



FOOD SAFETY:

Statistical Process Control Calgary June 6-8

HACCP V Calgary June 15-16

HACCP I Edmonton July 18-19

HACCP II Edmonton July 20-22

Canadian Culinary Federation Convention –

Edm. June 8-12
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 Registration for AGM/IBA dinner to arrive shortly!

FEASTival of Fine Chefs

September 21
Shaw Conference Centre
Edmonton
info@afpa.com for tickets
or call either AFPA office
<http://www.afpa.com/pro/feast.shtml>

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

AFPA DIRECTORS TO MEET MINISTER HORNER

On May 17th a representative group of AFPA directors will meet with AAFRD minister (& former AFPA director) Doug Horner to review the issues affecting the growth & profitability of the food processing sector that were identified by member companies who responded to AFPA's recent member survey.

The AFPA board met on April 21st & 22nd to review the responses to the membership survey & to plan the strategic direction for the association for the next 5 years. It became clear during the planning process that industry needs specific government support especially in the areas of food safety, human resources, marketing & market development & access to capital. Although some support exists today it is clear that a stronger partnership between government & industry is required if we are to have any hope of approaching the government's target of increasing the size of the processing sector to \$20 billion by 2010. Specific recommendations will be placed before the minister along with a request that the government respond positively to these industry requests.

Interested members can see the survey results on the Association's web site at <http://www.afpa.com/abo/faq.shtml>. Copies of the presentation to the minister can be obtained by email request to info@afpa.com.

AFPA PRESIDENT ELECTED TO AGRICULTURE & FOOD COUNCIL

AFPA president Ted Johnston was recently elected to the Agriculture & Food Council & will join director Jerry Bigam (elected in 2004) as representatives of the processing sector on council. The Ag & Food Council is best known to the processing sector as the administrator of the CARD fund (now replaced with the Advancing Canadian Agriculture & Agri-Food fund) & for its value chain initiatives to link primary agriculture more closely with the rest of the food distribution chain. Council also performs an important role in advising government on policy matters – an area where AFPA members have indicated a strong processing presence is required. Council's mission is clear:

To be a Catalyst supporting the Alberta agriculture, food & life sciences industry in growth, competitiveness, profitability & sustainability, enabling industry members to engage on another, their stakeholders, markets, consumers, governments & the public.

More processing industry participation in Council & its programs can only strengthen industry's ability to provide policy input & to move towards the achievement of our growth targets.



June 23 Kananaskis Registration

<http://www.afpa.com/cgi/anote.cgi?fname=00254&sec=pro>
Or contact melody@afpa.com

2005 Industry Builder Award Recipient

THE PRICE FAMILY Of Sunterra Farms

Plan to attend June 22 at the Delta Bow Valley (6-8:30pm), Calgary registration info will follow shortly!



Annual General Meeting June 22 at the Delta Bow Valley Calgary (10:30am – 4pm) Registration info will follow shortly!

Consider joining the AFPA Board of Directors – Call for Election!
<http://www.afpa.com/abo/board.shtml>

Stan Ballard AUCTION
Help support the education of Alberta's apprenticing Chef's
Contact melody@afpa.com if you are considering a donation!

Health & Safety – AFPA Your Certifying Partner **CERTIFICATION REMINDER!**



Do you know when your AFPA Auditor certification expires? Auditor certificates are valid for 3 years from your course date. Auditors must take an Auditor Refresher course in order to re-certify. If you are not sure when your certificate expires call AFPA today at (403) 201-3657 x28 to find out.

Summer/Fall Courses

- Program Building
- Auditor Training
- Auditor Refresher Training
- Roles & Responsibilities For Managers & Supervisors
- Accident & Incident Investigation
 - Hazard Assessment
 - WHMIS Train the Trainer
 - Confined Space Entry

Watch our website for course info!

<http://www.afpa.com/env/>

or call Audrey (403) 201-3657 x28
Audrey@afpa.com

Food Safety & Quality

STATISTICAL PROCESS CONTROL, CALGARY

JUNE 6 (PART I) & JUNE 7-8TH (PART II)

Are you collecting data & info but are not really sure what to do with it? Are you giving product away by overfilling containers to avoid underweight? Is the process operator constantly “tweaking” the process in order to meet a new set target? This hands-on workshop will provide a practical overview of the statistical techniques to help improve quality & productivity, reduce costs & increase the efficacy of a HACCP system.

HACCP V – EFFECTIVE AUDITING OF YOUR HACCP PLAN – CALGARY JUNE 15-16

You will understand CFIA’s criterion & expectations, become familiar with 2nd & 3rd Party / Customer Audits &

the role of auditing, learn how to use auditing as a tool for corrective action, present effective reports & maintain documentation consistent with ISO 9000 principles.

HACCP I – DOCUMENTING YOUR PREREQUISITE PROGRAMS – EDMONTON JULY 18-19

Understand the 6 prerequisite programs, use & view tools necessary to develop & implement prerequisite programs, develop & review record-keeping forms for implementation and much more.

HACCP II – DEVELOPMENT OF YOUR HACCP PLAN – JULY 20-22 EDMONTON

Walk through the development of a HACCP Plan from product description to the Master HACCP documents (Forms 1-10). Learn to conduct a hazard analysis, identify critical control points & understand how the government & third parties will recognize & accredit your HACCP plan.

ASQ CERTIFIED HACCP AUDITOR COURSE filled up fast!!! Don’t miss out again; new course date is **October 3-4, 2005 in Calgary.** (**Deadline to register Sept 1/05**) Contact spring@afpa.com for registration info.

We continue to offer 3rd Party Auditing & GAP Assessments, to assist companies along the way towards HACCP Accreditation. **Visit us at www.afpa.com/snq.** Contact Spring in the Calgary office.

NUTRITIONAL LABELLING

Workshop, Calgary – June 2

AFPA can consult; help you understand what you need to comply with new regulations. Member labs offer reduced pricing for analysis, ask us more. Call Spring in the Calgary office or visit www.afpa.com/lab.

Visit us at www.afpa.com/snq/train for reg form or contact Spring AFPA Calg - spring@afpa.com.

Canadian Association of Foodservice Professionals



**Change
Challenge
Champion**

CAFP 31st Annual Conference
Edmonton, Alberta - June 15-19, 2005

PRESENTS

The 31st Annual National Conference
Edmonton, Alberta
June 15 – 19, 2005
Crowne Plaza Chateau Lacombe Hotel

**For more details & registration
info go to <http://www.cafp.com>**

**Enjoy an exciting education
program that will give you the
tools to deal with Change,
Challenge & be a Champion!**

Change & Other Hazards of Growth in the 21st Century – Information Security at Risk – Changes & Challenges of Today’s Workforce – Partners in Health & Safety – Building Buzz...The Changing Face of Marketing – Stress & the Caveman: Lessons from the Cave – Eco-Cuisine – And More.....



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



"...serving the global food industry."

Fresh Financing Opportunities Available For Beef Processors

In an effort to increase market opportunities for Alberta beef, primarily over 30 months of age, AFSC has renewed its Beef Product and Market Development Loan Program (BPMDLP).

Aimed at developing more slaughter capacity, processing and market opportunities, the program offers financing to Alberta-based, Canadian-licensed, agri-food processors. Funding is available for capital costs such as real estate, buildings, equipment, and/or working capital expenditures.

The maximum amount allowed per borrower is \$2 million in total liabilities to AFSC. For larger projects, we will assist in securing additional capital from other sources.

A five per cent fixed interest rate is available for up to five years. Monthly payments may be amortized up to 20 years, depending on the purpose and security. The usual commercial credit terms, security, and loan fees are required.

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



Welcome! NEW AFPA MEMBERS

- ✚ Terraviva Grains 403-823-9464 Bulghur Wheat.
- ✚ Calexico Foods Inc. 403-668-1297 www.calexicofoods.com Fresh salsas.
- ✚ CFI Insurance 780-405-7660 www.cfiinsurance.ca Full service insurance brokerage firm.
- ✚ Sun Valley Foods 780-962-6240 Boneless beef into frozen beef patties.
- ✚ Bumbleberry Orchards 403-934-2749 www.fieldstonefruitwines.com U Pick berry farm & fruit wine processing
- ✚ Direct Energy Business Services 403-214-5153 www.directenergy.com/business Provide integrated energy solutions.

For more info

www.afpa.com/mem/directory.cgi

Agri-Food Processing Assistance Program

New Market? New Product? AFPA can offer financial assistance in partnership with AAFRD. This program is designed to support your growth in sharing the risk of introducing new products or entering a new market (anywhere in Canada or the U.S. Contact Melody at 403-201-3657 x21 to receive more information! Apply Today!

