



# 華美食品學會

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

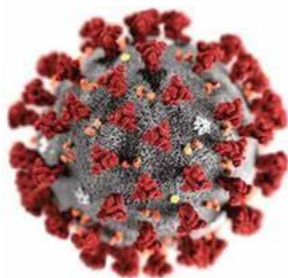
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## CORONA VIRUS DISEASE # COVID19

**Author:** Xiyang Wu, Vice Dean of the International School, Jinan University, Guangzhou, China



According to American CDC and other research findings, we believe Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Up to now there is no evidence to support transmission of COVID-



19 associated with food, from either plant or animal sourced materials. Therefore, before preparing or eating food, it is important to always wash your hands with soap and water for 20 seconds for general food safety. Always wash your hands after blowing your nose, coughing, sneezing, or going to the bathroom throughout the day. However, it may be possible that a person can get COVID-19 by touching a virus located surface or object, and then touching their own

## Staying Healthy

1. Wear a Mask
2. Cover your mouth & nose
3. Use hand Sanitizer
4. Wash your hands thoroughly
5. Check your temperature
6. Cook meat thoroughly



**Table 1**

**Viruses that may be foodborne transmitted.**

Primary tissue tropism	Common name	Particle/genome	Genus	Family	Associated disease(s)
Enterotropic	Human norovirus	Nonenveloped/ssRNA	<i>Norovirus</i>	<i>Caliciviridae</i>	Gastroenteritis
	Human sapovirus	Nonenveloped/ssRNA	<i>Sapovirus</i>	<i>Caliciviridae</i>	Gastroenteritis
	Aichi virus	Nonenveloped/ssRNA	<i>Kobuvirus</i>	<i>Picomaviridae</i>	Gastroenteritis
	Human astrovirus	Nonenveloped/ssRNA	<i>Mamastrovirus</i>	<i>Astroviridae</i>	Gastroenteritis
	Human rotavirus	Nonenveloped/segmented dsRNA	<i>Rotavirus</i>	<i>Reoviridae</i>	Gastroenteritis
	Human reovirus	Nonenveloped/segmented dsRNA	<i>Orthoreovirus</i>	<i>Reoviridae</i>	Unknown
	Human enteric adenovirus	Nonenveloped/dsDNA	<i>Mastadenovirus</i>	<i>Adenoviridae</i>	Gastroenteritis, fever, respiratory disease
Hepatotropic	Human parvovirus	Nonenveloped/ssDNA	<i>Parvovirus</i>	<i>Parvoviridae</i>	Gastroenteritis
	Human picornavirus	Nonenveloped/segmented dsRNA	<i>Picobimavirus</i>	<i>Picobimaviridae</i>	Gastroenteritis?
Neurotropic	Hepatitis A virus	Nonenveloped/ssRNA	<i>Hepatovirus</i>	<i>Picomaviridae</i>	Hepatitis
	Hepatitis E virus	Nonenveloped/ssRNA	<i>Orthohepevirus</i>	<i>Hepeviridae</i>	Hepatitis
	Poliovirus	Nonenveloped/ssRNA	<i>Enterovirus</i>	<i>Picomaviridae</i>	Flaccid paralysis, meningitis, fever
	Non-polio enteroviruses (incl. Coxsackie A and B virus, Echovirus, and Enterovirus D68 and 71)	Nonenveloped/ssRNA	<i>Enterovirus</i>	<i>Picomaviridae</i>	Meningitis, herpangina, flaccid paralysis, cranial nerve dysfunction, hand-foot-and-mouth disease, myocarditis, heart anomalies, respiratory illness, rash, pleurodynia
	Human parechovirus	Nonenveloped/ssRNA	<i>Parechovirus</i>	<i>Picomaviridae</i>	Meningitis, respiratory disease, gastroenteritis
	Nipah virus	Enveloped/ssRNA	<i>Henipavirus</i>	<i>Paramyxoviridae</i>	Encephalitis, respiratory disease
	Polyoma virus (JC, BK)	Nonenveloped/circular dsDNA	<i>Polyomavirus</i>	<i>Polyomaviridae</i>	Persistent infections, progressive multifocal leukoencephalopathy, urinary track diseases
	Tick-borne encephalitis virus	Nonenveloped/ssRNA	<i>Flavivirus</i>	<i>Flaviviridae</i>	Encephalitis, meningitis
	Human coronavirus (incl. SARS and MERS CoV)	Enveloped/ssRNA	<i>Betacoronavirus</i>	<i>Coronaviridae</i>	Respiratory disease, SARS, MERS, gastroenteritis
	Avian influenza virus	Enveloped/segmented ssRNA	<i>Influenzavirus A</i>	<i>Orthomyxoviridae</i>	Influenza, respiratory disease
Multitropic	Ebola virus	Enveloped/ssRNA	<i>Ebolavirus</i>	<i>Filoviridae</i>	Gastroenteritis, hemorrhagic fever

mouth, nose, or possibly their eyes, but this is not thought to be the main way the virus spreads.

Due to poor survivability on surfaces, the spread of coronaviruses has a likely low risk from food materials, food products, packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures. Similarly, equipment and utensil for cooking at

kitchen would not likely spread COVID-19 if treated with proper washing, cleaning and sterilising.

There are several viruses commonly cause foodborne illness (Refer to **Table 1, Foodborn viriues**, Bosch, Pintó and Guix, *Current Opinion in Food Science* 2016, 8:110-119). **Norovirus** is the most common viral foodborne illness causes

gastroenteritis, a medical condition characterised by diarrhoea, vomiting, and abdominal pain. *Hepatitis A* and *E* cause inflammation of the liver. *Rotavirus* is particularly associated with gastroenteritis in children.

Generally speaking, the spread of foodborne viruses is due to the contamination of food by infected food handlers due to poor hygienic practices, contact of food with animal waste, human sewage or sewage-polluted water,

consumption of products of animal origin that is contaminated with viruses (e.g. meat fish etc.). The origin of all foodborne viruses is based on the intestines of humans and animals, such viruses are often shed in faeces or other body fluids, as viruses do not replicate in foods.

*(Information provided by: CASF life member Leo Yuen, Founding Chairman of Hong Kong Food Science and Technology Association as well as Adjunct Professor of the International School, Jinan University, Guangzhou, China)*

## Message from the President

-By Yao Olive Li

*Dear fellow CAFS members,*

First of all, I hope you and your loved ones are safe and doing well under the current pandemic situation, and you are maintaining some level of productivity in your professional life!

While I am writing this message, I just realize that my university (like all schools nationwide) has been transitioned to virtual teaching for more than six weeks already. It is a good timing to look back for a quick reflection. Like many other professors and teachers, I also experienced some initial scrambling to set up my remote teaching via Zoom meetings. For several years, I have been reluctant to transfer my Food Engineering course for online teaching, especially with the laboratory part of the course. I tried to find all kind of excuses to refuse the possibility of teaching this course online. Such excuses include “it is not possible to teach engineering calculations without a black or white board for me to illustrate step-by-step approach to my students”, or “students will not perform equally well for an online exam of engineering problem-solving like what they get used to in a physical classroom”. But all of a sudden, I had no choice, I have to teach it remotely, including the lab part of the course, the online exams for Food Engineering and the group presentations for the

lab part. After 6 weeks of such practice by far, although I am missing my students a lot and missing the “old-fashioned” classroom interactions for sure, I have to say that I am also getting used to the new “norms” of virtual teaching – LOL, :=) Like many of my faculty colleagues, I tried to “flip over the classroom”; while I pre-recorded some video tutorials on individual example problems so that my students can find time to watch them over and over again, I could spend less yet better-quality time during live Zoom meetings to concentrate on key concepts and principles, and to address specific questions from individual students. Somehow both my students and myself found this way might work better for challenging courses such as Food Engineering.



Anyway, I believe many of you have worked so hard on your end to get used to the new “norms” under this global crisis, and unfortunately this crisis may stay with us for a while until we develop new vaccines or identify target

medicines or therapeutic methods for COVID-19. As I called for open commentaries in our last newsletter from our CAFS members on how they cope with this crisis, we did hear back from some of our dear members, especially, from several recipients of this year's IFT Fellow and Achievement Awards. I want to give a big shout out to our newsletter editor, Dr. Li Taitano, who reached out to these awardees and conducted written interviews with Dr. Zhongli Pan (our CAFS' former President), Dr. Yen-Con Hung (also another former President with CAFS), Dr. Yanyun Zhao, and Dr. Guodong Zhang for their answers to some questions, for example, about their professional development journey and their responses to the current pandemic situation. I hope you will enjoy reading their answers and responses as much as I did, and I hope you find this newsletter is inspirational and encouraging, as we want to hear from many of you who are willing to share your experience in coping with this unprecedented challenge that we are all facing now!

Lastly, as you all know now, IFT annual conference has been shifted to a virtual experience using the same time period in July and

more-or-less similar daily schedules. Upon a quick discussion during our recent CAFS Executive Board meeting, we decide to also transition our annual business meeting to a virtual experience via a live Zoom meeting on the same date/time as scheduled, although we just unfortunately won't be able to enjoy the banquet together. Please stay tuned with more details to be announced in our next newsletter by June 2020. From now to then, please let us know if you have any suggestions on how to run our first-ever business meeting remotely. We would love to hear from you all and hope your feedback and suggestions will help us make this virtual "social hour meeting" a great and equally unforgettable experience!

*Sincerely,*

*Yao Olive Li, Ph.D.*

*Associate Professor, Cal Poly Pomona*

*CAFS President 2019-2020*



### Message from the CAFS Member

*Dear fellow CAFS members,*

I would like to extend a heartfelt thank you to all members working in the industry who are working so hard to ensure that we all continue to receive a continuous, safe, nutritious, and tasty food supply.

I'm no longer working in the food industry, and am proud that I had been and still have some association with it.

*Warm Regards,*

Judy C. K. Chan, Ph. D.

(she/her/hers)

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## The 2020 CAFS Annual Business Meeting and Banquet Update

-By *Andy Hwang*

The 2020 CAFS Annual Business Meeting and Banquet was originally planned to be held on July 13, 2020, at MingHin Cuisine restaurant during the 2020 IFT Annual Meeting & Expo in Chicago. Since the 2020 IFT Annual Meeting & Expo will be held virtually due to Covid-19 pandemic, the 2020 CAFS Annual Business Meeting will be changed to a virtual meeting and the Banquet will be cancelled. CAFS Officials are discussing the arrangement for the virtual

Annual Business Meeting and will announce the detail later.



## CAFS Member News

### 2020 IFT AWARD & FELLOW RECIPIENTS

Congratulation to the following CAFS members for their **Achievements as an Awardee or Fellow Recipient at 2020 IFT!**

All CAFS family members are proud of them, of their accomplishment, CAFS had a special interview with them.

Here we will share their knowledge and experiences with all CAFS family members in this session.



#### **2020 IFT Fellow: Zhongli Pan, PhD**

The Institute of Food Technologists (IFT) Fellow designation is an honor bestowed upon an IFT member by their peers to recognize exemplary professionalism in the field of food science. IFT Fellow is a unique professional distinction conferred only on a living person with outstanding and extraordinary qualifications and experience for overall contributions in the field of food science and technology. (Refer to:

<https://www.ift.org/community/awards-and-recognition/ift-fellows/fellows-nomination-guidelines>)

#### **Bor S. Luh International Award: Yen-Con Hung, PhD**

**The Recipient**, whose outstanding efforts result in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation. (Refer to: <https://www.ift.org/community/awards-and-recognition/achievement-awards/bor-s-luh-international-award>)

#### **Research and Development Award: Yanyun Zhao, PhD**

**The Recipient**, must be primarily responsible for an achievement within the past five years, in a

research and development program, and the achievement must significantly advance the discipline of food science, food technology, or nutrition. The contribution may be basic or applied in nature and must advance science or improve the human condition. (Refer to: <https://www.ift.org/community/awards-and-recognition/achievement-awards/research-and-development-award>)

**Samuel Cate Prescott Award for Research:** Guodong Zhang, PhD

**The Recipient**, who has shown outstanding ability in research in some area of food science and technology. Special attention is given to contributions in methodology, competence shown, and effects of the research on advances in food science. (Refer to:

<https://www.ift.org/community/awards-and-recognition/achievement-awards/samuel-cate-prescott-award>)

**Stephen S. Chang Award for Lipid or Flavor Science:** Liangli (Lucy) Yu, PhD

**The Recipient**, who has made significant contributions to lipid or flavor science, identifies the chemical profiles of potential flavor sources and pinpoints the importance of key flavor chemicals by correlating them with physiological flavor response; or makes significant advances in the development of analytical methodology in flavor chemistry. (Refer to: <https://www.ift.org/community/awards-and-recognition/achievement-awards/stephen-chang-award>)

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## **INTERVIEW WITH 2020 IFT AWARD & FELLOW RECIPIENTS**

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**2020 IFT Fellow: Zhongli Pan, PhD, Adjunct Professor**

**Department of Biological and Agricultural Engineering, University of California - Davis**

*Dr. Zhongli Pan is an internationally recognized leader and outstanding food engineer and scholar in the field of food and agricultural processing engineering. He has performed extensive outreach, teaching, technology transfer and commercialization across government, academia, and industry. He leads and conducts innovative and impactful scientific research and development on new processing technologies, which have been successfully transferred to the food industry and contributed significantly towards global advancement of engineering solutions to food and agricultural problems. Dr. Pan received a number of prestigious awards, including Presidential Early Career Award for Scientists and Engineers, Award for Outstanding Commercialization Success - Federal Laboratory Consortium (Far West), Research and Development Award – Institute of Food Technologists, and China Friendship Award. He is also fellow of American Society of Agricultural and Biological Engineers. He has served on the Annual Meeting Scientific Program Advisory Panel and various committee positions of IFT.*



- ***Q1: What initially drew you to the science of food as a career?***

**Answer:** I grew up on the farm and studied and taught agricultural mechanization for food production at Northeast Agricultural University, China. Later, I became aware of the importance of food and feed processing. I pursued my graduate studies in the fields of food science and technology, and engineering at University of Illinois at Urbana-Champaign, Iowa State University, and University of California, Davis. I was inspired by the potential and tremendous impact of food science and engineering in improving the safety and health of people.

- ***Q2: What gets you most excited about going to work every day as a food science professional?***

**Answer:** My passion for scientific discovery has propelled me to pursue fundamental and applied research in solving food related problems in the world. I enjoy working with my research team and collaborators in identifying the challenging problems and needs, developing solutions and learning the mechanisms. It has also been rewarding when I see my students and scholars who now play important roles in food science and engineering in different countries.

- ***Q3: What would you like to say to young students entering college and considering the science of food as a major?***

**Answer:** Food is the most essential requirement for human life. Food professionals play such important roles in the society. The fields of food science and engineering are constantly evolving with new scientific discoveries and technologies that lead to better access of nutritious and safe

foods for the world's population which improves human health. Now, the need is greater than ever to meet many challenges in food systems, such as reducing the impact of global warming, minimizing food waste and losses, and improving food safety, sustainability and human nutrition. Food Science and Engineering provides young students with exciting opportunities to make a great impact and change the world.

- ***Q4: How has IFT impacted you professionally?***

**Answer:** IFT is such a large and diverse organization that helped me tremendously in my professional development. It provided me with lots of opportunities to establish a network while engaging and exchanging ideas with other professionals. Particularly, through IFT I became a member of CAFS. It has led to great enjoyment while working and interacting with all of the members of CAFS.

- ***Q5: Under the current situation, we would like to hear your concerns about how this COVID-19 issue affected your personal or professional life? And what is your thought about the novel coronavirus related to food safety and emerging technologies that are needed to ensure the safety and security of a globally-connected food supply chain?***

**Answer:** The pandemic of Covid-19 has changed how people live and eat. It has caused the disruption of food supply chain and threatened food security and safety around the globe, especially the most vulnerable populations. It has been proven especially deadly for people suffering from poverty, chronic or hunger or malnourishment. The coronavirus pandemic is projected to raise the number of people suffering acute hunger this year to 265

million, according to the UN World Food Programme. Particularly, the recent closures of meat processing facilities of Tyson Foods and Smithfield Food showed the dangerous threat of Covid-19 to our food production systems. The Covid-19 may cause breaks in food supply chains, food shortages and food price increase and volatility. To combat the looming food crisis, it is important to take necessary measures quickly to protect the most vulnerable, keep global food supply chains alive and mitigate the pandemic's impacts across the food system. Many of food production systems are still labor intensive and employ a large number of workers working in close proximity. The social distancing and worker protection become critical to protect the workers' health and safety, as well as the food system. This points out an acute necessity to evolve and adapt the food systems to the changes of social systems, adopt new technologies, such as automation, real-time testing and monitoring, industrial internet of things (IIoT), in order to allow a robust food production and supply chain to minimize the risk of infection of workers and contaminations of foods. More public spending and proactive policies are needed in order to prioritize food, nutrition and health. We must create an adaptive and sustainable food systems that can feed the increasing population without getting people sick and adverse impact to the environment.

- **Q6: Just for fun, what's your favorite food?**

**Answer:** In fact, I love all kinds of foods, including both Asian and western cuisine. I love cooking for family and friends. Many people like my BBQ! I enjoy making cocktails and entertaining friends.



(Note: Dr. Pan is grilling in his backyard.)

***Bor S. Luh International Award: Yen-Con Hung, PhD, Professor***  
**Department of Food Science and Technology, University of Georgia**

*Dr. Hung was appointed to the faculty at the University of Georgia in 1985 to develop innovative research program with focus on engineering for food safety and new products. His internationally renowned research program has published over 550 papers including 200 scholarly refereed journal articles and two U.S. patents. Dr. Hung has garnered more than \$16 million on grants and contracts as the Principal or Co-Investigator. In 2011, he was competitively awarded a 5-year, \$5 million grant from the USDA's Agriculture and Food Research Institute as the PI on using EO water and other processing technologies as multiple hurdles to inactivate Shiga toxin-producing E. coli and viruses during beef processing. In addition, he also collaborated with GA-Tech and received a \$500,000 grant from USDA*



*as a Co-PI to address public concern on chlorine-based sanitizers and the formation of disinfection by-products.*



*One of his main research areas is using electrolyzed (EO) water as a non-thermal washing treatment to kill pathogens on foods. This technology enhances the stability, safety (no chlorine odor), and reduce corrosion on metals commonly found in food processing environments than regular chemical sanitizers. Two large international beverage companies are now using this environmentally friendly technology for their carbonated beverage clean-in-place (CIP) process to reduce water and energy consumption and shorten the CIP time and hence improve productivity.*

- ***Q1: What initially drew you to the science of food as a career?***

**Answer:** My undergraduate degree was on food engineering and I had courses on chemistry, biology, engineering and processing technologies. All these courses helped me build a balanced scientific background. I came to the US for my graduate studies and my research project was on heat and mass transfer during food freezing and how different freezing methods will affect the physical properties and quality of foods. As we know, 80% of the time what we use in our professional career has little to do with what we studied during graduate school. What we learned during graduate school is actually the thinking and continual learning process so we can identify the problem correctly and develop a process to solve the problem. Although my graduate research was on freezing, I observed that there were many processing technologies for preservation but not sufficient methods and technologies available to help us ensure the safety and quality of foods. In the past 20 years, I devoted significant portion of my

research on developing technologies to ensure microbiological safety of foods.

- ***Q2: What gets you most excited about going to work every day as a food science professional?***

**Answer:** The academic freedom at the University of Georgia has allowed me to utilize my creativity to develop an innovative research program and make every day an exciting day for me. I was hired originally to work on physical properties of foods and how processing technologies will affect the physical properties and quality of foods. I recognized the needs of developing new technologies to help ensure the microbiological safety of foods and started expanding my research on how effective different technologies can be used to inactivate different foodborne pathogens and based on the unique physical properties of each food product, how to identify and/or develop the most appropriate technology to ensure food safety. I have worked on both thermal and non-thermal technologies based on either chemical reactions or physical

means to inactivate pathogens and identifying the inactivation mechanisms of these technologies. We are the world leading research group in demonstrating the efficacy and applications of electrolyzed (EO) water to ensure food safety. EO water, or electrochemically activated water (ECA or ECAW), is a solution generated through electrolysis by passing a dilute salt solution (typically NaCl and KCl) through an electrolytic cell. The anode side of an electrolytic cell, from which acidic or near neutral pH EO water is obtained, contains various active chlorine compounds and with strong oxidation potential. We have published more than 50 scholarly refereed scientific journal articles on EO water and proof in its use as an effective non-thermal method to help ensure food safety. I have also promoted this technology internationally and helped many food companies adopt this technology for their cleaning and washing operations.

- ***Q3: What would you like to say to young students entering college and considering the science of food as a major?***

**Answer:** Food science and technology is one of the most rewarding and fulfilling professions. Regardless of whether you are in food production, quality control, or research and development; you can see food products coming out of your plant that will be enjoyed by people all over the world. Our research findings are not just a thesis or paper that is filed and stored in the library. Many of our findings will get adopted and used to help preserve and ensure the safety and quality of food, prevent food lost, or as new food items that are more nutritious and/or more convenient to be consumed and enjoyed by people. People need to eat every day, so our profession has the best job security.

- ***Q4: How has IFT impacted you professionally?***

**Answer:** IFT is a professional scientific society that allows food professionals and technologists to collaborate, learn, and network for transforming scientific knowledge on food into innovative solutions to ensure the safety, quality, and storability of foods. I have attended the IFT annual meeting every year since I was a graduate student in 1980. One of my first job interviews was at an IFT annual meeting. In addition, I also became aware of our society, Chinese American Food Society (CAFS), and joined as a student member in 1983 and I am now a professional life member. Through CAFS, I get to meet many senior high achieving Chinese food scientists and learned from them on how to identify and develop your own unique research field, how to prepare for promotion and tenure process, and on how to handle office politics. IFT and CAFS are the best homes for us to learn new research trends, share our research findings, and to support each other.

- ***Q5: Under the current situation, we would like to hear your concerns about how this COVID-19 issue affected your personal or professional life? And what is your thought about the novel coronavirus related to food safety and emerging technologies that are needed to ensure the safety and security of a globally-connected food supply chain?***

**Answer:** For an established scientist, Covid-19 impact on my professional activities are significant but manageable. For example, most of my regular research activities are stopped, all my planned travel and conferences between Feb. and July 2020 have been cancelled, and my scheduled lectures and short course are also postponed. However, I now spend my time on writing and revising

manuscripts, helping students completing their theses, and revising and re-submitting research proposals. I am actually more worried for the Covid-19's impact on junior faculty and graduate students. Many of them have their research activities that are needed for their promotion or graduation interrupted. My suggestion to them is to use this extra time to fine-tune their research plan, work on their literature review and may be turn the literature review to a review article, and use web-based technologies to expand their networks and to learn new knowledge and skills.

Many of my food safety research are still relevant on SARS-CoV-2. Sanitizers we used to wash and inactivate foodborne pathogens on food contact surfaces can also be used against viruses. We are starting a new collaborative research to identify the concentrations and treatment parameters to inactivate SARS-CoV-2. The technology we

developed to coat food contact surfaces with photocatalytic bactericidal Nano-particles also has the potential to inactivate viruses when in contact.

• ***Q6: Just for fun, what's your favorite food?***

**Answer:** I enjoy eating many Chinese dishes, like hotpot, braised pork balls, roasted duck, and many tofu or soybean-based dishes. However, one dish brings back the most memory are dumplings. There are many different combinations to satisfy both meat lover and vegetarian. There are also many ways to cook the dumplings including boiling, steaming, and braising. When I was a child, I remembered a special home style egg dumpling that my mom made for Chinese New Year.

***Research and Development Award: Yanyun Zhao, PhD***

**Graduate School of Food Science & Technology, Oregon State University**

*Dr. Yanyun Zhao is a Professor of Food Science & Technology and former Associate Dean of Graduate School, Oregon State University. She holds combined research, extension and teaching responsibilities in value-added food processing. Internationally known for her expertise in edible food coatings/films, she pioneered value-added utilization of food processing byproducts. She has generated over 150 peer-reviewed publications, 22 book chapters, 6 granted patents, edited 2 books, and provided over 50 workshops/short courses to the processing food industry. She has been a major advisor for over 30 graduate students, 12 postdoctoral research/scholars, and many undergraduate researchers and interns. An active member of IFT since 1991, Dr. Zhao is a current member of the IFT Board of Directors, served as chair of the Fruit & Vegetable Products Division and an IFT committee, organized IFT symposia, and is a frequent speaker at IFT webinars and symposia. She is an elected 2012 IFT Fellow and the recipient of 2020 IFT Research and Development Award.*



- ***Q1: What initially drew you to the science of food as a career?***

**Answer:** I received my BS and MS degrees in engineering, no direct connection with food. When choosing a field of study for pursuing Ph.D. degree, it was the time when I was teaching engineering classes to food science major and collaborating with a group of food scientists in design food processing equipment. I was inspired by the important roles of engineering principles playing in the science of food, thus deciding to pursue food engineering for my Ph.D. study. Since then, I have loved the interdisciplinary nature of food science, and been truly amazed by how I can integrate my engineering background with chemistry, microbiology, sensory, etc. to solve the real-world food problems. I particularly enjoy the practical aspect of food science and technology so that I can use what I learn to make impact on people's lives.

- ***Q2: What gets you most excited about going to work every day as a food science professional?***

**Answer:** I love my job as a researcher, a mentor, and a teacher. I am passionate about the research for developing sustainable food processing and packaging technologies. I enjoy the interactions with my lab crew for helping strengthen their research capability, and develop critical thinking, problem solving and other skills that are necessary for their future career. And I am thrilled to deliver the knowledge to students through classroom teaching and other innovative approaches.

- ***Q3: What would you like to say to young students entering college and considering the science of food as a major?***

**Answer:** Food science is an interdisciplinary and multidisciplinary field of study integrating chemistry, microbiology, engineering, sensory, etc. to help solve real world problems. The job market is solid and in demand. If you are a foodie, love hands-on work, are motivated to help solve real world problems to directly impact people's daily lives, then food science is a good choice of study.

- ***Q4: How has IFT impacted you professionally?***

**Answer:** I joined IFT as a student member in 1991 and has been attending IFT annual conference almost every year since then. I have had the opportunity and privilege to provide volunteer service to IFT from session monitor as a student at IFT annual conference, organizer and speaker of research symposia and webinar, to chairs of committee and division and now a member of IFT Board of Directors. IFT has provided me wonderful opportunity for networking with peers, learning the latest research, technology innovation, food trend, as well as opportunity for developing and strengthening leadership skills through volunteer service. These experiences with IFT have significantly helped my professional growth.

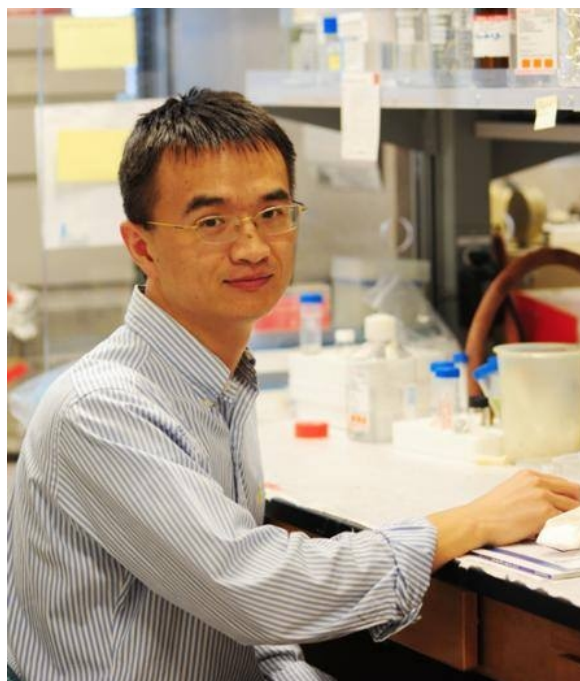
- ***Q5: Just for fun, what's your favorite food?***

**Answer:** I love all types of vegetables.



***Samuel Cate Prescott Award for Research: Guodong Zhang, PhD***  
**Department of Food Science and Molecular and Cellular Biology**  
**University of Massachusetts Amherst**

**Dr. Guodong Zhang** is an associate professor at the Department of Food Science and Molecular and Cellular Biology at the University of Massachusetts Amherst. His research focuses on the roles of dietary and environmental compounds in colonic inflammation, colon cancer, and gut microbiota. He received his BS degree in chemistry (2003) from Xi'an Jiaotong University in China, MS degree in chemistry from National University of Singapore (2005), and Ph.D degree in food science (2010) from the University of Wisconsin-Madison with Professor Kirk L Parkin. He held a postdoctoral appointment (2010-2013) at the University of California-Davis with Professor Bruce D. Hammock.



- ***Q1: What initially drew you to the science of food as a career?***

**Answer:** I first came to the field of food science, when I got an opportunity to work in Dr. Kirk Parkin's laboratory as a graduate student at the Department of Food Science of UW-Madison. He is an excellent mentor, really cares for his students, and encourages us to pursue a career in food science.

- ***Q2: What gets you most excited about going to work every day as a food science professional?***

**Answer:** My students and my research. In the last several years I have been very lucky to have many excellent undergraduate students, graduate students, post-doc fellows, as well as visiting scientists, to work in my laboratory.

- ***Q3: What would you like to say to young students entering college and considering the science of food as a major?***

**Answer:** I think food science is a very exciting and promising area to pursue as a career. There are many new challenges in the field, notably how to develop novel food products which could reduce the risks of various chronic diseases in our society. To achieve this, we need a new generation of food scientists to solve these problems.

- ***Q4: How has IFT impacted you professionally?***

**Answer:** The first scientific meeting I have been to was the IFT national meeting. In these years, IFT has given many awards to my students, which have a major and positive impact on their career development.

- ***Q5: Just for fun, what's your favorite food?***

**Answer:** Salmon.

## CAFS Student Thesis Pitch Video Competition

- Are you excited about your research?
- Do you have a story to tell about your research, attractive to venture capital and angel investors?
- Want to transfer your research for real-world applications?

### If so, this is for you!!

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 3-5 minutes video pitch (topics should be based on their own research projects) to 2020 Chinese American Food Society (CAFS) student video competition program.

Click [here](#) for details

Contact CAFS Student Committee Chairs:  
Qing Jin ([jin622@vt.edu](mailto:jin622@vt.edu))  
Yiwen Li ([Yiwen.lee@hotmail.com](mailto:Yiwen.lee@hotmail.com))  
For questions or more details.

**Deadline:  
May 1<sup>st</sup>,  
2020**

Submit [here](#)



First place: \$1000

Second place: \$600

Third place: \$300

## Call for CAFS Sponsorships

-By Yao Olive Li

Over the years, CAFS has been fortunate to receive generous donations and sponsorships from various members, research institutions and industrial partners. These donations and sponsorships have been very helpful supporting our activities, such as student research paper competitions, travel grants for scientific conferences, and professional mentorship workshops, to name a few.

We appreciate and welcome donations and sponsorships from CAFS members, and their employment agencies and companies.

Specifically, if you wish to sponsor this year's student research pitch video competition, please contact: CAFS' President [yaoli@cpp.edu](mailto:yaoli@cpp.edu) or Treasurer [zachary.zheng@valentbiosciences.com](mailto:zachary.zheng@valentbiosciences.com).

We would love to hear from you!"

*Sincerely,*

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

**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**

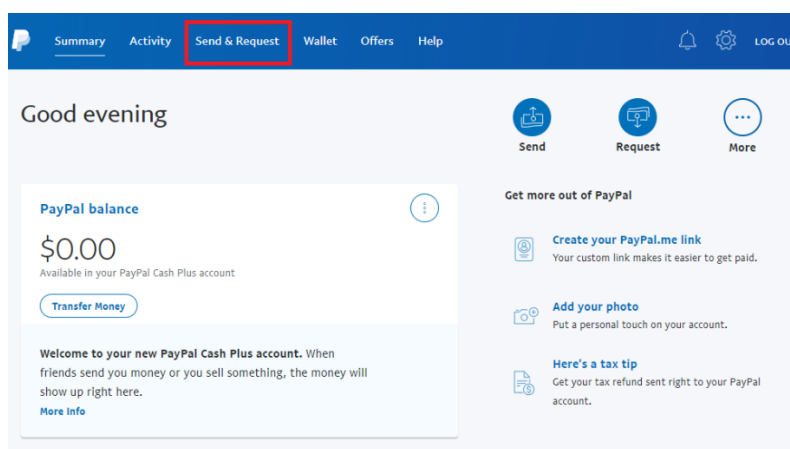
## CAFS online Membership Payment Instruction

### I. PayPal Instruction

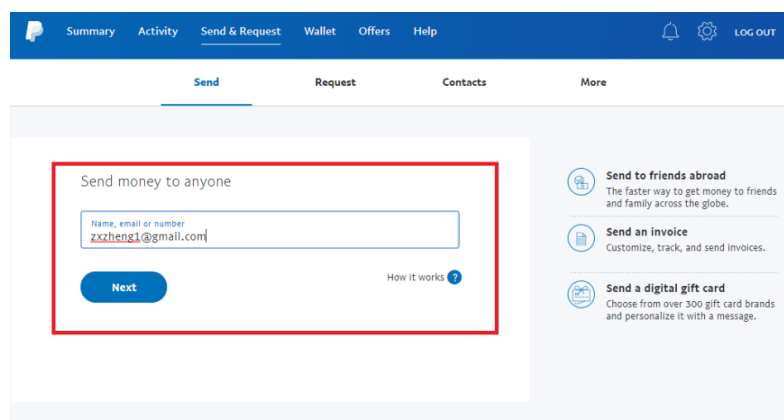
#### 1. Log in to your PayPal account



#### 2. Click 'Send & Request'

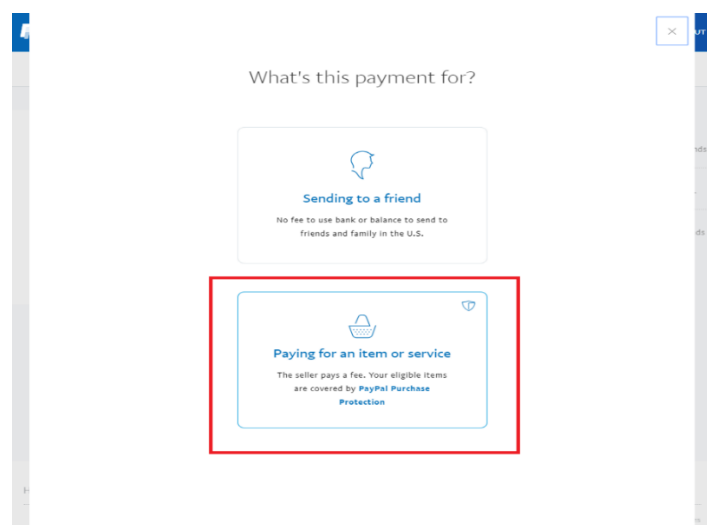


#### 3. Enter 'zxzheng1@gmail.com'



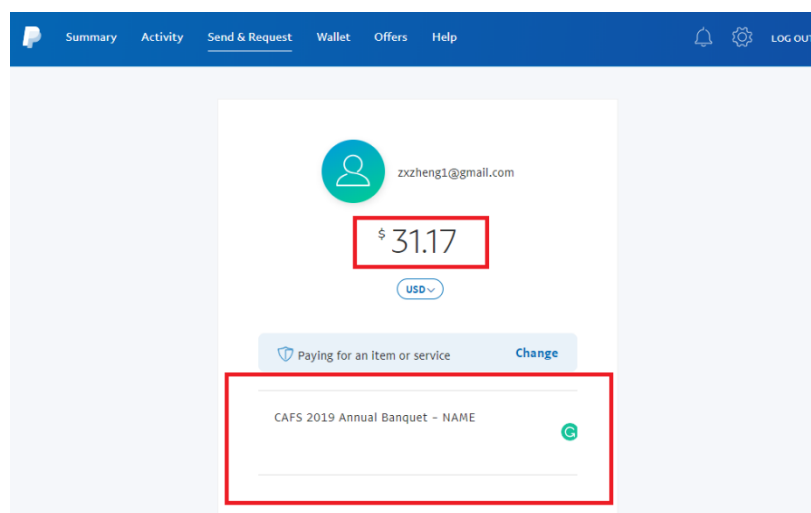


4. Select 'Paying for an item or service'



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](mailto: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](mailto:Zachary.zheng@valent.com), write the amount, click “send”. That is all

## Employment Opportunities

### 1. Director of Food Science opportunity in the middle West.

This individual will accelerate innovation and new business development, managing a 25-person team in their food science group.

This individual will lead innovation-focused projects and accelerate turnaround for the Product Development and Applications group. The successful candidate will bring insight into how ingredients are functionalized and current trends in the food processing industry. They will work in a fast-paced environment and support a global sales team and global customer base by prioritizing and working closely with the business partners and managing resources efficiently.

#### Required qualifications:

- MS or PhD in Food Science or a related degree
- 10 years' experience plus in a technical leadership role in an R&D organization
- Extensive knowledge and experience within the categories of foods, beverages and nutritional products

If you are interested, please contact Heather Falgout ([hfgout@humancapital.global](mailto:hfgout@humancapital.global)) for job application!

### 2. Director of Color Applications for a global ingredient supplier. This is a global role providing leadership for the global applications color teams.

This individual will be responsible for implementing strategies for colors applications and discovering new business opportunities in a matrixed organization across several regions. We are looking for someone with:

- A deep understanding of the range of natural and artificial colors, who is familiar with the technical background of all colors used in the food industry.
- Experience working with proven color systems and integrating them into flavors systems, primarily beverages.
- Great networking skills, fully capable of engaging with the customer and sales organizations.
- The ability to influence a team to inspire international growth across all applications and build upon the company's vision for the business.

If you are interested, please contact Heather Falgout ([hfgout@humancapital.global](mailto:hfgout@humancapital.global)) for job application!