

Bouquet Garni

The discovery of a new dish does more for human happiness than the discovery of a new star.

Brillat Savarin

June 4, 2001

Volume 4

Issue 3



BCCASA
cuisine education

British Columbia
Culinary Arts
Specialists' Association

www.bctf.bc.ca/BCCASA



Bouquet Garni

President :	Mrs. Susan Leswal	Aldergrove Secondary, Langley (604) 856-2521
Organization of workshops and attends a variety of meetings and conventions.		
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	Mr. Al Irving	Gulf Island Secondary Salt Spring (250) 537-9944
Conference and membership chairperson.		
1st Vice President:	Mrs. Carolyn Pfortmueller	Richmond Secondary, Richmond (604) 668-6400
Scholarship chairperson, coordinates all BCCASA Scholarship activities.		
2nd Vice President:	Mr. Daniel Lesnes	Garibaldi Secondary, Maple Ridge (604) 463-6287
Newsletter Editor and Webmaster.		
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Book-keeping and budget planing		
Secretary:	Mrs. Dolores Volcz	New Westminster Secondary, New Westminster (604) 517-6220
Minutes, arrangement of up coming meetings.		
Chairman of the Board:	Mr. Pierre Dubrulle	Thomas Haney Secondary, MapleRidge,(604)463-2001
Past president.		



*President,
Susan Leswal,
Aldergrove
Secondary*

Dear BCCASA Members:

The end of the school year is approaching and this means tying up the loose ends and setting goals for the next school year. My message also reflects the old and new as our Association moves into its fifth year of being. Welcome to all the new members, I hope you will find your membership in BCCASA rewarding and useful.

Scholarship

By the time you read this message, you will have received the HIEAC knife roll and may even have presented it to your deserving student. I offer my congratulations to these students and my thanks to HIEAC and Sanelli Knives. I enjoyed attending the Scholarship Brunch and presenting the BCCASA scholarships to the winners. Progress on the Cook Training Scholarship Plaques is still ongoing and the plaques will be distributed to schools, as soon as they are all completed.

Cook Training Articulation Meeting

I attended the Cook Training Articulation meeting on May 4, in Nelson. We discussed a number of issues and proposals at this meeting and I would like to provide you with a summary of pertinent information.

Doug Baleshta, who is the computer expert at Cariboo University College presented with Kurt Zwingli, a number of proposals. The first involved computer software called Web CT, which Cariboo is using for a number of initiatives. The written Cook Training competencies complete with questions, self tests and instructor tests will be incorporated into this software. Students will have a password to access the information and complete the required work. Instructors will be able to post the student's mark for their information. In order to run this software, a PC or Mac with Netscape 3.0 or better is required. I will keep you posted, as this site is developed and when it is available for our use: I will let you know how to access it.

A second initiative from Cariboo is the development of a recipe database. There will be user control of this data base, through the use of passwords.

The recipe data base will:

- * have printer-friendly recipes
- * be linked to a nutritional data base
- * be sizeable
- * contain HACCP critical control points
- * have images, video or still pictures

Each college is being asked to submit 5-10 recipes for each relevant Cook Training line. Secondary schools are also encouraged to submit recipes to



*President,
Susan Leswal,
Aldergrove
Secondary*

be included. The format will follow the A list of ingredients, B list and so on. If you need clarification of the set-up, or how to send, contact Kurt at zwingli@cariboo.bc.ca.

The final initiative put forward by Cariboo was the new Apprenticeship proposal, which I recently sent to all of you. At this time, it is a discussion paper and a committee has been formed to discuss it. I voiced the opinions and concerns at the meeting, for our members, who had responded to me. If you would like to pass on any other feedback about this issue, please forward it to Kurt.

The Level 1 Learning Guides have gone through a final revision/correction process and the new guides will be available through OLA in the summer. Critical control point icons have been added to Level 1 icons. Order numbers will not likely change, but if they do, I will inform you. The revision committee will be meeting May 30-June 1 to complete the Level 2 and 3 revisions.

The 2nd Canadian edition of On Cooking should be available for September, 2002. Some additions include a buffet and sandwich section.

The new FoodSafe program should be ready for next Spring. It will include a worker safety component and the number of videos for level I have been decreased from 9 to 3. Information will be forthcoming regarding availability and training.

I had an opportunity to inform the college instructors about the issues that secondary school kitchens are facing around commercialization. I spoke about the article Pierre had published in the April Teacher Magazine (page 10) and also about the BCTF policy around this issue. I asked for their support, as we deal with this issue and others such as funding, hours of employment and prep time. Amazingly, they share many of these issues with us.

I would like to thank Pierre for attending the PSAC meeting, which occurred on the same dates as the Articulation meeting. The next Articulation meeting will take place May 3, 2002, in Kamloops.

BCCASA Conference

I hope many of you will be able to participate in the BCCASA conference taking place in San Francisco and the Napa Valley, including a day at the Culinary Institute of America, on October 19-21, 2001. It is our biggest undertaking ever, but it promises to be a very exciting professional development event. Please refer to the itinerary/application form (page 9), if you would like to join us.

Elections

*The Application
Form is on page
9*



Executive members of BCCASA are elected for two year terms. Please use the form below to have someone nominate you, or nominate yourself, if you would like to take this opportunity to serve on the executive. I will be stepping down as President, as I think it is important to bring new people into the organization. I thank you for your support and endorsement over the past four years. I will be happy to continue serving as a friend and mentor to all.

Sincerely,
Susan Leswal

*President,
Susan Leswal,
Aldergrove
Secondary*

BCCASA Nomination Form

Please send completed nomination form to:

Al Irving
Fax: (250) 537-9512

Deadline is September 15, 2001 nominee(self or other)
please confirm nominee's consent

Officers positions

President : _____

Organization of workshops and attends a variety of meetings and conventions.

Directors: _____

Conference and membership chairperson.

1st Vice President: _____

Scholarship chairperson, coordinates all BCCASA Scholarship activities.

2nd Vice President: _____

Newsletter Editor and Webmaster.

Treasurer: _____

Book-keeping and budget planing

Secretary: _____

Minutes, arrangement of up coming meetings.



*Terry Larsen,
Chef Instructor
Enver
Creek*

17th Annual Frank Hurt Secondary BC Lard Sculpture Competition Wednesday April 11, 2001

The theme of Mythology brought forth some 70 exhibits at the 17th annual Lard Sculpture Competition held at Frank Hurt Secondary today. The great weather, with temperatures seemingly hot enough to put a sheen on the sculptures without the use of blow torch or blow dryer, was a welcome change from our usual rain and cold.

At the event this year we were entertained with models of people, creatures and characters from the world's great myths as well as characters from animation and fable. Dragons, Unicorns, Medusas, and Winged Horses vied with Draculas, fish, dolphins and Gods and Goddesses from many lands and cultures for the gold, silver, and bronze awards given out today. As ever the work of these young culinarians was outstanding and of very high calibre and imagination.

One hundred and nineteen students from 12 schools imagined, created and sculpted 70 exhibits. School districts represented were Esquimalt 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 (111 points), Esquimalt (62), North Surrey (58), Enver Creek (39), and Semiahmoo (30). With the Top Out of District High School Award being presented to Esquimalt Secondary.

Again this year Edward Chang and Mavis Lee, from Delta's Seaquam Secondary, with the addition of new team member Tina Huang, won the top Co-ed prize for their magnificent rendering of Dracula's "Eternity" with 98 points. As well they also captured the Top Theme Exhibit for their sculpture; Dracula being one of the most famous of the modern world's myths.

Top Male Entry (92 points) was created and produced by the North Surrey team of Gulpinder Heran, Tyler Macmillan, and Michael Naicker. Their exhibit "Lost Soul" was an excellent depiction of an Eastern mystic meditating on the universe around him.

Two young ladies, Corrie Hausner and Pavlina Vaverka from Frank Hurt Secondary, won the Top Female award for "Beau Cheval" their exquisite horse in a garden arbour (96 points).

This year's judging was ably carried out by Bob Chadwick (Associate Superintendent and Director of Instruction - Career Programs, District #36 - Surrey), Pam Glass (School Trustee, District #36 - Surrey), Fernand Houle (Chef/Owner, A&F Catering), and Mary Polak (Chair of the Board of School Trustees, District #36 - Surrey).

As with any event of this size and scope many people need to be thanked

*Pictures on
page 13*



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 his staff and students for giving up their cafeteria for the day.

Once again, our young Culinarians did themselves, their Chef Instructors, and their schools proud with an outstanding display of talent and creativity.

*Terry Larsen,
Chef Instructor
Enver
Creek
Secondary*



Theme: Mythology

Top Five Schools:		Points	
1	Frank Hurt Secondary	111	
2	Esquimalt Secondary	62	
3	North Surrey Secondary		58
4	Enver Creek	39	
5	Semiahmoo	30	

Top Out of District High School:

Esquimalt Secondary	62
---------------------	----

Top Female Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Corrie Hausner	Frank Hurt Secondary	96	Beau Cheval
Pavlina Vaverka			#20

Top Male Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Gurpinder Heran	North Surrey Secondary	92	Lost Soul
Tyler Macmillan			#7
Michael Naicker			

Top Co-Ed Entry Exhibit:

Students	School	Points	Exhibit Name
Edward Chang	Seaquam Secondary	98	Eternity
Mavis Lee			#36
Tina Huang			

Top Theme Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Edward Chang	Seaquam Secondary	98	Eternity
Mavis Lee			#36



*Terry Larsen,
Chef Instructor
Enver
Creek
Secondary*

Number of exhibits: 70

Number of schools: 12

Number of Students Participating: 119

Number of School Districts: 5 (Surrey, Delta , Vancouver, Esquimalt, Victoria)

Judges:

Bob Chadwick	Associate Superintendent, District #36 (Surrey)
Pam Glass	School Trustee, District #36 (Surrey)
Fernand Houle	Chef/Owner A & F Catering
Mary Polak	Chairperson of District #36 (Surrey) School Board

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:

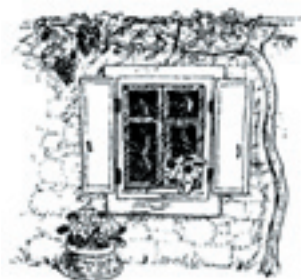
Lorne Cope

Student Volunteers: (Frank Hurt Secondary)

Jamie Bryant, Diana Gebert, Lindsay Seath, Kyla Allen, Allison Eytcheson

Exhibiting Schools Points

Frank Hurt	111
Esquimalt	62
North Surrey	58
Enver Creek	39
Semiahmoo	30
Earl Marriott	28
Spectrum	21
Queen Elizabeth	21
Britannia	12
Seaquam	10
Lord Tweedsmuir	6
Guidford Park	6





BCCASA 2001 Conference October 19-21, 2001

Culinary Institute of America & San Francisco

Itinerary

Friday October 19

Depart: Vancouver approx. 7:00 am Alaska Airlines (Breakfast)

Arrive San Francisco approx. 9:30 am

Culinary Institute of America-demonstration, lunch, library

Hotel-San Francisco

Saturday October 20

A Day in San Francisco

Hotel-San Francisco

Sunday October 21

Napa Valley Wine Train (Brunch) and Tours

Depart for Vancouver approx. 6:00 pm Alaska Airlines (Dinner)

Conference registration is \$100 for members and \$250 for non-members.

Conference registration includes transportation to all venues, The Culinary Institute of America package and the Wine Train brunch.

Please register with Dot Mufford by July 15, 2001

Name: _____

School and District: _____

Address: _____

Phone: (home) _____ (work) _____

Travel Arrangements through Sear's Travel

Package price includes airfare, hotel, all in flight services, hotel taxes and portage. Based on double occupancy \$648.30, triple occupancy \$551.30. Please contact Lindsay Sullivan phone (604) 534-6525 or LSULLI@sears.ca.

Packages will be booked on block by July 15th. After this date, availability and prices will vary.



*Brock Paton,
Chef Instructor-
Seaquam
Secondary*

Yes, Jason there is help from the Canadian Government over seas.

The Seaquam Culinary Team has just returned from Honduras and the Grand opening of the first Hotel School in Central America "Hotel-Escuela Madrid". Before I tell you about the grand adventure I must comment on Shad - Shad is our Canadian representative in the Canadian Embassy in Honduras. Without Shad (and my daughter Sarah) we would not have been able to perform in the manner we did- in fact without Shad we probably would not have done the Honduras trip at all. So, on behalf of all of the Seaquam Team, thanks Shad for all - your phone calls- help with the Spanish language- the many, many interventions with the school- help in getting our food supplies into Honduras- the great Host at the Canada Night Dinner- the great coast at the Pool Party for the Students the next night- THANKS!!!!!!

The Team left Vancouver. March 27, 2001 at 5:30 am arriving in Houston at 12:00 noon. After an overnight in Houston we left for Honduras at 7:00 am arriving in 88 degrees °F at 12:00 noon. Upon arrival to our hotel we were met by Shad our Embassy Concessionaire, and taken to Hotel School Madrid where we unloaded our supplies of 400 salmon steaks- wild rice-fiddle head greens- maple syrup- pine nuts.. I must admit that I was a bit surprised when I saw that the average student was between 25 and 30 years old. We were informed that the first culinary class was made up of students with 10 or more years hands on experience and for the first time were getting Theory experiences. I was a little nervous for the next day when they would meet my very young students.

The next morning my students and I went up to the school- The school had arranged (through Shad) a guest lecture for my students in one room and myself to give a guest lecture and demonstration of filleting salmon in another room. After the lectures the two teams met. You have to imagine the scene- On one side of the room were fourteen seasoned veterans of the kitchen (only one had a Chefs' Jacket, one had a cooks' shirt) the remainder of the class were in their street clothes. (the students could not afford kitchen whites). On the other side of the room are fourteen students average age fifteen years old, in dress whites. As all Chefs know that have traveled around the world cooking, there is an unwritten language in the food industry- within an hour both teams were producing the food for 300 people.

Guests list consisted of the top financial people of Honduras- All member of the English speaking Women's Club/ the Honduras Golf & Country Club - six different Embassies - Canada, France, Britain, Spain, Russia, Italian, U.S.A.,

*Pictures on
page 13*



President of the World Bank, to name a few.

Canada Night Menu-

Fresh broccoli salad complemented with British Columbia Pine nuts
Poached B.C. Coho Salmon smothered in Hollandaise Sauce, Maple Syrup from Quebec.

B.B.Q. Sockeye Salmon marinated in Seaquam Salmon Barbecue Sauce
Wild Rice From Alberta- Fiddle Head Greens from Newfoundland
Canadian Chocolate from Ontario

The dinner raised over 30,000 Lempira (\$3000), which will only be used for scholarships for native students in Honduras. We made the front page of the National Paper and were featured on the most popular TV talk show in Honduras. The Canadian Embassy and my daughter's phone rang off the hook the next day with people thanking the Team and wondering if it would please become a yearly event, put on by the Canadian Embassy every Canada Day.

The students then went to Roatan where we had some well deserved R&R. We swam with the dolphins and visited the City of Angeles to buy wooden carvings.

It was a great trip and the students performed in a professional manner at all times. Once again the young students of Seaquam have proven that it is heart and not money that bridges the gap of the people of the world.

*Brock Paton,
Chef Instruc-
tor Seaquam
Secondary*



FoodSafe Update

FoodSafe Level 1: rewrite to include worker safety, the contract has been awarded, the first introductory chapter evaluated and sent back for rewrite at this time. I will keep you posted on its progress.

*Barbara
Armstrong,
Chef Instruc-
tor Spectrum
Community
Secondary
Secondary*



B.C.C.A.S.A. Statement ending April 30, 2001

Dorothy
Mufford,
Treasurer
Walnut Grove
Secondary

Revenue	Actual 2000/2001	Budget 200/2001
Income surplus	\$19,804.47	\$19,804.00
Surplus outside account	1,342.47	2,014.00
Membership	2,664.50	2,040.00
BCTF grant	4,500.00	3,500.00
Other	972.14	1,000.00
Conference fees	0.00	1,000.00
Conference grant	2,000.00	2,000.00
Total revenue	\$31,283.58	\$31,359.00
Expenses		
Meeting executive	\$ 435.75	\$ 2,000.00
Meeting table officers	0.00	500.00
Meeting council	0.00	500.00
Meeting subcommittee	0.00	100.00
Publication newsletter	1094.65	2,500.00
Publication other	2.22	1,000.00
Publication equipment	0.00	1,000.00
Operating	225.21	
Chapter Support	0.00	500.00
Affiliation fees & meetings	0.00	600.00
Curriculum development	0.00	1,000.00
Scholarships	0.00	4,666.00
Miscellaneous	276.76	1,000.00
Conference operating	1,000.00	3,500.00
Conference facilities	0.00	500.00
Conference catering	0.00	3,000.00
Conference printing	0.00	200.00
Conference hold for future	0.00	8,293.00
Total expenses	\$ 3,034.59	\$31,359.00
Balance	\$28,248.99	

Respectfully submitted: Dorothy Mufford, May 8, 2001



2001 Lard Sculpture Exhibits

Top Female: Beau Cheval by Corrie Hausner and Pavlina Vaverka



Top Male: Lost Soul
Gurpinder Heran,
Tyler Macmillan,
Michael Naicker



Top Co-Ed: Eternity
Edward Chang, Mavis Lee,
Tina Huang

2001 Scholarship Recipients from Britannia Secondary, Walnut Grove Secondary, Chilliwack Senior Secondary, Enver Creek Secondary, Frank Hurt Secondary, Richmond Secondary, Elgin Park Secondary, Earl Marriott Secondary, Rick Hansen Secondary, Fleetwood Park Secondary,



Semiahmoo Secondary, North Surrey Secondary, Johnston Heights Secondary, Hatzic Secondary,



Yes, Jason there is help from the Canadian Government over seas.





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Professional Development Day In Chilliwack Area



*Daniel Lesnes,
Chef Instructor
Garibaldi
Secondary*

For my Professional Development Day on April 27, 2001 I went to visit the Culinary Arts Programs in the Chilliwack area with my teacher assistants, Marron, Betty and Shelley. We started the day by visiting George Rees at Chilliwack Senior Secondary and were impressed with the activities occurring in the kitchen. Everyone was busy accomplishing their own tasks in a pleasant atmosphere. George had brought an extra chef assistant so he could spend more time with us. Over the years at Chilliwack Senior Secondary, George has built and efficient program for his students and has recently overseen the completion of a very cosy Staff Dining Room. My T.A.s really envy this room.

George did not hesitate to share his experience; as a result, I am working now on making a picture board with the common cooking utensils with their name and location in the kitchen. This board will be posted in the kitchen and used as a reference by students. How many times have I heard: *What is a china cap and where can I find it?*

We had to leave to go to Sardis Secondary where Donna Frost was waiting for us. We were sorry to be late and caught her during her busy lunch service. After lunch we spent some time with Donna and had a tour of her facilities while her students were already busy cleaning up and working on the mise en place. One detail that caught our attention was a safety sign inside the walk-in cooler and freezer saying "this door is not locked, to open press hard on the knob below". I am ordering similar signs for my freezer and cooler. It is another example of taking for granted the competencies of the students. In this case, a sign will make the kitchen safer for everyone.

