

Foodservice Suppliers Association Australia

A VERY BUSY TIME FOR THE FSAA!

CHAIRMAN'S AWARD FOR SPECIAL ACHIEVEMENT

At our last two National Awards of Excellence the FSAA has presented the above accolade to a person who has shown genuine dedication to the industry.

The first went to Rick Stephen and then George Hill last year. Both of these gents are chefs, but it can be anyone from the industry deserving such recognition.

We are asking you, our members, if you know someone who you believe should be considered.

Simply send an email to Vince with the person's name and why they deserve such recognition, and we will consider your candidate.

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Foodservice Connect

Positive Feedback about our Progress

As we have communicated previously, the FSAA has embarked on a significantly raised program of activities in 2011.

The response from the industry has been very encouraging with strong attendances at our two breakfast forums and Viewpoint lunches in Sydney and Melbourne. The feedback has been fantastic!

The topics presented were both relevant and informative for those who were there on the day. The speakers were excellent and the more informal and intimate format of Viewpoint clearly generated some very relevant questions.

There is still much more to come with Brisbane hosting a breakfast and Foodservice Connect activity in April and then a Viewpoint and our first Understanding Foodservice activity in late May.

As a further acknowledgement of our credibility, the Australian Food & Grocery Council has asked us to be the main point of contact in a major Foodservice initiative.

We encourage you to support the various initiatives we deliver as they provide good opportunities to network with colleagues, learn about particular aspects of the sector and show support for the industry that underlines our livelihood.

IT'S **"YOUR"** ASSOCIATION!

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Join the Leaders of Our Industry!



Chairman – Lindsay Yeomans

A WORD FROM OUR CHAIRMAN

The year has started with a “bang” due to our strong program of activities. We have seen the “house full” sign for our breakfast forums and Viewpoint lunches in both Sydney and Melbourne.

These activities show that our industry wants a strong and active National association!

I would like to thank the speakers who gave their time to make these events so successful and we continue our drive with the same happening in April and May in Brisbane.

Our commitment has been energised by the very positive comments we have received regarding our progress – we will continue to seek innovative and exciting activities for our members!

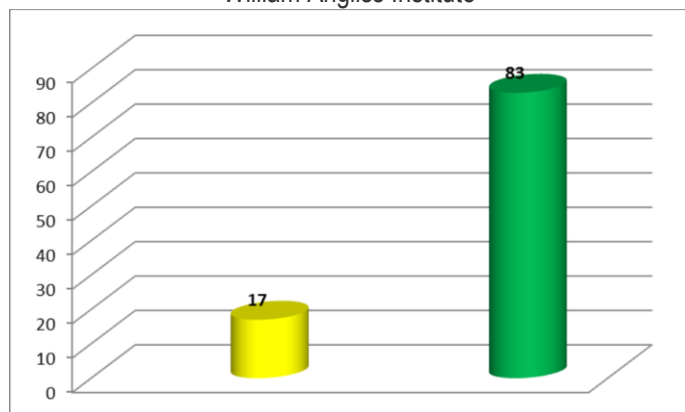
We wish former Board member Michael Luxmoore every success in his move to Western Australia and welcome new Board member Ian Holmes from McCormick’s Foods.

I look forward to meeting you at one of our activities in the future and success in your business.

MEMBERSHIP NEWS

We have nine new members since our January newsletter and would like to welcome:

Birch & Waite
Boundary Bend Olives
Colonial Farm
Foodservice Essentials Group
Fonterra Foodservice
Markwell Foods
National Heart Foundation Tick Program
Soutbank Institute Brisbane
William Angliss Institute



The above graph shows our growth over the past two years – almost 400%!

83 members and growing – our goal is 100 by end June!

Our Platinum Corporate Partners!



Be sure to visit our web site www.fsaa.org.au and keep up-to-date with news of the FSAA.

“A great pleasure in life is doing what people say you cannot do”
Walter Gagehot

Delivering Educational Activities for the Industry

UNDERSTANDING FOODSERVICE



Our first foray into this exciting initiative will be on Monday May 30th at the Southbank Institute in Brisbane.

While this offers a great introduction to new people, it also provides an update on the dynamics within our industry to people who have been in Foodservice for some time.

The areas being covered are:

1. An industry overview
2. The end user sectors
3. Food & Grocery Distribution
4. Tabletop & Services
5. Commercial equipment
6. Foodservice marketing

Details will be available soon!

Proudly Sponsored by:



- Industry relevant speakers and topics
- Great opportunity to network
- Following on from the very successful 2010 conference
 - The only Foodservice supplier specific conference in the country



FOODSERVICE TODAY & TOMORROW CONFERENCE 2011

Our booking flyer will be available soon!

Be sure to book early as places are limited and we are expecting strong interest from the industry.

Being held in conjunction with FSA Expo 2011 on Monday June 20th at the Melbourne Conference and Convention Centre, the conference is shaping up as another great success.

Topics include:

- A panel forum of senior leaders from the manufacturing sector
 - Developments in the pub sector (Domenic Di Deo)
- The innovation process and how to take advantage (Tom Lindsay)
 - What is happening on the tourism front?
- A panel forum discussing the effectiveness of promotional activities
 - The out-of-home Bakery market & its direction
 - A new approach when catering to the mining sector

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EXCLUSIVE TO MEMBERS ONLY!

THE FOODSERVICE CONNECT INDUSTRY VISITS HAS HAD A STRONG START WITH A VISIT TO THE KITCHENS OF Q CATERING IN MELBOURNE. IN APRIL WE HAVE A "SOLD OUT" VISIT TO SNAPPRESH IN BRISBANE. OUR THANKS TO Q CATERING FOR SUPPORTING THIS INITIATIVE.

"Failure is not the worst thing in the world. The very worst thing is not to try!"

FSAA National Awards of Excellence

We will start taking bookings very soon – our flyer will be available by end March. Keep your eyes peeled!

Our third National Awards of Excellence will be held at the prestigious Park Hyatt Hotel, Melbourne on Monday June 20th 2011 to coincide with FSA Expo 2011.

Generally acknowledged as the “must attend” event on the Foodservice supplier’s calendar, it will again be a night filled with fun, great food and an opportunity to recognise those companies who have excelled in the prior twelve months.

Come along and be a part of the celebration!

Don’t be disappointed so book early as we expect another full house!



Viewpoint



Our first Viewpoint luncheon was held at the Amora Jamison Hotel in Sydney where the Executive Chef and Beverage Manager, Peter Van Es presented his Viewpoint on the 4-5 Star hotel sector. A full complement of 40 guests enjoyed a delicious lunch followed by Peter’s presentation. His easy-going manner made it an informative and humorous event.

In Melbourne in March, Craig Phillips from Superior Food Services presented his Viewpoint on the Foodservice Distribution sector. Again a full house enjoyed a great lunch prepared by the students at Crown Culinarium and then listened as Craig provided honest and pragmatic insights on what he sees happening in the future.

In May we have two Viewpoint lunches – one in Brisbane and one in Sydney. Ross Howell, Executive Chef at the Royal on the Park Hotel in Brisbane will provide his Viewpoint on the 5 Star sector, while industry stalwart and FSAA Hall of Fame member Alan Plumb will speak in Sydney on Foodservice Marketing and Sales.

Flyers will be available in the near future but remember, we only take a maximum 40 guests!



A few photos from our recent activities in Sydney and Melbourne.

FSA Expo 2011

FSA EXPO FoodService Australia

19th - 21st June 2011

Melbourne Convention & Exhibition Centre, Southbank, Melbourne



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- support it well

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FSA EXPO FoodService Australia

Bakery Australia @ FSA EXPO

"It's YOUR Show"

Breakfast Forums 2011



Our two breakfasts have both been "sell-outs"!

In February in Sydney we had Ken Sangster provide an insight into the design and installation of commercial kitchens, while Nick Grandioso from the Accor group detailed how the procurement function operates in their organisation.

In Melbourne in March we had Dr. Utz Mueller explain developments to do with genetically modified food and Lt. Col. Andrew Martin gave an overview of catering for today's defence forces.

Our next forum is in Brisbane on April 12th with industry leaders Bob Peberdy and Peter Filshie scheduled to present on their particular areas of expertise. Bookings are already strong so get in quick!

"Support the association that supports the industry. Come along and join us – you just might enjoy the ride. It is our goal to have 100 members by the end of June."