Event: Bakery Showcase, Vancouver, British Columbia, May 14th and 15th, 2023

Goal: To support our VIU Baking and Pastry students, promote our program and network with industry at the largest Baking Conference in Canada. Highlights included a Student Cake Competition (which VIU created in conjunction with VCC) as well as our Faculty headlining the demonstration stage on Monday May 15th.

Outcomes: Chef Team (David Nolan, Ken Harper and myself) traveled to Vancouver on May 14th, very early start at 4am at VIU to pack the vans with all the equipment we needed for our demos, our booth at the trade show and also transport all the student cakes to the competition. Students either attended on Sunday or Monday, we were thankful to have Chef Brigitte Balogh chaperone them on Sunday and Chef Christine Godlonton chaperone on Monday. We arrived at the show and unloaded, everything was transported successfully with no damage to the student’s cakes. Angelique Slivestro was also in attendance and was already in Vancouver; she assisted us setting up our booth where we promoted the program by having students demonstrate marzipan modeling and giving out samples. We all had a great first day meeting many of the baking industry community and building some great connections for the school. We may have secured another student award with one of the suppliers and another company, Modernist Cuisine, gifted us their entire book set (retail value $2000+) as a donation to our school.

The next day was quite busy for the VIU team, the cake competition awards were announced at 11am and Hannah Palmer, a student in the Baking Diploma program won the third place prize! On Monday, we had our demos, I did mine on Baking and the Beekeeper, telling my story as a beekeeper and creating a mini honey base petit four for the audience to sample. Chef Nolan did a demonstration on bi-color cross lamination, creating a Strawberry Rose Danish, and Chef Harper did his demonstration on the creation of his Or Noir, Spindle Whorl Chocolate. Once we were done the demos and the show was coming to an end, we packed up our equipment and booth and were able to make it to the ferry to get back to Nanaimo at a decent time.

Reflection: this event was months in planning by myself and our team, as well as months of hard work by our students that participated in the cake competition. It was overall an outstanding success, it was a great experience for our students to be exposed to the larger baking community and the PRO Bake team represented VIU in an outstanding manner. I am very proud of everyone’s efforts involved in making the event a memorable one. This event happens every three years in Vancouver, and I must say this was the best one overall that I have been to, with over 1600 attendees over the two days and many great workshops and guest’s speakers. Thank you for your support financially to allow us to participate.

See photos below:





 

 

 

 