



# NATIONAL NEWS

May 2003 Volume 1 Issue 4

In This Issue	Page
President's Message .....	1
National Slate 2003/04 .....	2
Teleconference Mini Bites .....	2
Edmonton .....	3
London News .....	4
Vancouver News .....	5
Conference Education .....	6
Conference Mystery .....	7

## President's Message



Tom Mitchell

National President

aplomb. Our National newsletter continues to grow and develop and of course the rebranding moves forward.

The rebranding of CFSEA has been slow but steady, which is the best way to accomplish such a feat properly. New logos and letterheads will appear over the next month for your approval. We will unveil the new symbols in Halifax and then have a country wide vote of confidence two weeks afterward to confirm the acceptance of the changes. Then in the fall we can begin pushing our new brand.

## CONFERENCE 2003



Visit the CFSEA Web Site regularly for Conference updates [www.cfsea.ca](http://www.cfsea.ca) ([click here](#))



*As the CFSEA year comes to an end and a new one starts it is a good opportunity to reflect and to plan.*

Over the last year we have met a number of challenges, had some set backs and suffered some successes. The National Bursary program still needs to rebuild before we can start offering student support again. Membership growth is still slow and communication of our message remains in limbo. These things are to be expected in a year of change.

On the other hand reports from the branch level wax eloquent about successful meetings and programs. I had the opportunity to attend Gala awards nights in Toronto, Vancouver, and Edmonton, all of which were top-drawer events. Other events were held across the country with great

The Halifax Conference is only weeks away and the excitement builds on the East Coast. The Halifax branch has worked hard to create a fine program of education and entertainment to showcase food safety and the maritime flavour. I look forward to seeing old friends and colleagues at this year's conference.

I look forward to the challenges of the next twelve months and I also look forward to the synergy of our National conferences. See you in Halifax.

Sincerely,  
Tom Mitchell, CFE  
National President

## Our National Sponsors



Gold Plate Awards



Bursaries



Bursary

## CFSEA National Executive Nomination Slate for 2003/04

The CFSEA Nomination Committee has submitted the nomination slate of officers for 2003/04. There are currently no nominations for the position of

Vice President – Communications.

As per the **Constitution and General By-Laws, Article XI, Section 6A** additional Nominations for the Board of Directors and/or elective office signed by at least five (5) members of the Corporation entitled to vote shall also be placed on the ballot by the Secretary if received by her at least ten (10) days before the Annual Meeting. The nomination must include the signed consent of the member so nominated. Nominations may also be made from the floor provided the person so nominated consents to his nomination and, if elected will accept the position.

### NOMINATION SLATE

#### **President**

Tom Mitchell, CFE

#### **Treasurer**

Larry Fowler

#### **Secretary**

Colleen Kelly, CFE

#### **Vice-Presidents:**

#### **Junior Development**

Alicia Garcia, CFE

#### **Professional Development**

Jeff Trafford, CFE

#### **Communications**

TBA

#### **President Elect:**

Don Fitzgerald, CFE

## National Board Teleconfer- ence Mini Bites

The following notes update the projects presently being worked on by the National Board.

### **Website**

Jennifer Hill stated that there has been positive input and discussion concerning linked and non-linked business card advertising. An announcement regarding this matter should be made at Conference in June.

Tom Mitchell requested and received all the application forms use at the Branches as well as pamphlets that are sent out. He suggested that it would be appropriate to develop an electronic information pamphlet and application form that could be modified by each Branch for local application. At conference, there will be a computer and screen made available for those that are interested in walking through the membership application system.

### **CTHRC**

Tom Mitchell will be attending the main CTHRC meeting in Saskatoon just before Conference. There is talk of extending the CFE program as well as developing one food safety database between CFSEA, CRFA and CTHRC.

Tom is also going to develop a CTHRC protocol document that will be available to all Branches so that CFSEA members could attend local CTHRC meetings.

## IFSEA

The IFSAE conference has been rescheduled to the end of August.

### **Logo and Name Change**

Lisa Clark of the Toronto Branch is working on a new logo modified from the Toronto Branch one that would reflect the proposed new name change. The logo could be with letters and/or a symbol (s). The advantage of a symbol is that it precludes the issue of a translation.

### **Nomination Slate**

The position of VP Communications for the upcoming year on the National Board is vacant to this date.

### **Scholarship and Bursary**

J Hughes CRE has resigned as Bursary Chair. Andrea Gillespie will temporary take over the position.

