

PROFESSIONAL COOK TRAINING ARTICULATION COMMITTEE

MINUTES

BRITISH COLUMBIA COUNCIL on ADMISSIONS AND TRANSFERS (BCCAT)

Vancouver Community College/Downtown Campus

Meeting Dates: 2 and 3/May/2017

Present:

Committee Member Name	Institution Name	Email/contact
Debbie Shore (Chair)	Vancouver Island University	debbie.shore@viu.ca
Gilbert Noussitou	Camosun College	noussito@camosun.ca
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Guest Name	Institution/Agency	Email/contact
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Recorder: Christie MacDonald, Vancouver Community College

1. Meeting Called to Order at 8:31 a.m.

Tuesday, May 2nd and Wednesday, May 3rd, 2017

2. Introductions/welcome

Welcome to 2017 meeting. Introductions. Thirty-page document with reports, agenda, and old minutes sent out to everyone. There is a sheet from Dennis Green about a competition for hospitality tourism. Thanks to Colin, Ysabel, and Dennis for Hosting.

3. Approval of minutes of the Articulation Committee meeting of May 3-4, 2016

- Amendments: None

Motion: to accept the Minutes as presented:

Moved: Gilbert Noussitou Seconded: Jeff Jordan Carried

4. Presentation of Institutional Reports (copy of submitted reports at end of this document)

Issues and new or similar concerns or points of interest are in bold font

- Thompson Rivers University, Jeff Jordan & Kimberly Johnstone: Exceptionally good year. Biggest issue with administration is that there is no chair person. Four people currently sharing co-chair position. Administration struggles with that and feels that some of the administrative duties are being ignored. Found that administrative duties are getting handled a lot quicker without a chair person and by meeting as a group. Meet once a week and solve the problems. Intakes have been quite strong. August 2016 was at 80 percent and January was lower with 5–10 being the range. Lots of success with workplace entry and worked closely with Earls. Earls has sponsored a good number of workplace entries, along with a number of other businesses in town. By doing that cook 1 and cook 2 has been done in a year. Put out a group of six cook 3s in the last year and a half. Lots of success with that and the administration is quite happy about it. Starting to get Red Seals into the industry in Kamloops. It's a struggle to get Red Seals into the industry, since the food industry isn't as vibrant. Looking to run workplace entry again in January or December of next year. Adopted Totara as their platform last year and found it to be extremely successful. Had achievements with Gold Medal Plates with the Chef's Association in Kelowna. Having success with Skills Canada. Workplace entry started with 14 and put through nine cook 3s and four cook 2s into the local industry. Feedback from students is good since they are working and getting their training done. Finding this model to be efficient. Majority of the group is coming from Earls but the group has been successful when blended. Funding for international students is an issue, not sure if table for international student is the same for regular students. They are a cost recovery model and there is an expectation from the administration to break even. Until they get equitable funding for international students, it's not even close. **Having to decide for each intake if it is worth it to take international students, since they cost them money.** Things are changing and the administration is working with the department to help make the program work.
- Okanagan College, Perry Bentley: Short on students in the Okanagan. The industry is crazy busy. Find that **people are not taking the program as they are able to get a job right away in the industry.** Getting a lot of good students coming into the program who are then realizing halfway through the program that they are ready to go to work. Finding that students are working around 50 hours a week while going to school. Talking with the chefs to take students off their schedule. This is too much pressure for the students to be under. Starting wage for cooks is around \$13 an hour and \$16-\$18 an hour for experienced cooks. **The industry still isn't paying cooks enough even though they are continuously looking for staff.** Disconnect between administration and the creative departments. Industry needs to figure out as a whole the big question and it is on how to retain cooks. Totara has been a great program and ITA results have been boosted greatly. Same problem with international students as Kamloops. Sending international students away by the bucket load right now. They have a system where they take three international intakes per year. Great faculty but they are stressed and they seem to get bombarded. Didn't send anyone to skills

this year. Hosted the Gold Medal Plates, which was a huge buzz. Taking a part of a lot of food competitions. Embarrassed that prospects and chefs in the industry are not getting paid enough. **Money is in the industry but it's not going towards cooks.** As a group we need to find some traction with the industry.

- c. College of the Rockies, *Tim Curnow*: Decent year. Still concentrating on cook 1 programs for September and January intakes. Concentrating on being more of a feeder college for other institutions. Looking for possibly partnering with E-pprentice. Popular is training of the day with ACEIT students and ITA youth. Big support with that and they are helping us fill our numbers. Upcoming intake will be full with half ACEIT students. We have challenges three times a year. PC1 in July, PC2 in November, and PC3 in April, for those who go through the challenge process. Don't get a lot of those but the ones who do go through have been successful. Using the Totara program as well and use it for questions. PC1s are doing well and their numbers are up from past years. Past that, they are **looking for establishments to take on apprentices and are asking to take on more than one at a time.** Challenges with that but things are going steady. Big conversations happening soon with dean and the department head. Looking at the different programs and all of the options out there. Looking forward to what the ITA has to say.
- d. North West Community College, *Brad Vennard*: Things have been going pretty well. 30 to 40 students per year doing PC1 but has been **different this year.** Instead of having two PC1s starting in August, they had **an intake in February.** Found the numbers to be a little bit low for starting out in February. People seem to have the idea that school starts in August or September. **Have had a lot of First Nations come into the college for culinary. Thinking that starting in February blends into salmon season and all the seasons that they go through in their lives. Thought this is a possibility for attendance going down.** Things have been going well so far. We had Chef Darlene go to Kitkatla lab at the start of August this year and to do the program up there. She started with 12 students and ended up with 7 of them passing. It was through the essentials workbook that was developed. Challenging for her to travel there. They wanted her to stay and start a restaurant up there. Final testing was done in Terrace. Brought in one new instructor part time and his name is Rob Stach. He's helping with PC1 and the Cooks Helper Program. He also sometimes subs in for PC2. Has been using Totara as well and it has been huge for them. Chef Darlene is off to the VIU field school in Belize to check out a chocolate farm and sugar plantations. Next year's trip with VIU is to Paris. Huge renovation happening in Terrace right now. It has really picked up the pace around the college like in the cafeteria. A higher pace with more people around and having to do more catering. Been doing fundraising dinners two times a year for bursaries. Helped out the students quite a bit. Currently waiting to see how things pan out for the February intake. Good success with PC2.
- e. Northern Lights College, *Michael French*: Things have been awesome. Working hard and put through 27 students this year for PC1 and PC2. PC2 seems to be going well and some students already have jobs. A new trade center is coming online, however, the kitchen isn't involved since its pretty well established. The new president has been very supportive of the program. Program has risen from the ashes and was built back up to cook 1, 2, and 3. Now have premier classroom in the energy house. Oil and gas has been very vigorous. Lots of people have been coming from all over to check out what they are doing. **One thing that is new is talking with First Nations communities** and talking more about how things are going along. Find that they are **getting to know who the students are** and how they will react in certain situations. It has been beneficial as it has been **building the team.** Cohorts have been working really well and is giving a **family feeling.** Budget wise they said to spend the entire budget and they did. Bought lots of small equipment and some major equipment. Happy to be back in the faculty again.

