

**TECH TALK** 



B.C. FOOD TECHNOLOGISTS NEWSLETTER Published by B. C. Food Technologists September 2010 Volume 60, No. 1

## 2010 / 2011 BCFT EXECUTIVE

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<b>1.</b> What: When: Where: Details:	<b>SEPTEMBER 29, 2010</b> BCFT Annual General Meeting 6:00 pm to 8:00 pm Delta Burnaby Hotel & Conference Centre 4331 Dominion Street, Burnaby, BC Beverages and appetizers served. Open to all members in good standing with BCFT (through CIFST or IFT).		
Please register with Christine Scaman at			

christine.scaman@ubc.ca

For more info or to request agenda items, please contact Peter Taylor: taylor58@telus.net or 604-506-0686

2.	OCTOBER 7TH, 2010
What:	BC Food Protection Association
	Speaker's Evening
Topic:	Food Allergens - Rapid Detection & Regulatory
	Requirements
When:	5:30 pm to 9:00 pm
Where:	Italian Cultural Centre
	3075 Slocan Street, Vancouver, BC

For more information, please visit www.bcfpa.net

### 3. NOVEMBER 2010

What:	BCFT Seminar Topic: Salt Reduction
When:	TBA
Where:	TBA

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## **In Appreciation**

July 28, 2010

Dr Christine Scaman British Columbia UBC Faculty of Land and Food Systems Rm 207-2205 East Mall Vancouver, BC V6T 1Z4

Dear BC Food Technologists Executive,

I would like to convey my deepest gratitude for awarding BCFT Graduate Student award of \$1000 to me in December. This award has helped me significantly with tuition in the winter semester, reducing my financial stress load. This scholarship means a lot to me as I have been quite involved with BCFT, the UBC Food Science department, and food science undergraduate students as a teaching assistant, and I have never expected anything in return. It is nice to be recognized for hard work and effort.

I hope that my receiving this award will encourage more graduate students to become involved with BCFT or other professional associations, and enhance the professional development of other undergraduate students. Once again, thank you very much for this opportunity.

Sincerely,

R. Mistry

Ms. Reena Mistry M. Sc. Food Science Candidate University of British Columbia



nametcalfe@mmm.com



# 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 Peter Taylor - ptaylor@bcft.ca.



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## **2010 IFT Annual Meeting and Food Expo**



Reena Mistry (BCFT Secretary 2009-present) and Paul Cole (Puget Sound IFT Section) at the 2010 IFT Annual Meeting and Food Expo.

#### By Reena Mistry

The 2010 IFT Annual Meeting and Food Expo (AMFE) welcomed 21,500 registrants this year. The event was a great success that brought together professionals involved in both the science and the business of food - experts from around the world from industry, academia, and government. There were 1,000 companies exhibiting in more than 2,100 booths at McCormick Place Convention Center in Chicago, Illinois. Among the exhibit was Bell Flavours and Fragrances, where Paul Cole (from the Puget Sound IFT Section; you may remember him from the BCFT 2010 Golf and Banquet) greeted me with a welcoming smile. Other noteworthy booths included Traina Dried Fruit, Inc., which created dried fruit and vegetable wraps to use on sushi instead of seaweed, as a potential application, and Enwave from Vancouver. Enwave was a 2009 IFT Innovation Award winner for its nutraREV Dehydration Technology. The radiant energy vacuum technology delivers rapid, low-temperature dehydration of fruits, vegetables, snack foods, and herbs. It uses less than one-third the energy of freeze drying with one-sixth the capital cost. See Dr. Tim Durance in the YouTube video of the award http://www.youtube.com/watch?v=Wp6XzW1YKxM (Enwave appears at 1 minute 58 seconds).

Sandy Conroy Sales Representative Food and Pharmaceuticals

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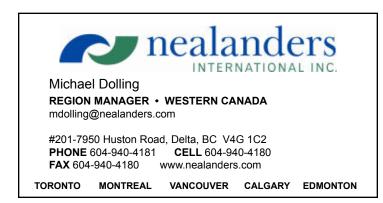
The opening session introduced Daniel Pink, an American author whose books focus on the changing world of the workplace. Mr. Pink spoke about three basic motivators of job performance—autonomy, mastery, and purpose. He also gave a few suggestions on how to utilize these concepts in the workplace. For a more in depth review of this session, see the IFT article about the opening session by Mary Ellen Kuhn http://live.ift.org/2010/07/18/daniel-pink-dissects-motivation-science/.

This year was also the 10th anniversary for the IFT Foundation's Annual 5K Fun Run and Walk, in which I had the opportunity to participate in. The run took place at Grant Park along the Lakeside with a beautiful view of the Chicago skyline. The Fun Run helped raise over \$75,000 for IFT's Feeding Tomorrow scholarships, with a record number of participants - 600 people registered. Currently, I am also a recipient of an IFT Foundation Award, so it was nice to give back.

The experience of attending the AMFE was invaluable, especially for the networking opportunities that were presented. This was by far, the largest food expo I have ever experienced and I look forward to returning to the 2011 IFT AMFE in New Orleans, Louisiana.



Parastoo Yaghmaee (from Vancouver's own Enwave Corp.) and Reena Mistry.





# For Employers & Job Searchers

BCFT sponsors 'no-charge' job postings and resume 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://bcft.ca/Positions\_available.htm

For more information or to post a job, contact Melanie Thomson at webmaster@bcft.ca



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#### Lucie Nicholls **General Manager**

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