The day was already over and we felt that it was a well spent time, we wish we could have stayed longer in each kitchen. In the future I should limit myself to one kitchen per visitation!

Even though we all teach the same curriculum, our teaching kitchen are far from resembling a formal classroom setting. We need to adapt the delivery of the curriculum accordingly, working with variables such as school population, lunch time(s), class size, space available, equipment in the kitchen. I am convinced that we do this in the best interest of our students. By visiting George and Donna, not only I can bring some improvement in my kitchen but most important I gained to know them better. Marron, Betty and Shelley had the chance to exchange ideas with the teachers and the other assistants as well.

I certainly encourage everyone to visit each other to consolidate friendship and camaraderie, while working on sharing experience and keeping up to date with the industry evolution, and sanitation (HACCP) requirements.





*Ben Weber,
Chef Instructor
Hatzic
Secondary*



This year I have a keen student with great talent in my program. Dany Hoare is one of those typical non academic students that hangs on by the skin of his teeth to stay in High School.

Dany just loves cooking, so at the last minute I decided to enter him into the Skills Canada Competition. What won't kill him, will only make him better. He placed 2nd in the Upper Fraser Valley Regional Competition. His menu was pan-seared Salmon on a vegetable carousel as an appetizer and as a main course he made chicken breast with an herb and mustard crust on mushroom risotto with spring vegetables and a red wine reduction.

His plates looked fabulous and he was very pleased with his performance. Since the first two competitors from the regionals are going on to the provincials he now had a chance to prove his skills again.

After a few intense training sessions Dany was now ready to take on that task. The provincials were on April 17, 2001 at the B.C. Place Stadium. The competition had to take place in two heats, since there were 12 competitors and only 6 kitchens. After a draw, Dany found out that he cooked off in the second heat. Within three hours, the competitors had to write a menu, cook a three course lunch and clean up the work station. All contestants had to design a menu based on the secret ingredients in the black box and products available from a common table.

Judging criteria were:

- General cooking skills, work habits and cleanliness
- Timing of courses and finishing within 3 hrs.
- Utilization of leftover foods
- Modern presentation and taste of final product
- Appropriateness of written menu compared to served product

Dany's misfortune was that he cooked in the second heat. By now a lot of the key ingredients on the common table were used up and it was hard to get proper balance in texture and colour of foods on the final plates. Dany made an appetizer with orange-cinnamon glazed quail on mango and apple salsa with Valley greens. The main course was a pan-seared seabass, roast garlic potato mash, braised vegetables and red bell pepper sauce. For dessert he made a chocolate terrine with orange coulis.

Dany was the only contestant to serve his dessert late and of course therefore his cleanup was late too. Somehow he still managed to come in as the "Gold Medal Winner".

Dany will be representing the province of B.C. at the nationals in Edmonton, Alberta on June 1 & 2. It will be a two day contest. He will have to cook a three course menu on day 1 and a four course menu on day 2. Not to mention Dany is a grade 10 student, that I originally was going to take to the B.C. Skills Scope in Vancouver, to show him what he might be up against in case he would like to compete in grade 11!

The First Chili Cook off Competition



*Pierre
Dubrulle,
Chef Instruc-
tor Thomas
Haney Second-
ary*

18 teams in meat and meatless categories, met at Fleetwood park secondary in Surrey for the first Chili cook off competition. Many thanks to Stephen Wade, Chef Instructor at Fleetwood Park, who made it all possible. Invitations along with registration forms, rules and regulations were sent with plenty of warning. Considering it was the first time such a cook off was put together, Stephen did a great job at organizing not only the competition but also the competitors and the judges. Under a cloudy sky the teams showed up between 8am and 8.30am. Every participating team was given a table number and at 8.45am contestants started to prepare their best chili recipes outdoors as any chili competition commands. The mood was a happy one, fun was on the agenda and fun we all had, contestants, chef instructors and judges alike. Shaw TV was on hand and did a great job at reporting the event on their 6.30pm "Plugged in" show. 4 School Districts, 9 high schools were represented. Competitors came as far as Vancouver Island. How about that for a show of support!

