



華美食品學會

Chinese American Food Society (<http://www.cafsnets.org>) May 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 services for all CAFS members. The 2019 Annual Banquet is getting closer. CAFS has finalized the location, and look forwards to meeting all the members at the annual meeting at New Orleans. CAFS student paper competition has finished reviewing and ranking process. We also launch an easy way to pay the membership using QuickPay or Zelle, and CAFS members can pay the membership fees or banquet registration fee quickly and reliably via internet or mobile app. This year we have one candidate for the president-elect position. The ballot is attached in the newsletter.

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ANNOUNCEMENT

Dr. Zhongli Pan received the award from the State Administration of Foreign Experts Affairs, China as one of the 40 most influential Foreign Experts in the past 40 years since China initiated its policy on Reform and Opening-up.

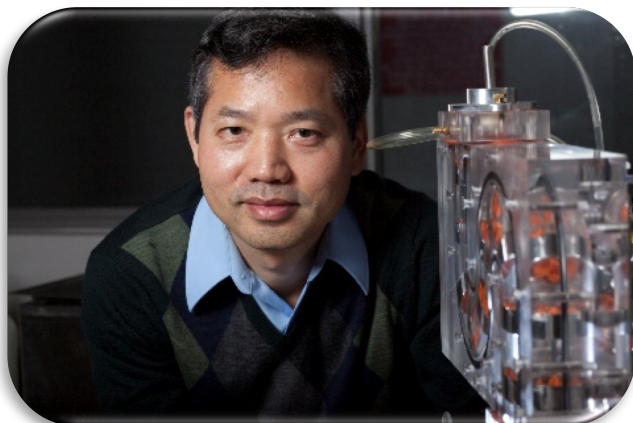
CAFS welcomes new lifetime member Dr. Roger Ruan, Professor, Department of Bioproducts and Biosystems Engineering, University of Minnesota.

CAFS student paper competition has finished reviewing and ranking process. The three winners of the first, second and third prizes will receive \$1000, 600 and 300, respectively!

Congratulations!

MESSAGE FROM THE PRESIDENT

Dear CAFS members,



*The 2019 IFT meeting is only one week away and will be held in New Orleans from **June 2 to 5**. I would like to take this opportunity to provide you an update of CAFS activities and the plan for CAFS annual business meeting and banquet during the IFT meeting.*

***First, the CAFS annual gathering will be held at June 3rd**, evening in Panda King restaurant. Detailed information on location and business meeting agenda are provided on **page 8**. Please join us for the annual celebration with old and new friends! We appreciate Olive Li, the chair of Banquet Committee for her detailed preparation for this event. I am also glad to inform you that we have obtained sponsorship from Beijing Advanced Innovation Center and Almond Board of California. We appreciate their generous support and look forward to meeting them in the meeting.*

Second, the CAFS student paper competition has finished reviewing and ranking process.

*The three winners of the first, second and third prizes will receive \$1000, 600 and 300 respectively, and will be recognized in the CAFS annual banquet. This is the first time in CAFS history to host student paper competition. We have gained valuable experience which will help us to do better in the future for such activities. We are grateful to the paper review and evaluation panelists (including **Lihan Huang, Haiqiang Chen, Yen-con Hung, Cheng-An (Andy) Hwang, and Jun Yang**) and CAFS student committee for their hard work to make the competition a big success!*

***Third, it is time for the CAFS election.** This year we have one candidate for the president-elect position. The ballot is attached in the newsletter. Please cast your vote on **page 4** and return it to the nomination committee chair Jason Wang by May 24. Results will be announced in the annual meeting and banquet.*

***We have also made steady progress towards renovating CAFS website and setup of online payment.** From now on, CAFS members can pay the membership fees or banquet registration on the website via Paypal or Zelle. This will provide great convenience for people to join CAFS/renew memberships. We thank **Boce Zhang and Zachary Zheng** for their time to develop the solution for online payment.*

*It has been another fruitful year of CAFS! We hope to share with you the joy of success and the outlook for the future of CAFS in **New Orleans**. We will also have an **Executive Committee***

gathering during IFT meeting on June 3 (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 New Orleans.

*Sincerely,
Fanbin Kong, Ph.D.
CAFS Present, 2018-2019*



NOMINATION OF CAFS OFFICERS

PRESIDENT-ELECT

Dr. Cheng-An (Andy) Hwang



Dr. Cheng-An (Andy) Hwang is a research food technologist in the Residue Chemistry and Predictive Microbiology Research Unit, Eastern Regional Research Center, ARS-USDA, developing mathematical models for

predicting the growth, survival, and inactivation of foodborne pathogens in food products as affected by intrinsic and extrinsic food factors. He obtained a B.S. degree in Food Science from the National Chung-Shing University, Taiwan, and M.S. and Ph.D. degrees in Food Science and Technology from the University of Tennessee, Knoxville. After postdoctoral work at the Center for Food Safety and Quality Enhancement, University of Georgia, developing decontamination methods for raw poultry

products, he joined the Food Safety group in Nestlé Research and Development Center-Connecticut developing processes, formulations, and intervention technologies for a wide range of food products. Andy is a lifetime member of CAFS and has served as the CAFS membership directory editor since 2016. He is member of the Institute of Food Technologists, International Association for Food Protection, and Refrigerated Foods Association (RFA), and has served as associate editor for the food microbiology and safety section of the Journal of Food Science, member of RFA technical committee, chair of the management committee of Food Protection Trends, and member of the editorial board of the Journal of Food Protection. He has authored/co-authored 70+ journal articles and book chapters and conducted predictive microbiology workshop in the U.S., Taiwan, China, and Mexico.

**Chinese American Food Society
ELECTION – 2019**

Ballot

President-Elect (Vote for one)

Andy Hwang ()
(write-in) _____ ()

Directors

Boce Zhang (will continue to serve in 2019-2020)
Ming Zeng (will continue to serve in 2019-2020)
Sean Liu (will continue to serve in 2019-2020)
Jun Yang (will continue to serve in 2019-2020)

Secretary

Qinchun Rao (will continue to serve in 2019-2020)

Treasurer

Zachary Zheng (will continue to serve in 2019-2020)

Please vote electronically by sending your ballot to:

Dr. Jason Wan (jwan1@iit.edu)

Deadline for voting: **May 24, 2019**

CAFS 2019 Nomination Committee

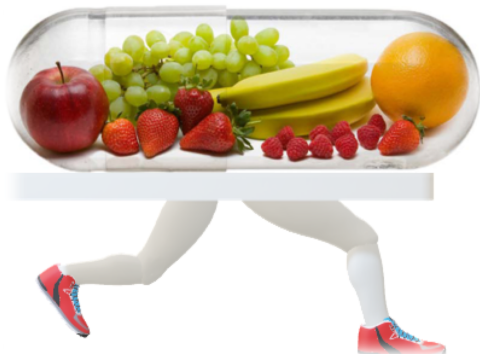
Jason Wan, Chair

Zhongli Pan

Fanbin Kong

2019 CAFS STUDENT PAPER COMPETITION

Evaluation and Summary Report for 2019 CAFS Student Paper



Background

In 2019, CAFS announced a SPC on the topic of Food for Special Medical Purposes (FSMP) or functional foods (FF). Eligible participants may include full-time students of the undergraduate and graduate levels in the U.S. or Canada, and may participate individually or as a team from the same or different universities. However, students from different degree levels will be further categorized and graded.

Each candidate may enter the competition only once. A scientific paper, review article, perspective or commentary article may be submitted to join the competition, which must result from the student's work. Professors may be consulted or referenced, but not a major contributor to the actual work. The winners should commit to CAFS Student Committee and become a CAFS member in the following year.

Specific guidelines

The paper submitted for competition should cover the areas of bioactive compounds, probiotics and prebiotics, dietary fiber, chronic disease control and prevention, gut microbiota, infant formula, etc. The paper may report 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. The paper should include at least objectives, introduction, main body, and

--By Lihan, Huang Ph.D. Chair of SPC Review and Evaluation Panel

conclusion, and is < 2000 words. It should also include one reference paper, following the Journal of Food Science format, in double-spaced. 12-point Times New Roman font, with 1" margins.

