

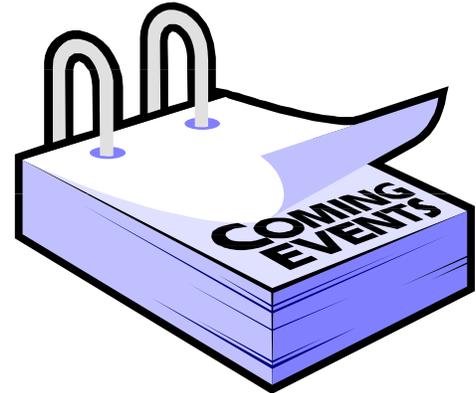
# TECH TALK

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### 1. TUESDAY, DECEMBER 2, 2014

What: BCFT Holiday Wine & Cheese Tasting:  
20 typical wine questions that a  
supposed wine guru gets asked

When: 5:30 pm – 8:30 pm

Where: Salt Tasting Room  
Blood Alley Square, Vancouver BC

Details: For more info: please visit [www.bcft.ca](http://www.bcft.ca)

### 2. WEDNESDAY, FEBRUARY 25, 2015

What: BCFT 21st Annual Suppliers' Night

When: 4:00 pm – 7:30 pm

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

Details: For more info: please visit [www.bcft.ca](http://www.bcft.ca)

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*Message from the Chair:*

# Previewing the Year Ahead

Hello, new and returning British Columbia Food Technologist members, and welcome to the new BCFT year! It is my honor to be chairing an amazing group of volunteers to bring you, the members, opportunities to learn, network, and contribute to the food science/technology community in British Columbia. I am really looking forward to what is in the works for this year and you should be, too!

The Programs Committee has planned a great line-up of events over the coming year spanning from exciting social get-togethers to interesting workshops and technical talks on up-and-coming food science topics. In addition, BCFT is eager to plan a mini-conference later in the year to highlight research in the Pacific Northwest region, and bring together neighboring sections.

The New Professionals Committee is continuing to provide great opportunities for new professionals to network with their popular Trivia Night and other events and their Spotlight on a Food Scientist interviews that can be found in the BCFT Tech Talk newsletter ([http://bcft.ca/tech\\_talk.html](http://bcft.ca/tech_talk.html)).

This list wouldn't be complete without mention of the Supplier's Night – slated for February 25, 2015. As the largest and most successful event organized by BCFT, the Supplier's Night Committee is hard at work to ensure that this event is not to be missed!

To end off the year, dust off your clubs and head to the BCFT annual Golf Tournament! As an "aspiring"

golfer, I've lost many balls and gained many contacts at this great event, a wonderful way to end the BCFT year. Check out our events page regularly for details on upcoming events ([http://bcft.ca/upcoming\\_events.html](http://bcft.ca/upcoming_events.html)), or follow us on Facebook or Twitter (@BCFoodTech)!

In addition to all of the great events we have planned, this year BCFT continues to build on the structure of this organization through developing documents and plans to aid in the successful continuity of the organization. With responsibilities clearly developed and work tasks documented we hope to make it easier for those interested to volunteer with BCFT and attract more members to be active participants in BCFT. If you are interested in volunteering, please contact me directly ([chair@bcft.ca](mailto:chair@bcft.ca)).

Finally, as we strive to provide the best value to all members of BCFT, we welcome any feedback or ideas that you may have. Talk to me, or another executive member, at one of our upcoming events, or send me an email. I look forward to meeting all of you in the coming year!

Best,

*Keely Johnston*

2014/15 BCFT Chair



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# Connect the Dots: Traceability and Recalls in Your Supply Chain

By **Sophie Henry**

4th Year UBC Student

The BCFT/BCFPA joint workshop “Connect Dots: Traceability and Recalls in Your Supply Chain” was held on October 2nd at the Shadbolt Centre for the Arts in Burnaby with a total of 49 attendees. The lecturer was Nadine Garland, a SGS Lead Auditor, who has been working in quality assurance and food safety for 22 years.

The workshop began with a discussion on traceability. Documents required to manage traceability were described, along with a brainstorming records required to show traceability from purchasing to customer. The importance of testing your plants traceability, with a team at least once a year, was stressed in order to ensure the plant is ready in case of a recall.

Following a refreshment break the topic turned to recall programs. Recall classifications and complaint collection was discussed. The recall team was shown to be a vital part of a recall plan. It must include a variety of members, from a variety of disciplines.



*Nadine Garland presents at the BCFT/BCFPA joint workshop.*



*Nadine Garland and Ron Kuriyedath*

Scripts, which are action plans required for each team member, were explored through a script writing exercise. In addition the importance of good communication, whether through the media, within the company, or to clients was expressed.

The informative evening was wrapped up with a large raffle. The interactive portions of this workshop and the enthusiasm of Nadine Garland made this workshop highly engaging and enjoyable. Thanks to Nadine Garland, and all those involved in the organization of this fantastic workshop.



