

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Culinary Management

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2020

### CLM4 Curriculum Modification for 2021-22

Fanshawe College




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# CURRICULUM MODIFICATION REQUEST FORM

## *COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"*

### Program Requiring Changes

Program Title: Culinary Management		
Program Number: CLM4	Date Submitted: 12/1/2020	
Dean responsible for program: Tracy Gedies	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 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: 2021/22	
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>	
Associate Dean of School:	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 _____ <b>December 3, 2020</b>
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 _____ <b>December 2, 2020</b>
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	 _____ <b>December 9, 2020</b>
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**

The SFTY-1075- Food Safe, Smart Serve and First Aid course will be removed from the program, and the contents of the course incorporated into other courses within the program. This shift will better align the safety modules with specific culinary application and help to reduce the high number of hours in Level 1 of the program.

FDMG-1104 will be moved to Level 1, to align the Theory and practical course content.

MATH-Math for hospitality will move to Level 2 of the program. This will allow for better retention of Math skills for courses in year 2 of the program.

Lastly, ENTP-3001 – Entrepreneurial Spirit will be renamed to Culinary Entrepreneurship. Moving away from a generic course will better reflect the industry specific learning outcomes of the program.

**(Refer to Appendix C).**

**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):

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

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 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:   1540
- ii) Total program hours after proposed change:       1525
- iii) Level(s) in which the proposed change(s) occurs:  1,2,4,5

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

- Yes
- No (If no, please explain)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2100 hours
<b>Graduate Certificate</b> - 600 hours	<b>DOAA</b> – 120 to 200 hours

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Culinary Management  
 Program Code: CLM4 (CLM4-THS-20201)  
 Academic Year: 2020-2021  
 Date Generated: 11/24/2020 12:14:45 PM  
 Only Display Core Courses:

Level 1

Course Number	Course Name	1	2	3	4
BAKE-1002	Bake Theory			I	
BAKE-1021	Bake Practical 1	I		I	
DEVL-1049	Career Preparation			I	
FDMG-1113	Food Preparation 1	I	I	I	
FDMG-1114	Restaurant Production 1	I		IB	
<del>MATH-1210</del>	<del>Math for Hospitality</del>		†		
<del>SFTY-1075</del>	<del>Food Safe/Smartserve/First Aid</del>			†	
WRIT-1042	Reason/Writing 1-Tourism/Hosp				
<b>FDMG-1104</b>	<b>Basic Culinary Knowledge</b>	I		I	

Level 2

Course Number	Course Name	1	2	3	4
COMM-3080	Comm Tourism & Hospitality				
FDMG-1064	Purchasing & Menu Planning	B	I	I	
<del>FDMG-1104</del>	<del>Basic Culinary Knowledge</del>			†	
FDMG-3043	Food Preparation 2	I		B	
FDMG-3044	Garde Manger	I	I	I	
NUTR-1018	Nutrition-Intro	I			
<b>MATH-1210</b>	<b>Math for Hospitality</b>		I		

Level 3

Course Number	Course Name		1	2	3	4
FDMG-3001	Externship 1	I			I	
Level 4						

Course Number	Course Name		1	2	3	4
<del>ENTP-3001</del>	<del>Entrepreneurial Spirit</del>		€		€	
ENTP-3006	Culinary Entrepreneurship					
<del>FDMG-3038</del>	<del>Food &amp; Wine Dynamics</del>			BC		
BEVR-3011	Wines			BC		
FDMG-3046	Artisanal Cuisine	C	I	B	C	
FDMG-5003	Food Facility Design		BC	BC	BC	
HOSP-3007	Numbers for Hospitality	B	B	B	B	
Level 5						

Course Number	Course Name		1	2	3	4
FDMG-3045	Contemporary Cuisine	C			B	
FDMG-5019	Culinary Knowledge-Adv	I				
FDMG-5022	Chef's Table	C	B	B	B	
MGMT-3012	Management Techniques			C	C	
Level 6						

Course Number	Course Name		1	2	3	4
BAKE-3010	Cafe Production	B	B		B	
FDMG-3047	Restaurant Production 2	C		C	C	



## Vocational Learning Outcomes

1 provide accomplished culinary planning, preparation, and presentation for a

contribute to marketing effectiveness to promote the successful operation of a  
2 hospitality operation.

contribute to the management of a variety of food and beverage operations by  
3 the effective use of hospitality management skills.

4 ensure ongoing personal growth in the areas of self-management, interpersonal

## Legend

I	Introductory
B	Building
C	Culminating

COMMS - Essential Employability Skills by Program, Level and Course

Program Name: Culinary Management  
 Program Code: CLM4 (CLM4-THS-20201)  
 Academic Year: 2020-2021  
 Date Generated: 11/24/2020 12:26:16 PM

Level 1

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
BAKE-1002	Bake Theory			X							X	X	
BAKE-1021	Bake Practical 1			X	X	X					X	X	
DEVL-1049	Career Preparation	X	X			X	X	X	X	X	X	X	
FDMG-1113	Food Preparation 1	X	X		X	X	X		X	X	X	X	
FDMG-1114	Restaurant Production 1	X	X	X	X	X			X	X	X	X	
<del>MATH-1210</del>	<del>Math for Hospitality</del>	<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>			<del>X</del>		<del>X</del>	<del>X</del>	<del>X</del>	
<del>SFTY-1075</del>	<del>Food Safe/Smartserv/First Aid</del>					<del>X</del>	<del>X</del>				<del>X</del>	<del>X</del>	
WRIT-1042	Reason/Writing 1-Tourism/Hosp	X	X		X	X			X			X	
FDMG-1104	Basic Culinary Knowledge	X			X	X	X	X			X	X	

Level 2

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
ANTH-1012	Cultural Anthropology	X	X				X	X	X		X	X	
COMM-3080	Comm Tourism & Hospitality	X	X		X	X	X	X	X	X	X		
FDMG-1064	Purchasing & Menu Planning	X	X	X			X	X		X	X	X	
<del>FDMG-1104</del>	<del>Basic Culinary Knowledge</del>	<del>X</del>			<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>			<del>X</del>	<del>X</del>	
FDMG-3043	Food Preparation 2	X	X		X	X	X	X	X	X	X	X	
FDMG-3044	Garde Manger	X	X		X			X		X	X	X	
NUTR-1018	Nutrition-Intro	X		X			X			X	X	X	
MATH-1210	Math for Hospitality	X	X	X	X			X		X	X	X	

Level 3

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
FDMG-3001	Externship 1	X				X				X	X	X	

Level 4

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
<del>ENTP-3001</del>	<del>Entrepreneurial Spirit</del>			✖	✖		✖			✖		
<del>FDMG-3038</del>	<del>Food &amp; Wine Dynamics</del>	✖		✖	✖		✖		✖	✖	✖	
ENTP-3006	Culinary Entrepreneurship			X	X		X			X		
BEVR-3011	Wines	X		X	X		X		X	X	X	
FDMG-3046	Artisanal Cuisine	X	X	X	X			X	X	X	X	
FDMG-5003	Food Facility Design		X	X		X	X	X	X	X	X	
HOSP-3007	Numbers for Hospitality			X	X		X					

Level 5

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
BEVR-1005	Beers, Spirits History/Culture	X					X	X	X	X	X	
FDMG-3045	Contemporary Cuisine	X	X	X	X			X	X	X	X	
FDMG-5019	Culinary Knowledge-Adv	X	X			X	X			X		
FDMG-5022	Chef's Table	X	X	X	X			X	X	X	X	
MGMT-3012	Management Techniques	X	X	X	X	X	X	X	X	X		

Level 6

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
BAKE-3010	Cafe Production		X	X					X	X		
FDMG-3047	Restaurant Production 2	X	X	X	X			X	X	X	X	

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.

## Degree Audit Report

Catalog: 2021/2022

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

### Academic Program Requirement

<b>Total Credits:</b>	80.3	<b>Residency Reqmt:</b>	21
<b>GPA Requirement:</b>	2	<b>Residency Reqmt GPA:</b>	2
<b>Minimum Grade:</b> D			

**Academic Requirement:** CLM4.20  
Culinary Management

<b>Major:</b> CLM4	
<b>Grade Scheme:</b> LG2	
<b>Minimum GPA:</b>	2
<b>Minimum Grade:</b>	

### Subrequirement: Level 1

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
FDMG-1113	Food Preparation 1	90	4	
<del>SFTY-1075</del>	<del>Food Safe, Smart Serve &amp; First Aid</del>	<del>15</del>	<del>1</del>	<del>± REMOVE</del>
BAKE-1021	Bake Practical 1	90	4	
BAKE-1002	Bake Theory	15	1	
DEVL-1049	Career Preparation	30	2	
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3	
FDMG-1104	Basic Culinary Knowledge	45	3	ADD
<del>MATH-1210</del>	<del>Math for Hospitality</del>	<del>30</del>	<del>2</del>	<del>± REMOVE</del>
FDMG-1114	Restaurant Production 1	90	3	

### 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	2	
FDMG-3044	Garde Manger	60	2	
FDMG-1064	Purchasing & Menu Planning	30	2	
COMM-3080	Comm for Tourism & Hospitality	45	3	
<del>FDMG-1104</del>	<del>Basic Culinary Knowledge</del>	<del>45</del>	<del>3</del>	<del>± REMOVE</del>
MATH-1210	Math for Hospitality	30	2	ADD
NUTR-1018	Nutrition-Intro	30	2	
ANTH-1012	Cultural Anthropology	45	3	**

**Subrequirement:** Level 3 - Externship Take the following Mandatory Course:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-3001	Externship 1		175	4.8

**Subrequirement:** Level 4 Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
<del>ENTP-3001</del>	<del>Entrepreneurial Spirit</del>		<del>45</del>	<del>3 REMOVE</del>
ENTP-3006	Culinary Entrepreneurship		45	3 ADD
FDMG-5003	Food Facility Design		30	2
HOSP-3007	Numbers for Hospitality		60	4
<del>FDMG-3038</del>	<del>Food &amp; Wine Dynamics (WSET???)</del>		<del>30</del>	<del>2 REMOVE</del>
BEVR-3011	Wines		45	3 ADD
FDMG-3046	Artisanal Cuisine		60	2

**Subrequirement:** Level 5 Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
MGMT-3012	Management Techniques		30	2
<del>PLAN-5001</del>	<del>The Main Event</del>		<del>15</del>	<del>1 REMOVE</del>
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 **

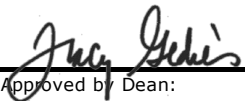
**Subrequirement:** Add'l Requirement Take all of the following Mandatory Courses - Usually taken in Levels 4 and 5

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
BAKE-3010	Cafe Production		60	2
FDMG-3047	Restaurant Production 2		105	3.5

**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 Progr

  
 Approved By Chair/Manager:

  
 Approved by Dean:

General Education Approved By(as appropriate):

December 3, 2020

Department and Date:

December 2, 2020

Date:

Date: