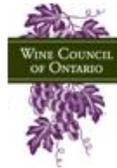




In partnership with



News from the Ontario Food and Beverage Industry

March/April 2012

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Coming Events

April 17

Farm and Food Care (formerly AgCare and Ontario Farm Animal Council)
Annual General Meeting
St. George's Banquet Hall,
Guelph
Featuring David Smith, VP
Sobey's
For more information click [here](#)

April 20

OIMP Annual General Meeting
Holiday Inn, Cambridge

Swing into Spring!

With record breaking temperatures in Ontario the past few weeks, golfers are sure to be anxious to get out on the links to enjoy one of Ontario's favourite fairweather activities.

AOFP, together with the Ontario Fruit and Vegetable Processors Association, is once again hosting the *Annual Food and Beverage Processing Industry Golf Tournament* on Tuesday, May 29th at Whistle Bear Golf Club in Cambridge, Ontario.

Join industry leaders, suppliers and friends for a great day of networking and golf.

Register by May 4 to enter for a chance to win an

For more information click [here](#)

May 10

Save the date!

Food Industry Innovation
Forum 2

SIAL - Montreal

For more information click
[here](#)

May 29

Food & Beverage Processing
Industry Golf Tournament

Whistle Bear Golf Club

New AOFM Members



Advertise here!

As a member-only benefit, you can place your company's advertisement in our monthly e-news or on our website home page. For more information, click [here](#) or contact us at 519-650-3741.

early-bird draw for a \$100 gift certificate to The Keg.

Click [here](#) for on-line and mail/fax registration.

Click [here](#) for sponsorship information.



Did You Know?

Did you know that AAFC has a service for the food and beverage processing industry that assists stakeholders with understanding and navigating the science based regulatory system?

The Food Regulatory Issues Division (FRID) works closely with Health Canada and provides the following services:

- Helps stakeholders determine plans and priorities with respect to health claims, novel foods, and ingredients based on information on market opportunities and the current state of science
- Works with industry, the research community and other stakeholders to develop awareness of the science-based regulatory environment for innovative food products
- Assists stakeholders to prepare complete and comprehensive regulatory submissions
- Provides analysis and advice on

domestic food policy and regulatory issues that impact investment, innovation and competitiveness, particularly with regard to foods with added health benefits

For more information or to contact AAFC, click [here](#).

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Environmental Stewardship Project - Industry Survey

Ontario's Food Industry Environmental Coalition (OFIEC) is a consortium of food industry associations representing Ontario's food input supply and processing sectors. OFIEC was formed under Growing Forward, a Federal-Provincial-Territorial initiative, with the goal to represent the sector as a whole on environmental issues, and with the long-term goal of implementing a best practices stewardship program for the sector.

The purpose of this **short** survey is to get feedback on the environmental issues facing the various sectors within Ontario's food, beverage and primary input supply industries. This feedback will provide guidance on the allocation of funding toward environmental products, programs and services by OFIEC that will add value to the Ontario food, beverage and primary input supply sectors. A similar survey was sent last year. The purpose of this survey is to determine if there have been any changes since the previous survey.

To complete the survey, click [here](#).

Continuous Learning for the Food and Beverage Processing Industry



The Institute of Food Processing Technology has introduced two new part time programs to enhance skills of the current workforce and provide trained and motivated employees with opportunities for growth. Both programs have courses starting in May, 2012.

Food Processing Supervisor

This program is designed to provide individuals with the knowledge and skills essential to effectively conduct supervisory activities in a food processing environment. Participants will be exposed to exercises, case studies and practical application of supervisory skills related to the food processing work environment. This program consists of ten mandatory courses that address current food processing issues and trends.

Food Processing Advanced Sanitation Practices

This program is designed to provide individuals interested or currently practicing in the Cleaning and Sanitation field in the food processing industry with the technical knowledge and skills to achieve effective results, manage the complex tasks associated with sanitary compliance and be influential leaders in their teams.

For more information about these course offerings please call 519-728-5220, ext. 2499 or visit www.ifpt.ca.

Membership Renewal Reminder

If you haven't renewed your 2012 membership, do so today! Membership in AOFP has many benefits, including access to

our Directory of Food and Beverage Processors, events and seminars, and opportunities to network with leaders in the industry.

For more information, click [here](#) or call us at 519-650-3741.

Destination Excellence Quick Tip

Did you know?

Failure to engage in succession planning is a primary cause of the poor survival rate of family businesses.

What can you do?

There are three key steps to succession planning for family businesses:

- 1. Prepare potential successors for their leadership role at an early age before they actually work for the family business.**
- 2. Integrate potential successors into the family business in different positions so that they have a well-rounded understanding of the business.**
- 3. Hand over the control of the family business to the successor.**



Best Practices for Managing the Ontario Food Industry Workforce
For more information go to www.aofp.ca/

Handler, 1994, Stavrou, 1999