

Bouquet Garni

"The duty of a good Cuisinier is to transmit to the next generation everything [he/she] has learned and experienced."

Fernand Point (1941)

March 1, 2002

Volume 5

Issue 2



BCCASA
cuisine education

British Columbia
Culinary Arts
Specialists' Association

www.bctf.bc.ca/PSAs/BCCASA



Bouquet

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Organization of workshops and attends a variety of meetings and conventions.		
Directors:	Mrs. Judith Kirchner jkirchner@telus.net	Esquimalt Secondary, Victoria (250) 382-9226
	Mr. Al Irving ajirving@telus.net	Gulf Island Secondary Salt Spring (250) 537-9944
Conference and membership chairperson.		
1st Vice President:	Mr. Terry Larsen tlarsen@axion.net	Enver Creek Secondary Surrey (604) 543-8149
Scholarship chairperson, coordinates all BCCASA Scholarship activities.		
2nd Vice President:	Mr. Daniel Lesnes lesgau@mac.com	Garibaldi Secondary, Maple Ridge (604) 463-6287
Newsletter Editor and Webmaster.		
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Book-keeping and budget planing		
Secretary:	Mrs. Dolores Volcz dvolcz@hotmail.com	New Westminster Secondary, New Westminster (604) 517-6220
Minutes, arrangement of up coming meetings.		
Chairman of the Board:	Mrs. Susan Leswal sleswal@sd35.bc.ca	Aldergrove Secondary, Langley (604) 856-2521
Past president.		



*Pierre
Dubrulle, Pres-
ident,
Chef Instructor
Thomas Haney
Secondary*

Dear colleague and friend,

It is time for me to address you, not with the state of the Province, but with the state of BCCASA. I am not trying to be funny, on the contrary, but last Wednesday's televised speech by Mr. Campbell will have a profound impact on us all both on a personal and professional levels.

As far as we are concerned, we should pay attention in the near future to any hints of rumors about privatizing our teaching kitchens. I do not want to be the devil's advocate, but better to be prepared than sorry. In their search for money, trustees might very well go that route in some, if not all, districts. If you are a chef instructor and do not hold a teaching degree, get started with the Chef's program at UBC, if you are into the program try to speed it up.

On another note I am asking all of you who received a knife roll kit last year, and who have not yet responded to Terry Larsen's request as to who the recipients were to, please do so. The 62 knife kits were donated by HIEAC and Sanelli with the understanding that they would know who received them.

The Junior chapter of the BC Chefs' Association is holding their culinary competitions during the BCRFA show at BC Place March 3rd to 5th. The student competition will be held at noon on March 4th. I attended the last Junior chefs' meeting and suggested that next year the rules regarding the main item be more specific as in what percentage this food item should be used. For example, this year, the main item is prawns; should 50% or 60% prawns be used and could 50% or 40% be chicken or salmon? A few years back the main item was pork and the winning entry used halibut wrapped in prosciutto.

I am surprised how few entries there are for the student competition. This venue is an excellent opportunity to showcase our programs and put the culinary arts students in the lime-light. It is also a good practice session for the upcoming Skills Canada competition as both events use the same location and the same set up. I am meeting with Ben Weber who is the chairman of Skills Canada BC in the near future and will report back to you soon after. Let's not forget the Lard Sculpting competition happening March 13 at Frank Hurt Secondary. I take this opportunity to thank Wolf Von Oelffen for faithfully putting on this art event. As in the gingerbread competition the winners are the students.

In these difficult and challenging times we will succeed as a group by working and communicating together. Let us take advantage of technology and communicate our concerns, successes, occasions of pride with each other.

Pierre Dubrulle





Pierre
Dubrulle, Pres-
ident,
Chef Instructor
Thomas Haney
Secondary

Email between Pierre Dubrulle and Alison Bell

Hi Pierre,

I am interested in Skills Canada, and am in fact hosting the regionals, but I am concerned about our job action. I know that we are not technically in job action, but how do others feel about the extra-curricular issue?

Have you any information on this?

Thanks,

Alison Bell

Hi Alison,

I believe Skills Canada is a very important culinary event for both students and Chefs Instructors. It gives us the opportunity to coach some of our students who we think show potential in the food and hospitality industry. At the same time it gives our students a sense of what competitions are all about giving them, I am sure, an edge in the very competitive professional world we live in. I take a lot of pride in coaching my students and I try to do it as much as I can during class time. However, the regional for our part of the Fraser Valley falls on a Saturday and I will be there to support my students and comfort them, especially if they do not qualify for the provincial. I use the Junior Chapter of the BC Chefs' Association culinary competition as a rehearsal ground for Skills Canada. I managed to have the high school student portion of this competition during class time on a week day. Unfortunately, I had no say in the matter as far as the regional process for Skills Canada is concerned. While I am on this subject, I feel that the way regions are cut could be more fairly spread around and take into consideration the population count. Is it fair that a large region such as Surrey send the same amount of students to the provincial than say the Kootenays for example? Skills Canada is due for a revision as far as its rules, regulations and regional share are concerned and who would be better equipped to do this than us, Chefs Instructors under the BCCASA umbrella? This will never happen for as long as the Skills Canada Culinary Arts stays with the BC Chef Association.

As far as job action and extra-curricular issues are concerned it is really up to the individual. My feelings on these matter are personal but not private. Thank you for your email. I am forwarding my reply to you to the BCCASA listserver as well.

Your President and friend

Pierre Dubrulle

The Skills Canada committee for Culinary Arts has three BCCASA members manning it. They are Ben Weber, Chairman for BC as well as for the National, Peter Bucher and myself. I will speak on behalf of this committee on this list serve. Some of you got mixed messages regarding the courses that are going to be served

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British Columbia Culinary Arts
Specialists' Association



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Daniel Lesnes
2nd Vice President
Chef Instructor
Garibaldi
Secondary

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Name _____

Address: _____

City: _____

Postal Code: _____

Telephone: (____) _____

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Enclosed is my Cheque of \$. payable to BCCASA

Send Cheque to Mrs. Dorothy Mufford,
Walnut Grove Secondary,
8919 Walnut Grove Dr.
Langley, BC. V1M 2M3



British Columbia Culinary Arts Specialists' Association Scholarship

*Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary*

Application Deadline:

Friday, April 5, 2002
by 3:00 pm

Awards Banquet

May 5, 2002 (11:00 am)
Marine Drive Golf and Country Club
7425 Yew Street
Vancouver, BC V6P 6H1
Chef Stephen Hall

\$30.00 per person, Chef Instructor pays for Students recipients

Plaque Deadline:

Friday, April 12, 2002
\$30.00 by mail,
payable to BCCASA

Number Confirmation

of students + family + chef instructors = total
Names of all people attending will be requested
on confirmation fax by Friday, April 19, 2002

Please respond to the attention of :

Terry Larsen,
Scholarship Chairperson
Enver Creek Secondary School
14505 - 84th Avenue
Surrey, BC V3S 8X2
School: (604) 543-8149
Fax: (604) 543-9762
Home: (604) 596-5861

A. Scholarship Eligibility Criteria:

1. The student should have good attendance and cooperate well with the instructor, kitchen staff and fellow students.
2. The student should have good working and social skills.
3. The student should have acquired skills and knowledge as laid down by the Curriculum Guide.
4. The student should maintain a better than average initiative.
5. The student should have a serious commitment to the Hospitality and Tourism Industry.

Given the above criteria, the teacher will choose a maximum of two (2) suitable scholarship candidates.

B. Funding of the Scholarships:

Beginning in 1996, funding of the BC Culinary Arts Specialists' Association (BCCASA) Scholarships will no longer be provided by our association. Instead, each school (Chef Instructor) will provide the scholarship money for the eligible student(s) they recommend. Use of the supplier rebates is recommended.

C. Responsibilities of the Chef Instructor:

Each Chef Instructor submitting name(s) of eligible student(s) will:

1. Choose a maximum of two students who meet the Scholarship Criteria of Eli-



gibility - this criteria has remained the same as in previous years.

2. Inform the Scholarship Chairperson of the name(s) of the scholarship recipients on or before Friday, April 19, 2002 by letter or fax. Please confirm by phone to Terry Larsen when the names have been faxed or mailed.

3. Mail \$30.00 (cheque payable to BCCASA) for the cost of the plaque, to the Scholarship Chairperson by Friday, April 26, 2002. BCCASA will have the plaque engraved with the student's name.

4. Provide (set aside) sufficient money for the Scholarship(s) to be presented to students from his/her school. \$350.00 per Scholarship Recipient.

5. Pay for the meal for each scholarship recipient who attends the Awards Banquet. Luncheon cost is \$30.00 and is payable to BCCASA. Bring your cheque or cash with you to the Luncheon.

6. Inform the Scholarship Chairperson, BY FAX of the people attending the Awards Banquet by Friday, April 19, 2002. Names of all people attending the Scholarship Luncheon will be requested on the confirmation fax. This is to avoid the confusion in previous years where person(s) have been counted twice while confirming attendance to both Associations.

7. Make arrangements for the scholarship money to be paid to the College of the Student's choice within British Columbia upon the Chef Instructor receiving proof of registration. Those Students who have chosen the Apprenticeship route will receive their scholarship money after completion of their first six (6) months, upon written recommendation from their employer.

D. Responsibilities of the Scholarship Recipients:

The Student will:

1. Complete the enclosed "SCHOLARSHIP APPLICATION" and give it to the instructor in time to FAX the information to the Scholarship Chairperson ON OR BEFORE FRIDAY, APRIL 5, 2002.

2. Inform the instructor who will inform the Scholarship Chairperson of the number of family members who wish to attend the Awards Banquet. The cost per person will be \$30.00.

E. Responsibilities of the B.C. Culinary Arts Specialists Association:

The executive of the B.C.C.A.S.A. will:

1. Receive the names of the scholarship recipients from the Chef Instructors and the \$30.00 per student to cover the cost of the plaques.

2. Arrange a suitable location for the Awards Banquet.

3. Engrave and award a plaque (paid for by the school) to all the recipients.

4. Provide and award a certificate to each recipient indicating how they can obtain their scholarship money from their school.

5. Send the engraved plaque and certificate to the school, if the scholarship recipient is unable to attend the presentation.

*Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary*



British Columbia Culinary Arts
Specialists' Association

Scholarship Application Form

Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary

Date: _____

1. Name of Student: _____

Address: _____

City: _____

Postal Code: _____

Telephone: (____) _____

2. Chef Instructor: _____

School: _____

Address: _____

City: _____

Postal Code: _____

School Phone: (____) _____

School Fax: (____) _____

Email: _____

Please fax to: Terry Larsen, BCCASA Scholarship Chairperson Enver Creek Secondary School, (604) 543-9762 by Friday, April 5, 2002.

20th Annual North Surrey Secondary Gingerbread Competition December 11, 2001



A school year almost half finished and the teaching kitchens of the Lower Mainland, Fraser Valley, and Vancouver Island have heralded the coming of Christmas as Chef Training and Culinary Arts students created, produced and exhibited fantastic wonders in Gingerbread. Every year I am impressed with the artistic talent and creativity of our students as they take on the task of working in the medium of Gingerbread; all this at the busiest time of the year as students and their instructors juggle teaching, learning and catering with gingerbread architecture. This year's competition saw an exhibit hall full of Twin towers, Eiffel towers, castles with towers, trains, Victorian houses, Tudor houses, Rancher houses, Barbie houses, tree houses, log cabins and mansions and many, many other exquisitely designed creations made of gingerbread, decorated with royal icing, candies, and edibles of all kinds all for the delight of children big and small, old and young.

Twenty-three secondary schools representing 10 school districts from the Lower Mainland and Fraser Valley (Vancouver, Richmond, Delta, Surrey, Langley, Abbotsford, Maple Ridge, Coquitlam, and Chilliwack) and Vancouver Island (Victoria) created, transported and entered approximately 155 exhibits in this year's competition.

Judging took place in the categories of Top Five Schools, Top Out of District School, Top Female Exhibit, Top Male Exhibit and Top Co-ed Exhibit.

The top five schools were: Queen Elizabeth (77 points), North Surrey (74), Frank Hurt (73), Elgin Park (72), and Enver Creek (39).

Garibaldi and Thomas Haney Secondaries from Maple Ridge tied with Sardis Secondary from Chilliwack for the Top Out of District award with aggregate totals of 36 points each.

Rissa Paff from Frank Hurt Secondary won the Top Female award with her 95 point achievement (exhibit #35) and Manuel Guandique from Queen Elizabeth won in the category of Top Male entry for his "Colourful Castle" exhibit with 88 points.

Top Co-ed entry this year was won by the team of Jacquelyn Amoroso and Asana Askarian from Garibaldi Secondary for the "Tudor Mansion" (95 points).

Four special categories of awards were presented with trophies this year:

Best Use of Gingerbread

- went to Aaron Laplante, Rob Murphy and Matt Langfield from Elgin Park for their entry "Through the Window of Christmas" (87 points).

Most Skillful and Artistic use of Icing

- was presented to Jacquelyn Amoroso and Asana Askarian from Garibaldi for the "Tudor Mansion" (95 points).

Best Landscaping

- to Joyce Lee and Khaly Lee from North Surrey for exhibit #13 (42 points).

Original Idea

- to Hunter Neuman, Kevin Lidermark and Andrew Munro of Semiahmoo for their exhibit "Twin Towers - In Memoriam" (87 points).

*Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary*

*Continued on page
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20th Annual North Surrey Secondary Gingerbread Competition December 11, 2001

*Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary*

Top Five Schools:

School	Points	School	Points
1. Queen Elizabeth	77	2. North Surrey	74
3. Frank Hurt	73	4. Elgin Park	72
5. Enver Creek	39		

Top High School Out of District:

School	Points
Garibaldi	36
Thomas Haney	36
Sardis	36

Top Female Exhibit:

Name(s):	School	Points	Exhibit Name & Nbr.
Rissa Paff	Frank Hurt	96	(#35)

Top Male Exhibit:

Name(s):	School	Points	Exhibit Name & Nbr.
Manuel Guandique	Queen Elizabeth	88	"Colourful Castle" (#129)

Top Co-ed Exhibit:

Name(s):	School	Points	Exhibit Name & Nbr.
Jacquelyn Amoroso Asana Askarian	Garibaldi	95	"Tudor Mansion" (#63)

Special Categories:**A- Best Use of Gingerbread:**

Student(s)	School	Exhibit Name & Nbr.
Aaron Laplante Rob Murphy Matt Langfield	Elgin Park	Through the Window of Christmas (#46)
	Points 87	

B- Most Skillful and Artistic Use of Icing:

Student(s)	School	Exhibit Name & Nbr.
Jacquelyn Amoroso Asana Askarian	Garibaldi	Tudor Mansion (#63)
	Points 95	

C- Best Landscaping:

Student(s)	School	Exhibit Name & Nbr.
Joyce Lee Khaly Lee	North Surrey	(#13)
	Points 93	

D- Most Original Idea and Best Overall Presentation:

Student(s)	School	Exhibit Name & Nbr.
Hunter Neuman Kevin Lidermark Andrew Munro	Semiahmoo	Twin Towers (#73)
	Points 87	



Number of exhibits: 155

Number of schools: 23

Number of school districts: 10 Number of students participating: 350

Judges:

Name	Position/Title
Bob Chadwick	Associate Superintendent District #36 Surrey
Don Kell	Art Teacher (retired)
Julius Pokomandy	Chef Instructor (retired) and former President Canadian Federation of Chefs and Cooks
Mary Polak	Chair of the Board of School Trustees District #36 Surrey
Andrew Springett	Executive Chef Diva at the Met, graduate of North Surrey Culinary Arts and the 2003 Canadian representative to the Bocuse d'Or

*Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary*

Principal:

Ms. Adele Wood

Competition Co-ordinators:

Co-Chairmen:

Chef John Haen (North Surrey Secondary)
Chef Wolf von Oelffen (Frank Hurt Secondary)

Judging Co-ordinators:

Chef Wolf von Oelffen (Frank Hurt Secondary)
Chef Terry Larsen (Enver Creek Secondary)

Additional Helpers:

Frank Hurt Secondary:
Culinary Arts Students (Tabulators)

North Surrey Secondary:
Culinary Arts Students
Mr. Mitro - P. E. Dept. and Leadership Class - gym set-up and decoration
Don Kell - calligraphy of the certificates.
Mr. Ferrill - Vice Principal - signage and organization of flow of spectators
Lunch Hour Monitors: (Cherrie, Jill, Elgart, Connie, Vince) Students
Council Joan Seib and Laura Breen - organization and paperwork

20th Annual
NSSS Gingerbread Competition
December 11, 2001



Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary

Schools and Point Spread:

SCHOOL	POINTS	SCHOOL	POINTS
Queen Elizabeth	77	North Surrey	74
Frank Hurt	73	Elgin Park	72
Enver Creek	39	Garibaldi	36
Thomas Haney	36	Sardis	36
Semiahmoo	33	Richmond	33
L A Matheson	33	Guildford Park	30
Abbotsford	18	Gleneagles	18
Britannia	15	Fleetwood	12
South Delta	9	Seaquam	9
Spectrum	6	Earl Marriott	6
Walnut Grove	6	John Oliver	6
Glenbrook Middle School	6		

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Judging for this annual event was done by Bob Chadwick (Associate Superintendent, District # 36 - Surrey), Don Kell (Art teacher - retired from North Surrey Secondary), Julius Pokomandy (Chef Instructor - retired and a past President of the Canadian Federation of Chefs and Cooks), Mary Polak (Chair of the Board of School Trustees, District # 36 - Surrey) and Andrew Springett (Executive Chef of Diva at the Met, graduate of the North Surrey Culinary Arts program and the 2003 Canadian representative to the Bocuse d'Or competition. Again this year, as every year, the judging of the hundreds of gingerbread entries is a daunting task and these judges did a tremendous job. Thank you very much to these people for taking time out of their busy working schedules to help make this event a success.

Co-Chairs of this event, Chefs John Haen (North Surrey) and Wolf von Oelffen (Frank Hurt) send out their thanks to the secondary school Teaching Kitchens and their Teaching Chefs for their continued participation in this competition.

On behalf of the participants and their instructors I take this opportunity thank to Chefs John Haen and Wolf Von Oelffen and their teams of student and teacher organizers. Thanks also to Principal Adele Wood and the staff and administration of North Surrey Secondary for once again hosting this annual event and welcoming the participants and the general public to their beautiful school. Many thanks to our Culinary Arts and Chef Training students who, as they have done for the past twenty years, once again amazed the general public, themselves and their teacher-chefs with another display of talent, creativity and skill in working with Gingerbread. Well done!

Terry Larsen, Chef Instructor, Enver Creek Secondary

A selection of contest entries can be viewed by visiting the following address:
<http://homepage.mac.com/lesgau/gingerbread2001/>



*Susan Leswal
Past President
Chef Instructor
Aldergrove
Secondary*

Membership:

One of my goals, during my term as President was to increase the membership of BCCASA. I was very happy to see this goal realized, during the final PSA count in May, when our membership stood at 82. There is still room for growth. Many teaching kitchens are encouraging their support staff to join BCCASA.

There is a process to follow, in order that support staff join as Associate Members, as opposed to Subscribers. Joining as an Associate Member gives many more benefits. Please read the enclosed Benefits of Associate Membership, which is enclosed in the Bouquet Garni. To join as an Associate Member, two forms need to be completed. These forms are in the Bouquet Garni. The Associate Member application form should be filled out and a check mark should be placed in the box beside "other". On the line beside the box, write, Assistant to Chef Instructor. The second form that needs to be filled out is our regular PSA form, with the check mark placed beside BCCASA. (Forms are available at the end of this publication).

It costs \$50.00 to join as an Associate Member and then \$30.00 to join BCCASA. At my school, we use Pro-D funds to pay the Associate Member fee and then the support staff pay the BCCASA fee. All monies are payable to the BCTF.

Why is it important for our support staff to join as Associate Members? It helps contribute to teamwork in the kitchen and makes support staff feel valued. It also helps to increase our membership towards that magic 100 members goal. Associate members count towards that goal, while subscribers do not.

