

# FOOD FOCUS



## One-of-a-Kind HACCP & Food Safety Diploma Program Celebrates First Graduates

*Next program offering starts January 2007! More details on page 3.*

The Food Centre's Hazard Analysis and Critical Control Points (HACCP) Development Program, funded by Advancing Canadian Agriculture and Agri-Food Saskatchewan (ACAAFS) has seen one of its five projects reach a milestone. The HACCP Development Program, which consists of a group of projects such as the HACCP & Food Safety Diploma Program, assists processors in bringing their facilities up to national and international food safety standards.

The Food Centre is pleased to acknowledge six graduates from the HACCP & Food Safety Diploma Program on May 4, 2006 during a special graduation ceremony. Family and friends of the graduates, industry representatives and government officials gathered to congratulate the graduates and celebrate the success of the Food Centre's pilot program.

*article continued on page 2 ...*

**HACCP is an internationally recognized set of food safety principles. Under HACCP, processors implement process controls designed to enhance safety levels at every stage in production. HACCP certification is an important component for ensuring food safety and enhancing the marketability of food products internationally.**



**Back row:** Erin Hiebert, Assistant Instructor; Chris Smith, HACCP Development Program Manager; Catherine Folkersen, SAF Market Development and Food Manager; Louis Hradecki, ACAAFS Committee Chairman; Dan Prefontaine, Food Centre President  
**Middle row:** Kelly Bettschen, Instructor; Students – April Cisna, Courtney McDermott, Murray Gray  
**Front row:** Students – Lindsay Dumanski, Morris Johnson, Sherry Yagelniski

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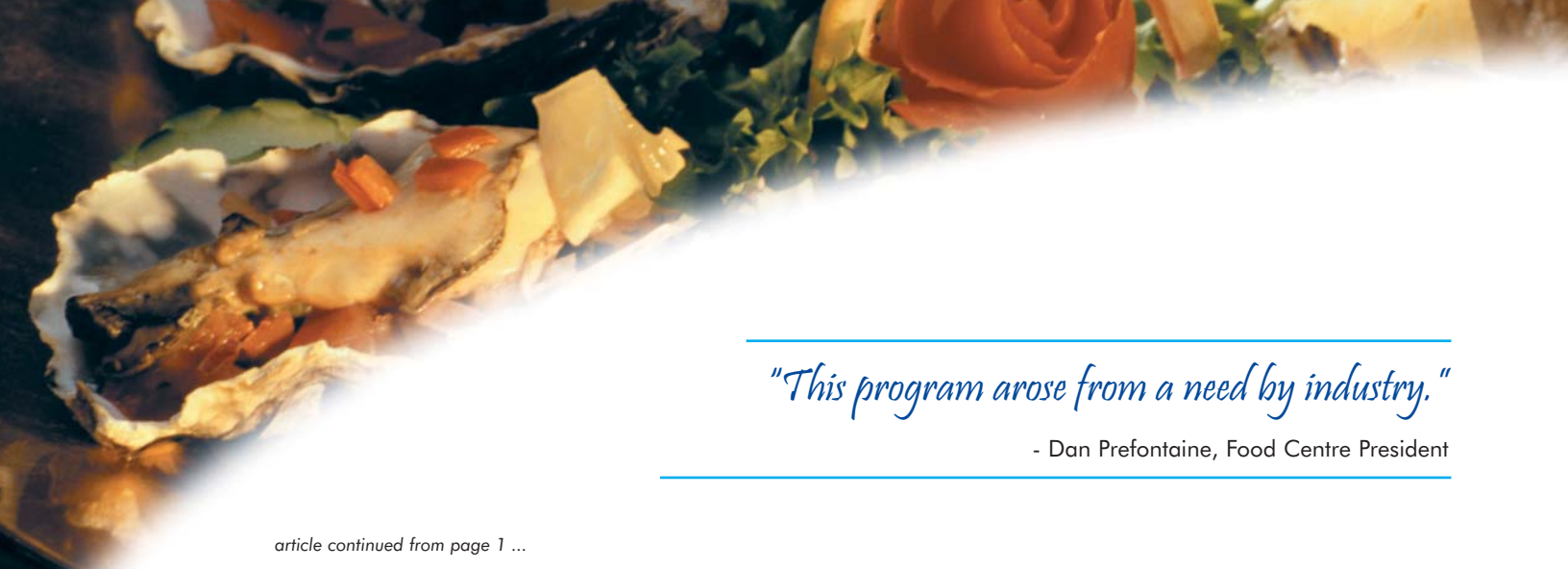
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*"This program arose from a need by industry."*

