

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Hospitality - Hotel and Resort Services
Management (Co-op)

2020

HTM8 Curriculum Modification for 2020-21



Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

| | | |
|---|---|--|
| Program Title: Hotel and Resort Services Management | | |
| Program Number: HMT8 | Date Submitted: 4/30/2020 | |
| Dean responsible for program: T. Gedies | Chair: J. 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: 2020/21 | |
| 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 |  April 30, 2020 |
| 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 |  May 4, 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).

In 2017 changes were made to the programs that have experiential learning programming running in the Chef's Table. Since these changes were made, the programs have experienced a significant growth in enrollment and the structure currently in place is no longer manageable. Having an abundance of students participating in these courses has had a negative effect on the student experience. In response, the four levels of service courses have been remapped and we are requesting to change the following changes:

- FDMG-3048 Service Excellence to FDMG-3049 – Service Practice. This new name will be more reflective of what the learning outcomes of the course.
- FDMG-5023- Service Leadership – changed to FDMG-3050. This change includes reducing the course by 3 hours, and changing the name to be more reflective of the learning outcomes.

As a result of the change of above, MGMT-3081 Supervisory Skills will be renamed to MGMT-3100 – Organizational Behaviour, and will be moved to Level 4 to ensure that students have a differentiated curriculum. HOTL-3012 – Catering and Events will move to Level 3 to balance the program hours.

We are proposing to remove the mandatory Gen Ed – FDMG-1039 Dining for Professional Success and replacing with a new mandatory Gen Ed ANTH-1012 – Intro to Cultural Anthropology. This change will align the course with the ministry guidelines for Gen Ed delivery, as well as allow the Chef's Table to better manage their space.

The proposed change is asking to replace SFTY-1067 with SFTY-1075 from the DA of each program in the School of Tourism, Hospitality and Culinary Arts. We are proposing that the course be changed from a graded course to a pass/fail. The curriculum of this course includes the Safe Food Handler, Smart Serve certifications and CPR all of which are administered by a third party. Students require these certifications prior to beginning courses in the Chef's Table restaurant.

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):

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

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: 1386

ii) Total program hours after proposed change: _____1341_____

iii) Level(s) in which the proposed change(s) occurs: __1,2,3,4_____

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

| Course Code | Existing DA Courses | Total Hours | Total Credits | Describe proposed changes | Course Code | Proposed DA Courses | Total Hours | Total Credits |
|----------------|--|-------------|---------------|-----------------------------------|--------------|--|-------------|---------------|
| Level 1 | | | | | | | | |
| HOSP-1020 | Hotel & Resort Operations | 45 | 3 | | HOSP-1020 | Hotel & Resort Operations | 45 | 3 |
| MATH-1210 | Math for Hospitality | 30 | 2 | | MATH-1210 | Math for Hospitality | 30 | 2 |
| HOTL-1014 | Guest Relations | 45 | 3 | | HOTL-1014 | Guest Relations | 45 | 3 |
| BEVR-1026 | Beer, Wine & Spirits | 45 | 3 | | BEVR-1026 | Beer, Wine & Spirits | 45 | 3 |
| DEVL-1049 | Career Preparation | 30 | 2 | | DEVL-1049 | Career Preparation | 30 | 2 |
| SFTY-1067 | Food Safety, Smart Serve & First Aid | 15 | 1 | remove | | | | |
| COOP-1020 | Co-operative Education Employment Prep | 6 | 1 | | COOP-1020 | Co-operative Education Employment Prep | 6 | 1 |
| FDMG-1115 | Service Intro | 75 | 5 | | FDMG-1115 | Service Intro | 75 | 5 |
| COMP-1517 | Technology for Hospitality | 45 | 3 | | COMP-1517 | Technology for Hospitality | 45 | 3 |
| WRIT-1042 | Reason & Writing 1-Tourism/Hospitality | 45 | 3 | | WRIT-1042 | Reason & Writing 1-Tourism/Hospitality | 45 | 3 |
| | | | | add | SFTY-1075 | Food Safety, Smart Serve & First Aid | 15 | 1 |
| TOTAL | | 381 | 26 | | | | 381 | 26 |
| Level 2 | | | | | | | | |
| ACCT-1104 | Accounting Fundamentals | 45 | 3 | | ACCT-1104 | Accounting Fundamentals | 45 | 3 |
| HOTL-1015 | Front Office | 75 | 5 | | HOTL-1015 | Front Office | 75 | 5 |
| FDMG-1039 | Dining for Professional Success | 45 | 3 | remove | | | | |
| FDMG-3048 | Service Excellence | 90 | 3 | remove | | | | |
| MKTG-1059 | Marketing for Tourism & Hospitality | 45 | 3 | | MKTG-1059 | Marketing for Tourism & Hospitality | 45 | 3 |
| COMM-3080 | Comm for Tourism & Hospitality | 45 | 3 | | COMM-3080 | Comm for Tourism & Hospitality | 45 | 3 |
| | | | | add | ANTH-1012 | Cultural Anthropology | 45 | 3 |
| | | | | rename | FDMG-3049 | Service Practice | 90 | 3 |
| TOTAL | | 345 | 20 | | TOTAL | | 345 | 20 |
| Level 3 | | | | | | | | |
| FDMG-5023 | Service Leadership | 90 | 3 | name/hour change | FDMG-3050 | Service Supervision | 45 | 3 |
| FINA-3048 | Financial Mgmt & Analysis | 45 | 3 | | FINA-3048 | Financial Mgmt & Analysis | 45 | 3 |
| HOSP-1021 | Sustainable Facilities Management | 45 | 3 | | HOSP-1021 | Sustainable Facilities Management | 45 | 3 |
| MGMT-3081 | Supervisory Skills | 45 | 3 | new title and move to level 4 | | | | |
| HOTL-5002 | Revenue Management | 45 | 3 | | HOTL-5002 | Revenue Management | 45 | 3 |
| ENTP-3001 | Entrepreneurial Spirit | 45 | 3 | | ENTP-3001 | Entrepreneurial Spirit | 45 | 3 |
| GENED | General Education Elective | 45 | 3 | | GENED | General Education Elective | 45 | 3 |
| | | | | from level 4 | HOTL-3012 | Catering & Events | 45 | 3 |
| TOTAL | | 360 | 21 | | TOTAL | | 315 | 21 |
| Level 4 | | | | | | | | |
| HOTL-3012 | Catering & Events | 45 | 3 | move to level 3 | | | | |
| ECON-3008 | Global Economics | 45 | 3 | | ECON-3008 | Global Economics | 45 | 3 |
| MGMT-3082 | Global Hotel Leadership | 60 | 4 | | MGMT-3082 | Global Hotel Leadership | 60 | 4 |
| PLAN-5001 | The Main Event | 15 | 1 | | PLAN-5001 | The Main Event | 15 | 1 |
| LAWS-3058 | Law & Risk Management | 45 | 3 | | LAWS-3058 | Law & Risk Management | 45 | 3 |
| HOSP-5001 | Hospitality Human Resources Management | 45 | 3 | | HOSP-5001 | Hospitality Human Resources Management | 45 | 3 |
| HOTL-3013 | Global & Premium Service | 45 | 3 | | HOTL-3013 | Global & Premium Service | 45 | 3 |
| | | | | moved from level 3 and name title | MGMT-3100 | Organizational Skills | 45 | 3 |
| TOTAL | | 300 | 20 | | TOTAL | | 300 | 20 |

PROGRAM TOTAL 1386 87

PROGRAM TOTAL 1341 87

| | | | | | | | | | | |
|----------------------|-----------------------------|----------|----------|----------|----------|----------|----------|----------|----------|----------|
| FDMG-3050 | Service-Supervision | C | C | C | C | C | C | C | C | C |
| FINA-3048 | Financial Mgmt & Analysis | | | | B | | | | | |
| HOSP-1021 | Sustainable Facilities Mgmt | B | I | C | I | B | C | C | C | C |
| HOTL-5002 | Revenue Management | I | | IBC | IBC | BC | BC | IBC | BC | B |
| HOTL-3012 | Catering & Events | IB | IB | IBC | I | IB | IB | IB | | IB |
| MGMT-3084 | Supervisory Skills | B | | B | | I | | | G | I |
| Level 4 | | | | | | | | | | |
| Course Number | Course Name | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| HOSP-5001 | Hospitality-HR | C | C | C | B | C | B | B | C | C |
| HOTL-3012 | Catering & Events | IB | IB | IBC | I | IB | IB | IB | | IB |
| MGMT-3100 | Organizational Behaviour | B | | B | | I | | | C | I |
| HOTL-3013 | Global & Premium Service | B | B | | | B | B | C | C | B |
| LAWS-3058 | Law & Risk Management | | B | I | I | C | I | I | I | B |
| MGMT-3082 | Global Hotel Leadership | IBC | IB | IB | I | IB | IBC | IBC | IBC | IBC |
| PLAN-5001 | The Main Event | | | C | C | | | C | C | |

Vocational Learning Outcomes

| | |
|---|---|
| 1 | Support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member. |
| 2 | Deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives. |
| 3 | Use marketing concepts, market research, social networks, sales and revenue management strategies, relationship management skills and product knowledge to promote and sell hospitality services, products and guest experiences. |
| 4 | Apply business and revenue models as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering hospitality services. |
| 5 | Comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, access and service. |
| 6 | Use appropriate technologies to enhance the quality and delivery of hospitality services, products and guest experiences and to measure the effectiveness of hospitality operations. |
| 7 | Keep current with hospitality trends and issues, and interdependent relationships in the broader tourism industry sectors to improve work performance and guide career development. |
| 8 | Use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, labour relations, employment standards and human rights to contribute to a positive work environment. |
| 9 | Respond to issues and dilemmas arising in the delivery of hospitality services, products and guest experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and environmental sustainability. |

Legend

| | |
|---|--------------|
| I | Introductory |
| B | Building |
| C | Culminating |

COMMS - Essential Employability Skills by Program, Level and Course

Program Name Hospitality - Hotel and Resort Services Management

Program Code HMT8 (HMT8-THS-20190)

Academic Year 2019-2020

Date Generate 4/8/2020 9:48:30 PM

| Level 1 | | | | | | | | | | | | |
|---------------|--------------------------------|---|---|---|---|---|---|---|---|---|----|----|
| Course Number | Course Name | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| BEVR-1026 | Beer, Wine & Spirits | | X | | | | | | X | X | | |
| COMP-1517 | Technology for Hospitality | X | X | | | X | X | X | | | X | X |
| COOP-1020 | Co-op Educ. Employment Prep | X | X | | | | X | X | X | | X | X |
| DEVL-1049 | Career Preparation | X | X | | | X | X | X | X | X | X | X |
| FDMG-1115 | Service Intro | X | X | X | X | X | X | X | X | X | X | X |
| HOSP-1020 | Hotel & Resort Operations | X | X | | | | X | | X | | X | X |
| HOTL-1014 | Guest Relations | X | X | | X | X | X | X | X | X | X | X |
| MATH-1210 | Math for Hospitality | X | X | X | X | | | X | | X | X | X |
| SFTY-1067 | Food Safe/Smartserve/First Aid | | X | | X | X | X | X | | | X | X |
| SFTY-1075 | Food Safe/Smartserve/First Aid | | X | | X | X | X | X | | | X | X |
| WRIT-1042 | Reason/Writing 1-Tourism/Hosp | X | X | | X | X | X | X | X | | | |
| Level 2 | | | | | | | | | | | | |
| Course Number | Course Name | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| ACCT-1104 | Accounting Fundamentals | X | | X | | | X | X | | | X | X |
| COMM-3080 | Comm Tourism & Hospitality | X | X | | X | X | X | X | X | X | X | |
| FDMG-1039 | Dine for Professional Success | X | X | | | | | X | X | X | X | X |
| ANTH-1012 | Cultural Anthropology | X | X | | | | | X | X | X | X | X |
| FDMG-3048 | Service Excellence | X | X | X | X | X | X | X | X | X | X | X |
| FDMG-3049 | Service Practice | X | X | X | X | X | X | X | X | X | X | X |
| HOTL-1015 | Front Office | X | X | X | X | X | X | X | X | X | X | X |
| MKTG-1059 | Marketing for Tourism/Hosp | X | X | | | X | X | X | | X | X | |
| Level 3 | | | | | | | | | | | | |

| Course Number | Course Name | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
|---------------|-----------------------------|---|---|---|---|---|---|---|---|---|----|----|
| ENTP-3001 | Entrepreneurial Spirit | | | | X | X | | X | | | X | |
| FDMG-5023 | Service Leadership | X | X | X | X | X | X | X | X | X | X | X |
| FDMG-3050 | Service Supervision | X | X | X | X | X | X | X | X | X | X | X |
| FINA-3048 | Financial Mgmt & Analysis | X | X | X | X | | | | | X | X | X |
| HOSP-1021 | Sustainable Facilities Mgmt | X | X | | X | X | X | X | | X | X | |
| HOTL-5002 | Revenue Management | X | X | X | X | X | X | X | X | X | X | X |
| HOTL-3012 | Catering & Events | X | X | X | X | X | | X | | | X | X |
| MGMT-3084 | Supervisory Skills | X | X | | X | X | X | X | X | X | X | X |

Level 4

| Course Number | Course Name | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
|---------------|--------------------------|---|---|---|---|---|---|---|---|---|----|----|
| ECON-3008 | Global Economics | X | X | X | X | X | X | X | X | X | X | X |
| HOSP-5001 | Hospitality-HR | X | X | | X | | | X | X | X | X | |
| MGMT-3100 | Organizational Behaviour | X | X | | X | X | X | X | X | X | X | X |
| HOTL-3012 | Catering & Events | X | X | X | X | X | | X | | | X | X |
| HOTL-3013 | Global & Premium Service | X | X | | | | X | X | X | X | X | X |
| LAWS-3058 | Law & Risk Management | | X | | | X | X | X | | | X | X |
| MGMT-3082 | Global Hotel Leadership | X | X | | | X | | X | X | X | X | |
| PLAN-5001 | The Main Event | 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. |

Legend

| | |
|---|--------------|
| I | Introductory |
| B | Building |
| C | Culminating |

Degree Audit Report

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

| | | Total Hours | Total Credits | GE |
|----------------------|-----------------------------------|------------------|------------------|----|
| FDMG-5023 | Service Leadership | 90.00 | 3.00 | |
| FDMG-3050 | Service Supervision | 45.00 | 3.00 | |
| FINA-3048 | Financial Mgmt & Analysis | 45.00 | 3.00 | |
| HOSP-1021 | Sustainable Facilities Management | 45.00 | 3.00 | |
| MGMT-3081 | Supervisory Skills | 45.00 | 3.00 | |
| HOTL-3012 | Catering & Events | 45.00 | 3.00 | |
| HOTL-5002 | Revenue Management | 45.00 | 3.00 | |
| ENTP-3001 | Entrepreneurial Spirit | 45.00 | 3.00 | |

Subrequirement: Level 4

Take all of the following Mandatory Courses:

| | | Total Hours | Total Credits | GE |
|----------------------|--|------------------|------------------|----|
| HOTL-3012 | Catering & Events | 45.00 | 3.00 | |
| ECON-3008 | Global Economics | 45.00 | 3.00 | ** |
| MGMT-3100 | Organizational Behaviour | 45.00 | 3.00 | |
| MGMT-3082 | Global Hotel Leadership | 60.00 | 4.00 | |
| PLAN-5001 | The Main Event | 15.00 | 1.00 | |
| LAWS-3058 | Law & Risk Management | 45.00 | 3.00 | |
| HOSP-5001 | Hospitality Human Resources Management | 45.00 | 3.00 | |
| HOTL-3013 | Global & Premium Service | 45.00 | 3.00 | |

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 3

Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

de Groot, Elizabeth

From: de Groot, Elizabeth
Sent: May 6, 2020 9:28 AM
To: McCallum, Tiffany
Subject: FW: Curriculum Modifications for Gary's Approval
Attachments: Curriculum Modification Request Form-FBM.docx; FBM8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-HMT.docx; HMT8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-THM1.docx; THM1 Proposed Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-SFTY-1067.docx; THS Updated SDAR forms 20201.docx; Gen Ed Changes

Hi Tiffany,

Please see attached 4 curriculum modifications from the school of Tourism and Hospitality. Gary's approval is noted in the email below.

Thanks!

Elizabeth

Elizabeth de Groot
Assistant to the Director
Centre for Academic Excellence

From: Doherty, Amy <ADoherty@fanshawec.ca>
Sent: May 5, 2020 2:11 PM
To: de Groot, Elizabeth <e_degroot@fanshawec.ca>
Cc: Yantz, Greg <gyantz@FanshaweC.ca>
Subject: FW: Curriculum Modifications for Gary's Approval

Elizabeth – Gary approves the attached documents, see his note below. Please advise if this is okay or not...

I'll approve all this by way of email trail – based on Greg's review and approval.
Let me know if that works for Greg –

Thanks as always. Gary

Gary Lima, PhD
Senior Vice President Academic

Office of the Vice President Academic
1001 Fanshawe College Blvd. London, ON N5Y 5R6
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Cell: 519.495.8153
glima@fanshawec.ca
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Amy Doherty

Administrative Assistant to the Senior Vice President

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1001 Fanshawe College Blvd. London, ON N5Y 5R6
T 519.452.4462 | F 519.451.8831

adoherty@fanshawec.ca
www.fanshawec.ca



From: de Groot, Elizabeth
Sent: May-04-20 3:47 PM
To: Doherty, Amy <ADoherty@fanshawec.ca>
Subject: Curriculum Modifications for Gary's Approval

Hi Amy,

We have received 4 curriculum modifications from Tourism and Hospitality that require Gary's approval to move forward since they are for this Fall semester and are late. Can I ask you to arrange for Gary to review the attached curriculum modifications and either just email his approval or put his electronic signature in each of the 4 request forms?

Thank you,

Elizabeth

Elizabeth de Groot

Assistant to the Director

Centre for Academic Excellence
Quality through Collaboration
1001 Fanshawe College Blvd. London, ON N5Y 5R6
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