

TECH TALK



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07/08 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. Friday, May 9, 2008

What: Annual BCFT Golf Tournament and Banquet

When: 1:04 pm (First Tee Off Time)

Where: Country Meadows Golf & Country Club
8400 No. 6 Rd, Richmond, BC

2. Sunday May 25 to Tuesday May 27, 2008

What: 2008 CIFST/AAFC Conference
For more information
please visit: www.cifst.ca

Where: Delta Prince Edward Hotel
18 Queen St, Charlottetown
Prince Edward Island

3. Saturday May 31 to Tuesday June 3, 2008

What: Advanced Foods
& Materials Network (AFMNet)

Fourth Annual Scientific Conference
For more information
please visit: www.afmnet.ca

Where: Four Seasons Hotel
791 W Georgia St
Vancouver, BC

2008 Membership Renewal Drive Volunteers Generate Impressive Results

To all of the CIFST members who have renewed their membership for 2008, thank you from the Membership Drive team. Perhaps you were contacted by one of our 13 volunteers from across the country who made more than 420 phone calls to members who were still unrenewed in January. The hard-working volunteers generated a very impressive 144 renewals by sharing the benefits of membership based on their own experience. This is a 34 per cent success rate which is a great result. All of the volunteers should be very proud.

A contest was held with a prize to the volunteer obtaining the most renewals in their region. This year, the sponsors decided to increase the size of the prize to \$100 to recognize the valuable work provided by the volunteers. The winners of the contest are as follows:

Atlantic/Quebec Regional Sections: Mirela Dinu from the Quebec Section generated 21 renewals. Mirela wins a \$100 gift certificate from our sponsor **INTERNATIONAL SUGARS** (www.internationalsugars.com).

Toronto/Guelph Regional Sections: Natasha Veteramo from the Toronto Section generated 13 renewals. Natasha wins a \$100 gift certificate from our sponsor **CIFST NATIONAL** (www.cifst.ca).

Western Regional Sections: Brigitte Boulais from Toronto Section generated 12 renewals. Brigitte wins a \$100 gift certificate from our sponsor **CONCEPT TO SHELF** (www.concepttoshef.com)

Thank you to the sponsors for providing the volunteers with a great incentive to generate as many renewals as possible. Sponsors for next year's membership drive are welcome to contact me if you are interested in participating in this low-cost sponsorship. Sponsorships will be sold on a first-come, first-served basis. Thank you also to all the employers who allowed their employees to participate in this project.

Once again this year, the volunteers found the experience very positive and personally enriching in many different ways. If you would like to volunteer with CIFST, please contact me or your section representative to learn about the many ways you too can participate and reap the benefits. Volunteering does not have to be time consuming; for example, the time commitment for this project was about three hours per volunteer in a one-month period.

–Belinda Elysée-Collen, *International Sugars Inc.*
(belinda@internationalsugars.com)
Program Dir., CIFST Membership renewal Drive

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BCFT Student Connections – Tours of Local Companies

The UBC BCFT Student Representatives, Reena Mistry and Sharon Kaler, set out this school year with the goal of increasing student involvement in BCFT. Great strides have been made in fulfilling this vision of connecting more students from UBC and BCIT by organizing three successful student tours at different food companies with the active encouragement from BCFT who subsidized the events. Reena and Sharon welcomed students from UBC and BCIT BCFT chapters to join them at Granville Island Brewery, Artisan Sake Maker and Purdy's Chocolate. UBC and BCIT students had the chance to meet more regularly and learn more about each other's background and schooling.

Granville Island Brewery was a public tour but nonetheless very informative. All aspects of the beer making process were investigated. Keen food science and technology students had plenty of questions to ask which the brewmaster, Vern Lambourne, was more than happy to answer. He was very knowledgeable, welcoming and friendly.



Master Sakemaker Masa Shiroki pouring sake samples for BCFT students at Artisan Sake Makers.

At Artisan Sake Makers, many were introduced for the first time to Sake which has great history and origins. The art of sake making was discovered and the hand-made process was fascinating to learn about. Masa Shiroki, the Master Sakemaker spoke about the reasoning behind the many different flavorings of sake and the vastness of the food pairings.

Purdy's Chocolate was a delightful tour, where the chocolate making process was fully discovered from caramel filling to coconut clusters. This tour put into



BCFT Students recently visited Purdy's Chocolates in Vancouver as part of three different student tours of local food companies.

perspective the delicacy of chocolate making and the detailed hand-made process. Silvie Hardy highlighted the quality issues they address and the standards held by the company to delivery premium product across Canada.