Evaluation

A 5-member panel was formed to judge the papers. The panelists included Dr. Haiqiang Chen of University of Delaware, Dr. Yen-con Hung of University of Georgina, Dr. Cheng-An (Andy) Hwang of USDA, Dr. Jun Yang of PepsiCo, and Dr. Lihan Huang of USDA. Dr. Huang served as the panel chair and convened the panelists, but did not participate in judging individual papers. A total of 6 papers was received. All are graduate level students. All papers were sent to the panelists, and each was asked to judge each according to Quality (30%), Originality (40%), Significance (15%), and Writing (15%). There is no conflict in the panel members. Each panelist was asked to score each paper. Dr. Huang compiled all the scores and ranked each paper. The results were submitted to the panelists and CAFS for public release. The top three submissions and the authors are: "Dynamic Ex Vivo Intestinal Model: Development, Nutrient Absorption Behavior, and Application in Study of Human Milk and Infant Formula Bioavailability" (Yiwen Li), "The stability and application of monk fruit plant-derived sweetener in a prototype low-calorie orange juice beverage" (Zhou zou), and "Lipophilization and Amylose Inclusion Complexation Enhanced the Photo-stability and Thermal Stability of Catechin" (Yanqi Zhang).

CAFS MEMBER NEWS

Dr. Zhongli Pan received the award from The State Administration of Foreign Experts Affairs

Dr. Zhongli Pan received the award from The State Administration of Foreign Experts Affairs, China as one of the 40 Most Influential Foreign Experts in the past 40 years since China initiated its policy on Reform and Opening-up. This award is a recognition of Dr. Pan's outstanding leadership and contribution to the international cooperation in education, and food and agricultural engineering research. Dr. Pan is Adjunct Professor in the Department of Biological and Agricultural Engineering, University of California, Davis. He also served as a Research Engineering at the Western Regional Research Center, USDA-ARA and Director of China Program, World Food Center of UC Davis.



Clean Label Sugar Reduction

Alex Woo, CEO for W2O Food Innovation, specializes in clean label sugar reduction. He suggests that we can reduce sugars in foods and beverages with found-in-nature high potency sweeteners including stevia and monk fruit



extract, and non/low caloric bulk sweeteners such as allulose and erythritol.

Furthermore, we can make these reduced sugar foods and beverages sweeter with natural sweetness modulators including congruent flavor, Flavorings with Modifying Properties (**FMP**) and Positive Allosteric Modulators (**PAM**). These have been made possible through recent advances in taste and smell neuroscience and ingredient technologies. Taste and Smell Neuroscience is the future of flavor technology.

Contact him for details at:

Email: Alex.Woo123@gmail.com,

Phone: 425-985-8168,

LinkedIn, or Twitter @AlexWoo_W2O.

CAFS welcomes new lifetime member Dr. Roger Ruan

CAFS welcomes new lifetime member Dr. Roger Ruan, Professor, Department of Bioproducts and Biosystems Engineering, University of Minnesota

WeChat Group-华美食品学会

欢迎大家加入“华美食品学会” WeChat Group, 即时工作咨询, 答疑解惑! 还有由 Davis Xu

上海海洋大学 2019 年水产学科青年学者论坛(暨上海高校国际青年学者论坛)

论坛简介

上海海洋大学 2019 年水产学科青年学者论坛旨在为海内外青年才俊搭建学术交流和成果展示平台, 通过专题报告、学术交流、人才洽谈等形式, 在国际科技前沿和热点研究领域展开交流, 促进学科交叉研究与合作, 引进各学科海内外优秀青年人才, 加快推进国家“双一流”要求下的高水平特色大学建设。

本次论坛主要围绕水产养殖绿色发展、基于生态系统的海洋生物资源开发利用和保护、

组建的“上岸” WeChat Group, 帮您解答面试, 求职的疑问。Davis Xu 总结归纳了各种求职经验, 特别是针对中国留学的 fresh PhD 和 MS 如何高效在工业界上岸。希望和学弟学妹们分享一下求职经验!



