

TECH TALK

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2015 / 2016 BCFT Executive

Chair	Erin Friesen	Erin_Friesen@bcit.ca
Chair Elect	Karl Li	karlzrli@gmail.com
Past Chair	Keely Johnston	keely.bcft@gmail.com
Academic Rep BCIT	Erin Friesen	Erin_Friesen@bcit.ca
Membership Chair	Felicia Loo	felicia@felicialoo.com
Membership Committee	Anisa Loewen	anisa.loewen@gmail.com
Treasurer, Pay Pal	Michelle Lui	michelleluiws@shaw.ca
Secretary	Chelsea Leung	chelsea.leung@gmail.com
Webmaster, Social Media	Keely Johnston	keely.bcft@gmail.com
Academic Rep UBC	Xianonan Lu	xiaonan.lu@ubc.ca
Newsletter Editor	Peter Taylor	taylor58@telus.net
Advertising Chair	Ron Kuriyedath	Ron.Kuriyedath@sgs.com
Program Committee	Janet Clendenning	j.clendenning@gmail.com
Program Committee	Stephanie Nadya	stephanienadya@gmail.com
Program Committee	Dipika Jeeten	dipikajvatnani@gmail.com
Program Committee	Nina Tan	nina.y.tan@gmail.com
Suppliers' Night Committee	Mike Dolling	mikedolling@phillipsingredients.com
Suppliers' Night Committee	Daphne Tsai	daphnetsai@telus.net
Suppliers' Night Committee	Ian Smith	iansmith@phillipsingredients.com
Suppliers' Night Committee	Julie Tom	jtom@englishbayblending.com
Suppliers' Night Committee	Peter Taylor	taylor58@telus.net
Golf Tournament & Banquet	Jeffrey Ma	jeffreyma90@gmail.com
Golf Tournament & Banquet	Kevin Chau	k.chau54@yahoo.ca
New Professionals Committee	Jenny Tian	jen_tian@hotmail.com

Upcoming Events

BCFT Annual Golf Tournament and Banquet

Date Thursday, June 9, 2016
Golf: First Tee Off at 12.30 pm **Banquet:** 6.00pm
Location: Green Acres Golf Course
 5040 No 6 Rd, Richmond, BC

Description:

Our 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 at the Green Acres Golf Course in Richmond, BC. This event is always fun - come out and have a last hurrah with your food science colleagues or classmates before summer takes hold! Players of all levels are welcome to golf, beginners included!

Want to learn how to golf? For the first time, we are offering group golf lessons prior to the banquet. During this 30-minute session, you will learn the basics of a golf swing and review proper technique! Each session is limited to 5 participants. This is a great opportunity to master some fundamental golf swings and have fun with friends and colleagues! A professional golf instructor will be there to help you get into the swing of things. There are two available sessions: 4:00 and 4:30PM. You can hang around and have a beer at the country club prior to the banquet after the lesson.

Book your reservation ASAP as space is limited!

Fee Information

Golf and Banquet:

\$100 BCFT members

\$90 Students

\$110 Non-members

This year, BCFT members can invite up to three guests at member rates for the Golf and Banquet package

Banquet Only:

\$40 BCFT members and students

\$45 Non-members

Golf Lesson:

\$12 (Session 1: 4.00-4.30 pm, Session 2: 4:30-5.00pm)

Other Information Power carts may be reserved for an additional fee and paid directly to Green Acres Golf Course.

Please take the opportunity to promote your business and products; donations for the door prize gala are always appreciated. If you wish to donate, or have questions or comments, please contact Jeffrey Ma (jeffrey.adam.ma@gmail.com, 604-765-8111) or Kevin Chau (kchau54@gmail.com, 778-855-2427).

Registration at www.bcft.ca



Kyrsten Dewinetz
REGIONAL MANAGER • WESTERN CANADA

#201-7950 Huston Road
 Delta, British Columbia V4G 1C2
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 E-mail: kdewinetz@caldic.ca
www.caldic.com

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.



VOLUNTEER

If you are interested in volunteering, please contact Keely Johnston at chair@bcft.ca.

Dennis McTavish
 Account Manager

dennis@dempseycorporation.com

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www.dempseycorporation.com
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Education and Performance Blending academia with the working world



UBC Science Co-op enables employers to hire motivated and energetic students, who have acquired the academic knowledge and professional skill sets to be effective in real-life work-experience opportunities. With having placed students in a variety of more than 1,700 4-month Co-op positions in our last fiscal year, we definitely have the expertise to assist in creating great Co-op placements.

BENEFITS OF HIRING A CO-OP

- Assistance during peak production periods
- Assistance with unique or short-term projects
- Students are pre-screened to ensure that they meet high academic and personal values
- Co-ops complete a pre-employment curriculum, which focuses on workplace etiquette and job readiness skills
- Assistance with scheduling the entire employer-student interview process

ACADEMIC CONCENTRATIONS

Food Science

- Studies include: Chemistry; Microbiology; Sensory and Nutritional Properties of food
- Co-op roles could focus on: Assisting with QA/QC; Product Development; Food Safety

Nutritional Science

- Studies include: Nutrition, Health, and Science Integration
- Co-op roles could focus on: Assisting with Nutrition and Health Research

Food Market Analysis

- Studies include: Food Markets; Economics; and Business
- Co-op roles could focus on: Assisting with Food Marketing; Food Policy Economics

*Other Science Disciplines Include: Biochemistry; Biology; Biotechnology; Chemistry; Computer Science; Engineering Physics; Environmental Science; Math and Statistics

AVAILABILITY

Students are available for 4, 8, 12, and 16 month work terms, starting in January, May, and September. UBC Science Co-op continuously accepts postings throughout the year, and employers are encouraged to post their opportunity with UBC Science Co-op at their most earliest convenience to ensure that their posting is made available to the greatest number of Co-op students.

