

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Nutrition and Food Services Management

2019

FNM2 Curriculum Modification for 2020-21

Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

2020

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE" Office of the Registrar

Program Requiring Changes

Program Title: Nutrition and Food Service Management		
Program Number: FNM2	Date Submitted: 11/25/2019	
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: Click here to enter a date.	
<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	<i>Tracy Gedies Jan 15/2020</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>[Signature] 1/23/2020</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>[Signature]</i>
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).

- Removing FDMG-1039 45hr and Adding ANTH-1012 45hr course

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.

- Changing FDMG-1060 institutional Facility Design to MGMT-3099 Facilities Management

We would like to change the name of the course to reflect the content covered in this course. Changes are being made based on PAC and program review.

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): FDMG-1039 has a course fee attached this will be remove and cost will be less for students.

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: 1635
ii) Total program hours after proposed change: 1635
iii) Level(s) in which the proposed change(s) occurs: 2 & 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	Proposed DA Courses	Course Code	Proposed DA Courses	Total Hours	Total Credits
Level 1								
FDMG-1113	Food Preparation 1	90	4		FDMG-1113	Food Preparation 1	90	4
FDMG-1104	Basic Culinary Knowledge	45	3		FDMG-1104	Basic Culinary Knowledge	45	3
SFTY-1067	Food Safety, Smart Serve & First Aid	15	1		SFTY-1067	Food Safety, Smart Serve & First Aid	15	1
BAKE-1021	Bake Practical 1	90	4		BAKE-1021	Bake Practical 1	90	4
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory	15	1
DEVL-1049	Career Preparation	30	2		DEVL-1049	Career Preparation	30	2
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3
MATH-1210	Math for Hospitality	30	2		MATH-1210	Math for Hospitality	30	2
NUTR-1018	Nutrition-Intro	30	2		NUTR-1018	Nutrition-Intro	30	2
TOTAL		390	22		TOTAL		390	22
Level 2								

FDMG-3043	Food Preparation 2	60	2		FDMG-3043	Food Preparation 2	60	2
FDMG-3044	Garde Manger	60	2		FDMG-3044	Garde Manger	60	2
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
FDMG-1114	Restaurant Production 1	90	3		FDMG-1114	Restaurant Production 1	90	3
GEN	ED	45	3		GEN	ED	45	3
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm for Tourism & Hospitality	45	3
FDMG-1039	Dining for Professional Success	45	3	remove, add	ANTH-1012	Cultural Anthropology	45	3
TOTAL		375	40		TOTAL		375	40

Level 3								
NUTR-1015	Field Placement	175	4.8		NUTR-1015	Field Placement	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-1104	Accounting Fundamentals	45	3		ACCT-1104	Accounting Fundamentals	45	3
NUTR-1013	Clinical Documentation	30	2		NUTR-1013	Clinical Documentation	30	2

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

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	2
TOTAL		315	20		TOTAL		315	20
Level 5								
NUTR-3004	Clinical Placement	175	4.8		NUTR-3004	Clinical Placement	175	4.8
FDMG-1060	Institutional Facility Design	40	3	remove				
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
				add	MGMT-3099	Facilities Management	40	3
TOTAL		380	19.8		TOTAL		380	19.8
Level 6								
TOTAL		0	0		TOTAL		0	0

PROGRAM TOTAL 1635 101.8

PROGRAM TOTAL 1635 101.8

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Nutrition and Food Service Management
 Program Code: FNM2 (FNM2-THS-20190)
 Academic Year: 2019-2020
 Date Generated: 12/20/2019 3:14:25 PM
 Only Display Core Courses:

Level 1

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11	12
BAKE-1002	Bake Theory	I											
BAKE-1021	Bake Practical 1	I		I							I		
DEVL-1049	Career Preparation			I	I	I	I				I		
FDMG-1104	Basic Culinary Knowledge	I	I										
FDMG-1113	Food Preparation 1		I	I				I					
MATH-1210	Math for Hospitality									I			
NUTR-1018	Nutrition-Intro	I		I									I
SFTY-1067	Food Safe/Smartserv/First Aid		I										
WRIT-1042	Reason/Writing 1-Tourism/Hosp												

