



華美食品學會

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

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2020 CAFS OFFICERS

Position	Name
President	Yao (Olive) Li
President-elect	Andy Hwang
Past President	Fanbin Kong
Secretary	Qinchun Rao
Treasurer	Zuoxing (Zachary) Zheng
Executive Committee Director (AY 2019-2021)	Boce Zhang
Executive Committee Director (AY 2019-2021)	Jun Yang
Executive Committee Director (AY 2018-2020)	Ming Zeng
Executive Committee Director (AY 2018-2020)	Sean Liu
Newsletter Editor	Li Zuo
Membership Directory Editor	Jun Yang

Committee	Chair
Awards	Zhongli Pan (chair) Guangwei Huang (member) Jason Wan (member)
Annual Banquet	Andy Hwang
Bylaws	vacant
Conference	Sean Liu
Workshop	Sean Liu
Membership	Lihan Huang
Mentoring Program	Shirley Xu Jun Yang (co-chair)
Nomination	Fanbin Kong
Student	Qing Jin (chair) Yiwen Li (co-chair)
Website (www.cafsnets.org)	Boce Zhang
Public Relations	Jason Wan



China International Food Safety & Quality Conference

November 4 – 5, 2020
Shanghai | People's Republic of China

Message from the President

-By Yao Olive Li

Dear fellow CAFS members,

Warm greetings – hope your professional and personal lives are not affected too much by the recent epidemic of Coronavirus disease.

As we all noticed so far, the new decade or at least the year 2020 is not off with a good start – besides various epidemic diseases arising from several nations worldwide, the most problematic issue, which is of the paramount concern of us as a group of food scientists and technologists, is the plague of locusts that has devastated crops in East Africa, hit the Middle East and then moved into South Asia. The immediate risk will be the shortage of staple foods for this year, followed by the drastic increase of food prices globally and food insecurity for a foreseeable future. Given my previous research in food security for global nutrition and more recent projects including the use of edible insects such as locusts for food applications, I am particularly concerned by this locust plague issue, and would pray for a globally-united effort to concur the problem.

Unlike the Coronavirus epidemic, whose cause might be largely attributed to human behaviors; the cause of locust plague places a label of blame on climate change. “*Global warming has created the conditions for vast swarms of insects on a scale not seen in living memory*”, according to BBC. As pointed out by some Chinese Agriculture researchers, analysis of Chinese historical records stretching back for over a thousand years show that locust outbreaks are more likely to occur in warmer and drier weather; this is also true with the recent swarms occurring in East Africa. In the past, management strategies have typically focused on creating exclusion zones, catching them in nets or digging trenches. At best, these local measures will prevent locusts from reaching a particular area, but these can do little to halt the progress of the swarm. Currently, the most commonly used control is insecticide; sprayed from land or aerial vehicles, whole

swarms can be targeted in relatively short periods of time. However, this has obviously led to environmental concerns. Perhaps more promising are biological control mechanisms.

Natural predators such as wasps, birds and reptiles may prove effective at keeping small swarms at bay. Obviously, controlling locust swarms is not an easy task; and the larger the swarms, the more difficult the task becomes. Prevention, then, is likely the best medicine; for example, setting up locust monitoring stations that collect data on weather, ecological conditions and locust numbers, then make forecasts of the timing and location of breeding, for further control measures. This will require close collaborations between agriculture scientists and other experts from various engineering fields, computer science, ecology and environmental protection areas. The integrated utilization of advanced technologies such as Artificial Intelligence (AI), remote sensing, and Geographic Information System (GIS) is the direction for finding effective solutions for the future.

Particularly, this also creates a challenge for food scientists and technologists, in terms of how we should shift our focus from the downstream manufacturing and processing to paying more attention to the upper stream of agriculture production. Without steady and reliable supplies of agricultural commodities, there is no point of talking about novel food or functional food development. This shift is also reflected in the recent call-for-proposals from main governmental funding agencies; for instance,



many USDA grant programs require team works tackling grand challenges encompassing water, soil, agri-food production, and environmental protection for sustainable development. Another research direction that reflects the shift of funding allocations is linked to social studies, where food scientists need to work closely with nutritionists and social scientists to understand dietary patterns and their association with chronic diseases or epidemic diseases including the current one caused by coronavirus, which is believed to be originally carried by wild animals. From there, the knowledge generated from these cross-disciplinary discoveries will be used for education on public health and global nutrition. As a Food Science Society, I think it is the time for us to take actions and respond to these shifts in a timely and organized manner. I would look forward to any commentary from CAFS members on these or related matters.

