

Bouquet Garni

"... poultry is for the cook what canvas is for the painter."

Brillat-Savarin

June 2, 2000

Volume 3

Issue 3





Bouquet Garni

Executive Board 1999 - 2001

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President:	Assists in organization of workshops and attends a variety of meetings and conventions.
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1st Vice President:	Scholarship chairperson.
2nd Vice President:	Newsletter Editor and Webmaster.
Secretary:	Minutes, arrangement of up coming meetings.
Treasurer:	Book-keeping.



Dear BCCASA Members:

The countdown to the end of the school year has begun. Grad ceremonies are only a week away for our school. The school year has been a busy one for me, not only in my job as the Culinary Arts instructor at ACSS, but also as the President of BCCASA.

On May 7th, I had the pleasure of handing out scholarships to deserving Culinary Arts students, at the Awards Banquet held at the Marine Drive Golf Club. This event is one of the highlights of my job as President. I would like to report to you, on some of the other issues and events that have and are evolving for BCCASA.

Articulation Meeting

On May 5th, I attended the Cook Training Articulation meeting, which was held at Simon Fraser University. The day was spent in discussion with the post secondary cook training instructors and other outside agencies, who have a stake in the cook training program.

The first part of the meeting includes updates on each of the cook training programs in the various colleges. We were fortunate to have representatives from SAIT and NAIT, and they filled us in on the differences and similarities between Alberta colleges and apprenticeship programs. One of the most interesting points they made was that their technical training for the apprentices was 8 weeks instead of 4, for each of the three levels. It was also reported that the new CTC at Norkam S. S. in Kamloops has 11, grade 11 students enrolled in the Secondary School Apprenticeship program in Cooking. This SAS program closed down the cafeteria program at the school, an outcome that BCCASA protested. The instructor from the college in Cranbrook reported that the college is having difficulties accommodating the Level 2 apprentices due to the inflow of completed Level 1 apprentices from the Invermere and Fernie secondary schools.

I received at the meeting, a draft copy of the "Chefs and Cooks BC Labour Force Survey 1999" and if you are interested in reading it, please contact me.

At the last Articulation meeting, I raised the issue of mandatory vaccination for Hepatitis A, for all secondary Culinary Arts students. It was reported back at this meeting, from the Ministry of Health Food Protection Programs (Alison) that "this issue has not progressed beyond being an idea. No steps have been made to require vaccinations. At this point, nothing has changed!"

I offered to look into the making and use of labels, to indicate the critical control points and critical control limits in recipes, for the new Food Safety Plans. These are required by the new regulations for all food establishments.

The Centre for Curriculum, Transfer and Technology made the following report at the Articulation meeting. ITAC has approved the Level 1 revisions to the Cook Training Learning Guides. I received draft copies of 5 of the new learning guides. These guides are available for your viewing at the University College of the Cariboo printshop website. By June 2nd, all the learning guides will be available. I will be meeting on June 8th & 9th with the review committee. All instructors are encouraged to preview the new learning guides and direct any suggestions/corrections about the learning guides to the following e-mail site: ftc@cariboo.bc.ca

*President,
Susan Leswal,
Aldergrove
Secondary*



*President,
Susan Leswal,
Aldergrove
Secondary*

Any revisions to the guides will need to be made prior to July 15, as after this date, the guides will be printed, so they are available for September. Do not order the new learning guides until I have a chance to inform you about their new order numbers. If you use the old order numbers, you will get the old learning guides. A new test bank to complement the new learning guides will also be available and ordering information will accompany the new learning guide order numbers.

The revisions to the On Cooking textbook has been pushed forward to 2002.

To view the new learning guides, follow these steps:

1. log on to www.cariboo.bc.ca/printshop/
SCREEN 1
2. click "digital library"
SCREEN 2
3. click on "user login"
SCREEN 3
4. type in user name "cook"
5. type in password "henkel"
6. click on "login"
SCREEN 4
7. click on "cook training" in the side menu
SCREEN 5
8. highlight learning guide
9. click on "view"

The first edition of On Cooking will be supplemented with revised chapters on the web, whenever possible.

The FOODSAFE Level 2 kit has been available since October 1999. FOODSAFE Level 1 is undergoing revision now and the new version should be ready for Fall 2001. The new Level 1 FOODSAFE will integrate some worker health and safety into the course. This is being done through a Memorandum of Understanding with the Workers' Compensation Board. It will also include "some minor updates to the food safety learning outcomes and content and all the videos will be replaced to reflect emerging trends in foodborne illness as well as reflecting the breadth of foodservice establishments, trends in menu items, etc." "A pilot project was undertaken in several school districts to teach FOODSAFE Level 1 using videotaped classes, facilitated by a classroom teacher. The intent of these courses is to expand the number of students who take FOODSAFE rather than supplant FOODSAFE being taught in Cafeteria or Culinary Arts programs in the secondary schools. While the response to these sessions was mixed, it has led to discussions being scheduled with the Ministry of Education regarding broader implementation of the courses."

PSA Council

On May 12th and 13th, I attended the PSAC meeting in Richmond. This meeting addresses a number of the needs and issues for the 33 PSAs that are represented here.



*President,
Susan Leswal,
Aldergrove
Secondary*

We receive updated information from the BCTF staff regarding past and present issues and we pass motions to initiate process for new issues.

Unfortunately, the presentation which related most closely to our PSA was canceled. Barbara Hunter, the Executive Director of the Career Education Society was to have given an overview of CES and a Protocol Agreement between CES and the BCTF was to have been discussed. This presentation will be rescheduled.

Anita Chapman from the BCTF reported on the process of the selection for Ministry Committees. I am happy to report that Terry Larsen was selected to represent us on the Resources Selection Committee (Cafeteria) for a 3 year term. I hope others will consider putting their names forward for these committees. The BCTF maintains a data base of members willing to serve on Ministry Committees. Please contact the BCTF to request an application form, if you are interested.

For this meeting, your executive members completed a survey which charted the time they spent on PSA business, for each of their positions. I think the times surprised us all. This information is being collated for all PSAs and will form part of the body of information about PSAs.

Membership is one of the concerns that affects all the PSAs. We are working in a number of directions to try and address this. The BCTF has created a new pamphlet for us entitled "PSAs WANT YOU", which will be handed out to all new teachers and includes a \$15.00 voucher that can be used as partial payment to join a PSA.

Membership is an issue for our PSA too and I encourage you to renew your membership and to encourage other Culinary Arts instructors in your district to join or renew. At the meeting, our membership roster showed the following breakdown of members: Full BCTF 44, Associate 4, Subscribers 6, Student 3, Honorary 1.

The next PSAC meeting will take place on August 23-24, so please get any concerns or issues to me between now and then.

Conference Plans

For those of you who are participating in the June conference, I look forward to networking with you over the 3 days. Please note also, that preliminary plans have been made for a mini conference on the October PSA day. The workshops for this conference have not been set and I am interested in any input from members about what they would like offered. (See registration on page 17).

Public Education NOT FOR SALE/RESISTING Corporate Control

This conference is presented by the Coalition for Public Education on May 23-24. The motion BCCASA put on the floor in November: "PSAC recommends to the Executive Committee that the BCTF investigate and take a position on the influx/trend towards corporate food services locating in public schools" is directly linked to the issues being discussed at this conference. A report about this conference will follow at a later date.



*George Rees.
Teaching Chef
Chilliwack
Secondary*

In closing, I would just like to thank all those members who have contributed their time and effort to BCCASA this past school year, especially the executive who carry a heavy load. I remind you how important your membership and input is to our PSA. Please join the list serve. There are currently 31 members on the list and this is the best and fastest way for me to get out information. The web page should be up and running very soon. I thank my daughter Sarah and the other members of her University course group for taking on the challenge. More and more members are becoming involved and this is what recharges my batteries and keeps me going. Enjoy your summer break.

Susan Leswal

Food For Thought...

Today perhaps more than ever could be the most important time in a young person's life. Now is the time that they must decide what they should do for the future. Even before one decides on a University education or post secondary training they must decide early in the school year what road they should follow.

It has been said that the hospitality industry will be the number one industry in most provinces by the early 21st century.

Young people are asking more and more what jobs will be around in the future? What careers should I be looking at? What type of job will I be happy with and will give me the quality of life that I would like for myself.

The Senior Secondary Schools in British Columbia have realized the need for a student program to meet the demand for experienced and qualified personnel. Most Senior Secondary Schools have a Hospitality Foods program that teaches first level cooking. Some programs feed over 500 students and staff at lunchtime. Some even have special luncheons where they invite people in for a sit down dinner where the students can learn waiter/waitress training.

There are very high demands that must be met to be successful in the food industry. Requirements such as being on time and having a positive attitude are taught by the Teaching Chefs. Students are taught to work with peers as a team and are always expected to work to the best of their abilities.

Students are also taught some of the basic skills in cooking, such as: basic sauces, soups and entrees, firesafety. FoodSafe, etc.

The results of having program like these are that students leave high school with skills that will meet some of the "industry demands in foodservice." We try to give students a sense of belonging, a set of values they can share with each other and at last but not least, we try to help boost students self esteem.

Yours truly
Chef George Rees
Teaching Chef
Chilliwack Senior Secondary School



Singapore - Thailand Culinary Arts Tour 2000

Written by Miranda Weinberger, Grade 11



*John Haen.
Teaching Chef
North Surrey
Secondary*

On April 8th 2000, seven students from North Surrey Secondary School - Katie Holden, Buddy Kowal, Devin McKinnon, Geordie McLachlin, John Stammer, Tara Tasker and Miranda Weinberger and eight from Frank Hurt Secondary School - Lyla Parker, Joan Ayling, Jamie Wall, Kim McDonald, Corie Hausner, Chandal Slack, Leanne Lindgren and Charlene Pye, departed with Chef Haen and Chef Von Olefson to Singapore in South Asia. We all knew we were about to experience the trip of a lifetime.

After about twenty hours in the air, we arrived in Singapore, where our tour guide took us to our five-star hotel, the Marina Mandarin. Yes, we all felt like Royalty there, I mean who wouldn't, we woke up to the most beautiful and fresh buffet breakfast every morning. We went to places like the largest gem factory and the Royal Orchid Botanical Garden, Little India, the Hindu Temple, Mount Faber and a gorgeous little island called "Santosa Island". We took cable cars there and then we took the monorail all the way around the island.

A few days after we arrived in Singapore, we left for Bangkok Thailand, which was an experience in itself. Just to see how people live, even where they live, it was very emotional but also educational. We stayed in the Landmark hotel, which again made us feel like Kings and Queens. The best thing about this hotel was that it was right in the middle of everything, like the market so we could go shopping all the time and eat close to our hotel. When we got to Thailand we were very surprised to find out that it was Thai New Year, every time we would leave our hotel we would get soaked by water guns and buckets of water, then they would also put this powdery stuff all over you, it did get kind of annoying after awhile, but it meant good luck so we didn't mind too much. Some of the places we visited in Bangkok were the Grand Royal Palace where the King and Queen stay. That place was made out of all gold and gemstones. We also went to the Snake Farm and the World's Largest Crocodile Farm, which was really cool to see how brave they are with their animals. But one of the best days was when we took a three hour bus ride to the Bridge over the River Quai and the cemetery where all the people from the war are buried, then we even went to the Prisoner of War Concentration Camp. It's really sad, seeing what they had to eat, their sleeping conditions, everything - it was unbelievable! Another place we went to was the World's Largest Jewellery Store/Factory, and then we went to visit the largest Pagoda.

A few days later, we got up very early and transferred by plane to Thailand's largest Island called Phuket. I think this was everyone's favourite. For about two days we had some R & R by the gorgeous beach, which was literally across the street from our hotel. This hotel was very different, there was a check-in place in the middle and then three pools, spread out with little huts all around (which were our rooms). It was like a cottage. One day we took a ferryboat for two hours to get to Phi Phi Island, which was gorgeous, ('The Beach' was filmed there). We went snorkeling and had a Thai lunch and then on the way back we went to the Old Pirate caves. The next day we took the long tailed speed boats down the river to Phang NGA (James Bond Island), then enjoyed lunch on a river boat. Then we headed home after the most educational and cultural two weeks of our lives.



Gordon Stewart,
CPH1 (C)
Deputy Chief
Public Health
Inspector
South Fraser
Health Region

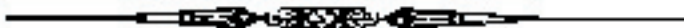
Sue Docherty,
Teaching Chef
Walnut Grove
Secondary

New Food Premises Regulations

July 1999, the Government approved new Food Premises regulations governing restaurants, food stores and food retailers. The regulation sets out minimum requirements for food safety standards. The major changes are contained in Section 10 that requires FOODSAFE training for a food supervisor/manager on staff for each shift, Section 23 and 24 address food safety management, where all food handling, and sanitation procedures are documented with the food safety risks and corrective measures identified. These requirements are the basis of our preventive restaurant inspections. Our Public Health Inspectors have completed training in applied risk management, and safe food processing techniques.

The BC Restaurant and Food Services Association is supportive of this regulation and new initiatives.

Through this next six months, our regional Public Health Inspectors will be discussing those requirements with the operators in our Region and working with them to address these new requirements.



On Friday, May 5th, an informative, well attended workshop on writing Food Safety Plans was held at Queen Elizabeth Secondary School in Surrey, B.C.. Legislation will be enacted July 2000 that requires food service operations to have written procedures in place for each menu item that include critical control points and critical control limits.

The keynote speaker during the morning session was Gordon Stewart from the Boundary Health Unit. During this session Gordon discussed the HACCP plan. Once critical control points and limits are established for the HACCP plan, they must be monitored. Corrective action must be implemented if critical control points and limits are not met. Gordon also mentioned that WCB is planning to update the Food Safe Program including the videos. As well, we received the following handouts; What is a Food Safety Plan?, Ensuring Food Safety, and Food Protection, Vital to your Business. Gordon's casual, informative approach made the task of preparing these plans not appear so daunting.

After the morning session we enjoyed a delicious lunch of Caesar salad, lasagna, garlic bread and to die for cheesecake prepared by Brian Roodenrys, his staff and students. Many thanks Brian, for the delicious lunch.

When lunch was finished, we gathered in small groups to examine our own menus and recipes. Once we sat down and determined critical control points and limits, we went through our menus and recipes quickly. Some suggestions to speed the process included pre-made stamps or labels to mark the critical control points or limits on our menus and recipes. This workshop was well timed and educational. It alleviated the fears that implementing these plans would require my whole summer!!!

Submitted by Sue Docherty
W.G.S.S.



FSNET MARCH 29, 2000
PLASTIC FOOD WRAP WILL WARN US ABOUT
POISONING: CANADIAN COMPANY'S
INVENTION WILL BUILD IN ALERT SIGNALS

March 29, 2000 National Post/Discovery

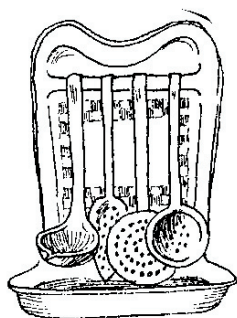
A18

Monica Matys

Searching for expiry dates and sniffing food to detect spoilage may, according to this story, soon be things of the past in the kitchens of Canada.

Toxin Alert Inc., a biotechnology company in Mississauga, Ont., has, the story says, developed a method to incorporate an antibody-based diagnostic test on to the inside of typical polyethylene home storage wrap to alert consumers to the presence of listeria, E. coli, salmonella and campylobacter. The antibodies will warn consumers when dangerous bacteria are present in any food by triggering an alert sign on the wrap. Once the wrap is shown to be "positive," it cannot be reused. Gordon Furzer, vice-president of operations at Toxin Alert, was quoted as saying, "Our president was reading the newspaper one day about a child who died eating a hot dog, from listeria contamination. He was the one that said, 'Why can't we put our clinical diagnostics on to something that would tell consumers?' There was no eureka day ... it came from there. What we see as a major issue with the food industry is there is no quality control in the home other than the smell test. And smell really doesn't indicate bacteria."

The story says that the Canadian Food Inspection Agency estimates that food poisoning affects more than a million Canadians annually, although the actual figure is probably much higher. While the process has been in development for the past two years, how the product will actually be marketed is yet to be seen. Furzer was further quoted as saying, "This [technology] will be marketed by food processors, sandwich bag producers and [polyethylene] film producers as their own trade names. What the final version presented to the consumer is, whether it's a logo or a skull and crossbones, will depend on their marketing." added. For now, the company has developed a generic "X" to appear on the wrap as a warning. The product is expected to hit store shelves later this year.



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Carolyn
Pfortmuller
Chef Instructor,
Richmond
Secondary

2000 BCCASA Scholarship Luncheon

The 2000 Scholarship Luncheon, hosted jointly by the B.C. Culinary Arts Specialists' Association and the B.C. Chefs Association was held at the Marine Drive Golf Club in Vancouver on Sunday, May 7, 2000. The luncheon was attended by scholarship winners from both associations, their families and friends, as well as their instructors and chefs from the industry. Each year this has been a time to congratulate excellent culinary arts students and welcome them into the culinary community.

Susan Leswal, BCCASA and Michael Pinter, BCCA, each welcomed the scholarship recipients, donors and guests.

A sumptuous Sunday Brunch was prepared by Executive Chef Stephen Hall and his Brigade, offering us a medley of Smoked Seafood, Chilled Meat Selection, Cajun Salmon, Baron of Beef, Personalized Omelettes, Pastries, Fruit and Cheeses.

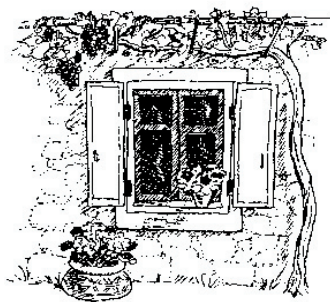
Michael Noble, the guest speaker, spoke about the future of the food and hospitality industry and what place the scholarship recipients from BC High Schools will play in it.

A new addition to our Scholarship Luncheon was the awarding of the certificates to 10 chefs who have recently received their Certified Chef de Cuisine status. This gave students a chance to hear about the opportunities that await them if they have the desire and the fortitude to make their dreams come true.

Chris Mills, our Canadian Bocuse d'Or culinary competition contender spoke briefly about his upcoming fund raising event and the participation of some of the Lower Mainland's world class Chef de Cuisine.

B.C. CULINARY ARTS SPECIALISTS' ASSOCIATION 2000 SCHOLARSHIP RECIPIENTS

Ryan Stone	Chef Dubrulle	Thomas Haney Secondary	
Josh Hodson		Chef Dubrulle	Thomas Haney
Secondary			
Jesse Dupuis	Chef Rees		Chilli wack
Secondary			
Shawn Downey	Chef Rees		Chilli wack
Secondary			
Joan Ayling		Chef Oelffen	Frank Hurt
Secondary			



16th Annual Frank Hurt Secondary BC Lard Sculpture Competition Wednesday March 15, 2000



*Terry Larsen,
Chef Instructor,
Enver Creek
Secondary*

The first Lard Sculpture competition of the new millennium was held on March 15, 2000 with the theme of Science Fiction and Fantasy.

This was the sixteenth annual event to be hosted by Frank Hurt Secondary in Surrey. Thanks to the dedication of Chef Instructors, students, Administration, as well as our volunteer judges this again proved to be a marvelous event.

The theme of Science Fiction and Fantasy enticed the majority of the student participants to wax (lard??) creatively with exhibits that ran the gamut of imagination and ingenuity. We were dazzled by Chinese dragons, European dragons, and mythical dragons. As well, we saw magical entities, fairies, sea creatures, statutes, busts, cartoon characters, Star Wars figures, and Jimmy Hendrix boppin' and rockin' as if he had never left us. The work and detail of the exhibits presented today was as good as many professional pieces we have seen in Culinary Salons.

One hundred and fifty students from 12 schools produced, transported and showed 78 exhibits. School districts represented at this competition were Esquimalt, Saanich, and Victoria from south Vancouver Island and Delta, Surrey, and Vancouver from the Lower Mainland.

Awards for the top five high schools went to Frank Hurt (79 points), North Surrey (64), Esquimalt (39), Johnston Heights (36), and Elgin Park (24).

Top Out of District High School Award was presented to Esquimalt Secondary.

Ashley Langereis, Heidi Graham, and Tori Jones of North Surrey Secondary took the Top Female Award for their sculpture of the legendary Jimi Hendrix (98 points)

Top Male Entry was designed and sculpted by Devin MacKinnon also from North Surrey Secondary. His "Pug (Dog)" earned 96 points.

Edward Chang and Mavis Lee, from Delta's Seaquam Secondary, won the top Co-ed prize with their magnificent representation of the Four Guardians of Chinese Culture -- a fantastic creature combining the features of the Blue Dragon, the Black Tortoise, the Linnet, and the White Tiger which they called "Loss". (98 points)

The category of Top Theme Exhibit - Science Fiction and Fantasy was also won by Edward Chang and Mavis Lee of Seaquam Secondary.

Judging for this year's event was carried out by Bob Chadwick (Director of Instruction - Career Programs, District #36 - Surrey), Kim Evoy (School Trustee, District #36 - Surrey), and Mary Polak (School Trustee, District #36 - Surrey).

As with any event of this size and scope many people need to be thanked for their efforts. Thanks go 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 hours of organization and effort in making this event another success. Also, thanks to the principal of Frank Hurt Secondary, Mr. Lorne Cope, for his support for this annual event and to Sheila Morrisette, Vice Principal, Frank Hurt Secondary who filled in for Mr. Cope as Master of Ceremonies.

Once again, our Culinary Arts students have done themselves, their Chef Instructors, and their schools proud with this display of their talent and skills and we



*Terry Larsen,
Chef Instructor,
Enver Creek
Secondary*

16th Annual Frank Hurt Secondary BC Lard Sculpture Competition March 15, 2000

Theme: Science fiction Science Fantasy

Top Five Schools:

1	Frank Hurt Secondary	79	
2	North Surrey Secondary	64	
3	Esquimalt Secondary	39	
4	Johnston Heights	36	
5	Elgin Park Secondary	24	

Top Out of District High School:

Esquimalt Secondary	39
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Top Female Entry Exhibit:

Student(s) Name	School	Points	E x h i b i t
Ashley Langereis Hendrix	North Surrey Secondary	98	J i m i
Heidi Graham Tori Jones			

Top Male Entry Exhibit:

Student(s) Name	School	Points	E x h i b i t
Devin MacKinnon	North Surrey Secondary	96	Pug (dog)

Top Co-Ed Entry Exhibit:

Students Name	School	Points	E x h i b i t
Edward Chang Loss	Seaquam Secondary	98	
Mavis Lee			

Top Theme Entry Exhibit:

Student(s) Name	School	Points	E x h i b i t
Edward Chang Loss	Seaquam Secondary	98	
Mavis Lee			

Number of exhibits: 78

Number of schools: 12

Number of Students Participating: 150

Number of School Districts: 6

(Surrey, Delta , Vancouver, Saanich, Esquimalt, and Victoria)



Judges:

Bob Chadwick Director of Instruction - Career Programs, District #36 (Surrey)
Kim Evoy School Trustee, District #36 (Surrey)
Mary Polak School 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, Enver Creek Secondary

Principal, Frank Hurt Secondary:

Lorne Cope

Student Volunteers: (Frank Hurt Secondary)

Joan Ayling, Corie Hausner, Amanda Meszarics, Charlene Pye, Pavlina Vaverka,
Jamie Wall, Kiomi Wied.

Exhibiting Schools

Points

Exhibiting Schools



Dear Members

With this issue of Bouquet Garni, you have also received your copy of the new BCCASA members' Directory. Could you please verify that your entry's information is correct; if not, please let me know, and I will print new labels and send them with the next Bouquet Garni.

This list includes all active members as of May 2000. If you notice that some of your colleagues are not listed, encourage them to renew or to apply for a membership (there is a form at the end of this issue). They will receive their updated directory, and all other members will be sent labels of new entries to be pasted into their directories. This way, I hope to keep an accurate list with your help.

I want to thank everyone who contributed to this issue. Any stories, events, news you feel that would be beneficial to other members are always welcome. The next issue is scheduled for the fall, meanwhile have a great summer.

Daniel Lesnes

*Terry Larsen,
Chef Instructor,
Enver Creek
Secondary*



D o r o t h y

B.C.C.A.S.A. Statement ending March 31, 2000

<u>Revenue</u>	<i>Actual 1999/2000</i>	<i>Budget 1999/2000</i>
Income surplus	\$14,282.52	\$14,283.00
Surplus outside account	0.00	1,458.00
Membership	1,695.00	1,550.00
BCTF grant	3,000.00	3,000.00
Other	528.14	0.00
Conference fees	0.00	2,975.00
Conference grant	3,000.00	3,000.00
Total revenue	\$22,505.66	\$26,266.00

<u>Expenses</u>		
Meeting executive	\$ 104.13	\$ 250.00
Meeting subcommittee	0.00	100.00
Publication newsletter	394.24	1,500.00
Publication other	199.79	1,000.00
Publication equipment	0.00	750.00
Affiliation fees & meetings	0.00	600.00
Operating	80.00	
Curriculum development	0.00	1,000.00
Scholarships	0.00	4,666.00
Miscellaneous	3.68	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	\$ 2,781.84	\$26,266.00