Level 2

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11	12
COMM-3080	Comm Tourism & Hospitality												
FDMG-1064	Purchasing & Menu Planning	I						I	I	I			
FDMG-1114	Restaurant Production 1	I	B	I	B			I			I		
FDMG-3043	Food Preparation 2	I	B	I	B			I			I		
FDMG-3044	Garde Manger		B		B	I		I			I		

Level 3

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11	12
NUTR-1015	Field Placement	B	B	B	B	B		B	B			B	

Level 4

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11	12
ACCT-1104	Accounting Fundamentals									B			
HOSP-1013	Employee Relations		B	B	B	C	C			B	B	B	
NUTR-1011	Science of Food & Nutrition	B		B	B							B	
NUTR-1012	Physiology & Normal Nutrition	B	B	B								B	
NUTR-1013	Clinical Documentation		B	B		B					I		
NUTR-1014	Therapeutic Nutrition	C											
NUTR-3008	Nutrition Therapy Practical	C	C	C		C		B	B	B	B	B	

Level 5

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11	12
FDMG-1060	Institutional Facility Design	B			C			B	B		B		
FDMG-5018	Auditing & Compliance	C		C	C	B	B	B	C		B		
FINA-3038	Finance for Food/Nutrition			B	B			C	B	C	B		

MKTG-3041	Marketing Nutrition		C	C		C	B			C
NUTR-3004	Clinical Placement	C	C	C	B	C	B	C		C
NUTR-3006	Nutrition Screening		C	C		B				C
MGMT-3099	Facilities Management	B			C			B	B	B

Vocational Learning Outcomes

- 1 plan menus to accommodate the nutritional, dietary and medical needs, cultural and religious requirements, and personal preferences of clients.
- 2 manage handling, preparation and service of food to ensure compliance with relevant legislation, policies, procedures, and industry best practices for health, safety, sanitation, quality assurance
- 3 manage nutritional needs of diverse clients in health care and other food service settings in collaboration with or under the direction of health care professionals.
- 4 support others to work professionally and ethically in accordance with industry, organization and legal standards.
- 5 monitor relevant local, national and global trends, emerging technologies, changes to legislation and best practices to enhance work performance and inform the management and delivery of fo
- 6 deliver customer service that anticipates, meets and/or exceeds individual expectations and is consistent with organization standards and objectives.
- 7 contribute to the hiring, coaching, training, scheduling, supervision and performance management of department staff in accordance with human resources, labour relations, workplace health a
- 8 apply industry best practices, financial constraints, and principles of social responsibility and environmental sustainability to inventory management and procurement of goods and services.
- 9 contribute to the analysis of food and nutrition services and operations, and the implementation and evaluation of changes, to support continuous improvement.
- 10 contribute to the planning and administration of budgets consistent with organization objectives and legal requirements for nutrition and food service departments.
- 11 select and use information and industry-specific technologies to enhance individual work performance and the management and delivery of food and nutrition services.
- 12 promote food and nutrition services and healthy living to support marketing plans and the general well-being of clients.

and client satisfaction.

and nutrition services.

and safety, and industry best practices.

COMMS - Essential Employability Skills by Program, Level and Course

Program Name: Nutrition and Food Service Management
 Program Code: FNM2 (FNM2-THS-20190)
 Academic Year: 2019-2020
 Date Generated: 12/20/2019 3:16:50 PM

Level 1

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
BAKE-1002	Bake Theory		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	X
FDMG-1104	Basic Culinary Knowledge			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	
NUTR-1018	Nutrition-Intro	X	X			X			X	X	X	
SFTY-1067	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
COMM-3080	Comm Tourism & Hospitality	X	X	X	X	X	X	X	X	X	X	
FDMG-1039	Dine for Professional Success	X	X				X	X	X	X	X	
FDMG-1064	Purchasing & Menu Planning	X	X	X			X		X	X	X	
FDMG-1114	Restaurant Production 1	X	X	X	X			X	X	X	X	
FDMG-3043	Food Preparation 2	X	X	X	X	X	X	X	X	X	X	
FDMG-3044	Garde Manger	X	X	X			X		X	X	X	
ANTH-1012	Cultural Anthropology	X	X				X	X	X	X	X	

Level 3

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
NUTR-1015	Field Placement	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
ACCT-1104	Accounting Fundamentals	X	X			X	X			X	X	
ANTH-1002	The Anthropology of Gastronomy	X				X	X		X			
HOSP-1013	Employee Relations	X	X	X	X		X	X	X	X	X	
NUTR-1011	Science of Food & Nutrition	X	X			X	X	X	X	X	X	
NUTR-1012	Physiology & Normal Nutrition	X	X	X				X	X	X	X	
NUTR-1013	Clinical Documentation	X	X	X	X	X	X		X	X	X	
NUTR-1014	Therapeutic Nutrition	X	X	X	X			X	X	X	X	
NUTR-3008	Nutrition Therapy Practical	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
FDMG-1060	Institutional-Facility-Design	X	X		X	X	X	X	X	X	X	
FDMG-5018	Auditing & Compliance	X	X	X	X	X	X		X	X	X	
FINA-3038	Finance for Food/Nutrition	X	X	X	X	X	X		X	X	X	
MKTG-3041	Marketing Nutrition	X	X			X	X	X	X	X	X	
NUTR-3004	Clinical Placement	X	X				X		X	X	X	
NUTR-3006	Nutrition Screening	X	X	X	X			X	X	X	X	
MGMT-3099	Facilities Management	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.

Degree Audit Report

Catalog: 2020/2021

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, Hospitality & Culinary Arts
Co-Op Indicator: N/A	

Academic Program Requirement

Total Credits: 84.60	Residency Reqmt: 22.00
GPA Requirement: 2.00	Residency Reqmt GPA: 2.00
Minimum Grade: D	

Academic Requirement: FNM2.20 Nutrition and Food Service Management

Major: FNM1
Grade Scheme: LG2
Minimum GPA: 2.00
Minimum Grade:

Subrequirement: Level 1

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	
FDMG-1113	Food Preparation 1	90.00	4.00	
FDMG-1104	Basic Culinary Knowledge	45.00	3.00	
SFTY-1067	Food Safety, Smart Serve & First Aid	15.00	1.00	
BAKE-1021	Bake Practical 1	90.00	4.00	
BAKE-1002	Bake Theory	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	
NUTR-1018	Nutrition-Intro	30.00	2.00	

Subrequirement: Level 2

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

		Total Hours	Total Credits	
FDMG-3043	Food Preparation 2	60.00	2.00	
FDMG-3044	Garde Manger	60.00	2.00	
FDMG-1064	Purchasing & Menu Planning	30.00	2.00	
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	
remove: FDMG-1039	Dining for Professional Success	45.00	3.00	**
FDMG-1114	Restaurant Production 1	90.00	3.00	
<i>Add: ANTH-1012</i>	<i>Cultural Anthropology</i>	<i>45.00</i>	<i>3.00</i>	

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

		Total Hours	Total Credits	
NUTR-1015	Field Placement	175.00	4.80	

Subrequirement: Level 4

Take all of the following Mandatory Courses:

Degree Audit Report

		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	
ACCT-1104	Accounting Fundamentals	45.00	3.00	
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	

Subrequirement: Level 5

Take all of the following Mandatory Courses:


		Total Hours	Total Credits	GE
NUTR-3004	Clinical Placement	175.00	4.80	
<i>removed</i> 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	
<i>add</i> Facilities Mgmt - 3099	<i>Facilities Mgmt</i>	<i>40.00</i>	<i>3.00</i>	

Subrequirement: Gen Ed - Electives

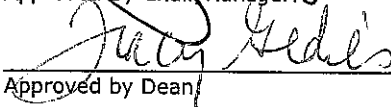
Take 3 General Education Credits - Normally taken in Level 2

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



 Approved by Dean

THS Dec 4 2019

 Department and Date:

Dec 11/19

 Date:

General Education Approved By(as appropriate):

Date:

