



WHMIS Train the Train
October 24 Calgary
Register NOW!

Growing Your Sales & Financing for Success

Oct. 26 Camrose
www.cre.ab.ca
or 780-672-8140

Packaging Essentials
Program Update

Nov 7-10 Calgary
416-490-7860 x220
www.pac.ca/education/pro2.html#essential

FOOD SAFETY:

HACCP IV Nov. 21-22
HACCP V Nov. 23-24
Edmonton
STILL SPACE
AVAILABLE!

National Agriculture
Awareness Conference

Nov. 13-15
Fantasyland Hotel Edm.
www.nacc-cnsa.ca

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

FABULAS FEASTival 2005

The 17th annual FEASTival of Fine Chefs at the Shaw Conference Centre in Edmonton show cased Alberta grown foods prepared by talented culinary teams from 25 establishments to 1,500 hungry guests. Mark September 13, 2006 on your calendar as you won't want to miss it!

A special thanks to the FEASTival committee, the 25 featured establishments, the members that donated products & everybody that donated to the Stan Ballard auction. Go to <http://www.afpa.com/pro/feast.shtml> to view all the pictures & for more information. Fun was definitely had by all in attendance!

PLANT FLOOR SUPERVISORY TRAINING – ARE YOU INTERESTED?

AFPA is once again looking at providing this session & has a few companies interested in participating. Before we can schedule this training program we need to ensure that we have enough people interested in taking it later this fall or in the winter in Red Deer.

Let us know if you would like to reserve space (email training@afpa.com). Details of the program can be found on our website at www.afpa.com/hr. This 5 day session is offered 1 day a week over a period of several weeks. This gives participants the opportunity to apply what they learn in the classroom before they move on to the next topic.

MEAT SECTOR – STANDARDS FOR TRAINING

The Meat Sector Standards for Training committee has awarded the contract to conduct the survey to The Praxis Group, a Calgary based consulting company

Praxis will be contacting every meat processor & several meat retailers over the next 4 to 6 weeks. They will also be contacting as many employees in the meat profession as possible. Results will be available before Christmas.



SKILLS DEVELOPMENT INITIATIVE (SDI)

AFPA is progressing with conditional approval year 4 proposals while the formal

documents are being completed for the extension of the program. New forms & templates have been developed but are not on the website yet. If you would like these forms contact Bill Brandon at training@afpa.com or at 403 201-3657 ext 22.

Remember that year 3 of the SDI is now complete (as of August 31, 2005). You must submit your claims for year 3 activities by October 18. You will also need to submit a new proposal if you are interested in funding for year 4 activities. The training has to be approved before it takes place.



Food Safety & Quality

We still have space in our upcoming **HACCP IV** Validation & Verification of Your HACCP Plan

HACCP V - Effective Auditing of Your HACCP Plan

Nov 21-24 in Edm

melody@afpa.com for more info! or 403-201-3657 x21

For a detailed course outline refer to our website!

We continue to offer 3rd party auditing, customized training & GAP assessments. Ask us how we can help you.

Health & Safety –
AFPA Your Certifying Partner

Space is still available in the following classes:

- **Hazard Assessment** Calgary Oct. 13
- **Incident & Accident Investigation** Calgary. Oct. 14
- **WHMIS Train the Trainer** in Calgary. Oct. 24
- **Confined Space Entry** Edm. Nov. 22 & Calgary Nov. 8

403-201-3657 x21 info@afpa.com
<http://www.afpa.com/env/>



Alberta Environmentally Sustainable Agriculture Program

The processing based component of this program provides cost sharing grants to agri-food processors to support projects involving:

- Water and energy conservation
- Waste treatment and reduction
- Environment management

For more information contact:

Jimmy Yao
Tel: (780) 980-4868
Toll free in Alberta by calling 310-0000
E-mail: jimmy.yao@gov.ab.ca
Web: <http://www.aesa.ca/> (click 'processing')

ECOLAB - Account Manager, Food & Beverage Division, Calgary/Lethbridge

You will be responsible for the sales, service & promotion of value-added cleaning & sanitizing products to existing & new accounts in the **dairy, beverage & meat processing industries**. You must therefore combine your sales & prospecting skills with your **mechanical aptitude** to service, install & repair chemical allocation, monitoring & dispensing systems. You will also be accountable for using your technical & mechanical abilities to help out in the facilities & ensure the smooth running of their operations.

Related College Diploma or University Degree, (*such as Chemistry, Engineering, Food & Beverage Processing*) is preferred. 2+ years dairy, beverage, brewery &/or food processing industry exp. required. Exp. in Quality Control, Production Management or Sanitation Management in the dairy, beverage or brewery industry is preferred.

Submit resume to careers@ecolab.ca with **AM F&B Calgary** in the subject line.



Great news about the PIR program!

Earlier in the year, Certifying Partners were consulted & key changes were recommended:

- Increase the PIR incentive for first time COR holders to 10% (from current 5%)
- Waive registration deadline of Dec. 31
- Issue first payment to COR holders in the year a COR is achieved

The waiving of the December 31 deadline is now in effect. However, increasing the PIR incentive requires a policy change & was posted on the WCB website August 4 for a required 60-day consultation process. While issuing the first payment to first-time COR holders in the year they obtain their COR doesn't require a policy change, it is being held pending the Board's decision on the PIR incentive increase.

This is super for first-time COR holders; the increased payback will offset the initial cost of setting up a safety program & AFPA, as a Certifying Partner participating in the consultation process, is pleased with the change that has been made & with the forthcoming changes—hopefully by yearend.

AHRE PARTNERSHIP RENEWED FOR 2006

We are pleased to announce that AFPA & AHRE will be renewing our partnership for 2006. What does that mean to AFPA members? - Together we can address the ongoing issue of staffing & recruitment. The process starts with a phone call.

We presently have a number of individuals who are looking for entry level as well as skilled positions in the processing industry.

Contact Mike at 780-444-2272 x222 or mike@afpa.com.



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 info@westco.ca
 (204) 475-5570



"...serving the global food industry."

GROWING A BUSINESS? NEED CAPITAL?

If you operate an Alberta-based, agri-business, 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?

- AFSC offers capital to enhance slaughter capacity, processing & market opportunities for AB beef, primarily over 30 months of age.

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.

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

- Ask about our Project Investor Loan Program.



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



Welcome! NEW AFPA MEMBERS

Consider these companies when making your

purchasing decisions!



♣ Waste Management of Canada 403-720-7216 www.wm.com Trusted leader in environmental solutions, providing waste & recycling options.

♣ D.P.I. Destination Products International Ltd. 780-488-4946 www.dpifoods.com sales & marketing expertise for Canadian & U.S. market access through private label products.

For more info

www.afpa.com/mem/directory.cgi

PEPPERHEADS CANADA

WINS 5 AWARDS IN Fort Worth, Texas at the FIERY FOOD CHALLENGE!

Congratulations to our very own D'Arcy McCrea (Pepper Prez.)

www.pepperheadscanada.com

