

DISABILITY RESOURCE NETWORK OF BC FOR POST-SECONDARY EDUCATION

2023

Message from your Executive Committee

Welcome and thank you for taking your time to read your 2023 DRNBC newsletter!

DRNBC has several committees, one of which is the Provincial Executive Committee and it has the following functions:

- Support the DRNBC's mandate
- Represent field based concerns in a coordinated fashion to the Provincial Ministries responsible for post-secondary education
- Raise public and government awareness about the educational needs of people with disabilities
- Identify issues of interest and concern to the members of DRNBC
- Be an information sharing body to all personnel regarding disability related issues in the post secondary system

Please visit our website to learn more about our provincial organization: <http://www.drNBC.org/>

The DRNBC is actively recruiting interested individuals to sit on several of our provincial communities. We currently are recruiting for the following committees:

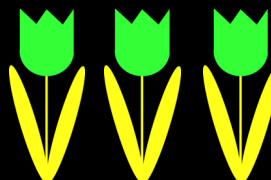
- Membership Committee
- Nominations Committee
- Advocacy Committee
- Executive Committee

Recently, our committees have combined forces, as we only consist of 5 team members. If you are interested please let us know and we'd be happy to talk to you about each of the committees. Please email Brittany Casey at caseyb@douglascollege.ca if you are interested.

The DRNBC for PSE is a provincial organization committed to providing programs and services, professional development, resources and news events that effect individuals who have a disability (disabilities), in the British Columbia Post Secondary Education system.

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This year we planned and hosted our second ever
Show and Tell All on
June 2, 2023 on Zoom.

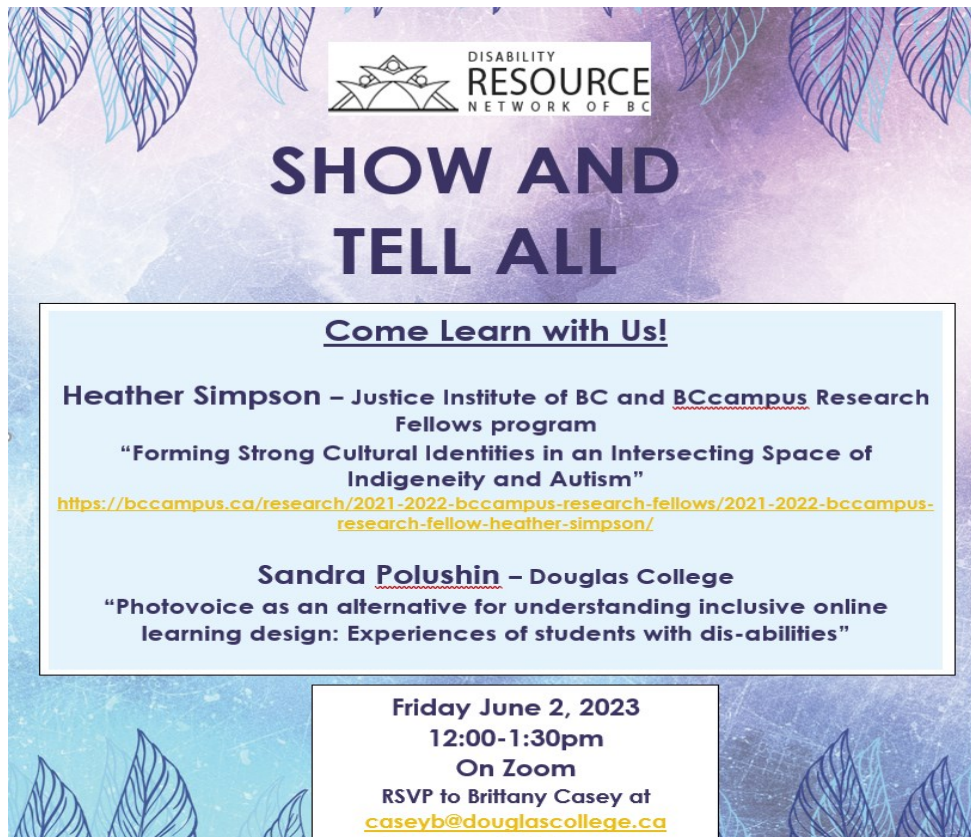
We hope this offered a chance for people working in programs and services in post-secondary from across BC to connect, learn and share with one another.

In this Show and Tell All, we had two presenters. Heather Simpson from the Justice Institute of BC shared about her research with BCcampus Research Fellows Program, "Forming strong cultural identities in an intersecting space of Indigeneity and autism."

Sandra Polushin from Douglas College presented on research from her PhD, "Photovoice as an alternative for understanding inclusive online learning design: Experiences of students with dis-abilities."

Turn out 25 attendees.

**If you would like to see more Show and Tell All's and/or be a presenter next year,
please email Brittany Casey at
caseyb@douglascollege.ca**



 **DISABILITY
RESOURCE
NETWORK OF BC**

SHOW AND TELL ALL

Come Learn with Us!

Heather Simpson – Justice Institute of BC and BCcampus Research
Fellows program
"Forming Strong Cultural Identities in an Intersecting Space of
Indigeneity and Autism"
<https://bccampus.ca/research/2021-2022-bccampus-research-fellows/2021-2022-bccampus-research-fellow-heather-simpson/>

Sandra Polushin – Douglas College
"Photovoice as an alternative for understanding inclusive online
learning design: Experiences of students with dis-abilities"

**Friday June 2, 2023
12:00-1:30pm
On Zoom
RSVP to Brittany Casey at
caseyb@douglascollege.ca**

Fostering a Sense of College Community

Students from the Career and Employment Preparation (CAEP) with Brittany Casey, Retail and Business Program with Kiren Uppal, and the Training Group (TG) programs teamed up to create the first-ever "VEST Dress for Success Shop" on March 28th. To prepare for the event, Kiren Uppal and a group of students collected interview clothing donated from Douglas College colleagues, friends, and family. Students learned key industry skills such as folding, hanging, sizing, customer service, and teamwork.

On the day of the sale, these students practiced their retail skills at workstations and greeted students from Laura Cardoso's Workplace English (TG). CAEP and Retail students helped the latter select much needed attire for their job interviews. They asked about sizes and style preferences and each customer was allowed to take up to six items free of charge. One CAEP student who completed her work experience at Suzy Shier, helped the lady in the pink pants pick out this beautiful outfit. "I learned on my work experience that you should pair a patterned top with solid bottoms, but colour is ok."

This collaboration between faculty in otherwise separate departments, brought together two student cohorts with the common goal of furthering their workplace communication skills. The Dress for Success wardrobe in the CAEP Program has also served an important role for Vocational Education and Skills, allowing learners to train for future employment.

The hope is for continued collaboration in the semesters to come.

Submitted by Brittany Casey and Kiren Uppal



New Initiatives at Douglas College:

Local Industry Skills Training Programs (LIST)

Submitted by Davi Bachra and Karen Atwal

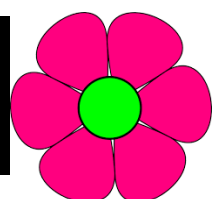
The winter semester had some students from the Retail and Business program from the VEST department participate in the pilot Barista program. They not only mastered the skills to create drinks such as Lattes', Cappuccinos, Americanos, Espresso's, blended drinks (smoothies) and steeped tea, but established the art of creating the experience for the customer. For instance, the students hosted a VPAC meeting coffee break. The students fielded orders and took the guests from VPAC on a journey from product knowledge including the taste profile of the bean all the way to the enjoying their beverage of choice and baked goods in a socially light and welcoming setting.

See attached Barista Promo made with the help of students for future students and employers.

Additional projects the last academic year also included students from the Electronics and General Assembly program participated in partnership with the digital inclusion hub from the purpose society to create rechargeable battery packs and electric blankets.

Barista video:

<https://vimeo.com/835605598?share=copy>



Title: Inclusive Education in Postsecondary: Education and Skills Training- Culinary Arts Pilot

Kimberly Johnstone Associate Teaching Professor

Position: Chairperson, Culinary Arts

Affiliation: Culinary Arts

Phone: 828-5356

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Saskia Stinson

Assistant Teaching Professor

Position: Kitchen Assistant Instructor

Affiliation: Education and Skills Training

Phone: 250.371.5688

Email: sstinson@tru.ca



The goal of this initiative was to have graduates from the Education and Skills Training (ESTR) Kitchen Assistant Program attend the Culinary Arts (CA) Cooking Level 1 Program. Students in the ESTR program are neurodivergent and may have physical disabilities, so they may need additional supports. Saskia and Kimberly began discussions in 2019 about developing a pilot that would transition ESTR graduates from the Kitchen Assistant stream into the Culinary Arts Program. A common barrier for students with intellectual disabilities is that they're unable to attend university because they don't meet the academic requirements. Kimberly was open to waiving the Accuplacer requirements (reading, writing and math) for ESTR applicants as well as providing additional supports for students to complete their Food Safe Level 1 if needed.

These requirements are systemic barriers that may prevent people who are neurodivergent from being accepted into an academic, trades, or vocational program.

Opportunity presented itself in May of 2022 when three ESTR graduates expressed an interest in applying for the Culinary Arts Level 1 Program. Each student was placed at a restaurant and was supervised by a Red Seal Chef. Local sites included Pizza Pi with Owner and Manager Greg Smith, Bright Eye Brewery with Chef Sterling Lamarsh, and Gold Leaf/Black Salt Catering with Jahren Carri-gan. The students participated in food preparation, cooking, portioning, cleaning, and sanitizing. Students also demonstrated strong workplace essential skills such as teamwork, positive attitude and a strong work ethic. All the participants were successful in their practicum placements and two of them were offered jobs. The chefs also encouraged and recommended further training in Culinary Arts as part of student final evaluations.

Those students who graduated from the 2021-2022 cohort and who were interested in applying had their Food Safe Level 1, WHMIS 2015 and successfully completed entrance requirements including the Accuplacer which is a test that establishes reading, writing and math competency. The students attended a tour and orientation of the Culinary Arts building and program which prepared them, along with other members of the cohort, to enter the Cooking Level 1 Program. Two of the ESTR alumni applied, Nicholas Thomas Donald and Akemy Earl, and were accepted into a cohort of twenty-seven students. They demonstrated that they were independent and did not require additional supports or accommodations. However, it is important to remember that accommodation and supports were available if they needed them. The two students also fit in well with other members of their cohort as is evident from some of the comments from faculty and students alike.

The Culinary Faculty and Interim Chair, Ed Walker said that having the two students was “A pleasure to have in class, immense amount of social growth and they meshed well with group”.

Culinary Faculty, Jeff Jordan concurred adding that “ Nick and Akemy are de-

“If I make a mistake there is always a way to fix something! Like making this green mayonnaise, if I break it, I’ll get another bowl and egg and start whipping again” (A Earl, personal communication, April 2023).



Nicholas Thomas Donald said his key learning was to “Always ask for help when needed, you have a team for a reason. If you don’t know understand there is always a teacher to ask, I feel supported in the program” (N. Thomas Donald, personal communication, April 2023).



Akemy and Nicholas are currently completing their exams for their Cooking Level 1 certification. They are both looking to apply to the Cooking Level 2 program for the next school year. Saskia, Kimberly and the Culinary Arts team are working together to continue this pilot for the 2023-2024 school year. Currently there are a number of ESTR kitchen graduates who are interested in applying. We will keep you posted on the next chapter of this very successful and rewarding project!

ESTR: A Year in Review

By Saskia Stinson

Thompson Rivers University, TRU, campus delivered three Education and Skills Training (ESTR) credential programs in the 2022-2023 school year, Career Exploration (8 graduates), Kitchen Assistant (7 graduates), and Retail Worker (6 graduates) certificates. There have been numerous highlights this year for the program and for our students.



