

BCCASA Clothing Order
Form Page 3
Lesnes' Brain Teaser
Page 4
Membership Update
Page 4
Curriculum Update Page 5
AITC Pages 6/7

**BCCASA
GEAR**
Get Yours!
page 3



Conference
Itinerary
pages 9 and 10

Take a Bite of BC
pages 6 and 7



BOUQUET GARNI



President's Message
submitted by Trevor Randle, BCCASA
President

I would like to welcome everyone back from what I hope has been a restful and recharging summer vacation. This is truly such a unique time of the year for a number of reasons. First of all, we get a chance to welcome back our returning students, quickly catch up and get them right back into the teaching kitchen as seasoned leaders. It is always exciting to see who steps up into the leadership roles left void by the graduates from the previous year. We also have the opportunity to meet so many new students who bring an incredible energy to the classroom, so full of excitement mixed in with a little fear.

Lastly, this is the time of the year where we make adjustments and changes to anything that we weren't happy with last year. I don't think that many of us are ever truly content with how every aspect of our programs run from year to year. We are always working to improve. These improvements can range from introducing new menu items or pricing, to classroom management. This is also a perfect time to set some short term and long term goals for ourselves. Just make sure that they are achievable and realistic. I have set two goals for myself this year. One of those goals is to reach out to parents with positive feedback.



"...having the opportunity to ask questions... share successes and challenges continues to be the greatest take away from our PSA conferences"

(Continued on page 2)

(Continued from page 1)

...This is something that I have never really done but after listening to a presenter who reminded me of the impact that we as teachers have on our students, a quick positive note home could mean the world to some families. The second goal is to become better educated in representing the culture and people of the First Nations community. While this is long overdue, the addition of the ADST Culinary Arts 10 course (which has a whole learning outcome dedicated First Nations education and awareness) has motivated me to learn more so that I can teach more. I will be using my time at our upcoming conference to get other chef instructor's experience and feedback on this subject.

Looking ahead to October, we have another amazing conference and AGM that is shaping up to be one of our best attended one yet. Thank-you to Lori for all of the efforts put into planning. I know that we will learn so much and be inspired by all of the hands on workshops. I do think that the greatest lesson and inspiration will continue to come from collaborating with chef instructors from all over the province. Even in the most informal manner, having the opportunity to ask questions, bounce ideas off of another chef instructor and share successes and challenges continues to be the greatest take away from our PSA conferences. Be sure to check out the BCCASA clothing available to order as of now. Check out our website, BCCASA.ca for a better look at the items. There will be some samples at the conference for you to see as the scanned copies do not do the clothing justice.

Finally, this year more than most, B.C.'s teaching kitchens are seeing many of the well seasoned chefs retire and we are welcoming more new faces into the world of secondary school culinary arts. If you have not done so already, I would encourage you to welcome these new instructors to your district and offer your help and experience to get them through their first start up. I would also encourage you to let me know of any new chef instructors in your district so that I may introduce myself and invite and encourage them to join our PSA in order to strengthen their own classrooms and pedagogy.

I look forward to seeing everyone in October, have a great start up!!!

Submitted by Trevor Randle, BCCASA President

BCCASA Clothing Order Form

Please email your order form or give it in person to Trevor Randle no later than October 21, 2018. The bulk order will be placed on October 22, 2018. Payments must be made by cheque and made out to BCCASA at the same time as order is placed. If the order and payment is not made in person, please mail all cheques to Trevor Randle at 3213 270 St. Aldergrove, B.C. V4W 3G5. All clothing will be mailed to you within a couple of weeks of the bulk order date.

