



VANCOUVER COMMUNITY COLLEGE EDUCATION COUNCIL
Special MEETING MINUTES
September 17, 2025
3:30–4:00 p.m., Videoconference

ATTENDANCE

Education Council Members

Louise Dannhauer (Chair)	Dave McMullen	Marcus Ng
Emily Logan (Vice-Chair)	David Wells	Nafiseh Tohidi
Andy Sellwood	Emily Simpson	Shirley Lew
Brianna Higgins	Lisa Beveridge	Todd Rowlatt

Regrets

Jessie Williams	Mandy Hayre	Vivian Munroe
Kseniia Osipova	Poorna Karthikeya Balachandar	

Guests

Lucy Griffith	Rosie Gosling	Willy Aroca Aguirre
Natasha Mandryk	Tanya O'Neill	Ysabel Sukic

Recording Secretary

Darija Rabadzija

1. CALL TO ORDER

- The meeting was called to order at 3:30 p.m.

2. ACKNOWLEDGEMENT

- L. Dannhauer acknowledged the College's location on the traditional unceded territories of the xʷməθkʷəy̓əm (Musqueam), Skwx̱wú7mesh (Squamish), and səliłw̓ ətaʔt (Tsleil-Waututh) peoples who have been stewards of this land from time immemorial and extended the acknowledgement to the ancestral territories of all participants joining remotely.

3. ADOPT AGENDA

MOTION: THAT Education Council adopt the September 17, 2025 agenda as presented.

Moved by L. Dannhauer, Seconded & CARRIED (Unanimously)

4. BUSINESS ARISING

a. Program Name Change: Culinary Arts and Food Service Management Diploma to Culinary Arts Diploma

MOTION: THAT Education Council recommends the Board of Governors approve changing the program name of the Culinary Arts and Food Service Management Diploma back to Culinary Arts Diploma.

Moved by D. Wells, Seconded & CARRIED (Unanimously)

- Y. Sukic and W. Aroca Aguirre presented the proposal to change the name of the Culinary Arts and Food Service Management Diploma back to Culinary Arts Diploma.
- Immigration, Refugee and Citizenship Canada (IRCC) changed its policy on which programs would be post-graduate work permit (PGWP) eligible in 2024. The Culinary Arts department changed the Culinary Arts Diploma (CUDP) to Culinary Arts and Food Service Management Diploma (FSMG) in

November 2024 due to CIP alignment concerns for PGWP eligibility. The CIP code assigned to the FSMG program was 19.0505 Foodservice Systems Administration/Management, which falls under the 'Health and Social Services' Field of Study category. The name change was approved by the Board of Governors on November 27, 2024.

- On July 4, 2025, IRCC announced updated eligible CIP codes, which include CIP code 12.0500 Cooking and Related Culinary Arts, General under the “Trades” Field of Study CIP category. The diploma aligns closely with this CIP, which emphasizes training in culinary trades and prepares graduates for a variety of food service careers. With the July 2025 changes, this CIP code is once again PGWP-eligible.
- There was broad consultation across the College (department, School, Registrar’s Office, International Education, and Institutional Research), and there is unanimous support for the proposal to revert to the previous program name – Culinary Arts Diploma – and update the CIP code.
- Although curriculum adjustments were made in 2024 to reflect health and social services applications, the program remains fundamentally rooted in the culinary trades, and the original name and trades-aligned CIP better reflect the trades/culinary focus of the program.
- It was clarified that the adjustments made in 2024 to broaden the scope of the program will remain, and there is more focus on students exploring career opportunities beyond the traditional hotel and restaurant sectors in health care and other settings.
- Members inquired about plans in case of potential future IRCC policy changes. The department is confident that the program is well set up for the future as it encompasses a broad range of outcomes, including around nutrition, food service management, and meat cutting/butchery.

b. Program Updates: Culinary Arts Diploma & Professional Cook 2 Advanced Certificate

MOTION: THAT Education Council approve, in the form presented at this meeting, revisions to the program content guides for the renamed Culinary Arts Diploma and the Professional Cook 2 Advanced Certificate, including two new and three revised course outlines.

Moved by T. Rowlatt, Seconded & CARRIED (Unanimously)

- Besides the name change, the department is proposing curriculum updates to the Culinary Arts Diploma and Professional Cook 2 Advanced Certificate based on program renewal recommendations. Outcomes related to gardening were removed, and outcomes around alternative diets and nutrition and fermentation were added to align with SkilledTradesBC (STBC) and current industry demands of graduates.
- CULI 1516 Cook Chill Production Kitchen is being replaced by CULI 1515 Global Cuisine Production Kitchen to reflect the focus on multinational cuisines, as well as introduce fermentation processes. Students will move to assessing quality and safety of fermented products in CULI 1528.
- CULI 2522 Nutrition and Dietary Alternatives is replacing CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives with an enhanced focus on nutrition, dietary alternatives and an introduction to therapeutic modifications to reflect current industry needs, better align with STBC Professional Cook 2 outcomes, and prepare students with more skills for working in health care institutional kitchens.
- The department has also updated the program considerations section (formerly recommended characteristics of students). Additional edits to this section were made based on Curriculum Committee feedback. The committee also requested minor adjustments to learning outcomes for clarity.
- It was noted that CULI 1515 and CULI 1528 have the same number of hours but different credits. The department will take this back for future review.

5. NEXT MEETING AND ADJOURNMENT

- The next Education Council meeting will be held on October 14, 2025, 3:30–5:30 p.m.
- The meeting was adjourned at 3:47 p.m.

APPROVED AT THE OCTOBER 14, 2025 EDUCATION COUNCIL MEETING

Louise Dannhauer
Chair, VCC Education Council