

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Food and Beverage Mangement

2012

FBM3 Curriculum Modification for 2013-14

Fanshawe College

Follow this and additional works at: https://first.fanshawec.ca/cae_tourismhospitalityculinary_foodandbevmgmt_documentation

Course/Program Curriculum Changes: Principles

Program Title:	Hospitality mgmt - food & Beverage	
Program Alpha & Number:	F Bm 3 / F Bm 4	
Effective Catalog Year:	2013 / 14	
Late Request:		

Reviews are likely to be a response to currency, flexibility and access issues. This review should:

- Clearly describe the reasons for and benefits of the change;
- Answer the questions regarding the effects of the changes – see Program/Curriculum “Rationale”

Note: The Faculty Dean must approve the changes at this point before any further work is to be done. Part of this approval will require that program mapping has been completed – see Note for #2 and #3 below. It may also require VPA’s Office approval if significant changes are being proposed.

Changes must be to the benefit of the student with no disadvantages; therefore, if courses needed to complete the program are no longer offered, the School must develop a viable pathway to graduation.

Quality assessment of existing programs is achieved through continuous monitoring by the program team.

Reviews validate that the program learning outcomes are relevant/current and that they continue to be met by the graduation requirements in the program.

The essence of a program is represented in its learning outcomes; the graduation requirements identify the courses & activities whose successful completion is necessary to the mastery of the learning outcomes.

Process should be lean – no unnecessary new steps.

Once students start a program in a specific catalog, no changes to that degree audit may be made, e.g., a course change is proposed for third level. December 1st, 2010 for 2011/2012 catalogue means the new course would not be delivered until September 2012.

Changes must be documented – retained by the School as well as archived with the Office of the Registrar.

Communication of changes must be made to all affected stakeholders.

Comments:

Recommended for Approval Yes No

Signature *July Gedes* Date *Dec 31/12*

PROGRAM/CURRICULUM "RATIONALE FOR CHANGES"

RECEIVED

NOV 30 2012

REGISTRAR

All requests for changes to programs of instruction must be submitted to the Registrar's Office by December 1st each year for changes to be implemented for the following September intake. All changes require the approval of the Dean and possibly the VPA's Office, if significant.

REMINDER: We need to ensure that changes are made properly and in a timely manner to: maximize student success; optimize employment preparation; meet all quality and integrity responsibilities to MTCU, PQAPA and our Board of Governors; and meet community expectations.

- The **Program/Curriculum "Rationale for Changes"** should be completed using this template and all areas must be completed. An electronic copy of this document should be submitted to the Registrar's Office.
- The Dean/Chair responsible for the program should consult with other affected schools and obtain the appropriate sign-offs on a paper copy of this document. Once all consultations and sign-offs have occurred, the paper copy should be submitted to the RO
- Course Request Forms must also be submitted electronically to Strategy and Planning for all new courses. These will be forwarded to Scheduling following approval of the changes by the Dean and possibly the VPA's Office.

1.0 Program Requiring Changes

Program Title:	Hospitality Management-Food & Beverage	
Program Alpha & Number:	FBM3/FBM4	
Effective Catalog Year:	2013/14	

Please answer each of the questions below, if applicable. Missing or incomplete information may delay approval and/or implementation of the proposed changes.

2.0 Rationale for Changes

2.01 Provide a brief description of the reasons for the proposed changes.

We are proposing the following courses to be moved:

HOTL-3004 Food & Beverage & Labour Cost Control removed from year 1 and added to year 2.

HOTL-1004 Purchasing- Hospitality Industry removed from year 2 and added to year 1

In order to align with the provincial transfer agreement this change is required.

HOTL-3004 is an advance level course. Students will have greater success taking this in the second year of the program, as it is very challenging for them.

Purchasing is an introductory course and by moving it to the first year will help to balance the academic load for these students.

