

# TECH TALK

B.C. FOOD TECHNOLOGISTS NEWSLETTER

Published by B. C. Food Technologists

October 2013

Volume 63, No. 2

[www.bcft.ca](http://www.bcft.ca)



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## CALENDAR OF EVENTS

### 1. TUESDAY NOVEMBER 5, 2013

**What:** BCFPA 2013 Workshop and Conference  
"Innovative approaches to Food Safety in our  
Modern Era"  
**When:** 6:00pm to 8:00pm  
**Where:** Sheraton Vancouver Guildford Hotel  
15269 – 104 Ave, Surrey, BC  
**Details:** For more information: please visit [www.bcfpa.net](http://www.bcfpa.net)

### 2. WEDNESDAY, FEBRUARY 26, 2014

**What:** BCFT 20th Annual Suppliers' Night  
**When:** 4:00 pm – 7:00 pm  
**Where:** Delta Burnaby Hotel and Conference Center  
4331 Dominion Street, Burnaby, BC  
**Details:** For more information: please visit [www.bcft.ca](http://www.bcft.ca)

### 3. SUNDAY AUGUST 17 TO THURSDAY AUGUST 21, 2014

**What:** International Union of Food Science  
and Technology (IUFOST)  
17th World Congress of Food Science  
& Technology – "Research That Resonates"  
**Where:** Palais des congrès de Montréal  
159 Saint-Antoine St. West, Montréal, Québec  
**Details:** For more information: please visit  
<http://iufost2014.org/>

**We're on  
Facebook!**



BCFT has expanded its web presence to Facebook. Facebook is a free social networking service connecting individuals to their friends.

Find the page at <https://www.facebook.com/pages/British-Columbia-Food-Technologists-BCFT/180485308680605>. "Like" us to get all the latest BCFT updates!

# Congratulations to Mike Dolling, 2013 Barry Walsh Award Winner!

By Reena Mistry

This award was created a number of years ago in memory of Barry Walsh, who was a very active member of the BCFT executive board. When selecting candidates for this award, we look for people who have been outstanding in their contribution towards BCFT and/or the industry. Preference has been to recognize people who have been active on the BCFT executive.

It is with great pride that I announce Mike Dolling as the 2013 Barry Walsh Award winner! In my time on the BCFT executive, I have known Mike to be very dedicated to BCFT and he has organized Suppliers Night with the committee for the last 6 years without a hitch, with greater attendance each year. He also played a major role in helping organize the extremely successful, sold out Pacific Northwest IFT Technical Conference on Granville Island in September 2012. He is very deserving of this award!



Barry Walsh Award Winner Mike Dolling pictured with Keely Johnston.

Previous winners of the Barry Walsh Award include:

- 2002 ..... Anne McCannel
- 2003 ..... Cliff Dunlop
- 2004 ..... Jerry Hedding
- 2005 ..... Jack Phillips
- 2006 ..... Daphne Tsai
- 2007 ..... Nancy Ross
- 2008 ..... Margaret Daskis
- 2009 ..... Peter Taylor
- 2010 ..... Sandy Conroy



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# Let's Recognize the Achievements of BC Professionals through IFT Awards

It's that time of year. Leaves have begun to fall from the trees and IFT (Institute of Food Technologists) award nominations are open. BCFT members, as well as non-members, may be eligible for a number of awards offered through IFT. These awards recognize a variety of achievements within the scope of food science and technology. Do you think your mentor, co-worker, or friend is deserving of recognition for something they have accomplished or been involved in? This is a great opportunity to share your thoughts and help them be credited for contributions in research, applications, and service in the industry. Below you will find a short description of each award offered by IFT. Additional information can be found at [www.ift.org](http://www.ift.org). Please note that the deadline for nominations is December 31, 2013.

## IFT Awards for Scientific Contribution

**NICHOLAS APPERT AWARD:** Awarded to an individual for distinction in, and contribution to, the field of food technology

**BABCOCK-HART AWARD:** Recognizes an IFT member who has significantly contributed to food technology in way that has improved public health through nutrition or more nutritious food

**STEPHEN S. CHANG AWARD FOR LIPID OR FLAVOR SCIENCE:** Awarded to an IFT member food scientist or technologist who has contributed to significant scientific advancement relating to lipid or flavor science

**SAMUEL CATE PRESCOTT AWARD:** Rewards an IFT member who has demonstrated remarkable research ability in any area of food science and technology

**SENSORY & CONSUMER SCIENCES ACHIEVEMENT AWARD:** Recognizes an dedicated individual for excellence within the sensory and consumer sciences field

**FOOD TECHNOLOGY INDUSTRIAL ACHIEVEMENT**

**AWARD:** Recognizes a company or organization for an outstanding development which represents a substantial innovation in the application of food science and technology to food production

**INDUSTRIAL SCIENTIST AWARD:** Recognizes a major technical contribution of an IFT member industrial scientist or team of industrial scientists to the advancement of the food industry

**BOR S. LUH INTERNATIONAL AWARD:** Awards an IFT member or an institution whose exemplary efforts resulted in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation.

