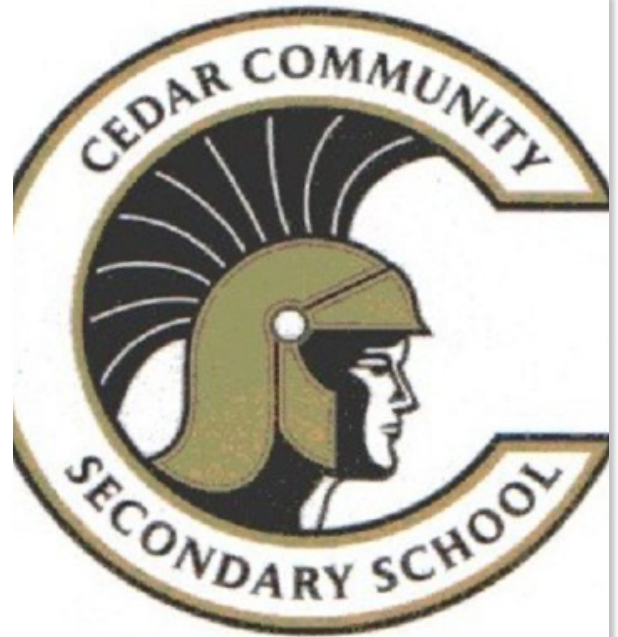


# BCCASA Conference October 24th and 25th, 2025

## Central Vancouver Island: Trades in Education



Join culinary educators, industry experts, and professional chefs from across BC for an unforgettable weekend of learning, networking, and inspiration at the 2025 BCCASA Annual Conference & AGM on beautiful Vancouver Island. Membership Early Bird price is only \$300 (which includes annual membership fee) until June 30th. Member's regular rate is \$350 (including membership fee). Non members fee will be \$400. Please be sure to register early at: <https://bccasa.ourconference.events/> or on our website at: [www.bccasa.ca](http://www.bccasa.ca)



# BCCASA Conference Schedule

## **Schedule Friday:**

- 8:00am - Meet in lobby to board bus(es)
- 8:30am - Travel to CCSS to Sign in & Greetings
- 8:45am - Classroom presentation, sharing of resources and breakfast
- 9:20am - AGM
- 10:30am - Keynote Speaker
- 11:00am - Board bus(es) to VIU meet in the Arbutus room
- 11:30am - Keynote speaker - VIU Program Director, Buddy Wolfe, BC Chef Association Education Director, and guest to presentation about Culinary & Baking Programs at VIU and in the Province of BC, sustainable culinary practices, culinary technology, cultural awareness and principals of culinary methodology
- 12:00pm - Lunch in the Arbutus room prepared by the VIU Culinary Students
- 1:15pm - Culinary lessons in the Baking and Culinary Programs. Modern techniques in teaching culinary arts to youth.
- 3:00pm - Board Bus to the Hotel
- 5:00pm - Dinner at Melange Restaurant



## **SATURDAY:**

- 9:00am - Meet in lobby to board bus(es)
- 10:00am - Qualicum, Coombs & Parksville Stops (2 groups)
  - Group 1 - Milner Gardens VIU Gardens
  - Be prepared for exciting and engaging lessons about sustainable farming. Guest speakers will educate and share their knowledge of local growing and harvesting for responsible procurement of local foods.
  - Group 2 - Little Qualicum Cheeseworks
  - Hosts and speakers will teach the group about sustainable cheese making, history of cheese in BC and share lessons and resources will be shared on how to set up a classroom cheese making lessons.
- Noon - Lunch at Cuckoo Trattoria and Pizzeria
- Self-guided time at Goats on the Roof
- 2:30pm - Qualicum, Coombs & Parksville (2 groups)
  - Group 1 - Little Qualicum Cheeseworks
  - Group 2 - Milner Gardens VIU Gardens



# Hotel Information



## Coast Bastian Nanaimo

11 Bastion St, Nanaimo, BC V9R 6E4  
(250) 753-6601

To take advantage of the BCCASA exclusive discounted rate, book online at: <http://coa.st/BCCulinaryArtsSpecialists>.

Rooms consist of single kings or double queens

\$150.00 plus tax per night.

Parking at the hotel for \$9.45 per day.