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VVInsider

NOV 21 1983

VCC - VANCOUVER VOCATIONAL INSTITUTE
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VOLUME 1 : NUMBER 2 : NOVEMBER 18, 1983

Immortality is hereby bequeathed to Bill West of the Drafting Department for his naming of the VVI newsletter! Submission suggestions included "VVI AVIS", "TRAINING WHEELS", and "THE NETWORK", but "VVInsider" was the winning one. Thanks Bill!! The official logo heading will appear on next week's issue!

REGISTRATION FOR WINTER TERM PART TIME COURSES

The schedule for part time courses starting in January, 1984 has been prepared. Please inform your students who are presently enrolled that they will have preferential treatment for program registration until November 25, 1983. Starting November 28, 1983 registration will be open to all applicants.

JV

GRADUATIONS

The VVI fall graduations will be taking place on Thursday afternoon, November 24th, at 2:00 in the Queen Elizabeth Playhouse.

If you know of any students in your department who have graduated, and who have not been invited to the ceremonies, please contact Arlene Skene at Local 233 to arrange for an invitation.

Everyone is invited to be a member of the audience and we like to see as many faculty and staff as possible attend graduation ceremonies.

JV

MOVING UPDATES

- The Men's Hairstyling, Hairdressing, and Skincare programs will be operational this week in their long awaited new shops and salons. It will mean that for the first time, all the programs in the Hairdressing Department will be together in one location, with one reservation and cashiering station. Good luck in your new premises!
- This week the new Servery for Fred Naso's Cooking Programs will be in operation. The old servery will be dismantled and partly used to help establish the new servery for CondY Leung's Chinese Cooking Program.

HWR

CHINESE CUISINE

Welcome CondY!

By Monday, November 21, the Chinese Cuisine program will be in operation here at the VVI, even though the servery may not yet be functional. Why not try some of CondY's creations for lunch this week!!

BAW

PROGRAM REVIEWS

The College Executive Committee will review all programs over the next three years, as instructed by the College Board.

Five VVI programs will be reviewed between 1984 January and June, these being: Electronics, Welding, Dental Assisting, Nursing Aide, and Hairdressing. The review will consist of a look at the need for, and the efficiency and effectiveness of, the program. Further information on the format and procedure will be distributed when available.

HWR

VVInsider SUBMISSIONS

Please remember that submissions for the newsletter are required by Wednesday afternoon at 15:00, and should be forwarded to Delphia Johnstone via the mail system!!

DMJ

VVI STATISTICS

According to the latest fact sheet, Vancouver Community College's amount of instruction, in terms of student contact hours, continued to grow in 1982/83 by 3.9%, and it produced 22.1% of the total provincial post-secondary instruction, excluding universities, for 16.7% of the system's gross expenditure.

Where Vancouver Community College's cost per student contact hour increased by 4.8% to \$5.38, the same cost for the other post-secondary institutions decreased by 2.3% to \$7.61. The total full-time equivalent employee complement is now 1113.

HWR

TELEPHONE LOCAL UPDATE

New telephone Local 423 has now been installed in the new Computer Room, Office 220.

TRRM

PRIZES AND AWARDS FOR CANADIAN STUDIES

The Department of the Secretary of State is inviting nominations of persons doing outstanding work in the areas listed below, as candidates for Canadian Studies Prizes.

Prizes for Excellence in Teaching: 3 prizes at \$5,000 each
Research Prize: 1 prize to a researcher or scholar

Also, scholars, researchers, and writers are invited to submit manuscripts for five Canadian Writing Awards valued at up to \$10,000 each.

Details are posted on the bulletin board in the Faculty and Staff lounge.

MEL

UNITED WAY CAMPAIGN BULLETIN

Continuing Education and Central Administration are the first College Divisions to reach their 1983 goal!!

HWR

EXIT INTERVIEWS FOR DISCONTINUING STUDENTS

The Counselling Department has been seeing discontinuing students on an ad-hoc basis, and would now like to make this operation a routine one, particularly since we now have our career resource centre in full operation. Ideally, all discontinuants should be referred for counselling.

Students can be referred by their Department Head or Instructor, or may make appointments to see any counsellor on a drop-in basis.

DK

METRIC UPDATE

SUPERMARKET GUIDELINES

Metric scales will be used to weigh meat, poultry, fish, produce, nuts, candy, cheese, and deli items. To make it easier to shop, remember: 1000 g = 1 kg

100 g is a little less than 1/4 lb

250 g is a little more than 1/2 lb

500 g is a little more than 1 lb

Consumers will continue to shop "by eye", meaning that shoppers will still buy amounts that look right for their families.

Shopping Example:

Food	Amount	Yield
Meat (Boneless) roasts, ground meat	500 g	4 servings
Meat (Medium Bone) chops, steaks	650 g	4 servings
Bacon, Sliced Side	500 g	22-24 slices
Chicken breasts, legs	1.0 kg	4 servings
Turkey	4.0 kg	8-10 servings
Fish fillets and steaks	500 g	3-4 servings
Apples, pears, peaches	500 g	3-4 medium
Bananas	500 g	4 small
Potatoes	500 g	4-5 medium
Tomatoes	500 g	3-4 medium