

TECH TALK

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In This Issue:

Executive Committee

Upcoming Events

Spotlight on Professionals

IFT and CIFST Awards Listing

Executive Listing
Your 2016/2017 BCFT
Executive.

Page 2

Upcoming Events
Suppliers Night
BCFT Round Table
BCFT Golf and Banquet

Pages 3 to 5

Spotlight on
Professionals

Pages 8 to 9

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Upcoming Events

BCFT Roundtable Networking Event

BCFT is hosting a Roundtable Networking Event meant for food professionals of all backgrounds looking to hear inspirational career stories. We have invited local food scientists and professionals working in a variety of fields to help host the event. In a small group setting, you will have the opportunity to hear firsthand about their career journeys, job functions, organizations, and work experience.

What to look forward to:

- Amazing networking opportunities
- Catering of upscale canape-style food
- 1 drink ticket included with registration
- Free underground parking for all attendees

Date: Wednesday March 29, 2017

Time: 6:30 pm

Location: Rooftop Lounge at JOEY Burnaby
(2-min walk from Brentwood Town Center Skytrain Station)
1899 Rosser Ave, Burnaby, BC V5C 6R5

We are thinking of having early bird price for this event. Here are the registration prices:

Early Bird Price: Before March 17th

Students: 15\$

Members: 25\$

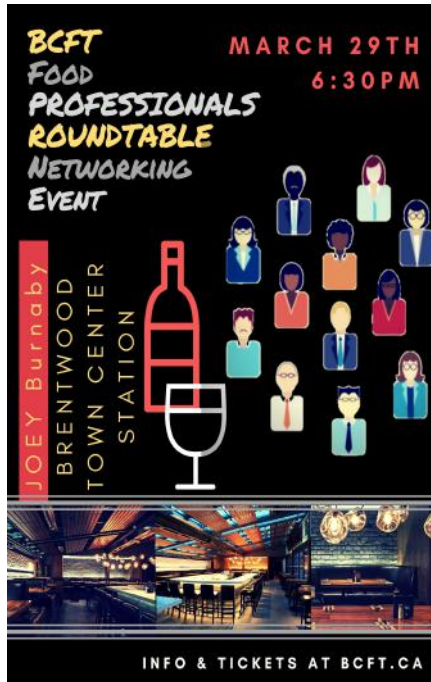
Non-members: 35\$

Regular Price: After March 17th

Students: 20\$

Members: 30\$

Non-members: 40\$



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BCFT is Looking for You!

As you know the BCFT is run entirely by volunteers and we are always soliciting members for their interest in participating in our executive or helping at our events.

Help keep our flame bright. If you are interested in volunteering, please contact Karl Li at chair@bcft.ca



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Upcoming Events

BCFT 23rd Annual Suppliers' Night

BCFT is pleased to announce our 23rd Annual Suppliers' night on Wednesday, February 22, 2017. 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 22, 2017

Show Time: 3.30pm - 7.00pm

SEMINARS:

A: Clean Label Expectation: Turning R&D Challenges into Winning Formulas with Botanicals
BI Nutraceuticals

B: Flavour trends and technology. Understanding flavor chemistry and trends to meet the demands of Canadian consumers. – *Kerry*

C: Isomalto Oligosaccharide (IMO): A Multifunctional Natural Ingredient – *BioNeutra*

D: Hydrocolloid/GUM 101 – *Ingredion*

Attendee registration is now open. Visit www.bcft.ca for more information.

Upcoming Events

Mark Your Calendars!

BCFT Annual Golf and Banquet

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!

Date: Thursday, June 8, 2017
Golf: First Tee Off time: TBA (about noon)
Banquet to follow at 6:00 pm

Place: Guildford Town and Country Club 7929 152 St, Surrey, BC V3S 3M5

Prices:

Golf and Banquet - BCFT Members - \$100
Golf and Banquet - Student Member Rate - \$80
Golf and Banquet - Non-Members - \$110

Banquet Only

BCFT Member - \$35
Student Member Rate - \$35
Non-Member - \$45

Golf Only

BCFT Members - \$45
Student Member Rate - \$40
Non-Members - \$50

Courtesy of BCFT, power carts will be provided to everyone choosing to golf!

For any questions or comments, please contact Kevin Chau (Kchau54@gmail.com). As always, please participate in the opportunity to promote your business and products. Donations for the door prize gala are always greatly appreciated. If you wish to donate, please contact Kevin Chau.

Registration will open soon at www.bcft.ca



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1. Fry study conducted by Cargill, spring 2009.

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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:

Adeelah Saad – Advertising Chair
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We accept ready-to-print copy of your ad in PDF or JPG format in color or black & white. The advertisements can be sent by email or other digital format.

RATES:

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¼ Page Sponsor	(4" x 5")	\$60
½ Page Sponsor	(4" x 10")	\$90
Full Page Sponsor	(8" x 10")	\$150

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

BCFT Website

Please visit the BCFT website at www.bcft.ca for:

- Up to date info about upcoming BCFT events.
- Job Postings (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 Keely Johnston at webmaster.bcft.ca

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Meet BCFT Chair 2016

The New Professionals Committee interviewed Karl Li, the current chair of BCFT in December, 2016. Karl is currently the manager for R&D and Food Quality in Pace Processing.

When and how did you first become involved with BCFT?

K: I joined BCFT around 2011 when I graduated from the Master of Food Science Program at UBC. At the time, Reena was one of my classmates in some classes and she was the chair at BCFT. She approached me and asked me to join BCFT, as it offered many leadership development opportunities for new professionals. Reena was creating the new professionals committee at the time, so I joined and involved in BCFT as new professionals committee.

Over the past couple years that you were part of BCFT, did you enjoy your experience?

K: I really enjoy volunteering with BCFT. From the new professionals committee, I get to help students and the new professionals to network with seasoned professionals by conducting local interviews and hosting networking events. I try my best to help them and it's very rewarding. I always want to do more because it's also a good learning opportunity for me. After Erin stepped down as the chair last year, I step in and become the chair this year. I think there is a lot that we can do here in BC and I can be part of it and I'm proud of that.

What were some challenges which you encountered being the chair?

K: Challenges are minimal. Overall, the experience is very positive. People in the BCFT team are willing to contribute. They are willing to come to the meeting and if not, they try to do their part as much as they can. But it's a volunteer job. I can feel that they are doing it, not just being on the list and not do much. In terms of challenges, as this is a volunteer organization, people are volunteering their time and effort. What we need to remember is the transition of turning over and always prepares the next person in the same role with good resources.

Do you have any suggestions for students or new professionals in this field?

K: I always tell students and new professionals that don't be afraid to try because you don't know if you'd like it or not until you try it. If you don't like it, you at least found out something about yourself which you might have not known before. There's nothing wrong about trying it, especially in the early stages of your career because they are the stepping stones for what you eventually would want to do.

If you were to choose your career all over again, would it still be in food science?

K: Yeah I would still choose food science. I like to stay with the science part of the industry. So, I wouldn't go with economy or business or things like that. But I think I would stay with the industry side of the food science rather than academia. I enjoy working in a fast paced environment and being able to see results fast. I've learned a lot from doing my current job and this contributes to my skill set. So I really enjoy it and I think I'd stay with food science if I were to choose all over again.

In your current job, what's the most memorable part and what motivates you the most?

K: The best part is that there are a lot of memorable parts which are very motivating. One being feeling rewarded from the results that you generate at work. I first started off my career from a summer practicum of my masters program working in QA. Then, I became the very first full time QA personnel at my current company. Over the past few years, I grew my team to a total of eight people. Just thinking back, every time when I add one more person onto the team and put in the effort to train them, and see them grow and develop, I feel very rewarded.

What is the most challenging part of your job?

K: When you are in a smaller sized company which not every position has a designated task and responsibility, especially in a managerial position, you feel that you are not just bound to your title. You will encounter a lot of extra responsibility in addition to your scheduled tasks. You only have so much time in a day to deal with it. So, you have to prioritize it and find out as a manager how you can properly delegate the tasks and utilize your human resource as the best as you can. Basically, putting the right person in positions which can bring out their maximum potential.

During your spare time, what do you like to do or enjoy doing?

K: I have lots of hobbies. During my spare time, I enjoy doing sports. I used to be a swimmer; I try to keep that up whenever I have time. If the weather is nice, I usually go hiking or biking. I also like music, especially classical music. I taught myself how to play the piano and I hope to learn more of the theory over the next couple of years. Cooking is another hobby of mine, I do a lot of BBQ in the summer. And all in all, BCFT! I see it as a fun engagement during my spare time rather than a task.

How do you find work and life balance?

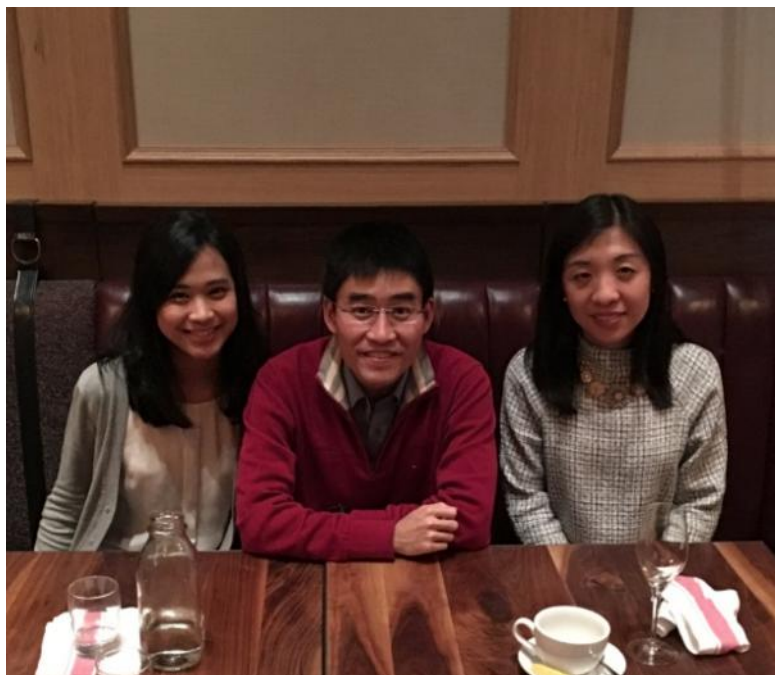
K: It comes back to challenges. There are times that you have to evaluate yourself and the status quo and really ask yourself whether you enjoy yourself or not. Especially in a managerial position, you can be on call at all times. But for myself I like to really prioritize things, make a schedule and most importantly you have to say no sometimes. You have to know how to say no in a proper way and provide options and alternatives. Otherwise, there will be no life and work balance.

What is the one factor that motivates you in your career?

K: Continuous improvement and changes in positive ways drives me. Not just about myself, but also things around me, like my company, like my team, the people that I can help. To see my company to grow from here to there, from 50 people to 250 people, and the contribution that everyone makes.

Do you have any advice for students for their career advancement?

K: Don't be afraid to try new things. You may find out what you like or don't like. Either way it's a good thing. Also, wherever you go, industry or academia, be proactive, and be mindful. It's always good when you're doing something, especially when you're in the industry, always think ahead of yourself, be couple steps ahead. For example, if your boss ask you questions and then follow up with the second question – you're not going to be searching around every single time to answer the question. You should prepare and be ready with all your background information. For instance, when your boss asks you how much the price of that ingredient, you go find that out and you have to ask them how much I have to order every single time. There is a minimum quantity, and you go search it again. Have these things available, so you can have the answer at one time. Always do more than what you are asked for.



CIFST AWARDS

CIFST has a number of awards to recognize “peers, organizations and/or teams for their work and successes in food science and the food sector”. Descriptions of these awards can be found at <https://www.cifst.ca/default.asp?ID=1381>.

The deadline for nomination is in May 2016.

- **Institute Award:** To honour a Professional member or Retired member of CIFST for an outstanding contribution to the Institute.
- **W.J. EVA AWARD:** To honour an individual who has contributed to Canadian food science and technology through outstanding research and service to the industry.
- **GORDON ROYAL MAYBEE AWARD:** Recognizes an outstanding applied development by a Canadian company or institution in the fields of food production, processing, transportation, storage or quality control.
- **FOOD INDUSTRY CEO OF THE YEAR AWARD:** Conferred on the CEO of a company who has made an outstanding contribution to the Canadian food industry.
- **FOOD INNOVATION AWARD:** Awards an individual or team for outstanding work in food innovation.
- **STUDENT LEADERSHIP AWARD:** The candidate must be a student member of CIFST at the time of nomination, be closely involved with CIFST and have demonstrated strong leadership by engaging his or her student peers in CIFST activities and events.
- **EMERITUS MEMBERSHIP:** To bestow an Honourary Title upon a Professional Member who has retired from vocation, and has contributed meritorious service to the Food Industry and the Institute during their career
- **FELLOW OF THE INSTITUTE:** Conferred upon a living, active member of the CIFST for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science and technology. A person recognized as a Fellow of the Canadian Institute of Food Science and Technology shall be entitled to use the designation FCIFST following his/her name.

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IFT AWARDS

IFT has a large number of awards created to “recognize outstanding individuals, teams and organizations for contribution to the profession of food science and technology”. Descriptions of these awards and nomination forms can be found at <http://www.ift.org/membership/awards-and-recognition/achievement-awards.aspx>. The deadline for nominations is December 1, 2015.

Achievement Awards

Babcock-Hart Award

Awarded for food technology contributions that led to improved public health through nutrition or more nutritious food.

Bernard L. Oser Food Ingredient Safety Award

Awarded for contributions to food ingredient safety evaluation or regulation.

Bor S. Luh International Award

Honors an IFT member or an institution whose outstanding efforts in the field of food technology resulted in international exchange of ideas; better international understanding; and/or practical successful transfer of food technology to an economically depressed area.

Calvert L. Willey Distinguished Service Award

Recognizes an individual who has provided continuing, meritorious and imaginative service to IFT.

Carl R. Fellers Award

Honors an IFT member and Phi Tau Sigma member for their distinguished career in the food science and technology profession, and who has displayed excellent leadership, service, and communication skills

Food Technology Industrial Achievement Award

Honors a company or organization for significant advances in the application of food science and technology to food production.

Gilbert A. Leveille Award and Lectureship

Recognizes outstanding research and/or public service in nutrition and food science, over a period of at least five years.

Industrial Scientist Award

Awarded for a major technical contribution to the advancement of the food industry.

Marcel Loncin Research Prize

To award research funding for basic chemistry/physics/engineering research applied to food processing.

Nicolas Appert Award

Honors an individual for contributions to the field of food technology.

Research and Development Award

Awarded for significant research and development contribution to the understanding of food science, food technology, or nutrition.

Samuel Cate Prescott Award for Research

Awarded for outstanding research in food science and technology.

Sensory and Consumer Sciences Achievement Award

Recognizes excellence within the sensory and consumer sciences field.

Stephen S. Chang Award for Lipid or Flavor Science

Awarded for significant contributions to lipid or flavor science.

Trailblazer Award and Lectureship

Honors the advancement of science at the nexus of nutrition or dietetics and food science for at least five years.

William V. Cruess Award for Excellence in Teaching

Awarded for achieving excellence in teaching food science and technology.

W.K. Kellogg International Food Security Award and Lectureship

Honors an IFT member whose emerging research has made substantial advances on how foods can be better manufactured and made available for developing countries.

IFT Fellow

The IFT Fellow designation is an honor bestowed upon an IFT member for their exemplary accomplishments in the areas of scholarly advancement, service to the food science and technology profession, and inspiration of others to excel in the food science and technology field. *The nomination deadline for IFT Fellow is February 1, 2016.

AWARD RECIPIENTS

Congratulations to the following BCFT 2016 Award Winners!

Student Awards. BCFT would like to recognize students who are members of BCFT for their accomplishments. This award recognizes students who demonstrate outstanding scholastic achievements, leadership skills and devotion to food science and technology.

- Anna Zhu - BCIT
- Saheli Bose- BCIT
- Pamey Keung – UBC
- Praveena Thirunathan - UBC

UBC Graduate Student Award. This award recognizes a student who has demonstrated a high level of academic achievement and research excellence, leadership ability and commitment to the profession.

- Jenny Tian

BCIT Graduating Award. Recipient(s) are selected based on a combination of participation in BCFT events, leadership, service and all-round performance in second year.

- Jasmine Lane
- Preeti Pratap

CIFST Institute Award: To honour a Professional member or Retired member of CIFST for an outstanding contribution to the Institute.

- Anne McCannell

Barry Walsh Award

- Ian Smith



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We are on Facebook!



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