- Dan Prefontaine, Food Centre President

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The HACCP & Food Safety Diploma Program is a four month program which started January 10th, 2006. During the first month, students were taught First Aid, CPR, WHMIS, FoodSTEPS™, 3M Microbiology, E-Chem Sanitation and Plant Security. Next was the task of writing, implementing and monitoring pre-requisite programs, which are one of the key parts of a HACCP System. Once all the pre-requisites were learned, students developed their own HACCP plan tailored to their company, sector or interest. Students were also introduced to other aspects of food safety such as audits, packaging, labelling, etc. and other quality systems. Nearing the end of the program, students had a two-week industry practicum to apply their learning.

Kelly Bettschen, the instructor for the pilot HACCP & Food Safety Diploma Program, highlighted the unique hands-on experience that the Food Centre was able to offer to the students. "The classroom is located beside the Food Centre's state of the art federally inspected (for meat, processed foods, and dairy) facility. This gave each student the opportunity to put their learning towards a HACCP recognized food processing facility as they are taking the program." She also adds, "Because of the diversity of foods processed at the facility, it was a great chance for the students to be exposed to different sectors of the food industry."

"The Food Centre's HACCP Development Program is an important and valuable step for the industry," says ACAAFS Committee Chairman, Louis Hradecki. "The

Food Centre is giving Saskatchewan food processors a unique opportunity to build their capacity by having HACCP certified individuals working in their facilities."

Food Centre President, Dan Prefontaine, highlighted the importance of industry involvement in the success of this project. "Projects like this are only made possible by the coordination and cooperation of all the groups involved, like ACAAFS, SAF, and industry companies," Prefontaine said. "The HACCP Development Program arose from a need by industry."



At a recent interview with Morris Johnson, a graduate from this program, to discuss the value of taking the HACCP & Food Safety Diploma Program, he stated, "I routinely determine and manage CCP's both in safety and quality areas. HACCP training has increased my ability to make my mistakes smaller and successes larger." Morris is looking forward to putting his learning in the value-added agriculture bioprocessing sector.

HACCP and food safety will remain in the forefront for the food processing industry. As the need for this type of training increases, the Food Centre will continue to assist the food industry by providing trained professionals to meet the food safety needs of both the marketplace and industry through its HACCP Development Program.

**The next HACCP & Food Safety Diploma Program is scheduled for January 2007. For more information or to enroll, contact Erin Hiebert at (306) 933-7555.**

## Upcoming HACCP & Food Safety Diploma Program Details:

### Program Description

- Training on First Aid, WHMIS, CPR, FoodSteps™ and relevant computer skills
- HACCP system components: Transportation, Receiving and Storage, Equipment, Personnel, Sanitation & Pest Control, Recall and HACCP plans
- Framework documentation required for HACCP implementation
- On site, real time, hands on training at a HACCP recognized facility
- 2 week practicum with potential employers
- 16 week program
- January to April, 2007, Monday to Friday, 9:00a.m. to 4:00p.m.

### Registration Fee

\$2,695.00 (plus GST) per person. Registration fee includes course materials and handbook for HACCP implementation.

### Space is limited. Register today!

For more information or to register, contact Erin Hiebert at (306) 933-7555.



Financial support for this program has been provided by the Advancing Canadian Agriculture and Agri-Food Saskatchewan (ACAAFS) program. Funding for the ACAAFS program is provided by Agriculture and Agri-Food Canada.

## upcoming EVENTS

August 20-23, 2006

### Alberta Gift Show

Western Canada's largest gift show with a gourmet food section.  
Northlands Park - Edmonton, AB  
[www.albertagiftshow.com](http://www.albertagiftshow.com)

September 10-11

### Ethnic and Specialty Food Expo

A focused trade event highlighting ethnic, specialty and organic food products for foodservice and retail industries.  
International Centre - Toronto, ON  
[www.ethnicfoodcanada.com](http://www.ethnicfoodcanada.com)

September 28-30

### Premier Festival

Always a popular event, the Premier Festival is a showcase of specialty food and beverages.  
TCU Place - Saskatoon, SK  
Contact: TCU Place office @ 975-7782

October 15-17

### HOSTEX 2006

Hostex is a hospitality tradeshow that brings together suppliers and foodservice operators from across the country.  
Toronto, ON  
[www.crfa.ca/tradeshows/hostex.asp](http://www.crfa.ca/tradeshows/hostex.asp)

October 29-November 2

### Pack Expo

This expo is the most complete packaging-focused show in the world. Learn the latest innovations in packaging and find the perfect match for your product or operations.  
Chicago, IL  
[www.packexpo.com](http://www.packexpo.com)

November 20-25

### Canadian Western Agribition

This is one of North America's largest and best known agricultural marketplace.  
IPSCO Place - Regina, SK  
[www.agribition.com](http://www.agribition.com)

## A New Twist in Bread Dipping

Tapeko Natural Flavors, a client of the Food Centre, is excited to announce an innovative product, with a complete merchandising solution...Flavoured Bread Dipping Oils. The bread dipper is formulated using pure olive oil and Tapeko's extract, which blends perfectly to create a robust, smooth flavour. It is visually very different from other flavoured oil products and contains no preservatives. The flavoured olive oil is used primarily for dipping breads into, however customers should know that these oils complement a whole



range of foods: marinade, salad dressing, stir fry, pasta and grilling (meats, vegetables, etc). Currently there are four flavours available: Roasted Garlic, Basil, Lemon & Oregano, and Jalapeno. The bread dipping oils can be purchased from any Co-op store across the Prairie provinces in the bakery department, under their private label "Market Place Bakery".

Tapeko's other product line is their FlavrDough, a flavour enhancer in baking, which is currently being used by Calgary Italian Bakery Ltd. to supply all Safeway stores across Western Canada with flavoured hamburger buns. There are three flavours available: Roasted Garlic, Savoury Blend and Italian Blend.

The Food Centre is proud to be part of the development process and congratulates Tapeko on its success in the market place.

For more information on Tapeko Natural Flavors' products, please contact Jack Nickel at (403) 619-4119.



# HACCP Development Program Helping Processors

To address the arising issues of food safety, the Food Centre's **HACCP Development Program, consisting of a group of projects**, is targeted to assist food processors in all aspects in the development and implementation of HACCP in their operations. Started in early 2006, this program is seeing results in the food industry.

## 1. Needs Assessment

Provide assessment and consultation for companies wishing to explore the possibility of implementing a food safety program. Companies will be assessed on necessary requirements for facility upgrades; risk factors related to the product and process; an overview of the requirements to implement the program of choice; and then given an outline of options available for assistance in program development.

## 2. HACCP & Food Safety Diploma

This is geared towards individuals wishing to enter the field of food safety at the level of HACCP Technician. Individuals are trained in the development and maintenance of HACCP-based food safety programs. Individuals will receive extensive in-class and on-site training focusing on the application of HACCP principles. The certification program is a 16 week in-house program with a 2 week practicum.

## 3. Program Development Assistance for Manufacturers

Assisting companies with on site program implementation and training. This includes assisting companies in program development, assessment, training and program upgrades.

## 4. Food Centre HACCP Recognition Program

This program is geared towards companies with limited market access. The program would allow small to medium sized companies to develop and implement HACCP based food safety programs focusing on scientific risk assessment, product handling, and traceability.

## 5. In-House Training and Technical Assistance for On Site HACCP System Maintenance

Working with companies that are developing or have existing HACCP programs, to provide mandatory training and system maintenance for the organizations' staff. This involves training and update short courses for HACCP technicians and coordinators; one to two day seminars on HACCP maintenance; technical training on risk assessment; program update training; and pre-audited review services.

For your HACCP needs or more information on the HACCP Development Program, contact Chris Smith or Erin Hiebert at the Food Centre at (306) 933-7555.



Agriculture and  
Agri-Food Canada

Agriculture et  
Agroalimentaire Canada



Canada

*Financial support for this program has been provided by the Advancing Canadian Agriculture and Agri-Food Saskatchewan (ACAAFS) program. Funding for the ACAAFS program is provided by Agriculture and Agri-Food Canada.*



## Nutritional Labelling Workshop October 2006

Still in the dark about getting your nutritional facts table on your packaging? The Food Centre, in partnership with Saskatchewan Agriculture and Food and Saskatchewan Food Processors Association, is offering a one day workshop at the Food Centre to bring some light into what's involved in generating a nutritional facts table. The workshop is scheduled to take place in October 2006. Speakers will touch on the who, what, when, where, and why's of nutritional labelling. More details to the workshop will be made available at the Food Centre's website at [www.foodcentre.sk.ca](http://www.foodcentre.sk.ca) or contact the office at 933-7555.

