ECH TALK



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Asst. Program Chair Carmi Flavors

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e theresa.almonte@sgs.com

Calendar of **Events**

What: Chef and the R&D Team: Blending the **Culinary Arts and Product Development**

Wednesday, April 25th, 2007 When:

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

Friday June 8, 2007 When:

Krysten Dewinetz WESTERN CANADA SALES MANAGER

kdewinetz@nealanders.com

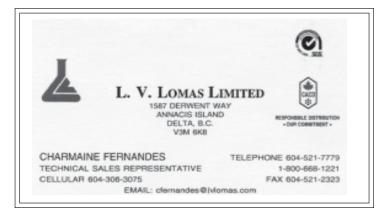
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Tech Talk, p2 April 2007





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VANCOUVER

VICTORIA

KELOWNA

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Tech Talk, p3 April 2007

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 8th, 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 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,
 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.



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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

For more information or to post a job, contact Peter Taylor at webmaster@bcft.ca



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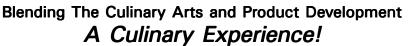
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4:30 - 5:30pm

The British Columbia Food Technologists Section Presents:

CHEF AND THE R & D TEAM





April 25, 2007

Αt

The Pacific Institute of Culinary Arts

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

PROGRAM AGENDA

REGISTRATION & REFRESHMENT

1100 0100piii	112010111111111111111111111111111111111
5:30 - 5:35pm	BCFT WELCOME
5:35 - 5:55pm	The Food & Beverage Cybrary: The Search Engine For
	Food Scientists
	MATHEW PERRY from Chemidex
5:55 - 6:00pm	Question & Answer Period
6:00 - 6:30pm	The Fundamental of Culinary Arts
	CHRISTIAN VELDEN from
	The Pacific Institute of Culinary Arts
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 Garden Protein
7:50 - 7:55pm	Question & Answer Period
7:55 - 8:25pm	Research Chefs
	JANET CARVER from National Starch
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
Email to: accounts@bcft.ca

Alternative: 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

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

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

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 and also at 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 2nd Avenue Vancouver, B.C V6H 2Y4 Tel: 604-734-4488

ate 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...

Website: www.bcft.ca
Email to: accounts@bcft.ca

Alternative: <u>thu.pham@olympicdairy.com</u>

Mail: Thu Pham

Olympic Dairy Products Inc.

7178 Vantage Way, Delta, B.C. V4G 1K7

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