

FOOD FOR THE FUTURE

BRITISH COLUMBIA INSTITUTE OF TECHNOLOGY
FOOD TECHNOLOGY | FALL 2021



A LETTER FROM THE PROGRAM HEAD

The 2020/2021 school year was certainly unique due to the pandemic restrictions but we are proud to say that students met the challenges head-on. In September 2020 we returned to a hybrid teaching format. All lectures and some labs were delivered virtually and core labs were offered on campus in reduced cohorts of 5-7 students. Overall the 1st years were on campus for about 10% of the academic year while 2nd years were closer to 30%. With this different learning environment we did see higher attrition than historic years, but academically the students performed just as well.

The department was hard at work this year approving a curriculum change to the diploma which will be implemented in September 2021. You will find more information on both the online learning environment and the new curriculum in this newsletter.

To the graduating class, congratulations on your two-years of hard work, training and studying. I wish you luck as you embark on the next phase of your career. While we have had many food technology graduates over the years, none will have experienced the unique learning environment you succeeded in. I would also like to express my appreciation for the hard work and dedication of our faculty and staff who consistently go above and beyond to ensure the best learning experience for our students, and who were quick to adapt to the virtual teaching. Their commitment to providing quality learning continues the strong tradition of BCIT and the Food Technology program, in particular, for "job ready" graduates.

Erin Friesen
Program Head, Food Technology
School of Health Sciences, BCIT

JUNE 2020 GRADUATING AWARDS

- BCIT Food Technology Award – Hasti Nooraei
- The Anne McCannel Graduating Award – Nu Dieu Hien Pham, Thi Thao Uyen Le, Youngeun Cho
- The BC Dairy Association Award – Donna Yong
- The BC Food Technologists Award – Harry Chu and Jessica Larioza
- The BCIT International Success Award – Hasti Nooraei
- The Cao Foundation Graduating Achievement Award – Alisha Zhan
- The John K. Soutter Food Technology Achievement Award – Aiselle Jain Dupaya
- The Stan Rogers Memorial Award – Hasti Nooraei
- The Swiss Water Decaffeinated Coffee Company Inc. Awards – Alisha Zhan and Aiselle Jain Dupaya



Food Processing labs continued in smaller cohorts



Distance, barriers and masks were used

LEARNING AND TEACHING FOOD TECHNOLOGY DURING A PANDEMIC

Since March 2020 both students and staff have had to quickly adapt to the changing learning environment due to coronavirus-19. Initially, due to the uncertainty associated with the virus, all the food technology courses were switched to online for the remainder of the Winter 2020 term. In September 2020, some course returned to campus in a blended format with lectures primarily being offered online through the Bongo or Zoom platforms. This allowed instructors to deliver courses in real-time to students and utilized online techniques such as real-time survey questions, videos and breakout groups to keep students engaged.

Select labs were offered on campus in smaller cohorts of 5-7 students. Each classroom had a strict safety plan in place which included personal protective equipment (masks, gloves, hand sanitizer), physical distancing, as well as plexiglass barriers when 2 meter distance could not be maintained. For first year students, the following courses included in-person content: Chemistry, Intro Microbiology, Food Processing, and Food Microbiology. In second year the following courses contained in-person content: Food Analysis, Quality Control, Food Processing, Food Safety and Sanitation, and Product Development. The capstone industry projects remained largely unchanged from prior years and students conducted their research either online, on campus, or at their sponsor's facility.

In order to assess the students' knowledge, the method of examining students changed slightly. Exam questions were more applied and exams were longer. Some exams were switched to open book exams, while other exams required students to keep their camera on for the duration of the exam. Overall, we are very proud of the students for perseverance and we are confident graduates of the program who studied in the blended format have the skills industry needs.

SPEAKERS' NIGHT

On January 13th, BCIT students hosted the annual BCFT Speaker's Night. It was a well-attended event with over 50 people wanting to learn more about food waste reduction.

The online event featured two presenters from different sectors who spoke about their companies' food waste reduction initiatives. Aart Schuurman Hess, CEO of Goodly Foods spoke about the production of their soup made from surplus produce that would have otherwise gone to waste. Derek Quan, Director of Redux Services for West Coast Reduction Ltd. explained how nothing is left behind in their production of rendered ingredients. The successful event which also included a virtual networking event, was largely organized by BCFT student representatives Georgia Cato, Shannon Stainsby and Andrew Williamson.



Name: Sherini Fernando
Career Goals: To pursue a career in the food industry as a Quality Control Technician and in the future, I would like to work in research & development in the food industry.
Directed Studies Sponsor: Thomaskis Real Greek Yogurt
Other Information: HACCP trained, WHMIS, ProcessSafe and Serving It Right certified. I have a lot of experience working in restaurants. Loves to travel, bake and going out with friends.



Name: Yunzhi (Aden) Lin
Career goals: To be a QC/QA technician in the food industry.
Direct Studies Sponsor: Lita's Mexican Foods
Other information: Trained in HACCP, certified in WHMIS. Fluent in Mandarin and English. Interested in food trends and learning new skills.



Name: Gaganpreet Gill
Career Goals: My goal is to be a CFIA food inspector where I can contribute to providing safe food for the nation.
Directed Studies Sponsor: Yoggu Foods
Other information: I have completed a Master's in microbiology in 2015, from India. During my master's, I became interested in food safety which motivated me to register for the diploma in Food Technology. While pursuing the diploma, I worked as a part-time Quality Control Technician.



Name: Tracy Nguyen
Career goals: To further develop as a QA technician in the food industry.
Directed Studies Sponsor: Clear Ocean Seafood Ltd.
Other information: BCFT Membership & Awards Co-Chair, HACCP trained, PCQI and WHMIS certified.



Name: Jina Hwang
Career Goals: To gain experience in the food industry and continue further education.
Directed Studies Sponsor: BCIT Natural Research Group
Other Information: Trained in HACCP and certified in WHMIS and ProcessSafe. Interested in laboratory work relating to microbiology, chemistry, and food analysis. Fluent in English and Korean.



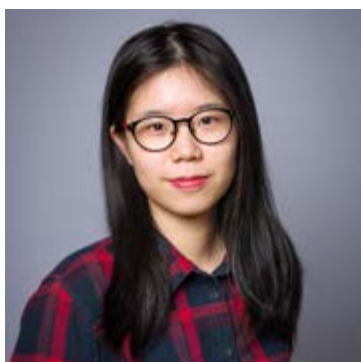
Name: Catherine Oh
Career goals: To pursue a career in Environmental Health or CFIA.
Direct Studies Sponsor: Clear Ocean Seafood Ltd.
Other information: Have 7 years of experience working in different fields of the food industry. HACCP & WHIMS trained; fluent in Korean and English.



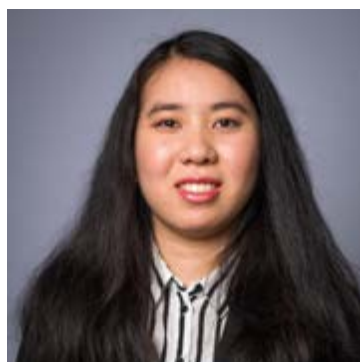
Name: Glacy Ann Langreo
Career Goals: To pursue a career as a QA technician or a food laboratory technician. I would like to take part and gain more experience in developing and implementing HACCP plans.
Directed Studies Sponsor: Yoggu Foods Ltd.
Other Information: WHMIS certified and HACCP trained. I have a medical laboratory science background and food quality control work experience. I am interested in learning new things such as investing and financial management.



Name: Husanpreet Sandhu
Career Goals: To start my career as QA/QC technician in the food industry to gain initial experience and eventually enter the auditing field.
Directed Studies Sponsor: Sensient Natural Extraction
Other Information: HACCP trained, WHMIS and ProcessSafe certified. International student from Faridkot, India. Interested in travelling, sightseeing and sports.



Name: Yufei (Demy) Li
Career goals: To work and gain experience in the food industry as a QA technician. My future career goal is to work in different fields and industries.
Directed Studies Sponsor: Plant'D Inc.
Other Information: HACCP trained and certified in WHMIS, and ProcessSafe. Second-year BCIT student representative. Bilingual in English and Mandarin. Interested in oil painting and digital painting.



Name: Grace Shiang
Career goals: To work as a QC/QA or laboratory technician in the food industry.
Directed Studies Sponsor: Plant'D Inc.
Other Information: My hobbies include reading, swimming, traveling, watching movies, and watching documentaries. I wish to continue my education in the future.



Name: Shannon Stainsby
Career goals: To develop a career in operations management or R&D.
Directed studies sponsor: Sun-Rype Products Ltd.
Other information: B.A. from UBC, Diploma in Bakery and Pastry from VCC; ten years of experience in culinary industry. BCFT Student Representative for two years. Recipient of BCFT J. Phillips and J. Hedding Leadership Award, BCFPA Scholarship Award, and Les Dames d'Escoffier Scholarship. Experienced Cheesemonger.



Name: Elisabeth Nadine Tandova
Career goals: To work and gain experience in microbiology food testing (laboratory technician) and QC/QA in the food industry.
Directed Studies Sponsor: BCIT - Natural Research Group
Other information: Trained in HACCP, certified in WHMIS and FOODSAFE. Fluent in English and Bahasa Indonesia. Interests include travelling, discovering new music, and trying different kinds of restaurants. "Never trade honesty for relatability"- Rupi Kaur



Name: Annie Vu
Career Goals: To work as a QC/QA technician and continue to further my career in the food industry.
Directed studies sponsor: Thomakis Real Greek Yogurt
Other information: Trained in HACCP, certified in ProcessSafe and WHMIS. I have worked in the food service industry for two years. I enjoy cooking and exploring different food cuisines.



Name: Jenni Vu
Career Goals: Gain experience and pursue a career in the food industry.
Directed Studies Sponsor: Lita's Mexican Foods
Other Information: HACCP and 3M Clean-Trace technical training. Certified in ProcessSafe and WHMIS. Fluent in English, Swedish and Vietnamese.



Name: Andrew Williamson
Career goals: Work towards a future career in product development.
Directed Studies sponsor: Sun-Rype Products Ltd.
Other information: BSc in Biology from UBC. BCIT Student Representative for BCFT and recipient of both the BCFT Student Scholarship and the Anne McCannel Achievement Award. Interests include cooking, cycling, and backcountry camping.

NEW CURRICULUM LAUNCHING SEPTEMBER 2021

As a result of the program review which was completed in 2019, a curriculum review was initiated. Through consultations with students, graduates, and industry, a new curriculum was proposed and was approved this last year. Students entering into the Food Technology Program in September 2021 will follow the new curriculum, while students who entered into the program in September 2020 will graduate in May 2022 following the old curriculum. A significant change in the curriculum includes an increased focus on Food Safety. In the first term, students will be registered in a new Introduction to Food Safety course that introduces them to the principles of HACCP. All food courses in levels 2–4 will then build on this HACCP knowledge and will incorporate key food safety principles. For example in Food Processing 3, the course will focus on one specific food manufacturing process and the students will develop the required standard operating procedures, work instructions and a preventive control plan for the process.

Another significant change to the curriculum is an increase in the number of credits associated with the product development course and the industry directed studies projects. Students will now work on developing a new product for 20 weeks, and the industry capstone project will now run the full academic year. In order to address concerns with a heavy student work load, a few courses have been removed from the diploma such as one Physics course, Process Systems [Food Engineering] and Instrumental Analytical Methods [level 3 Chemistry]. Total credits in the diploma have been decreased from 143 to 122 credit hours, which is still above the minimum requirement of 110 credit hours for a diploma at BCIT. While industry surveys have consistently shown that our graduates are well prepared to work in the food industry, with these changes, our graduates will be even more capable of rising to the needs of the ever changing food industry.

For the full new curriculum course matrix please visit bcit.ca/foodtech

ANNE MCCANNEL RETIREMENT

A surprise celebration for Anne was held at Central Park in Burnaby on a beautiful sunny afternoon on July 17, 2020. Approximately 50 current and past Food Technology graduates attended, some of these students graduated over twenty years ago which speaks volumes as to how much Anne was loved by her students. Also attending were 15 co-workers, both current and retired, along with many industry people.

Refreshments and cake were enjoyed by all and Anne was presented with many lovely gifts by attendees, including a custom cookbook created and made up from recipes submitted by grads, co-workers, and industry. Amazingly the event turned out to be a complete surprise and an enjoyable time was had by all. We wish Anne all the best in her well-deserved retirement!



Anne was very surprised by the surprise event and was upset that her husband did not tip her off to dress for the event. She thought she was only going for a walk.



Anne speaks with Ralph Hargreaves, a retired Biotechnology Instructor.

PART-TIME STUDIES

BCIT is committed to offering education and training that focuses on industry needs.

Out part-time studies courses may be eligible for funding through the BC Employer Training Grant. BC businesses can get up to 80% of their employee training costs covered [<https://workbc.ca/employer-resources/BC-Employer-Training-Grant.aspx>]. Applications are made by the employer. Individuals who are interested in the program should ask their employer to apply for training.

It is also possible to incorporate training courses into your Post-Farm Food Safety Program work plan.

UPCOMING TRAINING

FOOD FOOD 1026 Intro to Food Microbiology	Start anytime	[Online]
FOOD 1179 HACCP: Prerequisite Programs	Start anytime	[Online]
FOOD 1189 HACCP: Developing a HACCP Plan	Oct 19, 2021	[3 Day]
FOOD 1189 HACCP: Developing a HACCP Plan	Mar 8, 2022	[3 Day]
FOOD 1151 Dairy Processing	Start anytime	[Online]
FOOD 2151 Dairy Processing Workshop	Feb 8, 2022	[3 Day]
FOOD 2161 HACCP: Environmental Monitoring	Oct 26, 2021	[2 Day]
FOOD 2163 HACCP: Internal Auditing	Nov 23, 2021	[3 Day]
FOOD 0191 PCHF: Preventative Controls for Human Health	Dec 7, 2021	[3 Day]

Credits for the following courses can be applied towards our new Food Safety Associate Certificate:
FOOD 1026, FOOD 1179, FOOD 1189, FOOD 2161, FOOD 2163

For more information and course fees, please contact the Food Technology department at BCIT_FoodTechnology@bcit.ca

If you have a job posting or wish to be on the mailing list for this newsletter, please e-mail your request to BCIT_FoodTechnology@bcit.ca

Please pass on this copy of Food for the Future to others who are interested in BCIT's Food Technology program.

MORE INFORMATION

Erin Friesen
Program Head
Food Technology Program
Erin_Friesen@bcit.ca
604.432.8561

[bcit.ca/study/
programs/8320bsc](https://bcit.ca/study/programs/8320bsc)

[bcit.ca/study/
programs/500adiplt](https://bcit.ca/study/programs/500adiplt)

[bcit.ca/study/
programs/6340acert](https://bcit.ca/study/programs/6340acert)

Follow us on Instagram through the student-led account "[bcitfoodtech](https://www.instagram.com/bcitfoodtech)".