

PASTRY CHEF GUILD OF ALBERTA

Minutes from 2nd Official Meeting

May 12, 2008

Present:

Andreas Schwarzer, President
Vincent Chow, Vice President
Karine Moulin, Social Support
Denise Pare-Watson, Administrator

Regrets:

Alison LaFrance, Treasurer

Members

Vanessa Roenspies
Janis Simmons

Guests

Brian Hinton, Lakeview Bakery

1. **Call to Order:**

Andreas Schwarzer, President, called the meeting to order @ 5:35 pm.

2. **Welcome and Introductions:**

Andreas welcomed all present at the 2nd official meeting at the Carriage House Inn.

Janice Simmons received her membership certificate, along with her official jacket.

3. **Introduction of Guests:**

Andreas welcomed Brian Hinton from the Lakeview Bakery. Discussion follows minutes.

4. **Incorporation Process:**

Due to Allison's absence at this meeting, the report will be rescheduled for September.

5. **Member Profiles:**

Andreas encouraged the new members to provide a brief overview of their experience and place of employment, submitted together with a photograph wearing the official Pastry Chef Guild of Alberta jacket.

6. **Treasurer Report:**

Due to Allison's absence at this meeting, the Treasurer's Report will be rescheduled for the next social meeting on June 9 (details follow)

7. **Membership Report:**

Updated member list (data base) will be provided by Karine
Letters of welcome will be sent to the new members

PASTRY CHEF GUILD OF ALBERTA

Minutes from 2nd Official Meeting

May 12, 2008

8. **Next Meeting Plans:**

Social Meeting on Monday, June 9th at 5:30 pm to be held at “**100 Wines**”, which is at the base of the Arriva Tower; Address: Suite 1109 – 11 Olympic Way S.E.

Owner/Operator: David Walker will provide a tasting of wines for our enjoyment

Vincent Chow will provide bread

Executive Committee to meet at 4:30 pm.

9. **Member Photos:** (discussed above)

10. **Other Business:**

A. How will we obtain new members?

- 1) Further discussion regarding previously discussed Fundraiser. Alberta Kurylo, Karine, Vincent would like to help plan this event.
- 2) Andreas suggested holding an event In November or January similar to one he attended in Los Vegas, where several Pastry Chefs would provide 2 dozen plates of their signature dessert; a winery providing wine, café providing coffee, etc.
- 3) Brian suggested opening the judging up to media to help broadcast the cause and channel the focus onto the Pastry Chef Guild of Alberta. Discussion pertaining to L'Arche Cakewalk and investigating their strategy for promoting to media. Karine will look into dates in January. The board will appoint a Media Executive Committee member to provide a portfolio and cultivate interested from the media. Karine expressed an interest in this role and opted to hand down her role as Membership Support to pursue the media role.

Date for this event by September 8 meeting for this event

- B. **Courses:** Andreas will be organizing a Sugar Course with Otto de Nooij (Petroleum Club) which will provide demonstrations on creating sugar showpieces using molds, as well as traditional sugar basics. This will enable pastry chefs to keep in touch with industry, provide opportunity to upgrade their skills. Members will be entitled to discounts. Andreas asked members for other course ideas. Two courses per year would be an realizable goal.

- C. **Job Postings:** Job Postings for pastry related positions may be forward to Andreas to be posted onto the website. Submit postings to: schwarzer@ffc.ca

11. **Adjournment:**

Andreas thanked everyone for attending. The meeting was adjourned at 6:40 p.m.

PASTRY CHEF GUILD OF ALBERTA

Minutes from 2nd Official Meeting

May 12, 2008

Discussion: Brian Hinton regarding Baking Apprenticeship

Brian gave the members some background pertaining to the Baking Apprenticeship program.

The local board is comprised of 12 members consisting of 6 employees to 6 employers reporting directly to the Minister. If a challenge comes to the board, then subcommittees are formed.

He suggested that the Pastry Chef apprenticeship should be an endorsement to the already existing program because it is more achievable to add on to an already existing apprenticeship.

His suggestions to the Pastry Chef Guild of Alberta for their strategy:

- Gather Information
- Share with the Board
- Pull together some information by a target date
- List down employers interested (their support is critical, as we must have numbers in order to convince the board that this could work)
- Discuss among members

Other general suggestions, by Brian:

- Regarding meeting attendance: Consider having a conference call set-up for a certain time for members unable to attend meeting
- Meeting ideas: Consider having an informal 15 minute "Show and Tell" to discuss new products, new restaurants, photographs of interest.
- Go to each other's place of work/restaurants/etc.