食品科学与工程、生态环境保护及修复、经济管理类等学科领域

链接:

<https://mp.weixin.qq.com/s/OH5jsIBBPqS6C6dpYzHMpA>



2019食品安全与区块链技术研讨会

主办单位:

湖北省食品科学技术学会
湖北省食品安全产业技术创新战略联盟

支持单位:

中国食品科学技术学会

承办单位:

华中农业大学食品科技学院

协办单位:

武汉大学国家网络安全学院
国家大宗淡水鱼加工技术研发分中心(武汉)
中南林业科技大学稻谷及副产物深加工国家工程实验室
湖北省食品药品监督检验研究院
光谷食品质量安全区块链联盟



联系人: 张宾佳 13971051066 贾才华 15927589892

时间: 2019年9月20—22日 地点: 武汉市洪山区狮子山街1号, 华中农业大学国际交流中心

2019 CAFS Annual Banquet

--by Yao (Olive) Li Ph.D Chair of Annual Banquet

Time:

Monday June 3, 2019 at 6 -9 pm

Location:

Panda King
925 Behrman Hwy, Terrytown, LA 70056

<http://www.pandakinggretna.com/>



Banquet Admission Fee ^a:

Banquet Admission Fee ^a: Advanced payment use PayPal or Zelle to skip the line at the banquet admission and enjoy a \$5 discount from regular admission.

Banquet Admission and Membership Renewal	Price (Advance Payment Discount Applied)
Banquet Admission + Pro Membership Renewal	\$50 (\$30 banquet + \$20 membership)
Banquet Admission Only ^b	\$30
Non-Member	\$40
Student Banquet Admission + Student Membership Renewal ^c	\$30 (\$20 banquet + \$10 membership)
Student Banquet Admission Only ^{b, c}	\$20
Student Non-Member ^c	\$30

Notes:

a. Advanced Payment: **Please include 'CAFS 2019 Annual Banquet' and your name in the PayPal transaction notes. Please print transaction confirmation and bring it to the Banquet.**

*** Payment instructions using PayPal or Zelle:**

1) Write to CAFS account by email (zachary.zheng@valent.com)

2) Input appropriate amount of money, indicating " Hi Zachary, this is _____ (Your name), here is my payment for the ticket to CAFS annual banquet on June 3, 2019".

b. Proof of active membership or lifetime membership required at the banquet admission on June 3rd, 2019

c. Active student status required. Proof may be requested at the banquet admission.

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Chinese American Food Society

2019 Annual Meeting and Banquet

Panda King Buffet Restaurant

925 Behrman Hwy, Terrytown, LA 70056

Phone: (504) 433-0388

June 3, 2019 (Monday)

**6:00 – 9:00 pm: Annual Banquet
& Business Meeting**

Proudly Sponsored by:



Banquet Program

- 5:30 Registration and Social Hour
- 6:00 Dinner - self-serving
- 6:45 Business meeting - Introduction of VIP guests
- 7:00 Introduction of Board members / Reports
- 7:25 Award Ceremony
- 7:45 Sponsors' Presentations
- 8:10 Door Prize Drawing
- 8:30 Closing Remarks - Meeting Adjourns
- Before 9:00 Networking

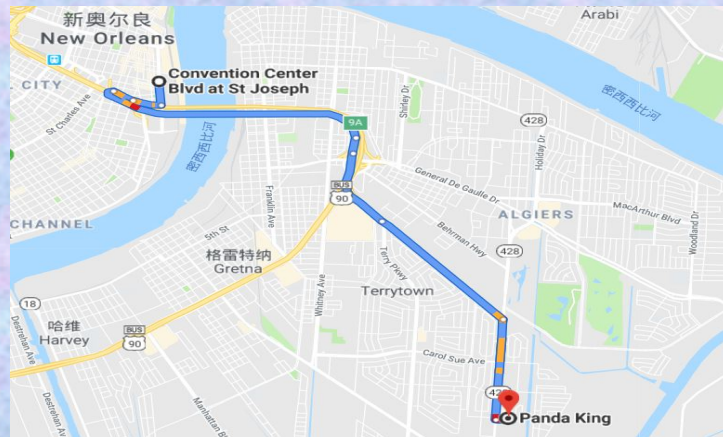
Banquet Admission
(only cash or check accepted at the door):

\$35/CAFS member
\$45/Non-member
\$25/Student member
\$35/Student Non-member

**Advanced payment via Paypal & Zelle
to skip the line at the door, also enjoy
\$5 discount by June 2, 2019 at 11 pm (EDT)**

Annual Membership:
\$20/Professional
\$10/Student

Lifetime Membership:
\$300



Driving Direction

Convention Center Blvd at St Joseph

New Orleans, LA 70130

走US-90 BUS W、Holmes Blvd和LA-428 S驶入Terrytown的
Monterey Ct S

- 14分钟 (6.5英里)
↑ 1. 从Convention Center Blvd向南行驶，到St Joseph St
- 0.3英里
↘ 2. 向右转，进入Calliope St
- 0.2英里
↑ 3. 继续沿Calliope St直行
- 0.2英里
↙ 4. 稍向左转，走US-90 BUS W
- 2.3英里
↘ 5. 使用右侧2条车道从Terry Parkway的9A出口驶出，前往Frontage Road
- 0.2英里
↙ 6. 在岔路口靠左，按Terry Pkwy指示牌的指示，并入Terry Pkwy
经过NTB-National Tire & Battery (路左侧 0.8 英里)
- 0.8英里
↙ 7. 稍微向左转，进入Holmes Blvd
- 1.4英里
↘ 8. 向右转，进入LA-428 S
经过Waffle House (路左侧)
- 1.1英里

继续沿Monterey Ct S开往目的地

- 44 秒 (397英尺)
↙ 9. 向左转，进入Monterey Ct S
- 335英尺
↙ 10. 向左转
- 62英尺

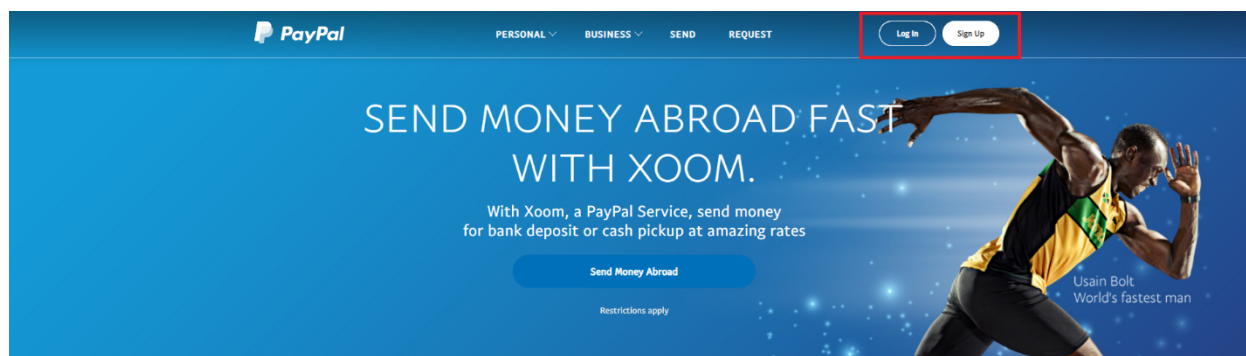
Panda King

925 Behrman Hwy, Terrytown, LA 70056

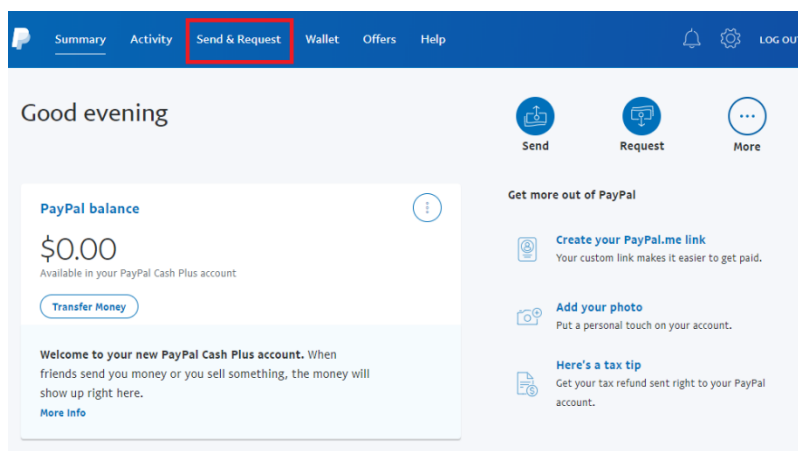
2019 CAFS Membership Payment Instruction

