



TECH TALK



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CALENDAR OF EVENTS

1. Sunday May 27, 2012 to Tuesday, May 29, 2012

What: CIFST 50th National Conference
Innovation Meets Commercialization

Where: Scotiabank Convention Centre
6815 Stanley Avenue
Niagara Falls, ON

Details: For more information:
please visit www.cifst.ca

2. Thursday June 7, 2012

What: BCFT Annual Golf Tournament and Banquet

When: 12:00pm First Tee Off Begins
6:00pm Banquet Begins

Where: Greenacres Golf Course
5040 No. 6 Rd., Richmond, BC

Details: For more information:
please visit www.bcft.ca

**We're on
Facebook!**



BCFT has expanded its web presence to Facebook. Facebook is a free social networking service connecting individuals to their friends.

Find the page at <https://www.facebook.com/pages/British-Columbia-Food-Technologists-BCFT/180485308680605>.
"Like" us to get all the latest BCFT updates!

BCFT Spot Light on a Food Scientist – Jerry Hedding

The new Spotlight on a Food Scientists column of Tech Talk will be featuring a member that has made significant contributions to the food industry locally, as well as to BCFT in the past. If you have any recommendations on members who should be featured in this column, please email chair@bcft.ca.

By Karl Li & Reena Mistry

On March 3, 2012, Karl and BCFT Chair Reena Mistry interviewed Jerry Hedding. Jerry is currently retired. He has been a long-term BCFT and IFT member, and has dedicated his career to food industry for more than 50 years.

Jerry started his university studies in chemical engineering. His brother later suggested food technologist as a career path to him when he realized chemical engineering may not be his passion. "I liked it. It was a great switch over and I've been enjoyed it ever since", said Jerry. He received his Bachelor of Science in Food Science from Oregon State along with a ROTC (Reserve Officers' Training Corps) commission in the US Army Artillery in 1958.

In late 1959 after a short time with the US Army, Jerry started his first job in food industry at Nalley Foods in Tacoma, WA. "I was very lucky. It (Nalley Foods) was really a big company to work for. They had a plant in Vancouver as well so I was somewhat familiar with Vancouver." Nalley Foods had a big operation with several plants and produced various foods including dressings, pickles, snack food items (potato chips, etc.), canned foods, etc. Jerry started off in the salad dressings department as a QC lab technician. He then worked in various operations and was selected to join the newly established R&D department in 1963.

Karl asked, "Jerry, were people concerned more about food safety or quality at the time? With so many recalls and food poisoning issues, it seems that nowadays people are more concerned about food safety."

Jerry responded, "Oh, I think both. Strange enough shortly before I was hired, they (Nalley Foods) had a real problem. They introduced a new dressing product that started to blow up on the shelf. There were no plastic bottles back then, all were glass bottles. So we were emphasizing a bit more on the quality control. That ...might have been part of (why I was hired)."

In 1966, Jerry left Nalley Foods and moved to

BC, Canada and joined Langis Foods in Burnaby. "The reason I came up to BC was a nice little job I was offered. It was also... the time (that) I was looking for something else.



Jerry Hedding working in Nalley Foods QA Lab

"One problem about being in the lab is that you are kind of looked at as a lab person, and sometimes it is difficult to, maybe if you're interested in something else, let your feelings be known. You are kind of categorized by the management. They (Nalley Foods) were really expanding, plants in California, Vancouver, so we get a little bit of travelling. But with small companies I can contribute more."

Langis had no lab facilities at the time. The production manger performed some quality control work. So Jerry's job was to set up the QA/QC department, and he really enjoyed it. When talking about some of the changes in QC back then and now, Jerry said: "Probably the biggest thing is the equipment gets sophisticated. To get a protein content of a product you had to run the laborious Kjeldahl method. Those things are much faster now. Our pH meter was monstrosity, and now it's so easy."

In 1971, Langis Foods was sold to Lipton Foods (Toronto based). Moving to Toronto was not in his plan,



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Jerry Hedding, cont.

so Jerry started a food service supply company with a partner. “Vancouver is a unique area, because you have the Rocky Mountains to protect it from the big suppliers from the east, and then you have the borders keeps the US suppliers out a bit. That changed a lot now. Going back 30 years ago most suppliers are pretty local and they were very specialized.” Jerry and his partner, together with a manufacturing company National Spice Ltd. and a distribution company Qwest Foods, manufactured and sold various specialty products including spices, seasoning, bar mixes, drink mixes and straws to various food service group including McDonald’s.

“So, was it difficult for you to transform from a lab person into more of a business role?” I asked.

“Oh, it’s about putting my money on the line when we started our own company,” Jerry responded. “Quite frankly it was a pretty nice experience. We did that (food service business) (from) 1971 to 1994.”

Jerry retired from the partnership in 1994 and started a consulting company Thyme Foods Ltd. for the development of new food products. “I got into the food technology and I really liked it.” When talking about some of the difficulties and challenges working as a consultant for various companies, Jerry said: “They (food service groups) always want something. Seems like every time they come in (to a food company) there’s something you got to re-do. It’s really difficult, especially the other vender is trying to nail down the price all the time. It’s hard for food technologists too because you keep looking at how can you make the formula cheaper but there’s not much you can do...”



Karl, Jerry, and Reena at Steamworks, Waterfront

They want cheaper and better.”

We flipped the conversation to the subject of students and new graduates in food science. Jerry expressed that networking is very important for both pursuing an education in food science and look for a career advancement in the industry.