## 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. <http://www.bcft.ca/employment.html>. For more information or to post a job, please contact Angie Dueck at [employment@bcft.ca](mailto:employment@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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# Geoducks Emerge Victorious at New Professionals Trivia Night



**Submitted by Jenny Qi**

UBC Student

The much anticipated Trivia Night took place on November 5th at the Steamworks Brewing Company in downtown Vancouver. Organized by the BCFT New Professionals Committee, the sold out event brought together 36 food industry professionals and students that were eager to test out their food science and general trivia knowledge.

Animating the night was Erin Friesen, who started the first round with meticulous Food Science questions that quickly heated up the competition. Teams were given the chance to share their creative names, representing themselves at the “Perfect Brews”, “Sailor Sardines and the Scrombroid Toxins”, and “Goey Geoducks” - just to name a few. In the second round, players’ general trivia knowledge was put to the test.

A break allowed teams to recharge with some delectable appetizers, but competition quickly returned with another Food Science round. Although most stumbled with the final round of general trivia, two teams came out on top with equal overall scores. In the end it was the Goey Geoducks, composed of BCIT Food Science students, that took home the

*ABOVE: Erin Friesen plays quizmaster at Trivia Night.*

*BELOW: Players enjoy a break at Steamworks Brewing in Downtown Vancouver to recharge after the first round of trivia questions.*



champion title and it was definitely well deserved after an intense night of trivia.

New Professionals Committee and the rest of the BCFT Executives would like to thank everyone who came out to Trivia Night and made it enjoyable time. We hope to see you at the Wine and Cheese Tasting on December 2nd!

# Let's Honour BC's Best Through IFT Awards!

IFT has a large number of awards established to "honor outstanding individuals, teams and organizations for contribution to the profession of food science and technology". Members and non-members are eligible for these awards. Brief descriptions of the awards and nomination forms can be found at [www.ift.org](http://www.ift.org). The deadline for nominations for all IFT achievement awards is December 1, 2014.

## IFT AWARDS FOR SCIENTIFIC CONTRIBUTION

**Nicholas Appert Award:** Awarded to an individual for distinction in, and contribution to, the field of food technology

**Babcock-Hart Award:** Recognizes an IFT member who has significantly contributed to food technology in way that has improved public health through nutrition or more nutritious food

**Stephen S. Chang Award for Lipid or Flavor Science:** Awarded to an IFT member food scientist or technologist who has contributed to significant scientific advancement relating to lipid or flavor science

**Samuel Cate Prescott Award:** Rewards an IFT member who has demonstrated remarkable research ability in any area of food science and technology

**Sensory & Consumer Sciences Achievement Award:** Recognizes an dedicated individual for excellence within the sensory and consumer sciences field

**Food Technology Industrial Achievement Award:**

Recognizes a company or organization for an outstanding development which represents a substantial innovation in the application of food science and technology to food production

**Industrial Scientist Award:** Recognizes a major technical contribution of an IFT member industrial scientist or team of industrial scientists to the advancement of the food industry

**Bor S. Luh International Award:** Awards an IFT member or an institution whose exemplary efforts resulted in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation.

**Gilbert A. Leveille Award and Lectureship:** Given in acknowledgement of outstanding research and/or public service at the interface between the disciplines of nutrition or food science, over a period of five years or more, which has contributed to improved health and well-being

**Research and Development Award:** Recognizes an IFT member or team of members who have recently made a significant contribution to research and development relating to the understanding of food science, food technology, or nutrition

**W.K. Kellogg International Food Security Award and Lectureship:** Recognizes emerging research that made substantial advances in food safety, security,

*continued on following page*



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## IFT Awards, cont.

processing and/or technology for developing countries  
**Marcel Loncin Research Prize:** Honors and provides research funding to an IFT member or non-member scientist or engineer carrying out basic chemistry/physics/engineering research with applications in food processing and food quality improvement

**Bernard L. Oser Food Ingredient Safety Award:** Awarded to an IFT member for contributions to scientific knowledge of food ingredient safety or leadership in developing principles for food ingredient safety evaluation or regulation

### IFT AWARDS FOR SERVICE TO THE PROFESSION

**William V. Cruess Award:** Honours an IFT member for distinction in teaching food science and technology

**Carl R. Fellers Award:** Honors a member of IFT and Phi Tau Sigma who has brought honour to the profession of food science and technology through leadership, service, and skilled communication

**Calvert L. Willey Distinguished Service Award:** Honours a long-time IFT member or staff member who has provided continuing, meritorious, and imaginative services to IFT

**IFT Fellow:** This designation is awarded in recognition of accomplishments in scholarly advancement and the food science and technology profession, inspiring others to excel in the food science and technology field, success of a new food product, and/or improvement of the human condition via food science and technology. \*Note: The deadline for complete IFT Fellow nominations is February 1, 2015.

## BCFT Website

Please visit the BCFT website at [www.bcft.ca](http://www.bcft.ca) for:

- Up to date info 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](mailto:webmaster@bcft.ca).

