

## **Teaching and Advisement Philosophy of Daniel Y.C. Fung**

“Teachers can never know how far their influence may extend. Thus they touch INFINITY”

A student presented this to me on a beautiful plaque personally printed by her father at the graduation day of the M.S. degree in Food Science in 1980. She was my number 7<sup>th</sup> graduate student. In December 2008, I completed my 33<sup>rd</sup> Ph.D. and 71<sup>st</sup> M.S. graduate students.

One day I told a colleague that I had 22 graduate students in my group at the same time. He asked “Why?”. That stimulated my own search for an answer. First of all, I love graduate education, as a whole and am honored to be a graduate faculty member at Pennsylvania State University and Kansas State University since 1969. I find immense pleasure in teaching graduate courses, seminars, workshops, symposia, etc. because I need to keep abreast of all that is in the cutting edge of my field. I also find great joy in working with students on research projects from the conceptual stage to the experimental stage and finally to the completion of the thesis or dissertation. Ultimate goal is to have the original work published in journals, books, abstracts, and proceedings. I also help my students to obtain good jobs for their professional development.

I treat my graduate students as my sons and daughters. I respect their individuality and creativity in all areas of their pursuit. I work with them in times of difficulty and in times of triumph. I share joy with them and sometimes even sorrow. We work as a big family and help each other in joint projects and share ideas and solutions. I also reward my graduate students by taking them to national and even international professional meetings so that they can experience the excitement of meeting outstanding scientists and observing the world of food microbiology and food science in action. My students’ interests in their careers grew exponentially after participating in one or more national meetings. Those meetings truly opened their minds and eyes and sometimes even job opportunities. I nominate my students for all kinds of academic competitions and find scholarships, assistantships and other forms of financial support so that they can concentrate on their studies and research endeavors.

I approach classroom teaching with the same passion, vigor, and dedication. To me, each lecture is like a performance on the stage. I make my lectures informative, entertaining, enjoyable, and memorable. “Enthusiasm” best describes my approach in classroom teaching. I LOVE to teach and in almost 40 years of classroom teaching, I have not cancelled one class due to sickness or other situations. I always have my classes covered. To be a great classroom teacher I am on top of my knowledge to teach FDSCI 607 – Food Microbiology, FDSCI 713– Rapid Methods and Automation in Microbiology, FSCI 811–Food Fermentation, FDSCI 915– Food Toxicology and ASI 890 and 990–Seminar classes. Because of my national and international exposures I bring the latest knowledge to my students and challenge them to be the best. My active research program also brings exciting discoveries of my laboratory to classroom teaching. I bring the most up-dated knowledge, information, techniques, approaches into classroom teaching using power-point presentations, slides, video tapes, projector, and even the blackboard. My courses are now in distance learning format and thus I have students all over the country and even in Canada.

All my life I have wanted to teach and do research in a major university. I am as happy as I can be right at this moment in my career and I will continue to serve Kansas State University as a Professor of Food Science and Animal Sciences and Industry.