





CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Baking and Pastry Arts		
Program Number: BPM2	Date Submitted: 9/30/2020	
Dean responsible for program: T. Gedies	Chair: M. 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: 2019/20	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2015	
<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	 October 9, 2020
Dean of Faculty (Affiliate program-impacted by change):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 October 16, 2020
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	 October 21, 2020
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 October 20, 2020
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) and amend SDAR (Refer to Appendix C).

The culinary programs were deferred in the summer 2020 academic term in hopes that we would be able to return to a normal academic delivery in Fall 2020. Unfortunately, we are not able to return students to placements with industry partners at this time. It is both too risky to our students, and many partners have not recovered from the impact of COVID 19 to be able to employ students.

The Fall 2019 intake students were to be on placement in Summer 2020, but the semester was deferred. In an effort to keep these students engaged in the Fall, and not further defer their placements we have moved the placement to the end of their program. This pushed level 4 curriculum into level 3, level 5 curriculum into level 4 and the placement into level 5.

The Winter 2020 intake students will also follow the same pattern. We have moved the placement to the end of their program. This pushed level 4 curriculum into level 3, level 5 curriculum into level 4 and the placement into level 5. As the Chef's Table is currently closed, FDMG-1114 – Restaurant Production 1 was not able to be offered in Level 2 for the winter 2019 intake only. This course has been deferred to Level 3, and instead we are offering a General Education Elective, and BAKE-3011 – Pastry Production. This has resulted in an increase in 15 hours for level 2, and decrease in 15 hours in level 3.

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): Changes are in response to placements that need to be deferred in response to COVID 19

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

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, and 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: ___1600___

ii) Total program hours after proposed change: ___1600___

iii) Level(s) in which the proposed change(s) occurs: ___3,4,5___

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	DOAA - less than 200 hours

APPENDIX A: PROPOSED CURRICULUM MODIFICATION - COVID Fall Intake

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
Level 1								
FDMG-1113	Food Preparation 1	90	4		FDMG-1113	Food Preparation 1	90	4
FDMG-1104	Basic Culinary Knowledge	45	3		FDMG-1104	Basic Culinary Knowledge	45	3
BAKE-1021	Bake Practical 1	90	4		BAKE-1021	Bake Practical 1	90	4
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory	15	1
SFTY-1067	Food Safety, Smart Serve & First Aid	15	1		SFTY-1067	Food Safety, Smart Serve & First Aid	15	1
DEVL-1049	Career Preparation	30	2		DEVL-1049	Career Preparation	30	2
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3
MATH-1210	Math for Hospitality	30	2		MATH-1210	Math for Hospitality	30	2
TOTAL		360	20		TOTAL		360	20
Level 2								
BAKE-3009	Bake Practical 2	60	2		BAKE-3009	Bake Practical 2	60	2
BAKE-1009	Baking & Pastry Arts Theory	45	3		BAKE-1009	Baking & Pastry Arts Theory	45	3
FDMG-1114	Restaurant Production 1	90	3		FDMG-1114	Restaurant Production 1	90	3
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
NUTR-1018	Nutrition-Intro	30	2		NUTR-1018	Nutrition-Intro	30	2
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm for Tourism & Hospitality	45	3
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
TOTAL		345	18		TOTAL		345	18
Level 3								
FLDP-3021	Baking & Pastry Arts Externship	175	4.8		GEND XXXX	General Education Elective	45	3
					HOSP-3007	Numbers for Hospitality	60	4
					MGMT-3012	Management Techniques	30	2
					BAKE-1011	Bread & Yeast Products	60	2
					ENTP-3001	Entrepreneurial Spirit	45	3
					BAKE-3011	Pastry Production	60	2
					BAKE-1010	Cake Craft	60	2
TOTAL		175	4.8		TOTAL		360	18

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Level 4								
GEND XXXX	General Education Elective	45	3					
HOSP- 3007	Numbers for Hospitality	60	4		BAKE- 5008	Patissier Practical	60	2
MGMT- 3012	Management Techniques	30	2		BAKE- 5011	Pastry & Confectionery	60	2
BAKE- 1011	Bread & Yeast Products	60	2		BAKE- 5009	Patissier Production	60	2
ENTP- 3001	Entrepreneurial Spirit	45	3		BAKE- 5004	Patissier Theory	30	2
BAKE- 3011	Pastry Production	60	2		BAKE- 5010	Chocolate & Sugar Artistry	60	2
BAKE- 1010	Cake Craft	60	2		FDMG- 5003	Food Facility Design	30	2
					BEVR- 1005	Beers, Spirits History & Culture	45	3
					PLAN- 5001	The Main Event	15	1
TOTAL		360	18		TOTAL		360	16

Level 5								
BAKE- 5008	Patissier Practical	60	2		FLDP- 3021	Baking & Pastry Arts Externship	175	4.8
BAKE- 5011	Pastry & Confectionery	60	2					
BAKE- 5009	Patissier Production	60	2					
BAKE- 5004	Patissier Theory	30	2					
BAKE- 5010	Chocolate & Sugar Artistry	60	2					
FDMG- 5003	Food Facility Design	30	2					
BEVR- 1005	Beers, Spirits History & Culture	45	3					
PLAN- 5001	The Main Event	15	1					
TOTAL		360	16		TOTAL		175	4.8

