

Over the past four months, Rosie Maclean CFE and Brian Emmerton CFE have worked diligently putting together a formalized national sponsorship and partnership program, in an effort to increase the visibility and membership across the country, and engage some large partners in the industry to share the CAFP's visions and mandates.

CAFP is pleased to announce the strategic partnership with the following partners:

National Platinum Sponsor:

ARAMARK Canada Ltd. was announced in March by our Board as having joined the CAFP organization as a strategic partner at the National Platinum Sponsor level. ARAMARK is a premier international company, providing management services to over 2,500 clients in education, business and industry, and healthcare across Canada. *As an industry leader in food management services, we are proud to support CAFP in its ongoing efforts to promote the foodservice and hospitality industry,* said Jim Greenway, Executive Vice President, Business Services, ARAMARK Canada Ltd.

ARAMARK, as a CAFP National Platinum Partner, becomes an exclusive sponsor of the ARAMARK Gold Plate Program and the ARAMARK Team Leadership program. Additionally, ARAMARK will provide support for CAFP initiatives designed to increase awareness of the foodservice industry as a long term career path for high school and post secondary students. ARAMARK continues to support other association initiatives, including sponsoring the annual Top Management Night in Toronto, and the upcoming Field to Fork initiative.

Having supported many of our programs over the years, we are honored that ARAMARK has chosen to formalize their partnership with us as a National Platinum Sponsor, said Tom Mitchell, CFE, President, Canadian Association of Foodservice Professionals.

The CAFP Gold Plate program, initiated in 1970, is a national initiative in place in all student branches of CAFP to promote the mentoring, developing, and fostering of future executives and leaders of the foodservice, hospitality, and dietetic industry.



As sponsor of the program, ARAMARK supports the top student leaders in each of the 16 junior branches who will attend the national conference in June, to be held in Edmonton, AB.

ARAMARK Corporation is a world leader in providing award-winning food and facilities management services to health care institutions, universities and school districts, stadiums and arenas, international and domestic corporations, as well as providing uniform and career apparel. ARAMARK was ranked number one in its industry in the 2004 FORTUNE 500 survey and was also named one of America's Most Admired Companies by FORTUNE magazine in 2005, consistently ranking since 1998 as one of the top three most admired companies in its industry as evaluated by peers. Headquartered in Philadelphia, PA, ARAMARK has approximately 242,500 employees serving clients in 19 countries.

National Gold Sponsors:

Burlodge Canada is an international company supplying specialized healthcare and hospital food systems particularly suited to cook-chill and cook-serve applications. *As a national sponsor, Burlodge is supporting the efforts of the association by sponsoring the national Credentialed Food Executive Program, providing an annual \$1,000 Bursary for students in Food Service, Hospitality, and Dietetics programs, and supporting marketing and education programs including the annual Top Management Night in Toronto.*



New National Sponsorship Partners



Ecolab, as a world leader in premium commercial cleaning and sanitizing Ecolab has grown to \$4.2 billion in global sales. In nearly 170 countries, businesses rely on their 20,100 associates world wide to keep their operations clean and sanitary. *As a national sponsor Ecolab is supporting the efforts of the association by providing ten (10) annual Bursaries of \$1000 each for students in Dietetics and Food Service Hospitality programs.*

Schneider Foods of Kitchener, Ontario, is one of Canada's largest producers of premium quality food products. The business was founded in 1890 by **John Metz Schneider** who began making pork sausage in his home. Today, Schneider Foods has over 5,500 employees manufacturing and selling its branded and private label products in the retail and foodservice markets throughout Canada and the United States. *As a national sponsor Schneider is supporting the efforts of the association by sponsoring the CAFP national conference keynote speaker, Toronto branch Top Management Night, Vancouver branch Western Leadership Night and membership in five branches of their choosing.*

National Silver Sponsors:

Campbell's, the world's leading maker and marketer of soup, is a widely renowned company supplying a diverse product



and service offering to Canada's Food Service and hospitality industry. *As a national sponsor, Campbell's is supporting the efforts of the association by providing an annual \$1,000 Bursary for students in Dietetics programs, supporting the Junior Networking opportunities at the Annual CAFP conference held in June, and strengthening the ongoing support to the Toronto Branch Senior Management Advisory Council (SMAC).*

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President's Message



It's always easy to report good news and here at CAFP in the dead of winter my job is getting easier. The good news abounds and I'm not sure where to begin. First and foremost I want to congratulate **Brian Emmerton** and **Rosie Maclean** for their hard work in the sponsorship portfolio.

