

cariboo college

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academic • career • community programs • university transfer • technical • vocational

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Robert W. Kemp
News Editor
Canadian Hotel & Restaurant
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481 University Avenue
TORONTO, Ontario
M5W 1A7

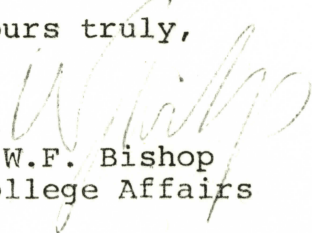
Dear Mr. Kemp,

In compliance with your January 13 request addressed to Martin Bucher, Food Training Chairman, and as discussed in your recent telephone conversation with Mr. Koritz of the College staff, I am enclosing an article prepared for your forthcoming Education Edition.

If the article does not meet your requirements, or if you need further details, please telephone Mr. Bucher or Mr. Koritz at this College.

The head shot of Mr. Bucher will be sent separately in the next few days.

Yours truly,


C.W.F. Bishop
College Affairs

/llw

cc: M. Bucher, Chairman Food Training Department
L. Koritz, College Affairs Department

enc.

SPECIAL TO CANADIAN HOTEL & RESTAURANT MAGAZINE

18 February 1981

By MARTIN BUCHER

Chairman, Food Training Department
Cariboo College, Kamloops, B.C.

Picture these two paradoxical situations:

1. Lured by costly promotion and advertising, tourists flock to an attractive region, only to be disappointed by the meals offered in the restaurants and hotels because of insufficient skilled catering staff.
2. The businesses which suffer from the shortage of these skilled people not only often neglect to pay competitive starting salaries, but also fail to team up with the culinary training centres that stand ready and equipped to help them upgrade their present staff as well as to supply trained recruits.

It doesn't make sense, does it? Yet these frustrating paradoxes are the reality in vast areas of "Beautiful British Columbia." And Cariboo College, located at the hub of a growing, scenic and desirable region in the B.C. Interior, is particularly aware of the problem.

Cariboo is in its tenth year of training both beginners and experienced culinary staff. It has graduated hundreds of students, although not enough to satisfy the demands of the many hotels and guest ranches in the Cariboo, the Okanagan, the Chilcotin and other recreational areas; the family and de luxe restaurants whose number is steadily increasing; and the logging and mining camps which contribute a great deal to the regional economy.

Our courses are tailored to these needs:

Cook Training -- At any given time we have 24 students enrolled in a basic course which covers all aspects of cooking and kitchen management, including menu planning, cost control, etc. The course is divided into 11 modules dealing with specific areas of food preparation. Practical, supervised experience in the kitchen and in our cafeteria, where we serve full course meals to several hundred students and staff five days a week, is a major part of the training.

Upgrading -- Cooks with a few years of experience and some commitment to the hospitality industry can enroll in one or more of the four-week modules to update and sharpen their skills and thus qualify for promotion or better jobs. Normal enrolment is 12 in this highly flexible program.

Restaurant and Dining Room Cooking -- A four-month course for 12 students at a time, with emphasis on basic procedures for those interested in entering this popular area of the industry. Trainees prepare hot meals for the College's evening students.

Meat Cutting and Processing -- An eight-month course for 12 enrollees, covering all aspects of this specialty, including portion control and merchandising.

As expected, placement of graduates is no problem. Most have jobs lined up before they graduate. Ambitious students have a wide choice of places to start their careers, but we encourage them to be mobile. The greatest demand is in the smaller towns of the region, plus, of course, the logging and mining camps.

But these latter opportunities, which of course pay better than the town jobs, are available only to the best graduates. Food is so important an element of life in the bush that the "customers" are particularly exacting in their insistence on variety and quality.

Some of our graduates have advanced, within a few years to positions as chefs and catering managers in medium-sized hotels. These are the people who have been able to surmount the discouraging factors of low starting wages, sometimes adverse working conditions and limited chance for upgrading and advancement.

And therein lies much of the problem mentioned above. These negative factors are largely responsible for the high turnover in staff which hinders many establishments, especially in the peak tourist season, from offering the range and quality of food and service that the regional advertising has promised and that the public has a right to expect.

The solution is obvious. The industry must become actively training-conscious. Operators must get together and be committed to cooperating with training institutions in the interest of meeting their own long-term as well as their short-term needs.

Being training-conscious means, first, caring about your staff --- in your own interest as well as theirs: giving them the chance for advancement that your nearest training centre can help you with if you so much as write or phone to ask. A visit to the institution will be a real eye-opener.

Second, it means opening your door to cooperative training --- giving the trainee a chance to earn and learn in your establishment as part of his or her course of study. Many industries follow this increasingly popular practice already --- why not the hospitality industry?

I know that in extending this invitation to the industry I can speak for my colleagues in the educational area. We have discussed the problem many times and agree on the need for closer teamwork. All we want is to serve the industry better, to help it serve the public better.