

Bouquet Garni

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

May 8, 1998, Volume 3





Bouquet Garni

Executive Board 1997-1999

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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 demonstrations.



President's Message

Dear BCCASA Members:

The school year is drawing quickly to a close and I would like to take this opportunity to bring you up to date on our progress as a PSA. We have made some great strides in some areas and yet in others we are still in the planning stages.

Learning Resource Evaluators

In March, I sat on a selection committee for Learning Resource Evaluators. I am happy to report that the following persons have been chosen to evaluate resources on our behalf. They are Alison Bell, Alexander Varga and Terry Larsen with Judith Kirchner and Rosalie Williams as alternates. They will be responsible for the evaluation of resources for the Cafeteria courses for the next two years. I am still working with the BCTF to gain a liaison with the committees responsible for the Cook Training curriculum and I hope to have positive news for you in the near future.

Culinary Arts/Fine Arts Credit

The work is ongoing for the Culinary Arts/Fine Arts accreditation. The committee would still welcome any input you may wish to give. Direct any information or questions to Judith Kirchner or Alison Bell.

K-12 Project

Included in this newsletter, you will find the proposed outline for the book we wish to create. The book will be composed of case studies of culinary arts programs in our secondary schools, which profile the links between culinary arts and the K-12 Program. I encourage all of you to read the covering page which outlines the types of responses we would like to receive. The balance of the pages show the links that can be made between culinary arts and the K-12 program. This book is an opportunity for us to increase the awareness and credibility of our programs and I hope you will all take the time to send in a story for us to include. If you require any clarification or assistance, please contact either John Haen or myself.

Honorary Membership

A procedure has been developed in order to confer an honorary membership. The steps are as follows:

*President,
Susan Leswal,
Aldergrove Sec.*



*President,
Susan Leswal,
Aldergrove Sec.*

1. A member must submit a letter to the executive by June 30th , giving the name and rationale for conferring the honorary membership. 2. The letter should be signed by at least one other member. 3. The nominee should be retired. 4. The executive will take the nomination to the membership, at the annual general meeting in October.

Cook Training Professional Development

I have arranged for a practical cook training course at the Pacific Institute of Culinary Arts for the last week of June. The course is designed to give practice in th culinary techniques for the practical competencies required in the Level 1 Cook Training curriculum. Anyone interested in the course should contact me, as well as submitting the application form, which you will find in your newsletter, to the Pacific Institute.

BCCASA Conference-October 1998

In the newsletter, you will find an outline of the proposed agenda for our conference in the Okanagan. Patti Peatt and Alison Bell have done an excellent job of arranging some very exciting things for us to do. We hope to have conference registration forms out to you in June, but encourage you to access Pro-D funds now if possible, to make sure you are able to attend. If you have any comments you would like to make about the upcoming conference, please direct them to Patti or Alison.

In closing, I would like to welcome all our new members who have joined us since the last newsletter. Our numbers stand at 55 now and we still have room for growth. I hope members will continue to contact me regarding any issues or concerns they would like to see addressed. I especially would appreciate some input from our members, as your executive begins preparing our goals for next year.

Sincerely,
Susan Leswal



Connections to the K - 12 Education Plan

Dear BCCASA Members:

The following 3 pages represent the outline of the book we are endeavouring to put together, as one of our goals this year. This book is meant to showcase, case studies from the Culinary Arts programs of British Columbia and to show their connections with the K-12 Educational Plan. Each of the pages highlights an area of the K-12 Program. The line graphs and quotes have come directly from the K-12 Program document.

As members of BCCASA, we are hoping that you will be willing to showcase an area of your program that connects with the K-12 Program. Please read over the outline and see where your program makes a fit.

For example, on the page titled Partnerships, you may have a partnership with business, labour, the community and so on. If you do, we would like you to submit a brief outline (approx. 200 words) which describes your partnership. Include the reciprocal benefits. In fact you may want to ask your partner to make a submission. If you have a picture or two, this would also help to highlight the case study. Remember that if you are sending us a picture(s), make sure you include the names of the people in it and make sure you receive written permission from them to use the picture. I have included an example of a permission form.

The same procedure should be followed for the pages titled Social Equity for Children, Principles of Learning and Foundation Studies. On the page titled Celebrating our Graduates Successes, we would like you or the person submitting, to include a photo of the graduate and a profile which covers the areas listed.

