
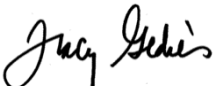





CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Baking and Pastry Arts		
Program Number: BPM2	Date Submitted: 12/16/2020	
Dean responsible for program: T. Gedies	Chair: M. 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: 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>
Associate Dean of School:	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 December 22, 2020
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 December 22, 2020
Dean of Faculty (Affiliate program-impacted by change):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 December 24, 2020
Senior Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 February 10, 2021
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 February 10, 2021
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).

2.0

Unfortunately, we are not still not able to return students to placements with industry partners. It is both too risky to our students, and many partners have not recovered from the impact of COVID 19 to be able to employ students. The students were to be on placement in Level 3, but instead we would like to move the level 4 and level 5 classes up in place of the placement and defer the placement to the end of the program in level 5 until the sector has time to recover.

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): Changes are in response to placements that need to be deferred in response to COVID 19

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, 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: ___1600___

ii) Total program hours after proposed change: ___1600___

iii) Level(s) in which the proposed change(s) occurs: ___3,4,5___

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

Degree Audit Report

Catalog: 2020/2021

Program: BPM2

Name: Baking and Pastry Arts Management

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: BPM2 - Baking & Pastry Arts Mgmt

Div: THS - Tourism, Hospitality & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 76.80

Residency Reqmt: 20.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: BPM2.19 Baking and Pastry Arts Management

Major: BPM2

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-3009 Bake Practical 2	60.00	2.00	
BAKE-1009 Baking & Pastry Arts Theory	45.00	3.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	
HOSP-3007 Numbers for Hospitality	60.00	4.00	
MGMT-3012 Management Techniques	30.00	2.00	
BAKE-1011 Bread & Yeast Products	60.00	2.00	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
BAKE-3011 Pastry Production	60.00	2.00	
BAKE-1010 Cake Craft	60.00	2.00	

General Education

Subrequirement: Level 4

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
HOSP-3007 Numbers for Hospitality	60.00	4.00	
MGMT-3012 Management Techniques	30.00	2.00	
BAKE-1011 Bread & Yeast Products	60.00	2.00	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
BAKE-3011 Pastry Production	60.00	2.00	
BAKE-1010 Cake Craft	60.00	2.00	
BAKE-5008 Patisserie Practical	60.00	2.00	
BAKE-5011 Pastry & Confectionery	60.00	2.00	
BAKE-5009 Patisserie Production	60.00	2.00	
BAKE-5004 Patisserie Theory	30.00	2.00	
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003 Food Facility Design	30.00	2.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001 The Main Event	15.00	1.00	

Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-5008 Patisserie Practical	60.00	2.00	
BAKE-5011 Pastry & Confectionery	60.00	2.00	
BAKE-5009 Patisserie Production	60.00	2.00	
BAKE-5004 Patisserie Theory	30.00	2.00	
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003 Food Facility Design	30.00	2.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001 The Main Event	15.00	1.00	
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	

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



Approved By Chair/Manager:

December 22, 2020

Department and Date:



Approved by Dean:

December 22, 2020

Date:



General Education Approved By (as appropriate):

December 24, 2020

Date:

Winter 2019/2020 Intake

Degree Audit Report

Catalog: 2019/2020

Program: BPM2

Name: Baking and Pastry Arts Management

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: BPM2 - Baking & Pastry Arts Mgmt

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 76.80

Residency Reqmt: 20.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: BPM2.19 Baking and Pastry Arts Management

Major: BPM2

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
SFTY-1067 Food Safety, Smart Serve & First Aid	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-3009 Bake Practical 2	60.00	2.00	
BAKE-1009 Baking & Pastry Arts Theory	45.00	3.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
General Education			
BAKE-3011 Pastry Production	60.00	2.00	

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	
HOSP-3007 Numbers for Hospitality	60.00	4.00	
MGMT-3012 Management Techniques	30.00	2.00	
BAKE-1011 Bread & Yeast Products	60.00	2.00	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
BAKE-1010 Cake Craft	60.00	2.00	

Degree Audit Report

FDMG-1114 Restaurant Production 1 90.00 3.00

Subrequirement: Level 4

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

	Total Hours	Total GE Credits
HOSP-3007 Numbers for Hospitality	60.00	4.00
MGMT-3012 Management Techniques	30.00	2.00
BAKE-1011 Bread & Yeast Products	60.00	2.00
ENTP-3001 Entrepreneurial Spirit	45.00	3.00
BAKE-3011 Pastry Production	60.00	2.00
BAKE-1010 Cake Craft	60.00	2.00

BAKE-5008 Patissier Practical	60.00	2.00
BAKE-5011 Pastry & Confectionery	60.00	2.00
BAKE-5009 Patissier Production	60.00	2.00
BAKE-5004 Patissier Theory	30.00	2.00
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00
FDMG-5003 Food Facility Design	30.00	2.00
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00 **
PLAN-5001 The Main Event	15.00	1.00

Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total GE Credits
BAKE-5008 Patissier Practical	60.00	2.00
BAKE-5011 Pastry & Confectionery	60.00	2.00
BAKE-5009 Patissier Production	60.00	2.00
BAKE-5004 Patissier Theory	30.00	2.00
BAKE-5010 Chocolate & Sugar Artistry	60.00	2.00
FDMG-5003 Food Facility Design	30.00	2.00
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00 **
PLAN-5001 The Main Event	15.00	1.00

FLDP-3021 Baking & Pastry Arts Externship 175.00 4.80

Subrequirement: Gen Ed - Electives

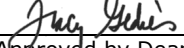
Take 3 General Education Credits - Normally taken in Level 3

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



 Approved By Chair/Manager:



 Approved by Dean:

General Education Approved By(as appropriate):

Decemeber 22, 2020

 Department and Date:

December 22, 2020

 Date:

Date: