



“I’ve always been interested in what makes people tick... and what induces them to buy.”

~ 2012 SIAST CO-OP STUDENT OF THE YEAR

meagan.

Meagan MacLean knows just how challenging it can be to find your way after high school. She bartended, waited tables, worked in retail and did a year of university. Then, at 24, she enrolled in SIAST’s Business program (“I needed to be doing something”), never expecting it would lead to a permanent, full-time “dream” job in marketing.

The job offer came in her second year at SIAST during her co-op placement as a marketing assistant with MNP, a national chartered accounting and business consulting firm. “I didn’t think SIAST would have such high-calibre co-op placements. That speaks to its reputation in the business community.” At MNP, she juggled everything from market research and strategic planning to event coordination and ad campaign creation. When she graduated recently, she packed her bags (again!) and returned to the firm as a regional marketing coordinator, having finally found her niche.

Meagan attributes her success, in part, to knowing more about herself and her learning style. “I’ve always worked well in small classes, and I like being held accountable. At SIAST, all of my teachers knew me by name. I felt I had to push myself to bring out what I knew they saw in me.”



“A TOP FOODIE UNDER 40.”

~ Western Living magazine

kevin.



Growing up on the family farm, Kevin Dahlsjo had never cooked a meal before high school. Then, a home economics course whetted his appetite for cooking, so he enrolled in SIAST's Professional Cooking program a couple of years later.

Today, Kevin is head chef and owner of *Two by Dahlsjo*, a cozy 26-seat restaurant in Prince Albert, where the farm-fresh menu changes weekly. He also runs *Sublime Catering* and still finds time to “have a life,” which includes getting married and the occasional game of golf or baseball.

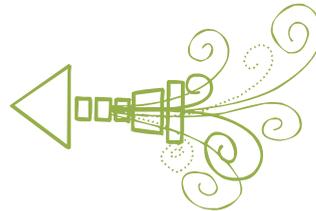
Kevin's a laid-back guy, but, as an entrepreneur who watches his bottom line, he knows just how important it is to accurately cost out food. He learned that skill at SIAST, and more. “The chefs – the instructors – at SIAST were top-notch. They'd all worked in the industry and at some amazing places. They guided me in the right direction.”

Clearly so. Last year, Western Living magazine dubbed him one of the “Top 40 Foodies Under 40” to watch.

And, for three consecutive years, Kevin has been chosen as one of Saskatchewan's top 10 chefs to compete in Gold Medal Plates' Canadian Culinary Championships.

“I like to figure out how stuff works. I loved the program.”

ché.



When Ché Freistadt enrolled in SIAST's Telecommunications/Radio Systems Technician program it was supposed to be a stepping stone to university. But he quickly got hooked on the hands-on courses, which tapped into his natural curiosity. "I like to figure out how stuff works. I loved the program." So much so that he went on to complete the advanced certificate in SIAST's Telecommunications/Radio Systems Technician program.

Program highlights included making a robot and an AM/FM radio. "I soldered, I built, I drilled and practised hand-eye coordination – something you can't learn from sitting in a classroom listening to an instructor."

He also appreciated the camaraderie of small classes. "We were a tight-knit group. We had an Ultimate Frisbee team. And there were days when we'd break out into song," he says, recalling a particularly memorable take on "Bohemian Rhapsody."

After he graduated, job offers were plentiful. Ché is now an engineer assistant with SaskTel, where he designs and purchases elements for core networks. He hopes to one day land a position in the company's test lab.