This book will only be as good, as your submissions make it. On the other hand, don't miss out on this opportunity to showcase some of the successes of your program. To be included, you must submit by June 15th. If you need help or clarification, you can contact me (Susan Leswal) or John Haen.

*President,
Susan Leswal,
Aldergrove Sec.*



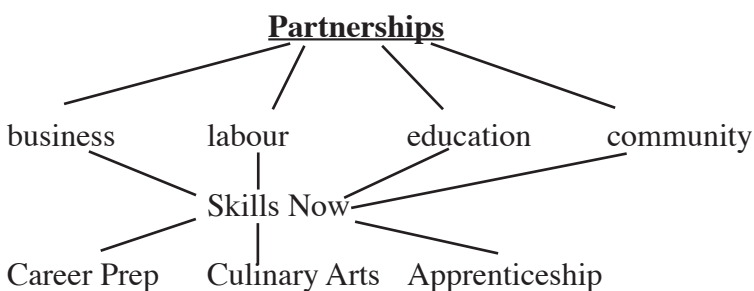
Culinary Arts Connections to the K-12 Educational Plan

Mission Statement:

The purpose of this endeavor is to enlighten all interested persons in the connections between the culinary arts programs in the secondary schools of British Columbia and the K-12 Educational Plan.

*President,
Susan Leswal,
Aldergrove Sec.*

The Kindergarten to Grade 12 Education Plan



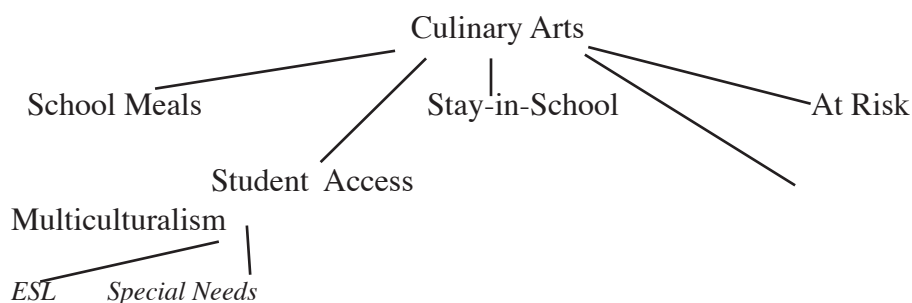
- *work experience
- *district skills plans
- *articulation with colleges
- *credit for skills learned outside the school
- *career program development across spheres
(secondary, post-secondary, private sector)
- *program delivery by business and labour

Students take increased responsibility for learning plans that promote career and personal development and help them meet the entrance requirements of a technical school, university, or college and prepare them for the transition to work or an apprenticeship (p. 3).

Emphasize the community context of schooling, expanded roles for parents, work-school partnerships with social agencies, credentials for out-of-school learning, and sharing of resources (p. 2).



Social Equity for Children



*President,
Susan Leswal,
Aldergrove Sec.*

The education program is designed to meet the needs of all students, including those who face particular challenges because of geographical, physical, mental or social factors (p. 1).

The government supports multicultural education, which promotes understanding and respect for cultural diversity (p. 2).

Celebrating our Graduates' Successes

- Submissions from instructors, industry, students
- Junior Chapter

Profiles to include-educational background (eg. CPP)

- scholarship
- work history
- achievements

Principles of Learning

- *learning requires the active participation of the student
- *people learn in a variety of ways and at different rates
- *learning is both an individual and a group process (p. 1)



*President,
Susan Leswal,
Aldergrove Sec.*

Foundation Studies

A Common Core of Learning

English
fine arts
mathematics
applied skills
science
social studies

In the past, students planning to attend university took courses that were “academic” or theoretical in nature. Students planning for vocational or trade areas took “non-academic” or applied studies. Changes in the workplace have made it necessary for workers at all levels to understand theories and concepts as well as how this knowledge can be applied in practice (p. 10).

BCCASA K-12 Connections Book - Sample Permission Letter

I hereby give permission for photographs of my son/daughter to be used in the book being created by the British Columbia Culinary Arts Specialists Association, which will highlight case studies connecting the Culinary Arts programs in British Columbia Secondary Schools and the K-12 Education Program.

Date: _____ Parent's signature _____

Student's signature _____



BCCASA Conference

Tentative Agenda
October 22-24, 1998

Thursday, October 22, 1998

-check into hotel (Ramada Inn) by 7:00 pm

-walk to wine centre (2 blocks)

7:30pm-11:00pm

* Ice Wine Tasting at Okanagan Wine Centre, Penticton-accompanied by Desserts courtesy Culinary Arts students Penticton Secondary

*Tasting Talk by B.C.'s top wine masters-sharing of knowledge, tips and appreciation for their finest UQA wines

*Handout schedule for Friday

Friday, October 23, 1998

-Breakfast Buffet at hotel (7:30am-9:00am) PSA Meeting

9:00am-2:00pm

*Agriculture Tour-from Vaseaux Lake to Peachland Haiule Vineyards for lunch, tasting and talk by Sandra Haiule

3:00pm-5:00pm

*Summerland Research Station:

*Tour and Panel Discussion

-Local Agriculture and B.C. Cuisine

-Organic Farming

-Food as Medicine

6:00pm-10:00pm

*Dinner and Wine Tasting with a Murder Mystery aboard Kettle Valley Steam Railway

*Hosted by local producers and wineries

Saturday, October 24, 1998

-Continental Breakfast (hotel lobby)

7:00am

*Gyro Park Farmers Market-assorted local produce and crafts

*Walk to and from hotel along river channel and Okanagan Lake

*Return Home

*President,
Susan Leswal,
Aldergrove Sec.*



*Chef Instructor
Terry Larsen
Princess Margaret Sec.*

Lard Sculpture Competition

Spring is in the air and once again it was Lard Sculpture competition time at Frank Hurt Secondary. Thanks to the dedication of Chef Instructors, students, Administration, as well as our volunteer judges, another very successful event was held today.

With the theme of Famous Sculptures we had recognizable and famous statues displayed (complete with the discretionary fig leaves), Statues of Liberty, Greek Gods, Dragons, Gargoyles, Buddhas, Madonnas (of religious variety, not the Rock star type), Pietas, First Nations sculptures, Sphinxes, Aliens, varieties of animals, Mount Rushmore, and even the bust of a well known Surrey Chef Instructor.

Today 84 exhibits, from 14 secondary schools, representing 4 school districts from South Island, the Lower Mainland, and the Lower Fraser Valley, participated in this exciting and popular student competition.

Awards for the top five high schools went to Frank Hurt (56 points), North Surrey (55), Lord Tweedsmuir (44), Esquimalt (43), and Johnston Heights (36).

Top Out of District High School Award went again this year to Esquimalt Secondary.

"Mother Goose Rhymes" from Lord Tweedsmuir with 90 points sculpted by the team of Hannah Bouvette and Donna Moore took the award for Top Female Exhibit.

top Male Entry was created by Travis Merz of Esquimalt Secondary. His "Batman" earned him 93 points.

The Esquimalt team of Angie Collins and Mike Adams took Best Co-Ed Project with their "Dragon" (93 points).

The category Top Theme Exhibit - Famous Sculptures resulted in a tie by two teams from North Surrey. "The American Eagle" (89 points) by Julia Call and Ryan Olderskog and "David" (also at 89 points) by Mary Galser, Amber Langereis, and Meaghan Thompson, shared this year's honours.

Judging for this year's event was carried out by Jim Chisholm (Trustee, District #36 - Surrey), Fernand Houle (Chef/Owner, A & E Catering), Carol Oleksiuk (counselor, Frank Hurt Secondary School), and Mary Polak (Trustee, District #36 - Surrey).

Many thanks to Chef Wolf von Oelffen (Frank Hurt Secondary), Chef John Haen (North Surrey Secondary), and the team of Culinary students from Frank Hurt Secondary for their countless hours of organization and effort in making this event the great success it is every year. Thank you to the principal of Frank Hurt



Secondary, Mr. Lorne Cope, for his support for this annual event.

As I have stated before, but feel it is important to stress is again, competitions like this enable our Secondary Culinary Arts students to show some of their Fine Arts skills and talent to the general public and to let these students see the work of their fellow junior chefs. also, these types of educational events display the calibre and the results of our culinary Arts and Career Preparation programs. these are valuable programs which need to be supported by those who have the power to help students - by nurturing and defending these types of courses and programs when budgets are tight. It is only thorough the dedication and encouragement of Chef Instructors, like the two mentioned above and the many others throughout the province, that we are able to train and guide young people onto the productive career paths of the Hospitality industry (now the number one industry in BC) and to offer many hundreds of students an opportunity for success.

Terry Larsen
Chef Instructor
Princess Margaret Secondary

*Chef Instructor
Terry Larsen
Princess Margaret Sec.*

Top Five Schools:

1.Frank Hurt Secondary	57
2.North Surrey	55
3.Lord Tweedsmuir Secondary	44
4.Esquimlat Secondary	43
5.Johnston Heights Secondary	32

Top Out of District High School:

Top Female Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Hannah Bouvette	Lord Tweedsmuir	90	Mother Goose Rhymes
Donna Moore	Secondary		

**Top Male Entry Exhibit:**

Student(s)	School	Points	Exhibit Name
Travis Merz	Esquimalt Secondary	93	Batman

Top Co-Ed Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Angie Collins	Esquimalt Secondary	93	Dragon
Mike Adams			

Top Theme Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Julia Call	North Surrey Sec.	89	American Eagle
Ryan Olderskog			
Mary Glaser	North Surrey Sec.	89	David

Amber Langereis

Meaghan Thompson

Number of exhibits:

84

Number of schools:

14

Number of students participating:

144

Number of school districts:

4 (Surrey, Maple Ridge,
Vancouver and Victoria)**Judges:**

Jim Chisholm(Trustee, District #36 - Surrey)

Fernand Houle(Chef/Owner, A&F Catering)

Carol Oleksiuk(Counselor, Frank Hurt Secondary)

Mary Polak(Trustee, District #36 - Surrey)

Competition Co-ordinators:**Co-chairs:**

Chef Wolf Von Oelffen, Frank Hurt Secondary

Chef John Haen, North Surrey Secondary

Judging Co-ordinator:

Chef Terry Larsen, Princess Margaret Secondary

Principal, Frank Hurt Secondary:

Lorne Cope

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Student Volunteers: (Frank Hurt Secondary)

Debora Barron

Lori Maric

Chef Instructor
Terry Larsen
Princess Margaret Sec.



Scholarship Winners

The 1998 Scholarship Luncheon, hosted jointly by the BC Culinary Arts Specialists' Association and the BC Chef Association was held at the Westwood Plateau Golf and Country Club in Sunday, May 3, 1998. The luncheon was attended by scholarship winners from both associations, their families and friends, as well as their admiring instructors and chefs from the industry. Each year this has been a time to congratulate excelling students and welcome them into the culinary community.

The guest speakers this year was Trevor Randle.

Trevor is the first Apprentice graduate from a Secondary School, Aldergrove Secondary, Susan Leswal - instructor. He described his experiences taking an apprenticeship while in school.

Susan Leswal and Carolyn Pfortmueller welcomed future chefs into the culinary community within BC

The 12 Scholarship Winners are:

Candice	Partington	Mrs. Volcz
		New Westminster Secondary
	Maria	Quach
Chef Pitches		
Britannia Secondary		Emilinda
Chef Pitches		Basis
Britannia Secondary		Leah
Chef Rees		Nicholis
Chilliwack Senior Secondary		Nick
Chef Larsen		Feeney
Princess Margaret Secondary		Ryan
Chef Webster		Donnelly
Earl Marriott Secondary		Jeannie
Chef Webster		Yaciw
Earl Marriott Secondary		Kristine
Chef Lesnes		Kuperis
Garibaldi Secondary		Kevin
Mrs. Docherty		Connaghan
Walnut Grove Secondary		Ryan
Chef Haen		Olderskog
North Surrey Secondary		Shannon
Chef von Oelfen		Doerksen
Frank Hurt Secondary		
Davina	Cooper	Chef McCombe
		Delta Secondary

*1st Vice President,
Carolyn Pfortmueller,
Richmond Sec.*



Practical Cook Training Course

Location:	Date: June 22-26, 1998
Pacific Institute of Culinary Arts	Time: 8:00 am - 3:00 pm
	1505 West 2nd Avenue
Cost: \$500.00 (lunch included)	Vancouver, B. C.
	V6H 3Y4
	Phone: (604) 734-4488 or 1-800-416-4040
	Fax: (604) 734-4408

The Institute can accomodate a maximum of 10 students, please send a registration form and a cheque to cover the cost of the course to the Institute. Please direct any questions you might have and also inform me (Susan Leswal) by phone (604-856-2521) or fax (604-856-9648) of your plans to register, so I can keep track of numbers. Some of our lower mainland members are willing to billet out of town members, please contact me if you are in need of a place to billet. It is also possible to book a residence room at UBC for approx. \$30.00/night.

Registration Form

Practical Cook Training Pro-D Course

Name: _____

Address: _____

Telephone: _____

Fax: _____



Budget 1997/98

<u>Revenue</u>	<i>Actual 1997/98</i>	<i>Budget 1998/98</i>
Membership	\$1,654.50	\$2,100.00
Surplus outside acct.	5526.87	5527.00
BCTF grant	2750.00	2750.00
Interest	138.43	0.00
Conference fees	1820.00	3055.00
Conference grant	3750.00	3750.00
Total revenue	\$15,639.80	\$17,182.00

*Treasurer,
Dorothy Mufford
Walnut Grove Sec.*

<u>Expenses</u>		
Meeting executive	0	\$200.00
Meeting council	0	500.00
Meeting sub committee	0	200.00
Meeting - other	\$259.75	500.00
Newsletter	146.85	800.00
Publication - other	53.76	200.00
Operating	0.00	600.00
Affiliation fees & meetings	0.00	600.00
Curriculum development	0.00	2100.00
Scholarships	0.00	4666.00
Miscellaneous	5.00	0.00
Conference-operating	6.63	50.00
Conference-facilities	1562.64	3205.00
Conference-catering	1181.42	2000.00
Conference printing	0.00	25.00
Conference future	0.00	36.00
Conference misc.	1628.42	1500.00
Total expenses	\$4,844.47	\$17,182.00
Balance	\$10,795.62	
Budget shortfall	\$1,542.20	
[income]		
Actual available Funds	\$9,253.42	



B.C. Restaurant and Food Service Association

Chairman of the Board,
Pierre Dubrulle,
Thomas Haney Sec.

I recently joined the B.C. Restaurant and Food services Association. I find this organization up to date with what is happening in the Food and Hospitality industry at the Provincial, Regional and National levels. On the educational front, they are current and their monthly magazine is loaded with information. Gordon Skillen, Membership Sales Associate, came in person to my school to welcome me to the Association. A kit was handed out to me as well as a folder on how to open a successful restaurant. I was very impressed and would highly recommend our members to join this vibrant association which will I am sure serve our needs in the future. The cost of membership for Education is only \$125.00 and your school should be able to pick up the tab. We are the root system of the educational tree of the food and hospitality and as such all educational information should be made available to us one way or the other. I feel the B.C Restaurant and Food services Association can do just that for us.

Jenn Kocis
Brienne Langham

Ali Moore
Tovah Parker

Exhibiting Schools:

Points:

Frank Hurt Secondary	57
North Surrey Secondary	55
Lord Tweedsmuir	44
Esquimalt	43
Johnston Heights	32
Queen Elizabeth	29
Spectrum	27
Elgin Park	24
Stelly's	18
Thomas Haney	18
Britannia	15
Semiahmoo	12
Princess Margaret	6
Guildford Park	6



The BCCASA Newsletter is a publication of the BC Culinary Art Specialist Association.

Three issues are published each school year. Subscription to the BCCASA Newsletter "Bouquet Garni" is included in the BCCASA membership. 1998-1998 fees : non-BCTF members: \$39.98; students: \$10. Payment of fees includes the Newsletter "Bouquet Garni", and information about conferences, workshops, projects, and other BCCASA publications and activities. BCCASA membership or subscription runs for 12 months from the time applications are processed by the BCTF staff.

Notice to Contributors

Articles submitted should be submitted in a package that includes:

- a hard copy of the document (proof read and ready to be included into the publication)
- the author's occupation and/or position in the educational system

You may also include any photographs or graphics. If you wish to have these returned please include a self addressed envelope in your "package".

We also encourage that you submit your document on a disk. Please proof read and spell check all work. Save the document in (Macintosh) Microsoft Word 6.0 as text only. If you are using Claris Works 3.0 save text format as "Word 5,6."

Please refrain from using any version of Claris Works lower than 3.0 or any other word processing programs.