



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

Published by B. C. Food Technologists

April 2013 Volume 62, No. 8

www.bcft.ca

2012/2013 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. WEDNESDAY, MAY 8, 2013

What: CIFST Annual General Meeting
 When: 5:00 pm – 6:00 pm
 Where: Fairmont Macdonald Hotel
 10065 100 St NW, Edmonton, AB
 Details: For more info, please visit: <https://secure.cifst.ca/default.asp?ID=984>
 The AGM is being held in conjunction with the CIFST Alberta Section AGM/Dinner.

2. THURSDAY JUNE 6, 2013

What: BCFT Annual Golf Tournament & 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 info, please visit: www.bcft.ca

3. SUNDAY AUGUST 17 TO THURSDAY AUGUST 21, 2014

What: International Union of Food Science and Technology (IUFoST)
 17th World Congress of Food Science & Technology – “Research That Resonates”
 Where: Palais des congrès de Montréal
 159 Saint-Antoine St. West, Montréal
 Details: For more info, please visit:
<http://iufost2014.org/>

**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!

Time to Start Dusting Off Those Clubs – The BCFT Annual Golf Tournament and Banquet is Coming!

BCFT's annual golf and banquet event is happening sooner than you think! Join us for an afternoon of Texas Scramble/Best Ball-style golf followed by fantastic food, door prizes (and possibly, a keynote speaker)!

This thing is always fun - come out and have a last hurrah with your food science colleagues or classmates before summer takes hold!

Location:

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

Date:

Thursday, June 6, 2013

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@univarcana.com

Please register at http://www.bcft.ca/upcoming_events/reg20130606.html

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

The BCFT is Looking for Volunteers!

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. We are especially looking for volunteers for the Program Committee, New Professionals committee, and Chair Elect.

Volunteering for BCFT is a wonderful way to give back to the food industry, gain professional experience, and make valuable professional contacts. Additionally, we're always looking for new people to get involved and bring some fresh ideas to the table!

See the current executive list for roles available and see what peaks your interest. If you are interested in volunteering in any position, please contact Reena Mistry at chair@bcft.ca for more information.



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BCFT Spotlight on a Food Scientist – Margaret Daskis



On January 19, 2013, Karl Li from the BCFT New Professionals Committee email-interviewed Margaret Daskis, president of Fresh Ideas & Solutions Inc. She has worked in the food industry for the past 25 years, serving as Director of Technical Services for a variety of small, medium and large scale food processors.

Below is a transcript of the highlights from the email interview.

Karl Li (K): What education or training has led you to the Food Industry?

Margaret Daskis (M): BSc. (Agr). I had a High School interest in sciences and cooking thus when I found out that there as a subject such as Food Science that was not a home economics teacher I was thrilled. I could marry my creative side of food with the science (or why does it do that or how does it do that?)

K: Do you have any educational or professional background other than food?

M: Immediately after graduation from UBC I took night school courses in accounting, marketing, sales, market research and economics to complement the food science degree knowing that I would be working with people in other disciplines and I wanted to understand their perspective and how I could work with them effectively. This was also a prelude to my desire of eventually working in Management.

Once I was involved in the food industry I took courses in Food Sensory Evaluation, ISO 9001 systems, and received a diploma in Total Quality Management (TQM).

K: What was your first job in the food industry? And how did you like or dislike it?

M: During the Summer between 3rd and 4th year I was employed by the Ministry of Agriculture to work at Panco Poultry to identify and quantify the causes of bruising in Chickens and Turkeys in the Lower Mainland. The application of the food science courses, statistics. After graduation I was employed by Cor-EI Food Corporation; a food consulting company. I felt honoured to be asked to work there; I learned a lot about setting up a product development /quality assurance lab on a limited budget and about the process of working for private clients. The diversity of projects was extremely interesting. I disliked that I was let go after 15 months due to budgetary constraints as there was a lot of potential for business.

K: What made you decide on a career in the Food Industry?

M: In high school, I gravitated to summer jobs that involved food, but interestingly none of them as a front line worker in a food service establishment! The prospect of a career in the food industry occurred to me while I was working as an Order Desk Clerk for

BCFT Spotlight – Margaret Daskis, continued

White Spot Restaurants at their Commissary in South Vancouver. Working during summer holidays and weekends during high school and university I became aware of what Quality Control meant. The office I worked in was located next to the Quality Assurance Manager. When I wasn't busy I was asked to photocopy some of the Quality Control manuals. I was intrigued by how detailed the process for making French fries was including defining the variety of potato, the dimensions of the fries, and how they cleaned and stored the fries prior to shipment to the restaurants. I was also introduced how customer complaints were handled and the information that was relevant to investigate the complaint.

K: What do you like the most about your job? What about some negative aspect that you don't like in food industry in general or a specific occasion during your career?

M: The ability to help people and be part of solutions to problems is the most gratifying part of my career. Food is such an emotional issue and integrates with nearly every part of our lives; health, cultural, societal, economic, even philosophical, that everyone has an opinion. This is a benefit as well at times a curse. It does provide opportunities for discussion! As scientists we have to help provide the factual or science based aspects of food while respecting long held beliefs that are ingrained, often through generations of families. As well, recognizing who the major influencers are within the media is important as many myths or "deviated facts" become "facts" in the public eye when provided through various speakers and media sources.

K: What do you think your biggest contribution to the Food Industry is?

M: Being positive and excited that I, as a food technologist, can provide amazing science based information to ensure that food products are created that are safe, have organoleptic properties that survive the shelf life, and are enjoyed by the consumer. I love working with people who have novel ideas or problems which stretch my thinking of how to utilize my expertise and experience to assist them. I hope my enthusiasm is infectious for younger and older members of the food industry to assure that our knowledge is shared to the benefit of society.

K: Have you noticed the economy having an impact on the Food Industry?

M: The food industry is the bell weather of the economy as a whole. When there are negative stresses on the economy the buying patterns of consumers adjust to basics and the "odd guilty pleasure", possibly less entertaining and eating out, but when the stresses become positive, i.e. growth in the economy, the food industry responds with more innovation of new products, often more indulgent type, higher value products, new packaging, etc.

K: What kind of changes do you see occurring in the Food Industry?

M: The more significant developments currently in the BC Food Industry include adapting more technology, both software and equipment to enhance productivity, communicating directly with the consumer, and allowing for more innovative products that integrate the convenience demanded of the Western countries with the traditions of the other countries. There is also a group of entrepreneurs who are motivated by personal experience to enter into the food industry, i.e. allergens, organics, cultural, societal, etc., thus are very passionate about their products and businesses. Another group of entrepreneurs have exposure and experience in the food service sector who now wants to expand into the more industrial food manufacturing arena. Both groups come with varying sets of skills and capacities but have the desire to build a sustainable business.

K: What do you think the next "big thing" is in relation to the Food Industry?

M: Customization of food products for healthy lifestyles will continue to grow. It is just starting to become main stream, such as a larger company, Kellogg's, that extends a very traditional brand, Special K, into "On the Go" type products to further their product offerings while taking advantage of their consumer's trust in the marketplace. Other customization includes alternate and specific delivery methods of nutrients into the body, all towards preservation of the healthy benefits of food. As more people are living longer it is imperative that food be emphasized and separated further from drugs; food is used to provide the basic and specific nutrients to attain and maintain a healthy body and mind whereas drugs are useful for corrective or acute treatments for specific ailments. People need and want to take control over their health thus food is one of the most available sources of nutrients but factual information must be provided so they can

BCFT Spotlight – Margaret Daskis, continued

made the appropriate choices.

K: What are the key things that you think are important to career advancement?

M: The ability to communicate effectively and the ability to keep your eyes and ears open are extremely important. Once you decide where you want to go (doesn't have to be specific) your eyes and ears will guide you. You will be open to seeing a need that should be fulfilled in the industry or your company and you will be open to hear when someone asks for your help.

Plotting a general course; i.e. do I want to go into research? Product development? Quality assurance? Management? And knowing who you will be working with will also help you to decide on future learning—are you going to be a specialist or a generalist? Are you going to work with people of other departments of a company or within a single department?

K: Do you have any suggestions on work/life balance?

M: Decide where your passions are and pursue them. Everyone needs a break to rejuvenate but how that is achieved is up to the individual. You need to bring

Fresh Ideas to your workplace for the social and morale aspects of your workgroup as well as the creative and investigative roles that are involved in every job.

K: If you could start over, would you still consider a career in the Food Industry? If not, what profession would you choose?

M: I nearly started my career over as in 1981 as within 2 years of graduating I had already been laid off from two companies and the local food processing environment was shrinking and retrenching back to the head offices in the US and Ontario. I was enrolled at SFU for an Accounting degree. Just as the classes started I received a phone call that brought me back to the food industry. I would still continue the same path with perhaps a double major in nutrition as it has become such an integral part of the food production arena.

K: What comments or suggestions would you give to the next generations if they decide to pursue an education/ career in food industry?

M: Go for it and love it!

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General Manager



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SGS Announces Opening of New Burnaby Lab

SGS is pleased to announce the opening of a fully equipped commercial Agriculture and Food analysis laboratory in Burnaby, British Columbia, Canada. The new Burnaby laboratory has been strategically located to service the growing needs of the food and natural health product (NHP) industry in Canada. SGS is constantly reviewing opportunities to expand services and is committed to servicing the Agriculture and Food industry globally.

The Burnaby laboratory will provide a variety of services to customers in the food, processing and agricultural supply chain including:

- Grain and Oilseed Testing
- Nutrition Labeling
- Food Chemistry Testing
- Specialized Nutrient Analysis

- Vitamins and Minerals Testing
- Oil Tallow and Grease Analysis
- NHP Analysis

The new Burnaby laboratory will complement the agricultural and food laboratory portfolio we have in North America (Guelph ON, Winnipeg MB, Brookings ND, St. Rose NO). In addition, it will strengthen an unparalleled network of over 50 commercial laboratories globally, many of which are accredited to the ISO/IEC 17025 standard.

SGS offers a wide range of services to the Agriculture sector including GMO testing, microbiology, and toxin testing for the grain industry, food industry, NHP market, seafood industry and trade services.

For further information please visit SGS Agriculture and Food.

<http://www.sgs.ca/en/Agriculture-Food.aspx>

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New course offering in the BCIT: **HACCP Food Safety Course Series**

Join us at BCIT for this unique 2-day course! We'll be taking an in-depth look into SOP (and Work Instruction) planning, design, writing, and management techniques that optimize usability, and ultimately HACCP Program effectiveness and business efficiency. As always, the course will be interactive, hands-on, and a great place to network.

So whether you're just starting to write SOPs for your company, you're revising, or you're simply fed up (or embarrassed!) of the current state of your SOPs, we'll be sure to send you home with job-ready tools. Help build a Food Safety culture by keeping SOPs off the 'dusty shelf' and in operation! Sign up today!

ADDITIONAL INFORMATION

FOOD 2162 HACCP:

Standard Operating Procedure Design & Management

June 4-5, 2013 at BCIT Burnaby Campus
Instructors: Rebecca Robertson &
Crystal Cinq-Mars

www.bcit.ca/study/courses/food2162

Contact: Sharon Cameron, Program Assistant
sharon_cameron@bcit.ca

Questions? Email Crystal Cinq-Mars
ccinqmars@my.bcit.ca

Website: www.bcit.ca/health/haccp



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UBC Science Co-op Students Available

Would your company be interested hiring motivated and energetic Undergraduate Food and Nutritional Science students for various food-related roles for full-time opportunities this Summer?

UBC Science Co-op students are third or fourth year Undergraduate students who have a sound academic standing in food-related studies, with broad-based knowledge in microbial science, nutrition, and marketing, and are available for 4 to 16-month long placements.

For additional information about UBC Science Co-op, please feel free to contact me directly or refer to this link.

Chris McKinnon, Life Sciences Co-op Coordinator
Science Co-op Programs, UBC
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604.827.3303
cmckinnon@sciencecoop.ubc.ca
www.sciencecoop.ubc.ca

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!

First Canadians to Compete in the Pacific Northwest IFT Student Association College Bowl!!



Post competition cheers with OSU-brewed beer!

By Reena Mistry

On April 6th, 2013, University of British Columbia (UBC) students Jessica Law, Amy Leung, Jeffrey Ma, Jamie Siu, Nina Tan, and Monica Tang competed in the 2013 Pacific Northwest Area IFT Student Association (PNW IFTSA) College Bowl, as the first Canadian team to ever compete in IFTSA history. This was possible because as of this academic year, the UBC Food Science Club gained official IFTSA chapter status after being a food science club in existence for at least one year (as per the IFTSA guidelines to becoming an official chapter). This also marks the first official Canadian IFTSA chapter to be in existence.

Five teams competed in the PNW IFTSA College Bowl Competition in Corvallis, Oregon – Oregon State University (OSU, hosting team), Fresno State University, Washington State University/University of Idaho, University of California (UC) Davis, and UBC. The competition was fierce, as many of the teams have competed several years in a row and had a database of questions to study from, as well as prior College Bowl champions to learn from. Nonetheless, the UBC team did a great job! While they did not become the PNW Area champions, they made it to round 7 out of 9 rounds, and gave all of the other teams a good run for

their money! They were only defeated by the two teams who were in the semi-finals by only one question worth of points. In the end, between the two semi-finalists-UC Davis and OSU-UC Davis won the title of PNW Area Champion and will go on to compete at the IFT Annual Meeting in Chicago this July.

Great job UBC!!!



UBC Students (L-R: Amy, Jessica, Jeffrey, Jamie, Nina, Monica) at the Pacific Northwest IFT Student Association College Bowl

Think About Advertising Your Business in Tech Talk

You can't afford to miss this opportunity to advertise!

Tech Talk is published approximately nine times a year by the British Columbia Food Technologists Association (BCFT). As the official publication of the association, Tech Talk reaches the local audience of individuals in the Food Science and Technology profession - your ad in Tech Talk will keep you on top of our readership of over 300 individuals.

For complete details on placing your ad in Tech Talk, contact:

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We accept ready-to-print copy of your ad in PDF or TIFF format in color or black & white, or a hard copy of business cards. The advertisements also can be sent via email in any digital format. For example, a high-resolution (300 dpi or better) scanned copy, or digital format (e.g., EPS or PDF) of the ad.

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Rates indicated are on per issue basis. Discounts up to 10% are available for advertising in multiple issues.

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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- E. coli 0157:H7
- STECs (shiga toxin E. Coli)
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- GDS-PCR
- Campylobacter in Poultry
- Giardia-Cryptosporidium
- Pseudomonas species
- Salmonella species
- Bacterial, Yeast & Mold Ids

Procedures Utilized

- Health Canada Compendium Methods
- USP Methods for NHP
- CFIA Approved Methods
- Standard Methods for Water and Wastewater



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