Inside
Pg 1.................NUS FST Programme - A History
Pg 2........ Annual General Meeting
Pg 2........ President’s Message
Pg 3........... Ice Cream Making & Baking (ICMB) 2014
Pg 4........ Chinese New Year
Pg 4........... Resilience Run
Pg 5.............. Farm Visit
Pg 7.............. Summer Program - OdySEA 2014
Pg 8........ Internship at Symrise
Pg 10........ FST Orientation Camp 2014
Pg 12........ FST Malaysia Field Trip
Pg 14.............. FST Day
Pg 16............. Award and Scholarship Winners
Pg 17........ ICOMB 2014
Pg 17........ Reflections on Conference to Tokyo
Pg 18............. Weurman Symposium 2014
Pg 19............. My Experience at IAFP 2014
Pg 19............. My IUFoST Experience
Pg 20............. WAGENIGEN UNIVERSITY SYMPOSIUM

NUS Food Science And Technology (FST) Programme a history...

When was NUS FST programme first established?

- est. -

1999

How big is the entire FST cohort?
120 undergraduates
39 postgraduates
(as of Dec 2014)

Why is the FST newsletter named after the pineapple?
This is because the first director’s favourite fruit is the Pineapple.

Who is the first director?
Our first programme director is Dr. P.J. Barlow. Sounds familiar? The P.J. Barlow Book Prize was established by our alumni in 2005 to pay tribute to the first Programme Director.

Name one FST Tradition
FST Chinese New Year Reunion Dinner! It was also started by the first director for the alumni and current students, the FST family to get together again!
Annual General Meeting 2014

The Annual General Meeting (AGM) concluded on 8th September 2014. The FST 6th EXCO would like to thank the FST 5th EXCO for their labour of love during 2013/2014 term. And now, we present to you the 6th FST EXCO:

Back row (from left to right): Clara Miraldi (Vice president (Internal)), Rie Shaw (EXCO member), Emilie Heng (Welfare Director), Christopher Guo (Honorary Secretary), Lim Jie Ai (Marketing Director), Aileen Pua (Public Relations Director), Lim Xinying (EXCO member), Hoong Qi Rong (Logistic Director)

Front row (from left to right): Ng E-Dyl (Honorary Treasurer), Yosika Yogiaman (President), Yang Dimeng (Vice President (External)), Esther Goh (Publications Director)

President’s Message

Dear FST friends and alumni,

Thank you for reading our annual newsletter, the Pineapple. Before I share with you the aspirations of our 6th EXCO, I would like to thank our dear seniors in the 5th EXCO and Ms. Lee for entrusting me with this post. I am also honoured to be working with such hardworking and passionate people in the 6th FST Society EXCO.

We hope that we can fulfil our motto which is “Friends, Fun, and Food” during our term. It is a simple, yet meaningful phrase for us as it summarizes our aspirations for the FST society. Firstly, we wish to see our members forge friendships through our events and activities. Through each event and activity, we also hope to infuse fun elements. Lastly, as FST students’ representatives, we hope to display the uniqueness and richness of FST programme in external events such as NUS Open House, Science Open House, Science Day, Ice Cream Making and Baking Course.

We thank all of you in FST Society and Ms. Lee for your supports. Do look out for our upcoming events! We wish you all the best for your new semester!

Yours Sincerely,
Yosika Yogiaman
President
6th NUS FST Society EXCO 14/15

Our Mission
To enhance bonding among FST family members which include professors, staff, alumni, and students through fun activities.

To organize fun activities that caters to the needs of the members.

To represent FST students in various events in NUS.

Our Vision
To be an inclusive institution that enhances the welfare of the society’s members.

Our Motto
Friends, Fun, and Food
Ice Cream Making & Baking (ICMB)

By: Clara Miraldi

Most of the time, people assume that all FST students are very proficient in baking. Well, this is not entirely true but we do have some individuals who love to bake and are willing to share their knowledge about baking with others. Based on this, the FST Society Executive Community (EXCO) has been organising ICMB annually to provide opportunities for people to cultivate their passion for baking. On top of that, participants of this workshop were also given the chance to make their own ice cream using our very own ice cream machine.

In the 2014 ICMB workshops, we learned to cook egg white soufflé, red bean-filled mochi and lastly, green tea or black sesame ice cream. We started off by making the ice cream because after mixing the ingredients for the ice cream, the mixture needs to be processed for around 20 minutes in the ice cream machine. This looks so simple but there is actually a complicated process happening in the ice cream machine. Seniors from the FST programme helped to explain to the participants the science behind ice cream making so that they understand what is actually happening.

While waiting for the ice cream, we began cooking our egg white soufflé. Among all the three dishes that were made, most participants felt that the soufflé was the most difficult dish to make. One of the reasons was that we needed to make sure that the speed of the mixer used was correct to achieve certain consistency of the egg white. Secondly, we also needed to flip the soufflé at the correct time and puffiness state so that the soufflé will be nicely raised and will not sink awfully.

Many participants felt happy after this event as they had learnt something new and they also had a chance to break out from the stressful week. Moreover, they also had forged new friendships with other people in the group as they cooperated together in order to bake and make a successful dish.

Time passes by quickly when you are having fun. The ice cream is now ready to be served and eaten together with the soufflé or even the mochis.

During 2014, the FST Society EXCO only opened the workshop for the science students. However, due to the overwhelming response, we are considering to open the ICMB workshop to other students outside the Faculty of Science. So, grab your friends from any of the faculty to join this very fun workshops!
Chinese New Year

By: Clara Miraldi

According to the Chinese tradition, a reunion dinner is always held during the Chinese New Year period so that family members can get together to celebrate. In 2014, the year of the horse, the FST family once again is reunited for the reunion dinner. This reunion dinner gives the chance for the undergraduates and postgraduates to relax and have dinner together after long hours of school. The spirit of camaraderie in the FST community is clearly seen as our alumni do come back for this yearly reunion dinner to have a friendly chat with the professors, staffs and of course their batch mates.

We begin the reunion dinner with Yu Sheng, a symbol of abundance, prosperity and vigour that is of course cannot be missed in a reunion dinner. Everyone at the table then stand up and on cue, proceed to toss the shredded ingredients into the air with chopsticks while saying various "auspicious wishes" out loud. “CAP 5!” and “First Class honours!” are popular wishes among the undergraduates. Since it is believed that the height of the toss reflects the height of the diner’s growth in fortunes, thus everyone tosses enthusiastically.

What is different about our FST reunion dinner is that we cook and eat our dinner in our own FST laboratory! This year we are pampered with both a catered buffet and homemade steamboat prepared by the 5th FST ExCo. After satisfying our appetite with the delicious meal, the dinner came to an end with the announcement of the lucky draw winners. The reunion dinner is indeed an enjoyable dinner with the FST family.

Resilience Run

By: Mitchell Keh

2014 marks a significant milestone in our faculty’s history, celebrating her 85th birthday together with the Faculty of Arts and Social Sciences (FASS) and Faculty of Dentistry (FoD). To celebrate this event, the three faculties joined forces to organise a fundraiser in the form of a mass running event - The 85th Anniversary
Resilience Run. The run symbolizes the resilience of the three faculties in overcoming various challenges over the years to become the uniquely successful institution that each is today.

The main highlights of the event held on 29th March were namely Dr William Tan, who is a Faculty of Science alumnus and NUS Distinguished Alumni Service Award recipient (2005) pledging to do 85 km-run round the NUS track for this event in his specially-equipped paraplegic tricycle. Accompanying him were members of the three Faculties forming its own Resilience Run relay team to cover a distance of 8.5 km (22 laps round the track). Members of the NUS special-needs community will join the Resilience run to raise awareness of their on-campus lives and experiences. Finally, a Carnival with snack stalls, live narration and cheer-leaders for a great family outing and alumni reunion.

10 of our FST family members signed up for the team relay event, running a total of 21.75 laps together with Dr William Tan, contributing to the cumulative total of the various majors from the Faculty of Science (FoS) and FASS. What started as a non-competitive run, soon became a mini race between the teams, a friendly race between friends cross majors, showing the competitive spirit of the various majors. Additionally, although some of us were not frequent runners, none of us walked, but ran throughout, showing true grit and resilience, embodying the spirit of the event.

As the event came to a close, the Guest of Honour, the Deans of FoS, FoD and FASS, the captains of the three department teams and Dr William, completed the final 100m together with all the runners to complete this final phase together, for a photo opportunity at the Finish-line. Topping off the amazing event, we were treated to the refreshing flavors of ice cream sponsored for the event by Soyato. It was a beautiful day to contribute to this event and enjoy the breeze and sunshine on our faces.

FST Annual Farm Visit

By: Lim Xin Ying

The annual FST farm and factory this year, brought students, staffs and alumni around Singapore to visit a total of two factories and a farm. Our first stop was the factory of “My Genie Gourmet”, famous for its Chinese pastries and curry puff. We were warmly welcomed by the factory staff and was given a tour around by the boss himself. We were taught about the process of making these pastries, and storing them. The boss also explained the choice to have everything handmade rather than automating the manufacturing process, despite their advantages, in order to maintain the same taste of tradition. We also got to feast on their
famous soon kuehs, gu cai kuehs and curry puff. They were so delicious that almost everyone bought extra back home to share with their families.

The next stop was the factory of Singapore’s famous otah, “1st grade otah”. Here, the common Singapore style food evolved into an interesting lesson about the types of otahs that were produced, the method of filling the fish paste into the banana leaves and securing them, the smell that the leaves will impart and so on. It was really interesting to get to know more about how the flavour of otahs evolved over the years, as the taste of Singaporeans changed, reminding us of the need to innovate to suit consumers’ needs. Similarly, everyone got to try their famous otahs freshly made from the factory.

Our final stop was Mycofarm, Singapore’s only specialist mushroom grower. Mushrooms grown includes Japanese Oyster Hiratake, Willow, and many others. During the tour, we learned about the harvesting and post-harvesting processes, which was closely linked to the topics we learned in our lessons. Once again, our trip ended with a mushroom tasting session!

The FST family had a fun day out learning, eating and bonding. Farm visits are indeed an event to look forward to!
I am Jian Yong, a Year 3 Food Science and Technology (FST) Student. The Indonesia field trip was held in conjunction with the OdySEA programme offered by the faculty of Arts. As the module title suggested (Food commodities in Indonesia), this module taught us on the different type of food commodities in Indonesia such as Jamu (Javanese Herbal Medicine) and Indonesian fermented food (Tempe and Soy Sauce). All the lectures were held in Singapore but were taught by the professors from Bogor Agricultural University.

OdySEA 2014: Food Commodities in Indonesia (FST2203)

When we were at Indonesia, we had host students bringing us around and helping us to translate when the tour was conducted in Bahasa Indonesian. Even though it was only a 10-day field trip, strong friendships were forged between the NUS students and the host students. The field trip would not have been so enjoyable without the presence of the host students. Besides visiting different plantations and factories, we also had cultural exchange activities, such as learning of each other languages. This field trip also allowed us to see the rural life and made us better appreciate the life that we have in Singapore. After experiencing this field trip, I would strongly encourage all FST students to attend this oversea field trip if you have the chance.
I began my professional placement program in Symrise Asia Pacific in December 2013. This internship was a great opportunity to understand the various roles and responsibilities of a food technologist in the flavour industry as well as gaining proficiencies in the technical skills required for the daily operations. I spent most of my time in the confectionery lab under the supervision of Ronald Ow, the Sweet Application Technologist with 22 years of experience in confectionery application. In my opinion, December was a good period to begin the professional placement as the workloads were generally lower compared to other months. This provided ample time for my supervisor and other colleagues to train me on the technical skills that are required for upcoming projects.

Technical skills for confectionery were relatively easier to pick up compared to that of bakery. With the guidance of Ronald, I was able to pick up most of the skills in a few weeks’ time. However, I was facing many challenges when undergoing training for bakery products. There was once where I overlook the importance of precision when measuring the ingredients required for making bread or cookie dough. Difference in a few millilitres of water can determine the success or failure of the dough. Fortunately, I was able to independently handle most of the technical work after a few months of on-the-job training. However, my supervisor did not allow me to handle more complex machineries such as the Rope Sizer Machine due to safety reasons.

The colleagues in Symrise are friendly and easy-going in general. As lunch was provided in Symrise, it created many opportunities for dialogues during the lunch hours. This helped to break the ice and gave me a better understanding
of everyone’s interest and character. I even had the chance to know other colleagues from the other departments and we started going out for lunch once in a while, where they introduced delicious foods nearby. There were also many events throughout the duration of the professional placement. These include the Chinese New Year celebration, the Annual Dinner and Dance as well as the surprise birthday party for the president of Symrise Asia Pacific, Declan MacFadden.

I am very thankful to have a patient and understanding supervisor. From time to time, he shared with me his personal experiences in different areas of his life. Whenever I made a mistake, he explained to me calmly in what I had done wrong and his similar experiences in the past. He also placed a lot of trust in me when assigning tasks, which gave me the assurance that I have the ability to handle the tasks well. Occasionally, he also personally prepared some foods such as warm soups and soft-boiled eggs at the end of the day. His warm hospitality allowed me to enjoy my time in Symrise to the fullest, and often made me look forward to work the very next day.

As the assignments in Symrise are project-based, I felt that it can be very beneficial to students. Personally, I felt that project-based assignments provide opportunities for multiple exposures to different confectionery products as the time frame of each project only last a few weeks.

All in all, I am extremely thankful and satisfied with my professional placement in Symrise. While baking skills can be picked up by attending baking courses, it is relatively more difficult to find a course that teaches about candy making. At best, it will be a course that demonstrates the making of hard candies, which is one of the easiest candies to make in confections. Candies such as soft chew and marshmallow require the guidance of a more experienced mentor, which is usually harder to find. If you plan to work in flavour industry in the near future, I am pretty sure that you will not regret taking up internship in Symrise.
FST Orientation Camp 2014
The long-awaited FST Freshmen Orientation Camp begun on a Friday during first week of school! It was a two day one night camp held from 15th August to 16th August 2014 specially organised for year one students in FST course to bond and get to know more about their classmates and seniors.

This year orientation’s theme was the Rise of the Fast Food Empires. Freshmen were grouped into four teams or companies and were playing as Food and Beverage Inspectors (FBIs) being introduced to their companies.

The four teams were Popeye’s (blue), Long John Silver’s (yellow), Domino’s Pizza (red) and Burger King (green). Freshmen were tasked with a series of mini "assignments" as part of their "test" and "mission" to discover the Ultimate secret recipe. During these "assignments", freshmen played several ice-breaker games, and had a treasure hunt around the school. On the second day, they enjoyed mass wet games as teams compete with each other. The night ended with a game of cluedo around the Science faculty to find out the "mastermind" behind the case of the "kidnapped" bosses (the orientation group leaders). Finally, the winning team was Burger King which gained the most points.

Although the other groups did not gain the most points, they certainly also did gain an unforgettable and fun time with one another as they forged new friendships over this short period. All in all, the freshmen had a marvellous time and went home, tired but happy, as they brought back wonderful memories and of course, their delightful goody bags.
FST Malaysia Field Trip

By: Lim Xinying

Over a short span of two days and one night, from the 24th to 25th September, 30 FST students in their second and third year of study, embarked on an exciting field trip to Melaka and Kuala Lumpur (KL), Malaysia.

The student went to factories ran by Pacific Food Products (which is famous for its MAMEE product and instant and ready to eat noodles) and Contra Enterprise (also known for Yakult and Marigold beverages). In addition, we visited the Chocolate Museum, the Malaysia Palm Oil Board, as well as the High-5 Bread town, which housed both a bread museum and a bread factory.

To find out more about the visits, and learn why this trip is definitely recommended to all FST students, let’s hear from the students themselves about their experience from the Malaysia fieldtrip!
What was your favourite place of visit and what did you do there?
My favourite place of visit was our first stop, at Pacific Food Products. We were first introduced to the company through their corporate video, where we learned about the history of how the company started and evolved over time. We also discovered the various product lines that they have in addition to the ready to eat noodles such as the Mister Potato chips products, as well as about their growth in global reach over the years.

We were then taken on a tour to view the production process of instant noodles and ready to eat noodles from the viewing gallery. There, we were taught on how the noodles were made from flour and guar gum. The noodles were processed through flattening and cutting to achieve the intended shape and size, and then subsequently fried in oil, cooled and packaged. The production process was highly mechanised until the packaging procedure, where manual labour was required because it was difficult to ensure quality assurance and quality control using machines.

Lastly, we were treated to a tasting session of the freshly made instant noodles. Not only that, everyone was given a goody bag each consisting of various MAMEE and Mister Potato products! The instant noodles and Mister Potato products tasted so nice that many of my friends went to the supermarkets to buy them home! All in all, it was a really well planned and fruitful trip where we got to learn, eat and play!

- Lim Xinying (Year 2)

What did you like best about the field trip?
I think it’s really interesting to see things that we learnt in class being put into use! I now have a better idea on how mass food production actually looks like in the food industry. For example, at the MAMEE factory, we were able to see how the basic starting ingredients of flour and guar gum subsequently get processed into the noodle snack and eventually packaged into the familiar packaging we see on the shelves in supermarkets. It’s really quite impressive how the continuous production line is run by machines, and can actually save so much manpower and be so efficient at the same time!

- Siew Mun (Year 2)

My favourite part of the trip is the factory visits. The factory visits kind of help in visualization for FST modules especially for food safety and food engineering topics. Most of the time, we just learn about the theories of food processing but don’t get to witness how a food industry actually functions. I think that the field trip will be a relevant introductory visit for the year 2s before they start taking the real FST modules. I would encourage the subsequent batches to sign up for this!

- Geraldine (Year 3)
FST Day
@ Marina Barrage
A windy and sunny morning at the Green Roof at the Marina Barrage marked the start of FST Day on 18 October 2014. As soon as the FST family members came, colourful kites were dotting the blue skies, and picnic mats were laid on the lush green lawn. It was a free and easy time. Some were flying their kites, (some were attempting to fly their kites but they succeeded in the end), while some were playing frisbee. On the other hand, there were also people just relaxing idyllic under the shelter of their umbrellas and communing over the food they brought. There were delicious homemade brownies and cookies specially prepared and baked the night before or early in the morning by the picnickers just to share with the rest during FST day! It was clear that everyone was having fun and enjoying each other company as they were smiling, laughing and chatting happily.

Towards the end of the event, there was a lucky draw. Out of the 51 participants consisting of mostly undergraduates, post-graduates as well as professors and teaching staff, only three lucky winners won a $10 CapitaLand voucher each! The three lucky winners are E-Dyl, Jiahwee and Joanne who were coincidentally all freshmen. Congratulations to our blessed winners!

The day finally ended with an insightful speech by Dr. Huang who shared his experience about kite-flying and gave an analogy of how FST student were liken to kites, and how the professors and the teaching staff were the ones who lifted the kite up to set it flying. He also added that students (the kites) must also prepare themselves to take opportunity (when the wind comes) to rise as well.

Besides the fact that the weather was favourable for kite-flying and picnicking that morning, this year’s FST day was really enjoyable due to the gathering of our FST family. FST day is certainly a fun event not to be missed each year! So do look forward to the next one in 2015!
Award & Scholarship Winners 2014
ICOMB 2014

By: Toh Mingzhan

The inaugural International Conference on Beneficial Microbes (ICOBM) was organised by the University Sains Malaysia and was held at the idyllic beach resort of Batu Ferringhi in Penang, Malaysia from 27 to 29 May 2014. With the theme of “Microbes of the Benefit of Mankind”, the aim of this conference was to provide a platform for scientists, researchers, academicians and industrial professionals from around the globe to interact and exchange research ideas in the various domains of beneficial microbes.

The conference was officially kicked off with keynote addresses by the conference chairperson, Dr. Lioing Min-Tze, as well as Professor Wilhelm Holzapfel and Dr. Koen Venema, both distinguished researchers in the field of beneficial microorganisms.

Subsequently, the conference was split to several concurrent sessions, with experts presenting their latest research findings in the fields of Food Sciences & Technology, Omics & Molecular Technologies, Nutrition & Nutraceuticals, Medical & Health Applications and Agri & Aqua Culture. Plenary speakers were also invited to share on topics pertaining to probiotics from the industrial perspective and how their companies utilize research take their businesses to a higher level.

Another highlight of the conference was the Young Scientist Oral Presentation Competition, where fledgling researchers take to the stage to present their research topic and were evaluated by an esteemed judging panel. The competition consisted of three categories namely, Agri & Aqua culture, Health & Medical Applications, Omics & Molecular Technologies and Food & Nutrition.

By: Feng Xiao

The Conference to Tokyo was a meaningful experience. It was my first time to go for an international conference. First of all, it was very useful to learn how to prepare for the conference. I learned to present my research in a logical way and organize the slides well. It was a good practice for future presentations as well as for PhD Qualification Exam.

Secondly, it was a precious chance to communicate with professors and students from another institution to learn from each other. Knowing about their research progress also inspired me with some ideas on how to solve the problems in my research as well as how to proceed to the next step. It was also a good training for me to learn how to answer various questions after the presentation.

Thirdly, it was also meaningful to visit the labs and communicate with the students deeply. There was a student from (Tokyo University of Marine Science and Technology) TUMSAT who was doing gas chromatography (GC) of fish fatty acid, which was quite useful to me. She shared the methods and the related literature with me. In addition, there was another student who studied the degradation of fish, and his results helped to confirm the next step for my research plan. It was a fruitful trip and I really enjoyed the conference and appreciated this precious opportunity. It provided greater insight for my future research and career. It also improved my presentation skills and broadened my views regarding food science and technology research. I really wish that more students would have the chance to benefit from interacting with and learning from other researchers worldwide in the future.

Reflections on Conference to Tokyo
Weurman Symposium 2014

By: Seow Yi Xin

From the start of my postgraduate journey, the Weurman Symposium has been that goal where it is known that those who have only just embarked on their research journey can be in the presence of giants of the flavour world. Convening every three years, the Weurman Symposium is an international meeting for academia and industry to engage in conversations and ideas while being updated on recent developments and breakthroughs in flavour science. The symposium this year was held in Cambridge, United Kingdom, and Peigen and I were very fortunate to be selected for oral lecture and poster presentation, respectively.

Queens College in Cambridge, simply put, is majestic. The Mathematical Bridge, the most prominent feature of the college, links Cripps Court where our dining hall and lecture theatre are situated, and the Old Kitchens and Old Hall, where our posters were presented. The ancient architecture, open lawns, and sunny yet cool weather provided the perfect backdrop to the exchange of information and ideas between budding young flavour researchers, established scientists, researchers, and industry leaders.

The week-long symposium began with topics on flavour discovery and generation, followed by flavour perception, effects of flavours on the human body, and ended with flavour in food products. I sat through the oral lectures riveted by the endless possibilities with which researchers in academia and industry could utilize the information discovered and/or implement the techniques in their respective line of work. Such is the charm of flavour science that keeps flavour scientists constantly engaged - developments and breakthroughs in techniques and knowledge from academia could quickly translate to products and processes benefiting the industry and consumers.

My poster presentation was on the second last day, so the atmosphere was relaxed and familiar while fellow participants stopped by to engage in discussions on my research or to share about theirs. I thoroughly enjoyed getting feedback from fellow delegates and industry researchers, and was hopeful I did not embarrass myself with researchers I was so in awe of. It was such an honour when my day ended with an award for the top three Outstanding Poster Presentation presented to me at the Gala Dinner. The very next day, Peigen gave his oral lecture to a packed theatre. He did an amazing job and is truly the pride of NUS FST!

The Weurman Symposium 2014 was everything it was built up to be; humbling to be in the presence of and learning from researchers we have only cited or read about, and difficult to walk away from without the urge to run into the laboratory and design a new experiment, if not an entire study.

▲ Yu Peigen at the end of his oral lecture.

▲ Cripps Court Dining Hall

▲ Proud to be part of Weurman Symposium 2014
My Experience at IAFP 2014

By: Mr. Vinayak S. Ghate

My Conference Experience
If I were to describe my experience at International Association for Food Protection (IAFP) 2014 in one phrase, I’d say ‘top class’! 3000 food scientists converging under one roof made for a really special atmosphere. In spite of this large scale, the technical quality of the conference was very high. The conference saw equally enthusiastic participation from the industry (60%) and the academia (40%). The presentations, symposia and round table discussions ranged from the microbiological aspects of food safety to its legal ones. I had more quality events going on around me than I could cover!

Winning the Student Travel Scholarship
The scholarship made my experience at IAFP much more special. IAFP saw to it that its scholarship recipients felt special. The IAFP staff was not only courteous, but also accommodating towards us and our problems. By providing us quality accommodation close to the conference venue and taking care of trivial matters, they ensured that we were in the best position to do what we did best! It was great to meet fellow scholarship recipients from the world over, and share ideas and experiences with them. We were also assigned mentors who gave us some invaluable advice that will hold us in good stead in the future. The experience of being a student travel scholar at IAFP has left me wanting to go there again!

By: Zheng Qianwang

I was honored to attend the 17th World Congress of Food Science and Technology & Expo held by the International Union of Food Science & Technology (IUFoST) in Montreal, Canada this August. IUFoST aims at strengthening global food science and technology for humanity and I was impressed when I knew that there were more than 200,000 food scientist and technologists from over 65 national food organizations attending the meeting this year. Participants from various fields such as academia, industry and government authorities introduced the current and emerging food issues, which gave us the idea of the trend of the future research and also the guidance of our experiments. In addition, the concurrent sessions, poster sessions, and plenary sessions covering a wide range of topics made this conference even more informative. The concurrent sessions expanded my knowledge of other food related areas outside food safety, such as food processing, food chemistry, consumer behavior and sensory evaluations. Moreover, the conference offered a very good chance to make new friends and to interact with experts in the field of food safety, as well as exchange ideas with the other researchers around the world.

I was extremely honored to be one of the winners of the Food Safety Without Borders IUFoST Graduate Student Paper Competition. I would like to thank the IUFoST for holding this meaningful competition. I would also like to thank my supervisor, Dr. Yuk, for his guidance and support, as well as the support from FST, NUS. As one of the delegates in Singapore, I am also so proud of our other achievements, the IUFoST outstanding Young Scientist Awards won by Dr. Lee Pin Rou, Christine and the other two industry product development awards.

Attending IUFoST 2014 was a really wonderful experience for me to gain invaluable insight, to expand my knowledge in food area, as well as to network with food safety professionals from around the world. I look forward to attending other international conferences in the near future.

My IUFoST Experience
Wageningen University Symposium

By: Yu Peigen

The WUR-NUS symposium was held at NUS on 29th October between the Food Quality and Design Group, Wageningen University and Research Centre, and Food Science and Technology Programme, National University of Singapore.

The Food Quality and Design Group is one of 22 chair groups of Wageningen University and Research Centre. The main focus of the Food Quality and Design Group is to study how technological, socio-economical, and managerial factors can be used to enhance food quality throughout the optimisation of existing and the development of novel processes to manufacture foods, and the improvement of food quality from a consumer perspective. The WUR-NUS symposium is part of the Group’s international PhD trip to Southeast Asia. The Singapore leg of the study trip was co-organised by Grace Tan, an alumnus of NUS FST who is currently doing her PhD atWUR. The delegation was led by Professor Vincenzo Fogliano, who is the Chair of the Food Quality and Design Group, and joined by 16 postgraduate students.

The symposium was a day-long event, with eight presentations by students from WUR and NUS on topics such as functional foods, food safety and security, as well as food engineering. A poster session, with posters of research by students of both WUR and NUS postgraduate students, was also held during lunch, as students exchanged ideas and contact information over food. It was an enriching day of learning, as symposium attendees were exposed to novel research topics. The symposium also served as an excellent opportunity for the exchange of knowledge and contact between both institutes, and also provided good experience for students to interact and present at an international setting.

We were privileged to have Prof Jeya Henry from the Clinical Nutrition Research Centre (A*STAR), Dr Marijoline Bragt from Frisland Campina Institute International, as well as Ms Sharon Sia from the Health Promotion Board, to speak about food and nutrition from the perspectives from the government, industry, and academia. It has been enlightening to learn about the policies and research undertaken to combat the growing problems of obesity and diabetes in Singapore.

Lastly, the symposium ended on a high note with dinner at the NUS staff club. There was much joy and laughter as faculty members recalled personal anecdotes, and experiences with research in Singapore and the Netherlands were exchanged by the postgraduate students. All in all, we were delighted and pleased with the success of the WUR-NUS symposium, and would like to thank the FST technical staff, faculty members, participants, and last but not least, the invited speakers, for making this event a huge success.

Breaking News!

NUS Food Science & Technology Programme Alumni

is now an official Alumni Group (AG) under NUS

Take part in our first ever Alumni network and professional talk by

LinkedIn

on how we can leverage on LinkedIn to be more successful in your work and gain career opportunities.

Date: 12th Feb 2015
Time: 7-9pm
Venue: NUS Shaw Foundation Alumni House
Fees: $50/pax, light refreshment will be provided
To register do email to Daniel Chia daniel.chia@sg.nestle.com
before 1st Feb 2015

Sneak Peak of 2015

January
Ice Cream Making & Baking

February
Valentine's Day

March
Chinese New Year Reunion Dinner
NUS Open House

April
Farm Visit* (*Tentative)