

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Baking and Pastry Arts Management

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2020

### BPM2 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: Baking and Pastry Management		
Program Number: BPM2	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: 2015	
<i>I have read the reasons for the change and...</i>	<i>Signature and date</i>	
Associate Dean of School:	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 <b>December 3, 2020</b>
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	 <b>December 9, 2020</b>
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 baking application and help to reduce the high number of hours in Level 1 of the program.

The two baking theory courses in Levels 1 and 2 will be redeveloped to balance the hours and curriculum between the two levels and introduce more theory in Level 1 to prepare them for subsequent semesters.

Lastly, ENTP-3001 – Entrepreneurial Spirit will be renamed to Baking Entrepreneurship, and PLAN-5001 - The Main Event will be renamed to The Bakers Counter. Moving away from a generic course will better reflect the industry specific learning outcomes of the program.

**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

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 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: \_\_\_\_1615\_\_\_\_
- ii) Total program hours after proposed change: \_\_\_\_1600\_\_\_\_
- iii) Level(s) in which the proposed change(s) occurs: 1,2,4, & 5

7.4.1 Are the total program hours consistent with the requirements as listed below?

- Yes
- No (If no, please explain)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2100 hours
<b>Graduate Certificate</b> - 600 hours	<b>DOAA</b> – 120 to 200 hours

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Baking and Pastry Arts Management  
 Program Code: BPM2 (BPM2-THS-20201)  
 Academic Year: 2020-2021  
 Only Display Core Courses:

Level 1

Course Number	Course Name	1	2	3	4	5	6	7	8
<del>BAKE-1002</del>	<del>Bake Theory</del>	†	†						
BAKE-1027	Bake Theory 1	†	†						
BAKE-1021	Bake Practical 1								
DEVL-1049	Career Preparation								
FDMG-1104	Basic Culinary Knowledge								
FDMG-1113	Food Preparation 1							B	
MATH-1210	Math for Hospitality								
<del>SFTY-1075</del>	<del>Food Safe/Smartservice/First Aid</del>							†	
WRIT-1042	Reason/Writing 1-Tourism/Hosp								

Level 2

Course Number	Course Name	1	2	3	4	5	6	7	8
<del>BAKE-1009</del>	<del>Baking/Pastry Arts Theory</del>	IB	IBC		IB			IB	
BAKE-1028	Bake Theory 2	IB	IBC		IB			IB	
BAKE-3009	Bake Practical 2	IB	IB	IB				IB	
COMM-3080	Comm Tourism & Hospitality								
FDMG-1064	Purchasing & Menu Planning								
FDMG-1114	Restaurant Production 1	IB	IB	IB				IB	
NUTR-1018	Nutrition-Intro								

Level 3

Course Number	Course Name	1	2	3	4	5	6	7	8
FLDP-3021	Baking/Pastry Arts Externship	IC		IC			IBC	IBC	

Level 4

Course Number	Course Name	1	2	3	4	5	6	7	8
BAKE-1010	Cake Craft	IBC	IBC	IBC			I	IB	
BAKE-1011	Bread & Yeast Products	IBC	IB	IB	IB		I	IB	
BAKE-3011	Pastry Production	IBC	IBC	IBC	IBC			IBC	
<del>ENTP-3001</del>	<del>Entrepreneurial Spirit</del>				€		€		
ENTP-3005	Baking Entrepreneurship				C		C		
HOSP-3007	Numbers for Hospitality		B	B	B		B		
MGMT-3012	Management Techniques					C			

Level 5

Course Number	Course Name	1	2	3	4	5	6	7	8
BAKE-5004	Pâtissier Theory	IBC			BC		BC	BC	
BAKE-5008	Pâtissier Practical	IBC	IBC	IBC				IBC	
BAKE-5009	Pâtissier Production	IBC	IBC	IBC	IBC		IBC	IBC	
BAKE-5010	Chocolate & Sugar Artistry	IBC	BC	BC	BC			BC	
BAKE-5011	Pastry & Confectionery	IBC	IBC	IBC			IBC	IBC	
<del>FDMG-5003</del>	<del>Food Facility Design</del>			IBC			BC	BC	
BAKE-3012	Bakery Concept and Design			IBC			BC	BC	
<del>PLAN-5001</del>	<del>The Main Event</del>	€	€	€	€		€	€	
ENTP-5001	The Baker's Counter	C	C	C	C		C	C	

