



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

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CALENDAR OF EVENTS

1. THURSDAY, NOVEMBER 29, 2012

What: BC Food Safety Stakeholders Group Promoting a Culture of Food Safety in BC: Hands-on Workshops

When: November 29
8:30 am – 4:00 pm

Where: Inn on the Lake
4700 North Island Highway
Nanaimo, BC

Details: For more information: please visit http://www.bcft.ca/upcoming_events/food_safety_workshops.pdf

2. WEDNESDAY, FEBRUARY 27, 2013

What: BCFT 19th Annual Suppliers' Night

When: 4:00 pm – 7:00 pm

Where: Delta Burnaby Hotel & Conference Center
4331 Dominion Street
Burnaby, BC

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

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WANTED: Directed Studies Projects for BCIT Students!

The BCIT Food Technology Program is again accepting project proposals from companies wishing to sponsor second year Food Technology students taking the Directed Studies course. Past projects topics have included: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, waste utilization, and many others.


The students have one day per week (Wednesdays) from January to April to devote to the project.

Students complete a literature review, develop methodology with assistance of the sponsor, and conduct the specific research. 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. Presentation of oral and written reports takes place in May. 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 December 21 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.



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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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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.

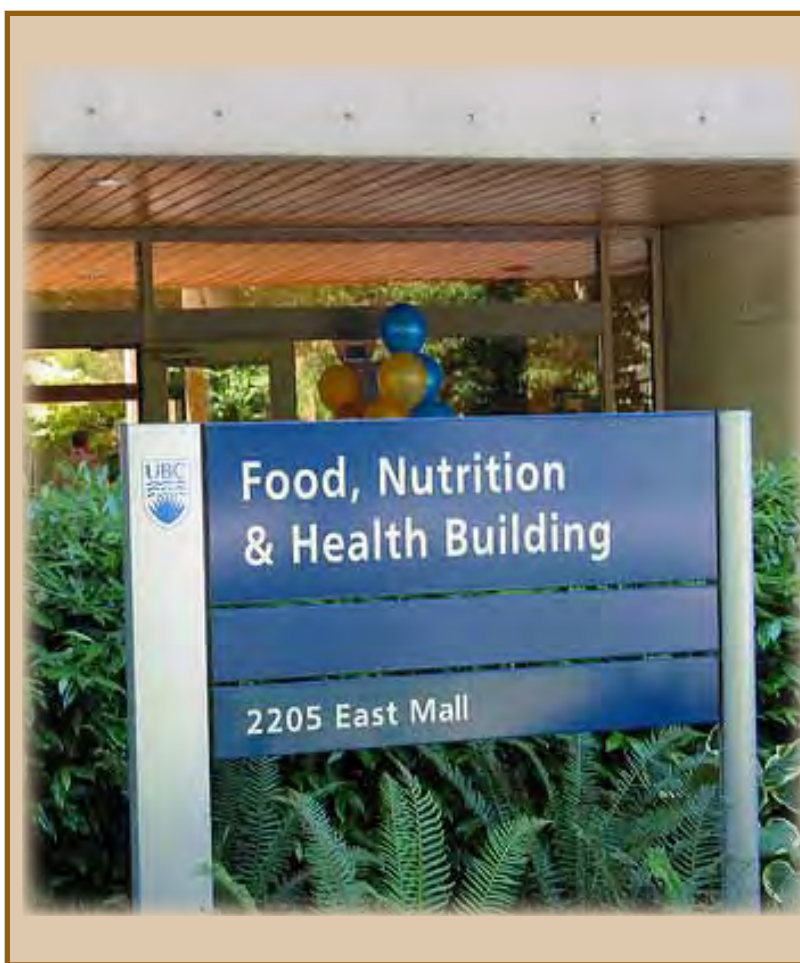
Check out the current positions available at this link: www.bcft.ca/employment.html

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

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.



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!



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Invitation to Register for BCFT Suppliers Night

BCFT is pleased to announce their 19th Annual Supplier's night on Wednesday February 27th , 2013 at:

Delta Burnaby Hotel and Conference Centre
4331 Dominion Street
Burnaby, BC
V5G 1C7

Telephone: 604-453-0772
Fax: 604-453-0775

Please follow this link to our website at http://bcft.ca/suppliers_night.html to register for a table top display.

An exceptional opportunity for networking and displaying your products and services to R&D technologists, food scientists, purchasers and senior management from leading food and beverage companies within BC.