- f. North Island College, Xavier Bauby: Replacing Chef Lilyholm, who took one year leave of absence. Taking over the PC1 students that are a very young group. Currently running PC2 and it finishes on June 9. Received a large chunk of money to redo the trade building. Getting a new kitchen that will be able to have at least 16 students lining up on both sides. Revamp of the cafeteria, which will now be called a café. **Next year looks good and will be running a PC3. Has funding to run Prep Cook Program and it will be running next year.** Working a lot with the tourism students from Comox to do special event with them. Is very happy to be back in BC even though it is raining a lot.
- g. Selkirk College, Ron Matthew: Intake was slightly down. Had 17 students for PC1 but already have 22 enrolled for this year. PC2 was 7. This year they had a protein for poverty fundraiser and it was all about cans using canned salmon. Harry Pringle, who is our resort and hotel manager, is retiring this year. It will be interesting to see how we live without him. Field trip in Kelowna where they went and toured Sysco, which was a lot of fun. Have same trip planned for next year. **Launching a culinary management program, which will have a lot of experience in the industry.** The program will be two years long and will have a shortened version of PC1 (with a different name). It will run from the start of May until the middle of August. Things have been going well and everyone is always welcome to come and visit.
- h. Camosun College, Steve Walker-Duncan & Gilbert Noussitou: Things are moving along quite nicely. Filling classes but only just. PC2 program last fall did not run, identifying it as a blip. The administration was very supportive. PC2 class that just finished last week has the best business in the dining room numbers that they have ever seen. There was a gap where the restaurant was not running. Perhaps now having customers supporting us more consistently. The apprenticeship classes are strong and easiest to fill. **Same boat as Okanagan, whereas our students realistically don't need to come to us right now, as the industry is so desperate for cooks right now.** Food contractor, Aramark, is the exclusive contractor for both college campuses right now. Impacts the way they run their services and training. Victoria is not a cheap place to live and students are finding that challenging. Seeing more **mental health challenges. In the last PC1 class, in the first 2 months they lost 40 percent of the class to dropouts, which were all related to mental health issues.** Disability Resource Center (DRC) is inundated with students across the campuses. Conversation that has been happening is how we balance our time as instructors with the students that are able bodied. Students with challenges are taking up a lot of time with instructors and it's not fair to the other students. Working with the DRC to provide supports for the student with challenges. It all comes down to funding and who is going to pay for it. New buildings being added, which will bring in about 1000 more people into the campus. Third major project in the last ten years and once again culinary wasn't consulted. They have started a discussion to be a little more ahead of the curve. The cafeteria is already running at max capacity. Put out a proposal for a food truck, which is a cross trade projects. Incorporating mechanical, metal, marketing, and graphics trades. Culinary would be considered as the primary focus for that. It is also being considered as a solution for this influx of people that will be coming to the campus. Being in Victoria feels slightly isolated. Not a lot immediately available to us in the local area. College itself has seen a huge increase with international students. Adapting to provide a comfortable and appealing experience for international students. New program that will be a one-year hospitality and culinary program, which is looking like it could be a go. That will take 12 students through PC1 and some hospitality management program. **Students graduating and going onto \$13-\$14 an hour is unsustainable.** A lot more discussion to be had on that. Last year applied for funding through the innovation funding and got put forward. It was to get PC3 back online and in September they got approval for the funding for it. Gilbert stepped down from the chair position. In the process of developing PC3 and has a

class online already. Half of it is live and still working on the other half. Currently has two PC1, one PC2, and one PC3 online right now. Fairly large group in Whistler, which is a great venue for training. **Convinced the ITA to get away from the regular 16 class for funding and got them to go with the quota. Let them deliver the way they want and the ITA has agreed to it.** Typically starts classes in the spring. Right after the winter season and before the summer season. Get them back in the fall when things slow down again. Last year put a class together for one student who really wanted to get in. Looking forward to finishing the development of PC3. Then will be working on revamping PC1 and PC2. Then will be putting a combined program that has all PC1, PC2, and PC3, which will be offered as one program. All together have 25 students online.

- i. University of the Fraser Valley, Bruce Corbeil: Have all the same problems as everybody else. Biggest problem is that **they cannot get sponsors out in the valley**. Try to run apprentice classes but will only get four people signed up, since there are not sponsors. They are working on it. This institution has an interesting model on how you are funded now. Funded on the seats you have and it gets reviewed monthly. **If you lose students; you lose funding**. Trying to maintain 110 percent capacity so they can keep their funding. They have tried explained to the powers at be that it's a trades program and they still have to buy stuff. Still have to buy product to put into the cafeteria. They think it should be run like a history program, because all university programs are the same. They are getting numbers but are unable to get an apprentice program running. Really struggling to get sponsors. Telling students to leave the area when they graduate. PC1 and PC2 classes are doing well with numbers. **They run the programs back to back with no break in between. Students days run at seven and a half hours so they pick up the extra hours**. All of the students are working on the outside so they get their 400 hours. Everything is status quo. Another building was just bought for the heavy duty people. There is supposed to be a small cafeteria in there. The school is going rent out space to the competition.
- j. College of New Caledonia, Ron Christian: Numbers were down this year. Started with 20 and brought 11 in to second level. Picked up one from Fort St. James. **Having problems with mental health issues as well**. Had some events and did a Black History Month. Had African chefs come in to the kitchen and it was great. First level ends on Friday and second level starts on Monday. Doing the same as Bruce and running programs back to back. Still using Moodle as per the administration. It helps the students in many ways as well as the faculty. A minute and a half after the test, they get the results. Still have to do the paper ITA test, which takes three weeks to get. Would like to have a faster turnaround time. Tries to get the industry involved as much as they can. **The Keg wants to set up a program like Earls has to get on the job training**. They have a lot of potential people that can move on and get their Red Seal. Always try to feed them, but they very seldom to come back with any input of their own. Three meetings a year. Have twenty people coming to the meeting but only one shows up. CNC has a lot of **satellites** like Burns Lake and Fort St. James. They want to run a culinary program, but their **kitchens do not meet the ITA standards**. Too much classroom time planned. Everything has been approved by the ITA. Wrote the report and they don't have the equipment or a qualified instructor. **Finding students are saying they're qualified through a satellite but they aren't**. They need to redo and get certified through them. CNC is becoming a green college. Getting a green house. Have a third year on the go and for the next year they have 12 students already.
- k. Pacific Institute of Culinary Arts, Darren Clay: Model is a little bit different and they run into a lot of problems with the ITA. They are a square peg trying to fit into a round hole. They do sign students up for PC1 and Darren is their sponsor who monitors their material. **They basically cover all the material and the program is six months**. Three months is in a training kitchen and three months

running our restaurant and bake shop. They don't need to be shipped off anywhere and gain all the experience at the institute. Front of house service, WSET level one wine, and food and beverage operations management course is all part of the curriculum. 1000 hours of training in six months. Program is full time and is five days a week. With the ITA they do some upgrading as well. The Keg has approached and other companies to do a crash course, which is done once a week. It has been quite successful in both theory and practical side. The tests are then administered at the end of all that. Same as everyone else, there's a big drop off after PC1. ITA moves slowly and needs to move it a bit forward at times. **ITA approved baker designation. Then said they made a mistake and took it away from us.** Already had started signing students up. ITA said there wasn't enough hours. Baker designation is different than they culinary and they want to know why that is. Huge shortage on Red Seal bakers and they are trying to supply them. A baker can go to a hotel and a culinary instructor can be their sponsor for a baker program. This seems a little bit silly, but they keep mentioning it. They try to stay with the industry as much as possible. They take part in a lot of competitions. Sent students to Skills. Two from culinary and two from baker every year. Had students compete in the Chen Competition over this past weekend. Their student finished first, last year and this year. Have alumni competing in the worlds. Trying to start an alumni trip for the school. Last year went to London, which was quite successful. This year trying to go to Japan. They have lifetime placement with the school, so they try to keep in contact with the alumni. **They have a Facebook alumni page, which is a closed group.** Encouraged to communicate with each other, post jobs, offer advice, and give contacts. Looking always for new scholarships and added some to the pastry side. Enrollment fluctuates from term to term. Celebrating twenty years and happy to be a part of this industry.

- I. Vancouver Community College, Collin Gill: Still at the same size with their cohort numbers. Have four main programs. PC1 and PC2 institutional, workplace programs, international programs, and ITA youth ACEIT programs. Still have about 26 full time instructors, 10 term instructors, and 8-10 IAAs. Still maintaining the large VCC numbers. Experience soft enrollment with PC1 and PC2 seems to fluctuate up and down. Resources are Totara as an added resource and Wiley Professional Cook. They have adapted Moodle almost entirely for the institution, including all of their lesson plans. Last two years have been spent revitalizing their institutional programs, mainly around their delivery. Heavily using Moodle and have new forms of assessment. **Have new learning outcomes that are not the ITA. Added molecular and ethnic cuisine as additional new learning outcomes.** Soon to be adding a catering course with the PC1 and PC2 program. Relevancy is an interesting point. Looked at how the programs are relevant to the industry today. We feel there is a great deal of relevancy, but also adapted the program a little bit more to **teach the technique of things rather than the dish.** Working with the industry and one of the issues is industry engagement. One of the things industry says is relevancy. Some industry is getting it that training is important and others are not. White Spot and Earls really understand the importance of training. They have a full cohort of Earls apprentices and they are working quite closely with them. Issues would be industry engagement and domestic enrollment. ITA youth pathways is another issue. They have about 9 secondary schools in the lower mainland that offers the ITA youth programs. Finds that they get these students out of these programs without a clear direction of which way to go. Student will come wanting to take PC1 or PC2 and they won't have marks submitted from their schools. They will know little about getting their Red Seal. **Mental health is also an issue whereas there isn't enough support.** The amount of work that goes into to the marks for the ITA is an issue. They have increased their social media greatly (Facebook, Instagram, and Twitter). Looking for partnerships with major companies such as Cuisinart and international schools. Will be taking a trip to Italy to work on relationships with Italian schools. Intention is to create some exchange programs. Wants

to increase the level of student of the year competition by offering a trip to Italy as a prize. They host a series of competitions and event throughout the year.

- m. Vancouver Island University, Debbie Shore: They have three campuses and between all of the campuses they have seven PC1 cohorts going through. Powell River and Duncan are just PC1 at this point, so they can feed into to their PC2s. They have five at the main campus, so those feed in directly with our PC2s. They have **no break in between programs as well. The co-op has been amazing. Feels like they are a giant employment agency for the industry.** Sometimes feel the industry appreciates but often doesn't. Tells the industry that they need to change but the industry says that the students need to change. They don't do a lot of repetition since they don't have enough time for it. They are encouraging and marketing to international students and put a two-year program together. It's called the culinary management diploma, where the first year is all cooking and second year is advanced cooking with advanced pastry. There is a bunch of management courses in there as well. When **international students** come here they **want a two-year program because they get a two-year permit.** After that they can then apply for a two-year work permit and then for a residency. 25 percent of the students now are international. They need to be very careful on how they enroll those students, since they **don't really get any money from it.** One of ITAs things is to **encourage international students to work in the industry** and to be educated. There has been **no kind of encouragement to the institutions \$\$.** They are trying to push with the institution that since they are taking a hit with on that enrollment. The institution stronger by it since the money is still coming to the institution. They are below their budget but as long as the institution has the rest of the money. The institution has been saying that's okay, so they are keeping going with it. So far it has been good. They are really pushing international, since the domestic enrollment has been very soft. They did one PC3 alternate delivery two days per week. It went well even though they weren't expecting to have it this year. It took about three years to put together. Ten students and eight of them just passed their Red Seal. Did an ESA intro to culinary and applying for one in Cowichan that will have a pretty big First Nations content. Also hoping for another one in Nanaimo. VIU has baking and pastry arts and they got funding to put together online Bake1 apprentice course. The **student career center** that mostly includes the **co-op has opened a career page called VIU Career Page.** They have all of their students go through the career page as one of their resources when planning their co-ops. All the employers that get in touch with them all have to list jobs through the career page. Finding that the alumni are also checking back there. **Asking employers to post all jobs on there.** Totara is being used but being used as assignments. Quizzes can be done over and over until 100 percent is reached. They do paper tests every week since that will tell them what they actually know. Lesson plans are on a D2L called VIU Learn. Every course in the program is on there and sometimes there are tests on there too. They take a percentage of the Totara and D2L tests and then they do a final test on paper. Some of the student's dislike to be working online. They have been doing **learning circles and group circles** to check in. With Totara and the theory has been thrown out into the students as group learning. They then find out the information, teach each other, and come up with extra questions to give to the instructor. The instructor then puts a **game** together with those questions called **Kahoots.** On Friday they have a little review and play the game. The students can go on their phone and play the game. It's really fun and the students like doing it. **They also have had issues with mental health.** There is that ethical question of who do you turn away and will they be successful? There are always jobs for everyone. This year they had their food service master plan where there is a massive study done on campus. They can't keep up with the size of the campus. They now have a food service group that work in our kitchen. They share the kitchen and the food services group are now responsible for feeding the campus. They are now responsible for the education. We have added "Innovation" Teaching and Learning days focusing on learning skills, attributes and deep

thinking. We do field trips, mini competitions, skills development and mastery. As for organized competitions, they are going to Skills nationals this year. They were sponsored to go to the Healthy Chef Competition in Vancouver. BC salmon farmers were their sponsors. Changing the schedule around for competitions or important functions. Students aren't motivated to volunteer and may not want to work for free.

5. **BCATTA Update** – Dennis Innes

His role as the system liaison person is to take what the articulation meeting is to BCATTA. Then from there they can influence the ITA and TTCBC (Organization of Presidents who have Trades). Then we bring back all the information that the ITA is focusing on and strategize from there. Harmonization is a country wide initiative and BC is playing a leading role in it. BCATTA has received some funding for harmonization and is working with the ITA to facilitate the changes that harmonization brings. When the harmonization meeting happens they need to make sure that there is a strong voice coming from this group. To ensure that the outcomes reflect what's going on in the industry rather than historically. This is something that this group will need to strategize on. This is three years down the road and there will be a bunch of other trades harmonized by then. Hopefully lessons will be learned and things will run a little bit smoother. The measurement of success with the ITA is Red Seal completion. BCATTA is saying there are lots of foundation programs in all of the trades. People may or may not get to a Red Seal but that doesn't invalidate any of the training. Talking with the ITA about the industry stepping up and train their people. They are always putting pressure on the ITA that they need to go to the industry as well. ITA is looking to push exploration trades programs on youth. BC system met the utilization targets this year. For both apprenticeship and foundation training.

6. **ITA Presentation**

a. **Opening Statement from Jeff Lekstrom – Chief Operating Officer**

Brought the whole team out to answer all the questions possible. We would like everyone here to work together in one direction. Introductions of each team member and their responsibilities.

b. **ITA Youth by Jason Leber – Program Manager, Youth**

They are rebranding and restructuring the whole youth program. They want to get more students involved at an earlier age. Building a program that is thoughtfully laid out all the way through elementary school to secondary school and the transition into post-secondary. Previous programs are getting rebranded into new names. Course codes have all changed and this is the first year that the new names will show up on their transcripts. Youth Discover programs are giving students a chance to try a trade (grades 5-10). Youth Explore program is for students from grades 10-12 and consist of four modules that introduce students to trade careers through hands on learning. Goal is to get students to try out all trades. Baking trade exploratory course development starts next week and the cooking one is underway. No hospitality yet but the talks are happening. Youth Explore Trades Sampler is 300-hour program usually covering five different trades. It's a non-credit course and is just for students to get the experience and a sampling to find their interests. Youth Training is a program with dual credit system where high school students have the opportunity to achieve level trade certification with high school credits. There will be no tuition cost to the student and it will be completed while they are still in high school. Trades Snapshot (?) for cook has 179 students enrolled year to date. Currently only three school districts have these programs underway; Burnaby, Delta, and Coquitlam. Youth Work in Trades is the work-based component of an apprenticeship. Students are registered with the ITA as a youth apprentice (employer sponsored) and accumulate hours towards a trade.

Statistics show there are 2689 adult apprentices, 281 work in trades apprentices, 163 employers are

sponsoring, and 170 new registrations YTD this school year for cooks. ITA Explore programs are trades programs but in high schools any teacher can teach any topics as long as they are a registered teacher. ITA is making recommendations on who should teach, but sometimes it may not work out. They want teachers with experience to take it on. If students want to try trade programs from cooking to baking can that happen? A case will have to be made with the board and they evaluate it on a case by case process. That doesn't happen too often. The goal is to get them to continue and complete so that can get the Red Seal behind them and no one can take it away. For the explore program with the high school students is it more of a home economics setting or cafeteria? It's more focused on professional cooking. It's more for exploring as a career path rather than this is how you make soup. It's more like de-bone this chicken and make a proper stock. Youth Work and train program now has increased funding.

Action: Deb to send list of issues to Jason regarding the different delivery models and standards throughout the province

c. Harmonization by Colleen Rogan – Manager, Program Standards

The goal of harmonization is to substantively align apprenticeship systems across Canada by making apprenticeship training requirements more consistent in Red Seal trades. It was at the request of the industry. The CCDA's Harmonization Initiative was launched in fall 2013, and endorsed by the forum of labour market ministers (FLMM) in 2014. Since 2014, the CCDA has been focusing on harmonizing the first 10 Red Seal trades. The CCDA is now moving towards in Phase 4. Cook is now in Phase 5 with the implementation September 2020. The two main stages are Stage 1 Consultations, ESDC drives the process, and the product is the Red Seal Occupational Standard (RSOS) and Stage 2 is Program Development where ITA drives the process, and the products are the program outline, program profile, credentialing model, and standard level exams.

Stage 1 consultation goes through a situational analysis, industry consultations, RSOS workshop, Red Flag Report Webinar, and Pan-Canadian Red Flag Webinar. The process is a really lengthy one. Will begin early 2018 and it will take six months. Stage 1 will be done before summer. ITA will be eventually coming to Dennis (last name?) to have someone join stage 1 process. They will have to be involved all the way through and must be able to negotiate. They will need to attend all webinars and should not go in with the perfectionist attitude.

Stage 2 program development will start finalizing. Then will have OAC and credentialing model workshop, program outline workshop, quality assurance, document alignment, and transition and launch planning. After that it then moves to exam development. Everything must be re-aligned. It will take another six months for this stage and will start right after stage 1. There will be 6-8 people involved. For the transition and launch planning they will have to look at old and new programs and see where there are gaps and overlapping. Should be done in January 2019. Will depend when RSOS workshop is scheduled. What is the industry thinking about this process? who are the players to help us guide the system? They consult with employer sponsors and will ask PAC to meet as well. AST, ARA, BCAA, and NCDA will be apart and they are trying to be inclusive as possible. They will have to have some relevance and not just be a head of an organization.

Acronyms

RSOS – Red Seal Occupational Standard

CCDA – Canadian Council of Directors of Apprenticeship

ESDC – Employment and Social Development Canada

OAC – Occupational Analysis Chartr

TTBC – Trades Training BC

?? AST, ARA, BCAA, NCDA??

Action: start a committee to look at trade in BC and come up with a strategy to put Canadian food into the curriculum. The demographic of food service operations include much more than classical French styles. Methods of cookery cross many ethnicities and can be featured as more important than memorizing the name of a dish. Operations that feature classical French influences need to be mixed with others such as Japanese, Middle Eastern, South and East Asian. Canadian food is made up of this cultural melting pot.

d. Apprenticeship Status by Claudine Warburton – Program Development Officer

There are still 84 apprentices that remain in previous cook programs and they will be reaching out to them on the 15th of May. They will first try to contact the apprentice. Next ask about issues with completion after making contact. See if it was no sponsor, not enough hours for requirements, or RFC sign off. De-register if no longer in the trade or not interested. If unable to contact what should they do? Some have been in the system for over five years. These are apprentices who passed everything, including the Red Seal exam. Group suggested to give one last reach out and then to deregister the apprentice. Could be that they couldn't get training here and went into another jurisdiction.

7078 total apprentices in system. 2639 are active, which means they have done something in the last eighteen months. 4439 apprentices are inactive. Keep in mind this is a snapshot in time and these change. Apprentices with training by region are sorted by home address, so it may not be reflecting what actually happened. These statistics are up to date from February this year. Anyway to address the big difference between PC1 and PC2? ITA is actively trying to contact student between PC1 and PC2 so they don't float around in the system.

Action: Ask for the attrition rates of PC1 delivered in K-12 kitchen feeding PC2 vs K-12 students delivered at PS continuing in PC2.

Question: Is it better for industry retention and outcomes, to design a "foundation" K-12 intro program delivered at the high schools that will grant those students some WBT hours and some TT (technical training) instead of a full underskilled PC1 apprentice?

e. Exam Statistics by Claudine Warburton – Program Development Officer

These are statistics from Professional Cook 2 CoQ ranging from January 2016 to April 2017. They aren't doing good in eggs, breakfast, and dairy. Meat is second worst. Provincial pass rate is 80 percent of 270 writes and the average score is 77 percent. For Interprovincial exams dairy, eggs, and alternatives are the worst. **National pass rate is 73 percent and the provincial pass rate is 92 percent of 117 writes. The average provincial score is 78 percent.** Let ITA know if there are any changes in terminology that should be made, since they won't be doing a big overhaul before the harmonization. Students shouldn't be focusing on PC3 content when reviewing for Red Seal exam. Students usually do 10 percent lower on Red Seal exam compared to their previous exams. Why is the final third level exam not online? Students have to wait three weeks to get the results. No Red Seal exams are online and invigilators must be there. Everything is very strict and is audited.

f. Go2HR Services Transition by Josh Christenson – Director, Strategy & Performance

Services transiting from go2HR to ITA as of April 1, 2017 are: Customer Support, System QA – Assessment Venues, Designation Process, and Totara LMS technical support (Lambda Solutions).

Go2HR will continue providing services until March 31, 2018 for: Challenge Verification and Totara LMS.

g. Totara LMS by Josh Christenson – Director, Strategy & Performance

Currently they are working closely with Dennis Green to transition Totara LMS. Go2HR will support users and content until March 31, 2018. Totara access will continue and content maintained. Next steps are to meet with TTBC in June. As for a backup plan they need to go to where the experts are. If TTBC isn't the place, then they will look for another place. People in gap training are still in the system. There's a market there for people upgrading and taking exams. There's lots of options for them. Discussion is still ongoing and will decide about that later. If gap training is involved they are funding the gap money. The ITA has fifteen apprentice advisors out right now getting apprentices to continue through to the Red Seal. Will there be the ability to store videos and other content on Totara? Eventually it will be all on Totara but still continue as you have been. This is still early days and there isn't much to say about this yet.

h. Sponsorship by Josh Christenson – Director, Strategy & Performance

There is now responsibilities of the sponsor from the ITAs perspective. First thing they want a sponsor to do is to ensure the apprentice receives training and related practical experience under the direction of a qualified individual. Second they want to enable the apprentice to regularly attend technical training required under the apprentices' industry training program. Third is to record hours. Fourth is to recommend them for certification. The only time you need a Red Seal is to sign off on recommendation. **Instructors will now be considered as professionals in the trade** as well. The industry in general needs some education as there is some disconnect. They may not be aware that cooking is a Red Seal trade. ITA believes in going forward and not looking back on the past. ITA is striving for excellence and incremental improvement. They are there to help and they are industry driven. Trying to build strong relationships everywhere. Customer service.

7. Go2HR – Dennis Green

They are working on a project with Ministry of Job Tourism Skill Training and the ITA around a **sponsorship pilot**. For people who are working seasonal jobs or part time jobs. JTST has put into funding for the federal government to run a pilot. They will set up a steering committee that will include people from this group as well as people from the various chef associations. They will identify a network on how people will move to their employers and get their hours recorded. They will need some guidance to get through the system. GO2 will sponsor them over the course of the pilot. They will make sure the get from employer A to employer B to the school and back. They will track the results of how much that all costs. There is a planning meeting next week with the ministry and ITA. They will reach out to everyone after that. Ministry came to them and wants to try this pilot. Targeting to get 50 apprentices in BC. They need a big enough group to get results and look at the outcomes. Doesn't matter if they are a work base entry or an institutional entry. Will have more information after the planning meeting next week.

Day 2, Wednesday, May 3, 2017; Meeting started 8:31 a.m.

8. Round Table Open Discussion

How will harmonization courses effect everywhere? It will vary from area to area. The basic skills (foundation) should be taught. When the students go out in the workforce that's when they apply the skills they learned. They will need to differentiate the foundation programs from the additional programs. The Red Seal should be trimmed down just to basics. Teach how to make a brown sauce and here's your seal, but just so you know there are a lot of different variations of brown sauce. Most of the industry doesn't even know what PC1 is. Maybe they should get rid of PC1 all together. Just show the industry that our

trainees are better than what you can get off the street. The industry wants skills not just knowledge. The industry is more open to what they have to say now, since they are so desperate. It is a good time to sell training and trained cooks. Something that they should show industry is how to incorporate training into their budget. Red Seal needs to be transferrable to Europe. We need to think in terms of Canadian cuisine and what Canadian cuisine is. Then we pull in all those other methods. Have the basics program with harmonization and then we see as each institute what other programs we want to add. Need to show the younger generation **why** we braise something and not just to do it. Relevancy is going to be huge thing as an educator. Harmonization will hopefully go to the basics of cooking and not just dish names. Need to teach the frames of cooking so that students will know when they can change out an ingredient. French cooking is out of date and the only reason they used it is because it was the only thing that was printed. There should be now creation of own styles. For PC1 some of the questions in testing was about different sauce names when it should have been about technique. Need to break it down to the science of cooking and teach the whys. The recipes come from the employers, but the principles should come from our teachings. Should be using the RSOS to develop the curriculum, which does reflect what's happening now. Keeping what they actually know what is cooking and get rid of the historical terminology. Then the Red Seal exam should be rewritten to reflect that. Need to find out from the RSOS if classical terminology is in or out. French terminology shouldn't be thrown out completely. Should be looking more at technique and applying it. Have an opportunity with harmonization to pull institution out of the apprenticeship fund and into a foundation level. What do you want to do with high school students and where do you want to get them to? Currently only five high schools in Vancouver that have their own chef instructors teaching PC1. Should there be a change to a foundation program as opposed to a institutional PC1 program. Over the next couple of years there is an interesting opportunity for this group to influence the ITA. The more training educators give the more opportunity students have. When things slowdown in the industry they will be wanting people with higher skills. Need to make sure we have a really good voice at all the tables and that we all have same kind of voice and know how to make it be heard. As a group we need to be more assertive.

Recommendation for action: Strike a committee that includes industry and educators, to anticipate themes incorporated into Harmonization and provincial training direction.

9. List of Different Models of Youth Training adopted and/or observed by institutions

- a. Vancouver Island University, Debbie Shore: Three or four different school districts that we are working with for our dual credit students. Brought in as normal student and they may be 16 years of age but they are treated as adults. They do not talk with the parent. If there is a problem with the student, they get in touch with the school district. Some of those school districts do pretty good screening, where the students have to do some work experience in a restaurant or bakery. They usually have really good success. The student who fall off go into the SSA youth work or E-pprentice. The students come in for the full level 1 (28 weeks) and level 2 (14 weeks) in their program. The school districts fund that. Students have not yet graduated high school but before going in they need to take an assessment test. The other way that their school is delivering PC1 is through the ACEIT program. Starts in September and they have a home economics teacher and they have a Red Seal cook. They take 8 to 12 ACEIT kids that range from grades 10 to 12. Work experience is usually set up for them. The Red Seal cook goes through as much of the curriculum they can. He's pretty good and he really cares about the kids. He really drills it down and shows them why. Teacher now is understanding how the restaurant business works. Now getting better results on tests. Most of them pass the practical exam but few of them pass the written exam. Better now with Totara. Hoping it would turn into those students coming in to continue to PC2. Students from the sunshine coast mostly go to VCC.

- b. Thompson Rivers University, *Jeff Jordan & Kimberly Johnstone*: Very similar and also have an ACEIT program. They do it in their grade 12 year and it's for only PC1. If there's any problems, it goes right back to the school district. Students start getting vetted for the program in their grade 10 year. Work with three school districts: Merritt, Gold Trail, and Thompson Rivers. Used to have a program that was taught in high school by a Red Seal chef, but the principal within that school chose to shut the program down. Red Seal chef is now teaching home economics. There isn't any ITA involvement at all and if the student wants to go to cooking school they come to us. They have been doing the ACEIT program for 17 years and have had great success with it. Most of the time after completing cook 1 the students want to go down to the coast. They try to keep the parents involved so that they know what their kids are getting into.
- c. Okanagan College, *Perry Bentley*: Has the same situation as Debbie. The only difference is the school district only fund PC1. Students get PC1 but it's an easy credit for high school. Great opportunity for high school student. Not really sure where it fits in apprenticeship system. Great value for the kids and their parents.
- d. College of the Rockies, *Tim Curnow*: Same thing its full time and full credit. Getting students into an adult environment seems to boost their confidence levels and self-esteem. Knowing that they are double dipping to get a high school diploma is a big win for them as well. Big supporter of this model. All of our ACEIT students do really well.
- e. North West Community College, *Brad Vennard*: Get ACEIT students and its usually 2 to 4 per year and they come into the program full time. They just had two that finished PC1 and just had one that's gone into PC2. One just came down to Vancouver and got presented with an \$1,000 bursary. They try to go into high schools and do demos or have them come up to the college. When they come to the college its either for a few days or a week. Like to get the students to come up during Christmas time when they are doing the chocolates. There's an intro to trades program that they get students from as well. The program goes through each of the trades.
- f. Northern Lights College, *Michael French*: Recruiters generously bring by 40 high school students three times a year. We work with them throughout the day in groups of 15. Have them in the program full time. Students are 16 to 17 years of age. Stickler on the equipment and that's why they have students come to us.
- g. North Island College, *Xavier Bauby*: New to the position, so may not know much history here. Two high schools in Campbell River. Planning on doing some joint events at the Christmas buffet. Want to show the students college life. They go to the schools to do demos and talk to the students. In Comox Valley are going to Epprentice. Going to try to see if they can get some students from there. Only had two ACEIT students this year. Maybe 3 to 4 students next year.
- h. Selkirk College, *Ron Matthews*: Gets about 4 to 6 ACEIT students that come in as full time students. They run PC1 from Monday to Thursday. They treat them like a adults. Finding a lot of them don't like school at all. A lot of the students like the program and succeed. They go out to high schools and demo for them and also get students to come in.
- i. Camosun College, *Steve Walker-Duncan & Gilbert Noussitou*: Get a fairly good rotation of ACEIT students. The partnership works pretty well to coordinate the dual credit. The high school system with in the schools themselves isn't working with PC1 at all. Looking for ways to adjust and adapt. Working on a proposal to take the 28-week program and split it up. Give 12 weeks to high school

and then take the students on. Really want to teach them the basic stuff in the high school. Royal Bay is one of their brand new schools that has a spectacular kitchen. Need to get the students more rounded with the fundamentals. An ongoing discussion is how a program like that would get funded. They had four weeks of following the E-pprentice program. They failure rate was really high because they weren't being taught. They switched the program to six weeks. High school teaches the practical training and they take care of all of the technical training. There are two issues, where PC1 is too much and the funding systems is using resources that are questionable. The way the platform works is that they have a minimum of 20 hours of work experience in the industry. The rest of the time they are in school and all of the technical training is online. They only make two seats available for ACEIT.

- j. University of the Fraser Valley, Bruce Corbeil: Have one school in Abbotsford doing ACEIT and all the students go to the one school. Out in Chilliwack nobody does anything and only have a cafeteria program running. Did have two students that were funded by high school but weren't in an official program. They don't check up on these students and they got a student that had no interest being a cook. They have four to five different school districts that they deal with, but nothing is really happening.
- k. College of New Caledonia, Ron Christian: They have three schools that feed us, and only two schools that actually have a cafeteria. They have some students from CTC that have been working for years already. They have had lots of success with them. They make five seats available and they screen them before they come in. Some students have a good idea and some do not. Hoping to get four or five students this year. They spread the students throughout the classes.
- l. Pacific Institute of Culinary Arts, Darren Clay: Does not participate with any program.
- m. Vancouver Community College, Collin Gill: They have four breaching ACEIT programs, which is when they get some training from September to June in their high school setting. Then they transfer on down and do five weeks of PC1. Disadvantage of this system is that training depends on their instructor. Regular ACEIT program where their instructor goes into the high school to teach PC1 and it is delivered from Monday to Thursday for 10 months. A challenge is there is no one overlooking the ACEIT programs. They are involved with eight high schools, but there is five that are not involved with them. Find a lot of students with incomplete marks or an incomplete submission with the ITA. They don't have a clear pathway coming out of these ACEIT programs. Basic training is up and down. It depends on the instructor that is delivering it. Recently heard that the industry is coming in to high schools to set up students with jobs right away. They don't understand that students need training and jobs seem most important. They have five different delivery models for ACEIT. There is a lot of confusion on the high school's part on who is sponsoring. They have students coming in who want to take PC1 but do not have the right prerequisites.

10. Online Texts Presentation – Amanda Coolidge from BC Campus (via Facetime)

Is Senior Manager at Open Education for BC Campus. Been working for quite a while on the Open Textbook project. Many of you have participated in developing some of the materials that are currently in the collection. As a reminder to those of you who participated in the testing sprint, there was 12 instructors for over two days. The outcome from that was 2255 questions. A few statistics to date is they have saved students over 4 million dollars in textbook costs. They have impacted of 37,000 students and almost 300 faculties are using Open Textbooks across they province. Currently 1100 course sections are using Open Textbooks. There has been some really great advocacy work and there is still more to be done.

Recently received \$250,000 from the government to continue advocacy and work they have been doing with Open Education and Open Textbooks. In the next month they will be putting out a call for proposals. Calls will be asking for adding more resources to assist your students. There will be grant for that. Another one is called OVR grant which will look at ways you can adapt, adopt, create, or do advocacy work within your area of study and to look specifically to create collaborations from different institutions. The other area they will be working with is called the Z degree. Z degree is the zero cost textbook creation where by one degree, certificate, or associates degree can put forward an idea which you would like to see your entire degree platform have a zero cost for resources for your students. These proposals will be coming out before the Open Textbook Summit. May 24 and 25 in Vancouver they will be hosting their fifth Open Textbook Summit. They encourage you all to attend. There will be great guest speakers there and people coming from all over the world. An advocate from Afghanistan and Lebanon who both have heard wonderful things about the BC work that has been happening. Would love to have you all attend and participate.

Are there any plans to include other types of media? Yes, there will be instructional videos. They need more and would love to see a proposal about that. When is the request for proposals going to come out? In the next two weeks. When it comes out she will send an email to Debbie and she can pass that on to the articulation committee. Do you see the entire curriculum of culinary going on Open Textbook? We would love to see that and we can help engage that. If we were to apply for funding or partial funding for a textbook how much is the grant for? For OVR grants they are going to accept four grants at max of \$10,000 each. For resources they are looking for four across they province at \$2,500 each. Z degree proposal going to put out \$40,000 each and there will be two acceptances in this area. More details about each one will be coming out in the next two weeks. Does the grant include release time as well? No, they don't fund release time at BC Campus and that would be something you would have to negotiate with your institution. The numbers that you mentioned earlier is that for all trades? Those numbers are from across the entire province. They can probably look to see where the savings come in for trades and send those to you specifically for professional cook. Where is the rest of the money going? Some of that money is going towards a new hire and then the rest will be dispersed amongst the institutions.

What would the \$10,000 pay for if it's not for release? This might be a misunderstanding. Who would then own the content? Who owns the copyright? Would it be open sourced? What is that content going to be used for? Need to decide how we want to go. As a group we will need to decide on what we would like to see in there and then apply for funding. Need to decide on the content. It's an added resource but needs to be separate from the learning guides like Totara. I think students would like to see videos about it rather than reading out it. Possible textbook ideas are sharp degree, Asian fusion, or sushi.

11. Companies

Something that has come up in the last couple of days are these companies that are interested in selling us these products. College of New Caledonia is building a new green house with these thermal floors. It will be useful for when the temperatures go to thirty below the product will not freeze. It's quite an efficient little unit. Its temperature controlled and humidity controlled. It is \$1,000 and you own it out right. These floors piece together like a jigsaw puzzle and starts with putting all the earth on top of it. They recommend getting this tray that collects moisture from when it rains and then all of your product feeds from the tray. It's all

self-sustaining. Company name is Endura Form.

mykitchenfarm.com does micro greens and you just slap it in there. They have seven different sizes for any type of kitchen. No soil, no grow mats, and no mess. Just seeds with water and no soil. Hydroponic type system. It's a patent pending system. Sounds like they are willing to give an educational deal that is really good. Debbie can pass on this information if anyone is interested. For \$200 you get the inserts, screen, and a pack of seeds.

Urban Cultivator has a four tray model and you buy the seeds from them. Some are as much as \$30 and others are \$8. Piped in to the city water. They can get from seed to clipping in sometimes as fast as five days. There is also an industrial model that has eight to ten trays.

University of the Fraser Valley has used these ice chill things. Used them at buffets and festivals. They do a really good job and keep the ice for a long time. The health departments in any of the jurisdictions they have been in love them.

These companies are talking to us since the students will pass on the info about it to their next employers.

12. Election of Chair

Motion: to approve Collin Gill

Moved: Ron Christian Seconded: Michael French Carried

13. Next meeting:

Location: Okanagan

Date: TBA

Meeting adjourned at 11:19 a.m.

Reports Submitted By Each Institution

Camosun College

Submitted by: Steve Walker-Duncan

April 18, 2017

Steve Walker-Duncan took over the chairs position from Gilbert Noussitou in October 2016. Camosun running 3 x PC1 intakes with satisfactory numbers but no wait lists, PC 2 class cancelled in fall of 2016 due to lack of students but January intake is solid and fall 2017 looks good. 4 apprentice classes per year: 2 x PC3, 1 x PC2, & 1 x PC1 with additional BC Ferries PC1 cohorts. Cafeteria business levels are very strong with increased student numbers on campus. Private food contractor operating from one small unit (QSR menu) with a couple of satellite grab & go stations and food trucks occasionally. The general education & competency level of students coming into the programs is considerably lower than in previous years, with mental health issues and financial hurdles becoming far more prominent and challenging to both the department and the institution in general. Apprentice classes are pretty much full with small wait lists, but not enough to increase number of classes. E-pprentice numbers slowly gaining ground, PC3 ready for pilot roll out end of April. PC2 (Institutional Entry) Classroom Restaurant business very strong, closure during the fall term seems to have driven the clientele to use the restaurant more frequently as many nights are fully booked even early in the week. A proposal for a Culinary Arts Food truck has been submitted to college administration; suggested that as a cross Trades project, it could provide a solution to address the impending challenge of 1000 new people coming to the Interurban campus with the construction of the new Health & Human Services building which broke ground last month. Aboriginal Culinary Arts & Hospitality program being developed in partnership with Songhees First Nations, offering blended training between Camosun & the Songhees Wellness Centre which has considerable catering capacity as well as a food truck. The School of Business Hospitality Management Program and Culinary Arts have been tasked to explore ways in which a more cooperative and collaborative association may be achieved to provide students with more opportunities in our increasingly complex industry.

College of New Caledonia

We opened up the year on August 2, 2017 after the long weekend with 20 students. Enrolment is down. We had fewer CTC students this year. People are still looking for cooks. Money still seems to be the problem. Second level started on February 27 with 11 students and we had one join for second level from Ft. St. James. We had quite a few drop outs do to not being able to keep up.

Our year has not been very busy with special events. We have done a Black History event where we had actual South African cooks in the kitchen. We are doing a tasting party in April like a market place. There is no Global Buffet this year

No visit from Team Canada this year.

We participated in skills Canada again this year. We sent 1 Secondary and 1 Post Secondary to Provincials again. Do not know the results yet. Will know by Articulation.

Moodle has helped us very much. Our practice exams make it so easy for the students to do review. Notes from the old learning guides are available in Moodle. We put all our recipes in Moodle for the students.

I am the coordinator this year and holding advisory committee meetings are still a struggle with the industry attending. We are attempting to organize a Chefs association. More talks about bringing back our food and beverage course. This has to be generated from the industry. We do not get any industry support.

I have been asked to assess two CNC places that want to offer pro cook 1.

The lack of industrial equipment and space is the biggest problem. No industrial equipment in one place. WOW. The other place spends more than 50 % of the time in the class room. Very little practical training. They will need to spend lots of money for upgrading in the first place. These types of kitchens are not good for our program. The end result is disastrous.

We are attempting to make the college green. Recycling, compose and a green house. We will grow our own vegetables all year round. The green house is about to be approved.

We have a third year class on the books for next year

College of the Rockies - Cranbrook B.C

1. Departmental Changes/Updates

- **Students/Enrollments & Section Allocations**

Enrollments were steady, both intakes almost full, much better than even last year. Ace-it (youth worker) Students in program are very successful. Having them in a mixed adult environment helps them grow and be successful. Parents and faculty alike see the maturity difference of the student grow in a positive way by course end. A lot of interest for September Intake 2017 already.

- **Department Staffing**

Department Head- Joy Brown jbrown3@cotr.bc.ca
Dean of Trades- Dr Jack Moes jmoes@cotr.bc.ca

- **Issues-** none to date

2. Program/Course Update

- Curriculum Developments- Possibly looking at adding the PC2 Institution, but figuring out logistics delivery and staffing. Still have Challenge, for which we have a couple per year. Will weigh out the results of discussion of the provincial program totora and where it will be housed vs each institution getting a copy before determining use for Sept 2017.
- Trial experience of a day in the life of a red seal going well. But only sending the students that show interest. Beneficial to the establishment and the individual wanting to see other establishments.

3. Other Items of Interest

-None to date

Articulation 2016-2017**May 02, 2017****Xavier Bauby @ NIC Campbell River**

Report on the Culinary Arts Program at North Island College in Campbell River and Port Alberni, BC

Campbell River

I just moved to Campbell River from Ontario in the summer of 2016. I took over the PC1 at the beginning of September 2016. I am replacing Chef Christine Lilyholm, who took a one-year leave of absence and I have been extended for her second year of leave (2017-2018).

Previously, I was teaching at Le Cordon Bleu Ottawa, during which time I had the opportunity to coach a student for Skills Ontario, where he won Gold, and in Moncton at the National competition in 2016, where he won Bronze. It was a great learning experience for the student and for myself.

We finished our PC1 in March 2017 and started a stream of PC2, which will be running the dining room until early June.

We participated in a few events run by students: wine festival and Flavours at Black Creek wine estate, a favourite in the Comox Valley.

Trades just received 13 million dollars for upgrading, and the Culinary Arts will receive a portion of this, moving to a different location in the college.

I am working with the architect to develop a lab/production/teaching kitchen, a demo kitchen and revamping our Café (cafeteria) to give it a modern look. We are hoping to be operational by September 2018.

For next year, we will be running a PC1, Prep Cook program and a PC3.

We will also work closely with our Tourism students in Comox for special events and to run the Bistro.

I am looking forward to next year's challenges. It has been a good year, during which I got used to the new delivery of PC1, and I feel fully ready for next year.

Port Alberni. Alan Irving @ NIC Port Alberni

A brief synopsis of what is going on here:

-Sept 2016-January 2017, prep-cook, 4 month certificate program to get students ready for basic entry into family style/fast food restaurants & a lead into PC-1.

-Feb. 2017-Aug 2017, PC-1.

-September 2017-April 2018, PC-1.

-May 2018-July 2018 Kitchen Helper, Ministry funded course for individuals w/ barriers

We are looking at doing a PC-2 after the Kitchen Helper program.

We are also in discussion with local 1st nation's bands & the college to develop a 1st nations Prep-Cook program, focusing on indigenous foods.

Cook Articulation Report April 16th 2017

Northern Lights College

The Professional Cook Training Program at NLC has had a good year with many community events being catered and graduates being hired by industry in the remote camp, hotel, and restaurant settings.

This year PC 2 is well subscribed with the learners completing the end of June. We are also offering PC 1 at Chalo School with Fort Nelson First Nation and are planning the delivery of PC 1 to more communities this September. The PC 1 intakes have been similar to those of previous years. Our industry partners are keen to hire our graduates and there is a large push by oil and gas to hire qualified cooks with proof of certification. We have students working with Fairmont Hotels and Resorts and one who was cooking for the discovery channel crew recently.

The move to having a cafeteria manager and cook being hired to take on some of the catering functions at the college is going very well and allows us to spend more time on theory and also increased demonstrations.

As PC 2 is growing we will be looking at supporting our students in completing their training with us in a Cook 3 format this fall. The program here at NLC received funding for major equipment with a further allotment of funds for minor equipment as well. The new equipment was very well received by the students. Our partnerships remain strong with the opportunity for our students to cook for some rock legends at the EnCana event center, which is good to see and also to hear the stories from the students.

I look forward to seeing all of you in Vancouver!

Best wishes

Michael. P. French RSE C.C.C. MA

Chef Instructor

Northern Lights College

Northwest Community College Terrace BC

1. Departmental Changes/Updates

- Students/Enrollments & Section Allocations
 - 2016/2017 PC 1 had enrollment of 30 students. 12 of the students are located in Kitkatla on the North West coast of BC access only by boat or float plane. We also had a current intake of 11 PC-1 Students February 6th 2017 and plan to run the program year round.
 - 2017 PC 2 has 12 students currently enrolled and attending. We are currently providing a plated 5 course lunch, to the general public 2 days a week. This has been very successful. All seating's are sold out at each service.
 - Fall of 2017 has 1 PC-1 class scheduled to start August 21st and Two PC-1 cohorts in the spring of 2018. One in Hazelton and one in Prince Rupert.
- Department Staffing Changes
 - Rob Stach has been hired through work force training for our 13 week Cooks Helper program. Rob also fills in for the over flow hours for PC-1 AND 2.
- Issues

2. Program/Course Update

- Curriculum Developments
 - We have moved to the online Totara to supplement the Professional Cook text book. This has proven to be a valuable resource for the students. Together with the Totara and our NWCC curriculum, our success has jumped to a 70-80 % pass rate. Chef Darlene had a successful year in Kitkatla with 7 of the 11 students passing the PC-1 class. Chef Darlene used the Essential skills culinary Companion Kit for culinary Arts. With the help of Francesca de Bastiani, Chef Darlene found the essential skills kit an excellent reinforcement to the Totara and current curriculum designed for Professional Cook. The student of the Kitkatla First Nations Community were really able to grasp the concepts with the hands on approach laid out in the Essential skills work book!!
- Changes Approved or Pending

3. Other Items of Interest

- Event
 - The PC 1 classes cooked and served a fine dining fund raiser dinner to provide money for student bursaries. This was a very successful event with a satisfaction questionnaire completed by guest who attended the event. They also cooked for an appreciation dinner

for donators that donate money to bursaries and scholarships. At this event recipients of bursaries were paired with the people who donated the money for the bursary.

- Both of these events were served by PC 1 students and the meal prepared by PC 1 students.

- \$18.4-million investment to renew trades training facilities at Northwest Community College. The funding will support the renewal and refurbishment of trades training facilities at the Terrace campus of Northwest Community College. The new facilities will provide modern, up-to-date facilities for students to develop their skills and prepare for in-demand careers in the trades. Renewal and renovation is underway and projected for completion in August 2018. An estimated 78 direct and 61 indirect jobs are expected to be created.

- Since the first campus was established in Terrace, Northwest College has expanded to nine regional campuses that serve 34 communities. The college provides its students with innovative programs that lead to sustainable careers for people in northern B.C.

-

- Institutional Changes
 - Terrace, BC—Northwest Community College (NWCC) announced that Brian Badge has been appointed to the role of Executive Director of Advancement and Foundation CAO

Report for Culinary articulation 2017 from Okanagan College.

Challenges

1. Having enough substitute instructors
2. Cramped kitchens
3. Keeping up with extra-curricular culinary activities
4. PAC expectations
5. Institutional support

Celebrations

1. Great faculty and students
2. Good equipment
3. First Italy trip last fall
4. Excellent local employment scene
5. New Co-op programme delivery model approved to start Oct this year
6. The Okanagan is a living lab for all things food and wine
7. Great support from industry

The new Co-op programme is the culmination of several years work and will begin this year. This model replaces our current 40 week certificate and includes PC1 at 30 weeks, a 10 week Co-op placement and 10 week PC2 for a total programme length of 50 weeks.

Kelowna is host to the Gold Medal Plates finals in February of each year, 11 chefs from across the country all coming for a weekend of competition based at the college. Other major events the faculty and students are involved in each year include the spring and fall wine festivals, Feast of the Fields each summer, Iron sommelier each spring, Devour food and wine celebration each winter.

No changes to our instructor line up headed-up by Chef Bernard Casavant. Enrollment is generally steady though we have cancelled a class of work-based apprentices for the first time owing to low enrollment (8) The Okanagan Chefs association remains vibrant having well over 100 chef and associate members with 60 to 80 regularly attending the monthly meetings. Junior member ship has dipped a little this year but still stands at 30 +. The pastry arts certificate programme remains our strongest in terms of enrollment and completion stats, we will be a full 19 again this year.

Submitted by Chef Perry Bentley C.C.C. April 2017.

Professional Cook Training Articulation 2017

Re: Annual Report Selkirk College

- PC 1 intake of 18/16 completed course....numbers are down
- PC 2 intake of 7

Hi- lites 2016/2017

- Harry Pringle's last full year as he about to retire(RHOT instructor)
- Protein for the People a 200 banquet utilizing canned salmon
- Soccer banquet, chicken, pasta & salads for 400
- Brunch, everything from a decorated salmon to a omelet bar for 300
- Bursary tea for 300
- Hockey banquet for 200
- Field trip to Kelowna, lots of tours, food, treated really well by Sysco
- Top Chef, very successful with one team sweeping the hardware
- Launching a Culinary management program aimed at international students, will start in May

Ron Matthews

Program Facilitator

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**Thompson Rivers University
Program Intakes:**

Intakes twice a year, January and August. The winter intake continues on the trend of being a smaller intake than August. August intake was over 80% full but having a Workplace entry program in the winter semester has increased our utilization rates substantially. January intake numbers are subsidized by the workplace training model participants.

International Student issue:

We continue to have a strong interest from international students but are having challenges with these students being appropriately funded from our international division. We currently do not receive an ITA for the registered international but rather an adhoc rate of tuition. As our program is now a cost recovery model, we will fill the programs capacity with domestic students so that tuition and grant revenues are appropriate. If there are seats to be filled before an intake starts we can offer those to international students however we won't displace domestic student seats.

Student Achievements:**Gold Plates at the Culinary Championships in Kelowna.**

We had 5 students attend as student helpers. Students reported having a great time working with the chefs and found the experience very beneficial. One of our students. This event provides many great opportunities for students to interact and make connections with industry professionals.

Skills Canada- Tradex

We sent one student down for the competition in Abbotsford this year. In order to get students to participate we made it mandatory for all ACE-IT students to do the regional competition.

Workplace training

Working with our local Earls restaurant, we ran a Workplace Entry Cook 1 program in our winter semester. 15 students attended TRU, 2 evenings a week for 15 weeks to cover the Cook 1 training material. Currently, we are running the program as a pilot project however, building interaction with other industry partners, we hope to be able to serve the community and deliver additional levels of training with this model.

We just finished a Workplace training model for Cook 2 and 3. Certified 6 new Cook 3 and 5 new Cook 2.

Cost Recovery model:

All trades at TRU programs are Cost Recovery programs. This is providing quite a challenging scenario to operate in as revenue streams are limited. There are unique challenges in each of the trades but we continue to examine new opportunities for additional revenue generation as the current revenue streams are insufficient to support pivotal service and support staff positions. Challenges surrounding operational expenses continue to bind the budgets as well.

University of the Fraser Valley

Articulation Report: 2016-2017

Enrollment; 20 students

PC1 13 complete, 7 rewrites May 12

PC2 Writing June 2 hopefully all will be writing

We've had another good year most students have jobs lined up or have started.

Still have trouble with people thinking they will pass without showing up.

This year we changed to a new funding model where we are funded on the number of students attending. If someone drops/gets kicked out we lose money. Some accounting genius thought this would work just as well for trades as it does for history programs.

Students that want to work are not having trouble finding work but they are having trouble finding apprenticeships.

We can't get enough students for an apprentice class as there are few actual apprentices in the area.

I'm thinking of running a "challengers" class. We get a number of people who want to challenge but need to "polish" their knowledge. We will see how that works.

Enrollment looks good so far for the next intake.

Brice Corbeil

Associate Professor/Culinary Arts

Vancouver Community College – DTN Campus**1. Institutional Update****Research/Projects**

General

VCC Culinary Programs include:

- PC 1 and PC 2 institutional
- Cook workplace Apprentice Block training
- Cook workplace Apprentice 2 day
- ITA Youth Bridging
- ITA Youth Secondary Schools
- PC 1 ESL Culinary
- Introduction to culinary skills training
- Deaf and Hard of Hearing Trades Sampler
- International Culinary Diploma

Budgets/Facilities

- Programs have received approximately \$500, 000 from AVED for equipment upgrades and replacement.

Students/Enrollment

- PC 1 and PC 2 institutional enrollment has been soft.

Staffing

- VCC culinary has 26 full time instructors

Instruction/Open Education Resources

- Resources include: Wiley Professional Cook, BC Campus, and Totara ITA Learning Guides

Program/Course Update

- Adding catering course
- Formalizing and increasing community involvement

Curriculum Developments

- Recently launched culinary revitalization project:
 - Ethnic cuisine learning outcomes
 - Flexible delivery Mon – Thur
 - Centralized food and equipment distribution
 - All courses on Moodle platform
 - New forms of assessment

Transfer Credit Applications or Alterations

- None

Issues

- Domestic enrollment
- Industry engagement
- ITA youth pathways

Other Items of Interest

- Increased social media
- Partnerships with Italian Chamber Masterclasses
- Partnerships with Italian Ministry of Education
- Hosted many competitions and events including Flourish March 9, Hawksworth Provincial and National events, Chaine Junior National, and Homeground.

Vancouver Island University, The Culinary Institute of Vancouver Island**Offerings**

Certificate = 1 year

- 28 weeks PC1, delivered at Nanaimo, Cowichan and Powell River Campuses and ACE It SD46
- 14 week PC2
- 10 week co-op paid work practicum (WBT)
- Start dates – August, January, February
- Providence farm – 1 cohort PC1
- Powell River - 1 cohort PC1
- Sechelt/Gibsons – 1 cohort ACE It

Culinary Management Diploma = 2 years

- 1 year certificate +
- 5 Hospitality Management courses
- 2 Advanced culinary courses
- 1 advanced pastry training
- Opportunity to complete their PC3 exams if they have enough WBT
- Second year begins in September
- Ladders into Hospitality Degree

Other programs offered this year:

- PC3 alternate delivery - 2 days per week x 15 weeks
- ESA Intro to Culinary

Enrolment

- 25% international
 - ITA does not fund these seats and will remove any funding taken by international enrolment. We enroll a separate cohort of international students
- 75% domestic
 - These numbers continue to be very soft. This year our information sessions were well attended for the first time in many years so optimistic about 2017-2018

Totara :

- We are using the Totara as an enhancement to the theory aspect of the program. The quizzes on Totara are counted as assignments with weekly written tests for theory marks. The Totara final review test has brought the students pass rate up.

Instruction vs Production

Last year our new Campus Food Plan included Food Service being responsible for feeding the campus and Culinary responsible for educating culinary students. We still produce about \$490K with 30% of gross sales going to Food Services and we almost break even. We still have no info on what that pays for but the institution is happy with our numbers.

This year we added 10 days with no production demands to our student's experiences in the name of Grad Attributes which is in our VIU strategic plan. Food Services took over the production for those days.

These attributes are being infused into our curriculum with focus on critical thinking, communication, citizenship, and community engagement. While we cover our set curriculum, we are adding activities that assist our students and faculty understand their reasons for learning and teaching in the program and careers.

- We added "Innovation Days" that include
 - Foraging and Farming field trip
 - lower mainland large greenhouse field trip
 - 4 math classes with ABE –frees up our instructors to do cd/pd
 - Skills Mastery
 - 2 Team Competitions – teaching teamwork, immediacy, and that we learn from our mistakes.
 - Palate development – working with 6 flavour profiles. Salt, sweet, sour, bitter, umami, pepper

Students loved these days and learned a lot about themselves.

Competitions

Skills

- host mid Island regionals – Powell River dual credit student went to provincials
- 3 post secondary students in provincial skills. Won gold, bronze and placed fourth.
- Going to Nationals!

Healthy Chef Competition

- BC Salmon Farmers sponsored our team. We took 6 students and 3 chefs to Vancouver. Stayed at and used Hotel Vancouver banquet kitchen. Students were very excited and in awe of the level of professionalism at the Fairmont. Didn't win the competition but had a great experience overall.

Northwest Culinary Academy of Vancouver

1. Institutional update

More cosmetic design to make the space feel less industrial. Updated small equipment.

Increased our budget for more organic ingredients. Now at about 75% organic in culinary, 25% in Pastry.

Student enrolment up 10% compared to last year, filled by international students. More women compared to any year.

Hired two new staff, one teacher, one administrator.

2. Program/Course Update

Added more plant-based ideas to curriculum, both culinary and pastry. Increased our herb, spice, microgreens inventory (by great demand).

Demand for students for employment appears more pressing than any other year. Good news for student selection, but the demand for graduates who can do more than pick herbs and grade manger has dramatically increased.

Started a waste management program. Nothing is allowed to go into compost if it can't be turned into a powder and used as a "spice". One of our instructors has taken on this project and decreased waste and waste behaviour by almost 1/3.