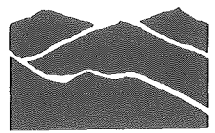


93 Nov 15

# ENTRICITY

VANCOUVER  
COMMUNITY  
COLLEGE



CITY CENTRE

Vancouver Community College

City Centre

Library

250 West Pender Street

Vancouver, B.C. V6B 1S9

November 15, 1993

## FOR SALE...

Two French Blue upholstered client office arm chairs, \$100.

Antique Boston Rocker, \$100. Call Myrna at 8496 if you are interested.

## WANTED...

"Acorn" or cast iron fireplace for outdoor use.

Call Lizz at 8495.

## GEORGE CLARK CARE AND SHARE FUND

Please note that tickets will be available on December 1 for the Christmas Luncheon, to be held on December 16. The menu includes:

Lasagna - either with meat or vegetarian, garlic bread, salad, and coffee

or tea. The cost of which will be \$5.

## F A M I L Y GINGERBREAD HOUSE DECORATING PARTY

Decorate a gingerbread house and then have some pizza, a beverage, cookies and a visit with Santa!!

DATE: Dec 11/93  
TIME: 10:00 a.m.  
PLACE: Lab 211 & 212

Limit one house per family.

Contact Suzanne Paterson at local 8319 if you wish to attend.

## C L A S S R O O M CLEANLINESS

It has recently been brought to my attention that the classrooms are

being left in an untidy manner, particularly with respect to food items. Please ensure that your students are aware that they are responsible for cleaning up after themselves in the classrooms. If these instructions are not adhered to, we may have to prohibit eating in the classrooms altogether.

David Kolot  
Director of  
Administrative Services

## NEW MATERIAL IN THE LIBRARY

101 Commonsense Rules  
for the Office  
Advanced Professional  
Cooking  
Advancing in the World  
of Work  
Anger Workbook  
ASTD Handbook of  
Instructional Technology  
Basics Book of

## CITY CENTRE

Information Networking  
Canadian Writer's Guide  
College Accounting  
Complete Vegetarian  
Cuisine  
Developing Leadership in  
Business Education  
Edmund's Used Car  
Ratings  
Education in the Third  
Age  
Educational Technology  
Educational Travel '93  
Estrogen and Breast  
Cancer  
Food, Sex & Salmonella  
Getting up to Speed  
Getting Things Done  
When You are Not in  
Charge  
Helen Brown's West  
Coast Cook Book  
How it Feels to Live with  
a Physical Disability  
Instructor Excellence  
Introduction to Fashion  
Design  
Leadership - Magic,  
Myth, or Method?  
Long-Term Care in an  
Aging Society  
Making it with Media  
May All be Fed: Diet for  
a New World  
M o t i v a t i o n   a n d  
Personality  
Multicultural Focus on  
Career Education  
Neanderthals at Work  
Nonsexist Communicator  
O v e r c o m i n g  
Procrastination  
PC Magazine Guide to  
Modem Communications  
Perfect Preserves  
Personal Skills for Home,

School, and Work  
Restaurant Basics  
Rogue Programs: Viruses,  
Worms, and Trojan  
Horses  
Surviving on the Job  
Tapestry of Cultures  
Teaching as Leading  
Therapy?  
Vintage Wine Book

*In support of the George Clark Care & Share Fund,  
the Printing Production Department presents . . .*

# *Christmas Stationery*

The four designs shown on the reverse side are each available in packages of 25 sheets.

Printed in red and green on a good writing paper.

Order yours now for your Christmas letter, or for gift giving this holiday season.

Name: \_\_\_\_\_ Local: \_\_\_\_\_

Department: \_\_\_\_\_ Campus: \_\_\_\_\_

\$3.00 each package or 2/\$5.00

Peace on Earth/Dove # packages \_\_\_\_\_

Decorated Arch # packages \_\_\_\_\_

Large Christmas Tree # packages \_\_\_\_\_

Merry Christmas/Tree # packages \_\_\_\_\_

Total packages \_\_\_\_\_ \$ \_\_\_\_\_

Make cheques payable to the George Clark Care & Share Fund.

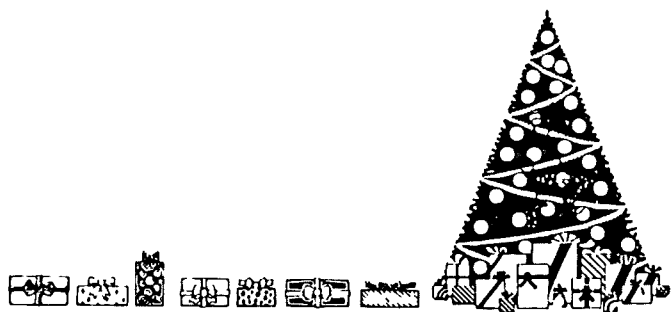
Send the order form to Beth Callahan, Printing Production, City Centre

Pre-paid packages will be sent via inter-office mail, or you may pick up from  
Printing Production Department office (in room 114, City Centre).

Sales will also be available throughout late November and early December,  
while supplies last, near the cafeteria at City Centre.

Contact Wynn Keenan (8408) or Beth Callahan (8576) for more information.

# *Christmas Stationery*



This picture lightly screened in back.



## VCC Dynix DialPAC

The Vancouver Community College Library Public Access Catalogue is now online. Library patrons with personal computers and modems can now access the catalogue from their homes or offices.

### Access to DialPAC:

- External phone number: 325-8973
- Internal phone local: 5960

VCC Dynix DialPAC can currently handle a maximum of four users at any one time: two internal and two external. There is no crossover between the internal and external lines.

**NB:** The internal phone local is only accessible from within the VCC phone system.

### Connecting:

Telephone no(s):	See above
Duplex:	Full
Baud Rate:	Up to 2400
Parity:	Odd
Data Bits:	7
Stop Bits:	1
Terminal Emulation:	Wyse 50, VT100, Televideo 950, or Viewpoint (Wyse 50 recommended)

Once connected, type: VCCLIB

(Please turn over)

**Note:** Sometimes when logging in and after having entered VCCLIB, the screen 'freezes.' No amount of pressing <Return> will bring the screen back to life. If this happens, simply press CTRL-Q (simultaneously depress the Control key and the letter Q). Several screens may flash by. Please be patient. Don't press any other keys until the screen comes to a halt. Then follow the instructions on screen.

If, after following these instructions, you are still experiencing difficulties, please see below.

### Disconnecting:

Choose option 17 from the DialPAC menu (Logoff). When the system prompts you to disconnect your modem, disconnect using the method appropriate to your communication software, eg. the hangup command for Procomm and Procomm Plus is Alt-H, for Procomm Plus for Windows it's Alt-F2, etc.

### Availability:

Monday - Saturday: 4:00 am to 11:30 pm  
Sunday: 12:30 pm to 11:30 pm

### Technical Difficulties:

Limited technical assistance is available by calling VCC Library Systems at (604) 324-5541 during daytime library hours (Monday to Friday 9:00 am to 4:30 pm).

VCC Library Systems  
September 1993

## **First Nations' Student Facilitator**

The First Nations' Student Facilitator will provide individual and group support to First Nations Students by teaching appropriate study skills and learning strategies. The role of the facilitator is to enhance opportunities for First Nations' Students by providing individual and group career counselling, work-search strategies as well as providing ongoing support and information about cultural traditions to non-native faculty and support staff. Liaison with funding, service and community agencies in regards to all aspects of the program is an ongoing function of this position. The faculty member will work independently within an inter-cultural environment, and will be required to travel within the Port Alberni region.

The person will be of First Nations' ancestry and possess a degree in Adult Education or Social Sciences or an equivalent combination of experience and education. Proven interpersonal skills and experience in adult education combined with knowledge of the Port Alberni Valley and West Coast First Nations' peoples, cultures and issues is required.

The appointment will be from January 10 to May 25, 1994 for a minimum of twenty (20) hours per week. Additional hours may be added subject to funding.

**Competition No:** 93:F:41

**Closing Date:** November 12, 1993

Salary and benefits will be in accordance with rates established for sessional employees in the North Island College/North Island College Faculty Association collective agreement.

Please submit a curriculum vitae including three references to:

Office of Human Resources, North Island College, 2300 Ryan Road, Courtenay, BC  
V9N 8N6 FAX# 334-5274



**PORT ALBERNI CAMPUS  
NORTH ISLAND COLLEGE**

**POSITIONS OPEN IN TRADES/VOCATIONAL  
AREAS - UNITED ARAB EMIRATES  
HIGHER COLLEGES OF TECHNOLOGY**

The Higher Colleges of Technology are a system of post secondary institutions providing education and training for employment in the public and private sectors of this rapidly-expanding economy. Current programs are at the technologist level. However, from September 1994 the colleges will introduce programs at the technician and trades level. In preparation for this new field of development, the System wishes to appoint a team of experienced advisors to design appropriate courses and learning packages.

Responsibilities will include:

- needs analysis to determine appropriate employment fields;
- design of training programs to prepare students for employment;
- development of detailed course curriculum;
- preparation of learning resources for instructors and students.

Applicants must be experienced in basic vocational and job skills training programs and have significant and successful experience in needs analysis and curriculum development in the business and technical fields.

The positions are available immediately and may be from three to twelve months in duration depending on the needs of the project. Appointments may be made for more than one year in special cases.

The United Arab Emirates offers a high standard of living with excellent facilities. The Higher Colleges of Technology are a progressive and rapidly expanding system with first-class facilities and equipment. The compensation package includes air fares, tax free salary and furnished accommodation. Longer appointments may include additional benefits such as family air fares and assistance with children's education.

Applications should be sent by fax to 971 2 328 074 marked for the attention of:

Janet Grieve, Supervisor  
Manpower and Recruitment  
The Higher Colleges of Technology  
P.O. Box 25026  
Abu Dhabi, U.A.E.

Applications should include:

- |             |  |
|-------------|--|
| -Name       | -Experience in needs analysis and curriculum design; |
| -Address    |  |
| -Telephone  | -Names, addresses & phone nos. of three references;  |
| -Age        |  |
| -Education  | -When available.                                     |
| -Employment |  |

From: International Education Coordinator's  
Office, King Edward Campus (871-7182)

## **PRESS RELEASE**

In May of this year a team of enthusiastic and talented young apprenticeship chefs trained at Vancouver Community College joined their counterparts from across Canada and from around the world in culinary competition at "A Taste of Canada '93" in Toronto. Their efforts produced remarkable results. Consequently, Vancouver Community College has been selected by the Canadian Federation of Chefs de Cuisine to field a team to represent all of Canada in a prestigious apprentice competition to be held in Stavanger, Norway this coming June.

At present coaches and V.C.C. Culinary Arts Instructors Harald Bonkowski and James Hutton are in the process of selecting a team to compete. Candidates from the Vancouver Area's finest restaurants and hotels are in contention for the Norway expedition. Once a team has been selected, the arduous task of raising the funds to finance their journey will begin.

The V.C.C. City Centre Campus will be the location for Team Canada's Christmas Buffet Extravaganza on December 3rd. Everyone is invited to join the coaches and team members as they serve a buffet that will long be remembered. All of the yuletide favourites will be available, along with many new and exciting menu items. There will be many other surprises. Tickets will go on sale November 3rd and will cost a mere \$30.00 each. Come and join in the Christmas festivities and help this team of great young culinarians realize their dream of competing in Norway. Call 443-8487 for tickets and further information.



**CULINARY  
TEAM CANADA  
CHRISTMAS  
BUFFET**



**\$30.00**

**ADMIT ONE**

**FOR DECEMBER 3RD**

Stuffed Salmon Fillets, Watercresse Sauce  
Lamb Chops, Mint Sauce  
Pate, Galantines, Cumberland Sauce  
Smoked Duck and Goose, Apple Sauce

\*\*\*\*\*

Celery and Apple Salad, Walnut Dressing  
Sweet Corn and Roasted Pepper Salad, Mozzarella Dressing  
Pasta and Seafood Salad, Thyme and Lemon Dressing  
Beet and Pear Salad, Honey and Orange Dressing  
Potato and Leek Salad, Tomato Dressing  
Minted Winter Greens

\*\*\*\*\*

Roasted Turkey, Stuffing, Giblet Sauce  
Roast Beef Striploin, Bone Marrow Sauce  
Maple Glazed Ham, Mustard Sauce  
Roasted Potatoes, Winter Vegetables

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**Dessert Items**

Gingerbread Mousse  
Christmas Pudding  
Mince Meat Tarts  
Christmas Log  
Fruit Cakes  
Marinated Oranges



City Centre

## PRESS RELEASE

FOR IMMEDIATE RELEASE

NOVEMBER 3, 1993

Recently, a Vancouver Community College Tourism & Hospitality Culinary Arts Team competed in the International Taste of Canada Competition at George Brown College in Toronto.

- Each member of the VCC Team received a **GOLD** medal in the hot food competition
- The VCC Team placed **FIRST** out of twelve Canadian Teams
- The VCC total Team Score earned a second place standing
- The VCC Team placed 5th out of 34 International Teams
- As a result of the outstanding successes in that Competition • • • • Vancouver Community College has been selected by the Canadian Federation of Chefs de Cuisine as **CANADA'S NATIONAL STUDENT TEAM** to compete in a prestigious culinary apprentice competition to be held in Norway in June.
- The team coaches, Harald Bonkowski and James Hutton, are in the process of selecting our National Team from apprentices in the Vancouver area's finest restaurants and hotels.
- Fund raising to send VCC's team to Norway will begin on December 3 at the City Centre Campus when the Apprentice Team will prepare a Christmas Extravaganza. Come and join in the Christmas festivities and help this team of great young culinarians realize their dream of competing in Norway. Tickets go on sale November 3rd and will cost \$30.00 each. Call 443-8487 to reserve now or call Jackie Sandy, A/Dean, Instruction and Student Services (443-8309) for more information.



**MOUNT ROYAL  
COLLEGE**

Established in Calgary in 1910, Mount Royal College is the second largest community college in Alberta. The college enrolls 8,500 full-time credit students each year in a wide range of career and university transfer courses and registers another 22,000 in continuing education courses and 10,500 in the Conservatory. A public, board-governed institution, Mount Royal College plays an integral role in the City's educational, business and cultural life by responding to evolving community needs.

# DEAN FACULTY OF COMMUNITY AND HEALTH STUDIES

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Calgary's Community College

Reporting to the Vice-President, Academic, you will provide dynamic and student-centred leadership in a faculty comprising four academic departments offering diploma and certificate programs in the following areas: Criminology, Nursing and Allied Health, Social Services, and Leisure Services and Physical Education. You will also oversee the College Athletics program, Campus Recreation activities, and the operation of the Physical Education Facilities.

The Faculty of Community and Health Studies has an operating budget of \$6.0 million, 70 full-time and 70 part-time credit employees, and 850 FTE students. Your responsibilities will include creating new academic programs, updating and refining existing programs, developing and monitoring operating and capital budgets, and maintaining a strong administrative team with four department chairs and two managers. You will also join a senior administrative team with seven other deans and directors and participate in community relations and fundraising.

To succeed in this position, you will hold a Master's degree in a related area and preferably, a doctoral degree. Your proven track record in post-secondary administration and teaching, as well as your ability to develop and maintain strong relationships with the community, will serve you well.

Please submit your letter of application and curriculum vitae, quoting competition #163JG, to: The Department of Human Resources, Mount Royal College, 4825 Richard Road S.W., Calgary, Alberta T3E 6K6.

Closing date for applications is December 15, 1993.

*We thank all applicants for their interest. Only applicants selected for an interview will be contacted.*

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