

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Special Events Planning

2017

SEP1 Curriculum Modification for 2018-19

Fanshawe College

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OFFICE OF THE REGISTRAR

CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Special Events Planning	
Program Number: SEP1	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 checked="" 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: Click here to enter a date.

New program

I have read the reasons for the change and...

Signature and date

Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>D Belford Dec. 12/17</i>
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	<i>Julie Ischler Dec 22/17</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>2m Cell</i>

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) and amend SDAR (Refer to Appendix C).

2.0

For the Events Program courses were redeveloped and created to look at more specific event needs and learning. This is to address some issues of quality of content and to create more robust and meaningful learning for students with clearer outcomes.

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.

This course is the set up and development course that flows into the last semester and the Main event course which is where they will execute the project, product or service event showcase.

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 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)
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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: 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: 1170
ii) Total program hours after proposed change: 1215
iii) Level(s) in which the proposed change(s) occurs: Lv 1,2,3,4

+ 45 hrs

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
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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	Proposed Changes	Course Code	Proposed DA Courses	Total Hours	Total Credits	
Year 1									
SANI-1009	Sanitation & Smart Serve	15	1						
TOUR 1005	Intro to Tourism	30	2	remove					
DEVL 1039	Career Strategies	45	2.5	remove					
HOSP 1016	Intro to Events	45	3		HOSP 1016	Intro to Events	45	3	
COMP 1332	Information Mgmt	45	3	remove					
GEOG 1005	Exploring the Globe	45	3	remove					
WRIT 1042	WRIT	45	3		WRIT 1042	WRIT	45	3	
FDMG 1039	Dining for Professional Success	45	3		FDMG 1039	Dining for Professional Success	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	
				add	COMP-1517	Technology for Hospitality	45	3	
				add	TOUR-1003	Customer Service and Sales	45	3	
							TOTAL	300	20
Level 2									
FDMG 1078	Elements of Food Service	45	3	remove					
MKTG 1059	Marketing	45	3		MKTG 1059	Marketing	45	3	
HOSP 1017	Field Research Study	45	3	remove					
HOSP_5003	Event Management Systems	45	3		HOSP-5003	Event Management Systems	45	3	
ACCT 1099	Accounting for Event Mgmt	45	3	remove					
COMM 3080	Communication for Tourism	45	3		COMM 3080	Communication for Tourism	45	3	
PSYC 1027	Human Relations	45	3		PSYC 1027	Human Relations	45	3	
					FDMG-1116	Food Service and Catering	45	3	
					BUSI-1179	Business Essentials for Events	60	4	
					MGMT-1256	Event PR and Sponsorship	45	3	
TOTAL							630	40.5	
Year 2									
Level 3									
PLAN 3006	Event Management Logistice	60	4	remove					
PLAN-3008	Golbal Events	45	6	remove					
HOSP 3006	Design and DecorDécor	60	4	remove					
FINA 3035	Finance for Event Planning	60	4	remove					
LAWS 3056	Law & Insurance for Events	45	3	remove					
GENXXX	Gen Ed	45	3		GENXXX	Gen Ed	45	3	
					PLAN-3009	Event Operations	45	3	
					PLAN-1028	Meetings and Conferences	30	2	
					PLAN-1029	Weddings and Occasions	30	2	
					PLAN-1030	Sports and Festivals	30	2	
					ENTP-3001	Entrepreneurial spirit	45	3	
					BEVR-1026	Beers Wines and Spirits	45	3	
TOTAL							270	18	
Level 4									
BUSI 3037	Proposals & Contracts	30	2						
ENVR 5016	Corporate Responsibility	30	2		ENVR-5016	Corporate Responsibility	30	2	
HOSP 5001	Hospitality HR	45	3						

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

BEVR 3009	Beverages, Wines & Spirits	30	2						
MGMT 5086	Event Project	90	6						
					MGMT-3085	HR and Volunteer Management	60	4	
					MGMT-5087	Global Leadership	45	3	
					PLAN-5002	Event Management	60	4	
					MGMT-3086	Security and Risk Management	60	4	
		225			ENVR-5016	Event Financial Management	60	4	
TOTAL		540	15				TOTAL	315	21
Level 5									
TOTAL		0	0				TOTAL	0	0
Level 6									
TOTAL		0	0				TOTAL	0	0
PROGRAM TOTAL		1170	55.5		PROGRAM TOTAL		1215	81	

