

DISCOVERY '92

Explore the Power of People

Conference in Edmonton, June 17-21, 1992



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Thirteen years have passed since we had that fabulous conference in Edmonton. In the '90s CFSEA conferences were five days long and were as action packed then as now.

In the opening statement for the 18th annual conference **Judy-Ann Wybenga** and **Darrell Lindstrom** said: *We hope that you will find every aspect of this conference enjoyable, enriching, and inspiring...whether it be experiencing the special western hospitality, reviewing and expanding your personal network of professional colleagues and friends across the nation, sharing and comparing ideas and experiences, gaining new knowledge and perspectives or participating in the dynamic development of CFSEA.*

Judith M. Harvey reflected in her national president's message about past conference and their themes. There was *Room at the Top* in 1987, *Reflections on the Sea* in 1988, we *Capitalized* in 1989, we were welcomed to the *Countdown to the 21st Century* in 1990 and in 1991 we *Challenged our Minds and Stole our Hearts*.

Wednesday afternoon was devoted to committee meetings right until the president's reception with the Klondike Casino theme. The confer-

ence program on Thursday included seven hours of seminars, the CFE and the Associate Member of the Year Luncheon and an Ice Breaker Dinner/Dance with the theme of *Winter in the Rockies*. Friday morning was devoted to the branch president's meeting and reports. At noon everybody met for the Gold Plate and Junior Awards Luncheon, and the afternoon featured additional educational meetings. Following this day of physical inactivity we boarded busses and left for Fort Edmonton Park for a truly western experience. We square danced and visited many parts of the fort and later at night watched a western show in the magical twilight of an Edmonton evening in summer. The annual meeting and election of officers took place Saturday morning followed by the awards luncheon. After some free time everybody gathered for the national president's dinner and dance and to hear who had won the Food Executive of the Year.

Sunday morning delegates left early, but national directors and board members held another meeting to plan for the year ahead. Need I say that the hospitality suite was open every night until 1:00AM and on Saturday until 2:00AM.

Here is a group photo taken at the conference. How many of the delegates and guests can you identify? Are you in the picture?

Once again, enjoy a wonderful conference in Edmonton. ☺

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President's Message



I look forward to this time of year with CAFP, it means the conference is coming up. CAFP National Conference, I couldn't imagine a year without it. I will have the opportunity to see old friends, learn more about my industry, eat great food, talk to people from across Canada, and experience the local colour of another great Canadian city. This year it is Edmonton, Alberta's capitol, during its Centennial, on the beautiful

North Saskatchewan River. I look forward to seeing you there.

Over the last year I had the opportunity to travel to a number of CAFP branches. It pleases me that we have such an interesting and diverse membership. I also was able to attend the IFSEA conference in San Diego several weeks ago. A truly amazing affair with the military presence and our fellow food-service brethren. I would like to say for the record that if you see any film or video of someone who looks like me portraying Elvis Presley it's a frame up.

I have enjoyed serving as your President for the last three years. I have grown in knowledge, experience, and in the number of people I call friend.

CAFP has taught me much that I use in both my career and personal life. It was an honor and I will cherish it always, I now get to join the legion of past presidents and have more fun.

The Canadian Association of Foodservice Professionals is wonderful group of people, it is up to you to make it grow and thrive. Ask what you can do at your branch or for National to help. Every minute you donate will be paid back a hundredfold. ☺

**See you in Edmonton,
Tom Mitchell CFE
CAFP National President**



Canadian Association of Foodservice Professionals

Association canadienne des professionnels des services alimentaires

Presents

**The 31st Annual National Conference
Edmonton, Alberta
June 15-19, 2005
Crowne Plaza Chateau Lacombe**

Enjoy an exciting education program that will give you the tools to deal with Change, Challenge and be a Champion!

- *Change & Other Hazards of Growth in the 21st Century* •
- Information Security at Risk* • *Changes & Challenges of Today's Workforce* • *20/20 Rules for Great Customer Service* • *Partners in Health & Safety* • *Building Buzz...The Changing Face of Marketing* • *Stress & the Caveman: Lessons from the Cave* • *Eco-Cuisine* • *And More...*

Be ready for an action packed social program!

WEDNESDAY Meet past and new friends/colleagues at the Welcome Reception.

THURSDAY Enjoy an Alberta Bison Buffer dinner and then be part of the Amazing Race!

