



# Provincial Agricultural Land Commission - Applicant Submission

**Application ID:** 60352

**Application Status:** Under LG Review

**Applicant:** Stephen Cipes

**Agent:** CTQ Consultants

**Local Government:** City of Kelowna

**Local Government Date of Receipt:** 01/28/2020

**ALC Date of Receipt:** This application has not been submitted to ALC yet.

**Proposal Type:** Non-Farm Use

**Proposal:** It is a culinary facility, educational stays, wine tasting, food producing gardens, and parking.

## Agent Information

**Agent:** CTQ Consultants

**Mailing Address:**

1334 St. Paul Street

Kelowna, BC

V1Y 2E1

Canada

**Primary Phone:** (250) 979-1221

**Mobile Phone:** (250) 212-6763

**Email:** egrifone@ctqconsultants.ca

## Parcel Information

### Parcel(s) Under Application

1. **Ownership Type:** Fee Simple

**Parcel Identifier:** 026-350-807

**Legal Description:** Lot 1 Sections 24 and 25 Township 28 Similkameen Division Yale District  
Plan KAP78562

**Parcel Area:** 62.3 ha

**Civic Address:** 4870 Chute Lake Road

**Date of Purchase:** 01/01/1987

**Farm Classification:** No

#### Owners

1. **Name:** Stephen Cipes

**Address:**

4870 Chute Lake Road

Kelowna, BC

V1W 4M3

Canada

**Phone:** (778) 480-4345

**Email:** stephen@summerhill.bc.ca

## **Current Use of Parcels Under Application**

### **1. Quantify and describe in detail all agriculture that currently takes place on the parcel(s).**

*Building Footprint - 1.30 acres*

*Protected Area - 18.95 acres*

*Vineyards and other - 48.6 acres*

### **2. Quantify and describe in detail all agricultural improvements made to the parcel(s).**

*Perimeter fencing*

*Minor outbuildings*

*Improvements to soils*

*Use of perma-culture practices*

*High Quality Vinefera production and cultivation*

### **3. Quantify and describe all non-agricultural uses that currently take place on the parcel(s).**

*Winery*

*Storage*

*Restaurant & Ballroom*

*Parking*

*Houses (separate lots)*

## **Adjacent Land Uses**

### **North**

**Land Use Type:** Residential

**Specify Activity:** Single Family Residential

### **East**

**Land Use Type:** Residential

**Specify Activity:** Single Family Residential and some ALR

### **South**

**Land Use Type:** Residential

**Specify Activity:** Single Family Residential and Small Farm

### **West**

**Land Use Type:** Agricultural/Farm

**Specify Activity:** Vineyards

## **Proposal**

### **1. How many hectares are proposed for non-farm use?**

*0.3 ha*

**Applicant:** Stephen Cipes

**2. What is the purpose of the proposal?**

*It is a culinary facility, educational stays, wine tasting, food producing gardens, and parking.*

**3. Could this proposal be accommodated on lands outside of the ALR? Please justify why the proposal cannot be carried out on lands outside the ALR.**

*Please see attached professional report.*

**4. Does the proposal support agriculture in the short or long term? Please explain.**

*Please see attached professional report.*

**5. Do you need to import any fill to construct or conduct the proposed Non-farm use?**

*No*

**Applicant Attachments**

- Agent Agreement - CTQ Consultants
- Proposal Sketch - 60352
- Professional Report - Summerhill Culinary College for Humanity
- Certificate of Title - 026-350-807

**ALC Attachments**

None.

**Decisions**

None.

# CULINARY COLLEGE for HUMANITY

## WHERE GREAT FOOD BEGINS



Kelowna, BC

### A Sustainable Model for the Next Dimension of Agriculture

Submission of a Non-Farm Use Application Pursuant to:

Section 20 (2), ALC Act, BC

PROVINCIAL AGRICULTURAL LAND COMMISSION

January, 2020

For: 4870 Chute Lake Road, Kelowna, BC

CTQ Consultants  
Agent

Summerhill Pyramid Winery

Stephen Cipes (Proprietor)

1334 St. Paul Street  
Kelowna BC, V1Y 2E1

250 - 979 - 1221



## Executive Summary

**"IN MY LIFETIME, THE POPULATION OF THE PLANET HAS GROWN FROM 2.5 BILLION TO 7.7 BILLION. HOW DO WE FEED OURSELVES? OUR FOOD SYSTEM IS ONE OF THE MAIN CAUSES OF CLIMATE CHANGE AND ENVIRONMENTAL DEGRADATION. LET'S STOP TALKING ABOUT IT; LET'S OPEN A WORLD FORUM ON SUSTAINABLE FOOD PRODUCTION IN THIS PRISTINE CULINARY PARADISE!"**

**-STEPHEN CIPES, APPLICANT**

Kelowna is THE ideal location for the Culinary College for Humanity, as it is the breadbasket of BC's interior, with local produce, meats, fruits, wine, and dairy, and with fresh fish from inland lakes and farms and from the nearby coast. As a model to the world of organic and local, the entire world will be inspired. We envision an international gathering place in this ideal setting, to develop sustainable food culture for the future of humanity. A headquarters for world food production education with a holistic immersive concept to entice food production entrepreneurs, activists, and executives from around the world to enroll.

Change does not start with governments. Change comes from individual leadership. The Culinary College for Humanity is a place for leaders from around the world to gather and to learn the technology of regenerative agriculture which will restore nutrient levels. The setting and concepts are designed for participants to develop and share knowledge, and to network with each other.

The Culinary College for Humanity will be programmed with a series of retreats and workshops focusing on bringing together culinary and agricultural change-makers and learners from around the world. Both professional and consumer designed courses will be offered to support sustainable, localized food systems, including in subjects as varied as nose-to-tail preparation of animals, urban farming, food preservation, vegetable forward meal preparation, eliminating food waste, and regenerative and organic agricultural systems.

At Summerhill Vineyard the farm is the classroom, with Permaculture style, no-till vegetable gardens, diverse perennial food forests, nature-preserves for wild harvesting native edibles, beehives, chickens, insectary gardens, large scale composting, and famous for highest quality Demeter certified biodynamic vineyards.

Designed with the guidance of the Sparking Hill Swarovski Management Team, this beacon of light to the world, the Culinary College for Humanity will not displace a single square foot of arable land and will be built atop Summerhill's already existing concrete wine cellar and its production area. The new building will feature architecturally integrated food production to increase the arable acreage of Summerhill Vineyard and demonstrate the potential of urban agriculture. A teaching kitchen, four storey mini conference centre, and educational stays are important concept ingredients of the vision.

The concept for the Culinary College for Humanity is based on the premise of our Mission Statement: **To impact major change to the planet by building a model of growing and eating organic food and wine with a focus to include all climates, and inviting food production executives and farmers to attend world food production conferences in the four story First Nations lecture theatre.**

We have drawn from other examples of culinary facilities and schools around the world as a foundation for programming, but the Culinary College for Humanity has a specific focus which is to build a program based on a fully regionalized, zero waste, organic food system. This opens the opportunity for this local growing region to flourish, with the utilization of the many unproductive ALR acres, as well as opening a model to inspire 21<sup>st</sup> century sustainable food systems for all of humanity. We have the ideal pristine model of how food production can be in harmony with nature. This model is vital for the food industry to adopt. Some of, but not all, the highlights follow:

- ❖ Fostering responsible stewardship of our lands and oceans, encouraging ethical animal husbandry, and supporting pollinators (responsible for roughly 88% of flowering plants), the Culinary College for Humanity (CCH) strives for the ultimate health and well-being of our planet and humanity. CCH strives to be a driver for change by providing an education of sustainable agriculture, and organic growing practices.
- ❖ Large scale industrial farming as well as globalized transportation of food commodities is responsible for significant environmental degradation and greenhouse gas emissions. CCH will demonstrate a model of a regionalized food system with regenerative agricultural practices that aid in soil carbon sequestration and fertility and reduce long distance transportation.
- ❖ Offering a curriculum that combines culinary techniques for food preparation relying on 100% regionalized ingredients that are grown in harmony with the environment, CCH is the ultimate culinary school that connects the dots between the field and the plate for a sustainable future. The curriculum includes seasonal menu planning, food preservation, zero waste food preparation, and butchering and using the whole animal, alongside courses around sustainable food production, including in Permaculture design principles and techniques, animal integration and regenerative agriculture, urban agriculture, and encouragement of pollinators.
- ❖ Great food and great taste extend beyond the walls of a classroom. They extend to the sea, farm, market, vineyard, and beyond. The chefs of the 21<sup>st</sup> Century need to know more than culinary techniques and management. They need to have knowledge of where raw ingredients come from, what it means to be organic and sustainable, and gain an understanding of true farm to table cuisine. The importance of animal husbandry and responsible stewardship of our lands and oceans must be conveyed to the next generation to secure sustainable agriculture practices that will in turn continue to nurture our nation for decades to come.
- ❖ The CCH will be an innovative school and think tank located on an urban mixed use farm featuring a biodynamic vineyard, annual vegetable gardens, perennial food producing “Food forest”, large scale biodynamic composting, apiary, pollinator sanctuaries, and small scale animal husbandry, with a four-season architecturally integrated food producing garden.



- ❖ A variety of programs, from short courses to semester long professional courses, will take place on the farm rather than in a traditional college/university setting. Students will learn about the life of a farmer with hands-on participation in harvesting and planting. The extraordinary experience will be a catalyst for humanity to realize the importance of good nutrition and sustainable agriculture on the planet.
- ❖ The dramatic First Nations inspired four story atrium lecture theatre is the ideal setting for presentations of innovative changes in food production technology and food systems. Based in an inspiring comfortable year-round setting where leaders from all over the world come together in Kelowna, the Culinary Capitol of Canada.
- ❖ The programs offer participants a forward-thinking approach to the best practices in agriculture and culinary techniques, providing an opportunity to develop lifelong understanding of food and agriculture. The latest innovations and research from the world's top culinary, sustainability, and agricultural leaders in this spectacular college paves the way to catapult the new trends and new commercial models that are already replacing today's unsustainable systems.



Site Plan for the Proposed Culinary College for Humanity





Potential Reclamation of Septic Field

Outdoor Wedding Venue

Barn - COMMUNITY FARMERS MARKET

Cablin-Museum

FUTURE CULINARY COLLEGE FOR HUMANITY

Wine Storage

Parking

Summerhill Pyramid Winery and Bistro

Pyramid

Lakeshore Drive

Chute Lake Road



A Sustainable Model for the Next Dimension of Agriculture

# Land Use





Reinforced Lamin Wall Exterior



Wood Panel Exterior

- A Tasting Room
- B Elliptical Shaped Atrium - First Nations Cultural Space
- C Rammed Earth Concrete Exterior Walls Level 1
- D Food Producing Gardens on Roof Decks
- E CLT Timber Construction
- F Orson Pond + Spas
- G Tasting & Learning Centre
- H Culinary Kitchens
- I Path to Sunnyside Winery and Pyramid
- J Outdoor Decks Seating
- K Existing Wine Production and Storage
- L Existing Equipment Storage
- M New Parkade

30000L 100% CLT Open University Timber Construction

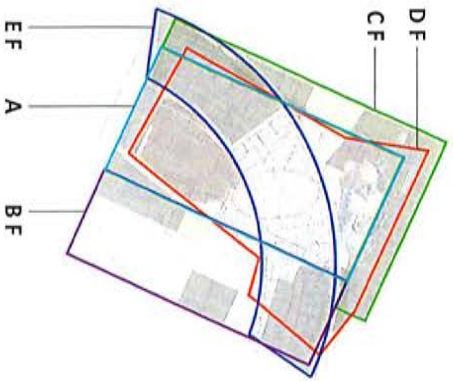


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*Conceptual Renderings for the Proposed Culinary College for Humanity*





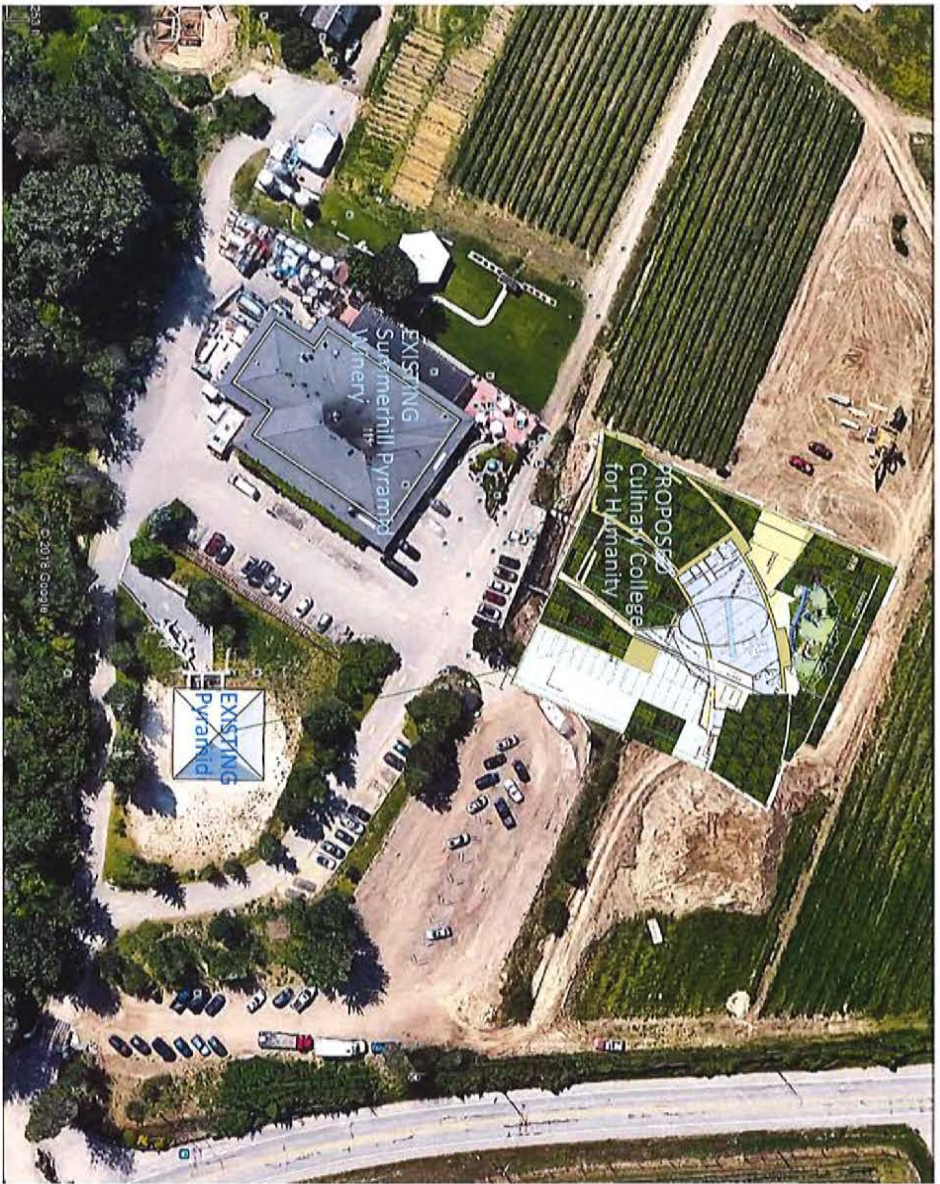
Key Plan

Culinary College for Humanity  
2020.01.22

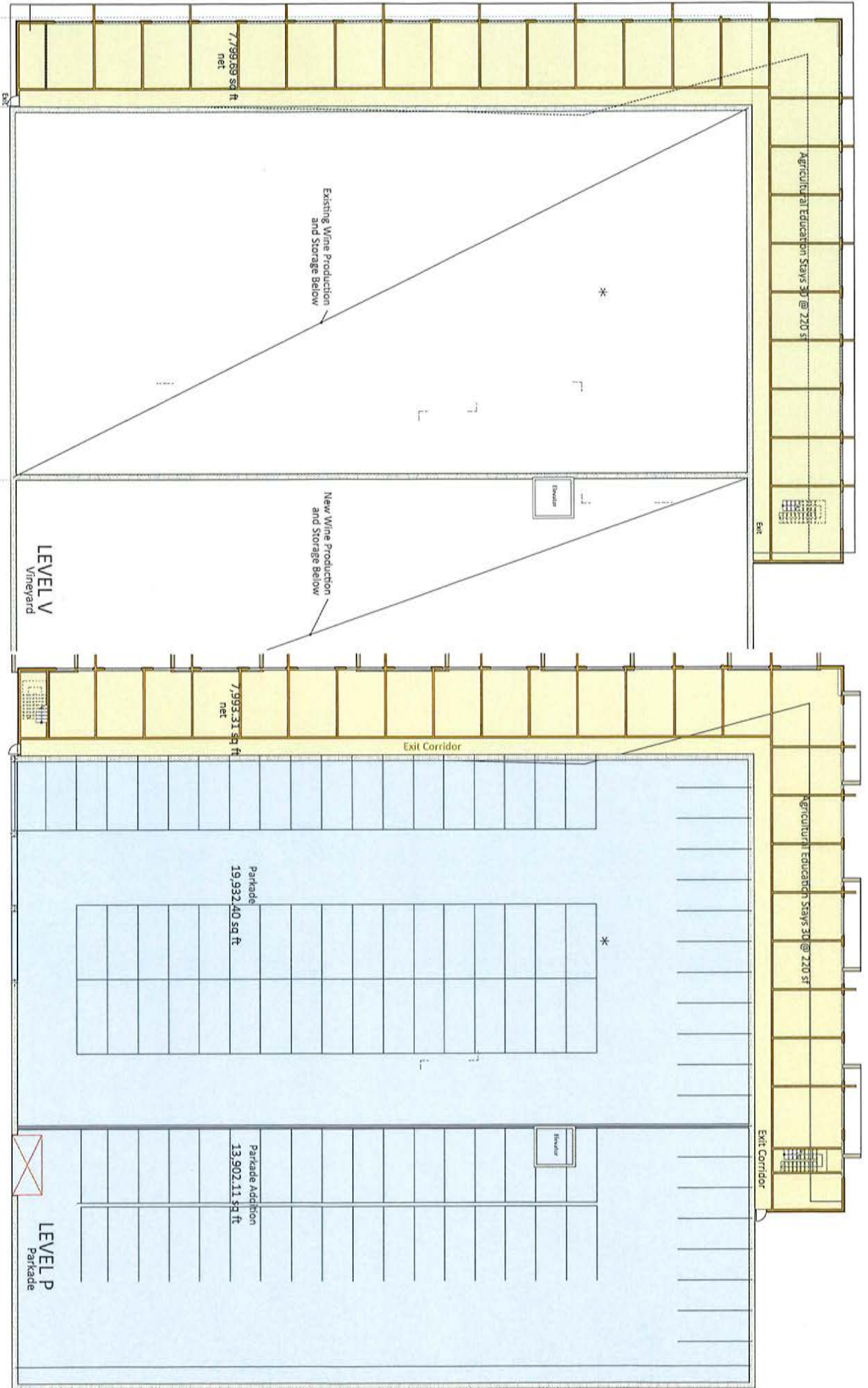
Program	Level	Area
A	Existing W.R.P	20,000sf
B	New W.R.P	14,000sf
C	New V.R.P	6,525sf
D	New 1 main	22,000sf
E	New 2, 3, 4 & 5	18,000sf
F	New 1, 2, 3, 4 & 5	27,700sf
		227,212sf

