

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Culinary Management

2013

CLM6 Curriculum Modification for 2014-15

Fanshawe College

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DEGREE AUDIT CHANGE FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

RECEIVED

DEC 02 2013

Program Requiring Changes

Office of the Registrar

Program Title: Culinary Management		
Program Number: CLM6	Date Submitted: December 2013	
Dean responsible for program: D. Belford	Chair: J. Cookson	
Credential Provided: Local Certificate; Ont College Certificate; Diploma ; Adv Diploma; Degree		
Program Intakes: F W S Other:	Catalogue Year(s) Impacted: 2014/15 ...	
Residency Requirement: Met or Not Met	Date of Last Program Review: 2011	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (responsible for program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>D. Belford Nov. 29, 2013</i>
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Associate Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>[Signature] 01/30/14</i>
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Judy Geddes Jan 23/14</i>
Office of the Registrar:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>[Signature]</i>

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).

Remove FDMG-3012 from curriculum. Incorporate curriculum into three other existing courses.

2.0 Reason/Rationale for Changes

2.1 The reason for the change is based on:

- A recent program review
- College Advisory Committee feedback
- Program Advisory Committee feedback
- Student feedback
- KPI results
- Accreditation or other regulatory requirements
- Shared curriculum
- Trends in the field/industry
- Other (please describe): Alignment with other Ontario Colleges. Too heavy a curriculum load. Currently 28 hours per week.

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 - Enrolment growth
- Goal 2 - Flexible delivery options
- Goal 3 - Premier student experience
- Goal 4 - Sustainable College life

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)

- 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 Is this course part of any other Fanshawe College program(s)?

- No
 Yes (If yes, please identify the other program(s)) CLM6, CLM7, FNM1 and COA2

5.2 What Schools/Campuses will be impacted by the proposed change?

- Tourism and Hospitality
 Information Technology
 Lawrence Kinlin School of Business
 Health Sciences
 Human Services
 Nursing
 Design
 Language and Liberal Studies
 Contemporary Media
 Building Technology
 Applied Sciences and Technology
 Transportation Technology
 Continuing Education
 Oxford County Campus
 James N. Allan Campus
 St. Thomas Campus

5.3 Will the change affect pathway agreements (e.g., bridging, internal articulations, laddering, advance standing) with other Fanshawe programs and/or other institutions?

- No
 Yes (If yes, please explain) **Will need to advise our Articulation partners. Do not anticipate a complication.**

5.4 What discussions have been initiated with these institutions regarding the changes?
Coordinators of other Fanshawe programs impacted have been involved. No discussion with external Articulation partners as yet

6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- No

X Yes (If yes, please explain) **Reduces PT teaching**

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) **Will open up large lecture space in the Winter Semester for 2 hours per week.**

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies/practices?

- Yes
 No (If no, please explain)

7.2 Total Program Hours after degree audit change: 1490

7.2.1 Are these 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 2000 hours
Graduate Certificate - 600 hours	

7.3 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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7.4 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, advance 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).

APPENDIX A: PROPOSED DEGREE AUDIT CHANGES (for CAE)

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
Level 1								
FDMG-1002	Basic Food Preparation I	75	3.5		FDMG-1002	Basic Food Preparation I	75	3.5
FDMG - 1029	Food Theory	30	2	Shifting content from FDMG-3023. Removing redundant content	FDMG - 1029	Food Theory	30	2
WRIT-1042	Writ for Communication	45	3		WRIT-1042	Writ for Communication	45	3
SANI-1002	Sanitation & Safety	15	1		SANI-1002	Sanitation & Safety	15	1
FDMG-1030	Skills Development	15	.5		FDMG-1030	Skills Development	15	.5
GEN XXXX	General Elective	45	3		GEN XXXX	General Elective	45	3
BAKE-1001	Bake Practical 1	75	3.5		BAKE-1001	Bake Practical 1	75	3.5
NUTR-1018	Intro to Nutrition	30	2		NUTR-1018	Intro to Nutrition	30	2
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory	15	1
	OPTION SET FOR STUDENTS							
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
TOTAL		420	24.5		TOTAL		420	24.5
Level 2								
FDMG-1003	Food Practical II	75	3.5		FDMG-1003	Food Practical II	75	3.5
FDMG-1017	Meat Theory	30	2		FDMG-1017	Meat Theory	30	2
FDMG-3023	Food Theory II	30	2	Incorporate some G.M Theory content	FDMG-3023	Food Theory II	30	2
FDMG-3011	Garde Manger Practical	75	3.5	Incorporate some G.M Theory content	FDMG-3011	Garde Manger Practical	75	3.5
FDMG-3012	Garde Manger Theory	30	2	Distribute content to other courses as defined.	FDMG-3012	Garde Manger Theory	30	2
HOSP-1004	Culinary Professions	30	2		HOSP-1004	Culinary Professions	30	2
COMM-3041	Communication for T&H	45	3		COMM-3041	Communication for T&H	45	3
BAKE-1004	Basic Bake Practical II	75	3.5		BAKE-1004	Basic Bake Practical II	75	3.5