2.02 Students

- Are changes a response to student feedback? Or our Programs Data Report - Weak Factors? (summarize how changes address this issue)

Change is a result of Provincial transfer agreement. Will align program with provincial learning outcomes for first year

- How will changes affect student learning and success? (describe evidence to support this)

Change will allow for college to college transfer.

- How will changes affect cost of the program for students? (e.g., materials fees; equipment fees - laptop program; OSAP implications)

No change. Courses have the same Program Specific Fees.

- How will changes affect the flow of the program?

No change to the flow of the program.

2.03 Relationship of Program to Industry

- How do changes reflect trends in the field or in industry? (Provide data regarding industry and/or professional trends.)

No change. The courses are still being delivered just at different times.

2.04 Program Learning Outcomes

- How do the changes align with Ministry outcomes? (Provide a copy of the completed program map indicating gaps/overlaps that are being corrected)

No change continues to meet Vocational Learning Outcomes improves year to year transferability

2.05 Relationships with Other Fanshawe College Programs

- Is this course in a ladder program or part of any other Fanshawe College program?

This change will have some minor impact on the seamless transferability between Hotel and the F& B programs but is still manageable.

2.06 Relations with Other Post-Secondary Programs

- How will the changes affect transfer agreements with other post-secondary institutions?
- What discussions have been initiated with these institutions regarding the changes?

This will not affect any other articulation or transfer agreements

2.07 Changes on Fit of Program with general College Requirements for Programs

- How do changes affect the fit of the program with the College's strategic plan, program mix, general education requirements, marketing?

No change, other than increased college to college transferability

- Are changes consistent with Colleges policies/practices? (Identify specific areas where policies/practices need to be altered if program changes approved.)

Program still meets College policies and practices

3.0 Consultation Regarding Proposed Changes

3.01 Consultation With Program Advisory Committee

- Indicate feedback from the program advisory committee regarding the changes.

There is no change in curriculum therefore consultation with Program Advisory Committee was not required.

3.02 Consultation With Other Programs/Schools/Services

- What programs/schools/services have been consulted?
- What feedback and suggestions have been offered through consultation?

Consultation with all faculty and coordinators impacted

As there was no impact to Vocational Outcomes consultation with other schools was not required.

4.0 Resource Implications of Proposed Changes

4.01 Staffing

- Outline all staffing consequences, both for the program and related areas.

None.

4.02 Services

- Outline all consequences on other areas.

None.

4.03 Space or Technology Requirements

- Outline how changes affect space and/or technology requirements.

No additional space required.

4.04 Budgetary Implications

- Outline budgetary implications (include consequences on other schools such as increase/decrease in teaching hours required)
- Outline changes to materials fees.

No budget impact.

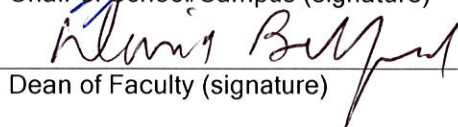
Approvals: Chair of School and Dean of Faculty; possibly VPA's Office, if significant

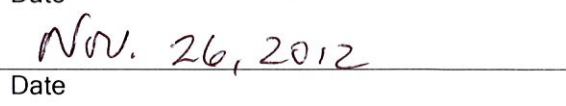
Approved

Not Approved / Requires Changes


Chair of School/Campus (signature)


Date


Dean of Faculty (signature)


Date

Chair of Servicing School, if required (signature)

Date

Vice-President, Academic, if required (signature)

Date

Degree Audit Report

Catalog: 2013/2014

Program: FBM3 **Name:** Hospitality Management - Food and Beverage
Department: THS - Tourism & Hospitality
Academic Level: PS
CCD: 8 - 4AcadSem/1200-1400hrs
Grade Scheme: LG2
Major: FBM3 - Hospitality Mgmt-Food & Bever **Div:** THS - Tourism & Hospitality Division
Co-Op Indicator: Optional Co-op

Academic Program Requirement

Total Credits: 75.00 **Residency Reqmt:** 19.00
GPA Requirement: 2.000 **Residency Reqmt GPA:** 2.000
Minimum Grade: D

Academic Requirement: FBM3.13 Food and Beverage Management

Major: FBM3
Grade Scheme: LG2
Minimum GPA: 2.000
Minimum Grade:

Subrequirement: Year 1

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

		Total Hours	Total Credits	GE
	ACCT-3035 Principles of Accting for Hosp Industry	75.00	5.00	
	TOUR-1005 Tourism Industry-Intro	30.00	2.00	
	MKTG-1059 Marketing for Tourism & Hospitality	45.00	3.00	
	SANI-1002 Sanitation & Safety	15.00	1.00	
	BEVR-1001 Mixology	45.00	1.50	
	FDMG-1019 Food & Beverage Service Theory	15.00	1.00	
	FDMG-1021 Food & Beverage - Practical	75.00	2.50	
	FDMG-1042 Exploring the Kitchen	75.00	3.50	
	FDMG-1020 The Menu	30.00	2.00	
	DEVL-1034 Career Strategies	31.00	2.00	
	HOTL-1003 Guest Relations	30.00	2.00	
remove:	HOTL-3004 Food-Beverage & Labour Cost Control	45.00	3.00	
	GEOG-1005 Exploring the Globe	45.00	3.00	**
	FDMG-1039 Dining for Professional Success	45.00	3.00	**
	FDMG-1061 The Big Event	15.00	1.00	
	WRIT-1042 Reason & Writing 1-Tourism & Hospitality	45.00	3.00	
	COMM-3041 Professional Communication for Tour/Hosp	45.00	3.00	
add	HOTL-1004 Purchasing-Hospitality Industry	30.00	2.00	

Subrequirement: Year 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
	BEVR-3002 Behind the Bar	30.00	2.00	
	HOSP-3001 Entrepreneurial Insights	30.00	2.00	
	HOTL-3008 Hospitality Financial Management	30.00	2.00	
	FDMG-5003 Food Facility Design	30.00	2.00	
	FDMG-3032 Events Planning	20.00	1.00	
	FINA-1027 Personal Finance	30.00	2.00	
add:	HOTL-3004 Food & Beverage & Labour Cost Control	45.00	3.00	

Degree Audit Report

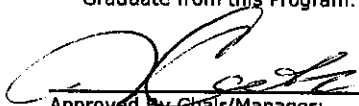
LAWS-3013	Law & Insurance-Hospitality Industry	30.00	2.00
MGMT-3026	Hospitality Management Project	45.00	3.00
HOSP-5001	Hospitality Human Resources Management	45.00	3.00
<i>remove</i> , HOTL-1004	Purchasing - Hospitality Industry	30.00	2.00
FDMG-5016	Food Preparation-Adv	60.00	2.00
FDMG-5017	Dining Room Service-Adv	70.00	2.50
FDMG-3035	Cooking for Restaurant Manager	50.00	2.00
BEVR-1010	Wine Discovery	45.00	3.00

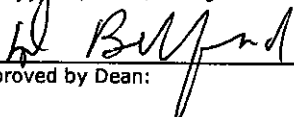
Subrequirement: Gen Ed - Electives

Take 3 General Education credits -
Normally taken in Year 1

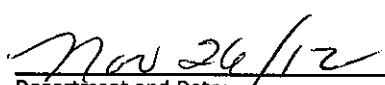
Subrequirement: Check Residency

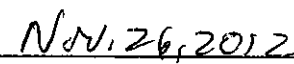
Students Must Complete a Minimum of 19 of the Program
Credits at Fanshawe to meet the Residency Requirement and
Graduate from this Program.



Approved By Chair/Manager:


Approved by Dean:



Department and Date:


Date:

General Education Approved By(as appropriate):

Date:

TJ.
Dec 31/12