



AFPA GOLF Classic

Kananaskis June 17
<http://www.afpa.com/not/esatt/00483-1.pdf>

Mark your calendars!
June 16
Annual General Meeting
Industry Builder Award Dinner (this year's recipient – **Tom & Emmy Droog**)
Delta South - Calgary
Registration info soon!

FEASTival of Fine Chefs

Sept 23, 2009
Tickets on sale now
melody@afpa.com
403-201-3657 x21
Or
780-444-2272

<http://www.afpa.com/not/esatt/00487-1.pdf>

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FOODSAFETY & QUALITY

- ☛ **HACCP III Train the Trainer – ONLY offering this year!** – April 28-29 in Calgary
- ☛ **HACCP I** – May 4-5 in Calgary
- ☛ **HACCP II** – May 6-8 in Calgary

Registration info:
<http://www.afpa.com/snq/train.shtml> or
admin@afpa.com Tasha 403-201-3657 x25

NEW **Statistical Process Control I & II**
May 11-13 in Calgary
<http://www.afpa.com/snq/train.shtml>

NEW **HACCP VI – Effective Procedure Writing & Document Control for HACCP – 1st time in Alberta**
May 14 in Calgary
<http://www.afpa.com/snq/train.shtml>

Provincial Meat facilities that need guidance in meeting the Meat Facility Standards recently released by AB Agriculture, call the AFPA Team for info on how we can help you make the transition as smooth as possible. If you need assistance with writing programs or training let us know.

Packaging companies wishing to explore HACCP implementation, contact AFPA to discuss PACsecure. Don't wait until your customers **require** this – act now & be progressive in the Food Industry.

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

Workplace Health & Safety
<http://www.afpa.com/env/>



The stats are out & unfortunately workplace deaths in Alberta for 2008 reached 166, a 34% increase from 2006. Now more than ever small & large companies need to focus

on health & safety issues in the workplace. AFPA is a Certifying Partner in the Alberta Governments Partnerships program which helps to promote health & safety, but also helps you reduce your WCB premiums through the Certificate of Recognition program.

Incident & Accident Investigation	March 27	Calg
	May 11	Edm
Hazard Assessment	May 13	Calg
	May 27	Edm
Internal Auditor Training	June 3-4	Calg
	June 8-9	Edm

For a complete listing & registration info:
dave@afpa.com or
<http://www.afpa.com/cgi/anote.cgi?fname=00466&sec=env>

CALGARY REGIONAL WCB OFFICE RELOCATION

From our current downtown location to McCall Court, 150, 4311-12 Street NE Calgary, AB T2E 4P9. The current Calgary office will be closed on Fri, May 15. All inquires will be handled by contact centre staff in Edm. Our new location will reopen following 10 am on Tues, May 19.

GLOBAL TALENT UNTAPPED

ORDER NOW – READY TO SHIP IN APRIL

Providing relevant tools & resources for employers who recruit, hire, train & sustain a global workforce. Contact Janet@afpa.com for ordering info or more details at www.afpa.com/hr

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- ESL Resource Inventory
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- Temporary Foreign Worker Interview Package

Funding for this project provided by:



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Winnipeg Saskatoon Calgary

AFPA's Meat Industry Convention & Trade Show a huge success!

Winners of the processed meat competition were announced at the awards banquet on March 7th. Over 60 premium products were submitted for a chance to be awarded the Challenge Cup – highest point total in sausage & curing. Entries were judged by 3 independent industry professionals; Ron Pate; Alfred Egli & Richard Picard. The competition was organized by Chris Giffen of CG Strategies. The Challenge Cup winner was Rocky Mountain Meats. Cured Meat Aggregate winner was Innisfail Meats & Sausage Aggregate was Kastelen Sausage.

The People's Choice Awards at the Fri night mixer featured 27 entries competing for best pepperoni; jerky & deli tray. 255 ballots were cast & Rocky Mountain Meats was the winner in all 3 categories, followed by a very close 2nd to Longview Jerky Shop in the pepperoni category; Riverside Packers in the jerky category & YB Quality Meats in the deli tray category.

