
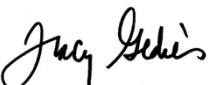




CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Hotel and Resort Management		
Program Number: HMT8	Date Submitted: 3/26/2021	
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 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: 2020-2021	
<i>I have read the reasons for the change and...</i>	<i>Signature and date</i>	
Associate Dean of School (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 April 30, 2021
Dean of Faculty (Affiliate program-impacted by change):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 May 4, 2021
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 checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 May 7, 2021
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 May 5, 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).

As a result of the 2020 Program Review the following changes to the program are being proposed.

1. The current program currently has 11 courses in level 1. This proposal will remove 3 of the courses so that the semester is less overwhelming for students. The content of these courses will be redistributed to other courses in the program.
2. The program was found to be very strong in practical skills, with 3 courses and 255 hours attached to practical experiences in The Chef's Table. The proposal will remove these hours to allow curriculum that is more directly related to the vocational learning objectives of the program.
3. Many of the courses in the current program are shared between multiple programs in the School of Tourism, Hospitality and Culinary Arts. This new program is proposing new courses that will focus on the same topics, but will allow the content to be tailored to the Hotel industry specifically.
4. 5 new courses will be added to the program to replace the hours being removed from the Chef's Table. In Level 2, three new courses are being added: Guest Relations 2, Hotel and Resort Operations 2 and Tourism Recreation and Leisure. Purchasing and Cost control will be added to level 3 and Career Development will be added to level 4. These new courses allow students to explore a broader overview of other areas of hospitality, and services that the industry is providing and ensure that graduates are job ready by graduation.
5. The Global Leadership course in Level 4 is being renamed to meet the objective of the proposed SILEX project. This project will allow students to work directly with industry partners to replicate real world business challenges.

We feel that this new proposed program allows us to meet the learning objectives of the program more consistently in each semester. The hours of the levels and the number of courses in each is now consistent. With the removal of the students and hours associated with the Chef's Table experiential learning, new courses have been added to allow students to explore new and emerging areas of the hospitality sector. This industry has been hit very hard by the affects of COVID and the need for students who have strong foundational skills in customer relations, sales and operations will be important at the industry rebounds.

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) Development for the revised program is currently underway. As soon as Course

Outlines are prepared, our partners can be notified and the program can be remapped as needed. The curriculum is not significantly different, so the impact should be minimal.

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: ___1341___
- ii) Total program hours after proposed change: ___1266___
- 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

Degree Audit Report

Catalog: 2021/2022

Program: HMT8

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

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: HMT7 - Hospitality-Hotel & Resort Sv

Div THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: Mandatory Co-op

Academic Program Requirement

Total Credits: 87.00

Residency Reqmt: 22.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: HMT8.21 Hospitality - Hotel and Resort Services Management

Major: HMT7

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
HOSP-1020 Hotel & Resort Operations	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
HOTL-1014 Guest Relations	45.00	3.00	
BEVR-1026 Beer, Wine & Spirits	45.00	3.00	
DEVL-1049 Career Preparation	30.00	2.00	
SFTY-1075 Food-Safe, Smart Serve & First Aid	15.00	1.00	
COOP-1020 Co-operative Education Employment Prep	6.00	1.00	
FDMG-1115 Service Intro	75.00	5.00	
COMP-1517 Technology for Hospitality	45.00	3.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
FDMG-1144 Food & Beverage Operations	45.00	3.00	
ANTH-1012 Cultural Anthropology	45.00	3.00	**

Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
ACCT-1104 Accounting Fundamentals	45.00	3.00	
HOTL-1015 Front Office	75.00	5.00	
ANTH-1012 Cultural Anthropology	45.00	3.00	**
FDMG-3049 Service Practice	90.00	3.00	
MKTG-1059 Marketing for Tourism & Hospitality	45.00	3.00	

Degree Audit Report

COMM-3080	Comm for Tourism & Hospitality	45.00	3.00
HOSP-3009	Hotel & Resort Operations 2	45.00	3.00
HOTL-3015	Guest Relations 2	45.00	3.00
FDMG-3055	Food & Beverage Operations 2	45.00	3.00
TOUR-1015	Tourism Recreation & Leisure	45.00	3.00
HOTL-1018	Accommodations Management	60.00	3.00

Subrequirement: Level 3

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

	Total Hours	Total Credits	GE
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	
HOTL-3012 Catering & Events	45.00	3.00	
HOTL-5002 Revenue Management	45.00	3.00	
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
MGMT-3103 Organizational Management	45.00	3.00	
HOTL-3016 Purchasing & Cost Control	45.00	3.00	
HOTL-3017 Residence Management	45.00	3.00	
MKTG-1113 Marketing and Social Media	45.00	3.00	

Subrequirement: Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
ECON-3008 Global Economics	45.00	3.00	**
MGMT-3100 Organizational Skills	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	
HOTL-3012 Catering & Events	45.00	3.00	
FINA-3048 Financial Mgmt & Analysis	45.00	3.00	
DEVL-1062 Career Development	45.00	3.00	
HOTL-3018 Strategic Hotel Management	45.00	3.00	
MGMT-3104 Human Resources for Hotel	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

Michelle Giroux

 Approved By Chair/Manager.

April 30, 2021

 Department and Date:

Judy Gehl
Approved by Dean:

Degree Audit Report May 4, 2021

Date:

General Education Approved By(as appropriate):

Date:

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Hospitality - Hotel and Resort Services Management

Program Code: HMT8 (HMT8-THS-20201)

Academic Year: 2020-2021

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Only Display Core Courses:

Level 1										
Course Number	Course Name	1	2	3	4	5	6	7	8	9
BEVR-1026	Beer, Wine & Spirits		G					G		
COMP-1517	Technology for Hospitality						I			
COOP-1020	Co-op Educ. Employment Prep									
DEVL-1049	Career Preparation	†						†		
FDMG-1115	Service Intro	†				†	†	†	†	
HOSP-1020	Hotel & Resort Operations	I						I		
HOTL-1014	Guest Relations	I	I	IB	I	I	I	I	I	I
MATH-1210	Math for Hospitality				I					
SFTY-1075	Food Safe/Smartservice/First Aid					†				†
FDMG-1144	Food & Beverage Operations	I				I	I	I	I	
ANTH-1012	Cultural Anthropology									
WRIT-1042	Reason/Writing 1-Tourism/Hosp									
Level 2										
Course Number	Course Name	1	2	3	4	5	6	7	8	9
FDMG-3048	Service Excellence	B	B			B	B	B	B	B
ACCT-1104	Accounting Fundamentals				I					
COMM-3080	Comm Tourism & Hospitality									
FDMG-3049	Service Practice	B	B			B	B	B	B	B
HOSP-3009	Hotel & Resort Operations 2	I						I		
HOTL-3015	Guest Relations 2	B	B	IB	IB	B	IB	IB	B	B
FDMG-3055	Food & Beverage Operations 2	I				I	I	I	I	
TOUR-1015	Hotel Regreation & Leisure		B	B				B		B
HOTL-1018	Accommodations Management	B	B	IB	BC	B	IB	B	IB	IB
HOTL-1015	Front Office	B	B	IB	BC	B	IB	B	IB	IB
MKTG-1059	Marketing for Tourism/Hosp	B	B	B	B		B	B	B	B
Level 3										
Course Number	Course Name	1	2	3	4	5	6	7	8	9
MGMT-3081	Supervisory Skills	B		B		†			G	†
ENTP-3001	Entrepreneurial Spirit			G	G	G				
FDMG-3050	Service Supervision		G	G	G			G	G	G
FINA-3048	Financial Mgmt & Analysis				B					
HOSP-1021	Sustainable Facilities Mgmt	B	I	C	I	B	C	C	C	C
MGMT-3103	Organizational Management	B				B			B	
HOTL-3016	Purchasing & Cost Control				B	B				
HOTL-3017	Premium Guest Services	B	B			B	B	C	C	B
MKTG-1113	Marketing and Social Media	B	B	B	B		B	B	B	B
HOTL-3012	Catering & Events	IB	IB	IBC	†	IB	IB	IB		IB
HOTL-5002	Revenue Management	I		IBC	IBC	BC	BC	IBC		B
Level 4										
Course Number	Course Name	1	2	3	4	5	6	7	8	9
ECON-3008	Global Economics									
HOSP-5001	Hospitality-HR	G	G	G	B	G	B	B	G	G
HOTL-3013	Global & Premium Service	B	B			B	B	G	G	B
LAWS-3058	Law & Risk Management		B	I	I	C	I	I	I	B
MGMT-3082	Global Hotel Leadership	IBC	IB	IB	†	IB	IBC	IBC	IBC	IBC
HOTL-3012	Catering & Events	IB	IB	IBC	I	IB	IB	IB		IB
FINA-3048	Financial Mgmt & Analysis				B					
DEVL-1062	Career Development	C						C		
MGMT-3104	Houman Resources for Hotel	C	C	C	B	C	B	B	C	C
HOTL-3018	Strategic Hotel Management	B	B			B	B	C	C	B
MGMT-3100	Organizational Skills									
PLAN-5001	The Main Event			G	G			G	G	

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 and products.
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, accessible and healthy hospitality operations.
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-20201)
Academic Year: 2020-2021
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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
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-1075	Food Safe/Smartserve/First Aid					X	X				X	X
FDMG-1144	Food & Beverage Operations	X	X	X	X	X	X	X	X	X	X	X
ANTH-1012	Cultural Anthropology	X	X				X	X	X		X	X
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
FDMG-3048	Service Excellence	X	X	X	X	X	X	X	X	X	X	X
ACCT-1104	Accounting Fundamentals	X		X			X	X			X	X
ANTH-1012	Cultural Anthropology	X	X				X	X	X		X	X
COMM-3080	Comm Tourism & Hospitality	X	X		X	X	X	X	X	X	X	
FDMG-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
HOSP-3009	Hotel & Resort Operations 2	X	X				X		X		X	X
HOTL-3015	Guest Relations 2	X	X		X	X	X	X	X	X	X	X
FDMG-3055	Food & Beverage Operations 2	X	X	X	X	X	X	X	X	X	X	X
TOUR-1015	Hotel Regreation & Leisure	X	X		X	X	X	X	X	X	X	X
HOTL-1018	Accommodations Management	X	X	X	X	X	X	X	X	X	X	X
MKTG-1059	Marketing for Tourism/Hosp	X	X			X	X	X	X	X	X	
Level 3												
Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
MGMT-3084	Supervisory Skills	X	X		X	X	X	X	X	X		X
ENTP-3004	Entrepreneurial Spirit				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-3012	Catering & Events	X	X	X	X	X		X			X	X
MGMT-3103	Organizational Management	X	X		X	X		X		X	X	X
HOTL-3016	Purchasing & Cost Control			X	X	X				X	X	X
HOTL-3017	Premium Guest Sevices	X	X				X	X	X	X	X	X
MKTG-1113	Marketing and Social Media	X	X			X	X	X	X	X	X	
HOTL-5002	Revenue Management	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-5004	Hospitality HR	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	
MGMT-3100	Organizational Skills											
HOTL-3012	Catering & Events	X	X	X	X	X		X			X	X
FINA-3048	Financial Mgmt & Analysis	X	X	X	X					X	X	X
DEVL-1062	Career Development	X	X			X	X	X	X	X	X	X
MGMT-3104	Human Resources for Hotel	X	X		X			X	X	X	X	
HOTL-3018	Strategic Hotel Management	X	X			X		X	X	X	X	
PLAN-5004	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.
11	Take responsibility for one's own actions, decisions and consequences.

Legend

I	Introductory
B	Building
C	Culminating