

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Baking and Pastry Arts Management

2017

BPM1 Curriculum Modification for 2018-19

Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

WILLIS

DEC 16 2017

Program Requiring Changes

Program Title: Baking and Pastry Arts Management		
Program Number: BPM1	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 checked="" 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.	
<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	<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>Jacely Geder Jan 15/18</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Jon Call</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

The baking and pastry arts program has been disconnected from the culinary skills certification. This is to help create a clear and purposeful plan for students who have applied to, and are wanting to, attend a baking and pastry arts program. This will create a better focus and pathway for students in that program.

Rationale for the culinary program and baking program lab changes identified are the reorganization and utilization of the lab hours to create new courses that fit into the new facilities scheduling needs. 11 and 7 hour labs were redeveloped into 4 hour lab courses. Also there are lab courses that have been developed to be able to service the restaurant, café and event spaces for longer periods of opening time and ensure smooth operational needs. As real life experiential learning is a key outcome for the success of our graduates entering the work force we believe the extra time in the enterprises will be a differentiator for our school.

There are also 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.

.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 specific certifications

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: ___ 1627 ___
- ii) Total program hours after proposed change: ___ 1600 ___
- 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	

Degree Audit Report

Catalog: 2017/2018 ~~18/19~~

Program: BPM1

Name: Baking and Pastry Arts Management

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: BPM1 - Baking & Pastry Arts Mgmt

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 79.80

Residency Reqmt: 20.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: BPM1.17 Baking and Pastry Arts Management

Major: BPM1

Grade Scheme: LG2

Minimum GPA: 2.00

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
remove FDMG-1002	Basic Food Preparation 1	75.00	3.50	
FDMG-1104	Basic Culinary Knowledge	45.00	3.00	
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
remove SANI-1002	Sanitation & Safety	15.00	1.00	
remove FDMG-1030	Skills Development	15.00	0.50	
remove BAKE-1001	Basic Bake Practical 1	75.00	3.50	
BAKE-1002	Bake Theory	15.00	1.00	
NUTR-1018	Nutrition-Intro	30.00	2.00	
remove FDMG-1003	Basic Food Preparation 2	75.00	3.50	
remove FDMG-1017	Meat Theory	30.00	2.00	
FDMG-1064	Purchasing & Menu Planning	30.00	2.00	
FDMG-1039	Dining for Professional Success	45.00	3.00	**
remove FDMG-3011	Garde Manger	75.00	3.50	
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	
remove FDMG-1081	A La Carte Cuisine	75.00	3.50	
remove HOSP-1001	Hospitality Career Focus	15.00	1.00	
remove FDMG-1082	The Culinary Profession	15.00	1.00	

Subrequirement: Year 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
BAKE-1009	Baking & Pastry Arts Theory	45.00	3.00	
HOSP-3007	Numbers for Hospitality	60.00	4.00	
MGMT-3012	Management Techniques	30.00	2.00	
BAKE-1011	Bread & Yeast Products	60.00	2.00	
remove BAKE-3005	Pastry & Desserts	60.00	2.00	
BAKE-1010	Cake Craft	60.00	2.00	
remove BAKE-5005	Patisserie Practical	165.00	5.50	

Degree Audit Report

	BAKE-5004	Patissier Theory	30.00	2.00	
remove	- MRCH-5001	Sales & Merchandising	30.00	2.00	
remove	- BAKE-5006	Chocolate & Sugar Artistry	72.00	2.50	
	FDMG-5003	Food Facility Design	30.00	2.00	
	BEVR-1005	Beers, Spirits History & Culture	45.00	3.00	**

Subrequirement: Externship

Take the following Mandatory Course:

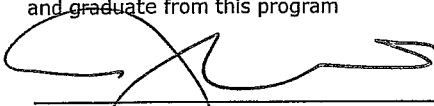
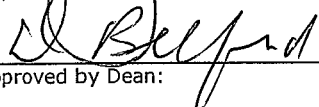
		Total Hours	Total Credits	GE
FLDP-3021	Baking & Pastry Arts Externship	175.00	4.80	

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:

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

TJ Jan 15/18

General Education Approved By(as appropriate):

Date:

ADD:

Level 1:

FDMG-1113, Basic Food Preparation 1 (old FDMG-1002) = 90 hrs
 BAKE-1021, Basic Bake Practical = 90 hrs
 SFTY-1067, Food Safety, Smart Serve, First Aid ~~WSPA online~~ = 15 hrs
 DEVL-1049, Career Preparation = 30 hrs.
 MATH-1210, Math for Hospitality = 30 hrs.

Level 2:

BAKE-3009, Bake Practice 2 = 60 hrs.
 FDMG-1114, Restaurant Production = 90 hrs

TJ
 BAKE 1009
 Advanced Bake Theory = 45 hrs
 3 cred.

Level 3:

ENPT-3001, Entrepreneurship Spirit = 45 hrs.
 BAKE-3011, Pastry Production = 60 hrs.
 GEN Ed, General Education Elective = 45 hrs

Level 4:

FLDP-3021 - Baking & Pastry Arts Externship = 175 hrs.

ADD:

Level 5:

BAKE-5008, Patisserie Practical = 60hrs

BAKE-5011, Pastry and Confectionery = 60hrs

BAKE-5009, Patisserie Practical Production = 60hrs

BAKE-5010, Chocolate & Sugar Artistry 60hrs

PLAN-5001, The Main Event = 15 hrs.

DEGREE AUDIT 2018 RECOMMENDED

School:	Centre for Hospitality Tourism and Culinary Arts	Program Number:	BPM1						
Program Title:	Baking and Pastry Arts Management 1	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:	FALL 2017								
Course Code	Course Title	suggested \$ Fees	Lab Hours	Lecture Hours	Field Placement Hours	Total Course Hrs (Lab + Lecture + Field)	Weeks (15)	Total Hours	Total credits
Semester 1									
FDMG-1113	Food Preparation 1	\$175.00	4	2	0	6	15	90	4
FDMG-1104	Basic Culinary Knowledge		0	3	0	3	15	45	3
BAKE-1021	Bake Practical 1	\$175.00	4	2	0	6	15	90	4
BAKE-1002	Basic Bake Theory		0	1	0	1	15	15	1
SFTY-1067	Food Safety, Smart Serve, First aid	\$50.00	0	1	0	1	15	15	1
DEVL-1049	Career Preparation		0	2	0	2	15	30	2
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
			8	16		24	Total	360	20
Semester 2									
BAKE-3009	Bake Practicle 2	\$195.00	4	0	0	4	15	60	2
BAKE-1009	Advanced Bake Theory		0	3	0	3	15	45	3
FDMG-1114	Restaurant Production 2	?	6	0	0	6	15	90	3
FDMG-1064	Purchasing & Menu Planning		0	2	0	2	15	30	2
NUTR-1018	Nutritional-Intro		0	2	0	2	15	30	2
COMM-3080	Comm For Tourism and Hospitality		0	3	0	3	15	45	3
FDMG 1039	Dining for Professional Success (Gen Ed)	\$150.00	0	3	0	3	15	45	3
			0	0		23	Total	345	18
Semester 3									
HOSP-3007	Numbers for Hospitality		0	4	0	4	15	60	4
MGMT-3012	Management Techniques		0	2	0	2	15	30	2
BAKE-1011	Bread & Yeast Products	\$190.00	4	0	0	4	15	60	2
ENPT-3001	Entrepreneurship Spirit		0	3	0	3	15	45	3
BAKE-3011	Pastry Production	?	4	0	0	4	15	60	2
BAKE-1010	Cake Craft	\$285.00	4	0	0	4	15	60	2
GEN Ed	General Education Elective		3	4				45	3
						21	Total	360	18
Semester 4									
FLDP-3021	Baking & Pastry Arts Externship		0	0	35	35	5	175	4.8
			0	0	35	35	Total	175	4.8
Semester 5									
BAKE-5008	Patissier Practical	\$225.00	4	0	0	4	15	60	2
BAKE-5011	Pastry and Confectionery	\$225.00	4	0	0	4	15	60	2
BAKE-5009	Patissier Practical Production	?	4	0	0	4	15	60	2
BAKE-5004	Patissier Theory		0	2	0	2	15	30	2
BAKE-5010	Chocolate & Sugar Artistry	\$125.00	4	0	0	4	15	60	2
FDMG-5003	Food Facility Design		0	2	0	2	15	30	2
BEVR-1005	Beers, Spirits History & Culture (Gen Ed)	\$105.00	0	3	0	3	15	45	3
PLAN-5001	The Main Event	?	1	0	0	1	15	15	1
			17	7	0	24	Total	360	16
Minimum Grade Required: C									
Program Hours:									1600
C = Co-Requisite; P = Pre-Requisite									76.8