2 retired Chefs Instructors: Redge Carstair and Ben Fenlah were on hand to judge the practical work, timing, cleanliness and hygiene, while the Surrey's Superintendent Dr Fred Renihan, Assistant Superintendent Bob Chadwick, and a Fleetwood Park teacher Dean Nociar, took care of judging the tastes. They commented that their taste buds were on fire. The winners were:

1st Meat: Kim Ross, Caspar Preiswerk	Thomas Haney Secondary:
2nd Meat: Archie Johansen, Ryan Croslink	Queen Elizabeth Secondary:
	(The Royal Chefs)
3rd Meat: Joeldeen Szepesi, Morgan Morrison	Walnut Grove Secondary
	(Walnut Grove Gators)
1st Meatless: Julie Masse, Chris Greene	Spectrum Secondary
	(Hot Chili Pepper)
2nd Meatless: Jessie Sater	Rick Hanson,
3rd Meatless: Phil Wilson	Rick Hanson,

This type of competition is very important because it develops a sense of camaraderie between participants and their Chef Instructors and as professionals we should make the effort to participate. As a result of Stephen Wade's idea a "Chowder" competition might be in the works. I also heard rumors about a cake decorating contest.

Of course these events should not happen concurrently as we already have the classics "Gingerbread House and Lard sculpting" competitions. If these great ideas were to materialize I would suggest that the organizers get together as to maximize the chances of good participation.

Until next year.



*Carolyn Pfortmueller, Chef Instructor
Richmond Secondary*

2001 BCCASA Scholarship Luncheon

The 2001 Scholarship Luncheon, hosted jointly by the B.C. Culinary Arts Specialists' Association and the B.C. Chefs Association was held at the Beach Grove Golf Club in Tsawwassen on Sunday, May 27, 2001. 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.

Marcus VonAlbrecht, President, B.C. Chef's Association and Susan Leswal, President of B.C. Culinary Arts Association extended an opening to the guests.

A delightful, creative and taste tickling buffet was prepared by Executive Chef Kerry Martin and his Brigade, offering us a medley of taste sensations.

Team Canada Team Captain, Chef Glen O'Flaherty told his story, a story of will and determination to become "the best Chef he could be", by believing in himself and his goals.

"The appetite to learn, to grow" translates into looking for challenges, aspiring to be the very best you can, setting targets for yourself and finding the way to achieve your targets. When you lose the taste for learning/achievement you won't meet your goals. A chef is one who "adds a big piece of your heart in everything you make or create". The Culinary industry is looking for the "right attitude and a willingness to learn". The future is yours, hopefully you will dedicate yourself to "going and getting" your heart's desire.

Susan Leswal, President and Carolyn Pfortmueller, Scholarship Chairperson, presented the BCCASA scholarships to the following students:

BCCASA SCHOLARSHIP RECIPIENTS 2001

1. Paul Tran	Chef Malcolm Pitches	Britannia Secondary School
2. Andrea Leung	Ms Susan Docherty	Walnut Grove Secondary
3. Nichole Sanders	Ms Susan Docherty	Walnut Grove Secondary
4. Randy Vanderwyk	Chef George Rees	Chilliwack Senior Secondary
5. Melissa Portelance	Chef George Rees	Chilliwack Senior Secondary
6. Lindsay Buckley	Chef Terry Larsen	Enver Creek Secondary
7. Jamie Wall	Chef Wolf von Oelffen	Frank Hurt Secondary
8. Corie Hausner	Chef Wolf von Oelffen	Frank Hurt Secondary
9. Tyson Homan	Ms Carolyn Pfortmueller	Richmond Secondary
10. Tara Insell	Chef David Snider	Elgin Park Secondary
11. Bryanna Tucker	Chef Ron Webster	Earl Marriott Secondary
12. Courtney Craig	Chef David Jones	Rick Hansen Secondary



*Picture on
page 13*

Bouquet Garni 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. 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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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.