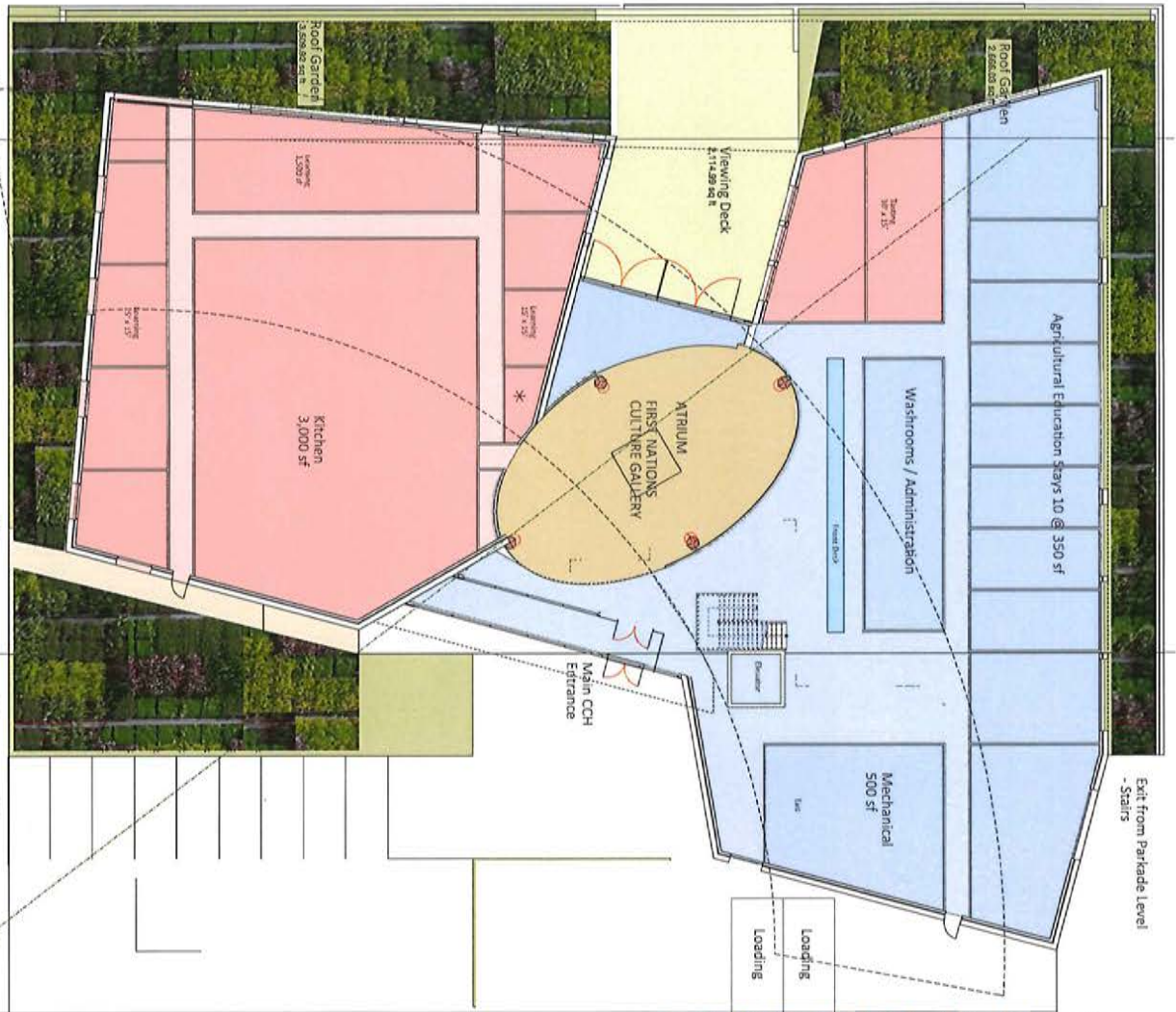
Levels:

- W - Warehouse at grade w/ lift-ramp
- V - Warehouse (over-shedding, elevated)
- P - parking
- 1 - main entry level at reception
- 2, 3, 4 - steps & gardens
- 5 - roof & gardens, greenhouse tasting room





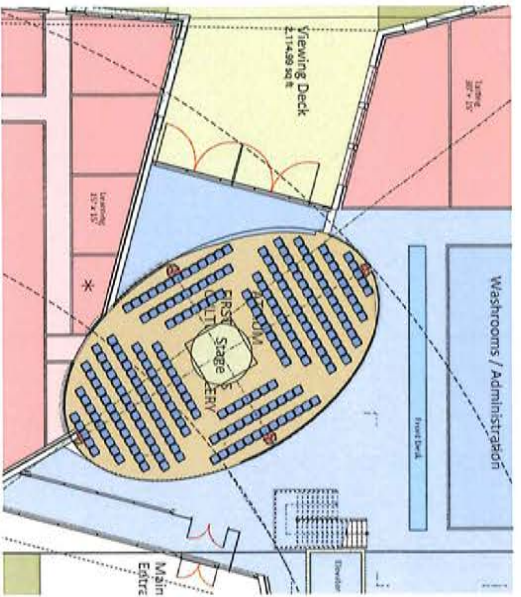




Quantity (Comp) for Humanity

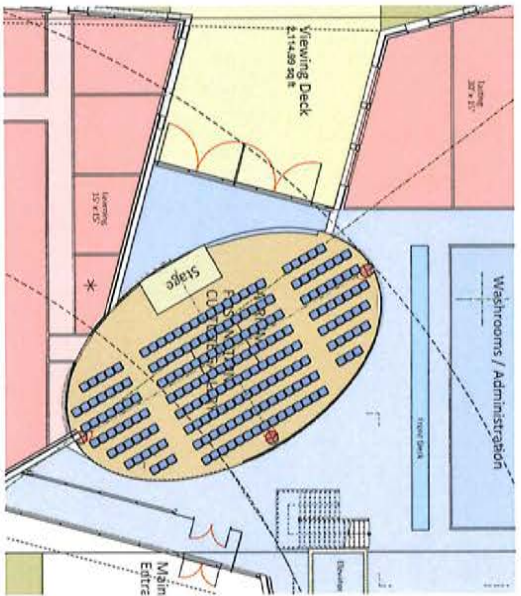
Project	Area
Level 1 1st Floor	10,500.00 sq ft
Level 1 2nd Floor	10,500.00 sq ft
Level 1 3rd Floor	10,500.00 sq ft
Level 1 4th Floor	10,500.00 sq ft
Level 1 5th Floor	10,500.00 sq ft
Level 1 6th Floor	10,500.00 sq ft
Level 1 7th Floor	10,500.00 sq ft
Level 1 8th Floor	10,500.00 sq ft
Level 1 9th Floor	10,500.00 sq ft
Level 1 10th Floor	10,500.00 sq ft
Level 1 11th Floor	10,500.00 sq ft
Level 1 12th Floor	10,500.00 sq ft
Level 1 13th Floor	10,500.00 sq ft
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Level 1 21st Floor	10,500.00 sq ft
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Level 1 25th Floor	10,500.00 sq ft
Level 1 26th Floor	10,500.00 sq ft
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Level 1 30th Floor	10,500.00 sq ft
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Level 1 60th Floor	10,500.00 sq ft
Level 1 61st Floor	10,500.00 sq ft
Level 1 62nd Floor	10,500.00 sq ft
Level 1 63rd Floor	10,500.00 sq ft
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Level 1 65th Floor	10,500.00 sq ft
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Level 1 67th Floor	10,500.00 sq ft
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Level 1 72nd Floor	10,500.00 sq ft
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Level 1 96th Floor	10,500.00 sq ft
Level 1 97th Floor	10,500.00 sq ft
Level 1 98th Floor	10,500.00 sq ft
Level 1 99th Floor	10,500.00 sq ft
Level 1 100th Floor	10,500.00 sq ft





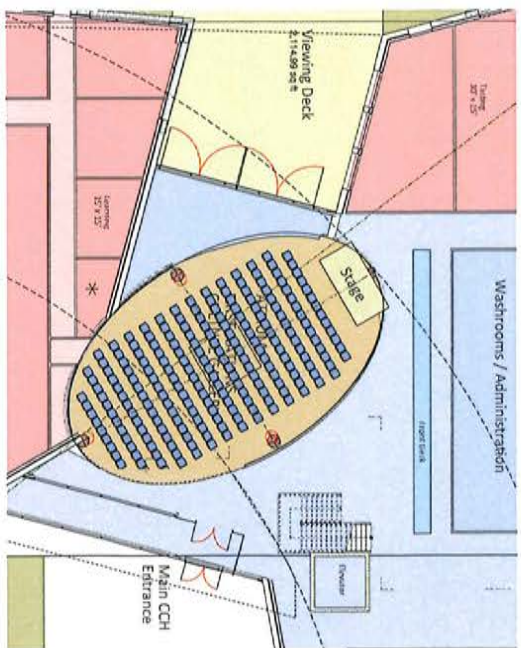
Option 1

Atrium Seating Layout  
 Stage: 100 sf  
 Seating Capacity: 206 Chairs



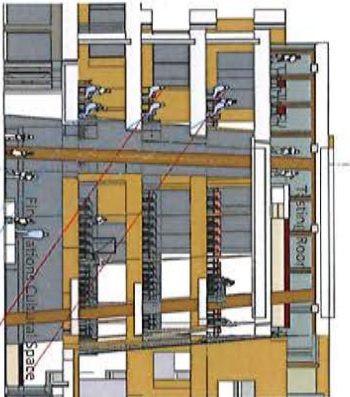
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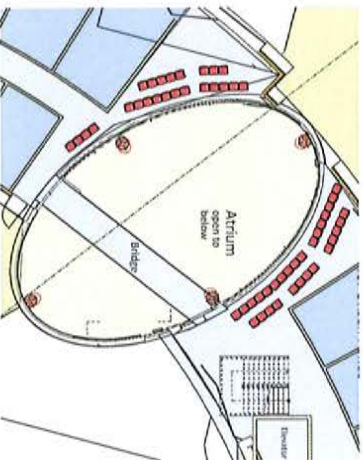


Option 3

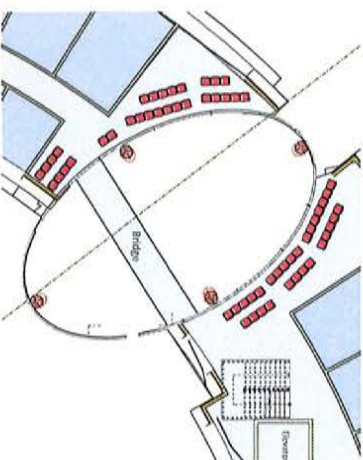
Atrium Seating Layout  
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 Seating Capacity: 215 Chairs



Sightlines Sample

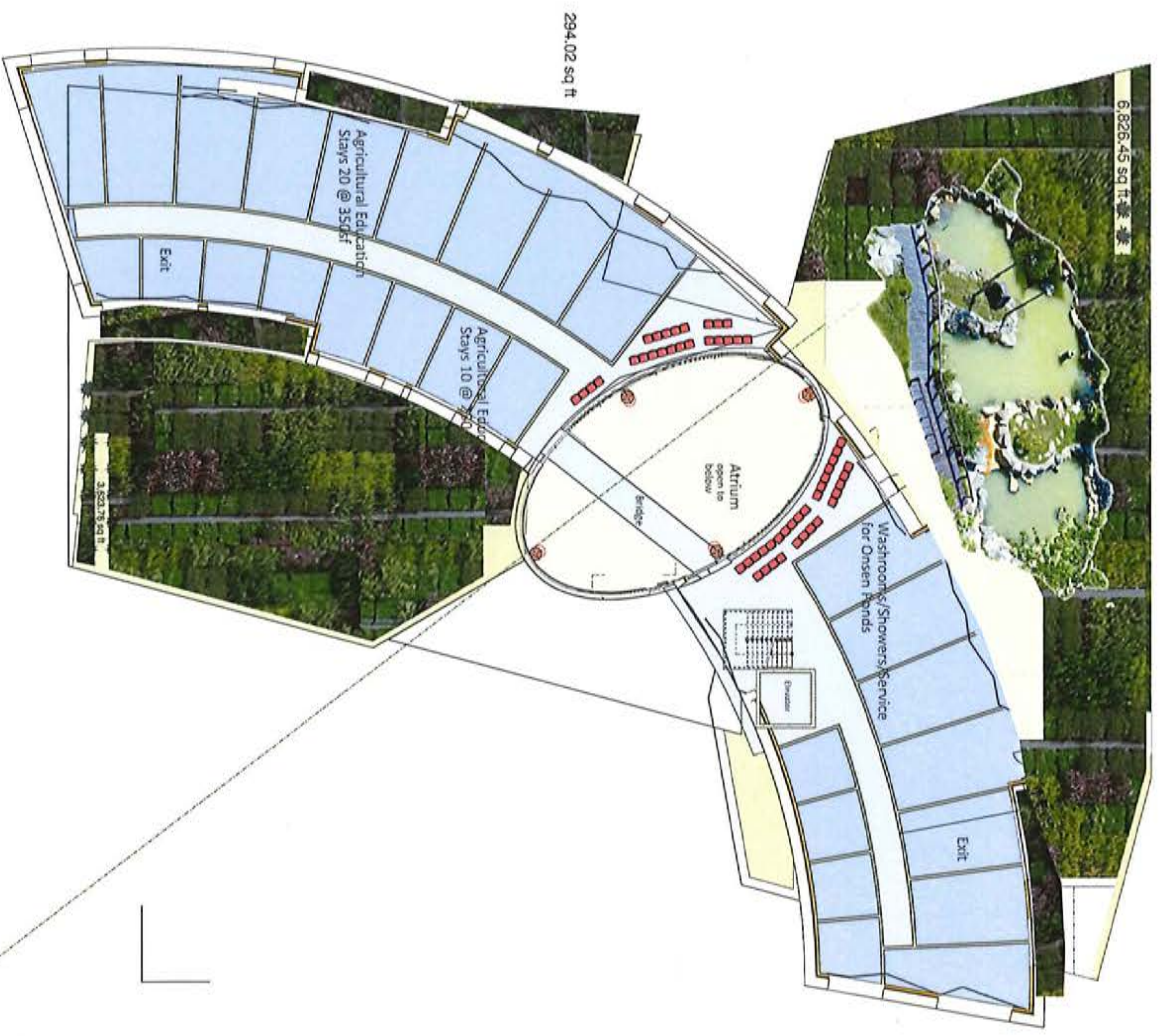


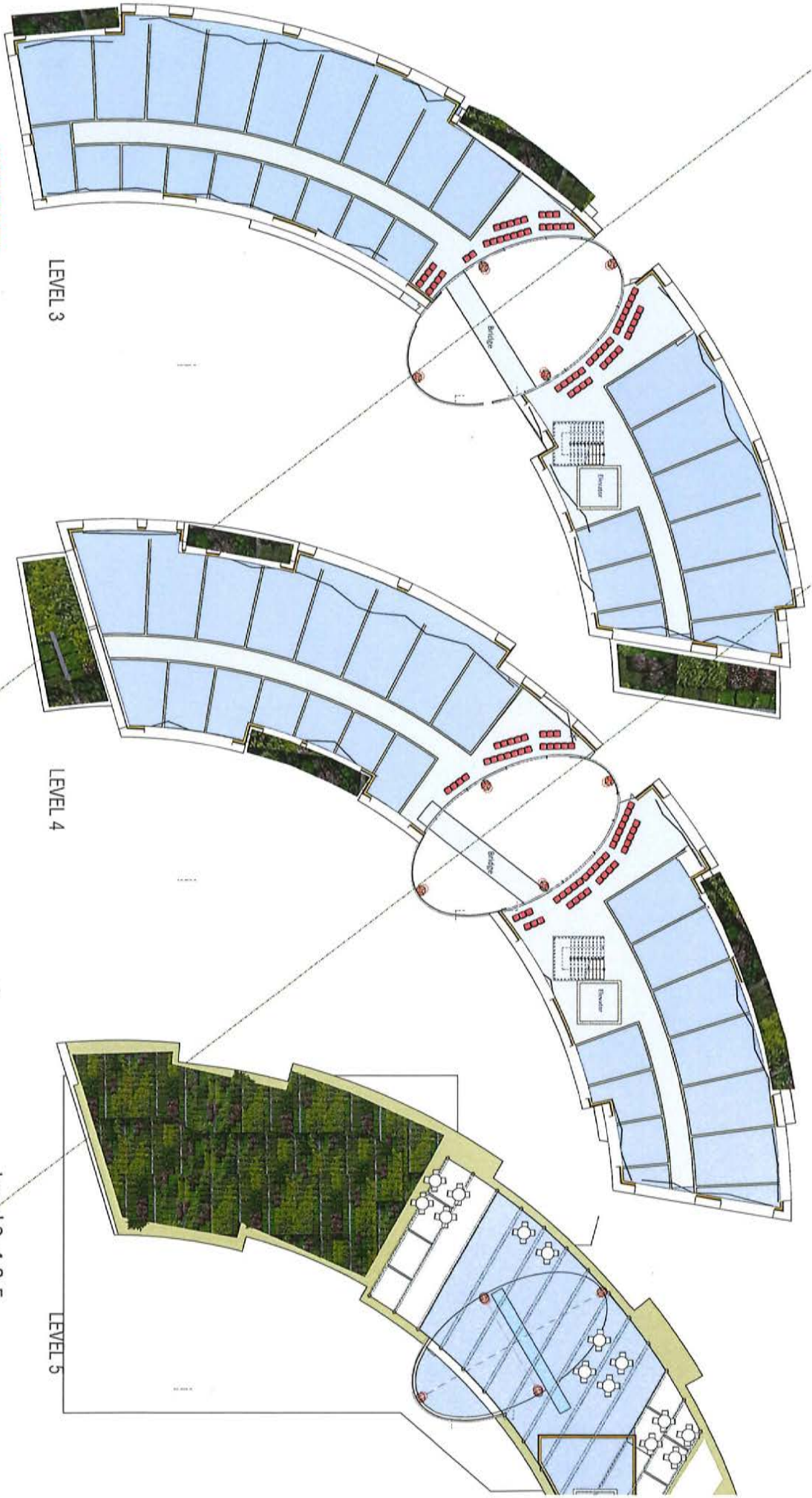
Atrium Mezzanine Seating - Level 2 (Level 4 similar)  
 Seating Capacity: 40-50 Chairs



Atrium Mezzanine Seating - Level 3  
 Seating Capacity: 40-50 Chairs







Project Architect

Project Address: 4870 Chute Lake Road Kelowna BC

Culinary College for Humanity

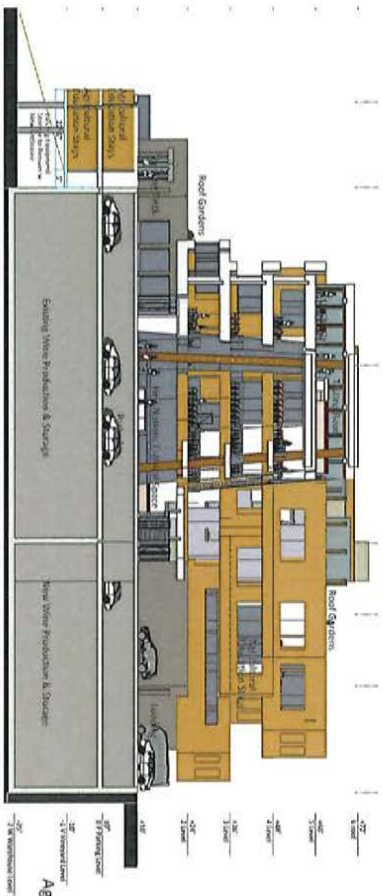
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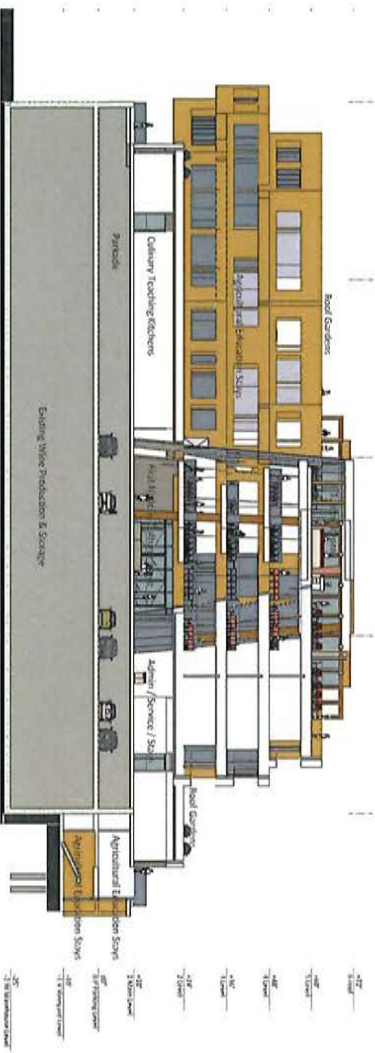
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Date: 2020 01 22  
File Name: Bud CCH 2020 01 22.dgn

Drawing No. A5





SECTION S4



SECTION S3



Cross Section View 1  
Looking North toward Downtown Kelowna



Cross Section View 2  
Looking south west toward Okanagan Lake



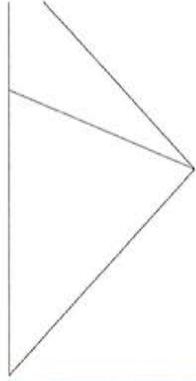




**EAST ELEVATION**  
View from Parking Lot & Centre Lake Road



**NORTH ELEVATION**







Summerhill Pyramid Winery

WEST ELEVATION  
New Iron Vineyard

SOUTH ELEVATION  
View from Summerhill Pyramid Winery

Project Architect  
**MION**  
ARCHITECTS

Project  
**Culinary College for Humanity**  
Project Address: 4870 Chute Lake Road Kelowna BC

Drawing By: SNH  
*Howellink*  
Residential Artists Designers

Drawing Title  
**Elevations S&W**  
Date: 2020 01 23  
File Name: Sndr\_CCI\_2020 01 23.dgn

Drawing No.  
**A10**