Career Exploration (CE) students participated in another successful Horticultural Practicum that takes three-weeks in the fall. Students develop skills in grounds keeping and caring for plants in the greenhouse. Students also participated in service-learning projects at a variety of practicum sites such as the Kamloops Food Bank, ICS-Mount Paul Community Food Centre, and the Kamloops United Church.



ESTR's Market, a social enterprise, is integrated into the Kitchen and Retail programs and we had another successful year which has brought us to completing our sixth year of operation as a market that started in 2017 and the ninth year since we started with the ESTR Kiosk and cart in 2014. We are excited to be in the process of creating a piece that will tell our story from its humble beginnings. Be looking for that on our website very soon and there will also be a plaque posted outside of the retail training classroom as well. As many of you know, students and faculty in the program operate a "pop-up" market on campus that is open to the public. This year ESTR's Market continues to receive outstanding support from TRU students, staff and faculty who are providing retail and kitchen students with real-life experiential learning opportunities every time they come to the market and purchase a product.

Kitchen and retail students participated in a bracelet workshop with TRU Elder Bella Morris who is from Tuktoyaktuk in the fall semester. This project was designed to increase intercultural understanding and Indigenous awareness. Elder Bella opened with a prayer, shared stories about growing up in the northern Canada and lead a talking circle. It was a wonderful experience for both the students and faculty who attended.



The Kitchen Assistant students participated in an initiative called the *Advocacy curriculum development integrating Universal Design for Learning*. It is an interdisciplinary project that is a pilot developed by Saskia Stinson (ESTR), Jay Goddard (HUMS) and Sheryl-Lynn Lewis (EACS) funded by the CELT Teaching Innovation Grant. The faculty developed two modules that were two-hours each with presentations on Advocacy theory, an advocacy model and videos/scenarios that were experiential and reflective in delivery. Education Assistant and Community Support (EACS) classes were combined with Education and Skills Training Kitchen Assistant (ESTR) classes were combined. Participants in the pilot completed exit reflection surveys for feedback which was positive and insightful. The plan is to run the modules in the fall of 2023 and further develop the curriculum project.

Kitchen Assistant students participated in a workshop learning how to make Mexican Street Tacos (including the tortillas using a press) with Chef Adam Florence from Culinary Arts. They also interviewed the chef as part of their career development course and the tacos created and sold at ESTR's Market. This is the second year for this project.



Kitchen Assistant students participated in creating Native Tacos with Elder Doreen for ESTR's Market as part of Indigenous Awareness Week. This is the sixth year that this project has run as part of intercultural understanding.

An ESTR graduate, Reilly Podovelnikoff, who is on the Wolf Pack Varsity Volleyball Team who is registered for fine arts courses as part of an academic program and is registered with Accessibility services as part of his journey in continuing his education at TRU. He was in the ESTR program for three years and part of the TRU volleyball team where he attended practices but Canadian National Varsity Volleyball policy did not allow him to play competitively. Now that he is registered in an academic program, he will be playing competitively in 2023-2024.



Saskia Stinson, ESTR Kitchen Assistant Instructor, and Kimberly Johnstone, Chair of Culinary Arts, worked collaboratively on a pilot that supported two ESTR kitchen graduates with transitioning into the Cooking Level 1 program as full-time students. Nicholas Thomas Donald and Akemy Earl have completed their Cooking Level 1 certificate and are looking to apply for the Cooking Level 2 program. It was a very positive experience for the students and the faculty in Culinary Arts. We are currently working on the second intake for this project for the 2023-2024 school year.

We had the honour and pleasure of hosting Kim McIntyre from Coast Mountain College in February for four days so she could learn about ESTR's Market as a model for creating a new experiential curriculum for their programming. It was a lot of fun and there was so much to share. We look forward to providing our continued support with this initiative.



Our students successfully completed their spring practicums and six students had job offers! The Education and Skills Training Program has had a successful year and we are currently working on our next intake for 2023-2024.



Program Helps Students with Disabilities Become Self Employed

VIU entrepreneur training program helps remove barriers to self-employment for persons with disabilities.

Vancouver Island University's (VIU's) [Cooperative Entrepreneur Training Program](#) (CETP) supports people with diversabilities to actualize their business dreams through business planning, securing funding, mentorship & building community support. The following are just a few student success stories how have launched their businesses to achieve their goals.

The Stray Coastal Moat Farm Market

Amber Rudderham (Whirly Bird), recently launched [The Stray Coastal Moat Farm Market](#). Rudderham and her business partner are young farmers whom love to grow their own produce. The idea to start a farmer's market came from their passion of wanting to connect their community with real, fresh and local food. Rudderham states "As farmers we know the challenges facing our food system, from climate change to high costs of production and an aging population of experienced farming mentors. It is a critical time for food literacy, people wanting to know where their food comes from and for the creation of a food system that contributes to a livable future."

The Stray Coastal Moat Farm Market opened in May 2023 and offers homemade taste without the waste. Products include local ingredient ready-to-go meals, a seasonal selection of locally grown fruits and vegetables, fresh baked goods and legendDAIRY ice-cream. Visitors can also enjoy garden rest areas complete with picnic tables and in the future, live entertainment, and workshops during special community events.



Grant Star Write Design

Leslie Sanger graduated from CETP in Spring 2022 and launched [Grant Star Write Design](#). Leslie's original goal in the program was to make some additional funds by helping businesses apply for grant funding. Her goal quickly changed as she realized her business could be her main source of generating income. Sanger remarks, "My grant business is thriving, and I am officially off disability funding. I have had excellent feedback from the businesses that I have been working with--the program has given me such insight into business and entrepreneurial thinking. CETP changed my life. The first day of class I worried I was too old. Well, I don't worry about that now!" Sanger has been so successful, that she now returns to CETP as a guest speaker to assist students which navigating potential business start-up grants.

Popcorn Revolution

Kai Stilwell is another example of a CETP student who turned his passion into business. [Popcorn Revolution](#), a gourmet popcorn company based in Parksville, BC, was inspired by a family tradition of Sunday night popcorn and a love for adventurous flavors. The business was born to bring tasty plant-based snacks that customers can share and gift. Stilwell currently sets up his booth at local ball games and hockey games, and his popcorn is available at two local Vancouver Island stores. business, it benefits us all."



Kelly McBride, Business Development & Credit Officer with Community Futures, has been working with students in the program since 2019. She offers students mentorship on their business plans and how to secure start-up financing.

“In today's world there is a trend to monetize our interests and hobbies. CETP is an essential tool that offers people with disabilities a path to actualizing their dreams - turning their passions into employment opportunities. When members of the disability community rise to the entrepreneurial challenge, we should rally around them in support. It's not just good for their business, it benefits us all.”

Fall 2023 CETP Applications Now Open

Do you or anyone you know have a passion that could be a business opportunity? CETP begins again in Fall 2023 and all interest applicants are encouraged to apply to be apart of the 2023 /2024 class.

All interested students can apply online. Please visit

www.educationplannerbc.ca

For step-by-step instructions on how to apply or to get more information on CETP, please contact amy.woermke@viu.ca.



CONGRATULATIONS!



In 2006, we established the “Wall of Fame” which was intended to honour the commitment and legacy of retired or soon to be retiring colleagues.

Each year we also honour the wonderful work that is being done in BC’s Post-Secondary system to assist people with disabilities to achieve their education and employment goals. There are 3 categories: Service, Program and Corporate (employer). The last 2 years we have only had submissions for Program Awards.

2023: Wall of Fame

Jennifer U’Chong - Vancouver Island University (Nanaimo BC) - Retiring this year

Rita Dilek—Vancouver Community College—Retiring this year

Bobbie Boehm— recognized for her outstanding work at Douglas College

2023: Program Awards

Saskia Stinson—Thompson Rivers University

Ingrid Defert— Vancouver Community College

Amy Woermke—Vancouver Island University

Karen Atwal—Douglas College

Irina Tzoneva—Douglas College