



Transportation logistics students on the move

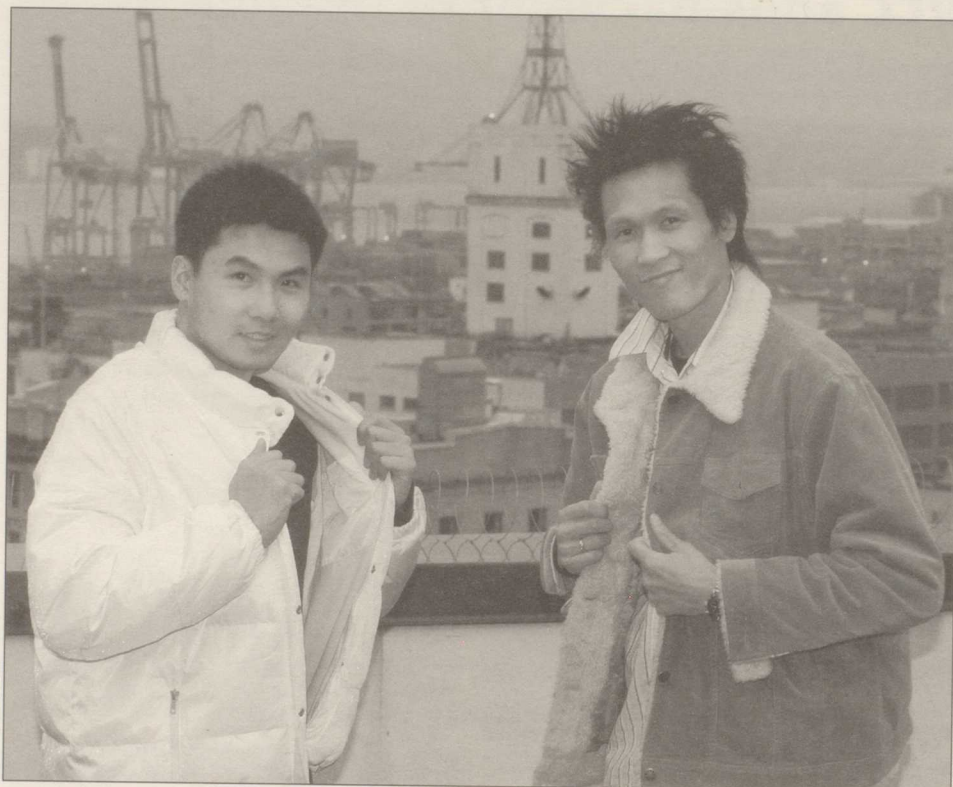


PHOTO: L. MCKENZIE

Daniel Nguyen (left) and Andrew Dinh (right), students from VCC's transportation logistics program and new owners of D & A Corp., show off their coats, some of their recent imports.

Students turn class project into successful business

Just weeks into their transportation logistics program, students Daniel Nguyen and Andrew Dinh took their instructor's third-term assignment very seriously.

When asked to document the procedures of importing products, Dinh, 30, and Nguyen, 28, put their heads together and turned the project into reality. They couldn't wait to finish their program before realizing their dream of starting and running a successful company.

The students used their own savings – a total of \$4,000 US – for start-up funds. They know the risks involved in starting a new business, but say the experience has been well worth it.

"It was important for me during this project to learn – not to make money," explains Nguyen. "We sell the clothing at the flea market in Surrey every Sunday, and have two retailers who buy from us – it's going pretty well."

With advice and direction from instructor Terry Mills, the students gathered the information needed to start a business in Vancouver. They successfully incorporated their business, D & A Corp., sourced sample clothing, and began importing clothing and handicrafts from Vietnam. Their first shipment of goods cleared Canada Customs on Jan. 17.

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Canada's Next Great Chef came from VCC



PHOTO: S. BALDWIN

Laura Sharpe proudly shows off her award.

It was a food fight to the end. There were tense moments, missteps and no small amount of nerves as 10 young chefs put their skills to the test.

Laura Sharpe, trained at VCC, won the national title of the Next Great Chef, chosen through Global TV's reality show of the same name, which wrapped up last month.

As British Columbia's competitor in the national challenge, 23-year-old Sharpe captured the regional berth by the narrowest of margins. In the end, hard work, superior technique, taste and presentation won over the

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News Briefs

Memorial library honours VCC instructor

Jan Essig, a pronunciation instructor in the English Language Skills department, died in August 2003, and her pronunciation library has recently been donated to Trinity Western University.

Essig taught at VCC for more than 30 years. She was a very popular instructor with often large waiting lists for her classes. A reception open to everyone is being held in her honour at TWU on April 21 at 7 p.m. For information, call Norma Boutillier in ELS at 604.430.8033. Please RSVP to Amanda Baker at amanda.baker@twu.ca.

Biggest catering job yet



VCC's food services department recently catered a function for Stantec Inc. With the help of the School of Hospitality, led by instructor Alex Richie of culinary arts and Barry Tsang of Asian culinary arts, the department pulled off its largest catering event to date for 650 happy guests.

"The atmosphere was fabulous," says food services manager Les Patterson. Guests circulated through three floors of the Stantec offices looking at upcoming and past projects on display, including the proposed new Broadway campus expansion for VCC.

From the champagne bar and chocolate fountain to the beef carvery and the hot tempura station, it was a great success.



Music degree is here.

VCC adds bachelor of applied music

British Columbia's most innovative music school has launched an applied bachelor's degree in music – the first in the province – further expanding hands-on training for professional musicians.

VCC's new bachelor of applied music degree continues to keep the college and its School of Music at the forefront of providing musicians with the training they need to work in a highly competitive industry.

"We've created a bachelor's degree that's like none other in the province," says college president Dale Dorn. "Performance training and academic studies are combined with the practical and technical skills that are so vital in today's music industry – this program blends everything

needed for a successful career as a working musician."

An applied music degree is welcome news to a music community that has long supported training geared to the diverse skills that are essential to a professional musician.

"VCC is the only school that trains its students with the current music industry in mind," says Giorgio Magnanensi, artistic director of Vancouver New Music, which is dedicated to producing and promoting cutting-edge and experimental music.

Full-time classes for the music degree are expected to start in September; the program's first graduation will come in October 2007, as some students have already been working on program requirements in anticipation of the degree's launch. ■

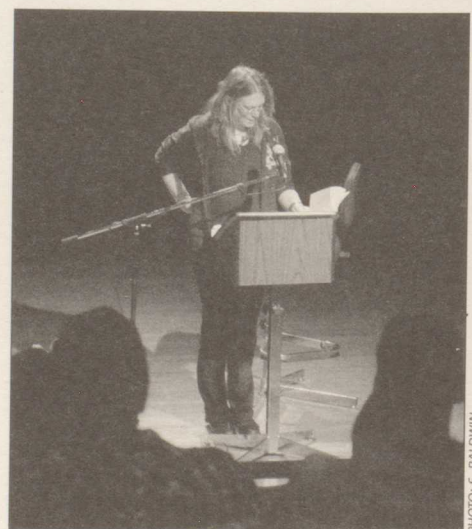
Musgrave reading achieves a fine balance

VCC's 2006 writer-in-residence, Susan Musgrave, made a special appearance on March 6 in VCC's auditorium for a public reading. Drawing on life experiences and stories about her family, Musgrave spoke for a little more than an hour, but for the students, faculty and community in attendance, it was over far too soon.

"That was the most entertaining hour I've spent since Monty Python," said department head Peter Herd.

Shannon Maguire, who lives near the campus, agreed. "I'm a big fan, and I read a lot of her material, but this surpassed my expectations."

Musgrave began the reading with *Canadian Psycho*, a cheeky commentary on the value of reading, first published in *Vice Magazine*. She also read *The Canadian Specific*, *Crimes of Boredom*, *Ice Age Lingerie*, *Laughter in the Kitchen*, *Magnolia*, *Signs of the Times* and *Canadian Roulette*.



Susan Musgrave at her reading in VCC's auditorium.

At the end of the hour, Musgrave had achieved a fine balance between sadness and light – a live presentation in perfect harmony with the breadth and depth of her work. ■

News Briefs

Hair design students vs. professional stylists

On March 19 to 20, the Allied Beauty Association held its annual exhibition and competition event in Vancouver.

VCC student Ross Kwan placed second in the new talent (women's cut and style) category. With only three months experience, he was up against stylists with two years in the business, and was only narrowly beat by the first-place winner. Miso Lee placed third in the Wella updo competition against experienced stylists. This was her first time competing.

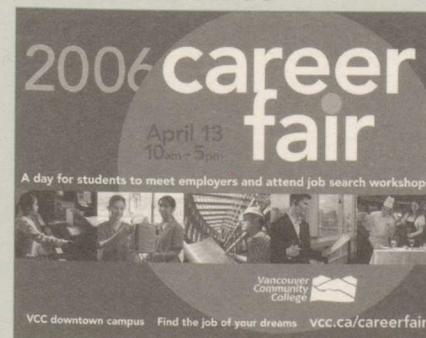
Coming Events

Info Night

INFO NIGHT
APRIL 19, 2006
4:30 - 6:30 PM

Potential students and visitors learn about VCC's 150 programs and get a taste of the college through the many interactive displays.

