



FOOD SAFETY & QUALITY COURSES

HACCP for Supervisors
Sept 22 in Edm.
Still spots available.

Italian Chamber of Commerce
Annual
Flavours of Italy
Oct. 2 at 7pm
Teatro's Calgary
Call 403-283-0453 for more
info or
www.iccbc.com/page136.htm

Business Plan Template
www.afpa.com under "what's
new"

Did you know that Calgary
now has a low income transit
pass program? 262-1000 or
www.calgary.transit.com for
more info.

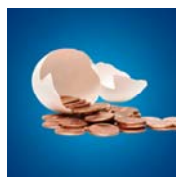
AFPA Calgary
P 403-201-3657
F 403-201-2513

AFPA Edmonton
P 780-444-2272
F 780-483-7590

info@afpa.com
www.afpa.com

AFPA'S NEW VICE PRESIDENT FOODSAFETY

Join us in welcoming Jacqui Holowath. Jacqui joins the Calgary office on September 6 & can be reached at ext. 26 or jacqui@afpa.com. Jacqui brings with her a wealth of experience & knowledge. Her industry experience makes her the perfect candidate to help our members with all their foodsafety needs.



Your YES vote can get a Funded Safety Association off and Running

We need your vote to make this happen!

For more info, contact Tom Shindruk 403-201-3657 x28 or tom@afpa.com



NEED ASSISTANCE RECRUITING FOREIGN WORKERS?

Chris Slade, Labour Manager AAFRD can help 780 980 4222. Chris can assist AB Food Processors understand the Foreign Worker Program & best practices in the recruitment & retention of foreign workers. Chris is also co-responsible for managing the Provincial Nominee Food Processing Pilot Project which allows for temporary foreign workers to immigrate permanently to our Province with their families.



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



YEAR 5 is underway.....send in your proposals for approval.

Need an Incentive?



FOODSAFETY & QUALITY COURSES!

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

HACCP for Supervisors Edm. Sept. 22

HACCP I Calgary – Oct. 12,13

Allergens in Edm. Oct. 25, 26

HACCP II in Calgary Nov. 1-3

HACCP IV in Calgary Nov. 8-9

HACCP V in Calgary Nov. 16-17



Workplace Health & Safety AFPA Your Certifying Partner
2006 Fall/Winter Courses -
<http://www.afpa.com/env/>

Partnerships
IN HEALTH AND SAFETY

Incident/Accident Investigation –
Calgary Sept. 22; Edm. Oct. 17

Roles & Responsibilities for Managers –
Edm. Oct. 10

Hazard Assessment – Edm. Oct. 16

Internal Auditor Training – Calgary Oct.
19-20; Edm. Oct. 18-19



MULTI-TEMPERATURE DISTRIBUTION CENTRES

- Dry, Cooler, Freezer & Deep Freezer
- Calgary, Saskatoon & Winnipeg
- Order Fullfilment & 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."



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')



NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!



- ✚ Amber's Brewing Co. www.ambersbrewing.com 780-628-2305 Great beer for people that enjoy life.
- ✚ Baby Gourmet Foods www.babygourmetfoods.com 403-614-9821 additive free; all natural meals for babies.
- ✚ Femo2 Water – www.femo2.com – 403-216-4020 production & delivery of bottled water.
- ✚ Liberated Cook – www.theliberatedcook.com – 403-233-2665 fresh ready to eat entrees, soups, side dishes
- ✚ Nectar Desserts – www.nectardesserts.com – 403-990-0641 custom sweets & desserts
- ✚ Ristorante Rulcinella – www.pulcinella.ca – 403-283-1166 pizza & pasta.
- ✚ Siwin Foods Inc. www.siwinfoods.ca 780-932-3899 ready to eat beef, pork & poultry products.
- ✚ St. City Roasters www.stcityroasters.com 780-458-0496 supplier of high quality fresh roasted coffee

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

Attracting, Recruiting and Retaining Persons with Disabilities

Unable to fill job vacancies? Find out about the benefits of hiring persons with disabilities. Register for an information seminar & Breakfast September 27, 2006, Executive Royal Inn, Edmonton.

<http://www.afpa.com/cgi/anote.cgi?fname=00354&sec=abo> or contact Karen Hamilton at AFPA Edm. Ext. 224 for more information.

CD builds on Value Chains conference success

Learn about the benefits of creating value chains using the Alberta Value Chain Initiative's most recent CD Rom, Agri-food value chains - from concept to a powerful, practical business strategy. This interactive CD Rom captures an international focus to value chain development.

Each video clip provides information ranging from the importance of this approach to business, reasons why retailers, food service, processors & producers have applied this approach & shared learning from their experiences. The info would be useful to anyone interested in building a value chain.

Request a Copy of this CD from: 780-955-3714 or info@agfoodcouncil.com

Which Food Safety Management System is right for you?



BSI Management Systems Canada invites you to a complimentary briefing on:

Food Safety Management Systems and ISO 22000

Thursday, September 28, 2006

Edmonton

12:30pm – 3pm

To register or to get further information please visit:
www.bsiamericas.com/FoodCanada

Come and find out how BSI can help you with your food safety needs:
Certification, Training, Guidance Documents, Communications Events

Contact our Canadian office today:

Toll free: 1 800 862 6752

inquiry.canada@bsi-global.com

raising standards worldwide



www.bsiamericas.com/FoodCanada

To gauge interest for a packaging & labeling for Natural Health Products course in the spring of 2007. We have an ex Health Canada employee with a lot of industry experience who can deliver the course, however it needs to be fully developed, **therefore it is important to know that we will be investing in its developing where there is good demand.** Could you advise whether or not such a course would be useful to your company. For a basic outline or to advise your needs contact Dorota Zawistowska (604) 822-6920 or email info@bcfn2.com

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!

NEED TO CONTRACT A CHEF?

Tony Botelho, Certified Chef de Cuisine formerly of Westin Edmonton is available to develop and showcase your products. With his vast knowledge base and commitment in his field Tony will work with you to develop new menu items as well as showcase local producers from fresh fruit and vegetables to any type of meat and its bi-products.

For an introduction, Tony can be reached at 780 406-2735 or 780 977-9574 or email at tbotelho@telus.net

Canadian Food Buyers' Mission to Italy Oct. 5-8
Italian Chamber of Commerce are selecting 2 Canadian companies who are major players in the import/distribution of food products. If interested Calgary@iccbc.com