



Winnipeg

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

www.winnipegchefs.org

February 2012

Next meeting – February 8, 7pm - Forks Market

UPCOMING EVENTS

February 8th

Forks market

5pm – Executive meeting

7pm - General Meeting

February 15th

Glazing seminar at Deluca's

February 20th

Junior fundraiser at Glendale
Golf and Country Club

February 22nd

Junior Culinary Challenge
Red River College

February 24-26th

Western Conference
Regina

March 11th

Culinary Salon Glendale
Golf and Country Club

March 12th

Junior event with Toledo
Food Service

March 14th

Prairie Lights Dining Room
Red River College

5pm – Executive meeting

6pm - Dinner Meeting



PRESIDENT'S MESSAGE

Dear Fellow Culinarians

Culinary Team Manitoba will hold a glazing and show piece seminar, February 15th at Deluca's cooking studio 7:00pm. Anyone interested please, RSVP Chef Cameron Huley chuley@shaw.ca and don't forget the annual culinary salon is coming fast March 11th at Glendale Golf Club. If you have any questions please contact Chef Cameron Huley chuley@shaw.ca or Chef Peter Eckere ecker.peter@wpg.sysco.ca

The CCFCC Juniors are having a fundraiser at Glendale Golf Club on February 20th, come out and help support our future chefs. Anyone interested should contact Joel McDonald or Melissa Hryb melissahryb@hotmail.com as tickets will go fast.

Don't forget about Dine About Winnipeg <http://www.ciaowinnipeg.com/?p=2617> from February 2-12. You can support some of Winnipeg's best restaurants as they will be offering special three course prix fixe menus. Eat Local, Buy Local, Support Local!

Congratulations to Joel McDonald and Melissa Hryb along with Chef Tim Appleton for arranging and hosting the mixology seminar. It was very well attended and everyone had a great time creating & matching cocktails with food. A very special thank you to the MLCC, for their support, supplying product, and giving all the juniors in attendance free tickets to the upcoming Winnipeg Wine Festival.

Don't forget to get your tickets for our annual RRCC dinner. I am looking forward to seeing everyone at our March meeting at RRCC Prairie lights dining room. Please contact Trevor Bailey to purchase tickets. tgbailey@rrc.mb.ca

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 meetings wearing their Chef whites as a show of support and pride for our profession. As always I encourage everyone to come out to our meetings and say hi or send me an email at chefbrent@shawbiz.ca or on twitter @chefbrent or friend me on facebook and send me your thoughts, together we can make our Association great!

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](http://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.



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2011-2013

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The Canadian Culinary Federation-Winnipeg cordially invites you to a tasting. Come and taste the creations of Winnipeg's up and coming culinary leaders. As they compete at the 2012 Provincial Junior Culinary Challenge by preparing a three course meal for eight.

The winner of this provincial competition will move on to the national championships, to be held at the CCFCC National Convention in Halifax Nova Scotia.

The experience takes place: **Wednesday February 22, 2012, 11:15 a.m**
Tasting: 11.30 - 12:45 P.M.
Medal Presentation: 1:00 P.M
Red River College, Prairie Lights Restaurant.

Please RSVP to Ron Dobrinsky by; February 15, 2011

rondob@mts.net or 339-4859

Proudly sponsored by:



RED RIVER
COLLEGE



March Meeting – Red River College

The annual dinner meeting at Red River College will be held on March 14th in the Prairie Lights Dining Room. Cocktails will begin at 6pm with dinner being served at 6:30pm. Tickets are \$20.00 each (tax included) and can be purchased either at the Febuary meeting at the Forks or from Trevor Bailey at Red River College (Notre Dame Campus) tgbailey@rrc.mb.ca (204) 632-2454. Sorry, the college can't reserve tickets for this event, as seating is limited.

The CCI is currently accepting applications for the second intake of the Certified Master Chef program at Humber College. You can apply online at www.ccicc.ca A course outline has been forwarded in a separate email or contact:

Rudolf Fischbacher C.C.C.

Professor; Coordinator of Culinary Programs
School of Hospitality, Recreation and Tourism
Humber College ITAL

Tel: 416 675 6622 ext. 5530

Fax: 416 675 3062

www.humber.ca

Calling all suppliers

March 11th CCFCC Culinary Salon, Glendale Country Club

Time: noon to 5pm

Rent a booth for \$50.00

What a great opportunity to display your products and have customers talk with you one on one!!

We have had some 200 plus people attend the salon each year.

We are looking for suppliers that are willing to display product as well and give out samples, long with POS material.

If you are interested please contact Chef Cameron Huley at 997-2644 or email to

mailto:chuley@shaw.ca



From the National

Certified Master Chef (CMC)

The Canadian Culinary Institute (CCI) under the auspices of the Canadian Culinary Federation (CCF) administers the Certified Master Chef (CMC) program. The program has been developed by industry Master Chefs and faculty from the Canadian Centre of Culinary Arts & Science at Humber College. The program is recognized by the Canadian Tourism and Human Resource Council with its network of partnering agencies and associations throughout Canada. The CMC professional designation is the newest Certification under the CCI and also the highest attainable in Canada. This program requires a minimum 2 year commitment, with a maximum allowance of 4 years to complete all components.

[Overview/Pre-requisites:](#)

Please click above to access an overview of the CCC certification in pdf format including the list of pre-requisites required.

[Application Form:](#)

Once you have read the overview/pre-requisites please click above for the application form. Candidates must be complete the application form and return to their local branch.

Registration Fees for the CMC Certification:
Registration fees are due and payable at time of registration. Payments must be made via PayPal. A copy of the PayPal payment receipt must accompany your registration form

CCFCC Members-\$765
NON CCFCC Members-\$1,530



ASSOCIATION NEWS

The 2012 Culinary Salon will be held on March 11th at the Glendale Golf and Country Club. The rules and regulations for participants have been reviewed and updated. Details and registration is available on the branch web site www.winnipegchefs.org under the resources tab or through Chef Cameron Huley at 997-2644 or email to <mailto:chuley@shaw.ca>

Voting for the vacated 1st Vice President position was held at the January meeting. M.J. Feeke received the majority of member votes and began her term in the position immediately.

The Branch has mailed out the 2012 membership invoices. We ask that this receive your immediate attention as the National Branch portions needs to be forwarded before the end of February. In order to maintain a membership in good standing, member's dues must be paid in full. The branch has determined that its fiscal year end for audit purposes will be on the last day of February to coincide with dues collection.

The junior branch is hosting a fundraiser event at Glendale GCC on February 20th. This event supports junior branch initiatives including funding for junior members to attend the National Conference in June. Tickets for the event are \$50.00 and can be obtained through Joel MacDonald joelmacdbc@hotmail.com. The junior branch have also partnered with Toledo food Service for an event on March 12th. More details to follow.

The Branch has developed a procedure for seeking funding from the Association for Culinary initiatives of its members. Pre-approval is a requirement. Further information on this can be obtained through the Branch email or Brent chefbrent@shawbiz.ca

The branch is seeking assistance from any members that could help with the maintenance of the website. The web site is an important tool for branch exposure and link together its resources.

The branch is planning hold a June meeting this year. This will be a casual event involving pizza and beer at Benjamin's in Selkirk.

The Branch would like to extend its thanks and appreciation to Red River College, instructors' Larry MacFarlane and Cameron Tait as well as the 2nd level apprentice class for hosting the January meeting.