



Centre for Food, Wine and Tourism

okanagacollege.ca/foodwinetourism



OC OKANAGAN COLLEGE
FOUNDATION

Centre for Food, Wine and Tourism

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- Total footprint: **5347 sq. meters**
- Total project: \$61.3M
- Architect: GEC Architecture
- Contractor: PCL Construction

Flagship Spaces:

Level 1:

- Atrium
- Teaching Restaurant & Patio
- Wine & Beverage Sensory Lab
- Bakery Lab

Levels 2 and 3:

- 2 Culinary Teaching Labs
- 5 Classroom Spaces
- Hall Entrepreneurship Incubator

Level 4:

- Conference Centre & Event Kitchen
- Beverage Classroom & Demonstration

Target Certifications:

- **Rick Hansen Foundation Accessibility Certification™ (RHFAC) Gold** - The highest national level of accessibility recognition awarded to a built environment in Canada.
- **Step Code Level 3 Equivalency on the BC Energy Step Code** - Achieving a building performance standard that matches a minimum 20% increase in energy efficiency.

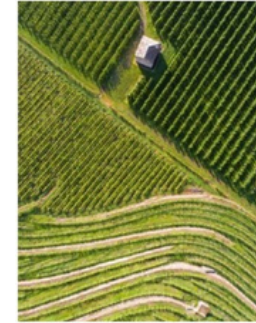


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The Inspiration

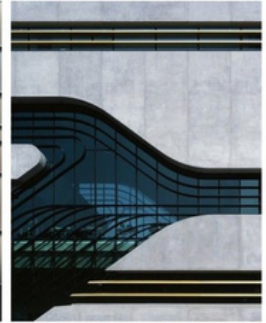
- The building expresses a deep connection to place, drawing inspiration from the Okanagan's natural landscape and the contours of Okanagan Lake.
- Exterior seam cladding evokes the rhythm of vineyard rows, reinforcing the region's agricultural identity.
- Prominent mass timber elements, visible throughout the atrium and upper levels, highlight aesthetic warmth and sustainable construction practices.



Vineyard Geometry - The Intersection of Orthogonal and Organic



Horizontal Zinc Cladding



Organic geometry in facade



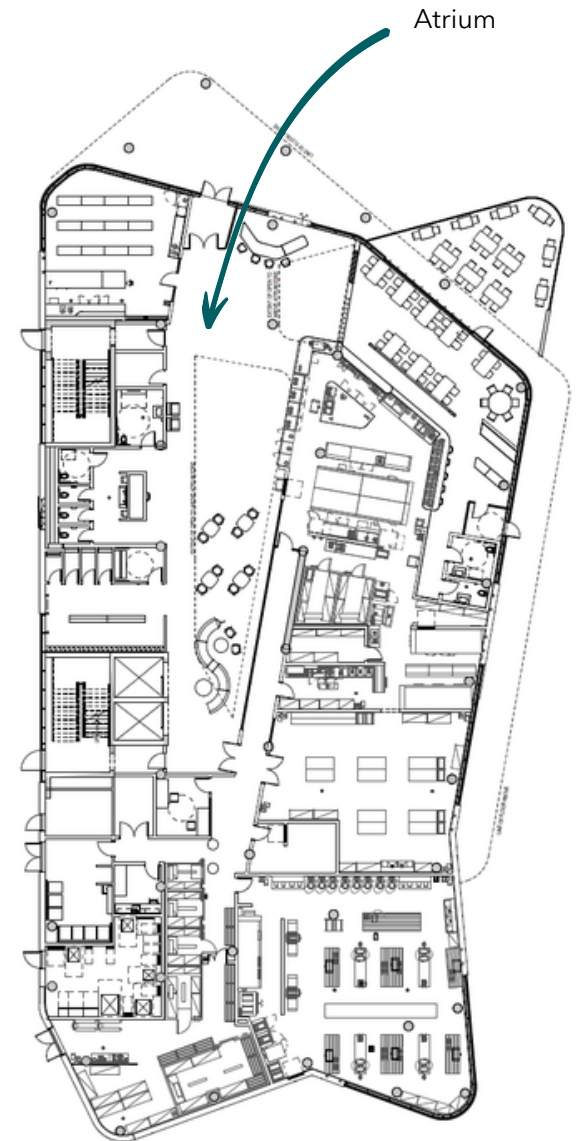
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LEVEL 1 - Atrium



At the heart of the Centre, this welcoming atrium creates a striking first impression and serves as a vibrant gathering space for events and connection, with views extending to the floors above.



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LEVEL 1 - Teaching Restaurant & Patio



Students learn by serving the community in a fully operational restaurant, designed for approximately 75 guests, with 43 indoor seats and 32 on the outdoor patio.

The restaurant is complemented by a café-style service.

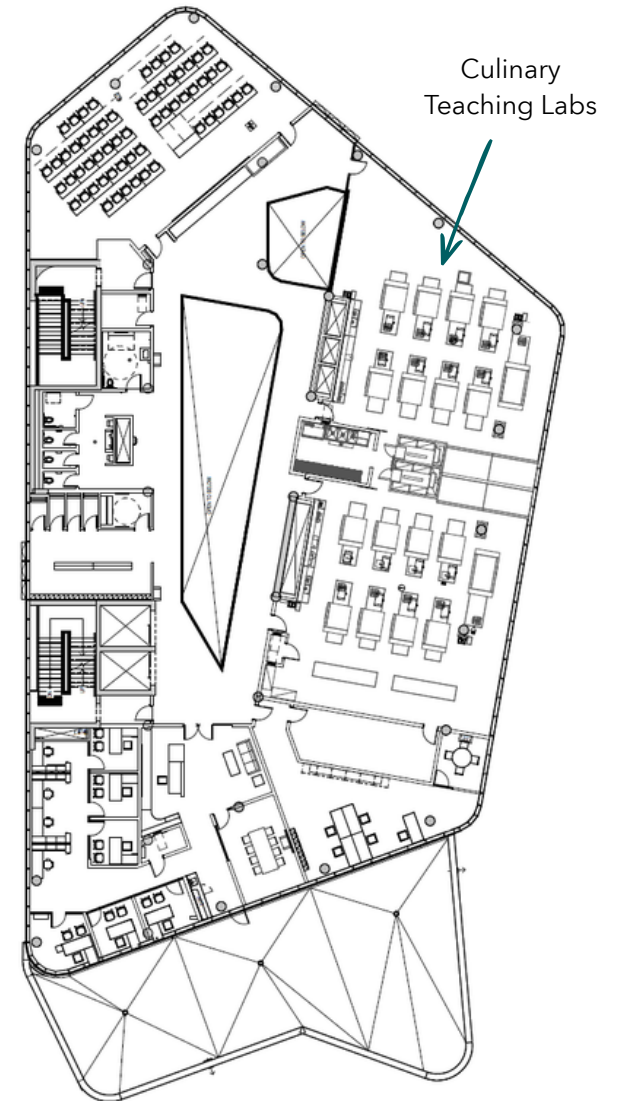


LEVEL 2 - Culinary Teaching Labs



A state-of-the-art teaching space, these modern labs will support practical training while fostering innovation and culinary excellence.

- Two purpose-built teaching labs, each featuring 18 fully equipped workstations.
- Connected labs allow for up to 36 students to train simultaneously, enhancing program delivery and cohort flexibility.
- Flexible configurations support a wide range of uses, including contract training and community-based programming.



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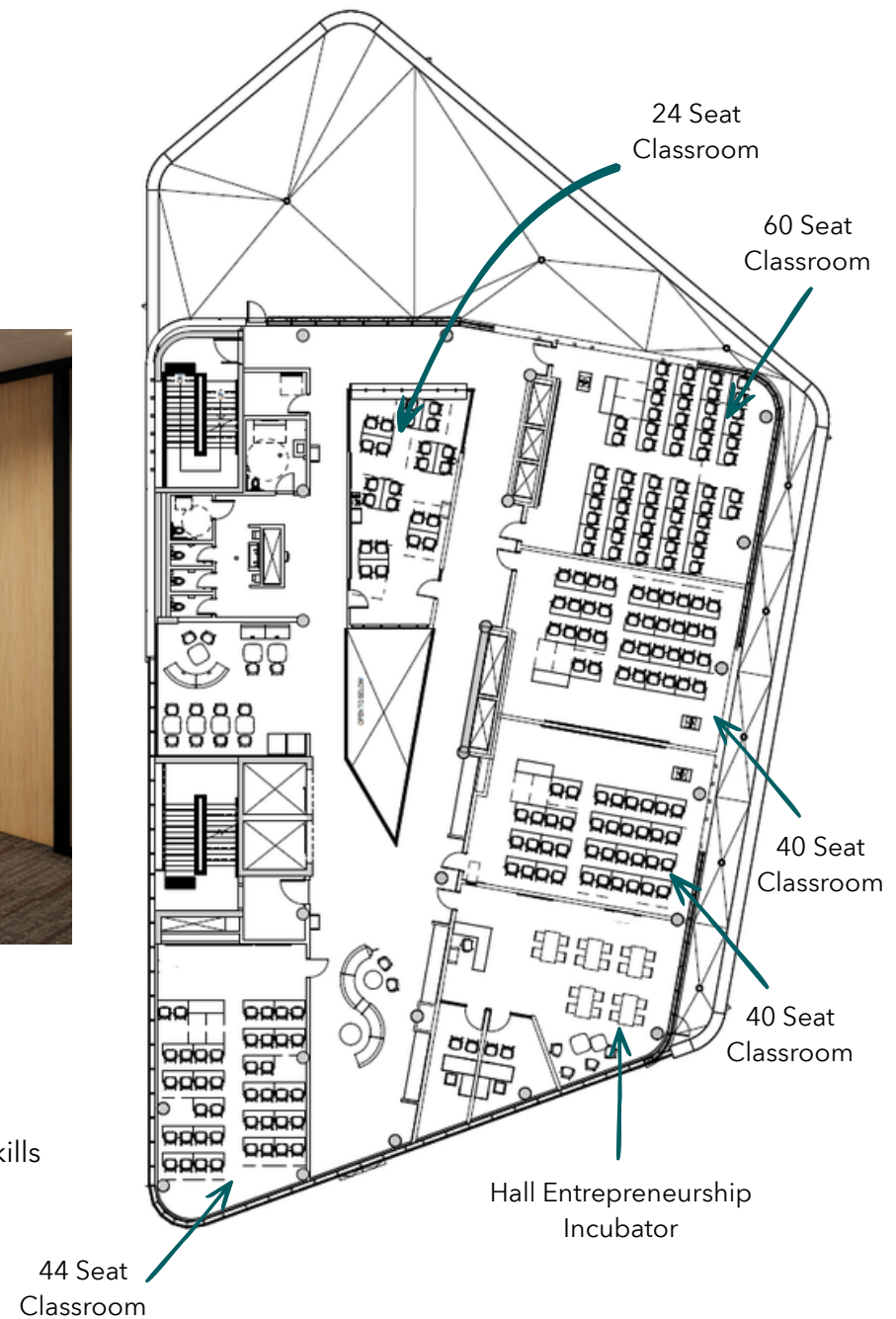
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LEVEL 3 - Hall Entrepreneurship Incubator



The Hall Entrepreneurship Incubator is designed as an integrated system that connects learning, collaboration, and venture development.

It will bring together students, staff, and industry to strengthen entrepreneurial skills and support innovation.



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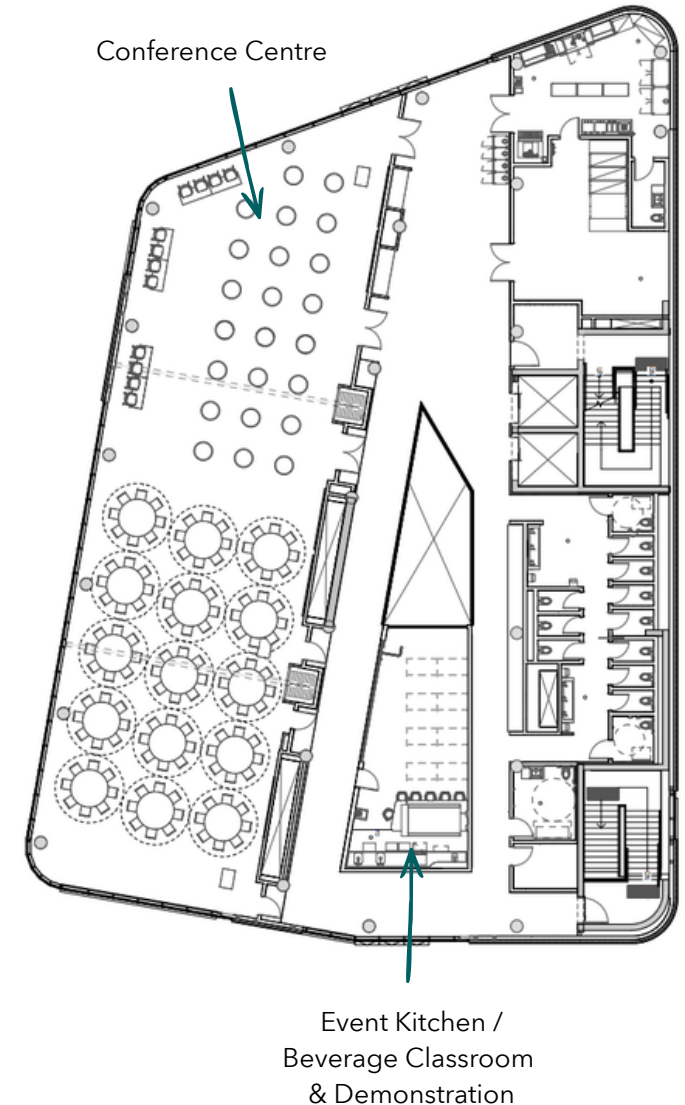
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LEVEL 4 - Conference Centre & Event Kitchen



A flexible events venue with spectacular 360-degree Okanagan views, where students develop practical skills supporting conferences, banquets, receptions, and large-scale community events.

- Capacity of 100-120 seated guests or up to 300 for receptions.
- The space can be split into three rooms for smaller events or used as classrooms.
- Integrated event kitchen.
- Creates a platform for expanded programming in hospitality, tourism, and event management.

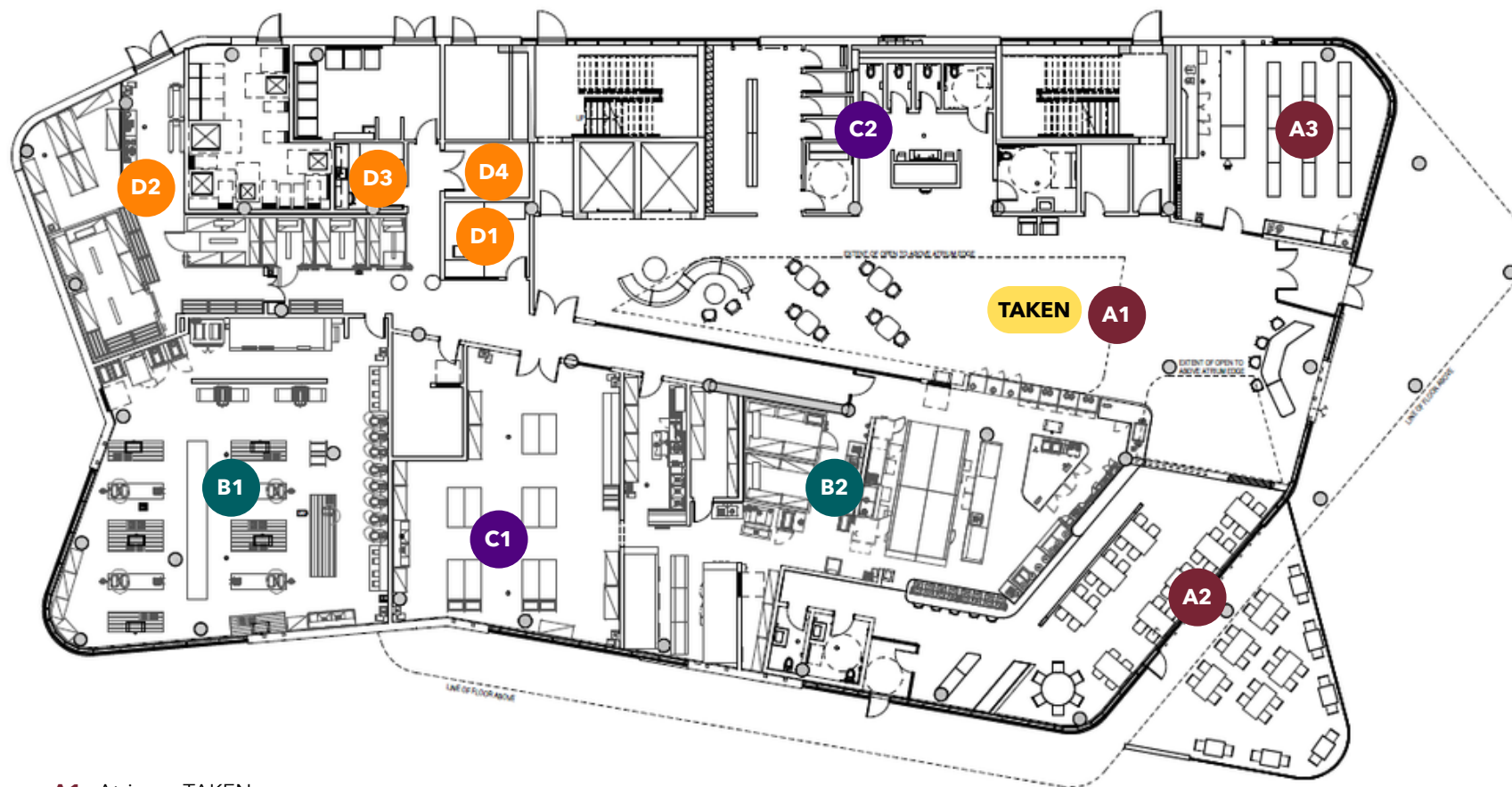


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- A FLAGSHIP SPACE**
- B SPECIALIST TEACHING**
- C LEARNER FACING**
- D FUNCTIONAL**

LEVEL 1



- A1** Atrium - TAKEN
- A2** Teaching Restaurant & Patio - \$1,000,000
- A3** Wine & Beverage Sensory Lab - \$500,000

- B1** Bakery Lab - \$250,000
- B2** Restaurant Kitchen - \$300,000

- C1** Flex Lab - \$150,000
- C2** Student Locker & Change Area - \$100,000

- D1** Culinary Office - \$10,000
- D2** Culinary Back of House - \$10,000
- D3** First Aid Room - \$10,000
- D4** Communications Room - \$10,000

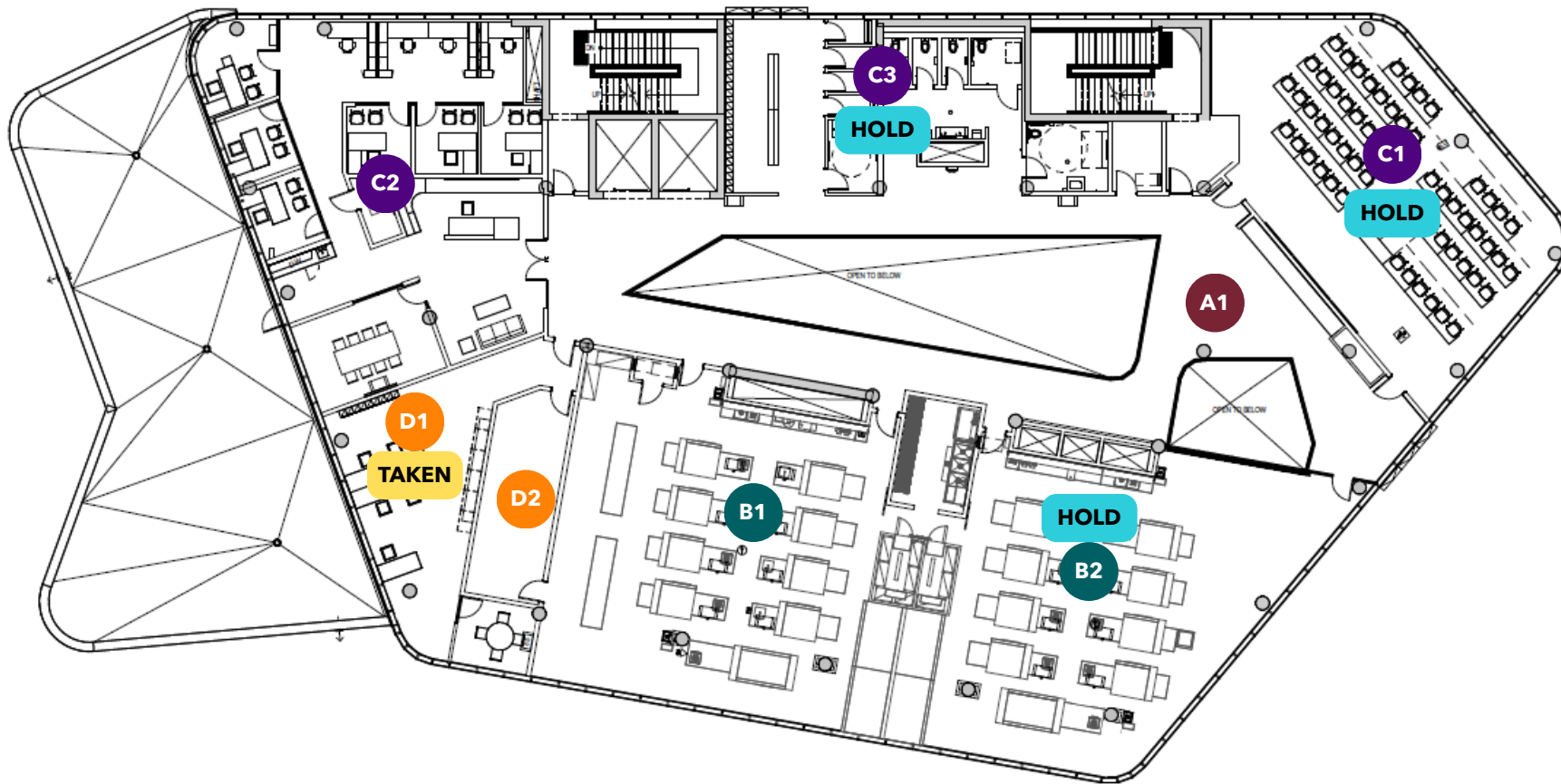


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LEVEL 2



A1 2nd Floor Circulation - \$500,000

B1 Culinary Teaching Lab - \$250,000

B2 Culinary Teaching Lab - \$250,000

C1 60 Seat Classroom - \$150,000

C2 Advancement Office - \$100,000

C3 Student Locker & Change Area - \$100,000

D1 Chefs' Office - TAKEN

D2 Pantry - \$10,000

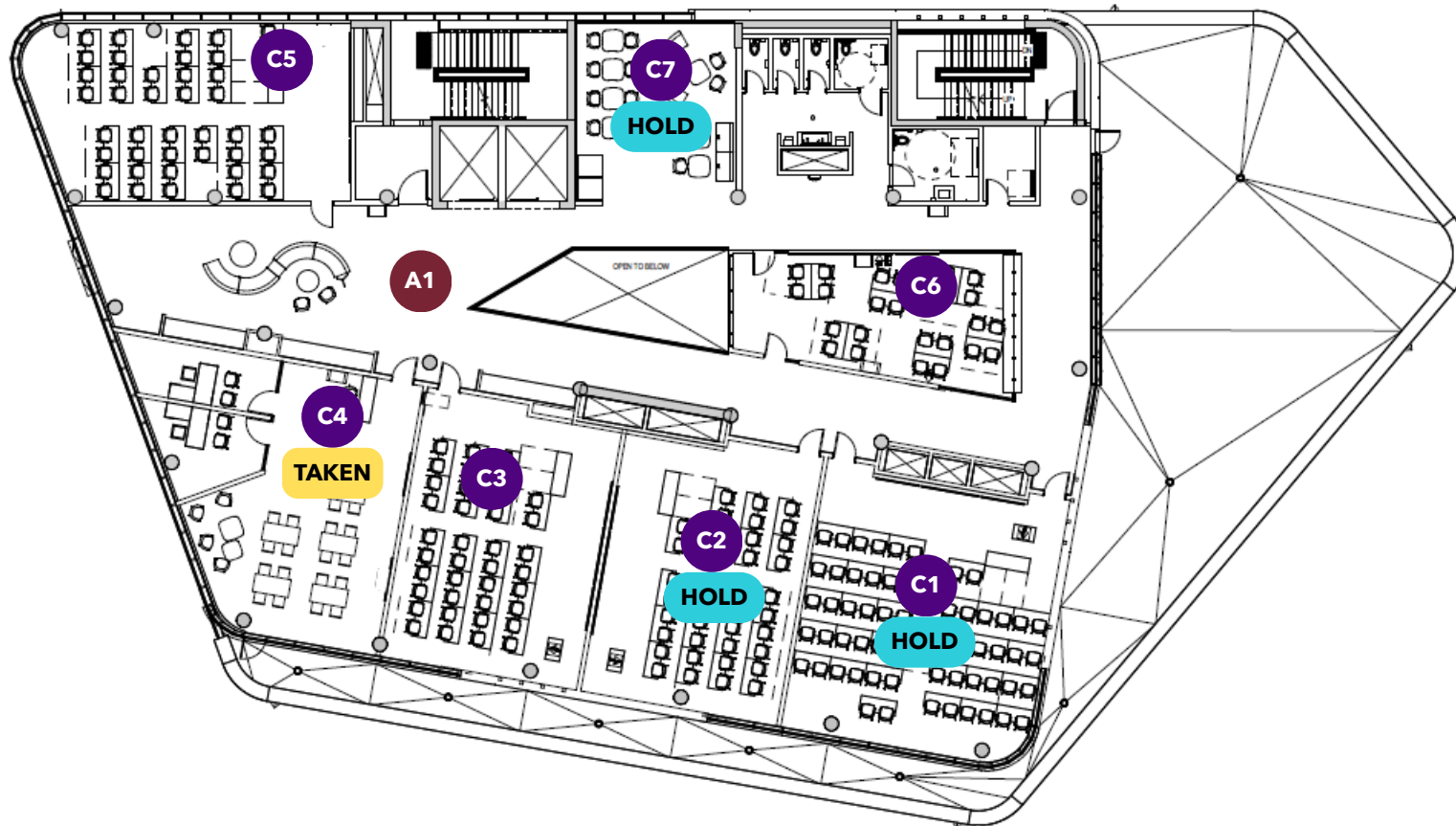


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LEVEL 3



A1 3rd Floor Circulation - \$500,000

C1 60 Seat Classroom - \$75,000

C2 40 Seat Classroom - \$50,000

C3 40 Seat Classroom - \$50,000

C4 Hall Entrepreneurship Incubator - TAKEN

C5 44 Seat Classroom - \$50,000

C6 24 Seat Classroom - \$50,000

C7 Open Student Area - \$100,000

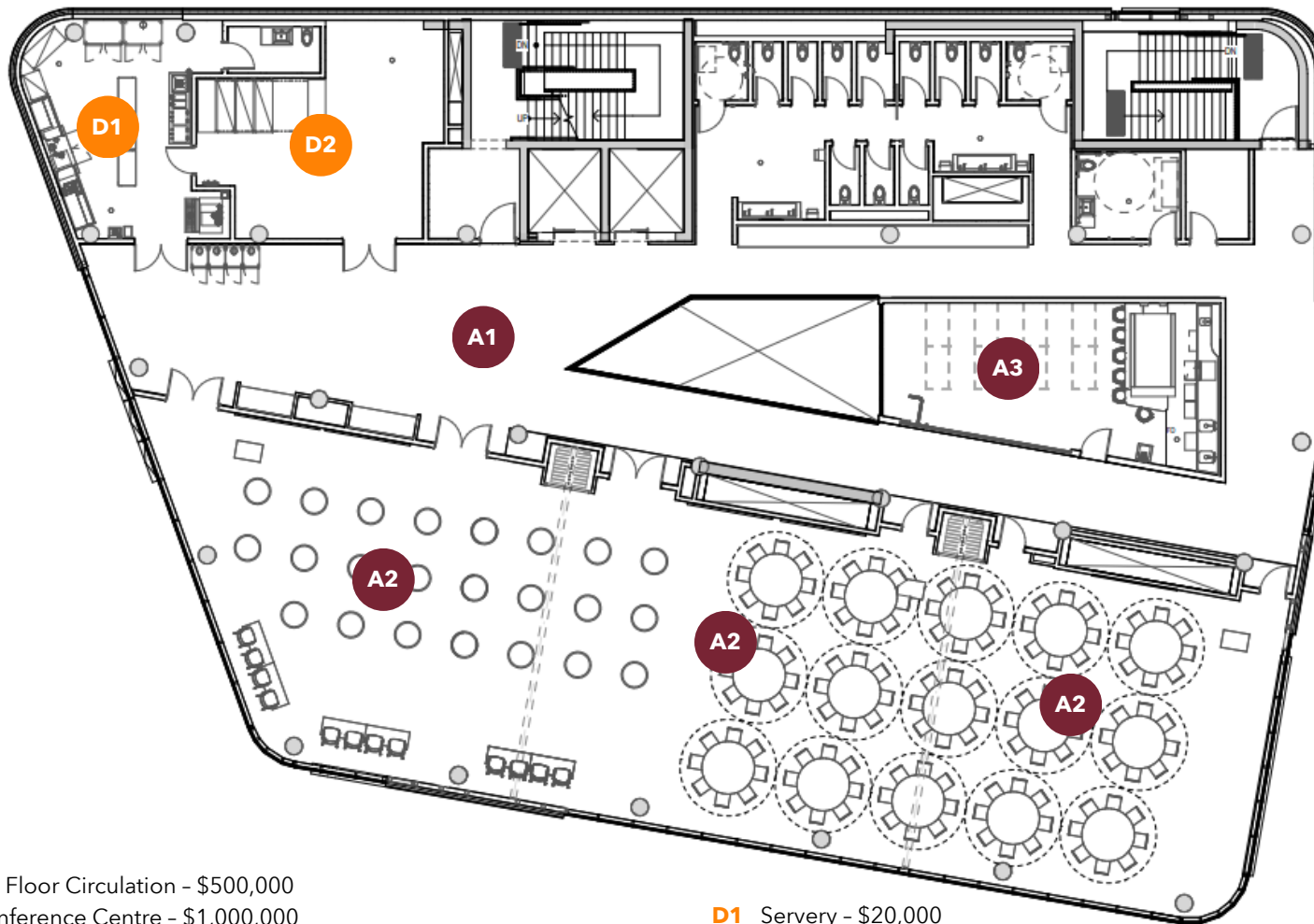


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LEVEL 4



A1 4th Floor Circulation - \$500,000

A2 Conference Centre - \$1,000,000

A3 Event Kitchen / Beverage Classroom & Demonstration - \$500,000

D1 Served - \$20,000

D2 Storage - \$20,000