I am pleased to tell you that The Gold Plate Awards will now be sponsored by ARAMARK. Partnering with ARAMARK for this award will enhance the already prestigious recognition the Gold Plate affords.

Over the last few months we have added Burlodge, Campbell's, Sara Lee, Mother Parkers, and Schneiders to our National sponsor role. ARAMARK first as a platinum, Gold Plate sponsor. Joining Ecolab as gold sponsors are Burlodge and Schneiders. New silver sponsors are Campbell's, Sara Lee and Mother Parkers and bronze sponsor, Lamb Weston. The sponsorship money will be allocated according to the wishes of the sponsors. Sara Lee will be sponsoring the Food Executive of the Year. Burlodge is sponsoring the CFE program. These good companies have joined CAFP with both bursary and conference support and local branch support as well. I want to personally thank these companies for joining with CAFP as our National sponsors and recommend to all of our members to show your support for these companies.

This means for the fiscal year of 2004/05 we will be awarding more bursaries than ever to worthy students.

Over the last month I have had the special honor of attending both the Senior Management night in Toronto and the Awards Gala in Vancouver. Toronto put on a spectacular evening with what I have to say was the best banquet meal I have ever had and great entertainment. Vancouver put on another one of their fine Galas with a marvelous silent auction.

Remember the Edmonton conference, register today and I hope to see you all in June. ☺

Tom Mitchell CFE
CAFP National President



Canadian Association of Foodservice Professionals ASSOCIATION CANADIENNE DES PROFESSIONNELS DES SERVICES ALIMENTAIRES



Now Available:

In 2003, the Halifax/Dartmouth Branch hosted **Conference 2003—Taking the Mystery out of Food Safety.**

The Goal of this Conference:

To increase the knowledge of CAFP and other members of the foodservice community on the HACCP model for food safety.

Educational Objectives:

- To explore the evolution and future of food safety requirements.
- To explain the components of a HACCP program.
- To provide working tools for the implementation of a HACCP program within any type of foodservice operation.
- To inform the membership on the benefits of a HACCP program in marketing their business.
- To have participants leave with a user friendly HACCP tool—the Manual.

Results:

- A harmonious delivery of information that flowed in logical manner with continuous reinforcement of content from earlier presentations.
- The program raised delegates' level of understanding of HACCP, and its role as the foundation of the volume feeding food industry.
- Members were given the information needed to take on the role of *Ambassadors of Food Safety.*

To complete the goal and as the final step of the CFIA requirement, **Janet Fredericks**, active member of Conference 2003 and the Branch completed:

How to booklet on a CD entitled *Taking the Mystery out of Food Safety...Developing a HACCP Plan.* This CD will assist anyone developing a HACCP Plan, beginning with examples of all the pre-requisites and ending with all the steps to be taken to develop their own workplace HACCP plan. Many examples and forms are included.

Now you can own!

Each Branch will receive two complimentary copies of the cd, one for the Branch President and one for the Branch National Director. Watch for details on how you can purchase additional copies

New National Sponsorship Partners ...continued from page 1.

Mother Parkers, Canada's leading purveyor of beverage products, continues to design and implement proven branded and corporate brand programs for many of North America's largest food service operations. *As a national sponsor, Mother Parkers is supporting the efforts of the association by sponsoring the keynote speaker at the CAFP annual conference, supporting the association's regional networking and education workshops throughout the country by sponsoring guest speakers, and providing educational opportunities for its employees through national memberships.*

Sara Lee offers a variety of value-added food and beverage products including a full line of the highest quality bakery goods... to world-renowned coffees. They have assembled dedicated marketing and sales professionals to help Foodservice operators and distributors build their businesses. *As a national sponsor, Sara Lee continues to support the efforts of the association by sponsoring the Food Executive of the year program, and continuing to support the*

future of our industry by providing an annual \$1,000 Bursary for students in Food Service, Hospitality, and Dietetics programs, in memory of Jim Campbell, who was a strong supporter of CAFP.

Kraft Foods (NYSE: KFT) is a global leader in branded foods and beverages with 2004 net revenues of more than \$32 billion. Built on more than 100 years of quality and innovation, Kraft has grown from modest beginnings to become the largest food and beverage company headquartered in North America and second largest in the world, marketing many popular brands in more than 155 countries. *As a national sponsor, Kraft Foods is supporting the CAFP national conference Friday evening dinner in Edmonton.*

In addition to these alliances we have formed a partnership with Foodservice Hospitality, Canada's Hospitality Business Magazine and the www.hospitalitynetwork.com Click to go the website and also check out page 5 for more information. ☺

Editors Note

Sometimes in our lives things don't develop as expected. Such a time has hit my desk. First my computer refused to cooperate by not sending emails and then it showed signs of old age. Finally I retired the dear old work companion and purchased a new computer and all new software to enjoy its merits. However, some files got stuck in the old computer and retrieving those proved a challenge. Then, to add to my problems files from my new computer are not compatible with the desktop program used to produce the national news. All this delayed the production of this issue. ☺

Inge Hausner CFE
Editor

Report from National Awards Chair

By now, all branches should have received this year's award application forms for the Food Executive of the Year, General Awards and Criteria for Nominations for President's Award. If not, please contact Carla Kelman at the National Office or visit the S and P Manual on the website. All the necessary documents are on the website.



**Rosie
Maclean
CFE**

The General Awards are for branch activities that go beyond what's expected of us. They will be awarded for outstanding or exceptional initiatives in the following categories:

- Education
- Communications
- Community Service
- Special Events
- Student Development

Colleen Koch-MacDonald CFE, Manitoba, Donna MacInnis CFE, Halifax Dartmouth, and Elaine Robichaud CFE, New Brunswick, have kindly agreed to assist with the judging of all submissions. Many thanks ladies. Donna will be taking over as Awards Chair at our conference in June 2005. Thank you Donna.

As many of you know, Brian Emmerton CFE and myself (the tall and the short as we are know), have had a very busy Fall and Winter drumming up National Sponsors for 2005 and beyond.

We are extremely proud and pleased to announce that Sara Lee is

the 2005 National Sponsor for the Food Executive of the Year award.

We would encourage all branches to award the Food Executive of the Year to a deserving branch member. Just remember, current branch Presidents and all previous national winners are not eligible for this award. Branch certificates are available from Carla Kelman at the National office. Each branch is responsible for framing these certificates.



Thanks to Sara Lee, the four Regional winners will have their full conference registration paid from the sponsorship package. We hope that the branches that have Regional winners will be able to make sure that these deserving members are able to attend the conference. As budgets tighten, most of us need as much help as possible in order to attend our national conference. The Regional winners will be presented with a plaque to honour their achievements at the Awards Luncheon at the National Conference.

The National winner of the Sara Lee sponsored Food Executive of the Year, 2005, will be announced at the President's Ball. The National recipient will also receive a commemorative

plaque and a cheque in the amount of \$500. The remainder of the sponsorship money will be given to the Edmonton Branch to sponsor the President's Ball.

In the past, the National President's award was presented to a member who contributed to membership growth and development on a National basis. Our National Board of Directors has agreed to expand the scope of this award. (See the Criteria for President's award in the S and P or the awards mailing from Carla)

We would encourage all branches to consider nominating a member whom they feel has contributed beyond the call of duty not just to membership growth but also for:

- community involvement
- student development & mentoring
- leadership is special branch or National initiatives
- conference participation
- personal achievement in their professional field

The National President will review all nominations and present the award(s) as he (she) chooses. There will be no committee involvement.

We are looking forward to receiving your applications. Do take the time to make a selection for all our awards. We have so many deserving members. Let's thank them. ☺

**Rosie Maclean CFE
National Awards Chairperson**

IFSEA News

The International Food Service Executives Association (IFSEA) is holding its 104th Conference on.



The conference begins April 28th and runs to May 1st in San Diego, CA. There will be pre-conference seminars, meetings, and a tour on April 28th. Education programs are planned for

April 29th that also includes a five hour Trade Show. More education programs on April 30th that includes a must attend session given by our CAFP member, Judy-Ann Wybenga CFE.

The conference also allows time for recognition events, socializing, and hospitality events including the IFSEA Celebration Dinner and the US Military Awards Dinner.

The conference location is the Town and Country Resort in San Diego. For conference details and registration information check the IFSEA website: www.ifsea.com ☺

**Andrea MacLean-Holohan CFE
CAFP Liaison to IFSEA**



NEWSLETTER SPONSOR

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delivery needs with a full line of meal delivery equipment from trayline assembly to warewashing and everything in between.

Student News

This year, our student branches have been and still are very active with a variety of education sessions, tours of facilities, fundraising activities and community events. The education sessions covered different aspects of food service management, nutrition, health, hospitality and tourism as well as tours of facilities involved in food distribution, preparation and service. These sessions were organized by the students and some were in cooperation with the professional branches. The fundraising events included a variety of sales (coffee, muffins, cookies, chocolates...), dinners, and other activities.

Community events included sponsorship of charitable programs in partnership with many community organizations. Congratulations to all the branches that have produced excellent newsletters that highlight the tremendous work they are doing! Special congratulations to the

McGill student branch in Montreal for persevering and getting the branch going! Many thanks also go to the faculty advisors and professional branch liaisons for their great mentoring and guidance to the student branches!

The students have sent in some CFE applications in December and many are now busy preparing for their participation in award ceremonies at their professional branches, applying for branch and national awards (ARAMARK's Gold Plate, CAFP) and bursaries (Burlodge [1], CAFP [4], Campbell's [1], Ecolab [10], and Sara Lee [1]), writing reports for the national competition, and preparing for election of next year's executives. Through the excellent work of **Brian Emmerton**, **Rosie Maclean**, and **Tom Mitchell**, many companies have rallied to support CAFP, most especially the students. ARAMARK's support of the Gold

Plate award for the next two years is a great affirmation of the value that students bring to the Association. Thank you once again to our dedicated national exec and their untiring efforts to support students! Each of the bursaries (numbers in parenthesis after each sponsor) are worth \$1,000. ARAMARK is providing special support similar to the previous value of the Gold Plate when it was sponsored by Nestlé.

Kris Bruckmann is our special liaison to the national conference in Edmonton and I'm sure we are going to hear from him soon on what to expect come June. I will be chairing the meetings of the students at the national conference and I'm expecting a lot of excellent reports on details of the activities of the student branches. This year's bunch of student execs have surpassed many of my own expectations. My warmest congratulations to all of them! ☺



The image shows a screenshot of the Canadian Association of Foodservice Professionals (CAFP) website. The top navigation bar includes links for 'About Us', 'About Branches', 'Membership', 'Programs', 'Newsletter', 'Conference', and 'Members Only'. The 'Conference' link is highlighted with a red box. Below the navigation bar is a promotional banner for the 'Change Challenge Champion' 31st Annual Conference, held in Edmonton, Alberta, from June 15-19, 2005. The banner features a logo of a city skyline and a river, and includes the text: 'CONFERENCE 2005 Visit the CAFP National website regularly for conference updates!' and the website URL 'http://www.cafp.com' with a mouse cursor pointing to it.



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Toronto's Top Management Night

The 31st Top Management Night has received rave reviews. This year's theme was *Creating Raving Fans* based on **Ken Blanchard** and **Sheldon Bowles** book *Raving Fans*. The event was held at the renowned Four Seasons Yorkville Hotel in Toronto on January 31st.



Champions of Education award winner John Higgins

Tom Mitchell with Company of the year winner Brenda Brown



This year marks the second annual Power Hour Mentoring session held just prior to Top Management Night with industry leaders like **Donna Dooher**, Executive Chef of *Mildred Pierce Restaurant* and her show *The Cookworks* (you can see her on the Food Network); **Jim Greenway**, Regional VP of Business Dining for ARAMARK Canada; **Chris Hart**, Regional VP and General Manager *Four Seasons Hotels and Resorts*; **William Leavoy Jr.**, Sales Manager for *Honeyman's Beef Purveyors* (who generously sponsored Power Hour again); **Jennifer Mueller** for *Lecours Wolfson*; **John Placko**, Executive Chef for *Prime Restaurants*; **Cayla Runka**, Associate Manager for *Kraft Kitchens* (also featured on the Food Network); **Cindy Simpson**, Senior VP for *Imago Restaurants*; **Steven Tsambalieros**, CEO for *CARA Swiss Chalet Restaurants*; and **Christopher Zarafonitis**, VP *Andres Wines*. What a line up mentors for students from all aspects of food service, culinary and hospitality to be able to sit and discuss a future in our industry!

Next we moved on to the reception and dinner which was reminiscent of a Hollywood movie with the clink of wine glasses as many friends and associates got reacquainted. The jazz band and Silent auction set the mood for this high profile event that raised nearly \$3,000 in scholarships from our generous sponsors. This year our top spon-

Adrian Droog, Midge Cooper with Andrew Johnson Brian Cooper award winner

Left, Meghan Dirks also a Brian Cooper award winner

sor ARAMARK returned as Partner Sponsor. Georgia-Pacific Dixie Foodservice, and Aladdin supported us at the Gold Level. Kraft, Marsan, and Foodservice News represented Silver Sponsors with Peller Estates donating the wine again this year. There were several bronze sponsors, some of them are joining CAFF as National Sponsors—more on that to come in a separate article.

As we moved into the ballroom there was no doubt that every detail for the evening had been considered right down to the beautiful floral centerpieces on each table. As emcee it was my honour to greet our esteemed guests and get the evening started. Of course shortly after opening my mouth I was interrupted by some uninvited guests! Those that attended last year's event will remember **Albert LaCarté** (Al LaCarté) our entertaining student graduating from a culinary school (so the story goes). This year Al returned with his mentor Ernie to serenade the audience with all the good reasons to participate in and sponsor the CAFF. These two were definitely a highlight with our audience.

After wiping the tears of laughter from our eyes we started our celebration of Education in the Food Service Industry. Two Brian Cooper Memorial awards were handed out again this year by CAFF Toronto President Adrian Droog and Midge Cooper. **Meghan Dirks** of Ryerson University and **Andrew Johnson** from *Humber College* were the recipients of these initial awards. Tom Mitchell, President of CAFF National presented the Champions of Education, Educator of the Year award to Chef **John Higgins**, Director of *George Brown Chef School* and Company of the Year award to **Compass Group Canada** represented by **Brenda Brown**, VP Human Resources.

There was no shortage of accolades for the dinner from the Creamless Tomato soup with Teardrop Tomatoes to the alternating desserts of Sorbets and Apple Cinnamon Tarts with Chantilly Cream. Without a doubt the Sterling Silver beef tenderloin (Canadian of course) was fantastic, perfectly aged and melt in your mouth good. The dinner was followed with a presentation of the Hans Bueschgens Memorial Award to **Unilever Foodsolutions** for their charitable contributions, presented to Unilever VP **Ryan Pennie** by Rosanna Caira, Editor and Publisher of *Foodservice and Hospitality* magazine. Ontario Restaurant News Editor, Mike Deibert, presented the Newsmaker of the Year award to **David Aisenstat** CEO of *Keg Restaurants* (accepting on behalf of David was **Jim Croteau** VP Operations). Mike Deibert also presented the Restaurateur of the Year Award to **Grey Sisson**, Chairman of *SIR Corp.*

Our keynote speaker, **Dr. Richard Rhue**, Senior Consulting Partner for the *Ken Blanchard Companies*, provided some insight as to how companies need to *Create Raving Fans* to ensure long term success. His advice was to exceed the guest's expectations by one percent so that business maintains a balance between giving customers what they want and remaining profitable. His humour made this a most pleasant presentation.

We concluded this year's event with a video montage of the day. The audience reflected on our role as sponsors, mentors and coaches of students who will rule our industry in the future. As one guest put it, *I am going home with a glow on*. We can, and should, celebrate the good work done in our industry and Top Management Night is one event that does that very well. 📺

Kevin Freeborn



Northumberland News

Northumberland enjoyed a busy fall season with meetings, education sessions and fundraising events. We took a break in January and early in February met for a Saturday AM meeting at *Sugar Moon Farm* owned and operated by **Quita Grey** and **Scott Whitelaw**.

Sugar Moon is not only a working maple farm, producing delicious maple products but is also a restaurant housed in a rustic, cozy log lodge with a huge fireplace. Members and guests enjoyed a delicious brunch of pancakes, biscuits, sausages, beans,

lots of maple syrup and mugs of *Just Us* coffee.

Quita spoke to us about the *Terra Madre* or *Slow Food* conference she and Scott attended in Terrin, Italy. The aim of *Terra Madra* is to promote an alternative to the current industrial food production system, one where food quality and variety are valued, rural regions thrive, and links between producers and consumers are strong. Quita and Scott were nominated to attend by *Slow Food Nova Scotia* and represented maple at this gathering. For more info check out www.slowfood.com

Sugar Moon also features Chef's Night, where a gourmet meal is prepared by various Maritime chefs on special occasions several times a year. Quita told us how this all evolved and from all accounts the meals featuring maple are well attended and delicious.

After the talk and the meal some of us went snowshoeing. Anyway we had a great time and truly enjoyed the day. For more info look up

www.sugarmoon.ca

Bernice MacLeod, President
CAFP Northumberland Branch

London News

The London Branch of the CAFP has had a couple of great of general meetings in December and January.

In December we were fortunate enough to be able to rent a private box at the John Labatt Centre where the **London Knights** of the OHL play. There was food, drinks and a great game. The **Knights** beat the **Sarnia Sting** and increased their unbeaten streak to 27. We were able to utilize this opportunity to offer free tickets to some potential members. The venue also gave the stu-

dents the chance to do some fund raising of their own. The student branch at **Brescia College** has an incredible fundraiser this year. They are selling tickets for a \$4,000 travel package with *Robert Q Travel*, a local travel agency, and the best part is that the tickets are only \$10.

In January we had the honour of having a Minister of the Provincial Parliament speak at our meeting. In Ontario, starting February 14th, the *Bring Your Own Wine (BYOW)* and *Take Home the Rest (THTR)* legislation came into effect and **Chris Bently**, MPP for London West and Labour

Minister, was on hand to discuss and explain the issues surrounding the new legislation. The meeting was a huge success.

Our February meeting is going to be a tour of our hometown brewery **Labatts**. The date for that meeting is February 22nd There will be an informative tour that will explain the beer making process, from brewing to bottling, with some sampling at the end. There are already quite a few people signed up for the tour.

Jeff Dunlop, President
CAFP London Branch

A Brief Note from Edmonton

Edmonton's conference planning is proceeding nicely and we expect to entertain the attendees appropriately.

We are approaching our election period and the positions should be

filled without too much difficulty. Issues remain as retention and membership, however, we are reviewing this on a regular basis and a game plan is being developed. We are also re-visiting our venue and guest speaker format and standards, as feel

the need to enhance our image and attract additional quality members. We look forward to being your hosts for the 2005 CAFP conference.

Mark Harvey, President
CAFP Edmonton Branch



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provides bulk purchasing power and time saving operational assistance that impact all aspects of their client operations.

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Halifax/Dartmouth Senior Branch

The Branch continues to welcome new members. Our membership goal is in sight! Exciting programs continue to bring members together each month, that is as long as Mr. Snow stays away.

December, the Annual Christmas Auction and Fund Raising was a great success. The 74 attendees enjoyed the food and fun as Pierre Gaudet facilitated the group through *The Apprentice Challenge: Sorry you're hired!* The problem: Santa & Mrs. Clauses' Mom & Pop North Pole factory was being threatened with a hostile takeover. Five teams moved in to assist the elves uncover a modern day solution to revamp the sagging image and to project the Joy Factor forward into the 21st Century. The winning team!



