Dear CAFS members:

It has been three months since the exciting CAFS Annual Meeting and Banquet, in conjunction with the 2002 Institute of Food Technologists Annual Meeting and Food Expo in Anaheim, California, was held. A photo gallery of the annual meeting and banquet can be found in later section of this newsletter. I want to express my sincere appreciation to many of you who made the effort to attend and contribute to the success of this annual meeting and banquet. CAFS is your society and it will not flourish or even exist at all without your earnest and continuous support. Kenny Chuang was instrumental in locating the Ten Ten Seafood Restaurant for this year’s annual meeting and banquet. He made the initial contact and then made a personal site visit with Angel Yang and secured the reservation early this year. Peggy Hsieh and Kenny Chuang helped with all the details of the meeting and banquet planning effort including inviting speakers and guests. Angel Yang, Martin Lo, and Martin’s graduate students made sure the registration proceeded efficiently and orderly. Many CAFS officers helped welcome our guests including Mrs. Luh, Joseph Lee, Ann Hollingsworth (President Elect of IFT) and several representatives of the IFT Committee for Global Interests led by Ralph Blanchfield. We were also very honored to have three distinguished speakers in the banquet. The first was Dr. Joseph Jen, USDA Under Secretary of Research, Education and Economics and President of CAFS (1977-1978). He was also the Keynote Speaker of the IFT Annual Meeting Opening Event. His main message for us was “The Time is Right for Chinese Food Scientists.” Our second speaker was Dr. James Moy, the recipient of the 2002 IFT International Award. He gave us a vivid reminiscence of his previous school and professional experience. I should have asked him to sing “The Danny Boy” again, which he dedicated to the late Dr. Luh during the CAFS annual meeting and banquet in New Orleans last year. Dr. Chi-Tang Ho spoke through his personal and professional experience of the importance of understanding the close relationship between food and our health. He received the 2002 IFT Stephen S. Chang Award. On behalf of CAFS, I also want to offer my assurance of heartfelt sympathy to Dr. Ho, who lost his wife due to cancer last year.

Three symposia co-sponsored by CAFS during the annual IFT meeting were: Developing technologies on functional ingredients for improving the health benefits of Asian foods, Traditional beverages from Asia, Latin America and the Caribbean and their marketability to the U. S. consumers, and Challenges and outlook of bioprocess engineering in food. All went well and were also well received. Again, thanks to CAFS members Catharina Y. W. Ang, Yao-Wen Huang, Martin Lo, and Chia-Hua Hsu who made significant effort organizing them. To my knowledge, Sam K. C. Chang is planning to propose a symposium “Recent Advances in the

(Continued on page 2)
Letter from the President (cont’d)

Science and Technology of Soyfoods” for next IFT. Perhaps there are others in the making.

I also want to thank Martin Lo and Steven Pao for their effort of organizing a very successful student workshop, “Interview Skills,” and Peggy Hsieh, for making the room reservation with IFT for this workshop, and the three invited speakers of this workshop: Hongda Chen, Zulin Shi, and Marguerite Yang. This workshop was scheduled at the Anaheim Convention Center from 3 to 5 p.m. on the day after the annual meeting and banquet. The three speakers offered very valuable insights and suggestions from academia, government, and industrial perspectives. They also gave many tips for an effective interview and addressed so many questions from the attendees that the workshop was not over until long after 5 p.m.