All tours were very informative, fun and connected BCFT student members together with the food industry. Such tours are just one way of connecting student members with the food industry. Special thanks to the staff at Granville Island Brewery, Masa from Artisan Sake Maker and Silvie and staff at Purdy's Chocolate.



All smiles at Granville Island Brewery as the students put the knowledge gained from brewmaster Vern Lambourne to work.

Think about advertising in Tech Talk

You can't afford to miss this opportunity to advertise with us!

"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.

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BCFT Website

Please check out the BCFT website at www.bcft.ca for:

- Up to date information about upcoming BCFT events,
- Job Postings, for those companies needing a hard working food technologist,
- Job Seekers, for those hard working food technologist needing a company,

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

Book your table at Supplier's Night using our online registration.

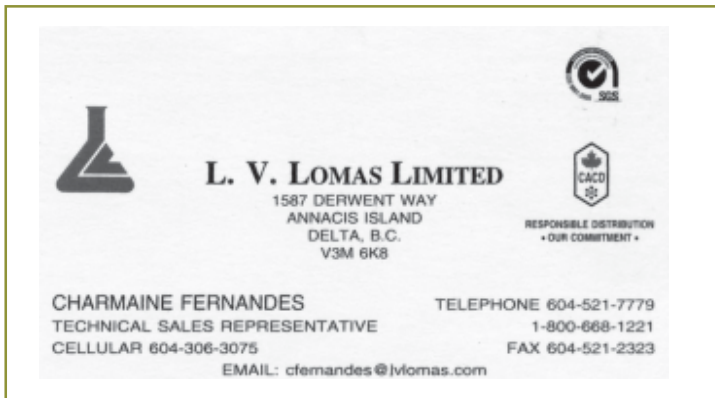
If you have any feedback or events that you would like posted, please email Melanie Thomson at webmaster@bcft.ca.

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BCFT Annual Golf Tournament and Banquet



*Annual tournament
to be held at
Country Meadows
Golf & Country
Club in Richmond
with all levels of
play welcome*

BCFT invites you to the annual golf tournament and banquet to be held at Country Meadows Golf and Country Club in Richmond, on Friday May 9, 2008. The BCFT social event of the year will include golf, dinner and door prizes. Guests are welcome.

Country Meadows is an 18 hole executive style course. The course challenges the highest skill levels of the game without intimidating the beginner golfer. The event is designed as a "Texas Scramble" (best ball), so we play on teams or four. All levels of players are welcome. The first tee time is 1:04 pm. It is requested that you arrive 30 minutes prior to your scheduled tee time. Standard golf attire is required, and club and pull cart rental is available for an additional fee.

Banquet dinner will be steak or salmon.

Registration for golf and/or banquet is April 15, 2008. Please contact Sandy Conroy at sandy.conroy@univarcana.ca. **There will be no registration at the door.**

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 Nancy Ross at info@foodquality.ca.

Please come out and enjoy good food in the company of fellow food technologists.

Costs: For golf only - \$45.00
For banquet only:
\$20 for students
\$35 for BCFT members
\$50 for non-members

**Cut off date for registration is April 15, 2008.
Payment due on April 28, 2008.**

Nancy Metcalfe
Senior Account Representative
Microbiology Products



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*Join us on Monday, June 2nd, 2008 at 6:00 p.m. for
AFMNet's Industry Networking Reception at the
Four Seasons Hotel, Vancouver*

The Advanced Foods and Materials Network (AFMNet) is Canada's national food and bio-materials research network. Our researcher teams are developing environmentally sustainable, postharvest treatments to prevent decay in apples, eliminating the need for harmful fungicides; evaluating bioactive compounds in human milk to improve infant formulas; studying three different ways to reduce the cost of peptides, largely recognized by the food sector as useful in consumer products to improve food safety; and evaluating consumer reactions to these innovations to help develop regulations that address business opportunities and societal concerns. And this represents only 4 of our 25 projects!

Come join natural scientists, engineers, health researchers, social scientists and other government and industry representatives as we discuss innovative research and novel approaches, eat a delicious meal and hear Rahul Iyengar, Chief Technology Officer for HLL Global Gaming Business and Founder of Voodoo LLC, speak to us on technology in Canada.

Reception - 6:00 p.m.

Dinner - 7:00 p.m.

*Please RSVP to Louise Jessup
(louise.jessup@afmnet.ca, 519.822-6253 ext. 56498) by Friday, May 9.*

We look forward to seeing you in June!

I also invite you to share this invitation with other BC-based industry partners who may be interested in attending this evening of interesting conversation and productive networking.