## 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 Keely Johnston at [chair@bcft.ca](mailto:chair@bcft.ca).

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Join BCFT for our holiday event on Tuesday December 2 from 5:30pm to 8:30pm at the Salt Tasting Room. Dr. David McArthur will help us answer the following questions:

- What's the best wine to take home at Christmas to impress my family?
- Is wine actually a food?
- How good are Okanagan wines?
- The longer I age my wine the better - right?
- Is Champagne the name of the wine or the name of the grapes?
- Can decanting/aerating make wine better?
- What wine pairs best with cheese?

David will guide us through the finer points of three wine and cheese pairings. All are welcome!



David McArthur Ph.D., P.Ag. developed the UBC Land & Food Systems' credit course FNH 330 "An Introduction to Wine Science" in 2001 and has taught this course to thousands of students at UBC since. He also developed UBC-Continuing

Studies "Understanding Wine" program in 2003 and taught courses until 2008. David recently developed and is teaching an advanced wine science course (FNH 335) this fall 2014.

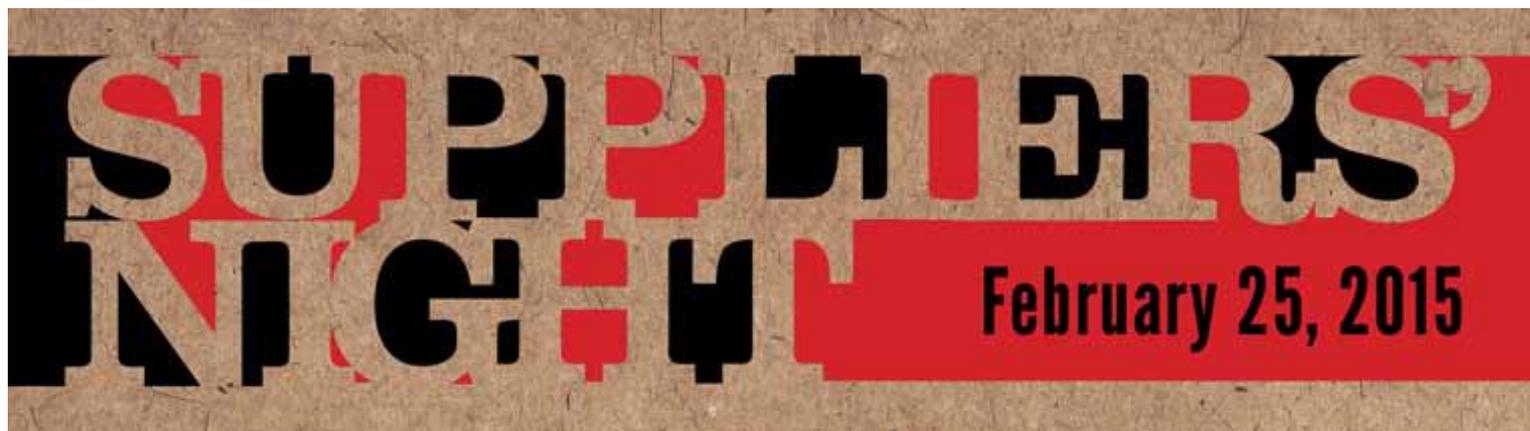
David is active with the wine hospitality industry - volunteering at and/or attending numerous wine educational/tasting events, providing educational seminars on wine to various groups on campus, and to clubs and restaurants off-campus. He is also a judge for BC-VQA and has provided training workshops for BC-VQA judges since 2008.

David has a B.Sc. and M.Sc. in Plant/Horticultural Sciences from UBC and a Ph.D. in Plant Physiology (symbioses) from the University of Alberta. Besides teaching Wine Science, he also teaches courses in Agroecology (about sustainable food growing), Sustainable Fruit Production and Horticulture Techniques and periodically conducts research with the fruit industry in BC.

## IFT Global Student Innovation Challenge

This year IFT has introduced an exciting new challenge, the Global Student Innovation Challenge sponsored by Tate and Lyle Food Systems, open to all student members of IFT. The objective of this challenge is to design an innovative food stabilizer system consisting of more than one single ingredient in a dry blend to create innovative textures in neutral dairy desserts.

Four finalists will win a \$3,000 travel grant and complimentary registration to attend IFT15 in Chicago, IL USA in July 2015 and the winning student will receive a plaque and a trip to visit one of Tate and Lyle's Global Innovation Centers. For more details on how to participate visit the IFT Global Student Innovation Challenge website. Deadline for preliminary proposals is January 1, 2015.



BCFT is pleased to announce our 21st Annual Suppliers' night on Wednesday, February 25, 2015. 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 25, 2015

Show Time: 4.00pm - 7.30pm

More details available at [www.bcft.ca](http://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!

**UBC or BCIT Students: Looking to attend a great BCFT event for free? Here's how!**

Would you like to attend a BCFT event for free? If you are willing to write a brief summary of the event complete with a few pictures for a future edition of BCFT Tech Talk we would be happy to have you as our guest!

When a future BCFT event catches your eye and you want to be the student journalist for this event, e-mail the program chair, Emilie Le Bihan (ELeBihan@metaromneotech.com) to secure your free entry to this event.

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