A membership application/renewal/update form is enclosed in this issue of newsletter. Thanks to our Newsletter Editor, Judy Chan, who made the design. To facilitate membership application, CAFS Website Editor and President-elect Kenny Chuang also added a button “Click Here to Join CAFS” on the CAFS website: http://www.cafsnet.org/. Membership renewal and update are also important issues. According to Martin Lo, last year’s CAFS Newsletter Editor, many newsletter he sent were unfortunately returned. In the mean time, many existing members, including several life-time members, informed me or other officers that they had not received CAFS newsletters for some time. This indicates a very urgent need of keeping our membership record up-to-date. If you have moved and relocated recently, please fill out the membership update form or send a note to Yi-Fang Chu, Membership Directory Editor. Please note that the email addresses of all CAFS officers are listed on the CAFS website. Angel Yang, last year’s Treasurer, reported that only a handful few members paid for their membership dues last year. Also, few members requested to renew their membership in the annual meeting and banquet this year. As a result, CAFS account balance has reduced significantly in recent years. Amos Wu, previous CAFS Treasurer and President, informed me that the balance was $16,894.73 on 2/5/98. However, Angel Yang reported the balance was approximately $8,000 in savings and $2,000 in checking during last Executive Committee meeting in June. Thus, if you are not a life-time member, please remember to renew your membership immediately if you have not done so.

Best regards,

Fu-hung Hsieh
President

Editor’s Note

Dear CAFS Members:

It is my honor to serve the CAFS as Secretary and Newsletter Editor this year. Editing a newsletter is not an easy task, especially for a new member. Hence, the completion of this issue would not be possible without the valuable advices and supportive guidance provided by members on the Executive Committee. I would like to take this opportunity to thank YiFang Chu, Kenny Chuang, Angel Yang, Drs. Yong Hang, Peggy Hsieh, Fu-hung Hsieh, Martin Lo, and Steven Pao. They are truly the driving force behind this Newsletter. Further thanks must be given to the many contributors who shared their thoughts and knowledge in this issue. Readers shall find their articles and photographs informative and useful. I also owe YiFang Chu a big favor when I asked him to prepare the mailing labels right after his wedding this summer.

Last but not least, I like to thank my shixiong, Bo Lei, and shijie, Guangtao Meng, for folding, labeling, and stamping the Newsletter with me in our lab in Vancouver, BC.

I hope you will find this Quarterly Newsletter a pleasant reading material and a source of information for Chinese food professional activities in North America. May you have any suggestion and idea on how to enhance the content of the Newsletter, please do not hesitate to contact me at secretary@cafsnet.com.

Sincerely,

Judy C. K. Chan
Newsletter Editor
**Congratulation! CAFS Award Recipients**

**Graduate Student Scholarship Winners**

**P. S. Marie Yeung**, PhD candidate in Prof. Boor’s Lab at Cornell University, presented a research paper on the rapid detection of *Vibrio parahaemolyticus* in oyster samples. **C. H. April Hsu**, Ph D candidate in Prof. Lo’s lab at the University of Maryland, presented a research paper on the effects of polyethylenimine on the immobilization of *Xanthomonas campestris* during xanthan gum fermentation. **C. K. Vincent Yeung**, Ph D. candidate in Prof. Miller’s lab at Cornell University, presented a research paper on the iron availability and antioxidant activity of raisins. **Vivian Chi-Hua Wu**, PhD student in Dr. Fung’s lab at Kansas State University, presented a research paper on the simultaneous recovery of four heat injured foodborne pathogens in an innovative thin layer agar recovery system.

**Professional Achievement Award Winner**

**Dr. Wai-Kit Nip** Dr. Nip currently is Food Technologist Emeritus at the University of Hawaii-Manoa. He retired in December 2001 after over 25 years of professional service as Food Technologists-Professor at the University. He is particularly well recognized for his research on processing and handling of tropical horticultural products and aquatic foods (such as seafoods and seaweed). Dr. Nip has received many grants and obtained one patent for his research work. He has also served many leadership roles at the IFT Hawaii Section and CAFS. He received the CAFS Distinguished Service Award in 1996. Dr. Nip has been an outstanding educator in teaching graduate classes and his research results have contributed significantly to the improvement of the quality of processed fruits, vegetables, and seafoods.

**Executive Committee Meeting Synopsis**

President, members of the Executive Committee, and many other enthusiastic individuals gathered at the International Lounge in the Anaheim Convention Center on June 16th, 2002 for the CAFS Annual Executive Committee Meeting. Many interesting ideas were exchanged, discussed, and even debated during this 4-hour long meeting.

**Election Results.** Members of the Executive Committee and Chairs of Committees were announced. For a complete list of the executive members and their contact information, please visit: www.cafsnet.org.

**Nonprofit Status.** Obtaining a nonprofit status for CAFS continues to be a prioritized issue. A nonprofit status will provide CAFS with an appropriate designation for future fundraising opportunities. In this regard, a special committee consisted of Kenny Chuang (chair), I-Pin Ho, and Sheree Lin was formed to overlook this task.

**Effective Communications.** CAFS can now be accessed through www.cafsnet.org. Other ideas including online directory, on-line bulletin board, blast e-mailing, electronic newsletter, and electronic voting were discussed. These ideas are potential methods to facilitate effective communications among CAFS members. Unfortunately, due to a lack of expertise in the IT area among the executive members, outside assistance is needed. CAFS encourages members to forward their ideas and thoughts on a secure, economical, and effective communication system to any one of the executive members.

**Special Committees.** By-Law Committee Chair, Yen-Con Hung, gladly announced that the revision of the by-law was completed and the revised by-law is available at www.cafsnet.org. A total of four Student Scholarship Awards and a Professional Achievement Award were selected, reported Yong Hang, Award Committee Chair. CAFS would like to recognize more outstanding Chinese students and schol-

(Continued on page 7)
A Strategic Long-Range Plan Has Been Developed
Where is IFT Going? Why is IFT Going There?

In March 2002, a diverse and representative number of recently or currently active IFT members and staff of the IFT met and developed a long-range strategic direction. The group identified a few key strategic activities that IFT must undertake to move successfully into the future.

These strategies were based on a single, ten-year plus, big audacious goal (B.A.G):

IFT will become the most respected, most far reaching, indispensable community for food science and technology.

B.A.G. sets the direction for the succession of future three to five year strategic plan. It is envisioned that by 2007:

- IFT will be its members’ primary indispensable resource for food science and technology programs, services, and experiences worldwide.
- IFT will be the effective advocate for sound science in developing food-related public policy.
- IFT will achieve significant public recognition and advancement of the profession of food science and technology.
- IFT will be the “go to” authoritative and credible resource worldwide for food science and technology information.

Four restructuring task forces have been identified for these four goals. They are responsible to rethink IFT behavior and action, empower IFT members, and design plans to reshape IFT structure, units, and programs to meet goals.

In addition, three supporting task forces, namely, student recruitment, worldwide members, and new business models, are formed to support the B.A.G.

The results should be a new IFT, meeting its member needs, standing up as the chief spokesman for sound science regarding food policy, supportive and nurturing of its profession and the place to go to for information regarding the science of food.

A number of strategies have been identified to indicate how IFT will act to achieve these goals. Milestones were also set to measure the overall progress. To view a complete list of strategies and milestones, visit http://www.ift.org/inside/plan.shtml.
CAFS Annual Banquet: Photo Gallery

Below: Dr. Joseph Jen, USDA Under Secretary of Research, Education and Economics, told CAFS members that the time is right for Chinese food scientists. He was also the Keynote Speaker of the IFT Annual Meeting Opening Event.

Above: Dr. Martin Lo announced the CAFS Student Workshop: Interview Skills.

Below: Dr. Peggy Hsieh, CAFS Acting Past President, made closing remarks.

Member News

Members of the Week

A special thank to Drs. Sheree Lin and James Lin for providing CAFS a permanent address:

Chinese American Food Society
4669 Executive Drive
Portage, Michigan 49002

Left: Drs. Sheree and James Lin pictured in front of Lab building; below: S & J Laboratories

Above: Dr. Hung, Lamar Dodd Award recipient.

~ Contributed by Judy Chan, Secretary

Professor Hung Honored

Yen-Con Hung, Professor of Food Science and Technology, University of Georgia, received a 2002 Creative Research Medal, Lamar Dodd Award for Outstanding Contributions in the Sciences, from the University of Georgia Research Foundation in April.

