

# TECH TALK



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Daphne Tsai	Suppliers Night 604-296-3286 tel	Soya World
Jerry Hedding	Suppliers Night 604-922-4504 tel	

## Calendar of Events

**What:** *Chef and the R&D Team: Blending the Culinary Arts and Product Development*  
**When:** Wednesday, April 25th, 2007  
4:30 pm to 9:00 pm  
**Where:** **Pacific Institute of Culinary Arts**  
1505 West 2nd Avenue, Vancouver  
**Cost:** \$25.00 for members  
\$35.00 for non-members, preregistered  
\$15.00 for students, preregistered  
\$40.00 at the door

**What:** *Golf Banquet and AGM at Country Meadows in Richmond*  
**When:** Friday June 8, 2007



Krysten Dewinetz  
WESTERN CANADA SALES MANAGER  
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## Get Involved with the BCFT Executive

The BCFT is accepting all nominations for all positions on the executive. The list of positions is on the front page of the newsletter. The election will take place at the AGM on June 8<sup>th</sup>, 2007 at the Country Meadows Golf Club in Richmond. The Executive is pleased to announce the new position of Awards Chair in 07/08. The annual responsibilities would include:

- Create and submit notices for newsletters reminding membership of awards and nomination deadlines (detailed descriptions should appear in the October Newsletter).
- Prior to the nomination deadlines (at least one month in advance), discuss awards and possible nominees at an executive meeting.
- Assist in the preparation of nominations as required. Nominations can be submitted by individual members, or by the section (section nominations may be stronger than individual nominations).
- Prepare Notice for the September Newsletter announcing BC's award winners.

## BCFT Website

Please check out the BCFT website at [www.bcft.ca](http://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 technologists needing a company.
- **NEW** 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 Peter Taylor at [webmaster@bcft.ca](mailto:webmaster@bcft.ca).

## For Employers & 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://www.bcft.ca/Positions\\_available.htm](http://www.bcft.ca/Positions_available.htm)

For more information or to post a job, contact Peter Taylor at [webmaster@bcft.ca](mailto:webmaster@bcft.ca)



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The British Columbia Food Technologists Section Presents:  
**CHEF AND THE R & D TEAM**  
Blending The Culinary Arts and Product Development  
***A Culinary Experience!***



April 25, 2007

At

The Pacific Institute of Culinary Arts

1505 West 2<sup>nd</sup> Avenue, Vancouver, B.C V6H 2Y4 | Tel: 604-734-4488

**PROGRAM AGENDA**

4:30 – 5:30pm	REGISTRATION & REFRESHMENT
5:30 – 5:35pm	BCFT WELCOME
5:35 – 5:55pm	The Food & Beverage Cybrary: The Search Engine For Food Scientists MATHEW PERRY from <b>Chemidex</b>
5:55 – 6:00pm	Question & Answer Period
6:00 – 6:30pm	The Fundamental of Culinary Arts CHRISTIAN VELDEN from <b>The Pacific Institute of Culinary Arts</b>
6:30 – 6:35pm	Question & Answer Period
6:35 – 7:20pm	REFRESHMENT BREAK AND NETWORKING
7:20 – 7:50pm	Blending Culinary Arts and Product Development MURRAY BANCROFT from <b>Garden Protein</b>
7:50 – 7:55pm	Question & Answer Period
7:55 – 8:25pm	Research Chefs JANET CARVER from <b>National Starch</b>
8:25 – 8:30pm	Question & Answer Period
8:30 – 8:40pm	Question & Answer / Panel Discussion
8:40 – 8:45pm	Final Notes and Wrap Up

*Thank you for joining us in this special event...hope to see you again at the next BCFT Golf & Banquet on June 8, 2007 at the Country Meadow Golf Course.*

**For More Information Please Contact:**

1. Thu Pham  
BCFT Program Chair  
Tel: 604-952-7078  
Email: thu.pham@olympicdairy.com
2. Cassandra Menzies  
BCFT Assist Program Chair  
Tel: 604-866-9528  
Email: Cassandra@carmiflavors.com

**For Membership Information Please Contact:**

1. Crystal Cinq-Mars  
BCFT Membership Chair  
Email: crystalcinqmars@yahoo.ca

**Registration Fees:**

Members	\$25.00
Non-members	\$35.00
Students	\$15.00
At the door:	\$40.00

Registration fees include appetizers, buffet dinner, and desserts

**Parking:**

- Free parking at Granville Island
- Underground parking across from The Pacific Institute for the Culinary Arts (enough for 35-50 cars; free after 6 pm). 1515 W 2nd Avenue, in the upper and lower level).
- 2 small pay lots just with of the PICA

**Please Pre-register by April 20 via...**

Website: [www.bcft.ca](http://www.bcft.ca)  
Email to: [accounts@bcft.ca](mailto:accounts@bcft.ca)  
Alternative: [thu.pham@olympicdairy.com](mailto:thu.pham@olympicdairy.com)  
Mail: Thu Pham  
Olympic Dairy Products Inc.  
7178 Vantage Way,  
Delta, B.C. V4G 1K7  
Fax: 604-952-7077  
(please put Attn. Thu Pham)

# Who Should Attend?

*Anyone involved in food!*

Whether you:

- Grow food
- Process food
- Package food
- Test food

- Transport food
- Prepare food
- Supply ingredients
- Provide services
- Design and supply equipment
- Serve food
- Educate
- Regulate

## SPEAKER BIOS

### **MURRAY BANCROFT** *Garden Protein*

Murray Bancroft is a food stylist and chef who works with a roster of international culinary clients spreading his gospel of tasty and healthy food. Whole Foods, Kellogg's, McDonalds Europe, and Garden Protein International are just a few of the companies who have benefited from his progressive and youthful approach to cooking.

