

Bouquet Garni

"In cooking, as in all the arts, simplicity is the sign of perfection" - Curnonsky -

December 8, 1997,
Volume 1





Bouquet Garni

Executive Board 1997-1999

President :	Mrs. Susan Leswal	Aldergrove Secondary, Langley (604) 856-2521
Directors:	Mrs. Judith Kirchner	Esquimalt Secondary, Victoria (250) 382-9226
	Mr. Brian Roodenrys	Queen Elizabeth Second- ary, Surrey (604)588-1258
1st Vice President	Mrs. Carolyn Pfortmueller	Richmond Secondary, Richmond (604) 668-6400
2nd Vice President:	Mr. Daniel Lesnes	Garibaldi Secondary, Maple Ridge (604) 463-6287
Treasurer:	Mrs. Dorothy Mufford	Walnut Grove Secondary, Langley (604) 882-0220
Secretary:	Mrs. Dolores Volcz	New Westminster Sec- ondary, New Westminster (604) 517-6220
Education Chair:	Ms. Alison Bell	David Thompson Secondary, Invermere (205) 342-9213
Chairman of the Board:	Mr. Pierre Dubrulle	Thomas Haney Secondary, Maple Ridge, (604) 463-2001

Duties of Board Members

President:	Assists in organization of workshops and attends a variety of meetings and conventions.
Director:	News media, and calling of directors to meetings, membership chairperson
1st Vice President:	Scholarship chairperson.
2nd Vice President:	Newsletter Editor.
Secretary:	Minutes, arrangement of up coming meetings.
Treasurer:	Book-keeping.
Education Chair:	Looks after the video library and education demonstra- tions.



Editor's Note

Welcome to your first BCCASA Newsletter "Bouquet Garni". The main function of this publication is to establish communication between all members of our association. I encourage you all to use this tool. The Board of Directors plan to have four issues per year sent to you; September, November, February and April (when there is no postal strike).

Along with news about meetings, upcoming events and progress reports about our goals in our association, I would like to publish articles about teaching strategies, hygiene/safety, and web sites of interests to Culinary Arts Instructors. Remember, there is no newsletter without contribution from its readers. Please contact me with ideas and /or articles at the address shown on the right.

If you have not yet paid your BCCASA membership please do so immediately; this will ensure that you receive this newsletter in the future along with the benefits of belonging to this PSA.

This publication is made possible with the help of Susan Herman and Angie Lim from the desktop publishing program at Garibaldi Secondary School, Maple Ridge.

Seasons Greetings to you and yours.

Sincerely,

Daniel Lesnes

*2nd Vice President,
Daniel Lesnes,
Garibaldi Secondary*



Participating members in the Seattle Conference
"Expanding Our Culinary Horizons" October 23-24, 1997



*President,
Susan Leswal,
Aldergrove Sec.*

President's Message

Dear BCCASA Members:

It is with great pride that I write my first message as President of our PSA. The last few months for me have been very impressive and rewarding, as I have seen our hard work come to fruition with our own PSA. In August, Pierre asked me to attend our first PSA council meeting in his place. It was an exhilarating feeling to have the announcement made at this meeting about the latest PSA, BCCASA.

However, with this announcement also came new responsibilities. Your executive worked hard to achieve in a very short time, the required documentation to secure our PSA status. Goals needed to be written, budgets decided, accounting and newsletter procedures and policies learned. I am happy to report, that we were one of only 10 PSAs to have our submissions accepted and per capita grant dedicated on November the 1st at the PSA Council Budget Committee meeting.

We have set ourselves some lofty goals this year, as we would really like to increase the awareness of Culinary Arts in BC Education. Credibility and awareness are two key features of our major goals, which are to create an awareness of the links between Culinary Arts and the K-12 Program. Once the awareness of the links is created, to move to the compilation and publication of a journal which profiles the links between the Culinary Arts and the K-12 Program. These goals originated from a presentation John Haen (North Surrey Sec.) made to the executive last spring. We will be asking all our members to help us achieve these goals and we believe that showcasing Culinary Arts will have positive

Our third goal involves achieving a Fine Arts accreditation for Culinary Arts to compliment our Practical Arts credit. Once again, we will be asking for our members' support, as we strive to achieve this goal.

Since tabling our goals, many new concerns and issues have arisen. One of the questions on the conference evaluation form was : What issues or concerns would you like BCCASA to be addressing? I compiled a list from the evaluation forms and I would encourage all members who did not attend the conference to add to this list, by sending to me any concerns or issues they would like to see addressed.



At the Articulation meeting in October, it was decided that the Articulation agreement would remain in place, as is, but the college instructors are still looking for clarification and reassurance re: the issue of Cafeteria vs. Cook Training. It was also decided that we would work jointly with the post-secondary instructors to replace the outdated Cook Training videos. I am also involved in ongoing discussions with School Meals and Secondary School Apprenticeship.

I believe our conference "Expanding Our Culinary Horizons" was a great success. It was a very busy visit, but we made amazing contacts and came away with a new enthusiasm for our subject. We look forward to ongoing contact with our Seattle colleagues in the form of competitions, student and instructor course offerings, exchanges and so on. It was also an opportunity for us to meet new colleagues and to re-acquaint ourselves with teachers from our own BC schools. To quote one member "nice people to meet and be with". For those of you who were unable to attend our conference this year, please mark the day preceding and the Provincial October Pro-D day as the dates for our next conference. Patti Peatt has offered to help facilitate next year's conference in Penticton.

To date, we have 41 members on our roster. As I read over the members' names, I am surprised at how many of you I have not had the opportunity to meet. I would really appreciate hearing from those of you I don't know. Please let me and your executive know something about you, what you do and most importantly how you can help BCCASA. As well, we would like to hear from those of you we know. Our PSA draws its strength from its members. Be involved and promote BCCASA. There are still a lot of potential members out there and there are a lot of members out there with potential.

In closing I would like to thank the outgoing executive members, John Haen and Malcolm Pitches, who although they are leaving the executive, promise to remain involved in our PSA. To Pierre, who becomes Chairman of the Board, I wish to say thank you for the endorsement and I will strive to carry on the fine work Pierre has initiated and achieved. Welcome to our new executive members, Alison Bell, Judith Kirchner and Dolores Volcz. They bring a new perspective to our executive and I thank them for taking on the responsibility of office.

Sincerely,

Susan Leswal

*President,
Susan Leswal,
Aldergrove Sec.*



Red Flag

Daniel Lesnes and Dolores Volcz wish to bring to the attention of the membership that some of our colleagues names have been miss-used as references. Please ensure that if someone uses a colleague as a reference, that you follow through and contact your colleague. A recent situation resulted in loss of money to individuals and a school. BCTF will look into what can be done to warn school districts.



Pro-D Days

Susan is requesting that members send her or fax of their Pro-D dates so that common days be found to provide in-service activities for our members.
Fax: 1(604) 856-9648

Susan Leswal
Aldergrove Community Secondary
26850-29th Avenue
Aldergrove, BC V4W 3C1

Name: _____

School: _____

Pro-D Dates: _____



BCCASA Annual Meeting

October 23-24, 1997

The first meeting of the newly formed PSA, BC Culinary Arts Specialists Association, took place on the coach on our way to Seattle and vicinity. Thirty-nine chef instructors and teaching assistants took part in the meeting.

Elections:

All position were to be elected.

President : Susan Leswal, Aldergrove Secondary

First Vice-president: Carolyn Pformueller, Richmond Secondary

Second Vice-president: Daniel Lesnes, Garibaldi Secondary

Treasurer: Dorothy Mufford, Walnut Grove Secondary

Secretary: Delores Volcz, New Westminster Secondary

Directors: Brian Roodenrys, Queen Elizabeth Secondary

Judith Kirchner, Esquimalt Secondary

Educational Chairperson: Alison Bell, David Thompson Secondary, Invermere

Chairman of the Board: Pierre Dubrulle, Thomas Haney Secondary

Goals: We are going to develop a brochure to illustrate how Culinary Arts fits into the K-12 program

John Haen is committee chairperson

Think about what contributions you can make to this undertaking

Articulation: Agreement with colleges will remain as is.

Each individual college has a different student processing

Articulation applies only to Cook Training methods:, not Cafeteria i.e. the menu must support the practical competencies and the theory must model the learning guides.

Videos: Looking to update the cook training videos.

Viewing of the instructional videos with the college instructors is tentatively set for Dec. 19 at Camosun College. Susan will contact those who volunteered to help with the viewing.

Honorary Member: Peter Brine put forward the nomination of Julius Pokomandy, our first Thesa chapter president. The nomination is being held for further discusion.

*Secretary,
Dolores Volcz,
New Westminster
Sec.*



Simon Fraser Health
Region
Coquitlam/Port
Coquitlam/Maple-Ridge
Moody/Port
Jeet Gill :927-2000

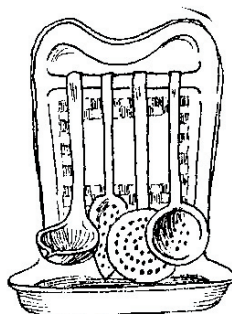
The Main Causes of Food Poisoning

The “Top Ten” list

We now know that most cases of food poisoning are due to people: either things that people do or decisions people make in their establishments. The following list shows the “TOP TEN” food handling practices as the known causes of foodborne illness in foodservice establishments.

The “Top Ten” Food Handling Practices Causing Food Poisoning Outbreaks From these Practices	Percentage of outbreaks
Inadequate cooking	39
Inadequate refrigeration/improper cooling	19
Infected person	16
Improper hand contact with food	11
Inadequate hot holding	11
Early (advance) preparation	8
Cross contamination	8
Unclean equipment	5
Raw/Lightly heated food	5
Inadequate reheating	3

The percentages in the above table add up to greater than 100 percent as the cause of some of the illnesses were by more than one food handling practice.





Gingerbread News

Dear Colleagues:

**Re: NORTH SURREY SECONDARY INVITATIONAL 16th
GINGERBREAD HOUSE COMPETITION 1997**

North Surrey Secondary School's Career Teaching Kitchen cordially invites you to participate in our 16th annual gingerbread competition which will be held in our beautiful school gym on Thursday, December 11, 1997.

Each year that we have the gingerbread competition, the recognition of the skills of our students has increased. Our competition has been seen by large crowds coming to view the houses, numerous newspaper articles, and even a review on national news. We are very proud to welcome you to participate in this skilled event.

We need your entries to be displayed in our gym from 9:00 am until 2:30 pm to accommodate elementary classes that wish to come by bus loads to see all the displays. We hope that you can organize your travel schedules accordingly. Please let us now if you have any problems with this so that we can help you with the placing of your entries in the gymnasium.

*Note: (Frank Hurt's Annual Lard Sculpture Competition March 11, 97 details to follow.)

For those of you returning to our competition, we would like to draw your attention to the new categories for awards, prizes, and trophies. We have changed our criteria for judging to better reflect the variety of skills developed in the houses and to group student houses according to male, female, and co-ed entries. We are enclosing detailed information and an entry form master copy. We are also requiring a nominal entry fee of **TEN DOLLARS PER SCHOOL** to help provide prizes.

We bring to your attention that your entry forms must be faxed to North Surrey at our fax number **(604) 581-1150** by 4:00pm on Wednesday, December 3, 1997, to qualify for awards, trophies and prizes. We hope that you will help us by registering on time because we require the lead time for registrations to plan the competition set-up, and to finalize our awards and trophy orders.

*John Haen,
North Surrey Sec.*



*John Haen,
North Surrey Sec.*

If you need further information, please contact: Chef John Haen (North Surrey 581-4433), or Chef Wolf von Oelffen (Frank Hurt 590-1311). We look forward to your participation.

Yours sincerely,

**John Haen,
Gingerbread Chairman**

Again this year, the Applied Science Technologists and Technicians of B.C. and B.C. Home Inspectors Association have donated \$500.00 in prize money.

Winners are to be chosen by the above association's representatives on the criteria below:

- ◆ best use of gingerbread
- ◆ most original idea, use of decorations
- ◆ best landscaping, yard work
- ◆ most skillful use of icing





Guidelines, Rules, and Judging of Exhibits

****THIS COMPETITION IS ONLY OPEN TO STUDENTS
CURRENTLY ENROLLED IN YOUR TEACHING
KITCHEN!!****

POINT SYSTEM

GOLD	45-50 POINTS	GOLD ROSETTE RIBBON 8 points
SILVER	40-44 POINTS	SILVER ROSETTE RIBBON 6 points
BRONZE	35-39 POINTS	BRONZE ROSETTE RIBBON 3 points

PARTICIPANT **1 point**

All participants will be awarded a certificate and a ribbon to recognize their efforts.

15 originality
15 craftsmanship
20 overall appearance
50 total

TROPHIES will be awarded where excellence is shown for :

- highest aggregate scores to first, second, third, fourth and fifth High Schools
- participation trophies for each school with three or more entries
- Top High School out of District
- One for the top Female(s) with the highest individual score
- One for top Male(s) with the highest individual score
- One for the top CO-ED with the highest individual score

*John Haen,
North Surrey Sec.*



*Chairman,
Pierre Dubrulle,
Thomas Haney Sec.*

Chairman's Message

I would like to take this opportunity to thank the membership for electing me two years ago. These have been two exciting years and with your support as well as the Board we were able to get some positive results. One thing among others stands out and the old saying comes to mind: "Union is strength". When I realized that my application to form our PSA came to an impasse after being turned down by the Council I thought to myself "it is time to rally the troops". After several meetings of the Board a common strategy was designed, the plan for victory was put forward to the PSA Executive and here we are and proud to be the "Culinary Arts Specialists Association".

I believe that in these days if large corporations and their constant merging, a small Association like ours can still make an impact in the education system of this Province for the simple reason that we fulfill a need and meet the demand with flying colors. Not enough is known about all that we do for the students and the teachers of this province. This is why I volunteered to help John Haen with his quest to put together a booklet that will be sent to all MLAs, and various ministries, industries public and private. The only way to achieve positive results with the ministries and the industries is to forget the "I" and address them with "we", as a group of highly trained professionals. We all have at stake the interest of the students we teach.

I feel that our mandate should be to make our program available to students in order to help them to graduate. Locally developed programs help a great deal in that respect but regardless of all our individual efforts we are not always taken seriously because we do not teach a provincially recognized program. When I talk with our fellow members it never ceases to amaze me how different our methods of teaching are. Now is the time to make our newly formed PSA work for us. We have opened the door, we have been recognized as a professional group of teachers but there is still a lot of work to do. The next item your newly elected Board will have to deal with is the issue of membership. I am asking you to join our new PSA in force and bring in associate members and your teaching staff. Although united, we are still lacking the numbers. Again it has been a privilege to serve you and our association. I will still be around and as your Chairman will make sure that the education of the students of this province comes first before any personal interests.

Pierre Dubrulle