

TECH TALK

B.C. FOOD TECHNOLOGISTS NEWSLETTER

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2013/2014 BCFT EXECUTIVE

NAME	POSITION	EMAIL
Chair	Reena Mistry	chair@bcft.ca
Treasurer	Jenny Li	jli@shafer-haggart.com
Secretary	William Hu	williamhu3@shaw.ca
Membership Chair	Erin Friesen	membership@bcft.ca
Academic Rep BCIT	Gary Sandberg	gary_sandberg@bcit.ca
Academic Rep UBC/PayPal	Christine Scaman	christine.scaman@ubc.ca
Newsletter Editor	Brian Jang	bjang@maxxam.ca
Advertising Chair	Ron Kuriyedath	ron_kuriyedath@sgs.com
Program Committee Chair	Melanie Thomson	mthomson.bcft@gmail.com
Past Chair / Program Committee/ Banquet / Suppliers Night	Peter Taylor	taylor58@telus.net
Program Committee / Awards Co-chair	Keely Johnston	keelynj@gmail.com
Suppliers' Night Comm.	Mike Dolling	suppliersnight@bcft.ca
Suppliers' Night Comm.	Daphne Tsai	daphnetsai@telus.net
Suppliers' Night Comm.	Ian Smith	suppliersnight@bcft.ca
Suppliers' Night Comm.	Julie Tom	jtom@englishbayblending.com
Golf Tournament	Sandy Conroy	sandy.conroy@univarcanada.com
Webmaster	Angie Dueck	webmaster@bcft.ca
New Professionals Comm.	Karl Li	karlzrli@gmail.com
New Professionals Comm.	Mauricio Lozano Gendreau	lozano.gendreau@gmail.com
Social Media Coord.	Emilie le Bihan	elebihan@metaromneotech.com
Awards Co-chair	Sherisse Sweetman	ssweetman@puratos.com
BCIT Student Rep	Kevin Chau	k.chau54@yahoo.ca
UBC Student Rep	Jeffrey Ma	jeffreyma90@gmail.com
UBC Student Rep	Amy Chen	amychen7952@gmail.com

CALENDAR OF EVENTS

1. TUE., SEPT. 24, 2013

What: BCFT Annual General Meeting

When: 6:00pm to 8:00pm

Where: Hilton Vancouver Metrotown
6083 McKay Ave, Burnaby, BC

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

2. WEDNESDAY, FEBRUARY 26, 2014

What: BCFT 20th Annual Suppliers' Night

When: 4:00 pm – 7:00 pm

Where: Delta Burnaby Hotel and Conference Center
4331 Dominion Street, Burnaby, BC

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

3. SUN., AUG. 17 - THUR., AUG. 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, Québec

Details: For more information: 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!

Message from the Chair



Welcome back to a new year with the BC Food Technologists! This past year was eventful with our programs and section involvement. We had a fall New Professionals event with a workshop on networking given by Kimberley Rawes and yours truly. We had a great turnout of over 50 attendees at our Annual Speakers' Night in January 2013, hosted by

BCIT student representatives, where Dr. Jennifer Black gave a remarkable presentation regarding nutrition and food security. The UBC students and New Professionals committee collaborated to organize the first ever "Speed Networking" event in BCFT history last spring, which was such a huge success that they are already planning the next one.

And of course, no year-in-review is complete without mentioning our annual Golf Tournament & Banquet! Other notable mentions must include the UBC Food Science students participating for the very first time in the IFT Student Association College Bowl in the Pacific Northwest region and coming in 3rd place against other universities that have been competing for years! I am so proud of them! With such a great year behind us, and all the hard work that was put in to make it happen, it was very rewarding when I got the email from IFT in which they officially recognized us as an IFT Section of Excellence for 2012-2013!

We have a lot in store for us this coming year. Our Annual Suppliers' Night had a record attendance again this year, with 129 table top displays, and I can assure

you we are looking at ways to make it bigger and better! Our new Program Committee has lined up events for the year. The New Professionals and the student groups are looking to host another Speed Networking event due to the success of the one in March. The UBC student representatives have already started working hard to look for a presenter for the Annual Speakers' Night in January 2014 hosted by UBC Food Science students.

