



FOOD SAFETY & QUALITY COURSES & Health & Safety Courses for fall 2006 have been posted to the AFPA web

Dr. Phil Live in Edmonton
July 28
Special Members Rate
http://www.powerwithin.com/pdf/AFPA_DrPhil_ED-sk.pdf
1 866 994 2555 **Scott**
ext 227

Stan Ballard AUCTION
Help support the education of Alberta's apprenticing Chefs melody@afpa.com for more info or if you are considering a donation

FEASTival of Fine Chefs
September 13, 2006
Edmonton
A SELL OUT! No tickets are available at this time.

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'S AGM A SUCCESS!

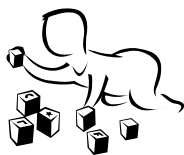
A busy BUT productive day! The minutes from the AGM are posted at <http://www.afpa.com/abo/agm.shtml> as well as some snap shots of our very proud Industry Builder Award Recipients – Spolumbo's Fine Foods & Deli <http://www.afpa.com/abo/ibaward.shtml> If you require an Annual Report mailed to you contact melody@afpa.com or 403-201-3657 x21.

A current list of your Board of Directors is posted at <http://www.afpa.com/abo/board.shtml>



The SUN SHINES BRIGHTLY

The clouds parted & the rain stopped just prior to t-off on June 7th at AFPA's Golf Classic at Jagare Ridge. We would like to thank all the hole sponsors & all the prize donors as well as all the golfers. Without YOU our tournament would not have been the success it was. Watch for Kananaskis dates for 2007. We hope that you will be able to join us!



SOURCE OF NEW WORKERS - HAVE YOU THOUGHT ABOUT ON-SITE DAYCARE TO ATTRACT WORKING MOMS

Many AB women & some stay at home dads are not working because they can not find "appropriate" child care to suit their needs or budget. AFPA has a potential solution to this dilemma. We have seed funding to assist set up child care facilities at your plant. Does your plant want to partner with us on this pilot? call Janet 403-201-3657 x22



SKILLS DEVELOPMENT INITIATIVE (SDI) 50-50 FUNDING SUPPORT UP TO \$50,000 PER YEAR



Industry has taken good advantage of this funding opportunity since Sept. A reminder to send in your paperwork for reimbursement. Year end for this fund is Aug 31 & late submissions can not be accepted.



FOODSAFETY & QUALITY 2006-2007 Courses Dates NOW Available!

<http://www.afpa.com/snq/train.shtml> or admin@afpa.com for a complete list & registration information!

SEPTEMBER 2006

HACCP for Supervisors Edm. & Calgary
Nutritional & Ingredient Labeling Update
Calgary
HACCP I Calgary

OCTOBER 2006

Micro 1 – location TBD
Basics; Brining a Product to Market - TBD
Basics: Processing Food Safety - TBD
HACCP II - Calgary
Audit Coaching Clinic - Calgary
ISO 22000 - Calgary
Allergens - Edmonton

Discounts available when you bundle courses together & plan ahead....ask us how!



Workplace Health & Safety – AFPA Your Certifying Partner

2006 Fall/Winter Courses - <http://www.afpa.com/env/>

August 14 Program Building Calgary
August 25 Roles/Responsibilities Calgary
Sept. 8 Program Building Edmonton
Sept. 7 Hazard Assessment Calgary
Sept. 25 Incident/Accident Investigation - Calgary

Destination Products International (DPI)

Edmonton is still open & eager to do business with Alberta Processors. Contact Rick Jolie 403-875-0316



MULTI-TEMPERATURE DISTRIBUTION CENTRES

- Dry, Cooler, Freezer & Deep Freezer
- Calgary, Saskatoon & Winnipeg
- Order Fulfillment & Case Picking
- RF, EDI & Barcoding
- 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."



Workplace Health & Safety – AFPA Your Certifying Partner

2006 Fall/Winter Courses -
<http://www.afpa.com/env/>

Activities continue at a hectic pace. There has been a jump in inquiries about the Partnerships.

The materials for the **FUNDED SAFETY ASSOCIATION** are now being designed & should be approved in the next few weeks. AHRE & WCB are most supportive & are lending us their full co-operation. More info will be sent to members LATE SUMMER.

Have a "SAFE" Summer



NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!



- ✚ BioNeutra Inc. 780-466-1481 – www.bioneutra.ca – VitaSugar Brand Sweetener
- ✚ WPS Energy Services of Canada Corp. 403-806-2463 – www.wpsenergy.com – Energy products & services
- ✚ Waggers Pet Products 403-274-6550 – www.waggerspetproducts.com – Designer pet treats.
- ✚ Spring Creek Ranch Premium Beef 780-717-4994 – www.springcreek.ca – Family run operation
- ✚ Pearsons Berry Farm/Homestyle Beverages 403-224-3011 – www.pearsons.ca
- ✚ Four Seasons Foods Ltd. 604-321-5515
- ✚ Grocer Today Magazine 604-473-0327 www.canadawide.com – source for western Canadian producers.
- ✚ Cela Vita Alberta 403-357-3335 – www.celavita.ca – fresh chilled potato products.
- ✚ Golden Lane Inc. 403-607-4575 www.goldenlanehoney.com – value added honey.
- ✚ InnoVisions & Associates 403-948-2110 – www.directcci.com – research firm.
- ✚ Hatco Foods 403-860-8625 – tart fillings for food service industry.

For more info www.afpa.com/mem/directory.cj

Why has AFPA endorsed PWI Insurance Services for the last 5 years?

Here are some of the reasons: PWI Insurance Services
1. are completely independent brokers, consultants & 3rd party administrators of group life & health insurance programs & retirement programs.

2. clients include hundreds of companies, large & small, from coast to coast – including a growing number of **AFPA members!**

3. will recommend a life insurance company most appropriate to satisfy your requirements.
4. will be your sole contact for all your group insurance needs – one call solves all!

Over the years, PWI Insurance Services has established “blocks” of business with all major group insurance companies. These blocks offer you volume-discounted rates + the ability to design your own plan.

Regardless of whether you have 3 employees or 300 employees, you owe it to yourself to check out this member service. For more info, contact PWI Insurance Services – The Employee Benefit Specialists, today!

*PWI Insurance Services (Agency) Ltd. has served **AFPA** & its members since 2002. For more info contact Bill Coughlin <bcoughlin@pwi-insurance.ca>, Gary Freeman <gfreeman@pwi-insurance.ca>, or toll-free 800-265-2178.*

FOODSAFETY & QUALITY LOOKING AHEAD! 2006-2007 Course Schedule!

With summer beckoning many of us find it difficult to focus on the tasks at hand let alone look ahead to the remainder of 2006 & the New Year for 2007. AFPA is doing just that & we are quite excited to bring you a preview of what's ahead. Along with our regular offering of food safety courses – HACCP & Allergens - we are expanding our programming to further assist you in acquiring the technical knowledge & skills needed to develop/manage your food safety & quality programs.



Beginning this fall we will be offering along with our franchise partner – Guelph Food Technology Centre - Microbiology courses: [Micro I - Practical Food Micro & Troubleshooting](#), [Micro II – Sanitation](#), [Micro III – Foodborne Pathogens](#), [Micro IV -Sampling & Interpreting Results & Microbiology V - Listeria Control](#). These courses are relevant to all levels of processors.

One of the most common deficiencies in successfully developing, implementing & maintaining your HACCP system is overlooking the training of your key personnel which have the greatest impact on whether your employees will support or at best ignore the requirements of your food safety programs. The latter generally results in poor compliance which affects the integrity & purpose of your programs & often delivers unsatisfactory rating during audits which can negatively impact your business & market access. [HACCP for Supervisors](#) is a thorough 1-day session which specifically addresses the knowledge & skills your supervisors need to support the investment you are making in food safety. We recognize that these individuals are essential to your operations making it challenging to have them away for a day. To address this reality you can arrange custom training over a specified time period.

Many processors are faced with selecting or complying with a specified food safety standard & undergoing audits. This can be a challenging process & this comprehensive 1-day – [Audit Coaching Clinic](#) – can address this need.

Safe food doesn't just happen nor does it market itself. You put a lot of effort into producing a quality product & selecting the right packaging materials is an essential step in optimizing the shelf life & quality of your products & protecting the product through the distribution system. With sufficient support we are looking to bring to AB for the 1st time 2 of GFTC's popular Food Packaging Specialist series: [Packaging Material Performance & Foods & Packaging Product & Distribution Efficiencies](#). Don't miss the opportunity to acquire cutting edge solutions to your packaging dilemmas.

The fall out from the Atkins' craze has resulted in a highly motivated group of “health style” consumers who are looking for “good carbohydrate” products. Take the step towards being able to supply this market by learning about low glycemic index foods. [Glycemic Index \(GI\): Driving Sales & Market Share with Good Carbohydrates](#) is a 1-day entry into understanding & applying the ins & outs of developing, processing & marketing low GI products.

Whether a small or large processor you are challenged with doing more with less & becoming better at what you do. In a low margin business increases in profits just don't come from increased sales – they come from increased efficiencies & productivity, reducing waste & rework & improving quality. Isn't it time you began to learn to apply the tools & adopt the techniques that are the reasons behind the profitability & success of other manufacturing sectors? Don't wait to register for the 1st of 2 productivity improvement courses – [Productivity Improvement I: Lean 101 Self Assessment](#) which will put you on the road to being another example of Lean Manufacturing success stories.

Regardless of whether you're just starting out or have been running a food processing company for some time -in order to be successful you need to understand & apply a wide variety of skill sets from business & financial administration, human resources, sales & marketing, product development, processing & food safety & quality.

Very few individuals will be skilled enough in all areas to be able to mimic the strategies of large companies with the resources to employ dedicated individuals within each of these areas. In order to gain the knowledge necessary to become a viable business we are now looking to offer [Basics: Bringing a Product to Market](#) which covers business plans, costs analysis, product pricing & marketing & [Basics: Product Development for Entrepreneurs & Small Food Companies](#) which takes you through the product development process from sourcing & costing ingredients through to commercial processing & regulations.

Discounts are available when you bundle courses together!

While AFPA members receive special pricing, as a further incentive to look ahead we are offering an early registration discount of \$25/course/participant for those who register & pay for their courses before Sept. 2006. We are also offering a bulk registration discount of \$100 when you register & pay for 3 or more courses/participant before Dec. 2006. **This can add up to considerable savings if you plan ahead!**

Take a moment to check out our web <http://www.afpa.com/snq/> for complete courses registration info. Check back often as we are continually striving to add further selections to address your food safety & quality training needs.

Have a safe & enjoyable summer & if you have any questions, suggestions or comments email us at foodsafety@afpa.com or reach us by phone in Calgary 403 201 3657 x26 – Kellie, x25 – Sandi.

Hiring NEW Employees? - Let AFPA help!

I would like to take a moment to update you as to the progress the AHRE/AFPA partnership continues to enjoy. 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.

The following information reflects the activity of the partnership from April 2005 to March 2006.

Total number of referrals – 174 Placements – 74

Job Placement is one of many services that AHRE has to offer. Did you know that AHRE has a number of other programs & services that may interest you. Employment standards, Workplace health & safety are an example of some of the programs designed to assist employers, employees & indeed all Albertans.

Contact us if you have questions or to set up an appointment – 780-444-2272 Mike Lakusta x222 or Karen Hamilton x224.

Alberta Human Resources & Employment (AHRE) is conducting a preliminary technical Review of the Occupational Exposure Limits (OELs) as part of the government's continued commitment to workplace health & safety. This review is to ensure that the OELs are based on the most current scientific info to keep workers protected from exposure to chemical substances in the workplace. Our association is invited to participate in this process. All AFPA members that have an interest in Occupational Exposure Limits are invited to submit comments & completed questionnaires no later than September 15, 2006. Go to: www.whs.gov.ab.ca click on to Canada-Alberta Human Resources & Employment workplace, then click on: OEL Preliminary Technical Review.

Questions related to the review or about the OEL Preliminary Technical Review Substances contact Christine Markin, the OEL Review Coordinator, at 1-780-422-4711.

AFPA's MEAT Committee – Western Canadian Meat Industry Convention & Trade Show

Feb 17-18, 2007 - Mayfield Inn Edm.

Exhibitors Information Package available at <http://www.afpa.com/opp/meatTS05ex.shtml>

melody@afpa.com or ph; 403-201-3657 x21

ONLY 50 booths available – reserve yours today!

[The Canadian Dairy Commission Funding Program](#)

Funds are available up to \$25,000 for developing new & innovative products that would use dairy ingredients. The CDC can offer access to reduced pricing on dairy ingredients through their Special Milk Class Permit Program.

For more info Maria Dilay at 1-866-366-0676 or mdilay@agr.gc.ca or Melody at AFPA can email you the program guides for review. melody@afpa.com 403-201-3657 x 21

Canadian Meat Council
Advanced & Rapid Methods in
Quality Control of Meat & Meat
Products Symposium in Calgary.
August 10-11, 2006
Contact Parthi 613-729-3911x23
or parthim@cmc-cvc.com