### **JANET CARVER** *Culinary Team Leader* *Customer Solutions & Product Innovation Group* *National Starch Food Innovation*

Janet Carver, Culinary Group Leader, has been working in the Customer Solutions & Product Innovation Division of National Starch Food Innovation for the last 17 years. She is currently managing the company's Culinary Team which was an addition to the National Starch Technical Team in 2003. As well as working as a food scientist, she acquired her Diploma of Culinary Arts – Pastry and Baking from Peter Kump's NY Cooking School (now known as The Institute of Culinary Education) in January 2000. She is also continuing her culinary training by attending professional CE courses at the Culinary Institute of America Greystone. Janet is also been an active member of Research Chefs Association (RCA) for 9 years and is currently serving on the RCA Board of Directors for the term 2006-2008. Janet was recently honored with being voted in by the Board to serve as Vice-President of the organization for 2007-2008. She is acting co-chair of the RCA Nominations and Board Development Committee (NBDC), Chair of the IFT/RCA Culinology Demonstration Pavilion and continues to serve on the Continuing Education Sub-Committee as an instructor teaching basic carbohydrate science for the Culinology 101 classes for Chefs and teach-assisting during the Basic Culinary & Baking Classes for Food Scientists.

### **CHEF UWE CHRISTIAN VELDEN** *Executive Chef and Program Director* *The Pacific Institute of Culinary Arts*

Chef Christian is a European-trained Master Chef and his 30 years of diverse experience includes hotels and restaurants throughout Germany, Switzerland, the U.S. and Canada. Born in Frankfurt, Germany, Chef Christian was destined to work in the industry. Cooking ran deep in his family, from his grandmother

who prepared meals for five young boys, to his uncles who were Master Chefs and Master Patisserie.

In 1976, Chef Christian began his culinary career as an apprentice at Restaurant Boersenkeller. He then traveled to Friedrichsdorf to the One Star Michelin Hotel, Hotel Weißen Turm. Over the next 14 years he honed and perfected his skills at various fine dining restaurants and hotels throughout Germany and Switzerland. In 1990, Chef Christian held the position of Private Chef for the Owner and CEO of Bankhaus Metzler and in 1991 Chef Christian obtained his Master Chef and Teaching Degree from IHK Frankfurt.

Looking to expand his knowledge and experience, Chef Christian relocated to Canada in 1995. In Victoria, BC, Chef Christian held the position of Executive Chef at Barclay's Restaurant and then Chef de Cuisine at Restaurant 1218. Truly testing his expertise, Chef Christian opened the successful Stars Cafe serving European cuisine on Salt Spring Island.

A new opportunity took Chef Christian to the U.S. in 2000. Chef Christian established himself as Executive Chef at Café Boulevard in Dayton, OH; however, two years later another opportunity brought him back to Canada. In 2002, Chef Christian lead the kitchen brigade at Restaurant La Caille, one of Calgary, AB's finest restaurants. Finally in 2004, Chef Christian joined the faculty of Pacific Institute of Culinary Arts.

## **THE FOOD & BEVERAGE CYBRARY: THE SEARCH ENGINE FOR FOOD SCIENTISTS**

The Food & Beverage Cybrary (powered by Chemidex) is a unique and most powerful search engine specifically designed for R&D professionals in the food and beverage industry. Not only does the Cybrary index ingredient and equipment supplier Web sites like a Google search engine, but it also provides much deeper technical content such as data sheets, MSDSs, formulations, Nutritional, Allergen, GMO information and more.

In addition to the deep content, the search capabilities enable members to search by a variety of methods to quickly find the products of interest including Keyword, Company Name, Product Category, and Physical Property. As a result, members can now rapidly pinpoint the most valuable solutions for their formulating needs from extensive, global libraries of information. Furthermore formulators will be connected to the largest network of technical experts from the ingredient suppliers all at a single location.

The purpose of this presentation will be to demonstrate the complete functionality and content of the Food & Beverage Cybrary. This will include a full review of the search capabilities and methods for communicating with suppliers as needed.

This service is free and accessible at [www.foodcybrary.com](http://www.foodcybrary.com) and also at [www.ift.org](http://www.ift.org) for all IFT members.



**BRITISH COLUMBIA  
FOOD TECHNOLOGISTS  
(Members of CIFST and IFT)**



**CHEF AND THE R & D TEAM  
Blending The Culinary Arts and Product Development**

Wednesday April 25, 2007

At

**The Pacific Institute of Culinary Arts**

1505 West 2<sup>nd</sup> Avenue

Vancouver, B.C V6H 2Y4

Tel: 604-734-4488

Date of Registration: \_\_\_\_\_

Name: \_\_\_\_\_

Company: \_\_\_\_\_ Position Title: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

**Registration Fees (Please pay via Cheque or PayPal)**

Members \$25.00

Non-members \$35.00

Students \$15.00

At the Door \$40.00

Registration fees include appetizers, buffet dinner, and desserts

**Please Pre-register by April 20 via...**

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Alternative: [thu.pham@olympicdairy.com](mailto:thu.pham@olympicdairy.com)

Mail: Thu Pham

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Fax: 604-952-7077 (please put Attention to: Thu Pham)