



Wine and food. According to the experts, there's an increased interest worldwide in both. Knowing about wine, and being able to successfully pair it with meals, is an in-demand skill. Two Assiniboine graduates have taken the lessons they learned in college, and the inspiration they found that fired their passion, and are parlaying it into careers in a burgeoning industry. They are becoming sommeliers.

"(Instructor) Kyle Zalluski was definitely a huge part in building my interest in wine," said 27-year-old Brendan Villafana, a Brandonite who now works as a server and bartender at one of Winnipeg's premier restaurants, 529 Wellington. "And I was lucky enough to do the wine production tour with Niagara College a couple of times."

The annual intensive week in Niagara, taking courses with some of Canada's leading wine professionals and tasting wines at dozens of area wineries, is something students in the Hotel and Restaurant Management and the Culinary Arts programs experience. The trip can be life-altering for some, as Villafana discovered.

"I've always known I wanted to be in the industry, but definitely Assiniboine turned me on to the sommelier career path," he said.

For Sara McDonald, the exposure to something completely foreign to her in Assiniboine's Hotel and Restaurant Management program was a turning point.

"When I arrived at Assiniboine, I was not drinking wine—I knew nothing about it," McDonald said earnestly. "For me, it was actually one of the training classes we took for Grey Owl—Kyle was introducing us to the wines we were going to be using in our restaurant. And he said, 'Remember, in the end, this is all just grape juice.'

"He asked us what we could smell and taste and everybody was saying all kinds of things like 'cherry' and 'lemon," McDonald recalled. "Then I asked when they added the fruit juice."

She said Zalluski laughed good-naturedly, and told her those flavours weren't added to wine—they became apparent depending on how the wine was made, which grapes were used, the climatic conditions, and the soils in which the grapes were grown. "So my interest was piqued right from that moment," McDonald said. "I have a very curious personality and I just ran with it. I figured, 'There must be a little more to this than I originally thought.' On my own I started to buy wine books and do research—I just dove right in."

Now McDonald works at Banville & Jones Wine Co., a private wine store in Winnipeg, which is also home to its educational arm, Wine & Drinks College Manitoba. Villafana and McDonald have taken their level three WSET (Wine & Spirit Education Trust) course, and the next step for both is to achieve their diploma, which will certify them as professional sommeliers.

Andrea Eby, one of many sommeliers who works at Banville & Jones and taught Villafana and McDonald at the Wine & Drinks College, said the training the two grads received at Assiniboine really helped them achieve the success they've enjoyed thus far. "There's a palpable level of enthusiasm they've brought to the classes," Eby said. "(They) came in with (a lot) of knowledge, and the Niagara trip brings an awareness and a whole different level of knowledge. And that's an advantage."

Eby said there's an emerging market for the skills Villafana and McDonald will possess once they get their sommelier diplomas. And she said part of the Wine & Drinks College's mandate, and its goal, is to advance the profession in Manitoba so there are even more opportunities for graduates who want to work with wine.

It'll take a few years for Villafana and McDonald to achieve their sommelier designations, but while they look forward to doing so, and have their own dreams for the future, both are extremely content with what they're doing now. Villafana credited 529 Wellington sommelier Christopher Sprague, who is also wine director for WOW! Hospitality Concepts, with being a tremendous inspiration and fountain of knowledge.

"Right now, I'm just soaking in as much as possible," Villafana said. "Maybe operating an establishment of my own down

the road might be something I'd consider, but at 529, I'm working with some great guys. Christopher—his knowledge is unbelievable. We work with a 30-page wine list and he can tell you something specific about every one of them. So he's definitely great to learn from; he's one of the best around."

McDonald, too, said she plans to remain at Banville & Jones. "Maybe one day I'll be working in a restaurant and maybe managing the cellar or designing the wine list so that things will come full circle for me, and I can still be involved in both food and wine," McDonald said. "But right now, I really love my job. And I think the aspiration for me is to just further my wine education, and I'll do that by continuing on with Banville as well as pursuing more knowledge."

When McDonald was initially exploring her options before deciding which post-secondary institution to attend, she knew she wanted to find something to do with food, since she had fond memories of spending time in the kitchen with her grandmother. But when she "stumbled onto" the Hotel and Restaurant Management program, it seemed tailor-made for her. And coming to Assiniboine from her home in Sioux Lookout, ON was the best choice she could possibly have made.

