

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Nutrition and Food Services Management

2017

FNM2 Curriculum Modification for 2018-19

Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

DEC 14 2017

Program Requiring Changes

| | |
|---|---|
| Program Title: Nutrition and Food Service Management | |
| Program Number: FNM2 | 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 type="checkbox"/> W <input type="checkbox"/> S Other: | Catalogue Year(s) Impacted: 2018/19 <i>or 17/18</i> |
| 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>used 12/18 DA</i> |

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>Jacy Sedes Jan 15/18</i> |
| Office of the Registrar: | <input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support | <i>DMC</i> |

Notes: *FNM2 1104 - Title?* *Skills Dept? - remove?*
BAKE 1002 - Title? *Garde manger - remove?*
2 levels in first year?
Options - How is this shown on DA? *TH Jan 15/18*

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

also applies to PNW in levels 1 + 2

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 course. 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 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.

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 certifications *for First Aid & Smart Serve.*

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) |
|---|--|---|

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: 1650
- ii) Total program hours after proposed change: 1650
- iii) Level(s) in which the proposed change(s) occurs: Lv 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 | |

| PROGRAM MAPPING (Food and Nutrition Management) | | | | | | | | | | | | | | | | | |
|--|--|-----------------------------------|---------------------------------|----------------------------|-----------------------|----------------------------------|--|---|------------------------------------|---|---|---------------------------|---------------------------------|------------------------|---|----------------------|-------------------------------------|
| PROGRAM VOCATIONAL LEARNING OUTCOMES | GROUP ONE/ YEAR ONE | | | | | | | | | | | | | | | | |
| | Level 1 | | | | | | | | | | Options | | Level 2 | | | Level 3 | # OF COURSES EVALUATING 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-1087 Food Safety, Smart Serve and First Aid | FDMG-1114 Restaurant Production | FDMG-1039 Dining for Professionals Success | FDMG - 1064 Purchasing & Menu Planning | NUTR-1018 Nutrition-Intro | FDMG-3043 Food Preparation 2 | FDMG-3044 Garde Manger | COMM-3041 Professional Communication for Tour/Hosp | FLDP-3021 Externship | |
| 1- Introductory | 2 - Intermediate | 3 - Advanced | | | | | | | | | | | | | | | |
| The graduate has reliably demonstrated the ability to: (Source: MTCU Code: 53204) | | | | | | | | | | | | | | | | | 0 |
| 1. practice in accordance with the code of ethics of the appropriate professional association. | | | | 1 | 1 | 1 | | | 1 | | | | 2 | 3 | | | 6 |
| 2. evaluate personal strengths and limitations in practice. | | | | 1 | 1 | 1 | 1 | | 1 | | | | 1 | 2 | | 3 | 8 |
| 3. exhibit professional conduct. | | | | 1 | | 1 | | 1 | 2 | | | | 1 | 2 | | 3 | 7 |
| 4. apply a knowledge of normal and clinical nutrition. | | | | | | | | | 1 | | | | | | | 3 | 3 |
| 5. participate in the provision of nutritional care in a variety of settings including institutional and community environments. | | | | | | | | | 1 | | | 1 | | | | 3 | 3 |
| 6. participate in master menu planning. | | | | | | | | | 1 | | | | 1 | | | | 2 |
| 7. participate in procurement of goods and services. | | | | | | | | | | | | | | | | 3 | 2 |
| 8. supervise the preparation of food products and special feedings following standardized recipes and production procedures. | | | | 1 | | 1 | | | 1 | | 1 | 1 | 1 | 1 | | | 7 |
| 9. supervise food distribution according to established standards. | | 2 | 2 | 1 | 1 | 1 | 1 | | 1 | | 1 | | 1 | 1 | | 3 | 11 |
| 10. supervise operational procedures to meet established standards for safety and sanitation according to established policy, procedures, and regulations. | 1 | | | | | | | | | | | | | | | | 1 |
| 11. participate in the management and coordination of catering activities and catering promotions. | 1 | | | | | | | | 1 | | | | | | | | 2 |
| 12. participate in the management of the food service and nutrition department. | | | | | | | | | | | | | 1 | | | | 1 |
| 13. participate in facility-wide quality management programs. | | | | | | | | | | | | | | | | | 0 |
| 14. participate in the management of departmental human resources. | | | | | | | | | | | | | | | | | 0 |
| 15. supervise personnel through the use of appropriate management, training, and motivational techniques. | 1 | | | | | | | | | | | | | | | | 1 |
| 16. participate in the financial planning for and management of the department. | 1 | | | | | | | | | | | | | | 1 | | 2 |
| 17. develop and maintain clear communication channels both within the department and externally. | | | | | | | | | | | | | | | | | 0 |
| 18. use computers and other available electronic technology for activities in food service management and nutritional care. | | | | | | | | | | | | | | | | | |
| TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE | 4 | 1 | 1 | 5 | 3 | 5 | 2 | 2 | 8 | 0 | 4 | 2 | 6 | 6 | 1 | 6 | |
| 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: Tracy Jones
 ACADEMIC CHAIR: James Smith
 Date Completed: December 2017

Analysis of Mapping Results:

PROGRAM MAPPING (Food and Nutrition Management)

| PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES | Level 1 | | | | | | | | Option | 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-1039 Dining for Professionals Success | FDMG-1114 Restaurant Production | FDMG - 1064 Purchasing & Menu Planning | NUTR-1018 Nutrition-Intro | FDMG-3043 Food Preparation 2 | FDMG-3044 Garde Manger | COMM-3041 Professional Communication for Tour/Hosp | | FLDP-3021 Externship |
| 4 = R 5 = RE 6 = TE 7 = TRE T = Taught R = Reinforced E = Evaluated | | | | | | | | | | | | | | | | | |
| The graduate has reliably demonstrated the ability to: (Source: MTCU Code: 53204) | | | | | | | | | | | | | | | | | |
| 1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience. | | | | | | | | | | | | | | | | | 0 |
| 2. respond to written, spoken, or visual messages in a manner that ensures effective communication. | 6 | 5 | 6 | 5 | 4 | 5 | 4 | 5 | 4 | 5 | 6 | 5 | 5 | 5 | 7 | 4 | 16 |
| 3. execute mathematical operations accurately. | 6 | 5 | 6 | 7 | 5 | 7 | 5 | 6 | 4 | 7 | 7 | 4 | 7 | 7 | 7 | 4 | 16 |
| 4. apply a systematic approach to solve problems. | 0 | 7 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 6 | 7 | 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 | 4 | 5 | 0 | 4 | 5 | 5 | 7 | 4 | 16 |
| 6. locate, select, organize, and document information using appropriate technology and information systems. | 6 | 7 | 5 | 5 | 4 | 5 | 4 | 7 | 4 | 5 | 0 | 4 | 5 | 5 | 7 | 4 | 16 |
| 7. analyze, evaluate, and apply relevant information from a variety of sources. | 6 | 5 | 5 | 4 | 5 | 4 | 5 | 7 | 5 | 4 | 4 | 0 | 4 | 4 | 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 | 5 | 6 | 0 | 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 | 7 | 4 | 0 | 4 | 4 | 4 | 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 | 4 | 7 | 5 | 4 | 7 | 7 | 5 | 4 | 16 |
| TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE | 4 | 7 | 6 | 5 | 7 | 5 | 7 | 7 | 4 | 5 | 5 | 4 | 5 | 5 | 4 | 4 | |

PROGRAM COORDINATOR: Tracy Jones
 ACADEMIC CHAIR: James Smith
 Date Completed: December 2017

PROGRAM MAPPING (Food and Nutrition Management)

| PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES | | | | | | | | | | | | | | | | | | | |
|--|---------------------------------|----------------------------------|----------------------------|--|--|--|---------------------------------------|-----------------------------------|----------------------------------|-------------------------------|--|-------------------------------|--|-------------------------------|----------------------------------|--|--------------------------------|-------------------------------------|-------------------|
| 4 = R | 5 = RE | 6 = TE | 7 = TRE | | | | | | | | | | | | | | | | |
| T = Taught | R = Reinforced | E = Evaluated | | | | | | | | | | | | | | | | | |
| The graduate has reliably demonstrated the ability to: (Source: MTCU Code: 53204) | | | | | | | | | | | | | | | | | | | |
| | HOSP-1004- Culinary Professions | NUTR-1017- Nutrition Professions | NUTR-1015- Field Placement | ANTH-1002- The Anthropology of Modern Gastronomy | NUTR-1011- The Science of Food & Nutrition | NUTR-1012- Physiology & Normal Nutrition | ACCT-1004- Principles of Accounting 1 | NUTR-1013- Clinical Documentation | NUTR-1014- Therapeutic Nutrition | HOSP-1013- Employee Relations | NUTR-3008- Nutrition Therapy Practical | NUTR-3004- Clinical Placement | FDMG-1060- Institutional Facility Design | MKTG-3041 Marketing Nutrition | FDMG-5018- Auditing & Compliance | FINA-3038- Finance for Food & Nutrition Management | NUTR-3006- Nutrition Screening | # 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. | | 6 | 5 | | 7 | 7 | 7 | 7 | 5 | 7 | 5 | 5 | 5 | 7 | 7 | 7 | 5 | 15 | 15 |
| 2. respond to written, spoken, or visual messages in a manner that ensures effective communication. | | 5 | 5 | | 7 | 7 | 7 | | 5 | 7 | 5 | 5 | 5 | 7 | 5 | 5 | 5 | 14 | 30 |
| 3. execute mathematical operations accurately. | | | | | 7 | 6 | 5 | | 6 | | | | | | | 6 | 6 | 6 | 22 |
| 4. apply a systematic approach to solve problems. | | 6 | | | | | 7 | | | 7 | | 5 | | | 6 | 7 | 6 | 7 | 23 |
| 5. use a variety of thinking skills to anticipate and solve problems. | | 5 | | | | | 5 | | | 7 | 5 | 5 | 7 | 7 | 5 | 4 | 4 | 10 | 26 |
| 6. locate, select, organize, and document information using appropriate technology and information systems. | | 6 | | | 7 | | 7 | 7 | 5 | | 5 | 5 | 5 | 7 | 5 | 5 | 4 | 12 | 28 |
| 7. analyze, evaluate, and apply relevant information from a variety of sources. | | 6 | 5 | | 7 | | 7 | 7 | | 7 | | 5 | 5 | 7 | 7 | 5 | 6 | 12 | 28 |
| 8. show respect for the diverse opinions, values, belief systems, and contributions of others. | | 5 | 5 | | | 4 | 4 | 5 | | 7 | 5 | 5 | | 5 | 4 | | 4 | 11 | 27 |
| 9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals. | | 6 | 5 | | 7 | 5 | 4 | | | 7 | 5 | 5 | 5 | 7 | 4 | | | 11 | 27 |
| 10. manage the use of time and other resources to complete projects. | | 5 | 5 | | 7 | 5 | | 5 | 5 | 7 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 14 | 30 |
| 11. take responsibility for one's own actions, decisions, and consequences. | | 5 | 5 | | 7 | 7 | 7 | 5 | 5 | 7 | 5 | 5 | 5 | 5 | 4 | 5 | 5 | 15 | 31 |
| TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE | 0 | 10 | 7 | 0 | 8 | 7 | 10 | 6 | 6 | 9 | 8 | 10 | 8 | 9 | 10 | 9 | 10 | | |

PROGRAM COORDINATOR: Tracy Jones
 ACADEMIC CHAIR: James Smith
 Date Completed: December 2017

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 | | | | ✓ 75 | |
| FDMG-1104 | Basic Culinary Knowledge | 45 | 3 | | FDMG-1104 | Culinary Knowledge 1 | 45 | 3 | |
| BAKE-1001 | Basic Bake Practical 1 ✓ | 75 | 3.5 | remove | | | | ✓ 75 | |
| BAKE-1002 | Bake Theory | 15 | 1 | | BAKE-1002 | Bake Theory 1 | 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 | Food Preparation 1 | 90 | 4 | +15 |
| | | | | new ✓ | BAKE-1021 | Bake Practical 1 | 90 | 4 | +45 |
| | | | | new ✓ | SFTY-1067 | Food Safety, Smart Serve, First aid and WSA online | 15 | 1 | 15 0 |
| | | | | new ✓ | DEVL-1049 | Career Preparation | 30 | 2 | +15 |
| | | | | new ✓ | MATH-1210 | Math for Hospitality | 30 | 2 | +30 |
| | | | | | Option | | | | |
| NUTR-1018 | Nutrition-Intro | 30 | 2 | | NUTR-1018 | Nutritional-Intro | 30 | 2 | |
| | | | | Add | FDMG-1114 | Restaraut Production 1 | 90 | | |
| | | | | | FDMG-1039 | Dining for Professional Success | 45 | 3 | |
| | | | | | | TOTAL | 435 | 25 | +60 |
| | | | | | 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 | |
| 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 | | | | | | |
| | | | | Add | FDMG-3043 | Food Preparation 2 | 60 | 2 | |
| | | | | Add | FDMG-3044 | Garde Manger | 60 | 2 | |
| GEN - X | General Education Elective | 45 | 3 | | GEN - XXX | General Education Elective | 45 | 3 | |
| | | | | | Option | | | | |
| | | | | | NUTR-1018 | Nutrition-Intro | | | |
| | | | | | FDMG-1114 | Restaraut Production 1 | 90 | 3 | |
| | | | | | FDMG-1039 | Dining for Professional Success | | | |
| TOTAL | | 765 | 43 | | TOTAL | | 330 | 15 | |
| | | | | | Level 3 | | | | |
| FDMG-3001 | Externship I | 175 | 4.8 | | FDMG-3001 | Externship I | 175 | 4.8 | |
| TOTAL | | 175 | 4.8 | | TOTAL | | 175 | 4.8 | |
| | | | | | Level 4 | | | | |
| ANTH-1002 | The Anthropology of Modern Gastronomy | 45 | 3 | | ANTH-1002 | The Anthropology of Modern Gastronomy | 45 | 3 | |
| NUTR-1011 | The Science of Food & Nutrition | 45 | 3 | | NUTR-1011 | The Science of Food & Nutrition | 45 | 3 | |
| NUTR-1012 | Physiology & Normal Nutrition | 30 | 2 | | NUTR-1012 | Physiology & Normal Nutrition | 30 | 2 | |
| ACCT-1004 | Principles of Accounting 1 | 60 | 4 | | ACCT-1004 | Principles of Accounting 1 | 60 | 4 | |
| NUTR-1013 | Clinical Documentation | 30 | 2 | | NUTR-1013 | Clinical Documentation | 30 | 2 | |
| NUTR-1014 | Therapeutic Nutrition | 30 | 2 | | NUTR-1014 | Therapeutic Nutrition | 30 | 2 | |
| HOSP-1013 | Employee Relations | 45 | 3 | | HOSP-1013 | Employee Relations | 45 | 3 | |
| NUTR-3008 | Nutrition Therapy Practical | 45 | 2 | | NUTR-3008 | Nutrition Therapy Practical | 45 | 3 | |
| | | | | | | | TOTAL | 330 | 22 |
| | | | | | Level 5 | | | | |
| NUTR-3004 | Clinical Placement | 175 | 4.8 | | NUTR-3004 | Clinical Placement | 175 | 4.8 | |
| FDMG-1060 | Institutional Facility Design | 40 | 3 | | FDMG-1060 | Institutional Facility Design | 40 | 3 | |
| MKTG-3041 | Marketing Nutrition | 45 | 3 | | MKTG-3041 | Marketing Nutrition | 45 | 3 | |
| FDMG-5018 | Auditing & Compliance | 40 | 3 | | FDMG-5018 | Auditing & Compliance | 40 | 3 | |
| FINA-3038 | Finance for Food & Nutrition Management | 40 | 3 | | FINA-3038 | Finance for Food & Nutrition Management | 40 | 3 | |
| NUTR-3006 | Nutrition Screening | 40 | 3 | | NUTR-3006 | Nutrition Screening | 40 | 3 | |

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

| | | | | | | | | |
|--|----------------------|------|------|--|--|----------------------|------|------|
| | TOTAL | 710 | 40.8 | | | TOTAL | 380 | 19.8 |
| | | | | | | | | |
| | PROGRAM TOTAL | 1650 | 88.6 | | | PROGRAM TOTAL | 1650 | 86.6 |

18/19

Degree Audit Report

Catalog: 2017/2018

Program: FNM2

Name: Nutrition and Food Service Management

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: FNM2 - Nutrition & Food Service Mgmt

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 88.60

Residency Reqmt: 23.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: FNM1.17 Food and Nutrition Management

Major: FNM1

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 | |
|---------|-----------|--|---------------|------|----|
| | FDMG-1064 | Purchasing & Menu Planning | 30.00 | 2.00 | |
| | NUTR-1018 | Nutrition-Intro | 30.00 | 2.00 | |
| remove: | BAKE-1001 | Basic Bake Practical 1 | 75.00 | 3.50 | |
| | BAKE-1002 | Bake Theory | 15.00 | 1.00 | |
| remove: | FDMG-1002 | Basic Food Preparation 1 | 75.00 | 3.50 | |
| | FDMG-1104 | Basic Culinary Knowledge | 45.00 | 3.00 | |
| remove: | SANI-1002 | Sanitation & Safety | 15.00 | 1.00 | |
| remove: | FDMG-1030 | Skills Development | 15.00 | 0.50 | |
| remove: | FDMG-3011 | Garde Manger | 75.00 | 3.50 | |
| remove: | FDMG-1003 | Basic Food Preparation 2- | 75.00 | 3.50 | |
| remove: | FDMG-1017 | Meat Theory | 30.00 | 2.00 | |
| | FDMG-1039 | Dining for Professional Success | 45.00 | 3.00 | ** |
| | WRIT-1042 | Reason & Writing 1-Tourism/Hospitality | 45.00 | 3.00 | |
| | 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: Externship

Take the following Mandatory Course:

| | | Total Hours | Total Credits | GE | |
|--|-----------|-----------------|---------------|------|--|
| | NUTR-1015 | Field Placement | 175.00 | 4.80 | |

Subrequirement: Year 2

Take all of the following Mandatory Courses:

| | | Total Hours | Total Credits | GE | |
|--|-----------|---------------------------------------|---------------|------|----|
| | ANTH-1002 | The Anthropology of Modern Gastronomy | 45.00 | 3.00 | ** |
| | NUTR-1011 | The Science of Food & Nutrition | 45.00 | 3.00 | |
| | NUTR-1012 | Physiology & Normal Nutrition | 30.00 | 2.00 | |

Degree Audit Report



| | | | |
|-----------|---|--------|------|
| ACCT-1004 | Principles of Accounting 1 | 60.00 | 4.00 |
| NUTR-1013 | Clinical Documentation | 30.00 | 2.00 |
| NUTR-1014 | Therapeutic Nutrition | 30.00 | 2.00 |
| HOSP-1013 | Employee Relations | 45.00 | 3.00 |
| NUTR-3008 | Nutrition Therapy Practical | 45.00 | 2.00 |
| NUTR-3004 | Clinical Placement | 175.00 | 4.80 |
| FDMG-1060 | Institutional Facility Design | 40.00 | 3.00 |
| MKTG-3041 | Marketing Nutrition | 45.00 | 3.00 |
| FDMG-5018 | Auditing & Compliance | 40.00 | 3.00 |
| FINA-3038 | Finance for Food & Nutrition Management | 40.00 | 3.00 |
| NUTR-3006 | Nutrition Screening | 40.00 | 3.00 |

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


 Approved By Chair/Manager:

 Approved by Dean:

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

General Education Approved By(as appropriate): _____ Date: _____

Add level 1

| | | | |
|-----------|--|----|---|
| FDMG-1113 | Food Preparation 1 | 90 | 4 |
| SFTY-1067 | Food, Safety Smart Serve + First Aid. | 15 | 1 |
| BACE-1021 | Bake Practical | 90 | 4 |
| DEVL-1049 | Career Preparation. | 30 | 2 |
| MATH-1210 | Math for Hospitality | 30 | 2 |
| FDMG-1114 | Restaurant Production 1 | 90 | 3 |
| FDMG-3043 | Food Preparation 2 | 60 | 2 |
| FDMG-3044 | Garde manger | 60 | 2 |


 Jan 15/19

DEGREE AUDIT 2018

| | | | |
|----------------|---|-----------------------|---|
| School: | Centre for Tourism Hospitality and Culinary Arts | Program Number: | FNM1 |
| Program Title: | Food and Nutrition Management | 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 checked="" type="checkbox"/> Co-Op <input 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 2018 | | |

