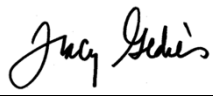




CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

| | | |
|---|---|--|
| Program Title: Culinary Management | | |
| Program Number: CLM4 | Date Submitted: 9/30/2020 | |
| Dean responsible for program: T. Gedies | Chair: M. Giroux | |
| Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship | | |
| Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input checked="" type="checkbox"/> S Other: | Catalogue Year(s) Impacted: 2019/20 | |
| Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met | Date of Last Program Review: 2016 | |
| <i>I have read the reasons for the change and...</i> | <i>Signature and date</i> | |
| Dean of Faculty (Lead program): | <input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve |  October 9, 2020 |
| Dean of Faculty (Affiliate program-impacted by change): | <input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve | |
| Dean of Faculty (Affiliate program-impacted by change): | <input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve | |
| Senior Vice President Academic (required for major changes and late DAs): | <input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve |  October 21, 2020 |
| Director, Centre for Academic Excellence: | <input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support |  October 20, 2020 |
| Office of the Registrar: | <input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support | |
| Notes: | | |

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 culinary programs were deferred in the summer 2020 academic term in hopes that we would be able to return to a normal academic delivery in Fall 2020. Unfortunately, we are not able to return students to placements with industry partners at this time. It is both too risky to our students, and many partners have not recovered from the impact of COVID 19 to be able to employ students.

The Fall 2019 intake students were to be on placement in Summer 2020, but the semester was deferred. In an effort to keep these students engaged in the Fall, and not further defer their placements we have moved the placement to the end of their program. This pushed level 4 curriculum into level 3, level 5 curriculum into level 4 and the placement into level 5.

The Winter 2020 intake students will also follow the same pattern. We have moved the placement to the end of their program. This pushed level 4 curriculum into level 3, level 5 curriculum into level 4 and the placement into level 5. In addition, PLAN-5001 – The Main Event will not be offered due to the practical nature of this course. This will reduce the hours of Level 4 by 15 hours.

2.0 Reason/Rationale for Changes

2.1 The reason for the change is based on:

- A recent program review
- Program Advisory Committee feedback
- Student feedback
- KPI results
- Accreditation or other regulatory requirements
- Shared curriculum
- Trends in the field/industry
- Other (please describe): Changes are in response to placements that are deferred due to COVID 19

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 – Enhance innovative practices for exceptional student learning

- Goal 2 – Manage enrolment growth
- Goal 3 – Optimize use of resources
- Goal 4 – Build sustainable sources of alternative revenue

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 and mark the changes in the mapping [e.g. red font])

- 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?

- Lawrence Kinlin School of Business
- School of Information Technology
- School of Contemporary Media
- School of Design
- School Digital and Performing Arts
- School of Tourism, Hospitality and Culinary Arts

- School of Community Studies
- School of Health Sciences
- School of Nursing
- School of Public Safety
- Donald J. Smith School of Building Technology
- Norton Wolf School of Aviation Technology
- School of Applied Sciences and Technology
- School of Transportation Technology and Apprenticeship
- School of Language and Liberal Studies
- English Language Institute
- London South Campus
- Simcoe/Norfolk Regional Campus
- St Thomas/Elgin Regional Campus
- Woodstock/Oxford Regional Campus
- Huron/Bruce Regional Sites

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

- No
- Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- No
- Yes (If yes, consult with the Co-op office prior to submission)

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)

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

- No
- Yes (If yes, please explain)

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- Yes
 No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy A126) as listed below?

- No
 Yes

| | | |
|---|--|---|
| Local Certificate, Ontario College Certificate and Graduate Certificate - none required) | Diploma - 3 required (minimum of 1 must be an elective) | Advanced Diploma - 4 required (minimum of 2 must be electives) |
|---|--|---|

7.3 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, and advanced standing) with other Fanshawe programs and/or other institutions.

- No
 Yes

Note: In accordance with POLICY NUMBER: A122 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).

7.4 Indicate:

- i) Total program hours before proposed change: ___1585___
 ii) Total program hours after proposed change: ___1585___
 iii) Level(s) in which the proposed change(s) occurs: ___3,4,5___

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

- Yes
 No (If no, please explain)

| | |
|---|--|
| Local Certificate - 300 hours | Ontario College Certificate - 600 hours |
| Diploma - 1200 to 1400 hours | Advanced Diploma - 1800 to 2100 hours |
| Graduate Certificate - 600 hours | DOAA - less than 200 hours |

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

| Course Code | Existing DA Courses | Total Hours | Total Credits | Describe proposed changes | Course Code | Proposed DA Courses | Total Hours | Total Credits |
|----------------|--|-------------|---------------|---------------------------|--------------|--|-------------|---------------|
| Level 1 | | | | | | | | |
| FDMG-1113 | Food Preparation I | 90 | 4 | | FDMG-1113 | Food Preparation I | 90 | 4 |
| FDMG-1114 | Restaurant Production 1 | 90 | 3 | | FDMG-1114 | Restaurant Production 1 | 90 | 3 |
| SFTY-1067 | Food Safety Smart Serve First Aid and WSA (online) | 15 | 1 | | SFTY-1067 | Food Safety Smart Serve First Aid and WSA (online) | 15 | 1 |
| BAKE-1021 | Bake Practical 1 | 90 | 4 | | BAKE-1021 | Bake Practical 1 | 90 | 4 |
| BAKE-1002 | Bake Theory 1 | 15 | 1 | | BAKE-1002 | Bake Theory 1 | 15 | 1 |
| DEVL-1049 | Career Preparation | 30 | 2 | | DEVL-1049 | Career Preparation | 30 | 2 |
| WRIT-1042 | Reason & Writing 1-Tourism& Hospitality | 45 | 3 | | WRIT-1042 | Reason & Writing 1-Tourism& Hospitality | 45 | 3 |
| MATH-1210 | Math for Hospitality | 30 | 2 | | MATH-1210 | Math for Hospitality | 30 | 2 |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| TOTAL | | 405 | 20 | | TOTAL | | 405 | 20 |
| Level 2 | | | | | | | | |
| FDMG-3043 | Food Preparation 2 | 60 | 2 | | FDMG-3043 | Food Preparation 2 | 60 | 2 |
| FDMG-3044 | Garde Manger | 60 | 2 | | FDMG-3044 | Garde Manger | 60 | 2 |
| FDMG-1064 | Purchasing & Menu Planning | 30 | 2 | | FDMG-1064 | Purchasing & Menu Planning | 30 | 2 |
| GEN - XXX | General Education Elective | 45 | 3 | | GEN - XXX | General Education Elective | 45 | 3 |
| COMM-3080 | Comm For Tourism and Hospitality | 45 | 3 | | COMM-3080 | Comm For Tourism and Hospitality | 45 | 3 |
| FDMG-1104 | Basic Culinary Knowledge | 45 | 3 | | FDMG-1104 | Basic Culinary Knowledge | 45 | 3 |
| NUTR-1018 | Nutrition-Intro | 30 | 2 | | NUTR-1018 | Nutrition-Intro | 30 | 2 |
| FDMG-1039 | Dining for Professional Success | 45 | 3 | | FDMG-1039 | Dining for Professional Success | 45 | 3 |
| | | | | | | | | |
| TOTAL | | 360 | 20 | | TOTAL | | 360 | 20 |
| Level 3 | | | | | | | | |
| FDMG-3001 | Externship 1 | 175 | 4.8 | | FDMG-3047 | Restaurant Production 2 | 105 | 3.5 |
| | | | | | FDMG-5003 | Food Facility Design | 30 | 2 |
| | | | | | HOSP-3007 | Numbers for Hospitality | 60 | 4 |
| | | | | | FDMG-3038 | Food & Wine Dynamics | 30 | 2 |
| | | | | | FDMG-3046 | Artisanal Cuisine | 60 | 2 |
| | | | | | ENTP-3001 | Entrepreneurial Spirit | 45 | 3 |
| | | | | | | | | |
| TOTAL | | 175 | 4.8 | | TOTAL | | 330 | 16.5 |
| Level 4 | | | | | | | | |
| FDMG-3047 | Restaurant Production 2 | 105 | 3.5 | | BAKE-3010 | Cafe Production | 60 | 2 |

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

| | | | | | | | | |
|----------------|----------------------------------|------------|-------------|--------|--------------|----------------------------------|------------|------------|
| FDMG-5003 | Food Facility Design | 30 | 2 | | MGMT-3012 | Management Techniques | 30 | 2 |
| HOSP-3007 | Numbers for Hospitality | 60 | 4 | | | | | |
| FDMG-3038 | Food & Wine Dynamics | 30 | 2 | | FDMG-5019 | Culinary Knowledge-Adv | 45 | 3 |
| FDMG-3046 | Artisanal Cuisine | 60 | 2 | | FDMG-3045 | Contemporary Cuisine | 60 | 4 |
| ENTP-3001 | Entrepreneurial Spirit | 45 | 3 | | FDMG-5022 | Chef's Table | 60 | 4 |
| | | | | | BEVR-1005 | Beers, Spirits History & Culture | 45 | 3 |
| | | | | | | | | |
| TOTAL | | 330 | 16.5 | | TOTAL | | 300 | 18 |
| Level 5 | | | | | | | | |
| | | | | | | | | |
| BAKE-3010 | Cafe Production | 60 | 2 | | FDMG-3001 | Externship 1 | 175 | 4.8 |
| MGMT-3012 | Management Techniques | 30 | 2 | | | | | |
| PLAN-5001 | The Main Event | 15 | 1 | remove | | | | |
| FDMG-5019 | Culinary Knowledge-Adv | 45 | 3 | | | | | |
| FDMG-3045 | Contemporary Cuisine | 60 | 4 | | | | | |
| FDMG-5022 | Chef's Table | 60 | 4 | | | | | |
| BEVR-1005 | Beers, Spirits History & Culture | 45 | 3 | | | | | |
| | | | | | | | | |
| TOTAL | | 315 | 19 | | TOTAL | | 175 | 4.8 |

PROGRAM TOTAL 1585 80.3

PROGRAM TOTAL 1570 79.3

Degree Audit Report

Catalog: 2019/2020

| | |
|--|---|
| Program: CLM4 | Name: Culinary Management |
| Department: THS - Tourism, Hospitality & Cul. | |
| Academic Level: PS | |
| CCD: 8 - 4AcadSem/1200-1400hrs | |
| Credential: Ontario College Diploma | |
| Grade Scheme: LG2 | |
| Major: CLM4 - Culinary Management | Div: THS - Tourism, Hospitalit & Culinary Arts |
| Co-Op Indicator: N/A | |

Academic Program Requirement

| | |
|------------------------------|----------------------------------|
| Total Credits: 80.30 | Residency Reqmt: 21.00 |
| GPA Requirement: 2.00 | Residency Reqmt GPA: 2.00 |
| Minimum Grade: D | |

Academic Requirement: CLM4.19 Culinary Management

Major: CLM4
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:
Subrequirement: Level 1

Take all of the following Mandatory Courses:

| | Total Hours | Total Credits | GE |
|--|--------------------|----------------------|-----------|
| FDMG-1113 Food Preparation 1 | 90.00 | 4.00 | |
| SFTY-1067 Food Safety, Smart Serve & First Aid | 15.00 | 1.00 | |
| BAKE-1021 Bake Practical 1 | 90.00 | 4.00 | |
| BAKE-1002 Bake Theory | 15.00 | 1.00 | |
| DEVL-1049 Career Preparation | 30.00 | 2.00 | |
| WRIT-1042 Reason & Writing 1-Tourism/Hospitality | 45.00 | 3.00 | |
| MATH-1210 Math for Hospitality | 30.00 | 2.00 | |
| FDMG-1114 Restaurant Production 1 | 90.00 | 3.00 | |

