

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approval etc...)

Food Processing Operational Leadership

2021

FPO1 Curriculum Modification for 2022-23




Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Food Processing – Operational Leadership		
Program Number: FPO1	Date Submitted: 12/1/2021	
Dean responsible for program: Susan Cluett	Associate Dean: Michelle Giroux	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input type="checkbox"/> Diploma <input checked="" 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 type="checkbox"/> W <input type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2022-2023	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: NA	
<i>I have read the reasons for the change and...</i>	<i>Signature and date</i>	
Associate Dean of School:	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 November 19, 2021
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 November 25, 2021
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	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	
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), Appendix B and amend SDAR (Refer to Appendix C).

2.0

At the time that the DA was created courses in HR Management and Project Management were selected from offerings in the Lawrence Kinlin School of Business. FOP1 launched in Fall 2021, with a successful intake of the program. One of the things that has been identified as an improvement to the program is to have courses that are specific to the intricacies of the Food Processing Industry. There are some specific nuances to this industry that are not being adequately covered in the current delivery. Students will benefit from examples, projects, guest speakers and assignments that are specific to the industry will help to strengthen the students understanding of the content.

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):

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)
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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, 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: _____ 615 _____

ii) Total program hours after proposed change: _____ 615 _____

iii) Level(s) in which the proposed change(s) occurs: ___ level 1 & 2 _____

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 – 120 to 200 hours

Degree Audit Report

Catalog: 2022/2023

Program: FPO1

Name: Food Processing - Operational Leadership

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 7 - 2AcadSem/600-700 hrs

Credential: Ontario College Graduate Cert

Grade Scheme: LG2

Major: FPO1 - Food Process'g-
Operational Ldr

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 41.00

Residency Reqmt: 11.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: FPO1.22 Food Processing - Operational Leadership

Major: FPO1

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
SFTY-6012 Food Safety, Traceability & QA	60.00	4.00	
FDMG-6018 Foundations of Food Processing	60.00	4.00	
SANI-6001 Cleaning & Sanitation	45.00	3.00	
MGMT-6175 Supervision & Employee Engagement	45.00	3.00	
MGMT-6041 Principles in Human Resource Management	45.00	3.00	
MGMT-6177 HR Management for Food Processing	45.00	3.00	
FDMG-6019 Food Production-Operational Management	45.00	3.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
SFTY-6010 Quality Assurance Systems	60.00	4.00	
MTNC-6002 Total Food Production Maintenance	30.00	2.00	
MGMT-6176 Continuous Quality in FP Operations	60.00	4.00	
MGMT-6173 Supply Chain Functionality	30.00	2.00	
SFTY-6011 Occupational Health & Safety	30.00	2.00	
MGMT-3011 Project Management	45.00	3.00	
MGMT-6178 Project Management	45.00	3.00	
MGMT-6174 Lean Management/Capstone	60.00	4.00	

Subrequirement: Program Residency

Students Must Complete a Minimum of 11 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Michelle Giroux

Approved By Chair/Manager:

James Chitt

Approved by Dean:

General Education Approved By(as appropriate):

Degree Audit Report

November 19, 2021

Department and Date:

November 25, 2021

Date:

Date:

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Food Processing - Operational Leadership
 Program Code: FPO1 (FPO1-THS-20212)
 Academic Year: 2021-2022
 Date Generated: 11/15/2021 4:08:08 PM
 Only Display Core Courses:

Level 1

Course Number	Course Name	1	2	3	4	5	6	7	8
FDMG-6018	Foundations of Food Processing		B		B			I	
FDMG-6019	Food Production-Operational						I	I	
MGMT-6041	Principles in HR Management								
MGMT-6177	HR Management for Food Processing								
MGMT-6175	Supervision/Employee Engagemt					I			
SANI-6001	Cleaning & Sanitation	I	I						
SFTY-6012	Food Safety, Traceability, QA		IB	IB					

Level 2

Course Number	Course Name	1	2	3	4	5	6	7	8
MGMT-6011	Project Management								
MGMT-6178	Project Management								
MGMT-6173	Supply Chain Functionality	B	C	B			B		
MGMT-6174	Lean Management/Capstone								
MGMT-6176	Quality in FP Operations								
MTNC-6002	Food Production Maintenance								
SFTY-6010	Quality Assurance Systems								
SFTY-6011	Occupational Health & Safety								

Vocational Learning Outcomes

- 1 Develop quality assurance and continuous improvement processes to monitor the operation of the supply chain in the food processing sector.
- 2 Analyze regulations applicable to food processing and their effects on operational activities in a food processing facility to ensure that the highest standards for product quality are being met.
- 3 Evaluate best practices such as Lean Six Sigma and Total Preventative Maintenance, with the intent to improve operational efficiencies in food processing.
- 4 Monitor and maintain food safety and traceability systems specific to food processing to support efficient, safe and quality operations.
- 5 Interpret information regarding Overall Equipment Effectiveness (OEE) to identify opportunities for improvement of the manufacturing operation.
- 6 Select and use appropriate and effective principles and practices of team-building and leadership to implement and maintain new procedures and practices in all areas of the processing operation.
- 7 Prepare accurate and relevant production cost charts that include all cost factors to support appropriate financial decisions related to plant operations.
- 8 Manage the scope, cost, timing, and quality of a project as defined by project stakeholders to contribute to the brand reputation and financial success of the business.

Legend

I Introductory
 B Building
 C Culminating

Essential Employability Skills

- 1 Communicate clearly, concisely and correctly in the written, spoken and visual form that fulfills the purpose and meets the needs of the audience.
- 2 Respond to written, spoken or visual messages in a manner that ensures effective communication.
- 3 Execute mathematical operations accurately.
- 4 Apply a systematic approach to solve problems.
- 5 Use a variety of thinking skills to anticipate and solve problems.
- 6 Locate, select, organize and document information using appropriate technology and information systems.
- 7 Analyze, evaluate and apply relevant information from a variety of sources.
- 8 Show respect for diverse opinions, values, belief systems and contributions of others.
- 9 Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
- 10 Manage the use of time and other resources to complete projects.
- 11 Take responsibility for one's own actions, decisions and consequences.

Legend

I	Introductory
B	Building
C	Culminating