

AGENDA
MONDAY NOVEMBER 14TH, 2005
NORTH VANCOUVER ISLAND CHEF'S ASSOCIATION

The Canadian Culinary Federation/Fédération Culinaire Canadienne (CCFCC) was founded over 40 years ago as a National not for profit association for culinarians. The CCFCC enjoys a deep and long-standing tradition as Canada's true representation of professional chefs and cooks. It is a symbol of professional excellence.

It is dedicated to assisting its members in enhancing their knowledge and careers in the culinary arts. The Federation has 36 regional branches across Canada, with a current membership of over 1,400 chefs and cooks.

At the regional level, the North Vancouver Island Branch of the CCFCC provides its membership with educational opportunities, industry networking and social events. One of our primary goals is to provide students, industry trainees, and junior and active members with financial assistance in pursuit of culinary knowledge.

Thank you for your support.

Tonight's Agenda

- Code of Ethics
- Introduction
- Guest Speaker Bob Mathers from Carghill Meats
- Dinner Sponsor by NEPTUNE FOOD SERVICES GFS.... Thanks to our sales representatives from Neptune; Ian Tutton, Scott Stevens, and Graham Hawkins, Protein Specialist of Vancouver Island
- President's Report
- Treasurer's Report
- Junior Branch Report
- Education Report ~ Apprenticeship program with Xavier Bauby
- Website update
- Membership package update
- CCFCC National Annual Dues for 2006
- Annual Sunshine Club Christmas Dinner, December 5th 2005
- Host for next meeting
- Newsletter

NORTH VANCOUVER ISLAND CHEF'S ASSOCIATION

Date ~ Monday November 14th, 2005

Place ~ Coast Discovery Inn

Subject ~ November Monthly Minutes

Attendance ~ Hansi Zihlmann, Bruce Scheltgen, Dwight Walden, Xavier Bauby, Hank Meury, Scott Stevens, Ian Tutton, Ronald St-Pierre, Suzanne St.Amour, Ben Luck, James Street, Jonathan Frazier, Carol Kopp, Sue Hancock, Ken Jenkins, Graham Hawkins, Bob Mathers (our guest speaker from Carghill Foods)

Our meeting commenced at 6:30PM and Suzanne St.Amour recited our Code of Ethics this evening.

President Ronald St-Pierre introduced tonight's guests-Bob Mathers from Carghill Meats in Calgary and Graham Hawkins (a Victoria Branch Member).

Bob Mathers began with a short history of the company. It is a privately owned company and has been in Canada for 81 years. They breed Angus (red and black), Hereford, and Charolais; and process about 4,500 head a day. We were shown a short video on their processing plant that has very many different systems in place to assure the highest quality product. They do testing for e-coli in both the raw and finished product. They state that 90% of their beef is Alberta grown within 15 kilometers of the plant.

Thank you Bob and Graham for tonight's most informative and interesting presentation.

We were served Gordon Signature Black Angus Triple AAA Steaks, sponsored by Neptune Foods. They were prepared and served attractively and skillfully prepared by Hansi Zihlmann and his cooking team. Dinner was Wonderful. We are grateful for both of our Neptune Food reps as well as our host, The Coast Discovery Inn.

President's Report ~

Ronald St-Pierre recently ran into National President Bruno Marti in Victoria, and he has reminded us that the program "The Next Great Chef" will begin airing on the Global Network on Friday December 2nd at 8:00PM. For more information visit http://www.cfcc.ca/TNGC_Eng.asp

Ronald went on to say that Bruno has long believed that the "Chef of the Year" should be a competition in the different branch areas right on up to the National level.

The "Chef of the Year" of Vancouver Island was hosted on Sunday November 6th 2005 at Camosun College in Victoria. There were ten Vancouver Island chef's chosen for this event based on the menus they developed and submitted. Ronald reported that he thought the competition was fair and successful and very well organized. Ronald and his apprentice Alaina Vesper won the "PEOPLE'S CHOICE AWARD" in this competition. The following day, in Victoria as well Ronald, along with Bonnie Martel, Laurel Lansdowne and Alaina Vesper won the "FOOD CRITICS AWARD" in the Grand Marnier Dessert Challenge. They were representing the Kingfisher Resort and Spa. Ronald is thinking that perhaps this is something we could look at for our area. He sent along congratulations to the Victoria Branch via Graham Hawkins for the exceptional event.

Mark Davie and Nelles Shakleton of Victoria have expressed an interest in having our branch host a combined meeting (perhaps over a weekend) up here on North Island. Some of the suggestions for a field trip on that weekend were the following: Mussel Farm, Natural Pastures Cheese, Tilapia Farm, Cranberry Farm, Seaview Farms, Fanny Bay Oysters, Denman Mussels, and Island Scallops. Early March seems to be a good time for most of us. We will keep in contact with the Victoria branch concerning this idea.

Treasurer's Report ~

The North Island Film Commission Board (INFilm) has changed presidents. They will be having their monthly meeting on November 22nd and will be able to meet with us on November 28th, 2005. Hansi and Ronald plan to attend. Ian Legg is now the contact person with INFilm. Hansi is anxious to have this fundraiser account we have with them sorted out.

Education Report ~

Dwight spoke about a Prior Learning Assessment PLA program that is already in the works at North Island College. A person who already works in the industry may be evaluated and placed into a program where necessary. This is called Fast tracking.

Xavier Bauby spoke about his unease at the shortening of time to his and other programs in the college. His feeling is that the government is Industry driven when making decisions, so Hansi suggested that we as an association draft a letter to the government. This must be done very soon!

Membership Package Update ~

We are assembling a prize basket for the member winner of our membership drive 2005/2006. The member with the most new members signed up wins the prize basket. So far we have two tickets from the Kingfisher Spa and Resort to visit the Hydropath; two tickets from the Coast Westerly for Brunch; two tickets from the Old House for dinner. If you have anything to donate to this worthy cause, bring your ideas to the meetings.

<p>Annual dues are due!!! The fee is \$147.00 per member including GST. Please bring to next meeting</p>
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ST. GEORGES CHURCH ANNUAL SUNSHINE CLUB CHRISTMAS DINNER WILL BE ON MONDAY DECEMBER 5TH, 2005. As in the past 6 years, the dinner will be prepared at the Coast Westerly, delivered and served by Chef Bruce Scheltgen. Anyone interested in participating should contact Bruce at the Coast Westerly.

NEXT MEETING WILL BE HOSTED AT THE COAST WESTERLY HOTEL ON MONDAY December 5TH AT 7:00 PM.

Chef Bruce Scheltgen will present a workshop "WHAT'S COOKING AFTER CHRISTMAS WITH LEFTOVER TURKEY?" He asks that each member to pick and bring one dozen of a favorite and most original hors d'oeuvre/finger food to share and discuss new ideas for the Holiday Season. We will sample those creations through a social hour to close the year 2005. See you all there.