Name: _____ Mailing Address: _____

Email Address: _____ Phone: _____

Item #	Description	Quantity	Unit Price tax included	Amount
5540	M&O Adult Baseball T-Shirt - 100% ring-spun cotton, 9.4 oz white with royal blue sleeves screenprinted full front blue logo as shown ___ S, ___ M, ___ L, ___ XL *	_____	20.00	_____
1850	Gildan Heavyblend pullover hoodie - 50/50 cotton/polyester 13.5 oz royal blue screenprinted full front white logo as shown ___ S, ___ M, ___ L, ___ XL *	_____	32.00	_____
1860	Gildan Heavyblend Full-Zip hoodie - 50/50 cotton/polyester 13.5 oz royal blue screenprinted left chest white logo as shown ___ S, ___ M, ___ L, ___ XL *	_____	35.00	_____
J7658	Varsity Windbreaker - Shell: 100% polyester; Lining: 100% polyester mesh w taffeta sleeves black with royal blue trim screenprinted left chest white logo as shown ___ XS, ___ S, ___ M, ___ L, ___ XL *	_____	46.00	_____
	Coal Harbour Golf Shirt – 6.3-oz polyester micropique Breathable, Moisture wicking, Snag resistant true royal - screenprinted left chest white logo as shown			
S445	Men's: ___ XS, ___ S, ___ M, ___ L, ___ XL *	_____	35.00	_____
L445	Ladie's: ___ XS, ___ S, ___ M, ___ L, ___ XL *	_____	35.00	_____
	* XXL available per item		add 2.50	_____



5540



1850



1860



J7658



S445



L445

TOTAL \$ _____

Lesnes' Brain Teaser #42 Fall 2018

As an old root, I don't get no respect. Years of pickling have made me sour. But I can be baked, braised, used in soups, or grated in salads, dried. I'm not just another jarred item for the salad bar anymore. In fact my juice is often used in spas as part of a weight reduction program. Now I ask you, how trendy is that? My greens have regularly been used as components in mesclun, another happening product! Believed to have originated in Northern Africa, my root was popular with the Romans while peasants ate my leaves the Romans discarded. I have a thin skin and am very fleshy. My colours include, white, orange and red. Lemon juice is usually required for hand cleaning when working with me, as I bleed easily when bruised or watered. The infants are eaten raw while mature members of our family require cooking. As a pharma food I am said to stimulate appetite and we are easily digested. Bartolomeo Platina, Italian Renaissance humanist writer and gastronomist, recommended taking us with garlic to nullify the effects of "garlic-breath" Our roots are an excellent source of potassium, vitamin A and vitamin C. Our leaves are also a good source of potassium as well as folic acid and magnesium. So, after all these years, I'm still the one!

WHAT AM I?

*Check out www.bccasa.ca for the answer!

Membership Update

Scott Roberts and myself, Donna Frost are trying to update our membership lists to maintain contact with our members. We will be contacting you by email to see if everything is current. If you have recently moved or changed schools please contact us.

Scott is overseeing the membership for the Interior, the North, Vancouver Island and Abbotsford. I am looking after metro Vancouver area and Chilliwack.

Scott.Roberts@abbyschools.ca and donna_frost@sd33.bc.ca

@BCCASACHefwebsite
www.bccasa.ca



Curriculum Update! Submitted by Chef Brian Smith

APPLIED DESIGN, SKILLS, AND TECHNOLOGIES – Culinary Arts

Existing IRPs

There is no existing Ministry-developed Culinary Arts 10 course.

New Curriculum

Culinary Arts 10

This course is a new Ministry-developed course which came out of a spectrum of existing BAA courses.

Content

- 8 learning standards organized conceptually to address:
 - safe food handling and personal safety
 - food service tools and equipment
 - units and measurements
 - culinary ingredients
 - introduction of cooking methodology
 - first peoples food culture and local foods
- Focus on the introduction of skills, content knowledge, creative capacity required for commercial food preparation

Skill Development

A consistent framework for Curricular Competencies has been established. 30 well-developed learning standards organized into 3 areas using a design thinking model:

- Applied Design
 - Understanding Context
 - Defining
 - Ideating
 - Prototyping
 - Testing
 - Making
 - Sharing
- Applied Skills
- Applied Technologies

The framework allows for instruction that puts a greater emphasis on one area while maintaining the presence and relevance of the others.

For detailed information on the new curriculum, please see https://curriculum.gov.bc.ca/sites/curriculum.gov.bc.ca/files/pdf/10-12/adst/en_adst_10_cul_eleb.pdf.

Existing IRPs

Home Economics 11 and 12: Cafeteria Training – Cafeteria Training 11

Content

- Focus on high-volume food preparation and service
- 20 detailed PLOs
- Organized using the following curricular organizers:
 - Safety, Sanitation, and Equipment
 - Principles of Food Preparation
 - Food Preparation
 - Food Service

Skill Development

- 16 general outcomes that describe the nature of Cafeteria Training and the application of skills and methods
- No consistent framework in the curriculum for the development of critical thinking

For detailed information on the existing IRP, please see

http://www.bced.gov.bc.ca/irp/pdfs/applied_skills/1998he_cafeteriatmg1112.pdf.

New Curriculum

Culinary Arts 11

This course is intended to be a direct replacement of Cafeteria Training 11.

Content

- 10 learning standards organized conceptually to address:
 - microbiology of pathogens
 - operational procedures
 - principles of cooking
 - food security and sustainability
 - dietary restrictions and food allergies
- Focus on the skills and content knowledge required in commercial food preparation including ethical, social, and environmental issues

Skill Development

A consistent framework for Curricular Competencies has been established. 28 well-developed learning standards organized into 3 areas using a design thinking model:

- Applied Design
 - Understanding Context
 - Defining
 - Ideating
 - Prototyping
 - Testing
 - Making
 - Sharing
- Applied Skills
- Applied Technologies

The framework allows for instruction that puts a greater emphasis on one area while maintaining the presence and relevance of the others.

Existing IRPs

Home Economics 11 and 12: Cafeteria Training – Cafeteria Training 12

Content

- Focused on high-volume food preparation and service
- 19 detailed PLOs
- Organized using the following curricular organizers:
 - Safety, Sanitation, and Equipment
 - Principles of Food Preparation
 - Food Preparation
 - Food Service

Skill Development

- 11 general outcomes that describe the nature of Cafeteria Training and the application of skills and methods
- No consistent framework in the curriculum for the development of critical thinking

For detailed information on the existing IRP, please see

http://www.bced.gov.bc.ca/irp/pdfs/applied_skills/1998he_cafeteriatmg1112.pdf.

New Curriculum

Culinary Arts 12

This course is intended to be a direct replacement of Cafeteria Training 12.

Content

- 10 learning standards organized conceptually to address:
 - professional responsibility and liabilities
 - technology advancements
 - menu design
 - selection, characteristics, and properties of culinary ingredients
 - ethnic and multicultural cuisine
 - career exploration
- Focus on the skills and content knowledge required for menu design and execution in commercial food preparation
- Includes exploration of career opportunities both directly and indirectly related to culinary arts

Skill Development

A consistent framework for Curricular Competencies has been established. 28 well-developed learning standards organized into 3 areas using a design thinking model:

- Applied Design
 - Understanding Context
 - Defining
 - Ideating
 - Prototyping
 - Testing
 - Making
 - Sharing
- Applied Skills
- Applied Technologies

The framework allows for instruction that puts a greater emphasis on one area while maintaining the presence and relevance of the others.



September 2018

Take a Bite of BC – A Time to Harvest

As students head back to the classroom and chefs return to the kitchen, BC farmers are busy harvesting the BC goodness that will arrive at schools at the end of the month for the first Take a Bite of BC deliveries. This is one of our favourite times of the year at BC Agriculture in the Classroom – cooler weather means renewed energy to bring those educational programs to our teachers and students, and now is the time when the garden is at its most productive, holding on to summer bounty as well as starting the fall harvest.

(Continued on page 7)



Chef Daniel Lesnes and his students at Garibaldi Secondary

(Continued from page 6)

We have 56 schools enrolled in our Take a Bite of BC program this year who will be receiving deliveries of fresh, BC product directly into their teaching kitchens. The first delivery will include donations from very generous partners:

BC Cattlemen's Association & Davis Meats – Ground Beef

BC Fresh Inc. – Red/Green Cabbage & Squash Mix

Windset Farms – Crescendo Peppers

Ocean Spray of Canada Ltd. – Fresh Cranberries

BC Frozen Foods – Broccoli, cuts & stalks

Alberta Canola Oil Producers – Canola/Olive Oil & Hi-Lo Canola Oil

This fall, as a way to thank farmers and producers for their generous contributions to the program, we will be holding a “thank you” event in partnership with Richmond Secondary and Chef Instructor Gina Sena. We hope to show our sponsors the tremendous impact this program is having on students and thank them for their continued generosity.

As always, we look forward to seeing the photos and reports from our chefs on the program and as you know, these updates are so important for us relay to our partners, so that they can continue to see the value of the program. We are so thankful to have such a strong network of educators (you!) and farmers that value the importance of teaching students where their food comes from.

Enjoy everything this season has to offer and remember to Take a Bite of BC!

Follow us on Twitter, Facebook and Instagram

Contact Information:

Emma Sweeney, Communications Coordinator

BC Agriculture in the Classroom Foundation

Office: 604-556-3094

E-mail: Emma.Sweeney@gov.bc.ca

A PROVINCIAL SPECIALIST ASSOCIATION
OF THE BC TEACHERS' FEDERATION



Chocolate, Pastry & Bubbles in the Okanagan

*2018 BCCASA Conference in Kelowna, BC
October 19th, 20th and 21st*



Conference Fee: Members: \$225
Non-members: \$350

We are pairing up with the Okanagan College Culinary & Pastry Arts team, Summerhill Pyramid Organic Winery and Katherine McEachnie (International Champagne Master Judge and Instructor) on Oct 19 & 20, 2018.

Accommodations: Manteo Resort in Kelowna

Call 1800-445-5255 to book under BCCASA group rate:

Deluxe Room - Single \$120 Double \$140
Deluxe Room, Lakeside - Single \$140 Double \$160
One Bedroom Suite - Single \$150 Double \$170
One Bedroom Suite, Lakeside - Single \$170 Double \$190
Two Bedroom Villa, Gardenside - Up to 6 people - \$249
Two Bedroom Villa, Beachside - Up to 6 people - \$289
Three Bedroom Villa, Gardenside - Up to 10 people - \$299
Three Bedroom Villa, Beachside - Up to 10 people - \$339



Chocolate, Pastries & Bubbles in the Okanagan

BCCASA 2018 Conference Itinerary

Friday, October 19, 2018

Breakfast on your own

8:15am - Board Bus

8:20am - Arrive at Okanagan College

- Introductions, Coffee & Tea, Divide into 3 groups for 3 Sessions
(Chocolate, Pastry and School Tour)

8:50 – 10:10am – Session 1

10:20 – 11:40am – Session 2

11:45 – 12:45pm – Lunch AND Annual General Meeting

12:50 – 2:10pm – Session 3

2:20pm – Board Bus

2:30 – 3:30pm– Return to Hotel – *time on your own*

3:30pm – Board Bus

4:00pm – Arrive Summerhill Pyramid Winery

-Tour Winery, Organic Gardens, Barrel Room, Pyramid
-4 Course Organic Dinner with Sparkling Wine Pairings

Saturday, October 20, 2018

Breakfast on your own

9:00am - Board Bus

10:15 – 11:15am – Penticton Farmers' Market – tour on your own

11:15am – Board Bus

11:30am – 1:30pm - Vanilla Pod @ Poplar Grove Winery

- Wine Tasting
- 3 Course Lunch with Wine Pairings

1:45pm – Board Bus

2:00 – 4:00pm – Arrive at the Estate of Champagne Master and International Champagne Judge

-BC Sparkling Wine & French Champagne Education & Tasting

4:15pm - Board bus

5:15-6:30pm - Return to Hotel - *time on your own*

6:30pm -Walk to Eldorado Hotel (next to our hotel)

7:00pm - Dinner at Eldorado Hotel

THE EXECUTIVE

President: Trevor Randle

trevor_randle@sd42.ca

Maple Ridge Secondary,

Maple Ridge (604) 463-4175

1st Vice President: Lori Pilling

lpilling@deltasd.bc.ca

Delta Secondary,

Delta (604) 946-4194

2nd Vice President: Andrea Salzbrenner

andrea.salzbrenner@sd6.bc.ca

David Thompson Secondary,

Invermere (250) 342-9213

Treasurer: Paul Richardson

prichardso@vsb.bc.ca

Gladstone Secondary,

Vancouver (604) 713-8288

Secretary: Barbara Botter

botter_b@surreyschools.ca

L.A. Matheson Secondary

Surrey (604) 588-3418

1st Director: Donna Frost

donna_frost@sd33.bc.ca

Sardis Secondary,

Chilliwack (604) 858-9424

2nd Director: Scott Roberts

Scott.Roberts@abbyschools.ca

Abbotsford Senior Secondary,

Abbotsford (604) 853-3367

BCCASA Financial Report

Submitted by Paul Richardson,
Gladstone Secondary

Outside Account: \$5,440.30

BCCT Account: \$19,512.80

Total: \$24,953.10

(as of June 30, 2018)



Instagram



Have something to
share? Interested in
joining the executive?
Let me know!

It is important that we keep
BCCASA current; sharing the
ideas and voices of our Chef
Instructors throughout BC!

Andrea Salzbrenner
andrea.salzbrenner@sd6.bc.ca

Bouquet Garni Editor