Ecolab has confirmed that it will offer 10-\$1000 bursaries.

### **Conference Update**

Everything is running along smoothly. The web site is up to date and through the efforts of Delores Smith CFE, Halifax has raised \$18,000 case and in kind through local sponsorships.

### **National Sponsorship**

John Phoenix noted that the Nestles's relationship is satisfactory. John and Larry Fowler are looking at other sponsors for Food Executive of the Year Program and another scholarship program.

*Submitted by  
Nancy van Aggelen, CFE  
VP Communications*

## EDMONTON NEWS

The Edmonton Branch of the CFSEA held their Awards Night Banquet at the Crowne Plaza Chateau Lacombe on April 15, 2003. Approximately 60 people including National President Tom Mitchell, CFE attended the gala event. Chef Jasmin Kobajica and his staff prepared an outstanding meal that was enjoyed by all. Following dinner, guest speaker Shirley Leonard gave an excellent presentation on "Change, Challenge and Growth". The highlight of the evening for many was the presentation of this year's awards.

### *Edmonton Branch Food Executive of the Year*



Anne Assaly RD, CFE (right) presented the Edmonton Branch Food Executive of the Year award to Sandra Owen, RD (left). Sandra was given a plaque and will have her next year's membership dues covered on behalf of the Edmonton branch.

### *Edmonton Branch Bursaries*

Student awards in the amount of \$250 were presented to the following Junior Branch members:



The first ever Ed Lawrence Award in Food Service Management was presented to Cynthia Olmstead (left) by Mrs. Lawrence (center) and Anne Assaly, RD, CFE (right).



An Edmonton Branch Bursary was presented to Julie Couture (left) by Lynn Berg, RD, CFE (right).



An Edmonton Branch Bursary was presented to Kristina Kulak (left) by Lori Menshik .

Cheryl Urlacher, the recipient of the John Panasiuk Award was unable to attend the evening.



Paul VanVorstenbos, CFE of Kontac Industries generously provided a \$250 bursary which he presented to Melanie Kanarak.

### *Nestle Gold Plate Award*



Lynn Drinkle (left) of Nestle Foodservices and Janice Major, RD, CFE (right) presented Cynthia Olmstead (center) with the Nestle Gold Plate Award for the Edmonton Branch.



Upcoming events include dinner and presentation of a management topic at Stormin Norman's in May and a BBQ / silent auction fundraiser at Fort Edmonton Park in June.

*Submitted by  
Anne Assaly, RD, CFE*

## LONDON, ONTARIO NEWS

Windermere Manor was the site of the February meeting. With the fireplace ablaze, we were treated to a presentation from Pamela Johnston; Retail Business Development Manager (Ontario Chains) with Campbell's Soups. Pam outlined some developing trends within foodservice, and was able to explain the demographics of various popular items. Afterwards, we enjoyed various food stations including Campbell's Soups, Mashed Potato Martinis, Thai Seafood Martinis and Shrimp & Chicken Satays. The "sweets" table was a popular destination, too!

March 27<sup>th</sup> was the date of our annual "Fun Night", and it was held at the Palasad Billiard Room. The event kicked off at 7:30pm and ran till 10:00pm. There was plenty of snooker & snacks, as we networked the night away. Tickets were made available to the April Awards Dinner, and ballots were also submitted for the London Branch Food Service Executive of the Year. Thanks to all who donated prizes and time – making this **another** successful "Fun Night". We raised a substantial amount of money – which will assist in sending Junior members to the National Conference!

On April the 9<sup>th</sup>, we were treated to an outstanding four-course Awards Night Dinner at Saffron's Restaurant, in Fanshawe College. The London Junior Club receives top billing for organizing such an outstanding evening. The students from Fanshawe College's Hospitality program prepared and served a fabulous beef tenderloin dinner. Proceeds from the event went to the Junior Club; helping offset travel costs to Halifax this year.

Thank you to Fanshawe College and all the food suppliers for contributing their time and resources.  
And the winners?

### Food Executive 2003 London Branch



**Eric Sloat**

### Gold Plate Award Winner



**Noelle Stadelbauer**

### Team Leadership Award



**Amanda Holman**

*Submitted by  
Eric Sloat*

## Vancouver News

On April 8<sup>th</sup>, the CFSEA Vancouver Branch held their Past-Presidents and Awards Night at the "Pavilion" Dubrulle Culinary School in Stanley Park. It was well attended by both the Junior and Senior membership and was also graced by a great showing of our Past-Presidents.

It was a night where the branch took the time to recognize the outstanding contributions made to the association by many of our members.

Donna Allaby was presented the Excellence Award for her amazing dedication throughout the entire year. Donna was instrumental in planning and executing the very successful BC Leadership Night "A Touch of Class 2003". She chaired the event and coordinated an amazing team of people.

The Member of the Year Award was presented to Carmine Morelli. Carmine not only has pulled off for the second year in a row the most successful "Silent Auction" at our BC Leadership Night, but he has been an integral part of the Board of Directors and a role model for our Junior members.

The Food Executive of the Year went to a member that has contributed to the ad-

vancement of the industry, has contributed to CFSEA and has also attained significant stature in his career. This individual has served as Branch Treasurer, President and Past-President. The Food Executive of the Year was awarded to the energetic Peter Lam.



*Peter Lam (right) with Catherine MacKenzie, President*

The Vancouver Branch Junior members were also honoured with a myriad of awards that evening.

Kallie Chung from UBC was awarded a \$400.00 bursary  
Alicia Lo from VCC took home a \$400.00 bursary  
Elisa Armstrong from UBC was presented with a \$600.00 bursary  
Lorne Deutsch from VCC a \$600.00 bursary

The Earle Keeley Award Memorial Bursary is sponsored every year by International Pacific Sales and is given to a student that portrays leadership, a positive attitude and shows involvement in humanitarian activity. Giovanna Pizzin from UBC was the successful recipient of this \$500.00 award.

Nancy Van Agellen handed out the Art Walker Memorial Bursary Award. Nancy is Territory Manager for Kraft Canada. The successful and hard working recipient of this award was Sinead Feeney of UBC.

**Melissa Conzatti, Service Sales Representative of Nestle Canada** was able to join us that evening to present the Nestle Gold Plate Award. There were ten applications this year and two lucky young individuals were selected. The judging criteria evaluates students in scholastic achievement, CFSEA offices held and CFSEA activities organized, industry experience, commitment to the industry, community service and a written essay assignment.

The two recipients of this very prestigious award went to Jacqueline Brown who is taking Dietetics at UBC and Lorne Deutsch who is attending the Hospitality Management Program at VCC.



On behalf of the Vancouver Branch we wish Jacqueline and Lorne all the best at the CFSEA National Conference in Halifax this year.

*Submitted by  
Caroline Smart  
VP of Communications*

# Conference 2004

*Food Safety is one of the most important topics we could be addressing today. As part of CFSEA's ongoing commitment to industry development, we have obtained funding through CFIA for a very special educational opportunity.*

*We are also tickled to introduce some "fun & games" including the "Food Borne Murder Mystery". Read on to meet the cast of characters. Over the course of the Conference you will have a chance to work with a well known "detective" to help figure out the whodunit!*

## Conference Education

### Thursday

The education program for Conference 2003 is very exciting. Through project support provided by CFIA's Food Safety Adaptation Program, Nicole Gardiner has been retained to provide a food safety and HACCP awareness program as part of CFSEA's multi-phase Food Safety Education project. She has provided us program details, and we are very impressed by the focus and diversity of viewpoints we will be enjoying. Here are highlights:

#### Introduction to CFIA

The CFIA Vision for Food Safety, and CFSEA's involvement. Presented by Frank Massong, CFIA - Food Safety Adaptation Program

#### The Evolution of Food Safety

This session will illustrate why food safety and risk management has come to make such good business sense! It will overview the related need for a crisis management program and a supply chain food product recall plan. Presented by Steve Burns, President, Priority Foodservice Solutions Inc.

#### Justifying Your Business Decisions

This session will provide teaching examples of how to sell your ideas. This information will be useful to anyone trying to justify a business decision such as the purchase or development of a safety audit system or training program. Presented by Shirley MacIntosh, Director of Food and Nutrition Capital District Health Authority

#### HACCP Prerequisites

The A-Z of getting started: This session will focus on laying a solid foundation for your HACCP plan. Many of us are performing these tasks already, but how do we formalize the process to create a checklist of pre-requisites? Presented by Nicole Gardiner, Vision Food Systems Inc.

### Friday

#### Risk Management

What must a business consider to protect itself and its customers? Presented by Tony Locke, Director of Quality, Highliner Foods

#### Writing the HACCP Plan

This session will address the transition from HACCP plan to HACCP system and discuss the impact of implementation on the various stakeholders in your organization. It will discuss the relationship between prerequisite programs and the HACCP plan. Most importantly, the session will address what and who needs to be involved to make HACCP work for you! Presented by Kevin Freeborne, Freeborne & Associates

#### True Colours - What are yours? (Concurrent session)

True Colors sessions assist individuals in learning their own strengths and qualities and to appreciate those of management and co-workers. As well, they identify ways to improve on their interpersonal communications, leadership and motivational skills. Presented by Fran Hill, Hill Consulting Services

#### Discussion Among Experts

Successful operators with diverse backgrounds will discuss the experience of implementing HACCP, food safety training programs, and risk management practices. Panelists include: Tony Locke, Highliner Foods; Jim Wyatt Sobeyes; Joe McGuinness, Casino Nova Scotia / Casino Hotel (Starwood International); and Donna MacInnis CFE, Capital District Health Authority

#### Achieving Life Balance

A common sense, humorous approach to balancing work, personal and life obligations. Presented by Charlie MacDonald, motivational

### Saturday

#### Change Management

Create a winning situation with employees, employers & colleagues when implementing change. Presented by Jeff Young, Professor Business Administration & Tourism, Mount Saint Vincent University

#### Government and the Future

Hear about the new food safety audit criteria developed by the Nova Scotia government and how these criteria relate to the federal perspective. What provincial and federal legislation is currently under consideration? Find out what government will expect from you in the future! Presented by Gary Moulton, Food Safety Educator, NS Department of Fisheries & Agriculture



## “CFSEA meetings can be a real killer...”

At the year-end social, lots of members enjoy a game of golf and a tasty BBQ. But for someone, the evening is a chance to take revenge! Who will be the victim – or should we say victims??”

At this year’s Conference 2003, can you solve the “Food Borne Murder Mystery”?  
**Great prizes – big fun!!**

**Meet your Cast of Characters:**

### **Yancy Gladhand, Manager of the Bluenose Golf & Country Club**

**Yancy** is the host of this year’s closing CFSEA meeting, and program chair for the branch. He has only been involved with the association for a few years since he landed in the area, but as a “take charge” kind of guy, his ambition has him working towards the President’s job. What could get in his way?

### **Leticia Romaine, Head Dietitian at the local nursing home & branch president**

**Leticia** is prim and proper, about the most organized person around. The perfect branch president, she’d also seen herself as the perfect choice for a certain health inspector. Only now, someone else is messing things up...

### **Lyle Cuthbert, Sales Manager for First String Meats**

**Lyle** is a well seasoned part of the food industry; well liked and well known by everyone. But the recent increase in competition is shaking things up in his comfortable marketplace. Can he take the heat?

### **Clu Snow, Senior Public Health Inspector**

Everyone respects **Inspector Clu Snow**, though his job has kept him from being one of the gang. A long-suffering public servant, he’s always observed the business world with a sense of detachment; that is up until Phyllis Mignon stormed into his life. Can the disruption be handled with his usual grace and decorum?

### **Phyllis Mignon, President of Mignon Fine Meats**

It seems like everyone has a bone to pick with **Phyllis Mignon**. Hard as nails, everyone in the industry knows her. Though no one would call her a friend, recently Clu Snow has been calling her his intended!

Phyllis’s spike heels have stomped on everyone’s fingers as she’s climbed the ladder of success. Has somebody finally been pushed too far?

### **Hammy Hockland, Sales Manager for Mignon Meats**

**Hammy** doesn’t mind telling anyone who will listen how hard working and unappreciated he is. His life would sure be simpler if he could just get out from under Phyllis’s thumb...

### **Gordon Bleue, Executive Chef at the Bluenose Golf & Country Club**

Young, ambitious and trying to make a name for himself, **Gordon Bleue** thanks his lucky stars for meeting a soul mate like Plum Snow. He’s willing to take risks to reach the top, but is he willing to risk everything?

### **Plum Snow, the Inspector’s darling daughter, waitress at the Club and aspiring actress**

**Plum** is full of life and fiercely protective of the men in her life – father Clu Snow and boyfriend Gordon Bleue. People who cross her are going to be surprised to find a will of steel behind that big

Register NOW by clicking: [cfsea.ca](http://cfsea.ca)

Earlybird Deadline May 15, 2003