PROGRAM TOTAL 1600 76.8

PROGRAM TOTAL 1600 76.8

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

		TOTAL	360	18			TOTAL	345	16
Level 4									
BAKE-5008	Patissier Practical	60	2		BAKE-5008	Patissier Practical	60	2	
BAKE-5011	Pastry & Confectionery	60	2		BAKE-5011	Pastry & Confectionery	60	2	
BAKE-5009	Patissier Production	60	2		BAKE-5009	Patissier Production	60	2	
BAKE-5004	Patissier Theory	30	2		BAKE-5004	Patissier Theory	30	2	
BAKE-5010	Chocolate & Sugar Artistry	60	2		BAKE-5010	Chocolate & Sugar Artistry	60	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	
PLAN-5001	The Main Event	15	1		PLAN-5001	The Main Event	15	1	
		TOTAL	360	16			TOTAL	360	16
Level 6									
FLDP-3021	Baking & Pastry Arts Externship	175	4.8		FLDP-3021	Baking & Pastry Arts Externship	175	4.8	
		TOTAL	175	4.8			TOTAL	175	4.8

PROGRAM TOTAL 1600 76.8

PROGRAM TOTAL 1600 76.8

Fall 2019/2020 Intake

Degree Audit Report

Catalog: 2019/2020

Program: BPM2 **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: BPM2 - Baking & Pastry Arts **Div:** THS - Tourism, Hospitalit & Culinary Arts
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 76.80 **Residency Reqmt:** 20.00
GPA Requirement: 2.00 **Residency Reqmt GPA:** 2.00
Minimum Grade: D

Academic Requirement: BPM2.19 Baking and Pastry Arts Management

Major: BPM2
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-3009 Bake Practical 2	60.00	2.00	
BAKE-1009 Baking & Pastry Arts Theory	45.00	3.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	
HOSP-3007 Numbers for Hospitality	60.00	4.00	

Degree Audit Report

MGMT-3012 Management Techniques	30.00	2.00
BAKE-1011 Bread & Yeast Products	60.00	2.00
ENTP-3001 Entrepreneurial Spirit	45.00	3.00
BAKE-3011 Pastry Production	60.00	2.00
BAKE-1010 Cake Craft	60.00	2.00
General Education		

Subrequirement: Level 4

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

	Total Hours	Total Credits	GE
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	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
BAKE-3011 Pastry Production	60.00	2.00	
BAKE-1010 Cake Craft	60.00	2.00	
BAKE-5008 Patisserie Practical	60.00	2.00	
BAKE-5011 Pastry & Confectionery	60.00	2.00	
BAKE-5009 Patisserie Production	60.00	2.00	
BAKE-5004 Patisserie Theory	30.00	2.00	
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003 Food Facility Design	30.00	2.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001 The Main Event	15.00	1.00	

Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-5008 Patisserie Practical	60.00	2.00	
BAKE-5011 Pastry & Confectionery	60.00	2.00	
BAKE-5009 Patisserie Production	60.00	2.00	
BAKE-5004 Patisserie Theory	30.00	2.00	
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003 Food Facility Design	30.00	2.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001 The Main Event	15.00	1.00	
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	

Subrequirement: Gen Ed - Electives

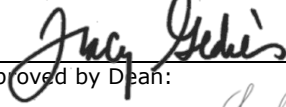
Take 3 General Education Credits - Normally taken in Level 3

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

Degree Audit Report

Approved By Chair/Manager:



Approved by Dean:



General Education Approved By(as appropriate):

Department and Date:

October 9, 2020

Date:

October 16, 2020

Date:

Winter 2019/2020 Intake

Degree Audit Report

Catalog: 2019/2020

Program: BPM2 **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: BPM2 - Baking & Pastry Arts **Div:** THS - Tourism, Hospitalit & Culinary Arts
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 76.80 **Residency Reqmt:** 20.00
GPA Requirement: 2.00 **Residency Reqmt GPA:** 2.00
Minimum Grade: D

Academic Requirement: BPM2.19 Baking and Pastry Arts Management

Major: BPM2
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-3009 Bake Practical 2	60.00	2.00	
BAKE-1009 Baking & Pastry Arts Theory	45.00	3.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
General Education			
BAKE-3011 Pastry Production	60.00	2.00	

Degree Audit Report

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	
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	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
BAKE-1010 Cake Craft	60.00	2.00	

FDMG-1114 Restaurant Production 1 90.00 3.00

Subrequirement: Level 4

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

	Total Hours	Total Credits	GE
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	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
BAKE-3011 Pastry Production	60.00	2.00	
BAKE-1010 Cake Craft	60.00	2.00	

BAKE-5008 Patisserie Practical	60.00	2.00	
BAKE-5011 Pastry & Confectionery	60.00	2.00	
BAKE-5009 Patisserie Production	60.00	2.00	
BAKE-5004 Patisserie Theory	30.00	2.00	
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003 Food Facility Design	30.00	2.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001 The Main Event	15.00	1.00	

Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-5008 Patisserie Practical	60.00	2.00	
BAKE-5011 Pastry & Confectionery	60.00	2.00	
BAKE-5009 Patisserie Production	60.00	2.00	
BAKE-5004 Patisserie Theory	30.00	2.00	
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003 Food Facility Design	30.00	2.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001 The Main Event	15.00	1.00	

FLDP-3021 Baking & Pastry Arts Externship 175.00 4.80

Degree Audit Report

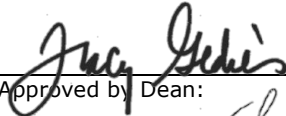
Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 3

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):

Department and Date:

October 9, 2020

Date:

October 16, 2020

Date: