



October, 2010

In this issue:

- ~ October Meeting Review
- ~ New Member Welcome
- ~ Calendar of Events
- ~ Credentialed Food Executive Program

# QUICK BITES

Those who attended the October 18 four course culinary sensation with wine pairings at Tappo Wine Bar & Restaurant in the historic Distillery District had a delightful dining experience in a one of a kind locale.

Special thanks to Nestle Professional who was our dinner sponsor.



Tappo Dining Room



Tappo entrance



The menu, prepared by Executive Chef Frank Brisson included Calamari Alla Griglia (Grilled squid marinated with lemon and cilantro served with a brandy citrus sauce and charred tomato and avocado salsa) complimented with Serinissima Pinot Grigio.

Gnocchi Di Spinachi E Ricotta Al Gorgonzola (Ricotta-spinach gnocchi in a gorgonzola cream sauce garnished with caramelized pears and roasted walnuts) accompanied by Pontormo Chianti.

Bistecca Al Amarone (Dry aged "USDA" beef tenderloin served with roasted garlic whipped potato, market vegetables and a red wine jus) with Delibori Ripasso

Crostata Al Limone (A lemon tart served with fresh berries, a raspberry coulis and fresh mint) finished with Cypress Rose.

Good food, good wine, good conversation, unique location! Great evening!

A communiqué on Toronto Branch events and issues



Gold Sponsors



## NEW MEMBERS

Please join us in extending our warm welcome to



Adam Cowan  
Corporate Chef,  
National Account Sales  
Nestlé Professional,  
Canada



Alex Khan  
Manager, Nutrition &  
Food Services  
Ontario Shores Centre  
for Mental Health  
Sciences



Susan Somerville  
Program Co-ordinator  
Food & Nutrition  
Administration  
Humber College

## UPCOMING EVENTS

Save the following dates to attend branch events:

**Dinner Meeting**  
**Wednesday November 17<sup>th</sup>, 2010**



**www.thedukepubs.ca**  
 First Canadian Place  
 77 Adelaide Street West  
 Phone: 416-368-2761

**Dinner Meeting**  
**Monday January 17<sup>th</sup>, 2011**

**CENTENNIAL COLLEGE**

**Monday February 7<sup>th</sup>, 2011**



at the  
**INTERNATIONAL CENTRE**  
*At the Centre of great events*

Keynote Speaker  
 Dr. Nick Bontis  
 Intellectual Capital Research

**Monday March 21<sup>st</sup>, 2011**  
 Copper Chef and Student Awards Night

**Tuesday April 19<sup>th</sup>, 2011**  
 Food Executive of the Year

**Wednesday May 18<sup>th</sup>, 2011**  
 Annual General Meeting and Election

**May 11 – 15, 2011**  
**National Conference**  
 "Raise the Bar"  
 Delta Centre Ville – Montreal

## CREDENTIALLED 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. Please call CAFPP office for contact information.

Successful applicants will be invited to attend the presentation ceremony at the Annual CAFPP 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/>

For more information about CAFPP or any information in this bulletin, please contact [toronto@cafp.com](mailto:toronto@cafp.com), visit [www.cafp.com/toronto](http://www.cafp.com/toronto) or call 416-422-3431