

Vancouver Community College
City Centre Campus

Library

First Impressions

The Newsletter of the Tourism & Hospitality Centre

December 1989

CITY CENTRE CAMPUS????

CITY CENTRE CAMPUS!!!!

That's right - Our Campus (the old VVI) has a new name - a name chosen to reflect the new sophisticated training occurring in the building and to reinforce the importance of our urban location to that training.

Being at the centre of a thriving city like Vancouver means we can easily reach out to businesses, hotels, restaurants and they to us. Moreover we think the new name also shows we have up-to-date equipment, new responsiveness, new facilities, and technology.

For us at the Tourism & Hospitality Centre, the new name is welcome as we continue to grow, expand and develop. Construction is proceeding and our new labs, retail meat and sausage making outlets are nearly ready. Bakeshop renovations are scheduled for early 1990 completion. More to come - watch us grow! Don't be surprised when you call 681-8111 and are greeted with Vancouver Community College, City Centre Campus - That's us - We're still maintaining the same quality you have come to expect from us over the years. Our face lift and name lift lets you know you can expect even more!

IN THE NEWS:

THE VANCOUVER SUN:

November 15, 1989

"Tracking down the best Christmas Fruitcake in town"

You guessed it! Barbara McQuade, Sun Food Editor, lets out the secret that we've always known.

The best Christmas Fruitcake is at City Centre Campus!

Nice credits to Dick Kok and the Baking Department.

Call Dick 681-8111, Local 259 or Jackie Sandy, Local 242 to get the recipe!

BUSINESS IN VANCOUVER:

November 6, 1989

Stephanie Forsyth, Assistant Dean of Instruction, is interviewed about what's happening with Tourism & Hospitality at City Centre Campus.

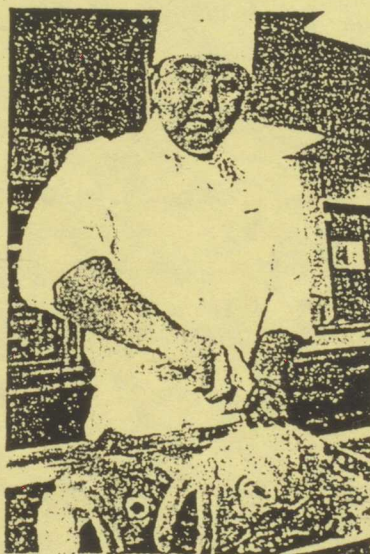
"Vancouver Vocational Institute's expansion will put it in the forefront of training for our tourism-dependent future....."

"V.C.C.-City Centre, with an \$ 8.1 million Ministry of Advanced Education and Job Training grant to become B.C.'s Tourism and Hospitality training centre, is remodelling both the interior of its building at 250 West Pender Street and its methods of instruction.

The infusion of money means all-new baking labs, specialty chocolates preparation kitchen, a banquet kitchen for catering instruction, wine and bar laboratory, model hotel suite for housekeeping training, butchery department and an area where students will learn to handle computerized hotel front-desk training.

The tourism-hospitality industry is facing a work force crisis, said City Centre Assistant Dean of Instruction for Tourism and Hospitality Stephanie Forsyth."

Contact Stephanie or her secretary, Hilary Wong, (681-8111, Local 243) to receive a copy of the entire above quoted article.



The burgeoning hospitality industry has some big fish to fry, and student Kevin Gee will be ready.

THE PROVINCE:

Debbie Teal, one of our Food and Beverage students, was interviewed by The Province. She talks about how excited she is to be taking our 12-month program and how she sees it as a way to start a career for herself. It's tough work being a single mother of two and going to college full-time, but the program and the opportunities ahead are worth it.

"The Vancouver single mother is taking a one-year food and beverage course at Vancouver Community College - City Centre Campus.

She's confident she'll find a job in Vancouver's thriving hospitality industry when the course ends next September.

.....

It hasn't been easy juggling full-time school work and parenthood. Debbie must squeeze her housekeeping and food shopping into the morning hours. School is from 2:00 P.M. till 9:00 P.M.

But she firmly believes the stress of keeping everything together will be worth it in the end.

.....

As she leafs through her course material it's evident that she loves her classes and the world of cherries jubilee, beef Wellington and lobster thermador."

AGENT CANADA:

October 1989

Jackie Kinnersley's Travel Agent Students pictured helping out at the recent ACTA (Alliance of Canadian Travel Association) conference.



Heather Henson (C), a student at Vancouver Community College - City Centre Campus, got to see the less-serious sides of Hawaiian Airlines' Regional Sales Manager, Tom Watson of Vancouver and Sales Representative, Sandy Killenz at the recent ACTA Showcase.



Susan Snider, Manager, B.C. for Fun-Sun Tours in Vancouver (L), leis a smile and a garland on Marigold Edwards, a student at Vancouver Community College - City Centre Campus.

VANCOUVER SUN:

December 02, 1989

Eve Johnson - Sun Food Writer.

"Women Making Headway in Professional Kitchens"

"... VCCCC Culinary students. So far, only one of 28 culinary instructors is a woman but students Patti Smith, 46, and Lisbeth Calvin, 27, have nothing but praise for their teachers."

'I had worked in restaurants for about 10 years before coming here,' Calvin says.

'There are definitely some grumpy chefs and loaded egos out there, so I was a little bit prepared for that when I came here. But the teachers are great, no ego problems, and very well-selected.'"



LISBETH CALVIN, PATTI SMITH:
finishing touches to cold plate, fruit cup.

VANCOUVER SUN:

December 02, 1989

"GRANT WILL GIVE VCC-CCC TOP CHEF TRAINING

An \$8.5 million grant to overhaul the cooking facilities and culinary programs at Vancouver Community College - City Centre Campus will give Vancouver one of the best chef training programs on the continent by late 1990.

Three floors of the old VCC-CCC building on Dunsmuir Street are being overhauled to make room for retail meat-cutting and European sausage-making on the first floor, commercial baking on the second floor and culinary arts on the third floor.

"I would foresee that, with the talent we have here, we are outdoing the Culinary Institute of America for sure," says Ulrich Falter, Department Head for the foundation program in culinary arts. "It would cost \$20,000 for a similar course in the U.S."

A full chef's training course at the renovated facility, now called Vancouver Community College - City Centre, will cost students approximately \$1,500. The program incorporates the food and hospitality program at BCIT, which will graduate its last students in May.

Falter, who was previously head of the BCIT programs, says the hands-on experience offered at VCCCC is one of its great advantages. "Our students feed 400 people in the cafeteria at every lunch and dinner. . . ."

EVE JOHNSON

INSTRUCTORS IN THE FOREFRONT

VIDEO:

Charles Kilchenmann - Department Head, Dining Room & Lounge Service, is invited to Capilano College by the Media students to participate in a video on Dining Etiquette. Capilano promises to send Charles a copy of the video for all of us to see.

BURSARIES:

Dick Kok announces that another \$ 3,000 in bursary funds has been received from the B.C. Baking Association for City Centre's Baking students. This brings the total amount to \$ 8,000 that the B.C. Baking Association has donated to City Centre in bursary funds since 1986.

MORE VIDEO:

Canada Employment produces a video newsletter for their employees across Canada. In each newsletter, CEIC features successful programs which they sponsor. This past month, the video camera and interviewer came in to visit VCC, City Centre's Cooking-Core and Short Order/E.S.L. program. This program incorporates teaching the skills of Short Order Cooking along with English Language training. This innovative and successful program has been enthusiastically and successfully taught by Settimio Siccoli and Chrystal Nierobisch. We're looking forward to seeing them and their students on video!

THANK YOU'S

FROM:

Peter McGregor, Division Manager, Caterplan. He writes to Charles Kilchenmann. . . .

"I would like to thank you for the students you provided to assist in serving at the CNIB Fashion Show. . . .

"I know that those attending the show were impressed by the students as many compliments have been passed on to me."

EVENTS:

GINGERBREAD HOUSE CONTEST:

November 14, 1989

Students from B.C.I.T. and V.C.C. City Centre participated in a Gingerbread House contest sponsored by the Bakers' Association. Judging the top three was a difficult task since so much creative talent was displayed. In addition to the contest, City Centre students also demonstrated Christmas products creation.

BAVARIAN NIGHT:

DINNER DANCE: October 27, 1989

This annual event, sponsored by B.C. Chef's Association to raise funds for student bursaries, was ably organized this year by Ulrich Falter, Committee Chairperson and Department Head, Culinary Arts, Foundations.

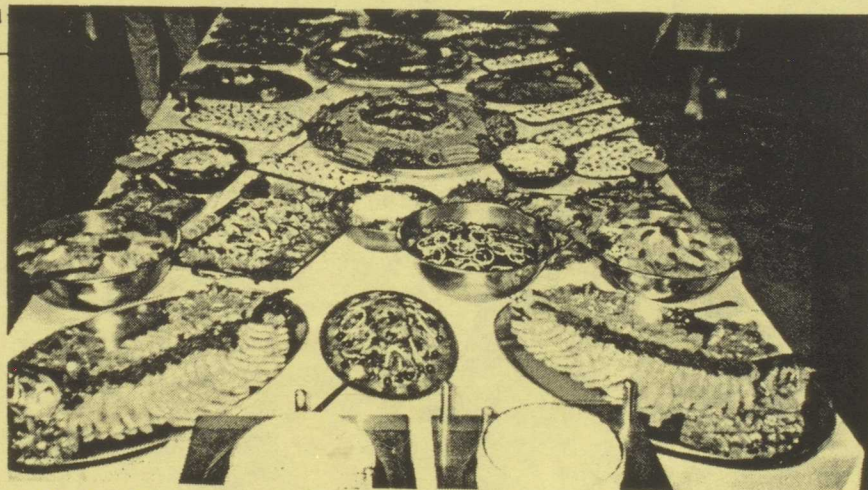
A very special thank you must be given to all the generous suppliers of the top quality foods presented on the buffet table and to the donors of the door prizes.

Our City Centre Food & Beverage Management students set up and served for the 250 guests.



Mr. Dick Kok, retired department head of V.V.I. (bakery and pastry dept.) and Ms. Stephanie Forsythe debating the fancy serving dessert and sausage on the same plate.

DICK,
WHEN DID YOU
RETIRE??



A section of the beautiful buffet table prepared by the instructors and students at VCC-City Centre

STUDENT'S ACHIEVEMENTS:

TIM MENLEBAUR (Class of '85', Banquet A La Carte) has completed his City and Guilds Advanced Course in French Cuisine. Tim is employed as Saucier Chef, Claridge's, London, England. Ryun Sinclair reports that Tim popped into VCC - City Centre in July and spoke as a guest lecturer to the Banquet A La Carte class. Inspiration for all!

A W A R D S

Don Orlesky	Travel Agent	Credit Union Foundation Val Pearson Award
Heather Henson	Travel Agent	Linda Singer Award (Vancouver A.M. Tourist Services Association)
James Heaphy	Travel Agent	Vancouver Community College Award
Leanna Fowler	Baking & Pastry Arts	Versa Food Services Award
Catherine Mitchell	Baking & Pastry Arts	Versa Food Services Award
Simone VanderGeest	Baking & Pastry Arts	Pacific Bakers' Exhibition Legacy Scholarship
Elizabeth Ko	Baking & Pastry Arts	Vocational Instructors' Association Award
Susan Lee	Cooking E.S.L.	Versa Food Service Award
Zbigniew Skapski	Cooking E.S.L.	J.J. Nowacki Award
Wayne Pallant	Cooking A La Carte	J.J. Nowacki Award

WELCOME TO CITY CENTRE TEAM:

NEW MEMBERS:

Willy Liesch	Baking Department Instructor
Hans Leber	Baking Department Instructor
Horst Balthes	Sausage Making & Smoked Meats, Instructor
Camille Ducharme	Director of Food Services
Jack Stacey	Retail Meat Processing, Instructor
Robert Audette	Retail Meat Processing, Instructor

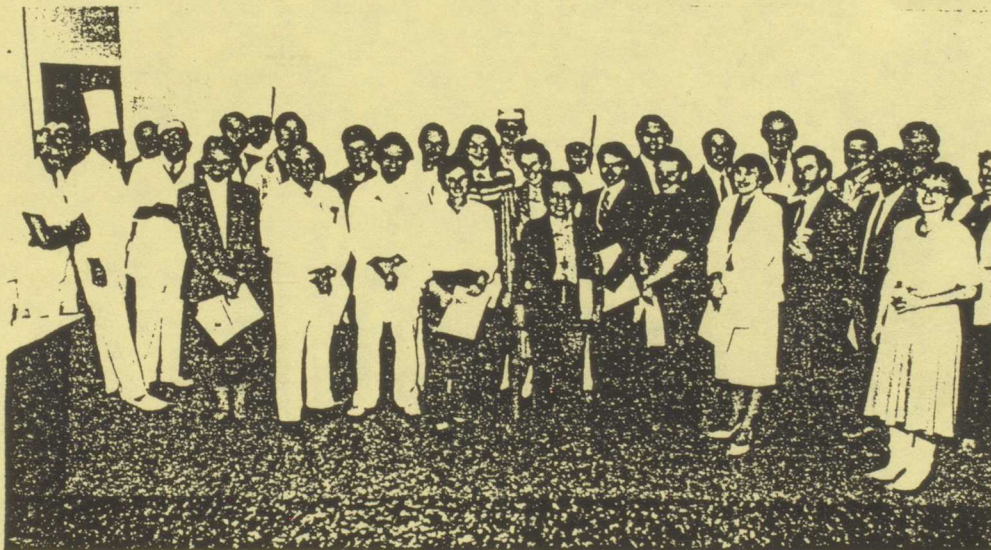
SOME OF OUR SUPPORT STAFF:

(more to come in next issue):

Sandra Mooney	Culinary Arts, Program Assistant
Gerd Grinnis	Stores Clerk
Phil Reilly	Purchasing
Dennis Oudyk	Purchasing
Hilda Warren	Jackie Sandy's Secretary
Hilary Wong	Stephanie Forsyth's Secretary
Mark Fearn	Cafeteria Worker
Henry Subasinghe	Food Services Supervisor (afternoon)
Daniel Warlock	Cashier
Teresa Goodenough	Cashier
Debbie Jadranin	Laundry Keeper

UPCOMING EVENTS:

1. Banquet A La Carte class presents "Christmas Fare" - stuffed goose to suckling pig at JJ's Restaurant, City Centre, December 13 - 20, 1989. Book Now!
2. Tourism Supervisor Development Program courses come to City Centre Campus, part-time, January, 1990.
3. B.C. Chef's Association - Dinner Meeting - JJ's Restaurant, City Centre, January 16, 1990.
4. First Annual Divisional Student Awards Presentation (in our New Auditorium), Tuesday, February 27, 1990.
5. Here's our last Divisional Get Together.



Next one, 1:00 P.M. to 2:00 P.M., Thursday, January 25, 1990.

A SPECIAL STUDENT:

Marioara Priala, who recently graduated from the Banquet A La Carte program, came to Canada from her native Rumania in November, 1987. While in Rumania she worked as a Chemical Technologist, but when she arrived in Canada she knew that the technology was different and she probably wouldn't be able to work in her field.

She waited three months to commence her English training at King Edward Campus as a Beginner Student. While at King Edward North her Instructors told her about the Core and Short Order/E.S.L. program offered at VCC - City Centre. Maria, as she calls herself to make it easier for Canadians, liked cooking and wanted to work in Canada, so she applied for the program, was accepted and enrolled in June, 1988. She successfully completed the program with Settimio Siccoli. What makes her story unique is that she decided to go on to Institutional and Camp and after having successfully completing that program, she enrolled in and completed Banquet A La Carte. That is quite an undertaking for someone who entered Core & Short Order with just Beginner's English!

Maria is working now - she has a apprenticeship at the Delta Airport Inn.

Maria has words of appreciation for her experience at City Centre:

"Everyone was my friend, fellow students and teachers. If I didn't know how to pronounce a word, they would help me with my English."

... and gratitude for the E.S.L./Cooking program:

"Courses like this are great. It's important for immigrant people to have the opportunity to study and learn skills to get a job -- especially when their English is not so good."

... and a message for students who may follow in her steps:

"If they want something, tell them not to be scared -- tell them to start -- to try their best -- and they'll succeed."

CONGRATULATIONS, MARIA
