# Candidates-Write-Ups Student Union Byelection 1993

## **Acclaimed Positions**

Ramaswami Sammynaiken
Board of Governors

Pat Fitzpatrick

Senate (2 year)

Tracy Hasson
Education Rep.



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### Arts Rep.

#### **Patty Smith**

Hi! my name is Patty Smith and I am running for Arts Rep. I have served on the student union for two years now; first as the student -at-large; second, as an arts rep. during this time I served on a great number of committees. I already know the 'system' and how to stand up for the arts students views.

I am a history major in my final year. I have been very active on and off campus in many activities. These include the Swat Program, Social Issues Committee, President of The Arts Undergraduate Society, and as an instructor of the Facts course (female anti-assault comprehensive Training System).

I am very anxious to get back onto the student union to serve you, thearts students. Hope to see you at the Polls!

#### **Cheryl McLean**

Hey! My name is Cheryl McLean and I am running for the position of Arts Rep. Now, I am not one of those people who are in the arts waiting to transfer to phys-ed, nor am I in it because I just did not know what else to take, I love my faculty and its diversity. I have had experience working in teams, such as the 1993 Orientation, Peer Mentoring and being Vice President for my residence. The reason I want to represent you, is that I want to be involved directly and to have some say in what goes on. I also feel that I could be a valuable asset because I live on campus and I could be a liaison between the Student Union and the other House Committees who could in turn convey to me what their members want. As well, I am interested in getting involved in the community and what goes on outside of campus. This is a position I would be proud of filling, so vote for me on October 5th and 6th.

The Sun's Not Yellow, It's Chicken...it's a foul and irrelevant slogan, but I had to get your attention somehow!

Vote, dammit!

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#### COMPONENTS:

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#### Techniques for Effective Alcohol Management:

Professionalism and ethical conduct in the sale and service of alcohol; legal implications for the licensed bartender or social host.

# National Sanitation Training Program: Developed by the Canadian Restaurant and Foodservice Association, and covers

safe food handling and preparation; sanitary service methods; micro biology and food-born disease; personal hygiene; cleaning and sanitizing.

#### Customer Service Seminar

Think Like the Customer developed by Tourism Education New Brunswick and covers customer expectations; quality service practices; knowledge of New Brunswick as a tourist destination.

#### C.P.R.

The Canadian Red Cross Society's Heartsaver program

#### Practicum

The final evening of the course—its practical evaluation component—will involve participants in providing food and beverage service at a formal hospitality function.

Those who complete the program will receive:
T.E.A.M. Certificate (Techniques for Effective Alcohol Management)

T.L.C. Certificate (Think Like The Customer)

National Sanitation Certificate

C.P.R. Certification

Bartending and Wine Service Certificates

Instructors: Ric Cuthbertson and Carl Thibault
For information on how to register:

Call 446-9250 or 455-2254