

OCTOBER 2009 EDITION



MEAT INDUSTRY CONVENTION & TRADE SHOW

March 12-14, 2010

Edmonton Marriott @
River Cree

1 day trade show
1 day education day
melody@afpa.com

EXIBITORS'
REGISTRATION
[http://www.afpa.com/
notesatt/00528-
1.pdf](http://www.afpa.com/notesatt/00528-1.pdf)

Delegates
Registration will
follow!

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FOODSAFETY & QUALITY

FALL course schedule is now available: <http://www.afpa.com/snq/train.shtml> or
admin@afpa.com or Sita @ 403-201-3657 x23

If you don't see what you need, take the time to send us an email or give us a call
& we'll do our best to accommodate you.

OCTOBER COURSES

HACCP I Oct. 19-20 in Lethbridge **HACCP II** Oct. 21-23 in Lethbridge
HACCP IV Oct. 26-27 in Red Deer **HACCP V** Oct. 28-29 in Red Deer

NOVEMBER COURSES

Book now for the Prerequisite Program courses in Calgary. Learn how to write
your programs & forms so that they are effective & meet FSEP/AHA requirements.
Take 1 or take them all!!

- Nov 2 – Develop your Premises Program
- Nov 3 – Develop your Transportation & Storage Program
- Nov 4-5 – Develop your Sanitation Program
- Nov. 6 – Develop your Recall & Crisis Management Program

WELCOME NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!

1. *High Performance Solutions* www.hpsinc.ca 604-782-7609 *Coaching
in Lean & World Class performance*

Food Safety & Quality

You are invited to the CIFST HACCP /
Growing Forward Funding Event, Wed., Oct
21 – 5-8pm, at Big Rock Brewery, Calgary.
This meeting is in partnership with
Packaging Association of Canada.

For registration info & a complete list of
speakers:

[http://www.pac.ca/ePromos/AB09_HACCP_
CIFST_AFPA_PAC.htm](http://www.pac.ca/ePromos/AB09_HACCP_CIFST_AFPA_PAC.htm)

5:00 pm Registration
5:15 pm Brewery Tour
6:15 pm Appetizers & Networking
7:00 pm Parade of Speakers
\$35+GST Members*; \$45+GST Non-
Members* Applies to members of CIFST, PAC,
or AFPA.

RSVP by Friday, October 16th, 2009
FREE BEER tasting included in the price

MEAT FACILITY STANDARDS (MFS) WORKSHOPS

We are now taking registrations for the
MFS workshops (1/2 day). They are
being offered in Lethbridge, Airdrie,
Edmonton, Grande Prairie & Vermillion
starting Nov 19th. Be prepared for
March 2010 when the regulations go
into affect. Download the registration
form
[http://www.afpa.com/notesatt/00527-
1.pdf](http://www.afpa.com/notesatt/00527-1.pdf)



Funding for this project provided by:
**Government
of Alberta** ■

Workplace Health & Safety

Dave Cowley at dave@afpa.com
or phone 403-201-3657 Ext. 28

UPCOMING COURSES CALGARY

Incident & Accident Investigation
October 29



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<http://www.afpa.com/hr/documents/GTUorderform.pdf>

Clear Language Guide

English in the Workplace Lesson Plans

ESL Resource Inventory

Photo Dictionary

Photo Dictionary Facilitators Guide

Temporary Foreign Worker Interview Pkg

**Government
of Alberta**

Funding for this project provided by:

A FABULOUS TIME WAS HAD BY ALL AT THE 21ST CELEBRATION OF

Feastival Of Fine Chefs

MC Seanna Collins the Morning Host for 104.9 EZ Rock & Host/Global Edmonton actually had the attention of the 1500 in attendance, for a few minutes, at least. 23 participating establishments representing over 200 chefs; students & other participants on their team were exposed to working with the different Alberta products in their hampers.

Through the generosity of our guests & sponsors, \$15,500 was raised from the proceeds of the 50-50 draw; the random & silent auction donations as well as the Canterbury Coffee station. The Stan Ballard Apprenticeship Fund continues to support scholarships in the culinary world.

Thank you so much to those that supported the event, none of this would be possible without them.

Watch your mailbox in April 2009 for your invitation to attend next years FEAST. Memories of FEASTival can be viewed at <http://www.afpa.com/pro/feast.shtml>

Thanks so much to the following establishments that participated:

Characters; Coast Edmonton Plaza Hotel; Crowne Plaza Chateau Lacombe; Delta Edmonton Centre Suite Hotel; Delta Edmonton South Hotel; Executive Royal Inn West Edmonton; Edmonton Marriott @ River Cree Resort & Casino; Fairmont Hotel Macdonald; Fantasyland Hotel; Four Points by Sheraton Edmonton South; Madison's Grill at Union Bank Inn; Mayfield Inn & Suites; NAIT Culinary Arts (2 teams); Radisson Hotel Edmonton South; Ramada Hotel & Conference Centre; Sawmill Prime Rib & Steak House; Shaw Conference Centre; Sunterra Market; Sutton Place Hotel (Capitals Restaurant); Westin Hotel

As well as the AFPA committee:

Alberta Canola Producers, Simone Demers Collins; Sandy Jacobsen; GFS Prairies, Janice Burns; Characters, Shonn Oborowsky; Trades Certification Officer, Jason Morphy; Crowne Plaza Chateau Lacombe, Jasmin Kobajica; Full Course Strategies, Lori Menshik; Heritage Frozen Foods, Marvin Karenko; Lilydale Foods, Kevin Melnychuk; NAIT School of Hospitality, David Whitaker; Radisson Hotel Edmonton South, Chris Short; SYSCO, John Simson; Four Points by Sheraton, Tony Botelho

Healthy Business 09 Edm Nov 3,4, 2009 will explore survival tactics in a competitive marketplace by sharing information on challenges, success & lessons learned while discussing how integrating opportunity & innovation to help create sustainability & profitability in the functional food & natural health product sector. As well, the conference & tradeshow will foster industry networking & business building opportunities while celebrating our industries best & brightest during the WCFN Excellence Awards. For full info & to register visit <http://www.wcfn.ca/events/annual-conference/wcfn-11th-annual-conference-2009>

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Food Safety & Quality

Do you need help writing & implementing your HACCP Program?

Do you need assistance preparing for a customer audit?

AFFPA offers consulting services/gap assessments - we can help you get things done.

No money in the budget for a full time HACCP Coordinator?

AFFPA can HELP. For a few days a month or even 1 day, a qualified individual can come to your facility to ensure your programs are being followed & to verify your paperwork. It makes economic sense to utilize our services.

Contact AFFPA's Food Safety division at 403 201 3657 ext 23 or email us at sita@afpa.com or jacci@afpa.com.

Brand or Get Bumped!

By Karen Hope, The Marketing Edge, www.marketingedge.ab.ca

It's Time to Market!

Take Advantage of Growing Alberta Subsidies

The economy may be slow, but if there was ever a time to market, it's now. The **Growing Alberta** program is offering subsidies for up to 20 different types of agri-food related business projects. In regards to marketing related projects, agri-businesses can apply for subsidies that pay as high as 75% of the cost.

The process to get funding is not as easy as filling out an application form. Each applicant needs to write about their agri-business and explain why they require funding.

Having written a few applications for clients, I can tell you that it will take a few hours of thinking/writing time to meet the application criteria; however the rewards are worth it.

There are two programs to choose from: they are both reviewed by the same board and the funds come out of the same budget. If you need a marketing plan or consultant to help grow your business, you would apply for the **Agri-Business Opportunity** subsidy that offers a 75/25 cost share program. If you are launching a new product, developing new packaging or need to update promotional materials, the **Agri-Business and Product Development** offers a 50/50 cost share program (you can combine all of your costs, not just one).

The board reviews new applications the first week of each new month. The decision making process can take up to 6 weeks. After your application has been submitted, you are allowed to incur expenses against your application (without a guarantee of subsidy of course). All eligible expenditures must be incurred and submitted for reimbursement by February 28, 2010. If you're planning for next year, the new budget starts again in April, 2010.

You better get marketing while the time is right! I know there are many non-agricultural companies that envy this generous program.

If you have any questions about this article, feel free to call Karen Hope, 403-452-5808. Visit www.growingforward.alberta.ca for more information.