	OPTION SET FOR STUDENTS							
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
TOTAL		465	26.5		TOTAL		435	24.5
Level 3								
TOTAL					TOTAL			
Level 4								
TOTAL					TOTAL			
Level 5								
TOTAL					TOTAL			
Level 6								
TOTAL					TOTAL			

Degree Audit Report

Catalog: 2014/2015

Program: CLM6 **Name:** Culinary Management
Department: THS - Tourism & Hospitality
Academic Level: PS
CCD: 8 - 4AcadSem/1200-1400hrs
Credential: Ontario College Diploma

Grade Scheme: LG2
Major: CLM4 - Culinary Management **Div:** THS - Tourism & Hospitality Division
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 90.30 **Residency Reqmt:** 23.00
GPA Requirement: 2.000 **Residency Reqmt GPA:** 2.000
Minimum Grade: D

Academic Requirement: CLM6.14 Culinary Management

Major: CLM6
Grade Scheme: LG2
Minimum GPA: 2.000
Minimum Grade:

Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course

Take all of the following Mandatory Courses:

Group 1

		Total Hours	Total Credits	GE
	FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
	NUTR-1018 Nutrition-Intro	30.00	2.00	
	BAKE-1001 Basic Bake Practical I	75.00	3.50	
	BAKE-1002 Bake Theory	15.00	1.00	
	FDMG-1002 Basic Food Preparation - I	75.00	3.50	
REMOVE	FDMG-3012 Garde Manger Theory	30.00	2.00	
	FDMG-1029 Food Theory 1	30.00	2.00	
	SANI-1002 Sanitation & Safety	15.00	1.00	
	FDMG-3023 Food Theory 2	30.00	2.00	
	FDMG-1030 Skills Development	15.00	0.50	
	FDMG-3011 Garde Manger	75.00	3.50	
	FDMG-1003 Basic Food Preparation 2	75.00	3.50	
	FDMG-1017 Meat Theory	30.00	2.00	
	FDMG-1039 Dining for Professional Success	45.00	3.00	**
	BAKE-1004 Basic Bake Practical 2	75.00	3.50	
	WRIT-1042 Reason & Writing 1-Tourism & Hospitality	45.00	3.00	
	COMM-3041 Professional Communication for Tour/Hosp	45.00	3.00	

Group 2

Take HOSP-1004 or NUTR-1017

		Total Hours	Total Credits	GE
	HOSP-1004 Culinary Professions	30.00	2.00	

Degree Audit Report

NUTR-1017 Nutrition Professions 30.00 2.00

Subrequirement: Year 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
ACCT-1007	Basic Accounting	45.00	3.00	
MGMT-3012	Management Techniques	30.00	2.00	
FDMG-3021	Adv. Food Theory	45.00	3.00	
FDMG-1041	Cuisine a la Carte	75.00	3.50	
FDMG-5014	Chef's Table-The Big Night	90.00	4.00	
FDMG-5003	Food Facility Design	30.00	2.00	
HOTL-3004	Food Beverage & Labour Cost Control	45.00	3.00	
MKTG-1038	Marketing for Hospitality & Tourism	30.00	2.00	
FDMG-3036	Culinary Events Planning	20.00	1.00	
FDMG-1055	Service Excellence	30.00	2.00	
BEVR-1005	Beers, Spirits History & Culture	45.00	3.00	**
FDMG-3034	At the Stoves	80.00	3.00	
FDMG-3033	International Cuisine	50.00	2.00	
BAKE-5003	Bake Practical-Adv	50.00	2.00	
BEVR-1010	Wine Discovery	45.00	3.00	

Subrequirement: Externship

Take the following Mandatory Course:

		Total Hours	Total Credits	GE
FDMG-3001	Externship I	175.00	4.80	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits -
Normally taken in Year 1

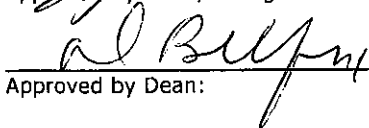
Subrequirement: Program Residency

Students Must Complete a Minimum of 23 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

School of Tourism & Hospitality
FANSHAWE COLLEGE


 Approved By Chair/Manager:

Department and Date: *Nov 20/13*


 Approved by Dean:

Nov. 29, 2013
 Date:

General Education Approved By(as appropriate):

Date: 
01/20/14