

華美食品學會

Chinese American Food Society (http://www.cafsnet.org)

Inside This Issue

2020 CAFS OFFICERS Page 1
Message from the President Page 2
Meeting with CAFS Officers Page 3 2020 CAFS Student Research Video Competition Report Page 4
2020 CAFS Election Ballot Page 6
2020 CAFS Election Candidates Page 7

2020 Chinese American Food Society (CAFS)
Annual Business Virtual MeetingPage 8
CAFS Member NewsPage 11
CAFS Membership Renewal Form Page 13
CAFS online Membership Payment
Instruction ·····Page 14
Employment Opportunities ····· Page 16

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 Business Meeting	Andy Hwang	
Conference & Workshop	Sean Liu	
Membership	Lihan Huang	
Membership Directory	Jun Yang	
Mentoring Program	Lei (Shelly) Xu Jun Yang (co-chair)	
Nomination	Fanbin Kong	
Student	Qing Jin (chair) Yiwen Li (co-chair)	
Website (www.cafsnet.org)	Boce Zhang	
Public Relations	Jason Wan	



Message from the President

--By Yao Olive Li

Dear fellow CAFS members,

This is the last newsletter for CAFS' FY 2019-2020. While I am writing this message, I found a bit lost of direction on how to wrap up my one-year service as your President of CAFS. I thought I could follow a laundry list, as usual, to summarize what we did for this year and to give a shout-out appreciation and recognition to some CAFS members who volunteered their time and effort to participate and contribute to this organization through various activities. But then I realized that we just have not been able to make some productive moves given this year's situations.

When looking back this year, we started with a normal fall 2019, where our monthly EC Board meetings and some planned activities went well as usual; however, in spring 2020 all of a sudden we got hit by COVID-19, which spread quickly across the borders and oceans. It seems still not well under the control in some regions worldwide. Then we heard other bad news locust swarms accumulated in East Africa and the Middle East before this March, and plagued Pakistan in April, then crept to crawling-spread West India by May. To this point, it is clear there will be a food shortage and a surge increase of food price globally towards the end of this year, which is more of our concerns as a group of professionals working in food and closed-related fields. When turning around for domestic affairs, before we manage to pull us out of a national sorrow for the loss of over 100 thousand lives due to the coronavirus, we are saddened and outraged by the death of George Floyd by the end of May and then in early June by distressful confusions from seemingly uncontrollable protests and riots over the nation. I don't know how to express myself at this moment, simply with a sigh -"What a Year?!"

Fortunately, we still have something that we may call upon as a last hope, which is the extraordinary SpaceX launch of Crew Demo-2

by a powerful Falcon 9 on Saturday May 30, 2020 – what a commemorative day in the human history! With this, I guess we all can drum up for a second half of Year 2020.

As we planned, we will host our annual business meeting during IFT



virtual experience – please look into the detailed information on date/time and meeting agenda as posted in this newsletter and also sent by a separate inviting email for your prior registration. Hopefully by then (mid-July) we may have clear answers to many uncertainties, and we can plan for a more productive year for CAFS in 2021. I then look forward to seeing many of you to join me and other CAFS EC Board members – we still have some reasons to celebrate, given many achievements from individual CAFS members during this unusual year. We want to listen to their successful stories and help each of us gain some inspiration and hope to continue for the remaining of Year 2020. With participation from many of you, we hope this virtual meeting will be still filled with joy, recognition, and appreciation. We will also be able to craft out a better plan for next year under the leadership of Dr. Andy Hwang!

Sincerely,

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













MEETING WITH CAFS OFFICERS



Awards Zhongli Pan zlpan@ucdavis.edu



Annual Business Meeting
Andy Hwang
andy.hwang@usda.gov



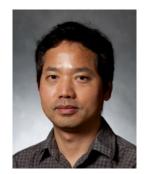
Conference & Workshop Sean Liu sean.li@ars.usda.gov



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



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



Nomination
Fanbin Kong
fanbin kong@yahoo.com



Publication relation
Jason Wan
jwan1@iit.edu



Treasurer
Zachary Zheng
zxzheng1@gmail.com



EC Director
Ming Zeng
mzeng.gm3global@gmail.com



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



Secretary Qinchun Rao qrao@fsu.edu



Student
Qing Jin (Chair)
jin622@vt.edu



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



Website
Boce Zhang
zhangboce@gmail.com



Newsletter
Li Zuo
litaitano@gmail.com

2020 CAFS Student Research Video Competition Report

- By Qing Jin

For this year's **CAFS** student research video competition, we have nine participants who submitted their videos (please refer to the following table for detailed information). All of the 9 participants have done excellent work – **Kudos to all of them!**

In the first-round evaluation, we have four judges from academia, industry, and the US government agency to form a panel, they are:

Dr. Sean Liu (Judge Panel Chair, Acting Associate Area Director, USDA ARS Midwest Area)

Dr. Yao Olive Li (Associate Professor, California State Polytechnic University, Pomona) Dr. Jun Yang (Principal Scientist, PepsiCo Global R&D)

Dr. Lei Shelly Xu (Senior Scientist, Motif Foodworks)

According to the judge panel, all submissions were of high quality, and it was a hard decision to choose the top ones. After a round of independent review and two rounds of panel discussion, they came up with a list of five finalists who are invited for the second round of competition as a part of CAFS annual business meeting on July 13, 2020. Because of the great quality of all video entries, the judge panel encourages CAFS members to take a chance to view all 9 submissions for potential research collaborations and recruitment of talents to fill positions within your organizations. If any CAFS members are interested about the research work presented by these 9 participants or would like to provide any comments for their communication/presentation improvements, they are encouraged to contact the individuals using the

emails posted in the table below. Each video presentation was reviewed carefully based on the published criteria including comprehension, content, engagement, and communication, and the judge panel selected the five finalists for the second-round competition. All participants will be provided with a detailed feedback regarding their presentation by the judges at a later stage. We hope that this feedback could provide valuable information for their future professional development, especially on scientific communication skills. The panel reviewers' effort and contribution to this student competition are greatly appreciated!

The five finalists selected are: Xingyi Jiang, Qing Jin, Tiantian Lin, Hualu Zhou, and Ren Yang. Their submissions will be voted through a popular vote in the second-round evaluation by all CAFS members who will register and attend the virtual annual CAFS business meeting to select the top three. Therefore, we encourage all CAFS members to preview their videos using the provided link <u>CAFS Video Competition</u> or QR Code and vote for your favorite ones during the live Zoom meeting on July 13, 2020!



Participants	University/	Presentation topic	Email
Xueqian Su	Virginia Tech/Graduate student	Exploring the aroma characteristics of Virginia hops as impacted by terroir and postharvest practices	xueqians@vt.edu
Xingyi Jiang *	Florida State University/Graduate student	Monoclonal antibody-based sandwich ELISA for porcine hemoglobin quantification	xj15@my.fsu.edu
Zeyan Zhong	McGill University/Graduate student	Exploring the aroma characteristics of Virginia hops as impacted by terroir and postharvest practices Monoclonal antibody-based sandwich ELISA for porcine hemoglobin quantification Characterization of bacteriophage insensitive Escherichia coli mutants via comparative genomic analysis and phenotypic studies Protein-rich product separated from brewer's spent grain can partially replace fishmeal in the diet of Pacific white shrimp Can we use food-grade nanoparticles to regulate fat absorption? Studies using in vitro model Isolation of Vibrio parahaemolyticus bacteriophages in Cedar Key, Florida A cascading process for grape pomace utilization: production of oil, polyphenols, lignin, biofuels, and biochar High-temperature water activity - a determining factor in the thermal resistance of bacteria in low-moisture foods Role of dry beans fiber in retaining bile salts and modulating lipid digestion: impact of the bean matrix and food processing ng to next round of competition	zeyan.zhong@mail.mcgill. ca
Yanhong He	Virginia Tech/Graduate student	Protein-rich product separated from brewer's spent grain can partially replace fishmeal in the diet of Pacific white shrimp	yanhong6@vt.edu
Hualu Zhou *	University of Massachusetts Amherst/Graduate student	Can we use food-grade nanoparticles to regulate fat absorption? Studies using in vitro model	hualuzhou@umass.edu
Siman Liu	University of Florida/Graduate student	Isolation of <i>Vibrio</i> parahaemolyticus bacteriophages in Cedar Key, Florida	liu.siman@ufl.edu
Qing Jin *	Virginia Tech/Graduate student	A cascading process for grape pomace utilization: production of oil, polyphenols, lignin, biofuels, and biochar	jin622@vt.edu
Ren Yang *	Washington State University/Graduate student	High-temperature water activity - a determining factor in the thermal resistance of bacteria in low-moisture foods	Ren.yang@wsu.edu
Tiantian Lin *	Virginia Tech/Graduate student	Role of dry beans fiber in retaining bile salts and modulating lipid digestion: impact of the bean matrix and food processing	ltiant26@vt.edu
ote: * Denote	es the top five finalists movi	ng to next round of competition	

