

Spring



FOOD SAFETY:

Developing your Allergen
April 11-12 Edm.

HACCP IV April 19-20
Calgary

Certified HACCP Auditor
May 2-3 Calgary

Pacific NW

March 16 Calg AFPA
Edm. To register

**Canadian Culinary
Federation Convention –**

Edm. June 8-12
For trade show Reg. or
sponsorship www.ccfcc.ca
or 780-428-1045

AFPA's AGM & GOLF

June 22, 23 Mark your
calendar! The Industry
Builders Award will follow
the AGM on June 22

FEASTival of Fine Chefs

September 21
Shaw Conference Centre
Edmonton
info@afpa.com for tickets
or call either AFPA office

AFPA Calgary
P 403-201-3657
F 403-201-2513

AFPA Edmonton
P 780-444-2272
F 780-483-7590
info@afpa.com
www.afpa.com



**MEAT INDUSTRY CONVENTION &
TRADE SHOW**

ran March 4–6 in Kananaskis.
There was great excitement at
the trade show; people's choice awards &
meat competition. For a complete list of
exhibitors; delegates; meat competition
winners visit
www.afpa.com/opp/meatTS05.shtml all info
will be posted March 15 along with pictures
of the event! Once again, AFPA members
made the most of this great opportunity. A
special thank you to all exhibitors,
delegates; sponsors & volunteers we
couldn't have done it without you! Planning
has already started for the 2007 conference
– stay tuned!

SKILLS DEVELOPMENT INITIATIVE

You might be eligible to recover 50% of your
training costs. Take a look www.afpa.com/hr
to see if your processing company can benefit
from this fund.

**MEAT SECTOR – STANDARDS FOR
TRAINING**

AFPA & the Advisory Committee have
developed a 3 step process to clarify training
needs in the sector & create resources for the
training. The 1st step involves talking to 60-
90 people in the sector & will occur in the 1st
half of April. If you are interested, let us know
your availability. You can send your info by
email to training@afpa.com or call Bill
Brandon at 403 201-3657 x22. More info & a
committee contact list will be posted on
www.AFPA.com under *Standards for Training*
– *Meat Sector*.

PLANT FLOOR SUPERVISORY TRAINING

AFPA is now setting dates for this training
session to run in Red Deer (5 days sometime
between April & June). Remember this
course is eligible for funding support from the
Skills Development Initiative. Let us know
your preferred times before we finalize the
schedule, call Bill at 403 201-3657 x22 or
email training@afpa.com. As soon as we
have dates we will post an outline of the
course & a reg form www.afpa.com/hr.

Recruitment: Recruitment: Recruitment

We are working hard to identify, screen &
provide AFPA members with choices for
hiring workers. AHRE has many talented
workers who may be the candidate you are
looking for.

In the past 2 months, numerous
members have expressed an interest in
being involved in this exciting & innovative
approach to staffing & recruitment. As a
result 4 companies have hired individuals
that were identified by AHRE. The
individuals hired are in a number of
positions ranging from warehouse to
sanitation to production line personnel.

The process starts with a phone call.
Contact Mike Lakusta 780-444-2272 x222
or mike@afpa.com

**PROSPECTING THE PACIFIC
NORTHWEST ?**

**WEDNESDAY, MARCH 16
SHERATON CAVALIER CALGARY**

Would you like to present your product to
Pacific Northwest market specialist for
their comments & recommendations?
Following the seminar, you can meet
individually with speakers to discuss your
product. To registration contact Linda at
AFPA 780-444-2272.



**June 23
Kananaskis**

Registration is attached!

**Canadian Council of Grocery
Distributors (CCGD) Announces Staff
Change**

Bryan Walton currently VP, Western
Region will be accepting the newly created
role of VP, National Public Policy & will be
based in Ottawa. Justin Sherwood, the
current VP Ontario Public Policy &
Foodservice will be moving from TO to
Calgary to assume his new position as VP,
Western Region.



Go where the action is., AFPA offers cost sharing for food processors traveling to select industry events. Funding is available for participants only, not exhibitors. If the upcoming shows are of interest to you contact 444-2272 or check out www.afpa.com for a complete list of eligible shows.



FAREWELL

On April 1st I return to AAFRD. Thanks to the support, advice & participation of AFPA members & supporters over the past 2 years, we have accomplished a great deal. Key results include:

1. **Retail Market Pilot Project:** Developed a project plan, secured sponsors for select components, & made significant progress in the market, developed agreements for logistics & promotions partners, worked with several processors & coordinated product assessments for the market.
2. **Facilitated US Market Entry:** Coordinated presentations to Publix Super Market by 5 companies & coordinated Pacific Northwest (PNW) market exploration by AB processors through missions & seminars including export courses, product presentation & US Bio-terrorism Act info seminars.
3. **Market Technology Program (MTP):** Established the \$750,000 cost-sharing program sponsored by AFPA & the Agriculture & Agri-Food Canada's CARD Program administered by the Agriculture & Food Council, with assistance from the Steering Committee. To date MTP approved 55 applications for 88 participants to attend 18 events.

In addition, I've represented AFPA in numerous promotions & events with industry partners. I have thoroughly enjoyed this past 2 yrs & I look forward to the next challenges. It is an exciting industry with innovative people & a brilliant future.

