

NAME

TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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FΜΔΙΙ

09/10 BCFT EXECUTIVE

POSITION

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CALENDAR OF EVENTS

1. Thursday, November 19, 2009

What: Health And Wellness: Market Trends,

Product Development and Launch For more information please visit: www.bcft.ca

When: 3:15 pm - 5:45 pm

Where: Vancouver Airport Marriott Hotel

7571 Westminster Hwy, Richmond, BC

2. Friday, June 4, 2010

What: Annual BCFT Golf Tournament & Banquet

When: First tee time is 1:00pm
Where: Eaglequest Coyote Creek

7778 152nd Street, Surrey, BC



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BCFT Awards Top Food Science and Technology Students

BCFT proudly recognizes the top UBC Food Science and BCIT Food Technology students by bestowing annual awards.

This year's UBC award winner was Kim Mayes. Kim graduated in May and is currently working as a Quality Control Technician at Garden Protein Manufacturing. She was active on the BCFT executive committee last year as a UBC student representative, and continues on with the executive this year as a director-at-large.

At BCIT, the award was shared by two graduates, Ashley McNeill and Kathy Lin. Ashley was a BCIT student representative on the BCFT executive last year, and has now returned to BCIT to continue her studies in Environmental Health; Kathy is working as a Lab Assistant at Silliker JR Laboratories.

We extend our congratulations to all new graduates and to Kim, Ashley and Kathy in particular.

July 3, 2009

To the BCFT Executive:

I am honored to be one of the recipients of the BCFT Award in Food Technology. I am glad to have the opportunity to thank you personally for your generosity.

My future plans include working as a Research & Development technician in the food industry for a few years and possibly continuing my education in the Environmental Health program. I not only have a passion for food, but also enjoy working in this area.

Thank you again for honoring me with this award. Your support is greatly appreciated.

Best Regards,

Kathy Lin
BCIT Food Technology Grad '09

October 22, 2009

To the BCFT Executive,

I was very honoured when I learned that I had received the British Columbia Food Technologists Prize for 2009. As a recent graduate from the Food and Nutritional Sciences double major program at the University of British Columbia, I realized that it is important not only to work hard, but also to maintain a certain level of professionalism. I believe that this award will continue to motivate students to strive for excellence, as well as provide much needed support during the transition period from student to working professional. As for myself, I recently joined the team at Garden Protein Manufacturing where I have been employed for several months as a Quality Control Technician.

Sincerely,

Kim Mayes



BCIT graduates, Kathy Lin and Ashley McNeill, accept their awards from Anne McCannel.

June 19, 2009

Dear Anne McCannel, Awards Chair:

Subject: Appreciation for the BC Food Technologists Award in Food Technology

Thank you so much for your generous award. Receiving the BC Food Technologists Award in Food Technology made me really happy and helped to relieve stress I was feeling about my student loan payments. I will be using the award money towards my student loans.

I will be returning to BCIT in September 2009 to the Environmental Health program, and my career goal is to become an Environmental Health Officer. I feel that my Food Technology diploma from BCIT and my experience as a BCFT student representative have helped prepare me for this career.

Thank you again for the award.

Sincerely,

Ashley McNeill



Health and Wellness

Market Trends, Product Development and Launch

Consumers expect more health benefits from their food than ever before. And they are looking for foods and beverages that deliver this in a format that is convenient and easy to recognize. Please join us Nov 19th to learn more about the hot topics in Health and Wellness in food product development. Our speaker is Lori Alexander, a project manager in GFTC's (Guelph Food Technology Centre) Nutrition and Labelling Services department.

Lori earned a Bachelor of Science from the University of Guelph in Nutrition and Nutraceutical Science, she then went on to obtain her Masters in Human Health and Nutrition from the same institution. Lori's background as a nutritionist will bring a fresh perspective to the challenges of new product development.

So now that you know what people want, how do you get it to them? Our evening will include an overview to the NRC Roadmap for Commercialization of Functional Foods and Natural Health Products. Nancy Ross, a local consultant will give us an introduction to the roadmap on behalf of BCMAFF. The Roadmap is a tool that helps product developers gather the information and make systematic decisions to develop and launch new products.

Location:

Vancouver Airport Marriott Hotel 7571 Westminster Hwy, Richmond, BC (604) 276-2112

Time:

3:15-4:00	Registration:
4:00-4:45	Heath and Wellness Market Trends
4:45-5:15	Refreshments
5:15-5:45	Introduction to Roadmap
	for Commercialization

Cost: \$35 (includes one bar ticket)

Members \$25 Students \$20

Please contact Christine Scaman @ cscaman@interchange. ubc.ca to register. Cut off date for registration is November 13, 2009.



Nominate a BCFT member for an Award!

As you probably know, BCFT is a section of the Institute of Food Technology (IFT) and the Canadian Institute of Food Science & Technology (CIFST). Both associations have awards established to honour and recognize individuals involved in industry, government and academia. Eligibility depends on the specific award type. Descriptions of the IFT awards can be found at www.ift.org; descriptions of the CIFST awards can be found at www.cifst.ca. Please note that the deadline for nominations for all IFT achievement awards is December 1.

THINK ABOUT ADVERTISING IN TECH TALK

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

"Tech Talk" is published approximately 9 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 Nilmini Wijewickreme, CanTest Ltd., 4606 Canada Way, Burnaby, BC, V5G 1K5. Tel: 604-734-7276; Fax: 604-731-2386; E-mail: anilmini@cantest.com.

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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
- 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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Mentor Eligibility Criteria:

- ✓ Canadian citizen or long-time resident of Canada
- ✓ Be sensitive to the challenges faced by newcomers
- ✓ Responsive and willing to participate in matching activities
- ✓ Willing to make the commitment for the full duration of the program



WANTED:

Directed Studies Projects for BCIT Students!

The BCIT Food Technology Program is again accepting project proposals from companies willing to sponsor second year students taking the Directed Studies course in Food Technology. Past projects have included topics such as: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, waste utilization, and many others.

The students have one day per week (Wednesdays) from January to April to devote to the project. Note: this year, BCIT is closed for two weeks for the Olympics (February 13 to February 28). Students therefore may be available to take on a project that involves working every day for two weeks at the sponsor site, if this can be arranged to coincide with the Olympics schedule.

Students complete a literature review on the project area, develop methodology with assistance of the sponsor, and then carry out the specific research. Work may be done at BCIT and/or company premises. During the project, the student has access to BCIT Food Technology pilot plant and analytical equipment (except during the Olympics). Presentation of oral and written reports will take place in May. The sponsor is asked to be available to advise the student throughout the project, attend the oral presentation, complete a brief evaluation of the student, and cover costs of consumables.

For information, please contact Anne McCannel at (604) 432-8269 or Anne_McCannel@bcit.ca. Projects must be submitted by December 15 to be considered. Project acceptance depends on suitability and interest by the students.



Dennis McTavish

Account Manager

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For Employers and 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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