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Teaching Culinary Arts and Vocational Cooking Programs in British Columbia Schools: 1960s to the Present

The events in this timeline reflect the creation, growth and challenges of Culinary Arts as a subject taught in B.C. Schools. A UBC EDCP project by: Adam Jonas and Brent McGimpsey.

Timeline

Changes and the evolution of Home Economics curriculum helped contribute to the creation of Culinary Arts programs in B.C. Schools

1. The gradual expansion of Home Economics (primarily concerned with home and family) (expansion to concepts of vocationalism in the workplace and community interaction) (Manual training for girls and manual training for boys separately.)
2. Fluctuations in the educational status and relevance of Home Economics as a school subject.
3. The shift from education of females to coeducation in Home Economics.
4. Changes in Home Economics curriculum format and course names.
5. Periods of expansion and reduction in courses offered.

Source: Thomas (1986)

[1960s] - The Beginnings

Culinary Arts in B.C. Schools

1960s

1963-1964- Cooking and Food Services for boys in Grades 9 and/or 10, was introduced in September as a Community Services Program Elective

-Community Services Program, emphasis in senior courses was given to the application of scientific principles, economics, management and preparation for further training in, or entry into a range of occupations related to the foods industry, the clothing and textile industry, home and community services industry.

Irving (1975)

1964-Senior Level Community Services Program replaced the Home Economics major with a concept of specialty courses.

-The program was vocationally oriented, combining homemaking preparation with training related to occupations. Thomas (1986)

1965- Outline for Senior High School Home Economics Curriculum Revision in B.C. Home Economics Course Revisions (begun in 1958)

1965-A new course entitled "Boy's Cooking and Food Services" to equip boys with the basic knowledge and skills in food which could then be applied in a related occupation.

1965-Boys were unable to enroll in other Home Economics courses. Thomas (1986)

1964-65 Teaching Kitchens Introduced into B.C. High Schools

-School Planning Division, layouts for Home Economics rooms were reviewed and amended during the **1964-65 school year.**

-Suggestions for community services rooms were compiled from ideas put forth by the Community Services Program Course Development Workshop, and by Home Economics teachers, Irving (1975).

1966-1967- There were 4 schools (one in each of School District (No. 24 Kamloops), (No. 34 Abbotsford) (No. 37 Delta) and (No.43 Coquitlam) which had teaching cafeteria kitchens in operation during the 1966-67 school year. Irving (1975).

-Pupils who took the Food Specialty of the Community Services Program could have instruction, demonstration and some experience with commercial-type equipment, with large quantity food preparation, and service.

-Teaching cafeterias for Foods 12B were intended to simulate the workplace and enable students to gain experience working with food service, quantity food preparation and commercial equipment. Thomas (1986)

-With the facilities of a teaching cafeteria kitchen, it was possible to provide daily food service and some catering on special occasions. Irving (1975)



1960-The Technical and Vocational Training Act was passed by the Federal Government

- The Act reinforced the new commercial vocational emphasis in home economics education .
- The Act provided funding to the provinces for construction of facilities for vocational education at the high school level included some funding for the addition of teaching cafeterias and community services programs.
- In September **1963** a temporary outline of **Cooking and Food Service I (for boys)** was made available for schools . Cooking and Food Service I was developed for Grade 9 and/or 10 boys. Thomas (1986)



British Columbia Premier W.A.C. Bennett Years 1952 to 1972,

-A period of tremendous population growth and economic expansion

-William Bennett, known as the “builder of British Columbia,” Whiteley (2017)

-The Creation of large Crown Corporations: BC Ferries, BC Hydro, and BC Rail. Major hydro–electric projects were undertaken, including the building of huge dams on the Columbia River and Peace River

<https://blogs.vsb.bc.ca/heritage/2019/11/15/7804/> 

Politics and Education

1960s

1962- During WAC Bennett's time as premier, new schools were built and older ones renovated to accommodate the "baby boomers." New equipment was acquired, and the latest technology was instituted; many teachers, administrators, and support workers were hired; and pupil-teacher ratios were reduced.

Whiteley (2017)

A New Federal-Provincial Training Agreement provides for extending vocational schools established a generation earlier under the **Dominion-Provincial Youth Training Act (1937-1942)** and for establishing new provincial vocational programs.

-New or enlarged British Columbia Vocational Schools were established throughout the province
ath.<https://curric.library.uvic.ca/homeroom/> ↗

1963-1964- Vancouver School Board Superintendents Report

"The most dramatic innovations in education are occurring in the secondary and post secondary fields... General and specialized training leading to employment in the fields of business and industry, public services and the performing arts, are recognized now as equally important educational programs to be provided."

<https://blogs.vsb.bc.ca/heritage/2019/11/15/7804/> ↗

(B.C. Department of Education, 1967b) *The goal of this Community Services Program was to "develop the character and personality of individual pupils and to provide them with selected knowledge and skills applicable to personal and occupational life in preparation for further training or entry into a range of occupations related to the foods industry, the clothing and textiles industry home and community service"*p.4)

Thomas (1986)

Education- Home Economics courses were revised and renamed in order to bring them "in line with the needs of homemakers in a modern world " (BC Department of Education 1962 p.1) Source: Thomas (1986)

Education-Before the 1960s drew to a close, the "old order" of school governance and administration in British Columbia was unravelling

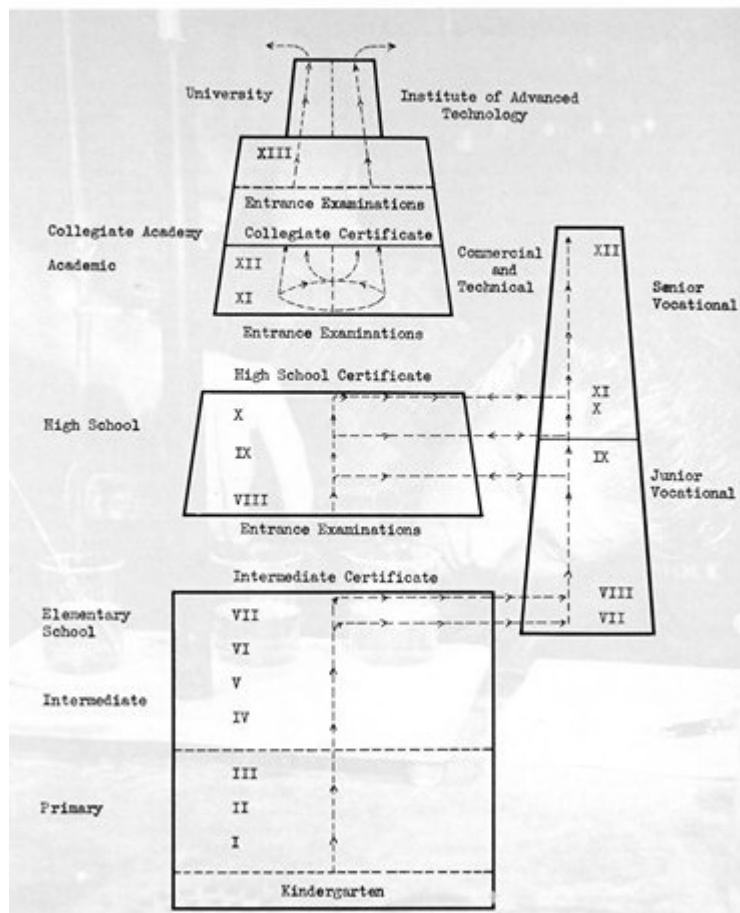
By the late 1960s, the Education Department had become a mature and aging unit of government that had done little to renew itself **since 1945**. Complacency had become the price of success. In keeping with its past, senior staff continued to be "hand-picked" from "the field" by the provincial superintendent or deputy minister Fleming (2002)

Home Economics classified as an "outer" elective subject (considered to be a of lesser importance than other subjects" course contributed school graduation, but did not contribute to university entrance for those students following the new academic or technical program. Thomas (1986)

THESA challenges the qualifications of instructors for Foods 12A ad Foods 12B courses (BCTF, 1967)

Thomas (1986)

RE-ORGANIZATION OF THE B.C. PUBLIC SCHOOL SYSTEM
as recommended by the Chant Commission



Education- Chant Report 1960

-Emphasized intellectual development as the general aim of British Columbia's public school system. Its specific curricular, governance, financial, and administrative recommendations provided the basic framework for the province's growing public education system until the 1988 Royal Commission on Education report filed by Commissioner Barry Sullivan (Barman and Sutherland 1995). Whiteley (2017)

Chant Royal Commission on Education

-Recommended that British Columbia start a "technology institute" to meet the growing demands of industry. It took four years, but on Oct. 5, 1964, the British Columbia Institute of Technology (BCIT) opened at Willingdon and Canada Way in Burnaby

Source:: <https://vancouversun.com/news/metro/bcit-celebrates-50th-anniversary>

Curriculum Development 1960s

1965-Ruby Schaffer writes in the *THESA Journal*, 3 (1), 28-34. *"During the past few decades, the roles which were at one time played by men and women within a family have undergone an active change..."*

With society rapidly changing and increasing in complexity at every level, it is important that young people receive specific training to help them meet with intelligence the many facets of living with which they are faced." Schaffer (1965)

1965 Home Economics Curriculum Revision

-The central concepts of home and family were expanded to include the workplace "To develop the character and personality of individual pupils and to provide them with selected knowledge and skills applicable to personal and occupational life as preparation for further training or entry into a range of occupational life as preparation for further training or entry into a range of occupations related to the foods industry, the clothing and textiles industry, home and community service." (p4) Thomas (1986)

1965-Further study of and research on the Teaching-Cafeteria Kitchen, as an optional facility for Foods 12B was undertaken.

-A layout for such a kitchen to accommodate the recommended equipment and teaching facilities was developed.

-A Teaching Cafeteria for Foods 12B was not considered for a school if the school's total enrollment in Grades 11 and 12 was less than 600.

-The standard layouts, detail of fixed furniture and related information for Home Economics and Community Services rooms was included in the revised School Building Manual, January 1968. Irving (1975)

Foods 12A, 1969 (revised), Foods 12B, 1969 (revised): Senior Secondary School Curriculum Guide.<https://curric.library.uvic.ca/homeroom/> 



1968-1969- Vancouver Technical High School

Unit Outline for Cook Apprentice (see google drive for file document)

https://drive.google.com/file/d/1377AntWSXcMv0YLjnTtidByKXjdnvM8j/view?usp=share_link

-Cook Instructor D.J. Innes

-Outline covering technical training for cook apprentices at the technical school year 1 and year 2

<https://search-bcarchives.royalbcmuseum.bc.ca/foods-chef-training-11-and-12>

Events & Philosophies

1960s

Canada's emergence from WWII signaled the onset of a period of reconstruction and reassessment, Canada's economy expanded, population, immigration and birth increased. Thomas (1986)

World Events/Cold War and the launching of Sputnik in the 1950s contributed to a move toward academic emphasis in schooling continued into the **1960s**. De-emphasized importance of Home Economics

1960s- Opposing views on funding Home Economics expressed by members of the UBC Faculty Association and tax payers on excessive expenditures on “subjects with questionable value” like Home Economics and requests for a reduction of school time spent on Home Economics courses.

-UBC Faculty Association and some school boards felt that Home Economics “is a parental responsibility” Thomas (1986)

-**1960s-**Counsellors Association present a briefing to the Chant Commission recommending that home economics be retained but reorganized to accommodate students of lower ability. Thomas (1986)

1960s-Vancouver Counsellors' Association supported Home Economics felt that the practical application aspect of courses could increase student motivation and reduce failure, reduce behavior problems associated with students of limited ability and provide some preparation for a vocation upon leaving school. Thomas (1986)

-During the **1960s**, the ‘Baby Boom’ generation began graduating from high school, and the demand for post-secondary educational opportunities grew rapidly.

<https://blogs.vsb.bc.ca/heritage/2019/11/15/7804/> 

1960s-British Columbia's public education system did not seem to be particularly democratic in its treatment of minorities, women, the handicapped, or the culturally diverse :Fleming (2002)

Major impacts on Home Economics Curriculum

-One year before the **Royal Commission** was appointed the stated purpose of Home Economics education in high school was “to prepare the student for effective home living “all courses were planned around significant aspects of home and family living (B.C. department of Education 1957b, P.4) Within six years, vocational training had become an important dimension of home economics education in British Columbia High schools. Thomas (1986)



Reginald (Reg) Carstairs (retired Chef Instructor -- last position New Westminster Secondary) was conferred a Life Membership in BCCASA 2002. Reg was a member of the old BC Chef Instructors Chapter of THESA and a past President of the BC Chefs' Association
<http://bccasa.ca/vol-6-issue-1-november-2002.pdf>

[1970s] - An Era of Change

Culinary Arts in B.C. Schools

1970s

In the 1974-75 school year, Home Economics was not mandatory

-Cooking and Food Service 9, Foods 11, Foods 12A and Foods 12B were offered

- Out of the total of 870 teachers of Home Economics, there were 38 men teaching one or more Foods courses.

-Since the introduction of the Cooking and Food Service 9 course for boys, it has not been unusual for men to be teaching Food courses. Except for Vancouver, teaching-chefs are employed by most of the schools which have a teaching cafeteria kitchen.

- Under the Vancouver School Board, qualified Home Economics teachers with dietetic background are employed for schools with Teaching-Cafeteria kitchens. Irving (1975)

1979 B.C. Ministry of Education Home Economics Curriculum Revision

-Change to course names influenced by educational trends

CAF 12A Foods and Nutrition- Cafeteria

CAF 12B Foods and Nutrition-Cafeteria

-All Home Economics courses are available for both boys and girls. Course content and methodology reflect and co educational approach (p.1)

-**Revised Goals and Aims include:** To acquire a broad base of knowledge as a useful background for specific training and or further education (p.2)

Source: British Columbia Ministry of Education Home Economics Curriculum Guide (1979b) Victoria B.C.

Author Source: Thomas (1986)

1979- Home Economics Revision Ministries policy regarding curriculum evaluation every ten years The aim of 1979 BC curriculum revision was to *“educate young people...to enable them to function effectively as individuals and family members throughout their life cycles.”* (B.C. Ministry of Education 1979b, p1.2.)

-Both content and methodology reflected a coeducational approach. It was expected that **Management and Consumerism** would be integrated into subject matter of all Home Economics courses

-Since the Home Economics programs in the revised curriculum were co-educational the **Cooking Foods Service 9 for boys was deleted.** Thomas (1986)

1978 New Format Characterized by Learning Outcomes Developed Scope and Sequence.

-Learning outcomes described the anticipated results of instructions i.e. student performance associated with mastery of specific concepts

Basic concepts to be mastered for each grade level

-New Curriculum described as more flexible (Department of Education 1975)

-Latitude for teachers to accommodate individual student needs, differences, and abilities

-Curriculum was expanded to encompass new social issues such as the concern for civil rights and equality

-More vocational and “alternate” programs for students with social, emotional, and learning disabilities were included in school curriculum more electives were provided for academic students in order to reflect the: “individual” nature of student’s interest (Stevenson 1979)

Thomas (1986)



Delta Chef instructor Julius Pokomandy and his students 1974



Eileen Dailly Minister of Education, 1972-1975.

Politics and Education 1970s

Politics-The NDP Years 1972- 1975 Under Premier Dave Barrett

-In the 1972 provincial election, the BCTF campaigned against the Social Credit party, which was defeated. Whiteley (2017)

1974- Directions for Change -provided a document introduced to the legislature "A measure of success for every student.:" -Changes to senior secondary curriculum. A distinction was made between requirements to graduate and requirements for post-secondary institutions
-A distinction was made between requirements to graduate and requirements for post-secondary institutions. Thomas (1986)

Amendments 1974 Public School Act Decentralization in Education. Districts were permitted to introduce locally developed courses into their schools without first seeking final approval from the Department of Education. (Provided input for change) Commission on education by BCTF 1968 ("involvement: The Key to Better Schools") advocated that education be humanized and personalized. Empowered local school boards to "develop curriculum that meets the needs and interests of a community" diversity of courses. Thomas (1986)

1975- The Social Credit Party, which had dominated BC politics since 1952, continued its rule of British Columbia during the 1980s. Bill Bennett, the son of WAC Bennett, had been elected to power in 1975. He won re-election in **1979 and 1983.** In **1986**, Bill Vander Zalm, former BC Minister of Education, led the Social Credit Party to re-election in **1986.** The Social Credit Party remained in power until **1991**, when it was defeated by the New Democratic Party led by Mike Harcourt.<https://blogs.vsb.bc.ca/heritage/2020/04/14/chapter-eight-the-eighties/> ↗

1975-Pat McGeer, a Provincial Liberal recruited to the Social Credit coalition in 1974, became Minister of Education.

-During his four-year term, McGeer changed the face of public and private education in British Columbia. McGeer developed highly centralized bureaucratic systems to ensure local compliance with government and ministerial mandates and bolstered standardized measures of student achievement through the re-implementation of government examinations.

- In reference to (Kilian 1985) In British Columbia, as across North America, an ideologically conservative "**back-to-the-basics**" core curriculum radically different from that proposed by the NDP was implemented
-McGeer believed that a majority of BC parents wanted a structured curriculum and proof that teachers were teaching, and students were learning. Source: Whiteley (2017)

1977- Education - A "Core Curriculum" is established for provincial schools, from K - 12. The curriculum consists of three categories - "that which must be taught, that which should be taught, and that which may be taught." [106th Annual Report of the Public Schools, p. 10].

<https://curric.library.uvic.ca/homeroom/content/timeline/1950s/1970.htm>

1978-Education- The Open Learning Institute ↗ is established (6 June) by order-in-council to coordinate the development and delivery of distance education in Adult Basic Education, career/technical/vocational programs, and university credit courses

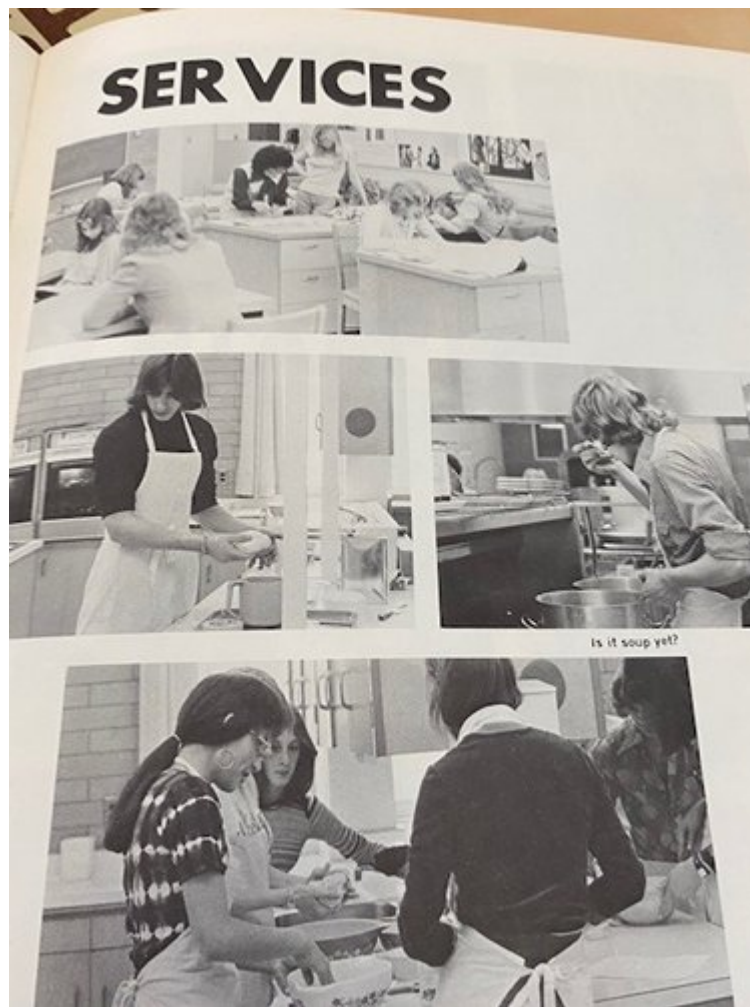
<https://curric.library.uvic.ca/homeroom/content/timeline/1950s/1970.htm> ↗

1970s-(B.C. Ministry of Education 1976-1978) Reports per pupil costs in B.C. had risen beyond general growth of the economy during the 70s. Although enrollment was declining, education expenditures had continued to

increase. Financial accountability became a central issue in educational debate in the 1970s Source: Thomas (1986)



1974-Curriculum was expanded to encompass new social issues such as the concern for civil rights and equality More vocational and “alternate” programs for students with social, emotional, and learning disabilities were included in school curriculum more electives were provided for academic students in order to reflect the:” individual” nature of student’s interest
Source: Thomas (1986)



1979-Revisions were not limited to the workplace for Community Services Programs. Revisions were intended to provide senior students with the opportunity of in-depth study of a particular subject of interest which could relate to future employment. Thomas (1986)

Events & Philosophies 1970s

THESA Journal Jean Irvine (1975) writes, *“Through good teaching of practical skills, a teacher should be able to impart to the pupils values, good judgment, the process of decision making and interpersonal relating. Through motivation and leadership the alert teacher can assist pupils in selecting interesting, practical and purposeful projects relevant to the times. Emphasis on consumerism should be continued in all courses. The need for Canadians to improve their health by changing their present food habits is indicated in the reports of Nutrition Canada, National Survey (1973) and Nutrition Canada, British Columbia Survey (1975) Instruction of food study and practical nutrition from Kindergarten to Grade 12 could be effective in promoting good food habits for improved health. Both Vancouver and Victoria have undertaken some special work in this direction.”* Irving (1975)

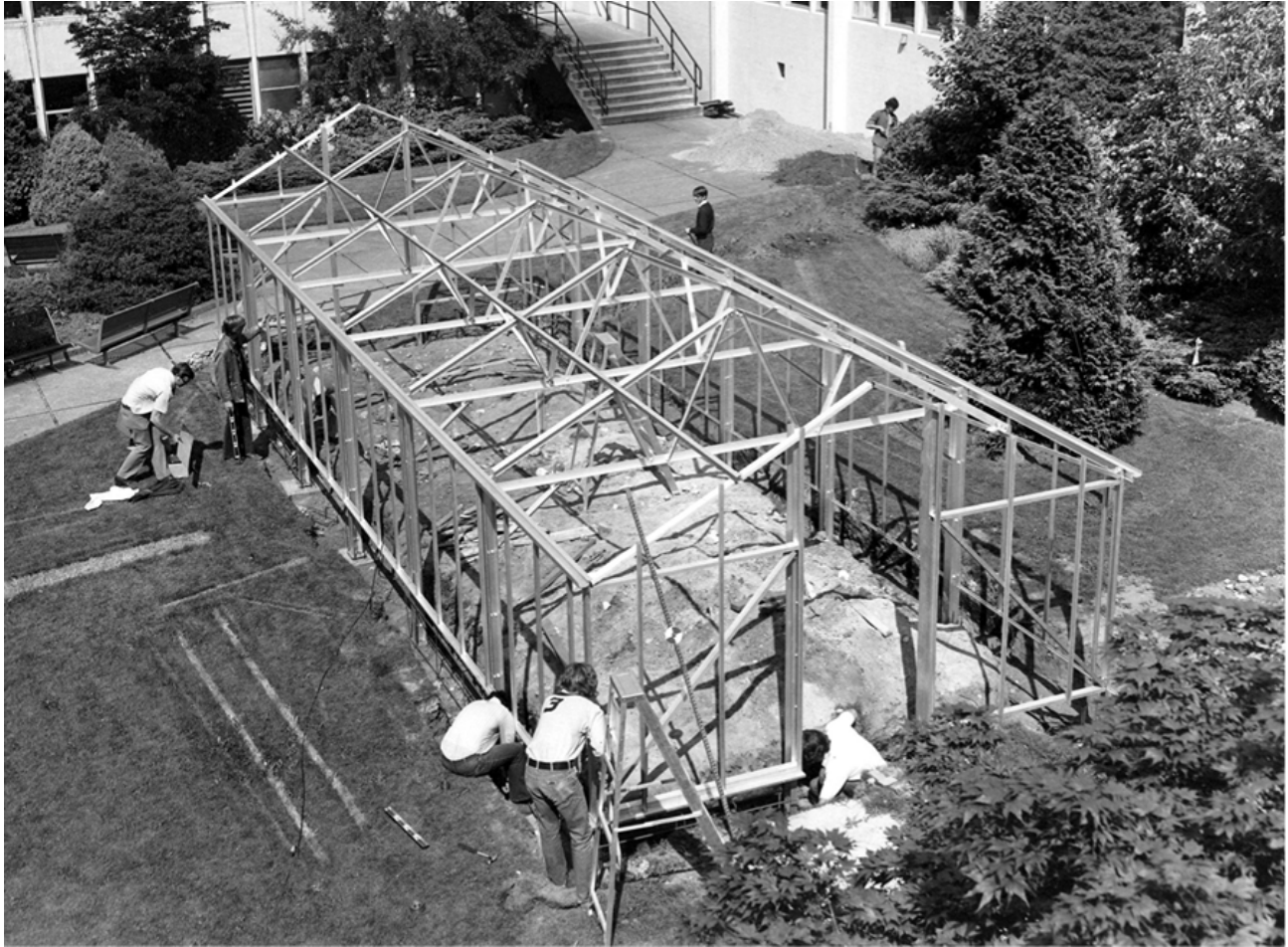
1970s- According to (Stevenson 1979: Tomkins, 1981b) Declining school enrolments, increasing economic instability and financial constraints and a decrease in public confidence in schools. Led to a move toward “accountability” and “back to basics” in education.
Thomas (1986)

1975-British Columbia was facing an economic crisis at this time, with a high rate of youth unemployment. -Satisfying private business needs became a goal of education, with “excellence,” “efficiency,” and “accountability” the new buzzwords in the system (Elliot and MacLennan 1994). Marketable skills training and pre-apprenticeship and pre-employment vocational training programs were developed and instituted (Savage 1988, 16) “to see that high school students had marketable skills to accompany their graduation certificates” (British Columbia Ministry of Education 1978).
Whiteley (2017)

Paper presented by Dante Lupini, Superintendent of the Vancouver School Board at the Annual Joint Conference of the Alberta School Superintendents and the Alberta Education Management Society (Edmonton, Alberta, 1983).

One of the most significant changes influencing school board policy-making over the last dozen years has been the advent of politics. The advent of politics in educational organizations is best demonstrated by the emergence in the 1970s of interest groups. Schools and school boards have become highly targeted by such groups in part because of their high visibility and declining enrollment. In Canada, the 1970s were a decade of growing power in particular among teachers’ associations. As a result of the growth of interest groups, school boards have become highly politicized, and often party-affiliated. As previously routine matters have become increasingly controversial, superintendents have discovered that good decisions are based on an accurate perception of the power and goals of interest groups. With the politicization of school boards, and the increasingly nebulous line between policy and administration, the superintendent’s role now tends to be that of a negotiator designing proposals for maximum acceptability.

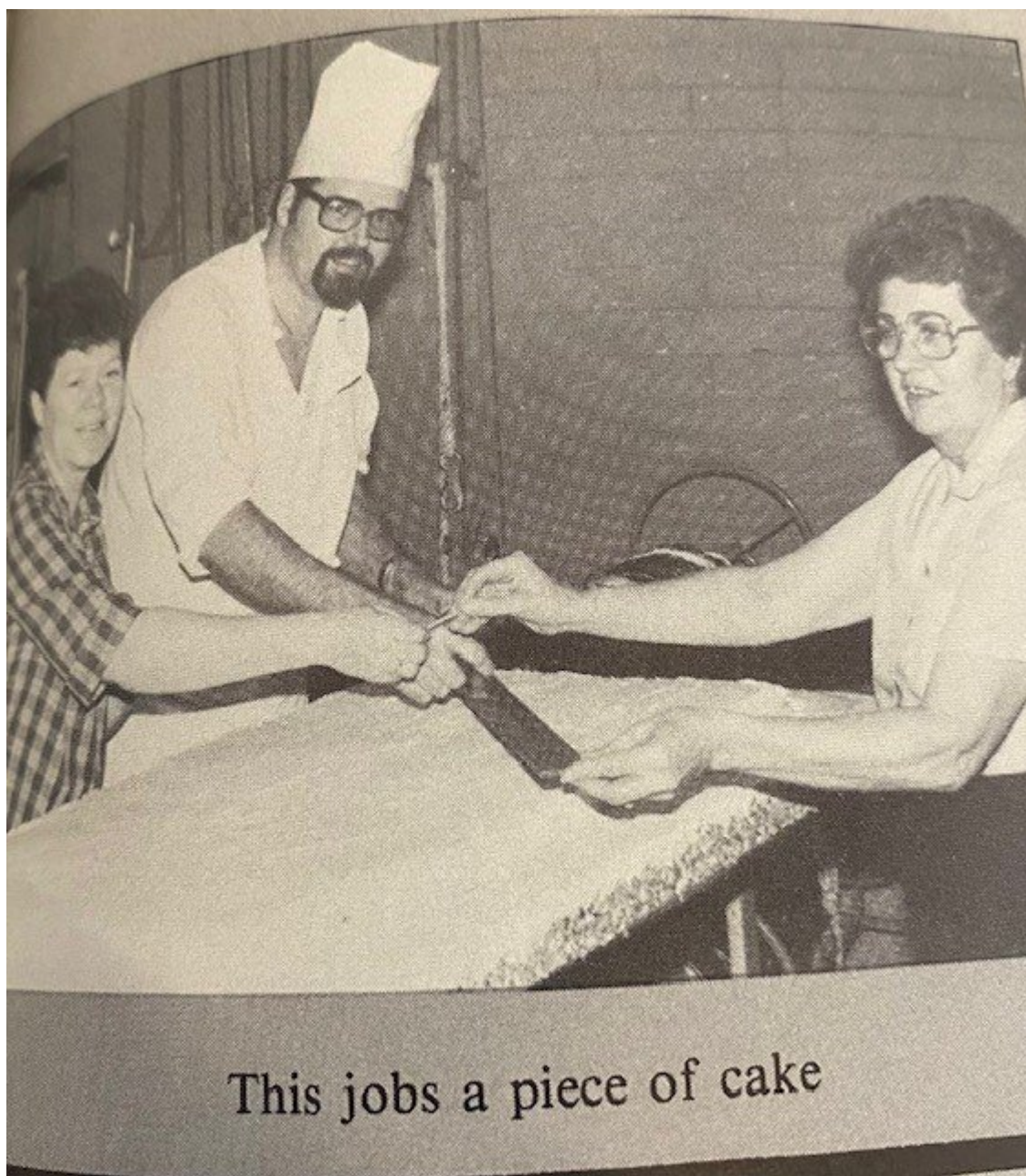
<https://blogs.vsb.bc.ca/heritage/2019/12/23/chapter-seven-the-seventies/> ↗



