

Bouquet Garni

"An army marches on its stomach"

Napoléon 1 (Napoléon Bonaparte 1769-1821)

November 15, 1999

Volume 3

Issue 1









*President,
Susan Leswal,
Aldergrove
Secondary*

Advisory Committee at their meeting this month. The major revision recommendations for Year 1, centre around the following lines:

- *Sauces-move derivative sauces to year 2
- *Meats-move secondary cuts to year 2
- *Baking-move cookies to year 1
- *Line H-metric only/delete US and Imperial measures

I will keep you informed, as the revision process develops. After the submission to the Cook TAC, funding needs to be approved before the revisions can actually take place. If all goes well, we should have the revised learning guides by September, 2000.

As well as the revision recommendations, some issues were identified for consideration by the Cook TAC:

- enforcing Foodsafe and grade 10 or equivalent as pre-requisites for apprenticeship. Foodsafe will still be offered at the secondary level, but it is not offered at the college level.
- once the learning guides and written competencies are revised, a single test bank should be developed to address some of the disadvantages secondary school apprentices experience.
- Cook TAC members seem unaware of the process involved for secondary schools to be offering apprenticeship training.

In closing, I want to thank the members for supporting me through re-election as President. I would also like to thank and congratulate the other executive members who were re-elected. A thank-you to Brian Roodenrys for all his hard work for the association during the last two years, as he steps down as one of our directors. Welcome to Al Irving who was elected to the vacated director's position.

I encourage all members to join our list serve. There are many important issues revolving around our PSA this year. The list serve offers the opportunity for discussion and quick response when questions are asked (see page 15).

Please contact me by e-mail, phone...just call me.

Sincerely,

Susan Leswal



Dear Members,

It is always with enthusiasm that I put together the "Bouquet Garni" newsletter after our annual general conference. We had a wide variety of guest speakers, presenters and tours of facilities on Salt Spring Island. Thank you Al Irving and all the organizers of the conference for such a good quality event.

I look forward to the 17th annual gingerbread competition, held in North Surrey on December 8th and organized by John Haen (if you need further information to enter the competition, contact John at 581-4433).

I would like to take this opportunity to invite everyone to share any stories, strategies, or events happening in your school or district.

Here are some benefits of belonging to BCCASA;

First: The List Server is up and running, we have today 23 members on the list who can now communicate through e-mail. The service is working well. You can join by following the instructions on page 16, or I will be please to add your name on the list.

Second: I am putting the final touches on the winter 1999 directory list of BCCASA active members. If you have recently moved or know a colleague who has recently moved, could you let me know (I am using the BCTF November list of members). I hope to have the list printed and ready by mid December.

Finally: The big project of designing our BCCASA web page. The main purpose to have a web page is for you to have access to all information you may need anytime and in one place. This web page will be accessible through the BCTF web site under the PSA section. Here is a brief list of items I plan include:

- Executive list
- Mission statement
- Upcoming event calendar
- Members list
- Local Specialist Association News
- Curriculum Development
- BCCASA Constitution
- Helpful web links

If you would like to see other items on this site, contact me.

The executive have noticed an increase in Associate members. For your convenience, I have enclosed a PSA application form. If you have a question on how your supporting staff can be part of our association, please contact one of the directors.

Luzia Zemp, instructor Baking and Pastry Arts Dept., attended the conference and has asked me to give you the calendar of Part-time Baking Courses happening at Vancouver Community College starting in January. Make your choice on page 13.

Editor
Daniel Lesnes
Garibaldi
Secondary





*Secretary
Dolores Volcz,
New Westminster
Secondary*

BCCASA CONFERENCE

October 22-23, 1999

The BCCASA Conference had its unofficial start on Thursday, October 21st, as the masses moved to converge on Salt Spring Island. Most of us arrived via the 3:00 p.m. sailing from Tsawassen, arriving in Swartz Bay about 5:30 p.m. and connecting with the ferry to Fulford Harbour approx. 6:30 p.m. The trip was about 30 minutes. On arrival we were met by Al Irving and the school bus that took us into Ganges, and our accommodations at the Harbour House. Moby's Pub became the meeting place for dinner. Friday's breakfast was a buffet at Harbour House.

The BCCASA Conference got underway at Gulf Island's Secondary School with Al Irving, his students and staff hosting us. Susan Leswal, presented the morning session on the Integration of the Cafeteria IRPs and Cook Training Learning Outcomes and student activities. Susan, along with other Culinary Arts teachers in Langley, has put together a teacher resource book to share with us. If you would like a copy please contact Susan (cost is \$45). Kelly Knister from the Ministry of Education enlightened us on the new CTC (Career Training Centers) facilities that exist and are on-line to be created. A hearty pasta buffet lunch complete with three choices of desserts and an exotic fruit platter, was prepared and served by Al's students. While enjoying our meal, local talented flutist, Anthony Prosk entertained us.

In the afternoon we were field tripping in the big yellow school bus that maneuvered us up and down tightly tree-lined trails to the Salmon Farm and yet again to the Goat and Sheep Cheese Farm. The bus trip alone was a great adventure!! The B.C. Salmon Farmers Association hosted us at the "farm", where we saw and learned about the thousands of fish being raised at the site. It was hard to think that anyone could be enjoying the day more than those of us on the warm, sunny docks. After leaving the salmon farm, we toured and feasted on sheep and goat cheese, at the Salt Spring Island Cheese Co. A delightful pastoral way to end the afternoon.

The staff at the Harbour House prepared a dinner buffet that featured fresh salmon fillets provided by the B.C. Salmon Farmers Association. (It was sumptuous!!) As dinner was settling, we had our Annual General Meeting. Of prime interest was the election of BCCAS's Executive for 1999- 2001.



as follows:

President: Susan Leswal
1st Vice President: Carolyn Pfortmueller
2nd Vice President: Daniel Lesnes
Secretary: Dolores Volcz
Treasurer: Dot Mufford
Director: Al Irving
Director: Judith Kirchner
Chairman: Pierre Dubrulle

Secretary
Dolores Volcz,
New Westminster
Secondary

Saturday morning found us eating once again in the Harbour House Dining Room, overlooking the harbour. Brian Roodenrys presented the morning professional activity on Multiple Intelligence And Practical Strategies in the Culinary Arts Classroom. Thanks Brian for helping us to recognise different learning styles and strategies. Look for the results of an activity that Brian had us do, on the listserve. The rest of the morning was spent browsing and buying wares at the Public Market.

Lunch was a delightful three course meal at the charming and elegant, Relais & Châteaux, Hastings House. The menu featured Local Smoked Sockeye Salmon, Grilled Eggplant and Goat Cheese Roulade, Onion and Caper Marmelade; entree of Roasted Leg of Salt Spring Island Lamb and Venison, Truffle Potato Purée with Grainy Mustard, and the dessert of Dark Belgian Chocolate Torte with Espresso Meringue. In the kitchen, Chef Marcel Kauer and Sous-Chef Thomas Render worked their magic with the assistance of Christine MacDonald and Kai Jensen. We had the opportunity to visit them in their kitchen. The food and service were very appreciated. After a stroll on the grounds of Hastings House, we were bussed to Long Harbour for the inter-island trip to Tsawassen via Pender, Mayne and Galiano Islands.

It was a great retreat and professional development conference. Hope to see you all next year!



*Photos by
Pierre Dubrulle
Thomas Haney
Secondary*



*Al Irving and his Students (from left to right):
Hannah Roland Grade 12
Adam Tamboline Grade 12
Tom Clements Grade 12*





**B.C.
SALMON FARMERS ASSOCIATION**

#506-1206 West Pender St. Vancouver, B.C., V6E 2S9

ph: (604) 682-3077 fax: (604) 669-6974



MEDIA RELEASE

Salmon farmers launch new web site

June 9, 1999 – The B.C. Salmon Farmers Association is pleased to announce the launch of its new web site at www.salmonfarmers.org. This is the most comprehensive source of information on B.C.'s salmon farming industry on the net. It contains information of interest to producers, buyers, consumers and anyone wanting to know more about B.C.'s largest agricultural food export.

"Public education on salmon farming is an important part of the Salmon Farmers Association's mandate," says Executive Director Anne McMullin. "The new web site is another way for us to present important information and the perspective of B.C. salmon farmers."

The B.C. Salmon Farmers' site provides detailed facts and figures about the association and the industry it represents. You'll find an archive of association press releases, along with frequently asked questions, and other materials addressing salmon farming issues. You can even get some dinner ideas from a section containing salmon recipes, including some prepared at the association's recent annual general meeting by chef and TV personality Jacques Pepin.

For more information:

Anne McMullin
(604) 682-3077
(604) 662-0217



*Secretary
Dolores Volcz,
New Westminster
Secondary*

**BCCASA
ANNUAL GENERAL MEETING
SALTS SPRING ISLAND**

October 22nd, 1999

Susan Leswal opened the meeting.

Susan brought the membership up to date on activities at the BCTF meetings. She also asked for input and issues that we might want to address.

Treasurer's Report by Dot Mufford

As distributed: showing Balance of \$14,282.52 as of June 30th, 1999.

Peter Brine moved Treasurer's Report be accepted as presented.

Terry Larsen seconded the motion. Carried.

