



Winnipeg

P.O. BOX 1072 Winnipeg, Manitoba R3C 2X4

www.winnipegchefs.org

November 2011

UPCOMING EVENTS

November 9th

5pm – Executive meeting
7pm - General Meeting

December 4th

Breakfast with Santa
December 4th – 10:30am
Holiday Inn South

January 11th

5pm – Executive meeting
7pm - General Meeting

January 24th

MRA Local Fare Food Show

February 24-26th

Western Conference
Regina

The Branch is looking to book meeting locations. If you can host a meeting then we encourage you to contact the branch at:

wpqbranch@yahoo.ca



Next meeting – November 9, 7pm

Breezy Bend – Roblin Blvd. in Headingley

PRESIDENT'S MESSAGE

Dear Fellow Culinarians

The days are getting shorter and dare I say the white stuff will soon be flying. I would like to thank everyone who came out and helped in Selkirk we had a great time helping feed the families at the food bank for international chef's day. We were also able to sell some of the perogies and raise an additional \$400.00 that was donated to the soup kitchen. This would not have happened if not for the help of our membership.

I would also like to thank Andy Ormiston and his students for their hard work both at international chef's day and for organizing and serving a wonderful fundraising dinner for Nova House. His team raised over \$1400.00 in much needed funds

On Saturday Culinary team Manitoba held a fundraiser at ST Charles golf club. It was a fun evening of tasting stations and raffle prizes.

I am looking forward to seeing everyone at our next meeting at Breezy Bend golf and country club hosted by chef Klaus leiendecker and his team.

As we are an association of chef's and cooks your board will be wearing their whites to meetings and i am encouraging all to come to meeting wearing their chef whites as a show of support and pride for our profession. As everyone is probably aware by now we have some changes to our board. As I start my new term I would like to welcome everyone to come out to our meetings and say hi or email me directly at chefbrent@shawbiz.ca and send me your thoughts.

Looking forward to seeing you at our next meeting

Brent

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.

The National website – www.cfcc.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.



Board of Directors

2011-2013

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1ST VICE PRESIDENT

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CHERYL SHEFIELD

ASSOCIATE MEMBERS:

GASPAR SCHULTZ

MO RAZIK

BRUNO BURNICHON



Breakfast with Santa

The Winnipeg branch will again be holding their Christmas children's party on Sunday, December 4th at 10:30am at the Holiday Inn South on Pembina Highway.

There will be gingerbread decorating, a clown and of course a visit from Santa. Brunch provided by Executive Chef, Eldon Brink.

Please sign up your children/ grandchildren at the November meeting; or call Jan Schweitzer at 633-2665. Deadline for registering children is November 9th.

The Canadian Culinary Institute is excited to announce that the Applied Degree in Culinary Operations will be available online through the Culinary Institute of Canada, Holland College. This program will start in September 2012 and they are anticipating strong demand for this first and only Degree for Chefs in Canada. Kindly contact Megan directly at:

Megan Mullally, RD, MAHSR
Program Coordinator/Instructor
Applied Degree in Culinary Operations
Culinary Institute of Canada, Holland College
E-mail: mmullally@hollandcollege.com
Ph. (902) 894-6806
Fax. (902) 894-6835

The recent cook item bank workshop to revise and devise exam questions for the Cook Red Seal certification exam was held in Ottawa from October 16th-20th. Sunshine Layton from WTC and Michael Publicover were Manitoba's participants.

The Cook Provincial Advisory Committee has been meeting over the past few months to review and revise the training charts level one and level two cooks. The proposed changes have been mailed out to industry representatives and their feedback has been received. The PAC will meet again on November 8th to review this feedback before recommendations are forwarded to the Program Standards Standing Committee.

Doug Overes has received overwhelming support in his nomination as Western VP.

Doug will assume the duties effective immediately.

He will have to hold an election during the next Western Regional Conference in Regina (Feb 2012) to elect a Western VP to serve the remainder of my term which will be for one more year (until the 2013 Western Conference).

Doug has the option to allow his name to stand for election during the February 2012 mini conference.

I of course will assist Doug as required to help in a smooth transition.

Remember that any Board Member can only be as successful as the level of support offered by the membership.

Yours in cooking,

Blake Chapman,
CCFCC National Secretary.



MISE EN PLACE

We've got a lot of talented junior chefs in our branches. The fall issue of *Mise en Place* shines the spotlight on what some of them have been up to—here in Canada and farther afield!

- **Youth Team Canada** was on the job at the governor general's Ottawa reception for the William and Kate
- **Four junior chefs** won all-expense-paid trips to Cape Breton Island—and write about their experiences as part of the ten-day Right Some Good culinary festival
- **Two junior chefs** hit Dallas as part of the CCFCC contingent at the ACF national convention
- **First junior chef winner** of the Okanagan branch Farm to Fork Scholarship writes from Italy
Plus lots more!

[Mise en Place Fall Issue 2011](#)

Your ideas and contributions are always welcomed and appreciated! From *What's Cookin'* in your branch to what *Cooks in Your Community* are doing to *Hot Stuff* and *Cook's Tales* of travel, insight or accomplishment — there's a section of the newsletter that's perfect for your story.

Consider sharing your experiences, activities and knowledge in an upcoming newsletter. Send in your photos and write-ups to *Mise en Place* — and encourage your fellow-members to do the same. Email newsletter@ccfcc.ca.



ASSOCIATION NEWS

The branch has decided that chef jackets and pants are the appropriate dress code for our Federation members at the general meetings. To this end the executive voted to have jackets made for the chef members on the board so we can be easily identified at the meetings. Associate directors will have patch badges produced for identification. The branch will also have a few crested jackets made for sale to those members that wish to purchase.

The branch has committed to partnering with the Manitoba Restaurant Association for the Local Fare food show in January. We will work with the food processors to ensure a greater presence of local product is featured.

The Branch received 20 cases of Cheemo perogies, 60lbs of Farmer's sausage, granola bars and bread pudding dessert for the Daily Bread Soup Kitchen luncheon put on in recognition of International Chef's Day.

Future newsletters would like to feature a profile of a member so that all may become better acquainted with each other. We are in the process of coordinating the process for selection and information gathering. Work is also underway to add a profile page to our website that will feature our Board members.

John Reimers is looking into the possibility if space in the new Patterson Global Foods Culinary Institute for the branch to display an archives of its decades of work highlighting the work of chefs in the local community.

Melissa Hyrb has been asked to again take an active leadership role in the junior branch, as Tim Appleton is being focused on his role as National Junior Membership post.

The coveted Chef of the Year trophy is getting a make-over and a new layer added to its base as it is currently at full capacity for recognizing its recipients.

Planning is currently underway for the branch to host its annual Culinary Salon in 2012. Cam Huley will serve as chair for this event, which is tentatively scheduled for March 4, 2012 at Assiniboine downs. As arrangements are confirmed, the branch will provide updates through the newsletter, emails and at the general meetings.

THE BRANCH EXTENDS ITS GRATITUDE TO CHEF ELDON BRINK AND THE HOLIDAY INN SOUTH FOR FULFILLING A LATE REQUEST TO HOST THE OCTOBER GENERAL MEETING.