

VVinsider

VVINSIDER : VOLUME 4 : NUMBER 17 : JUNE 20, 1986

AND THE WINNERS ARE

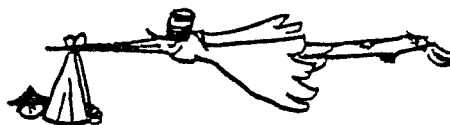
Amid fanfare and revelry the following people were drawn as winners in the V.V.I. Student Lottery!!

Winner of the VCR - Anne Caird of Vancouver

Winner of the Microwave - S. Chortyk of Vancouver

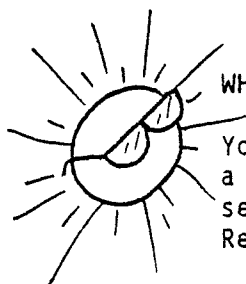
Winners of \$25 each - Len Glenn of Coquitlam, Helen Quach of Vancouver, G. Gillis of Delta, and Janet Freeman of Vancouver.

A brass quintet from King Edward provided the fanfare while Barbara Spitz of the College Board drew the winning tickets. Dr. Gallagher and Mr. Rerup both addressed the ceremonies and another interesting note is that \$200 worth of tickets were sold just an hour before the draw, and one of those tickets won a prize of \$25! Congratulations and enjoy!



CONGRATULATIONS CONDY

Condy and Hazel Leung are the proud parents of a baby boy born June 17, in Grace Hospital, at 6:35 pm precisely! Both mother and child are doing well and the father is still reported as 10 feet off the ground! As yet a name hasn't been chosen but Condy wants one beginning with an 'L'. Any suggestions?



WHO CARES IF IT RAINS

Your Hairdressing Department now has the sun in their Salon!! (In the form of a suntanning bed)! One session is \$3.00, ten sessions cost \$25.00 and twenty sessions are \$45.00. For appointments please contact the Hairdressing Reception Area.

The Department has also added a cosmetic line for your convenience. Please drop around and sample the testers and be sure to let your students know about the above!

HJ

QUOTE OF THE WEEK

Children are like wet cement, whatever falls on them makes an impression.

**VANCOUVER
COMMUNITY
COLLEGE**
Vancouver
Vocational Institute

VCC - VANCOUVER VOCATIONAL INSTITUTE
LIBRARY



JUN 25 1986

BIG BARGAINS

AT THE



STORE

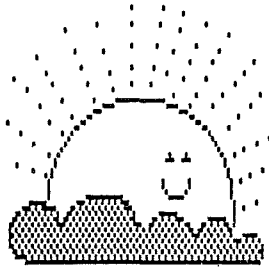
30 - 40 - 50%

**SELECTED SUMMER
CLOTHING**

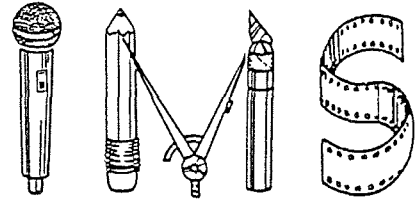


Summer Clearance Sale

JULY 3 - 10

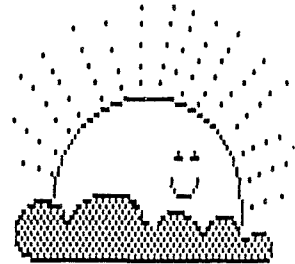


INSTRUCTIONAL MEDIA SERVICES



SUMMER HOURS
MONDAY TO
FRIDAY

7:30 am to
4:00 p.m.



NEED A DISHWASHER??

The Basic Food Service Worker Training Program operating out of the VVI and KEC cafeterias is a 6 month course designed to develop the skills necessary to acquire entry level jobs in the food service industry.

Students enrolled in the course must achieve competency in the areas of dish and pot washing, table bussing, and general kitchen maintenance as well as related job behaviours in order to qualify for their certificates. Students are given a combination of classroom instruction and practical training and by the time they embark on their first in a series of work experiences they are highly motivated and rarin' to go. So the next time you see an apron-clad and rubber-gloved individual working diligently under the thoughtful gaze of a lab-coated instructor, stop-watch in hand, be assured this is just the first step towards a self-sufficient life as a skilled member of the food service industry.

For more information contact: Tracey McHugh, Tara Bowie, or Colleen Kline in the B.F.S.W.T.P. Office, Room 320F, beside J.J.'s.

HOW TRUE

It's not the mountain that slows me down,
But the little stone in my shoe;
Not things I've done that weary me,
But things postponed I should do!



**Vancouver
Vocational Institute**

250 West Pender Street,
Vancouver, B.C. V6B 1S9
Telephone 681-8111

1986 06 10

The Vancouver Vocational Institute is offering three certificate programs which provide the skills, knowledge and experiences to improve instructional competence.

TRAIN THE TRAINER PROGRAM

This program is designed to prepare the technician, technologist, tradesperson or professional with the necessary knowledge and skills to train others. The program forms the first level of the more advanced Instructor Training Program, described below. The Train the Trainer Program emphasizes a highly practical 'hands on' approach to the design and delivery of instruction and the evaluation of learning. Course titles are: Program Design, Giving of Instruction, Evaluation of Learning and a Practicum.

This program is open to individuals who are presently, or will be expected to conduct training in business and industry or in private and public vocational/technical institutions.

Total length of this program is 120 hours (4 courses of 30 hours each).
A College Certificate is awarded on successful completion of the program.

THE INSTRUCTOR TRAINING PROGRAM

This program is an advanced training program. The first level includes three courses from the Train the Trainer Program; namely Program Design, Giving of Instruction and Evaluation of Learning plus the second advanced level which includes four additional courses: Adult Development and Education, Instructional Media Use, Evaluation of Instruction, and Introduction to Computer Support Applications. The courses may be taken in any sequence. A College Certificate for this advanced program is awarded to participants who successfully complete all seven courses.

This program is open to individuals who are presently, or will be expected to conduct training in business and industry or in private and public vocational/technical institutions.

Total length of this program is 210 hours (7 courses of 30 hours each.)

INSTRUCTIONAL COMPUTER AWARENESS & APPLICATIONS PROGRAM

This program is primarily intended for people in all areas of education. The program has three mandatory and two optional courses. The courses cover aspects of computer literacy for educators, their support staff and administrators. In order to earn a College Certificate, individuals must complete four of the courses as listed: Introduction to Computer Support Applications, Word Processing, Fundamentals of Information Processing and either Instructional Support Applications or Introduction to Programming in Basic.

A College Certificate is awarded on successful completion of the program.

The fee structure for all candidates and the scheduled classes are listed.

To register for the courses shown below call 681 8111 local 211.

For further details please contact Mr. Brian Dwyer, Department Head, Program Development Department (681 8111 local 243).

COURSE SCHEDULES

INSTRUCTOR TRAINING PROGRAMS

<u>Course Title</u>	<u>Dates & Times</u>			<u>Fees</u>
2500 Computer Support Applications	July 21 - July 25	0900 - 1200	Mon - Fri	\$142
1517 Program Design	July 28 - Aug. 01	0900 - 1500	Mon - Fri	\$142
2544 Instructional Media Use	Aug 11 - Aug 15	0900 - 1500	Mon - Fri	\$102
1518 Giving of Instruction	Aug 11 - Aug 15	0900 - 1500	Mon - Fri	\$162
1519 Evaluation of Learning	Aug 18 - Aug 22	0900 - 1500	Mon - Fri	\$142
1517 Program Design	Aug 18 - Aug 22	0900 - 1500	Mon - Fri	\$142
1518 Giving of Instruction	Aug 25 - Aug 29	0900 - 1500	Mon - Fri	\$162
Instructional Computer Awareness & Application Program	Sept 08 - Oct 03	0900 - 1500	Mon to Fri	\$580



OKANAGAN EXPRESS

The National Railway Historical Society annually runs a restored steam passenger train for three days, through the Okanagan and this year VVI was a part of it.

Two students from the Food Trade Department - Mike Bunyak and Martin Trolland were hired to cater the food service for Coach passengers on this year's unique trip. A total of 25 staff served the 150 First Class and Coach passengers. First class passengers were catered by dining car personnel from VIA Rail.

The train left Vancouver on Saturday, going along the Fraser Canyon to Kamloops where they spent the night. The following day they travelled to Vernon and Armstrong returning to Kamloops for another night. They returned to Vancouver on Monday.

Mike reported that all the food for the Coach passengers was prepared at VVI by students in Mr. Bingley's program. All the pastries were supplied by the students in the Baking Program.

Mike and Martin had looked over the Coach-class cooking facilities on the train and knew they would be working under pretty primitive conditions. Their "kitchen" consisted had two pizza ovens in a baggage car!! All the food had been frozen, and Chicken, Sirloin Tips and Lasagna were all cooked in the pizza ovens. However, Mike said there were advantages to the baggage car, when it got too hot they could slide the doors open, and that made their kitchen much more comfortable than the facilities in the First Class kitchen.

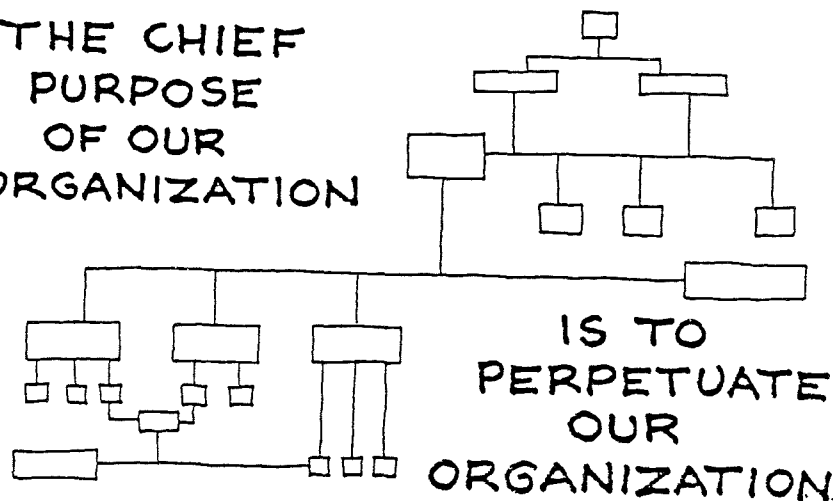
The two students also served Continental Breakfasts with VVI Danish pastries, and afternoon teas with VVI French pastries.

The trip was considered a great success, despite an unscheduled three hour stop, due to mechanical problems. The food and the service given by Mike and Martin was praised highly by the Coach passengers.

Mr. Terrance Fergusson, the Treasurer of the B.C. Chapter of the National Railway Historical Society, and the man responsible for getting VVI involved in the Okanagan Express, was extremely impressed with the quality of the VVI food and with Mike and Martin's performance. It could be that VVI and the Okanagan Express may travel together on future trips!

BAW

THE CHIEF
PURPOSE
OF OUR
ORGANIZATION



There's a story told about four people- named
Everybody, Somebody, Anybody and Nobody.
There was an important job to do and Everybody
was sure that Somebody would do it. Anybody
could have done it, but Nobody did it. Somebody got
angry about that, because it was Everybody's job.
Everybody thought Anybody could do it, but Nobody
realized that Everybody wouldn't do it. It ended up
that Everybody blamed Somebody when Nobody did
what Anybody could have done-!

NEW ADDITIONS TO THE LIBRARY

- The Helena Rubenstein beauty book.
- Imagine please: early radio broadcasting in British Columbia
- VCC Institutional Evaluation: interim report of the Steering Committee
- VCC Institutional Evaluation: sub-committee reports and background info
- Not just pin money: selected essays on the history of women's work in BC
- The Pacific Empresses: an illustrated history of Canadian Pacific Railway's Empress liners on the Pacific Ocean
- Railroaders: recollections from the steam era in British Columbia
- You eat what you are: a study of ethnic food traditions
- Conflict and confrontation: film from the Courtesy Under Pressure series
- The book of IBM software: rates and reviews the most popular programs
- The house style book
- Popular Science do-it-yourself yearbook
- Wordstar made easy: a self-pacing word processing training manual for microcomputers
- Improving supervisor's effectiveness
- Learning to program in C
- Microman: how computers are revolutionizing our lives
- Robotics in practice: management and applications of industrial robots
- Microprocessors and their manufacturing application
- The traders: inside Canada's stock markets
- Vitamins and "health" foods: the great American hustle

