

North Vancouver Island Chefs Association (CCFCC)

Monthly Minutes

Place: Salmon Point Pub

Date: Monday, Sept 11, 06

Present: Hans Zihlman, Ronald St-Pierre, James Street, Chris Hansen, Dwight Walden, Xavier Bauby, Sue Hancock, Carol Kopp, John, Leslie (new member)

Presidents Report: Ronald

Victoria Branch is scheduling a joint meeting with the NVICA to meet at Malaspina College in Nanaimo. More details will be available.

THE NEXT GREAT CHEF. It is the 2nd season in the running. Ronald was involve in some fund raising event that took place for this purpose

Ronald would like to focus on sending a junior member to the next competition

Farmers Market is looking for a Chef's Association members to perform some food demos by a chef on Sat, Oct 14, 06. Approximately 2 hours in duration. Chef has to supply all cooking equipment. Food will be donated by the local growers at the market

James Street has volunteered for this event. Feel free to call him at the Old House if you are interested in joining the demo.

Vancouver Island Chef's Competition is to be held on Nov 19, 06 at Camosun College. The first place will receive \$1000.00. The participant must:

- prepare a four course menu for 10 people
- be responsible for all food & special equipment
- allowed to take one assistant, over the age of 26
- 3 hour time period , each course to follow after 20 min interval
- Maximum 10 chefs are allowed to enter
- deadline is Sept 22,06
- see www.cfccvictoria.com for more details

Fundraising Ideas for this Coming year

- Freezer Raffle
- Taste of the Nation
- From Farm To Fork, promoting Culinary Tourism

Other Items to Review

- Review By-Laws
- Yearly Activities

Activities Report: Carol & Xavier will be discussing and making a list on future workshops, ideas to present at the next meeting. Ideas include Wine Tour, Social Events, and Workshops with guest speakers.

Treasurers Report: Hans is happy to only do one job. He has handed the membership responsibility to John. Our name is in the process of becoming registered by Oct 6.06. Audit will be performed & completed by Oct for an exchange for free future tickets to the next events. Hans also brought up the point that this association is heading to its 30 year anniversary. We should be doing something special in the coming years. Bank balance is in the area of \$ 12,455.00 after expenses paid. Good to hear!

Junior Chapter Report: Sue has agreed that the integration of the junior member to the active as one body is a positive move. There is a lack of membership in the juniors that for the present time joining as one big group make sense to the juniors and the active membership. Dues & by-laws will have to change in order to reflect this merge.

Members Report: Chris Hansen was looking for interest from the chef's for having a few industry chef's to be part of the next NIC, Culinary Arts information session. He believes that a collaborative effort involving funding agencies, NIC Culinary Arts Program, industry Chef's & NIC graduates would have better outcome & more powerful representation at the session from all areas of the career ladder to success while making the session worth while attending from a future potential student perspective.

Membership Report: John will be looking at his membership information and will work on putting together membership packages for future members. His present idea is to get a hold of a data base through Sysco Foods with chef's & industry contacts.

Education Report: Dwight will continue to work with the committee in revamping the bursary process. He will also make members aware of various competitions and there where about. Continue to nurture new recruits into the association and uphold the importance of bursary commitment towards future culinarians into the industry. Link closely with other educational facilities for workshops, competitions, upcoming next C.C.C certification course, etc...

Next 3 Meetings:

Sept 25 at 5 pm – Executive Meeting, Salmon Point Pub, Black Creek

Oct 2 at 6:30 pm – Dinner Meeting at Sandbar Grill, Courtenay

Nov 6 at 7 pm – Possible Chocolate Workshop at Crown Isle Resort

Dec 4 at 6:30 pm – Social Event at Silky's Restaurant in Campbell River