Please send to Tiffany

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1					Level 1			
FDMG-1002	Basic Food Preparation 1	75	3.5	remove ✓				
FDMG-1104	Basic Culinary Knowledge	45	3		FDMG-1104	Basic Culinary Knowledge	45	3
BAKE-1001	Basic Bake Practical 1	75	3.5	remove ✓				
BAKE-1002	Bake Theory	15	1		BAKE-1002	Basic Bake Theory	15	1
SANI-1002	Sanitation & Safety	15	1	remove ✓				
HOSP-1001	Hospitality Career Focus	15	1	remove ✓				
WRIT-1042	Reason & Writing 1- Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1- Tourism & Hospitality	45	3
FDMG-1030	Skills Development	15	0.5	remove ✓				
				new ✓	FDMG-1113	Basic Food Preparation 1	90	4
				new ✓	BAKE-1021	Basic Bake Practical	90	4
				new ✓	SFTY-1067	Food Safety, Smart Serve, First aid and WSA online	15	1
				new ✓	DEVL-1049	Career Preparation	30	2
				new ✓	MATH-1210	Math for Hospitality	30	2
TOTAL							360	20
					Level 2			
FDMG-1003	Basic Food Preparation 2	75	3.5	remove ✓				
FDMG-1017	Meat Theory	30	2	remove ✓				
FDMG-1082	The Culinary Profession	15	1	remove ✓				
FDMG-1081	A La Carte Cuisine	75	3.5	remove ✓				
FDMG-3011	Garde Manger	75	3.5	remove ✓				
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
NUTR-1018	Nutrition-Intro	30	2		NUTR-1018	Nutritional-Intro	30	2
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm For Tourism and Hospitality	45	3

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

FDMG-1039	Dining for Professional Success	45	3		FDMG 1039	Dining for Professional Success	45	3
				Add	BAKE-3009	Bake Practicle 2	60	2
				Add	BAKE-1009	Advanced Bake Theory	45	3
				Add	FDMG-1114	Restaurant Production	90	3
TOTAL		720	40		TOTAL		345	18
Level 3								
				add	FLDP-3021	Baking &	175	4.8
TOTAL		0	0		TOTAL		175	4.8
Year 2								
Level 4								
HOSP-3007	Numbers for Hospitality	60	4		HOSP-3007	Numbers for Hospitality	60	4
MGMT-3012	Management Techniques	30	2		MGMT-3012	Management Techniques	30	2
BAKE-1011	Bread & Yeast Products	60	2		BAKE-1011	Bread & Yeast Products	60	2
BAKE-1010	Cake Craft	60	2	remove	BAKE-1010	Cake Craft	60	2
MRCH-5001	Sales & Merchandising	30	2	remove				
BAKE-1009	Baking & Pastry Arts Theory	45	3					
				new	ENTP-3001	Entrepreneurs hip Spirit	45	3
				new	BAKE-3011	Pastry Production	60	2
GEN Ed	General Educat	45	3		GEN Ed	General Education Elective	45	3
		330	18		TOTAL		360	18
Level								
FLDP-3021	Baking & Pastry	175	4.8	remove				
TOTAL		175	4.8		TOTAL		0	0
Level 5								
Level 5								
BAKE-5004	Patisier Theory	30	2		BAKE-5004	Patisier Theory	30	2
FDMG-5003	Food Facility Design	30	2		FDMG-5003	Food Facility Design	30	2
BEVR-1005	Beers, Spirits History & Culture	45	3		BEVR-1005	Beers, Spirits History & Culture	45	3
BAKE-5005	Patisier Practical	165	5.5	remove				

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

BAKE-5006	Chocolate & Sugar Artistry	72	2.5	remove				
BAKE-3005	Pastry & Desserts	60	2	remove				
				new	BAKE-5008	Patisier Practical	60	2
				new	BAKE-5011	Pastry and Confectionery	60	2
				new	BAKE-5009	Patisier Practical Production	60	2
				new	BAKE-5010	Chocolate & Sugar Artistry	60	2
				new	PLAN-5001	The Main Event	15	1
TOTAL		402	17		TOTAL		360	16

PROGRAM TOTAL 1627 79.8

PROGRAM TOTAL 1600 76.8

PROGRAM MAPPING Baking and Pastry Arts Management																	
Baking & Pastry Arts Management & CHF1																	
PROGRAM VOCATIONAL LEARNING OUTCOMES																	
				Level 1					Level 2					Level 3			
1 - Introductory	WRIT-1042 Reason & Writing 1- Tourism & Hospitality	MATH-1210 Math for Hospitality	DEVL-1049 Career Preparation	BAKE-1021 Bake Practical 1	BAKE-1002 Bake Theory	FDMG-1113 Food Preparation - 1	FDMG- 1104 Basic Culinary Knowledge	SFTY-1067 Food Safety, Smart Serve and First Aid	FDMG-1114 Restaurant Production	FDMG - 1064 Purchasing & Menu Planning	NUTR-1018 Nutrition-Intro	BAKE-1009 Advanced Bake Theory	BAKE-3009 Bake Practicle 2	FDMG-1039 Dining for Professionals Success	COMM-3041 Professional Communication for Tour/Hosp	FLDP-3021 Externship	# OF COURSES EVALUATING THE OUTCOME
2 - Intermediate																	
3 - Advanced																	
The graduate has reliably demonstrated the ability to: (Source: MTCU Code CHF 1 = 43107 & Baking and Pastry Arts 53104)																	
Research and design a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.				1	1	1			1			2	3				6
Produce and present a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.				1	1	1	1		1			1	2			3	7
Apply fundamental nutritional principles, including recipe modifications to all aspects of baking production, with an awareness of potential allergens and dietary requirements.		1		1		1		1	1		1	1	2			3	7
Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry operation.		1							1	2						3	2
Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.		1							1						1	3	2
Identify human resource management practices as they relate to the hospitality industry.			1						1				1		1		4
Develop on-going personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.			1						1	2					1	3	4
Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.				1		1		16	1		1		1				6
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	0	1	1	4	2	4	1	2	8	4	2	5	6	0	3	9	13
V = Vocational Courses E = Essential Employability Skills Courses																	
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: Chef Roland Hofner																	
ACADEMIC CHAIR: James Smith																	
Date Completed: December 2017																	

PROGRAM MAPPING Baking and Pastry Arts Management																	
Baking and Pastry Arts Management & CHF1																	
PROGRAM VOCATIONAL LEARNING OUTCOMES																	
	Level 4							Level 5									
	HOSP 3007 Numbers for Hospitality	MGMT-3012 Management Techniques	BAKE-1011 Bread & Yeast Products	BAKE-1010 Cake Craft	BAKE-3011 Pastry Production	GEN-XXXX General Education Elective	ENTP-3001 Entrepreneurial Spirit	BAKE - 5004 Patisserie Theory	FDMG-5003 Facility Design	PLAN-5001 The Main Event	BAKE-5008 Patisserie Practical	BAKE-5011 Pastry & Confectionery	BEVR-1005 Beers, Spirits, History and Culture	BAKE-5010 Chocolate and Sugar Artistry	BAKE-5009 Patisserie Practical Production	# OF COURSES EVALUATING THE OUTCOME	TOTAL FOR PROGRAM
1 - Introductory																	
2 - Intermediate																	
3 - Advanced																	
The graduate has reliably demonstrated the ability to: (Source: MTCU Code Baking and Pastry Arts 53104)																	
CHF 1 Chef Training																	
Research and design a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.			2	2	2			3			3	2	1	3	3	8	14
Produce and present a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.			2	2	2		2	3			3	2		3	3	8	18
Apply fundamental nutritional principles, including recipe modifications to all aspects of baking production, with an awareness of potential allergens and dietary requirements.			3	3	3		0		2	2	3	3	3	3	3	9	17
Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry operation.	2	2			2		1		1	1						8	10
Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.			2					3				2	3			3	4
Identify human resource management practices as they relate to the hospitality industry.	2	2	2	2						3	3	2	2		2	7	9
Develop on-going personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.		2			2		2		2	2						2	3
Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.		1							3	3	3					4	12
9. develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.	2	2	2	2					3	3	2	2		2	2	9	20
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	3	5	10	8	9	0	7	5	6	6	10	10	4				
V = Vocational Courses E = Essential Employability Skills Courses																	
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: Chef Roland Hofner																	
ACADEMIC CHAIR: James Smith																	
Date Completed: December 2017																	

PROGRAM MAPPING Baking & Pastry Arts Management																					
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	Level 1								Level 2							Level 3	# OF COURSES SUPPORTING THE OUTCOME				
	WRIT-1042 Reason & Writing 1- Tourism & Hospitality	MATH-1210 Math for Hospitality	DEVL-1049 Career Preparation	BAKE-1021 Bake Practical 1	BAKE-1002 Bake Theory	FDMG-1113 Food Preparation - 1	FDMG- 1104 Basic Culinary Knowledge	SFTY-1067 Food Safety, Smart Serve and First Aid	FDMG-1114 Restaurant Production	FDMG - 1064 Purchasing & Menu Planning	NUTR-1018 Nutrition-Intro	BAKE-1009 Advanced Bake Theory	BAKE-3009 Bake Practicle 2	FDMG-1039 Dining for Professionals Success	COMM-3041 Professional Communication for Tour/Hosp	FLDP-3021 Externship		0			
																		4 = R	5 = RE	6 = TE	7 = TRE
																		T = Taught	R = Reinforced	E = Evaluated	
The graduate has reliably demonstrated the ability to:																					
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.																	16				
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	6	5	6	5	4	5	4	5	5	6	5	5	5	4	7	4	16				
3. execute mathematical operations accurately.	6	5	6	7	5	7	5	5	7	7	4	7	7	4	7	4	16				
4. apply a systematic approach to solve problems.	0	7	4	4	4	4	4	4	4	6	7	4	4	4	0	4	16				
5. use a variety of thinking skills to anticipate and solve problems.	6	7	4	5	4	5	4	7	5	0	4	5	5	4	7	4	16				
6. locate, select, organize, and document information using appropriate technology and information systems.	6	7	5	5	4	5	4	7	5	0	4	5	5	4	7	4	16				
7. analyze, evaluate, and apply relevant information from a variety of sources.	6	5	5	4	5	4	5	7	4	4	0	4	4	5	7	4	16				
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	6	5	5	5	5	5	5	7	5	6	0	5	5	5	7	4	16				
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	4	5	6	4	4	4	4	4	4	0	4	4	4	7	7	4	16				
10. manage the use of time and other resources to complete projects.	4	5	6	5	4	5	4	7	5	5	5	5	5	5	7	4	16				
11. take responsibility for one's own actions, decisions, and consequences.	4	7	6	7	7	7	7	7	7	5	4	7	7	4	5	4	16				
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	4	7	6	5	7	5	7	7	5	5	4	5	5	4	4	4					
PROGRAM COORDINATOR: Chef Roland Hofner																					
ACADEMIC CHAIR: James Smith																					
Date Completed: December 2017																					

PROGRAM MAPPING Baking & Pastry Arts Management																	
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES																	
4 = R 5 = RE 6 = TE 7 = TRE																	
T = Taught R = Reinforced E = Evaluatec																	
The graduate has reliably demonstrated the ability to:	HOSP 3007 Hospitality	MGMT-3012 Management Techniques	BAKE-1011 Bread & Yeast Products	BAKE-1010 Cake Craft	BAKE-3011 Pastry Production	GEN- XXXX General Education Elective	ENTP-3001 Entrepreneurial Spirit	BAKE - 5004 Patisserie Theory	FDMG-5003 Facility Design	PLAN-5001 The Main Event	BAKE-5008 Patisserie Practical	BAKE-5011 Pastry & Confectionery	BEVR-1005 Beers, Spirits, History and Culture	BAKE-5010 Chocolate and Sugar Artistry	BAKE-5009 Patisserie Practical Production	# OF COURSES SUPPORTING THE OUTCOME	TOTAL FOR PROGRAM
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	5	7	4	4	5		7	5	4	7	5	4	4	4	5	14	14
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	5	7	5	5	4		6	4	5	6	4	5	4	5	4	14	30
3. execute mathematical operations accurately.	7	5	7	5	5		7	7	4	7	5	7	5	7	5	14	30
4. apply a systematic approach to solve problems.	7	5	7	5	7		7	6	5	7	7	5	7	5	7	14	30
5. use a variety of thinking skills to anticipate and solve problems.	7	5	7	7	6		7	7	5	7	6	7	7	7	6	14	30
6. locate, select, organize, and document information using appropriate technology and information systems.	7	7	4	4	5		4	5	5	4	5	5	5	5	5	14	30
7. analyze, evaluate, and apply relevant information from a variety of sources.	7	5	5	5	5		6	5	5	6	5	5	5	5	5	14	30
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	4	4	4	5	4		6	4	5	6	4	5	7	5	4	14	30
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	4	7	5	5	7		5	5	7	5	7	5	7	5	7	14	30
10. manage the use of time and other resources to complete projects.	5	5	7	7	6		7	5	5	7	6	7	5	7	6	14	30
11. take responsibility for one's own actions, decisions, and consequences.	5	4	7	7	6		5	7	7	5	6	7	7	7	6	14	30
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	11	11	11	11	11	0	11	11	11	11	11	11	11	11	11		
PROGRAM COORDINATOR: Chef Roland Hofner																	
ACADEMIC CHAIR: James Smith																	
Date Completed: December 2017																	