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Timberline/NIC Student Takes the Cake in Culinary Arts Competition

North Island College's Campbell River Campus hosted the BC Regional Skills Canada competition this March, providing a chance for North Island secondary students to showcase their trades and technical skills.

Miranda Kole, a Timberline Secondary grade 12 student and a NIC Level 3 Culinary Arts student took this opportunity by the horns. The culinary arts competition was 'black box' style – the competitors had three hours to prepare an appetizer and entree from the ingredients hidden in the box. Despite the pressure and the challenge of the unpredictable food items, Kole was determined and confident.

"Miranda spent a lot of time practicing and preparing for this competition," explained NIC's Chef Instructor Christine Lilyholm proudly. "I am very pleased with her result and I know this experience will build her level of confidence for the career she has chosen."

Kole's dedication and commitment paid off and she was awarded the bronze medal for her efforts. "It has been an amazing learning experience to be a part of Skills Canada and I am excited for future competitions to come." she states.

NIC's Culinary Arts program is offered at both NIC's Campbell River and Port Alberni campuses in fully equipped training facilities. To help ensure future advancement in their career, each student is registered as an apprentice upon entering the program and gains apprenticeship credit as they proceed through each Certificate of



Miranda Kole prepares award-winning cuisine in this year's BC Regional Skills Canada Competition.

Qualification. Students gain valuable, hands-on experience and can express their creativity in the Third Course Bistro at NIC's Campbell River campus, where Culinary Arts students plan and create menus in a fine dining environment.

Each of the program's three qualification levels consist of an in-school training program, practical and theoretical examinations and a work-place time requirement. The Interprovincial (Red Seal) for Cook will be affixed to the Professional Cook 3 certificate. Restaurants, cruise ships, fishing/eco-tourism resorts, catering companies, hospitals, hotels, logging and mining camps, spa and destination resorts, specialty food services, extended care facilities and culinary tourism are examples of the many career opportunities awaiting graduates.

About Skills Canada BC:

Skills Canada BC is a provincial non-profit organization and registered charity composed of volunteers representing industry, labour, education and government dedicated to promoting and enhancing the perceived value of technical and trade skills among British Columbia's youth.

For more information on the Culinary Arts program, Skills Canada or any other NIC program please visit our website at www.nic.bc.ca or call 1-800-715-0914 to speak with an advisor.

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Media relations contact:

Susan Auchterlonie
Director, College & Community Relations
(250) 334-5271