

TECH TALK



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2015/2016 BCFT EXECUTIVE

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COMING EVENTS

1. Tuesday, September 22, 2015

What: BCFT Annual General Meeting
When: 6:00pm
Where: Steamworks in Gastown
375 Water St.
Vancouver, BC

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

2. January 2016

What: BCFT Speaker's Night
Details: To be announced

2. Wednesday, February 24, 2016

What: BCFT Suppliers' Night
When: 3:30 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

BCIT Student wins Pulse Canada

Pulse Canada hosts the Mission ImPULSEible competition each year in which students develop new food products using pulses (dried legume seeds). The challenge this year was to create an innovative, chef-inspired food product that showcases Canadian pulses.



“Tempea” Product

A total of nine teams participated in the provincial competition held at UBC in early May – three teams from UBC, two teams from the BCIT Food Technology and Operations Management BSc and and four teams from the BCIT Food Technology diploma.

First place was awarded to BCIT’s Food Technology diploma team of Ariela Badenas, Andrew Chen, Jinny Chung, and Laura Matthewson for their “Tempea” product, a nutrient-dense, frozen appetizer made with fermented lentils and chickpeas. Tempea is a spin-off on the Indonesian food traditionally made with



BCIT’s Food Technology diploma team of Ariela Badenas, Andrew Chen, Laura Matthewson, and Jinny Chung

fermented soybeans. The Tempea team presented their food product at the national competition at the Pulse and Special Crops Convention in Calgary in June where they received great reviews on their innovative product.

Congratulations to all of the teams who competed in the provincial competition!




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BCFT Website

Please visit the BCFT website at www.bcft.ca for:

- Up to date info 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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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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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.

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IFT Section Summit Meeting and IFT Section Leadership Forum

Submitted by Erin Friesen

In July, I was fortunate enough to be selected by the BCFT executive to represent the BC section at the IFT Section Summit Meeting on July 10th and the IFT Section Leadership Forum on July 11th.

The first meeting was a gathering of the IFT board of directors, the IFT leadership team as well as one representative from each IFT section. The meetings started with Colin Dennis, the IFT 2015-2016 president shared with the audience IFT's new strategic plan. This plan focuses on four promises of individual development, productive networks, scientific innovation, and issues advocacy. For those BCFT members who are also IFT members, please keep an eye out for this report on the IFT website if you are interested in reading more about it. The meeting continued with speakers on the topic of by-

laws, insurance needs and finance best practices. As the incoming chair in the BC section, these talks were informative and generated a number of questions for me to see how American requirements for non-profits compare to Canadian requirements.

The next day, at the Section Leadership Forum, the focus of the discussions was on membership value, experience and recruitment.

Following the two days of meetings, I attended the IFT Annual Conference and Expo. A few highlights for me included the expo floor where I learned about microwave pasteurization equipment, the new professional mixer, and seminars on 3D printing.

Thank you to those who elected me to represent the BC section at the IFT conference this year, and I hope to translate the information I gained back to the section as incoming chair of the BC section.



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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BCFT Annual Golf Tournament and Banquet Full of Fun in the Sun!

The BCFT Golf and Dinner Banquet was held on June 4th, 2015 at Green Acres Golf Course in Richmond. Like the previous two years, the golfers were treated with sensational warm weather and the beaming sun. Although many still remember the rain from 3 years ago.

The Winners of the 2015 BCFT/Caldic Trophy was the team of: Henry Wu, Cindy Armstrong, Richard Berg and Dave Campfield

Most Honest Team: Janet Clendenning, Raj Dhillon, Thu Pham and Nina Tan

Men's Long Drive: Lindy Takeuchi

Women's Long Drive: Janet Clendenning

Men's KP: No winner. All participants awarded box of Arm and Hammer Baking Soda

Women's KP: Tess Mitchell.