Career Fair 2006



VCC is hosting its second annual Career Fair on Thursday, April 13 from 10 a.m. to 5 p.m. at the downtown campus. Students are invited to meet recruiters from interested employers and attend workshops to hone their job-finding skills.

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Canada's Next Great Chef is also Sharpe

judges in the gruelling finale. Her menu: an appetizer of roasted quail breast with foie gras torchon, followed by sous-vide flat iron steak with crab and fennel ravioli, then an array of creative lemon desserts.

Sharpe's path to becoming Canada's Next Great Chef started even before she enrolled in VCC's culinary arts program in 2001; she had a passion for cooking and had been working in the industry for 18 months.

It was at VCC, though, where she learned the techniques and discipline that are essential to any chef's success, something that's helped her at Diva at the Met, one of the city's best-known restaurants, where she works with mentor and executive chef Ray Henry.

"VCC taught me the basic skills and honed my talent," says Sharpe, who decided to pursue cooking after being inspired as a child watching her grandfather cook. "I really enjoyed the program; the instructors were great."

VCC chef and culinary arts department head Harald Bonkowski lauds Sharpe's commitment, which helped her win a B.C. Skills Canada gold medal while attending VCC.

"Even as a student, she demonstrated intense enthusiasm towards culinary competition," says Bonkowski. "She was a great student who showed a remarkable passion for her studies – an inspiration to her instructors." ■

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Dinh (left) and Nguyen joke around showing how the transportation part of their business works.

"...we had a lot of help and advice from other students"

"It was a little overwhelming at first," says Nguyen, who was born in Vietnam and has lived in Vancouver for three years. "There were a lot of details and we had some concerns about liability, but we had a lot of help and advice from other students doing work studies at customs brokers and transportation carrier offices, and the program really helped us understand what was involved."

Dinh, who is fluent in Vietnamese, Japanese and English, says he's learned a lot about importing and exporting through the program, and is happy to be doing what he loves.

"I've travelled quite a bit and have been exposed to the possibilities and positive effects of international trade," says Dinh. "I enrolled in the

program because it would help me get work doing what I enjoy, and gave me an opportunity to utilize my language skills."

Mills says a few of his former students have started businesses after graduation, but this is the first time he can remember something like this happening during the program.

"It's really gratifying to see these students apply what they're learning by taking the next step while they're in the classroom," says Mills. "I'm really proud of them, and I think they did a great job – they have a flair for entrepreneurship that I think will take them a long way."

The two classmates met while taking the nine-month program, and will graduate in May. ■

VCC provides a cake of Olympic proportions



PHOTO: K. WILSON, PHOTO ILLUSTRATION: D. ROHLOFF

Fans including Vancouver's cutest boy gathered at the downtown Library Square to see the VCC-made Olympic-sized cake – a few blocks from where it was baked.

Bigger. Tastier. Fancier. VCC's baking students created an Olympic-sized cake last month to launch the official countdown to the 2010 Olympic and Paralympic Winter games.

The carrot cake was completely devoured by street party guests at Library Square who were celebrating the hand-over of the Olympic flag to the City of Vancouver.

About 2,000 people showed up to witness Torino Mayor Sergio Chiamparino hand over the Olympic flag to IOC president Jacques Rogge, who then

A weighty list of ingredients:

Flour: 19 kilos
Sugar: 27 kilos
Butter: 6 kilos
Eggs: 13.5 kilos
Carrots: 25 kilos
Vegetable oil: 20 litres
Cream cheese: 4.5 kilos

presented the flag to Vancouver Mayor Sam Sullivan.

A dozen students worked a total of 24 hours baking and decorating the carrot cake, which measured eight feet by four feet and weighed 152 kilograms.

"The problem with a cake this size is that you can't bake it all at once,"

says Parry Robinson, baking and pastry arts department head.

"So we baked it in sections 16 inches by 24 inches and filled the space in between." ■

Connections

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Submissions for Connections:

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Submit your pieces via email to:
Karen Wilson, kwilson@vcc.ca.

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Vancouver Community College



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trees	water	energy	solid waste	water borne waste	atmospheric emissions
14	2,447	3,316	260	17	503
fully grown	gallons	million BTUs	pounds	pounds	pounds

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