

AUTUMN
CONFERENCE
RECAP
PAGE 3

WHAT'S GOING
ON...
PAGE 6

NEW LOGO?
PAGE 9

NOTES FROM THE
B. O. H.
PAGE 11

\$\$\$
PAGE 13

THE BOUQUET GARNI

Newsletter of the British Columbia Culinary Arts Specialist Association



President's Message



Happy New Year BCCASA!!! I hope everyone enjoyed a well-deserved Christmas break and were able to spend some quality time with those you hold closest. Now, with the vacation way off in our rear-view mirror, it is time for many of us to pause, reset and get ready for a new group of excited young culinary students as we enter semester two. This is only my second year with a semester timetable, and I must admit, while I very much enjoy the consistency of students, I am feeling

a little bit of the pressure that comes with a mid-year end of term, that I am only really used to feeling in June. While most students are staying consistent, many are now asking to miss class to study or to catch up on academic work. Others who graduate this month, are checking out and having fun, even though, unlike June, our services continue to go strong. It is a different system, but I am grateful for it to be honest. I think my students have been able to make better connections in the kitchen in terms of skills, techniques and understanding. I also now have a mid-year opportunity to make small changes to classroom procedures or my own pedagogy that I hope will make semester two run even smoother. I am sure I say this every semester, and yes, I do realize that I will likely never be fully satisfied.

I would be missing a huge part of this opportunity of reflection if I did not mention how incredible and inspiring, I thought our October conference was. It was an amazing feeling to be back together again and doing so in such a beautiful town with so many culinary and agricultural influences. As usual, while the tours and catering were so special and educational, I thought that the best times and most inspiring moments were during informal sessions. In a room having drinks, sitting in the lounge with others or even laughing and talking on the bus with colleagues I have been missing for so long. I can't thank our amazing VP enough for planning and taking on the entire conference planning while on vacation.

Lastly, I wanted to share a connection that was recently made that I think may benefit BCCASA members and culinary arts education province wide. Lori and I received an email from the new President of the BC Chef's Association inviting us to attend their meeting being held at VCC. There are currently no secondary chef instructors on their membership and the President, Elizabeth Grimaldi wanted to reach out and see what she can do to attract BCCASA members. When we arrived, we were greeted very warmly, and the members in attendance were extremely welcoming and inclusive into the various conversations before, during and after the meeting. All the chef members were excited to have us there as culinary teachers and mentioned how their hotels and various places of work are shifting to focus on youth and develop relationships with the next generation of cooks. Later, Elizabeth, Lori and I sat down privately to discuss why we thought BCCASA members were not BCCA members. It was a very open and honest conversation that left me thinking that there is great potential for collaboration and networking from a renewed relationship between our two associations. From here, I will continue to grow the relationship in hopes that the culture and inclusiveness of our two associations continue to run parallel. At the end of the day, if the association can benefit us as educators, or programs and/or students, it is very much worth exploring. If we do not continue to evolve, what do we have?

Editor's note:

Hello folks!

I'm still buzzed about our past conference in October. Writing the article, looking at the pictures had me reminiscing over all the fun we had that weekend. Can't wait until this October! If you like to see all the photos from the weekend, click on the link below

<https://photos.app.goo.gl/8r7wQjaL5PWfV8z97>

Big food news this month, was the announcement of the closure in 2024 of Noma, widely regarded as the best restaurant in the world (if you're into deer penis tartar). Chef Redzepi publicly stated that the model was "no longer" sustainable in today's world. Considering rough 45% of his staff work for free, I'm not sure what that says about the state of the culinary industry. What does this mean for the world of fine dining and haute cuisine? Only time will tell.

We're also looking to get some feedback for the BCCASA collective in the form of a logo redesign. Take a look at page 9 for what we're talking about. The link at the bottom of the page should take you to a form where you can give your thoughts.

Well, we're through 2022! Spring break is just around the corner, then it's the quick slide into summer...

Your friendly neighbourhood editor,
Stephen Schram

Autumn Conference



Salt Spring Island BC, October 21st & 22nd 2022
Text & photos by Stephen Schram

With the beginning of autumn and with our worldwide pandemic winding down it was officially time to resume our in person BCCASA fall conference. It might go down as one of our best ever! We had a jam-packed two



days touring, tasting and imbibing across the jewel of the Salish Sea, Salt Spring Island. Our luxurious accommodations were provided by the Harbour House Hotel, which has an amazing restaurant and bar serving as our after-hours social space. The staff treated us like royalty.



Day #1



We began our day on Friday at Gulf Island Secondary School where teacher and gardener Mark Kilner demonstrated his amazing program. Mark focusses on fresh healthy foods, providing much of the sustenance for his kitchen from his accompanying garden full of



fresh greenery, like swiss chard, spinach and kale. His salad bar keeps the student of the school fed on a daily basis with hyper local produce. His impressive array of hydroponics, greenhouses and gardens were the envy of many. He fed us a delicious salad bar lunch, aided by 2 of his dedicated students.

The AGM began with the usual business, during which President Trevor Randle led us on a very interesting presentation of our collective BCCASA history.



We were divided into group of 2 busses, the following will describe the itinerary of Bus #1 (AKA the cool bus):

Next up was a tour of Ruckle Heritage Farm close to Beaver Point where Mike Lan and his son in-law Matt showed us the day-to-day activities and tasks required to operate a small rustic farm. Ruckle

Heritage Farm was established in 1872 by one of Salt Spring Island's earliest settlers, Gordon Ruckle, and is the oldest operating family farm in the Gulf Islands and is a

significant property among BC's working farm heritage sites. BC purchased the land from the Ruckle family in 1973 and it was established as a Class A park in 1974.



Mike and son, now act as stewards of the BC Parks maintained site, caring for a raft of turkeys and a flock of sheep out of the picturesque homestead.



Afterwards, we were off on a tour and tasting of Salt Spring Island Cheese. Former chef turned head cheese maker, Maxim Ridorossi lead us on a talk and tour of the history and manufacturing of good quality chevre. SSI Cheese sits on a scenic woodlot with the sounds of

bleating goat echoing in the background. Their cheeses are all handmade, using traditional methods and only natural ingredients: 100% pure goat milk, sea salt, dairy culture, and rennet. The quality of those ingredients is the key to its great taste.



Our next stop was Jane Squire's impressive "The Garden", greenhouse & small scale farm operation. Supplying hard to find tropical fruit locally for many Lower Mainland farm to table restaurants, Jane has steadfastly blazed her own trail creating a unique biome in which she has created a tropical paradise. Giant avocados, pomelos, lemons, finger limes, and tamarillos were

all growing happily in her packed oasis. Further on she explained how she was able to capture energy from her elaborate system of composting a decomposition. It was a truly unique and special place.



No BCCASA weekend would be complete without a stop for libations, and Salt Spring Island Mead Co. fit the bill. "Martin the Mayzer", as he preferred to be called, led us around his newly hatched meadery operation for some the first sips of his innovative products. Martin's mead, an ancient type of wine made from fermented honey, is infused with a variety of berries and other aromatics to result in highly quaffable tiple that we all enjoyed while gazing in his mighty mirror ball that hung above us in the tasting room/dance rave/storage shed we were crammed into.



Lastly, we came back to the hotel for a quick rest, then made out way across the road to Moby's Pub for a for communal after tour drink and very delicious multi course menu. Moby's was the perfect end to our perfect day. A good time was had by many.



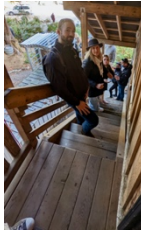
Day #2

After a restful sleep we had time Saturday morning for a leisurely stroll into Ganges for the weekly Salt Spring Island Farmer's Market. All types of haberdashery, chachkies, garments, hand crafts and food stuffs were on display to entice locals and tourists like to partake in the local artist and farm made wares.



Our first stop was the treehouse-in-the-woods like, Salt Spring Brewing Co. We sat among the tress and learned about the history of the

brewery and the various styles of beer we tried from our samples of Dry Porter, Paradise Passionfruit Sour, Golden Ale, and Heather Pale Ale. The highlight was a down the stairs hand to hand relay, to get our tasters into thirsty chefs. Fantastic brews all 'round.



Then it was back to the busses to begin our tour once again, where we rushed off to the lovely Paradise Within Farm. The farm is located on a unique 53-acre property on the edge of the Fulford Valley, only a stone's throw from the Fulford Harbour. Blessed with majestically forested ravines,

acres of Red Alder groves, large pasture fields, ponds and a striking year-round creek, this land calls for the highest level of stewardship. Farmers Satiya Channer and Carlos Grooms practice biodynamic farming, working with the land and nature to create a circular system where waste is kept to a minimum. Of particular interest was how they use chickens not just for food, but also as a fertilizing powerhouse, and bug eradicators. Lunch was provided al fresco in the



warming early afternoon sunshine, by "The Woodshed" Chef Haidee Hart. Drawing inspiration from the farms, forests and ocean around Salt Spring Island, Chef Haidee's menus reflect the exceptional ingredients that the region has to offer. It was one of the best meals of the entire weekend, Chef Haidee is truly talented.



Once again bus bound, our final tour stop was Ciderworks. Self-described "Apple Nerd", Brian showed us



around Salt Spring Apple Company's orchard where they produce one of the largest variety of apples in BC,

474 in total. Varietals like, King Lucious and Orleans Reinette were on offer to taste providing a vast range of tartness, and sweetness. Great cider starts with great apples. Their diverse orchard allows them to make one cider entirely from traditional English and French cider apples, another composed of 100% heritage North



American varieties, another with an international selection of apple varieties that originated in more than 20 different countries and so on. We tasted 4 ciders in the tasting room, all were dry, delightful and refreshing.

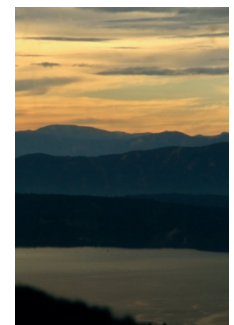
To cap off what had proven to be a fine weekend, we put on our best duds and walking shoes, for the trek up the hill to the iconic Hastings House, where Chef Marcel Kauer and his team put on a dynamic 4 course menu for all.



Great wine, good conversations, and solid food rounded out our experience, and proved a fine cap to our 2-day affair.



Salt Spring Island proved once again that it's simple to get inspired when surrounded by beautiful scenery, passionate folks doing what they love, and inspired colleagues we can share our comparable experiences with.



WHAT'S GOING ON

...around British Columbia

Greetings from the new BC Chef's Association President!



Hello! I'm Elizabeth Grimaldi, the new President of BC Chef Association which also represents our region, CF Vancouver, for the Canadian Culinary Federation. I am a member of Chefs' Table Society.

I am a Red Seal Chef that studied at three very diverse programs: UFV, Cascades Culinary Arts School, and Vancouver Community College. My cooking experience includes farm to table, hotel, fine-dining, catering, institutional, assisting in the Chilliwack School District's Culinary Arts programs and teaching Elders College classes.

I have been self employed as a caterer since 2015. I own Fresh Impressions Catering Inc.

My vision for BCCA is to be welcoming and inclusive to new and current members. I want to help build an association that fosters connections, purpose and encouragement. I welcome open dialogue with all stake holders including associate members and others involved in industries supporting the culinary arts.

BCCA is a supporter of Jr. Culinary Team BC and Jr Culinary Team Canada. We also support the future generations of our industry with culinary bursaries.

BCCA welcomes new members. There are two options for memberships:

1. Canadian Culinary Federation Membership and BC Chefs Association, which includes both provincial and federal memberships

<https://www.culinaryfederation.ca/en/membership-guest.html>

2. BC Chefs Association on its own

<https://www.bcchefs.com/join-us>

The benefits of joining BC Chefs Association include:

- Invitations to monthly Social Meetings
- Networking with industry professionals
- New product sampling, demonstrations and information
- Opportunities to attend/participate in volunteer events with peers
- Branch lapel pin

BC Ag in the Class Web Events!



Abbotsford, BC – January 23, 2023 – To celebrate Canada's Agriculture Day, BC Agriculture in the

Classroom Foundation (BCAITC) invites you to attend two free virtual Cook-Along BC events on February 15! BCAITC Chef Randle will provide expert instruction as he guides participants online through two BC grown recipes:

- 11:00am-11:45am, February 15: Chocolate Espresso Lava Cakes with Crème Anglaise

- 5:30pm-6:30pm, February 15: Turkey Falafel with Garlic Yogurt Sauce and Chopped Salad



BC egg farmer Kristen Poortvliet (Misty Mountain Farm) will join the morning session and BC turkey farmer Jillian Azanza (K&M Farms) will join the evening session to provide fun insights on BC farming. Plus, webinar participants will be entered into draws for a chance to win prizes totalling \$250+.

Chef Trevor Randle said, “The two recipes I will be cooking are delicious, budget-friendly, and locally grown! I'm looking forward to showcasing new easy meal ideas featuring BC foods, as well as teaching some culinary techniques to make the cooking easy fun and enjoyable for everyone, regardless of current cooking strength. I hope you can join us online!”

Pat Tonn, BCAITC Executive Director, said, “We invite everybody to take part in one or both of these fun cooking lessons on Canada’s Ag Day. You can learn new recipes and discover the stories behind BC farms!”



Canada’s Agriculture Day was first launched in 2017. A coast-to-coast initiative of The Canadian Centre for Food Integrity, Canada’s Agriculture Day

is a time to celebrate agriculture and to create a conversation between consumers and producers around the food we love. It’s a day to celebrate Canadian food, and to connect the people who produce it to the people who love to eat it. As Canadians, we can be proud of the people who provide us and the world with some of the safest, high-quality food.

This Cook-Along BC event is an educational initiative of BCAITC, supported by Buy BC in conjunction with the

event’s Presenting Sponsor, BC Egg. Also, thanks to Prize Donor, British Columbia Turkey Marketing Board.

To register for these Cook-Along BC events and find the recipes and menu shopping/equipment list, visit <https://www.bcaitc.ca/events/cook-along-bc-event-february-15>

Space is limited, so register today! Share on social media: #CookAlongBC #CdnAgDay

Iqaluit high school students cook up mouth-watering lunches

By Jane George

March 29, 2021

Accessed at: <https://nunatsiaq.com/stories/article/iqaluit-high-school-students-cook-up-mouth-watering-lunches/>



Students at Inuksuk High School in Iqaluit are in an enviable position: they are learning how to cook and eating delicious lunches.

That’s thanks to the efforts of food studies teacher Lael Kronick and her students in grades 9 to 12.

Pasta with cherry tomatoes, garlic and feta cheese are ready to pop in the oven at Inuksuk High School, where the student-made lunches this month included this baked dish, popularized by a TikTok video. (Photo courtesy of Laele Kronick)

Three days a week they produce tasty, well-balanced meals from scratch, which serve between 100 and 150 students and staff at the school.

For instance, March brought scallops on creamy broccoli pasta, pad thai with veggie spring rolls and prime rib with mixed roast vegetables.

On the monthly menu there was even a recipe, popularized by a viral TikTok video, of baked feta pasta with cherry tomatoes, pasta and goat cheese.

Kronick, who first started the lunch program at Inuksuk in 2017, said the meal production remains similar to how it was then.

But the menu is never routine.

Quite a few items on the menu this month were based on student suggestions, including the kebab wraps, sloppy Joes and TikTok pasta, she said.

“[The students] are from diverse backgrounds and we try to draw on that diversity,” Kronick said, adding that’s a bonus because it allows her to get introduced to new foods.

While in class, students help with the preparation of ingredients and cleanup. They also gain experience in the kitchen by playing different roles on the cooking team, Kronick said.

While the students are measuring, chopping and mixing, Kronick said a lot of peer teaching and exchanges go on.

Along the way, Kronick serves students some “gentle nutrition education.”

“We’re making things from scratch,” she said.

“So they’re seeing what’s going into it. We always have a protein, carb and vegetables, and we always have a salad.”

And sometimes, when they’re not doing food preparation, conversations also turn to serious food-related topics such as food sovereignty, food security and food waste.

Students and staff eat the lunches for free.



“We want students to look forward to coming to school, and sharing food as a community,” said Kronick.

Hunger remains a big problem in Iqaluit, including among students. Kronick said when they eat well, they learn better.

The Inuksuk lunch program is supported by a number of funders, such as the Nunavut Food Security Coalition, the Qikiqtani Inuit Association, the Nunavut Department of Health, Farm to Cafeteria Canada, President’s Choice Children’s Charity and Healthy Horizons (Northwest Co.).

“[The funding] is always kind of pieced together,” Kronick said.

Her wish? “We would really like long term, stable funding,” she said.

DOES OUR LOGO NEED A FACELIFT?

I love our PSA. It's fun, innovative, dynamic, and representative of a wide variety of cooking styles, backgrounds, ethnicities, and regions of this province we call home.

Our logo for our PSA is over 20 years old, which got me wondering, does it need an update?



Stylistically, it's quite good, has a chef hat and dogwood flower along with our acronym. I'm not a fan of the shadow and the font.

Take a look at some of the other PSA's logos. The good ones at least.



Similar yes, but a little more dynamic.

I especially like the logos for Math, Socials and Science & THESA (which are very similar to our own)

Before work is done, we thought we'd throw it out to the collective to get everyone's thoughts. When you have some time, please click on the link below and do the survey

Use this link to complete the survey
<https://forms.gle/BZ3pSXQiWnXapTh77>

NOTES FROM THE BACK OF HOUSE

...great thoughts on what we do

Canada's National Single Use Plastics Ban

I think most of us use some form of single use plastic (SUP) in our cafeterias. I've gone through the announcement and tried to compress and simplify the data so it's a little easier to understand. Hopefully this helps.

I've talked with both reps from GFS and Sysco, and they both said they still have lots of SUP inventory if you care to stock up, but supplies will likely begin to run out around September.

To summarize:

- All plastic cutlery, including compostable plastic versions are gone at the end of 2023. As far as I can tell wood or bamboo versions are still OK.
- The same for straws, no plastic, no compostable versions. Paper is OK
- Foam and non-recyclable food service plastic containers are banned. This usually means it's made from a type of polystyrene.
- Compostable polylactic acid (PLA) plastics are allowed for containers (but not for cutlery)
- Recyclable plastics polyethylene terephthalate (PET), high density polyethylene (HDPE) or polypropylene (PP) are allowed

for containers if recycled. (but not for cutlery)

- Under the current ban establishments can still use all forms of plastic disposables, and suppliers can continue to sell them. (until December 20, 2023) Importing new stock of these products is now banned

MORE...

Effective December 20, 2022, the manufacture and import for sale of the following harmful single-use plastics in Canada will be prohibited:

- checkout bags
- cutlery
- foodservice ware made from, or containing, problematic plastics that are hard to recycle
- stir sticks
- straws (with some exceptions)
- The ban on the manufacture and import of ring carriers will enter into force in June 2023.

Over the next decade, this world-leading ban on harmful single-use plastics will result in the estimated elimination of over 1.3 million tonnes of hard-to-recycle plastic waste and more than 22,000 tonnes of plastic pollution, which is equivalent to over one million full garbage bags.

The Government of Canada will continue to be guided by science as it takes additional measures toward its zero plastic waste goal. The Government is working with provinces, territories, and industry to set an ambitious collection target of 90 percent for recycling plastic beverage bottles. It is also developing regulations to require that certain plastic packaging contain at least 50 percent recycled content and to establish clear rules for labelling recyclable and compostable plastics. Draft regulations are targeted for publication as early as fall 2023. In addition, the Government is developing a plastic registry to hold plastic producers accountable for their plastic waste.

What does this mean for teaching cafeterias?

Cutlery

The Regulations define SUP cutlery as: a plastic manufactured item, made entirely or in part from plastic, that is formed in the shape of a fork, knife, spoon, spork or chopstick, and that contains polystyrene or polyethylene, or changes its physical properties after being run through an electrically operated household dishwasher 100 times

The SUP cutlery prohibited by the Regulations are:

- Forks

- Knives
- Spoons
- Sporks and
- Chopsticks

SUP cutlery has typically been made from polystyrene or polyethylene; however, items made from other plastic resins may also be available. In some cases, SUP cutlery has been made from polylactic acid (PLA), however it is likely that items made out of PLA would not be able to withstand the performance criteria in the Regulations and would therefore be prohibited. Any plastic cutlery that is not made from polystyrene or polyethylene is considered reusable if it does not change its physical properties after being washed in an electrically operated household dishwasher 100 times. PLA likely cannot withstand this criterion.

Food Service Containers

- a plastic manufactured item, made entirely or in part from plastic
- is formed in the shape of a clamshell container, lidded container, box, cup, plate or bowl
- designed for serving or transporting food or beverage that is ready to be consumed
- contains expanded polystyrene foam, extruded polystyrene foam, polyvinyl chloride, a plastic that contains a black pigment produced through the partial or incomplete combustion of hydrocarbons or an oxo-degradable plastic

The types of food service containers, further defined:

Clamshell containers

- Containers that have two halves joined by a hinge that allows the container to be opened and closed
- Includes containers for either hot or cold food

Lidded containers

- Containers that have separate lids (not joined by a hinge)
- Includes containers for either hot or cold food
- Include large, lidded containers for soups to smaller lidded containers for dressings, sauces or condiments

Boxes

- Includes boxes in direct contact with food or those used to transport food already in other containers

Cups

- Includes cups with or without handles
- Includes cups made for hot or cold liquids

Plates

- Are typically flat or concave and used to serve solid food
- Sometimes given with takeout meals, but does not have to have food on it when it is sold/provided to a person

Bowl

- Are typically round and meant to serve liquids such as soups, sauces or stews
- Sometimes given with takeout meals, but does not have to have food on it when it is sold/provided to a person

Containers cannot contain any of the following type of materials:

Expanded polystyrene (EPS) foam

- A rigid plastic, usually white, having a smooth surface, and made of polystyrene beads
- Common uses include cold cups, plates and bowls

Extruded polystyrene (XPS) foam

- Most commonly referred to as Styrofoam, having a rough texture and made of polystyrene crystals
- Common uses include plates, insulated beverage cups, clamshell food containers, and trays

Polyvinyl chloride

- Otherwise known as PVC, a synthetic thermoplastic material made by polymerizing vinyl chloride
- Common uses include clamshells for fruits, cake boxes, salad containers

A plastic that contains a black pigment produced through the partial or incomplete combustion of hydrocarbons

- Also known as “carbon black”, and is added to many plastic

foodservice ware containers to give them a black colour

- Common uses include black plastic food containers, usually covered with a plastic transparent lid

A plastic that contains any additive that, through oxidation, leads to chemical decomposition or to the fragmentation of the plastic material into micro-fragments

- Also known as “oxo-degradable plastics,” “oxy-degradable plastics,” and “oxo-biodegradable plastics,” among other terms
- The oxo- or oxy-degradable plastic has the same appearance as plastic, making it difficult to differentiate and has many uses such as containers, plates, boxes, etc.

Plastic foodservice ware not prohibited by the Regulations:

The following plastic foodservice ware are excluded from the definition of SUP foodservice ware and are not impacted by the Regulations as long as they are:

- Not in one of the shapes described above

- Plastic trays without a lid, typically used for raw meat, fish and vegetables, wrapped in plastic film
- Flexible plastic packaging or wrapping that is used for food that is ready to be consumed
- Not designed for serving or transporting food or beverage that is ready to be consumed.
- Plastic foodservice ware containing frozen food that requires preparation (baking in the oven, heating in a microwave or toaster) before it can be consumed
- Containers made out of plastic that contain raw meat or fish that is not ready to be eaten before preparation or is not meant to be consumed directly from the container
- Cups or containers used by hospitals and care institutions to provide medication to their residents and/or patients
- Containers used for the long-term storage of food, typically found in the middle aisles of a grocery store, for example, peanut butter, apple sauce, olives, chips
- Does not contain one of the prohibited plastics

- Paper and fibre-based coffee cups with a plastic lining, so long as the plastic lining does not contain any expanded polystyrene, extruded polystyrene foam, PVC, carbon black or any oxo-degradable plastics
- Clamshell containers, lidded containers, boxes, cups, plates or bowls made from non-prohibited kinds of recyclable plastics, like polyethylene terephthalate (PET), high density poly ethylene (HDPE) or polypropylene (PP)
- Clamshell containers, lidded containers, boxes, cups, plates or bowls made from non-conventional or compostable plastics such as polylactic acid (PLA)
- The above list is not exhaustive, and only serves to provide examples.

Important date on bans:

- Manufacture and Import – December 20, 2022 (already occurred)
- Sale – December 20, 2023
 - Check with your suppliers
- Export – December 20, 2025



1/16/2023 9:35:27 AM

BCTF
Program Expense Report
For The Month Ending December 31,2022

		MTD	YTD	2021-22	%
		Actual	Total	Budget	Used
Y750	BC Culinary Arts Specialist Association				
904000	PSA Revenues				
	9930 Membership/Subscription Fees	-	(284.00)	-	-
	9934 Interest	(43.43)	(332.45)	-	-
906000	PSA Professional Learning/Conference				
	9940 Fees	-	(16,811.74)	-	-
908000	PSA Meetings				
	9950 Executive PSA	-	2,425.39	-	-
909000	PSA Expenses				
	9970 Operating Expenses	-	262.24	-	-
	9971 Furniture / Equipment purchase	-	140.98	-	-
	9972 Chapter Support	-	100.00	-	-
	9975 Projects	-	29.00	-	-
	9976 Scholarships	-	(1,100.00)	-	-
909000	PSA Conference				
	9980 Conference Operating	-	7,810.51	-	-
	9984 Facilities	-	1,300.00	-	-
	9982 Catering	-	20,108.97	-	-

BCTF
Program Expense Report
For The Month Ending December 31,2022

		MTD	YTD	2021-22	%
		Actual	Total	Budget	Used
Y750	BC Culinary Arts Specialist Association				
	9985 Committee Costs	-	28.78	-	-
	9986 Speakers	-	600.00	-	-
	9999 Miscellaneous	-	9.66	-	-
	Total for Program Y750	(43.43)	14,307.32	-	-
901000	Beginning PSA Surplus				
	9921 PSA Income Surplus	-	(23,763.35)	-	-
	YTD PSA Surplus		14,307.32		
	Ending PSA Surplus		(8,476.03)		

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Have something to share?
Response to an article?
Recipes?
Wanna join the Executive?

LET US KNOW!

Please send any
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It is important that we keep
BCCASA current,
Sharing the ideas and voice of
Che Instructors throughout
British Columbia