

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Nutrition and Food Services Management

2021

FNM2 Curriculum Modification for 2022-23




Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Nutrition and Food Service Management		
Program Number: FNM2	Date Submitted: 12/1/2021	
Dean responsible for program: Susan Cluett	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 type="checkbox"/> W <input type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2022/23	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2/3/2020	
<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	 November 19, 2021
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 November 25, 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 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	 December 2, 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), Appendix B and amend SDAR (Refer to Appendix C).

2.0

Change NUTR-3004 Clinical Placement course name to FLDP-3049 Nutrition Practicum.

This change is to reflect definitions of experiential learning as outlined in Fanshawe College policy A118: Academic Off-Campus Experiential Learning, Addendum B: Protocol B: Characteristics of Off-Campus Experiential Learning Models. Clinical Placement defined as ‘activities in which students are continually supervised directly by college staff or individuals working on behalf of the college.’ NUTR-3004 Clinical Placement as currently offered fails to meet the following components of the policy definition: work directly supervised by college faculty, students placed in position by college, and academic prerequisites for participation in experiential component. This course does fit the policy definition of a practicum. The policy defines practicum as ‘activities in which college staff do not directly supervise students and for which college staff undertake one or more of the following activities: make a periodic site visit, ensure that assignments given to students and work being done by students are suitable to the program, monitor student progress, address problems encountered by students and evaluate student performance.’

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): Fanshawe College Policy

2.2 Does the change support the College’s Strategic Framework (mission, vision, values)?

- Yes
- No (If no, please explain): This change is to meet definitions outlined in College Policy.

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, 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: _____1485_____
- ii) Total program hours after proposed change: _____1485_____
- iii) Level(s) in which the proposed change(s) occurs: ___FNM2.5_____

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

- Yes
- No (If no, please explain) The 175 hour placement brings the total program hours above the hours of a typical diploma.

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 – 120 to 200 hours

Degree Audit Report

Catalog: 2022/2023

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, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 83.60

Residency Reqmt: 21.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: FNM2.22 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	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	
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	GE
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	
ANTH-1012 Cultural Anthropology	45.00	3.00	**
FDMG-1114 Restaurant Production 1	90.00	3.00	

Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
NUTR-1015 Field Placement	175.00	4.80	

Degree Audit Report

Subrequirement: Level 4

Take all of the following Mandatory Courses (MINIMUM GRADE C):

	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 (MINIMUM GRADE C):

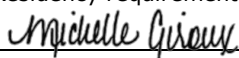
	Total Hours	Total Credits	GE
NUTR-3004 Clinical Placement	175.00	4.80	
FLDP-3049 Nutrition Practicum	175.00	4.80	
MKTG-3041 Marketing Nutrition	45.00	3.00	
FDMG-5018 Auditing & Compliance	40.00	3.00	
FINA-3038 Finance for Food & Nutrition Management	40.00	3.00	
NUTR-3006 Nutrition Screening	40.00	3.00	
MGMT-3099 Facilities Management	40.00	3.00	

Subrequirement: Gen Ed - Electives

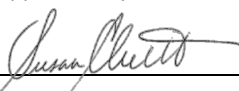
Take 3 General Education Credits - Normally taken in Level 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 21 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):

November 19, 2021

Department and Date:

November 25, 2021

Date:

Date:

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Nutrition and Food Service Management
 Program Code: FNM2 (FNM2-THS-20212)
 Academic Year: 2021-2022
 Date Generated: 11/15/2021 4:15:20 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	
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
ANTH-1012	Cultural Anthropology	I		I					I			I	
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			I		
FDMG-3043	Food Preparation 2	I	B	I	B		I	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									I			
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-5018	Auditing & Compliance	C		C	C	B	B	B	C		B		
FINA-3038	Finance for Food/Nutrition			B	B			C	B	C	B		
MGMT-3099	Facilities Management	B			C			B	B		B		
MKTG-3041	Marketing Nutrition		C	C		C	B						C
NUTR-3004	Clinical Placement	C	C	C	B	C	B		C		C	B	
FLDP-3049	Nutrition Practicum	C	C	C	B	C	B		C		C	B	
NUTR-3006	Nutrition Screening		C	C		B					C	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 and client satisfaction.
- 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 food and nutrition services.
- 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 and safety, and industry best practices.
- 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.

Legend

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

COMMS - Essential Employability Skills by Program, Level and Course

Program Name: Nutrition and Food Service Management
 Program Code: FNM2 (FNM2-THS-20212)
 Academic Year: 2021-2022
 Date Generated: 11/15/2021 4:10:35 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	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	
NUTR-1018	Nutrition-Intro	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
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-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	
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	

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	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	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	
NUTR-1012	Physiology & Normal Nutrition	X		X					X	X	X	X	
NUTR-1013	Clinical Documentation	X	X	X	X		X	X		X	X		
NUTR-1014	Therapeutic Nutrition	X	X	X	X	X			X	X	X	X	
NUTR-3008	Nutrition Therapy Practical	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-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	
MGMT-3099	Facilities Management	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	X	
FLDP-3049	Nutrition Practicum	X	X					X	X	X	X	X	
NUTR-3006	Nutrition Screening	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