

#### NORTH ISLAND COLLEGE BOARD OF GOVERNORS COLLEGE HIGHLIGHTS REPORT APRIL 2022

#### ACCESS AND REGIONS

#### MIXALAKWILA CAMPUS, PORT HARDY

#### Professional Cook 1 program at Port Hardy

#### Donna Merry, Regional Manager, Mixalakwila Campus and Continuing Education

Professional Cook 1 students began trades training on January 17, and have been busy developing foundational cooking skills at the newly installed commercial kitchen at Gwa'sala-'Nakwaxda'xw School, Monday to Friday evenings. The program is a partnership between North Island College, K'awat'si Economic Development Corporation, Kwa'lilas Hotel, and Gwa'sala-'Nakwaxda'wx School and Nations.



Instructor Sean McSavaney is a Red Seal Chef and Chef de Cuisine with many years international experience in the culinary field and extensive instructional experience. As the program progesses, students will participate in pop-up kitchens at the village and at the Nax'id' pub and restaurant at Kwa'lilas Hotel, as well as provide lunches for community Elders and partner with Port Hardy Seniors for weekly lunches recently starting up again at the Senior's hall.

This program is funded through the Canada-BC Workforce Development Agreement, Community Workforce Response Grant- Skills and Training for Economic Recovery stream.

Making soup stock February 2022

### Awi'nakola Adult Upgrading

#### Donna Merry, Regional Manager, Mixalakwila Campus and Continuing Education

We are thrilled to offer face to face adult upgrading again at Mixalakwila campus through the Awi'nakola program. This program combines individualized adult upgrading in English and math with Kwak'wala language lessons and land-based learning activities. A small group of 8 students joined the program in February and participate three afternoons a week in language, English and math lessons that incorporate cultural learning activities, such as learning about cedar bark harvesting and cedar weaving with Elder Maggie Sedgemore.

This program is currently funded through the Aboriginal Service Plan.

#### CONTINUING EDUCATION AND TRAINING

#### **CET Overview**

#### Bob Haugen, Director Continuing Education & Training

This has been a challenging and very successful year for the CET team. We initiated a wide variety of new funded training programs this year in all regions of the college and expanded our community outreach to include more community partners. We also expanded our online delivery of programs. DEEP is currently being delivered in Bella Coola, Gold River and in the Okanagan Valley and the Activity Assistant Program is delivered in the Okanagan valley and in the Northern Health region.

The Community Workforce Response Grant funding has given us the opportunity to focus on the needs of our communities and we are anticipating an excellent 2022/23 fiscal year ahead. We have added Adventure Guiding to our portfolio and as a result have added additional hours for support staff in Comox Valley and Port Hardy.

Our Port Alberni campus has been very busy. The Port Alberni Learning Council has been an excellent community resource and I am hoping we will be able to establish similar councils in Comox Valley and Campbell River.

#### **Comox Valley Campus**

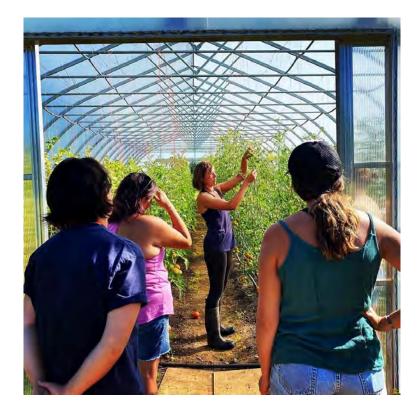
Susan Murray, Continuing Education & Training Officer

#### **First Aid Training**

First Aid training continues to thrive and grow. We are currently adding new clients to our contract training list and as COVID slows the number of the public courses are increasing. We have recently hired 4 new first aid instructors to help with the continuing growth. We have completed 2 EMR courses which are part of a larger contract for the First Nations Health Authority as well as many other contracts including Kyuquot.

#### **Regenerative Farming Program**

The third cohort of the sustainable farming program which has been renamed the Regenerative Farming program (RGF-FT) will be starting in the spring with an enhanced curriculum. Applications for funding have been submitted to the gov't by our community partner Lush Valley Food Action Society and Lentelus Farms with the hope of providing the training free of charge to eligible students.



## **Craft Brewing & Malting Program**

The Craft Brewing & Malting program is currently being updated in preparation of a fall start.



### **Microbrewery Entrepreneur Program**

This new program in our brewing portfolio will guide students through every aspect of licensing, costing, financing, building, and operating their own brewery project. By the end of the program, each student should have a completed business plan and have the knowledge of how to succeed in the growing industry of BC craft brewing. This program is scheduled to start in the spring term, and we are hopeful that it will be funded.

## **Comox Valley Campus**

Julian Benedict, Continuing Education & Training Officer

## NIC Continuing Education Digital Marketing Expansion

As more and more future students seek out information about education programming online, NIC Continuing Education is responding with a new series of short video productions. The new 60-second videos will highlight a variety of CET programming, including the Metal Jewellery Design Certificate, Activity Assistant Certificate, Animal Care Aide Program, and Comox Valley ElderCollege. The clips will also be featured on individual program webpages, and in digital email marketing campaigns. After this pilot program, based on 4 key offerings, it is hoped the project will be expanded. The first batch of videos will be completed in time for Fall 2022 recruitment campaigns, beginning in the summer.

#### Activity Assistant Certificate Program

The Activity Assistant program continues to find great success in its enhanced online format. The Spring (May) in-take is already full, as more students from interior and northern health authorities find their way to us. Employment in this field continues to be extremely good, with many participants being offered conditional employment while they are still completing their education. To learn more, visit: <a href="http://www.nic.bc.ca/activity-assistant">www.nic.bc.ca/activity-assistant</a>

### **Animal Care Aide Program**

The Animal Care Aide Program continues to be one of the most popular programs at the College. The busy Winter 2022 cohort began on January 4; applications for October 2022 are already being accepted. The animal care sector is a growing field - as the shift to work-from-home has seen many more people seeking animal companionship while telecommuting. This digitally delivered program is committed to meet the growing demands of this sector across Vancouver Island, and beyond. To learn more, and apply online for the Fall 2022 semester, visit: www.nic.bc.ca/animal-care.

## Exploring Cultural Safety in Long Term Care (Fall 2022)

Continuing Education is thrilled to announce the soft launch of a new digital eight-week course, planned for the Fall 2022. Exploring Cultural Safety in Long Term Care will consider a variety of issues facing staff in the health sector who serve an increasingly more diverse clientele: How can we better honour the diverse needs of Canada's changing mosaic in Long Term Care, and how can we better acknowledge the distinctive contributions of First Nation peoples in this space. More information about the new digital course will be available in the coming months

## **Comox Valley ElderCollege**

CVEC has nearly completion of its busy Winter 2022 term with a fully digital schedule, and already looking forward to being back on campus for courses and lectures beginning in the Fall of 2022. NIC will be introducing an improved online registration system which will have several key improvements that should make the process easier in September. You can learn more about ElderCollege programming at the following website: www.nic.bc.ca/CVEC.

#### **Campbell River Campus**

#### Sandy Rose, Continuing Education & Training Officer

### Hospital Unit Clerk (HUC)

It's been busy time for the Hospital Unit Clerk program with students preparing to write their final exams on March 24<sup>th</sup> before beginning the 90-hour practicum placement which started April 1<sup>st</sup>. Two students will be writing invigilated final exams through Camosun College and attending placements at health care facilities in Victoria which is a first for the program. With continued high demand from the industry and good job prospects for graduates, the future of HUC is looking good. We will continue to offer the online delivery as it has generated interest from candidates outside of the local area and increases our ability fill more seats with students outside of the usual Comox and Campbell River areas. A virtual information session was scheduled for March 29<sup>th</sup> at 6:30pm where we had 12 individuals attending from several Vancouver Island communities including Port McNeill. Applications have been strong so far for the Fall 2022 intake and we hope to have another full cohort starting in September.

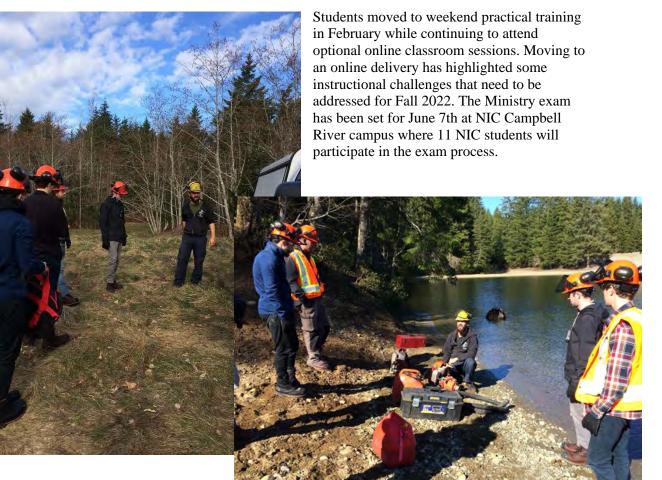
#### Wildfire Crew Member Training, Campbell River, Prince George locations

Programs in Campbell River and Prince George were anticipated however, recruitment in Prince George was not where it needed to be to proceed. The decision to double up the cohort in Campbell River was made in collaboration with our partner, Strategic Natural Resource Consultants. The aim was to fill two cohorts of 12 participants in Campbell River. Although we were very close to meeting the target of filling both cohorts, we had several seats vacated at the last minute leaving us with 17 of 24 seats filled. This

training will provide a much-needed influx of job-ready individuals to assist with wildfires in 2022.



### **Coastal Log Scaling**



#### **Part-Time Vocational Training**

Monthly offerings of Foodsafe and Forklift training have bounced back to pre-pandemic levels with courses filling up. Several Forklift courses have also been delivered to Trades programs on a regular basis. Building Service Worker Level 1 has continued to be in high demand with courses filling and waitlists are not uncommon. The one-day Designated Motor Vehicle Inspection Facility course was delivered for the first time in many years and feedback was positive. The three-day Motor Vehicle Inspection course has recently gone through changes to the exam process with Vehicle Safety BC moving to an online system.

#### Mixalakwila Campus and region

Donna Merry, Regional Manager, Mixalakwila Campus and Continuing Education

#### **Kayak Guiding Foundations**

In partnership with the Regional District of Mount Waddington and local guiding companies, the Continuing Education Department is offering a new program in adventure tourism: Kayak Guiding Foundations is a focused 12-week program that will prepare participants to be Assistant Overnight Guides, a certification recognized by the Sea Kayak Guiding Association of BC. Ten students have recently completed the Radio Operators Certificate- Marine at Mixalakwila campus, and Kayaking Skills Level 1 training at Telegraph Cove.

The program will prepare students for in demand summer employment as kayak guides and introduce participants to employers throughout the north island region. It is funded through the Community Workforce Response Grant- Emerging Priorities.





Outdoor classroom March 2022



Kayak Guiding Foundations class March 2022

## Road Builder and Heavy Construction Foundation and Heavy Equipment Operator (HEO) Level 1 Training

In partnership with Wuikinuxv Nation and Vancouver Island University, Continuing Education is delivering the Heavy Equipment Operator program at Wuikinuxv Village in River's Inlet. Nineteen students are engaged in theoretical, classroom-based training at the Village. They will come to Port Hardy for safety certificate training in April, and complete the practical, equipment operator training at Vancouver Island University (VIU) in May/June.

Instructor Rick Franzen is a certified equipment operator, civil engineer, and experienced HEO instructor. Students will be registered with the Industry Training Authority (ITA) and prepared to continue to log hours toward certification upon completion of the program.

This program is also funded through the Community Workforce Response Grant - Emerging Priorities.



Opening Ceremony, Tribal Manager addressing HEO students Feb 28, 2022

## Kyuquot

Renee Reedel, Continuing Education & Training Officer

## **Marine Training**

A contract for the Ka:'yu:'k't'h'/Che:'k'tles7et'h' First Nations out of Kyuquot was delivered in February. The instructor was flown out to the community and taught three entry level marine courses over six days. The class size varied with a maximum of eight students per class.

## **Ucluelet Campus**

Renee Reedel, Continuing Education & Training Officer

#### **Marine Essentials Program**

The Marine Essentials Program is a Skills Training for Economic Recovery (STER) grant approved program that began on February 22<sup>nd</sup> with a total of 12 students. The program includes 4 entry level marine courses with the last day of class on April 3rd. Each student also received daily food vouchers, fuel cards, accommodation, childcare and \$1,500 each towards marine clothing/gear. The program has been very popular with students continuing to contact the office and a total of over 30 are students on a waitlist for a potential program again.

## **Alert Bay**

Renee Reedel, Continuing Education & Training Officer

#### **Marine Training**

The Namgis First Nation group in Alert Bay began their Marine contract in December 2021. The remainder of the courses were taught on site at the Learning Centre in this community in January 2022. We delivered a total of four courses within this contract for entry level deckhand positions.

## **Gold River**

Renee Reedel, Continuing Education & Training Officer

## DEEP

The Digital Elevation Expertise Program (DEEP) is a Community Workforce Response Grant (CWRG) grant approved program that began in Gold River on February 24<sup>th</sup> with a total of 10 students. The program is for students who are looking to upgrade their computer skills and runs every Thursday for 10 weeks in total. Learning outcomes include a 10-module platform delivered online with the use of BlueJeans and BrightSpace. Each student also receives a laptop to keep as well as a travel bag and mouse. The program is delivered in conjunction with the Village of Gold River.

## **Marine Training**

A contract for the Nuu-Chah-Nulth Tribal Council out of Gold River began on March 21<sup>st</sup>. The instructor is currently in the community and teaching three entry level marine courses over six days. The class size varies with a maximum of 12 students per class.

## Bella Coola & Okanagan College

Renee Reedel, Continuing Education & Training Officer

## DEEP

The CWRG grant approved DEEP Program is delivered in the Bella Coola and the Okanagan College areas. The Bella Coola Program started on February 24<sup>th</sup> with a total of 10 students. The Okanagan College program started on February 23<sup>rd</sup> with a total of 20 students for students who are looking to upgrade their computer skills and runs for 10 weeks in total. Learning outcomes include a 10-module platform delivered online with the use of Bluejeans and BrightSpace. Each student also receives a laptop to keep as well as a travel bag and mouse. The Okanagan DEEP delivery is a partnership with Okanagan College.

# **Campbell River Campus**

Renee Reedel, Continuing Education & Training Officer

# **Dining Room Service Program**

The Dining Room Service Program is a CWRG grant approved program that began on February 28<sup>th</sup> with a total of seven students. The program is for students who have an intellectual disability and runs twice a week for four weeks in total. Classes are taught on campus and in the computer lab as well as one night of training at a local restaurant. Learning outcomes include an eight-module platform that provides students with professional dining room training. This includes Workplace Hazardous Materials Information System (WHMIS), Serving It Right and Foodsafe. Each student also receives \$200 in gift cards as well as up to \$250 towards a uniform. The program is being run in conjunction with the Campbell River and District Association for Community Living.

# **Marine Training**

NIC Marine Training continues to be in demand. The department offered courses throughout the winter on campus with most courses fully subscribed. Students are coming from other provinces to take our training from as far away as Saskatchewan! The summer and fall schedules are now in the works and we are hoping to add some new courses for the end of the year. We continue to distribute our Marine monthly newsletter and are researching new avenues for advertising.

## **Metal Jewellery**

The Metal Jewellery studio and workshop is currently under construction. The shop will not be complete before the Fall term and therefore no workshops will be held this year. The instructor has been also working on updating the main webpage. There are currently six students registered for the program including two international students. We have also been receiving weekly email inquiries regarding the program and feel certain it will run for the planned September 2022 start.

## **Part-time Vocational**

The next online Bookkeeping course begins on April 4<sup>th</sup>.

## Campbell River ElderCollege

Campbell River ElderCollege began their first course on March 12<sup>th</sup>. They are running 11 courses in total which are all on campus. The last day of class is May 28<sup>th</sup>. All courses have enough students to run making this a successful term. ElderCollege has their next meeting on April 6<sup>th</sup> when they will decide if they will continue offering courses.

## **Upcoming Contracts**

The Marine department has a request for three upcoming contracts:

## Bella Coola:

The Nuxalk College Lip'alhayc Learning Centre has requested a contract for 12 students to take the three entry level marine courses in Bella Coola, BC.

## Campbell River:

The Ehattesaht First Nation and Marisa Bennett from NIC have requested Small Vessel Operator Proficiency, Domestic Vessel Safety, Restricted Operator Certificate (Maritime) and Marine Basic First Aid training for eight students for the month of May on campus.

## Port Hardy:

The Kwakiutl Nation Development Corporation has requested a contract for eight students to take six courses that make up the Fishing Master and Fourth-Class ticket. This will be a complex quote with multiple instructors.

#### Port Alberni Campus

#### Leanne Moore, Continuing Education & Training Officer

#### Trades Discovery – Funded by Nuu-Chah-Nulth Employment & Training Program (NETP) & ITA

Eleven students from the 15-week Trades Discovery program successfully completed the program. They made some amazing projects, including (pictured below), five smokehouses for Tseshaht First Nation & picnic tables for Coombs Country Candy. Many of the students will be continuing their education in the funded Support Entry, Carpentry Level 1 program that is scheduled to start within the next month.



#### **Food Production & Processing**

On Feb 28<sup>th</sup>, a Community Workforce Response Grant funded, 11-week Food Production & Processing program commenced with a cohort of 12. It includes theory, hands-on activities, and a two-week work experience component. The program is taking place in a fully outfitted kitchen which is owned by the Port Alberni Shelter Society.

Once the training is complete participants will be ready to go to work in Food Processing Plants, Supermarket Produce Departments, Delis, Restaurants, Cafes and Catering Companies.

## Seafood Processing Training Program

On Feb 28<sup>th</sup>, a Community Workforce Grant funded, eight-week Seafood program commenced. This new program prepares participants for jobs in the seafood processing industry and is being delivered on-site at the Dock+, a Canadian Food Inspection Agency (CFIA) certified food processing facility. It is primarily a hands-on, experiential training experience. Training will include: identifying different species of fish and seafoods; learning about various types of products, markets, and market needs; cutting and packaging various seafoods; shellfish/oyster shucking; developing Standard Operating Procedures, including CFIA/ Provincial requirements; cleaning/sanitation procedures; hazard recognition; facility orientation; general food safety; forklift operation; WHMIS; and Standard First Aid.

## **Facilities Maintenance Program**

CET is preparing for a Facilities Maintenance program, in partnership with Tseshaht First Nation, that we are expecting will be approved. If approved, it is expected to start in April 2022. The project for the program will be to renovate a home for a family.

#### **Farmworker Fundamentals**

In partnership with Alberni Clayoquot Regional District, depending on funding, CET plans to offer another CWRG funded eight-week Farmworker Fundamentals program this spring.

The Farmworker program provides students with the skills they need to be productive agricultural workers in greenhouses and market garden farms. The course includes modules in greenhouse operations, planting and transplanting, fieldwork, harvesting and farmer's market sales. The program is presented by several experienced organic farmers and horticulturalists.

# TRADES AND TECHNICAL PROGRAMS

## Report to the BOG April 2022

Spring has Sprung!

We have turned the wintery corner. The days are longer, the air is carrying the fresh scent of blossoms beginning to awaken from their seasonal hibernation and gardens teeming with seeds that have lain dormant and hidden from the cold are now bursting with renewed life reaching for the warm rays of the sun. It is amazing how the turning of a single page in a calendar replaces the dull, dreary days of winter with the vibrant palette of Spring splashed with the colors of renewal, rejuvenation, and revitalization.

Trades and Technical programs have wrapped up a few apprenticeships since January. Carpentry Levels 1 and 2 and Plumbing students wrote their Red Seal exams February 25<sup>th</sup>, two cohorts of Electrical Level 2, one cohort of Electrical Level 3 and a Heavy Mechanical Level 3 just wrapped on April 4<sup>th</sup>.

At the end of February, two Foundation programs started up. Electrical Foundation with new instructor David Apperson along with a cohort of Automotive Service Technician Foundation with another new addition that has joined our team, Jaylene van der Merwe. Jaylene, currently enrolled in the Provincial Instructor Diploma program, has a well-rounded background in Automotive completing her Automotive Service Technician certificate through BCIT in 2010. Her experience extends from detailer to service and parts advisor carrying on through apprenticing in a specialized shop to primary technician of a busy dealership. Jaylene has got it all covered! She has completed various manufacturer training programs to the highest level and prides herself in remaining current with each one. Oh, and just for fun, she also has her Commercial Vehicle Inspector Certification.

Trades and Technical collaborated with the North Island Film Commission's Joan Miller, and the Martini Film Studio in Langley to complete three successful cohorts of film training. Motion Picture Grip, Motion Picture Lighting and Motion Picture Set Construction saw a total of 51 students from all over BC come together to learn the ropes of the film industry. It was busy, it was exciting, and it was a success!



Based on the popularity of past cohorts the Campbell River campus hosted

another two-week "Women in Construction Trades" beginning March 21<sup>st</sup>. This program poses an excellent opportunity for women who may be on the proverbial fence to get hands-on in several Trades areas and explore the multitude of options available to them in the industry. Many of our past students have completed Women in Trades with a new future in mind. Former student Janet Deakin has this to say: *"I LOVED this two-week introduction and HIGHLY recommend it to women of all ages."* 

#### Highlights

The Automotive Collision and Refinishing Technician students are cruising through their program, and their work is impressive! Using a van belonging to facilities (marked with dents) instructor Miles Hemingway taxed their new-found know-how by having them restore the damage to like-new condition. Students diligently set upon the repair planning and then followed through by first dismantling the vehicle to assess the damage, make a detailed work order, then proceed with the step-by-step process of refinishing the inner edges of the panels, masking the vehicle for paint, painting and then reassembly. And VOILA!



Professional Cook Level 3 students wrote their Red Seal exam on February 23<sup>rd</sup> and despite ITA's presently waiving the Certificate of Qualification exams for Professional Cook Level 1 students, a special request was made, and students were granted a sitting here at the College instead of having to make alternate arrangements at a Service BC location. Chef Xavier Bauby's Professional Cook Level 1 students wrote their Certificate of Qualification exams on March 24<sup>th</sup>.

Chef Allan Aikman and his Professional Cook Level 1 students hosted a special culinary event on March 1<sup>st</sup> that came about from community input based on the premise of an integrated event with industry, invited guests and a collaboration between students and special guest chef, Stephanie Noel. Initially this took shape as a guest chef/demonstration day with students that quickly evolved into the fabulous luncheon created by Chef Noel that catered to a Culinary Industry Panel with guests from the North Vancouver Island Chef's Association and the President's Office of NIC. No pressure there!

Seafood preparation skills were reflected in a Tuna Tataki appetizer paired with a crisp julienne vegetable salad and avocado and tahini dressing followed by testing their technique of correctly braising meat with Braised Lamb accompanied by grilled broccolini and creamy cornmeal polenta using various vegetable and starch applications.

But all good things must come to an end! Chef Noel and students further showcased their skills with a Whipped Meringue Pavlova, Crème Légère and a Tropical Fruit Salad. Decadent but delicate!

Chef Bauby continues to promote not only North Island College's Culinary Arts program but also captures his students' skills and features them on social media outlets.

We are happy to have Chef Enrique Toledo leading the Port Alberni cohort of Professional Cook Level 1. He brings such charisma to the teaching kitchen he could keep students engaged a lecture about turning grapes to raisins! We asked Chef to describe his experience at North Island College so far: *"The Culinary Port Alberni School isn't just about having one of the best learning facilities and academic programs in the industry—it's about people. Whether it's the extraordinary knowledge and dedication of our Dean, faculty, the never-ending energy and enthusiasm of our PC1 Cohort, the NIC Port Alberni community is ample with talent, personality, and passion. I am humbled and honored to be part of the team. Being a Chef is not a* 



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business for the faint of heart. You have to be serious-minded. You have to be committed. And, above all, you have to love what you do. <u>Love what you do</u>. Whatever you choose, pick what will make you happy and you will never work a day in your life." Enrique.



Meanwhile to the north of us at the Mixalakwila campus, Chef Sean McSavaney updates us on his cohort of Professional Cook Level 1.

"There has been a great need for educational programs at Gwa'sala-Nakwaxda'xw Nationsn(GNN). Port Hardy has an increasing need for skillful culinary employees for a wide variety of positions in the hospitality, hotel, and restaurant industry. The NIC Culinary Program provides a baseline educational experience for students looking to pursue careers in this field. The Program is slowly permeating the lives of the students and community by giving them hope for a new future. It is changing mental models as it creates a learning community with internal and external stakeholders, and it is bringing inspiration for new perspectives. NIC's partnership plays a strong role in solving some of the community's biggest employment and development challenges.

GNN/KEDC (K'awat'si Economic Development Limited Partnership) and NIC strongly believe that generosity is part of what makes us human, and nearly all organizations have strong traditions of giving and caring for their communities. At every level of wealth, individuals face common yet broad decisions about giving. We believe that when people have the right tools, information, and inspiration, they will give more and give well. Our relationship transcends the basic needs of traditional education, events, environments, catering and transactional activities.



# **Coming Up**

Carpentry Level 2, Heavy Mechanical Level 4 and Plumbing Level 2 cohorts will be finishing their apprenticeships to make way for more incoming cohorts. The Apprenticeships on the way are Heavy Mechanical Level 2, Electrical Level 4, and Carpentry Levels 1 and 3 are all scheduled for mid to late April start dates followed by Plumbing Level 3 in May.

There are also several Foundation programs from fall 2021 calling it a wrap this spring. Automotive Service Technician - in both Port Alberni and Campbell River, Welder Foundation Enhanced (cohort #1) and Furniture Design and Joinery (PA), then Fabricator-Welder and Heavy Mechanical (CR) all round out the months of April and May.