

HOT OFF THE PANINI PRESS

March 2022 Issue

President's Message

Hello everyone, spring is here they say, but now with the restrictions lifted and life and hospitality getting back to normal I'm looking forward to getting back in person next month.

Chef Jose and myself are trying to put together some locations for us to host our meetings as well as a few places to host some Fun and Hospitality so if you can or know someone that you feel would love to have a bunch of chefs and industry people at their establishment let us know.

We hope to bring you a few summertime outdoor industry activities so once again if you have an idea, please bring them forward.

We want to thank Lynch and Chef Jay for doing a great job on his presentation this month.

The National Culinary conference is right around the corner in June, and I hope for more Western collaboration with Chef Jeremy Luyten and the other western Presidents

There will be a culinary Challenge at RRC on April 23 so any interested Jr's and senior Chef's wishing to compete please contact Chef Jorden Carlson at jcarlson52@rrc.ca

Thank you and have a great month hope to see everyone on the April 11th with Vanda Racciatti from Maple Leaf.

**President
Peter Ecker
Culinary Federation
Winnipeg**



CULINARY FEDERATION



WINNIPEG BRANCH



**CULINARY 
FEDERATION**

Meeting Notes From March 9th, 2022

Chef Jay Jaramillo from Lynch Foods did an amazing PowerPoint on the products they carry.

Contact info is listed below.

Jay Jaramillo

416.449.5464 ext. 291

jjaramillo@lynchfoods.ca

If anyone has any old pictures, posters or newsletters from the last 60 years of CF association, please forward to Cheryl Sheffield (chefcher@outlook.com) as she would like to put together a 'Blast from the Past' scrape book of the association for the last 60 years.

If you know of anyone that would love to become a member of the CF, please invite as a guest. Let Peter Ecker or Jared Lavalee know who you would like to bring.

Please click the link or copy and paste into browser to participate in a survey to help us understand how the federation can improve.

<https://s.surveypplanet.com/t9pky3zu>

Join Us For Next Months Meeting on Wednesday April 11th, 2022 at 7pm. Please look for your Zoom Link or maybe we might be in-person.

CANADIAN
APPRENTICESHIP
FORUM



FORUM
CANADIEN SUR
L'APPRENTISSAGE

Becoming an Apprentice

If you are considering a career in the skilled trades, apprenticeship is the most common way of developing the skills you need to be certified.

Here are some basic steps to keep in mind if apprenticeship is your post-secondary pathway of choice.

Apprenticeship Registration and Completion Trends in Canada

On March 23, CAF-FCA members will learn about the latest apprenticeship registration and completion trends based on data from Statistics Canada's Registered Apprenticeship Information System. They will also consider the impacts of COVID-19 on apprenticeship.



Kiewit

Kiewit Canada Inc. is a **Patron member** of the Canadian Apprenticeship Forum.

Kiewit's roots can be traced back to 1884 when the Kiewit family started its small, local masonry contracting company. Kiewit has since grown to be one of the leading construction and engineering firms across North America.

Their construction and design engineering professionals work on some of the industry's most complex, challenging and rewarding projects – whether it's boring tunnels through mountains, turning rivers into energy, or building bridges that connect communities. Kiewit people tackle important projects of every size, in any market.

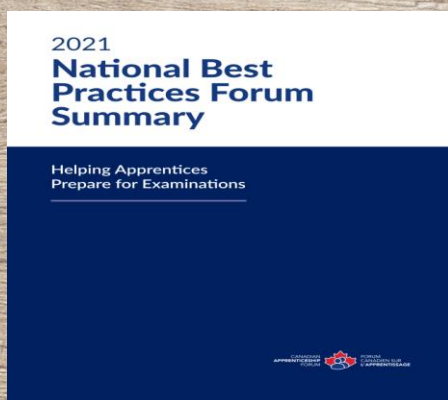
To learn more about this dynamic company, visit their **website**.

NEW PROJECT - Return on Training Investment

British Columbians and employers will learn the economic value of apprenticeships, thanks to a study funded by the B.C. Government and the Canadian Apprenticeship Forum.

The goal of the project is to assess actual costs and quantify the associated benefits and impacts of apprenticeship training from an employer perspective. Get more details in this [news release](#) from the B.C. Ministry of Advanced Education and Skills Training.

If you have questions about the project, please contact Emily Arrowsmith: emily@caf-fca.org.



Helping Apprentices Prepare for Examinations

This report summarizes the conversation from a National Best Practices Forum. Participants discussed effective strategies to help prepare apprentices for the Red Seal multiple-choice certification exam.

CAF-FCA has developed a series of resources to help apprentices manage anxiety and prepare for examinations.

UPCOMING EVENTS & WHAT'S HAPPENING IN THE CULINARY WORLD

Upcoming Meetings:

All meeting will be done by Zoom, please look for the link in your emails. Make sure to check your junk folder.

April --What's new and trending at Maple Leaf.
Presentation by Vanda Racciatti

May – We still have an opening for this month if anyone is willing to fill in.

Hopefully, we can get back to some normalcy by June for a fun and exciting BBQ!!!!

June – BBQ Party – Details to follow

Chef Conference in Saskatoon June 12th – 14th, 2022

Participate in survey;

<https://s.surveypal.com/t9pky3zu>





ANNOUCEMENTS

Our Secretary – Chef Cheryl Sheffield has been promoted within her company to take on a new position as Culinary Leader/ Executive Chef at the Victoria International airport. She has already moved to B.C. this past month. Cheryl will stay on as Secretary until June, at which time we will elect a new Secretary.

Chef Conference in Saskatoon June 12th – 14th, 2022. Information and Itinerary available of the National Website.

MHA & MRFA Show, proudly Western Canada's largest show for restaurants & hotels, will be June 7th at Victoria Inn Winnipeg. Visit oneshow.ca. If you're a supplier and you'd like more info, please email me at info@oneshow.ca or call 204-942-0671.

Cheryl is still looking for old archives, pictures, posters, newsletters...etc to build a 'Blast from the Past' scrapbook to celebrate 60 years of the Culinary Federation. Please email to her if you have anything. You can scan old pictures and send through email or you can snail mail them to her as she is putting it all together.

chefcher@outlook.com

- 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.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 Hot Off The Panini Press 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 forward to the email at chefcher@outlook.com



ANNOUCEMENTS

CHEF'S HAT National

Young Chef's Culinary Challenge 2022

The Culinary Federation Young Chef's Culinary Challenge is a competition that takes place during the annual National Conference. You must be a Culinary Federation Young Chef member at the time of competition, please go to www.culinaryfederation.ca for more details on memberships.

You must first be selected to compete at one of ten provincial culinary challenges. If you win your provincial competition, you will move on to the national challenge.

Participants consent to use of their name, recipes, photographs, likeness, biographical information and address (city and province only) and submitted photo entries in any form for advertising or publicity purposes without further compensation, payment or credit for use of recipes/photos.

PRIZES:

First Place F. Dick Premier Plus Knife Set with Magnetic Case

Second Place F. Dick Roll Bag Gift Set

Third Place F. Dick Garnishing Set

The final competition will take place at the 2022 Culinary Federation National Conference:

Delta Hotels by Marriott Saskatoon Downtown

405 20th Street East

Saskatoon, Saskatchewan S7K 6X6

DATE June 14, 2022



CHEF'S HAT National Young Chef's Culinary Challenge 2022

REGISTRATION:

All provincial finalists must be a Culinary Federation member in good standing at the time of application, be identified no later than April 1, 2022 and must provide the completed application (form below) electronically (scanned and emailed) to the Culinary Chair on or before the above date to qualify for the national final.

All finalists will receive conference registration and shared accommodation, compliments of Chef Hat. A promotional link will be provided for online registration purposes.

If you have any further questions please contact:
Anthony McCarthy, CCC, 2022 Culinary Chair
antjamesmc@me.com | 306.716.6983



ANNOUNCEMENTS

We're excited to share the official rules for the 2022 Senior and Young Chef Competition Finals (taking place at the CF22 Saskatoon Conference on June 13 and 14). There have been some adjustments to the format (primarily for the Senior Competition) so we encourage you to review the attachments carefully and advise if there are any questions.

Click the links below for the documents and application forms:

https://r20.rs6.net/tn.jsp?f=001IEXd3Zzez_26D-icu1UKWNLjiqpOzkaTOlrCAu0K_tFZgzY5noiqOJphakMnm2lrOv2RCiuPIY0r1vJT3nwjE1TXp1xo45znqWL4nBYa3jfimy414P-A8VKVkwVORcuXsBlxt2BQSnN3zDH_K8Ly8E5hkfiyAoARizM6qipEL3hqQG66iwMpQptldKqka9GwdGuVsCw4IOLO5rH5DgUfU5qnIDp7MaJOcKu7a2OKE=&c=xS7GpHBJRxzIM2TqdQZtbi85xJCRqoQI0fMQK7Cj62u7Yw034NO4IA==&ch=6wd2Tnv7hiArQpvdaljFVvEOcb56Kg-nAgclmfMiDPqzQ0x1qS87ng==

Please share, as soon as possible, with all participants who will be competing at the 2022 Finals. Note that final application forms are due **NO LATER THAN APRIL 1, 2022**.

Looking forward to an amazing competition!

THANK YOU

A huge THANK YOU to Chef Jay Jaramillo from Lynch Foods! It was very informative and a great presentation all around. For more information you can contact Chef Jay at the following:

Jay Jaramillo
416.449.5464 ext. 291
jjaramillo@lynchfoods.ca

Quote of the Day

If you want to become a great chef, you have to work with great chefs. And that's exactly what I did!

-Gordan Ramsey



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