



QUICK BITES

August, 2010

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**A communiqué on
Toronto Branch
events and issues**

Credentialed Food Executive



Promoting excellence and competence through
EDUCATION, LEADERSHIP, EXPERIENCE

CAFP's mission is to promote professional and personal growth and develop alliances leading to excellence in our industry

The Credentialed Food Executive programme is a reflection and commitment to that objective. The programme encourages and honours individuals who, through experience and pursuit of educational goals, fulfill personal and professional objectives which concurrently enhance the prestige and stature of the food service profession. The programme recognizes the diversity of human and professional resources available and required within the food service/hospitality industry. It equates this dichotomy within a common credentialing programme, integrating competency based criteria.

Benefits to you as a Professional include:

- A personal, professional sense of pride and accomplishment.
- Evaluation of your professional credentials. It is the yardstick by which past achievements are measured, while setting standards and goals for the future.
- The Canadian and International Food Service Executives Associations honour you for having completed the professional credentialing program.
- Industry recognition for your professional stature and competency, based on knowledge, industry experience and leadership ability.
- Increased stature among your peer group and future employers.
- Accreditation for your commitment to education, excellence, and maintaining current industry knowledge and practices.
- The right to include the C.F.E. designation after your name.

The C.F.E. program is recognized by the Canadian Tourism Human Resource Council (C.T.H.R.C.) as a credentialing approach for food service management professionals and is recorded under their listing of industry credentialing programs.

Your original application must reach Janet Bell, Toronto Branch CFE Chair, no later than November 30.

Successful applicants will be invited to attend the presentation ceremony at the Annual CAFP National Conference that will be held in Montreal in May 2011.

For further details and to download your application please go to <http://www.cafp.com/en/programs/certification/>

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please contact
toronto@cafp.com, visit
www.cafp.com/toronto or
call 416-422-3431

UPCOMING EVENTS

Keep the following dates available to attend branch events

Monday September 20th, 2010
Breakfast Meeting
New Members Welcome



8755 Bathurst Street
Richmond Hill, ON L4C 0H4
phone 905.889.4653

Need directions?
http://richmondhillgolf.com/rhg/contact_us

Monday October 18th, 2010



**TAPPO
WINE BAR
&
RESTAURANT**

Historic Distillery District
55 Mill Street, Building #3, Toronto, M5A 3C4

Dinner Meetings

Wednesday November 17th, 2010
Monday January 17th, 2011

Monday February 7th, 2011



Keynote Speaker
Dr. Nick Bontis
Intellectual Capital Research

NEW MEMBERS

Please join us in extending our warm welcome to

Donna Barnes
Foodservice Consultant



Melanie Chislett
Graduating Dietetic Intern



Murray Kelsey
General Manager
Delta Chelsea Hotel

SCHOOL LUNCH BOX FOOD SAFETY

Hard to believe school starts next week. Parents are preparing their children for a return to the classroom and many are beginning to think about packing lunches for their children or perhaps having the children help. The following is offered as a bit of a refresher.

CLEAN

- ALWAYS wash hands before and after handling food
- Rinse whole, fresh fruits and vegetables under running tap water before packing in the lunchbox
- Wash the insulated lunch tote every evening before re-using

SEPARATE

- Discard leftover perishable foods, such as meat sandwiches or fruit salad
- Make sure your child discards all food packaging and paper bags after lunchtime, so as not to contaminate other food

COOK

- Use an insulated container to keep hot foods hot, over 60°C/140°F
- Review instructions for frozen, convenience meals with your child to ensure they are followed completely—including stand time!

CHILL

- Use an insulated lunch bag to keep perishable items cold
- Keep perishable foods refrigerated until it is time to leave
- Provide a cold source in the insulated lunch pack—a juice box can be frozen and used as a cold source

Source: International Food Information Council Foundation Blog

National Conference

2010 recap and slide show available at
<http://www.cafp.com/en/conference/>

May 11-15, 2011
"Raise the Bar"
Delta Centre Ville – Montreal