







Holland College student Emily VanToever, who graduated from the Construction Electrical Technology program earlier this year, earned more than good marks. She also walked away with a 2015 Nissan Micra! Four other students - Jay Dearborn, Industrial Electrical Technology; Tara DesRoches, Legal Administration; Darren Lundrigan, Heritage Retrofit Carpentry; and Roy Vandermaar, Energy Systems Engineering Technology; started their summer \$1,000 richer, all made possible by the generosity of Calgary businessman Lou MacEachern.

Over 60 students were nominated by faculty and staff for their outstanding efforts, and the top five were interviewed by a selection panel on May 13, 2015. The car and four cash awards of \$1,000, were then presented later that day at a celebration at the Prince of Wales Campus.

Nominations were based on merit, character, and academic achievement. Mr. MacEachern said his hope was to motivate students to work toward achieving their personal and academic best throughout the 2014/2015 academic year.



"Having the opportunity to reconnect with our alumni across the country is incredibly rewarding," said Jo-Ann Campbell-Boutilier, executive director responsible for alumni relations at Holland College. "It is inspiring to get updates on the careers and families of our alumni as the events continue to expand and we meet more of our former students each year."

The well-attended 2014 Toronto event was held at the Drake Hotel. The venue's trendy atmosphere was the perfect backdrop for lots of laughter and reminiscing. The Calgary event, a lively kitchen party with East Coast food and music, was enjoyed by all and was again held at the Delta Bow Valley.

Hats off to the sponsors who made these events possible - The Personal, Strike Group, Manulife, Foyston, Gordon & Payne Inc., Connor, Clark and Lunn Financial Group, Holiday Inn Express - Toronto Downtown, A.R. Wright Plumbing and Heating, Collicutt Compression, and Delta Bow Valley.

Many thanks to our "on the ground" alumni in Toronto and Calgary, Vanessa Barry, Barry Sheen, Regina Cunsolo, Robbie Webster, and Wayne Stewart, who provided much needed and wonderful leadership as event co-chairs.

This year's events take place on October 1st in Calgary and November 4th



Congratulations to **MATTHEW LANE**, a graduate of the Accounting Technology program and winner of an iPad mini! Thanks to all who entered our 2014 Where Are You? Contest, sponsored by The Personal.

We all know that being part of the Holland College family provides countless opportunities – including hopefully landing that dream job! We always heard about the cool things our alumni were doing, but we wanted to see them, too! Alumni who sent us workplace selfies were given five additional contest entries in the 2014 Where Are You?

Contest, and we have proudly featured a number of them on the front cover of this magazine! Thanks to all alumni who submitted selfies!

The contest may be over, but our interest in hearing from you is not. We are always excited to hear from our alumni, receive pictures, and get updates. So be sure to stay in touch.

Email us at alumni@hollandcollege.com



Our Competitive Edge

What sets The Culinary Institute of Canada apart from other culinary schools most is the authentic nature of the training provided. From the first day of class, students are cooking in a high-volume, fast-paced, production-based environment, much like a large hotel kitchen, where they experience first hand the pace and intensity of the profession. Chef instructors teach them the fundamental principles of cooking and food service, while the flow and volume teaches speed, accuracy, and a constant state of urgency. First-year students find themselves quickly immersed in the culinary industry, providing breakfast and lunch service for upwards of 500 people daily, while students in their second year provide lunch and dinner service at the Institute's four-star, student-run restaurant.

In addition to à la carte, second-year students also operate a full-scale banquet and catering operation. Equipped with a banquet kitchen, a refrigerated catering truck, and a mobile kitchen, they deliver more than 60 on-and-off site events each year, ranging in size from 20 to 3,000 people. In all, The Culinary Institute of Canada prepared and served more than 200,000 plates last year alone - approximately 80,000 customers – all of which were produced by students!

Our model is unique in Canada compared to culinary programs that are dominated by demonstrations and small-scale production environments that students will seldom experience after graduation. In a typical year, The Culinary Institute of Canada students butcher, fabricate, cook, and serve over 4,700 chickens, 1,500 halibut or salmon, and countless whole hogs or lamb, far more than other Canadian schools. We have also built a local supply hub that has allowed us to instill a locavore philosophy into our entire program. Five years ago, we had 18 suppliers; today, we have more than 120 suppliers bringing us local products daily. This alone exponentially increases the farm-to-table philosophy that is ever important in today's competitive marketplace.



Building on the strength of its traditional programming, The Culinary Institute of Canada has been diversifying, which led to the development of Canada's Smartest Kitchen (CSK) in the fall of 2014. The CSK is a state-of-the-art kitchen facility that provides students with a real-world learning environment. The CSK is a 21,000 square foot facility that is equipped with all the latest kitchen equipment and technology. The CSK is a perfect example of the Institute's commitment to providing students with the best possible training and experience.





Garde Manger (cold service). Open to kitchen and serving cold apps and cold amuse-bouche.



Hot appetizer station front and centre in the new dining room. This station features a wood burning oven, induction technology, and will provide à la minute appetizers, tapas, and amuse-bouche.



Central bar in new dining room used by both Culinary Arts and International Hospitality Management students. Features open kitchen views and waterfront dining.



A full-scale "marché" style market serving up to 500 meals per day and operated by 1st year Culinary Arts students.

The Vision

In keeping with our pursuit of excellence and our commitment to growth, innovation, and advancement, a significant renovation and expansion to the learning environment at The Culinary Institute of Canada has become a key priority. At its core, this forward-thinking initiative will provide fundamental enhancements that will build on the unique culture at our school, better demonstrating our philosophy of local first, with training provided in a high-quality, high-volume environment.

This exciting vision will encompass:

- The revitalization of 6,900 sq. ft. in kitchen space to ensure that our kitchens are leading edge, and integrating more than \$1 million in new and emerging cooking technologies, ensuring that our students train and innovate on the most industry-relevant equipment prevalent in today's kitchens;
- A 2,850 sq. ft. expansion to our first-floor kitchen that will incorporate a state-of-the-art, temperature-controlled butchery, and a cold cuisine production kitchen, broadening the scope of learning for our students;
- A 3,000 sq. ft. addition to our dining room and a complete redesign of both the dining room and the cafeteria to model the service designs of modern food service operations. Transitioning both venues to more open and engaging platforms will enrich the interaction between students and customers during food preparation; and
- The incorporation of an in-house growing program which will include a greenhouse system that will extend our growing season into the teaching year.

Our enthusiasm for this important endeavour is matched by that of industry as we bring to reality a shared vision for The Culinary Institute of Canada. This vision reflects the changing and current needs of a dynamic, robust, and growing culinary industry in Canada and around the world.

"The Culinary Institute of Canada is one of the best post-secondary cooking schools in the country. It's industry-leading graduates are perfectly prepared for today's professional kitchens through a skills-based curriculum that looks back at the classics while look ahead to tomorrows technology. No wonder that Holland College alumni can be found cooking gourn masterpieces in the nest kitchens on the globe!"

Michael Smith
 Chef, Author, Culinary Activist



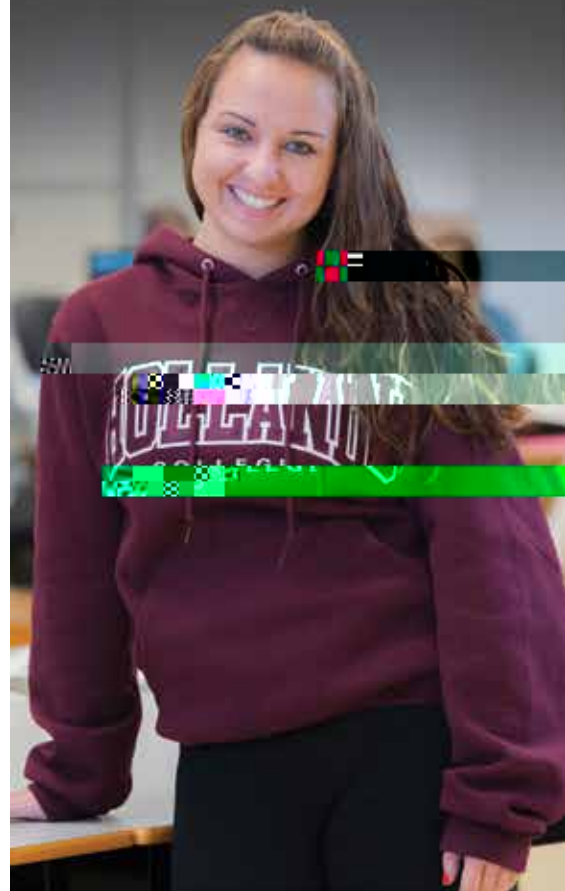
John Ledwell was a graduate of Holland College's Culinary Institute of Canada and one of Montreal's most renowned chefs. An innovator who was







Delaney Chisholm began his career in 1973 as a 20-year-old recruit with the New Glasgow Regional Police Department in Nova Scotia. Since then, he has served his force in a number of different capacities from patrol to Major Crime Investigation supervisor to Deputy Chief of Police Operations. Today, he is the New Glasgow



Alex Banman

Graphic Design 2013

After receiving my Graphic Design diploma I moved to Toronto where I have held positions at four different companies



Blaine Parkman

Plumbing & Heating 1979

With 10 years in the plumbing field I moved into municipal water with the City of Charlottetown. I've been with Water Utility for 27 years and for 24 of those years, I have been a foreman for the Utility as a Certified Water and Sewer Operator.

I would like to give a big thank you to Holland College for providing me with the skills needed to work in a field that I enjoy.

I have also been serving my co-workers as their Union President for the last 18 years, working closely with other utility workers across Canada on CUPE National

A commonly asked question of students who move away from home to attend school in Prince Edward Island is, "How has P.E.I. changed you?" In Eugene McMinns' case, a more appropriate question would be "How have you changed P.E.I.?" Between working at a children's camp, becoming an international ambassador for incoming students, and saving a life, McMinns has certainly left a lasting impression on P.E.I.

Born in Nassau, Bahamas, McMinns knew next to nothing about P.E.I. when he attended a tryout for football prospects. Throughout his life, seasoned athletes were impressed with how advanced his football



Meet Our Board!

The Holland College Foundation Board of Directors is made up of community leaders from across Prince Edward Island. They represent the broad diversity of Holland College and contribute significant amounts of time, talent, and energy to ensure its growing vitality today and in the future.

We would like to welcome our new Board Chair, Shaun MacIssac, and express our heartfelt gratitude to our outgoing Chair, Quentin Bevan, for his tremendous dedication and leadership.

“Few organizations have the ability to impact lives and improve economic opportunity like Holland College does. It is truly one of the most important assets in our community. That is why I am involved.”

Shaun MacIssac, CA, Managing Partner, MRSB Group, Chair, Holland College Foundation Board.





Jo-Ann Campbell-Boutillier
Executive Director, College Advancement and the
Holland College Foundation

Message from the Executive Director

Holland College donors have remarkable impact. They revitalize our campuses through gifts that enhance teaching and learning. They inspire personal bests in our students through investments in scholarships, bursaries, and awards. They contribute to the growth of our industries and communities through their support of education. Their generosity demonstrates leadership.

Holland College graduates also have remarkable impact. They provide care in our hospitals, create in our restaurants, safeguard our communities, and manage our businesses. They build and restore our homes and our heritage properties, they work on our waters, they support our tourism industry, and they protect our environment. They are paramedics, software developers, child-care professionals, welders, performers, and more. They impact our lives every day, and have been inspired, in part, by those who invested in their future.

Heartfelt thanks to our many friends and supporters. We look forward to seeing all that we will accomplish together in the years ahead.

What portion of your donations fund our operations? None!

Holland College funds all operating expenses for the Holland College Foundation, ensuring that 100 per cent of charitable donations remain intact for the purpose they were intended.

Y Audited financial statements are available by contacting the Holland College Foundation (registration number 11895 9121 RR0001) at 902-566-9590 or at foundation@hollandcollege.com

Donations against pledges to the performance hall and other capital projects continued to come in this year, bolstering our campus revitalization efforts and helping our instructors bring new dimensions of sight and sound to their teaching and instruction.



Those Were the Days

Recently, we chatted with four long-standing Holland College employees who all obtained education at Holland College. Ronnie McKinnon (Power Engineering, 1978), Linda Griffin (Secretarial, 1971), Madeline Craswell (Secretarial Arts, 1975), and Erroll Affleck (Hospitality Management, 1979) met together with the Office of Alumni Relations to reminisce about their many years at the College.

When asked about the biggest changes that have occurred over the years, it is no surprise that all four chimed in at the same time, "technology!" Then followed stories and laughter regarding the use of old copying methods such as a Gestetner, an ink-based and often messy machine, or making copies by placing multiple sheets of paper and carbon paper in an electric typewriter. If a mistake was made, there wasn't a copy and paste option, each copy had to be corrected individually.

Aside from so many changes, they noted that one thing that was consistent over the years was the strong sense of community among staff and students.

Linda, having worked directly for every president since 1984, commented that she was often the one on the receiving end of the phone when there were emergencies. One such call that was always difficult to receive and convey was discovering that a well-loved member of the Holland College family had passed away. She also commented on the strong sense of support she has personally received from fellow employees over the years, which added to her love of Holland College. Erroll agreed.

"I have always enjoyed the atmosphere at the College. From the time I was a student struggling to pay the \$350 tuition, to this day, I have thoroughly loved my time at Holland College. Like other staff and faculty, I've continually been challenged to learn and grow right along with our students," he said.

He also noted that he has been invited to weddings of Holland College alumni who kept in touch long after the final exam, and that he is now teaching sons and daughters of former students!

Ronnie talked about the increase of capacity in both facilities and staff over the decades. He expressed appreciation for the strides made in each campus, noting that keeping up with changing trends and technology has benefited all by increasing learning opportunities while contributing to a favourable environment for everyone using the facilities.

Madeline said that after 40 years of working at Holland College, "I still love coming to work," and that "when the time comes to retire, there will be aspects of retirement that will be difficult."



