

Bouquet Garni

"... poultry is for the cook what canvas is for the painter." November 14, 2000

Volume 4

Brillat-Savarin

Issue 1





Bouquet Garni

Executive Board 1999 - 2001 and their Duties

President :	Mrs. Susan Leswal	Aldergrove Secondary, Langley (604) 856-2521
	Assists in organization of workshops and attends a variety of meetings and conventions.	
Directors:	Mrs. Judith Kirchner	Esquimalt Secondary, Victoria (250) 382-9226
	Mr. Al Irving	Gulf Island Secondary Salt Spring (250)537-9944
	News media, and calling of directors to meetings, membership chairperson	
1st Vice President:	Mrs. Carolyn Pfortmueller	Richmond Secondary, Richmond (604) 668-6400
	Scholarship chairperson.	
2nd Vice President:	Mr. Daniel Lesnes	Garibaldi Secondary, Maple Ridge (604) 463-6287
	Newsletter Editor and Webmaster.	
Treasurer:	Mrs. Dorothy Mufford	Walnut Grove Secondary, Langley (604) 882-0220
	Book-keeping.	
Secretary:	Mrs. Dolores Volcz	New Westminster Sec- ondary, New Westminster (604) 517-6220
	Minutes, arrangement of up coming meetings.	
Chairman of the Board:	Mr. Pierre Dubrulle	Thomas Haney Secondary, Maple Ridge, (604)463-2001



Dear BCCASA Members:

Once again, the October PSA day provided many of us with the opportunity to come together to socialize, plan and experience Culinary Arts.

Forty-two people came out to the conference at the Pacific Institute of Culinary Arts (PICA), some regulars and some new faces. I believe everyone enjoyed the day and I want to thank PICA for hosting us. At the AGM, a number of initiatives were presented to members and I will speak to a few of them.

New Constitution

Over the last year, the PSA's were asked to submit their constitution to the PSACE, so they could be reviewed. At the summer session, the constitutions were returned and they were notated where changes needed to be made; to bring the constitution in line with BCTF policies. The revised BCCASA Constitution was presented and adopted at the AGM on October 20, 2000.

Scholarship Funds

At the 1999 AGM, the executive of BCCASA was given the task of coming up with a use for the scholarship money rolled over from our organization when it was a Chapter of THESA. The executive came up with the following proposal, which was adopted at the AGM.

The money will be used to create a scholarship plaque for each member school and the plaque will carry name plates recognizing the Culinary Arts Student of the Year. The plaques are designed along the lines of a Chef's hat and the Technology Department at my school has offered to make them. The plaques will be made out of maple, and once the plaques are made, they will be suitably engraved. The executive is very happy to finally have the decision about the scholarship money behind us.

HIEAC Award

At the conference, I had the opportunity to display the Sanelli knife roll that HIEAC under Tony Wood has offered to donate to each teaching kitchen/cafeteria, as an award. On behalf of all of us, I would really like to thank Tony and HIEAC for this gesture. Information will be forthcoming, so that teachers will know the process to follow for accessing this award.

Sanelli Knives

In conjunction with the above award, Peter Mah of Belcarra Equipment Agencies Ltd. (Sanelli Knives) 555 Clarke Rd. Unit #11, Suite #8, Coquitlam, B.C. V3J 3X0 has extended a further opportunity to our members. BCCASA members and their students will have the opportunity to buy Sanelli knives and tools at very favourable prices. I

*President,
Susan Leswal,
Aldergrove
Secondary*



President,
Susan Leswal,
Aldergrove
Secondary

have enclosed a brochure for your information. If you are interested in accessing this opportunity, please contact Peter at (604) 939-6382 or by e-mail at PeterC_Mah@telus.net for details.

Textbooks

I have also enclosed a letter and a business card from Midge Mason of Hawthorn Educational Group. She is the contact person for Wiley books such as, *Professional Cooking*, by W. Gisslen. She was kind enough to send some texts for us to peruse at the conference.

ITAC Video

Chuck Murray from the Curriculum and Training Branch of the Ministry gave a talk about Career Programs and also brought an ITAC video for us to view about Secondary School Apprenticeship. Tony Wood informed me yesterday that he has requested copies and will be sending one out to each school.

My health has been a little rocky over the last year and I will be on a medical leave during the month of November. I still have access to my e-mail and I am trying to perform my Presidential duties as prudently as possible, but please excuse any delays in correspondence right now. I hope everyone who has joined the list serve will do so, as this is the easiest way for me to communicate right now. Hope your school year is off to a good start.

Sincerely,

Susan Leswal



Editor,
Daniel Lesnes,
Garibaldi
Secondary

Dear BCCASA members,

It is always with excitement and a sense of challenge that I edit the Bouquet Garni before bringing it to the print shop. I want to thank all the contributors for this edition and as you probably know, I am always looking for stories that have happened or are going to happen in your district, school and classroom you would like to share and would be valuable to other members.

On Saturday October 28, I attended the first PSA Webmanager training session at the BCTF where 12 or 14 other PSA were also represented. The day was filled with new ideas. Currently, the BCTF is offering services such as space on its server for PSA's web sites, the ListServe support (also called Mailing Service), and have recently upgraded the internet connection speed for faster downloads. Meanwhile, the BCTF is very supportive in working on other services, for example: the possibility to consult

A Week at the Pacific Institute of Culinary Arts



I had the good fortune of being one the ten members of the B.C. Culinary Arts Specialist Association to spend the last week of the 1999 / 2000 school year at the Pacific Institute of Culinary Arts taking a baking course under the instruction and direction of Pastry Chef Instructor Jerome Dudicourt. The material covered by the course consisted mostly of bread and pastry production with many helpful practical hints given out by Chef Dudicourt along the way. It was a very enjoyable, social, and instructive experience that helped remind me what it is like to be a student instead of a teacher.

“we share common problems and difficulties. Solutions and inspiration are often found through casual conversations with colleagues”

The week started for me as it does for many students in our classes with the realization that I was missing some of the basic items I would need in the kitchen classroom. I had forgotten to bring both aprons and kitchen clothes for the week. As often happens, my colleagues and co-workers stepped forward to help. There were many familiar faces and some new ones in this crowd of ten eager learners. I quickly realized I was the only male among nine females. I recognized Sue Docherty and Dot Mufford from Walnut Grove Secondary, and Susan Leswal from Aldergrove Community Secondary. Others in this group were recognizable but not known. This by itself is one of the best reasons to take a course with other professional cooking teachers. You get to know and to network with them. You learn that although all are programs are different in the way they are organized, we share common problems and difficulties. Solutions and inspiration are often found through casual conversations with colleagues. The week provided a good time with nine other teachers that I got to know a little better.

The first part of each day was spent at a frantic pace as we worked at bread production. Chef Dudicourt had infinite patience and talent that he shared with us. We worked in groups of two or three taking turns making different bakery items. We would make french, sourdough, baguette, brioche, danish, and croissant dough daily. We also made rye sour, focaccia, and pita during the week. We learned about and made French, Italian, and Swiss meringue. Other items we worked on were choux pastry, lemon tart, and pastry cream. We were given demonstrations by Chef Dudicourt on the making of chocolate truffles, chocolate mousse, fruit mousse, and Biscuit Joconde. Each day cooking pairs would jockey to get to make the items they had not yet made. Everyone was eager to try the danish and the croissant dough. The trick was to roll this dough without having butter squirt out through the different layers. I was not quite as successful as I would of hoped.

Our efforts showed obvious improvement throughout the week. This was most evident in our rolling of buns and brioche. Our first buns were mostly flat hockey puck wannabees. The dough was not in tight balls. Some of us, myself included, had trouble becoming accustomed to the quick and efficient hand thumb movement Chef Dudicourt demonstrated to us. Some even reverted back to the method of pulling and tucking the

*Richard Santos
Professional
Cooking Teacher
Clarence Fulton
Secondary
Vernon, B.C.*



*Richard Santos
Professional
Cooking Teacher
Clarence Fulton
Secondary
Vernon, B.C.*

dough in underneath the ball. A real success at the end of the week was the brioche, the golden brown buttery bun with the ball on top. The first brioche buns we made were flat looking objects with the little ball fallen over to the side. The little ball on top of the brioche was often as big as the bun it was on top of. On the last day I believe only one of our brioche buns lost its top.

Everyday we enjoyed a wonderful lunch served either in the staff room or in the school dining room. Lunches consisted of three courses. The food was always very well

prepared and presented. Culinary students in clean chef uniforms gave us excellent service. Myself and many of my colleagues bought freshly made pastries and breads from the school. Like our own students we wanted to show others what we had created.

The success of this week long course is due to the staff and instructors at The Pacific Institute of Culinary Arts, especially Chef Jerome Dudicourt. He demonstrated a manner and patience I hope I have with own students. Chef Dudicourt freely shared recipes, techniques, and tricks of the trade. One especially interesting technique was the use of ice to create the necessary steam needed for crusty type breads.

It was most certainly a week very well spent with old and new friends. I had the opportunity to learn and expand my own abilities. I would like to thank The Pacific Institute of Culinary Arts for arranging this course and recommend any other courses offered by P.I.C.A. to B.C.C.A.S.A. members.

Richard Santos
Professional Cooking Teacher
Clarence Fulton Secondary

GingerBread House Competition 2000

North Surrey Secondary Schools' Career Teaching Kitchen cordially invites you to participate in our 18th annual gingerbread competition, which will be held in our beautiful school gym on Wednesday, December 13, 2000.

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 article, and even a review on national news. We are very proud to welcome you to participate in this skilled event.

For more information contact
John Haen
Gingerbread Chairman
North Surrey Secondary
15945 - 96 Avenue
Surrey, BC
V3R 5W5

*John Haen.
Teaching Chef
North Surrey
Secondary*

Workshop



"We would make french, sourdough, baguette, brioche, danish, and croissant dough daily."



"Chef Dudicourt had infinite patience and talent that he shared with us"



November 14, 2000

Page 7



Photos,
Daniel Lesnes,
Garibaldi
Secondary



Susan Leswal



Tour at Granville



Chuck Murray from
the Curriculum and
Training Branch of the



October Conference

Bouquet Garni



Chicken Breast Stuffed
with Salmon Mousse



Our Host Walter
Messiah and
Susan Leswal



New York Steak
Roquefort Sauce



Crème Caramel Française

Chocolate Mousse Cake with
Blueberry Sauce



Aspic Demo



Chef
Johannes Oberbichler



November 14, 2000

Skills Canada Competition Regional Scope



Richard Wiebe
Placed 2nd

Pacific Prawns in Chablis and Garlic Cream
on Valley Greens with Cheddar Crisps

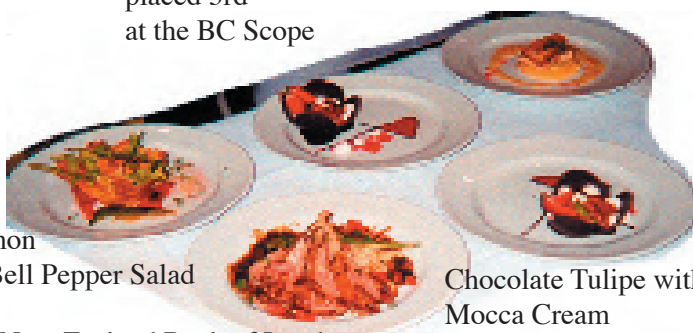
Chicken Breast with Herb, Mustard Crust
Pilaf Rice with Roast Garlic
Green Asparagus and Mushroom Cream



Matthew

Richard

Richard
placed 3rd
at the BC Scope



Panfried Finger of Coho Salmon
BC Spring Greens, Roasted Bell Pepper Salad

Roast New Zealand Rack of Lamb
with Potato Crisp, Mixed Vegetables

Chocolate Tulipe with
Mocca Cream
and Raspberry Sauce

Photos,
Ben Weber,
Hatzic
Secondary



Matthew MacMillan
Placed 4th
Prawn Carousel
with Sweet Pea Purée

Chicken Breast with a Balsamic
Glaze on Herb Risotto
With Green Asparagus and
Grainy Mustard Sauce



New Logo Proposal

Present Logo is not distinctive for education. Creates confusion with other Chefs' Associations, and has a poor handling in graphic (reduction)



Editor,
Daniel Lesnes,
Garibaldi
Secondary

New Logo Proposal for BCCASA

concentrates on BC, education is explicit, concise, elegant, simple, clear,
will reduce easily (ie business cards, Web...)



The Executive will accept recommendations, suggestions until January 15, 2001.
Final decision will be made at the February Executive meeting



Annual Meeting
October 20, 2000

Carolyn
Pfortmuller
Chef Instructor,
Richmond
Secondary

- 1.** Call to Order: Susan Leswal called the meeting to order with 42 members present.
- 2.** The Minutes of the last General Meeting, October 18, 1999, were accepted as circulated.
- 3.** Scholarship Fund: A surplus of \$4666.00 exists. At the last General Meeting, after a lengthy discussion amongst the members, it was decided that the executive would take the recommendations from that meeting and decide on the dispersion of the existing Scholarship Fund surplus.

The suggestion of the executive was:

- to provide each teaching kitchen a plaque that would hang in your school
- the plaque would be titled "Culinary Arts Student of the Year"
- a name plate for each year would be inscribed
- this would be a school award and not to be confused with the BCCASA scholarship award of \$350 funded annually by the teaching kitchen and awarded at the Scholarship Luncheon in May.

- 4.** Constitution and Bylaws: Some minor revisions were necessary to coincide with the requirements of BCTF. These changes were identified.
Moved by Dave Jones, seconded by Barb Armstrong "That the constitution be accepted as amended". Passed.

5. Treasurer's Report:

Balance as of July 1, 1999	\$14,282.52
Receipts	8,882.38
Disbursements	(3,360.43)
Balance as of June 30, 2000	\$19,804.47

- 6a.** P.S.A.: Susan Leswal reviewed a history of BCCASA's obtaining recognition as a separate professional specialists association. If our membership falls below 50 teachers (regular members) we will lose our standing as a professional association within BCTF. Non-teaching members (Teaching Assistants) are associate members and as such are not added to the necessary 50 regular members needed to retain the specialists association.

- 6b.** A new BCCASA Logo (proposed) in the shape of a chef's hat was discussed. This would be easier to copy, fax, put on plaques, etc.



6b. Web Site: Maintained by Daniel Lesnes www.bctf.bc.ca/psas/BCCASA/
Info for accessing and posting information is contained in the Bouquet Garni.

6c. Chef hats: are available from 'Chef's Hat Inc.' 10554 - 115 Street, Edmonton, Alberta T5H 3K6. Web: www.chefs-hat.com \$3.27 each Names can be applied to each hat.

6d. New Learning Guides are available from the Open Learning Agency. There is no reference to any textbook, therefore no page numbers are listed. Page numbers will not be outdated by textbook revisions. Exams are being updated.

6e. Videos: Info will be republished on how to access and purchase videos. These will be posted on the BCCASA website.

7a. H.I.E.A.C.: The Hospitality Industry Programs are proposing to provide to teaching kitchens a knife roll (silk-screened with the HIEAC logo) containing 11 Saneli knives or tools. How this is awarded within each school is up to the Chef Instructor.

7b. Saneli Knives: can be purchased directly from Peter Mah, Saneli rep. at a 50% cost. He is also offering to BCCASA a % rebate for our in-school scholarships.

8. Motion for adjournment.

At the conclusion of our meeting, Chuck Murray, Education Officer, with the Educational Programs Division, Ministry of Education, FIELD SERVICES BRANCH, Career Technical Centres,

He discussed Secondary School Apprenticeship Programs (SSA).

He had a 7-10 minute video promoting trades. A powerpoint presentation. Good for CAPP classes and ourselves. Shows the rate of post-education employment for various forms of post-secondary education. ITAC will come out and do a presentation or



Carolyn
Pfortmuller
Chef Instructor,
Richmond
Secondary



Dorothy Mufford,
Treasurer
Walnut Grove
Secondary

B.C.C.A.S.A. Statement ending June 29, 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	1,771.00	1,551.00
BCTF grant	3,000.00	3,000.00
Other	1,111.38	0.00
Conference fees	0.00	2,975.00
Conference grant	3,000.00	3,000.00
Total revenue	\$23,164.90	\$26,266.00

<u>Expenses</u>		
Meeting executive	\$ 180.00	\$ 250.00
Meeting council	104.13	
Meeting subcommittee	0.00	100.00
Publication newsletter	791.91	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	4.60	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	\$ 3,360.43	\$26,266.00

Balance **\$19,804.47**

Respectfully submitted: Dorothy Mufford, September 28, 2000

Balance in outside account as of September 15, 2000 **\$2,015.32**

BCCASA Survey



Name: _____

E mail: _____

Communication with members is very important to the executive of BCCASA.

Please take a few minutes to complete this survey so we can continue to improve.

Bouquet Garni

Do you receive our newsletter "Bouquet Garni"?

Yes

No

How much do you read of each issue on average?

All of it

Part of it

Very little

None of it

What articles in Bouquet Garni interest you most?

Is there anything you think should be added to Bouquet Garni or any topics you want to see articles about?

Are you willing to contribute some articles?

How important to you is high-resolution photography in the newsletter?

not at all important

somewhat important

might be a good idea

very important

essential

Web Service

Do you have access to internet?

Yes

No

If Yes

At home

At school

Both

Have you heard about the BCCASA list-serve service?

*Editor,
Daniel Lesnes,
Garibaldi
Secondary*

This survey was given out on October 20, 2000 during our conference at the Pacific Institute of Culinary Arts. If you were not present or did not have the opportunity to complete the form please do so and send it back to me
Daniel Lesnes



Editor,
Daniel Lesnes,
Garibaldi
Secondary

Yes
No

If Yes, do you find this service helpful?

Yes
No

Give us more details about your likes or dislikes.

Would you like to have access to the list of active members on the web?

Yes
No

Why?

Would you prefer to

receive a hard copy of "Bouquet Garni" or

be able to access the newsletter on the web? (for the web version, you would receive an access code reserved for BCCASA members. The web version will support more pictures and video clips than a print issue).

Workshops

Would you be interested in attending Culinary workshops?

Yes
No

Would you facilitate possible workshops?

Yes
No

Please give suggestions and preferred dates (ie Pro. D.)

To facilitate possible workshops, please list your Professional/Non Instructional Days.

Any other comments.

Please return this form to

Daniel Lesnes, Garibaldi Secondary School, 24789 Dewdney Trunk Road,
Maple Ridge, BC V4R 1X2

Fax: (604) 463-0896 email: bccasa@look.ca



Vancouver Community College Spring 2001 Baking & Pastry Arts Part- time courses



Wedding Cake Decorating Level II (Course # 7360)

This is a hands-on course, which includes the covering of a wedding cake, extension work, bas-relief, 3-D work, gum paste flowers with figurines.

Thursdays 1830-2100 (Lab 212)
5 Sessions January 25, 2001 - February 22, 2001

Cost Laundry fee and uniform deposit \$60
Uniform (refundable if returned in good condition within 2 weeks of
course end date)
Prerequisite Good hand & eye coordination and Wedding Cake Decorating Level
1
Tool List of tools needed given on first day of class

*Luzia Zemp,
Vancouver
Community
College*

Plated Desserts (Course # 6082)

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 coulis, sauces and decorations. This course is a great opportunity for professionals already in the industry as well as for individuals who have some experiences in the food industry.

Mondays 1830-2100 (Lab 212)
5 Sessions January 29, 2001 - February 26, 2001

Cost Laundry fee and uniform deposit \$60
Textbook "VCC Recipe Book Level III"
Uniform (refundable if returned in good condition within 2 weeks of course
end date)
Prerequisite Good hand & eye coordination
Tool List of tools needed given on first day of class

Introduction to Artisan Breads (Course #1011)

This is a hands-on course covering the theoretical and practical aspects of Artisan Breads. Products such as sourdough, sweet and savoury may be included. Students will learn the techniques needed to make bread the way it used to be made.

Mon-Fri 1600 - 2130 (Lab 213)
5 Sessions January 22, 2001 - January 26, 2001

Cost Laundry fee and uniform deposit \$60
Textbook VCC Recipe Book (can be bought at first day of class)
Uniform (refundable if returned in good condition within 2 weeks of course
end date)



Luzia Zemp,
Vancouver
Community
College

Spring 2001
Part- time courses
Baking & Pastry Arts

Wedding Cake Decorating Level I (Course # 4351)

This is a hands-on course, which includes the covering of cakes, crimping, ribbon insertions, frills, piping and extension.

Tuesdays 1830-2100 (Lab 212)
10 Sessions January 23, 2001 - March 27, 2001

Cost Laundry fee and uniform deposit \$60
Uniform (refundable if returned in good condition within 2 weeks of course
end date)

Prerequisite Good hand & eye coordination.

Tool List of tools needed given on first day of class

Sugar Craft (Course # 7130)

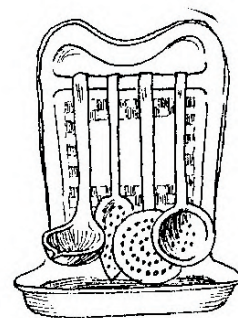
This hands-on course includes the cooking of sugar, sugar casting, pulling and blowing of sugar and the making of various display pieces

Mondays 1830 - 2100 (Lab 211)
10 Sessions January 22, 2001 - March 26, 2001

Cost Laundry fee and uniform deposit \$60
Uniform (refundable if returned in good condition within 2 weeks of course
end date)

Prerequisite Good hand & eye coordination

To register please call Admissions at 443- 8400



Cont. from Page 4

membership list via restricted access, creation of a search engine, discussion thread possibility. I will keep you up to date on the progress of these services.

We had time to look at different PSA websites and had constructive observation on design and content. I hope to apply these observations to our site in the near future.