I would like to encourage more student involvement with IFT, CIFST, BCFT, UBC and its Food Science Club, and BCIT. The experience is invaluable. There are plenty of opportunities through your UBC or BCIT such as participating in the 2014 Challenge Cup slated to happen this year in August at the 2014 IuFOST Conference in Montreal. Other opportunities include competing in the IFT Student Association College Bowl or any of the other IFT student association competitions, such as the Product Development Competition or the Undergraduate Research Competition.

On a final note, I would like to thank you all for your involvement in BC Food Technologists. This organization would not be here if it weren't for all its members. This will be my final year as Chair for BCFT, as I pass down the torch. It has been a great 2 years, and I am determined to make this 3rd final year as Chair the best one yet! Hope to see you at our events, which you can keep up with on our website: http://bcft.ca/upcoming_events.html, or on Facebook, or Twitter @BCFoodTech.

Sincerely,

Reena Mistry


BC Food Technologists Chair, 2011-2014



Ron Kuriyedath
Sales Executive

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Dennis McTavish
Account Manager

18663-60A Avenue Surrey, British Columbia Canada V3S 7P4	tel: 604.575.3188 fax: 604.575.3184 cell: 778.839.1432 TF: 1.800.268.6798 dennis@dempseycorporation.com www.dempseycorporation.com
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Letter of Recognition From IFT

Congratulations! The British Columbia Section IFT is being recognized as a '12-'13 Section of Excellence.

This recognition symbolizes your section's commitment to IFT, your section members, and the food science and technology profession.

The British Columbia Section IFT is a vibrant community of dedicated professionals that embody the spirit of IFT. The events you hold throughout the year, your exemplary volunteers, your dedication to students, and your excellence in leadership demonstrate your ongoing devotion to ensuring that your section will flourish for years to come.

In order to be recognized as an IFT Section of Excellence, the section must meet or exceed several criteria. They include the following: the section Annual Report and Financial Report are submitted by the deadline, membership exhibits stability or growth, at least three meetings are held in the year, the section website/newsletter is up-to-date, and the section demonstrates their commitment to future generations of food scientists and their community.



We know the British Columbia Section IFT's success would not be possible without the hard work and long hours put in by all of your section's volunteer leaders. Keep up the good work!

Sincerely,
Sharon H. Kneebone, IOM, CAE, IFT
Director of Membership
Erin F. Carter
IFT Section Champion

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Food By a Food Scientist

Blogging on food industry issues by Cliff Dunlop, a long-time member of BCFT, several Canadian food processing companies, and former Project Leader of the Food resource Centre, BCT. View website at: <http://www.food-by-a-food-scientist.com/>

To receive bcc notification when new blogs are published, please email me at: cdunlop00@shaw.ca

or add the following link to your computer's RSS feed:
<http://www.food-by-a-food-scientist.com/blog/>

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scifoodguy@gmail.com
778-931-0527

Food Safety short-course at BCIT - Environmental Monitoring for Pathogens

Join your food industry & food service colleagues November 5 & 6 for an interactive two days at BCIT! Environmental Monitoring for Pathogens explores the most up-to-date and effective approaches to developing and implementing Environmental Monitoring Programs.

Achieve confidence in the safety of your products!

For pricing, registration, and more information about the entire HACCP Food Safety Course Series at BCIT - www.bcit.ca/health/haccp/

Contact:

Rebecca Robertson
Instructor & Course Developer
rebecca_robertson@bcit.ca

BCFT Suppliers Night 2014


GENERAL INFORMATION

BCFT is pleased to announce our 20th Annual Suppliers' night on Wednesday, February 26, 2014. We are excited to return to the Delta Burnaby Hotel & Conference Centre, central and convenient to both suppliers and attendees! This event is an exceptional opportunity for learning about new companies, products and services and networking with other R&D technologists, food scientists, purchasers and senior management from leading food and beverage companies within BC.

