

Winnipeg

P.O. BOX 1072 WINNIPEG, MANITOBA R3C 2X4 www.winnipegchefs.org



February 2010

Join us on Wednesday, February 10th at 7pm
The Forks Market

President's Message:

Ron

Dear Colleagues: Here it is February, where does the time go. We have been busy as an association planning the President's Ball March 20 Delta Hotel, Culinary Salon April 18 Victoria Inn, Junior Chef's Challenge Feb 18 Red River College. Many thanks to our members who are chairing these events and their committees. We always need everybody's efforts if these events are to be successful. Don't hesitate to step forward!

News from Chile: Congratulations to Trevor Ritchie for winning the Hans Bueschkens Junior Chef Challenge and his Mentor Chef James Olberg to Chris Thomson who competed in the Global Chefs Challenge although Chris did not finish in the top three, he still managed tremendous success as the competitor for the Americas. To Melissa Hyrb who was Junior Chef delegate at the WACS convention. I'm positive the experience these young chefs have gained is immeasurable. Remember these opportunities are open to every member.

I would also like to thank Leigh Young for his ongoing support of our association in particular the Junior Members. Toledo has graciously donated a laptop so the juniors can carry on their work in an organized fashion. Thanks Leigh and congratulations on your 35 years of your association with the CCFCC. On a more sombre and closing note. I'm sure everyone is a aware of the disaster in Haiti! We should keep the people and their families of Haiti in our thoughts and prayers. Your association has responded with a donation of \$1000. As always it would be my pleasure to see you at The Forks. February 10 7pm. Come out and meet your colleagues and be enlightened by Mo about wine pairings.

The Canadian Culinary Federation is dedicated, through training and partnering to the promotion and distinctly Canadian food culture both Nationally and Internationally It is committed to the development of innovative and engaging learning opportunities that inspire its members to be passionate, respectful and tolerant professionals who make a difference in the community.

Upcoming Events

February 10th
5pm – Executive meeting
7pm - General Meeting
The Forks Market
Meeting sponsored by
Fenton's Fine Foods

February 18th 2010 Provincial Junior Culinary Challenge Red River College

March 10th
6pm – Dinner Meeting
Red River College
Tickets are \$20.00 and will
be available at the
February meeting. Seating
is limited.

March 20th, 2010 President's Awards Dinner Delta Winnipeg

April 8th
Skills Manitoba
Red River College

April 18 Culinary Arts Salon Victoria Inn

May 31-June4 CCFCC National Conference Windsor, Ontario www.ccfcc2010.com

The National website – www.ccfcc.ca now available in French, offers updates on National initiatives, resources for professional development, employment opportunities and links to other branches. Visit us online and discover the many benefits of membership in the CCFCC.

The CCFCC Winnipeg Branch newsletter is seeking submissions, contributions and notices to assist in making it interesting to the members it's developed for. If you have information that you would like to send out to members please forwarded to the Branch email at wpgbranch@yahoo.ca

Mise en Place

Quarterly Newsletter

Summer, 20

Dear members and friends:

Once again, we've got a great newsletter with lots of interesting and informative articles. For this issue, to go along with the member contributions, we approached some organizations to provide their expert perspective on a couple of topics.

And we added a new feature...

And we extended the deadline for submitting your funniest story to the *LOL* in the Kitchen Contest... (you've got until March 1 to share a laugh)

Click the link below and check out...

- What consumers want: healthy eating choices (and learn a bit about Health Check)
- What BC apprentices are getting: a revamped program of recognition
- What's to Eat?: a book review
- What's new: Fave Rave (where you get to share your culinary passion)
- What happened: photos and write-ups on International Chefs Day events
- And more...

Link: Mise en Place Winter 2010 Link: Mise en Place Hiver 2010

We're always looking to hear about your experiences, activities and knowledge, so send in your photos and write-ups to *Mise en Place*. All ideas and contributions welcomed and appreciated!

We always like to know what you think about *Mise en Place*, so feel free to send me an email anytime.

Simon teamalta@shaw.ca

Mission:

Pulse Canada



ImPulseible www.PulseCanada.com and www.manitobapulse.ca
Student Food Development Competition

Registration Submission Deadline - February 12, 2010

Who's eligible? Post secondary Students enrolled in a food science or related discipline or culinary arts program at a University, College, Technical College or Culinary School.

Winners of the provincial competition will receive \$1,000 (1st place), \$650 (2nd place), \$350 (3rd place) prize money as well as the opportunity to compete against other provincial winners in July 2010 in Saskatoon with paid travel, accommodations and meals. The final competition in July will have a prize of \$2,500 for 1st place and \$1,000 for 2nd place.

What's in it for entrants?

- 1) Winning teams from each province will be invited to attend the Canadian Special Crops Association Conference in Saskatoon in July, 2010 to compete against the other provincial winners (will receive travel, accommodations and meals).
- 2) A chance to showcase your abilities in practical applications.
- 3) Gain food product development experience

If you are interested in registering for the competition, please discuss with the relevant academic supervisor and then send an e-mail to Peter Watts (pwatts@pulsecanada.com) with the following information by February 12, 2010:

- Team members (names, email addresses, department in which you are studying)
- Institution name
- Academic supervisor (name and contact information including e-mail)*
- Product idea (While not a requirement for registration, you may indicate a product idea.

CCFCC Winnipeg Culinary Arts Salon 2010

"This years' Culinary Salon will take place at the Victoria Inn Winnipeg on Sunday April 18th.

It will be open to the public from 1pm-5pm.

The rules will be available online at www.winnipegchefs.org

We have made changes to the Wedding cake category to include 3 tier cakes, and have added two new categories; Occasion cake, and Bread Showpiece. We are looking forward to a successful show. If anyone has any questions or wants to get involved, please forward them to mfeeke@rrc.mb.ca

President's Awards Dinner

Tickets are now available for the annual President's Awards Dinner on March 20th.

Tickets can be purchased at the January meeting or through one of the committee members.

For more information, contact Mo at FENTONS1@MTS.NET



CRFA 2010 Chef Trends Study

We are pleased to invite you to complete the first annual <u>Canadian Chef Survey</u> brought to you by the Canadian Restaurant and Foodservices Association. This study is being conducted to identify the latest food trends and culinary innovations in Canada. All respondents who complete the survey will be sent a full report detailing the top trends for 2010. The survey will take approximately 20 minutes to complete and needs to be completed by **February 14**th. <u>In addition to the top trends report, you will be entered into a draw among respondents</u>

Click to Enter the Survey in English

to win a \$500 Chapters/Indigo gift card!

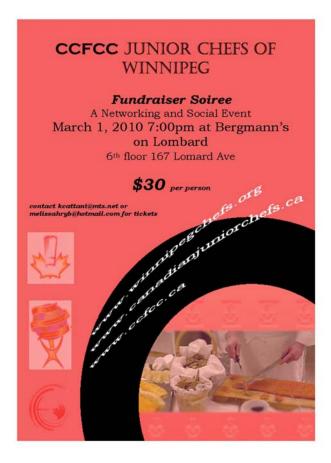




CCFCC Junior Chefs of Winnipeg

www.winnipegchefs.org www.canadianjuniorchefs.ca www.ccfcc.ca

Upcoming Events



February 8th

7pm – Fish and Seafood Workshop Red River College Presented by Phil Crossland of Independent Fish

Learn about the Oceanwise program and how it impacts our industry

February 10th

7pm – General Branch Meeting
The Forks Market
Sponsored by Fenton's Fine Foods
Special Invitation has been extended to the
Junior Branch. Come out for an exciting and
educational night. You will leave knowing 150%
more about wine than you already do.

February 18th

2010 Provincial Junior Culinary Challenge Red River College

March 1st

7pm – Junior Fundraiser Soiree Bergmann's on Lombard Tickets are \$30 per person, please contact kcattani@mts.net or melissahryb@hotmail.com for more information

March 10th

6pm – Dinner Meeting Prairie Lights Restaurant, RRC

Culinary Arts students and instructors prepare a fantastic meal each year for branch members. Tickets must be reserved in advance. Contact jthornton@rrc.mb.ca for more information

March 20th

President's Ball at the Delta Winnipeg Tickets are \$100 for branch members and \$50 for junior members. Contact Mo Razik for more information at *fentons1@mts.net*

April 8th

2010 Skills Manitoba Competition Red River College

April 11th -12th

Iron Chef Style Competition Centrex Food show Hosted by the CCFCC Juniors

April 18th

Culinary Arts Salon Victoria Inn

April 19th -20th

Manitoba Culinary Challenge www.cateringcanada.org for details

May 10th

Half Pints Brewery Tour 550 Roseberry Street Presented by Brewmaster David Rudge Support your local brewery and delve into the science of beer making with Brewmaster David Rudge as he guides us on a tour of the new Half Pints facility

May 31st - June 4th

CCFCC National Convention Windsor, Ontario



CCFCC Junior Chefs of Winnipeg

www.winnipegchefs.org www.canadianjuniorchefs.ca www.ccfcc.ca

Fundraiser Soiree

A Networking and Social Event March 1, 2010 7:00pm at Bergmann's on Lombard 6th floor 167 Lomard Ave

Dear Chefs, Cooks, and Industry partners of Winnipeg,

We are pleased to announce that the CCFCC Junior Chefs of Winnipeg are holding our very first fundraising event. We would love for you to be involved!

The Winnipeg Branch of the Canadian Culinary Federation is the official professional organization representing Chefs, Cooks and Hospitality suppliers in the Winnipeg area. The Junior Branch of the CCFCC in Winnipeg operates alongside the main body to offer workshops, events, and opportunites that are relevant specifically to members who are either enrolled in or recent graduates from a culinary program. Last year we hosted 7 separate workshops, ran the Iron Chef competition at the Centrex Foodshow, and participated in several events held by the main body of the branch. It takes a massive amount of time and energy to arrange all this and it is truely a labor of love for those involved.

This year we have decided to hold our own fundraising night in the hope that we will be able to send several of our members to the CCFCC National Convention held May 31st to June 4th in Windsor, Ontario. Over the past four years some of our members have had the opportunity to attend the conference as competitors in the National Junior Competition (or the National Knorr Competition, as it was then) and the experience has always been enlightening. It is an exceptional opportunity to meet and connect with professionals and peers from all across the country and to get fired up about what is going on in the Canadian culinary scene. It is our hope that through diligent fundraising and support from the industry we will be able to send at least four participants to the next national convention.

Chefs, Managers, and Industry partners – we would love if you could show your support simply by attending our event and helping to make it a success. Please encourage at least one junior staff member to accompany you and feel free to bring along your friends and family! Contact us for ticket information!

We would like to thank you in advance for your generosity and know that your participation in this event is most sincerely appreciated.

Sincerely, **Kelly Cattani and Melissa Hryb**CCFCC Junior Co-Presidents

For ticket information please email:

<u>kcattani@mts.net</u> or <u>melissahryb@hotmail.com</u>

Tickets will also be available at the upcoming CCFCC meeting:
February 10th, 7pm Hosted by Fenton's Fine Foods

Association News

Please note that the Manitoba Culinary Challenge that was scheduled for April 19-20 did not attract the necessary interest from competitors and thus has been cancelled by the organizer.

The 2009 Breakfast with Santa was well attended by over 80 members and families and raised \$180.00 for the Christmas Cheer Board.

Skills Manitoba is scheduled to take place on April 8th at Red River College. Scopes are available on the Skills Manitoba www.skillsmanitoba.ca website.

This years Centrex Show will be held at the Convention Centre on April 11 &12 and will again feature an Iron Chef competition hosted by our Junior Members.

Bruno is working setting up an exchange of culinary students between France and Canada. More details will be presented as they are worked out.

Terry Willerton has accepted an invitation to join the Board of Directors in the Sergeant at Arms position.

Geoff Mackay has been appointed the Apprenticeship Training Coordinator for the cook trade. He gave a brief overview of the program at the January meeting.

The Northwest Company is seeking to fill a part time cook position at their Gibraltar house. Details can be forwarded from the Branch at wpgbranch@yahoo.ca

Food Matters Manitoba would like to invite you to the:

Farm to Cafeteria Forum: Enhancing Local Food Marketing Opportunities in Manitoba

Saturday, February 20, 2010 from 9:30 - 3pm University of Winnipeg, Bulman Centre.

Farm to Cafeteria programs are taking root in schools, colleges, daycares, hospitals, and other institutions across North America. The

buzz around local food has never been greater, but there is still much work to be done to strengthen the local food supply chain in Manitoba. We are inviting farmers, food service coordinators, chefs, processers, grocers, retailers, and not for profits to network and talk about

how to get more food from Manitoba farms into institutions. If you are a farmer who would like to sell your products to an institution, an institution looking for a local farmer, or another interested party, please plan to attend! Remember your business cards! Speakers: We have invited Lori Stahlbrand and Don Mills of Local Food Plus from Ontario, who will speak about the importance of the institution—farmer relationship. For the past two years, Roger Epp (Dean of Augustana Campus, University of Alberta) and Lilas Bielopotocky (Augustana's Food Services Manager) have been working on offering an ever-increasing amount of food available from local farmers at their cafeteria. And from Manitoba: Ben Kramer, Executive Chef with Diversity Food Services Inc. (University of Winnipeg) and a farmer with the Harvest Moon Local Food Initiative will discuss the successes and challenges they've experienced sourcing and distributing local food.

The remaining time will be spent in break-out groups to discuss opportunities and barriers to a Farm to Cafeteria program in Manitoba.

Thanks to funding from the Rural Secretariat of Canada, the Farm to Cafeteria Forum is free. Lunch is not being provided at the Forum; however, participants may pre-purchase tickets for the main conference lunch meal at a cost of \$10 (\$10.59 using PayPal) and join others who are interested in supporting Manitoba's local food movement. Pre-registration is necessary. Registration is required by February 12th. To receive a registration form, contact the Branch at wpgbranch@yahoo.ca

We hope to see you there! For more information, please contact Farm to Cafeteria Forum co-coordinator Sheri Blaylock at farm2caf@gmail.com or 204 239-7170.

The Branch would like to thank the Victoria Inn for their hospitality in hosting our January meeting.

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