

# TECH TALK

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## 2015 / 2016 BCFT Executive

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# Upcoming Events



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## Suppliers' Night Exhibitor Registration

Suppliers' Night Exhibitor Registration is now open

**Date:**

Wednesday, February 24, 2016

**Location:**

Delta Burnaby Hotel and Conference Centre 4331  
Dominion Street Burnaby BC

**Description:**

BCFT Suppliers' Night is a much-anticipated yearly event in which industry suppliers come together with R&D technologists, food scientists, purchasers and senior management from leading food and beverage companies in BC. Organized as an expo, Suppliers' Night is perfect for networking and learning about new and existing ingredients and equipment. Affordable and casual, this event is an excellent opportunity for Food Science students looking to connect with industry professionals.

**Itinerary:**

TBA Seminars  
3.30 - 7.00 Show

For exhibitor registration and more information visit  
[www.bcft.ca](http://www.bcft.ca)

## 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 Erin Friesen at [chair@bcft.ca](mailto:chair@bcft.ca).

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INTELLIGENT DISTRIBUTION STARTS HERE

# Upcoming Events

## **BCFT New Professionals Event**

"Come and join your fellow BCFT members, food science students, and food industry professionals for an exciting night of Speed Networking! Seize this opportunity to gain networking experience and enjoy a casual, fun-filled conversation with your fellow food science enthusiasts! Registration includes food and one drink. We hope to see you there!"

Date: Thursday, November 26

Time: 6:30pm -10pm

Location: Rogue Kitchen & Wetbar  
(601 W. Cordova Street, Vancouver  
604-678-8000)

Fees:

\$12 BCFT Members

\$32 Non-members

†Includes food and one drink.

## **IG MicroMed Environmental Inc.**

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7580 Vantage Way, Delta BC V4C 1A8

## 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](mailto: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.



## Suppliers' Night Update

### Supplier's Night Update.

As in prior years, we are planning four seminars to highlight information from Suppliers. To date we have interest from three suppliers but are looking to complete the seminar list.

We have a few requirements as follows:

#### **BCFT Suppliers Night Seminar**

Four seminars will take place with two running concurrently from 2.30-3.30pm and two from 3.45-4.45pm.

Seminar content is to be of a general educational nature of interest to the BCFT membership and not product specific or commercialized. Topics and a brief summary should be submitted to [suppliersnight@bcft.ca](mailto:suppliersnight@bcft.ca) by 30<sup>th</sup> October 2015.

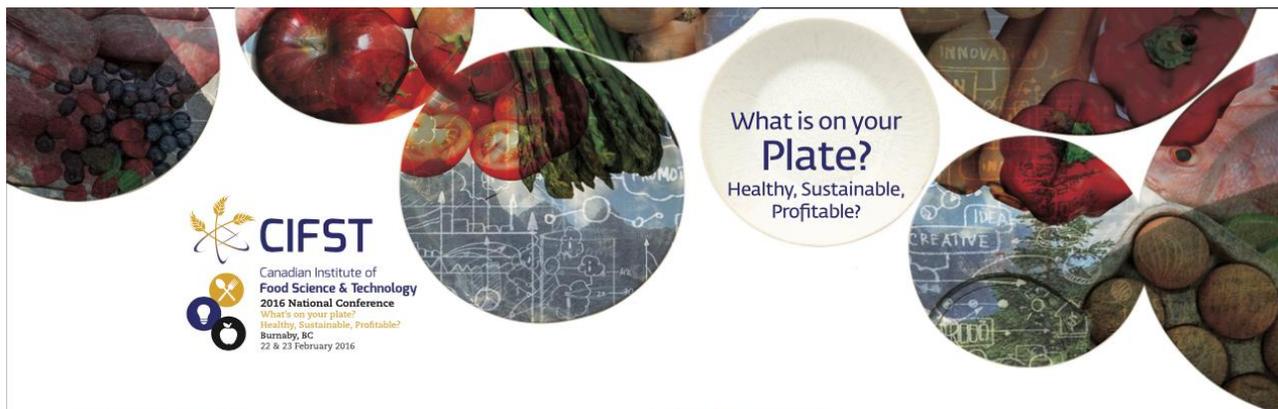
Each speaker is responsible for providing their own computer and projector. A pull down projector screen and speakers table will be supplied.

Each speaker is asked to contribute \$275 towards the cost of the room rental and refreshments.

The 2.30-3.30pm speakers must vacate the room by 3.30pm to allow the room to be prepared for the next seminar.

Samples are allowed. Please clear all materials and garbage away at the end of the seminar.

If you are interested please contact Peter Taylor at [taylor58@telus.net](mailto:taylor58@telus.net)



## CIFST2016 Registration is Open

Register online [www.cifst.ca/2016Conference](http://www.cifst.ca/2016Conference)  
Early bird ends December 18, 2015

### Day 1 – Monday, February 22, 2016

10:00 am - 6:00 pm	Registration
12:45pm - 2:15 pm	Food Fraud and Adulteration
2:15 pm – 2:30 pm	Break
2:30 pm – 4:00 pm	Pulse Canada Student Food Development Competition
4:00 pm – 4:15 pm	Break
4:15 pm – 5:45 pm	Indigenous food systems - a community approach to health, heritage and sustainability in the 21st Century
6:00 pm – 7:00 pm	Networking Reception
7:00 pm	Dine Around - Optional

### Day 2 – Tuesday, February 23, 2016

7:00 am – 2:00 pm	Registration
8:00 am – 9:00 am	Continental Breakfast & Networking
9:00 am – 9:45 am	Opening Speaker
10:00 am – 11:15 am	Session 1 (choice of 3 concurrent sessions)
11:15 am – 11:30 am	Break
11:30 am – 12:45 pm	Session 2 (choice of 3 concurrent sessions)
1:00 pm – 2:30 pm	Lunch & Poster Session
2:45 pm – 4:15 pm	Symposium Speakers
4:15 pm – 4:30 pm	Break
4:30 pm – 5:00 pm	Closing Speaker
6:00 pm	Evening Event - Optional

## CIFST2016 Call for Sponsors

### Participate as a Conference Sponsor

Our Sponsorship Packages are tailored to meet a variety of marketing objectives and are flexible to appeal to your specific marketing goals with a wide range of recognition opportunities

The CIFST 2016 National Conference will provide an excellent opportunity for your organization to:

- Gain exposure to and network with national and international delegates from academia, government and industry
- Generate new business opportunities
- Show your involvement, commitment and support for the food industry

For more information about sponsorship opportunities, please visit: [www.cifst.ca/2016Conference](http://www.cifst.ca/2016Conference)

## BCFT Suppliers Night

Wednesday, February 24, 2016

Delta Burnaby Hotel & Conference Centre

Show Time: 3:30pm – 7:00pm

For more information about BCFT Suppliers Night, please visit: [www.bcft.ca/suppliers\\_night/supplier\\_details.html](http://www.bcft.ca/suppliers_night/supplier_details.html)

# CIFST 2016 National Conference



**CIFST**  
Canadian Institute of  
Food Science & Technology



2016 National Conference  
What's on your plate?  
Healthy, Sustainable, Profitable?  
Burnaby, BC  
22 & 23 February 2016

February 22 & 23, 2016

Delta Burnaby Hotel and Conference Centre



CIFST welcomes Pulse Canada as a Partner of CIFST2016 and is pleased to host Pulse Canada's national student food development competition, Mission ImPULSEible. This unique partnership provides a value-added opportunity for students, industry professionals and researchers to network, foster relationships and celebrate innovation.



## 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  
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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](http://www.bcft.ca) for:

- Up to date info about upcoming BCFT events.
- Job Postings ([www.bcft.ca/employment.html](http://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](mailto:webmaster.bcft.ca)

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### Message from the Past-Chair

BCFT members,

Thank you for the opportunity to Chair your organization over the 2014/2015 year. What a great year it was! Our New Professionals Committee was busy planning Trivia and Speed Networking Events, the Programs Committee provided hands-on learning opportunities in all areas of fermentation, our Suppliers' Night was once again a huge success, and our Golf and Banquet provided some opportunity to network and get some sun. Aside from our events we created new student scholarships and acknowledged the contributions of members to the food science community in BC. I hope that our offerings gave you opportunities to grow your networks, learn, and feel like part of the BC food technology community.

Personally, this experience provided me an opportunity to grow and learn from all the extremely talented individuals that volunteer their time on the BCFT executive. If you've ever thought of volunteering for BCFT but never got around to it, you should! Being an part of a professional association may take up a bit of your free time, but the benefits are worth it.

With the past year being a great success I am really excited to see what is to come for BCFT this year and beyond. Not only do we have great events planned for the year, we have the privilege of sharing our organization with the rest of the Canada as we host the CIFST 2016 conference in Burnaby. Let's show Canada what we're all about!

Thanks again,

Keely Johnston

BCFT Past-Chair and Webmaster

## Spotlight of a Food Scientist Interview- Dr. Rickey Yada



On October 16, 2015, Jenny Tian and Gracia Windiasti from the BCFT New Professionals Committee had the opportunity to interview Dr. Rickey Yada, Dean of Faculty of Land and Food Systems at the University of British Columbia. Below is a transcript of the highlights from the interview:

**Jenny Tian (J): Could you tell us about your career path and how you have decided to go into this field?**

Rickey Yada (R): My life is being more by accident than by design. I started in microbiology but I wasn't sure if this was what I really wanted to pursue. As I was cleaning out my desk at the end of my 2<sup>nd</sup> year, I found a recruitment letter from Food Science with a scholarship offer. I switched into food science and I loved it because of the applied chemistry and biochemistry aspects. At the end of my 3<sup>rd</sup> year, I was lucky to land on a summer internship with a small beverage company. The owner of the company just came back from the U.S. with an idea of developing a spicy tomato juice. This then, became my project of the summer. At that time, there wasn't a lot of info on the label. So, it was trial and error of bucket chemistry. The rewarding part of the job was we developed the product and it went on the market. So I was very proud. At the end of summer, the general manager asked me to take over his position once I graduate because he was going to retire. I was feeling great because I already got a job at the end of my 4<sup>th</sup> year. However, during my last year of undergraduate studies, I did an honours project in microbiology with Dr. Brent Skura, that's when I developed a passion for research. Instead of going into the industry, I decided to pursue graduate school. I loved the experience during my masters and decided to continue with a PhD with Dr. Nakai. I really wanted to become a professor after and it worked out by a series of coincidence, timing and being fortunate being asked to do things. The things that I learned from my mentor are to work hard, take the time to think of where you want to go and stay focused. I'm very fortunate in my career.

