

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Hospitality - Hotel and Resort Services
Management (Co-op)

2013

HMT3 Curriculum Modification for 2014-15

Fanshawe College

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DEGREE AUDIT CHANGE FORM

RECEIVED

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

DEC 02 2013

Office of the Registrar

Program Requiring Changes

Program Title: Hospitality Management- HOTEL		
Program Number: HMT 3	Date Submitted: 12/2/2013	
Dean responsible for program: D. Belford	Chair: J. Cookson	
Credential Provided: <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ont. College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Adv. Diploma <input type="checkbox"/> Degree		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2014/15	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 6/30/2011	
<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>al Belford Dec 2/2013</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>[Signature] 01/30/14</i>
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Jacq Geddes Jan 30/14</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).

DEVL-1034 is now DEVL-1039 – Changed delivery hours to reflect student’s actual class involvement. 31hrs to 45hrs

HOTL-1005 Convention Services is now HOTL- 3010 Sales and Catering – Changed course name
HOSP-3003 Sales and Yield Management is now HOTL- 3011 Revenue Management – Changed course name

HOTL-1008 is now HOTL-1010 – changed course hours to reflect a 15 week delivery 20hrs to 30hrs

HOTL-1009 is now HOTL-1011 – changed course hours to reflect a 15 week delivery 40hrs to 45hrs

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):

DEVL-1039 - Need for additional time to accommodate guest speakers.

HOTL- 3010 and HOTL- 3011 - Changing course names to reflect content covered

HOTL-1010 and HOTL-1011 - courses are now being delivered in a 15 week term and not 10 week term

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 Is this course part of any other Fanshawe College program(s)?

- No
- Yes (If yes, please identify the other program(s)) HMT3 & 4 FBM3 &4 and GRM2 &3

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, internal articulations, laddering, advance standing) with other Fanshawe programs and/or other institutions?

- No
- Yes (If yes, please explain)

5.4 What discussions have been initiated with these 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)

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/practices?

- Yes
- No (If no, please explain)

7.2 Total Program Hours after degree audit change: _____1235_____

7.2.1 Are these 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 2000 hours
Graduate Certificate - 600 hours	

7.3 Will the program meet the General Education requirements (Policy 2-B-02) 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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7.4 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, advance 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 (for CAE)

Course Code	Existing DA Courses	Total Hours	Total Credits	Proposed DA Courses	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1								
ACCT-3035	Principles of Accting for Hosp Industry	75	5		ACCT-3035	Principles of Accting for Hosp Industry	75	5
TOUR-1005	Tourism Industry-Intro	30	2		TOUR-1005	Tourism Industry-Intro	30	2
MKTG-1059	Marketing for Tourism & Hospitality	45	3		MKTG-1059	Marketing for Tourism & Hospitality	45	3
SANI-1002	Sanitation & Safety	15	1		SANI-1002	Sanitation & Safety	15	1
BEVR-1001	Mixology	45	1.5		BEVR-1001	Mixology	45	1.5
FDMG-1019	Food & Beverage Service Theory	15	1		FDMG-1019	Food & Beverage Service Theory	15	1
FDMG-1021	Food & Beverage - Practical	75	2.5		FDMG-1021	Food & Beverage - Practical	75	2.5
FDMG-1042	Exploring the Kitchen	75	3.5		FDMG-1042	Exploring the Kitchen	75	3.5
FDMG-1020	The Menu	30	2		FDMG-1020	The Menu	30	2
DEVL-1034	Career Strategies	31	2	Change course hrs	DEVL-1039	Career Strategies	45	2.5
HOTL-1003	Guest Relations	30	2		HOTL-1003	Guest Relations	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
GEOG-1005	Exploring the Globe	45	3		GEOG-1005	Exploring the Globe	45	3
FDMG-1061	The Big Event	15	1		FDMG-1061	The Big Event	15	1
WRIT-1042	Reason & Writing 1-Tourism& Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism& Hospitality	45	3
COMM-3041	Professional Communication for Tour/Hosp	45	3		COMM-3041	Professional Communication for Tour/Hosp	45	3
HOTL-1008	Front Desk Theory	20	1	Change course Hrs	HOTL-1010	Front Desk Theory	30	2
HOTL-1009	Front Desk Practical	40	3	Change course hrs	HOTL-1011	Front Desk Practical	45	3
TOTAL		721	42.5	TOTAL			750	44
Year 2								
FDMG-3032	Events Planning	20	1		FDMG-3032	Events Planning	20	1
HOTL-3004	Food Beverage & Labour Cost Control	45	3		HOTL-3004	Food Beverage & Labour Cost Control	45	3
HOSP-3001	Entrepreneurial Insights	30	2		HOSP-3001	Entrepreneurial Insights	30	2
HOSP-1009	Facilities Management	45	3		HOSP-1009	Facilities Management	45	3
HOTL-3008	Hospitality Financial Management	30	2		HOTL-3008	Hospitality Financial Management	30	2
FINA-1027	Personal Finance	30	2		FINA-1027	Personal Finance	30	2
HOTL-1005	Convention Services	30	2	Change name	HOTL-3010	Sales and Catering	30	2
HOTL-3009	Front Office Operations	45	3		HOTL-3009	Front Office Operations	45	3
LAWS-3013	Law & Insurance-Hospitality Industry	30	2		LAWS-3013	Law & Insurance-Hospitality Industry	30	2
MGMT-3026	Hospitality Management Project	45	3		MGMT-3026	Hospitality Management Project	45	3
HOSP-5001	Hospitality Human Resources Management	45	3		HOSP-5001	Hospitality Human Resources Management	45	3
HOSP-3003	Sales & Yield Management	30	2	Change name	HOTL-1011	Revenue Management	30	2

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
BEVR-1010	Wine Discovery	45	3		BEVR-1010	Wine Discovery	45	3
TOTAL		470	31			TOTAL	470	31

Degree Audit Report

Catalog: 2014/2015

Program: HMT3
Department: THS - Tourism & Hospitality
Academic Level: PS
CCD: 8 - 4AcadSem/1200-1400hrs
Credential: Ontario College Diploma

Name: Hospitality Management - Hotel

Grade Scheme: LG2
Major: HMT2 - Hospitality Mgmt-Hotel
Co-Op Indicator: Optional Co-op

Div: THS - Tourism & Hospitality Division

Academic Program Requirement

Total Credits: 76.50
GPA Requirement: 2.000
Minimum Grade: D

Residency Reqmt: 20.00
Residency Reqmt GPA: 2.000

only 18.5 distinct

Academic Requirement: HMT3.14 Hospitality Management - Hotel

Major: HMT3
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 1039	Career Strategies	45.00 31.00	2.00 2.50	
HOTL-1003	Guest Relations	30.00	2.00	
FDMG-1039	Dining for Professional Success	45.00	3.00	**
GEOG-1005	Exploring the Globe	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	
HOTL-1008 1010	Front Desk Theory	30. 20.00	1.00 2	
HOTL-1009 1011	Front Desk Practical	45. 40.00	3.00 3	

Subrequirement: Year 2

Take all of the following Mandatory Courses:

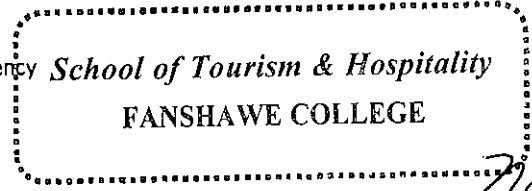
		Total Hours	Total Credits	GE
FDMG-3032	Events Planning	20.00	1.00	

Degree Audit Report

HOTL-3004	Food Beverage & Labour Cost Control	45.00	3.00
HOSP-3001	Entrepreneurial Insights	30.00	2.00
HOSP-1009	Facilities Management	45.00	3.00
HOTL-3008	Hospitality Financial Management	30.00	2.00
FINA-1027	Personal Finance	30.00	2.00
HOTL-3010	Convention Services	30.00	2.00
HOTL-1005	Convention Services	30.00	2.00
HOTL-3009	Front Office Operations	45.00	3.00
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
HOTL-3011	Sales & Yield Management	30.00	2.00
HOSP-3003	Sales & Yield Management	30.00	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: Program Residency
 Students Must Complete a Minimum of 20 credits in this
 program at Fanshawe College to meet the Program Residency
 requirement and graduate from this program



[Signature]
 Approved By Chair/Manager:
[Signature]
 Approved by Dean:

Department and Date: *Nov 20/13*
 Date: *Dec. 2, 2013*

General Education Approved By(as appropriate):

Date: *[Signature]*
2/30/14