Vocational Learning Outcomes

- 1 Research and design a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service
- 2 Produce and present a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service
- 3 Apply fundamental nutritional principles, including recipe modifications to all aspects of baking production, with an awareness of
- 4 Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry operation.
- 5 Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.
- 6 Identify human resource management practices as they relate to the hospitality industry.
- 7 Develop on-going personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.
- 8 Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage

Legend

I	Introductory
B	Building
C	Culminating



COMMS - Essential Employability Skills by Program, Level and Course

Program Name: Baking and Pastry Arts Management  
 Program Code: BPM2 (BPM2-THS-20201)  
 Academic Year: 2020-2021

Level 1

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
<del>BAKE-1002</del>	<del>Bake Theory</del>			✘							✘	✘	
<del>BAKE-1027</del>	<del>Bake Theory 1</del>			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-1104	Basic Culinary Knowledge	X			X	X	X	X			X	X	
FDMG-1113	Food Preparation 1	X	X		X	X	X		X	X	X	X	
MATH-1210	Math for Hospitality	X	X	X	X			X		X	X	X	
<del>SFTY-1075</del>	<del>Food Safe/Smartserve/First Aid</del>						✘	✘			✘	✘	
WRIT-1042	Reason/Writing 1-Tourism/Hosp	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	
<del>BAKE-1009</del>	<del>Baking/Pastry Arts Theory</del>			✘	✘		✘	✘	✘	✘	✘	✘	
<del>BAKE-1028</del>	<del>Bake Theory 2</del>			X	X		X	X	X	X	X	X	
BAKE-3009	Bake Practical 2				X	X			X	X	X	X	
COMM-3080	Comm Tourism & Hospitality	X	X		X	X	X	X	X	X	X	X	
FDMG-1064	Purchasing & Menu Planning	X	X	X			X	X		X	X	X	
FDMG-1114	Restaurant Production 1	X	X	X	X	X			X	X	X	X	
NUTR-1018	Nutrition-Intro	X		X			X			X	X	X	

Level 3

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
FLDP-3021	Baking/Pastry Arts Externship	X								X	X	X	

Level 4

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
BAKE-1010	Cake Craft	X		X	X	X				X	X	X	
BAKE-1011	Bread & Yeast Products		X	X	X	X			X	X	X	X	
BAKE-3011	Pastry Production	X	X		X	X			X	X	X	X	
<del>ENTP-3001</del>	<del>Entrepreneurial Spirit</del>				X	X		X			X		
ENTP-3005	Baking Entrepreneurship				X	X		X			X		
HOSP-3007	Numbers for Hospitality			X	X	X		X					
MGMT-3012	Management Techniques	X	X		X	X	X	X	X	X	X		

Level 5

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
BAKE-5004	Patisserie Theory			X		X	X	X	X	X	X	X	
BAKE-5008	Patisserie Practical			X	X				X	X	X	X	
BAKE-5009	Patisserie Production			X	X				X	X	X	X	
BAKE-5010	Chocolate & Sugar Artistry			X	X			X		X	X	X	
BAKE-5011	Pastry & Confectionery			X	X					X	X	X	
BEVR-1005	Beers, Spirits History/Culture		X					X	X	X	X	X	
<del>FDMG-5003</del>	<del>Food Facility Design</del>		X	X		X	X	X	X	X	X	X	
BAKE-3012	Bakery Concept and Design		X	X		X	X	X	X	X	X	X	
<del>PLAN-5001</del>	<del>The Main Event</del>	X	X			X	X	X	X	X	X	X	
ENTP-5001	The Baker's Counter	X	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**

Catalog: 2021/2022

<b>Program:</b>	BPM2	<b>Name:</b>	Baking and Pastry Arts Management
<b>Department:</b>	THS - Tourism, Hospitality & Cul.		
<b>Academic Level:</b>	PS		
<b>CCD:</b>	8 - 4AcadSem/1200-1400hrs		
<b>Credential:</b>	Ontario College Diploma		
<b>Grade Scheme:</b>	LG2		
<b>Major:</b>	BPM2 - Baking & Pastry Arts Mgmt	<b>Div:</b>	THS - Tourism, Hospitalit & Culinary Arts
<b>Co-Op Indicator:</b>	N/A		

**Academic Program Requirement**

<b>Total Credits:</b>	76.8	<b>Residency Reqmt:</b>	20
<b>GPA Requirement:</b>	2	<b>Residency Reqmt GPA:</b>	2
<b>Minimum Grade:</b>	D		

**Academic Requirement:** BPM2.20 Baking and Pastry Arts Management

<b>Major:</b>	BPM2
<b>Grade Scheme:</b>	LG2
<b>Minimum GPA:</b>	2
<b>Minimum Grade:</b>	

**Subrequirement:** Level 1

Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-1113	Food Preparation 1	90	4	
FDMG-1104	Basic Culinary Knowledge	45	3	
BAKE-1021	Bake Practical 1	90	4	
<del>BAKE-1002</del>	<del>Bake Theory</del>	<del>15</del>	<del>±</del>	<del>REMOVE</del>
<b>BAKE- 1027</b>	<b>Baking &amp; Pastry Arts Theory 1</b>	<b>30</b>	<b>2</b>	<b>ADD</b>
<del>SFTY-1075</del>	<del>Food Safe, Smart Serve &amp; First Aid</del>	<del>15</del>	<del>±</del>	<del>REMOVE</del>
DEVL-1049	Career Preparation	30	2	
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3	
MATH-1210	Math for Hospitality	30	2	

**Subrequirement:** Level 2

Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
BAKE-3009	Bake Practical 2	60	2	
<del>BAKE-1009</del>	<del>Baking &amp; Pastry Arts Theory</del>	<del>45</del>	<del>±</del>	<del>REMOVE</del>
<b>BAKE-1028</b>	<b>Baking &amp; Pastry Arts Theory 2</b>	<b>30</b>	<b>2</b>	<b>ADD</b>
FDMG-1114	Restaurant Production 1	90	3	
FDMG-1064	Purchasing & Menu Planning	30	2	
NUTR-1018	Nutrition-Intro	30	2	
COMM-3080	Comm for Tourism & Hospitality	45	3	
ANTH-1012	Cultural Anthropology	45	3	**

**Subrequirement:** Level 3 - Externship

Take the following Mandatory Course:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FLDP-3021	Baking & Pastry Arts Externship	175	4.8	

**Subrequirement:** Level 4

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

<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
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HOSP-3007	Numbers for Hospitality	60	4
MGMT-3012	Management Techniques	30	2
BAKE-1011	Bread & Yeast Products	60	2
<del>ENTP-3001</del>	<del>Entrepreneurial Spirit</del>	<del>45</del>	<del>3 REMOVE</del>
ENTP-3005	Baking Entrepreneurship	45	3 ADD
BAKE-3011	Pastry Production	60	2
BAKE-1010	Cake Craft	60	2

**Subrequirement:** Level 5

Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>	
BAKE-5008	Pâtissier Practical	60	2		
BAKE-5011	Pastry & Confectionery	60	2		
BAKE-5009	Pâtissier Production	60	2		
BAKE-5004	Pâtissier Theory	30	2		
BAKE-5010	Chocolate & Sugar Artistry	60	2		
<del>FDMG-5003</del>	<del>Food Facility Design</del>	<del>30</del>	<del>2 REMOVE</del>		
BAKE-3012	Bakery Concept and Design	30	2 ADD		
BEVR-1005	Beers, Spirits History & Culture	45	3		**
ENTP-5001	The Baker's Counter	15	1 ADD		
<del>PLAN-5001</del>	<del>The Main Event</del>	<del>15</del>	<del>1 REMOVE</del>		

**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

Michelle Giroux  
Approved By Chair/Manager:

Jacq Gelin  
Approved by Dean:

General Education Approved By(as appropriate):

December 3, 2020

Department and Date:

December 2, 2020

Date:

\_\_\_\_\_

Date: