



Great Food Great Living
BC Food Processors Association

MEMBER NEWSLETTER
February 10, 2006

What Are We Eating? Towards a Canadian Food Policy

Date: February 15-17, 2006

Location: Omni Mont-Royal Hotel, Montreal

Website: <http://www.misc-iecm.mcgill.ca/conf2006/welcome.html>

Interdisciplinary forum for health, agriculture, and industry representatives to debate the current and future direction of food policy in Canada. The first day will include panel discussions on topics like food habits and trends, factors affecting diets, implications of food choices, challenges in the food system and more! The second day will be devoted to proposing solutions, which will include practical and policy directions to enhance the quality, affordability and environmental sustainability of Canadians' food choices.

Speaker's Evening on Allergens

Date: February 21, 2006

Location: Shadbolt Centre for the Performing Arts, Burnaby

Website: <http://www.bcfpa.net/SubPages/Events/NextEvent.htm>

BC Food Technologists Association joint meeting with the BC Food Protection Association.

Third Annual International Food Symposium

Date: March 15 -16, 2006

Location: Roundup Centre, Calgary Stampede Grounds, Alberta

Cost: \$850.65 including GST

Website: <http://www.theinnovators.net/food2006.html>

Opportunity to gain insight into emerging trends and attitudes, and to share diverse perspectives of the food industry. This year's theme, "The Global Business of Food" will focus on insights on how global trends impact the food chain.

Smarter Regulation of Foods in Canada

Date: March 21 – 22, 2006

Location: Fairmont Chateau Laurier, Ottawa

Cost: \$1585 before February 21; \$1685 after February 21

Website: <http://www.conferenceboard.ca/conf/mar06/food-products/overview.htm>

Analysis of the economic impact of the current regulatory regime, and discussion on ways to encourage innovation and improve Canada's competitive position in the world food product marketplace.

Overview of the Food Processing Industry

National Seafood Sector Council, December 2005

Provides an understanding of the sectoral and occupational structure and human resource trends and challenges within the food processing sector.

Web link: <http://www.nssc.ca/files/Food%20report%20Eng%20web.pdf>

It's Your Health article on Caffeine

Health Canada, February 2006

Includes background and health effects of caffeine, along with Health Canada's recommendations for daily intake

Website: http://www.hc-sc.gc.ca/iyh-vsv/food-aliment/caffeine_e.html

Job Postings

Retail Quality Assurance Manager

Retail Quality Assurance program for Starbucks North America is searching for an expert having strong knowledge of the Canadian retail food inspections system with a background to successfully drive the execution of food safety, sanitation and good hygiene practices in our Canadian stores.

The position will be based at their Canada headquarters in Toronto. Please visit the Career

Opportunities page on the BC Food Protection Association website for more information:

<http://www.bcfpa.net/SubPages/CareerOpps/career.html>. Submit applications to:

Michele Maddox

Retail Quality Assurance

Starbucks North America

mmaddox@starbucks.com

Manager, New Program Development (Training)

Guelph Food Technology Centre (GFTC) is seeking a dynamic individual with an interest in creating relevant, practical and leading edge adult learning for the food industry, as our:

Reporting to the Vice President of Training Services, this is an ideal career opportunity for an intermediate to senior level individual wishing to further develop his/her career and who is excited by the idea of contributing to the success and advancement of the food industry in Canada and the nutritional health of Canadians.

Responsibilities will include:

- Assisting the VP Training Services in industry consultation processes with the GFTC Industry Advisory Committee and other relevant industry groups to determine training needs.
- Ensuring that GFTC's training courses are seen as industry driven and are created and delivered to meet needs for all types of public, custom, web-based and symposia training programs and that these courses meet the requirements for certification and accreditation particularly as they relate to Adult learning.
- Generation of revenue from the programs and the positioning and marketing of courses.
- Supervision of designated Training Services staff and internal and external trainers.
- Involvement in establishing and maintaining quality control programs pertaining to training courses.

Qualifications:

- Certificate, Bachelors or Masters in Education or Adult Learning, combined with a certificate or degree in Food Sciences or related field.
- Experience in the food science industry to include knowledge of the technical and regulatory aspects and an understanding of the various industry, government and association interactions.
- Strong project management and negotiating skills.

GFTC is an equal opportunity employer. This position is based in Guelph, Ontario with some flexibility as to working periodically from a home office.

To further explore this opportunity, please forward your resume quoting **File # 51219** before **February 14, 2006** to Lori Litherland at resumes@litherlandco.com.