CONTACT INFORMATION

Please contact Chris McKinnon at cmckinnon@sciencecoop.ubc.ca or at 604-827-3303 for more information or to learn more about posting an opportunity with the UBC Science Co-op program. We look forward to connecting with you to discuss how our students can be of added value to your organization.

Upcoming Events

BCFPA 2016 Spring Speaker's Evening:

Updates from Health Canada's Food Directorate & Risk Management from a Social Media Perspective

Wednesday, May 11, 2016

Speakers: Dr. William Yan & Della Smith

- 4:30-5:00 pm Registration & Light Networking
- 5:00-5:15 pm Welcome Remarks
- 5:15-6:15 pm Dr. William Yan

Updates from Health Canada's Food Directorate: Supplemented Food Products in Canada, What You Need To Know

- 6:15-6:45 pm Nutrition Break & Networking
- 6:45-7:45 pm Della Smith
- High Risk Communication Today**
- 7:45-8:00 pm Closing Remarks & Door Prizes

Location:

Firefighters' Banquet & Conference Centre

6515 Bonsor Ave, Burnaby, BC

Registration, pricing and further information available at:

www.bcfoodprotection.ca



Lucie Nicholls
General Manager

#212-1515 Broadway Street
Port Coquitlam, BC
V3C 6M2 Canada

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IG MicroMed Environmental Inc.

Peter Taylor

Business Development Manager

190 - 12860 Clarke Place, Richmond, B.C. V6V 2H1
Direct Line: (778) 803-6772 Mobile: (604) 209-2858
MainTel: (604) 279-0666 Fax: (604) 279-0663
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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:

Ron Kuriyedath
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 Tel: 604 638 2359 x 27105
 Fax: 604 444 5486
 E-mail: ron.kuriyedath@sgs.com

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.

RATES

Business card	(4" x 2")	\$30
Page Sponsor	(8" x 2")	\$50
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 per issue basis. Discounts up to 10% are available for advertising in 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

Gordon Groundwater

Direct: 604 419 3851
 Cell: 604 839 0249
 Office: 604 681 3554
 Fax: 604 681 0567

ggroundwater@bcimporters.com



Unit 102 – 4599 Tillicum St
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Agricultural Services

SGS Canada Inc.
 3260 Production Way
 Burnaby, BC Canada
 V5A 4W4
 t +1 (604) 638-2349
 www.sgs.com

Ron Kuriyedath
 Sales Executive

t +1 (604) 638-2359 ext 27105
 f +1 (604) 444-5486
 m +1 (604) 764-2542
 e ron.kuriyedath@sgs.com



James Andru, B.Sc.
 Account Manager

1005 Derwent Way
 Annacis Island, Delta,
 BC, Canada V3M 5R4

Cell: 604-355-4581
 Toll Free: 1-866-294-7914
 Fax: 1-877-294-7929
 E-Mail: jandru@debromo.com

Molecular Gastronomy Event

On Wednesday Mar. 23rd, 2016, over 50 BCFT members & non-members joined at Vij's Kitchen culinary lab at UBC for two sold-out molecular gastronomy workshop sessions! Using kits and cookbooks from Molecule-R Flavors Inc., participants applied spherification, gelification and emulsification techniques in 3 delicious recipes: jasmine tea with honey hibiscus spheres, white chocolate spaghetti with blackberry air and balsamic vinegar caviar crostinis. The highlight of the workshop was the white chocolate spaghetti plating competition, where all teams amazed the judges with their creative and elegant plating designs. At the end of the evening, everyone took home their own kits to continue their culinary experiments at home. If you missed the workshop but are interested in trying your hand at molecular gastronomy or mixology, email Janet to get the scoop on highly discounted kits and reagents: janet.clendenning@kerry.com

Stay tuned for more fun and exciting events from BCFT!



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.

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 Award Winners!

2015 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.

- Justin Falardeau, UBC
- Jenny Qi, UBC
- Jasmine Lane, BCIT
- Kezia Gonzalez, BCIT

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.

- Gracia Windiasti

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.

- Andrew Chen
- Man Hing (Kitty) Li

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CANADA
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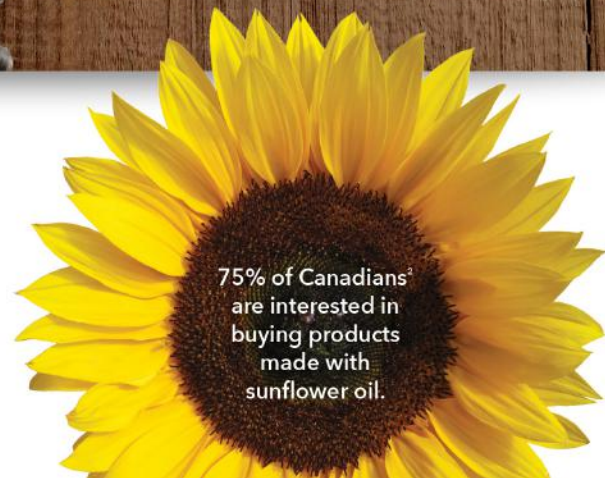
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