"I am extremely grateful that I took the path of Assiniboine," McDonald said. "The instructors were nothing but helpful—really taking the time and showing the interest not just in me as a student, but me as a person. The industry is really growing and constantly evolving and Assiniboine has a really good handle on that. The program is so hands-on and it's very progressive—they see the trends that are coming. The program is very up-to-date. They really know what's out there."

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This past April, the Parkland Alumni Association hosted the 6th annual Parkland Region Alumni Celebration dinner, where we recognized three outstanding alumni and presented them with the annual awards.

The recipient of the 2017 Distinguished Alumni Award was Terance Lacquette a graduate of the 2013 Carpentry and Woodworking program. After graduation, he started his own construction company, Lacquette Construction, where he employs many Assiniboine graduates.

Ryan Balak was this year's One to Watch Award recipient. Ryan graduated from the Business Administration program, specializing in Management, in 2008. Balak is the Business Development Coordinator at Community Futures Parkland and helps with the overall economic growth of the Parkland Region.

The Excellence in Teaching Award honours a faculty member for extraordinary contributions to teaching and the student experience. Carpentry instructor Stuart Sinclair was the recipient of this year's award. Sinclair has been teaching in the program since 2004.



Erin Sigvaldason, Business Administration, class of '01

MESSAGE FROM THE PARKLAND ALUMNI COMMITTEE PRESIDENT

The Parkland Region Alumni Committee was formed in order to reconnect with other alumni in the Parkland area and to increase awareness of our amazing alumni and their accomplishments since graduating from Assiniboine. We are a fairly small committee with plenty of room to grow! If you're an Assiniboine graduate from any of the college's campuses, and you are currently living in the Parkland area, we would love to hear from you!

If you have a story to share about your experience with the Assiniboine or would like to become more involved in the activities of the Parkland Region Alumni Committee, please reach out. Feel free to contact Lisa Huston, Alumni Relations Coordinator at hustone@assiniboine.net or Erin Sigvaldason at erin@smccpa.ca.



ORANGE SHIRT DAY

SEPTEMBER 30, 2017

Every child matters. Wear your orange t-shirt and support truth and reconciliation. Show your commitment to residential school survivors, anti-racism and anti-bullying.

For more information, visit **orangeshirtday.org**



UPCOMING EVENTS

NATIONAL ORANGE SHIRT DAY

SEPTEMBER 29 (ASSINIBOINE) AND SEPTEMBER 30

Wear your orange t-shirt and support truth and reconciliation. Show your commitment to residential school survivors, anti-racism and anti-bullying.

HARVEST ON THE HILL

OCTOBER 12

A 'field to fork' experience produced by Assiniboine's MB Institute of Culinary Arts and held on the grounds of the North Hill campus.

assiniboine.net/harvestonthehill

PROWLER CUP OCTOBER 14

Annual showdown between Assiniboine Cougars and Brandon Bobcats soccer teams. This year's event is being hosted at B.U. and games begin at 1 p.m.

KICKOFF PANCAKE BREAKFAST FOR THE ANNUAL ALUMNI GIVING CAMPAIGN OCTOBER 17

Help us raise \$30,000 in 30 days and join us at the Victoria Ave East campus, where we're serving up breakfast and launching our campaign. See page 11 for more information.

WHEAT KING NIGHT NOVEMBER 3

Assiniboine is the game night sponsor so be sure to stop by the booth to reconnect!

CAN-AM COLLEGE CUP HOCKEY TOURNAMENT NOVEMBER 10 - 12

Canadian and American teams square off in this cross-border tournament being hosted by the Cougars. All games held at Sportsplex; visit **assinboine.net/athletics** for scheduling.

SUN OF A BEACH

NOVEMBER 17-18

Annual indoor volleyball tournament hosted by the Students' Association. This years' Sun of a Beach tournament will mark the 30th anniversary of the event!

The annual beach volleyball tournament, hosted by the Assiniboine Students'

Association, will be held on November 17th and 18th in the Keystone Centre UCT Pavilion. It will be followed by a social held at Houston's Nightclub.

Registration is now open at

www.sunofabeach.ca.

Are you an SOB alumnus? Send us your Sun of a Beach story with your name and a picture from the event to **accsa@assiniboine.net**. We'll share share it on Facebook and Twitter, and you'll be entered into a draw for a chance to win a free player registration. Include your Facebook and/or Twitter handle if you want to be tagged. Follow the Assiniboine Students' Association on Facebook and Twitter (@ACCSA MB).

