



VCC DAY: The future looks bright



Sal Ferreras and the Latin Jazz Ensemble treated staff and faculty to a lively performance on April 27 at the Vancouver Playhouse Theatre. Special guest performers from Cuba were in attendance who added plenty of visual stimulation on the stage.

If VCC day was all about taking a peek into the future, then the future of VCC looks like delicious food, pulsating music, a mix of learning experiences and some hilarious moments.

The college was shut down on April 27 for staff and faculty to take a break from routine and look at the future vision of education and the college.

Participants were welcomed with coffee and fresh baked goods before shuffling over to the Vancouver Playhouse for a morning of speakers and entertainment. Alan Davis, vice-president, education introduced visionary keynote speaker Tony Bates, who gave an insightful presentation about the uses of distributed learning in the classroom.

Before Dale Dorn, VCC president, spoke thoughtfully on VCC's future, Vancouver TheatreSports League had the audience in side-splitting laughter, using several VCC staff as volunteers. Sandra North,

VCC's registrar, had everyone in stitches with her provocative use of hands, while Sharon Carefoot from human resources provided some silly sound effects to mimic a broken construction crane – but it sounded more like the "woof" of a sheep dog.

The morning closed off with Sal Ferreras and the Latin Jazz Ensemble performing a splashy set of music and dance. Ferreras puts the S-A-L in salsa!

Back on campus, participants picked up their environmentally friendly lunches in a reusable bag before attending the Wellness Fair, where everyone had a chance to learn about holistic approaches for healthy living.

More than 30 workshops were split into four streams: Global Vision, Techno Vision, Edu Vision and Omni Vision, and were offered in the afternoon.

Stanley Neumann, VCC computer support technician, attended the

popular Money Management seminar given by Lynne Zlotnik. "She was a great presenter and provided lots of handouts to take home and read. Time flew by – I couldn't believe it was two hours."

"We really tried to provide something for everyone when planning for the day. An event this size requires a team of people working to reach the same goals. I want to thank everyone for their commitment," says Carol Sicoli, chair of the VCC Day committee and the Wellness Fair. "Also, thank you to the president's office for allowing the college to come together for such a wonderful professional development day."

The day ended fittingly for VCC with more food – a wine and cheese spread where everyone mingled and talked about the day, topped off with a chocolate extravaganza. ■

News Briefs

Appointments

Nora Ready has been elected advanced level coordinator in the English Language Skills department. Ready has been with VCC since 2000 and has taught in several ESL departments.

Jack Mai has been appointed to the Budget specialist position. Mai has experience as a Financial Analyst and is a graduate of SFU.

Melinda Baranieski has been elected assistant department head, Library Public Services.

Diane Batty is the new department head of the Continuing Care department. Batty has worked in both the Home Support/Resident Care Attendant and Practical Nursing programs.

Fraser Thorburn has been elected as the new assistant department head in the ESL College Prep department. He has been with VCC since 1989, teaching in all areas of ESL.

Greg Hamilton, a VCC graduate and Carlo Mate, a BCIT graduate, are now Junior Help Desk Analysts in the ICS department.

New ICS blog

VCC's ICS department has created a blog – short for "Web log" – to help keep the college community up-to-date on VCC's network and infrastructure improvements. This blog will contain news about ICS initiatives, and allows users to quickly and easily offer their feedback. It can be found on a new tab on the pilot employee portal, test-access.vcc.ca, where employees can log in with their network IDs and passwords.

Spring Awards ceremonies

Spring Awards ceremonies are scheduled to take place at the Broadway campus auditorium. There will be two ceremonies each day:

Thursday, May 24

10:30 a.m. - Hospitality

2 p.m. - Business, Arts and Sciences

Friday, May 25

10:30 a.m. - Health Sciences, ESL
2 p.m. - Design, Technology, Trades

All members of the college community are welcome to attend.

Budding chefs put culinary skills to the test for coveted VCC award



Eleven young chefs from around the Lower Mainland put their culinary craftsmanship to the test March 31 in a fierce three-hour competition for the coveted title of VCC/William Tell Student of the Year. The judging panel included some of Vancouver's top restaurateurs and chefs.

A week prior to the competition, eleven of the best students from the past year were given a list of ingredients by event organizer and VCC instructor, James Hutton. From this list, the competitors were required to create a three-course menu and a work schedule. They were then invited to cook two portions of their menus for a panel of very discerning judges in three short hours. This year's compulsory ingredients were mussels for the appetizer, pork tenderloin for the main course and apples for the dessert. A wide variety of supplementary ingredients were made available.



The winners of the event were:

1st place and winner of \$1,500
Ricci-Leigh Smith (photo centre)

2nd place and winner of \$750
Kelly Schoultz (photo right)

3rd place and winner of \$250
Andrea Leung (photo left)

Ricci's winning menu consisted of:

- Mussel Souffle with Mussel and Celeriac Salad.
- Butter Basted Pork Tenderloin with Butternut Squash Bar, Potato Barrel with Pork Ragout, and Natural Reduction.
- Caramelized Apple Tart, Vanilla Ice Cream and Apple Hazelnut Salad.

This year's judging panel members were:

- **Erwin and Phillipe Doebeli** – Owners of the William Tell Restaurant and generous sponsors of the competition.
- **Scott Jaeger** – Chef proprietor of the Pear Tree Restaurant and the 2007 Canadian representative to the Bocuse d'Or Competition.
- **Ramon Henry** – Executive chef of Diva at the Met and the Metropolitan Hotel.
- **Sylvain Cuerrier** – Executive Chef at the River Rock Casino.
- **Linda Martin** – VCC vice-president of Advancement and Education Services.
- **Parry Robinson** – Department head of the VCC Baking and Pastry Arts department.
- **Harald Bonkowski** – Department head of the VCC Culinary Arts department.

Student Success

Overcoming obstacles at VCC proves rewarding



Amber Simpson receives her first cheque from director Barbara Worwood of Sodexo Foods.

Amber Simpson, a First Nations student in the VCC Program for the Deaf and Hard of Hearing Adults, has had to overcome many obstacles in her life.

She is the first child in her family to attend post-secondary and is relentless in her pursuit to make something of her life and break the cycle of negativity and defeat within her family.

Barbara Worwood, director of Sodexo Food Services saw her drive and hired her to work in the VCC Broadway cafeteria. Simpson has proved to be a valuable addition to Sodexo and VCC.

Hair Design students win big



Ross Kwan cutting client's hair at VCC salon.

Two of VCC's hair design students placed second and third at the annual Hairdressing Association's Hair Show held in late March at the Vancouver Convention Centre. Ross Kwan placed second in the new talent category—cut and color. Kwan, who has only been hairdressing for three months, was up against many other stylists, some with two years experience.

Miso Lee placed third in the Wella updo competition—this was her first competition.

myVCC to be yours this summer

VCC's online portal is undergoing a major revamp and will relaunch in the summer with a new look, new interface and new tools to better strengthen online learning and communications.

It will have a new name as well: myVCC, replacing the earlier accessVCC, which will be phased out after the new portal launches.

Information and Computing Services and IT consulting firm Cignex Technologies of Santa Clara, Calif., initiated a widespread consultation with stakeholders from around the college to best determine how the portal would be used by students, faculty and staff for online education, collaboration and communication.

myVCC is an important part of the college's distributed learning strategy, says ICS director Des Dougan, and will support instructors with a secure learning environment where they can easily add online content and student resources to their courses.

One of the portal's biggest benefits is its flexibility, which allows any employee to post content within their space on myVCC.

"Expanding our portal to include VCC employees necessitated taking a global perspective, so that the college could leverage the kinds of services a more comprehensive portal could provide – especially in the areas of faculty-student collaboration," says Dougan.

myVCC has the potential to dramatically change how instructors deliver courses and interact with students.

Users will sign on once – what's called single sign-on – and have seamless access to all college online services including the library, web-based e-mail and Banner self-serve, as well as forums and other features.

