

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Culinary Skills

2020

CHF2 Curriculum Modification for 2021-22


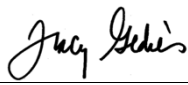

Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Culinary Skills		
Program Number: CHF2	Date Submitted: 12/1/2020	
Dean responsible for program: Tracy Gedies	Associate Dean: Michelle Giroux	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input checked="" type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2021/22	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2016	
<i>I have read the reasons for the change and...</i>	<i>Signature and date</i>	
Associate Dean of School:	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 December 3, 2020
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 December 2, 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	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 December 9, 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), Appendix B and amend SDAR (Refer to Appendix C).

2.0

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

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

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

Reason/Rationale for Changes

2.1 The reason for the change is based on:

- A recent program review
- Program Advisory Committee feedback
- Student feedback
- KPI results
- Accreditation or other regulatory requirements
- Shared curriculum
- Trends in the field/industry
- Other (please describe):

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- Yes
- No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- Goal 1 – Enhance innovative practices for exceptional student learning
- Goal 2 – Manage enrolment growth
- Goal 3 – Optimize use of resources
- Goal 4 – Build sustainable sources of alternative revenue

3.0 Students

3.1 Will the change affect the cost of the program for students?

- Yes
- No

3.2 If yes, there will be an additional cost for:

- Materials (Include details):
- Equipment (Include details):
- Other (Please describe):

4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

- Yes
- No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- No
- Yes (If yes, please explain)

5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- No
- Yes

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

- Lawrence Kinlin School of Business
- School of Information Technology
- School of Contemporary Media
- School of Design
- School Digital and Performing Arts
- School of Tourism, Hospitality and Culinary Arts
- School of Community Studies
- School of Health Sciences
- School of Nursing
- School of Public Safety
- Donald J. Smith School of Building Technology
- Norton Wolf School of Aviation Technology
- School of Applied Sciences and Technology
- School of Transportation Technology and Apprenticeship

- School of Language and Liberal Studies
- English Language Institute
- London South Campus
- Simcoe/Norfolk Regional Campus
- St Thomas/Elgin Regional Campus
- Woodstock/Oxford Regional Campus
- Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- No
- Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- No
- Yes (If yes, consult with the Co-op office prior to submission)

6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- No
- Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- No
- Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- No
- Yes (If yes, please explain)

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- Yes
- No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy A126) as listed below?

- No
 Yes

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: 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: ___765___
 ii) Total program hours after proposed change: ___750___
 iii) Level(s) in which the proposed change(s) occurs: ___1 & 2___

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 – 120 to 200 hours

Vocational Learning Outcomes

- 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
- 2 apply basic food and bake science to food preparation to create a desired end product.

- contribute to and monitor adherence of others to the provision of a well maintained kitchen environment and to the service of food and beverage products
- 3 that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations
 - 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.

- support the development of menu options that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range
- 5 of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.

- apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible
- 6 operation

- apply basic knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the
- 7 potential impacts on food production, consumer choice and operations within the food service industry.

- 8 use technology, including contemporary kitchen equipment, for food production and promotion.

- Perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying
- 9 self-management and interpersonal skills.

- develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations,
- 10 and practices in the food service industry.

Legend

I	Introductory
B	Building
C	Culminating

COMMS - Essential Employability Skills by Program, Level and Course

Program Name: Culinary Skills
 Program Code: CHF2 (CHF2-THS-20201)
 Academic Year: 2020-2021

Level 1

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

Level 2

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

Essential Employability Skills

- 1 Communicate clearly, concisely and correctly in the written, spoken and visual form that fulfills the purpose and meets the needs of the audience.
- 2 Respond to written, spoken or visual messages in a manner that ensures effective communication.
- 3 Execute mathematical operations accurately.
- 4 Apply a systematic approach to solve problems.
- 5 Use a variety of thinking skills to anticipate and solve problems.
- 6 Locate, select, organize and document information using appropriate technology and information systems.
- 7 Analyze, evaluate and apply relevant information from a variety of sources.
- 8 Show respect for diverse opinions, values, belief systems and contributions of others.
- 9 Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
- 10 Manage the use of time and other resources to complete projects.
- 11 Take responsibility for one's own actions, decisions and consequences.

Legend

I	Introductory
B	Building
C	Culminating

Degree Audit Report - confirmed

Catalog: 2020/2021

Program: CHF2 **Name:** Culinary Skills
Department: THS - Tourism, Hospitality & Cul.
Academic Level: PS
CCD: 7 - 2AcadSem/600-700 hrs
Credential: Ontario College Certificate

Grade Scheme: LG2

Major: CHF2 - Culinary Skills **Div:** THS - Tourism,
Hospitalit &
Culinary Arts
Co-Op Indicator: N/A

Academic Program Requirement

Total Credits:	40	Residency Reqmt:	10
GPA Requirement:	2	Residency Reqmt GPA:	2
Minimum Grade: D			

Academic Requirement: CHF2.20 Chef Training

Major: CHF2
Grade Scheme: LG2
Minimum GPA: 2
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

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

Subrequirement: Level 2

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

		Total Hours	Total Credits	GE	
FDMG-3043	Food Preparation 2	60		2	
FDMG-3044	Garde Manger	60		2	
FDMG-1064	Purchasing & Menu Planning	30		2	
COMM-3080	Comm for Tourism & Hospitality	45		3	
FDMG-1104	Basic Culinary Knowledge	45		3	REMOVE
MATH-1210	Math for Hospitality	30		2 ADD	
NUTR-1018	Nutrition-Intro	30		2	
ANTH-1012	Cultural Anthropology	45		3	**

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