PayPal Instruction

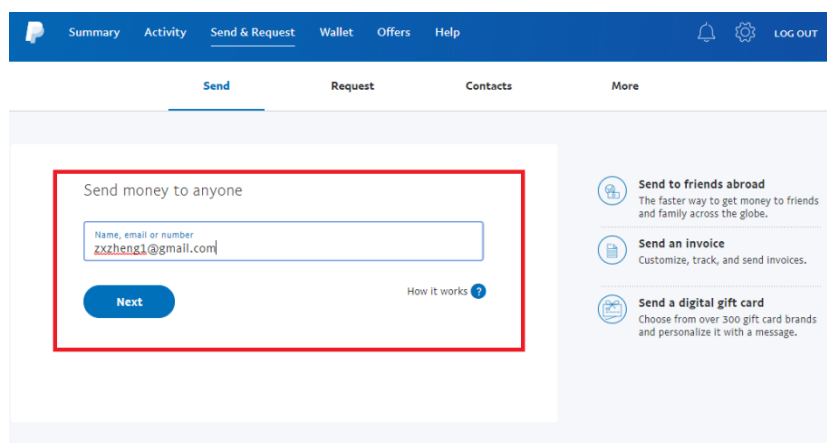
1. Log in to your PayPal account



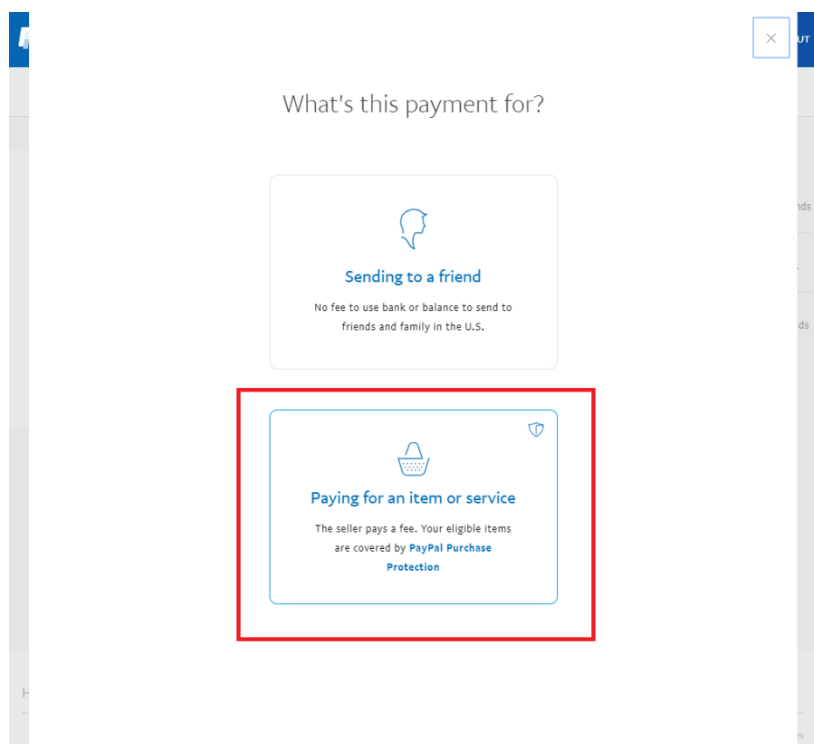
2. Click 'Send & Request'



3. Enter 'zxzheng1@gmail.com'

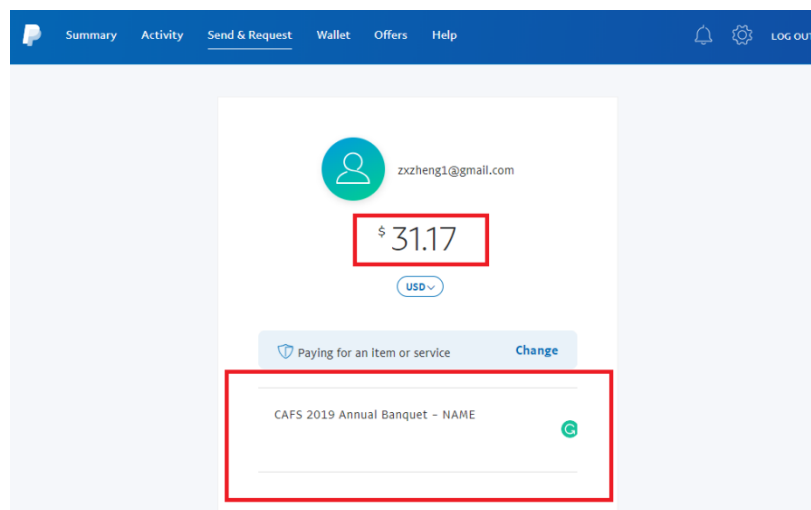


4. Select 'Paying for an item or service'



5. Enter the banquet fee:

- **Please include 'CAFS 2019 Annual Banquet' and your name in the transaction notes!**
- **Print transaction confirmation and bring it to the Banquet.**



