

Canadian Culinary Federation
Fédération Culinaire Canadienne

North Vancouver Island



Date ~ Monday February 05th, 2007

Place ~ Salmon Point Pub

Subject ~ February Monthly Minutes

Attendance ~ Lesley Stav, Vivian Cruise, Ronald St-Pierre, Hank Meury, James Street, Carol Kopp, Gordon High, Sue Hancock, Jenna Tucker, Bryan Crerar, Jenn Watts, Dwight Walden, Fred Rose, Chris Hansen, Jon Frazier, Ken Jenkins, Suzanne St.Amour.

AGENDA FOR TONIGHT'S MEETING

1. Proposed New Model for North Island College (NIC) and Memorandum of Understanding (MOU) as it relates to North Vancouver Island Chefs Association (NVICA).
2. Western Conference 2007
3. Fundraiser, March 11
4. Joint meeting with Victoria Branch, May 6th and 7th.
5. Chef of the Year competition
6. Member of the Year.
7. March Meeting
8. April Meeting, Work Shop in Powell River?
9. Food Show in Vancouver, March 4th and 5th
10. Annual dues.
11. Banner, a new one
12. Junior Business, includes news and education and bursary information

The proposed new model prepared by the instructors of North Island College, is a document that demonstrates a new model of delivery of training and apprenticeship. The goal of this new model is to attract new students into not only the college program, but to encourage potential future chefs to embark upon a career driven path. From a student's perspective, it allows the student to sign on as an apprentice from the beginning of their training. They will be credited for both the practical hours worked and the training at the college. The student will benefit two ways, by saving both time and money, on the road to certification. There is also a plus side for the employer who will receive a \$1000.00 tax credit for each student they hire. The ITA likes the proposal, but will need the support from the industry, as well as us the North Vancouver Island Chefs Association. The chefs association would be responsible for the placement of the individual student and therefore 'temporary sponsors', while middling for the student. NIC becomes the employer. They the NVICA and the NIC collectively see these students thru training and practical. Dwight Walden, our education director feels that the appropriate person in our association to be the liaison to the college should be the director of education. The ITA is looking at making a decision on this Proposed New Model, and we will speak to this arrangement as well as the MOU at our next meeting on March 5th.

The ITA agrees in principle with the new model and is expecting feedback and support from the industry. On February 06th, the model was sent to 60+ industry related establishments across Vancouver Island. I am sending along the attachments necessary for a full understanding of this issue.

This year's Western Conference will be held in Calgary on February 24, 25 and 26th. President Ronald St-Pierre will represent our branch of the CCF. He will bring a letter recounting our happenings over the last year. He will also require two cheques; one for the Culinary Arts Foundation of 5% (of our fundraising profits), and one for 10% to the Nationals.

Our upcoming fundraiser for the Paralympic Nordic Competitions will be held at the Filberg Centre in Courtenay on Sunday March 11, 2007. The Nordic committee approached us to provide a Gala Reception. We will be in charge of the food and beverage as well as the room and its décor. The format will be as follows: 6 establishments will be involved providing a flavor of the Comox Valley and Campbell River both artfully and tastefully. We should think of this as a prelude to 2010! This one evening is for the athletes and

our local dignitaries. Comox Valley Tourism and Campbell River Tourism have agreed to support us in this Endeavour as the athletes will be coming from 23 countries. Each restaurant will showcase a local product(s), if they are able to have the grower on hand that would be a bonus.

James is in contact with the North Island Producers and the Farmers Market. You should contact him if you are looking for some special products. Some of the products available are emus, venison, duck, bison, rabbit, crab and of course salmon. We also talked about renting a chocolate fountain from Hot Chocolates

We are also planning on having a cheese and bread station and an oyster station.

Participants (to date) are as follows: *The Kingfisher Oceanside Resort and Spa, NIC, Atlas Café, Coast Discover Inn, and Tomato, Tomato*

An Ice Carving workshop will be hosted by James Street. He will email the membership with the details.

Chris Hansen will provide Tallow Sculptures from his students.

The Filberg has dishes and utensils and we need to rent linens and glassware. We will also be taking care of the bar and providing local beers, BC wines and highballs.

As well, we will need 6 servers to keep the room tidy, 3 bartenders and volunteers. Ronald will contact Bob Thompson for work experience students. We should not forget, DISHWASHERS AND CLEAN UP CREW.

There will be a meeting on Monday February 19th at Ichibans Restaurant on Fitzgerald in Courtenay at 7:00PM. We plan to finalize the details for this event.

A JOINT MEETING including the four BC Branches (North Vancouver Island, Victoria, Vancouver and Kelowna) will be hosted at Malaspina College in Nanaimo on Sunday and Monday, May 6th and 7th, 2007. We will be including our regular monthly meeting in these two days. We can discuss the particulars of this at next meeting.

Chef of the Year is now a competition. Andrew Dickinson was the winner this year at the Victoria "Chef of the Year" competition in Victoria. He will represent BC at the Western Conference. All four branches in BC have agreed to send him. They have asked the Culinary Arts Foundation in Vancouver to assist in the funding of this candidate.

Member of the Year will be nominated and voted upon as an outstanding contributor to their respective association.

Our next monthly meeting will be hosted at the Best Western Westerly in Courtenay on Monday March 05th at 7:00PM. As we usually do the Executive meeting will precede at 5:00PM. The April monthly meeting is still up in the air until we hear from Xavier Bauby about a chocolate workshop in Powell River

Ronald is wondering if there is anyone interested in a trip to Vancouver for the BC Food Expo on March 5th and 6th. He is planning to tour some places in Vancouver such as Freybes.

Your annual dues to the CCF are payable now as the treasurer must sent this off before the end of this month. You should all have your invoice, and if not please contact Jon Frazier or Hansi Zihlmann.

We have spoken about the need for a new banner since we changed our logo. Member Ken Jenkins has come forth and offered to create one for us. James put forth a motion that we have Ken Jenkins take care of creating a banner so it will be ready by March 11th. Gordon High seconded the motion. This motion was then amended by James to allow \$250.00 be spent for the banner. Gordon seconded the motion.

JUNIOR BUSINESS

The Knorr Junior Competition will be held at the BC Food Expo on March 4th and 5th. They will be working with veal loin this year. NIC has 2 students participating this time around. Jenna Tucker and ?

We wish them well

Christine Lilyholm (NIC) instructor, is thinking on a competition for students. Call Christine for more information. Ronald mentioned that Victoria has a format that works very well. He will have Mark Davies from Victoria to send it to Christine.

Dwight has a new Bursary Draft Proposal. Carol will revamp the letter for him and put the proposal to our letterhead and send it off to the webmaster so she can revise the link.

Dwight put a motion on the floor that we accept his 2007 Bursary proposal for post-secondary institutions. This was seconded by Hank Meury and accepted by all.

Gordon High put a motion to send a junior member to the Western Conference. Jenn has expressed an interest, as well as Ken Jenkins. This motion was seconded by Chris Hansen.

Jenna Tucker and James Street spoke about their experience in Edmonton in December where they represented the Comox Valley, along with several other businesses and local dignitaries. The event was the opening of Edmonton as a new West Jet destination from Comox. They shucked many, many oysters, had some fun and the whole event was well received in Edmonton.

Ronald St-Pierre has organized a tour of the Freybe Factory at 8:30 AM on Monday March 5th, so that those in Vancouver for the Food Show will still have lots of time to enjoy the show. If you are interested in attending the tour, please contact Ronald at chef@kingfisherspa.com **before** Tuesday May 20th, so he can pass along the numbers to Freybe's