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NEWS RELEASE

(for immediate release)

"In the next decade there will be more people wanting what we have to sell and fewer people helping to sell it. Trained staff who can work efficiently and courteously are in increasingly short supply."

The speaker could be talking about auto mechanics, but he's not. He's Manny Mattis, president of the Kamloops regional unit of the Restaurant and Food Services Association of British Columbia, and he's supporting the point repeatedly made by Martin Bucher, Food Training chairperson of Cariboo College.

Cooks are currently listed by the Kamloops office of Canada Manpower in the "moderate shortage" category, but Bucher points out that the shortage in some smaller communities ranges from serious to extreme.

The College has trained hundreds of people in the last eight years, but job opportunities are still plentiful, especially for program graduates who are flexible in their choice of location. Mattis foresees a crisis soon in trained restaurant, hotel and catering staff as tourism increases and the already thin flow of skilled European cooks continues to diminish.

The College class which graduates this month after a year of broad-gauged basic training will be welcomed by winter resort operators as well as by other businesses, Bucher says.

There are still openings for the new class which begins in January (one of the three intakes each year), but Bucher warned prospective applicants against thinking of cook training merely as a virtual guarantee of a job.

"Of course it's that," he observes. "But it has a lot to offer as a career objective. Food preparation, including menu planning, is an art as well as a business. The opportunities for travel are unlimited, and a serious worker can move up through various levels of responsibility and salary --- unit manager, sous-chef, chef and catering manager, to mention a few."

The College cafeteria serves as a laboratory for various programs: upgrading in such specialties as entrees, soups and sauces, and vegetables for experienced cooks; meat cutting and processing (an eight-month program); and the basic one-year Cooking program.

Trainees who complete the program will have a solid working knowledge of the basics of compatible food combinations, quantity and short order cooking, meat and poultry carving, use of leftovers, and salad preparation as well as menu planning, nutrition and cost control.

Some trainees in each class are sponsored by Canada Manpower; others pay the regular tuition and registration fees, currently \$17.50 a month.

Applicants must have at least a Grade 10 education and must pass a medical examination, including a chest x-ray.

C.W.F. Bishop  
College Affairs Manager

#### CUTLINE

DESIGNED TO PLEASE the eye as well as the palate, a full-dress buffet calls for both artistic and culinary skill, and Cook Training students at Cariboo College learn these aspects of culinary art as well as all the theory and procedures involved in planning menus and preparing pleasing, nutritious meals. In this photo, Kathleen Cumberland is putting finishing touches on a seafood platter under the approving eyes of Food Training Chairman Martin Bucher (left) and Instructor Kurt Zwingli (center).