Our site address is

www.bctf.bc.ca/psas/BCCASA

Go to it and feel free to send any comments

While you are on the BCTF site, you can join the ListServe very easily, if you are not already on it, by going to the address

www.bctf.bc.ca/About/PSA/

and click on "Mailing Lists" and follow the instructions.

Email address change

Al Irving's is now ajirving@telus.net

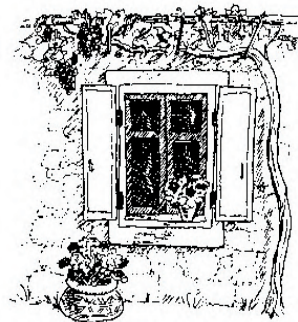
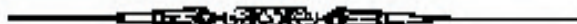
Daniel Lesnes is lesgau@look.ca or BCCASA@look.ca

At the October conference, I gave a survey to the members present. I have enclosed a copy (on pages 15 and 16) for everybody else. Please fill it out and return it to me (you may remain anonymous) so we can continue to improve.

And finally look on page 11 at the new logo proposal. I believe this new logo will represent our association very well.

Sincerely

Daniel Lesnes



A joint Foodsafe / WCB working committee is presently working to upgrade the existing Foodsafe Level 1 course. The plan is to refine the existing program to include 40 minutes of Worker Safety. There will also be some questions on the final test that directly relate to Safety. It is hoped that the new course will be available by this time next year.

P.S. Some of you may know Joan Mason from her years of work on Curriculum revision. Foodsafe has been one of her responsibilities, however she is presently unwell and away from work. We wish her a speedy recovery and owe her a debt of gratitude for all the fine work she has done on behalf of chef instructors over the years.

Barb Armstrong, FoodSafe Steering committee member.



Editor,
Daniel Lesnes,
Garibaldi
Secondary

Barb Armstrong,
FoodSafe
Steering
Committee
Member



Pierre Dubrulle
Chef Instructor
Thomas Haney
Secondary
BCCASA
Chairman

Commercialism in schools

For the last 5 years or so big corporations have been doing everything they can to enter the lucrative student market. They grab the opportunities that government cuts in education have created, and come forward to make tempting presentations to school boards who in return sign big fat contracts.

Large corporations are crawling in and it is only a matter of time before they dictate how we should teach our students. This situation is even more visible in the U.S. where many school districts signed attractive contracts with channel one, showing 3 minute commercials for every 10 minutes of educational topics being shown.

School district #42 was "Pepsi" for many years and it turned to Coke last Summer. At our school, Thomas Haney Secondary, there are plenty of vending machines loaded with high sugar drinks, salted snacks, candies and chocolate bars, all the nutritious stuff. The Coke representative visited me once since the change over took place. He offered me the deal of a lifetime "sell one large coke and give away one order of fries" he said to me. I asked him to leave and I want Coke to remove their fountain dispenser from my kitchen. I refuse to be bullied by a "Rep" even if he represents a multi billion corporation. What happened here was pure corporate intimidation.

The BCTF took a strong stand against commercialism in schools. It offers an 8 minute video on the subject and I would strongly recommend it so that you can view it with your students and their parents.

The Maple Ridge Teacher Association (MRTA) decided to start a new committee with the mandate of looking into commercialism in schools and at the possibilities of limiting its influence. Commercialism when practiced on young people will have a long lasting effect. It is no more or less than brainwashing young minds open and waiting to be brainwashed.

Daniel Lesnes of Garibaldi Secondary was the first to join the committee and I was next. 2 more Elementary teachers joined us. Meetings are chaired by the MRTA President. Our mandate is to inform students and parents on the negative aspects of commercialism in schools. It is not enough that kids are bombarded all day long at home and on the street by commercial advertisements, they have to lose their last commercial free sanctuary as well.

Our committee does not pretend that it will abolish commercialism in schools, it is already too late for that but it will try to control its growth and have a say in the matter. we refuse to stand by passively at what looks like a way in through the back door. Commercialism in schools is a monopoly profiting big corporations and their shareholders, rather than assistance to the students they claim to help.

Pierre Dubrulle
Chef Instructor
Thomas Haney Secondary
BCCASA Chairman



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

Daniel Lesnes
Garibaldi Secondary School
24789 Dewdney Trunk Road
Maple Ridge, B.C. V4R 1X2
or: lesgau@look.ca

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 /

About BCCASA

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 and Send

or go to www.bctf.bc.ca/About/PSA/ and click on "Mailing Lists" and follow the instructions.

List Server