Chinese American Food Society ELECTION – 2020

Ballot

Duscident Elect (Mate for ene)
President-Elect (Vote for one)
Zachary (Zuoxing) Zheng
Directors (Vote for two)
Chengchu (Catherine) Liu
Jun Yang (will continue to serve in 2020-2021) Boce Zhang (will continue to serve in 2020-2021)
(write-in)()
Secretary
Qinchun Rao (will continue to serve in 2020-2021)
Treasurer (Vote for one)
Haiqiang (Harry) Wang
* * * * * * * * * * * * * * * * * * * *
Please vote electronically by sending your ballot to:
Dr. Fanbin Kong (fkong@uga.edu)
Deadline for voting: June 30, 2020
CAFS 2020 Nomination Committee: Fanbin Kong, Chair Yao Olive Li Andy Hwang

2020 CAFS ELECTION CANDIDATES

-By Fangbin Kong

CANDIDATE FOR 2020 CAFS PRESIDENT-ELECT

Zuoxing (Zachary) Zheng, Ph.D.

Microbiology Manager, Valent BioSciences LLC, Long Grove, IL

Dr. Zachary Zheng is the Manager of



Microbiology and Fermentation Research in the Biorational Research Center at the Valent BioSciences, LLC., a subsidiary of Sumitomo Chemical, Co., Ltd., in Libertyville, IL.

His primary responsibility is managing a research team focusing on development of new microbial-based biofungicide, bioinsecticides and plant growth regulators for agricultural crop protection and enhancement as well as public health protection. Prior to joining Valent BioSciences in 2014, he had worked at Kraft Foods Global Research Center as a Research Scientist, Senior Scientist and Principal Scientist for 15 years where he developed numerous novel microbial-based preservation technologies to improve food safety, quality and shelf life of various cheese, meat, dressing, meals and beverage products. Before Coming to the United States, he had also worked as an Assistant Professor in the Department of Biological Sciences and Biotechnology at Tsinghua University in Beijing from 1988 to 1995. He was also a visiting scholar at Osaka University in Japan in 1992-1993.

Dr. Zheng received his B.S. and M.S. degrees in Fermentation Engineering and Microbiology in China and Japan, and Ph.D. degree in Food Science from the University of Massachusetts. In his nearly three decades of professional life in both academic and industry, Dr. Zheng has authored 33 journal papers, 45 international patents, 2 book chapters and numerous conference presentations. He has served on the editorial board of Food Biotechnology and reviewer for several scientific journals. He has received numerous recognitions and awards from Valent BioSciences, Kraft Foods, IFT, Tsinghua University and UNESCO (The United Nations Educational, Scientific & Cultural Organization). Dr. Zheng has been an active member of IFT and CAFS since 1996. He has played several leadership roles at both local and national IFT levels as well as in other scientific organizations. He has served as the Chair of Chicago Section IFT Tanner Lecture Committee in 2007-2014, Chair of IFT Foodservice Division in 2014-2015, President of the Chinese Association for Food Protection in North America (CAFPNA) in 2015-2016, Executive Committee Director of CAFS in 2012-2014, and has served as the Treasurer of CAFS in 2014-2020. He has also volunteered as a mentor for several graduate students in Food Science at various universities in the United States, Korea and China.