HOLIDAY BUFFET NOVEMBER 28-30

A holiday event held at the Manitoba Institute of Culinary Arts.

For more information visit assiniboine.net/holidaybuffet



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This past June, the Alumni Association, in partnership with the college's Athletics and Foundation departments, hosted the third annual Cougars Classic golf tournament at the Shilo Country Club.

The event netted approximately \$17,000, along with another \$20,000 raised in athletic program sponsorships. This combined \$37,000 total will go 100% towards student athlete awards.

On behalf of the golf tournament committee, the Alumni Association thanks all fellow alumni and others who participated in the event. Their participation and the continued support of all sponsors and donors helped make this event a huge success.

For more information on the annual golf tournament or to be a part of the committee, contact **alumni@assiniboine.net**

THANK YOU TO THE COUGARS CLASSIC COMMITTEE

Wayne Kirk, Agribusiness, class of '03 (committee chairperson)
Shaun Woodcock, Business Administration, class of '09
Robert Eslinger, Business Administration, class of '85
Shane Houck, Business Administration, class of '02
Paige Cuvelier, Business Administration, class of '10
Sean Lepper
Terry Parlow

Lisa Huston, Business Administration, class of '96 (Assiniboine Alumni Relations Coordinator) **Allison Reville**, Business Administration, class of '03

Larry Shannon, Class of '81 & 87, past Assiniboine Mens'

Beth Clark, Assiniboine Athletics Manager

GOUGARS CLASSIC 4TH ANNUAL GOLF TOURNAMENT SAVE THE DATE! June 21, 2018 Shilo Country Club \$100 to register as an individual or \$400 to register as a foursome FOR MORE INFORMATION contact alumni@assiniboine.net or visit assiniboine.net/cougarsclassic

NOMINATE THEM TODAY!

Assiniboine is now accepting nominations for its alumni awards, presented at the annual Alumni Advancement dinner in Brandon. The awards are an excellent opportunity to recognize the great accomplishments of the college's alumni. Individuals in the community can nominate an Assiniboine alumnus for one of three awards:

COMMUNITY SERVICE AWARD

Awarded to an alumnus of the college who has positively impacted the quality of people's lives through service to others.

ONE TO WATCH AWARD

Awarded to an alumnus of the college, 30 years or younger, who has shown exceptional achievement and significant contribution to their profession or community.

DISTINGUISHED ALUMNI AWARD

Awarded to an alumnus of the college who has distinguished themselves in both their chosen profession and their community.

There is also the Excellence in Teaching Award, which will be presented to a faculty member who has made an extraordinary contribution to teaching and the student experience. Recipients of this award can be nominated by current students or alumni of Assiniboine.

Awards will be presented at the annual Alumni Advancement Dinner to be held in March, 2018. Tickets for the dinner will go on sale in January, 2018.

The deadline for nominations is November 24, 2017. For nomination forms and more information, visit assiniboine.net/alumniawards or email alumni@assiniboine.net.

ASSINIBOINE IN THE NEWS!

Assiniboine to offer electrical program for Indigenous students at our Parkland campus.

A six-month Applied Electrical Installation program started this September at Assiniboine Community College's Parkland campus for First Nations, Métis and Inuit students who reside off-reserve.

The delivery of the program is made possible through funding from the Congress of Aboriginal Peoples (CAP).

"We are excited to be partnering with the Congress of Aboriginal Peoples once again, bringing much-needed trades training to the Parkland region," says Lorraine Johnson, Chair of Contract Training at Assiniboine. "Our Indigenous partners often express that there is a need for trades training targeted to their communities."

"This program will follow on the heels of a similar one funded through Indigenous and

Northern Affairs Canada. That program that has been very successful," she added.

The Applied Electrical Installation program includes a broad base of theoretical and hands-on training. It is accredited by Apprenticeship Manitoba and meets the Level 1 Electrician inschool technical training standard. The program will run full-time until March 2018.

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CATCHING UP WITH... GAIL FREEMANCAMPBELL

In this edition, we feature a Q & A with Gail Freeman-Campbell, alumnae from the college's Practical Nursing program, class of 2011.



Where are you currently employed?

I am the Founder and CEO of Daughter

When did you start your business?
In 2012

What is Daughter on Call?

A private home care company that specializes in providing care to seniors in Westman.

