

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Artisanal Culinary Arts

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2017

### ATA1 Curriculum Modification for 2017-18 for May 2018

Fanshawe College

Follow this and additional works at: [https://first.fanshawec.ca/cae\\_tourismhospitalityculinary\\_artisanalculinaryarts\\_documentation](https://first.fanshawec.ca/cae_tourismhospitalityculinary_artisanalculinaryarts_documentation)

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# DEGREE AUDIT CHANGE FORM

## COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

### Program Requiring Changes

Program Title: Artisanal Culinary Arts		
Program Number: ATA1	Date Submitted: 9/20/2017	
Dean responsible for program: David Belford	Chair: James Smith	
Credential Provided: <input type="checkbox"/> Local Certificate <input checked="" type="checkbox"/> Ont. College Certificate <input type="checkbox"/> Diploma <input type="checkbox"/> Adv. Diploma <input type="checkbox"/> Degree		
Program Intakes: <input type="checkbox"/> F <input type="checkbox"/> W <input checked="" type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: 2017-18	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: Click here to enter a date.	
<i>I have read the reasons for the change and...</i>		
		<i>Signature and date</i>
Dean of Faculty (responsible for program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>David Belford Sept. 20, 2017</i>
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Associate Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>Conroy L. 10/13/17</i>
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Julie Geddes Dec 4/17</i>
Office of the Registrar:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).**

The Artisanal Cuisine program will be a signature differentiator for the School of Tourism, Hospitality and Culinary Arts.

The design of the current program is very heavy in both theory and experiential learning content in the 1st semester due to needing to complete all the academic hours in the first semester. This was done so students were able to then go out on a full semester field placement billet component. This placed a great deal of pressure on the students to learn a lot of content, complete several experiential practical labs, as well as the pressure on faculty to deliver a lot of content in a very compressed manner.

We believe this was one of the reasons for the enrollment decrease resulting in the program being suspended.

The new version of the program removes a very long field placement component and replaces it with a full week long course, of either an international Harvest studying abroad course (Students Pay for this Trip over their program cost) or they complete the course on campus and locally. This flexibility will continue to give the students of the Artisanal Cuisine program a meaningful field experience component while learning the program outcomes over the two semesters.

We also felt that the course needed a stronger innovation and entrepreneurial theme, as it is a graduate program that is looking to create a job or small business opportunity, as well as give the students the skills to get jobs in higher skilled and specialised fields of the food and beverage sector. There are courses that have been added to give a graduate skills in research and development with the innovation and entrepreneurial spirit focus through out to help the graduate see how they could turn their graduate certificate into their future small business opportunity.

**2.0 Reason/Rationale for Changes**

2.1 The reason for the change is based on:

- A recent program review
- College Advisory Committee feedback
- Program Advisory Committee feedback
- Student feedback
- KPI results
- Accreditation or other regulatory requirements
- Shared curriculum
- Trends in the field/industry
- Other (please describe) Program suspension-low enrollment with content being very heavy and a large unpaid field placement.

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- Yes
- No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- Goal 1 - Enrolment growth
- Goal 2 - Flexible delivery options
- Goal 3 - Premier student experience
- Goal 4 - Sustainable College life

### 3.0 Students

3.1 Will the change affect the cost of the program for students?

- Yes
- No

3.2 If yes, there will be an additional cost for:

- Materials (Include details):
- Equipment (Include details):
- Other (Please describe):

### 4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B)

- Yes
- No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- No
- Yes (If yes, please explain)

### 5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- No
- Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- Tourism and Hospitality
- Information Technology
- Lawrence Kinlin School of Business

- Health Sciences
- Human Services
- Nursing
- Design
- Language and Liberal Studies
- Contemporary Media
- Building Technology
- Applied Sciences and Technology
- Transportation Technology
- Continuing Education
- Oxford County Campus
- James N. Allan Campus
- St. Thomas Campus

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions?  
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- No
- Yes (If yes, please explain)

5.4 What discussions have been initiated with these programs/institutions regarding the changes?

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- No
- Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- No
- Yes (If yes, please explain) Teaching hours will be spread over 2 semesters rather than one.

6.3 Will the proposed change affect space and/or technology requirements?

- No
- Yes (If yes, please explain) Students will be on campus for second semester; previously off campus on placement.

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies/practices?

- Yes

No (If no, please explain)

7.2 Indicate:

- i) Total program hours before proposed change: 1217
- ii) Total program hours after proposed change: 830
- iii) Level(s) in which the proposed change(s) occurs: 1 & 2

7.2.1 Are the total program hours consistent with the requirements as listed below?

Yes

No (If no, please explain). The program was originally 1217 hours with a semester long field placement component. This was replaced with an experiential field course component that reduced the program by almost 400 hours but the program is still 200 hours over the OCC delivery minimum. We believe the program is now a quality level that meets the needs of the programs objectives and outcomes.

<b>Local Certificate - 300 hours</b>	<b>Ontario College Certificate - 600 hours</b>
<b>Diploma - 1200 to 1400 hours</b>	<b>Advanced Diploma - 1800 to 2000 hours</b>
<b>Graduate Certificate - 600 hours</b>	

7.3 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

No

Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate - none required)</b>	<b>Diploma - 3 required (minimum of 1 must be an elective)</b>	<b>Advanced Diploma - 4 required (minimum of 2 must be electives)</b>
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7.4 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

No

Yes

**Note:** In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

APPENDIX A: PROPOSED DEGREE AUDIT CHANGES

Course Code	Existing DA Courses	Total Hours	Total Credits	Remove the Existing Courses	Course Code	Proposed DA Courses	Total Hours	Total Credits
<b>Level 1</b>								
EDCU-6036	Sensory Education	32	2	remove				
FDMG-6001	From the Plough to the Plate	128	4.5	remove				
FDMG-6002	The Craft of Charcuterie	128	4.5	remove				
BAKE-6001	Artisan Bread	48	1.5	remove				
BAKE-6002	Artisanal Desserts	32	1	remove				
FDMG-6003	The World of Cheese	48	3	remove				
HIST-6001	History and Politics of Food	48	3					
BUSI-6006	Sustainable Business Planning	48	3	remove				
HORT-6001	Farming and Aquaculture	48	3	remove				
FDMG-6004	The Art of Preserving	32	1	remove				
FDMG-6005	The Harvest Billet	90	2.4	remove				
HORT-6002	Organic Gardening	80	3.5	remove				
				Add	FDMG-6009	The Art of Preserving	60	4
				Add	BAKE-6003	Artisanal Desserts	60	4
				Add	FDMG-6007	From the Plough to the Plate	60	4
				Add	EDCU-6038	Sensory Education	30	2
				Add	FDMG-6008	Food Labeling Science and R&D	45	3
				Add	HORT-6002	Organic Gardening	75	5
				Add	BUSI-6004	Food Entrepreneurship	45	3
				Add	HIST-6001	History and Politics of Food	45	3
				Add	FDMG-6010	The International Harvest	35	3.5
<b>TOTAL</b>		<b>762</b>	<b>28.9</b>		<b>TOTAL</b>		<b>455</b>	<b>63</b>
<b>Level 2</b>								
FDMG-6006	Professional Stage	455	12	remove				
				Add	HORT-6003	Farming and Aquaculture	60	4
				Add	FDMG-6012	The World of Cheese	60	4
				Add	BAKE-6004	Artisan Bread	60	4

**APPENDIX A: PROPOSED DEGREE AUDIT CHANGES**

				Add	FDMG-6011	The Craft of Charcuterie	60	4	
				Add	FDMG-6013	Artisanal R&D Showcase	75	5	
				Add	FDMG-6002	Micro Brewing and Winemaking	60	4	
<b>TOTAL</b>								<b>455</b>	<b>12</b>
<b>TOTAL</b>								<b>375</b>	<b>25</b>

**PROGRAM TOTAL** 1217 40.9

**PROGRAM TOTAL** 830 88





PROGRAM MAPPING (Program Name)		LEVEL ONE													LEVEL TWO			# OF COURSES EVALUATING THE OUTCOME		
PROGRAM VOCATIONAL LEARNING OUTCOMES		EDUC-6038 - Sensory Education	FDMG-6007 - From the Plough to the Plate	ENTP-6004 - Food Entrepreneurship	BAKE-6003 - Artisanal Desserts	HIST-6001 - History and Politics of Food	FDMG-6008 - Food Labeling, Science and R&D	HORT-6002 - Organic Gardening	FDMG-6009 - The Art of Preserving	FDMG-6010 - The International Harvest	FDMG-6011 - The Craft of Charcuterie	BAKE-6004 - Artisan Bread	FDMG-6012 - The World of Cheese	HORT-6003 - Farming and Aquaculture	BEVR-6002 - Micro-Brewing and Winemaking	FDMG-6013 - Artisanal R&D Showcase				
1. Intermediate		3	3	3	3	3	3	3	3	3	3	3	3	3	3	3				13
2. Intermediate		3	3	3	3	3	3	3	3	3	3	3	3	3	3	3				13
3. Advanced		3	3	3	3	3	3	3	3	3	3	3	3	3	3	3				13
The graduate has reliably demonstrated the ability to: (Source: MITU Code)																				
Analyze the economic costs of local sustainable food production																				
Perform basic agricultural techniques e.g. prepare soil, select, plant, and nurture different fruit and vegetable species																				
Analyze the health benefits of sustainable food production																				
Prepare a variety of foods using advanced food preparation, theory, and techniques																				
Apply business principles related to sustainable food industries																				
Work independently and in teams																				
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE		3	4	4	4	3	4	3	3	3	4	4	4	4	3	3	0	0	0	13
TOTAL # OF COURSES EVALUATING THE OUTCOME		3	4	4	4	3	4	3	3	3	4	4	4	4	3	3	0	0	0	13

Analysis of Mapping Results:

PROGRAM COORDINATOR: Kasee Pontarell  
 ACADEMIC CHAIR: James Smith  
 Date Completed: November 27, 2019

**Degree Audit Report**

Catalog: 2017/2018

<b>Program:</b> ATA1	<b>Name:</b> Artisanal Culinary Arts
<b>Department:</b> THS - Tourism & Hospitality	
<b>Academic Level:</b> PS	
<b>CCD:</b> 7 - 2AcadSem/600-700 hrs	
<b>Credential:</b> Ontario College Graduate Cert	
<b>Grade Scheme:</b>	LG2
<b>Major:</b> ATA1 - Artisanal Culinary Arts	<b>Div:</b> THS - Tourism & Hospitality Division
<b>Co-Op Indicator:</b>	N/A

**Academic Program Requirement**

<b>Total Credits:</b> 45.10	<b>Residency Reqmt:</b> 12.00
<b>GPA Requirement:</b> 2.00	<b>Residency Reqmt GPA:</b> 2.00
<b>Minimum Grade:</b> D	

**Academic Requirement: ATA1.17 Artisanal Culinary Arts**

<b>Major:</b>	ATA1
<b>Grade Scheme:</b>	LG2
<b>Minimum GPA:</b>	2.00
<b>Minimum Grade:</b>	

**Subrequirement: Level 1**

Take all of the following Mandatory Courses:

		<b>Total</b>	<b>Total</b>	<b>GE</b>	
		<b>Hours</b>	<b>Credits</b>		
	EDUC-6038	Sensory Education	30.00	2.00	
<i>Remove:</i>	FDMG-6001	From the Plough to the Plate	128.00	4.50	
<i>Remove:</i>	FDMG-6002	The Craft of Charcuterie	128.00	4.50	
<i>Remove:</i>	BAKE-6001	Artisan Bread	48.00	1.50	
<i>Remove:</i>	BAKE-6002	Artisanal Desserts	32.00	1.00	
<i>Remove:</i>	FDMG-6003	The World of Cheese	48.00	3.00	
	HIST-6001	History & Politics of Food	45.00	3.00	
<i>Remove:</i>	BUSI-6006	Sustainable Business Planning	48.00	3.00	
<i>Remove:</i>	HORT-6001	Farming & Aquaculture	48.00	3.00	
<i>Remove:</i>	FDMG-6004	The Art of Preserving	32.00	1.00	
<i>Remove:</i>	FDMG-6005	The Harvest Billet	90.00	2.40	
	HORT-6002	Organic Gardening	75.00	5.00	

**Subrequirement: Level 2**

Take the following Mandatory Course:

		<b>Total</b>	<b>Total</b>	<b>GE</b>	
		<b>Hours</b>	<b>Credits</b>		
<i>Remove:</i>	FDMG-6006	Professional Stage	455.00	12.00	

**Subrequirement: Program Residency**

Students Must Complete a Minimum of 12 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program



Degree Audit Report

STHEA NOV 28th 2017

Approved By Chair/Manager:

Department and Date:

Approved by Dean:

Date:

General Education Approved By(as appropriate):

Date:

Add:

FDMG-6007 - Plough to the Plate	60	4
FDMG-6008 - Food Labelling, Science & R+D	45	3
FDMG-6009 - The Art of Preserving	60	4
BALE-6003 - Artisanal Desserts	60	4
ENTP-6004 - Food Entrepreneurship	45	3
FDMG-6010 - The International Harvest	35	0.2
HORT-6003 - Farming + Aquaculture	60	4
FDMG-6011 - The Craft of Charcuterie	60	4
BALE-6004 - Artisan Bread	60	4
FDMG-6012 - The World of Cheese	60	4
BEV2-6002 - Micro-brewing & Winemaking	60	4
FDMG-6013 - Artisanal R+D Showcase	75	5

TJ  
Dec 4/17