



WINNIPEG

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

www.winnipegchefs.org

April 2013

Next meeting – April 13, 2013 – Tech-Voc

PRESIDENT'S MESSAGE

UPCOMING EVENTS

**April 10th
Tech Voc**

**5pm Executive meeting
7pm – General meeting**

**April 13th
Pasta Day at the Forks**

**May 8th
Pratt's Foodservice
5pm Executive meeting
6pm – General meeting**

**CCFCC National
Conference
May 29-June 1
Edmonton**

**June 12th
Annual General
Meeting
Patterson Global Food
Institute at Red River
College**



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 SOS No Kid Hungry Organization celebrated its 20th year with the two yearly events Taste of the Nation held at the Fairmont hotel and black tie chef's dinner they have been able to raise over 1.7 million dollars to help fight childhood hunger here in Winnipeg.

Coming up on April 20th is the Chocoholics buffet being held at the Gates on Roblin funds raised will be in support of united way. Come taste some of the chocolate creation by the city's top chef's and pastry chef's and help out united way. It's a WIN WIN

On Friday April 26th I will once again be privileged to present an award to the top cook apprentice at the Apprentice Manitoba 21th Annual Awards Luncheon.

Big congratulations should also go out to the organizing committee of the president's ball as well as the chefs, teachers, student and sponsors. It was an amazing evening I heard nothing but compliments on the food. The hard work and dedication certainly shone through everyone should be extremely proud of the work being done.

Our National Conference is being held May 29 – June 1st 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 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 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.



On March 23, the branch gathered at the Delta Hotel to celebrate its members at the

2013 President's Awards Dinner

Highlights of the evening included an appetizer reception followed by a nine-course meal prepared by a variety of Winnipeg chefs and students.

Presentations during the evening included:

LIFE TIME ACHIEVEMENT AWARD – JOHN REIMERS

CHEF OF THE YEAR – MIKE PUBLICOVER

JUNIOR MEMBER OF THE YEAR – PERRY FAVONI

ASSOCIATED MEMBER OF THE YEAR – SYSCO FOODSERVICE

RECOGNITION OF THE 2012 CULINARY TEAM

Congratulations go out to all award recipients as well as to Mo Razik and the organizing committee for once again providing a great evening of dining and celebration

Board of Directors

2011-2013

PRESIDENT

BRENT PROCKERT

1ST VICE PRESIDENT

M.J. FEEKE

2ND 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 MATHEA

ASSOCIATE MEMBERS:

GASPAR SCHULTZ

MO RAZIK

BRUNO BURNICHON



Edmonton, AB
May 29 - June 1, 2013
The Next 50 Years

Early-Bird Deadline is Less Than TWO Weeks Away!

April 15 is the deadline to [secure your spot at the 2013 CCFCC National Conference](#) for the early-bird price.

Save up to \$50 by booking now. Join hundreds of fellow chefs in Edmonton from May 29 to June 1, 2013 for four days of culinary education and experiences. The focus this year is on new trends and technologies. Whether your interest is sourcing local foods for your restaurant or finding more efficient ways to cook using cutting-edge technologies, we have something for you. We even have a social media workshop so you can join the masses online! [Register today!](#)

As in past years, the Branch will pay the registration fee for any Federated member in good standing that attends the National Conference.

2013 JUNIOR EXCHANGE

Last year the Federation and Saputo initiated a pilot program that saw a select group of young chefs spend 2 weeks in the Okanagan Valley, to experience elements of wine making, cheese production, special events, and to work and play with some of the country's top chefs. It was truly an experience like no other for a select group of young culinarians who had charted a career path that impressed their hosting judges. Prince Edward Island is the host for 2013 and attached is a detailed application form for you to impress the judges. 4 Junior Chefs will fly (all expenses paid) to PEI this summer and become involved in yet another series of career and life changing experiences. There are no regional quotas for applications - simply the best four applicants win! Do not waste time, [plan your presentation and get it in!](#)





March 17, 2013

**NOTICE OF THE
ANNUAL GENERAL MEETING
OF THE MEMBERSHIP OF
THE CANADIAN CULINARY
FEDERATION
FÉDÉRATION CULINAIRE
CANADIENNE
("THE CORPORATION")**

Take notice that the annual general meeting
of the members of the
Canadian Culinary Federation - Fédération
Culinaire Canadienne

will be held on

**Friday, May 31, 2013, at 09:30 AM
at**

**Marriott Edmonton at the River Cree
Resort**

River Cree Ballroom

**300 East Lapotac Blvd, · Enoch, Alberta
T7X 3Y3 Canada**

Proposed agenda will be sent at a later date.

**Please note that Branch Presidents have
the right to vote by proxy by completing
the official CCFCC Proxy form.**

**Please be advised that a dress code is in
effect for the AGM and that as per
Bylaws article 6.2, Chef's whites or
business attire with CCFCC crest will be
deemed acceptable. Those not properly
attired will be denied access.**

**In addition, members only will be
granted access to the meeting post the
morning break.**

Dated in Vancouver, this 17th day of March.



ASSOCIATION NEWS

The June meeting will be held at the Patterson Global Food Institute at Red River College. This will be the Annual General meeting for members of the Association. The meeting will include the election of officers to the Board of Directors for the 2013-2015 term.

Any member in good standing can be nominated for a position on the Board, which runs the affairs of the branch. Nominations can be submitted to the Branch email address, wpgbranch@yahoo.ca

Nominations will also be called prior to voting each position.

More detailed information about each position will be included in the May newsletter.

Jeff Beaucage from Toledo Foodservice provided an insight to the state of the beef industry at the March meeting. The information presented can be obtained by request to the branch email address above.

The Branch would like to thank Melissa Hryb, Bridges golf Club and the Winnipeg Junior branch for hosting the March Meeting.