2018-2019 CAFS Financial Report

-- by Zuoxing (Zachary) Zheng

Balance forward from FY 2017 (as of 11/15/2018)	\$29,487.78
Expenses	
Banquet deposit to Panda King	\$500.00
Award plaques	
Student Awards	
Receipt books, gift cards, etc.	
Purchased projector	
Paid to banquet restaurant	
Subtotal Expense	\$500.00
Income	
Lifetime membership from Roger Ruan	\$300.00
Banquet pre-regsitration from Hefei Zhao vis PayPal (1% fee)	\$29.70
Banquet pre-registration from Yao (Olive) Li via Zelle (no fee)	\$30.00
Banquet pre-registration from Zhuohong Xie vis Zelle (no fee)	\$50.00
Banquet sponsor - Chinese Agricultural University (In transaction)	
Banquet sponsor - TBD	
Banuet on-site registration	
Subtotal Income	\$409.70
Balance (as of 5/20/2019)	\$29,397.48

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. **Kinsa just launched a new search for a food and beverage professional:** an experienced R&D Manager with 7-10 years of experience to lead product development and commercialization of these products.

CONTACT:

Kris Binninger (Account Manager / Sr. Recruiting Consultant)

Kinsa Group www.kinsa.com

p: 414-367-5503 | e: krisb@kinsa.com

2. **Aquatic Food Product Division** 招募专业会员和团队领导及后备人选、学生会员和学生志愿者。

Contact email: cathyliu@umd.edu

3. **Certification Reviewer - Processing & Handling Location:** Florida Organic Growers - Gainesville, FL

<https://www.indeed.com/m/viewjob?jk=a1a70cca2f7d033f&from=groupmessage&dupclk=0>

4. **Post-doc position:**

Location: University of Florida, Professor Naim Montazeri 近期想要招一名 postdoc 主要研究 seafood viruses interaction.

Email: nmontazeri@ufl.edu;

Application deadline: June 1st, 2019.

5. **Assistant Professor:** The Department of Nutrition, Food and Exercise Sciences at Florida State University seeks qualified candidates for the Assistant Professor of Food Science position. Please submit applications online at <http://jobs.fsu.edu>. Search Job ID #45416. Review of completed applications will begin immediately and will continue until the position is filled. The successful candidate will receive

competitive salary and benefits, start-up, and additional resources. The position is available August 2019.



II. Events

a. **IFT19: Feed Your Future**

Time: June 2-5, 2019

Location: Ernest N. Morial Convention, New Orleans, Louisiana

b. **2019 CAFS Annual Banquet**

Time: June 3, 2019 at 6 -9 pm **Location:** New Orleans, Louisiana

c. **9th International Conference on Addictive Disorders and Alcoholism**

Time: June 17-18, 2019

Location: UK Queensland, Quebec

d. **Rocky Mountain Section Suppliers' Night & Golf Outing**

Time: September 17-18, 2019

Location: Denver, Colorado

e. **2019 食品安全与区块链技术研讨会**

Time: Sep 20-22, 2019

Location: Wuhan, China



中国农业大学 食品营养与人类健康高精尖创新中心 招聘启事



中心介绍

中国农业大学食品营养与人类健康高精尖创新中心（以下简称中心）北京市首批建设的高精尖中心之一，中心以服务北京和国家创新驱动发展战略为出发点，面向世界科技前沿及国家重大关键技术需求，积极吸纳国际优质创新力量和资源，广聚国际领军创新人才，深入推进协同创新和开放创新，力争在原创性理论和关键核心技术上取得大的突破，产出一批有影响力的成果，造就一批杰出人才，在营养与健康前沿交叉领域成为具有全球影响的科技创新和人才培养基地。



北京市持续稳定地对高精尖中心进行滚动支持，第一期获资助5亿元。学校高度重视中心的建设，按照科技特区、人才特区，不断深化中心科技创新和人才培养的改革。

研究方向

营养与健康

研究营养素的吸收与代谢过程，从分子营养、人体营养、公共营养三个层次，系统探讨营养与人类健康的关系，以营养提升和营养干预为手段，为制定基于中国人群营养需求和营养干预策略提供循证依据。

