

CAFP awards its 2010 leaders

VANCOUVER—Donald Gyurkovits, president of the British Columbia Chefs' Association, is honoured that his leadership ability is receiving notice.

The culinary instructor at the International Culinary School at the Art Institute of Vancouver is the 2010 winner of the Canadian Association of Foodservice Professionals' Leadership award, presented in early May.

"I firmly believe in the importance of mentoring youth. It's all about the junior chefs," Gyurkovits said.

Gyurkovits is a career chef with more than 20 years experience in the industry, first on the frontlines and now in his volunteer and professional work that allows him to pass along his experience.

Along with teaching, he is national membership chair of the Canadian Culinary Federation and chair of the Culinary Arts Foundation.

He has travelled to competitions across Canada, junior chefs in tow, leading them to a number of gold, silver and bronze wins over the years.

Cactus Club Restaurants won the 2010 Newsmaker of the Year award, presented by Pacific/Prairie Restaurant News. Chief operating officer Andrew Latchford accepted the award on behalf of president Richard Jaffray, who was unable to attend.

Jaffray started his restaurant career as a waiter at age 19. In partnership with a fellow waiter, he started their first business venture, Café Cucamongas, which sold sandwiches, ice cream and cappuccino.

Then, at just 23 years old, Jaffray sold Cucamongas and started Cactus Club with one location in North Vancouver. There are now 20 Cactus Club locations in British Columbia and Alberta. Rob Feenie leads menu development for the chain.

Michael Driscoll won the John McCormick Award, recognizing Driscoll's company, International Pacific Sales, the first solely foodservice brokerage house in Canada.

The award honours McCormick's commitment to the hospitality industry, strength of character, education and dedication to the



Donald Gyurkovits, left, with CAFP Vancouver branch past president Reg Carriere

foodservice sector and its associations.

Food Executive of the Year is James Merinuk, sales development manager with Ecolab, and the CAFP's vice-president of professional development.

Bursaries are presented annually to students enrolled in two or three-year college programs or university degree programs in hotel, dietetic or foodservice related fields.

University of British Columbia students

Shuling Sum and Tiffany Yeung and Vancouver Community College students Farooq Shariff and Lindsay Cruise are the 2010 winners.

Students are considered based on their marks, industry experience, their commitment to the foodservice profession and a written essay.

As well, Sum and Shariff also walked away with the Gold Plate Award, presented by Aramark to outstanding CAFP student members.

Alberta Foodservice Expo returns with new owner

CALGARY—The Canadian Restaurant and Foodservices Association has made good on its promise to bring back the Alberta Foodservice Show. And it has a new name.

The Alberta Foodservice Expo takes over the Calgary Exhibition and Stampede Ground

BMO Centre October 24-25.

MediaEdge Communications, the Toronto-based trade magazine publisher that partnered with the CRFA to produce *Canadian Restaurant & Foodservice News*, bought the show from the CRFA.

Garth Whyte, president and CEO of the CRFA, said having MediaEdge take over running the show makes sense, as the company has a history of staging similar large-scale events.

"It's about getting the community together and we're about showing off the industry. Albertans deserve a great event."

Following the show's 2009 postponement, the organization studied the need of the province's foodservice industry, which wanted more for its money.

"It's not just a show, it's an event," Whyte said.

A release said the handover is a complement to the magazine and a partnership between the two organizations, with the CRFA as the event's title sponsor.

"The opportunity of providing foodservice professionals in Alberta, Saskatchewan and Manitoba with an event that they can call their own was top of mind as we began to explore this opportunity with the CRFA," said

Chuck Nervick, vice-president of MediaEdge, in a statement.

"MediaEdge has had the pleasure of operating many successful events in this region, and we know that the individuals located in these provinces support events in ways unlike many other parts of Canada."

Just like in previous years, the show offers product and service exhibits, and showcases organic producers, cooking stages, celebrity chef appearances, seminars, networking events and industry awards.

"The feedback and great ideas we received at the organizing committee meeting and in dozens of conversations afterwards has helped tremendously with the development of our overall business and marketing plans," said Nervick.

"We are committed to making this year's and all future Alberta Foodservice Expos as beneficial as possible to delegates, exhibitors and event sponsors. We have created an overall plan that will make this event unique and attractive and we are looking forward to October when the industry gathers in Calgary."

Whyte said the plan presented by MediaEdge Communications for the 2010 show is in line with the goals of the member-based lobby organization.



Garth Whyte

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NEWS BRIEFS

An end for Tubby's Pizza

WINNIPEG—After 45 years, the owner of Tubby's Pizza closed the well-known restaurant.

Seventy-two-year-old Charlie Clements sold the property housing the restaurant and the adjacent Charlie-O's to the owners of the now closed Fazzo Bistro, located on nearby Corydon Avenue.

Clements started in the restaurant business with a coffee shop in the early 1960s. He opened Tubby's in 1965 and attracted Neil Young and Burton Cummings among its regular clientele.

Tubby's and Charlie O's shut down for good on April 21.

New pastry shop from Busset

VANCOUVER—Thierry Busset, a well known chocolatier and pâtissier, is opening up his own shop starting this fall.

The store, titled thierry, is located in downtown Vancouver and is in partnership with Busset's long-time employer, Top Table Group.

"The shop will realize a longtime dream of mine," Busset said. "Everything will be made on the premises and we will work in the style of the atelier, with our work space open to the retail area."

Everything sold in the store will be made from scratch using premium ingredients that include fresh seasonal fruits, artisanal dairy products, maple syrup and the finest chocolates.

Busset has worked as a pastry chef at Top Table restaurants West and CinCin since moving to the city from his native France.

The 220-square-metre shop has both indoor and outdoor seating and is designed by Marc Bricault, who also worked on CinCin and Araxi.

Letendre resigns at Opus

VANCOUVER—Don Letendre has left his job as executive chef of Opus Hotel Vancouver, after eight years with the company. Opus houses Elixir Bistro restaurant and Opus Bar, as well as a catering operation.

Hotel general manager Nicholas Gandossi said Letendre contributed a lot to the restaurant's culinary success as a member of the hotel's opening team.

"From the beginning, Don was extremely passionate about the Elixir and Opus Bar brands, which clearly showed through his professionalism and dedication," Gandossi said.

There is no word yet on Letendre's replacement.