

TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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08/09 BCFT EXECUTIVE

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Kim Mayes	UBC Student Rep	kfmayes@hotmail.com



CALENDAR OF EVENTS

1. Tuesday, January 13, 2009

What: 2008 Annual BCFT Student Night
Hosted by BCIT Students
When: 5:30 to 8:15 p.m.
Where: SE2, Townsquare A / B
Rooms 212A and 212B
3700 Willingdon Avenue
BCIT Campus
Burnaby, BC

2. Thursday, January 29, 2009

What: UBC 7th Annual Career Fair 2009
For more information please visit:
<http://www.landfood.ubc.ca/careerfair/>
When: 5:00 pm – 7:30 pm
Where: Student Union Building (S.U.B.) Ballroom
6138 Student Union Boulevard
UBC Campus
Vancouver, BC

3. Wednesday, February 25, 2009

What: BCFT Suppliers' Night
For more info, please visit:
www.bcft.ca
When: 4:00 pm to 7:30 pm
Where: Coast Hotel and Convention Centre
20393 Fraser Highway
Langley, BC

Message from the Chair:

Another year is passing and we may find that 2008 will be one of the more memorable years in our generation.

Many of us started the year in a confident mindset in what felt like a 'booming' economy, only to see the global credit crunch affect both our personal and business lives.

With 2008 ending, what is your mindset? Are you looking forward to the New Year or just grateful that you can turn the page on 2008.

For BCFT we have seen eventful 2008 for our members. With issues from listeria to melamine, technical concerns for the food industry has never been greater. Food Technologists continue to be in demand.

As we move into an uncertain 2009, I am reminded how often we take for granted that we will continue to have a safe and nutritious food supply. The coming year will bring new demands and pressures on food technology and the IFT and CIFST (our national affiliates) will continue to be in the forefront for the food industry.

From myself and the executive of the BCFT we wish you and your families a happy 2009!

Peter Taylor
2008/2009 Chair BCFT



Request for Door Prize Donations

We would like to invite you to join us to attend our upcoming BCFT Student Night hosted at BCIT on January 13th, 2009. IFT distinguished lecturer, Chef Charlie Baggs will be presenting an informative talk "Value of Gold Standard Recipes and their Role in Product Development". Details can be found in this newsletter or at <http://www.bcft.ca/events/StudentNight2009.htm>.

We are also looking for contributions for door prizes for this networking event which will bring together UBC and BCIT students with industry and government representatives. All contributions would be greatly appreciated, and will be acknowledged in an upcoming BCFT Tech Talk newsletter.

For more information about this opportunity to donate, please e-mail bcftstudent@gmail.com.

Pick-up of donations may be arranged or contributions can be sent to:

Attention: Anne McCannel
c/o Central Stores
BCIT
3700 Willingdon Avenue
Burnaby, BC Canada
V5G 3H2

We look forward to seeing you on Student Night!

-Theresia Leung, Maggie Ho and Ashley McNeill
BCIT Food Tech Student Representatives 2008-09




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SAVE THE DATE: JANUARY 13

2009 Annual BCFT Student Night

“Value of Gold Standard Recipes and Their Role in Product Development”

When: Tues., January 13 2009, 5:30 pm-8:15 pm

Where: SE2, Townsquare A / B
(Rooms 212A & 212B)
3700 Willingdon Avenue
BCIT Burnaby Campus

Highlights of the Event:

5:30 pm – 6 pm Check-in/Registration
6:00 pm Challenge Cup
6:30 pm Refreshments, Light meal, Networking
7:00 pm Speaker—
*Chef Charlie Baggs, President &
Founder of Charlie Baggs, Inc.*
*“Value of Gold Standard Recipes and Their
Role in Product Development”*
8:00 pm Door Prizes

Student Members:	FREE
Student Non-Members:	\$5
Members:	\$20
Non-Members:	\$40

PRE-REGISTRATION IS REQUIRED or the cost will be \$40 at the door regardless of membership status.

Want to find out more about what goes on in the kitchen and elsewhere to convert a recipe into something that can be used commercially? BCIT will be hosting the 2009 Annual BCFT Student Night *Value of Gold Standard Recipes and Their Role in Product Development* on January 13th at the Townsquare A/B, BCIT. Come and enjoy an interesting talk by an IFT Distinguished Speaker.

A Challenge Cup will start out the night testing your knowledge of food science, and allowing you to compete with and against other teams composed of students and industry members. The winning team will receive a prize. After the Challenge Cup a light dinner will be served and there will be networking opportunities.

The highlight of the evening will be our IFT Distinguished Speaker, Charlie Baggs from Chicago. He will be speaking


about how Gold Standard Recipes can be converted to commercial formulas. Charlie will be discussing the following topics: using functional ingredients, importance of the prototype and prototype handling, bench work set up, freeze thaw to re-thermalization, the approval process, project management including communication and delegating, digital library, conversion to formula, preparing and showing samples, support documentation requirements, following production processes, documentation of processing instructions, identifying key processes that need developing, and quality control documentation during pilot testing.

Charlie Baggs is the President and founder of Charlie Baggs, Inc. and has been part of the food industry for over 20 years. Having graduated with honors at the world famous Culinary Institute of America and holding a bachelor's degree from Purdue University's School of Hotel, Tourism and Management, Chef Baggs now shares his widely acknowledged expertise and creativity with clients worldwide. Before starting Charlie Baggs, Inc., Chef Baggs was a chef at the internationally renowned Ambria and Spiaggia Restaurants in Chicago. Other outstanding work experience include being the Executive Chef of Culinary Development with Creative Food Solutions and being the creator and producer of various training documentaries for the Continuing Education Department of the Culinary Institute of America. Additionally, Chef Charlie has authored culinary articles in various industry publications.

PARKING

Parking is conveniently located in staff lots 5, 7 or 8; these lots are available to the public after 4:30 pm at a cost of \$3.50 for the evening. These parking lots are not accessible from Willingdon. Access from either Canada Way or Wayburne. Please see map at <http://www.bcit.ca/files/about/pdf/bcitmap.pdf>.

BCFT thanks IFT for their sponsorship of this event through the IFT Distinguished Lectureship Program.



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15th Annual BCFT Supplier's Night and Seminars

Please join us on February 25, 2009 in four seminars which will follow by the Supplier's Night Show.

Presentation 1 will be presented by **3M Microbiology Products**, a division of 3M Canada Company. Raquel Lenati, M.Sc. Professional Services Advisor for 3M Microbiology in Canada will be speaking on Environmental Monitoring and Sanitation Verification via ATP and Microbiology Tests.

Maintaining an environmental monitoring program is critical in the food industry today. Programs that monitor and manage areas of microbiological risk in the plant environment can serve as "early warning systems" to identify and eliminate sources of potential contamination. Overall objectives for environmental monitoring programs may include:

- To find possible indicator or spoilage organisms and/or pathogens
- To determine the effectiveness of cleaning and sanitizing procedures
- To determine cleaning frequency
- To reinforce employee training programs

Monitoring your plant environment with microbial tests as well as ATP will provide information of cleaning and sanitation effectiveness.

Investing on data trending will allow you to assess whether hygiene standards are being maintained. Data trending also provides concise reports for management meetings, customers or auditors.

In this seminar environmental monitoring methods will be presented together with examples and advantages for different scenarios.

Presentation 2 will be offered by **Denomega Nutritional Oils**. Please join Ron Wheelright, Senior Account Manager at Denomega in a discussion of Overcoming the Challenges of Formulating Foods and Beverages with EPA and DHA Omega-3.

Denomega Nutritional Oils is the leading manufacturer of all natural taste-and- odor-free omega-3 ingredients. They have been involved with the refining and processing of marine oils for nearly 100 years. Their omega-3 is sourced from a sustainable supply and is Kosher and Halal certified. They are a solutions-oriented company with a variety of omega-3 options. Their experienced technical team can assist manufacturers in incorporating omega-3 into a wide variety of food and beverage products without an impact on taste or odor.

Omega-3 can be a challenging ingredient to work with. But with the right information, many of these challenges can be overcome. Whether you are looking at introducing your first omega-3 product or have had a bad experience in the past, this presentation will give you new "food for thought."

Presentation 3 will be presented by **Kerry Ingredients and Flavours**. Please join Guylaine Trachy, Technical Director at Kerry for the answer to your questions – What is a functional ingredient in food and why are we using it?

What is a functional ingredient in food and why are we using it? This is the general question that we will answer during this presentation. First we will review the history of functional ingredients and their relationship with trends over the years. We will look at the most important functional ingredients in various food categories including beverages, bars, bakery, confectionary, and dairy. We will discuss proteins, gums, enzymes, emulsifiers, antioxidants, fibers, vitamins and other nutraceutical ingredients. We will also discuss flavor as a functional ingredient that can be used as a masking agent or to replace salt, cocoa, sugar, fat and more.

Presentation 4 will be offered by **Ecolab, The Food & Beverage Division**. The Food & Beverage Division of Ecolab is the leading provider of critical environment sanitation products and systems for the dairy, food and beverage processing, dairy agricultural and pharmaceutical markets. By meeting high standards of sanitation and service, Ecolab has gained an increasing amount of business from major corporate and regional customers throughout the world.

Ecolab provides a comprehensive program that combines Integrated Intervention Systems with thorough Operational Productivity Services, customized for each processing facility's unique operating conditions.

Please join Terry Lum for a discussion about the Effective Use of Chemical in Sanitation of Niche Areas. Terry will review the importance of cleaning a production plant, and answer questions of what, where, and when we should be cleaning. In addition, he will provide information on how to clean and who is responsible for the cleanliness of the plant. Lastly, he will review monitoring steps to ensure the effectiveness of the sanitation program.



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SUPPLIERS' NIGHT FREE SEMINARS

When: February 25, 2009
 Time: Seminar 1 and 2 held concurrently
 from **1:30 to 2:30pm**
 Seminar 3 and 4 held concurrently from
2:30 to 3:30pm
 Where: **Coastal Hotel
 and Convention Centre,**
 20393 Fraser Highway
 Langley, B.C.
 Tel: 604-530-1500

1. 3M CANADA COMPANY

Topic: *Environmental Monitoring & Sanitation
 Verification
 (ATP and microbiology tests)*
 Speaker: Raquel Lenati, M. Sc.,
 Professional Services Advisor

2. DENOMEGA NUTRITIONAL OILS

Topic: *Overcoming the Challenges of
 Formulating Foods and Beverages
 with EPA+DHA Omega-3*
 Speaker: Ron Wheelwright
 Senior Account Manager

3. KERRY INGREDIENTS AND FLAVOURS

Topic: *What is a functional ingredient in food,
 and why are we using it?*
 Speaker: Guylaine Trachy, Technical Director

4. ECOLAB, THE FOOD & BEVERAGE DIVISION

Topic: *Effective Use of Chemical in Sanitation
 of Niche Areas*
 Speaker: Terry Lum
 Account Manager

Registration: thu.pham@olympicdairy.com
 Deadline: February 20, 2009
Seats are limited.

Please register early to attend.
 Fee: Complimentary of Suppliers'
 Night Show Registration

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,
- 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 Melanie Thomson at webmaster@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 willing to sponsor students taking the Directed Studies course in Food Technology. Past projects have included: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, evaluation of sanitation practices, etc.

The students have four hours per week (Wednesdays) from Jan. to April to devote to the project. The student must complete a literature review on the project area, develop methodology with assistance of the sponsor, and then carry out 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 will take place in mid-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. For information, please contact Anne McCannel at (604) 432-8269 or Anne_McCannel@bcit.ca. Projects must be submitted by Dec. 19 to be considered. Project acceptance depends on suitability and interest by the students.



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Nominate a BCFT member for an IFT Award!

IFT has a large number of awards established to honour and recognize individuals involved industry, government and academia. Eligibility depends on the specific award type. Brief descriptions of the awards and nomination forms can be found at <http://members.ift.org/IFT/Awards/>. Please note that the deadline for nominations for all IFT achievement awards is *December 1st, 2008*.

Check out the available awards, and get those nominations in. As Awards Chair, Anne McCannel (anne_mccannel@bcit.ca) can assist with the nominations. Let's recognize our many deserving members through these awards.

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://bcft.ca/Positions_available.htm

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

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