农业环境与健康

以人为研究对象，探究有害物质（农药、兽药、微生物）在农业各环节的演变、积累及传播过程，及对人体健康影响的机制，为防控环境有害物和阻断其对人体的损伤提供科学依据。

智能健康工程

以“健康评估—风险分析—健康管理—健康促进”为主线，系统解析威胁人群健康的因素及生物机制，建立科学的人体健康评估体系，并运用人工智能和工程技术手段，为健康评估和人体健康管理研发新方法、新技术、新装备。



团队建设

中心目前聘任的首席科学家共计22位，其中包括院士4位、长江学者3位、千人2位、杰青5位，聘任岗位科学家共计47位，在站博士后48人、研究生183人。

中心本着“不求所有、但求所用”的原则，采用多学科交叉的建设模式，以具有国际竞争力的薪酬、高标准的启动经费和资金支持，开放聚集国际领军创新人才。中心秉承以“科学家为中心”的理念，充分尊重、体现科研人员价值，最大限度激发和释放科研人员的创造活力。

基础配套

中心科研办公场所总面积10000平米，拥有大型仪器设备550余台（套），包括激光共聚焦显微镜、单细胞自动制备系统、细胞能量代谢分析系统、荧光生物成像系统等。

支撑平台



动物营养与能量代谢系统平台



实验动物平台



食品营养绿色制造创新平台



模式动物猪资源中心



单细胞线粒体DNA测序平台



益生菌中试平台



农兽药及化学污染物
检测与风险评估平台



营养健康与饮食文化教育平台

招聘领域

围绕食品营养与人类健康，中心2019年重点在10个研究领域面向全球招聘首席科学家（PI）。同时欢迎其他相关新兴和跨学科研究领域的科学家加盟。

1. 营养学
2. 营养与疾病
3. 肠道微生物与健康
4. 健康生物学
5. 基础医学
6. 生物医药工程
7. 糖脂代谢类等慢病防控
8. 代谢疾病动物模型
9. 营养与健康大数据
10. 生物信息学

招聘岗位

在每个重点招聘的研究领域一般招聘1位PI，根据应聘人员的具体情况，按照领军人才或杰出人才引进。

1. 领军人才：聘为教授三级及以上岗位。

应聘人应在国内外一流大学、科研院所担任终身副教授以上或相当职务，具有国际一流的学术水平，能够引领本研究领域的发展方向。如果通过评选，需全职来校工作。

2. 杰出人才：聘为教授（研究员）四级岗位。

具有博士学位，年龄一般不超过45周岁。在所从事领域已取得较为突出的学术成绩，并获得学术界同行认可，具有广阔的学术视野和创新思维，有成为该领域领军人物的潜质。

如果通过评选，需全职来校工作，首聘期5年。



薪酬待遇

1. 薪酬待遇

实行基础年薪制，参照国际一流大学相应职位，根据具体情况，为入选者提供有国际竞争力的薪酬。

2. 住房保障

领军人才：符合购买政策性住房条件的，可购买学校的政策性住房，面积一般在140-170平方米，不符合购房条件的，在聘期内免费使用学校提供的同类型住房。

杰出人才：在聘期内优先租住学校的人才住房，在105平米以下，免费使用。超过105平米的部分，按照每月每平方米20元的价格交纳租金。

3. 科研保障

根据工作需要，提供充足的科研启动经费，每年为团队提供200-300万元的经费支持，学校在实验室空间、团队配备、博士生招生指标等方面给予优先支持。

4. 其他待遇

学校为引进人才提供一站式服务，协助解决子女入园入学等问题，为引进人才解决后顾之忧。

应聘材料

- 1.个人简历；
- 2.近五年承担科研项目、发表论文及获奖成果清单；
- 3.未来研究计划；

以上材料均需提供电子文档或扫描件，并发至中心电子邮箱。

联系方式

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邮 编：100193

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欢迎通过各种形式与中心联系

我们有专人负责及时解答应聘问题和相关政策咨询

中国农业大学食品营养与人类健康高精尖创新中心PI招聘常年进行
诚邀海内外领军创新人才加盟