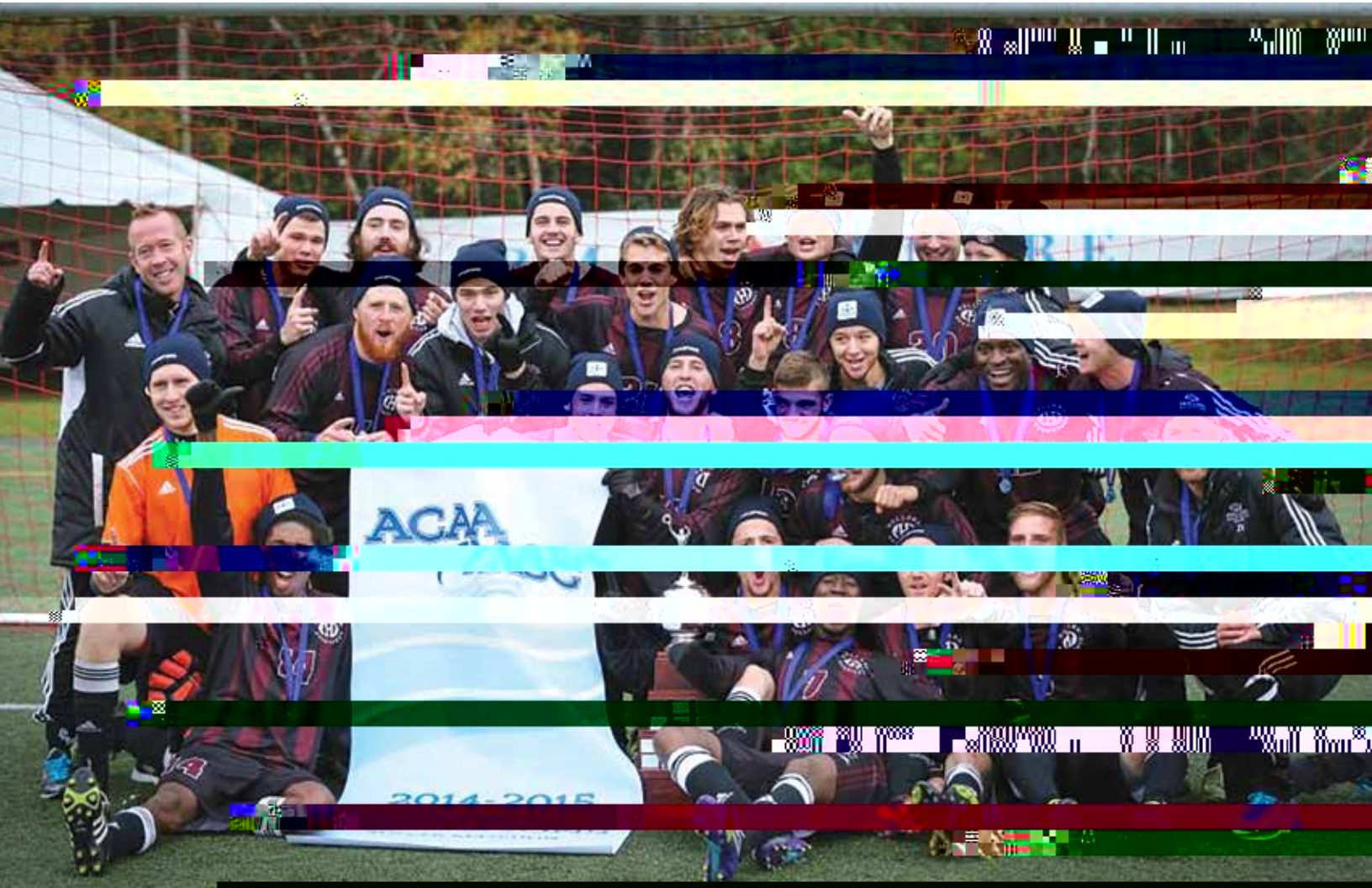
1934-2015

Holland College lost a dear friend and colleague on June 4, 2015. Davida was a long-standing, dedicated employee for 23 years and the first woman to serve on the senior management team.

She began working with the College in 1970 as Divisional Chairperson, and also served as Principal of the School of Business and Applied Arts (which included the School of Visual Arts and The Culinary Institute of Canada), and Director of the Elderhostel programs.

She was integral in developing Japanese study tours for the College, and retired in 1993 as Director of Development and

Holland College Varsity Athletics 2014-2015



little extra cachet to the already impressive meals the students prepare for the Lucy Maud Dining Room and the Montgomery Cafeteria.

"It's an outdoor classroom, especially in the summer," he explains. "It's also a way to remind students about their social responsibility as chefs."

During the summer, the school is able to harvest 60-70 per cent of the greens it needs for the school's four-star dining room and about a week's worth of tomatoes, but its main purpose is to teach the students. The garden allows instructors to take them outside, show them how to identify products, and teach them how to harvest properly. It also gives students the opportunity to work with fresh, local ingredients.

Wheeler resources the project by tapping into special project funds and with help, both financially and in the form of plant donations, from the community. Supporters like the Palmers have been a huge help.

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