Thanks so all the exhibitors as well as Brad McLeod for organizing our Sunday education day! For complete highlights go to <http://www.afpa.com/ann/meatTS09.shtml>



Welcome New AFPA Members

Consider these companies when making your purchasing decisions!

- ✚ **Canada Brokerlink Inc.** 403-209-6322 www.brokerlink.ca commercial insurance; building contents; business interruption; production machinery liability; crime; directors & officers'; product recall; pollution
- ✚ **Essential Skills for the Workplace** mluft@shaw.ca Empowering workers with essential skills.
- ✚ **Fernie Meat Market** 250-423-4212
- ✚ **Food Processing HR Council** www.foodprocessingfacts.ca 613-782-2391 National non-profit organization funded by the Sector Council Program. Helps processors with HR challenges
- ✚ **Longview Jerky Shop** www.longviewjerkyshop.com 403-558-3961
- ✚ **The Marketing Edge** www.marketingedge.ab.ca 403-452-5088 Helps businesses maximize marketing budgets.
- ✚ **RFP Systems Consultants** 403-282-0068 Frontline supervisory training; training for shift workers; instructional design; Myers Briggs type indicator
- ✚ **Sweet Results** www.sweetresults.ca 403-774-1383 specializes in healthy, natural baked Goods
- ✚ **Wild Rose Brewery** www.wildrosebrewery.com 403-720-2733 Craft brewer producing high quality, all natural ales & lagers

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

INDUSTRY HAPPENINGS.....

GRANT TO ATTEND LEAN CONFERENCE

If you are interested in learning more about lean thinking - reducing waste, increasing productivity, saving money, time & creating a better customer experience - attend the lean conference Measure Up For Success 2009. It will be held in Calgary, June 1-4 & is organized by Canadian Manufacturers & Exporters (CME) in conjunction with the Association for Manufacturing Excellence.

There is a very short-term grant being offered by the Productivity Improvement Project of Alberta Agriculture & Rural Development on a 1st-come, 1st-served basis. **The current deadline is March 27.** Act quickly to take advantage of this opportunity. For a non-CME member the reg fee is \$1,810. We have a 25% reduced rate for AB companies + our grant will cover 50% of that reduced fee per person for up to 2 people. This will reduce the non-member fee to just \$680 per person (member fee to \$550)

For more details & an application form contact Cherril Guennewig: cherril.guennewig@gov.ab.ca, 780-422-2004



Employer Assisted Housing – A Variety of Options

Alberta Agriculture has sponsored a research project to determine a range of housing options that employers can use to attract & retain employees. We will be sharing the options at 2 seminars - **To learn more** about these options & how they can benefit you & your employees join us on March 26 at 10am at the Capri Hotel, 3310 – 50th Ave, Red Deer or March 27 at 10am at the Leduc Agri-Business Centre, 6547 Sparrow Drive. **To register** for this free seminar email Karen Gingras karen.gingras@gov.ab.ca. While some employers have found that the turnover churn has slowed some, others are still looking at having to bring in foreign workers. These options can reduce costs by reducing the need to recruit overseas because when you implement housing benefits you create a benefit that's pretty hard to leave behind.



AFPA PARTNERS WITH VIABLE CALGARY -

HUMAN RESOURCE CONGRESS

April 7-9 Calgary

www.resourcingforthefuture.ca

Hosted by Agriculture & Food Council this event will provide access to human resource experts & create opportunities to brainstorm strategies & solutions to your HR challenges.