SHOW DETAILS:

Date: Wednesday February 27th, 2013
Time: Set-Up – 1:00 pm
Show – 4:00 to 7:30 pm

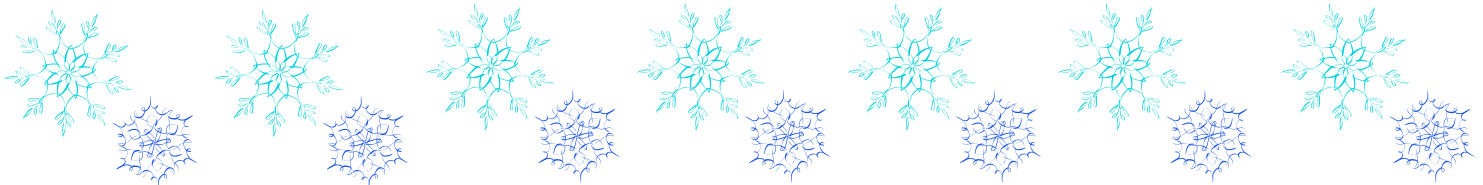
PRICES:

Early Bird Rate – prior to Dec. 15, 2012
\$300.00 Canadian Funds
\$300.00 US Funds

After December 15th, 2012
\$380.00 Canadian Funds
\$380.00 US Funds

Join us.....

Attendee registration will be available online this year. Information to be available by December 15th.



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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!



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Let's Honour BC's Best Through IFT and CIFST Awards!

Because BCFT is in the unique position of being a section of both IFT (Institute of Food Technologists) and CIFST (Canadian Institute of Food Science and Technology), members may be eligible for a wide number of awards, depending on the national organization to which they are affiliated.

IFT has a large number of awards established to "honor outstanding individuals, teams and organizations for contribution to the profession of food science and technology". Members and non-members are eligible for these awards. Brief descriptions of the awards and nomination forms can be found at www.ift.org. The deadline for nominations for all IFT achievement awards is December 1.

IFT AWARDS FOR SCIENTIFIC CONTRIBUTION

Nicholas Appert Award: Honours prominence in, and contribution to, the field of food technology

Babcock-Hart Award: Recognizes an IFT member whose contribution to food technology have resulted in improved public health through nutrition or more nutritious food

Samuel Cate Prescott Award: Rewards an IFT member who has show remarkable ability in research in any area of food science and technology

Sensory & Consumer Sciences Achievement Award: Recognizes an 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 significant advance in the application of food science and technology to food production

Industrial Scientist Award: Honours an IFT member industrial scientist or team of industrial scientists for a major technical contribution to the advancement of the food industry

Bor S. Luh International Award: Awards an IFT member or an institution whose outstanding 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: Recognizes 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 made a recent, significant research and development contribution to the understand of food science, food technology, or nutrition

W.K. Kellogg International Food Security Award and Lectureship: Recognizes emerging research that made substantial advances on how foods can be better manufactured and made available for developing countries

IFT AWARDS FOR SERVICE TO THE PROFESSION

William V. Cruess Award: Honours an IFT member for excellence in teaching food science and technology

CONTINUED ON PAGE SIX

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Let's Honour BC's Best Through IFT and CIFST Awards! (cont,)

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Carl R. Fellers Award: Acknowledges a member of IFT and Phi Tau Sigma who has brought honour to the profession of food science and technology

Elizabeth Fleming Stier Award: Rewards an IFT member for pursuit of humanitarian ideals and unselfish dedication that has resulted in significant contributions to the well-being of the food industry, academia, students, or the general public

Myron Solberg Award: Recognizes an IFT member for leadership in the establishment and successful development and continuation of industry/government/academia cooperative organization

Calvert L. Willey Distinguished Service Award: Honours an IFT member or staff member who has provided continuing, meritorious, and imaginative services to IFT

CIFST also has several annual awards designed to recognize the "endeavors and contributions of members to the Institute and the food industry". Descriptions and nomination forms can be found at www.cifst.ca. Deadline for CIFST awards nominations is March 3.

Institute Award: To honor a Professional or Retired CIFST member for an outstanding contribution who has worked diligently and long in maintaining and furthering the reputation and aims of the Institute and has 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 institute in the field 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.

Food Safety & Quality Award: For 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 the 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.

Check out the available awards, and get those nominations in! It's always wonderful to have our members recognized nationally.



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UBC BCFT Student Social and Networking Event

Submitted by

Amy Chen and Jeffrey Ma

Our first UBC BCFT Student Social and Networking event was held on November 2nd, 2012 at the Food and Nutrition Building at UBC. The event was attended by 18 students interested in learning more about the topic of Molecular Gastronomy.

There was a presentation on common molecular gastronomy techniques which explained the science behind spherification using alginate and calcium, foam formation with lecithin and thickening with hydrocolloids using guar gum.

The presentation was followed by a competition



Shortbread

style “cook-off” which entertained the crowd and gave them the chance to put the newly learnt techniques to practical use. Each group of students was instructed to utilize the molecular gastronomy techniques demonstrated to create a dish with the presented ingredients.



Cupcake filled with banana chocolate paste

At the end of the session, three groups managed to successfully come up with their own original products.

Some of these products included cupcake filled with banana chocolate paste topped with guar gum thickened strawberry jam, alginate juice spheres, and fresh strawberries; shortbread with sodium alginate juice spheres and chocolate lecithin foam with guar gum thickened strawberry juice; and guar gum thickened lemon custards. The light atmosphere allowed participants to network and chat while enjoying the experience and tasting the new and interesting products.

The UBC BCFT Student Reps would like to thank all the people who participated and especially the volunteers that helped out in this event!

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