DAY OF THE EVENT

Date: Wednesday, February 26, 2014
Set-up Time: 1.00pm
Show Time: 4.00pm - 7.30pm

More details available at www.bcft.ca



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BCFT Members attend the Strategic Leadership Forum at the 2013 IFT Annual Conference

By Keely Johnston, Jenny Li, and Karl Li

The Strategic Leadership Forum (SLF) was held in July at the 2013 IFT Annual Conference in Chicago, Illinois. This full day workshop, led by Cynthia D'Amour, left us excited and energized, and ready for another successful year with BCFT. Cynthia used a variety of inventive and fun tactics and personal stories to demonstrate to nearly 80 IFT section leaders how to lead successfully and encourage others to participate in professional associations.

The key lessons we learned at the SLF were to "delegate" tasks and to use "hot buttons". We learned that effectively leadership does not mean doing all the work ourselves, but instead encouraging and promoting greater participation from other section members and volunteers, getting more people involved, and creating a

fun atmosphere to work together as a team. To do this we were taught that each person has a "hot button", or primary reason for volunteering their time: meeting new people, learning new things, or helping out. Successful leaders need to identify and foster these hot buttons for each volunteer in the association.

The SLF also allowed us to network with IFT leaders from across North America. We shared new event ideas and discussed the current challenges we face as a volunteer association and some possible solutions to these challenges.

Although it was a busy day, it flew by and we all came home feeling a little bit wiser and very encouraged about engaging new and returning members in the upcoming BCFT year.

November Start Date for BCIT Directed Studies Projects

Over the past years, BCIT Food Technology students in their final term have worked with industry on a project. Due to curriculum changes, this year projects will be assigned in November. This will give students more time to complete the required work.

Past projects topics have included: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, waste utilization, sensory evaluation, and many others.

The students will select their project in November and begin work on the literature review. They will then have one day per week (Wednesdays) from January to April to devote to the project. Presentation of oral and

written reports takes place in May.

Work may be done at BCIT and/or company premises. During the project, the student has access to BCIT Food Technology pilot plant and analytical equipment. 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.

Projects must be submitted by November 1 to be considered. Project acceptance depends on suitability and interest by the students.

For information, contact Anne McCannel at (604) 432-8269 or e-mail Anne_McCannel@bcit.ca.



Kyrsten Dewinetz
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#201-7950 Huston Road
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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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Vancouver, BC, V6T 1Z1
604.827.3303
cmckinnon@sciencecoop.ubc.ca
www.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.

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

BCFT Award Recipients Say Thanks

Dear BCFT members and executives,

I would like to take this opportunity to thank you for your support of the "British Columbia Food Technologist Award." As one of this year's recipients, I am grateful for the opportunities this award will provide me in furthering my education at BCIT; I plan on pursuing a degree in Environmental Health and becoming a certified Environmental Health Officer.

Completing two successful years at BCIT has taught me the value of perseverance and support. With your help and support from my parents, friends, instructors, and peers I am able to follow my passion for food hygiene and safety.

Thank you again for your thoughtful and generous gift.

Sincerely,

Jason Murillo



Sandy Conroy
Account Manager

Univar Canada Ltd.
9800 Van Horne Way
Richmond, BC V6X 1W5
Canada

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To: BC Food Technologists

From: Kevin Chau, BCIT 2nd Year Student

Subject: Thank you Letter

I would like to thank BCFT for awarding me the 2013 BCFT Food Technologists Award in Food Technology. I am honoured and grateful to be a recipient of this award.

Over the past two years, I have grown leaps and bounds while studying in the BCIT Food Technology Program and participating as an executive for BCFT. The opportunities to demonstrate my leadership skills at school and at the Student Speakers Night have further prepared me to enter a career in the food industry.

I will continue to further my studies in the Food Industry for the New Year. For the remainder of this year, I will be looking for an opportunity to work as a Quality Control Technician. I look forward to sharing my experiences with current students in the BCIT Food Technology Program.

Thank you again for your generosity and support.

Sincerely,

Kevin Chau



Lucie Nicholls
General Manager

#212-1515 Broadway Street
Port Coquitlam, BC
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1. Research conducted by IPSOS-ASI Ltd., January 2010
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