CANDIDATES FOR DIRECTORS-ELECT

Dr. Chengchu (Catherine) Liu is a leading



seafood scientist in China and now at the University of Maryland. She was a professor and director of the Marine Bioresources Utilization Division at Shanghai Ocean University and provided

leadership and management in the strategic, academic, intellectual, and administrative affairs of the Division. She has taught 1,500+ university students and provided HACCP and seafood safety training to 350+ industry and government professionals. She is the IFT Aquatic Food Products Division Chair and serves on the National Seafood HACCP Alliance as a Steering Committee Member. She is also a Receiving Editor for Journal of Aquatic Food Product Technology, an Editorial Board Member for the Journal of Food Protection, a Review Panelist for different funding agencies including USDA-NIFA, and an invited Juror for IFT Achievement Awards. As an expert on seafood nutrition, safety and quality, she has been an invited speaker in the USA, Singapore, Vietnam, China, Canada and Japan. She holds five patents, edited and coedited four books, published 20 book chapters and over 80 peer-reviewed journal papers and extension articles. She has received numerous awards in teaching, research and outreach service including the Chinese American Food Society (CAFS) Achievement Award and the International Association of Fish Inspectors (IAFI) Special Recognition Award. Dr. Liu is an exceptional and multi-talented accomplished scientist and scholar who has distinguished herself in advancing seafood science and safety.

Dr. Lei (Shelly) Xu is a senior scientist at Motif



FoodWorks. She received her Master's degree in food science from the University of Wisconsin-Madison, focusing on studying the immunegenicity and functionality of dairy proteins. Shelly

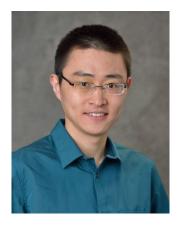
received her Ph.D. in food processing from Purdue University, studied "Cold Plasma"-a nonthermal technique, its application into microbial inactivation and protein modification.

Shelly has been dedicated to blending vision and technical tools into product innovation and commercialization. She served as an R&D role at Wisconsin Dairy Research Center, Nestle, Dairy Farmers of America, InnovHope and Motif FoodWorks.

Shelly became actively involved in CAFS since 2015, contributed to the editing and publishing of the newsletters and journals of CAFS on the WeChat platform. Shelly served as the chair of the CAFS student committee for 2017-2018, the chair of mentoring program 2019-2020, and IFT student representative of Nonthermal Processing Division 2016-2018. She dedicated to promoting CAFS to students and young professionals, particularly those interested in food science & technologies and would like to share with others.

CANDIDATES FOR TREASURE-ELECT

Dr. Haigiang Wang is currently working as a Sr. R&D scientist PepsiCo R&D located center in Barrington IL. focusing on Quaker Oats category. He obtained his B.S. and M.S. degree in Plant Pathology from



China Agricultural University, and Ph.D. degree in Food Science & Human Nutrition from Michigan State University in 2014. Before joining PepsiCo in 2016, he worked in the R&D team with an egg ingredient supplier and a meat company, covering ingredient innovation and mitigating microbial risk on turkey products.

Haiqiang has been very active organizing/participating various activities through different professional organizations. From 2011 to 2013, he served as the Student

Committee Chair for CAFPNA (Chinese Assoc. for Food Protection in North America), and successfully organized the first Mentor-Mentee program connecting graduate students to mentors from government, academic and food industry. He became a CAFS member in 2013. In addition, he's part of the Professional Development Committee of Chicago Section – IFT from 2016 to 2018, helped organize multiple Career Guidance events for members and young professionals.



2020 Chinese American Food Society (CAFS) Annual Business Virtual Meeting

-By Andy Hwang

Due to Covid-19 pandemic, the 2020 CAFS Annual Business Meeting will be held online from 8:00 pm to 9:30 pm (U.S. Eastern Daylight Time), July 13, 2020 (Monday), via Zoom Meeting. We cordially invite CAFS members and past members to attend this online

meeting. If you plan to attend, please email your name and email address to **Andy Hwang** at hwangmamj@gmail.com by **June 26**, **2020**. The meeting login information will be provided to you before the meeting.

華美食品學會

2020 Chinese American Food Society Annual Business Meeting (virtual event)

8:00-9:30 pm (U.S. Eastern Daylight Time), July 13, 2020 Zoom Online Meeting

AGENDA

- ➤ Welcome and Opening Remarks: Dr. Olive Li, 2019-2020 CAFS President
- > Introduction of VIP
- > Introduction of CAFS Officers and Committee Chairs
- > 2020-2021 CAFS Elections
- ➤ Highlights of 2019-2020 CAFS Activities
- > Presentation of CAFS Awards
- > Presentation of Student Research Pitch Video Competition
- Remarks from Sponsors
- > Exchange of Gavel
- > Remarks from New President
- > Adjourn

CAFS Member News

Congratulations to the following CAFS members for being selected by the AWARD COMMITTEE to receive the 2020 CAFS Professional Achievement Award and CAFS Distinguished Service Award, respectively. All CAFS family members are proud of them, of their accomplishment and achievements. Really appreciate Dr. Vivian C.H. Wu and Dr. Zuoxing (Zachary) Zheng's outstanding and sustained contributions to CAFS!



2020 CAFS Professional Achievement Awardee

Dr. Vivian C.H. Wu, USDA ARS



Dr. Vivian C.H. Wu is the Research Leader of the Produce Safety and Microbiology Research Unit, one of the six Research Units at the U.S. Dept. of Agriculture (USDA)-Agriculture Research Service (ARS), Western Regional Research Center in Albany, California. Before joining USDA ARS, Dr. Wu served as a Full Professor at the University of Maine, where she led the Pathogenic Microbiology Laboratory. She is an Adjunct Professor at Washington State University, Taxes Tech University, and National Chiao Tung University (Taiwan). Dr. Wu received her Ph.D. in food science with an emphasis on microbiology under Dr. Daniel Y. C. Fung at Kansas State University. She joined the Chinese American Food Society (CAFS) as a student member in 2000, received an Outstanding Student Award from CAFS in 2002, and has become a life-member of CAFS since 2007. She served as the elected treasurer and several standing

committees of the CAFS for ten years before becoming the President of CAFS, 2015-2016.

Dr. Wu is recognized nationally and internationally as an authority of food safety, pathogen detection, interventions, and functional foods. Dr. Wu has published more than 350 peer-reviewed journal articles, book chapters, and conference proceedings. Before ARS, she was garnered more than \$12 million in external competitive grants as the Principal or Co-Investigator to her research program during the 11 years at the University of Maine. Additionally, Dr. Wu received the 2012 International Bimbo Pan-American Nutrition, Food Science, and Technology Award (out of 107 nominees) for her achievement in the development of biosensors, the 2011 Eastern Scholar Award from Shanghai Institutions of Higher Learning for her research achievement, and the 2012 Distinguished Service Award from the CAFS for her service contribution to the society. Her research accomplishments have also been translated into

successfully training undergraduate and graduate students, as well as postdoctoral research scientists, resulting in more than 28 prestigious national and international research awards. Dr. Wu's internationally recognized expertise has resulted in invitations from government agencies, universities, and research institutes in the U.S. and other countries to give talks about her research and insights on food safety. She gave 120 invited presentations and made additional 135 presentations at national and international meetings. She is the Editor-in-Chief of the Journal of Food Safety. She is also the Associate Editor of Food Quality and Safety and serves on 15 international journal editorial boards.

2020 CAFS Distinguished Service Awardee

DR. Zuoxing (Zachary) Zheng Microbiology Manager, Valent BioSciences LLC, Long Grove, IL



Dr. Zachary Zheng is currently the Manager of Microbiology & Fermentation Research at Valent BioSciences, LLC. In Libertyville, IL. His research interests are mainly focused on discovery and development of new microbial-based antifungal and bioinsecticide products and plant growth regulators for agricultural crop protection and enhancement as well as public health protection. Prior to joining Valent BioSciences in 2014, he had worked at Kraft Foods, Inc for 15 years where he developed numerous novel preservation technologies to improve food safety, quality and shelf life of various cheese, meat, dressing and beverage products. Before Coming to the United States, he was an Assistant Professor in the Department of Biological Sciences and Biotechnology at

Tsinghua University in Beijing in 1988-1995. He was a visiting scholar at Osaka University in 1992-1993. He received his Ph.D. in Food Science from the University of Massachusetts in 1999.

Dr. Zheng has been an active member of IFT and CAFS since 1996. He has been involved in many volunteering and professional services within and beyond IFT and CAFS. For example, he has served on the Editorial Board of *Food Biotechnology* and reviewer for several other scientific journals. He has also mentored graduate students in various universities. As recognitions, Dr. Zheng received numerous awards from IFT, Northeast Section of IFT, Valent BioSciences, Kraft Foods, Tsinghua University and UNESCO. As a long-time member of IFT, Dr. Zheng has played several leadership roles at both local and national IFT as well as in other scientific organizations. He has served as the Chair of Chicago Section IFT Tanner Lecture Committee in 2007-2014, Chair of IFT Foodservice Division in 2014-2015, Chair-Elect and Secretary of IFT Foodservice Division in 2012-2014, President of the Chinese Association for Food Protection in North America (CAFPNA) in 2015-2016, Executive Committee Director of Chinese American Food Society (CAFS) in 2012-2014. and Treasurer of CAFS in 2014-2020. (More information please refer to Page 7: Candidate for 2020 CAFS President-Elect)

Chinese American Food Society Membership Application / Renewal / Update
You are using this form for: (please check one) New Application Renewal Upon
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
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

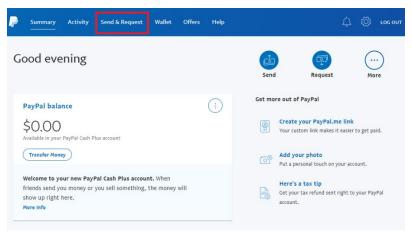
CAFS online Membership Payment Instruction

I. PayPal Instruction

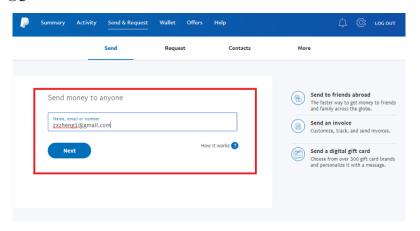
1. Log in to your PayPal account



2. Click 'Send & Request'



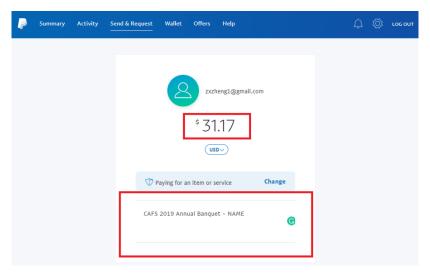
3. Enter 'zxzheng1@gmail.com'



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

 Distinguished professor, China Agricultural University (CAU), Department of Nutrition and Health

Job Summary

The Department invites applications specializing in Nutrition Source and Health (2 vacancies), Environment and Nutritional Health (1 vacancy), Precision Nutrition and Health Engineering (1 vacancy) and Nutrition and Epidemic (1 vacancy).

Qualification and Requirements

- **1).** The applicant should be politically qualified, value the spirits of collaboration and responsibility, devoted to work and dedicated to teaching with good morals.
- **2).** The applicant should hold a professorship or an equivalent position in a prominent international or domestic university. The awardee of a national talent title or equivalent is preferred.
- **3).** The applicant should be active in nutrition and health science and related areas in recent years, has abilities to carry out innovative and original work that focus on national needs and global frontier of science and technology. He/she shall be in charge of team-building and operation, and engage in teaching for undergraduates and postgraduates.
- **4).** A PhD in Nutrition, Biology, Biochemistry and Molecular Biology, Medicine, Food Science and other related majors is required.