**GILBERT A. LEVEILLE AWARD AND LECTURESHIP:** Given in acknowledgement of outstanding research and/or public service at the interface between the disciplines of nutrition or food science, over a period of five years or more, which has contributed to improved health and well-being

**Research and Development Award:** Recognizes an IFT member or team of members who have recently made a significant contribution to research and development relating to the understanding of food science, food technology, or nutrition

**W.K. Kellogg International Food Security Award and Lectureship:** Recognizes emerging research that made substantial advances in food safety, security, processing and/or technology for developing countries

**MARCEL LONCIN RESEARCH PRIZE:** Honors and provides research funding to an IFT member or non-member scientist or engineer carrying out basic chemistry/physics/engineering research with applications in food processing and food quality improvement

## Recognizing Achievements of BC Professionals through IFT Awards

*continued from page 3*

**BERNARD L. OSER FOOD INGREDIENT SAFETY AWARD:** Awarded to an IFT member for contributions to scientific knowledge of food ingredient safety or leadership in developing principles for food ingredient safety evaluation or regulation

IFT Awards for Service to the Profession

**WILLIAM V. CRUESS AWARD:** Honours an IFT member for distinction in teaching food science and technology

**CARL R. FELLERS AWARD:** Honors a member of IFT and Phi Tau Sigma who has brought honour to the profession of food science and technology through leadership, service, and skilled communication

**CALVERT L. WILLEY DISTINGUISHED SERVICE AWARD:** Honours a long-time IFT member or staff member who has provided continuing, meritorious, and imaginative services to IFT

**IFT FELLOW:** This designation is awarded in recognition of accomplishments in scholarly advancement and the food science and technology profession, inspiring others to excel in the food science and technology field, success of a new food product, and/or improvement of the human condition via food science and technology. Note \* The deadline for complete IFT Fellow nominations is January 31, 2014.

It is a great thing to be recognized among the larger community of IFT, so get those nominations in before the deadline sneaks up on you!

## 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 (BCFTA). 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, SGS Canada Inc.  
3260 Production Way, Burnaby, BC V5A 4W4  
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
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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.*



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# November Start Date for BCIT Directed Studies Projects

Over the past years, BCIT Food Technology students in their final term have worked with industry on a project. Due to curriculum changes, this year projects will be assigned in November. This will give students more time to complete the required work.

Past projects topics have included: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, waste utilization, sensory evaluation, and many others.

The students will select their project in November and begin work on the literature review. They will then have one day per week (Wednesdays) from January to April to devote to the project. Presentation of oral and

written reports takes place in May.

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. 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.

Projects must be submitted by November 1 to be considered. Project acceptance depends on suitability and interest by the students.

For information, contact Anne McCannel at (604) 432-8269 or e-mail [Anne\\_McCannel@bcit.ca](mailto:Anne_McCannel@bcit.ca).

## Food Safety short-course at BCIT - Environmental Monitoring for Pathogens

Join your food industry & food service colleagues November 5 & 6 for an interactive two days at BCIT! Environmental Monitoring for Pathogens explores the most up-to-date and effective approaches to developing and implementing Environmental Monitoring Programs.

Achieve confidence in the safety of your products!

For pricing, registration, and more information about the entire HACCP Food Safety Course Series at BCIT - [www.bcit.ca/health/haccp/](http://www.bcit.ca/health/haccp/)

Contact:

Rebecca Robertson  
Instructor & Course Developer  
[rebecca\\_robertson@bcit.ca](mailto:rebecca_robertson@bcit.ca)

## For Employers and Job Searchers

BCFT sponsors 'no-charge' job 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://www.bcft.ca/employment.html>

For more information or to post a job, please contact Angie Dueck at [employment@bcft.ca](mailto:employment@bcft.ca).



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# BCFT Award Recipients Say Thanks

Dear BCFT Executive,

I would like to extend my sincere thank you for nominating me for the 2013 BCFT Student Award. I am honoured to receive the award and the opportunity to be a member of the executive team. As the UBC Student Representative this year I had the chance to plan events for my fellow peers to further our knowledge in food science outside of the classroom. As well, I had the opportunity to compete in IFT's College Bowl in Oregon and represent our section for the first time with several of my peers. Being an active member of BCFT has allowed me to develop the much needed professional and personal skills that would be crucial for my career goals. I believe BCFT will continue to grow over the years as interest in food science becomes more prominent and people become more aware about how food science influences their daily lives. I look forward to continuing on as Secretary next year in the executive team.

Thank you again for the recognition and support!

Best,

Jeffrey Ma

Dear BCFT Executives and Members,

I would like to thank BCFT for choosing me as the recipient of the 2013 British Columbia Food Technologists Graduate Student Award. Being actively involved in BCFT has been such an inspiring experience, and this is the icing on the cake.

Over the last five years on the BCFT executive board I have held various positions, including Awards Co-chair, Program Co-Chair, and Student Representative. Through these roles I have had the opportunity to network with a variety of amazing aspiring and practicing food technologists, learn about food science, and help plan events that allow others to do the same. This year I will be acting as the BCFT Chair-Elect and am excited to work with such a dedicated group of volunteers to bring the membership another successful year!

Aside from my work with BCFT, I am a Master student in Food Safety and Microbiology at the University of British Columbia. My research is focused on helping the food industry better understand and control *Listeria monocytogenes*.

Thank you again, BCFT. I am truly grateful for the recognition.

Best,

Keely Johnston



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## 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 (<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 Angie Dueck at [webmaster@bcft.ca](mailto:webmaster@bcft.ca).



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# BCFT Suppliers Night 2014

## GENERAL INFORMATION

BCFT is pleased to announce our 20th Annual Suppliers' night on Wednesday, February 26, 2014. We are excited to return to the Delta Burnaby Hotel & Conference Centre, central and convenient to both suppliers and attendees! This event is an exceptional opportunity for learning about new companies, products and services and networking with other R&D technologists, food scientists, purchasers and senior management from leading food and beverage companies within BC.

## DAY OF THE EVENT

Date: Wednesday, February 26, 2014  
Set-up Time: 1.00pm  
Show Time: 4.00pm - 7.30pm

More details available at [www.bcft.ca](http://www.bcft.ca)



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