VIABLE CALGARY

Humanly Possible

A Workforce initiative focused on increasing the engagement of employees with disabilities in the workforce. Viable Calgary provides complimentary services for employers interested in diversifying their workplaces by connecting them with information, training support, employment agencies & potential employees. Our partnership needs your help. Take 5 minutes to fill in our survey. The results will help Viable Calgary & the AFPA develop an information package for our industry that will benefit all our businesses! Go to: https://www.surveymonkey.com/s.aspx?sm=hArZ2Ewd4SbPgBlbMsyGKA_3d_3d For more info contact Barry Trischuk 403-387-6046

WEBCAST - INFO SESSION ON HEALTH CLAIMS: AN UPDATE ON PREPARING A SUBMISSION FOR FOOD HEALTH CLAIMS

When: Tues, March 24 1–2:30 pm ET (90 minutes) For more info & to register, click on the following link: <http://w.on24.com/r.htm?e=134290&s=1&k=DA4B7F31669D9EAF2B8592909C3B3DA3>

Objectives:

- To provide an update on the development of a modernized framework for health claims for food
- To present the revised guidance document along with the protocol for preparing a health claim submission
- To illustrate the depth of science and rigour required to support a health claim submission

Provide participants with an opportunity to gain a thorough understanding of the scientific rigour required to substantiate a new health claim for food. Health Canada will present an overview of the revised guidance document, which ensures health claims for food have scientific validity & protects consumers from deceptive or misleading claims. Info on data collection, systematic evidence review and submission preparation will be addressed.

Note: There is no charge for this event.

Are customers hungry for your products?

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Let's talk over dessert.

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www.pencilworks.com



50-50 FUNDING SUPPORT – NEW PRODUCTS? NEW MARKETS?



This co-operative support is available to companies when introducing a new product into an existing market or promoting an existing product into a new market. Domestic & U.S. support! PRIOR approval for all projects is necessary. New funding year begins April 1 so don't delay!

For assistance call Melody in the Calgary office at 403-201-3657 x21
<http://www.afpa.com/pro/costshared.shtml>

Funding provided by:

Alberta

AFPA REPRESENTS IT'S MEMBERS AT U.S. TRADE REVIEW

On March 10th Board of Director, Lori Ell of Agristar & AFPA Chair, Gerry Bigam of Kinnikinnick Foods attended Meeting with Gary Horlick – Washington Lawyer & advisor to Alberta & Canadian government for trade disputes
Topic: Canada/US trade issues

President Obama

- Mr. Horlick stated that in his opinion, he did not see President Obama as a protectionist. He stated this based on the people that were selected for cabinet positions. Many of these individuals did not have protectionist agendas. However, one issue that President Obama will have to deal with is a Congress that supports protectionist policy and therefore his administration cannot say no to everything Congress wants. Basically, it will take some time for President Obama to figure out his government's trade policy.

Doha

- The new government supports the resumption of these talks. Doha talks broke off when suggestions were made to allow tariffs to increase by 15% if in one year imports of a certain product increased by 40%. The U.S. would not agree with this wording and Mr. Horlick supported this position by the U.S.

COOL (Country of Origin Labeling)

- In Mr. Horlick's opinion it has been a public policy disaster & will continue to be fought. The final rule will go into effect on March 16 & it looks like it will have a bad impact to Canadian Beef Producers. Mr. Horlick opined that the monitoring & enforcement of COOL would be cumbersome, that the Mexican gov't will continue to argue this legislation & that Canada has argued and received some concessions in order to lessen the impact of COOL for exporters to the U.S.

Climate Change

- The US will pass climate change legislation; however, there could be an argument to postpone legislation 1 year because of the economic climate. Most likely something will come in front of Congress this August.
- Cap & Trade system will most like be supported over a tax. This would be a cap on emissions & a trade of credits. There most likely won't be a North American Cap & Trade, it will only be a US based approach, but the world will need to participate.
- There will be lots of legislation debate & it will bring in many special interest groups.
- Imports into the US could be affected if there is legislation in place that requires a permit for anything that generates greenhouse gases. In addition imports may be affected by the Canada's quota. For example, if Canada doesn't meet climate change legislation for the U.S. then as a producer you will be impacted when exporting your goods to the U.S.
- In 2012 the Kyoto agreement will expire & no one want it to expire without some other agreement in place.
- There will continue to be pressure on India & China to do something, but this will need world participation.

Congress is looking to have 100% inspection at all cross-border imports into the U.S. Although the practicality of this seems to suggest that it is unlikely to be put in place, the concept does lead to "thickening of the boarder"



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