FRIDAY We're off to the Old Timer's Log Cabin for an evening of great food and entertainment.

SATURDAY Dress in your finest attire for an evening of fine dining and dancing at the Sara Lee Food Executive of the Year Dinner!

Discover Edmonton, the Gateway to the North!

For more details and registration information go to www.cafp.com



**Change
Challenge
Champion**

CAFP 31st Annual Conference
Edmonton, Alberta - June 15-19, 2005



CAFP
**Canadian Association
of Foodservice Professionals**

Association canadienne des professionnels des services alimentaires

DATE: May 2, 2005
TO: National Executive, National Directors, Branch Presidents, Past Presidents Advisory Committee
FROM: Colleen Kelly CFE
Secretary/Treasurer
RE: NOMINATION SLATE for 2005-06

Nomination Slate for 2005-06

PRESIDENT Rosie Maclean CFE	VICE-PRESIDENT Professional Development Colleen Koch-MacDonald CFE
PRESIDENT-ELECT Peter Lam CFE	VICE-PRESIDENT Student Development Elisa Wilson CFE
SECRETARY-TREASURER Colleen Kelly CFE	VICE-PRESIDENT Marketing Brian Emmerton CFE

Voting Strength at the National Conference

Branch	2004 Members	2005 Members	Total Voting Strength
Calgary	38	38	2
Edmonton	32	36	2
Halifax/Dartmouth	48	54	2
Hamilton	18	12	1
London	43	24	2
Manitoba	18	18	1
Montreal	6	10	1
New Brunswick	21	17	1
Northumberland	19	14	1
Ottawa	26	19	1
Toronto	140	119	4
Vancouver	120	131	4
Total	529	492	

PROFESSIONAL DEVELOPMENT

Branch Gold Plate & Team Leadership Awards

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, Alberta.

Here are the Branch Gold Plate Winners:

- Laura Shantz *Brescia College, UWO*
- Iris Yu *Centennial College*
- Aman Kapoor *George Brown College*
- Wing-Yee Fung *McGill University, Macdonald College*
- Nadia Stokvis *Mount St. Vincent University*
- Scott Moore *Northern Alberta Institute of Technology*
- Kathryn Hall *Ryerson University*
- Sara Arsenault *St. Francis Xavier University*
- Amy Yiu *University of British Columbia*
- Meredith Anglin *University of Guelph*
- Tyla Sprague *Vancouver Community College*

ARAMARK, as a CAFP National Platinum Partner, become an exclusive sponsor of the ARAMARK Gold Plate Program and the ARAMARK Team Leadership program. Additionally, ARAMARK provides 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.

These are the Team Leadership winners:

- Andrew Dobson *University of Guelph*
 - J. Juyenty Tan *Ryerson University*
 - Jennifer MacLellan *Brescia College, UWO*
 - Laura Carfagnini *McGill University, Macdonald College*
 - Melissa Roach *Mount St. Vincent University*
 - Rani Wangsawidjaya *University of British Columbia*
 - Vincent Kennah *Vancouver Community College*
 - Natasha Quelle *Kemptville College*
 - Natasha Boehki *Northern Alberta Institute of Technology*
 - Sarah Arsenault *St. Francis Xavier University*
- (Please note that two St. Francis Xavier University winners both have the same name, but are two different people)*



Pre-conference up-date on the Food Executive of the Year program sponsor by Sara Lee.



Branch winner are:

Region 1	Jaqueline Hassall	London
	Mark Cator	Toronto
Region 2	Isabel Clark CFE	Ottawa
Region 3	Catherine MacKenzie CFE	Vancouver
	Anne Assaly CFE	Edmonton
	Phyllis Quarrie CFE	Calgary
Region 4	Janet Fredericks	Halifax/Dartmouth
	Natalie Carrier	New Brunswick

The first round of judging produced these Regional winners:

Region 1	Mark Cator	Toronto
Region 2	Isabel Clark CFE	Ottawa
Region 3	Janet Fredericks	Halifax/Dartmouth
Region 4	Anne Assaly CFE	Edmonton

Judy-Ann Wybenga and her review committee completed the assessment of CFE submissions received and all successful applicants and their immediate superiors were notified. A full report will appear in the conference 2005 issue.

Peter Lam will be meeting Jon Kiely of CTHRC (Canadian Tourism and Hospitality Resources Council) when he is in Ottawa, to discuss marketing of their FBM certification and CFE. The CTHRC Board of Directors will meet June 15th and Elma Carson from Winnipeg may represent CAFP at that meeting.