During the 1970s, the Vancouver School Board faced major challenges:

- The challenge of declining student enrollment.
- The decline would have been greater but for increases in immigration of families from other countries to Vancouver.
- The challenge of meeting the educational needs of a diverse student population.**
 - In addition to meeting the diverse needs of English speaking students, Vancouver public schools were providing services for more and more English as a Second Language students

<https://blogs.vsb.bc.ca/heritage/2019/11/15/7804/> 



Chef Terry Larsen was an Inaugural member of the Canadian Chef Educators Association, a member of the British Columbia Chefs' Association and the Canadian Culinary Federation since 1989 and was honoured with the Chef of the Year Award from the BC Chefs' Association in 2003. <http://bccasa.ca/bouquet-garni-/vol-18-issue-3.pdf>

[1980s] - Era of Cutbacks and Restraint

Culinary Arts in B.C. Schools

1980s

1980-Career Preparation Programs Were Introduced

-Contains its own curriculum separate from the Home Economics curriculum.

-Several Home Economics related areas of study are offered including:

1. Fashion Design and Production,
2. Interior Design
3. Food Services

Thomas (1986)

1984-Revisions to Curriculum in 1984 Eliminates prerequisites for Senior Courses

Thomas (1986)

1986-The Pacific Vocational Institute and the British Columbia Institute of Technology are merged. The new institution became the flagship of trades and technological training in British Columbia.

Thomas (1986)



Politics and Education

1980s

Politics- February 1982: Premier William R. Bennett (leader of the Provincial Social Credit Party) announces a new program to curtail government spending. **The early 1980s** saw British Columbia enter a serious economic recession

Politics- The program, known as ***Restraint***, provokes opposition and great hostility among organized labour groups, including provincial employee unions and the British Columbia Teachers Federation

August 1982: William ("Bill") van der Zalm is appointed Minister of Education and is responsible for implementing ***Restraint*** measures in the education sector <https://curric.library.uvic.ca/homeroom/>

-**Enacted in July 1983, Bill 3**, the Public Sector Restraint Act, severely restricted school spending. School board budgets would be reduced by 25 percent until 1986, schools were required to close for six days during the school year, and teachers' salaries were reduced by 3 percent while pupil-teacher ratios increased ("Trustees Worry about Centralization," Times Colonist, 22 July 1983). Added to these measures were curricular changes as well as decreased local autonomy and increased centralization of funding and decision making.

-Further, between 1982 and 1986, the Ministry of Education was reduced from approximately 750 employees to 350. Whiteley (2017)

1980s- Inflation and Unemployment During a Period of Economic Recession.

- **Cutbacks were applied to all areas.** A move to a more centralized approach to education and development of intellectual skills. More direction on "what should be taught in schools" Ministry introduces a Core Curriculum that outlines basic learnings for all students. Revisions to curriculum in 1984 eliminates prerequisites for senior courses. Thomas (1986)

Education Politics - 1988-The Sullivan Royal Commission Report is published.

-The Provincial Government accepts nearly all of its 83 recommendations, including a blueprint for an innovative curriculum program known as **Year 2000**. <https://curric.library.uvic.ca/homeroom/>

1989- Parent Advisory Councils are recognized at every school, following recommendations from the Sullivan Royal Commission and changes to the Public School Act. PACs take up some of the school-advocacy campaigns formerly conducted by PTAs

<https://curric.library.uvic.ca/homeroom/> 



1983- School Wars!, A term coined by journalists to describe unprecedented hostility between the provincial government and public school workers. Teachers and school support staff take part in a 3 day strike to protest reductions in education funding. The protest is part of a wide organized labour opposition movement known as Solidarity Coalition, consisting of organized labour and community groups, with the British Columbia Federation of Labour forming a separate organization of unions.

<https://blogs.vsb.bc.ca/heritage/2020/04/14/chapter-eight-the-eighties/>

Events & Philosophies 1980s

1970s-1980s Through privatization and deregulation, the Social Credit governments that held office through most of these years transferred much control of the province's economy from the public to the private sector Whiteley (2017)

Larry Kuehn, then president of the BCTF, characterized as “a slow hemorrhage of resources, and a severe psychological battering of everyone who worked in the [education] system,” and led directly to some of the most controversial and divisive times in British Columbia's education history: the “School Wars” of the 1980s Whiteley (2017)

1988 90% of teachers in the province had joined the BCTF, which was certified under the Industrial Relations Act as the official bargaining agent for all BC public school teachers. Whiteley (2017)

[1990s] - An Era of Growth

Culinary Arts in B.C. Schools

1990s

The Rise of Elite District Specified Programs and Choice, 1984–1996

-The Ministry of Education introduced Cooperative Education Programs (Co-op) in **1996**, which were integrated into career programs, but were less specialized than Career Preparation programs.

Source: Ellis, J.B., & Yoon, E. (2019)

Late 1990s, B.C. introduced the Secondary School Apprenticeship (SSA) program, - SSA students receive credits towards graduation for apprenticeship work-based training hours and can qualify for a \$1,000 scholarship

- The Secondary School Apprenticeship (SSA) program was introduced by the Ministry of Education in the early 1990s and aided students in the transition from school to work. SSA students can gain credits towards graduation by working part-time as registered apprentices.

-To assist in student transition and promote collaboration between the K-12 system and post-secondary systems in B.C., the government offered funding for Career and Technical Centres (CTCs) in the mid 1990

Source: Hargreaves (2011)

Skills Canada BC is a non-profit in operation since 1994. Skills BC leads and coordinates youth engagement in trades and technology careers, primarily by arranging Olympic-style competitions on a regional and provincial level in BC

-Skills Canada alumni on Top Chef Canada Siobhan Detkavich, based in Kelowna, is the youngest and first female Indigenous chef to compete on Top Chef Canada (in its ninth season, which aired this year). also competed in Skills Canada while in high school, and placed bronze—something she says opened doors for her as a chef

<https://www.bctf.ca/whats-happening/news-details/2022/01/07/bringing-skilled-trades-and-technologies-into-the-classro> 

1997-BCCASA British Columbia Culinary Arts Specialist Association is created and becomes one of 31 provincial specialist associations in the Province of British Columbia

1997- Bouquet Garni December 8th, 1997, first ever Culinary Arts Specialists Association Newsletter. Volume 1 Issue 1

-The main function of this publication is to establish communication between all members of our association

"It was an exhilarating feeling to have the announcement made at this meeting (PSAC) about the latest PSA, BCCASA. However, with this announcement also came new responsibilities. Your executive worked hard to achieve in a very short time the required documentation to secure our PSA status. Goals needed to be written, budgets decided, accounting and newsletter procedures and policies learned. I am happy to report that we were one of only ten PSAs to have our submissions accepted and per capita grant dedicated." - Susan Leswal, 1997

<http://bccasa.ca/bouquet-garni/-vol--issue-1-.pdf> 

Prescribed Learning Outcomes Revised for Cafeteria Training 11 and 12 Updated Under Applied Skills (1995) (updated in 2011)

-There are no prerequisites for entry to any Home Economics course at any level in grades 8- 12

https://www2.gov.bc.ca/assets/gov/education/kindergarten-to-grade-12/teach/pdfs/curriculum/appliedskills/1998he_cafeteriatrng1112.pdf 

1998-BCCASA Makes Culinary Arts Connections to the K-12 Educational Plan in an attempt to build more credibility for Cafeteria Cook Training Programs

-The education program is designed to meet the needs of all students, including those who face challenges because of geographical, physical, mental, or social factors (p. 1). The government supports multicultural education, which promotes understanding and respect for cultural diversity (p. 2)

- An opportunity for us to increase the awareness and credibility of our programs

-Principles of Learning *learning requires the active participation of the student *people learn in a variety of ways and at different rates *learning is both an individual and a group process (p.1) <http://bccasa.ca/bouquet-garni-vol-1-issue-3.pdf> 



1992- B.C. Agriculture in the Classroom is founded

Politics and Education

1990s

1993 -Education- The Ministry of Education is restyled Ministry of Education, Skills, and Training. The new ministry is responsible for all provincial education programs, from kindergarten to Grade 12, and in the post-secondary sector (colleges and universities.) Art Charbonneau is appointed minister

<https://curric.library.uvic.ca/homeroom> ↗

1994 -Department of Curriculum Studies at UBC was formed in 1994, it included Home Economics Education.

-2007 Dean of Education arbitrarily cancels Home Economics Education at UBC; reinstated after THESA protest.

Source: de Zwart, ML, Smith ,G (2010)

1990s Politics-, an unprecedented number of persons served as Premier of British Columbia. NDP premiers led the BC government from November 1991 to the end of the decade.

Bill Vander Zalm, Social Credit Party (1986 – 1991)

Rita Johnson, Social Credit Party (April 02, 1991 – November 05, 1991)

Mike Harcourt, NDP (1991 – 1996)

Glen Clark, NDP (1996 – 1999)

Dan Miller, NDP (1999 – 2000)

-The economy struggled for much of the decade due in part to a weak demand for the products of the forestry and mining industries.

-One bright spot was the growth of the tourism industry.

<https://blogs.vsb.bc.ca/heritage/2020/04/23/chapter-nine-the-nineties/>

1997-NDP Government Restructure Industry Training and Apprenticeship Commission (ITAC). ITAC was established in November 1997 as a replacement for the former Provincial Apprenticeship Board.

-In addition, the apprenticeship functions of the Ministry of Labour and the Ministry of Advanced Education, Training and Technology were transferred to ITAC.

-Apprenticeship reform. New programs provide for a stronger partnership with industry, expansion to additional trades, increased opportunities for youth to explore apprenticeship programs in high-skilled occupations, and additional funding to make it easier for school districts and industry to participate. Efforts continue to make training more timely and more relevant to community employment needs.

<https://www.cmec.ca/Publications/Lists/Publications/Attachments/6/initiatives.en.pdf> ↗

February 1998 the Ministry of Education, Skills and Training was disestablished and two separate ministries were established: the Ministry of Education (responsible for the K – 12 sector) and the Ministry of Advanced Education, Training and Technology (responsible for post-secondary education)

<https://blogs.vsb.bc.ca/heritage/2020/04/23/chapter-nine-the-nineties/> ↗

Events & Philosophies 1990s

1991-The *School Meals program* is introduced, to provide children in urban schools with nutritious lunch-time meals.

<https://curric.library.uvic.ca/homeroom/content/timeline/1950s/1980.htm> ↗

1990s The term 'Food Literacy' emerged in contemporary nutrition policies and plans as early as 1990 and in published literature from 2001 as the everyday skills, behaviors and knowledge needed by individuals to navigate the food environment and meet their nutrition and health needs.

<https://encyclopedia.pub/entry/11289#:~:text=The%20term%20%27food%20 literacy%27%20 emerged,their%20 nutrition%20and%20health%20 needs> ↗.

1990s- Some Culinary Programs Shutdown in the 1990s

-Princess Margaret Secondary (Surrey) Culinary Program shutdown 1996

-Elgin Park Secondary Culinary Program and Earl Marriott Secondary Culinary Program Shutdown late 1990s

-Stelly's Secondary Culinary Arts Shutdown 1992

(Source: Terry Larsen Lifetime BCCASA Member)

PETER CLOUGH Up Front

School-lunch breakthrough

Fast-food firms in business at Terry Fox secondary

For three weeks now, students at Terry Fox secondary school in Port Coquitlam have been sitting on the best-kept secret in the Lower Mainland.

This one's so sensitive, so hot, that if kids at other schools get wind of it, all hell could break loose. Parents are therefore advised to read today's paper — then hide it.

At Terry Fox secondary, you see, they no longer have a boring old cafeteria where kids trade peanut-butter sandwiches for soggy microwaved Pizzapops. These guys have their own food court.

Terry Fox is the first school in Western Canada to go the whole hog with free-enterprise lunch breaks. Students can choose among Subway, Pizza Hut, Panagopolos, Great Canadian Bagels, White Spot, Kentucky Fried Chicken, Sashimi Sushi, Taco Time and more.

When I heard about this, I thought I'd write something scathing about how we're letting our kids down. What's the point of teaching them the importance of good nutrition — then serving up government-approved KFC in the school cafeteria?

Then the more I thought about it, the more I realized that giving our kids the kind of lunch choices you'd normally find in a shopping mall can only be an improvement.

I mean, school lunches have always been one of the gentler forms of child cruelty, don't you think? The grub at my school was so disgusting that most of it was smuggled out into the yard so we could throw it at one another. Even today, a lot of kids simply ditch mom's lovingly prepared turkey sandwiches in favour of buying fries and



Terry Fox students order food in their corporate cafeteria.

hottdogs in the cafeteria. So maybe the Coquitlam school board isn't selling out — so much as getting real.

"We found that a lot of the kids were going off campus to McDonald's and Wendy's and Pizza Hut," says Art Forester, a food-services expert hired by the board a year ago to come up with a lunch system that would keep parents and children happy — without costing the board any money.

He lined up several fast-food outlets who were willing to sell their products at a discount. He says the early results of the Terry Fox project are so promising that he hopes the food court idea will soon be extended to Pinetree secondary.

Most popular outlet so far: Subway. School kitchen staff were given training by the franchise this summer so they could bake the bread right on the premises. Other restaurants deliver — and their food is then

What do you think?

Give us your comments by phone at (604) 605-2029, e-mail at <provetters@pacpress.southam.ca> or fax at (604) 605-2099. Be sure to spell your first and last names and give your home town.

served under one of several corporate logos that hang in the cafeteria.

Forester's mandate is to break even, but he's hoping to make a small profit.

"I believe you should probably make little bit," he says. "Why not generate your own money and upgrade your facilities with that? Why should the taxpayers have to subsidize food services?"

He points out that most high-school kids today are sophisticated consumers, capable of choosing between junk food and healthy sandwich or salad. And, he says there's nothing to stop them from bringing their own lunch.

But Kathleen Thomson, president of the Coquitlam Teachers Association, says it has some serious concerns, not only about nutrition, but about the growing influx of corporate sponsors in our school system.

"Children are a captive audience and return for these food choices the companies are asking that the school boards promote their product," she says. "It's an issue that school boards across Canada are going to have to grapple with."

So what do you think? Is the Coquitlam school board doing the smart thing? (Is this the thin end of The Flying Wedge? Give us a call on our What Do You Think line.

1999- Province Newspaper School Lunch Breakthrough: Fast Food Firms in Business at Terry Fox Secondary
Writer Peter Clough:

-School District #43 brings fast food outlets into Senior High Schools allowing corporate fast-food advertising and food sales for profit in schools

- Food Services Coordinator Art Forster hopes to profit and provide students with what they want

-BCCSSA Chairman Chef Pierre Dubrulle: In response writes a letter to the editor: in defense of culinary programs. -He identifies that selling out for profit to fast food corporations has shortchanged students and has undermined the work that is being done in over 55 teaching kitchens in the province of B.C.

-Dubrulle identifies that several high-profile internationally known local chefs started their roots and passion for cooking in B.C. high school cooking programs

-Culinary programs have much more to offer than health food options.

Source: Attached documents,

Province Newspaper Article September 24, 1999

https://www.bctf.ca/docs/default-source/publications/publications-teacher-magazine/teacherv13n6apr2001.pdf?sfvrsn=313e6864_1

[2000s] - A Political Era



2005-Industry Training Authority- ITA (ACE-IT) New

-A Dual Credit Enrollment for High School and Post-Secondary Apprenticeship Credits

-Professional Cook Level 1

offered in many B.C. Secondary Schools using several different formats of instruction and delivery timelines designed to meet the needs of each school districts

Models of Instruction Include:

1.Program is delivered by a post-secondary institution on campus or on a school district site,

2.Both the post-secondary institution and the school district deliver part of a program;

3.School district delivers the whole program under the post-secondary partner's supervision; and School districts become designated to offer ACE IT programs themselves without a postsecondary partner

-The funding formula gives an initial payment of \$1,000 for each student registered in a technical training program that leads to Level One (or equivalent) certification. A second \$1,000 is paid for each successful Level One or trade credential (Industry Training Authority of British Columbia, 2009a) Hargreaves (2011)

Culinary Arts in B.C. Schools

2000s

2004- the B.C. Ministry of Education introduced a new graduation program which maintains high standards for graduation but offers students more choice and gives schools, boards and authorities greater autonomy and flexibility to innovate (B.C. Government, 2008; Business Council of British Columbia, 2003).

Source: Ellis, J.B., & Yoon, E. (2019)

2007-Localizing Food in Teaching Kitchens:

BCCSSA Newsletter: Alison Bell, Chef Instructor David Thompson Secondary

The Wave of the Future, embedding local food into your program delivery:

"As Chef Instructors we are in the enviable position to be able to make changes in food knowledge. Each day in our Teaching Kitchens, we are not only teaching the students who have enrolled in our programs about food preparation, while fostering a love and respect for food, we are doing this with the entire school community."

<http://bccasa.ca/bouquet-garni/-vol-9-issue-3.pdf> ↗

The BC Agriculture in the Classroom Foundation (BCAITC) was founded in 1992.

Since 2009 Together with the BC Culinary Arts Association, BC agricultural commodity groups, and BC producers, start delivering fresh, BC grown product five times a year

-**Take a Bite of BC** program starts with 14 schools in the first year to over 50, impacting over 6,700 Culinary Arts students directly and influencing an additional 65,000 students to eat local BC grown and prepared dishes on a regular basis in their school cafeterias. Source: <https://www.bcaitc.ca/take-bite-bc> ↗

2008- Project Chef: Cooking Program for Students Grade 4-5 by Barbara Finley

-an experiential, curriculum-based school program

-The program was initiated in the winter and spring of **2008** when Project CHEF taught 600 children about healthy food choices and how to prepare the food themselves.

Source: BCCSSA Bouquet Garni Newsletter Submitted by: Dover Bay Secondary Chef Eric Macneill

<http://bccasa.ca/bouquet-garni/-vol-11-issue-2.pdf> ↗



2002- First Chef Instructors graduate the UBC Bachelor Education Program

-UBC Courses: Daniel Lesnes, and Pierre Dubrulle, Graduate the UBC Ed program in November, after seven years of study.

-Pierre encouraged others taking or starting the program to persevere, as certification is worth it in the end.

-Pierre and Daniel will continue to try to get credit for the CCC program for past, present, and future UBC program candidates.

-Pierre Dubrulle "We should pay attention in the near future to any hints of rumors about privatizing our teaching kitchens." <http://bccasa.ca/bouquet-garni-vol-6-issue-1.pdf>

Politics and Education

2000s

2001- Liberal Government Cuts- Funding for health care and education is tightened. Affects some home economics programs as budgets are frozen or even reduced. M.L. de Zwart, G. Smith, (2010)

2002- BCCASA PSA President's Pierre Dubrulle Message: *"Culinary Arts programs are not as secure as they once were. My message to you is that we should not be afraid of change, after all the food and hospitality industry is built on change."*

"Let us review our priorities and set new goals. One of the consequences of this new era is the closure of some of our programs"

<http://bccasa.ca/bouquet-garni/-vol-5-issue-3-.pdf>

2005- ACE IT programming generally requires school districts, post-secondary training providers (usually public colleges) and local industry to work together, which strengthens the transition process to post-secondary institutions and the workforce

Source: Hargreaves (2011)

2005-New Guidelines for Food and Beverage Sales in B.C.

- to be implemented by **2008** school year

http://www.health.gov.bc.ca/library/publications/year/2005/guidelines_sales.pdf

2006- In the year 2000 the BC Ministry of Education

-Gave SD42 School District, the mandate to build and operate a new High School with an emphasis on Trades and Technology

-Peter Brine, Daniel Lesnes, and Pierre Dubrulle, the Chefs Instructors for District 42 formed a committee whose job was to design and furnish a new state of the art Teaching Kitchen

-Post Secondary Culinary Program offered at SRT a partnership with VCC Culinary

<http://bccasa.ca/bouquet-garni/-vol-9-issue-1.pdf>

2008-Defining Who We Are In response to new B.C Guidelines for selling food and beverages in schools

" What we are looking to do is to show how a healthy lifestyle can be enhanced by delicious meals made from scratch in our kitchens....We care too much about taste to advocate the use of fake, processed foods. We believe in the purity of flavor." <http://bccasa.ca/bouquet-garni/-vol-11-issue-1.pdf>

2008- Eric MacNeill BCCSSA President's message*"The reason it is important to have a vibrant specialty association is to share concerns and ideas and celebrate successes with like minded colleagues in an otherwise isolated working environment. I will get to the concerns and ideas later but would like now to focus on our successes."*

<http://bccasa.ca/bouquet-garni/-vol-11-issue-1.pdf>

Events & Philosophies 2000s

2002 -A Future for Learners, Report of Select Standing Committee on Education, concludes the education system was over-regulated and encumbered by collective agreements. **Public Education Flexibility and Choice Act (2002)** sets class size of 30 as average across districts, not individual classes.

-Larger classes present safety and pedagogical concerns for home economics teachers.

Source: de Zwart,ML, Smith ,G (2010)

2004, the B.C. The Ministry of Education introduced a new graduation program which maintains high standards for graduation but offers students more choice and gives schools, boards and authorities greater autonomy and flexibility to innovate (B.C. Government, 2008;)

Source: Hargreaves (2011)

2006- Bill 33, limiting class size to 30 and no more than 3 students with Individual Education Plans, but providing no extra funding to implement it, is passed. Continued concern about safety and learning conditions

Source: de Zwart,ML, Smith ,G (2010)

2007-Farm to School BC started with one pilot farm to school salad bar program at Dragon Lake Elementary School in Quesnel BC in collaboration with Northern Health.

-**2014**, the first Farm to School BC Regional Hubs were established in three regions: Capital, Kamloops, and Vancouver.

-**2018**, three more Regional Hubs were established: Surrey, Northwest, and Nanaimo North (renamed Central Island in 2020/21).

- **2021**, Farm to School BC expanded to include a North Central Regional Hub and a pilot Regional Hub in the Sunshine Coast.

<https://farmtoschoolbc.ca/about-us/what-is-farm-to-school/> 



2000-October Food Network Canada is launched

<https://www.google.com/search?>

[q=food+network+canada+history&rlz=1C1GCEB_enCA938CA938&biw=1026&bih=565](https://www.google.com/search?q=food+network+canada+history&rlz=1C1GCEB_enCA938CA938&biw=1026&bih=565) ↗



2008- BCTF and TQS does not recognize culinary education towards teaching category 5+

-Eric MacNeill BCCASA President's message: *"They do not recognize the trades as valuable and embrace the old school of thought that academia is the only, legitimate form of education."* <http://bccasa.ca/bouquet-garni-vol-10-issue-3.pdf>



2001-2017-Politics-Timeline of dispute between B.C. Teachers' Federation and B.C. government that has lasted more than 15 years

[Timeline of dispute between BC Teachers' Federation and BC government | Vancouver Sun](#)

- Successive neoliberal governments led by **Gordon Campbell** and then **Christy Clark** implemented multiple school closures and further restrictions on school board finance and control resulting in the loss of jobs and school services, and the battles resumed: teachers mounted a province-wide political protest in **2002**, a ten-day strike in **2005** when government brought in legislation to impose an agreement, and a three- Let's Talk about Schools 37 day strike in **2014** as part of pressure for a negotiated settlement (BCTF 2016). Source: Whiteley (2017)

[2010s] - An Era of Cutbacks and Realignment

Culinary Arts in B.C. Schools

2010s

New Professional Cook Level 1 Program Guide, Course Outline and Student Resource Package Implemented in 2010

- Program now includes a 5.5 hour practical cooking exam for each level
- Program is officially rebranded as ACE-IT Accelerated Credit Enrollment,
- Dual credit program for post secondary and high school credits

The Ministry has designated the following six courses for schools to deliver a Professional Cook 1:

Cook Training Level 1 11A

Cook Training Level 1 11B

Cook Training Level 1 11C

Cook Training Level 1 12A

Cook Training Level 1 12B

Cook Training Level 1 12C

<https://www2.gov.bc.ca/assets/gov/education/kindergarten-to-grade12/teach/pdfs/curriculum/appliedskills/2010> ↗

2010s -More Online Teaching Resources and Recipes Become More Accessible.

- Expansion of websites like Youtube, Food Network, Rouxbe and Online Cooking/Baking Textbooks make it easy to access information.

2012- BC Open Textbook Project creates “Working in the Food Service Industry,” a free resource that was developed to support the training of students

and apprentices in British Columbia’s food service and hospitality industry.

[https://open.bccampus.ca/browse-our-collection/find-open-textbooks/?](https://open.bccampus.ca/browse-our-collection/find-open-textbooks/?search=cooking&filter=&contributor=&subject=)

[search=cooking&filter=&contributor=&subject=](https://open.bccampus.ca/browse-our-collection/find-open-textbooks/?search=cooking&filter=&contributor=&subject=)

2014-Professional Cook Level 1 Course Outline Revised

<https://www.itabc.ca/sites/default/files/program-information/pc1-program-outline-feb-2014.pdf> ↗

2014- Practical Assessment Examination Revised For Professional Cook

https://www.itabc.ca/sites/default/files/docs/cook-assessment-information-with-rubric-august-2016_1.pdf ↗

2016- Course Names Changes Cafeteria Cooks Training becomes Culinary Arts

New course codes

Culinary Arts 10 ADST * New

Culinary Arts 11

Culinary Arts 12

Career Education

-For the first time, Teaching Chefs have a say in updating the curriculum for Culinary Arts 10-12 courses.
BCCASA teaching chefs provide input into the revised documents

-First People's food protocols, ethics of cultural food appropriation, ethical, social, and environmental considerations related to commercial waste management and recycling.

-New course content now included for Culinary 11

BC agricultural practices

literacy as it pertains to culinary studies

-Ethical, social, and environmental considerations

-Food security and sustainability -Dietary restrictions and food allergies

New course content now included for Culinary 12

-Focus on the skills and content knowledge required for menu design and execution in commercial food preparation -Includes exploration of career opportunities both directly and indirectly related to culinary arts

<https://curriculum.gov.bc.ca/sites/curriculum.gov.bc.ca/files/pdf/tools/curriculum-comparison-guide.pdf>

2016- VSB Cafeteria Operations Review

-Major changes were recommended for the operational structure of the VSB teaching kitchens.

-Declining enrollment, challenges in finding qualified teachers to run the programs, teachers professional autonomy within their classrooms, and the overall expense of the programs were discussed.

-The result is that now only 4 of the previous ten teaching kitchens are still in operation

<http://www.iuoe963.ca/wp-content/uploads/2019/11/Kathleen-Ponsart-Report-2016.pdf>

2018- WorkSafeBC Updates Online Resources for Cooks Kitchen Safety: Focusing on Safety

<https://www.worksafebc.com/en/resources/health-safety/videos/kitchen-safety-focusing-on-safety?lang=en>





Learning to Cook - The Young Chefs of Tomorrow

Hands-on experience is valuable in many facets of life, and this is especially evident for the 3,500 culinary arts students actively participating in the Take a Bite of BC program in thirty secondary school teaching kitchens throughout B.C. The culinary arts classes attract students that are looking for more than basic cooking skills so they can pursue careers in the food or hospitality industries, as well as students who are searching for something different to do that doesn't require sitting in a classroom. In addition to teaching students about making informed food choices, the program also acts as a catalyst to promote careers in agriculture as viable and desirable career choices.

WWW.3BLMEDIA.COM

Politics and Education

2010s

2011-Walnut Grove Secondary School program closed down due to budget cuts

BCCASA President Eric Macneill *"Powers that be do not see the value in programs like ours."*

"Walnut Grove Secondary School is the only school in the Langley District with a culinary arts program. Any student in that district wishing to take culinary arts in order to enhance a career in cooking would have to go elsewhere, limiting the opportunities to pursue such a career. "

Source: BCCASA Bouquet Garni Newsletters

<http://bccasa.ca/bouquet-garni/vol-13-issue-3.pdf>

School Program Closed Down Due to Budget Cuts

BCCASA President Eric Macneill

"I feel at times that our own survival is at stake. I am aware of four culinary arts programs closing in recent times: Walnut Grove, Aldergrove, North Vancouver's only program and North Peace Secondary"

Source: BCCASA Bouquet Garni Newsletters

<http://bccasa.ca/bouquet-garni/vol-14-issue-2.pdf>

2013- Guidelines for Food and Beverage Sales in B.C. Revised

- No funding provided to help implement new guidelines
- Schools and School PACs rely on fundraising events to fund school initiatives that are generally under funded by the BC government

2014 - BC School Strike, teachers start a series of rotating strikes on May 26, that extends all the way to the following school year. The strike ends September 18. Many culinary arts teachers were concerned about the closure of their kitchens due to the high cost associated with running their programs. [B.C. teachers' strike: The timeline - BC | Globalnews.ca](#)

Budget cuts in 2015 reduced the provincial school district share by \$29 million,

- Resulting in more school closures (bringing the total to 250), as well as fewer education assistants, cuts to specialist teachers, and reduced school bus service.
- A further 25 million education dollars were cut from the 2016 budget. However, forced to back down after months of pressure from school districts, teachers, parents, and the public (and amid calls from the BCTF to reduce or eliminate private school funding, which had hit an all-time high of \$358 million in 2015), in May 2016, the government "returned" \$25 million to provincial school districts ("BC Kicking in \$25 Million to Aid School Budget Shortfalls," (Vancouver Sun, 1 June 2016): a "School War" averted?

Source: Whiteley (2017)

2016- Shirley Bond, Minister of Jobs, Tourism and Skills Training and Minister Responsible for Labour

"The updated Youth Trades Training Programs will give students earlier opportunities to learn about the trades, will provide a clear path for students to discover, explore, train and work in the trades, and will ultimately yield better outcomes, including higher transition rates into full apprenticeships. With nearly one million job openings expected in the province by 2025, we need to ensure that students and their parents are aware of the diverse career opportunities available in B.C. for in-demand jobs."

<https://news.gov.bc.ca/releases/2016JTST0152-001775>

2016- Education-- Changes to the BC Curriculum

- The updated ITA Youth Trades Training Programs will help meet the Blueprint commitment of reaching 5,000 more students by 2018-19.

<https://news.gov.bc.ca/releases/2016JTST0152-001775>

**-Youth Training in Trades (formerly ACE-IT) ITA Youth
Discover, Explore, Train**

is an engaging program in which students use hands-on learning to acquire skills and knowledge related the culinary arts and baking

<https://youth.itabc.ca/programs/train> 

Education- New Online Teacher Resources Package

Cook

<https://mytrainingbc.ca/youthexploreskills/activity/Cook/CookBook.pdf> 

Baker

-BCCASA, THESA and VUI collaberate to develop baking resourse

<https://mytrainingbc.ca/youthexploreskills/activity/Baker/BakerBook.pdf> 

FAQs For Students ITA

-The program names were changed to create more clarity for students, educators and parents. Acronyms such as ACE IT (Accelerated Credit Enrollment in Industry Training) were long and difficult to explain. The new names better reflect how students move through trades programs, plus they are easier to remember

<https://youth.itabc.ca/faq-for-students/> 

2017 - For the first time ever, Culinary Arts instructors are involved in creating the curriculum that is used in their classes. Trevor Randle and Brian Smith worked in collaboration with an ADST coordinator to include language relevant to teaching kitchens and their students.

<http://bccasa.ca/bouquet-garni-/vol19-issue-3.pdf> 

2018- Accessibility funding gives students the tools to succeed

-The access to baking and kitchen careers pilot program at Vancouver Community College will provide eight students on the autism spectrum with foundational skills in baking and basic food preparation.

<https://news.gov.bc.ca/releases/2018AEST0081-001184>

Events & Philosophies 2010s

2010-High School Cafeteria Boasts Local on the Menu: By Madeleine Greey – The Canadian

-Local food is also inspiring a new breed of culinary program where students learn knife skills and food safety while gaining a much deeper appreciation of the origins of their food.

Source: BCCSSA Bouquet Garni Newsletter Article submitted by Gulf Island Secondary Chef Al Irving

<http://bccasa.ca/bouquet-garni/-vol-12-issue-3.pdf>

2011-“In Praise of Chef Aids”

-Dover Bay Secondary Chef Eric Macneill President's Message:

“Our Chef Teaching Assistants, at the risk of sounding cliché, are the unsung heroes of our profession. They are the backbone of our operation and when our program is being showcased at school banquets and functions don't forget to mention them.”

Source: BCCSSA Bouquet Garni Newsletter

<http://bccasa.ca/bouquet-garni/-vol-13-issue-2.pdf>

2012- Farm Fresh Food in Classrooms

-Using locally grown produce is a recipe for success for Surrey students, business and agricultural industry.

BCAITC, a non-profit organization, was able to bring the chefs and the producers together, and that

partnership has blossomed into the current program that is now running in 37 schools provincially (2012)

<https://www.peacearchnews.com/community/farm-fresh-food-in-classrooms/>

2013- Season 3 Top Chef Winner Matt Stowe thanked and credit the man who gave him his start – his high

school culinary arts teacher, Guy Ethier an inspiring culinary teacher at Lord Tweedsmuir Secondary School in Cloverdale

-Matt is currently the Executive Director of Culinary for Joey's Restaurant

<https://www.surreynowleader.com/community/cloverdale-cooks-up-canadas-top-chef/>

2013- Article in the Globe and Mail: If everyone wants to be a celebrity chef, who will work in restaurants?

-Chefs are now major influencers - The Food Network has been a major factor in the increased popularity of culinary schools, but its influence is a double-edged sword: While it fills spots, bringing in much-needed money, it doesn't prepare students for the demands of the trade.

<https://www.theglobeandmail.com/life/food-and-wine/food-trends/cooking-school-students-battle-wait-lists-and-demands-of-the-industry/article22653738/>

2014 - BC Culinary Arts programs begin to use social media in more active ways to engage with their

students. Chefs are using twitter, instagram, facebook and personal blogs to connect with their students and share the great work they are doing in their kitchens.

<http://bccasa.ca/bouquet-garni/-vol-17-issue-1.pdf>

2014-Delta Secondary Cafeteria program in jeopardy due to budget cuts

-School Board faced a 3.28 million dollar shortfall

-Potentially cutting the cafeteria program at the Delta Ladner high school caused an uproar of support

-Over 1000 signatures in favor of saving the program

-BCCASA Trevor Randle speaks to the school board on behalf of Chef Lori Pilling.

<https://www.surreynowleader.com/news/delta-secondary-cafeteria-p>

2014- B.C. Teachers Strike

- Liberal government tried to divide public opinion and stick it to teachers by offering parents \$40 a day for the duration of the strike. <https://globalnews.ca/news/1485222/b-c-parents-to-receive-40-per-day-per-child-under-13-if-teachers-strike-drag-on/>

2015- Earl's Culinary Development Chef Ryan Stone: “My high school instructor, Pierre Dubrulle was definitely a big influence on me and played a major role in getting me into the industry.

[Chef Ryan Stone of Earls Kitchen and Bar Interview - Hedonist / Shedonist \(hedonistshedonist.com\)](http://ChefRyanStoneofEarlsKitchenandBarInterview-Hedonist/Shedonist(hedonistshedonist.com))

Teacher mentorship story and connecting and supporting students to pursue their passions.

<http://bccasa.ca/bouquet-garni/-vol-13-issue-3.pdf>

2018- BC's (Not So) Great Apprenticeship Training Experiment: A Decade Reconsidered 2004-2014

-Prepared for the BC Federation of Labour

-A continued 'narrowing and shallowing' of the trades training system carries the major risk that the workforce may not have the depth and breadth of skills

https://bcfed.ca/sites/default/files/attachments/BCFED_apprenticeship_training_reprint_Feb_2018_web.pdf

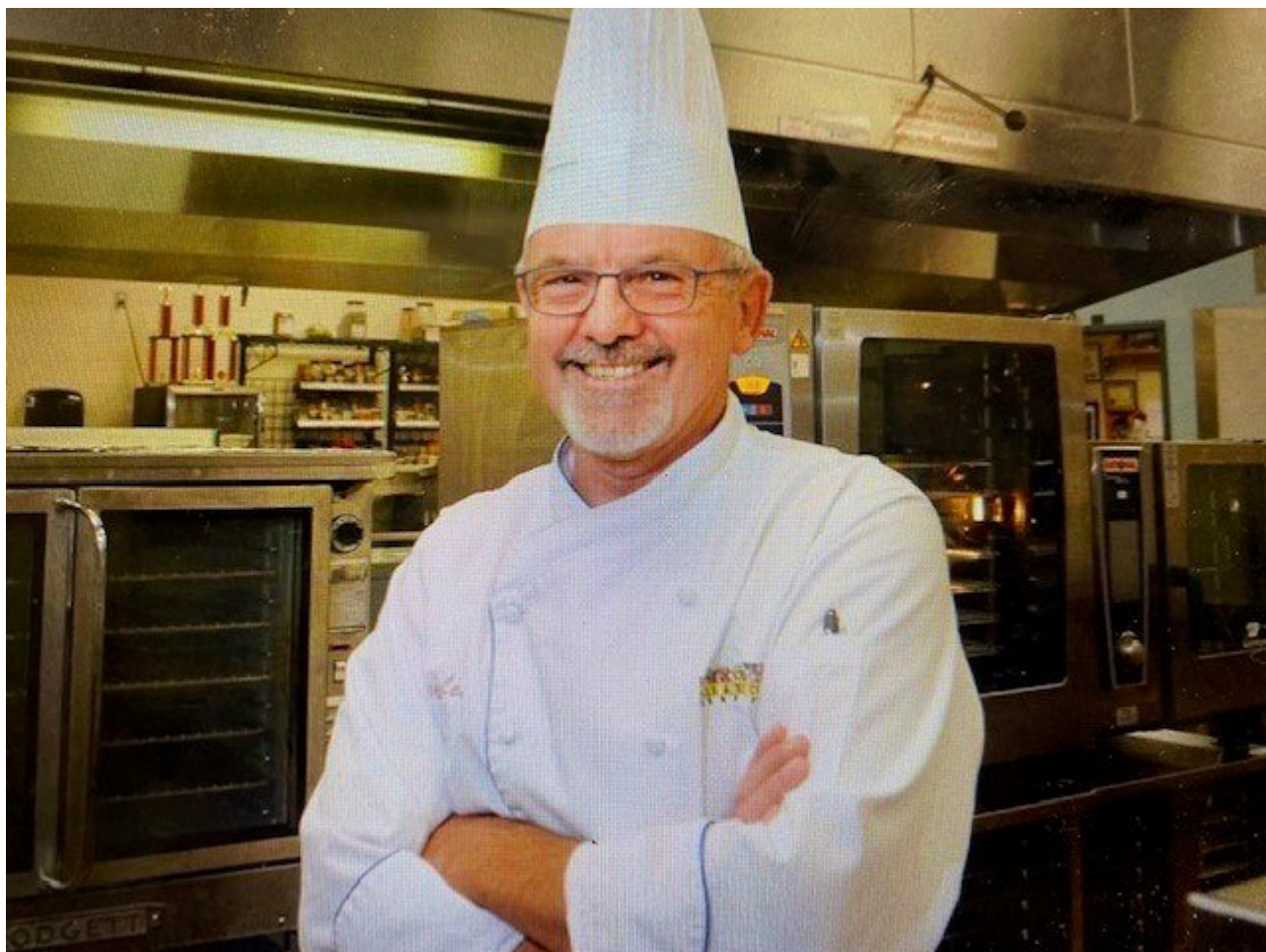
2018 - Hudson Campbell, student of THSS, competes on Chopped Canada: Teen at the age of 14.

<http://bccasa.ca/bouquet-garni/-vol-20-2.pdf>



1995-2022- Most teaching chefs in B.C are now fully certified teachers as several have completed the Career Education: Chef Specialization Teacher Training Program at UBC over the past 27 years

<https://www.calendar.ubc.ca/vancouver/index.cfm?tree=12,202,320,684>



2019- BCCASA President Trevor Randle Message: *This June we say good luck and farewell to a Chef Instructor who is synonymous with BCCASA and cuisine education, a true inspiration and mentor to myself and countless others. Daniel Lesnes has been a guiding force for BCCASA as well as the advancement of Chef Instructors for decades. Aside from his unparalleled passion for cuisine and education, Daniel was one of the O.C.s (Original Chefs) who had the vision for BCCASA and recognized very early that Culinary Arts is an entity by itself and needed to be recognized as such*
<http://bccasa.ca/bouquet-garni/-vol-21-issue-3.pdf>



2018-SRT-VCC Culinary Program student wins gold at the Skills Canada Nationals.



Chef Instructors and Culinary Students Collaborate for Community Events



Culinary arts programs on the chopping block to save Vancouver School Board money

A report commissioned to help save the Vancouver School Board money suggests cuts to the culinary arts programs.

BC.CTVNEWS.CA

2019- Jody Vance: Rumours that the Vancouver School Board is considering changes to its cafeteria program had better just be that – rumours.

-my first Cafeteria Class with Julius Pokomandy. This now legendary BC chef masterfully guided students through the culinary arts. We learned to work as a team, to deadline, with multiple plans (recipes) followed.
<https://theorca.ca/resident-pod/out-of-the-frying-pan/> 

2019- Former School Board Trustee of the Vancouver School Board Patti Bacchus: VSB food programs should be improved, not cut

“VSB should be looking for ways to enhance and expand opportunities for students to learn where food comes from and how to prepare and share it.”

-The VSB's school kitchens didn't escape the impact of 16 years of B.C. Liberal's inadequate funding for public schools, any more than teacher salaries and general school maintenance did. They all fell behind and left an expensive backlog that needs catching up, and that won't come cheap.”

<https://www.straight.com/news/1328301/patti-bacchus-vs-b-food-programs-should-be-improved-not-cut> 

[2020s] - The Era of Covid

Culinary Arts in B.C. Schools

2020s

2020- ITABC Practical Assessment Examination For Professional Cook Trades Updated

https://www.itabc.ca/sites/default/files/Cook-Practical-Assessment-General-Information-Levels-1-2-3-Jan-2020_v2.pdf

2020- B.C. Open School

-Currently offers the following food related courses online:

1. Food Safe Level 1
2. Food Safe Level 1 refresher course
3. Food Safe Level 2
4. Introduction to Food Microbiology

<https://openschool.bc.ca/online/>

2020- Youth Explore Trades Cook Activity Plan

<https://mytrainingbc.ca/youthexploreskills/activity/Cook/CookBook>

2021- How to Work in a Commercial Kitchen:

Prince George Secondary to get three new culinary courses (locally developed course)

- (April 27), School District 57 (SD57) board of education approved three new board authorized courses during its public meeting,

[Prince George Secondary School gets three cafeteria classes - Prince George Citizen](#)

2022- BCCASA Executive Requests New Course Codes

This will allow students wanting to take more Culinary Arts Electives the choice.

- Baking & Pastry 10 Fundamentals
 - Baking & Pastry 11 Production
 - Baking & Pastry 12 Production Development
 - Culinary Arts 10-A Beginner Fundamentals
 - Culinary Arts 10-B Intermediate Fundamentals
 - Culinary Arts 10-C Advanced Fundamentals
 - Culinary Arts 11-A Beginner Production
 - Culinary Arts 11-B Intermediate Production
 - Culinary Arts 11-C Advanced Production
 - Culinary Arts 12-A Beg. Product Development
 - Culinary Arts 12-B Int. Product Development
 - Culinary Arts 12-C Adv. Product Development
- <http://bccasa.ca/bouquet-garni/-vol-24-issue-3-1.pdf>

Politics and Education

2020s

2022-Vancouver School Board Proposed Food Framework- 2022 Vision for Food in VSB Schools

[https://www.vsb.bc.ca/District/Board-of-Education/food-framework/Documents in/VSB%20Food%20Framework%20V2.0%20Final.pdf](https://www.vsb.bc.ca/District/Board-of-Education/food-framework/Documents/in/VSB%20Food%20Framework%20V2.0%20Final.pdf) 

2022 - B.C. proposes new School Food Guidelines that receive pushback from parents and teachers alike. The Guidelines are still in the consultation process with all the stakeholders.

<https://www.cbc.ca/news/canada/british-columbia/bc-new-school-guidelines-food-policing-1.6409488>

2022- Government of Canada opens consultations with Canadians on a national school food policy

OTTAWA, ON, Nov. 16, 2022 /CNW/ -One in five children in Canada are at risk of going to school hungry on any given day. School meal programs can help reduce hunger and food insecurity, improve children's access to nutritious food, improve academic outcomes and achievement, and help support families by reducing food costs.

"Every child should have access to the healthy food they need to grow and learn. I am looking forward to hearing Canadians' diverse views on what they want and need out of a school food policy. A national approach to school food has the potential to improve the overall health of our children as they learn, leading to better futures for them and for Canada."— Minister of Families, Children and Social Development, Karina Gould

[Government of Canada opens consultations with Canadians on a national school food policy \(newswire.ca\)](https://www.newswire.ca/news-releases/government-of-canada-opens-consultations-with-canadians-on-a-national-school-food-policy-2022-11-16-101624282) 



2022- BCCASA Celebrates 25 years as a Provincial Specialist Association.

25 Years BCCASA Advancements

- Voice at the BCTF Level
 - Seat at the PSAC Table
 - Voice With Ministry Of Education
 - Multiple Media Opportunities
 - 1st Time in History Writing Our Own Curriculum Sources to Write Provincial Resources
 - Chef Instructors moved from Letter of Permission to B.Eds, to M.Eds.
 - Teaching Through a Pandemic
 - Teacher Awards
- (Courtesy presentation by Trevor Randle at the 2022 BCCASA Conference 25 year PSA)



2022- Take a Bite of BC BCAITC
Connecting Students to Agriculture
<https://www.bcaitc.ca/take-bite-bc> 

Events & Philosophies 2020s

March 2020- Covid 19- Shuts down B.C. Schools. Teaching Chef's Pivot and Refocus. Online Education resumes for the rest of the school year.

-Teaching Chefs collaborate to create online resources for teaching a normally very hands-on course and move to an online class format for the remainder of the school year.

BCCASA President Trevor Randle Message *Thank you to every member for all the work and effort you have put in since March to adapt such a hands-on course such as culinary arts to work in an on-line environment. It has been a true pleasure learning what so many of you have done to keep students engaged, connected and positive through all of this. Each culinary arts class is so very different thus, the creative, online solutions have been equally as unique.*

<http://bccasa.ca/bouquet-garni-/vol-22-issue-3.pdf> ↗

Covid-19 Response by Teaching Kitchens Culinary Arts Programs

SD#42 Covid-19 Hamper Program

<https://www.sd42.ca/district-highlight/community-continue-vulnerable/> ↗

Centennial Secondary school Culinary Arts packages up food hampers for distribution to Tri-City food banks in a partnership between School District 43

<https://www.tricitynews.com/local-news/a-race-to-get-food-on-tables-as-covid-fallout-hits-tri-city-families-3121008> ↗

New West Secondary school lunch program helps families through COVID-19 pandemic

<https://www.newwestrecord.ca/local-news/new-west-school-lunch-program-helps-families-through-covid-19-pandemic-> ↗

Culinary Arts through the decades

Culinary Arts arrived in B.C. schools in the 1960s. Primarily focused on practical training for boys, as they were not allowed to take Home Economics, the late 60's saw the very first teaching kitchens built in the province. An expansion and restructuring of Home Economics and cafeteria courses in the 1970's made all these classes now available to male and female students. School districts were granted the ability to offer courses specific to their communities needs and there was a greater focus on the individual needs of the students. The 1980's ushered in a period of economic recession and fiscal restraint across British Columbia. This led to a more unified and politically active BCTF, that advocated against the reductions in education spending proposed by the Social Credit Party. The decade ended on a favourable note for education however, as the Sullivan Royal Commission was resoundingly accepted by the provincial government and gave promise to a better future.

The creation of BCCASA, BCAITC and the SSA throughout the 1990's had a huge impact on Culinary Arts programs in the province. Teaching chefs now had their own PSA to advocate for them through BCCASA. The creation of BCAITC helped to demonstrate how broad the learning opportunities are in Culinary Arts, through the collaboration of the Ministry of Health, the Ministry of Agriculture, and the Ministry of Education. The late 90's and early 2000's was a decidedly political era for culinary programs. Some Vancouver teaching kitchens saw their program's shuttered due to budget concerns, at the same time as the very first teaching chefs graduated with their Bachelor of Education degree. An extended period of provincial Liberal governments had a negative impact on education funding and led to several job action events throughout the decade.

For the first time ever in the 2010's, teaching chefs had input in Culinary Arts curricula. A rash of teaching kitchen closures, due to budget cuts, were juxtaposed by the rise of Culinary Arts programs on social media and a celebrity chef craze that brought greater exposure and interest to our programs.

The Covid-19 epidemic had an immense impact on Culinary Arts programs and districts across the province addressed the situation very differently. Some programs could not sell any food, some programs could with all the proper protocols in place. The overarching theme of community and connection was evident in kitchens across the province. Culinary teachers helped build hampers, create lunch programs for those affected, and most importantly, helped support our students through one of the biggest events in recent history.

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