



# TECH TALK



**B.C. FOOD TECHNOLOGISTS NEWSLETTER**

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## CALENDAR OF EVENTS

### 1. THURSDAY JUNE 6, 2013

What: BCFT Annual Golf Tournament & 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 info, please visit: [www.bcft.ca](http://www.bcft.ca)

### 2. 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  
 Details: For more info, please visit:  
<http://iufost2014.org/>

**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!

# Time to Start Dusting Off Those Clubs – The BCFT Annual Golf Tournament and Banquet is Coming!

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!

**Location:**

Greenacres Golf Course  
5040 No 6 Rd Richmond, BC V6V 1T1  
(604) 273-1121

**Date:**

Thursday, June 6, 2013

**Time:**

Golf: First Tee Off time at 12 noon  
Banquet to follow at 6:00 pm

**Prices:**

Golf and Banquet: \$125  
Golf and Banquet: Student Member Rate - \$95

Banquet Only: BCFT Member - \$45  
Banquet Only: BCFT Non-Member -\$65  
Banquet Only: Student Member Rate - \$30

Golf carts are not included and can be made available directly from Greenacres Golf Course.

For any questions or comments contact Sandy Conroy at [sandy.conroy@univarcana.com](mailto:sandy.conroy@univarcana.com)

Please register at [http://www.bcft.ca/upcoming\\_events/reg20130606.html](http://www.bcft.ca/upcoming_events/reg20130606.html)

Please contact Peter Taylor at [taylor58@telus.net](mailto:taylor58@telus.net) with donations, prizes and golf sponsorships.

## The BCFT is Looking for Volunteers!

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. We are especially looking for volunteers for the Program Committee, New Professionals committee, and Chair Elect.

Volunteering for BCFT is a wonderful way to give back to the food industry, gain professional experience, and make valuable professional contacts. Additionally, we're always looking for new people to get involved and bring some fresh ideas to the table!

See the current executive list for roles available and see what peaks your interest. If you are interested in volunteering in any position, please contact Reena Mistry at [chair@bcft.ca](mailto:chair@bcft.ca) for more information.



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# First BCFT Speed Networking Event Held



Students, new professionals and industry members at the BCFT Speed Networking event.

The first ever BCFT Speed Networking event was held on the 21st of March, 2013 at the SinBin! It was a joint event organized by the UBC Student Representatives and the New Professionals Committee.

The goal of this event was to provide students and new professionals alike a chance to meet and interact with industry members. Students had the chance to ask about career expectations after graduation and gain more insight into different sectors of the food industry. New professionals were able to share their after-graduation experiences and get their questions answered regarding food industry trends and career prospects. The industry members and new professionals invited came from a variety of sectors in the food industry, including sales, quality control, quality assurance and R&D. Therefore, participants

had the opportunity to learn about the various sectors of the industry and career opportunities.

The event consisted of ten rounds of networking, each 10 minutes in length. For each round of networking, students and new professionals rotated to different tables and had the chance to network with each of the invited industry members. By the end of the night, every participant had met more than 15 people currently working in or will be joining the food industry!

Lastly, on top of the incredible ambiance, guests and members were provided with excellent food and service. This event was the first of its kind and was a great success. Similar events will definitely be hosted in the near future. Do keep a look out!

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# SGS Announces Opening of New Burnaby Lab

SGS is pleased to announce the opening of a fully equipped commercial Agriculture and Food analysis laboratory in Burnaby, British Columbia, Canada. The new Burnaby laboratory has been strategically located to service the growing needs of the food and natural health product (NHP) industry in Canada. SGS is constantly reviewing opportunities to expand services and is committed to servicing the Agriculture and Food industry globally.

The Burnaby laboratory will provide a variety of services to customers in the food, processing and agricultural supply chain including:

- Grain and Oilseed Testing
- Nutrition Labeling
- Food Chemistry Testing
- Specialized Nutrient Analysis

- Vitamins and Minerals Testing
- Oil Tallow and Grease Analysis
- NHP Analysis

The new Burnaby laboratory will complement the agricultural and food laboratory portfolio we have in North America (Guelph ON, Winnipeg MB, Brookings ND, St. Rose NO). In addition, it will strengthen an unparalleled network of over 50 commercial laboratories globally, many of which are accredited to the ISO/IEC 17025 standard.

SGS offers a wide range of services to the Agriculture sector including GMO testing, microbiology, and toxin testing for the grain industry, food industry, NHP market, seafood industry and trade services.

For further information please visit SGS Agriculture and Food.

<http://www.sgs.ca/en/Agriculture-Food.aspx>

**OUR NEW ADDRESS IS SUITE B 3260  
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# UBC Science Co-op Students Available



Would your company be interested hiring motivated and energetic Undergraduate Food and Nutritional Science students for various food-related roles for full-time opportunities this Summer?

UBC Science Co-op students are third or fourth year Undergraduate students who have a sound academic standing in food-related studies, with broad-based knowledge in microbial science, nutrition, and marketing, and are available for 4 to 16-month long placements.

For additional information about UBC Science Co-op, please feel free to contact me directly or refer to this link.

Chris McKinnon  
Life Sciences Co-op Coordinator  
Science Co-op Programs  
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Copp 2010 - 2146 Health Sciences Mall  
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# New course offering in the BCIT: HACCP Food Safety Course Series

Join us at BCIT for this unique 2-day course! We'll be taking an in-depth look into SOP (and Work Instruction) planning, design, writing, and management techniques that optimize usability, and ultimately HACCP Program effectiveness and business efficiency. As always, the course will be interactive, hands-on, and a great place to network.

So whether you're just starting to write SOPs for your company, you're revising, or you're simply fed up (or embarrassed!) of the current state of your SOPs, we'll be sure to send you home with job-ready tools. Help build a Food Safety culture by keeping SOPs off the 'dusty shelf' and in operation! Sign up today!

## ADDITIONAL INFORMATION

### FOOD 2162 HACCP: Standard Operating Procedure Design & Management

June 4-5, 2013 at BCIT Burnaby Campus  
Instructors: Rebecca Robertson &  
Crystal Cinq-Mars

[www.bcit.ca/study/courses/food2162](http://www.bcit.ca/study/courses/food2162)

Contact: Sharon Cameron, Program Assistant  
[sharon\\_cameron@bcit.ca](mailto:sharon_cameron@bcit.ca)

Questions? Email Crystal Cinq-Mars  
[ccinqmars@my.bcit.ca](mailto:ccinqmars@my.bcit.ca)

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## 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 (<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](mailto:webmaster@bcft.ca).

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- USP Methods for NHP
- CFIA Approved Methods
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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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*Rates indicated are on per issue basis. Discounts up to 10% are available for advertising in multiple issues.*

## 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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1. Research conducted by IPSOS-ASI Ltd., January 2010  
2. Fry study conducted by Cargill, Spring 2009.