Balance **\$19,723.82**

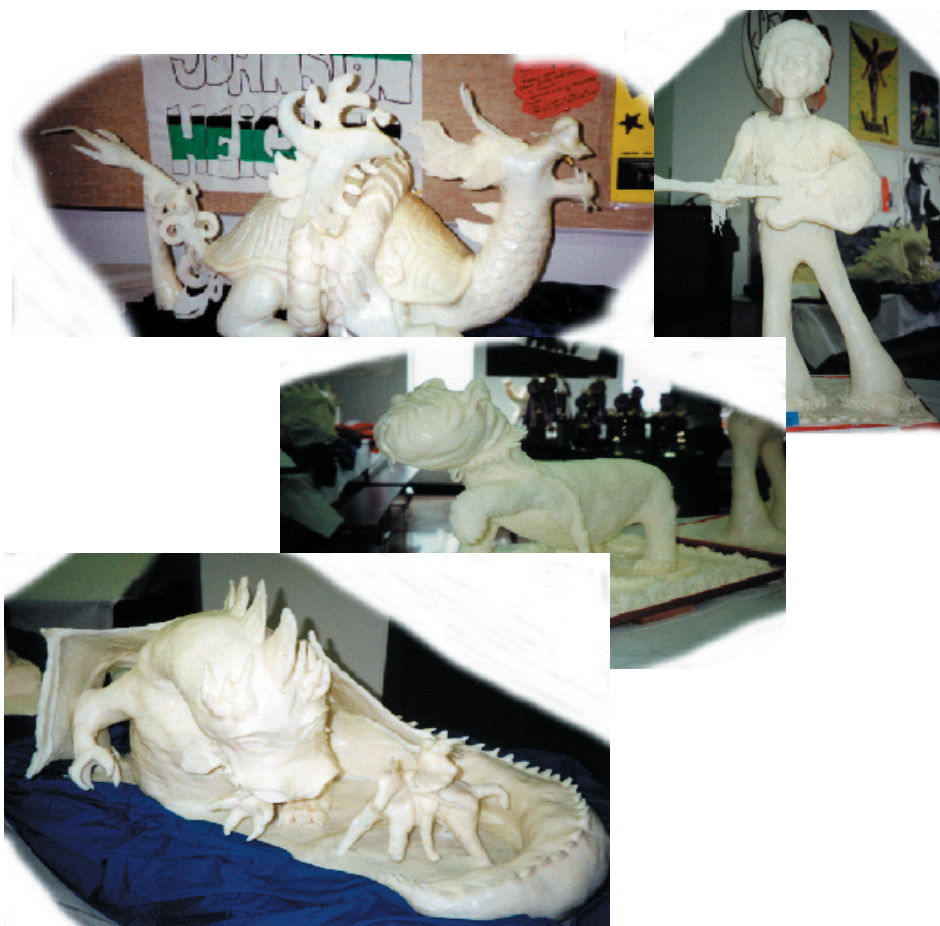
Budget shortfall [income] \$ 4,291.67

Respectfully submitted: Dorothy Mufford, April 17, 2000

Balance in outside account as of February 16, 2000 **\$2,832.46**



*Gordon Stewart presenting
the Food Safety Plans*



*16th Annual
Frank Hurt
Secondary
Lard
Sculpture
Competition*



Sunday May 7, 2000 - Scholarship Winners



*A Trip to
Singapore -*





BCCASA Mini Conference/October 20, 2000

Pacific Institute of Culinary Arts at Granville Island

9:00-9:30 Breakfast
 9:30-11:30 Speaker (Ministry)/Annual General Meeting
 11:30-1:00 Tour Granville Island
 1:00-3:00 Lunch
 3:00-4:30 Kitchen Demonstrations

Cost: Member \$25.00
 Conference with Membership \$65.00

In order to meet all the conference deadlines, registration forms must be received by October 6, 2000

Registrations should be sent to: Dot Mufford
 C/O Walnut Grove S. S.
 PO Box 32059, Langley, BC
 V1M 2M3

BCCASA Mini Conference Registration Form-Pacific Institute of Culinary Arts at Granville Island

Name:

School:

District Name and Number:

Address:

School Phone :

School Fax:

Home Phone:

E-mail Address:

Special dietary or other requirements:

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About BCCASA

Bouquet Garni 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. 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.

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

Address your contribution(s) to

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BCCASA Advertising Policy

The British Columbia Culinary Arts Specialist Association reserve the right to be selective in the acceptance of advertisements, including, but not limited to, vendor, content and style. Unless other arrangements have been made, a cheque for the full amount must accompany advertisement copy; otherwise the ad will not be published.

Current advertisement prices are as follows: Business card size \$25.00/issue (4 issues / year)

List Server

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 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