Thanks for the great time. Best regards in your endeavors. Gail Lemke

Health and Safety – AFPA Your Certifying Partner

Spots are still available in some of our remaining Health & Safety Courses this spring.



- Auditor Training - Mar 22&23 Calg or Mar 29&30 Edm.
- Roles/Responsibilities For Managers- Mar 21 Calg or April 1 Edm.
- Incident & Accident Invest. May 13 Edm.

Watch for more classes in the fall of 2005! For more info & to register call Audrey at 403-201-3657 x28 or Audrey@afpa.com

On-site training is now available! Any of our great Health & Safety classes may now be instructed in your facility. Visit www.afpa.com/env to find out more! or call Audrey.

Food Safety & Quality

ASK us how to save 50% training costs on courses, as well as Customized on-site training. Courses planned for 2005, visit our online calendar for dates or more info..

Certified HACCP Auditor (ASQ) – Calgary May 2-3

****Deadline for registration April 4th**** A professional who understands the principles of auditing a HACCP system. Uses various techniques to examine, question, evaluate & report on that system's accuracy. Analyzes all elements of the system & reports on how well it adheres to the criteria for management & control of process safety.

Developing Your Allergen Management Plan –

Edm April 11-12 Discuss regulatory issues & allergens through a gov't perspective from CFIA, learn how to develop your Allergen Management Plan, identifying allergen sources in your production flow & evaluate the risk that an allergen might get into your product through cross-contamination or other means.

HACCP IV – Validation of Your HACCP Plan –

Calgary April 19-20th Your HACCP plan is in place & working, but you want to verify that it works at all times. Or, you are in the process of implementing HACCP & are at the stages of analyzing hazards & determining Critical Control Points —& you have particular questions. Ensure your HACCP plan really will control the hazards.

Visit us at www.afpa.com/snq/train for reg form or contact Jan or Spring in the Calg office or safety@afpa.com.

Nutritional Labelling

Time is running out for the mandatory Nutrition Facts table to go on your product; the deadline is December 12, 2005. COURSE DATES:

Edm – April 13, Van – May 11, Calg – June 2.

Visit <http://www.afpa.com/lab/nlwkshp.shtml> for reg. form or contact AFPA. *Nutritional Labelling services, including consulting & training, available for 50% cost-sharing, ask us how you can save money!!! We can help consult!* Member labs offer reduced pricing for analysis, ask us more. Spring in Calg or visit www.afpa.com/lab.



Putting food safety on the line – contact AFPA!



MULTI-TEMPERATURE DISTRIBUTION CENTRES

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- Order Fulfilment & Case Picking
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- Delivery to most points in Western Canada
- Food Safety Programs – Pest Control, HACCP, CFIA
- Date Code Rotation & Tracing

www.westco.ca
Info@westco.ca
 (204) 475-5570



"...serving the global food industry."



Welcome! NEW AFPA MEMBERS

- ✦ Crown Packaging Alberta Division
www.ptpc.com 403-723-2642 Corrugated boxes; sheets; point of purchase displays.
- ✦ Davenport's Tasty Sensations 403-938-6877 Gourmet confections.
- ✦ Downhome Comfort Foods 780-657-3556 Production of Borscht.
- ✦ Fairwinds Farm 403-553-0127 Goat dairy; milk; yogurt.
- ✦ Labs-Mart Inc. www.labs-mart.com 780-910-0929 Analytical services & consulting.
- ✦ Smoky River Honey Producers 780-837-2707.
- ✦ Triple B Farms www.naturalelk.com 403-546-4424. Elk meats; elk velvet antler; elk hides; elk antlers; elk organs & by products.

For more info

www.afpa.com/mem/directory.cgi



Member wishing to place an ad on the NEW AFPA Classified email melody@afpa.com. This is a free member service. Visit the AFPA web today!

GROWING A BUSINESS? NEED CAPITAL?

If you operate an Alberta-based, agri-business or agri-processing business or small business, AFSC can create a custom financial package for:

- purchasing real estate, buildings, equipment or shares,
- working capital expenditures, or
- building export market opportunities.

Considering beef processing or marketing opportunities?

- Our Beef Product and Market Development Loan Program (BPMDLP) offers capital to enhance slaughter capacity, processing & market opportunities for Alberta beef, primarily over 30 months of age, to Canadian-licensed agri-processors.

Scaling-up production at the Leduc Food Processing Development Centre or the Agrivalue Processing Incubator?

- If you are a client of the center, our Agrivalue™ Processing Loan Program can assist you to scale up production within the center, or move to external, commercial premises when market demand & viability have been demonstrated.

Purchasing shares? Need capital to invest in value-added agriculture or rural business projects?

- Ask about our Project Investor Loan Program.

Want to grow your export opportunities?

- We provide export financing & export credit guarantees to enhance your market opportunities.

For more details, speak with an AFSC professional lender. To locate an office near you, or join our mailing list, contact:



1-800-661-3811
AFSC.Commercial@AFSC.ca
www.AFSC.ca

SPRUCE MEADOWS National Tournament

– June 10-12

AFPA Pavilion – Come out & promote your product & in some cases sell direct to the consumer (as long as you are not in competition with the concession – take home products encouraged). AFPA has space for 10 exhibitors. Cost \$250 per booth. Contact Melody at melody@afpa.com or 403-201-3657 x21 to reserve your spot today!



SPRUCE MEADOWS