org/job/493148/post-doctoral-natural-products-chemistry-taste-modulation/>
4. 招实习：乳品/食品营养/微生物 相关背景。工作地点：波士顿。时薪 20-25。请感兴趣的朋友请发简历到：
shelly.xu@Innovhopeinc.com.
5. LSG Sky Chefs 找一个 QA Intern 三月中旬开始上班，地点 DC。最好是已经毕业的，干两三个月即可转成 QA coordinator，时薪\$12.5-14 转正以后再议，公司在美国 41 个厂，机会很多，感兴趣的朋友请联系微信：WeChat ID:[shijian1328](https://www.whatsapp.com/channel/00299a33333333333333)



II. Events

- a. **2019 Southern California Food Industry Conference (SCFIC)**
Time: March 6, 2019
Location: Disneyland Convention Center, Anaheim, CA
<http://www.scifts.net/scfic.html>
- b. **2019 SCIFTS Supplier's Night Expo**
Time: March 6, 2019
Location: Disneyland Hotel Exhibition Hall, 1150 Magic Way, Anaheim, California
<http://www.scifts.net/supplier.html>
- c. **4th International Conference on Food Processing and Technology**
Time: March 20-21, 2019
Location: Amsterdam, LIBERTYVILLE, Illinois
<https://www.meetingsint.com/conferences/foodtechnology>
- d. **2019 NCIFT Supplier's night**
NCIFT-Northern California Section Institute of Food Technologists
Time: May 7, 2019
Location: Alameda County Fairgrounds, Pleasanton, CA
<http://ncift.org/suppliers-night/page-1/>
- e. **IFT19: Feed Your Future**
Time: June 2-5, 2019
Location: Ernest N. Morial Convention, New Orleans, Louisiana
<https://www.iftevent.org>
- f. **2019 CAFS Annual Banquet**
Time: June 3, 2019 at 6 -9 pm
Location: New Orleans, Louisiana



CAFS Student Paper Competition

Purpose



CAFS is pleased to invite submissions to our Student Paper Competition with a topic on Food for Special Medical Purposes (FSMP) or functional foods. The paper should be FSMP or functional foods relevant work, which can be a study on bioactive-compounds, probiotics and prebiotics, dietary fiber, chronic disease control and prevention, gut microbiota, infant formula, etc. It can be a promising product development (extraction, micro-encapsulation, etc.), characterization (stability, release kinetics, *in vitro* or *in vivo* studies, etc.), or possible applications of FSMP or functional foods.

Who we are?

The Chinese American Food Society (CAFS) was founded in 1975. CAFS has more than 250 members, engaging in various aspects of endeavor in food science and technology, and working in universities, industries, businesses or governmental agencies. Visit organization website <https://www.cafsnets.org/> for more information.

For any inquiries please contact Student Committee president Yiwen Li

Email: yiwen.li25@uga.edu



CAFS Student Paper Competition

Eligibility



1. Participants must be full-time students enrolled in U.S. or Canada universities. They can be undergraduate, graduate student, or a combination thereof. Participants from different degree levels will be further categorized and graded.
2. Winners should commit to CAFS Student Committee and be a CAFS member in the following year. Please research on <https://www.cafsnet.org/> for details.

Submission Guideline

1. Paper should be submitted to cafsnet@gmail.com by May 1st, 2019. The file name should be "Author's name+FSMP. pdf".
2. Include One (1) title page. The title page should include the title of the paper, author's name and affiliation. Include One (1) reference page. The paper must follow *Journal of Food Science* formatting.
3. Submissions can be original research paper, literature review, or commentaries. Papers must not have been published previously, in part or in whole. Submissions must include at least objectives, introduction, main body and conclusion.
4. No more than 2,000 words. Must be double-spaced, 12-point Times New Roman font, with 1" margins.

Submissions will be reviewed by the judge panels composed of CAFS members from academia, industry, and U.S. government agency. Three cash awards (\$1000, \$600, \$300) will be given. Qualified paper will be published on CAFS website, newsletter, and recommended to publish in professional journals including *Journal of food science*. The winning papers will be announced on <https://www.cafsnet.org/> before