Following the golf tournament, 33 attendees were treated to the famous Jack Nicklaus Buffet. Everyone had a chance to eat and mingle. All of the attendees were given a chance to win glorious door prizes donated by the following companies (If we missed anyone, we apologize):

Caldic Canada

UBC or BCIT Students

Would you like to attend a BCFT event for free? If you are willing to write a brief summary of the event complete with a few pictures for a future edition of BCFT Tech Talk we would be happy to have you as our guest!

When a future BCFT event catches your eye and you want to be the student journalist for this event, e-mail the program chair, Emilie Le Bihan (ELeBihan@metaromneotech.com) to secure your free entry to this event.

Also, BCFT is looking for an amateur photographer to take pictures. Please contact Keely Johnston at chair@bcft.ca.

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At the end of the night, some individuals were able to come home with 2-3 prizes! Thank you to all of the companies those were able to donate door prizes for our event. Finally, we'd like to thank all of the people who came out to support this event!

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. <http://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 2015

Submitted by Mike Dolling

BCFT Suppliers' Night Committee

We are pleased to report that this year's Supplier's Night was a very successful event again. This year proved a difficult one for the suppliers night committee due to initial difficulties with the venue availability and then the challenge of re-organizing the layout to create a new floor plan that provided more space and bigger tables for suppliers. However, all fell into place and the evening was an outstanding success.

Once again, the event started off with four educational seminars that were provided by exhibiting suppliers. The seminars were extremely popular and places sold out early. The seminars were:

- Savoury Systems International / SSI - It's Just Delicious - Umami and Kokumi
- Hela Spice - A discussion of the newest functional technologies and flavour trends for the Canadian meat, dairy and bakery industries.
- LV Lomas - Clean up your label & supercharge your nutritional profile with Empure & VegeFull
- Barry Callebaut - An Introduction to Chocolate

The Supplier Exhibition was also a sell out and attended by a record number of suppliers - 148 in total, and a record number of attendees - over 400.

The event was again very high quality and we had many comments from suppliers and attendees letting us know that the event was very worthwhile for them to attend. In order to improve the event we have changed many things over recent years - these include:

- Improved web site and on-line registration for attendees and seminars
- An Improved system for supplier guest invitations
- An improved floor plan providing more table spaces and bigger tables.
- Improved attendee traffic flow
- Improved event marketing, branding, print materials etc

We would like to thank everyone who assisted in making the suppliers night a great success. It takes great support from both suppliers and attendees to make it so successful, and we are fortunate to have great support from both.





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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 1,700 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

- Assistance during peak production periods
- Assistance with unique or short-term projects
- Students are pre-screened to ensure that they meet high academic and personal values
- Co-ops complete a pre-employment curriculum, which focuses on workplace etiquette and job readiness skills
- Assistance with scheduling the entire employer-student interview process

ACADEMIC CONCENTRATIONS

Food Science

- Studies include: Chemistry; Microbiology; Sensory and Nutritional Properties of food
- Co-op roles could focus on: Assisting with QA/QC; Product Development; Food Safety

Nutritional Science

- Studies include: Nutrition, Health, and Science Integration
- Co-op roles could focus on: Assisting with Nutrition and Health Research

Food Market Analysis

- Studies include: Food Markets; Economics; and Business
- Co-op roles could focus on: Assisting with Food Marketing; Food Policy Economics

*Other Science Disciplines Include: Biochemistry; Biology; Biotechnology; Chemistry; Computer Science; Engineering Physics; Environmental Science; Math and Statistics

AVAILABILITY

Students are available for 4, 8, 12, and 16 month work terms, starting in January, May, and September. UBC Science Co-op continuously accepts postings throughout the year, and employers are encouraged to post their opportunity with UBC Science Co-op at their most earliest convenience to ensure that their posting is made available to the greatest number of Co-op students.

CONTACT INFORMATION

Please contact Chris McKinnon at cmckinnon@sciencecoop.ubc.ca or at 604-827-3303 for more information or to learn more about posting an opportunity with the UBC Science Co-op program. We look forward to connecting with you to discuss how our students can be of added value to your organization.