If you have any questions about membership, both Judith Kirchner and Al Irving are taking over my role as membership promotor. I'm sure that between the three of us, BCCASA will continue to grow.

<http://www.bctf.ca/About/AssociateMembership.html>

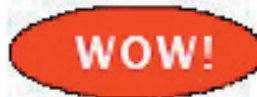


The Foodsafe Steering Committee met in Victoria Feb. 14th. After a change of contractor the updated version of Level 1 with Workers Compensation material is well underway. A 70 minute video is presently being shot at various Vancouver locations to support the update. If we proceed at the present rate the new version could be ready as early as fall; however, Foodsafe instructors are advised to make sure they have adequate supplies of books to last until distribution of the updated version is possible. I will keep you posted, the next meeting may occur in May. Sincerely, Barb Armstrong

*Barbara Arm-
strong
Retired Chef
Instructor*



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SHOP COATS
SWEAT SHIRT PANTS
SWEAT SHIRTS
TABLE LINEN
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for the Regional competitions. I double checked with Ben and will reaffirm that your students should prepare 2 plates of one appetizer and two plates of one entree. The food items that have been selected for this year regional competitions are one pork tenderloin and 6oz (not 8oz as previously stated) of scallops. Please make sure that your school has joined and paid for the affiliation fee of \$195.00 otherwise your students won't be allowed to compete.

Anyone interested in entering the Junior Chapter of the BCCA competition at the BCRFA trade show in March should consult the BCCA web site at www.bcchefs.com and go under "junior chapter.

Amities

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On your Calendar

Lard Sculpture Competition at Frank Hurt Secondary, March 13, 2002

BCCASA Scholarship application deadline, April 5, 2002

BCCASA Scholarship Brunch, May 5, 2002

Sanelli/HIEAC Knife Roll application deadline, May 24, 2002

Skills Canada, May 29, 2002

October Conference: Invermere, BC



WHAT AM I?

Grown in hot regions all over the world, I am the most popular of all tropical fruits. Carib Indians hung me whole or a crown of my leaves above the entrance to their huts as a sign of welcome and a promise of food and drink. I am native to the lowlands of Brazil, and spread throughout the world easily propagated by cuttings. I have dwarf siblings whose core is completely edible, and I have monster parents who weigh over eleven pounds. If you want me sweet you better pick me ripe because I have no reserve of starch to turn to sugar. I can be used fresh, sauteed, broiled, grilled, frozen, canned, or juiced. I am famous as a cake and in fruit salads. I have been used as a sore throat remedy and a meat tenderizer and I am object of art, in furniture, floors, jewelry, and paintings.

For the correct answer check our website.

Brain Teaser

*Daniel Lesnes
Chef Instructor
Garibaldi
Secondary*



Alison Bell
Chef Instructor

David Thompson
Secondary

The Edible Schoolyard: The Salvation of a School

Students preparing delicious, nutritious, foods, students enjoying meals together as a family, and students learning the origins of fruits and vegetables. Does this sound familiar? It is to those of us who teach Cook Training programs and to the students in schools fortunate enough to have a Cook Training program. It is, however, unfamiliar in many schools both in Canada and in the United States. The majority of Canadian schools have cafeterias that are operated by large catering companies and some, horribly, are now converting their cafeterias to Food Courts with the likes of Burger King and Pizza Hut.

Many schools in the U.S. have cafeterias serving foods that have been prepared in central-kitchens and then trucked to the schools daily. At a conference in Seattle a few years ago, many of us visited such a kitchen. A factory kitchen with conveyor belts for assembling anemic-looking macaroni and a vat of tomato sauce the size of a swimming pool! (I still can't get my mind around the concept of the French fry extruder machine that was fed with powdered potatoes. YIKES!!)

Martin Luther King Jr. Middle School in Berkeley California was one of these schools. "Was" being the operative word here. Fourteen years ago, this school began an amazing transformation. What was at the crux of this change? You guessed it, food! Not food alone, but an amazing chef with a passion for food and for the environment.

Alice Waters, founder of the ground-breaking restaurant Chez Panisse in Berkeley, California and one of the most highly esteemed chefs in the United States, was disturbed by a run-down and seemingly neglected school in her neighbourhood. Declaring her concerns about the state of the school during an interview with a local radio station, Waters questioned how something like this could go on in an "enlightened community" like Berkeley. Fortunately, one of the listeners was Neil Smith, the principal of King School. Concerned by her remarks about his school, Smith contacted Waters and over lunch at her restaurant, discussed their philosophies of education, community responsibility, and respect for the environment. The first seeds for the garden project were planted and after much work on the part of Waters, King School administration and teachers, parents, area chefs and community members, "The Edible Schoolyard" was born. An organic garden for learning.

Designed and planted in an area of the school-ground that was in a terrible state of disrepair, "The Edible Schoolyard" is now a place of beauty, built and maintained by over 900 students, 12 teachers and scores of volunteers. According to David Hawkins, one of the teachers at King School, "the success of the project lies in the hearts and the minds of the students and faculty. More than that, the success of the garden is visible to anyone who enters the garden gates.



On entering the garden, Luzia Zemp of VCC, my colleague Heather English and I were all awestruck by the beauty of the space. Raised beds with over 15 types of lettuce, lemon and olive trees, edible flowers and herbs, heirloom vegetables, blackberry bushes and grapevines climbing over a willow learning centre in the middle of the garden. It is truly beautiful. The garden is open to the public and we met a community volunteer who was at the end of a long day of gardening and a local fellow sitting on a bench, simply taking in the serenity of the garden.

A few years ago, the school added a kitchen structure where 95 minute classes, including a demonstration, food preparation, setting of tables with tablecloth and flowers, sharing of food and class clean-up takes place. Plans are in the works to incorporate a Cook Training program at the school in the next few years using only organic and seasonally grown foods. Through my many e-mails to the school, I have explained the types of programs we teach in BC. They were very impressed to learn about what we are doing and the innovative approach we take with our curriculum. The seed has now been planted at DTSS and we have hopes of creating a similar garden in the next few years. Now if we can only do something about the growing season in the East Kootenays!

Alison Bell
Chef Instructor
David Thompson Secondary School
Invermere

to view pictures, go to our website
and clic on "current info"

Alison Bell
Chef Instruc-
tor
David Thomp-
son Secondary

October 2002 General Meeting

Alison Bell has offered to host our October conference at
David Thompson Secondary in Invermere.
More details in our next Bouquet Garni issue





*Terry Larsen
1st Vice President
Chef Instructor
Enver Creek
Secondary*

HIEAC/Sanelli

The HIEAC/Sanelli knife kits will be given out again this year. Eligibility criteria remains the same as last year.

HIEAC Criteria:

- student remains in Canada
- student takes further training in a BC college or apprenticeship

BCCASA Criteria:

- Instructor must be a member in good standing of BCCASA
- Instructor chooses recipient; a student committed to further Culinary training
- Instructor to inform Terry Larsen of student's name and school by May 24, 2002 so that the knife kits can be distributed.

HIEAC Board of Directors would like some data concerning the recipients of 2001. How many have indeed entered further Culinary training? Would the instructors of all who received knife kits last year please reply to Terry Larsen with the name of the student and the school/college or place of apprenticeship so that I can compile this data for HIEAC.

Terry Larsen



Baking Workshop this Coming Summer.

Date: June 25-28, 2002

Location: VCC. 250 West Pender Street, Lab 217. Vancouver

Time 1:00 pm to 6:30 pm

Minimum 12, maximum 16 participants.

Cost approx. \$425.00 (incl. coffee, light dinner, recipe books and handouts, uniform rental).

For more information, please contact:

Luzia Zemp
Dept. Head Baking and Pastry Arts
216-250 Pender Street
Vancouver, BC. V6B 1S9
Phone: (604) 443 - 8359
Fax: (604) 443 - 8588
E-Mail: lzemp@vcc.bc.ca



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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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 (3 issues / year)
No institution/business shall have access to BCCASA membership lists for the purpose of sending information directly to BCCASA members. All materials are distributed through the provincial specialist association (BCCASA/BCTF)



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.