



# Winnipeg

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

[www.winnipegchefs.org](http://www.winnipegchefs.org)

May 2012

Next meeting – May 16, 2012 – Sysco Foodservice

## PRESIDENT'S MESSAGE

### UPCOMING EVENTS

May 16<sup>th</sup>

Sysco Foodservice  
5pm – Executive meeting  
7pm - General Meeting

May 28<sup>th</sup>

Junior Branch event with  
Independent Fish

June 2-7

CCFCC National  
convention Halifax, Nova  
Scotia

June 11<sup>th</sup>

Pizza casual meeting at  
Benjamin's in Selkirk

August 24<sup>th</sup>

Culinary Team Manitoba  
fundraiser at Glendale  
Golf and Country Club

Dear Fellow Culinarians

Wow what a busy and exciting month in our industry. I am extremely humbled and proud of all the hard work being done by my fellow Colleagues to move our industry forward. The future looks very bright and I feel privileged to be a part of it.

Earlier this month under the tutelage of Pastry Chef Mary-Jane Feeke, Shawn Tremblay and Mary-Jane traveled to Montreal to compete in the Annual Callebaut Inter-Collegiate Chocolate Competition. Where, Shawn won best molded bon bon. Congratulations Shawn for representing our province and the CCFCC, we are all proud of your hard work.

On Friday August 24<sup>th</sup> Culinary Team Manitoba will be holding a fundraiser at Glendale Country Club. Tickets are available from all team members for \$75.00. Two drink tickets will be included, Come out and try the foods of our amazing team that will be heading to Erfurt, Germany and representing our Province this October.

This past Friday I was privileged to present an award to Joshua Unruh, from Le Routier Restaurant in St. Pierre Jolys at the Apprentice Manitoba 20<sup>th</sup> Annual Awards Luncheon. Joshua won the highest Achievement award in the trade of cook and I presented him with a chef's knife on behalf of the CCFCC. I encourage all to take the drive to his restaurant and enjoy a great lunch or dinner. Eat Local, Buy Local, Support Local!

Big congratulations should also go out to Mandy Loban and Carmen Cole for becoming our Provinces newest Red Seal recipients. Both work at Benjamins in Selkirk, Manitoba.

I would like to congratulate Joel MacDonald and Melissa Hryb for another amazing event held at Half Pints Brewery, where there was a tour, as well as, a small BBQ afterwards. The next event will be on May 28<sup>th</sup> please RSVP to Joel MacDonald or Melissa Hryb. I would like to strongly encourage all Junior Members and Regular Members to try and come and meet our fellow Juniors and let them meet you. This will be a great opportunity for our Juniors to network and meet the industry leaders.

Later this month I will be traveling to Shanghai, China with members of our National Board to help promote Canadian food and products. I look forward to telling you all about it in June.

Our National Conference is being held June 3-6<sup>th</sup> the Association will cover the cost of registration for any Chef Member wishing to go.

As we are an Association of Chefs 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](mailto:chefbrent@shawbiz.ca) or on twitter @chefbrent or friend me on facebook and send me your thoughts, together we can make our Association great!





## CCFCC Winnipeg May meeting

Sysco Foodservice will be hosting the May meeting at their Head office - 1570 Clarence Ave. The doors open at 6pm for complimentary beer and wine with the regular meeting and dinner starting at 7pm.

### Board of Directors

2011-2013

#### PRESIDENT

BRENT PROCKERT

#### 1<sup>ST</sup> VICE PRESIDENT

M.J. FEEKE

#### 2<sup>ND</sup> VICE PRESIDENT

BRIAN HUMINSKI

#### TREASURER

KARL OMAN

#### SECRETARY

MIKE PUBLICOVER

#### SERGEANT AT ARMS

TERRY WILLERTON

#### PAST PRESIDENT

RON DOBRINSKY

#### JUNIOR BRANCH

#### PRESIDENT

JOEL MACDONALD

#### CHEF MEMBERS:

ANDY ORMISTON

TIM APPLETON

HANS SCHWEITZER

JOHN REIMERS

PETER ECKER

HELMUT MATHA

#### ASSOCIATE MEMBERS:

GASPAR SCHULTZ

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### Canadian Culinary Federation Fédération Culinaire Canadienne: 2012 National Convention

Beautiful Halifax, Nova Scotia. An Exciting Theme.  
Challenging Competitions. Local Wine Tour.

#### CONFERENCE WEBLINK:

[www.etches.com/ccfcc2012](http://www.etches.com/ccfcc2012)

#### THEME:

Sustainable Food Systems

#### DATE:

June 2 – 7, 2012

#### VENUES:

Delta Halifax Hotel

The World Trade and Convention Centre

Nova Scotia Community College – Akerley Campus

#### HOST HOTEL:

Delta Halifax Hotel [Click Here](#) for rates and to Book Your Hotel Now!

The branch will cover the Conference fee cost for members looking to attend the National Convention

#### President's Awards Dinner 2012

The accounting for the 2012 dinner has been completed and congratulation goes out to the committee for another successful event.

Ticket sales revenues were up 13%

Raffle revenues were up 48%; Silent Auction revenues increased by 43% for a total revenues increase of 16%.

Expenses were up over 2011 however net proceeds realized a gain of 9% over 2011, setting a record for the dinner.

The Awards Dinner provides the opportunity for the branch to recognize the efforts put forth among our membership. The following awards were presented at the dinner:

Chef of the Year – Andy Ormiston

Junior Member of the Year: Joel MacDonald

Associate Member of the Year: Mo Razik

Lifetime Achievement: Ron Dobrinsky

The committee has booked March 23<sup>rd</sup> for the 2013 President's Awards Dinner

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





## A snapshot of the Winnipeg Branch Membership

Total Voting Federation Members: . . .	52
Eligible to vote:	41
Total Voting Junior Members:	23
Eligible to vote:	15
Total Eligible Convention Votes:	6
<b>Actual Convention Votes</b>	
Federation 1-10:	5
Juniors 1-20:	1
<b>Memberships Paid</b>	
CCF:	43
Members at Large:	1
Life:	8
Junior:	23
Non-renewals from previous year:	55
New Members – CCF:	4
New Members – Juniors:	12
New Members – Reinstated:	2
Currents Members on email:	60
Percent female members:	28%
Average age of Federation members:	44
Average age of Junior Members:	26
Junior member ratio to CCF:	44.2%



## ASSOCIATION NEWS

Cheryl Sheffield has resigned as a Board member due to work related commitments.

Membership dues continue to slowly trickle in for the 2012 year. Although the Branch has 52 paid federation members, we are only credited with 42 for convention voting due to receiving dues past the deadline. The branch has continued to forward Association newsletters and information, such as employment opportunities, to all past members as well however our email list will be updated to remove recipients that have allowed memberships to lapse.

Junior branch members from Winnipeg, Edmonton and Regina are operating the food stations for the icebreaker event at the National Convention.

Culinary Team Manitoba have scheduled a team practice for May 27<sup>th</sup>. They will be producing items at Breezy Bend and transporting them to Glendale. This is a process they will face in Germany so this is a trial to measure their results.

The Culinary Salon for 2013 is in early discussions stages for committee planning.

Don Gyurkovits, the National CCFCC president, has been in based in Manitoba over the past few months. He appreciates the welcome he has received here and has been involved in many of the recent association events, including the junior's, as well as attending the March and April general meetings.

The minutes from the Executive meetings are now being formally recorded and are available to any member for review. To receive a copy, send a request to the branch email: <mailto:wpgbranch@yahoo.ca>

The Branch extends its gratitude to Terry Willerton and the pastry students at Tech-Voc for hosting the April General Meeting