

MEDIA RELEASE

**June 25, 2015
FOR IMMEDIATE RELEASE
MR15-048**

NIC Tourism Students Get Cooking

Starting this September, a new course is taking NIC’s tourism and hospitality management students behind the scenes in NIC’s student-run restaurant in Campbell River.

“This new food course is just one of many changes over the past year,” said Deborah Forsyth, tourism department chair. “We’ve reviewed our admission requirements to make sure the program meets changes in industry and is accessible to as many students as possible.”

The Food Fundamentals and Service course exposes tourism students to the inner workings of a commercial kitchen, providing the next generation of servers and hospitality managers with tangible skills to create profitable, aesthetically pleasing menus.

“It’s fun,” said Forsyth. “Students are able to walk a mile in someone else’s shoes, making them better managers and team players. They are really pumped about being in the kitchen and learning something new.”

Students Emily Keiver, Chelsey Stickney, and Savannah Cannatella say an awareness of back-of-house restaurant operations will give each of them a valuable perspective as future hospitality managers.

“Last year I was given the opportunity to learn theory,” said Keiver. “This year, I’m excited to learn what goes on behind the scenes at the Third Course Bistro.”

Forsyth has been restructuring NIC’s tourism programs to ensure students connect with industry and have as many applied experiences as possible, from new courses to expanded co-op and internship opportunities.

Students in the Tourism and Hospitality Management diploma already participate annually in field trips to top local, regional and international resorts, organize tourism industry events and annual festivals, and take part in paid co-op learning opportunities on Vancouver Island, the BC Mainland, Walt Disney World in Orlando, Florida as well as exchange opportunities in Hawaii, Mexico, and Ireland, and more.

For more information about NIC’s tourism programs, including Adventure Guiding, Tourism and Hospitality Management, and Professional Cook programs, visit www.nic.bc.ca/tourism.



Tourism and hospitality students Emily Keiver, Chelsey Stickney and Savannah Cannatella are excited to learn culinary skills in a new Food Fundamentals and Service course launching this fall at NIC.

-30-

Photo Attached: *Tourism and hospitality students Emily Keiver, Chelsey Stickney and Savannah Cannatella are excited to learn culinary skills in a new Food Fundamentals and Service course launching this fall at NIC.*

Media Contact:

Christiana Wiens
North Island College
T. 250-334-5280 M. 250-218-4097
Email: christiana.wiens@nic.bc.ca