“Promoting the students to come to the meeting helps because they are always so busy and they don’t think about it. To me, I think as a student you join the organization for a number of reasons, one (is) for the technical, and (another) for the networking. I guess networking keeps you up to date, just like everything else, making sure you’re up to date with the field and the changes. When I went to school the E.coli was just a check of human waste. We never thought there’s was a variation of E.coli that will attacks your kidney and liver and basically can kill you,” Jerry said.

Outside of his career, Jerry has been a very active member of the IFT and BCFT. His first IFT certificate dated back to 1957. “The thing I’m most proud of is Jack Phillips and I getting suppliers night to Vancouver.” About 18 years ago, the two gentlemen successfully connected Vancouver with the Puget Sound IFT and the Oregon IFT Suppliers Night circuit and held the first Suppliers Night in BC. “That was very helpful for the local groups and also (for) scholarships for the students.”

With more than 120 suppliers this year, Suppliers Night is now the biggest source of revenue for BCFT. It helps to supports four scholarships, travel expenses for IFT and CIFST meetings, and various BCFT social and technical events. Jerry has been an outstanding member of BCFT and he hopes that there will be more and more professionals to join and get involved in the association. Like he said, networking and getting new ideas are important in any industry.

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BCFT Annual Golf Tournament and Banquet

BCFT invites you to the annual golf tournament and banquet to be held at Greenacres Golf Course in Richmond on Thursday, June 7, 2011. The BCFT social event of the year will include golf, dinner and door prizes. Guests are welcome.

Golf format will be Texas Scramble. You can create your own team of four or we will match you with other golfers.

Location: Greenacres Golf Course
5040 No 6 Rd Richmond, BC V6V 1T1
(604) 273-1121

Time: Golf: First Tee Off time at 12 noon
Banquet to follow at 6:00 pm

Prices:
Golf and Banquet - \$125
Golf and Banquet - Student Member Rate - \$95
Banquet Only - BCFT Member - \$45
Banquet Only - BCFT Non-Member - \$65
Banquet Only - Student Member Rate - \$30



Golf carts are not included and can be made available directly from Greenacres Golf Course.

For any questions or comments contact Sandy Conroy at sandy.conroy@univarcanda.com

Please register with Christine Scaman – christine.scaman@ubc.ca Please indicate whether you are a BCFT member, and if you wish to register for both golf and the banquet or the banquet only.

Please contact Peter Taylor at taylor58@telus.net with donations, prizes and golf sponsorships.



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For additional information regarding the UBC Science Co-op program, please click [here](#).



To discuss how a student from our program may contribute to your organization's goals and objectives, then please contact Chris McKinnon at 604-827-3303 or at cmckinnon@sciencecoop.ubc.ca.

BCFT Website

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

- Up to date information about upcoming BCFT events
- Job Postings (<http://www.bcft.ca/employment.html>.) for those companies needing a hard working food technologist.

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



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New Professional Series Networking Event

Our first New Professionals Series networking event took place on March 15, 2012 at the Rogue Kitchen & Wetbar. 14 people, including students and recent graduates working in the food industry, attended this interactive discussion led by Kimberley Rawes from UBC Career Services on the interesting and relevant topic of "Office Politics".



Kimberley Rawes speaking about office politics.


As everyone discussed and shared on potential politics situations that could happen in one's own work place and how would they handle the situation, there were many that everyone could identify with but may disagree on what to do about it. Kimberley shared tips to help handle

these situations and most importantly how to wow your boss and colleagues: Ignore the limits of your job description, Be authentic, Praise publicly and Complain privately, Speak when others won't, Prove it can be done, and Always strive for improvement!



Intent listeners at BCFT 's New Professional Series Networking Event



After the presentation, everyone enjoyed some free time to network and chat with one another over some delightful drinks and delicious appetizers. We look forward to our next New Professionals event!



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Calling all UBC FNH, Nutritional Sciences & Food Sciences Grads!

Are you a graduate of the FNH, Nutritional Sciences, or Food Sciences program at UBC? Then we would like to reconnect with you! The Food, Nutrition and Health program at UBC wants to stay connected with its alumni.

If you are interested, send us a quick e-mail at fnh.alumni@ubc.ca to update your contact information (name, email, major and year of graduation).

Or, connect with us by Facebook by joining our group at "UBC FNH Alumni". A great way to stay up-to-date with the program and to connect with former classmates!

The BCFT is Looking for You!

As you know the BCFT is run entirely by volunteers and once again we are soliciting members for their interest in participating in next year's executive. We will have a number of vacancies to fill. Help keep our flame burning bright.

If you are interested in volunteering please contact Reena Mistry at chair@bcft.ca.



For Employers and Job Searchers

BCFT sponsors 'no-charge' job 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: www.bcft.ca/employment.html

For more information or to post a job, please contact Angie Dueck at employment@bcft.ca.

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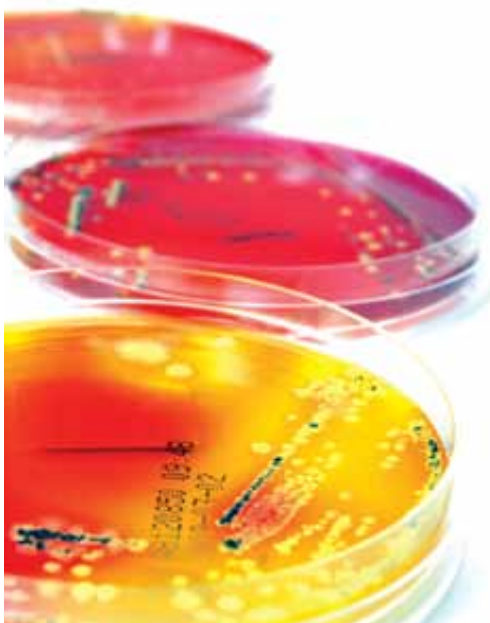
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