| 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 | Total Credits |
|----------------------------------|--|--------------------------------|-----------|---------------|-----------------------|--|------------|-------------|---------------|
| Semester 1 | | | | | | | | | |
| FDMG-1113 | Food Preparation I | | 4 | 2 | | 6 | 15 | 90 | 4 |
| FDMG-1104 | Culinary Knowledge 1 | | | 3 | | 3 | 15 | 45 | 3 |
| SFTY-1067 | Food Safety Smart Serve First Aid and WSA (online) | | | 1 | | 1 | 15 | 15 | 1 |
| BAKE-1021 | Bake Practical 1 | | 4 | 2 | | 6 | 15 | 90 | 4 |
| BAKE-1002 | Bake Theory 1 | | | 1 | | 1 | 15 | 15 | 1 |
| DEVL-1049 | Career Preparation | | | 2 | | 2 | 15 | 30 | 2 |
| WRIT-1042 | Reason & Writing 1-Tourism & Hospitality | | | 3 | | 3 | 15 | 45 | 3 |
| MATH-1210 | Math for Hospitality | | | 2 | | 2 | 15 | 30 | 2 |
| NUTR-1018 | Nutrition-Intro | | | 2 | | 2 | 15 | 30 | 2 |
| FDMG-1039 | Dining for Professional Success | | | 3 | | 3 | 15 | 45 | 3 |
| FDMG-1114 | Restaurant Production 1 | | 6 | 0 | | 6 | 15 | 90 | 3 |
| | | | 14 | 21 | | 35 Total | | 435 | 25 |
| Semester 2 | | | | | | | | | |
| FDMG-3043 | Food Preparation 2 | | 4 | 0 | | 4 | 15 | 60 | 2 |
| FDMG-3044 | Garde Manger | | 4 | 0 | | 4 | 15 | 60 | 2 |
| FDMG-1064 | Purchasing & Menu Planning | | | 2 | | 2 | 15 | 30 | 2 |
| GEN - XXX | General Education Elective | | | 3 | | 3 | 15 | 45 | 3 |
| COMM-3080 | Comm For Tourism and Hospitality | | | 3 | | 3 | 15 | 45 | 3 |
| NUTR-1018 | Nutrition-Intro | | | 2 | | 2 | 15 | 30 | 2 |
| FDMG-1039 | Dining for Professional Success | | | 3 | | 3 | 15 | 45 | 3 |
| FDMG-1114 | Restaurant Production 1 | | 6 | 0 | | 6 | 15 | 90 | 3 |
| | | | 14 | 13 | | 27 Total | | 330 | 15 |
| Semester 3 | | | | | | | | | |
| NUTR-1015 | Externship I | | 0 | 35 | 0 | 35 | 5 | 175 | 4.8 |
| | | | 0 | 35 | 0 | 35 Total | | 175 | 4.8 |
| Semester 4 | | | | | | | | | |
| ANTH-1002 | The Anthropology of Modern Gastronomy | | 0 | 3 | 0 | 3 | 15 | 45 | 3 |
| NUTR-1011 | The Science of Food & Nutrition | | 0 | 3 | 0 | 3 | 15 | 45 | 3 |
| NUTR-1012 | Physiology & Normal Nutrition | | 0 | 2 | 0 | 2 | 15 | 30 | 2 |
| ACCT-1004 | Principles of Accounting 1 | | 0 | 4 | 0 | 4 | 15 | 60 | 4 |
| NUTR-1014 | Therapeutic Nutrition | | 0 | 2 | 0 | 2 | 15 | 30 | 2 |
| HOSP-1013 | Employee Relations | | 0 | 3 | 0 | 3 | 15 | 45 | 3 |
| NUTR-3008 | Nutrition Therapy Practical | | 0 | 3 | 0 | 3 | 15 | 45 | 3 |
| NUTR-1013 | Clinical Documentation | | 0 | 2 | 0 | 2 | 15 | 30 | 2 |
| | | | 0 | 22 | 0 | 22 Total | | 330 | 22 |
| Semester 5 | | | | | | | | | |
| FDMG-1060 | Institutional Facility Design (10 week) | | 0 | 4 | 0 | 4 | 10 | 40 | 3 |
| FDMG-5018 | Auditing & Compliance (10 week) | | 0 | 4 | 0 | 4 | 10 | 40 | 3 |
| FINA-3038 | Finance for Food & Nutrition Management (10 week) | | 0 | 4 | 0 | 4 | 10 | 40 | 3 |
| NUTR-3006 | Nutrition Screening (10 week) | | 0 | 4 | 0 | 4 | 10 | 40 | 3 |
| NUTR-3004 | Clinical Placement (5 week) | | 0 | 17.5 | 0 | 17.5 | 10 | 175 | 4.8 |
| MKTG-3041 | Marketing Nutrition | | 0 | 3 | 0 | 3 | 10 | 45 | 3 |
| | | | 0 | 36.5 | 0 | 36.5 Total | | 380 | 19.8 |
| Minimum Grade Required: C | | | | | | | | | |
| Total Program Hours: | | | | | | | | 1650 | 86.6 |

please send
to Tiffeny.

