

VANCOUVER COMMUNITY COLLEGE

Growing up in Thailand, Vanvisa Sataglamp was always fascinated by food and cooking. However, formal culinary arts training was uncommon and expensive, and prepared food typically came from street stalls, not restaurants.

Although she completed a bachelor's degree in business accounting and began working in offices, Vanvisa was drawn back to her dream of cooking, as well as travelling overseas.

Today, Vanvisa is pursuing her Professional Cook 2 trades certificate through Vancouver Community College (VCC) and embracing every opportunity she can.

As a woman in her mid-thirties, Vanvisa says she appreciates the wide diversity of students at VCC. "Some classmates are older and some younger than me. They didn't discriminate for age or gender. Everyone is the same in the kitchen," she says.

When asked what she likes most about the culinary industry, Vanvisa's replied that she loves the time management component. "Time is a limited resource in the kitchen. Each task takes a different amount of time, and you can't replay it."

When she graduated with her **Professional Cook 1 Plus certificate** at VCC, Vanvisa was named valedictorian, and delivered a heartfelt speech to the entire graduating class in a language she'd only recently learned.

"I tell international students you don't need to be a native speaker," she says. "Don't be afraid; you can adapt!"

In her life and work, she's already moved overseas, learned a new language, and cooked in some of Vancouver's top establishments – but it's clear her culinary journey has only just begun.

As she continues to expand her experience, Vanvisa says she's impressed to find VCC culinary grads highly respected in the industry and are everywhere.

"Most of my coworkers, even my sous chef graduated from VCC," she says. "It's like a big family. It makes me so proud."



VCC: PATHWAYS FOR WOMEN IN TRADES

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