

4) Powerland/HP Student Lounges: When not in class, students use these spaces to decompress and relax, as well as study, meet with colleagues, and work on group projects.

5) 204 – City Bread Professional Baking Lab: Students in RRC’s Professional Baking program use this space to study a wide variety of techniques, including the preparation of yeast-raised goods, quick breads and cookies, pies and pastries, cakes and tortes, and desserts. In all second-floor labs, hoods over the grills are connected to energy recovery units on the roof, allowing heat that would normally be diverted outside to instead be used to temper make-up air for building occupants.

6) 205 – Pastry Lab: Students use this space to prepare basic yeast-raised goods, quick breads and cookies, pies, pastries and cakes. In their second year, they focus on more advanced work with sugar and chocolate, sauces and frozen desserts, and plated restaurant desserts.

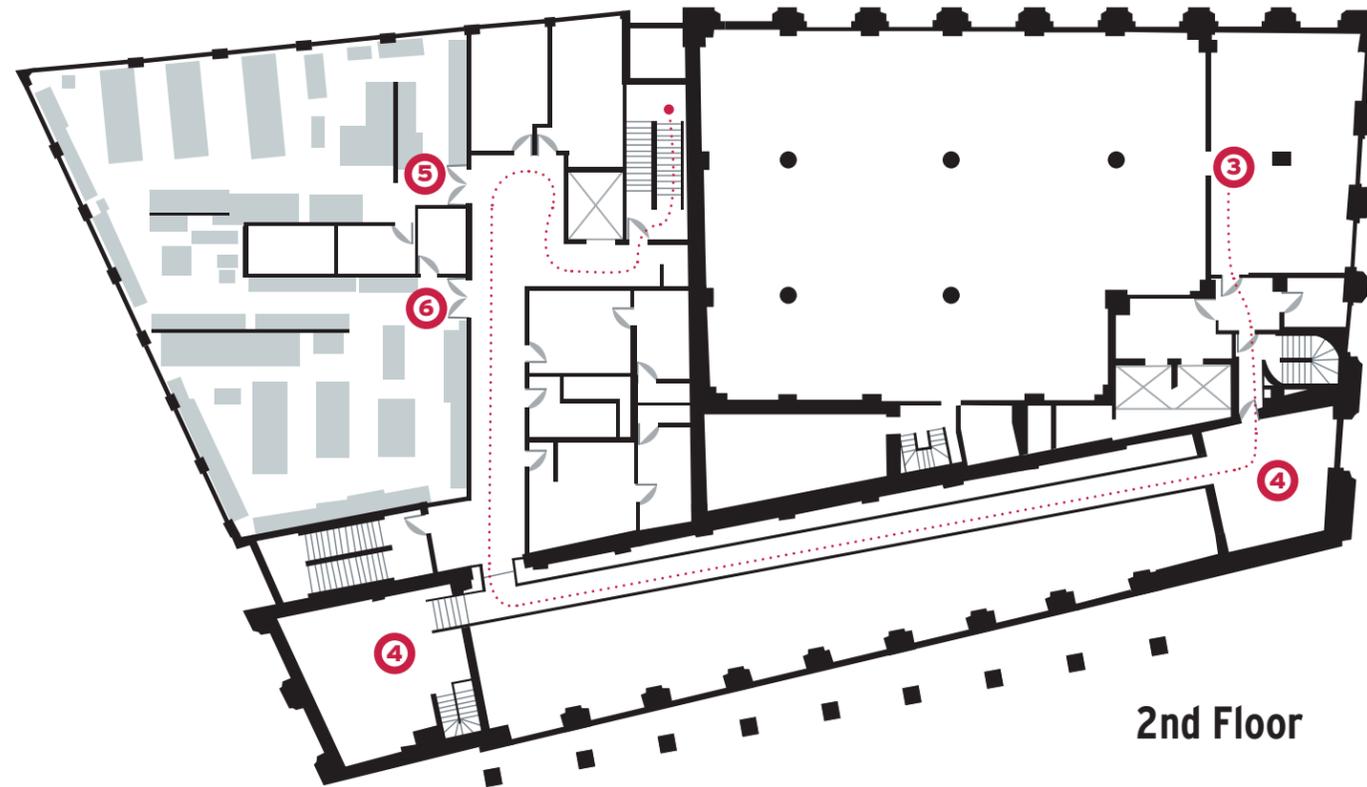
**(Take the stairs to the Third Floor.)**

7) 307 – Granny’s Poultry Basic Food Prep Lab: This is where students master basic culinary skills such as making stocks, soups and sauces; preparing vegetables, potatoes, rice and pasta; and applying appropriate preparation and cooking techniques for meats, poultry, fish and seafood.

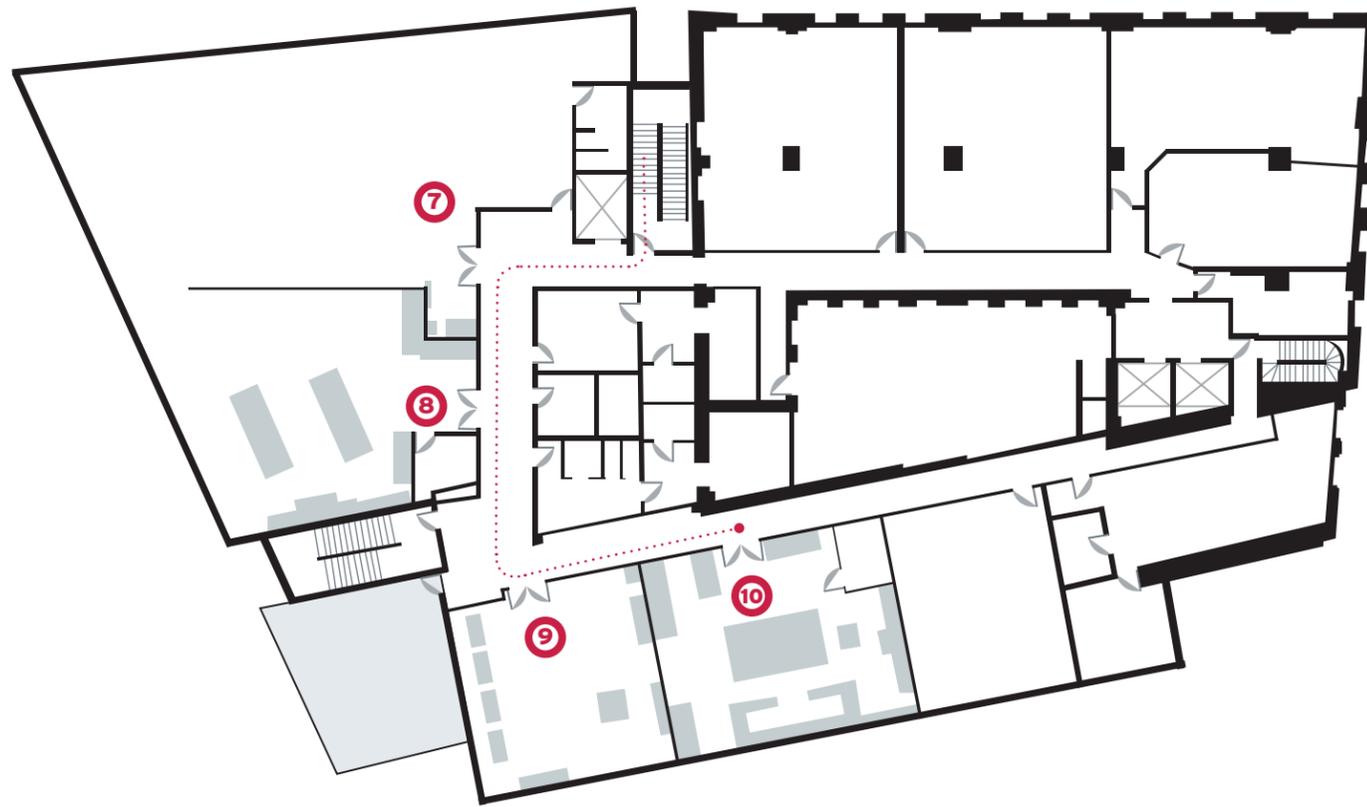
8) 308 – Garde Manger Lab: Students use this space to study the art of the cold kitchen, including salads and dressings, sandwiches, and appetizers and hors d’oeuvres. They also learn to create ice sculptures, and study the art of sushi making.

9) 313 – Mixology Lab: This lab helps to provide RRC Hospitality students with a solid understanding of wines, beers, liquors and liqueurs. Students study all stages of the winemaking and beer brewing processes, and obtain experience preparing mixed drinks, cocktails and shooters.

10) 314 – Apprenticeship Lab: Home base for RRC’s Cook Apprentice students, this lab provides Level 1 and Level 2 Apprentices experience in a variety of culinary skills, from soup and sauce-making to the preparation of pâtés and terrines.



2nd Floor



3rd Floor

# Red River College Paterson Global Foods Institute

Self-Guided Walking Tour

A century ago, Winnipeg's Exchange District was at the centre of Canada's grain industry and in the midst of a period of great economic growth. The area pulsed with breathless optimism, attracting visitors from around the world to invest, work and share creative ideas.

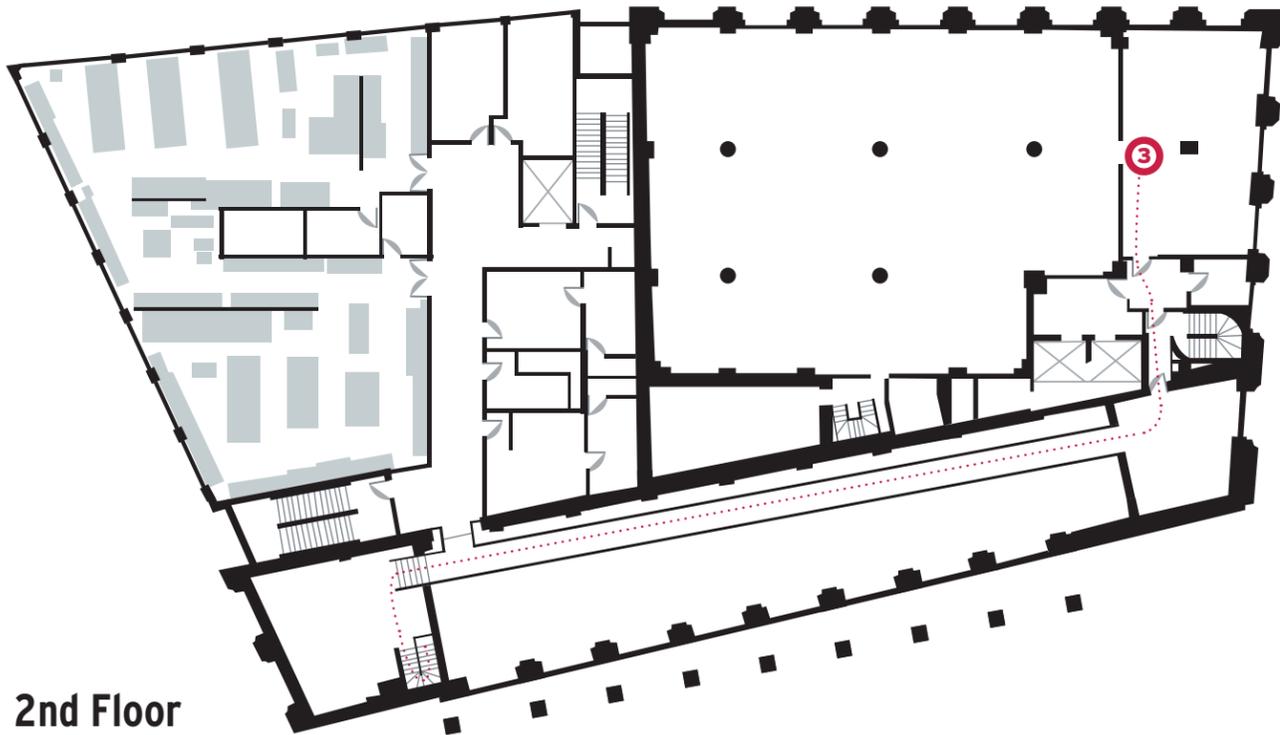
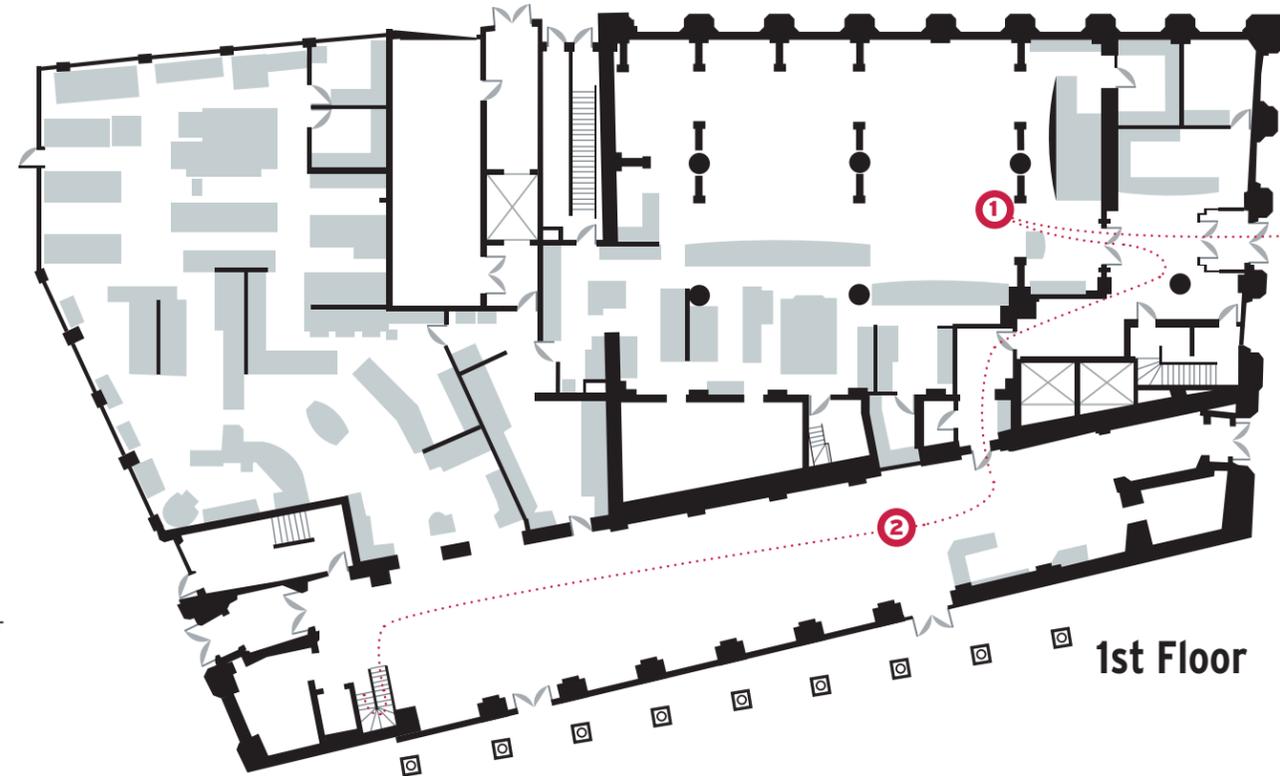
Rising above it all was Winnipeg's first skyscraper – the Union Bank Tower, an architectural marvel of its time built by the same construction firm responsible for the Woolworth Building, the Waldorf Astoria and the American Stock Exchange in New York City. Believed to be Canada's oldest surviving steel- and concrete-reinforced skyscraper, the Tower has since been restored to its former glory by Red River College, and now proudly bears the name of the Paterson family, whose business also spans a century, and whose roots are firmly planted in the grain industry.

### Self Guided Tour:

**1)** Jane's: Occupying the site of the building's former bank hall, this ornate and awe-inspiring restaurant now serves as a stunning architectural centerpiece. Many of the hall's original design elements have been carried over to the new space, including marble floors, soaring columns and coffered ceilings ringed by intricate plaster moldings. During restoration, the entire hall was covered in scaffolding so that plasterwork could be repaired and cleaned. The building's original colour scheme was incorporated in the new design, and accents were painted gold where leafing would have traditionally been applied.

**2)** Atrium/Annex: This 1926 annex has been converted to a spacious, sunlit atrium where students can study, eat and relax while gazing onto tree-lined Bijou Park. During the day, visitors can sample food from the adjacent Culinary Exchange, and in summer, the park comes alive with the sights and sounds of the city's cultural festivals. The Annex also houses collection bins for RRC's composting program; on average, the College collects 500 pounds of food waste each day.

**(Take the stairs to the Great-West Life Skywalk for a bird's-eye view of the Annex.)**



### 2nd Floor

**3)** Great-West Life Classroom: Once the bank manager's office, this space now affords a spectacular view of Jane's restaurant. It's also a great example of energy efficiency at work: Window sashes were redeveloped to provide higher insulating value and increase thermal performance, and exterior walls were spray foamed to bring insulation levels to R14 (compared to R4 in the original building). Combined, these measures make PGI nearly 40% more energy efficient than building code standards.

**(Turn over to continue.)**