Remuneration and Support

1). A successful applicant will be employed as a professor at Level-3 and above, providing a competitive annual salary, a start-up fund on case-by-case basis, and a priority to buy a university apartment at a preferential price.

- **2).** The Department additionally provides a start-up fund of 1 million RMB and an area of 200 square meters for research use.
- **3).** Quota of student(s) to supervise per year: 1-2 doctoral candidate(s) and 2 postgraduates.

Application

Online applications are preferred.

Go http://rencai.cau.edu.cn/ to learn more about current opportunities and submit required materials.

Please check the link for more information:

https://mp.weixin.qq.com/s/Kta6BAK3ru 00qeE 4RWE5w

2. PROFESSOR, China Agricultural University (CAU), Department of Nutrition and Health

Job Summary

The Department invites applications specializing in Nutrition Source and Health (2 vacancies), Environment and Nutritional Health (2 vacancies), Precision Nutrition and Health Engineering (2 vacancies) and Nutrition and Epidemic (3 vacancies).

Qualification and Requirements

- **1.** The applicant should be politically qualified, value the spirits of collaboration and responsibility, devoted to work and dedicated to teaching with good morals.
- **2.** In the past 5 years, the applicant has, as the first author or corresponding author, published articles with significant academic influence and peer recognition. The awardee of a national talent title or equivalent is preferred.
- **3.** The applicant should be active in nutrition and health science and related areas in recent years, have abilities to carry out innovative and original work that focus on national needs and

global frontier of science and technology. He/she shall be in charge of teambuilding and operation, and engage in teachingfor undergraduates and postgraduates.

- **4.** A PhD in Nutrition, Veterinary Medicine, Botany, Biology, Biochemistry and Molecular Biology, Food Science, Immunology, Medicine, Public Health and other related majors is required.
- 5. Under 45 years old.

Remuneration and Support

- 1). A successful applicant will be employed as a professor at Level-4, providing pre-tax annual salary of 400,000RMB along with national policy subsidies and performance awards, a start-up fund of 3 million RMB, and a priority to rent a university apartment at a preferential price.
- **2).** The Department additionally provides a start-up fund of 500,000 RMB and an area of 100 square meters for research use.
- **3).** Quota of student(s) to supervise per year: 1 doctoral candidate and 1 postgraduate.

Application

Online applications are preferred.
Go http://rencai.cau.edu.cn/ to learn more about current opportunities and submit required materials.

Please check the link for more information:

https://mp.weixin.qq.com/s/Kta6BAK3ru 00qeE 4RWE5w

3. ASSOCIATE PROFESSOR, China Agricultural University (CAU), Department of Nutrition and Health

Job Summary

The Department invites applications specializing in **Nutrition Source and Health (3**

vacancies), Environment and Nutritional Health (2 vacancies), Precision Nutrition and Health Engineering (3 vacancies) and Nutrition and Epidemic (2 vacancies).

Qualification and Requirements

- **1).** The applicant should be politically qualified, value the spirits of collaboration and responsibility, devoted to work and dedicated to teaching with good morals.
- **2).** In the past 5 years, the applicant has, as the first author or corresponding author, published high-quality articles in domestic or international top journals.
- **3).** A PhD in Nutrition, Veterinary Medicine, Biology, Cell Biology, Environmental Science, Medicine, Public Health and other related majors is required.
- 4). Under 35 years old.

Remuneration and Support

- 1). A successful applicant will be employed as an associate professor at Level-5, providing pre-tax annual salary of 350,000RMB along with national policy subsidies and performance awards.
- **2).** The Department additionally provides a start-up fund of 300,000RMB.
- **3).** Quota of student to supervise per year: 1 postgraduate.

Application

Online applications are preferred.

Go http://rencai.cau.edu.cn/ to learn more about current opportunities and submit required materials.

Please check the link for more information:

https://mp.weixin.qq.com/s/Kta6BAK3ru 00qeE 4RWE5w