



### FOOD SAFETY:

HACCP I July 18-19 Edm

HACCP II July 20-22 Edm

ASQ Certified Auditor  
October 3-5 Calgary  
(Sept 1 is reg. deadline)

### NEW Chairman of the Board

Jerry Bigam of Kinnikinnick Foods was elected for a 2 yr term; a complete list of AFPA's Directors can be found at <http://www.afpa.com/abo/board.shtml>

**MINIMUM WAGE INCREASES SEPT 1**  
\$7 per hour from \$5.90

### Stan Ballard AUCTION

Help support the education of Alberta's apprenticing Chef's [melody@afpa.com](mailto:melody@afpa.com) if you are considering a donation.

### FEASTival of Fine Chefs

Sept 21 Shaw Conference Centre Edm **SOLD OUT!**

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

**AFPA Edmonton**  
P 780-444-2272  
F 780-483-7590  
[info@afpa.com](mailto:info@afpa.com)  
[www.afpa.com](http://www.afpa.com)

### AFPA AGM INDUSTRY BUILDERS AWARD

AFPA's AGM was a busy but productive day! The minutes from the meeting will be posted at <http://www.afpa.com/abo/agm.shtml> as well as some snap shots of our IBA recipients – The Price Family.

### THE SUN SHINES BRIGHTLY

Once again, the clouds parted, & sun was the order of the day on June 23 at AFPA's Golf Classic in Kananaskis. We would like to thank all of our sponsors & prize donors. Without you our tournament would not have been the success it was.

### AFPA YOUR CERTIFYING PARTNER PIR 2004 REBATES

The Partners in Injury celebration luncheon hosted by WCB was held May 26<sup>th</sup>. It was a celebration & presentation to PIR members who have maintained their Certificate of Recognition & have earned very valuable WCB premium rebates. WCB President/CEO, Guy Kerr & the Minister of Human Resources & Employment, the Hon. Mike Cardinal were in attendance.

We are proud to report that 1 of our PIR members, Lakeside Packers was presented with a rebate cheque of over \$1 million.

As we had hoped, AFPA achieved a higher rebate total for its members. **Our 2004 rebate total is \$1,831,770.15 which is up from 1.4 million in 2003.**

### New COR Holders

Congratulations to the following companies for recently achieving their Certificate of Recognition (COR) through the AFPA PIR program in 2005.

Condillo Foods Ltd.  
Old Dutch Foods Ltd.  
McCain Foods Limited  
Cott Beverages Canada (re-certification)  
J.P. Sunrise Bakery (re-certification)

### MEAT SECTOR – STANDARDS FOR TRAINING

The committee has now completed the 1<sup>st</sup> phase of their needs assessment project. The report for this phase can be found at <http://www.afpa.com/opp/meattrain.shtml>.

In the 2<sup>nd</sup> phase we will be sending out a Request for Proposals to conduct a survey related to training in the meat sector. We hope to have the contractor chosen & begin the survey in the fall.



### SKILLS DEVELOPMENT INITIATIVE (SDI)

AFPA has requested an extension for the SDI & things look positive. In anticipation of the extension we are now accepting SDI proposals

for the year Sept. 1, 2005 to Aug 31, 2006. We can review them & provide a conditional approval until such time as we receive the formal approval of the extension.

The current SDI year ends on August 31, 2005. All claims for reimbursement for the period Sept 1, 2004 to Aug 31, 2005 must be received by the AFPA office no later than Oct 18, 2005. If you have any questions contact Bill at [training@afpa.com](mailto:training@afpa.com) 403 201-3657 x22.

### ALBERTA'S MEAT INDUSTRY IS GROWING "BEYOND THE BOX"

As a meat company, what if you could:

- easily access meat research & commercialization services;
- directly link consumers' dinner preferences with innovative value-added meat research;
- collaborate with skilled labour & scientific knowledge to develop new products & processes.

The Institute for Food & Agricultural Sciences, Alberta (IFASA) Value-Added Meats program's vision is an AB meat industry that is globally competitive, sustainable, profitable & growing. The value-added meat program represents the first 5 yrs of a 20 yr program to build upon today's meat industry assets & place AB as a world center for meat science & technology. It is about new meat products & processes by enhancing capacity in research & education & technology commercialization.

This program proposes the creation of a world-class centre of innovation for meat science & technology. The Program is being developed by AAFRD, U of A, Olds College & AAFC & is at the stage where industry input is required.

[http://www.oldscollege.ab.ca/webcast/ifasa\\_value-added\\_meat.html](http://www.oldscollege.ab.ca/webcast/ifasa_value-added_meat.html). Dr. Mick Price [mick.price@ualberta.ca](mailto:mick.price@ualberta.ca) or 780-492-3235.


### New AESA Agri-Food Processing Scholarship Available to Post-secondary Students in Alberta

The Alberta Environmentally Sustainable Agriculture (AESAs) Processing Committee has approved a scholarship fund for a total of \$20,000 per yr. Students can apply to a max. of \$3000. Applicants must be in their 2<sup>nd</sup> or subsequent yr of post-secondary study.

### Deadline for applications is Aug 1, 2005.

Applications are available from institutions & AAFRD. For more info Carrie Selin (780) 427-3819 [carrie.selin@gov.ab.ca](mailto:carrie.selin@gov.ab.ca) or [www1.agric.gov.ab.ca/\\$department/deptdocs.nsf/all/aesa9737](http://www1.agric.gov.ab.ca/$department/deptdocs.nsf/all/aesa9737)

## Health & Safety – AFPA Your Certifying Partner

 NEW Summer/Fall Course Schedule is now posted! We are pleased to add a new course to our schedule this fall - "Confined Space Entry" a great 1 day course in Nov 2005. All of our courses are open everybody. Reduced rates for our PIR members. **Don't miss out as space is limited, register today!**

	Calgary	Edm
Program Building	Aug 5	Aug 4
Internal Auditor Training	Sept 1 & 2	Oct 3 & 4
Hazard Assessment	Oct 13	Oct 11
Incident & Accident Inv.	Oct 14	Oct 12
Roles & Responsibilities for Managers & Supervisors	Sept 26	Aug 15
WHMIS Train the Trainer	Oct 24	Aug 12
Internal Auditor Refresher (Re-certification)	Sept 27	Oct 13
Confined Space Entry	Nov 8	Nov 22

For more info on course fees & to register contact Audrey (403) 201-3657 x28 or email at [audrey@afpa.com](mailto:audrey@afpa.com)

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

## **Food Safety & Quality**

Dates have been set for our **Fall / Winter** courses, visit us at [www.afpa.com/snq](http://www.afpa.com/snq) for a complete listing!

**HACCP I** – Documenting Your Prerequisite Program

*(Calgary, Edmonton and Vancouver)*

**HACCP II** – Development of Your HACCP Plan

*(Calgary, Edmonton and Vancouver)*

**HACCP III** – Train the Trainer

*(Calgary and Vancouver)*

**HACCP IV** Validation & Verification of Your HACCP Plan

*(Calgary, Edmonton and Vancouver)*

**HACCP V** – Effective Auditing of Your HACCP Plan

*(Calgary, Edmonton and Vancouver)*

**Developing Your Allergen Management Plan**

*(Calgary, Edmonton and Vancouver)*

## Upcoming courses:

**HACCP I** – Documenting Your Prerequisite Programs – Edmonton July 18-19

## **Back@it**

In 2004, more than 26% of all lost-time claims reported to WCB-AB were due to back pain. As partners, Human Resources & Employment-Workplace Health & Safety, AB Construction Safety Assoc, AB Hotel Safety Assoc, Manufacturer's Health & Safety Assoc & WCB-AB have kick-started the Back Education Project. The campaign seeks to inform Albertans through tv, radio, & posters & advises them to not take back pain lying down! For more info visit the [www.wcb.ab.ca/home/](http://www.wcb.ab.ca/home/) & check out the Back@it program link. Below is just some of the program info provided on the site for employers & their staff.

Years ago, sufferers of back pain were prescribed bed-rest. Today most health care professionals believe that ACTIVITY IS THE KEY to getting better faster.

It is important to mention that **more than 80 per cent of adults experience back pain**, however working Albertans between 19-50 years old are more at risk.

*"Back pain is experienced by more than 80 percent of adults, however the more serious conditions are less common. In fact, most individuals can expect recovery in 2-6 weeks if they stay active. Staying active at home and work can help you get better faster." ...Dr. David Reid*

**HACCP II** – Development of Your HACCP Plan – Edmonton July 20-22

**The ASQ Certified HACCP Auditor Course – October 3-5, 2005 in Calgary.** *(Deadline to register September 1/05)*

**For a detailed course outline refer to our website!**

We continue to offer 3<sup>rd</sup> party auditing services & GAP assessments, to assist companies along the way towards HACCP accreditation. More affordable options to companies in Western Canada, ask us how we can help you. Contact Janice or Spring in the Calgary office.

## **NUTRITIONAL LABELLING**

Deadline date for mandatory Nutritional Labelling:

December 12, 2005

## **Upcoming labelling workshops**

**Vancouver – October 13, Edmonton – November 9, Calgary – November 16**

During this workshop we will review the labelling regulations, the New 2003 Guide to Food Labelling & Advertising & hands-on how to apply the new mandatory Nutrition Facts panel. You will also receive a copy of the 85 page Quick Reference Manual & a user-friendly CD-ROM.

AFPA can consult - to help understand what you need to comply with new regulations, what Nutrition Facts table to put on your product. Also, member labs offer reduced pricing for analysis, ask us more. Call Spring in the Calgary office for more info or visit [www.afpa.com/lab..](http://www.afpa.com/lab..)

**AFPA's Meat Committee  
Met on June 22, 2005 &  
the minutes of the meeting  
are available on  
<http://www.afpa.com/opp/meatcmte.shtml>**



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 (204) 475-5570



"...serving the global food industry."

## NEED CAPITAL TO GROW YOUR BUSINESS?

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 & 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](mailto:AFSC.Commercial@AFSC.ca)

[www.AFSC.ca](http://www.AFSC.ca)



**Welcome! NEW AFPA MEMBERS**

- ✦ J.M. Schneider 403-236-2000  
[www.schneiderfoods.ca](http://www.schneiderfoods.ca)
- ✦ Maverick Brewing Corp. 780-423-3333  
[www.maverickbrewing.ca](http://www.maverickbrewing.ca) Craft Brewery.
- ✦ Mountain Dog Enterprises 780-443-3278  
[www.mountaindogfood.com](http://www.mountaindogfood.com) Pet Foods.
- ✦ National Bank of Canada 403-294-4932  
[www.nbc.ca](http://www.nbc.ca)
- ✦ Nature's Premium Pet Foods 780-768-2151  
[www.naturespremium.com](http://www.naturespremium.com) Raw Elk & Beef based pet foods.
- ✦ New Era Nutrition 780-423-4551  
[www.nutritech.com](http://www.nutritech.com) Functional food.
- ✦ Rubina The Indian Experience 403-313-0522
- ✦ WOW! Factor Desserts 780-464-0303  
[www.wowfactordesserts.com](http://www.wowfactordesserts.com) Frozen dessert products for foodservice.

For more info

[www.afpa.com/mem/directory.cgi](http://www.afpa.com/mem/directory.cgi)

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