**Gracia Windiasti (G): Why did you choose to stay in the academia vs. industry or government?**

The beauty of being in academia is that you have a lot of freedom to do what you are really passionate about. The ability to have that freedom was very attracted to me.

**J: How do you like your new position as the UBC Land and Food System (LFS) Dean? What is the biggest challenge that you've experience so far?**

R: I get excited about taking on projects. I love the excitement about planning things. The challenge of building something and have a strategy to meet a goal is what I find really exciting. Another exciting part of coming back to UBC is trying to grow the LFS department in faculty size because it is probably half the size than when I left. So, I came back to a very strip down faculty. But I have this top 40 university in the world to work with. What really excites me about this position is I HAVE A CHALLENGE TO REALLY GROW LFS. You get seduced by the fact that UBC is the top 40 university in the world.

**G: What are some suggestions or comments you would give to students?**

R: With anything you do, you really have to be passionate about it. You really have to love what you do. That is true with a lot of things. Find something that you like. Four letter dirty words for me is work. Work to me means you go through a motion. You do it because you have to get a cheque, to maintain a certain lifestyle. Salary isn't a driver for me. It's great to have money. But if I get paid less, I don't care that much. It's because I like doing what I do.

**J: How do you see research impacting the food industry and how does the fundamental research feed the food industry?**

R: People in industry and academia need to work better on the understanding of timeline. Industry say Long term project could be in fact a year, whereas in research would say wow that's a short timeline. Understanding the jargon is critical to have an understanding relationship. Industry needs to solve problem immediately. For instance, food borne outbreak and they need to figure out a fix quickly. Research could play role in the solution but that research had been done 5 to 10 years ago it would result in application and strategy to solve the problem. Research is the foundation of a lot of the strategies and techniques and products in the market. In food product development, development of emulsion didn't really happen because somebody put water and oil together by accident. A lot of fundamental research has been gone into how to stabilize emulsion, like salad dressing. So, people use model design to answer this problem. The whole basis of fundamental knowledge is used as a building block towards to product and technology. More important point, it allows us to reproduce the condition in a reliable and predictable manner because you understand the system so you can develop the model. Here is the problem and how we use fundamental research to solve industrial problem. Reverse engineering – here is the question, what is the solution? So, figure out what your goal is and how to get there.

**G: If you were to start all over again, would you still choose a career in the field of food science? If not, what profession would you choose or want to try?**

R: If I wasn't a food scientist, I would love to be a baseball manager coach. What would I have done if I wasn't a food scientist, I think I would want to be a chemical engineer or maybe a physicist. I've met physicists who are really good in biological arena. It is interesting that people who are excellent in x-ray crystallography – protein crystallography. They have strong physics background. Chemical engineer – engineers by their discipline or training is always problem solving. Chemical engineer is probably the best job in what I do now – protein crystallographer

**J: Over the course of your career, what is the most interesting change that you've experienced or seen in the food sector?**

R: Most interesting thing I see is the whole thing about the relationship of food and health is really in the mind of people and convenience too. Back 5 to 10 years ago, people ate food they have some appreciation for. But now, they'll say certain foods are good or bad. This applies from kids to elders. I don't think we have that thought awhile ago. This whole thing about food and health status has been a very big change. Convenience food like microwave food is another thing. When I was a kid, you put food in the oven and that's the convenience food. It took half an hour. Even something simple like mac and cheese in the aluminum foil, put it in oven. That's a convenience food. But now you can microwave it.

**G: What do you see as the next big trend in the food industry?**

R: I don't know if this will ever be a reality. Diet that is tailored more to your genetic pattern. Nutrigenomics or personalized nutrition. The challenge would be whether or not we can do it under the price structure so it allows people who are vulnerable to certain diseases, actually participate in that kind of program.

**J: What are the key things that you think are important for career advancement?**

R: Be focus and have a goal. You have to learn to say no to certain things because you don't want to commit to a lot of things and not do it well. When you commit on doing things, you want to do it well. I don't think you should embrace failure. But you also shouldn't be fearful of failure. Out of failure, there is a lot of lessons. How can I do it differently, how can I do it better?

**G: What comments or suggestions would you give to the next generation if they decide to pursue a career in food science and technology?**

R: Be passionate in whatever you do. Otherwise, it is going to be work. Love what you do.

## 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





## BC Food Technologists

Local BC Chapter for CIFST and IFT

For more information contact:

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We are on Facebook!



British Columbia Food Technologists (BCFT)