Why did you choose this career path?

Hove seniors and there was a huge need!

What additional steps did you take to get to where you are today (e.g., work experience, other training)?

I have obtained Eden Certification, Business Bootcamp seminars, attended multiple business seminars dealing with things like marketing, business expansion, human resources, etc.

What career related volunteer or community activities are you currently involved in?

The Alzheimer's society, MS Society, Heart & Stroke, Arthritis Society, Santa For Seniors,

Terry Fox Run. I've done public speaking at various charitable organizations, seniors for seniors, housing co-ops, Seniors Summit, etc.

Do you have a career 'highlight' that you're most proud of?

Starting my own home care business has been the best career move I have ever made! I have been awarded the Best Boss Award, Woman of Distinction Award, Excellence in Nursing Award, Westman Bootcamp 1st place and recipient of the 2017 Chamber of Commerce award for Outstanding New Business.

What advice do you have for other people who may be interested in this field?

Starting your own home care business is a huge undertaking. You need to know your demographics, have a solid business plan, have good liasons with other business people and to not be afraid of failure. Also being part of the Chamber of Commerce is a huge asset. Entrepreneurship Manitoba is an excellent resource as well.

CATCHING UP WITH ALUMNI IN VIRDEN, MB

Recently, members of the Alumni Association were in Virden, MB and had a chance to catch up with a few alumni.



Zac Penner, Business Administration - class of '06



Jason Sparwood, Jr., Level 4 Automotive Service Technician – class of '00 and Todd Sparwood, Motor Vehicle Mechanic Apprentice – class of '81



From I to r: Lisa Hicks, Deanna Russell, Roxanne Chaske, TeLysha Van Eaton, Kirsten Davidson and Kayla McKinny - Early Childhood Education alumni

THE NUMBERS TELL THE STORY

Each year the college facilitates the Graduate Satisfaction & Employment Survey with recent alumni from all programs. The results are in and we're happy to report some of the highlights from the most recent survey conducted from March to May 2017 and included those who graduated between July 2015 and June 2016.



94% HAVE JOBS



94% OF GRADS RECOMMEND ASSINIBOINE



91%

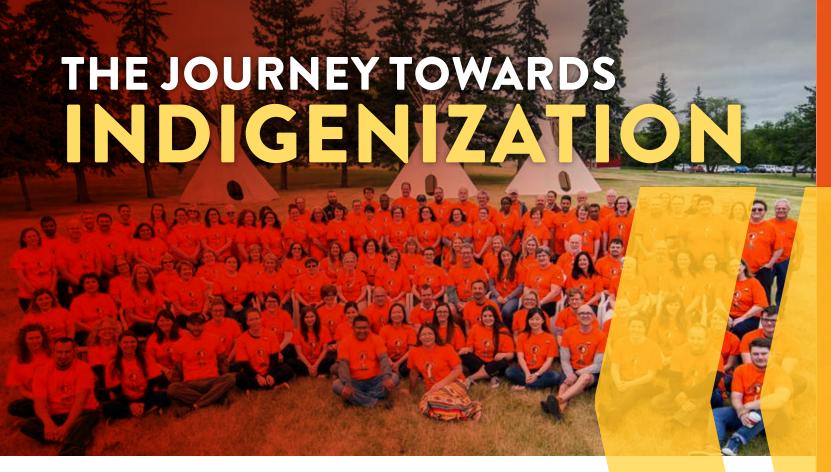
HAVE A CAREER RELATED TO THEIR STUDIES



\$44_k
AVERAGE FIRST YEAR
SALARY



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Assiniboine Community College recognizes our campuses are located on the traditional territories of Treaty No. 1 and Treaty No. 2, and the shared traditional lands of Cree, Oji-Cree, Dakota, Dene and Anishinabek/Ojibwe peoples, and the homeland of the Métis nation. We also acknowledge that we conduct community-based training in the traditional territories of Treaty No. 1, 2, 4 and 5. We acknowledge and welcome all students who seek knowledge here.

Why do we make this important acknowledgement? As guests on these lands in which we provide educational opportunities, it is important that we demonstrate our graciousness to those that have welcomed us here. Assiniboine Community College has embarked on a journey toward Indigenizing its operations and it begins with this very important acknowledgment.

Our mission of transforming lives and strengthening Manitoba through applied education and research is fundamental to the work we do. Through outreach and engagement, to support economic growth, the college will contribute to First Nation, Métis, and Inuit prosperity by having the highest college participation rate in the province.

In order to achieve this part of our Strategic traditional terms. Direction, we have completed an Indigenization craft making. Strategy to help guide us on this important journey. Our strategy can be found at As part of the

assiniboine.net/indigenous. All academic schools and support divisions of the college have included actions on how they will help move the college's Indigenization Strategy forward

This years Staff Gathering had an Indigenization theme and was called "The Continuing Journey". The event was opened by Elder Gerry Oleman who spoke about "The Indigenization Journey" and the importance of taking a wholistic approach when beginning the journey.

We also welcomed panelists from across the country that shared their experiences on "Institutional Journeys in Indigenization" as well as on "Teaching and Learning for Success". The following day we welcomed our Elders and a few staff members who provided us with traditional teachings and cultural cooking and craft making.

As part of the Indigenization Strategy, we will be recognizing dates that are significant to our Indigenous communities. One of these dates is September 30th, Orange Shirt Day.
Orange Shirt Day was formed from the legacy
of the St. Joseph Mission residential school
commemoration event held in Williams Lake,
BC, in the spring of 2013. It grew out of a young
six-year old girls first day of residential schools'
experience of having her shiny new orange
shirt taken away from her and never returned.
Orange Shirt Day has become an opportunity to
keep the discussion on all aspects of residential
schools happening annually. Orange Shirt Day
means more than just words today—it means
together we can!

Education has a central responsibility in reconciliation across Canada. It is the view of Assiniboine Community College that we move forward together in unity with healthy dialogue, cultural respect, kindness and shared perspectives.

Michael Cameron
Dean, Students, Indigenous and
Community Development

PAYING IT FORWARD



Nathan Campbell, Business Administration – class of '02

Do you know what the number one reason given when people are asked why they haven't donated to a specific charity? They were never asked.

And, this is true of us - we have not asked our alumni to consider the Assiniboine Foundation as an option for giving to. But we are asking now.

You may be thinking, "I paid tuition for my education so I have already contributed". And that's true to an extent. In many cases, the equipment you trained on may have been donated or purchased by generous donor organizations. But scholarships and bursaries - funds that support students in reaching their goals - comes from community donors.

Most of our donors are businesses, corporations and individuals who are not alumni but who whole-heartedly believe in Assiniboine and the positive impact the college has on local economies and their constituents.

Why do alumni give back?

- » To pay it forward and help provide others with an experience they enjoyed as a student.
- » To enjoy the emotional benefits of giving back as a donor.
- » To receive tax incentives.
- » To help contribute to the communities in which you now live, work and raise families in.

Your reasons to give back may be one or many, but we are asking you now to "Pay It Forward" and contribute to Assiniboine's scholarships, awards and bursaries fund.

Thank you for your consideration,

Nathan Campbell,
President, Assiniboine Foundation Board of Directors
Business Administration - class of '02

HELP US RAISE \$30,000 IN 30 DAYS!

On October 17, the Alumni Association Board of Directors is launching a month-long campaign that aims to raise \$30,000 in 30 days. We are asking individual college alumni to donate in order to increase the dollars available to students—future alumni—through scholarships, awards and bursaries. This donation to the college's foundation will help a new crop of Assiniboine alumni achieve their goals.

Each member of the board personally understands how attending Assiniboine transformed his or her life. Relationships with instructors, new friendships and, of course, the in-depth learning and hands-on experience that was attained. Indeed, we are all products of the Assiniboine effect.

Please consider paying it forward by making a donation whether it's \$10 or \$1,000 or anything in between. Every dollar counts, and together we can make a difference.

DONATING IS EASY

You can donate online at **Assiniboine.net/30in30**, email **alumni@assiniboine.net** or phone 204-725-8722.

Thank you for your consideration,

Robert Eslinger - campaign co-chair, Business Administration - class of '85 Caelie Walker - campaign co-chair, Office Administration - class of '09

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Assiniboine Alumni Association

1430 Victoria Avenue East Brandon, MB R7A 2A9 Canada

Phone: 204.725.8700 or 800.862.6307 ext 7124

alumni@assiniboine.net assiniboine.net/alumni

To update your contact information with the Alumni Association,

visit assiniboine.net/stayconnected

The views and opinions expressed in Alumni in ACCtion do not necessarily reflect an official position of Assiniboine Community College or the Assiniboine Alumni Association.



