

YOU'RE INVITED!

An event where business advantage
is served on a platter.



THE BEEF INFORMATION CENTRE AND THE CLEVELAND CHAPTER
OF THE AMERICAN CULINARY FEDERATION PRESENT

Canadian Beef – Culinary Opportunities from North of the Border

We invite you to join us February 15th at the Cuyahoga Community College for an informative seminar on Canadian beef and the solutions it offers foodservice operators in the Cleveland area.

Canada and the U.S. enjoy the world's largest trading relationship and Canadian beef plays an important role in the foodservice industry.

Our team will present information on the Canadian quality grading and food safety systems as well as some of the exciting new beef cut options developed to meet the changing needs of restaurant guests as well as contributing to restaurant profitability. Canadian beef is a strong choice for the US market and our presentation will help you understand why you should consider it for your operation.

Included in the session are resource materials to take away that feature technical information on beef and its application on the menu.

SEMINAR

Host: Chef Thomas Capretta

Date: Monday, February 15, 2010

Time: 6:00–8:00 pm (6:00–6:45 Dinner / 6:45–8:00 educational presentation – The Canadian Beef Advantage!)

Location: Cuyahoga Community College – Culinary Studio 4250 Richmond Road, Highland Hills, OH

RSVP to Ginnene Bucci gbucci@northernhaserot.com 216-470-8566 or Robi Kublin 440-547-2771

Marty Carpenter
Director, U.S. Market Development
Phone: 403.275.5890 ext 303
Email: mcarpenter@beefinfo.org

Jeff Trafford
Director, U.S. Marketing Services
Phone: 902.865.8668
Email: jtrafford@beefinfo.org

Jorge Mendez Manzanilla
Director, U.S. Marketing Services
Phone: 403.275 5890 ext 311
Email: jmendez@beefinfo.org

www.canadianbeef.info