As you read this newsletter, you will find reports and updates from various committees. Specifically, as a sponsoring organization, CAFS proposed a session for an upcoming conference – China International Food Safety & Quality (CIFSQ) Conference. The session has a title of “New Processing Technologies and Control Measures for Enhancing Microbiological Food

Safety and Quality”. The **CIFSQ** conference will be held in Shanghai in this November, and we invite CAFS members to submit abstracts under this session. The student committee has proposed a 5-MT thesis video competition, and all CAFS student members are cordially invited to participate! We are calling for nominations of CAFS’ annual achievement and service awards, and looking for volunteers to run for CAFS’ annual election while we have several open positions in the Leader Team or serving as a committee chair. Under Andy’s leadership and with Zachary’s assistance, the planning activities for our annual Business Meeting and Banquet are progressing well. We look forward to greeting many of you in the summer during IFT meeting in Chicago! If you have any suggestions to our annual business meeting or would like to serve in a volunteer leader position, please write to me or any of the CAFS Board members.

Sincerely,
Yao Olive Li, Ph.D.
Associate Professor, Cal Poly Pomona
CAFS President 2019-2020



Meeting with CAFS committee chairs



Awards
Zhongli Pan
zlpn@ucdavis.edu



Annual Banquet
Andy Hwang
andy.hwang@usda.gov



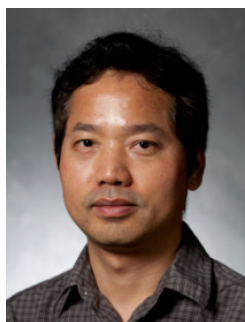
Conference & Workshop
Sean Liu
sean.li@ars.usda.gov



Membership
Lihan Huang
lihan.huang@ars.usda.gov



Mentoring Program
Shirley Xu (Chair)
shelly.xulei1@gmail.com



Mentoring Program
Jun Yang (co-chair)
jun.yang@pepsico.com



Nomination
Fanbin Kong
fanbin_kong@yahoo.com

Publication relation
Jason Wan
jwan1@iit.edu



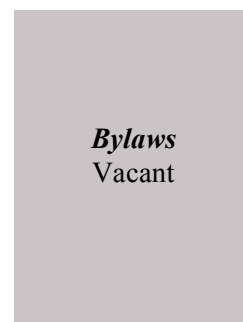
Website
Boce Zhang
zhangboce@gmail.com



Student
Qing Jin (Chair)
jin622@vt.edu



Student
Yiwen Li (co-chair)
yiwen.li25@uga.edu



Bylaws
Vacant

Call for 2020 CAFS Student Presentation Competition



CAFS Student Presentation Competition

Full-time students (undergraduate or graduate) currently (by June 2020) enrolled in an accredited Food Science or relevant programs at a University within the U.S. and Canada are invited to submit a 5-minutes presentation video (topics should be based on their own research projects) to 2020 Chinese American Food Society (CAFS) student presentation competition program. The winners will receive cash award and certificates for display, and will be recognized at the 2020 CAFS annual business meeting and banquet. CAFS hopes that all participants can benefit from this competition for their professional development.

First place: \$1000

Second place: \$600

Third place: \$300

**Deadline:
May 1st,
2020**

Who We Are

The Chinese American Food Society (CAFS) was founded in 1975. CAFS has more than 250 professional and student members, who are engaged in various endeavors related to food science and technology, and have working positions in universities, industries, businesses, and governmental agencies. Please visit organization website at <https://www.cafsnet.org/> for more information.

For any inquiries, please contact CAFS Student Committee Chair: Qing Jin (jin622@vt.edu) and Co-Chair: Yiwen Li (Yiwen.lee@hotmail.com).