Subrequirement: Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

| | Total Hours | Total Credits | GE |
|---|--------------------|----------------------|-----------|
| FDMG-3043 Food Preparation 2 | 60.00 | 2.00 | |
| FDMG-3044 Garde Manger | 60.00 | 2.00 | |
| FDMG-1064 Purchasing & Menu Planning | 30.00 | 2.00 | |
| COMM-3080 Comm for Tourism & Hospitality | 45.00 | 3.00 | |
| FDMG-1104 Basic Culinary Knowledge | 45.00 | 3.00 | |
| NUTR-1018 Nutrition-Intro | 30.00 | 2.00 | |
| FDMG-1039 Dining for Professional Success | 45.00 | 3.00 | ** |

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

| | Total Hours | Total Credits | GE |
|----------------------------------|--------------------|----------------------|-----------|
| - | | | |
| FDMG-3001 Externship 1 | 175.00 | 4.80 | |
| ENTP-3001 Entrepreneurial Spirit | 45.00 | 3.00 | |
| FDMG-5003 Food Facility Design | 30.00 | 2.00 | |

Degree Audit Report

| | | |
|-----------------------------------|-------|------|
| HOSP-3007 Numbers for Hospitality | 60.00 | 4.00 |
| FDMG-3038 Food & Wine Dynamics | 30.00 | 2.00 |
| FDMG-3046 Artisanal Cuisine | 60.00 | 2.00 |

Subrequirement: Level 4

Take all of the following Mandatory Courses:

| | Total Hours | Total Credits |
|--|----------------|------------------|
| ENTP-3001 Entrepreneurial Spirit | 45.00 | 3.00 |
| FDMG-5003 Food Facility Design | 30.00 | 2.00 |
| HOSP-3007 Numbers for Hospitality | 60.00 | 4.00 |
| FDMG-3038 Food & Wine Dynamics | 30.00 | 2.00 |
| FDMG-3046 Artisanal Cuisine | 60.00 | 2.00 |
| | | |
| MGMT-3012 Management Techniques | 30.00 | 2.00 |
| FDMG-5019 Culinary Knowledge-Adv | 45.00 | 3.00 |
| FDMG-3045 Contemporary Cuisine | 60.00 | 4.00 |
| FDMG-5022 Chef's Table | 60.00 | 4.00 |
| BEVR-1005 Beers, Spirits History & Culture | 45.00 | 3.00 |

Subrequirement: Level 5

Take all of the following Mandatory Courses:

| | Total Hours | Total Credits |
|--|----------------|------------------|
| MGMT-3012 Management Techniques | 30.00 | 2.00 |
| PLAN-5001 The Main Event | 15.00 | 1.00 |
| FDMG-5019 Culinary Knowledge-Adv | 45.00 | 3.00 |
| FDMG-3045 Contemporary Cuisine | 60.00 | 4.00 |
| FDMG-5022 Chef's Table | 60.00 | 4.00 |
| BEVR-1005 Beers, Spirits History & Culture | 45.00 | 3.00 ** |
| | | |
| FDMG-3001 Externship 1 | 175.00 | 4.80 |

Subrequirement: Add'l Requirement

Take all of the following Mandatory Courses - Usually taken in ~~Levels 4 and 5~~ **Levels 3 & 4**

| | Total Hours | Total Credits |
|-----------------------------------|----------------|------------------|
| BAKE-3010 Cafe Production | 60.00 | 2.00 |
| FDMG-3047 Restaurant Production 2 | 105.00 | 3.50 |

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager: *Michelle Giroux*
 Approved by Dean: *Judy Bell*
 General Education Approved By (as appropriate): _____

Department and Date: September 30, 2020
 Date: October 9, 2020
 Date: _____