



TECH TALK



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CALENDAR OF EVENTS

1. Monday, January 17, 2011

What: 2011 Annual BCFT Speaker's Night
Topic: Sorcery, Sanity and the Safety of Food in Canada

When: 6:00 pm to 8:30 pm

Where: Maxxam Analytics
Rix Forum Meeting Room
3033 Beta Avenue, Burnaby



2. Sun., February 13 to Wed., February 16, 2011

What: 2011 Pacific Fish Technologist Conference

When: TBA

Where: Coast Plaza Hotel and Suites
1763 Comox Street, Vancouver, BC

For more information, please visit www.pfffish.net

3. Thu., February 17 to Fri., February 18, 2011

What: NCSI presents a training course in food safety: Interpreting the BRC Global Food Standard

When: 9:00am – 4:00pm each day

Where: 1066 West Hastings Street
20th & 23rd Floors, Vancouver, BC

The cost is US\$500 per delegate.

Delegates can register here:

<http://www.cvent.com/EVENTS/Info/Summary.aspx?e=12ff5d36-e833-4c1f-8d66-d19b38588c29>

Course information is available here:

<http://ncsiamericas.com/interpreting-the-brc-global-food-standard/>

Nancy Bender

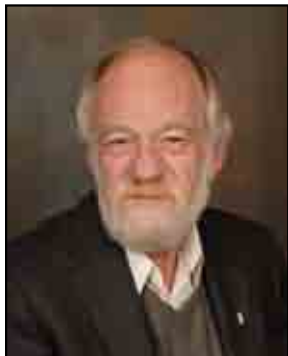
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2011 Annual BCFT Speaker's Night – Sorcery, Sanity and the Safety of Food in Canada

On January 17, 2011, BCFT will be holding our annual Speaker's Night, formerly known as Student's Night, at Maxxam Analytics in Burnaby. Register today for a special opportunity to network and learn with BCFT professionals. This year, we are very excited to have two distinguished professionals presenting at Speaker's Night. Dr. Rick Holley and Dr. Yemi Ogunrinola will offer their insights on the Canadian Food Industry, and have provided a brief overview of their talks.



DR. RICK HOLLEY is a Distinguished Professor, Food Microbiology and Food Safety, Department of Food Science, University of Manitoba. He has an active research program on microbial ecology of meats, use of natural antimicrobials in food, and zoonotic pathogens in animals and the environment. He is a former head of the Department of Food Science and has been involved in national and international committee work.

He is a member of the Academic Advisory Panel, CFIA. He has published over 165 peer-reviewed papers and received awards for research. He was invited to testify before the House of Commons Agriculture food safety committee and at the Weatherill investigation into Listeriosis last year. He was appointed a Distinguished University Professor in June, 2010.

Sorcery, Sanity and the Safety of Food in Canada

Accurately predicting when the next major outbreak of foodborne illness will occur is as difficult as predicting the next major earthquake, except that the shelf-life of food is too short to measure with a geological yardstick. Claims that Canada has a superior food safety system are based on woefully incomplete data and are prompted perhaps by political agenda to maintain international reputation and trade. Unfortunately, the result is complacency at home, rather than action to improve. Consumers, in response to media coverage, want more inspection and end product testing to improve food safety. Government and the CFIA have dutifully responded with more of both. However, from a statistical perspective these measures are really little more than window-dressing, being of only minor value in influencing the overall safety of food.

Dr. Holley's presentation will examine both positive and negative features of the Canadian food safety system, pointing out that its operation is completely reactive. Areas where investment is needed to convert the system to become proactive, enabling illness prevention will be highlighted. Canada has the infrastructure, technology, and intellectual capacity to confidently ensure a continuous supply of safe food. The lack of fiscal resources should not be used as an excuse for inaction where the status quo is maintained and food safety risks remain unchanged.



DR. YEMI OGUNRI-NOLA graduated from Kansas State University where his research examined the role of phenolic antioxidants on strains of E. coli O157:H7 in model food systems and ground beef. His Master's degree was in Dairy Chemistry. Dr. Ogunrinola, a member of IFT and IAFP, has served as a guest presenter at a number of

meetings including the International Dairy Federation (IDF) meeting in Munich, Germany, and Canadian Meat Council and 3M meetings. He has presented over 15 papers at several ASM and IFT annual meetings and published a number of research articles in peer-reviewed journals. In addition, he taught a number of food science related courses and conducted research at the University of Idaho prior to moving to Canada. He is currently working for Vantage Foods Inc. as the Best Practice Leader in Food Safety and Quality Assurance.

Industry's Update- Moving Forward on Food Safety

Food safety continues to receive prime coverage around the globe. It is a topic that carries multiple flavors and has unique appeal to everyone along the food continuum chain. Often food safety becomes the perfect "kick ball" - soccer if you will, for everyone from industry, to equipment manufacturer, regulators, the politicians, and special interest groups of the general public. The depth of understanding, thoughts, knowledge, and experiences brought to the playing field also vary by the individual and/or the interest groups. One thing is very clear, we must look for ways to provide wholesome and quality foods to the ever growing world population while the leaders of tomorrow- the students must find ways to balance reality and emotion as they face the challenges associated with producing safe foods.

Dr. Ogunrinola's presentation will provide selective pragmatic approaches to real problems of converting inherently risk containing processes of growing and making foods from farm-to-table while dishing out words of encouragement and challenges to future food technologists and scientists. As a cautious optimist, the future – is beautiful, full and ripe for the tapping to the extent by which we leverage science, technology, and human spirit towards making possible what may seem impossible.

2011 Annual BCFT Speaker's Night – Info

Date: Monday January 17, 2011

Location: Rix Forum Meeting Room
Maxxam Analytics
3033 Beta Avenue,
Burnaby, BC V5G 4M9

Time: 6:00 p.m. – 8:30 p.m.

Cost:
Student Members: Free
Student Non-Members: \$5
Members: \$20
Non-Members: \$40

Pre-Registration is required by registering through the following link: <http://ubcfoodscience-club.rezgo.com/tour/19515/BCFT-Speakers-Night>.

The deadline for registration is January 8, 2011. There is a \$40 at the door charge regardless of membership status once the registration has closed.

For more information, or to sponsor BCFT speaker's night, please email us at bcit.bcft@gmail.com



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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.

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

Because BCFT is in the unique position of being a section of CIFST (Canadian Institute of Food Science and Technology), members may be eligible for a wide number of awards, depending on the national organization to which they are affiliated.

CIFST also has several annual awards designed to recognize the "endeavours and contributions of members to the Institute and the food industry". Descriptions and nomination forms can be found at <https://secure.cifst.ca/default.asp?ID=851>. Deadline for CIFST awards nominations is February 28, 2011.

Check out the available awards, and get those nominations in. It's always wonderful to have our members recognized nationally.

Think About Advertising in Tech Talk

You can't afford to miss this opportunity to advertise with us!

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 more than 300 individuals. For complete details on placing your ad in Tech Talk, contact:

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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 Peter Taylor - ptaylor@bcft.ca.



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