

TECH TALK



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08/09 BCFT EXECUTIVE

NAME	POSITION	COMPANY
Peter Taylor	Chair	taylor58@telus.net
Margaret Daskis	Past Chair/Asst Program Chair	freshideas@telus.net
Kyrsten Dewinetz	Secretary	kdewinetz@nealanders.com
Smita Shah	Treasurer	smita@dccnet.com
Cassandra Menzies	Program Chair	cassandramenzies@hotmail.com
Crystal Cinq-Mars	Membership Chair	freshideas@telus.net
Anne McCannel	Awards Chair	Anne_McCannel@bcit.ca
Brian Jang	Newsletter Editor	bjang@cantest.com
Nilmini Wijewickreme	Advertising Chair	anilmini@cantest.com
Nancy Ross	Banquet Chair	info@foodquality.ca
Daphne Tsai	Suppliers Night	
Jack Phillips	Suppliers Night	Phillips_ingredients@telus.net
Thu Pham	Suppliers Night	tbpham@olympicdairy.com
Mike Dolling	Suppliers Night	mdolling@canadacolors.com
Sandy Conroy	Golf Tournament	sandy.conroy@univarcanada.com
Melanie Thomson	Website/Employment Services	mthomson@bdo.ca
Reena Mistry	Director at Large	rmistry@interchange.ubc.ca
Maggie Ho	BCIT Student Rep	mho66@my.bcit.ca
Theresa Leung	BCIT Student Rep	tleung85@my.bcit.ca
Ashley McNeill	BCIT Student Rep	ashleymcneill@gmail.com
Yulietta Chondro	UBC Student Rep	yulietta_chondra@yahoo.ca
Kim Mayes	UBC Student Rep	kfmayes@hotmail.com

CALENDAR OF EVENTS

1. Thursday, January 29, 2009

What: UBC 7th Annual Career Fair 2009
For more information please visit:
<http://www.landfood.ubc.ca/careerfair/>

When: 5:00 pm – 7:30 pm

Where: Student Union Building (S.U.B.) Ballroom
6138 Student Union Boulevard
UBC Campus

2. Wednesday, February 25, 2009

What: BCFT Suppliers Night
For more information please visit:
www.bcft.ca

When: 4:00 pm – 7:30 pm

Where: Coast Hotel and Convention Centre
20393 Fraser Highway, Langley, BC

3. Friday, May 29, 2009

What: Annual BCFT Golf Tournament
and Banquet

When: TBA

Where: Eaglequest Coyote Creek
7778 152nd Street, Surrey, BC

WANTED: Directed Studies Projects for BCIT Students!

The BCIT Food Technology Program is again accepting project proposals from companies willing to sponsor students taking the Directed Studies course in Food Technology. Past projects have included: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, evaluation of sanitation practices, etc.

The students have four hours per week (Wednesdays) from Jan. to April to devote to the project. The student must complete a literature review on the project area, develop methodology with assistance of the sponsor, and then carry out the specific research. Work may be done

Nominate a BCFT member for an IFT Award!

IFT has a large number of awards established to honour and recognize individuals involved industry, government and academia. Eligibility depends on the specific award type. Brief descriptions of the awards and nomination forms can be found at <http://members.ift.org/IFT/Awards/>. Please note that the deadline for nominations for all IFT achievement awards is *December 1st, 2008*.

Check out the available awards, and get those nominations in. As Awards Chair, Anne McCannel (anne_mccannel@bcit.ca) can assist with the nominations. Let's recognize our many deserving members through these awards.

at BCIT and/or company premises. During the project, the student has access to BCIT Food Technology pilot plant and analytical equipment. Presentation of oral and written reports will take place in mid-May. The sponsor is asked to be available to advise the student throughout the project, attend the oral presentation, complete a brief evaluation of the student, and cover costs of consumables. For information, please contact Anne McCannel at (604) 432-8269 or Anne_McCannel@bcit.ca. Projects must be submitted by Dec. 19 to be considered. Project acceptance depends on suitability and interest by the students.

Employers & Job Searchers

BCFT sponsors 'no-charge' job postings and resume postings on our website. Please ensure the posting is in pdf or word document form. Optionally, we can provide a form for the job posting.

Check out the current positions available at this link. http://bcft.ca/Positions_available.htm

For more information or to post a job, contact Melanie Thomson at webmaster@bcft.ca




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Sr. Account Representative
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Nominations for CIFST Institute Awards

CIFST relies on members to ensure that peers, organizations and/or teams are acknowledged for their work and successes in food science and the food sector. Through your participation, **CIFST** can continue to applaud the many achievements that distinguish colleagues in the sector.

Institute Award: to an individual for outstanding contribution to CIFST.

Fellow of the Institute: to individuals for distinguished accomplishment in food science and technology.

Emeritus Awards: for selected retired CIFST members who have made a significant contribution to the Institute. **William J. Eva Award:** to an individual for outstanding contributions to food science through research and science.

Gordon Royal Maybee Award: to an individual or organization for outstanding applied development in the

food sector.

Food Industry CEO of the Year Award: for the CEO of a company which has made an outstanding contribution to the Canadian Food Industry.

Food Development Award: for an outstanding contribution to product development by R & D or Product Development team personnel or consultants.

Food Production Award: for outstanding contribution to the food processing industry by QC or QA management personnel with a minimum of 10 years' experience.

Food Marketing Award: for outstanding contribution to the marketing of finished food products by member of marketing team or a consultant.

