

President's Message

Happy Belated New Year Everyone!

We've been a bit tardy in getting this issue of Bouquet Garni out, so I've got some catching up to do with information for you all.

In October, we decided to go ahead with our Pro-D plans as it was out of the country and members would have lost a fair bit of money out of pocket had we cancelled. We managed to cancel all events which would have cost our PSA money, except the bus transportation which was non-refundable and we needed anyway. The main thing we learned from this conference was how we could put on a very successful, educationally-sound conference for next to nothing in costs. The schools we visited, meals we had at the schools and the Bellagio tour was all free of charge, our only expense was the bus to move us from venue to venue.

At the start of the Christmas break, the executive got together for a meeting and we covered a lot of issues facing our PSA, from membership woes, to website issues, to pending provincial guidelines for food being served in B.C. schools, privatization and contracting out of foodservices in school districts and common curriculum we're all teaching, to name a few. We, as a PSA, are going to have to step up and start pushing some buttons on some very important key issues facing us all; that means all of our members, not just the executive members! We all need to do some lobbying on the proposed guidelines for food choices in schools. If we don't, changes will occur which may impact our programs without any input from any of us. Has your school or district participated in the questionnaire the government sent out to the districts? Did you know that one even existed? I had no idea that each district was asked to provide information on food and beverage sales in the district to the Ministry of Education and the Ministry of Health, even though our school board was asked to participate. Check out the government website to find out what the guidelines for food and beverage sales in B.C. schools are to be.
<http://www.bced.gov.bc.ca/health>

We, the executive, need you, the members to

keep us informed of what is happening to your current teaching position, your programs, the movement of teaching chefs from school to school, especially in the Surrey district, so that we can keep all the contact information current for all members on our website. We seem to have a fair bit of old information on members which makes it difficult to contact individuals. If any changes occur, please contact Daniel so he can make the appropriate changes on the website.

We are currently looking at doing a repositioning cruise this coming spring, from Seattle or San Francisco to Vancouver, open to all members and their spouses/partners. I will be putting out more information on the listserve and the website as it comes in to me.

I would like to see a section in the Bouquet Garni for members' programs and kitchens: by this I mean an article in each issue of the newsletter highlighting a particular teaching kitchen and the chef instructor. This will only work if each of you takes the initiative, write an article and submit it to Daniel. We as the executive cannot do this, as we don't have the information on your particular programs.

One last thing that I wish to express is that each of you as PSA members needs to take some responsibility in getting each issue of Bouquet Garni out. Up to now, very, very few of you have made any effort to submit anything for publication in our newsletter; it's almost always been the executive members. We also work full-time, have families and other interests we're involved in besides keeping this PSA running, organizing the conferences and publishing the newsletter. I'm asking all of you to start submitting articles, recipes, information on your programs, information on yourself, things you're doing with your students, etc. It doesn't have to be pages long, a couple of paragraphs will do, a favorite recipe you're using with your students, anything!

Al Irving

March 2006

Volume 9, Issue 1

Bouquet Garni

"Almost every person has something secret he/she likes to eat."

M. F. K. Fisher



BCCASA Scholarship

Application Deadline:
Friday, April 7, 2006 by 3:00 p.m.

**NO NAMES WILL BE
ACCEPTED AFTER THIS
DATE**

Awards Banquet:
Sunday May 7, 2006 (11:00 am)
Crown Plaza: Hotel Georgia
801 Georgia Street
Vancouver, BC
Host Chef Dino Renaerts
604 682-5566.

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
See page 10



Las Vegas Culinary Arts Tour

The October trip to Las Vegas was on all accounts a great trip and quite an eye opener for the majority of us, not just the city of Las Vegas itself, but the culinary mecca of North

See page 3



BCCASA
cuisine education

Annual Gingerbread Competition

With the early snowfall disappearing and a little fog in the air the festive season has begun. December 7, 2005 marked the 24th Annual Gingerbread competition held at North Surrey Secondary.

Almost 200 students brought their edible creations to the competition hall; some arrived in pristine condition, some in need of a few touchups, but all of very high calibre

See Page 5

Samuel Robertson Technical Secondary School.

5 years in the making (2000-2005)

Samuel Robertson was a pioneer, an innovator in many creative trades, in and around the Maple Ridge area at the end of the 19th century. Thus his name was chosen for the new school that opened up in September of 2005, in Maple Ridge.

In the year 2000 the BC Ministry of

See page 7

In this Issue:

Las Vegas Tour 3

Chef Instructor Recognition 4

Gingerbread Competition 5

On the way to New York 6

Upcoming Events 6

Samuel Robertson Technical School 7

Canadian Chef Educators 8

Master of Art in Gastronomy 9

BCCASA Scholarship 10

Budget Report 13

"The school offers 3 programs for the culinary arts students; a 33 week Art of Cooking Diploma, at a cost of \$14,163.00USD"



America it has become. Some of the numbers that were given to us regarding Las Vegas were staggering; 153,000 cooks and chefs work in Las Vegas, which makes it quite a big union, the starting wage for a dishwasher is \$12.00USD/hr. plus benefits, the starting wage for a cook directly out of culinary school is \$15.00USD/hr. plus benefits. Because of the number of cooks and chefs employed in the foodservice industry in Las Vegas, the high schools have culinary arts programs almost identical to ours here in B.C. They also have a similar program to Skills Canada, where high school culinary arts students get to compete against one another in regional, state and national cooking competitions. They also teach their students their own version of our Foodsafe, as well as anyone working in the foodservice industry in Las Vegas. Mind you, from what we witnessed first hand, their version is far inferior to the Foodsafe we teach up here. Some of the practices we saw left a lot to be desired, to say the least.

We all arrived in Las Vegas on Thursday the 20th of October, in the evening, leaving everyone to do his or her own thing for that night. The following morning we were picked up at the hotel and bused over to the Art Institute of Las Vegas for a tour of their culinary Arts program. Upon arriving, we were greeted by Sean Newman, assistant director of admissions, who was a transplanted Canadian, born and raised in Deep Cove. The Art Institute is a brand new school (they were just putting the finishing touches on one of the lab kitchens while we were there) and was impressive to say the least. The school offers 3 programs for the culinary arts students; a 33 week Art of Cooking Diploma, at a cost of \$14,163.00USD, a 21 month Culinary Arts, Associate of

Science degree, at a cost of \$43,066.00USD, and a 36 month Culinary Arts Management, Bachelor of Science degree, at a cost of \$73,746.00USD. They run on the quarter system and each quarter the students must put together a portfolio on what they have completed that quarter, complete with food styling photography of dishes they have made. At graduation time, leading chefs from the industry are invited to the graduation and the students display their portfolios as part of their resumes to the chefs. Besides the actual cooking classes the students must take to become cooks, they also take a variety of courses to make them much more rounded and employable in the industry. An example of some of these courses are; Computer Applications, English Composition, Speech and Communication, College Math, Psychology, Conversational Spanish 1 & 2, Food Styling and Photography & Entrepreneurship in Food Service just to name a few!

After touring the facility itself, we sat down to a lunch prepared and served by the newest group of culinary arts students, only 3 weeks into the course, in the school's dining room. Lunch was Chilled Potato and Leek Soup with Sautéed Fennel, followed by Ossobucco with a Wild Mushroom Risotto and fresh Asparagus and finally a dessert of Blackberry Cobbler. After lunch Chef Raimund Hofmeister, the Academic Director of the culinary arts program talked to us and answered questions regarding their programs. All in all, it was an impressive tour; wonderful lunch and the staff went out of their way to accommodate us all.

After the Art Institute, we were back on the bus and over to the Cordon Bleu College of Culinary Arts Las Vegas where the director of high school admissions, Diane Richardson, another transplanted Canadian from the Lower Mainland, met us. The Cordon Bleu school is another brand new facility, running similar programs as the Art Institute, 15 month to 24-month programs at approximately the same cost as the Art Institute. They teach 450 proficiencies (same as all the Cordon Bleu schools) with a class ratio of 20 students per instructor. Chanh Bauhru, the Garde Manger instructor, treated us to a vegetable and fruit-carving demo, which was an incredible display of knife skills! The dining room at the Cordon Bleu College was impressive, it featured a huge open kitchen, beautiful bar and a stunning, spacious dining area. At the end of the tour, it was back on the bus and back to the hotel for an evening out on the town.

I think that the highlight of the whole trip was the tour behind the scenes of the Bellagio Hotel, with Executive Chef Wolfgang VonWeiser and Executive Sous Chef Edward Wong (another Canadian, from Port Coquitlam and a graduate of V.C.C. culinary program). The numbers that they were throwing at us were staggering to say the least. Annual sales for food and beverage at

the Bellagio are \$320,000,000USD, 950 cooks and chefs work at the hotel, 90,000 lobsters a year are consumed, 960,000 lbs. of prime rib alone is served a year at the Bellagio, there are 22 food outlets in the hotel, 60 full time cooks just for room service, and my favorite, 1.8 million dollars in catering sales alone at the hotel just for the weekend that we were there! I still have trouble wrapping my mind around some of those numbers. Mangia, the hotel staff dining room was impressive. It serves 4000 meals a day to all staff, who are allowed 3 meals there per day at a cost of \$10.00USD per month and even that is tax deductible! The ice cream/gelato shop at the hotel produces 31 flavours of ice cream and gelato on a daily basis, 50 liters at a time. The size and scope of the operation was absolutely amazing and then to think that the same thing goes on in all the other large hotels on the strip finally makes you realize why Las Vegas is the culinary mecca of North America. It was a real lesson in what high volume, high quality foodservice has become down there. There are 2 brand new hotels in the process of being built in Las Vegas right now, at a cost of 3.5 and 5 billion USD each! It's amazing to see what can be accomplished when money is not an issue.

"the highlight of the whole trip was the tour behind the scenes of the Bellagio Hotel, with Executive Chef Wolfgang VonWeiser"

Chef Instructor Recognition

"John Haen (Chef Instructor, North Surrey Secondary) has been selected as the 2005 recipient of the John MacCormack Award, presented by the Canadian Association of Food Services Professionals (Vancouver Branch). This award is presented annually to an individual who demonstrates strength of character, education, & commitment to the food service and hospitality industry and associations. John's integrity, leadership and his dedication to the Culinary Arts Programs in Food Services make him most deserving of this award. The award presentation will be held February 7 at the Metrotown Hilton." Congratulations are due to John on the receipt of this award.

24th Annual North Surrey Secondary Gingerbread Competition

Page 5

in workmanship and in design. The weeks leading up to the Christmas holidays are busy times for the Secondary school teaching kitchens of British Columbia, but each school invited makes the time and effort to send as many gingerbread projects as they can to this enormous event.

This year we were joined by a family of three Home School children who had heard of the event and asked if they could compete as well. Chef John Haen thought this would be a great idea and duly invited the Kuettel children (Harrison, Mackenzie, and Parker), under the tutelage of their mother Christy, to join the Secondary competitors. What a great outreach to the community.

Over three thousand elementary students walked or bussed to the event to wander through the exhibition hall in wonder and delight. Another outreach to the community from our secondary schools that gives joy to the youngsters of District #36 and also gives our secondary Culinary Arts students instant reward and recognition for their efforts in seeing the joy these elementary students show as they ooh and ahh over the gingerbread masterpieces.

Another year and another spectacular array of exhibits in Gingerbread and Royal Icing. We saw pagodas and temples, castles in grey, castles in pink, Hogwarts castle, churches and cathedrals, lanterns and drums, ski lodges, farm houses and barns, festive trees, snow men, edible trim and ICING, ICING, ICING galore!!

107 exhibits from 19 schools representing 7 school districts from the Lower Mainland (Vancouver, Richmond, Delta, and Surrey), the Fraser Valley (Abbotsford and Maple Ridge), and Salt Spring Island were in attendance this year.

The categories of Top Five Schools, Top Out of District School, Top Female Exhibit, Top Male Exhibit and Top Co-ed Exhibit were used in the judging of this year's competition.

The top five schools were: Garibaldi (134 points), a tie for second place North Surrey and L.A. Matheson (78), Queen Elizabeth (70), Enver Creek (52), and Tamanawis (48).

The Top Out of District award, with an aggregate total of 134 points, went to Garibaldi Secondary from Maple Ridge.

The Top Female Award this year went to Angie Harker of Queen Elizabeth for her 94.5 point project "Flower Power".

Mike Malfesi from Garibaldi Secondary took the category of Top Male with his "Haunted Manor" -- 93.75 points.

And the team from Enver Creek Secondary of Shawn Mann and Mika Yamamoto earned the Top Co-ed award for their 94 point creation "Paradise Ski Lodge."

Five special categories of awards were also presented trophies this year:

Best Use of Gingerbread

- Gurjot Mahol and Ravi Jhattu from Queen Elizabeth for their entry "Festive Drum" (94 points).

Most Skillful and Artistic Use of

Icing

- Saran Girma of Queen Elizabeth for "Christmas Lantern" (94.5 points).

Best Landscaping

- Alicia Newton from Gulf Islands Secondary for "Mill House" (93.75 points).

Most Original Idea

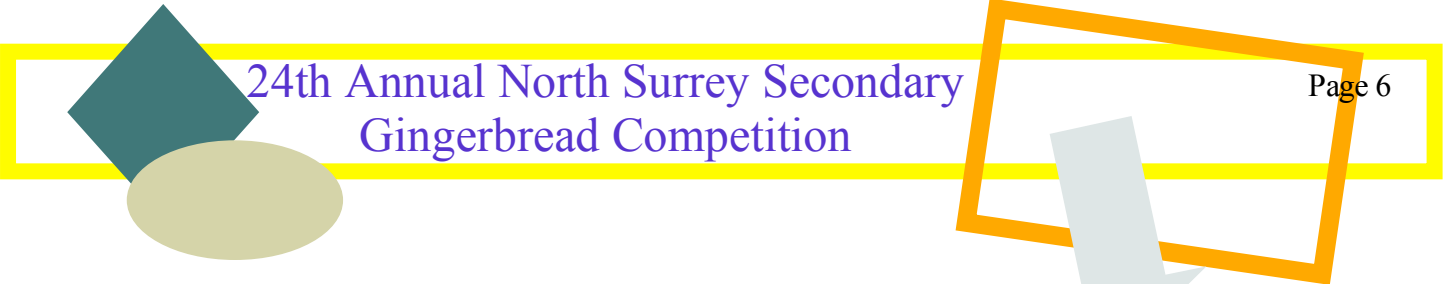
- Jaspreet Gill and Sarabjit Dhillon from Queen Elizabeth for their exhibit "Snowy Temple" (94 points).

Best Overall Entry

- to Angie Harker of Queen



"Festive Drum"



24th Annual North Surrey Secondary Gingerbread Competition

Page 6

Elizabeth for "Flower Power" (94.5 points).

Responsibility for the job of judging this year was placed in the hands of: Theresa Campbell (Manager, Safe Schools, District #36), Bob Chadwick (Associate Superintendent, District # 36 Surrey), Laurae McNally (School Trustee, District # 36 Surrey), and Heather Stilwell (School Trustee, District # 36 Surrey). The projects brought to this event each year are of such skill and design that the task of judging can be a great challenge. 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 (Chef Instructor, retired) convey their thanks to the British Columbia Secondary School Teaching Kitchens and their Teaching Chefs for their overwhelming participation in this

competition.

On behalf of all the participants and their instructors I would like to take this opportunity to personally thank Chefs John Haen and Wolf von Oelffen and their teams of student and teacher organizers. Also thanks go to Principal Allan Buggie and the staff and administration of North Surrey Secondary for again hosting this annual event and welcoming the participants and the huge numbers of general public to their school. And much thanks and applause is due to our Culinary Arts and Chef Training students who have again proved how great a talent we have in British Columbia's Culinary Arts programs. Congratulations to all on a job well done!

Terry Larsen, Chef Instructor, Enver Creek Secondary

December 8, 2005

"Best Overall Entry

- to Angie Harker
of Queen Elizabeth
for "Flower Power"
(94.5 points).."

On the Way to New York

Daniel Lesnes from Garibaldi Secondary School is taking a group of 8 students on a Culinary Tour of New York during Spring Break. We are very excited to experience all the diversity New York has to offer. Barry Wilson from STS Tours, has prepared a customized schedule which includes hands on cooking, Culinary Walking Tours, visit cooking schools, and of course who would go to New York without going to a Broadway show. To keep the cost down we are traveling with culinary students from Seaquam Secondary, and Fashion students from Mission and Abbotsford

Upcoming Events

Lard Sculpture Competition
Wednesday April 12th, 2006
Enver Creek Secondary

School District 42 Chowder Contest
Thursday May 4th, 2006

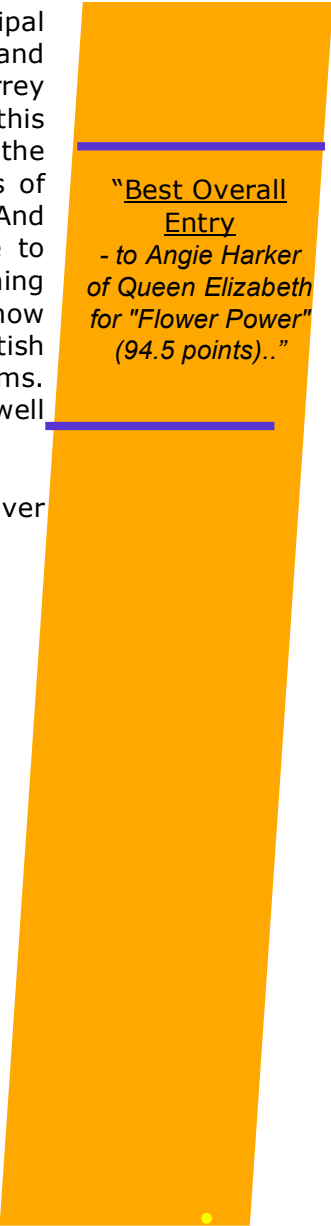
Scholarship Brunch
Sunday May 7th, 2006

Surrey Chili Competition
Thursday May 18th, 2006

Canadian Chef Educator Conference
June 23-26, 2006 in Toronto

For detailed information please visit
our web site:

www.bctf.bc.ca/PSAs/BCCASA



Samuel Robertson Technical Secondary School

Page 7

Education gave the Maple Ridge/Pitt Meadows School District, the mandate to build and operate a new High School with an emphasis on Trades and Technology. The School Board went out seeking education partners and after back and forth meetings, BCIT, Kwantlen College and VCC came on board.

Rick Caruthers, Director of Community Education for School District 42 was appointed as special coordinator for the project.

Peter Brine, Daniel Lesnes, and Pierre Dubrulle, the Chefs Instructors for District 42 formed a committee whose job was to design and furnish a new state of the art Teaching Kitchen that includes a "Rationale" oven, a Bradley smoker and a vacuum packer. Dave Donaldson, Dean at VCC, sent Harold Bonkowski, Culinary Arts Department Head to join the committee. Larry Wong equipment specialist at Sysco Foods also joined the committee.

Around that time Mike Keenan, then Vice Principal at Maple Ridge Secondary was appointed Principal of the new Samuel Robertson Technical Secondary School. Cathie Watkins, the Vice Principal at Thomas Haney Secondary was appointed Vice Principal at SRT, and Ron Lancaster became the liaison between High School and Post Secondary. Last Summer VCC appointed Collin Gill as the Chef Instructor for the VCC component of the SRT Teaching Kitchen.

It took all combined experience from all the above mentioned individuals to come up with a unique kitchen design able to accommodate the needs of High School and Post Secondary students. Having the opportunity to design a brand new Teaching Kitchen from the bottom up was something of a dream comes true for all those involved in this process. Unlike restaurant, hotel or catering kitchens, the design and

furnishing of a Teaching Kitchen is slightly different. In a teaching environment, students are all teenagers and they are as well the consumers of the goods prepared in the Teaching Kitchen. For the afternoon classes hosted by VCC the customers are also teenagers, but the consumers are more likely to be seniors and families. All these, plus the delivery of two curricula had to be taken into consideration when designing and furnishing the kitchen. Grade 12 graduates of School District 42 would get the opportunity to further their Trade Education by registering to the Post Secondary Education Programs offered at SRT. If less than 19 years of age the cost of their tuition will be absorbed by School District 42. We have 18 students enrolled in the Post Secondary Culinary Arts program at SRT. During the first semester they will cover level one of the VCC program, while level two will be covered during the second semester. The High School Culinary Arts students will also cover level one. In the future VCC might teach level two during the first semester and level three during the second semester. The public will be served daily the food that the afternoon VCC students will have prepared and this at a nominal fee of \$5.00 per Entrée. Any leftovers will be served the next day to the High School students. SRT teaching kitchen implemented a breakfast program that has proven to be very popular. The cost of breakfast at \$1.50 probably has something to do with the success of this program. The whole philosophy behind the Culinary Arts program is to serve healthy, nutritious meals at very reasonable cost.

The SRT/VCC partnership is a win/win situation and could set an example to be followed by other school districts.





Register now for Canada's premier Chef Educator's Conference 2006



Join Canadian Chef Educators from across
the country for a Culinary Extravaganza in beautiful Ontario!

**Thursday, June 22nd - Sunday June 25th, 2006
in Toronto, ON.**



Don't miss

- * exciting workshops
- * dynamic guest speakers
- * educational culinary excursions
- * curriculum updates from across the country ... all included in the conference rate

Also included in your conference fees are:

- 1) free airport transfers
by shuttle
- 2) all meals

Conference Fees: \$250.00 per person

Accommodation, Travel & CCEA

Membership Dues extra

Register Today!

name: _____
school: _____
mailing address: _____
email address: _____
phone number(s): _____

For more information email: ccea2006@chefcollege.ca

or visit www.canadianchefeducators.com

Not included: accommodations, transportation to Toronto, out of pocket expenses



Susanne Mikler
Conference Director
2006 CCEA Conference
P.O. Box 358
Campbellville, Ontario
L0P 1B0

Master of Arts in Gastronomy: *A Dream Come True*

Page 9

"I was asked to submit my paper for consideration to the North American Fur Trade Conference in Illinois this May"



At the end of February, I will be embarking on my second year of study in the Master of Arts in Gastronomy program through the University of Adelaide, Australia. Since I am writing for a food-savvy audience, I don't need to explain that "Gastronomy" refers to the study of food. Believe me, not everyone knows this! I often have people looking at me, their heads tilted to one side, with a quizzical expression and I can see the bubble above their head which reads "Master's of Astronomy" Wow! I didn't know she was the scientific type?, or "Why would you want to do a graduate degree in stomach complaints?"

I had been looking for a graduate program that could combine my passion for food and cooking with literature for years. The only other programs of its kind is a Master of Liberal Arts in Gastronomy, through Boston University or another that started last year at the Slow Food University in Bra, Italy. Neither were options for me. The program I am completing through the U. of Adelaide is delivered on-line. Students from all over the world join together over the internet to complete their coursework. I know of only one other Canadian who has completed the course; Anita Stewart, renowned cookbook author and driving force behind Cuisine Canada, an organization you should check out, if you are not familiar with it.

I have completed two of four core courses to date, *Principles of Gastronomy* and *Food and Drink in Contemporary Western Society*. The coursework is then followed by a dissertation. The first two courses were fascinating and covered all aspects of the history, sociology, psychology, anthropology, politics and origins of food and drink. Each week, we are assigned several readings and

a topic question to which we must respond in a 500-750 word essay. All students submit their work in an open forum, which was a little daunting at first, the thought of having everyone read your work that is, but you are forced to get over it or you will go crazy. I made the fatal mistake of checking out other work after I submitted my first paper and lay in bed staring at the ceiling, panicking that my piece was terrible. Fortunately, I did well and swore never to do that again!

At the end of each course, we are required to write a major research paper. My first paper was on the origin and politics of bannock, a food that is the mainstay of Aboriginal diets across Canada yet its roots are Scottish. Bannock was introduced to our Aboriginal Peoples by the Scottish fur traders and explorers. My research took me to the University of Winnipeg, Rupert's Land Study Centre, and on completion, I was asked to submit my paper for consideration to the North American Fur Trade Conference in Illinois this May.

I am really looking forward to beginning my studies again. I'll be truthful, it can be quite stressful, on top of my full-time job as a Chef Instructor, but enrolling in the MA in Gastronomy program is the best decision I could have made. It is not cheap. All tolled, the program will cost me around \$22,000. The average Masters' program can run anywhere from \$16-18,000, so it is a little more than the average. Still, it is worth every cent, and more. For more information, go to www.gastronomy.adelaide.edu.au Please email me at abell@sd6.bc.ca, if you would like any more information. Alison Bell, Chef Instructor
David Thompson Secondary
Invermere, BC
250-342-9213 ext. 217

Application Deadline:

Friday, April 7, 2006 by 3:00 p.m.

**NO NAMES WILL BE ACCEPTED
AFTER THIS DATE**

Awards Banquet:

Crown Plaza: Hotel Georgia
801 Georgia Street
Vancouver, BC
Host Chef Dino Renaerts
604 682-5566 .

