



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

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CALENDAR OF EVENTS

1. Wednesday, February 29, 2012

What: BCFT Suppliers' Night

When: 4:00 pm – 7:00 pm

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

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

2. Wednesday March 15, 2012

What: BCFT New Professionals Series: Office Politics

When: 6:30 pm – 9:00pm

Where: Rogue Kitchen & Wetbar: The Den
601 West Cordova St., Waterfront Station, Vancouver

Details: For more info see article on page 3 of the newsletter.

3. Sunday May 27, 2012 to Tuesday, May 29, 2012

What: CIFST 50th National Conference

Innovation Meets Commercialization

Where: Scotiabank Convention Centre
6815 Stanley Avenue, Niagara Falls, ON

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

4. Thursday June 7, 2012

What: BCFT Annual Golf Tournament and 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 information: please visit www.bcft.ca

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!

BCFT Supplier's Night ~ Feb. 29th!

BC Food Technologists welcomes you to our 18th Annual Supplier's Night event to be held on Wednesday, February 29, 2012.

Details on the BCFT Suppliers' Night event:

Date: Wednesday, February 29, 2012
Show: 4:00 pm to 7:30 pm
Seminars: 2:30 pm to 4:45 pm
Place: Delta Hotel and Conference Centre
4331 Dominion Street
Burnaby, BC V5G 1C7
Cost: Members \$5; Non-members \$10;
Students \$5

Details on the Seminars:

4 Seminars offered by:

- TIC Gum
- Folio Instruments Inc.
- National Starch Food Innovation
- Teawolf

Date: Wednesday, February 29, 2012
Times: 2 seminars from 2:30 pm to 3:30 pm
2 seminars from 3:45 pm to 4:45 pm
Cost: Complimentary but pre-registration is required

Pre-registration is mandatory as there is a 20-person limit per seminar. Deadline for seminar registration is February 15, 2012. Please register with Thu Pham at thu.pham@olympicdairy.com.

Seminar 1

Time: 2:30 pm to 3:30 pm
Presenting co.: TIC Gums
Speaker: Kimio Tsuchiya, Strategic Account Mgr.
Topic: The Texture Revolution™

Seminar 2

Time: 2:30 pm to 3:30 pm
Presenting co.: Folio Instruments Inc.
Speaker: Neil Howard, Colour Technical Specialist
Topic: More than Meets the Eye - Colour Measurement for Food & Beverage Applications

Seminar 3

Time: 3:45 pm to 4:45 pm
Presenting co.: National Starch Food Innovation
Speaker: Hamid Aliee, Senior Technical Service Specialist
Topic: Starchology™ and Texture

Seminar 4

Time: 3:45 pm to 4:45 pm
Presenting co.: Teawolf
Speaker: Armin Prahst, Technical Director
Topic: From Astragalus to Zeodary - Natural Extracts for Food & Beverage Formulations

We look forward to seeing you on Wednesday, February 29, 2012. For detailed information about the seminar topics, please visit our website at www.bcft.ca.



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Join us for our first New Professional Series Networking Event!

Are you new to BCFT and the Food Industry? Looking for more professional development and networking opportunities? If you are a recent graduate or an industry member with less than 10 years experience, join us for our first ever New Professionals Series event, an interactive discussion of "Office Politics" with Kimberley Rawes at Rogue Kitchen & Wetbar. A selection of light appetizers will be provided.

Office Politics. It's that indescribable river that runs through an office. How you navigate the white water rapids, slow curves, and estuaries can make a huge difference in your own career. In this interactive discussion, we will talk about how to identify some of the obvious kinds of political situations. We will also talk about how to best navigate through those instances and what kind of support, if any, your supervisor may provide. Finally, Kimberley will share some of best practices from her favourite leaders in work place culture, and you will discover what current trends are making positive changes to people's livelihoods.



Kimberley Rawes, UBC Career Services Faculty of Science

Kimberley Rawes is a career development professional with a passion for work place culture and change. She has been coaching undergraduate and graduate students on a wide range of career topics for almost four years at The University of British Columbia. She has been published in the national career development journal, Contact Point, and interviewed by local and national media on the topics

of job creation and Gen Y career development. As a fellow Gen Y, she spends her additional time plugged in to new technology trends and creative new ventures.



Date: March 15, 2012
Time: 6:30 -9:00 pm
Location: Rogue Kitchen & Wetbar: The Den
Address: 601 West Cordova Street, Waterfront Station, Gastown, Vancouver
Parking: Pay Parking available in adjacent lot
Cost:
BCFT Members: \$25
Non BCFT Members: \$40
To register, email Chris Scaman for a Pay Pal invoice: christine.scaman@ubc.ca

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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 9 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 Nilmini Wijewickreme, SGS Canada Inc., 50-655 West Kent Avenue North, Vancouver, BC, V6P 6T7. Tel: 604-324-1166 Ext 5294; Fax: 604-324-1177; E-mail: nilmini_wijewickreme@sgs.com.

We accept ready-to-print copy of your ad in PDF or TIFF format in color or black & white, or a hard copy of business cards. The advertisements also can be sent via email in any digital format. For example, a high-resolution (300 dpi or better) scanned copy, or digital format (e.g., EPS or PDF) of the ad.

RATES

Business card	(4" x 2")	\$30
Page Sponsor	(8" x 2")	\$50
¼ Page Sponsor	(4" x 5")	\$60
½ Page Sponsor	(4" x 10")	\$90
Full Page Sponsor	(8" x 10")	\$150

Rates indicated are on per issue basis. Discounts up to 10% are available for advertising in multiple issues.

The logo for Maxxam features the word "Maxxam" in a dark red, sans-serif font. A stylized blue and white graphic element, resembling a globe or a molecular structure, is positioned above the 'x's.

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Let's Honour BC's Best Through the CIFST Awards!

BCFT members who belong to CIFST (the Canadian Institute of Food Science and Technology) are eligible for a wide number of national awards. These annual awards have been designed to recognize the endeavours and contributions of members to CIFST and the food industry.

Awards for which nominations are currently being accepted include:

- Institute Award, for outstanding contribution to CIFST
- W.J. Eva Award, recognizing outstanding research and service to the industry
- Gordon Royal Maybee Award, recognizing an outstanding applied development by a Canadian company or institution
- Emeritus Membership, bestowed upon someone who has retired and has contributed meritorious service to the food industry and institute throughout their career
- Food Industry CEO of the Year Award, for a CEO of a company that has made an outstanding contribution to the Canadian food industry
- Food Safety and Quality Award, for outstanding contribution by QA or QC management personnel with a minimum of 10 years of experience

- Food Innovation Award, for outstanding contribution in the area of food innovation
- Student Leadership Award, for a student member who has demonstrated outstanding leadership and contribution to CIFST
- Fellow of the Institute, for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science and technology.

More detailed descriptions and nomination forms, as well as a list of past recipients, can be found at www.cifst.ca in the "Awards and Scholarships" "Institute Awards" section.

Deadline for all nominations is March 4. Nominations can be submitted by individual CIFST members, or by our regional section. If you wish to have the nomination submitted by BCFT, please send suggested names to Anne McCannel (anne_mccannel@bcit.ca) as soon as possible, so that potential nominees can be considered by the BCFT executive.

It is always great to have our members recognized through these national awards.



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.

Need scientific talent?...Consider UBC Science Co-op!

UBC Science Co-op enables employers to hire motivated and energetic students, who have acquired the academic knowledge and professional skill sets to be effective in real-life work-experience opportunities. With having placed students in a variety of more than 1,100 4-month Co-op positions in our last fiscal year, we definitely have the expertise to assist in creating great Co-op placements.



Benefits of hiring a Co-op student:

- Reduced hiring costs
- Assistance with unique or short-term projects
- Development of new concepts, providing a fresh perspective
- Identifying future employees and managing staff levels during busy periods

Available Science disciplines include:

- Biochemistry and Molecular Biology
- Biology
- Biotechnology
- Chemistry

- Computer Science
- Engineering Physics
- Environmental Sciences
- Food & Nutritional Science
- Microbiology & Immunology
- Statistics & Math

For additional information regarding the UBC Science Co-op program, please click [here](#).


To discuss how a student from our program may contribute to your organization's goals and objectives, then please contact Chris McKinnon at 604-827-3303 or at cmckinnon@sciencecoop.ubc.ca.



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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!

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.

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.

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Suppliers' Night

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1. Research conducted by IPSOS-ASI Ltd., January, 2010.
2. Jenkins, DJA et al., Canadian Medical Association Journal, November 1, 2010. (10.1503/cmaj.092128)
3. Fry study conducted by Cargill, spring 2009.
4. Research conducted at USDA/ARS National Center for AG Utilization Research, Peoria, IL