TECH TALK



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2013/2014 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. THURSDAY, JANUARY 30, 2014

What: BCFT Speaker's Night When: 5:30pm to 8:30pm

Where: UBC Student Union Building

Room 207/209

2329 West Mall, Vancouver, BC

Details: For more information: please visit www.bcft.ca

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

3. THURSDAY JUNE 5, 2014

What: Annual BCFT Golf Tournament and Banquet

When: First tee time: TBA Banquet: 6:00pm

Where: Eaglequest Coyote Creek

7778 152ND STREET, SURREY, BC

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/



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BCFT Speaker's Night is Coming Soon!

The annual student organized Speaker's Night is here! Don't miss the chance to learn new and exciting developments in the food industry with your peers!

This year's keynote speaker is Dr. Carolyn Ross from Washington State University. Dr. Ross' research investigates the changes in flavour and odour profiles using sensory analysis coupled with analytical chemistry techniques; namely the use of the electronic tongue in evaluating wine. Dr. Ross' research group focuses on the evaluation of aroma, flavour compounds and precursors, and the changes in these compounds due to viticultural and enological practices.

Ice-breakers and other activities will provide opportunities for students and industry members to become acquainted. There will be a light meal and further networking opportunities with students as well as other industry members.

Last but not least, those who attend will be entered to win door prizes!

Date: Thursday, January 30, 2014

Time: 5:30 pm Check-in/Registration

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.



6:00 pm Ice-breaker and activities 6:30 pm Refreshments, light meal, and

networking

7:15 pm Speaker: Dr. Carolyn Ross

8:15 pm Door prizes

Place: UBC Student Union Building

Room 207/209

6138 Student Union Boulevard

Vancouver, BC

Fee: FREE for BCFT student members

\$5.00 for non-BCFT student members

\$20.00 CAD for BCFT members \$35.00 CAD for non-BCFT members

Online registration is now closed. Members and non-members may attend by paying \$35 at the door on the night of the event.

Parking: The parkade nearest to the Student Union Building is the North Parkade on 6115 Student Union Mall. After 5:00 pm, parking for the evening costs \$6.00.

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CIFST Awards – Let's recognize BC's outstanding professionals!

Several annual awards are given out by CIFST to recognize the "endeavors and contributions of members to the Institute and the food industry". Below are short descriptions of each award. Do you know anyone who suits these descriptions? Help someone be recognized for their hard work by nominating them for a CIFST award!

Additional award information can be found at www.cifst.ca. Also, watch the website for updates on the 2014 online nominations and the nomination deadline! Typically nominations are due the beginning of March so get started early!

INSTITUTE AWARD: To honor a Professional or Retired CIFST member for an outstanding contribution to CIFST. This individual must have worked long and diligently in maintaining and furthering the reputation and aims of the Institute and stimulated others.

W.J. EVA AWARD: To honor a person who has made significant contributions to Canadian food science & technology through outstanding research and service to the industry.

GORDON ROYAL MAYBEE AWARD: An achievement award in recognition of an outstanding applied development by a Canadian company or institution in the fields of food production, processing, transportation, storage or quality control.

FOOD INDUSTRY CEO OF THE YEAR: Conferred on the CEO of a company who has made an outstanding

contribution to the Canadian food industry (CIFST membership not required).

FOOD SAFETY & QUALITY AWARD: Awarded to an individual or team with outstanding contribution to the food processing industry by QA or QC management personnel with a minimum of 10 years experience.

FOOD INNOVATION AWARD: To honor an individual or team for outstanding work in food innovation. The innovation must have been on the market for at least one year prior to nomination.

STUDENT LEADERSHIP AWARD: This award is presented to a student member of the CIFST who has demonstrated outstanding leadership and contribution to CIFST.

EMERITUS MEMBERSHIP: An Honorary Title to a retired Professional Member, who in the course of their career has contributed meritorious service to the Food Industry and the Institute.

FELLOW OF THE INSTITUTE: Conferred upon a living, active member for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science & technology.

Again, please visit the CIFST website for more information. Check out the available awards, and get those nominations in! It would be a great honour for our members to be recognized nationally.



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BCFT Annual Golf Tournament and Banquet

BCFT's annual golf and banquet event is happening sooner than you think! Join us for an afternoon of Texas Scramble/Best Ball-style golf followed by fantastic food, door prizes (and possibly, a keynote speaker)! This thing is always fun - come out and have a last hurrah with your food science colleagues or classmates before summer takes hold!

Date: Thursday, June 5, 2014

Time: Golf: First Tee Off time: TBA

Banquet to follow at 6:00 pm

Place: Eaglequest Coyote Creek

7778 152nd Street, Surrey, BC

Prices:

Golf and Banquet - BCFT Members - \$75

Golf and Banquet - Student Member Rate - \$65

Golf and Banquet - Non-Members - \$110

Banquet Only - BCFT Member - \$40 Banquet Only - Student Member Rate - \$30 Banquet Only - Non-Member -\$65

For any questions or comments, please contact Peter Taylor at taylor58@telus.net.

As always, please participate in the opportunity to promote your business and products. Donations for the door prize gala are always greatly appreciated. If you wish to donate, please contact Peter Taylor.





BCFT Website

Please visit the BCFT website at 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.



Kyrsten Dewinetz
REGIONAL MANAGER • WESTERN CANADA

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We're on Facebook!

BCFT has expanded it 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 Winter Social Event: Singing, Sailing and Supper



BCFT members enjoyed a cruise around False Creek.

For the last event of the year, BCFT members gathered up at Whet, at the entrance of Granville Island. We enjoyed fleets of delicious appetizers while

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chatting with regular & new members. To keep the spirit of sharing for the end of the year, we asked attendees to bring a donation for the Greater Vancouver Food bank. We would like to thank all individuals who decided to make a donation. In total we collected two boxes of food donation and \$190 in money donations.

For the second part of this event, we hopped in a boat and started singing Christmas carols, which was easier than it sounds since we had the lyrics printed. Thank you to the organisers for this sweet & practical thought. For about 50 min, we cruised around False Creek, looking forward to seeing the carol ships parade of lights but for a mysterious reason, the boats did not show up. It's possible it was too early in the holiday season. Regardless, we all enjoyed the winter social event, and last BCFT gathering before the holidays & the new year.



BCFT members get in the holiday spirit by singing Christmas carols on the boat cruise.



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

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- Pseudomonas species
- Salmonella species
- · Bacterial, Yeast & Mold Ids

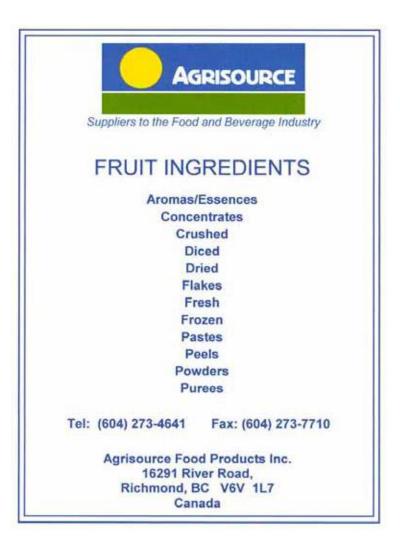
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BCFT Suppliers Night 2014 Coming Soon!

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.

DETAILS ON THE BCFT SUPPLIERS' NIGHT EVENT

Date: Wednesday, February 26, 2014

Seminars: 2:30 pm to 4:45 pm Show: 4:00 pm to 7:30 pm

Place: Delta Hotel and Conference Centre

4331 Dominion Street Burnaby, BC V5G 1C7

Cost:

\$7.50 Advance online, all member statuses

\$10.00 BCFT members, at the door \$15.00 Non-members, at the door

Please note that admission to seminars is not guaranteed without advanced registration due to limited space.

DETAILS ON THE SEMINARS

Date: Wednesday, February 26, 2014
Times: 2 seminars from 2:30 pm to 3:30 pm 2 seminars from 3:45 pm to 4:45 pm

To reserve a spot in these seminars, you must register online in advance before Friday, February 14. At the time of registration, select the desired seminar topics and pay the general event admission fee. Space is limited to 20 people per seminar.

SEMINAR A

Time: 2:30 pm to 3:30 pm Presenting company: Wesmar Company Speaker: Jeffrey Brusseau

Topic: Preventing Listeria in RTE

processing facilities

SEMINAR B

Time: 2:30 pm to 3:30 pm
Presenting company: Barry Callebaut
Speaker: Andrew Hoffmaster,
Senior R & D Manager

Sponsored by: Vernon Lo, Debro

Topic: Cocoa powder – makes

everything taste better!

SEMINAR C

Time: 3:45 pm to 4:45 pm Presenting company: Decagon Devices Inc.

Speaker: Brady Carter

Topic: Complete moisture analysis

for food manufacturers

SEMINAR D

Time: 3:45 pm to 4:45 pm

Presenting company: GNT USA, Inc.

Speaker: Rebeka Davis, Technical

Application Specialist

Topic: Colouring food with food - A

technical guide to formulating with fruit & vegetable based natural

colours

We look forward to seeing you on Wednesday, February 26, 2014. For detailed information about the seminar topics, please visit our website at http://www.bcft.ca/.



Cell: (778) 245-2211 Email: vlo@debro.com

Vernon Lo, M.Sc.

Western Region Business Director

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