



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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2011/2012 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. Tuesday March 20, 2012

What: Food Innovation Centre of BC
Allergen Control & Regulations Workshop
When: 9:30 am – 1:30pm
Where: Executive Hotel & Conference Centre
4201 Lougheed Hwy, Burnaby BC
Details: For more information: please visit
www.foodinnovationcentre.ca

2. Tuesday April 3, 2012

What: BC Food Protection Association 2012 Spring Speakers
Evening
Detection and Response to Emerging Food Pathogens
When: 5:30 pm – 9:00 pm
Where: Italian Cultural Centre, Trattoria Hall
3075 Slocan St, Vancouver, BC
Details: For more information: please visit www.bcftpa.net

3. Sunday May 27, 2012 to Tuesday, May 29, 2012

What: CIFST 50th National Conference
Innovation Meets Commercialization
Where: Scotiabank Convention Centre
6815 Stanley Avenue, Niagara Falls, ON
Details: For more information: please visit www.cifst.ca

4. Thursday June 7, 2012

What: BCFT Annual Golf Tournament and Banquet
When: 12:00pm First Tee Off Begins
6:00pm Banquet Begins
Where: Greenacres Golf Course
5040 No. 6 Rd., Richmond, BC
Details: For more information: please visit www.bcft.ca

**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!

BCFT Student Social Night Recap- Feb 24th

On February 24th, students from the UBC Food Science Club as well as BCFT student members came together for a fun social event at ApGuJung, a Korean restaurant located in downtown Vancouver. This event provided an excellent opportunity for BCFT's student members to interact with members of the Food Science Club!!

Surrounded by the aromas of traditional Korean

cuisine, members of both organizations enjoyed a delicious Korean meal while socializing about undergraduate life, extracurricular activities and other topics. Everyone enjoyed sharing their experiences with food and/or the food industry, and why they became interested in Food Science.

Thank you to all who came out to support this event. We hope to see you all next time!



BCFT Student Social Night – (clockwise left to right) Michelle, Isis, Winnie, Jamie, and Felicia.



BCFT Student Social Night – (clockwise left to right) Jing, Amy, Monica, Ikuho, and Pamela

Record Breaking Suppliers Night!

The 2012 BCFT Suppliers Night was held on Wednesday February 29th and as always was a great opportunity for all members of the food, beverage and related industries to get together for an evening of networking and education. We had a record number of suppliers and attendees which made a great atmosphere and also a very busy night for everyone involved. The central location at the Delta Hotel and Conference Centre once again proved to be a perfect location for the event.

As usual a full seminar program took place with seminars from National Starch/Corn Products, Folio Instruments, TIC Gums and Teawolf. The seminars

were all very topical and well attended.

We had two VIP's at the show also - IFT President Roger Clemens attended the show and met with members of the BCFT Executive, and CIFST President-elect Belinda Elysee-Collen also met with members of the BCFT Executive to discuss the CIFST Strategic Plan.

The Suppliers Night is a key event for the BCFT and its success is very important as it helps fund the education and support work that the BCFT carries out throughout the year. The BCFT

Executive would like to thank all volunteers, suppliers and attendees who helped to make the event such a great success.

BCFT
British Columbia Food Technologists

Allergen Control Workshop Provides Practical Tools to Keep Food Safe

Food processors cannot afford to miss an upcoming workshop on allergen control and regulations presented by the Food Innovation Centre of BC. The half-day session will provide practical training for food processing professionals on how to manage allergens through the entire supply chain, from supplier approval to shipment of finished product.

“Allergens are impossible to eliminate from food processing, but there are precautions you can put in place to manage them,” says Ken Hall, the program facilitator and senior training advisor for the FICBC. “The Food Innovation Centre is pleased to present this program and provide practical information and clear steps for food processors to control allergens and ensure a consistently safe product to their customers.”

The Allergen Control & Regulations training will include:

- Introduction to allergens and their health effects
- Understanding different classes of allergens and their sources
- Allergen handling and control methods
- New allergen and labeling regulations and how they affect your business

Date: Tuesday March 20 2012, 9:30am – 1:30pm
Lunch & refreshments included.

Location: Executive Hotel & Conference Centre
4201 Lougheed Hwy, Burnaby BC

Cost: \$65 + HST per participant
(Special Promotional Price)

To register call Laurie at 1-855-366-3287, or email laurie@foodinnovationcentre.ca.

About Ken Hall

Ken Hall has worked with a wide range of food-industry sectors in North America and around the world. He has held corporate and director-level leadership roles and has successfully overseen continued improvements in food safety standards, including the achievement of the industry’s highest safety standard, the Global Food Safety Initiative (GFSI), in no fewer than four facilities. His expertise includes Research & Development, Quality Control, Environmental Management, Quality/Food Safety Auditing and Sales & Marketing.




Ken Hall,
Senior Training Advisor

About the Food Innovation Centre of BC

The Food Innovation Centre of BC is a hub for creative commercialization solutions. It brings people and organizations within the sector together by connecting businesses and providing training and access to commercialization resources for the agri-food sector in BC. The Food Innovation Centre of BC gratefully acknowledges the financial support of Growing Forward, a federal-provincial-territorial initiative.


For more information contact:
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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:

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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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Rates indicated are on per issue basis. Discounts up to 10% are available for advertising in multiple issues.



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Need scientific talent?...Consider UBC Science Co-op!

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 1,100 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 student:

- Reduced hiring costs
- Assistance with unique or short-term projects
- Development of new concepts, providing a fresh perspective
- Identifying future employees and managing staff levels during busy periods

Available Science disciplines include:

- Biochemistry and Molecular Biology
- Biology
- Biotechnology
- Chemistry



- Computer Science
- Engineering Physics
- Environmental Sciences
- Food & Nutritional Science
- Microbiology & Immunology
- Statistics & Math

For additional information regarding the UBC Science Co-op program, please click [here](#).

To discuss how a student from our program may contribute to your organization's goals and objectives, then please contact Chris McKinnon at 604-827-3303 or at cmckinnon@sciencecoop.ubc.ca.



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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 (<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.

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Calling all UBC FNH, Nutritional Sciences & Food Sciences Grads!

Are you a graduate of the FNH, Nutritional Sciences, or Food Sciences program at UBC? Then we would like to reconnect with you! The Food, Nutrition and Health program at UBC wants to stay connected with its alumni.

If you are interested, send us a quick e-mail at **fnh.alumni@ubc.ca** to update your contact information (name, email, major and year of graduation).

Or, connect with us by Facebook by joining our group at "UBC FNH Alumni". A great way to stay up-to-date with the program and to connect with former classmates!

The 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 Reena Mistry at chair@bcft.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: www.bcft.ca/employment.html

For more information or to post a job, please contact Angie Dueck at employment@bcft.ca.

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