Far left: **Busch Dubay**, President Halifax/Dartmouth Branch CCFCC of the trumpeted panel of Board of Selectors with winning team



Left to right: **Melissa Roach**, **Jennifer Brenton** and **Nadia Stokvis**

January, snowed out! After three attempts to re-schedule the meeting was cancelled—a first in the Halifax/Dartmouth Branch. The Student Program planned for the night was moved to March 14th.

February will focus on Nutrition, and Healthy lifestyle with presenter **Angela Dufour** our own Branch member and active member of the Provincial Nutrition Month Campaign

Halifax/Dartmouth Student Branch

The Halifax/Dartmouth Student Branch continues to demonstrate the same energy level, dedication to education, recruitment and fund raising. Their goal is to bring Students to Conference. In addition to the many projects on campus, this group seized a fund raising opportunity at the Xmas Auction! 📺

Delores Smith CFE
President, Halifax/Dartmouth Branch

Canadian Association of Foodservice Professionals
Association canadienne des professionnels des services alimentaires



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While in Alberta also be sure to visit the Canadian Rockies!

Vancouver—A Touch of Class

It was a gala celebration at the Westin Bayshore Resort and Marina that brought to prominence the occasion and celebration of an annual event that is cherished by members of the CAFP branch and industry stakeholders in Vancouver. February 8th, also gave importance to the events theme of *Going Above and Beyond*. As in the past it was an occasion to honour leaders in foodservice, hospitality and tourism.



Jeff Fuller, Simon Lee, Frank Geier and Andrew Parr

25th Anniversary of BC Leadership Night


Members and guests were greeted by the reception committee of Catherine MacKenzie, Mary Bliss, Reg Carriere and Nancy van Aggelen. The registration was ably dealt with by Filomena DiStasio, Silvana DiTosto and Julie Stephenson. A power point featured events and award winners from past BC Leadership nights and a picture display held photos depicting additional historical data. Leaving the large entrance area attendees entered the Silent Auction room. The VCC Jazz Trio music resonated throughout the room while Carmine Morelli and his team greeted and encouraged participa-

tion in the silent auction. Appetizers by Albion Fisheries, Saputo, Brome Lake Ducks, Thyme and Truffles and J. West Food Systems provided delicious nourishment during the hour long activity of meeting other food industry members, networking and bidding on auction items. At the call from Carmine guests left the silent auction to find their designated seats at company sponsored tables. There each table setting featured a special commemorative triangle plate donated by David McIlwraith of Dudson.

Welcome and opening remarks by MC Fred Cirillo, the introduction of guests and dignitaries and the introduction of National CAFP President Tom Mitchell were in good hands as Fred had previously handled this responsibility for CAFP then CFSEA. The meal featuring beef and salmon called for acknowledgement of talents by executive chef Kevin Doucette and service provided by director of catering and convention services Michael Salhani and their staff. After dinner chocolates were provided by Lindt Maitres Chocolatiers.

Following the meal service Fred Cirillo relinquished the podium to Catherine Mackenzie who gave a brief historical perspective to the awards ceremony. The recipient of the Entrepreneur Award, Simon Lee, owner of the Fresco Inn and Canadian

Greetings thanked CAFP for the honour and talked about his early entrepreneur efforts and how his company grew. Andrew Parr, director, Foodservices, University of British Columbia expressed his delight in receiving the Industry Development Award. In his thank you speech he mentioned several foodservice people who played a role in his development. Colleen Isherwood, Editor of Pacific/Prairie Restaurant News, the sponsor of the Newsmaker Award flew in from Toronto to present this award to Jeff Fuller, President, Joey's Mediterranean Grill. Her spirited presentation set the tone for Jeff Fuller's reply and thank you. The John McCormick Award was presented by Reg Carriere to Frank Geier, president, Gordon Foodservice, Canada. Frank, a former member of CAFP, truly appreciated receiving this special recognition and gave acknowledgement to many other industry stakeholders with whom he collaborated over the years.

Recognition of event sponsors Campbell's, Dudson, Kraft, Neptune, Vitality and Complete Purchasing, table sponsorship, the BC leadership Night Committee, and the 50/50 draw brought the evening to a close. Guests were reminded to take with them the Dudson sponsored commemorative 25th anniversary plates as a memento of the celebration and the event. 

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