The Canadians at the IFSEA Convention in San Diego

The Canadians, Andrea, Grant, Tom, and Judy Ann dressed for the Ball.



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 DEVELOPMENT

Some Good News for All Student Branch Members

We have 17 \$1000 bursaries for this year (thanks to the great fundraising efforts of **Rosie MacLean, Brian Emmerton** and **Tom Mitchell**)—10 Ecolab, four CAFF, one Sara Lee, one Burlodge, and one Campbells.

The Gold Plate and team Leadership awards sponsored by ARAMARK have been judged and the winners are listed on page 3.

The national newsletter, *CAFF FoodBytes*, is featuring in the national awards—Outstanding Branch and Outstanding Newsletter (for the college or university categories)—submissions have been received and judged. The results will be announced at the Edmonton conference this month.

Kris Bruckmann (E-mails: kbruckmann1@ookmail.nait.ca or kbruckmann@shaw.ca) is our student liaison to the conference.

My hope is that you continue being very active in your branches and that you keep close relations with the professional branches through liaison officers and your faculty advisers. ☺

Thank you!

Alicia Garcia CFE
VP Student Development

London Student Branch Holds an Educational Event

The event was held in Partnership with the Heart & Stroke Foundation and the Diabetes Association.



CANADIAN
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CANADIENNE
DU DIABÈTE



Finding answers. For life.

On March 9th, 2005, the London Student Branch of CAFF hosted a research and educational event in partnership with the Heart & Stroke Foundation and the Canadian Diabetes Association of London.

The evening was entitled *A Balancing Act*. The speakers at this event were Dr. Robert Petrella, MD, PhD, a researcher for the Heart & Stroke Foundation at the University of Western Ontario, and Dr. David Hill, PhD, D. Phil., researcher for the Diabetes Association at the Lawson Health Research Institute. Dr. Petrella and Dr. Hill joined together to speak about the prevention of dia-

betes and what works in practice, as well as how to control and possibly reverse this increasingly prevalent disease.

The event was a huge success, with approximately 150 people in attendance. The audience was a mix of students, nurses, dietitians, patients, personal trainers, and the like. This was the second time the London Student Branch had hosted such an event, and plans are already in progress for a third event. ☺

Laura Shantz
President
London Branch

Dr. David Hill, PhD, D. Phil, Breena Fretz, Student Heart & Stroke Co-event Chair, Laura Shantz, CAFF London Student Branch President and Co-event Chair, and Dr. Robert Petrella, MD, PhD



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Mount Saint Vincent University

CAFP Student Branch—Halifax, NS

It is hard to believe that already the school year is coming to a close. The CAFP student branch at MSVU has had a very successful and busy year.



Membership rose this year from 63 to 80 members. It was nice to have so many returnees as well as so many new members who are just starting the dietetics program. All of our members are in the Applied Human Nutrition program at MSVU and the majority are females, with the exception of three very brave gentlemen. For the most part we had excellent turnouts to the events and meetings despite the fact that we are all very busy students with very different schedules.

The year started off with a Welcome Potluck and introduction to CAFP, CFE and the National website from our senior branch president, **Delores Smith**. In October we had our annual *Pacifico* night, which was our biggest fundraiser of the year. It is a social night at the *Pacifico* nightclub in downtown Halifax. We had an excellent turnout, we raised a lot of money and most importantly, we had a great time. Our education session for the month was on Diabetes and was given by **Marie Brown**, a dietitian from the Canadian Diabetes Association. We also participated and volunteered at the *CIBC Run for the Cure* race in Halifax. A few students walked and others volunteered at the water stations.

In November we held a potluck career night that featured five dietitians, all with varied backgrounds. We used a rotating roundtable format to allow everyone the chance to ask questions and talk with all the dieti-

tians in a more intimate, non-intimidating way. The members thoroughly enjoyed this session and many questions were asked.

December rolled around and everyone was feeling burnt out and ready for the Christmas holiday. We held a social night at a restaurant just before exams to give everyone the chance to relax and unwind and wish everyone a Happy Holiday. We held a raffle at the senior branch annual Christmas auction as a fundraiser. This was a success and a great evening to interact and socialize with the senior branch. Over the Christmas break some of our members volunteered for gift wrapping services at a mall. This task was done in exchange for a donation to the *Metro Food Bank*. Other members volunteered at a community center and packed Christmas boxes for food bank users and delivered them to their door.

Everyone arrived back at school in January looking refreshed and ready to start again. January was supposed to be a big month for the student branch in that we were hosting the Student/Senior branch dinner, but unfortunately Nova Scotia was buried in snow two Mondays in a row and our dinner had to be cancelled. However, the senior branch, who love us dearly, let us host the dinner in March.

February sped by and we had an education session on exotic fruits and vegetables by the dietitian from *Pete's Frootique*. This was very interesting as most of the produce was new to the students and the highlight of the night was sampling all the yummy fruit!

In March we held our annual pub-crawl fundraiser, which is always well received by the members. A group of

60 students hopped from bar to bar throughout Halifax and danced the night away. Thankfully, the weather in March was cooperative and we successfully hosted our dinner with the senior branch. We met at an Irish pub days before St. Patrick's Day and spent a nice evening together at which time a few student branch members gave speeches: on why they came into the dietetics program; projects they are involved in; where they see themselves going; and how CAFP has impacted them. We are extremely lucky to have an incredibly supportive senior branch that we remain in close contact with. They are always so interested in everything we are doing and always offer to help us out in any way. They really enjoyed hearing about what we *students* are busy doing. In March we also participated in a cooking/information class at the Atlantic Superstore on the benefits of cooking with soy. We always enjoy visiting the Superstore dietitians and trying the delicious meals they prepare. For the year-end we are having another *Pacifico* night to celebrate a great year and fundraiser one more time so as many of us as possible can attend the national conference in Edmonton.

I would like to take this opportunity to thank all the MSVU student members for making this a fun and productive year that I won't soon forget. A special thank-you to the dedicated enthusiastic executive I was lucky enough to work with. Everyone worked well together and made things happen. I thank each of you for all your hard work. Again, thank you to the Halifax/Dartmouth senior branch for always being involved and supportive.

I will be graduating in May and moving on from MSVU and I really want to thank CAFP for allowing me to meet so many wonderful people from both the student and senior branches. This is a wonderful organization that I am proud to be a member of it. 🍷

Nadia Stokvis
CAFP Student Branch President

Right photo:
Becky, Mel, Alyson on the pub crawl

Zsolt, Laurel, Amanda,
and Jennifer relaxing at the
Argyle before Christmas Exams



Staying In or Going Out? Will It Really Make a Difference?

January 14, 2005 marks the School Board's response to the government regarding regulations of the vending machine debate. It has been in the media for some time now: The vending machine debate. In response to the uprising of child obesity rates the Canadian government has attempted to team with the school boards across Ontario in reducing the access of unhealthy snacks to kids.

Beginning with last year's initiative in early January, the Canadian beverage industry voluntarily withdrew its products from elementary schools. Our **Premier, Dalton McGuinty**, applauded the *strong leadership role* in promotion of healthier food choices for Ontario's children. **Gerard Kennedy**, the **Ontario Minister of Education** asked school boards to replace *unhealthy* foods with those that are *healthy* commencing this year. Included in this list are foods recommended by Dietitians of Canada: milk and yogurt-based drinks, 100 percent fruit juices, vegetable juices, and of course, water. Other foods include certain types of granola bars, muffins, cheese, pretzels and popcorn.

Now, in January of this year, the school boards are reporting back to the government on the effectiveness regarding these regulations. But will it stick? **Sandra Eagle**, the Editor (and one of my favourites) of **Food In Canada** magazine begs to differ. Although Sandra does not disagree with the intentions of these recommendations she is not as faithful in their plausibility and practicality among teenagers today. In fact, with kids of her own, Sandra is pretty firm in believing that even though she's been *preaching nutritious food choices* to her kids since they were babies, no effort to minimize such consumption will necessarily dictate healthier food choices among Canada's youth. And I have to agree. I find that this approach along with all other initiatives to reduce the intake of *unhealthy* and fatty and sugary foods


is only part of the picture. By focusing primarily on limiting the availability of unhealthy foods, are we really ensuring that these practices will be continued when kids leave school for the day? Are we encouraging healthy behaviour or are we merely discouraging at-the-time purchases? As food and nutrition students and even as a general consumer, we are very much aware that there are plenty of influences by which our food choices are affected.

From a food policy report of 1999, as a member of the department of Food Science and Nutrition at the University of Minnesota, **Elaine Asp** details some of the contributing influences. A person's culture details their values, attitude and practices towards food and Ryerson University CAFN Newsletter six of 13 January 2005 its preparation. Culture can frame the idea of a meal and what constitutes a meal. Culture is integrated into each decision we make, especially when it comes to food. Along with culture, the psychological aspect of food—including our food likes and dislikes, our response to the various sensory attributes of food can predict our likelihood to consume which foods. Food trends and the influence of the media have an affect on our food choices. We have seen the recent trends towards convenience foods, frozen foods, Ethnic food varieties as well as the ever up-rising of Vegetarianism. Food trends will forever be an influential role and the media promotes these trends.

So is really all about accessibility then? Is focusing solely on decreasing the accessibility of certain foods an effective means of encouraging healthier food choices? When I consider this debate I like to consider a more holistic approach—one that considers that our food choice are influenced from a variety of interests and preferences as well as from a historical and cultural context. As future health practitioners or workers in the food and hospitality industry, what will you do to challenge a

more complete perspective that adequately paints a picture of health? Where industry initiatives may claim to be taking a step in the right direction, I may humbly question if this is truly a step in the direction of Progress. Are we comforting ourselves in our response to the obesity epidemic or are we really concerned for the health of future generations? As we make it into the world and find ourselves involved around food and foodservice we must question our priorities and motives and what we are ultimately in pursuit of.

For Sandra Eagle, Gerard Kennedy might be better off making physical education classes mandatory until Grade 12 or perhaps give more credit to extracurricular physical activity participation. She believes that kids will consume such products anyway so they might as well balance it by working it off in the form of exercise. Diminishing the access to foods with certain sources of fats or high-sugar products can't be the only initiative. Being proactive in communicating proper choice and responsibility around variety and moderation are what I like to believe more effective.

After all, a food is only really labeled as *unhealthy* if it is over-consumed. We have to focus on variety instead of restriction and moderation instead of over consumption. While there may always be those sitting on both sides of the fence when it comes to vending machines in public schools, I think we can all agree that food is meant to be enjoyed, and a variety of it at that. 

Elizabeth Manafó
Newsletter Editor
Ryerson University



Edmonton Events

Since the early days of July 2004, the members of the Edmonton branch have been thinking about the CAFP Conference 2005 which is to be held in Edmonton.

In the beginning, committees were organized (rather loosely at first) and the respective responsibilities were assigned. As the months progressed, the pieces of the puzzle were painting a beautiful picture and the project was advancing nicely. We have requested and received some participation from members of both the senior branch and our student

members. We felt that the involvement was not only appreciated, but would instill a degree of unity within the participants. With the big event less than a month away, the excitement is beginning to show and I'm positive that the end result will make everybody proud.

Our year has also enjoyed flavours from a variety of eateries. We have dined on Asian food, Italian, Ukrainian, as well as a good variety of domestic culinary delights, including a five course gourmet meal, compliments of our CAFP Conference host hotel and Chef Jasmin. Our Topics for discussion and/or speaker presen-

tations have ranged from *Dealing with Change in the work place*, to Labels on packages. (Actually, an interesting topic). We also visited the Alberta Research Council, where one might go to launch a new idea in the business world. A bread manufacturer showed us some new products that were healthy eating and many natural delights to consume. It has been an interesting and enjoyable year and we are in the planning process for the year to come. ☐

Mark Harvey
President
Edmonton Branch

Vancouver Awards & Past Presidents Night

Ever since the BC Leadership Night created 25 years ago took place in February, the Vancouver branch of CFSEA/CAFP celebrated the Awards and Past Presidents' Night in April.

The event is an opportunity to recognize the achievements of our branch members, honour our past president's that have built this branch and recognize our student members by awarding bursaries and the prestigious Gold Plate Award.

The special occasion was celebrated at the Shaughnessy Golf and

Country Club with delicious appetizer offered by **Clarence Ma** and his wife. **Robert Reid** of Aviana provided a pleasant tasting *Appetizer* drink that members and guests enjoyed.

As members and guests sat down for the meal **Inge Hausner** welcomed past presidents and presented **Mary Bliss** with a Honorary Membership Certificate.

During the meal that was served in segments, **Peter Lam** handled the duties of branch president, as President **Reg Carriere** was not in town. The Food Executive Award, Member of the year Award and Board

member recognitions and thank yous were handled in due order. **Carmine Morelli**, VP Student Branches and Bursaries, took charge of the Gold Plate and Bursary presentations.

