

The Pastry Chefs Guild of Alberta

In mid 2000, a group of Calgary Pastry Chefs formed a professional organization to promote trade education and improve trade standards.

The Guild is now recognized by professional chefs, bakers and pastry chefs. The Guild's long-term objective is to get involved or offer counsel to the Government on trade matters in the Pastry trade.

The Guild holds regular monthly meetings (except July, August, and December) so members can come together to take care of Guild business, meet friends, exchange ideas and enjoy the hospitality of the host. Guest speakers whose expertise might be useful are often invited to speak about their specialties (financial, health, apprenticeship, merchandising, etc.) Frequent seminars on chocolate work, sugar artistry, marzipan, moulding, etc. are also offered. One or more of our members usually leads these seminars.

The Code of Ethics

The Guild asks its members to abide by the "Code of Ethics". It gives moral guidance and represents the spirit of the Guild.

I solemnly dedicate myself to promote and advance the profession of Pastry Chef.

I will strive to achieve and maintain the highest degree of professional competence and will uphold and honor the ethical standards of my profession.

I pledge my loyalty and support to the Pastry Chefs Guild of Alberta, and will comply with the Constitution, by-laws, policies and established practices, which govern its members.

The Guild Members

Active members are those who have provided certification or minimum five (5) years industry experience, or are referred to the Board of the Pastry Chef Guild of Alberta.

Our members work as Pastry Chef's or Executive Pastry Chef's in hotels, restaurants or bakeries. They may manage their own wholesale or retail businesses. They are educators of the trade. Many of our members have made names for themselves by winning important competitions. Members are also frequently asked to act as judges at local, national and international competitions.

Reasons to become a member of the Pastry Chef's Guild of Alberta

As a pastry chef, aspiring pastry chef or entrepreneur, you will meet colleagues who have the same interests as you. The exchange of ideas and keeping up with new trends will help you to be a better-informed professional. Very often, life-long friendships develop.

If you have your own business, we can help you to find qualified employees. As a recent graduate, you just have to ask – you will find Guild members very helpful.

Suppliers, manufacturers and people connected with the trade will value the personal contacts they make to help them in their endeavors.

We found that our members, particularly those located in remote areas, value that they are just a phone call away from getting information otherwise hard to get.

Educational tapes on chocolate tempering, merchandising, product demonstrations and techniques will also be available to members (proceed to our Educational Fund).

How to join the Pastry Chefs Guild of Alberta

If you feel that becoming a member of the Pastry Chefs Guild will benefit you, here are the three easy steps for joining the Guild:

- 1) Please provide us with your name, address and phone number by mail or fax. You will be mailed: an application form, information about the Guild, a copy of the Constitution, and a pre-addressed return envelope.
- 2) Fill out an application and return to us.
- 3) Mail the application, enclosing a cheque for the membership fee of \$160.00 (no GST). This fee covers your membership for one year. Upon acceptance, you will be awarded a signed Membership Certificate (in color and ready to be framed) at one of our meetings.