



MEAT INDUSTRY CONVENTION March 6-8, 2009 Deerfoot Inn & Casino Calgary

People Choice Awards & Meat Competition

1-day trade show
1-day processed meat seminar

Exhibitors' Registration
<http://www.afpa.com/opp/meatTS.shtml>

ONLY a few booths left

Delegate Registration
<http://www.afpa.com/cgi/anote.cgi?fname=00462&sec=opp>

or contact
melody@afpa.com

AFPA Calgary
P 403-201-3657
F 403-201-2513
100w, 4760-72 Ave SE
T2C 3Z2

AFPA Edmonton
P 780-444-2272
F 780-483-7590
14916-128 Ave.
T5V 1A6

info@afpa.com
www.afpa.com

FOODSAFETY & QUALITY

Our NEW Spring 2009 course schedule

HACCP I	Feb 2-3	Edm
HACCP II	Feb 4-6	Edm
HACCP IV	Feb 23-24	Calg
HACCP V	Feb 25-26	Calg
HACCP for on-line Supervisors	Mar 5	Calg
Allergens	Mar 11-12	Edm
HACCP III Train the Trainer	Apr 21-22	Calg
HACCP I	May 4-5	Calg
HACCP II	May 6-8	Calg

Additional courses will be added soon.....

For registration info:

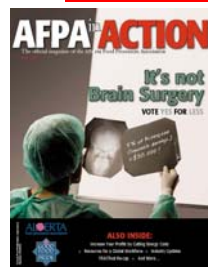
<http://www.afpa.com/cgi/anote.cgi?fname=00465&sec=sng>

or admin@afpa.com Tasha at 403-201-3657 ext 25.

We continue to offer on-site training tailored to your companies needs as well as consulting.



AFPA in Action – Fall 2008



Watch for your copy to arrive on your desk last week of November. We would love feedback & if you require additional copies let us know
info@afpa.com.

Information in regards to advertising or to download a copy of the magazine go to <http://www.afpa.com/abo/faq.shtml>.

OFFICE SPACE AFPA EDMONTON



3 offices to be rented separately or as a whole. 1 (with windows) 10 x10. #2-10x10, #3-10x14 (approx). Furnished or not.

Access to personal voice mail; small conference room, reception, fax machine, storage space, an impressive kitchen & ample parking. Janitorial is provided as well secretarial can be negotiated.

Located near St Albert Trail, 137th Ave, Yellowhead Trail & 149 Street.

Melody (403-201-3657 x21) to discuss terms of rent or to schedule a viewing.

Workplace Health & Safety

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



403-201-3657 ext 28 or tom@afpa.com

UPCOMING COURSES:

Program Building	Feb 5-6	Calg
Program Building	Feb 17-18	Edm
Roles & Responsibilities for Managers	March 4	Calg
Roles & Responsibilities for Managers	March 25	Edm
Incident & Accident Investigation	March 27	Calg
Incident & Accident Investigation	May 11	Edm


For a complete listing & for registration information:

<http://www.afpa.com/cgi/anote.cgi?fname=00466&sec=env>

The food processing sector needs a **FUNDED SAFETY ASSOCIATION.** Your VOTE will help to make this happen!

Watch for more info...listen for the news!

Driven by Degree



Look at us.

At Westco, you'll see the very best in multi-temperature warehousing technology. Our people are selected for their proven ability and our superior facilities are made to specifications defined by five decades of experience.

You'll see that our family values of respect, reliability and superior service inspire us to keep customers competitive and relationships long-term.

Our new corporate identity combines pride in Westco's accomplishments with the excitement of a future that is *Driven by Degree*

Westco Head Office
1555 Chevrier Boulevard
Winnipeg, MB R3T 1Y7

Ph. 204.475.5570
Fax. 204.477.1217
www.westco.ca

westco[®]
Driven by Degree

Winnipeg Saskatoon Calgary

Need more Space?

You won't believe how much you CAN afford!
10 Tigermoth Crescent, Claresholm Industrial Airport, Claresholm, AB T0L0T0
 20,000 sq. ft. food grade building • 4 acre fenced lot
 20 foot ceilings • 3 overhead loading doors
 Overhead crane • Make up air units
 Production floor washrooms & showers
 Reception, private offices & bedroom over 2000 sq. ft.
 Automated sprinkler throughout • Admin washrooms
 Wired for high speed internet & telephones
 Property tax \$4800/yr • Lots of water, power, gas

\$ 1,390,000.00

For more info Ulla Meredith 403-625-7008




Welcome New AFPA Members

Consider these companies when making your purchasing decisions!

✚ Scott Process Equipment and Controls Inc. 905-607-5507 www.scottpec.com Equipment to the meat & seafood processor

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

ARD IN ACTION:
(AB AGRICULTURE & RURAL DEVELOPMENT - FOOD SAFETY DIVISION)

Processos, please note the following deadlines:
Applications for FSI funding: November 17, 2008.
FSI workplan conclusion: January 31, 2009
FSI closing assessments: March 6, 2009
For additional information, send an e-mail to:
aha@gov.ab.ca or go to: www.agric.gov.ab.ca/aha

Tools for Building Great Workplaces

AFPA, with support from AARD & in partnership with Performance by Design Inc is developing tools that will help member organizations build **Great Workplaces – we will build on to what you already have in place & make it greater.** We are working with 2 companies at the moment & may have room for a 3rd. Call Janet at

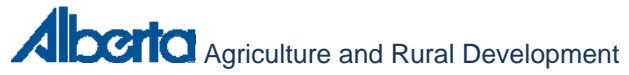
403 201 3657 ext 22 if you are interested in this gratis service with one of North America's top organizational development talents – Tony Roithmayr.

The tools are intended to be a key part of a member organization's strategy to maintain a workplace in which employees...

- ◆ are safe & healthy – both physically & emotionally;
- ◆ are energized, feel supported & satisfied &
- ◆ are producing excellent business results.

In short, a great workplace has Retention Power!

Funding for this project is provided by:





NEW PROJECT COMMITTED TO CANADIAN AGRICULTURE

Green Hectares – The Future of Agriculture – was borne of the need to make food production in Canada a viable industry which would attract business investment & start-ups by young people. By providing agripreneurs the tools & resources required to be successful & providing agricultural exposure & education for urban residents, Green Hectares will deliver on its vision for a vibrant agriculture & agri-food industry.

Green Hectares will be an agricultural demonstration & training centre that provides a unique education & social experience while showcasing agriculture & agri-food technologies for both rural & urban populations...unlike anything they have ever experienced. The Centre will be built just east of Edmonton in Strathcona County to maximize accessibility to a large urban population.

The Green Hectares project is a progressive way to help young people involved in agriculture identify & overcome today's challenges. By demonstrating & advocating for the best farming techniques through leading-edge technology or age-old natural processes, Green Hectares will provide a knowledge base & working model for sustainable agricultural practices.

To maximize the accessibility & learning opportunities, the Centre will use webcast technology to provide learning opportunities to young farmers regardless of location. 24-hour cameras will document & demonstrate the day-to-day operations of the farm as a learning tool & social experience.

Green Hectares will provide a unique opportunity for the urban community to visit the farm & learn about agricultural principles & practices. The Centre will create more awareness around agriculture & its importance to the county, economy & country.

More info www.greenhectaresonline.com.

The 2008 PGI Golf Tournament for Literacy, hosted by Willow Park Golf & Country Club, raised over \$90,000 for the Calgary Learning Centre. Funds raised go towards POWER for Youth, Family Literacy programs, Learning Links Resource Centre & Professional Development & Parenting programs. The support of the Alberta Food Processors Association was very important to the success of this tournament; through your contributions of goods & services & the continued corporate, community & individual support, we were able to keep our expenses to less than \$0.08 of every dollar raised. Visit www.calgarylearningcentre.com for updates on activities & events.

We would like to thank:

**Highwood Crossing Organic Farm
Capital Packers**

**Nanton Water & Soda
Green Eggs & Ham
Carmen Creek
Little Potato Company
Red Hat Co-operative**

For their support & product contribution to this very worthwhile cause.

How do they motivate & get maximum performance when there are more competitive wages to be found in other jobs?

One idea – invest in your best & brightest with -
AFPA's Plant Floor Supervisory Course

Mark your calendars

Edmonton: Feb. 18, 25, March 4, 11, 18
Calgary: Feb. 20, 27, March 6, 13, 20

The transition from worker to supervisor or leader can be tricky. What's expected of supervisors in this industry & in this new economy doing more with less & adapting to change? How do they motivate & get maximum performance when there are more competitive wages to be found in other jobs? Since workers today value an employee that cares about their health & well-being, what role can supervisors play? How do they give both positive & corrective feedback that will help workers to be more productive? How do they solve problems & conflict in an effective & tactful way? These are a few of the topics that are included in the 5 day "Plant Floor Supervisory Training course. Send your supervisors to this exceptional learning opportunity. Call Janet at 403 257 3657 ext 22 for more info. Visit www.afpa.cam/hr for sample modules & a course outline.

PRODUCT OF CANADA & MADE IN CANADA GUIDELINES

Information regarding the revised guidelines can be found at:

<http://www.inspection.gc.ca/english/fssa/labeti/prodcan/prodcane.shtml>

This website contains the revised guidelines, a letter to industry & frequently asked questions

The use of the Product of Canada & Made in Canada claims remains voluntary. The new 'Product of Canada' and 'Made in Canada' guidelines will come into effect on December 31, 2008. Therefore, any product manufactured on or after December 31, 2008 must be labelled in compliance with the new guidelines. If these claims are used on your product labels, they will be assessed against the guidelines in the Guide to Food Labelling & Advertising.