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Top Management Night 2009

Toronto Branch is proud to announce the 35th Annual Top Management Gala Dinner is set for **Monday February 2nd, 2009** at the beautiful Old Mill Inn & Spa in Toronto. Please mark this date in your calendar and request your table early so not to be disappointed.

Our evening will include a keynote presentation by Gemini Award winning broadcaster and writer Evan Solomon on "Greening the Industry."

As always, guests can expect a magnificence culinary ensemble including five courses and wine pairings. The event will start at 5:00 pm with complimentary cocktail reception and Silent Auction, and an interactive autograph session with NHL alumnus Darryl Sittler. Last year over \$11,000 in awards and bursaries were provided to young professionals entering foodservice careers. Details and registration at: <http://www.cafp.com/toronto/Events/TMN.asp>



January 12th, Networking & Education Event

100 CAFP, DCBIN, FPAC and MAFSI members braved to cold weather to attend a joint industry meeting at the Toronto Congress Centre where they had the opportunity to learn about an exciting, well developed environmental initiative while renewing old acquaintances, meeting some new people and enjoying a great meal together.

The guest speaker for the event was Dr. Cheryl Baldwin, Vice President of Science and Standards for Green Seal, Inc. where she oversees the development of new and revision of current Green Seal environmental leadership standards. Current standards projects include Restaurants and Food Service Operations, Consumer Soaps, Shower Products, Energy Efficient Lighting, and Personal Care Products.

Green Seal is a non-profit organization that provides science-based environmental certification standards that are credible, transparent, and essential in an increasingly educated and competitive marketplace. Their industry knowledge and standards help manufacturers, purchasers, and end users alike make responsible choices that positively impact business behavior and improve quality of life.

Dr. Baldwin presented on the "Life Cycle Impacts and Responsible Food Service Operations", leaving us with some great take-a-ways that we can employ in our day-to-day business and personal lives. Dr. Baldwin's presentation and all dinner program highlights are available on our website at: <http://www.cafp.com/toronto/Programs/Highlights.htm>

A communiqué on Toronto Branch events and issues

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Field to Fork 2008

www.fieldtofork.org

Once again the industry outdid themselves and demonstrated the incredible power of cooperation in hosting the industry's premier event designed to attract and retain Canada's young people as the workforce of tomorrow.



I realize that many of you were unable to attend the event and many that did were unable to see all aspects as you were busy making it the great show that it was, however I was lucky enough to experience all aspects and what a great event it was. The kick ass music that started the morning lifted the starting point to a whole new level and absolutely grabbed the kids attention from the get go. Then having a young, brilliant, comedian, Canada's own, Sabrina Jalees use her magical blend of comedy and personal story telling to create a seamless flow from speaker to speaker was perfect! The fact that we were able to have Paul Finkelstein and Tommy, (one of Paul's students), provide insight from their experience as foodie's and food network celebrities really did provide the "seamless potential career path" from student to industry professional that we needed. The Humber students were brilliant provided practical insights detailing their unique program that combines education and real work experience, using a blend of theatrics and personal story telling. Our industry's keynote speakers, Brent Parsons of the Marriott Hotels and Bob Crane from N2 Ingredients hit the nail on the head. And finally, Jeff White of Philthy McNasty's did the industry proud with his passionate mix of story telling, comedy and "in your face education". It was surely the fastest 75 minute, information packed, entertaining and engaging education session these kids have ever had.



Next we unleashed them into a dazzling and expansive trade show that highlighted the true leaders in the foodservice industry. The booth configurations and innovative techniques used to engage and educate these kids were over the top! Judy Marcolin of ARAMARK Business Services did an outstanding job of bringing together a wonderful cross section of industry professionals that "get it". They put the best of the industry forward in its best light from agriculture, manufacturing, distribution, brokerage and Canada's leading operators. In all 33 companies stepped up, got engaged and poured their heart and soul into an event these kids will never forget.



Finally, we fed them and sent them home. They may have been a little overwhelmed, but they were definitely a lot better informed as to the broadest scale and scope of this great industry we call foodservice.



Toronto Congress Centre

A big thanks to our Partner and Gold level sponsors, ARAMARK, Compass Group, Loblaw's as well as Cardinal Meat Specialists, McDonalds Canada, Sysco, Tim Horton's and the Toronto Congress Centre.

For information contact: Mark Cator, Chairman F2F: mark@coolinaryconnection.com



Upcoming Events:

Student Awards and Copper Chef: March 9th

Dinner Meeting: April 20

CAFP Toronto AGM & Dinner Meeting: May 18

For more information about CAFPA or any information in this bulletin, please contact:
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