



# Training, Retention, and the Food Service Industry – Building a case for Apprenticeship

Find out how hiring and training apprentices in your kitchen will help build a skilled culinary/baking team into the future.

Join the Industry Training Authority along with industry leaders in apprenticeship training for an informative discussion on how to attract, train, and retain apprentices and staff in the food service industry.

<b>Date</b>	March 15, 2017
<b>Time</b>	10:30 am - 1:00 pm
<b>Location</b>	Deeley Exhibition 1875 Boundary Road, Vancouver
<b>RSVP</b>	<a href="https://culinaryapprenticeshipworkshop.eventbrite.ca">https://culinaryapprenticeshipworkshop.eventbrite.ca</a>

Pre-event tour of Deeley Motorcycle facility starts at 10:00 am sharp - for anyone interested. [www.deeleyexhibition.ca](http://www.deeleyexhibition.ca)

RSVP by Wednesday, March 1, 2017, seating is limited. This is a complimentary event.

Lunch will be provided.

If you have any questions, please contact Manjit Grewal at [mgrewal@itabc.ca](mailto:mgrewal@itabc.ca).

## Hosts:

**Donna Henderson** and **Chris Klar**, Apprenticeship Advisors, Vancouver, Richmond, Delta, Burnaby and New West, Industry Training Authority (ITA)

## Speakers:

**James Kennedy**, Chief Trainer, White Spot

**Dennis Green**, GO2HR Hospitality Association of BC

**Fionna Chong**, Dept Head, Baking and Pastry Arts, VCC

**Collin Gill**, Dept Head Culinary Arts, VCC

**Scott Jaeger** - The Pear Tree Restaurant

**Stephen Wade** - Chef Trainer, Burnaby School District Youth in Trades Culinary Program