Hung received the award for developing a process that uses electrolyzed oxidized (EO) water to destroy foodborne pathogens on produce, meat, and poultry while preserving nutrients which may be destroyed by heat. The process also eliminates excess chemicals in wastewater treatment and is an alternative to chemical and heat treatments. Hung was the first to use EO water in the food industry and interest in his work is spreading across the globe. Currently, he is working with Kagoshima University, the National Food Research Institute and the Nation Institute of Institute of Infectious Diseases in Japan to apply his EO water technology.
This article on job searching is prepared for inexperienced job seekers. Many of the views in this article are based on my personal job-hunting experience. Advises I have gathered from other individuals are also incorporated. I sincerely hope that readers can find some useful information from these job-hunting tips and links.

Initiate with a Thorough Search
Most of us know that we can find job announcements on schools’ bulletin boards, association journals (such as Food Technology), or Internet job searching sites (such as www.monster.com). These are the common places to start a job search. In addition to these common places, job seekers may want to consider some opportunities that are not widely advertised.

For instance, many state government agencies (such as Department of Agriculture and Consumer Services) post their job announcements only in their local offices and on their state government’s web-sites. One way to search state governments’ job openings is by getting on www.statelocalgov.net and checking each state’s openings under State Home Pages. Unlike federal government, U.S. citizenship is usually not required for hiring by a state agency. On the other hand, hiring by a state government agency is an undeniable indication that you are contributing to U.S.’s welfare, and you may use this status to support your application for H-1 visa or permanent residency.

Job seekers may also want to consider job opportunities in non-traditional food science fields. Many research and development projects are multi-disciplinary in nature. Hence, food scientists’ services are sought by groups outside of food industry and food science departments. For example, an agricultural research program may need a food microbiologist to work with animal scientists for their on-farm animal health and food sanitation program. Or, a post-harvest plant physiologist may like to work with someone knows how to conduct sensory evaluation on packaged produce. Food scientists’ role fits exceptionally well in a multi-disciplinary working environment since food science itself is multi-disciplinary in nature.

Be a Courteous, Yet Aggressive Job Applicant
Information on job announcement are often too abstract and insufficient for the applicants to make informed decisions. After reviewing the announcement with care, an aggressive applicant should be able to find out much more details by 1) investigating the potential employer using Internet or other information sources, 2) asking people who are knowledgeable about the employer or the type of job, and/or 3) calling the hiring individual to probe the employer’s underlying expectations. Before calling, you may want to pencil down your greeting words as well as the questions to be asked. Although this is not a formal interview, you can leave a great impression by doing it concisely and courteously.

After gathering all the critical information, you are ready to modify your resume, prepare a cover letter, and gather supportive documents (such as a recommendation letter) specifically for the targeted employer. Even if the employer only asks you to fill out an application form, you may still want to send in your cover letter, resume, and letter of recommendation to show your readiness. Be mindful that your application exposes your writing and organization skills. To learn more about how to prepare a good letter or resume, you can visit Internet job searching sites, such as the Carrier Center of www.monster.com, where free samples of cover letter and resume are available for downloading.

Be a Bright, Yet Genuine Interviewee
All employers like to hire people to help solving, instead of creating, problems. Therefore, a smart interviewee should take the interview opportunity to remove possible doubts in the interviewers’ minds. Other than preparing for a clear self-introduction and self-evaluation to answer typical interview questions, there are many creative ways you can use to boost interviewers’ confidence in you. For instances, you can volunteer for a power-point presentation when setting up an interview, if you suspect that the interviewer may have reservations on your communication skill; you can bring legal documents (such as a temporary work permit) with you, in case the interviewers question about your eligibility; or you can talk about your relevant job experience (including internship and part-time works) to minimize any doubts on your adaptability to their work environment.

It is also wise to measure the local salary scale and living environment prior to the interview. The web-sites of U.S. Cen-

(Continued on page 7)
**News Digests**

**Attention Student!** At the IFT Council Meeting held in June 2002, it was carried to approve the IFT Student Association (SA) proposal to increase Student Member dues from $25 to $35 per year. The proposal, presented by Jonathan Gray, IFTSA President, also outlined plans to conduct an extensive membership drive to recruit new members. The additional dues income will be used to enhance student member benefits. These benefits will be communicated to the students. **IUFoST On-Line Discussion.** IUFoST invites you to be an active participant in two on-line discussions. The two topics are “Food-Derived Vaccines: An International Health Delivery System” and “Creative Fermentation Technology for the Future.” Information on these discussions is available at http://seafood.ucdavis.edu/iufost/iufostlistinfo.htm. Both IFT and CAFS has a New Home.

**CAFS Executive Committee Meeting Synopsis (cont’d)**

ars. If you have someone in mind, please pay attention to the detailed nomination process published in future issue of the Newsletter. **CAFS Treasurer,** Angel Yang, commented that very few members have paid their membership dues and **Membership Directory** Editors, Martin Lo and YiFang Chu, shared the same view that many members do not update their contact information when they move and be relocated. A membership application / renewal / update form is included in this Newsletter. Please take advantage of it to update your contact information with CAFS. Members looking for new jobs should be delighted that I-Pin Ho agreed to chair the Employment & Consultation Committee once again. Ho encourages professors who have students looking for jobs to contact him. CAFS continues to dedicate much of its effort to support its student members. This year at the IFT Annual Meeting, a workshop on Interviewing Skills was organized by Steven Pao, Student Affairs Committee Chair.

**Long Range Planning.** A discussion on CAFS Long Range Plan was led by Peggy Hsieh. Hsieh represents CAFS at the Task Force of IFT-Linked Food Organizations and she questioned what would be the future relationship between CAFS and IFT. Issues on the relationship between US located Food Bodies and IFT are being debated at the Task Force. A finalized report on this matter could be found in future issue of the Newsletter. At this moment, Hsieh urges members to give more thoughts about the current status and roles of CAFS among IFT, the International Division, and other food science related institutions in China, Taiwan, and Hong Kong.

**A Few Practical Tips for Job Seekers (cont’d)**

sus, at www.census.gov/statab/ranks is most official, if not most useful, for this purpose. For example, the average annual pay for people in Washington, D.C. is twice as much as that of Montana. On the other hand, D.C.’s crime rate is eight times higher than that of Montana. This type of statistical data can be used during the interview to provide intelligent justifications for your relocation and salary request. Since countless factors are affecting an interview’s outcome, the best policy is to remain confident and genuine throughout the interview process even if you noticed any negative responses from the interviewers. Be focused and make an effort to follow all the basic interview rules (such as wearing properly) to avoid creating new doubts about you in the interviewer minds.

Finding a job can be stressful, but you do not have to do it all by yourself. Ask someone around you or in this society to be your consultant. I am certain that most of the experienced members are willing to assist if you ask.

**Other Useful Websites:**

- http://www.foodheadhunters.com/
- http://www.hastingsgr.com/
- http://www.foodrecruiter.com/
- http://www.ift.org/employment/
- http://www.cafsnet.com/
About CAFS...

The Chinese American Food Society was created from an idea generated by a group of passionate Chinese food professionals at the IFT Convention in New Orleans in 1974. One year later, at the IFT Annual Meeting in Chicago, the CAFS as we know it today was born and Professor Bor S. Luh was elected as the first President of the group. Today CAFS continues to grow and serves as the only professional organization for overseas Chinese food professionals. CAFS remains as an active subdivision of the IFT and maintains close relationships with food science societies in Mainland China, Taiwan, and Hong Kong. Currently, the CAFS community has close to 300 Student Members, Members, and Life-Time Members spread over North America, Mainland China, Taiwan, Hong Kong, and other areas of the world.