CAFS Student Presentation Competition

Background

Being able to present your research in a concise but engaging way to the public is one of the crucial skills for researchers. Having such a presentation skill will prepare you a better advocate for your research, support you during networking at conferences, and help you with better preparation of eventual job interviews. CAFS Student Presentation Competition invites students to give a presentation of your research in five minutes or less, using language that not only the specialists in your area could understand but also well-educated professionals from the related areas will also be able to appreciate. Various topics are eligible, including but not limited to food chemistry, food microbiology and safety, food engineering, nutrition, food analysis, agricultural and biological engineering. The aim of this competition is to encourage students to promote their research ideas by better communication skills so that broader audience could understand and appreciate the significance of their research work.

Eligibility

1. Participants must be currently enrolled full-time students in Food Science and related programs at a University in the U.S. or Canada.
2. Participants can be undergraduate, graduate students, or during a transition of their program change. Post-doctoral fellows are not eligible.
3. Participants should be individuals.
4. The presentation must be student's own, original research project.
5. Each entry is required to include an 'Entry Form' signed by their major faculty advisor or dissertation committee member stating that he/she has approved the release of the video presentation, and there is no confidential information and no conflict of interest.
6. Winners should commit to CAFS Student Committee and be a CAFS member in the following year. To be a CAFS member, please refer to <https://www.cafsnet.org/>.

Guidelines

1. Give a 5-minutes maximum presentation that communicates interactively about the research project you are conducting.
 - a. The research presented in the video must be from your own research project. It is encouraged to present a complete research project (background, objective and novelty, methodology, results and impact). You are also welcome to present parts of your research project with preliminary results, especially for some participants in their early stage of research study. Make sure you can effectively and clearly deliver your research to the general public and maintain the interest to broader audience.
 - b. The presentation should not exceed 5 minutes. Presentations longer than 5 minutes will not be considered for evaluation.
 - c. Presentations are to be spoken in English.
 - d. Participates should be recorded during the presentation.
 - e. Participates may use PowerPoint slides (a few slides to help presentation, preferring no more than three slides) to help explain their ideas (slides are not required).
2. Presentation is recommended to be recorded at a suitable environment with minimum background noise. The video can be recorded by using video cameras (e.g., cellphone, DV, DSLR). The video format needs to be the common formats (e.g., .avi, .wmv, .mpg). For video submission, you only need to include the shared links that lead to your Google drive. Judges will use the shared links to access your videos. Double check your links before submitting.

Submission

For participating in the CAFS student presentation competition, please provide the **Entry Form** in a PDF file to <https://forms.gle/c2fE5A8rzznGXnJy8> or cafsnet@gmail.com by **May 1st, 2020 at 11:59 pm Eastern Standard Time (EST)**. The file name should be 'Author's last name + Author's first name + CAFS presentation competition'.

Entry Form

Your submission should contain the following items in a single PDF (this form, completed and signed):

Presentation Topic:

Presentation Link:

Student Name: (Last, First)

Department:

University:

Academic Stage (undergraduate/graduate student):

Student E-Mail:

Street Address, City, State, Zip:

Advisor's Name:

Advisor's E-mail:

Student Signature

Date

Advisor's Signature

Date

This signature certifies that the advisor approves the submission of this research presentation to the competition.

Evaluation

The evaluation includes two rounds. In the first round, all submissions will be evaluated by a judge panel from academia, industry, and/or a U.S. government agency invited from CAFS members. At least three judges will score each submission independently. The scores from the judge panel will pool in for a final ranking. The top three to five finalists will be selected and launched on <https://www.cafsnet.org/> before June 1st, 2020. In the second round, the audience at the annual CAFS business meeting and banquet will be invited to vote on their top three videos from the previous selected three to five finalists. The first round and second round account for 80% and 20% of the total score, respectively.

For the first-round evaluation, each submission will be scored on a basis of 100 points with the following judging criteria:

a. Comprehension and content:

Background and rationale are clearly stated (20%)

Novelty and significance of the research question are clearly stated (35%)

Contents appropriate to a non-specialist audience (15%)

b. Engagement and communication:

Fluent expression (10%)

Natural transition and body language (10%)

Vivid presentation (10%)

Awards

The award ceremony will take place at annual CAFS meeting and banquet. The awards will be granted based on the first-round specialists judging decisions (80%) and second-round audience members' decisions (20%).

Note: it is possible that not all the awards are granted based on judges' comments.

Winners will be awarded as follows:

First place: \$1000 (1)

Second place: \$600 (1)

Third place: \$300 (1)

In addition to cash awards, all finalists will be awarded certificates for display.

Intellectual Property

The contents will be publicly distributed through CAFS website, 2020 CAFS annual banquet, or other platforms. By signing on the entry form, all participants and their faculty advisors agree to give the consent for CAFS to use their video materials for public education and idea exchange purpose.

The 2020 Chinese International Food Safety and Quality Conference (CIFSQ)

-By Andy Hwang

The 2020 **Chinese International Food Safety and Quality Conference (CIFSQ)** (<http://www.chinafoodsafety.com/index.htm>) will be held in Shanghai, China, **November 4-5, 2020**.

CAFS is an Event Supporter of this Conference (http://www.chinafoodsafety.com/support_e.htm). CAFS has proposed a technical session

entitled “*New Processing Technologies and Control Measures for Enhancing Microbiological Food Safety and Quality.*” Once the Conference finalizes the session topics and opens Call for Presentation, CAFS will circulate the information to CAFS members.

The 2020 CAFS Annual Business Meeting and Banquet

-By Andy Hwang

The 2020 CAFS Annual Business Meeting and Banquet is planned to be held at **Minghin Cuisine, 2168 S. Archer Avenue, Chicago, IL 60616**, from **6:00 pm to 9:00 pm on July 13, 2020 (Monday)**, during the 2020 IFT Annual Meeting & Expo at McCormick Place Convention Center, Chicago, July 12-15, 2020.

Please mark your calendar and plan to attend this informative and fun night of catching up with all the going in **CAFS**, meeting old and new friends, networking, and good food. Stay tuned for more information later.



Nomination of CAFS officers

Call for Nominations of CAFS President and Directors

-By Fangbin Kong

Dear Members of CAFS,

On behalf of the *Nomination Committee of CAFS*, I am calling for nomination of the *CAFS President-Elect for 2020-2021* and *Two directors for 2020-2022*. Please send your nomination with a brief biographic sketch to the Nomination Committee members: (*Fanbin Kong*, fkong@uga.edu; *Olive Li*, yaoli@cpp.edu; *Andy Hwang*, andy.hwang@usda.gov) before **March 24, 2020**.

Below is excerpted from Bylaws of CAFS about the duty of President-Elect and directors:

“7. 4. PRESIDENT-ELECT: The President-elect shall assist the President, formulate plans for his/her presidency including appointing Committee chairperson for each Committee for the next term, and succeed to the office of the at the end of the Annual Meeting.

The President-elect usually serves as the chairperson of the Annual Meeting Committee and performs the duties of the President in the President's absence.

7. 5. DIRECTORS: The Directors shall represent members to serve on the Executive Committee, assist the President in conducting the affairs of the Society, and be responsible for submission of matters on behalf of the members of the Society.

The Directors shall serve for a term of two (2) years and may be reelected for successive terms.”

Below is the information about the nomination from the Bylaws of CAFS:

“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, and (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,
Fanbin Kong, Ph.D.
Chair of Nomination Committee

Nomination of CAFS awards

Call for Nominations of CAFS 2020 Professional Awards

-By Zhongli Pan

- *Nomination is called for 2020 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 zlpan@ucdavis.edu before **May 15, 2020***

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

Zhongli Pan	UC Davis	zlp@ucdavis.edu	530-752-4367
Guangwei Huang	Almond Board of California	ghuang@almondboard.com	209-614-6706
Jason Wan	Illinois Institute of Technology	jwan1@iit.edu	708-563-8287

CAFS Member News

Zhongli Pan, PhD

Candidate for the Nominations and Elections Committee



Dr. Pan is running for a Nomination committee member in IFT's 2020 election ballot. Please send in your vote to support him, before March 2nd.

<https://www.ift.org/about-ift/leadership/nominations-and-elections/zhongli-pan>

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 2020 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

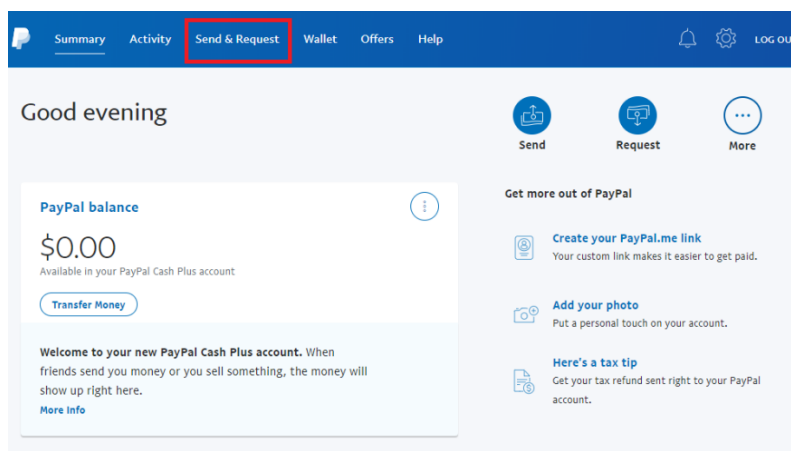
CAFS online Membership Payment Instruction

I. PayPal Instruction

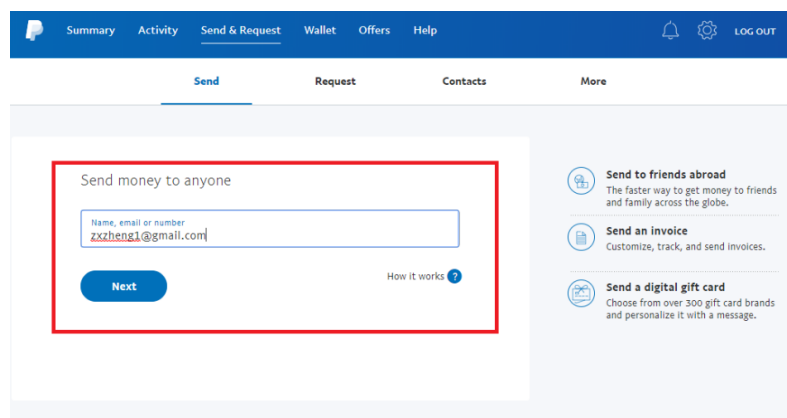
1. Log in to your PayPal account



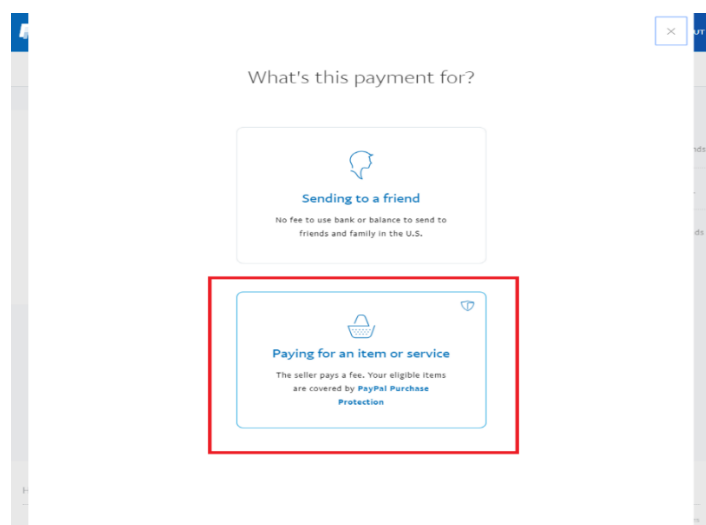
2. Click 'Send & Request'



3. Enter 'zxzheng1@gmail.com'

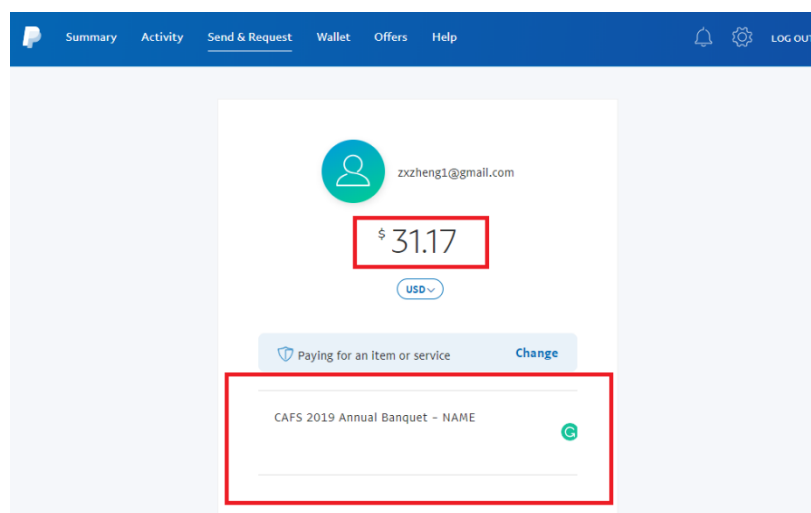


4. Select 'Paying for an item or service'



5. Enter the membership fee:

- **Please include 'CAFS 2020 Membership' and your name in the transaction notes!**
- **Print transaction confirmation and bring it to the Banquet.**



II. Zelle introduction:

Zelle payment can be done online in most of the major banks in the US. On their website, you can find Zelle menu, and a detailed step-by-step introduction how to transfer money for free to recipients. For CAFS, the recipient email is Zachary.zheng@valent.com

For example, in Chase Bank, the menu on the website contains “QucikPay via Zelle”, click it, then click “send money”, then “add recipient”, write the email of recipient: Zachary.zheng@valent.com, write the amount, click “send”. That is all

Employment Opportunities

1. **Sensory Scientist, Flavor Health**

Job Summary:

The Sensory Scientist, Flavors is responsible for all aspects of sensory and consumer testing for the projects in all Company brands. Designs sensory panels, trains all panelists and leads all panels.

Please check the link for more information:

https://www.appone.com/MainInfoReq.asp?R_ID=2810233&B_ID=91&fid=12&Adid=&SearchScreenID=5546&sst=newtab2-msp&ServerVar=chromocellcorporation.appone.com

2. **Probiotics fermentation engineering, Bien-Etre Labs**

This position requires good knowledge of probiotic fermentation, high degree of creativity in process development and strong communication between Research and Development team of Bien-Etre Labs and contract manufacturers.

Responsibilities:

- *Develop and document fermentation conditions of probiotic products with natural ingredients;*
- *Apply knowledge of microbial physiology, characteristics and metabolism of lactic acid bacteria to improve fermentation yield and productivity;*
- *Collaborate with the R&D team to establish pilot study and transfer the fermentation process from benchtop scale to commercial scale;*
- *Coordinate and negotiate various stages of the product development from concept to commercialization;*
- *Serve as technical resource for process development and project validation related to fermentation, downstream processing and aseptic manufacturing;*

- *Communicate with manufacturers to enhance fermentation technology using proprietary growth media and processes;*

- *Ensure the manufactured products meet the targeted final products metrics;*

This description is provided as guidance and is not intended to describe all the work that may be required for the candidate in this position.

Required qualifications:

- *MS./Ph.D. in Microbiology, Probiotic fermentation, Biotechnology, Bioprocess engineering, or related field with 5+ years of industry experience;*
- *Technical knowledge of probiotic formulation (solid and liquid), ingredients and regulatory standards;*
- *Research experience in bioreactor cultivations of lactic acid bacteria;*
- *Demonstrated success with process development and scale-up probiotic fermentation is a plus;*
- *Hands-on experience working with handling lactic acid bacteria, aseptic technique and benchtop fermentation systems;*
- *Expertise in transferring lab scale probiotic fermentation to commercial manufacture;*
- *Experience in optimizing industrial fermentation procedure is a plus;*
- *Experience in cGMP manufacturing environment is a plus.*

Preferred working style:

- *Well-organized and able to handle multiple projects simultaneously*
- *Flexible with assigned duties and able to thrive in a start-up environment*
- *Strong communication skills and be able to work collaboratively*

Please contact WeChat ID: KikiTang for more information!