Plaque Deadline:

Thursday, April 13, 2006

Cost: \$30.00 by mail, payable to
BCCASA

Please FAX the typed name of
students recipient(s) for correct
spelling

Number Confirmation:

of students + family + chef
instructors = total

Send number and names of all people
attending on confirmation fax by 3:00
p.m. Friday, April 21, 2006

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:

Funding of the BC Culinary Arts
Specialists' Association (BCCASA)
Scholarships is not 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 Eligibility - 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 7, 2006 by faxing the typed and completed Scholarship Application to 604-543-9762 attention Terry Larsen. Please confirm by phone when the name(s) have been faxed.
3. Mail \$30.00 (cheque payable to BCCASA) for the cost of each plaque, to the Scholarship Chairperson by

*"Application Deadline:
Friday, April 7, 2006 by
3:00 p.m.*

***NO NAMES WILL BE
ACCEPTED AFTER
THIS DATE"***

Thursday, April 13, 2006. Please confirm the proper spelling of recipient(s') names by sending a typed-written Fax to the Scholarship Chairperson by 3:00 p.m. on Friday April 15, 2005. Please confirm by phone when the name(s) have been faxed. 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 from your school who attends the scholarship luncheon. Brunch cost is \$30.00 and is payable to BC Chefs' Association. Bring your cheque or cash to the Luncheon -- Do not send to BCCASA Scholarship Chairperson.

6. Inform the Scholarship Chairperson, BY FAX of the names and number of people who will be attending the Awards Banquet by 3:00 p.m. Friday, April 21, 2006. Names of all people attending the Scholarship luncheon are requested on this confirmation fax. This is to avoid the confusion in previous years where persons 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 7, 2006, at 3.00 PM.

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 BCCASA. 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.

"Complete the enclosed SCHOLARSHIP APPLICATION and give it to the instructor."

BRITISH COLUMBIA CULINARY ARTS SPECIALISTS' ASSOCIATION

Scholarship Application Form

(Please type information or print legibly)

Date: _____

Name of Student: _____

Address: _____

City: _____ Postal Code: _____

Telephone: (____) _____

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

**"Fax by
Friday,
April 7,
2006 by
3:00 pm "**





BUDGET REPORT

For the Month Ending August 31, 2005

G-4099921-Y750 Income surplus BC Culinary Arts		
PSA Opening Balances/July 1/05	01/07/05	<u>(25,212.55)</u>
Total G-4099921-Y750 Income surplus BC Culinary Arts		<u>(25,212.55)</u>
G-4099930-Y750 Membership/subscriptions fees BC Culinary		
PSA Batch #2077/Jul 8	08/07/05	(48.50)
PSA Batch #2076/Jul 6	08/07/05	(120.00)
PSA Batch #2078/Visa/Jul 15	15/07/05	<u>(30.00)</u>
Total G-4099930-Y750 Membership/subscriptions fees BC Culinary		<u>(198.50)</u>
G-4099939-Y750 Other BC Culinary Arts		
Reimb PSA TOC FEE/2005-06	31/08/05	<u>(42.00)</u>
Total G-4099939-Y750 Other BC Culinary Arts		<u>(42.00)</u>
Total		<u>(25,453.05)</u>

BCCASA Executive Board 2003-2006

President : Mr. Al Irving

Gulf Island Secondary
Salt Spring (250) 537-9944
airving@shaw.ca

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

Directors: Mr. Brian Roodenrys

Semiahmoo Secondary,
Surrey (604) 536-2131
broode0615@shaw.ca

Ms. Alison Bell

David Thompson Secondary,
Invermere (250) 342-9213
abell@sd6.bc.ca

Conference and membership chairperson.

1st Vice President: Mr. Terry Larsen

Enver Creek Secondary
Surrey (604) 543-8149
tolarsen@uniserve.com

Scholarship chairperson, coordinates all BCCASA Scholarship activities.

2nd Vice President: Mr.. Daniel Lesnes

Garibaldi Secondary,
Maple Ridge (604) 463-6287
lesgau@mac.com
Newsletter Editor and Webmaster.

Treasurer: Mr. Trevor Randle

Lord Tweedsmuir Secondary
Surrey (604) 574-4759
Randle_t@sd36.bc.ca
Book-keeping and budget planning

Secretary: Mr.. David Jones

Rick Hanson Secondary
Abbotsford (604) 864-0011
dave_joneschef@sd34.bc.ca
Minutes, arrangement of up coming meetings

Chairman of the Board: Mr. Pierre

Dubrulle
Samuel Robertson Technical Secondary,
Maple Ridge, (604) 466-8409
pdubrulle@sd42.ca
Past president.

We're on the Web!

See us at:

[www.bctf.bc.ca/PSAs/
BCCASA](http://www.bctf.bc.ca/PSAs/BCCASA)