



ONTARIO AGRICULTURAL COLLEGE  
Department of Food Science

April 3, 1996

Prof. Dr. Terd Charoenwatana  
Dean, Institute of Agricultural Technology  
Suranaree University Technology  
Nakhon Ratchasima 30000  
Thailand

Dear Prof. Terd Charoenwatana,

Please consider this letter a formal offer from me to be a Visiting Professor at SUT for the fall semester (mid-Aug. to end of Dec.) 1997, as part of the International Program in Food Science (SUT-Canadian Universities Technology Consortium). As the Undergraduate Co-ordinator of the Food Science program at the University of Guelph, I have been involved in the planning and development of the international curriculum in food science at SUT and in the reciprocal arrangements for SUT students at the University of Guelph, and have met with several of the visitors from SUT to Canada, including yourself, Prof. Dr. Suwayd Ningsanond, Prof. Dr. Ongkan Indrambarya, Prof. Dr. Weerapun Sriboonlue, and Mr. Suriya Smutkupt. I have also on two occasions in the recent past met with senior administration and food technology faculty from Khon Kaen University, giving me further insight into both the academic community and the food industry in Thailand. In June, I will begin supervising two Co-op students from SUT in food science related projects in my laboratory.

I enclose my Curriculum Vitae with this letter. As you will see, I have had 10 years of faculty experience at the Assistant and Associate Professor level. I have an active research program in two connected areas related to the physical chemistry, structure, and processing of foods, particularly dairy products: food freezing/ frozen food stability (phase transitions) and emulsion stability/ partial coalescence in colloidal food systems. My analytical research equipment includes differential scanning calorimetry and other thermal analyses techniques, various rheological equipment including dynamic rheology, and electron microscopy, both scanning and transmission. I have had considerable undergraduate teaching experience in introductory food science at the 2nd year level, food processing (unit operations in food

preservation) at the 3rd level, and dairy technology at the 4th year level. At the graduate level, I have taught courses in Carbohydrate Chemistry and Food Colloids. I am the Co-ordinator of a Certificate in Food Science program offered through Distance Education/Open Learning (correspondence), which consists of 7 courses, and I am the author of one of these distance education courses in Food Processing. As a result of my interest in distance education, I continue to explore innovative course delivery techniques, and have prepared a course in dairy technology now available on the internet via the World Wide Web. I also have offered for the last ten years an annual 1 week course on ice cream technology for industry personnel, and have contributed to similar 1 week industry-targeted courses in dairy technology and introductory food science. I have been involved in numerous industrial consultancies, particularly associated with the ice cream and dairy industries.

My proposal for this sabbatical leave is: to contribute to and assist with the development of the International food science program at SUT; to teach a course in food technology to undergraduate SUT students, either a semester in length or shorter in duration, as arranged through the Department of Food Technology; to offer through SUT and perhaps in conjunction with other Food Technology Department faculty an industry-oriented 1 or 2 week course on some aspect of food technology (as appropriate) for food industry personnel; to visit other Thai Universities with food technology programs for seminar presentations, as can be arranged (I have had an invitation to Khon Kaen University in this regard); and to learn more about the food industry of Thailand and Southeast Asia through plant visits, extension type consultancies, etc., as appropriate.

I would be accompanied during my stay at SUT by my wife and small child. My salary for this period would be fully paid by the University of Guelph. However, I would request the following from SUT: supplementation of our travel costs between Thailand and Canada, supplementation of our living costs, assistance in finding appropriate, furnished living quarters (preferably in the on-campus faculty area), an office, computer (Apple Macintosh) and minor secretarial support, telephone, fax, internet, photocopy privileges, etc., and access to an automobile for professional-related travel (perhaps through short-term rental or lease arrangements as appropriate).

I look forward to your comments on this offer to be a Visiting Professor at SUT. I am, of course, open to any proposals you may wish to make that will best utilize my abilities while I am at SUT. Further dialogue will be needed during the next year with Prof. Suwayd and others in Food Science to refine



my specific functions, so that my time is both rewarding for me and makes a positive contribution to SUT. If this offer is acceptable, I would ask that you agree so in writing, to facilitate the planning that will be necessary in preparation.

Sincerely,

A handwritten signature in black ink, appearing to read "Doug Goff". The signature is fluid and cursive, with the first name "Doug" and the last name "Goff" clearly distinguishable.

H. Douglas Goff, Ph.D  
Associate Professor

c.c. Prof. Suwayd Ningsanond, SUT  
Prof. Rob McLaughlin, University of Guelph  
Prof. James Chute, University of Guelph