| PROGRAM MAPPING (Food and Nutrition Management) | | | | | | | | | | | | | | | | | |
|--|----------------------------|--|--|--|---------------------------------------|-----------------------------------|----------------------------------|-------------------------------|--|-------------------------------|--|-------------------------------|----------------------------------|--|--------------------------------|-------------------------------------|-------------------|
| PROGRAM VOCATIONAL LEARNING OUTCOMES | | | | | | | | | | | | | | | | | |
| 1 - Introductory | NUTR-1015- Field Placement | ANTH-1002- The Anthropology of Modern Gastronomy | NUTR-1011- The Science of Food & Nutrition | NUTR-1012- Physiology & Normal Nutrition | ACCT-1004- Principles of Accounting 1 | NUTR-1013- Clinical Documentation | NUTR-1014- Therapeutic Nutrition | HOSP-1013- Employee Relations | NUTR-3008- Nutrition Therapy Practical | NUTR-3004- Clinical Placement | FDMG-1060- Institutional Facility Design | MKTG-3041 Marketing Nutrition | FDMG-5018- Auditing & Compliance | FINA-3038- Finance for Food & Nutrition Management | NUTR-3006- Nutrition Screening | # OF COURSES EVALUATING THE OUTCOME | TOTAL FOR PROGRAM |
| 2 - Intermediate | | | | | | | | | | | | | | | | | |
| 3 - Advanced | | | | | | | | | | | | | | | | | |
| The graduate has reliably demonstrated the ability to: (Source: MTCU Code: 53204) | | | | | | | | | | | | | | | | | |
| 1. practice in accordance with the code of ethics of the appropriate professional association. | | | | | | 2 | | 1 | 2 | | | | 3 | | 3 | 5 | 5 |
| 2. evaluate personal strengths and limitations in practice. | | | | | | | | 2 | | | | 2 | 2 | | | 3 | 9 |
| 3. exhibit professional conduct. | | | | | | 2 | | 2 | | | | 2 | 2 | | 2 | 5 | 13 |
| 4. apply a knowledge of normal and clinical nutrition. | | | 1 | 2 | | 1 | 3 | | 2 | | | | | | 3 | 6 | 13 |
| 5. participate in the provision of nutritional care in a variety of settings including institutional and community environments. | 1 | | | 2 | | 1 | | | 2 | | | | | | 3 | 5 | 8 |
| 6. participate in master menu planning. | | | | | | | | | | 3 | | | | 2 | | 2 | 5 |
| 7. participate in procurement of goods and services. | | | | | | | | | | | 2 | | | 2 | | 2 | 4 |
| 8. supervise the preparation of food products and special feedings following standardized recipes and production procedures. | | | | | | | 3 | | 2 | 2 | | | | | 2 | 4 | 6 |
| 9. supervise food distribution according to established standards. | | | | 2 | | | | | | 3 | 2 | | 2 | | | 4 | 11 |
| 10. supervise operational procedures to meet established standards for safety and sanitation according to established policy, procedures, and regulations. | | | 2 | | | 1 | | | | 2 | 2 | | | 3 | | 5 | 16 |
| 11. participate in the management and coordination of catering activities and cafeteria promotions. | | | 3 | | | | | | | | | | | 2 | | 2 | 3 |
| 12. participate in the management of the food service and nutrition department. | | | | | | 1 | | 2 | | 3 | 2 | 2 | 2 | 3 | | 7 | 9 |
| 13. participate in facility-wide quality management programs. | | | | | | | | | | 2 | | | 3 | | | 2 | 3 |
| 14. participate in the management of departmental human resources. | | | | | | | | 2 | | | | 2 | | | | 2 | 2 |
| 15. supervise personnel through the use of appropriate management, training, and motivational techniques. | | | | | | | | 2 | | | | 2 | 2 | | | 3 | 3 |
| 16. participate in the financial planning for and management of the department. | | | | | 2 | | | 1 | | 3 | | | | 3 | | 4 | 5 |
| 17. develop and maintain clear communication channels both within the department and externally. | | | | | | | | 2 | | | 2 | 2 | 2 | 2 | 2 | 6 | 8 |
| 18. use computers and other available electronic technology for activities in food service management and nutritional care. | | | | | 1 | 3 | | | | | | | 2 | | 2 | 4 | 4 |
| TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE | 1 | 0 | 3 | 3 | 2 | 7 | 2 | 8 | 4 | 7 | 5 | 6 | 10 | 6 | 7 | | |
| 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: Tracy Jones

ACADEMIC CHAIR: James Smith

Date Completed: December 2017