Robin Popow, an instructor in the Automotive Collision program, has been an early leader in VCC's online learning initiatives, and sees great potential for the myVCC portal. "One of the greatest things about this is that the areas are fully customizable, meaning that content can be managed to meet the needs of each department," he says, one of the stakeholders who has been providing early input into the project's development.

More details on myVCC – including a schedule of training sessions – will come through the summer and into the fall as the project rolls out. ■

CBC's The Link live from VCC

VCC goes live around the globe. The VCC Broadway auditorium became the temporary home of CBC Radio International's program *The Link* in mid-March. The show, normally broadcast from CBCRI headquarters in Montreal, took to the road to speak directly to the immigrant community—its traditional audience.

Show host, Marc Montgomery, explained "the show is mostly directed to immigrant communities in Canada but also speaks to the many listeners around the world who look to Canada as a possible tourism or settlement destination".

More than 150 VCC international students to took part on March 16 for a live audience-to-air variety show featuring interviews, sports and live music.

Other highlights included grandmother-turned laughter specialist Surjeet Lahli whose hilarious laughter exercises, normally held in Punjabi, got the whole crowd laughing.



A special feature of the show was the trivia pop quiz where VCC International's Joanne Colettis and Cathy Cameron as well as Sal Ferreras from the School of Music, were put on the hot seat. VCC students delighted in watching instructors sweat through a tricky Vancouver trivia quiz.

The explosive hip-hop flavoured local Banghra band, Signia was the first musical number to play. The final segment of the show featured VCC's own Latin Jazz Ensemble under the direction of John Korsrud.

"Our music students were enthusiastically cheered by the live audience and were, if I may say so, just a little bit impressed that their sounds were going live across Canada and on short wave, satellite, internet and digital radio to the 350 partner stations in 70 countries around the world," says Korsrud.

CBC Radio International's *The Link* was thrilled to join VCC for their first remote – a truly international broadcast. ■

VCC goes green: Styrofoam to sugar cane

Some small changes launched at the downtown campus are having a big impact on the environment and the next generation of chefs and hospitality workers.

About a year ago, Les Patterson, VCC food service manager at the downtown campus, began investigating ways to green the college. With plenty of support from the hospitality program and administrators, Patterson has now successfully solved two major problems – one to deal with take-out containers, and the other to recycle bio-waste produced as part of the Culinary Arts program.

Bye, bye Styrofoam, hello sugarcane. As of February 2007, the college switched from Styrofoam to tree-free service containers from Biodegradable Solutions, a local company that specializes in products manufactured from renewable resources.

"You can grow a crop of sugar cane three to four times a year, so this is both a sustainable and renewable product," explains Patterson. "We're looking at options now to replace beverage cups and utensils, but that's a ways off yet."

The containers are substantially more expensive than the Styrofoam containers the college used to use, but Patterson implemented a 15-cent environmental user-fee to cover part of the cost.

"My budget is the same, so I had to make a fiscally responsible decision when we started using the new containers," says Patterson. "But it also makes the college consumer financially responsible for the decision to use a disposable container, so there's no way around the environmental lesson and people learn that they're part of the solution."

Tons of bio-waste produced by the program per week: 1.8



One of the biggest dilemmas faced by Vancouver organizations and companies considering green options is that composting plants in the city are working at capacity. Furthermore, protein matter and processed food cannot be processed in those facilities.

Patterson looked into the matter further and began talking to Mack Van

Dyk, Plant Manager at International Bio Recovery Corp. (IBRC), a North Shore company that has developed a technology that turns food-wastes into soil fertility products in pellet and liquid form. The company's products are sold to fertilizer distributors and growers, used for field trials on numerous crops and tested in the company laboratory.

"From the door to the end products, it takes four to five days to produce the organic based fertilizer concentrates," explains Van Dyk. "Our technology uses bacteria to convert organic materials from their original form into high quality, pathogen-free, environmentally progressive soil fertility products."



The food team shows off the newly acquired biodegradable food containers. From Left to right, Harold Bonkowski, Lorna Downie, Conrad Leung, and Les Patterson behind two Culinary Arts students.

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Vancouver Community College

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