## Annual Golf Tournament

The SFPA is hosting their 14th Annual Golf Tournament at the Saskatoon Golf and Country Club West on Wednesday, **September 13th, 2006**. Open to members of the association, this successful event is a great venue for networking with processors and service providers to the food industry. Food samples throughout the course, dinner and prizes ensure that no one leaves the tournament hungry. To register or to get involved through sponsorship or food/prize contributions, please contact the SFPA office.

## A Unique Tradeshow for "Saskatchewan Made" Products

Introducing "SASKATCHEWAN MADE" a unique new concept tradeshow featuring Saskatchewan made products! Producers, manufacturers and distributors will want to mark **September 14-16, 2007** on their calendars and take advantage of this ideal opportunity to showcase their Saskatchewan made products. Saskatoon Prairieland Park will host this event and anticipate attendance of 12,000 to 15,000 attendees and 200 to 250 exhibitors. If you are

interested in becoming an exhibitor or would like more information on the Sask. Made Tradeshow, please contact the SFPA Office at (306) 683-2410 or Saskatoon Prairieland Park Corporation at (306) 931-7149.

## Saskatchewan Made Products Just a Click Away [www.saskmade.ca](http://www.saskmade.ca)

The SFPA's face-lift to their consumer sight is expected to be up and running by **August 2006**. Check out [www.saskmade.ca](http://www.saskmade.ca) and you will find a new look to their site. Consumers can order Saskatchewan Made products on-line simply by searching product category or vendor. Processors participating in the Saskatchewan Made Marketplace and Distribution System make up this database. Shipping is restricted to shelf stable products. Gift basket orders, recipes, and gift certificates are also available through its consumer website.

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## Saskatoons Meet East Indian Cuisine

There's something new and exciting with Premala's Spicy Sensations Inc. of Saskatoon, Saskatchewan. Owners Bob and Premala (Prem) Mutukistna are thrilled to introduce to the market their newest creation, Saskatoon Berry Chutney. A sauce to be reckoned with, it's berry flavour, delicately combined with East Indian spices make it an extraordinary addition to any dish.



This unique product was two years in the making. Bob and Prem's idea came to reality through funding assistance from National Research Council through the Industrial Research Assistance Program (NRC-IRAP) and product development at the Food Centre. "IRAP and the Food Centre have made it possible for this product to be out in the market. We are very pleased with the reactions we are getting from new and existing customers," says Bob. "We went through numerous experiments before getting the right combination of

ingredients for the best taste, texture and color."

The use of the Saskatoon Berry Chutney is only limited by your imagination. Try it on meats, vegetables, pasta, rice, toast, bagels, etc.

Bob and Prem are currently selling this product at the Farmers' Market but will soon be found in Saskatoon and Regina in Co-op stores, Nutters Bulk & Natural

Food Store, Bulk Cheese Warehouse, and specialty stores.

The Food Centre congratulates Premala's Spicy Sensations on their launch of this unique product.

For more information on Premala's Spicy Sensations' products contact Bob and Prem at (306) 373-6425.



new faces @  
**FOOD CENTRE**



**Rhonda Wilson** is the Food Centre's new HACCP and Certification Programs Assistant. Rhonda works closely with Erin Hiebert, Coordinator for the HACCP Development Program. Rhonda's responsibilities are to assist Erin in the development and implementation of HACCP programs to food processors.

Rhonda is originally from Oak Lake, Manitoba. She has enjoyed living in Saskatoon for the last ten years. Rhonda was previously the Senior Quality Assurance Technician at New Food Classics. Her degree in English, diploma in Biotechnology and current endeavours of obtaining her Bachelor of Science highlights her quest for further education and training. With Rhonda's education and work background, food safety is the logical route in her career.

Outside of work, one can find Rhonda working in her yard, fixing up her character home, or hosting elaborate dinner parties with her fiancé, Steven.



**Monica Deschner** is working at the Food Centre for the summer. Monica's key responsibility is assisting Food Centre's Product Development Team with developing new products and performing quality tests. In addition, Monica is working with our HACCP team, provides quality control/quality assurance checks and large scale production assistance.

Monica was born in Halifax, Nova Scotia but grew up in Saskatoon. She is in her final year of a Bachelor of Science through Arts and Science at the University of Saskatchewan with plans to graduate in May of 2007.

Monica enjoys live music, theatre and the arts, and travelling to exotic places. She is not afraid of performing in public. Monica is part of a small theatre group in Saskatoon and has performed at the Saskatoon International Fringe Festival and also enjoys dancing with the University of Saskatchewan School of Dance.

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## Comments?

If your company has news to announce in the Food Focus, let us know!

### Food Centre

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The Food Centre is in partnership with:

