

# Pineapple

## Our Lives After Graduation...

The Commencement ceremony was held on 7th July 2004 at the University Cultural Centre. We witnessed with pride, the graduation of our second batch of Honours students and our third batch of non-honours students. We have our very own first class honours student, Eva Kusuma Dewi Tanudjaja out of the cohort of 13 students.

Before the commencement ceremony, we organised a lunch celebrations for the students and their parents in an effort to maintain the students commitment and support of the programme.

We are pleased that the majority of our graduates have found a job in the industry. Below are their most recent employment records:

For the honours graduates: Angela and Hui Wen are working as Quality Assurance executive, Wai Chinn, Sir Bee and Tessa are working as Catering executive, Clemetia is working as Export Sales executive and Eva is working as Business Development executive in Singapore Food Industries Ltd. Emmeline is working as a Food Researcher at the New Zealand Institute for Crop & Food Research. Mei Yan is working as Environment Health Executive at National Environment Agency. Yeting, Vania and Shih Peng are continuing their postgraduate studies.



For the non-honours graduates; Hung Yin is working as a Journalist at Singapore Press Holdings Pte Ltd, Si Yin is working as a business Development Executive at Sin Lian Live Fish Supplier, Mei Yen is working as a teacher, Ing Kiong is working at Peng Chor Food Pte Ltd, Sarah is working as a Management Consultant in Eben Consultant (F.E) Pte Ltd, Kai Shend is working as a Food Technologist in Palais Enterprise Pte Ltd, Mavishna is working as a Customer Service Officer at Civil Aviation Authority of Singapore (CAAS), Hui Chin is working as a Food Technologist as a Firmenich Asia Pte Ltd, and Sein Yei is working as a Food Technologist in Chop Hup Chong Food Industries Pte Ltd. Mei Mei and Priscilla are working as Food Technologist, Boon Keng and Zhiyin are working as Catering Executive in Singapore Food Industries Ltd.



Congratulations to Quah Wei Siong, Ernest (left), our 2004 graduate for achieving the fantastic achievement as one of the first South-east Asia mountaineer to scale the world's sixth highest mountain, the 8201m Cho Oyu in Tibet without oxygen!

## *Life as a Journalist After Graduation*

It's been almost three months since I started working as a full-time journalist with Singapore Press Holdings. How has it been so far, many would have wondered. Oh well, surely, like any job, there are its ups and downs, and journalism is not an exception.

Many people have the misconception that only people studying arts or political science or literature would go head on into journalism. But you will be surprised to find out that, there are people who studied architecture doing journalism. Certainly, even computer engineering graduates and actuarial scientists.

Interesting, isn't it? I'm not here to promote journalism though, because it may not be just anyone's cup of tea. It takes someone with plenty of curiosity, drive, boundless energy, an analytical mind and most importantly, a news instinct to be able to survive.

Misconception that being able to write makes one a good journalist is also unfounded. It is not as easy as

most people think, and also not as glamorous as people would love to believe.

What about visiting wet markets chasing after bird flu story, getting your slacks wet in the process or bear the heat and smoke following a minister on his tour around the neighbourhood? Or even meeting the Singapore President S R Nathan himself, shaking hands with him and interviewing him in a classy place?

Yes, there are many facets to it. And you might wonder how does a Food Science and Technology degree helps in this situation.

First of all, the name of the degree is enough to get people interested in you, and certainly the facts that you know. Secondly, being the odd one out, people expect you to be able to answer every single questions regarding food. Oh well, your colleagues would be the first to shoot you with many funny questions and asking for advice on how they should be eating.

Ahah! Here's the fun part. You get the opportunity to scare them all away by mentioning that the avocado milkshake that they just had, contain the most fat among all fruits. Or telling them how many calories they have just gained by feasting on that yummy looking bowl of Singapore laksa.

Another of my favourites is telling my supervisors and editors that the luncheon meat that they love so much is actually made from scrap meat like ears and heads, with the increased possibilities of getting Mad-Cow disease. Non-dairy creamer would really drive them nuts when they know it's made up mostly of fats, as coffee has been part of their working life.

These little fun facts but the truth, seems to help brighten up the work place just that bit more. But when it comes to the serious story-writing and information-gathering, it is a totally different story.

No amount of theories studied or formulae memorised would have been more useful than going out there and experiencing it yourself. No amount of training or courses could prepare you well enough. Journalism has to be an occupation where you learn on the job.

No matter what type of events that you are covering, you have to be brave to face them, have the courage to talk to people from all ranks and walks of life and maybe even trailing after some illegal hawkers or criminals.

The bottom line here is that, a degree that you get from a four or three years undergraduate course in any university, is only a stepping stone into the working world. The rest of the journey is up to you. How you deal with your working politics, how you manage your work and how you overcome the stress from your job, is something which no classroom



## *Life as a Journalist After Graduation cont'd*

education can offer, unless you are in that type of environment, dealing with real experience. It is the soft skills you possess which decide how far you go in your chosen profession.

Chai Hung Yin

### *Las Vegas Conference*

On July 12 to 16, Prof Conrad, Molamma, Yean Yean and I attended one of the world's largest scientific and technical food-related conference, the IFT 2004 Annual Meeting and Food Expo held in Las Vegas. Prof Conrad presented a topic on the effects of UV-B irradiation on vitamin D<sub>2</sub> in mushrooms and Molamma displayed a poster on isoflavones in commonly consumed soy foods in Singapore. Yean Yean gave an oral presentation on phytonutrients in mango seed kernel and I gave an oral presentation on gelation and aggregation process in soy proteins.



This conference provided us a diverse educational experience as the technical programs covered almost every aspect of food science. The Food Expo displayed the latest in the food products, ingredients, equipments, processes, and services where we were able to find new trends, must have information and most important of all was we were able to sample lots of yummy food! Finally, there were various educational trips like visit to vitamin farms or chocolate factory organized for the participants.

Vegas is design to make you fell lucky and most of the time you could hear quarters tinkled pleasantly into the bottom of the slot machine. So during our free time, we will be lured into the casino to feed the machines with quarters and dream of coins cascading into the bottom of our slot!

Sokli

### *HSA Symposium*

FST once again made a significant contribution to the HSA-NUS Joint Scientific Seminar series. The second of the series was held on the 19<sup>th</sup> of May 2004 in the HSA Auditorium. Its theme was "Health through Scientific Research". Out of the total 22 oral presentations and 17 poster presentations at the Seminar, FST contributed 10 papers – 5 in each of the two categories. A/P Philip Barlow and A/P Zhou Weibiao were members of the Organizing Committee with A/P Zhou being its Co-Chair. The oral presentations were grouped into four sessions: Food & Drugs, Forensic Science & Medicine, Health & Environmental Science, and Biomedical Science. Professor Barry Halliwell from the NUS Department of Biochemistry delivered a keynote address entitled "Antioxidants in health and disease: Should you take supplements?"

The Seminar was well attended by 154 participants. Dr Paul Chui, Acting CEO of HSA and Professor Lee Hian Kee, Head of NUS Department of Chemistry gave the opening addresses that focused on the strong relationship between HSA and NUS-Chemistry and expressed their hope for more research collaborations to be established. The seminar provided an opportunity for researchers to showcase their current work to encourage staff from both sides to institute new interactions that may eventually lead to research collaborations.

Associate Professor Zhou Weibiao

# Experience and Tips in

On 27-29<sup>th</sup> of April 2004, I was given the opportunity to attend an International conference titled: International Congress on Functional Food & Nutraceuticals, which took place in Antalya, Turkey. Together with my Supervisor, Prof P.J. Barlow we presented a paper with the title: “Functional Foods – Myth, Magic or Medical Science?”

Antalya was indeed a magnificent place with breath-taking scenery. It is located on the Mediterranean Sea and is Turkey’s principal holiday resort. On my first night in Antalya I decided to experience some villager’s lifestyle and I checked myself into a backpackers lodge, which is in the picturesque old quarter of Kaleici, Antalya ‘s OLD town. It has narrow, winding streets and old wooden houses about the ancient city walls. Since it’s founding in the second century B.C., Antalya has been continuously inhabited. The Romans, Byzantines and Seljuks successively occupied the city before it came under Ottoman ruling.

We were very fortunate to have our conference venue in an All-MAX-Inclusive hotel called the: “World of Wonders Tokapi Palace” which caters to your every needs for the next four nights. Other than attending and gaining knowledge from the Scientific conference, one can also let their hair down and enjoy the sun, sea and sand. Hence in my case it was no exception. I had bought home with me tonnes of pictures, research ideas, contacts, and memories! Below are some of the pictures taken!

Senior scientists, postdocs, researchers make a habit of attending professional conferences. As a graduate student previously like myself, we should also plan to attend such events. They are an important way to begin developing our professional reputation.

Large conferences often seem overwhelming, particularly to beginners, and it’s easy to be intimidated by the list of speakers and attendees, all of whom seem to know more than you. To understand how to make it a low-stress and a productive experience, consider the conference experience in three stages, which I would like to share as follow:

## Before the conference

Don’t arrive unprepared: Too much is at stake in terms of time and missed opportunities. Check out the schedule of events on the conference Web site. Scan the session titles and note those that look useful. Highlight all interesting sessions and, where there are conflicts, decide which ones you will attend and which ones you will want to read about in the published conference proceedings. If more than one person from your institution will be attending, divide the sessions among yourselves to maximize coverage, then plan to share your notes.

Make a list of the people you have met before and want to see again. Go through the conference guide and highlight the names of people you would like to meet, such as other graduate students and postdocs, as well as officers and presenters.

For the new contacts whom you’d really like to meet, send a short e-mail message telling them you will be at the

conference and why you want to see them. Enclose a brief description of what you are working on. You would be surprised how flattered other scientists will be at this request — even the most senior, well-known stars.

Of course, make sure you have plenty of business cards with your latest title, telephone number, and e-mail address.

Also, prepare your “no-notes talks.” By such talks I don’t mean your formal technical presentation. What I mean are the informal talks you give

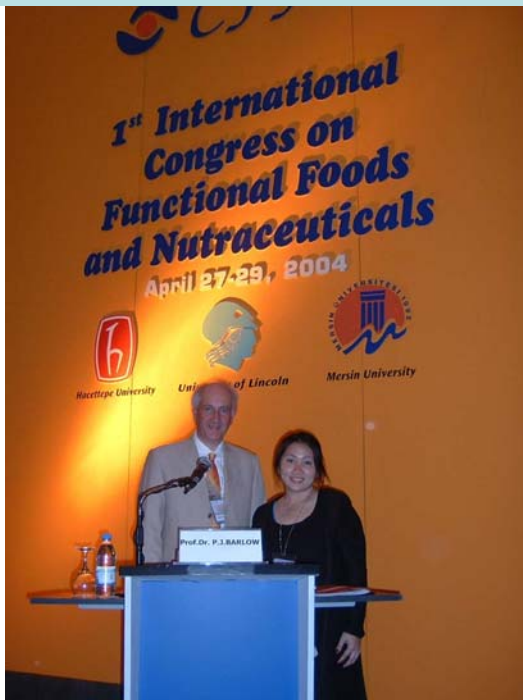


First touch down in ISTANBUL, Turkey



Two generations of Prof Barlow’s disciples

# Attending Conferences



every time someone asks, “Who are you and what is your research area?” This will happen dozens of times throughout the conference, and you need to be prepared.

Lastly make sure you are mentally and physical prepared to have tonnes of fun, fun and fun.

## During the conference

Review the latest program and finalize your choices for each day. Be sure to check for changes in time and location. Coordinate with colleagues who may be attending other sessions.

## Calming down and getting ready to PRESENT

Generally, I recommend sitting toward the back of the room during sessions. If a session doesn't look like it is going to give you what you want, you can leave and go on to your second choice. Be sure to take notes on ideas you can use.

While attending sessions is important, most experienced conference-goers know that much of the action lies not in the talks themselves but in the hallways, at dinners, and in informal seminars. Here are some things to do outside the formal sessions:

- Ø Seek out the people you have written to prior to the conference and ask them to meet you later for coffee or a meal. Do the same with presenters after their talks.
- Ø Check the program to see if there are recent alumni from your institution with whom you can make contact, seek information, and share experiences.
- Ø Talk to others about new directions developing in your field and find out about emerging leaders who might be attending. Keep your eye out for colleagues who might review your work, collaborate with you, and help you with future connections.
- Ø Talk about your research interests every chance you get via your “elevator,” “hallway,” or “office” talks. At the same time, be sure to listen to others as well. You'll learn more this way, and people will feel that your conversations are a two-way street.
- Ø Finally, find a good place to keep the business cards you collect. At the time you are given such cards, note the circumstances of your meeting and how you plan to follow up. Don't rely on your memory to help you do this later.



First University in the WORLD (Amphitheatre), Temessos



Last night's “GALA DINNER”

# Experience and Tips in Attending Conferences

## After the conference

There are really just three things you need to do after the conference: follow up, follow up, and follow up.

Follow up with a note and promised abstracts or publications to the contacts you made. Ask them to send promised material. Follow up with presenters you missed and ask for a copy of their handouts. Follow up by summarizing what you learned, particularly the informal insights, in an e-mail message, and send it to your colleagues as well as those people you met at the conference. This is a very appreciated service and will get you noticed by other professionals.



Meet the Chair Lady Organising this

Following these guidelines will help ensure that your conference experience will be informative, rewarding, and even fun. Ideally, you will benefit professionally and look forward to your next professional meeting.

To add a personal note, I would like to thank my supervisor, Assoc. Prof P.J. Barlow to give me this great opportunity to attend this conference and jointly present a topic. I am grateful for the opportunities he has given me and the knowledge he had showered upon me, not to forget other than a mentor to me, he is also my greatest friend.

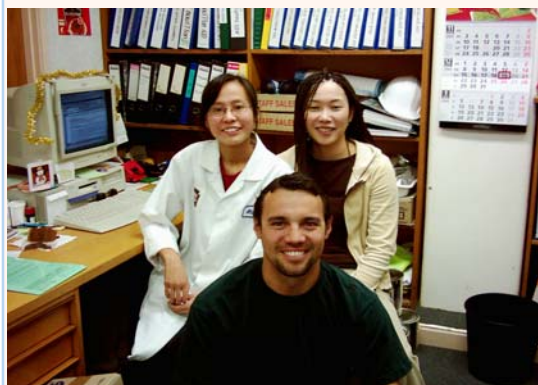
Last but not least, I must thank the Food Science and Technology programme to have partially sponsored my expenses to Turkey. I must say, I am indeed honoured to be part of this FST family for the past three and a half year, and it is with everyone's help that allow me to accomplish and attained my PhD qualification. Thank you!

Dr Lena Goh Mei Ling

## *My Industrial Attachment Experience at New Zealand*

Kia Ora! (Greetings in Maori language)

I remembered it was just two days after my last examination paper when I hopped onto the plane to embark on my adventure to New Zealand for my industrial attachment. During my four and a half months' stay, I worked in the Product Development department at Heinz Wattie's Limited where I was actively involved in the Heinz Japan sauce projects. In fact, it was a real eye opener for me to learn about the workings of such a large food company. My supervisors and the other staff there were friendly people and they made me feel at ease in the foreign land.



Apart from work, I was privileged to experience the true Kiwi lifestyle by flatting with the local people there. I also attended those frequent winery concerts and parties that were held during the summer. During my spare time and company holidays, I traveled around the other parts of New Zealand to broaden my knowledge of the island. The beautiful sceneries and interesting cultures are still deeply etched in my memory!

Angela Li

## *My Industrial Attachment Experience in Nestle Switzerland*

The passed three years in NUS had been the best time of my life. NUS had given me chances that I never thought are possible in my own country. During my sophomore year, I had been to Australia as an exchange student. During my third year, I was again able to go overseas for one amazing semester. I had gone to Switzerland to complete my industrial placement at Nestle Research Center. I will never forget those four months I spent in Switzerland for the rest of my life because that was the time I spent my first winter.



Switzerland is a wonderful country. Mountains, lake, beautiful forests and castles, Switzerland has them all. In winter, the mountains are covered with soft, white snow. Trees are all white in contrast with the bright blue sky. The view is just breathtakingly beautiful. In spring, flowers of various kinds blossom along the streets and the Lake Geneva. The warmer weather together with the life of nature made my stay in Switzerland during spring equally exciting as during winter.



As a person that was never been to any European countries before, the Swiss's cultures and local specialties never stop to fascinate me. I love their cheese, fondue, racklet, milk chocolate, red and white grape wine.

I have always loved traveling. As Switzerland is at the center of Europe, I had the chance to visit France, Germany as well as Italy. The sight of the wonderful architectural creations in those countries still flashing vividly in my mind.



I had enjoyed my every moment working at Nestle Research Center, NRC. In NRC, I had seen the first electron microscope in my life. In NRC, I had the chance to learn various analytical instruments, to deeply understand the mysteries of research, to practice my laboratory skills and to meet people from various countries. Now, I have friends from almost all over the world!

My industrial placement in NRC had made me a better person. I am more confident and independent. I had learned a lot about the cultures and customs of the west. What I had learned during these four months are more than words can describe and I appreciate them very much.



I would to thank the Food Science and Technology Department in NUS for given me this golden opportunity.

Koh Lee Wah



## *Adios Perera, Hello Huang*

Most of you will be aware that this year we have seen the departure of Prof Conrad Perera and he is now busy finalizing his purchase of a new house in New Zealand. Not that he will retire, there are too many new ideas and research activities in his mind for that! However, we thank him for all his great and valuable contributions to FST over the last four years and he will be really missed. Adios and all our best wishes.

FST, like nature, abhors a vacuum and no sooner had Prof Perera's chair started to cool when we are delighted to welcome our new member of staff Dejian Huang. He arrived all the way from Brunswick in the USA and is here with his wife and two children.

Welcome Dejian and we look forward to you teaching and research inputs to the FST Programme over the next many years!

# Graduation Dinner @ Harry's Bar

The organization of the DnD was in itself a remarkable experience. All of you reading this are probably aware of how difficult it is to get people together to do a project and how to make sure everyone contributes equally. For our DnD, I was surprised at the initiative every single person in the class took to making it a memorable event, and for once, we were not getting any grades affecting our CAP for a project work! Even those on overseas attachment were prepared to lend a hand (cyber-hand, of course!) to aid the preparations! Everyone was calling one another, excited about every aspect of the party; comments were pouring in and meetings were initiated; all these despite all of us being busy on industrial attachment. Crazy ideas like 'let's have our DnD on a luxury cruise/Mt Faber/by the poolside/the usual 5-star restaurant' (we all assumed we would become quite rich upon graduation) or 'let's have free-flow of wine and beer' (imagine Prof Barlow's face!?) or 'let's have a costume dress party!' (how would we make our way there in a Spiderman costume?). In total, 20 of our classmates were actively involved (class enrolment: 33). It was the first time I've ever had more people in the organizing committee than on the guest list!

12<sup>th</sup> May. Our guests started to arrive at Harry's bar at Boat Quay. The table centerpiece was quite full already with our classbook, IA certificates and FST souvenirs laid out. Then came the lucky draw presents. An entire van-load of the presents arrived, and a human chain was formed to transfer all the presents (including a microwave oven, mini-fridge, blenders, hairdryers, vacuum cleaners, etc.), drawing weird looks from the curious patrons at Boat Quay. It looked like Christmas time!



The air was electrified with anticipation – what were the presents? Who would get the top prizes? Is the food good? Is there free-flow of wine?

And as he has done so many times before, Prof Barlow stood at the helm, said his 'a few words', and let the party begin! There were too many things to be done; it seemed the night was not long enough. There was wine to be toasted (finally!), in between the good food, lucky draw prizes to be distributed (there was a prize for everyone!), and special awards to be presented. The classbook committee had put together our very own Oscar awards, based on all our votes, for various 'special' categories – Mr & Ms Photogenic, Mr & Ms Latecomer, Mr Sporty, Mr Tech-savvy, Miss Pantene, Mr & Ms Sunshine among others. There were people running around, people standing, people laughing, people eating, people drinking, people just simply 'stoning', and a whole lot of good cheer going around.

There, basked in the warmth of Harry's Bar, the FST class of 2004 celebrated the culmination of their 3 fine years of undergraduate life, an experience which had brought heartache, ample stress and with it the aftertaste of a job well done. Then somehow, to round of a magical night, as fitting as any farewell gift can be, Prof Perera drew the evening's top prize, the mini fridge – just what he needed for his home in NZ. And it is only fitting to say, that everyone went home 'tired but happy'.

## Epilogue

I am thankful for the privilege of being asked to pen my thoughts about the Class of 2004 Graduation DnD down in the FST newsletter. I must apologise for the melancholy mood of this letter, but I guess after the highs and lows of going through undergraduate life together, what's left is a deeper, mixed sense of regret and joy, rather than a wild celebration of finally graduating.

Here, in the aftermath of it all there is still a sense of loss in all of us, both for those 'left behind' in their honours year, or for those who have gone on into the working world. The feeling, perhaps, is no longer felt as keenly now, dulled by the crazy rush of writing the honours thesis or adapting to a new job and new responsibilities, moving to a new phase of our lives.

I thank you Professors, for teaching us more than just technicalities, but for going beyond what is required in your profession, not merely teaching, but mentoring, shepherding us. Thank you for being our friend. I thank you FST, for the memories you have given me, for the amazing part of my life you have been, and for sharing yours with me.

And to my classmates, my dear friends:

I may forget how an enzyme reacts,  
Or forget what *Salmonella* is;  
I may forget how to write an abstract,  
Or forget who Bernoulli is;  
I may even forget the Reynolds number,  
the Maillard reaction or the Sale of Food Act;  
But I will not forget the fellowship we had;



## *Graduation Dinner @ Harry's Bar cont'd*

Neither the hugs we shared  
nor the tears we cried;  
I will never forget the encouragement you gave;  
Neither the laughter you brought  
nor the concern you displayed;  
I will always remember the smiles you beamed,  
the joy you radiated,  
And the love that you never ceased to give.

Thank you, Class of 2004, for 3 wonderful years.

With love,  
Raphael

## *Paris Conference*

ICEF is the largest and most important international conference where, every 3 or 4 years, food process engineering experts and all people interested in food engineering around the world gather, share their research achievements, exchange research ideas, and of course make new friends as well. ICEF9 was held in Montpellier from the 7<sup>th</sup> to the 11<sup>th</sup> of March 2004. Montpellier is a charming medieval city in South France on the coast of the Mediterranean Sea (well, not quite – 20 minutes driving if one wants to see the Sea). Organized by the International Association for Engineering and Food (IAEF), the history of ICEF started in 1976 when the 1<sup>st</sup> Congress was held in Boston, USA and most of the NUS FST alumni were not born at that time yet. Over the years, it has “hopped” around the world: Finland, Ireland, Canada, Germany, Japan, UK and Mexico. ICEF9 was the largest ICEF event in its history with around 760 delegates from 45 countries (from all inhabitant continents!) This is one of the very few conferences where submissions are subject to a strict review process and can easily be rejected. Among the submissions to ICEF9, more than 21% of them were rejected! There were a total of 777 papers presented at the conference: 230 oral presentations and 547 posters. The conference run under 10 topics with 55 parallel sessions and 34 poster sessions. There were also 9 invited plenary lectures. The topics well covered all important and current issues in food processing and food engineering, including emerging technologies, food safety and microbiology, intelligent systems in food engineering, thermal processing of foods, packaging, just to name a few.

I had two papers as oral presentations at the conference and also served as the chairman of its two parallel sessions. The presentation based on Shin Yee's work (with further development from her Honors project) was well received by the audience and it was among the papers cited by Prof Water Spiess (a famous food scientist and the immediate past president of IUFoST) in his closing ceremony address. Well done, Shin Yee!

The wonderful conference dinner was held in Mas Saint-Gabriel – a Spanish style farmhouse (well, a manor) with a Spanish style feast and entertainment (as its location is not far from the boarder between France and Spain). During the dinner, old friendships were strengthened and more new friends were made (which was rather easy with plenty French wines poured around).

On the day I left Montpellier for Paris by TGV, the Madrid train bombing tragedy happened in that very morning and the news shocked the conference participants immediately (quite a number of Spanish among the participants). That was the only sad moment during my whole trip.

ICEF10 will be held in Chile in 2008. Hope ICEF1x will be held in Singapore in a not very distant future.

Associate Professor Zhou Weibiao



## *Remembering My Exchange Semester at FST*

### *How did I come to FST?*

It is not my first time in Singapore, neither in NUS. I had my training period at IMCB (Institute of Molecular and Cell Biology) last summer holiday. But this second time in Singapore is totally different. My role now is an exchange student at FST (Food Science and Technology). Everybody is surprised when I tell them I come from a university in France as my face is a truly Asian face (laugh). In fact, I came to France from Vietnam, my native country 4 years ago for studying. At my last year, I like to have more experiences in somewhere else. I have chosen Singapore as it is near my home and it has a well-known educational system. In France, I studied in Food Biochemistry Department which is related more to biology than food technology but I want to focus my last year in food domain. Hence, FST becomes my destination in Singapore.

### *What is my first impression?*

My first visit in FST was on Monday, only 2 days after my arrival. With the help of Prof Zhou through telephone, I have found FST after 1 hour of taking bus and walking. When I entered in the building, everybody was celebrating Prof Zhou's birthday. Oh, it is very noisy here and it suits me very well

### *What have I done at FST?*



*From left to right: Huei<sup>2</sup>, me, Wanpeng, Jiang Bin*

After a short discussion with Mabel, I decided to participate in the antioxidant bread project with Huei Huei. We work together under the help of Mabel and Prof Zhou during one month and become good friends.

I have learnt so many things after this project, not only how to make good bread, how the ingredients inside work but also how to make friends and discover new things.

Now, I have started my semester. There are so many different things from my school in France where I don't even have the notion of adding, dropping modules or printing my own tutorial notes. Two first weeks have passed and I will be busy with reports, other projects and a lot of activities in NUS.

### *What do I need to say?*



*From left to right: Mabel, me, Huei<sup>2</sup>*

I am sure that my exchange semester will be fruitful. I can do such a great thing because of everybody at FST, of my new friends at FST. Thank you so much, in French I have to say "Merci beaucoup"

KHUAT Van Anh



## Greetings from New Zealand

Kia Ora! Greetings from New Zealand! I'm Emmeline Seah, a recent graduate from the FST Programme, Class of 2004. First of all, I like to take this opportunity to thank all staff and peers of FST for a wonderful 4 years I had in NUS. And a very warm welcome to the new batch of FST students (AY2004/2005), welcome on board!

My first job has now landed me far down under in New Zealand. I work as a Food Researcher at the **New Zealand Institute for Crop & Food Research** (Palmerston North). I am with the *Nutrition & Health Team*, developing new food products in the *Food Concepts Unit*. At the point of writing, I am experiencing a rainy winter season of 4-10°C. Blurr! Being away from sunny Singapore for the first time, I am currently cooling down to the weather, and warming up to a totally new environment.

I guess the most egg-citing chapter here in New Zealand is that I get to enjoy the spectacular views of beautiful landscapes... snow-capped mountains, gorges, river valleys... its simply a magnificent and breathtaking experience for a city girl like me who has been living amidst the concrete jungle for the past 20-odd years. While I'm here in Middle Earth, my goal is to trace Frodo's footsteps and hopefully cast a ring into Mount Doom.... Haha.

To those who wish to find out more about my job, my Company and possible internship opportunities, do feel free to contact me. Meanwhile, take care and hope to see you all soon!

Emmeline Seah



## Party Night for Prof Perera

A night to remember and certainly a great send off for one of the founding fathers of FST. Once the people had found the venue, NUSS suite at Suntec City, everyone had a super time. Kit and Daniel kept us all in order and moved the proceedings along. It was so nice to see such a large crowd of FST family members getting together for this important occasion. Food was excellent, wine flowed, speeches were delivered and singing was terrible! However, what came over most was the true feelings of everyone for Conrad and how everyone respected his knowledge, wise counsel and research abilities and how sorry everyone was to see him go.



The slide presentation of his moments in FST and the photo and message album from us all was much appreciated and he said how much he will treasure them.

His thank you speech, once he had found his spectacles! Paid tribute to all his FST colleagues and students that had made his last four years so pleasant, stimulating and memorable.

It is pleasing to report that the University has appointed him as an Honourary Visiting Associate Professor so we hope to get him back to give the odd lecture to us.



## Editor's Say

October 2004 Issue 3

It is an honour and a privilege to write this editorial message for the third edition of 'The Pineapple'. Let me first of all congratulate our latest batch of graduates in Food Science and Technology. What is equally pleasing is the very high uptake rate of the graduates (Honours and non-Honours alike) by industry and the government organisations.

All the staff are extremely proud of you and in addition we are delighted at how well many of our previous graduates are now doing. Don't forget to let us know about all your job changes, promotions etc. so that we can share in your success. There will, I am sure be many changes over the years, indeed there is nothing more constant than constant change! We live in dynamic times but at least Email and Sms allow us to communicate the changes almost as they happen. Sometimes it makes it difficult to hang on to those things that we deem not important but whatever happens make sure you have time for you family and friends as they can give you help and support when you really need it.

Next year NUS celebrates its centennial and will be holding many events to recognise this. While FST has a long way to go to reach this, I believe that we have made an important mark on the University and for events such as this FST will be there making its presence felt. We do rely very much on our Alumni to ensure that outside the University the FST name goes forward and more and more people 'know the brand' and recognise its quality.

Certainly over the last 12-18 months FST has been consulted more and more on food issues and staff have been involved in many of the organisation that influence food policy in Singapore e.g. AVA, SIFST, Food Standard Committee etc. It is likely that FST Alumni will begin to be involved in such activities now that they are becoming established in the food industry and if the opportunity arises to try and make your contribution. Indeed as Mr Lee Hsien Loong has stated 'don't wait to be asked for tea' – FST Alumni can make the tea, ensure its safety and quality and do the inviting!!

Dr Philip John Barlow  
Food Science and Technology Programme

EDITOR

Food Science & Technology Programme  
c/o Department of Chemistry  
National University of Singapore  
S3 Level 6 Science Drive 4  
Singapore 117543  
Tel: +65-6874 8990  
Fax: +65-67757895

Webpage: <http://www.fst.nus.edu.sg>

Special Thanks to Mr Wong Shih Peng for designing the FST Alumni Logo.

RCYC 2004 is the second regional conference for young chemists, which involves the researches from various fields of chemistry in the IMT-GT region, Singapore and Philippine. Sabei, Molamma, Yean Yean, Sok Li, and I attended this conference, which was organized by University Sains Malaysia on April 13 to 14 in Penang, Malaysia. The programme of this conference covered most areas of chemistry, such as analytical chemistry and natural product chemistry that are related to food science. The conference encourages exchange of ideas and interaction among postgraduate students from various institutions. It provided an opportunity for researchers to explore and share their knowledge and research experiences. RCYC enables researchers to keep in touch with the latest trend and developments in chemistry. Besides the education experience, Penang is an attractive place, which has tropical beaches, deep history, diverse culture, modern shopping center, and delicious food. During our night time, we walked along the beach, visited the Penang Bridge that has been acclaimed as one of the longest bridge in the world and had some yummy food.

Cui Min



The new super fit Kai Ai (now working at HPB Singapore) at the launch of Healthy Life Style Campaign 2004 on Sentosa Island