

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Tourism - Travel

2017

TTC5 Curriculum Modification for 2018-19

Fanshawe College

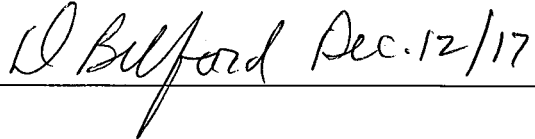
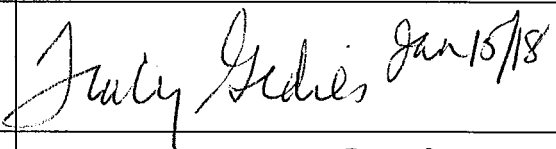

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

DEC 14 2017

Program Requiring Changes

Program Title: Tourism-Travel		
Program Number: TTC5	Date Submitted: 11/30/2017	
Dean responsible for program: David Belford	Chair: James Smith	
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 type="checkbox"/> W <input type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2018/19	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2014	
<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	
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	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	
Notes: weight -1 & 1.9 = 1330 ✓		

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).

2.0

There are several changes being made to all the DAs to create some consistency but also to add some industry standard certifications and to address some weaknesses in the area of Math foundations.

Most 2 year diplomas have had a foundational Hospitality Math added to the first semester to increase foundational knowledge.

Also all programs have had a course added that will give every student in the STHCA industry minimum requirements in the areas of food safety handling certification, Smart Serve certification as well as basic first aid CPR certification.

Every program has had an entrepreneurial spirit course added into the third semester to begin the process of bringing all foundational first year knowledge that can be the foundation to creating and nurturing an entrepreneurial philosophy through their program's needs.

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): Industry Certificates

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 Tourism, Hospitality and Culinary Arts
- School of Community Studies
- School of Health Sciences
- School of Nursing
- School of Public Safety
- School of Contemporary Media
- School of Design
- School of Language and Liberal Studies
- 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
- Continuing Education
- 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 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)
-------------------------------------------------------------------------------------------------	----------------------------------------------------------------	-----------------------------------------------------------------------

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: 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).

7.4 Indicate:

- i) Total program hours before proposed change: 1191 + 74 hrs.
 ii) Total program hours after proposed change: 1266
 iii) Level(s) in which the proposed change(s) occurs: Lv 1,2,3,4

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	

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1					Level 1			
COMP-1499	Computer Skills	45	3	✓remove				
GEOG-1006	Discover North America	60	3.5		GEOG-1006	Discover North America	60	3.5
TRAV-1011	Travel Fundamentals	45	3		TRAV-1011	Travel Fundamentals	45	3
MMED-1041	Emerging Technology Trends	30	2		MMED-1041	Emerging Technology Trends	30	2
TOUR-1005	Tourism Industry-Intro	30	2		TOUR-1005	Tourism Industry-Intro	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
WRIT-1042	Reason & Writing 1- Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1- Tourism/Hospitality	45	3
DEVL-1039	Career Strategies	45	2.5	✓remove				
COOP-1020	Co-operative Education Employment Prep	6	1		COOP-1020	Co-operative Education Employment Prep	6	1
					COMP-1517	Technology for Hospitality	45	3
				✓add	SFTY-1067	Food Safety, Smart Serve and First Aid	15	1
				✓add	MATH-1210	Math for Hospitality	30	2
				add	DEVL-1049	Career Preparation	30	2
					TOTAL		381	25.5
					Level 2			
TOUR-1003	Customer Sales & Service	45	3		TOUR-1003	Customer Sales & Service	45	3
TRAV-1013	Industry Insight	45	3		TRAV-1013	Industry Insight	45	3
TRAV-1026	Front Office Applications	30	2		TRAV-1026	Front Office Applications	30	2
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm for Tourism & Hospitality	45	3
TRAV-1025	Hotel Operations	30	2		TRAV-1025	Hotel Operations	30	2
TRAV-1024	Global Distribution Systems 1	60	4		TRAV-1024	Global Distribution Systems 1	60	4
GENXXXX	Gen Ed	45	3		GENXXXX	Gen Ed	45	3
	TOTAL	651	43		TOTAL		300	20
Year 2					Level 3			
GEOG-3002	World Destinations 1	45	3		GEOG-3002	World Destinations 1	45	3
TRAV-3013	Flights & Fares 1	30	2		TRAV-3013	Flights & Fares 1	30	2
TRAV-3010	Surface Transportation	45	3		TRAV-3010	Surface Transportation	45	3
FINA-3046	Finance & Business Operations	30	2		FINA-3046	Finance & Business Operations	30	2
TRAV-1004	Package Holidays	45	3		TRAV-1004	Package Holidays	45	3
TRAV-3012	Global Distribution 2	60	4		TRAV-3012	Global Distribution 2	60	4
TRAV-3011	Exploring Retail Travel	30	2	✓remove				
				✓add	ENTP-5001	Entrepreneurial Spirit	45	3
							300	20
					level 4			
BEVR-1004	Wines of the World	45	3		BEVR-1004	Wines of the World	45	3
MKTG-1059	Marketing for Tourism & Hospitality	45	3		MKTG-1059	Marketing for Tourism & Hospitality	45	3
TRAV-3014	Flights & Fares 2	30	2		TRAV-3014	Flights & Fares 2	30	2
TRAV-1012	The Business of Travel	45	3		TRAV-1012	The Business of Travel	45	3
TRAV-1017	International Field Study	15	1		TRAV-1017	International Field Study	15	1
GEOG-3003	World Destinations 2	45	3		GEOG-3003	World Destinations 2	45	3
TOUR-3001	Group Tour Management	30	2		TOUR-3001	Group Tour Management	30	2
				add ✓	TRAV-3011	Exploring Retail Travel	30	2

45

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

	TOTAL	540	36			TOTAL	285	19
	PROGRAM TOTAL	1191	79			PROGRAM TOTAL	1266	84.5

Degree Audit Report

Catalog: 2017/2018 *18/19*

Program: TTC5

Name: Tourism - Travel

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: TTC5 - Tourism - Travel

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-op Indicator: Mandatory Co-op

Academic Program Requirement

Total Credits: 76.50

Residency Reqmt: 20.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: TTC5.17 Tourism - Travel

Major: TTC5 *Add Level 1*

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

MATH 1210 Math for Hospitality 30 2.
COMP 1517 Technology for Hospitality 45 3
SFTY 1067 Food Safety, Smart Serve or First Aid 15 1

Subrequirement: Year 1

DEVL-1049 Career Preparation 45 3. 30 hours. TH.

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

		Total Hours	Total Credits	GE
<i>remove?</i>	COMP-1499	45.00	3.00	
	GEOG-1006	60.00	3.50	
	TRAV-1011	45.00	3.00	
	MMED-1041	30.00	2.00	
	TRAV-1025	30.00	2.00	
	FDMG-1039	45.00	3.00	**
	WRIT-1042	45.00	3.00	
<i>remove?</i>	DEVL-1039	45.00	2.50	
	COMM-3080	45.00	3.00	
	TOUR-1003	45.00	3.00	
	TRAV-1013	45.00	3.00	
	TRAV-1026	30.00	2.00	
	TOUR-1005	30.00	2.00	
	COOP-1020	6.00	1.00	
	TRAV-1024	60.00	4.00	

Subrequirement: Year 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
	GEOG-3002	45.00	3.00	
	TRAV-3013	30.00	2.00	
	TRAV-3010	45.00	3.00	
	FINA-3046	30.00	2.00	
	GEOG-3003	45.00	3.00	

Level 2

Add: ENTP-3001

Entrepreneurial Spirit

45 3

Degree Audit Report

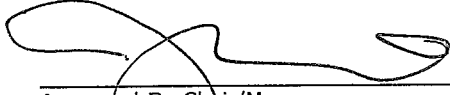
TOUR-3001	Group Tour Management	30.00	2.00	
TRAV-3011	Exploring Retail Travel	30.00	2.00	
TRAV-3014	Flights & Fares 2	30.00	2.00	
TRAV-3012	Global Distribution 2	60.00	4.00	
TRAV-1012	The Business of Travel	45.00	3.00	
TRAV-1004	Package Holidays	45.00	3.00	
TRAV-1017	International Field Study	15.00	1.00	
BEVR-1004	Wines of the World	45.00	3.00	**
MKTG-1059	Marketing for Tourism & Hospitality	45.00	3.00	

Subrequirement: Gen Ed - Electives

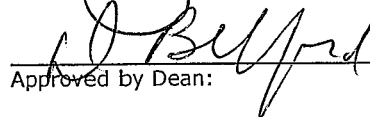
Take 3 General Education credits - Normally taken in Year 1

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



Approved By Chair/Manager:




Approved by Dean:

General Education Approved By(as appropriate):

Dec 14 2017 STHC19
Department and Date:

Dec. 12/17
Date:


Jan 15/18

DEGREE AUDIT 2018

School:	Centre for Tourism Hospitality and Culinary Arts	Program Number:	TTC5
Program Title:	Tourism -Travel	Credential:	<input type="checkbox"/> Certificate <input type="checkbox"/> Graduate Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Degree
Delivery Mode:	<input checked="" type="checkbox"/> Co-Op <input type="checkbox"/> Non - Co-Op <input type="checkbox"/> Fast Track	Duration (Semesters):	<input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8 <input type="checkbox"/> 9
Intake:	Fall 2018		

Course Code	Course Title	Co/Pre Requisite (Course Code)	Lab Hours	Lecture Hours	Field Placement Hours	Total Course Hrs (Lab + Lecture + Field)	Weeks (14)	Total Hours	Total Credits
Semester 1									
MATH-1210	Business Math		0	2	0	2	15	30	2
COMP-1517	Technology for Hospitality		0	3	0	3	15	45	3
SANI-1067	Food Safety, Smart Serve and First Aid	\$170	0	1	0	1	15	15	1
GEOG-1006	Discover North America		0	4	0	4	15	60	4
TRAV-1011	Travel Fundamentals		0	3	0	3	15	45	3
MMED-1041	Emerging Technology Trends		0	2	0	2	15	30	2
TOUR-1005	Tourism Industry-Intro		0	2	0	2	15	30	2
FDMG-1039	Dining for Professional Success	\$150	0	3	0	3	15	45	3
WRIT-1042	Reason & Writing 1-Tourism & Hospitality		0	3	0	3	15	45	3
DEVL-1049	Career Preparation		0	2	0	2	15	30	1
COOP-1020	Co-operative Education Employment Prep		1	0	1	1	15	6	1
			1	25	1	26	Total	381	25
Semester 2									
COMM-3080	Comm for Tourism & Hospitality		0	3	0	3	15	45	3
TOUR-1003	Customer Sales and Service		0	3	0	3	15	45	3
TRAV-1026	Front Office Applications		0	2	0	2	15	30	2
TRAV-1024	Global Distribution Systems 1		0	4	0	4	15	60	4
GEN-XXXX	General Education Elective		0	3	0	3	15	45	3
TRAV-1013	Industry Insight		0	3	0	3	15	45	3
TRAV-1025	Hotel Operations		0	2	0	2	15	30	2
			0	20	0	20	Total	300	20
Semester 3									
GEOG-3002	World Destinations 1		0	3	0	3	15	45	3
TRAV-3013	Flights & Fares 1		0	2	0	2	15	30	
TRAV-3010	Surface Transportation		0	3	0	3	15	45	3
ENTP-3001	Entrepreneurial Spirit		0	3	0	3	15	45	3
FINA-3046	Finance & Business Operations		0	2	0	2	15	30	2
TRAV-1004	Package Holidays		0	3	0	3	15	45	3
TRAV-3012	Global Distribution 2		0	4	0	4	15	60	4
			0	20	0	20	Total	300	18
Semester 4									
TRAV-3014	Flights & Fares 2		0	2	0	2	15	30	2
TRAV-1012	The Business of Travel		0	3	0	3	15	45	3
GEOG-3003	World Destinations 2		0	3	0	3	15	45	3
TRAV-1017	International Field Study		0	1	0	1	15	15	1
BEVR-1004	Wines of the World	\$150	0	3	0	3	15	45	3
TRAV-3011	Exploring Retail Travel		0	2	0	2	15	30	2
MKTG-1059	Marketing for Tourism & Hospitality		0	3	0	3	15	45	3
TOUR-3001	Group Tour Management		0	2	0	2	15	30	2
			0	19	0	19	Total	285	19
Minimum Grade Required: C								Total Program Hours:	1266
C = Co-Requisite; P = Pre-Requisite									

PROGRAM MAPPING (Tourism and Travel- TTC5)

PROGRAM VOCATIONAL LEARNING OUTCOMES <i>Note** (New Program Number to be Revised to - TTC5, 2016/17; R-Mapping June 2015)</i>	LEVEL THREE							LEVEL FOUR							# OF COURSES EVALUATING THE OUTCOME	TOTAL FOR PROGRAM	
	1 - Introductory	2 - Intermediate	3 - Advanced														
	GEOG-3002 World Destinations 1	TRAV-3013 Flights & Fares 1	TRAV-1004 Package Holidays	TRAV-3010 Surface Transportation	ENTP-5001 Entrepreneurial Spirit	FINA-3046 Finance & Business Operations	TRAV-3012 Global Distributions 2	GEOG-3003 World Destinations 2	TRAV-3014 Flights & Fares 2	TRAV-3011 Exploring Retail Travel	MKTG-1059 Marketing for Tourism & Hospitality	TRAV-1012 The Business of Travel	TOUR-3001 Group Tour Management	TRAV-1017 International Field Study			BEVR-1004 Wines of the World
	The graduate has reliably demonstrated the ability to: (Source: MTCU Code 53205)																
1. support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.	2			1	2		2	3		2	3	3	3	2		10	21
2. deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives.	2	1	2	2	2		3	3	2	2	2		3			11	14
3. use marketing concepts, market research, social networks, sales strategies, relationship management skills and product knowledge to promote and sell tourism products, services and customer experiences.	2		2	1	2			2		2	3		2			8	11
4. apply business principles as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering tourism products and services.					2	2					3	3	3			5	7
5. comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, accessible and healthy tourism operations.					2				2			3				3	4
6. use appropriate technologies to enhance the quality and delivery of tourism products, services and customer experiences, to measure the effectiveness of tourism operations and to participate in tourism development.	2	1	2		2		3	3	2	2	2		3	2		11	17
7. keep current with tourism trends and issues, and interdependent relationships in the broader tourism industry* sectors to improve work performance and guide career development.		1	2	2	2			3	2	2	2		3		2	10	18
8. use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, employment standards and human rights to contribute to a positive work environment.	2		2		2			2		2	2	3	3	2		9	12
9. respond to issues and dilemmas arising in the delivery of tourism products, services and customer experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and environmental sustainability.	2			2	2			2		2	2					6	7
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	6	3	5	5	9	1	3	7	3	8	8	4	7	3	1		
V = Vocational Courses E = Essential Employability Skills Courses																	
GM = General Education (mandatory) G = General Education (elective)															GM		

NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course

PROGRAM COORDINATOR: Julie Elliott

ACADEMIC CHAIR: James Smith

Date Completed: December 2017

Analysis of Mapping Results:

PROGRAM MAPPING (Tourism and Travel- TTC4)

Note** (New Program Number to be Revised to - TTC5, 2016/17; R-Mapping June 2015)

PROGRAM VOCATIONAL LEARNING OUTCOMES

- 1. Introductory
- 2 - Intermediate
- 3. Advanced

The graduate has reliably demonstrated the ability to: (Source: MTCU Code 53205)

1. support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.
2. deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives.
3. use marketing concepts, market research, social networks, sales strategies, relationship management skills and product knowledge to promote and sell tourism products, services and customer experiences.
4. apply business principles as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering tourism products and services.
5. comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, accessible and healthy tourism operations.
6. use appropriate technologies to enhance the quality and delivery of tourism products, services and customer experiences, to measure the effectiveness of tourism operations and to participate in tourism development.
7. keep current with tourism trends and issues, and interdependent relationships in the broader tourism industry* sectors to improve work performance and guide career development.
8. use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, employment standards and human rights to contribute to a positive work environment.
9. respond to issues and dilemmas arising in the delivery of tourism products, services and customer experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and environmental sustainability.

TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE

V = Vocational Courses E = Essential Employability Skills Courses

GM = General Education (mandatory) G = General Education (elective)

LEVEL ONE

TOUR-1005 Tourism Industry-Intro	COMP-1517 Technology for Hospitality	GEOG-1006 Discover North America	TRAV-1011 Travel Fundamentals	MMED-1041 Emerging Technology Trends	DEVL-1049 Career Preparation	SFTY-1067 – Food Safety, Smart Serve and First Aid	MATH-1210 Math for Hospitality	FDMG-1039 Dining for Professional Success
		1	1		1	1	1	1
			1					
		1		1				
	1	1		1				
1	1		1		1	1	1	
		1						
1								
2	2	4	3	2	2	2	2	1
								GM

LEVEL TWO

TRAV-1025 Hotel Operations	TRAV-1013 Industry Insight	TOUR-1003 Customer Sales and Service	TRAV-1026 Front Office Applications	TRAV-1024 Global Distribution Systems 1	# OF COURSES EVALUATING THE OUTCOME	Co-op Placements (Levels 1-2)	TOTAL FOR PROGRAM including Co-op
1	3	2	1	1	11	3	12
		2		1	3	3	4
		2			3	3	6
	2		2		2	3	3
	2				1	3	2
		2	2	2	6	3	7
2	3				8	3	9
	3	2			3	3	4
					1	3	2
2	5	5	3	3			

NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course

Analysis of Mapping Results:

PROGRAM COORDINATOR: Julie Elliott
 ACADEMIC CHAIR: James Smith
 Date Completed: December 2017

PROGRAM MAPPING (Tourism and Travel- TTC5)																			
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	LEVEL THREE							LEVEL FOUR							# OF COURSES EVALUATING THE OUTCOME	TOTAL FOR PROGRAM			
	GEOG-3002 World Destinations 1	TRAV-3013 Flights & Fares 1	TRAV-1004 Package Holidays	TRAV-3010 Surface Transportation	ENTP-5001 Entrepreneurial Spirit	FINA-3046 Finance & Business Operations	TRAV-3012 Global Distributions 2	GEOG-3003 World Destinations 2	TRAV-3014 Flights & Fares 2	TRAV-3011 Exploring Retail Travel	MKTG-1059 Marketing for Tourism & Hospitality	TRAV-1012 The Business of Travel	TOUR-3001 Group Tour Management	TRAV-1017 International Field Study			BEVR-1004 Wines of the World		
The graduate has reliably demonstrated the ability to: (Source: MTCU Code 53205)																			
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	6	6	6	6	6	6	6		6	6	6	6	6	6	6	6	14	21	
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	6	6	6	6	6	6	6	6	6		6	6	6	6	6	6	14	14	
3. execute mathematical operations accurately.		6	6	6	6	6			6				6				7	11	
4. apply a systematic approach to solve problems.		6	6	6	6	6		6	6			6	6		6		10	7	
5. use a variety of thinking skills to anticipate and solve problems.		6	6	6	6	6		6	6		6	6	6		6		10	4	
6. locate, select, organize, and document information using appropriate technology and information systems.	6	6	6	6	6	6	6	6	6		6	6	6	6	6		13	17	
7. analyze, evaluate, and apply relevant information from a variety of sources.	6	6	6	6	6	6		6	6	6	6	6	6	6	6		14	18	
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	6		6		6	6					6	6		6			7	12	
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	6		6		6					6	6	6	6	6	6				
10. manage the use of time and other resources to complete projects.	6	6	6		6	6					6	6	6	6	6				
11. take responsibility for one's own actions, decisions, and consequences.	6	6	6		6	6						6	6		6		8	7	
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	8	9	11	7	11	9	3		5	7	3	7	10	11	6	9			
																GM			

Analysis of Mapping Results:

PROGRAM COORDINATOR: Julie Elliott

ACADEMIC CHAIR: James Smith

PROGRAM MAPPING (Tourism and Travel- TTC4)

Note**(New Program Number to be Revised to - TTC5, 2016/17; R-Mapping June 2015)

PROGRAM VOCATIONAL LEARNING OUTCOMES	LEVEL ONE									LEVEL TWO					# OF COURSES EVALUATING THE OUTCOME	Co-op Placements (Levels 1-2)	TOTAL FOR PROGRAM including Co-op
	TOUR-1005 Tourism Industry-Intro	COMP-1517 Technology for Hospitality	GEOG-1006 Discover North America	TRAV-1011 Travel Fundamentals	MMED-1041 Emerging Technology Trends	DEVL-1049 Career Preparation	SFTY-1067 – Food Safety, Smart Serve and First Aid	MATH-1210 Math for Hospitality	FDMG-1039 Dining for Professional Success	TRAV-1025 Hotel Operations	TRAV-1013 Industry Insight	TOUR-1003 Customer Sales and Service	TRAV-1026 Front Office Applications	TRAV-1024 Global Distribution Systems 1			
The graduate has reliably demonstrated the ability to: (Source: MTCU Code 53205)																	
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	6	6	6	6	6	6		6		6	6	6	6	6	11	3	12
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	6	6	6	6			6	6			6		6		9	3	10
3. execute mathematical operations accurately.									6			6			3	3	6
4. apply a systematic approach to solve problems.							6	6			6	6	6		5	3	6
5. use a variety of thinking skills to anticipate and solve problems.		6		6			6	6				6	6		6	3	7
6. locate, select, organize, and document information using appropriate technology and information systems.	6	6	6		6	6		6		6	6	6		6			
7. analyze, evaluate, and apply relevant information from a variety of sources.		6	6	6	6	6		6		6	6						
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	6							6			6	6			4	3	5
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.			6	6			6	6				6			5	3	6
10. manage the use of time and other resources to complete projects.	6	6	6		6	6	6	6		6	6	6	6		12	3	13
11. take responsibility for one's own actions, decisions, and consequences.	6	6	6				6	6		6	6	6	6		10	3	11
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	6	7	7	5	4	4	6	3	10	6	8	9	5	3			
									GM								

PROGRAM COORDINATOR: Julie Elliott

ACADEMIC CHAIR: James Smith

Analysis of Mapping Results:

