

Student Tastes Glory



Oscar La Fuente

When the Canadian members of the World Master Chefs Society culinary team travels to Dallas for the World Master competition on June 20, Humber College

second-year culinary student Oscar La Fuente will accompany the team to help in its bid to win gold.

La Fuente recently beat out 29 other students to win the first annual Black Box Culinary competition, sponsored by the Haroutunian Group of Restaurants and held at Humber College on Jan. 12. As part of the competition, La Fuente prepared a three-course meal with raw ingredients unknown to the students until 12 hours before the competition. Students were then given three hours to prepare the meal. Entries were judged on taste, presentation, cooking techniques and sanitation.

Next year's World Masters Competition will be held July 18 to 26 at Humber College in Toronto. The 1997 Canadian team will include John McSweeney, Ted Reader, Olaf Mertens, Bob McCann, John Placko, David Smith, Ruwan Jayakody, Richard LaFleche, Sitran Shirma, Dale McCarthy, Luther Miller, Michael Gillespie, Michael Olson, Niall Hill, Brad Long and Amal Wijemuni.

Show Highlights Food Trends

Foodservice professionals looking for the latest food and beverage trends or searching for new ideas for the spring/summer menu will find them at the 10th annual Canadian Food and Beverage Show. The exhibition, held at the International Centre in Mississauga, runs Feb. 16 to 18. "To keep one step ahead of the competition you have to see what's new on the market," says Pawla Lunney, director of Expositions for the CRFA, sponsors of the show. "That's what the Food and Beverage Show is all about. It's not only a way for manufacturers to show their 'regular fare,' it also allows companies to highlight new concepts and trends. This makes the show all the more exciting."

This year more than 350 companies from Canada, the U.S. and Europe will showcase their products in more than 650 booths. Coffee, Canada's top-selling beverage, continues to be prominently featured by a number of exhibitors at the show. According to Lunney, other hot segments include bottled water, frozen cocktails, low-fat desserts, health

products and fat-free beverages.

Also featured will be a number of international products and suppliers. Visitors can taste products such as pasta, olive oil, cheese and desserts from Greece, Cyprus, and Italy's Abruzzi and Lazio regions. And as a result of Prime Minister Chrétien's recent trade visits to the Pacific Rim, Agriculture and Agri-Food Canada has invited a buying group from the Asian/Pacific market to meet with food and beverage manufacturers during the exhibition.

Demonstrations highlighting the latest food and beverage trends continue to be a show favorite. In the "Go Wild with Uncle Ben's" seminar, Uncle Ben's will offer ideas on adding trendy new rice dishes to the menu. Reckitt & Colman demonstrates how to make signature sauces using its Cattleman's BBQ and Red House Sauces in the "Creative Concepts" seminar. And back by popular demand are demonstrations by Douwe Egberts Coffee Systems Ltd. ("Stir the Imagination") and Sara Lee ("Innovative Dessert Merchandising").

ONTARIO CALENDAR

February 11

A Port in a Storm, a seminar focusing on wood-aged and bottle-aged Ports, sponsored by WineKnow. Hotel Inter-Continental, Toronto. Contact: WineKnow, by phone or fax, (416) 691-7937.

February 13

SERVSAFE Train-the-Trainer Program (participants must be SERVSAFE Serving Safe Food certified to participate), Kostuch Publications Ltd., Demo Kitchen and Product Showroom, Don Mills, Ont. Contact: Mitch Kostuch, (416) 447-0888; (416) 447-5333; E-mail mkostuch@foodservice.ca

February 16 - 18

The Food and Beverage Show, sponsored by the Canadian Restaurant and Foodservices Association, International Centre, Mississauga. Contact: CRFA, 923-8416.

February 25

Introduction to Beverage Cost Control, featuring Ryerson Polytechnic University's Hrayr Berberoglu, in Don Mills, Ont. Contact: Kostuch Publications Ltd., (416) 447-0888; fax (416) 447-5333.

February 26

Toscana Magnifico, a seminar featuring Toscana, Italy's wines, sponsored by WineKnow. Hotel Inter-Continental, Toronto. Contact: WineKnow, by phone or fax, (416) 691-7937.