For more information, contact Anne McCannel (BCFT Awards Chair) or to submit a nomination on-line, visit www.cifst.ca and click on the "Awards and Scholarship" link. Submission deadline is Sunday, March 8, 2009.

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15th Annual BCFT Supplier's Night and Seminars

Please join us on February 25, 2009 in four seminars which will follow by the Supplier's Night Show.

Presentation 1 will be presented by **3M Microbiology Products**, a division of 3M Canada Company. Raquel Lenati, M.Sc. Professional Services Advisor for 3M Microbiology in Canada will be speaking on Environmental Monitoring and Sanitation Verification via ATP and Microbiology Tests.

Maintaining an environmental monitoring program is critical in the food industry today. Programs that monitor and manage areas of microbiological risk in the plant environment can serve as "early warning systems" to identify and eliminate sources of potential contamination. Overall objectives for environmental monitoring programs may include:

- To find possible indicator or spoilage organisms and/or pathogens
- To determine the effectiveness of cleaning and sanitizing procedures
- To determine cleaning frequency
- To reinforce employee training programs

Monitoring your plant environment with microbial tests as well as ATP will provide information of cleaning and sanitation effectiveness.

Investing on data trending will allow you to assess whether hygiene standards are being maintained. Data trending also provides concise reports for management meetings, customers or auditors.

In this seminar environmental monitoring methods will be presented together with examples and advantages for different scenarios.

Presentation 2 will be offered by **Denomega Nutritional Oils**. Please join Ron Wheelright, Senior Account Manager at Denomega in a discussion of Overcoming the Challenges of Formulating Foods and Beverages with EPA and DHA Omega-3.

Denomega Nutritional Oils is the leading manufacturer of all natural taste-and-odor-free omega-3 ingredients. They have been involved with the refining and processing of marine oils for nearly 100 years. Their omega-3 is sourced from a sustainable supply and is Kosher and Halal certified. They are a solutions-oriented company with a variety of omega-3 options. Their experienced technical team can assist manufacturers in incorporating omega-3 into a wide variety of food and beverage products without an impact on taste or odor.

Omega-3 can be a challenging ingredient to work with. But with the right information, many of these challenges can be overcome. Whether you are looking at introducing your first omega-3 product or have had a bad experience in the past, this presentation will give you new "food for thought."

Presentation 3 will be presented by **Kerry Ingredients and Flavours**. Please join Guylaine Trachy, Technical Director at Kerry for the answer to your questions – What is a functional ingredient in food and why are we using it?

What is a functional ingredient in food and why are we using it? This is the general question that we will answer during this presentation. First we will review the history of functional ingredients and their relationship with trends over the years. We will look at the most important functional ingredients in various food categories including beverages, bars, bakery, confectionary, and dairy. We will discuss proteins, gums, enzymes, emulsifiers, antioxidants, fibers, vitamins and other nutraceutical ingredients. We will also discuss flavor as a functional ingredient that can be used as a masking agent or to replace salt, cocoa, sugar, fat and more.

Presentation 4 will be offered by **Ecolab, The Food & Beverage Division**. The Food & Beverage Division of Ecolab is the leading provider of critical environment sanitation products and systems for the dairy, food and beverage processing, dairy agricultural and pharmaceutical markets. By meeting high standards of sanitation and service, Ecolab has gained an increasing amount of business from major corporate and regional customers throughout the world.

Ecolab provides a comprehensive program that combines Integrated Intervention Systems with thorough Operational Productivity Services, customized for each processing facility's unique operating conditions.

Please join Terry Lum for a discussion about the Effective Use of Chemical in Sanitation of Niche Areas. Terry will review the importance of cleaning a production plant, and answer questions of what, where, and when we should be cleaning. In addition, he will provide information on how to clean and who is responsible for the cleanliness of the plant. Lastly, he will review monitoring steps to ensure the effectiveness of the sanitation program.



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SUPPLIERS' NIGHT FREE SEMINARS

When: February 25, 2009
 Time: Seminar 1 and 2 held concurrently from **1:30 to 2:30pm**
 Seminar 3 and 4 held concurrently from **2:30 to 3:30pm**
 Where: **Coastal Hotel and Convention Centre**,
 20393 Fraser Highway
 Langley, B.C.
 Tel: 604-530-1500

1. 3M CANADA COMPANY

Topic: *Environmental Monitoring & Sanitation Verification (ATP and microbiology tests)*
 Speaker: Raquel Lenati, M. Sc.,
 Professional Services Advisor

2. DENOMEGA NUTRITIONAL OILS

Topic: *Overcoming the Challenges of Formulating Foods and Beverages with EPA+DHA Omega-3*
 Speaker: Ron Wheelwright
 Senior Account Manager

3. KERRY INGREDIENTS AND FLAVOURS

Topic: *What is a functional ingredient in food, and why are we using it?*
 Speaker: Guylaine Trachy, Technical Director

4. ECOLAB, THE FOOD & BEVERAGE DIVISION

Topic: *Effective Use of Chemical in Sanitation of Niche Areas*
 Speaker: Terry Lum
 Account Manager

Registration: thu.pham@olympicdairy.com
 Deadline: February 20, 2009
Seats are limited.

Please register early to attend.
 Fee: Complimentary of Suppliers' Night Show Registration

BCFT Website



Please check out the BCFT website at www.bcft.ca for:

- Up to date information about upcoming BCFT events,
- Job Postings, for those companies needing a hard working food technologist,
- Job Seekers, for those hard working food technologist needing a company,
- Book your table at Supplier's Night using our online registration.*

If you have any feedback or events that you would like posted, please email Melanie Thomson at webmaster@bcft.ca.



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