

CITY OF KELOWNA MEMORANDUM

ATTACHMENT

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This forms part of application

A20-0003

Planner
Initials

WN



Date: March 22 2020
File No.: A20-0003
To: Land Use Planning Manager (WM)
From: Development Engineering Manager (JK)
Subject: 4870 Chute Lake Road, Lakeshore Rd Summerhill Winery Lot 1 Plan 78562

Development Engineering has the following comments at this point in time with regard to this application for Non-Farm Use –Culinary facility, educational stays, wine tasting, food producing gardens and parking.

Potential requirements are provided for information only and are subject to the policies in effect at the time when a formal building permit application is made by the owners.

1. General

- a) A development of this magnitude, when developed on agricultural lands, has a major impact on all existing municipal infrastructure as well as the electrical, telecommunication systems and road network

2. Domestic water and fire protection.

- a) The property is located within the City of Kelowna South Mission Water ESA 14 service area.
- b) 129 EDU's are currently available for the Adams Reservoir
- c) At present, servicing is provided from an on-site well.
- d) The water system must be capable of supplying domestic and fire flow demands of the proposed project in accordance with the Subdivision, Development & Servicing Bylaw.
- e) Fire protection requirements of this proposed commercial development, including hydrant and service needs shall be determined by the developer's engineering consulting
- f) Major upgrades to the existing 150mm diameter AC water infrastructure system will likely be required to achieve the required fire flows.

3. Sanitary Sewer.

- a) This subject parcel is within the City sewer connection Area No. 28 (Okaview) .
- b) Sanitary sewage is presently handled with a on-site sewage disposal system.
- c) The developer's consulting engineer will determine the development requirements of this proposed development and establish the service needs. Only one service will be permitted.
- d) A flow analysis check is required by the developer's civil engineering consultant to determine if there are any downstream impacts to the sewer system triggered by this development.

James Kay, P.Eng.
Development Engineering Manager
JF



March 3, 2020

File: A20-0003

City of Kelowna
1435 Water Street
Kelowna BC V1Y 1J4
E-mail: planninginfo@kelowna.ca

Re: ALC Non-Farm Use Application A20-0003 4870 Chute Lake Road

To the City of Kelowna,

Thank you for providing the B.C. Ministry of Agriculture the opportunity to comment on the ALC Non-Farm Use application at 4870 Chute Lake Road. I have reviewed the documents you have provided. From an agricultural perspective I can provide the following comments for your consideration:

- Ministry of Agriculture staff have concerns regarding this application. The size and scope of the proposed development and its associated conference centre, sleeping units, atrium/gallery, onsen pond/spas, parking and administrative area appear disproportionate to the primary agricultural activity taking place on this ALR parcel. While Ministry staff recognize the proposal's educational component and appreciation for agriculture, the beneficial improvement for agricultural production, when the proposed non-agricultural uses could be developed outside of the ALR, is uncertain.
- If this development as proposed were to proceed, the potential for conflict between existing agricultural and non-agricultural land uses and users could also increase and become problematic as the existing agricultural practices may not be compatible with the planned commercial accommodation/event enterprise. In particular, the large number of accommodation units could greatly impact the primary activity on the farm and become in itself the parcel's primary activity.
- The experience of Ministry staff is that developing additional infrastructure of this type on wineries could dramatically change the nature of the business away from the intent of any agri-tourism or educational activity as permitted by the *Agricultural Land Commission Act* and its regulations. Ministry staff note there may also be tax differences in locating this type of business on the ALR compared to a similar business in another zone.

If you have any questions, please contact me directly at christina.forbes@gov.bc.ca or 250-861-7201.

Sincerely,



Christina Forbes, P.Ag
Regional Agrologist
B.C. Ministry of Agriculture – Kelowna
Office: (250) 861-7201
E-mail: christina.forbes@gov.bc.ca

Email copy: ALC Planner, ALC.Okanagan@gov.bc.ca



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 programing, 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 21st 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:

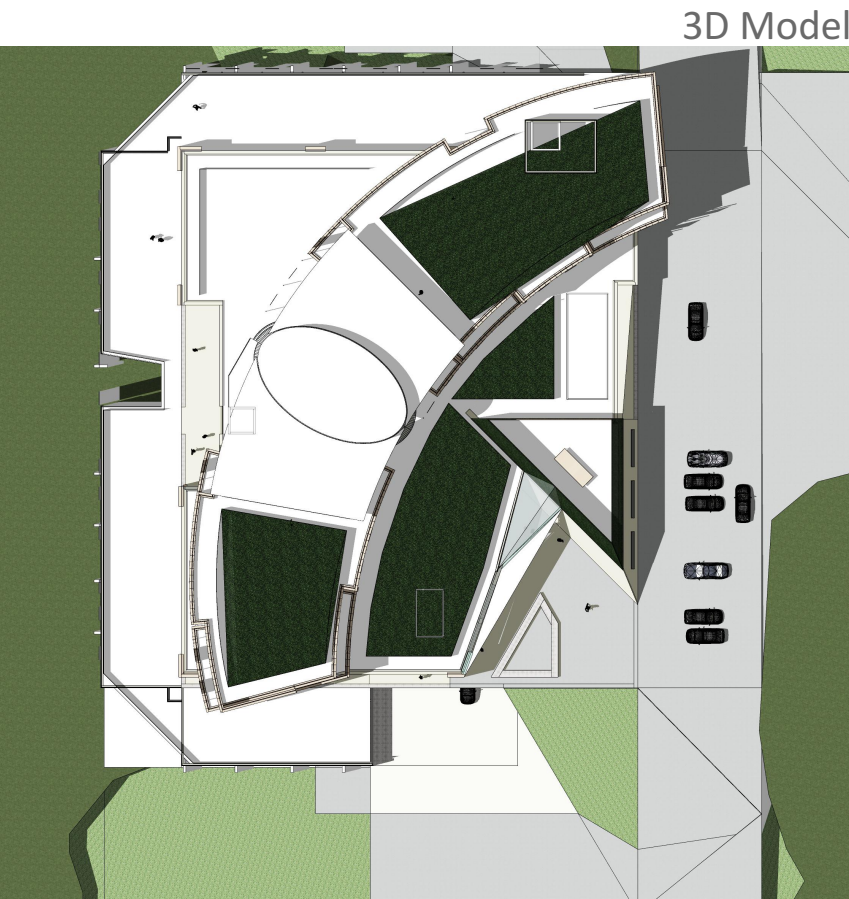
- ❖ Fostering responsible stewardship of our lands and oceans, encouraging ethical animal husbandry, and supporting pollinators (responsible for roughly 88% of flowering plants), the Culinary College for Humanity (CCH) strives for the ultimate health and well-being of our planet and humanity. CCH strives 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 21st 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 - Partial

MQN ARCHITECTS			PROJECT DATA SUMMARY		
Culinary College for Humanity			2021 01 18		
Existing			Area		
Site	0000 m2	000,000 sf			
Level 1 Warehouse	1858 m2	20,000 sf			
Level 3 Parkade (uncovered)	1858 m2	20,000 sf			
Proposed (Includes Existing)			Building Floor Area		
Height	8 Storeys	32 m 105 ft	(4 Storeys @ East Elev / 7 Storeys @ West Elev)		
Basement	1300 m2	14,000 sf			
Level 1 Warehouse / Stays	4320 m2	46,500 sf	(4,000 sf at grade - 10,000 sf cantilevered)		
Level 2 Stays	1161 m2	12,500 sf			
Level 3 Stays / Covered Parkade	4320 m2	46,500 sf	(includes 3159 m2 / 34,000 sf Parkade)		
Level 4 CCH / Atrium	2576 m2	27,732 sf			
Level 5 Stays / Learning / Greenhouse	1417 m2	15,253 sf	(includes 130 m2 / 1,400 sf Greenhouse)		
Level 6 Stays / Learning	1287 m2	13,854 sf			
Level 7 Private Tasting	424 m2	4,540 sf			
TOTAL Building Floor Area	16805 m2	180,893 sf			
Proposed			Program Area		
Stays	150 units	@ 250 sf - 450 sf each			
Food Production Greenery Planting	2023 m2	21,776 sf	Rooftop		
Food Production Greenery Planting	1431 m2	15,400 sf	Basement and Greenhouse		
TOTAL Food Production Area	3454 m2	37,176 sf			
NEW Site Coverage / Building Footprint	3530 m2	38,000 sf	(includes Existing)		
TOTAL Incremental Agricultural Growing Area	1781 m2	19,176 sf	(3453 m2 / 37,176 sf - 1672 m2 / 18,000 sf)		



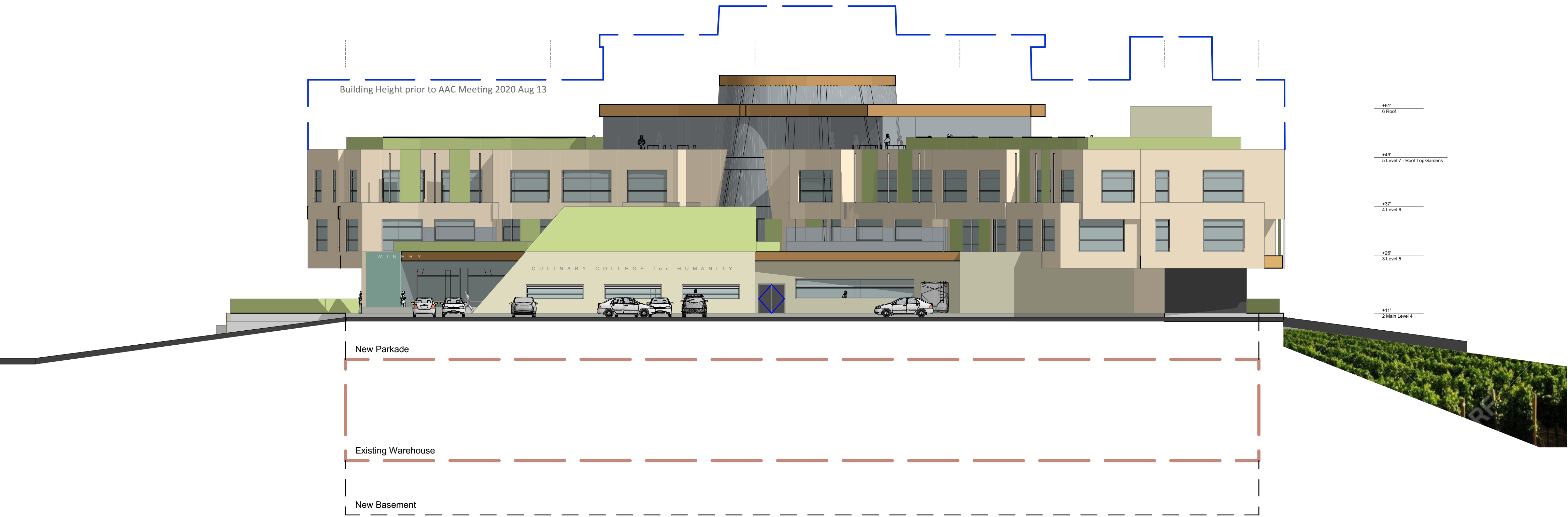


Sample Images Rooftop Food Production & Private Tasting





Sample Images Teaching Kitchens & Private Tasting



Sample Images Food Production



Sample Images Cultural Events Hosting



Sample Images Greenhouse



Sample Images CCH Stays





Sample Images CCH Stays



Sample Images Teaching Kitchens & Private Tasting

Rammed Earth Wall Exterior



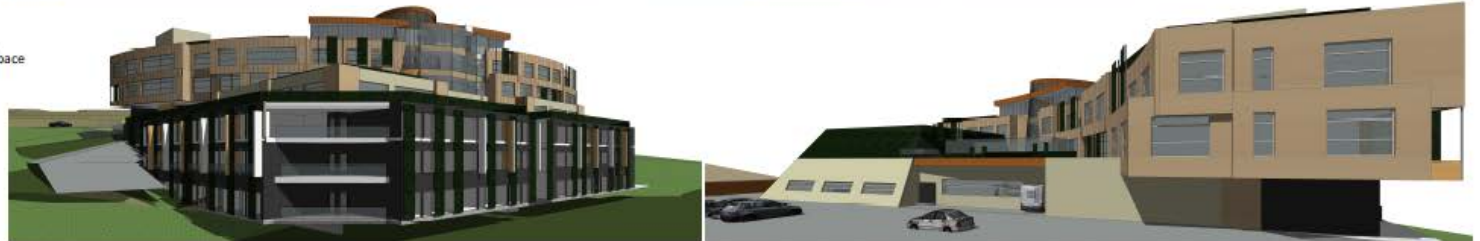
Wood Panel Exterior



SAMPLE PHOTO CLT - Cross Laminated Timber Construction



- 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 Onsen Pond + Spas
- G Tasting & Learning Centre
- H Culinary Kitchens
- I Path to Summerhill Winery and Pyramid
- J Outdoor Decks Seating
- K Existing Storage
- L Existing Equipment Storage
- M New Parkade



Project Architect

Project

Culinary College for Humanity

Project Address 4870 Chute Lake Road Kelowna BC

Drawing By SNH



Drawing Title 3D Model

Date 2021 01 18

File Name Binst CCH 2021 01 18.pln

Drawing No. A0.1