APPENDIX A – Form 3 Program Outcomes – Curriculum Map

PROGRAM MAPPING EVENT MANAGEMENT		LEVEL ONE													# OF COURSES EVALUATING THE OUTCOME		
PROGRAM VOCATIONAL LEARNING OUTCOMES		TOUR-1003 Customer Service and Sales	HOSP 1016 Introduction to Event M	FDMG 1039 - Dining for Professional Success	DEVL 1049 Career Preparation	COMP 1517 Technology for Hospitality	WRIT 1042 Reason & Writing 1	MATH-1210 Math for Hospitality	SFTY-1067 Food Safety, Smart Serve and First Aid	FDMG-1116 Food Service and Catering	MKTG 1059 - Marketing for Hospitality	HOTL 5003 Event Management Systems	PSYC-1027 Human Relations	MGMT-1256 Event PR and Sponsorship		COMM 3080 Comm for Tourism and Hospitality	BUSI-1179 Business Essentials
1 - Introductory																	
2 - Intermediate																	
3 - Advanced																	
The graduate has reliably demonstrated the ability to: (Source: MTCU Code)																	
1 Plan an event portfolio with an evaluative component using the current tourism and event industry process and computer software			1			1						2					4
2 Apply contemporary business administration skills including accounting, finance and cost control techniques to the operation of events and event planning			1			1				1			2	2	1	1	9
3 Develop an assessment plan for a special event incorporating key performance indicators.			1								1	1				1	4
4 Identify and plan for the distinctions between public and private sector roles and collaboration in the development of destination tourism and/or meetings/or other events.		1	2										2	2			7
5. Apply knowledge of food and beverage service to the planning of special events.			1	1						1			1	1			5
6 Develop a special event business plan including relevant costs, expected revenue and economic impact			2							1		2	1	1		1	8
7 Support the provision of healthy, safe, and well-maintained events and tourism environments and substantiate the risk, liability and security needs of participants.			1					1		1			1	1			5
8 Apply knowledge of the various tourism industry sectors and their necessary interactions, both with each other and with government and other regulating bodies, in the provision of tourism products and services.		1	2							1	1		1	1			7
9 Apply human resources and leadership knowledge and skills, including managing the performance and development of staff and volunteers, to contribute to the management of a special event and/or destination tourism enterprise, and toward on-going personal and professional development.					1								1			1	3
10 Contribute to marketing effectiveness to promote successful operation of events and tourism enterprises.		1									1	1		1		1	5
11 Create, plan and implement programs and activities that respond to identified needs and interests and maximize the delivery of personal, social, economic, and environmental benefits.			1								1			1		1	4
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE		3	9	1	1	2	0	0		5	4	4	7	8	1	6	61
GM = General Education (mandatory) G = General Education (elective)																	

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

PROGRAM COORDINATOR:
ACADEMIC CHAIR:
Date Completed:

Additional Comments:

APPENDIX A – Form 3 Program Outcomes – Curriculum Map

PROGRAM MAPPING EVENT MANAGEMENT																									
PROGRAM VOCATIONAL LEARNING OUTCOMES							LEVEL 3							LEVEL 4											
1 - Introductory	2 - Intermediate	3 - Advanced					PLAN-1028 Meetings and Conferences	PLAN-1029 Weddings and Occasions	PLAN-3009 Event Operations	PLAN-1030 Sports and Festivals	ENTP-3001 Entrepreneurial Studies	BEVR-1026 Beers Wines and Spirits	GENXXX General Education Elective	FINA-3045 Event Financial Mgmt	MGMT-3085 HR and Volunteer Management	ENVR 5016 Corporate Responsibility & Sustainability	MGMT-5087 Global Leadership	MGMT-3086 Risk Management and Insurance	PLAN-5002 Event Management	# OF COURSES EVALUATING THE OUTCOME					
The graduate has reliably demonstrated the ability to: (Source: MTCU Code)																									
1 Plan an event portfolio with an evaluative component using the current tourism and event industry process and computer software							2	2	2	2	2					2				3		15			
2 Apply contemporary business administration skills including accounting, finance and cost control techniques to the operation of events and event planning							1	1	1	1					2			2	3	3		14			
3 Develop an assessment plan for a special event incorporating key performance indicators.															2				3	3		8			
4 Identify and plan for the distinctions between public and private sector roles and collaboration in the development of destination tourism and/or meetings/or other events.							1	1	1	1						2	2			3	3		14		
5. Apply knowledge of food and beverage service to the planning of special events.							2	2	2	2			2			2		3		3		18			
6 Develop a special event business plan including relevant costs, expected revenue and economic impact							1	1	1	1			2		2			2		3		13			
7 Support the provision of healthy, safe, and well-maintained events and tourism environments and substantiate the risk, liability and security needs of participants.							1	1	1	1			2				3	2	3	3		17			
8 Apply knowledge of the various tourism industry sectors and their necessary interactions, both with each other and with government and other regulating bodies, in the provision of tourism products and services.							1	1	1	1	1	3				2	3			3	3			19	
9 Apply human resources and leadership knowledge and skills, including managing the performance and development of staff and volunteers, to contribute to the management of a special event and/or destination tourism enterprise, and toward on-going personal and professional development.							1	1	1	1		2								2	2				10
10 Contribute to marketing effectiveness to promote successful operation of events and tourism enterprises.							1	1	1	1	1	2						2			3		12		
11 Create, plan and implement programs and activities that respond to identified needs and interests and maximize the delivery of personal, social, economic, and environmental benefits.							1	1	1	1	1				2	2	2	2	2	2	3			18	
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE							10	10	10	10	4	6	6		4	5	5	5	7	11		93			
GM = General Education (mandatory) G = General Education (elective)																									

