

TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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08/09 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. October 9, 2008

What: BC Food Protection Association
Speaker's Evening
For more information please visit:
www.bcfpa.net

When: 5:30 pm to 9:15 pm

Where: Shadbolt Centre for the Performing Arts
6450 Deer Lake Ave
Burnaby, BC



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

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Long-Standing BCFT Member Retires from Executive

Anne McCannel

Awards Chair, BC Food Technologists

Jerry Hedding, a long-time BCFT member, recently announced his retirement from the BCFT executive. Jerry's dedication and extensive service on behalf of IFT and BCFT has been evident in his history of participation with the regional sections to which he has belonged throughout his 50 plus years of membership with IFT.

Jerry first joined IFT as a student at Oregon State University in 1957. His connection with the Puget Sound section (where he was Program Chair, Chair and Past Chair in the sixties) and British Columbia section made him a natural catalyst to encourage joint meetings between the two groups. In 1997 he organized a bus trip from Vancouver to Portland for the Northwest Food Manufacturing and Packaging Exposition and the IFT regional meeting. In the late 1990's, he, along with a group of other BCFT members, hosted a successful regional meeting which included the British Columbia, Oregon, Puget Sound, Lewis and Clark, and Intermountain sections.

In the late 1960's, Jerry was BCFT's banquet chair.

He was active on organizing committees for CIFST national conferences held in Vancouver in 1974, 1984 and 1994. Throughout the 1990's, as BCFT membership chair, Jerry established an electronic database to track members. This was innovative at the time. Through his hard work, BCFT was able to efficiently monitor and update membership information, which meant that advertising and communications were effectively distributed.

When, in the 1990's, Jack Phillips (BC Food Technologist executive member) had a vision of a British Columbia Supplier's Night that would tie into the Northwest Supplier's Night circuit, Jerry stepped in to assist with the establishment of this now highly successful annual event.

To recognize Jerry's long-time commitment to the BC Food Technologists, Jerry was awarded the Barry Walsh Memorial Award in 2003.

During his career, Jerry has been employed with Nalley's (Tacoma, Washington), Langis Foods (Burnaby), Qwest Foods / National Spice (Vancouver) and Thyme Foods (West Vancouver). He has served as a mentor for many. We extend best wishes to Jerry and Marilyn, who has supported Jerry in his various activities throughout the years. Thanks for everything!

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,
- 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.

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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Report from BCIT Students at CIFST conference



BCIT's Challenge Cup Team in Charlottetown: Yulia Ushkaltseva, Catherine Montes, Air Naparat and Margaret Zhang

We, Yulia Ushkaltseva, Air Naparat, Margaret Zhang and Catherine Montes, from the BCIT Food Technology department, had the opportunity to attend the Canadian Institute of Food Science and Technology (CIFST) / Agriculture and Agri-Food Canada (AAFC) Conference which was held in Charlottetown Prince Edward Island from May 25th to May 28th 2008.

We represented the BCIT Food Technology Program competing against seven other universities from across Canada in a Student Challenge Cup. We were very pleased to see how the two years in our Food Technology Diploma gave us a strong foundation in experience and knowledge, such that we were able to compete at the university level. We did not win at the Challenge Cup but we gained valuable knowledge.

It was a great experience and opportunity to network with students and food industry representatives. In addition, we attended various technical sessions on

emerging environmental and health issues related to food and food product systems. We also enjoyed our time and hospitality from locals in Charlottetown PEI.

We would like to thank the BC Food Technologists, BCIT Student Association, BCIT Food Technology Program, Investment Agriculture Foundation and our instructors for their support in this experience.



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15th Annual BCFT Supplier's Night and Seminars

Please join us on February 25, 2009 in four seminars which will follow by the Supplier's Night Show.

Presentation 1 will be presented by **3M Microbiology Products**, a division of 3M Canada Company. Raquel Lenati, M.Sc. Professional Services Advisor for 3M Microbiology in Canada will be speaking on Environmental Monitoring and Sanitation Verification via ATP and Microbiology Tests.

Maintaining an environmental monitoring program is critical in the food industry today. Programs that monitor and manage areas of microbiological risk in the plant environment can serve as "early warning systems" to identify and eliminate sources of potential contamination. Overall objectives for environmental monitoring programs may include:

- To find possible indicator or spoilage organisms and/or pathogens
- To determine the effectiveness of cleaning and sanitizing procedures
- To determine cleaning frequency
- To reinforce employee training programs

Monitoring your plant environment with microbial tests as well as ATP will provide information of cleaning and sanitation effectiveness.

