

# TECH TALK

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# Upcoming Events

## **BC Food Protection Association**

### **Spring Event**

#### **Speakers Evening**

Date: Wednesday, May 31, 2017

Time: 5PM – 8PM

Location: Langara Golf Clubhouse

Sponsored by Sani Marc.

Topics:

- Biofilm In Food Production Environments
- Food Safety – A Chemical Company’s Perspective

For more information and registration visit [www.bcfoodprotection.ca](http://www.bcfoodprotection.ca)



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## **BCFT is Looking for You!**

As you know the BCFT is run entirely by volunteers and we are always soliciting members for their interest in participating in our executive or helping at our events.



Help keep our flame bright. If you are interested in volunteering, please contact Karl Li at [chair@bcft.ca](mailto:chair@bcft.ca)

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# Upcoming Events

## Mark Your Calendars!

### BCFT Annual Golf 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. Come out and have a last hurrah with your food technology colleagues or classmates before summer takes hold!

Date: Thursday, June 15, 2017  
Golf: First Tee Off time: 12:30 pm  
Banquet to follow at 6:00 pm  
Place: Guildford Town and Country Club 7929 152 St, Surrey, BC V3S 3M5

Prices:

Golf and Banquet - BCFT Members - \$80  
Golf and Banquet - Student Member Rate - \$75  
Golf and Banquet - Non-Members - \$100

Banquet Only

BCFT Member - \$40  
Student Member Rate - \$40  
Non-Member -\$50

New This year!! Courtesy of BCFT, power carts will be provided to everyone choosing to golf! For any questions or comments, please contact Erin Friesen ([erin\\_friesen@bcft.ca](mailto:erin_friesen@bcft.ca)). 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 Erin Friesen.

For registration information visit [bcft.ca](http://bcft.ca) under upcoming events.

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## Spotlight of a Food Scientist-Meet the Past Chair

**The New Professionals Committee interviewed Erin Friesen, the past chair of BCFT in December, 2016. Erin is currently the head Food Science instructor at BCIT.**

### **When and how did you first become involved with BCFT?**

E: It was when I first started teaching at UBC. I was talking to Dr. Christine Scaman in the hallway and she mentioned to me that BCFT has a lot of good leadership opportunities for new professionals. She suggested me to join BCFT and my first role was membership chair.

### **Over the past couple years that you were part of BCFT, did you enjoy your experience? How did it help you professionally?**

E: The networking opportunities that I found really useful. Not only just networking at the events, but seeing former students, current students and the industry members both locally. I also get the opportunities to travel to IFT national conference. It was great to meet individuals who are section leaders and other states in the US and see how some of our problems are similar or our similar problems are different.

### **What were some challenges which you encountered being the chair?**

E: The challenge is that we are a volunteer organization. It takes a lot of work from the volunteers so just keeping people motivated, get people to come out and contribute to events. At the same token, it's been positive and people have been happy to contribute and we have successful events and overall, it's a good experience.

### **Do you have any suggestions for students or new professionals in this field?**

E: Suggestions for students is to yes to any opportunities that are presented. Sometimes it's just as simple as asking somebody for a coffee or asking somebody about their work experience. Or maybe saying yes to the job that you think is not suitable. You never know what each opportunity that you say yes to may lead you to. For my personal experience, I was offered an interview for a fast track PhD position during my masters. I originally said no to the interview opportunity but my advisor insisted that I go for the interview and try it out. After the interview, I ended up accepting the transfer and finished my PhD, which lead to where I am today.

### **Did you choose food science from the beginning?**

E: So, how I ended up in food science was an odd pathway. When I graduated from high school, I thought I wanted to be an engineer. However, I found out that calculus wasn't really my strength. At that point, I still didn't know what I wanted to study, but I knew that I liked science. But at the same time, I didn't want to narrow myself into a biology degree or chemistry degree. I was studying in Simon Fraser at the time and the one program which had a lot of flexibility was environmental science. It allowed me to study a bunch of different sciences without actually focusing on anything. While I was at SFU, I did a co-op program, which is a work experience program. My first job was working at Molson Breweries, which allowed me to see industry that I never thought existed before. Once again, it is similar as you learn about biology, chemistry and physics and so it is an overall science and learning about all science and how it applies to one system. So I still finish my degree in the environmental science because SFU didn't have a degree in food science. But because of the understanding science and how they apply to more than one particular system, it was easy for me to switch into food science for my graduate studies.

### **If you were to choose your career all over again, would it still be in food science?**

E: This is a hard question to answer. I feel that there are so many learning opportunities which I could easily pursue another field. I think if I were to choose again, the door would still be open for me. However, I'm very happy to choose food science because it allowed me to study a lot of different areas. I don't regret it in anyway because there is so much to learn in food science and it actively challenges me to constantly think about new things. That's exciting to me. I like doing it.

**In your current job, what's the most memorable part and what motivates you the most?**

E: It's really rewarding to come at the graduation. I get to sit on stage and shake students' hands, as they graduate. That's rewarding. But what even more rewarding is when I see a student after 6 months or 2 years later and they came up to me and they're still excited to tell me about what they're doing in their job and how it relates back to something that I taught them or how I encourage them to do something. That's what I actually find more rewarding.

**What is the most challenging part of your job?**

E: The challenge I have with teaching in the academia is that I feel the separation from the food industry, understanding how regulation are changing and understanding how purchasing decision are made. So I found that coming to networking events helps me with that side.

**During your spare time, what do you like to do or enjoy doing?**

E: I like to stay active so I try to find time and hit the gym. Fortunately, in BCIT, there is a gym so I try to find time in the middle of the day or at the end of the day going to the gym. If I go once a week I'm happy with that but ideally I'd like to go more. Otherwise, I like to golf and watch reality TV. I also like crafts so right now I'm renovating my bathroom at home, I like doing things and I can see the result in the end. I also enjoy sewing and of course, BCFT is another hobby of mine!

**How do you find work and life balance?**

E: I find it okay. I think the key for me is balance. I always find a solution in maintaining that balance.

**Why did you choose to be in the academia?**

E: What I Like about my academia job is the constant learning that I get to do; it's not just learning about one particular food item or learning one particular challenge. So even though I studied food for 10 years + I'm always feeling like I'm a student.

**What is the one factor that motivates you in your career?**

E: What drive me are the questions that students ask. Sometime, I don't have the answers; I take the opportunity to find the answers to those questions. It also drives me when students start to piece together concepts and connect the dots. It's very exciting for me to see that they are able to understand the big picture in the end.

**In terms of BCFT, what is your hope for this association? What would you like to see in the future?**

E: My hope is to see more students continue to get involved and attend events. We have a lot of students who come out to networking events, because they're still a student and I or other instructors ask them to come out. Once they get their first job, I'd like to see that they can continuously attend events. The people that you meet during the networking events are invaluable tools to help you solve problem in your current position or may lead you to another position in another company. Overall, that's also my challenge. I'd like to see more people to stay with BCFT.

**Do you have any advice for students for their career advancement?**

E: I love it when students have curious minds; ask questions to your boss, ask questions to your colleague, as questions to those working on the production floor, and just get to know people. It's amazing at what kind of knowledge they have.

## BCFT Networking Event

(submitted by Kathleen Morales)

On March 29<sup>th</sup>, new professionals and students from UBC and BCIT gathered at Joey's Restaurant for BCFT's Roundtable Networking Event. Six professionals: Kathrin Wallace, R&D/QC/Food Safety Manager at Camri Flavors & Fragrances, Susie Jung, Quality manager at Swiss Water Decaffeinated, Anne McCannel, BCIT Instructor, Vesna Vujic, Innovation Manager (R&D) at Sunrise Soya Foods, Karen Girardeau, Senior Account Manager Western Canada at Bell Flavors & Fragrances, and Karen Logue, Director, R&D and Vibrant Health Products (Silver Hills Bakery) spoke about their experiences within the field. These six have worked in the food industry for either a couple of months to fifteen plus years. The professionals were placed at different tables to answer and discuss about their jobs, the business they're in, and BC's booming food industry.



The topics that were commonly discussed were their main job duties, the struggles that they have encountered, and tips on how to successfully apply for a job. This successful event helped students and new professionals look more forward to their dream job in the food industry.

## 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.

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## BCFT Website

Please visit the BCFT website at [www.bcft.ca](http://www.bcft.ca) for:

- Up to date info about upcoming BCFT events.
- Job Postings ([www.bcft.ca/employment.html](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 Keely Johnston at [webmaster.bcft.ca](mailto:webmaster.bcft.ca)

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## CIFST AWARDS

CIFST has a number of awards to recognize “peers, organizations and/or teams for their work and successes in food science and the food sector”. Descriptions of these awards can be found at <https://www.cifst.ca/default.asp?ID=1381>.

The deadline for nomination is in May 2016.

- **Institute Award:** To honour a Professional member or Retired member of CIFST for an outstanding contribution to the Institute.
- **W.J. EVA AWARD:** To honour an individual who has contributed to Canadian food science and technology through outstanding research and service to the industry.
- **GORDON ROYAL MAYBEE AWARD:** Recognizes 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 AWARD:** Conferred on the CEO of a company who has made an outstanding contribution to the Canadian food industry.
- **FOOD INNOVATION AWARD:** Awards an individual or team for outstanding work in food innovation.
- **STUDENT LEADERSHIP AWARD:** The candidate must be a student member of CIFST at the time of nomination, be closely involved with CIFST and have demonstrated strong leadership by engaging his or her student peers in CIFST activities and events.
- **EMERITUS MEMBERSHIP:** To bestow an Honourary Title upon a Professional Member who has retired from vocation, and has contributed meritorious service to the Food Industry and the Institute during their career
- **FELLOW OF THE INSTITUTE:** Conferred upon a living, active member of the CIFST for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science and technology. A person recognized as a Fellow of the Canadian Institute of Food Science and Technology shall be entitled to use the designation FCIFST following his/her name.

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## IFT AWARDS

IFT has a large number of awards created to “recognize outstanding individuals, teams and organizations for contribution to the profession of food science and technology”. Descriptions of these awards and nomination forms can be found at <http://www.ift.org/membership/awards-and-recognition/achievement-awards.aspx>. The deadline for nominations is December 1, 2015.

### **Achievement Awards**

#### **Babcock-Hart Award**

Awarded for food technology contributions that led to improved public health through nutrition or more nutritious food.

#### **Bernard L. Oser Food Ingredient Safety Award**

Awarded for contributions to food ingredient safety evaluation or regulation.

#### **Bor S. Luh International Award**

Honors an IFT member or an institution whose outstanding efforts in the field of food technology resulted in international exchange of ideas; better international understanding; and/or practical successful transfer of food technology to an economically depressed area.

#### **Calvert L. Willey Distinguished Service Award**

Recognizes an individual who has provided continuing, meritorious and imaginative service to IFT.

#### **Carl R. Fellers Award**

Honors an IFT member and Phi Tau Sigma member for their distinguished career in the food science and technology profession, and who has displayed excellent leadership, service, and communication skills

#### **Food Technology Industrial Achievement Award**

Honors a company or organization for significant advances in the application of food science and technology to food production.

#### **Gilbert A. Leveille Award and Lectureship**

Recognizes outstanding research and/or public service in nutrition and food science, over a period of at least five years.

#### **Industrial Scientist Award**

Awarded for a major technical contribution to the advancement of the food industry.

#### **Marcel Loncin Research Prize**

To award research funding for basic chemistry/physics/engineering research applied to food processing.

#### **Nicolas Appert Award**

Honors an individual for contributions to the field of food technology.

#### **Research and Development Award**

Awarded for significant research and development contribution to the understanding of food science, food technology, or nutrition.

#### **Samuel Cate Prescott Award for Research**

Awarded for outstanding research in food science and technology.

#### **Sensory and Consumer Sciences Achievement Award**

Recognizes excellence within the sensory and consumer sciences field.

#### **Stephen S. Chang Award for Lipid or Flavor Science**

Awarded for significant contributions to lipid or flavor science.

#### **Trailblazer Award and Lectureship**

Honors the advancement of science at the nexus of nutrition or dietetics and food science for at least five years.

#### **William V. Cruess Award for Excellence in Teaching**

Awarded for achieving excellence in teaching food science and technology.

#### **W.K. Kellogg International Food Security Award and Lectureship**

Honors an IFT member whose emerging research has made substantial advances on how foods can be better manufactured and made available for developing countries.

#### **IFT Fellow**

The IFT Fellow designation is an honor bestowed upon an IFT member for their exemplary accomplishments in the areas of scholarly advancement, service to the food science and technology profession, and inspiration of others to excel in the food science and technology field. \*The nomination deadline for IFT Fellow is February 1, 2016.

## AWARD RECIPIENTS

Congratulations to the following BCFT 2016 Award Winners!

**Student Awards.** BCFT would like to recognize students who are members of BCFT for their accomplishments. This award recognizes students who demonstrate outstanding scholastic achievements, leadership skills and devotion to food science and technology.

- Anna Zhu - BCIT
- Saheli Bose- BCIT
- Pamey Keung – UBC
- Praveena Thirunathan - UBC

**UBC Graduate Student Award.** This award recognizes a student who has demonstrated a high level of academic achievement and research excellence, leadership ability and commitment to the profession.

- Jenny Tian

**BCIT Graduating Award.** Recipient(s) are selected based on a combination of participation in BCFT events, leadership, service and all-round performance in second year.

- Jasmine Lane
- Preeti Pratap

**CIFST Institute Award:** To honour a Professional member or Retired member of CIFST for an outstanding contribution to the Institute.

- Anne McCannell

### Barry Walsh Award

- Ian Smith



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