CAFP Vancouver Board Members with thank you certificates for a job well done. Special mention went to **Donna Allaby** for her well executed duties as chair of BC Leadership Night. ☐

See the full article at www.cafp.com in Vancouver's *Foodservice One* newsletter. ↗

Susan Cox
VP Communications



Vancouver Board members:
Peter Lam, Hugh Holloway, Donna Allaby, Inge Hausner, Susan Cox, Filomena DiStasio, Julie Stephenson, Caroline Smart and Carmine Morelli.



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Vancouver January Luncheon Meeting

Guest Speaker: Peter Barnett

Our CAFP Vancouver Branch kicked off the New Year with a luncheon meeting at the *Kamei Royale Restaurant* in the heart of downtown Vancouver where those in attendance heard the *behind the scenes* story of the controversial new restaurant at Kits Beach through the musings of the restaurant's developer, **Peter Barnett**.



Barnett is a long-time restaurateur who, at 15, began an apprenticeship in the kitchens of the *Savoy Hotel* in London. After immigrating to Canada, he helped create the *Pizza Patio* franchise and the *Elephant and Castle* concept, which today is a restaurant chain of 26 operations located predominantly in the US.

He also operated two of the most successful restaurants at Expo '86—the *Elephant and Castle* at the British Pavilion and the *Ole Cantina* in the Mexican Pavilion. These two locations generated a whopping \$1.5 million in sales monthly.

Mr. Barnett has also served as the chair of Tourism Vancouver and in 1999, upon his retirement from the food service business, became the World President of Variety Club.

Barnett's odyssey to build the first-ever licensed restaurant on a beach in Vancouver started with his answering a request for proposal from the Vancouver Parks Board (VPB) that he had seen in a small trade publication. He was retired at the time but, as he explained, was *itchy to get back into the game* and *Kits Beach seemed worthwhile coming out of retirement for*.

But as Barnett readily admitted to his CAFP audience, he was not aware of what he had gotten himself into. But ready or not, Barnett was about to embark on a private/public partnership with the VPB that would culminate in the building of a beautiful new restaurant right on the beach at Kitsilano.

His initial vision of a three storey building with a year round concession stand on the ground level and a licensed restaurant and patio upstairs was rejected by the Vancouver Parks Board Senior Staff as being too large a

project. As Barnett explained: *The last thing that the VPB wanted was to annoy the neighbours*. These same neighbours that Barnett says had *tackled the playing of volleyball on the beach, the position of the basketball courts, the lights at the Maritime Museum, the tour buses and even the water on the crab at the Planetarium*.

Undeterred, Barnett resubmitted a more modest two-storey design that was accepted. Barnett would now undertake the capital costs for a new concession, restaurant and public amenities, estimated at that time to cost \$5.6 million. He also agreed to donate the building to the City of Vancouver with only a 20 year lease in place and to pay 6.5 percent of sales in rent. The VPB had agreed to take a rental reduction for 10 years in exchange for the public amenities of a new lifeguard tower, first aid facilities, public bathrooms and works yard. As Barnett explained, *we were thrilled and perhaps a little naïve as to what would be in store for us*.

What lay in store were 19 public meetings, casual information days at the restaurant site, beach-side surveys, architects visiting residents at their homes and one court case. According to Barnett, *the socialists came out as did the environmentalists, the anti-alcohol people and those who generally oppose any change whatsoever*.

The court case was brought before the Supreme Court of Canada by a group calling itself the *Save Our Waterfront Parks Society*. Defendants included the City of Vancouver, the Vancouver Parks Board, the architect of the project and Peter Barnett's development group. This created another delay but eight months later the verdict came down in Barnett's favour.

All told, the delays amounted to an additional two and a half years and an extra \$1.2 million in costs which brought the total cost of the project to more than \$6.8 million. Barnett always believed, along with sons David and Jonathan, that *it would get off the ground but never realized what (they) would go through*.

Looking back Barnett reflected, *would we have done things differently... of course. Were we naïve as to the process and the strength of the voices against us? Yes. But he says, from the very beginning, we knew it was a fabulous project*.

In looking toward the opening of his new 180 seat restaurant, Barnett was proud to announce to his CAFP audience that *the concession will be operating 12 months of the year. It will be a warm and cozy place for a hot chocolate in the winter and, in addition to traditional beach fare such as fish and chips, it will provide a choice of healthier foods that the public demands. The upstairs restaurant will be a smart but casual place with an outdoor patio that can be used year round, a double-sided fireplace facing both the bar and the restaurant. The construction has also included many green features including geo-thermal heating and the use of bamboo*.

Was the aggravation worth it? Barnett asked... *Obviously we think so. We expect to do very well. We anticipate sales of somewhere between five and seven million dollars a year. And what of his new partnership with the Vancouver Parks Board? Barnett believes they will be the best partner we have ever had.* 📍

Contributed by
Cameron McKay, Vancouver

London Spring & Year End Review

Well February has come and so has the implementation of the new laws for wine service in Ontario or more specifically the BYOW and THTR.

These new laws enable consumers to bring their favourite vintage to select establishments or take home unfinished bottles. While the idea of doing this was received with varying degrees of concern from both the public and the operator they were at least enlightened when MMP Chris Bently spoke on the subject at our January meeting. In the three months since the law came into effect there has only been one establishment in London that has gone forward to offer this service to its clientele.

February's general meeting for the London CAFP branch was actually a

tour of a local manufacturer. Labatt's Brewery was the site selected and a great time was had by all. As a result of the evening we learned that the London plant is the primary supplier of the Budweiser brand in Canada and that rice is the number one ingredient. T-shirts were passed out after we sampled six of the nine brands manufactured at the plant. March is the month of our annual awards banquet. This is put on by the Brescia College student branch. Dinner was at Saffron's in Fanshawe College where Executive Chef and CAFP member, Tracey Jones, served a spectacular feast.

The winner of the *Food Executive of the Year* for London was **Jacqueline Hassall**, Operations and System Development Manager for Residence Dining at the University of Western Ontario. *The Gold Plate Award* was won

by **Laura Shantz**, President of the student branch and the *Team Leadership Award* was won by **Jennifer McClellan**, Vice-President of the student branch.

To finish the year we had **Tanya Cerniuk**, a representative from OTEC, Ontario Tourism Educational Council, show the many areas of opportunity available for certification in the hospitality industry. The certification is a continuous education concept where, as we move up the ladder in various operations or aspire to move, we can gain credentialing through OTEC.

Next up for London is enjoying some great western hospitality in Edmonton at the CAFP National Conference. 🍷

Jeff Dunlop
President
London Branch

Northumberland Awards Night

Northumberland is plugging away here in the East. Our last meeting was our awards night which was held on May 10th.

Our awards chair David Breen handed out numerous awards that evening. We have our own awards that we have set up over the years.

The New Member Award went to **Donna Fagan** P.Dt., a new member and a Professor at St. Francis Xavier University.

The Leadership Award which went to our President **Bernice MacLeod** P.Dt. who has shown leadership for the development and advancement of the Northumberland Branch.

The highest award which is *The Scotsburn Dairy Group Appreciation Award*, went to **Kelly Cavan** P.Dt., PhD, Integrated Dietetic Internship Coordinator at St. Frances Xavier for



Dave Breen CFE awards Chair presents *The Education Award* to from Left to right: Wally Vaters, Paula Edwards P.Dt., CFE our CFE Chair, Dave Breen, CFE Chair of Awards, Kelly Cavan, and Fran Sutherland P.Dt., CFE. Wally, Kelly and Fran were responsible all year for our great Education programs.

outstanding contributions to our Branch. Kelly is a relatively new member who joined CAFP about two years ago. She is a very committed member who has brought energy, enthusiasm and fresh ideas and the opportunity for

new experiences for the membership of the Branch. 🍷

Shelley LeFresne CFE
National Director
Northumberland Branch



NEWSLETTER SPONSOR

MARSAN Foods, a family owned and operated company, was founded in 1970 and is known outside the healthcare industry as a leading supplier to retail and commercial foodservice markets in North America. For healthcare, Marsan designs, prepares and packages quality frozen entrées, sauces, soups

and texture modified products for hospitals and long term care facilities throughout Canada and the United States. Marsan's extensive range of items include many which are appropriate for therapeutic diets and for cold plating systems. Marsan's plants are HACCP recognized and Federally Inspected.

Toronto Branch Report

Our Branch has had a very busy spring. Membership at the close of the year stands at 131. Our membership chairs, Barbara Jaques and David Savage, have been busy recruiting new members to our branch. Our Student program was also very active.

DINNER MEETING HIGHLIGHTS:

In February, we joined forces with Dietitians of Canada—Business & Industry Network. Our guest speaker was Christine Davies, *Director of External Communications*, McDonald's Restaurants of Canada Ltd. Christine was an enlightening speaker, and spoke to us about how McDonald's is addressing nutrition and health promotion.

In March, an enthusiastic group participated in a sold-out event at the University of Guelph. Dr. Joe Barth, *Acting Associate Dean*, University of Guelph, spoke about the pairing of food and wine. An exceptional meal was prepared for our members by two guest chefs from Taboo Resort: Michael Pataran, *Executive Chef*, and Jay Scaife, *Executive Sous-Chef*. Our student awards were presented on this evening.

In April, we held our dinner at another educational institution—this time, George Brown College. Ben Chapman, a PhD candidate from the University of Guelph, and Brae

Surgeoner, a MSc candidate, also from the University of Guelph, talked to us about their involvement in the Food Safety Network (www.foodsafetynet.ca) and current research findings in food safety. At this meeting, we were also delighted to present our Sara Lee sponsored *Food Executive of the Year Award* to a most deserving candidate, **Mark Cator**. Mark went on to win the Region 1 Award, and we wish him best of luck in the National competition.

Finally in May, we held our AGM and elected our new board for 2005–06.

ing Lake Ontario (www.radisson.com/torontoca_admiral).

Field to Fork—Highschool Initiative

After a couple of false starts, our high school initiative, Field to Fork, is well on its way. This two-day event, scheduled for October 6 and 7, 2005, will be held at the Toronto Congress Centre. We are anticipating that a crowd of 1,000 people will take part in the event over the two days.

Our program consists of keynote speakers, separate student and teacher/

Mark Cator, Food Executive of the Year Award recipient



Welcome to our new executive:		
<i>President</i>	<i>Secretary</i>	<i>VP Programs</i>
Kevin Freeborn	Janet Bell	Ron Rouben
<i>President-Elect</i>	<i>Treasurer</i>	<i>VP Students</i>
Mark Cator	Dianne Arnott	Michael Moran
<i>Past-President/ National Director</i>	<i>VP Membership</i>	<i>VP SMAC</i>
Adrian Droog	Barbara Jaques and David Savage	Lisa Clark

Conference 2006—Fueling the Future

Our Conference Committee, chaired by John Phoenix, has been busy planning the 2006 Conference. We have chosen the theme *Fueling the Future* and hope that you can join us in our great city next June. The conference will be held at the beautiful Radisson Plaza Hotel Admiral Toronto Harbour front in downtown Toronto, overlook-

ing administrator breakout sessions, and an interactive career fair/trade show. Our goal is to present the foodservice industry as a dynamic place to find a career—not just a short-term job opportunity to get through school. ☑

Lisa Clark
National Director
Toronto Branch

Greetings from Halifax/Darmouth

Programs continue to bring members together for the education and networking for which CAFPP is well known.

January—Despite three attempts to schedule the January Meeting, the weather man was determined to schedule major snows on our dates.

February—Milano's, first bring your own Wine Restaurant in Halifax. Topic: Nutrition Month—eat well, live well, feel great. Presenter Angela Dufour, P.Dt.

March—Finbar's Pub. The Student Branch Hosts and Presents. Four students presented outlining back-

grounds, why they chose Nutrition & Foodservice Programs, major foodservice projects, career goals and what CAFPP has meant to them.

April—Awards Night at Windows, World Trade & Convention Centre. It was a gala affair showcasing CAFPP, award recipients and CAFPP Sponsors. A few photos will give a snapshot of this wonderful evening

May—Elections Night was held at the IWK Health Centre. The evening began with a presentation and Update from TIANS HRC on EMERIT and the new TIANS HRC website and Janet Fredericks, Conference 2003 Treasurer presented an overview of the CD

Developing a HACCP Plan completed as a final project of the Conference 2003 program Taking the Mystery out of Food Safety.

June—will be the closing Golf Tournament and Social Night

Halifax/Dartmouth will have at least five Senior members at the 2005 Conference and the Student Branch will have a great representation.

We look forward to meeting members at Conference and for those unable to join us, have a great summer. ☑

Delores Smith CFE
Branch President
Halifax/Dartmouth Branch