Investing on data trending will allow you to assess whether hygiene standards are being maintained. Data trending also provides concise reports for management meetings, customers or auditors.

In this seminar environmental monitoring methods will be presented together with examples and advantages for different scenarios.

Presentation 2 will be offered by **Denomega Nutritional Oils**. Please join Ron Wheelwright, Senior Account Manager at Denomega in a discussion of Overcoming the Challenges of Formulating Foods and Beverages with EPA and DHA Omega-3.

Denomega Nutritional Oils is the leading manufacturer of all natural taste-and-odor-free omega-3 ingredients.

They have been involved with the refining and processing of marine oils for nearly 100 years. Their omega-3 is sourced from a sustainable supply and is Kosher and Halal certified. They are a solutions-oriented company with a variety of omega-3 options. Their experienced technical team can assist manufacturers in incorporating omega-3 into a wide variety of food and beverage products without an impact on taste or odor.

Omega-3 can be a challenging ingredient to work with. But with the right information, many of these challenges can be overcome. Whether you are looking at introducing your first omega-3 product or have had a bad experience in the past, this presentation will give you new "food for thought."

Presentation 3 will be presented by **Kerry Ingredients and Flavours**. Presentation 4 is still in the work. More information will follow in subsequent newsletter. Please stay tuned.

SUPPLIER'S NIGHT FREE SEMINARS

When: February 25, 2009
 Time: Two Seminars hold concurrently from **1:30 to 2:30pm**
 Two Seminars hold concurrently from **2:30 to 3:30pm**
 Where: **Coastal Hotel & Convention Centre**,
 20393 Fraser Highway, Langley
 604-530-1500
 Rooms: TBA

Presented by:

1. 3M Canada Company
 Topic: Environmental Monitoring and Sanitation Verification (ATP and microbiology tests)
 Speaker: Raquel Lenati, M. Sc., Professional Services Advisor

2. Denomega Nutritional Oils
 Topic: Overcoming the Challenges of Formulating Foods and Beverages with EPA+DHA Omega-3
 Speaker: Ron Wheelwright, Senior Account Manager

3. Kerry Ingredients and Flavours

4. TBA

Registration: thu.pham@olympicdairy.com
 Deadline: TBA
 Fee: Complimentary of Supplier's Night Show Registration

Seats are limited. Please register early to attend.

BCFT proud to award top Food Technology and Food Science Graduates



Crystal Cinq-Mars, BCFT Membership Chair with BCIT award winners Wei Zhang and Tong Zhou

Through an endowment established in 1984, BCFT is able to recognize the achievements of our most recent graduates with the BC Food Technologists Award in Food Technology.

Each year BCFT allocates donations to endowment funds at both BCIT and UBC. This year's recipients include BCIT students **Wei Zhang** and **Tong Zhou** and UBC student **Reena Mistry**.

This year BCFT was represented as a donor at the BCIT Graduating Awards Ceremony by **Crystal Cinq-Mars**, Membership Chair.

Congratulations graduates!

Special thanks to Westjet!

Anne McCannel
BCIT instructor

As mentioned on page four in this newsletter, four BCIT students attended the Challenge Cup held at the CIFST conference in PEI in May.

Due to a family emergency, one member of the BCIT Challenge Cup team was forced to withdraw from the competition at the last minute. An alternate student stepped forward to attend the event. Based on the lowest prices available at the time of booking, flights had been booked with Westjet one way, while flights the other way were booked with Air Canada. Although Air Canada was unable to substitute the alternate person for the ticket, Westjet, for a fee of only \$42, gladly changed the name on the existing ticket to accommodate the change.

The BCIT Challenge Cup team wishes to acknowledge Westjet for being so accommodating in this situation.

Letter of Appreciation from Tong Zhou.

June 14, 2008

Ms. Anne McCannel
Awards Chair
BC Food Technologists
Burnaby, BC

Dear Ms. McCannel,

I am writing this letter to thank BCFT for honoring me with the BC Food Technologists Award given through BCIT. With this letter, I also want to express my deepest appreciation for your encouragement when I studied at BCIT.

This award has motivated me to work even harder in my career. More importantly I am committed to conducting myself in a way that respects and honors the spirit of BCFT.

Your generosity is truly appreciated.

Sincerely,

Tong Zhou,

Nancy Metcalfe
Sr. Account Representative
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