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

PROGRAM COORDINATOR:

ACADEMIC CHAIR:

Date Completed:

APPENDIX A – Form 3 Program Outcomes – Curriculum Map

PROGRAM MAPPING (Name of Program)	LEVEL ONE									LEVEL TWO									# OF COURSES
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	TOUR-1003 Customer Service and	HOSP 1016 Intro	FDMG 1039 - Dining for Professional	DEVL 1049 Career Preparation	COMP 1517 Technology for Hospitality	WRIT 1042 Reason & Writing 1	MATH-1210 Math for Hospitality	SFTY-1067 Food Safety, Smart Serve and First	FDMG-1116 Food Service and Catering	MKTG 1059 - Marketing for Hospitality	HOTL 5003 Event Management	PSYC-1027 Human Relations	MGMT-1256 Event PR and	COMM 3080Comm for Tourism and	BUSI-1179 Business Essentials	# OF COURSES			
4 = R 5 = RE 6 = TE 7 = TRE																			
T = Taught R = Reinforced E = Evaluated																			
The graduate has reliably demonstrated the ability to: (Source:																			
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	R	R	R	R	R	TRE	R		RE		TRE	E	TRE	R	RE	13			
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	R	R	RE	R	R	TE			TE	R	TRE	E	TRE	R	RE	13			
3. execute mathematical operations accurately.					TE		TRE			TE		T		TRE	TRE	6			
4. apply a systematic approach to solve problems.		TE	R	R	TRE	TE	TRE	TE	RE	T		R	TRE	TRE	TRE	13			
5. use a variety of thinking skills to anticipate and solve problems.	TE	TE	R	R	TRE	TE	TE	TE	TE	T	T	TE	TRE	TRE	TRE	15			
6. locate, select, organize, and document information using appropriate technology and information systems.	TE		RE	TRE	TRE	TE		TE	TE			TE	TRE	TRE	TRE	11			
7. analyze, evaluate, and apply relevant information from a variety of sources.	TE	R	RE	TRE	TRE	TE	TE	TE	TE	T	R	TE	TRE	TRE	TRE	15			
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	R	R	TRE	R	R	R		TE	R	R	R	R	TRE	R		13			
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	R	TE	RE	R	RE	R			RE	R	R	R	TRE	R		12			
10. manage the use of time and other resources to complete projects.	TE	R	R	R	RE	R	R	TE	RE	R	R	RE	RE	R	RE	15			
11. take responsibility for one's own actions, decisions, and consequences.	R	TE	R	R	R	R	R	TE	R	R	R	R	RE	TRE	RE	15			
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	9	9	10	10	11	10	7	7	10	9	8	8	10	11	9	141			

PROGRAM COORDINATOR:

ACADEMIC CHAIR:

Date Completed:

Additional Comments:

PROGRAM MAPPING (Name of Program)	LEVEL THREE							LEVEL FOUR						# OF COURSES SUPPORTING THE OUTCOME
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	PLAN-1028 Meetings and Conferences	PLAN-1029 Weddings and Occasions	PLAN-3009 Event Operations	PLAN-1030 Sports and Festivals	ENTP-3001 Entrepreneurial S	BEVR-1026 Beers Wines and Spirits	GENXXX General Education Elective	FINA-3045 Event Financial Mgmt	MGMT-3085 HR and Volunteer Management	ENVR 5016 Corporate Responsibility & Sustainability	MGMT-5087 Global Leadership	MGMT-3086 Risk Management and Insurance	PLAN-5002 Event Management	
4 = R 5 = RE 6 = TE 7 = TRE														
T = Taught R = Reinforced E = Evaluatec														
The graduate has reliably demonstrated the ability to: (Source: MTCU Code)														
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	RE	RE	R	TRE	TRE	RE		RE	RE	R	TRE	TRE	RE	12
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	RE	TRE	R	TRE	TRE	RE		RE	R	TRE	RE	TRE	E	12
3. execute mathematical operations accurately.	RE		RE			R		TRE	TE	TRE		T	E	8
4. apply a systematic approach to solve problems.	RE		RE	R	R	TRE		TRE	R	TRE	RE	TRE	E	11
5. use a variety of thinking skills to anticipate and solve problems.	RE	RE	TRE	E	E	TRE		TRE	R	TRE	RE	R	E	12
6. locate, select, organize, and document information using appropriate technology and information systems.	RE	RE	RE	RE	RE	R		TRE		RE	R	R	E	11
7. analyze, evaluate, and apply relevant information from a variety of sources.	RE	RE	RE	TRE	TRE	TRE		TRE	RE	RE	RE	TRE	E	12
8. show respect for the diverse opinions, values, belief systems, and contributions of others.				RE	RE				R	RE	R	R	E	7
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.		R	RE	RE	RE	RE			R	RE	R	TRE	E	10
10. manage the use of time and other resources to complete projects.	RE	RE	RE	RE	RE	RE		RE	R	RE	RE	TRE	E	12
11. take responsibility for one's own actions, decisions, and consequences.	R	R	R	R	R	R		RE	R	R	R	R	R	12
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	9		10	10	11	10	0	9	10	9	11	11	11	119

PROGRAM COORDINATOR:
 ACADEMIC CHAIR:
 Date Completed:

Degree Audit Report

Catalog: 2017/2018

Program: SEP1

Name: Special Events Planning

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: SEP1 - Special Events Planning

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 78.50

Residency Reqmt: 20.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: SEP1.17 Special Events Planning

Major: SEP1

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Year 1

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE	
<i>remove</i>	TOUR-1005	Tourism Industry-Intro	30.00	2.00	
<i>remove</i>	DEVL-1039	Career Strategies	45.00	2.50	
	HOSP-1016	Event Management-Intro	45.00	3.00	
<i>remove</i>	COMP-1332	Information Management	45.00	3.00	
	FDMG-1039	Dining for Professional Success	45.00	3.00	**
<i>remove</i>	GEOG-1005	Exploring the Globe	45.00	3.00	**
	WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
<i>remove</i>	FDMG-1078	Elements of Food Service	45.00	3.00	
	MKTG-1059	Marketing for Tourism & Hospitality	45.00	3.00	
<i>remove</i>	HOSP-1017	Field Research Study	45.00	3.00	
<i>remove</i>	SANI-1009	Sanitation & Smart Serve	15.00	1.00	
<i>remove</i>	ACCT-1099	Accounting for Event Management	45.00	3.00	
<i>remove</i>	COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	
	HOSP-5003	Event Management Systems	45.00	3.00	
	PSYC-1027	Human Relations	45.00	3.00	**

Subrequirement: Year 2

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>	BUSI-3037	Proposals & Contracts	30.00	2.00	
	FINA-3045	Event Financial Management	60.00	4.00	
	HOSP-5001	Hospitality Human Resources Management	45.00	3.00	
	ENVR-5016	Corporate Responsibility	30.00	2.00	
<i>remove</i>	BEVR-3009	Beverages, Wines & Spirits	30.00	2.00	
<i>remove</i>	TOUR-1003	Customer Sales & Service	45.00	3.00	
<i>remove</i>	PLAN-1027	Event Management Logistics	60.00	4.00	
<i>remove</i>	PLAN-3008	Global Events	45.00	3.00	

Degree Audit Report

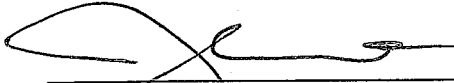
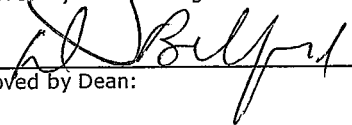
remove: HOSP-3008	Event Design & Decor	60.00	4.00
remove: LAWS-1076	Law & Insurance for Events	45.00	3.00
remove: MGMT-5086	Event Project	90.00	6.00

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 2

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:

Dec 14 2017 STHCA
 Department and Date:
 Dec. 12/17
 Date:

General Education Approved By(as appropriate):


Date:

Add Yr 1.

SFTY-1067 - Food Safety, Smart Served	Frst hnd	15	1
MATH-1210 - Math for Hospitality		30	2
Comp-1517 - Technology for Hospitality		45	3
TOUR-1003 - Customer Sals + Service		45	3
DEVL-1049 Career Preparation		30	2
FDMB-1116 - FOOD SERVICE + CATERING		45	3
BUSI-1179 Business Essentials		60	4
MGMT-1256 Event PR + Sponsorship		45	3

Add Yr 2

PLAN-3009 Event Operations	45	3
PLAN-1028 Meetings + Conferences	30	2
PLAN-1029 weddings + Occassions	30	2
PLAN-1036 Sports + Festivals	30	2
ENTP-3001 Entrepreneurial Spirit	45	3
BEV2-1026 Beers, Wines + Spirits.	45	3
MGMT-3085 HR + Volunteer Mgmt.	60	4
MGMT-5087 Global leadership	45	3
PLAN-5002 Event Management.	60	4
MGMT-3086 Risk Management + Insurance	60	4


 Dec. 22/17

DEGREE AUDIT 2018

School:	School of Tourism Hospitality and Culinary Arts	Program Number:	SEP							
Program Title:	Special Events Planning	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 type="checkbox"/> Co-Op <input checked="" 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:	Jan-18									
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	Credits	
Semester 1										
HOSP-1016	Event Management-Intro		0	3	0	3	15	45	3	
FDMG-1039	Dining for Professional Success		0	3	0	3	15	45	3	
SFTY-1067	Food Safety Smart Serve and First aid		0	1	0	1	15	15	1	
WRIT-1042	Reason & Writing 1-Tourism& Hospitality		0	3	0	3	15	45	3	
MATH-1210	math for hospitality		0	2	0	2	15	30	2	
COMP-1517	Tech for hospitality		0	3	0	3	15	45	3	
TOUR-1003	Customer Service and Sales		0	3	0	3	15	45	3	
DEVL-1049	Career Perparation		0	2	0	2	15	30	2	
			0	20	0	20 Total		300	20	
Semester 2										
HOSP-5003	Event Management Systems		0	3	0	3	15	45	3	
FDMG-1116	Food Service and Catering		0	3	0	3	15	45	3	
BUSI-1179	Business Essentials for Event Management		0	4	0	4	15	60	4	
MGMT-1256	Event PR and Sponsorship		0	3	0	3	15	45	3	
PSYC-1027	Human Relations		0	3	0	3	15	45	3	
COMM-3080	Comm for Tourism & Hospitality		0	3	0	3	15	45	3	
MKTG-1059	Marketing for Tourism & Hospitality		0	3	0	3	15	45	3	
			0	22	0	22 Total		330	22	
Semester 3										
PLAN-3009	Event Operations		2	1	0	3	15	45	3	
PLAN-1028	Meetings and Conferences		0	2	0	2	15	30	2	
PLAN-1029	Weddings and Occasions		0	2	0	2	15	30	2	
PLAN-1030	Sports and Festivals		0	2	0	2	15	30	2	
ENTP-3001	Entrepreneurial spirit		0	3	0	3	15	45	3	
BEVR-1026	Beers Wines and Spirits		3	0	0	3	15	45	3	
GEN ED	General Education		0	3	0	3	15	45	3	
			5	13	0	18 Total		270	18	
Semester 4										
MGMT-3085	HR and Volunteer Management		0	4	0	4	15	60	4	
MGMT-5087	Global Leadership		0	3	0	3	15	45	3	
PLAN-5002	Event Management		0	4	0	4	15	60	4	
MGMT-3086	Risk Management & Insurance		0	4	0	4	15	60	4	
FINA-3045	Event Financial Management		2	2	0	4	15	60	4	
ENVR-5016	Corporate Responsibility		0	2	0	2	15	30	2	
			2	19	0	21 Total		315	21	
Minimum Grade Required: C								Total Program Hours:	1215	81
C = Co-Requisite; P = Pre-Requisite										

Please send to
Tiffany