

TECH TALK



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08/09 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. Monday, May 4, 2009

What: CIFST National Symposium Series
The Future of Food
For more information
please visit: www.cifst.ca - events


When: 8:30 am – 2:30 pm
Where: Executive Airport Plaza Hotel
& Convention Centre
Westminster Ballroom
7311 Westminster Highway
Richmond, BC

2. Friday, May 29, 2009



What: Annual BCFT Golf Tournament
and Banquet

When: First Tee Time is 1 pm
Where: Eaglequest Coyote Creek
7778 152nd Street, Surrey, BC

Pricing: Golf - \$40
Dinner - Members, \$35
Dinner - Non-members, \$40
Dinner - Students, \$20



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Nominate a BCFT member for an IFT Award!

IFT has a large number of awards established to honour and recognize individuals involved in industry, government and academia. Eligibility depends on the specific award type. Brief descriptions of the awards and nomination forms can be found at <http://members.ift.org/IFT/Awards/>. Please note that the deadline for nominations for all IFT achievement awards is *December 1st, 2008*.

Check out the available awards, and get those nominations in. As Awards Chair, Anne McCannel (anne_mccannel@bcit.ca) can assist with the nominations. Let's recognize our many deserving members through these awards.



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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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BCFT in the Community...

BCFT Executives Crystal Cinq-Mars and Christine Scaman spread the word about educational opportunities and careers in food science at the Telus World of Science "Inventing Our Future 2009" table-top exhibit & workshop in February.

The event gave local high school students the opportunity to talk with professionals engaged in a variety of science careers. Freeze-dried ice cream samples were a unique food science experience for many of the students.



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BCFT Annual Golf Tournament and Banquet

BCFT invites you to the annual golf tournament and banquet to be held at Eaglequest Coyote Creek in Surrey, on Friday May 29, 2009. The BCFT social event of the year will include golf, dinner and door prizes. Guests are welcome.

Eaglequest Coyote Creek is an 18 hole mid length golf course. The course layout takes advantage of a beautiful tree-lined setting and a creek that strategically comes into play on a number of holes. The event is designed as a "Texas Scramble" (best ball), so we play on teams of three or four. All levels of players are welcome. The first tee time is 1:00 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, wild salmon or chicken.

Final registration for golf and banquet is May 15, 2009. Please contact Christine Scaman @

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.

For complete details on placing your ad in Tech Talk, contact:

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Christine.scaman@ubc.ca for banquet and dinner selection and for golf Sandy Conroy @ 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 - \$40.00
For banquet only:
\$20 for students
\$35 for BCFT members
\$40 for non-members

Cut off date for registration is May 15, 2009. Payment due on May 22, 2009.

PRICING INFORMATION FOR ADVERTISING IN TECH TALK

| | |
|------------------------------|-------|
| 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 |

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BCFT UBC Student Reps Tour Courtenay, BC

Last month, UBC student representatives Kimberley Mayes and Yulietta Chondro gathered a group of eight UBC students for an educational trip to Courtenay, BC, on Vancouver Island.

The trip began with a tour of Gunter Bros. Meat Co., a third generation family-owned meat processing and



Harry Gunter and the UBC students at Gunter Bros. Meat.

packaging company which is currently run by Harry Gunter and his brother. The company processes approximately 10 animals per day, which are usually cattle, pigs or sheep.

Students learned how the livestock and carcasses are slaughtered and inspected, as well as how carcasses are cut, and about some of the processing techniques



Students experience hands on cheese making.



Paul Sutter and the UBC Students at Natural Pastures Cheese Company.

which are used such as brining, fermentation, and smoking.

The importance of food safety and temperature control in order to ensure the meat products are safe and of high quality for consumers was also outlined. It was remarkable to see the large meat coolers and equipment needed to ensure that these operations run smoothly.

After an overnight stay in the city, the students awoke in the morning in time to watch the coagulation of milk, the beginning of what would later become a tasty cheese known as Amsterdammer. Paul Sutter, the Master cheese maker of Natural Pastures Cheese Company, provided the students with an impressive artisan cheese making experience.

Not only did the students learn the steps involved in making several different types of cheese (including their Gold medal winning Brie) and the testing and quality control measures used in ensuring high quality products, they also got to experience part of the process hands on. Paul was kind enough to set up a much smaller vat with milk and microbial enzyme, and students were encouraged to feel and squeeze the cheese curds with their hands.

Both tours were very enjoyable and informative for all in attendance. Students also had many opportunities to ask questions which the friendly staff at both companies were happy to answer. Tours such as these continue to be a great way for Food Science students to reach beyond the classroom and interact with members of the food industry.

Thanks to both Gunter Bros. Meat Co. and Natural Pastures Cheese Company for making this learning experience possible.