Old Business:

a) Review of the process for presenting Honorary Membership

b) Response to scholarship money

Suggestions:

1. Money can be used to top up the amount each school gives (up to 1 per school) and over time money will be used up.
2. Each teaching kitchen, that is a member of BCCASA is entitled to put forward one person who would receive a small award of recognition (by application process) such as a plaque and/or certificate stating recognition by BCCASA.
3. Use money to buy the plaque that is now purchased by each school.
4. Keep the process as it is now, but use the money to pay for the plaque.
5. Leave the money where it is and eventually a good venue will be found.
6. Money could be given to all chefs to benefit all schools (program or scholarships).
7. Money could be used to assist students to compete in National



competitions.

8. Put money into GIC or T-Bill.

9. Perhaps the process we have should be called something other than BCCASA scholarship i.e., bursery.

After this discussion, it was recommended that the executive look into how other PSAs and the B.C. Chefs' Association uses scholarship money and sets criteria for application.

Motion: by Judith Kirchner

That the BCCASA Executive review the suggestions brought forward and bring their recommendation to the next AGM.

Seconded: by Steve Wade Carried.

4. New Business:

Commercialization of school food service

Deleted, due to lack of representation by someone from the district where the problem is occurring.

Adjournment: Susan asked for motion to adjourn.

Judith Kirchner moved that we adjourn.
Carolyn Pfortmueller seconded. Carried.



Secretary
Dolores Volcz,
New Westminster
Secondary

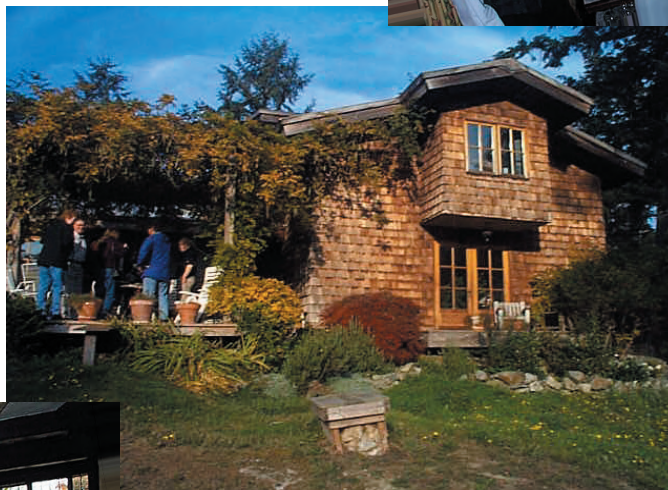


Photos by
Pierre Dubrulle
Thomas Haney
Secondary





Photos by
Pierre Dubrulle
Thomas Haney
Secondary



**Part-Time Baking Course
Vancouver Community College**

Cake Baking And Decorating	Course #s 3450/3458	This is a hands-on course in basic cake baking and preparing various cakes and cakes such as pound cake, chocolate cake, birthday cakes and seasonal cakes. The course also includes basic cake decorating.	Basic cake decorating. \$122.77
Saturdays, Jan. 22 2000 - Mar 26 2000	2400-1340		
General Baking/French Pastry Level 1	Course #s 3794/3402	This is a hands-on course covering the basics of cookies, quick breads, pies, puff pastries and savory tarts. This course includes French pastries such as almond balls, Napoleon sfries, fruit tarts, cream tarts, eclairs, cream puffs, and 4 appropriate seasonal items.	\$122.77
Saturdays, Jan. 22 2000 - Mar 26 2000	2400-1340		
Wedding Cake Decorating Level 2	Course # 7330	This is a hands-on course which includes the covering of a wedding cake, extension work, 3D work, gum paste flowers with figurines. Prerequisite: Wedding Cake Level 1 or relevant experience.	\$170.00
Tuesdays, Jan. 27 2000 - Feb 24 2000	1830-2100		
Plated Desserts	Course # 5022	This is a hands-on course which includes the making of dessert cakes and individual desserts suitable for presentation as well as the making of mints, sauces and accompaniments. This course is a great opportunity for professionals already in the industry as well as for individuals who have some experience in the food industry.	\$120.00
Monday, Jan. 24 2000 - Feb 21 2000	1830-2100		
Yeast Dough Products	Course #s 1753/1754	Hands-on course preparing various yeast dough products such as breads, rolls, Danish, sweet dough, specialty breads and 4 applicable seasonal items.	\$122.77
Saturdays, Jan. 22 2000 - Mar 26 2000	0900-1330		
Chocolate Making & Marzipan Modeling	Course #s 2451/2452	This is a hands-on course covering the tempering of dark milk, and white chocolate, making various fillings, and chocolate figurines as well as dipping vegetables. Marzipan modeling includes animals, fruits and vegetables.	\$122.77
Saturdays, Jan. 22 2000 - Mar 26 2000	0900-1330		
Chocolate Making	Course # 3447	This is a hands-on course covering the tempering of dark milk, and white chocolate, making various fillings, and chocolate figurines as well as dipping of cookies.	\$85.00
Tuesdays, Jan. 25 - Mar 28 2000	1430-2100		
Wedding Cake Decorating Level 1	Course # 4251	This is a hands-on course which includes the covering of cakes, crimping, ribbon decorations, filling, piping and extension work.	\$85.00
Wednesdays, Jan. 26 - Mar 29 2000	1430-2100		
Sugar Crafting	Course # 7130	This hands-on course includes the covering of sugar, sugar crafting, pulling and breaking of sugar and the making of various display pieces.	\$85.00
Monday, Jan. 24 2000 - Mar 27 2000	1430-2100		

For more information contact:
Brigitte Kimmis @443-8317
To register call Admissions @443-8400

Please Note: There is an additional fee of \$7.50 for uniform plus an \$8.00 uniform deposit (refundable at the completion of course if the uniform is returned in good condition within 2 weeks of course completion).

There is also a textbook requirement for some courses. Prices vary.



B.C.C.A.S.A. Statement ending October, 1999

	<i>Actual 1999/2000</i>	<i>Budget 1999/2000</i>
<u>Revenue</u>		
Income surplus	\$14,282.52	\$14,283.00
Surplus outside account	1,458.00	1,458.00
Membership	802.50	1,551.00
BCTF grant	0.00	3,000.00
Other	349.33	0.00
Conference fees	0.00	2,975.00
Conference grant	2,000.00	3,000.00
Total revenue	\$18,892.35	\$26,267.00
<u>Expenses</u>		
Meeting executive	\$ 00.0	\$ 250.00
Meeting subcommittee	00.0	100.00
Publication newsletter	56.60	1,500.00
Publication other	197.55	1,000.00
Publication equipment	0.00	750.00
Affiliation fees & meetings	00.0	600.00
Curriculum development	00.0	1,000.00
Scholarships	00.0	4,666.00
Miscellaneous	0.92	1,000.00
Conference operating	2,000.00	3,500.00
Conference facilities	0.00	200.00
Conference catering	0.00	5,200.00
Conference printing	0.00	25.00
Conference speakers	0.00	1,500.00
Conference hold for future	0.00	3,475.00
Conference-miscellaneous.	0.00	1,500.00
Total expenses	\$ 2,225.87	\$26,266.00
Balance	\$16,637.28	
Budget shortfall	\$ 7,374.65	
[income]		
Actual available funds	\$14,295.74	

Dorothy Mufford

Respectfully submitted: Dorothy Mufford November 16, 1999

Balance in outside account as of Nov.15, 1999 \$2,850.05



Have You Signed On to the BCTF's e-mail Communications List Server for BC Culinary Arts Specialists Association?

The BCTF has established an e-mail communication list server to promote communications between Culinary Arts teachers and to keep such teachers informed as to interests and concerns related to the delivery of service to Culinary Arts students.

Information concerning how to join the list, send mail to the list, and get a list of the members of the list is given below.

1- Joining the list

To join the psa-bccasa list, send a message with the following form (the e-mail address is case insensitive):

From: Mickey Mouse <mickey@toontown.bc.ca>
To: list@bctf.bc.ca
Subject: <leave blank>
Message: join psa-bccasa
Send

2- To send a message to all psa-bccasa list members, use a message with the following form (the e-mail address is case insensitive):

From: Mickey Mouse <mickey@toontown.bc.ca>
To: psa-bccasa@bctf.bc.ca
Subject: "example"-Press release from the ministry-
Message: Here is the text of the most recent press release.

3- To get a list of the current members on psa-bccasa list server

The LIST command will return a list of the members of the list. There are three methods of ordering the list of members:

in the unsorted order,
in alphabetical order, (if order method is ALPHA) or
by the domain name (if order-method is DOMAIN).

From: Mickey Mouse <mickey@toontown.bc.ca>
To: list@bctf.bc.ca
Subject: <not needed>

Message: list psa-bccasa alpha

Let's make good use of this service to facilitate communication between members of our PSA.

by Doug Cousins



The BCCASA Newsletter is a publication of the BC Culinary Art Specialist Association. Four issues are published each school year. Subscription to the BCCASA Newsletter "Bouquet Garni" is included in the BCCASA membership. 1998-1999 fees : non-BCTF members: \$50.83; students: \$16. 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 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 stamped, 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.

IBM documents need to be saved as "text" before submission

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Current advertisement prices are as follows:

Business card size \$25.00 per issue (4 issues / year)

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