






# CURRICULUM MODIFICATION REQUEST FORM

## COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

### Program Requiring Changes

Program Title: Culinary Management		
Program Number: CLM4	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 checked="" 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: 2016	
<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	 <b>December 22, 2020</b>
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 <b>December 22, 2020</b>
Dean of Faculty (Affiliate program-impacted by change):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 <b>December 24, 2020</b>
Senior Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 <b>February 10, 2021</b>
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 <b>February 10, 2021</b>
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.

In addition, PLAN-5001 – The Main Event will not be offered due to the practical nature of this course. This will reduce the hours of Level 4 by 15 hours.

**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 are deferred due 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

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 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: \_\_\_1585\_\_\_  
 ii) Total program hours after proposed change: \_\_\_1570\_\_\_  
 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)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2100 hours
<b>Graduate Certificate</b> - 600 hours	<b>DOAA</b> - less than 200 hours

## Degree Audit Report

**Catalog:** 2020/2021

<b>Program:</b> CLM4	<b>Name:</b> Culinary Management
<b>Department:</b> THS - Tourism, Hospitality & Cul.	
<b>Academic Level:</b> PS	
<b>CCD:</b> 8 - 4AcadSem/1200-1400hrs	
<b>Credential:</b> Ontario College Diploma	
<b>Grade Scheme:</b> LG2	
<b>Major:</b> CLM4 - Culinary Management	<b>Div:</b> THS - Tourism, Hospitalit & Culinary Arts
<b>Co-Op Indicator:</b> N/A	

**Academic Program Requirement**

<b>Total Credits:</b> 80.30	<b>Residency Reqmt:</b> 21.00
<b>GPA Requirement:</b> 2.00	<b>Residency Reqmt GPA:</b> 2.00
<b>Minimum Grade:</b> D	

**Academic Requirement:** CLM4.19 Culinary Management

**Major:** CLM4  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.00  
**Minimum Grade:**

**Subrequirement:** Level 1

Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-1113 Food Preparation 1	90.00	4.00	
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	
FDMG-1114 Restaurant Production 1	90.00	3.00	

**Subrequirement:** Level 2

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

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
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	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

**Subrequirement:** Level 3 - Externship

Take the following Mandatory Course:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
-			
FDMG-3001 Externship 1	175.00	4.80	

ENTP-3001 Entrepreneurial Spirit	45.00	3.00
FDMG-5003 Food Facility Design	30.00	2.00

### Degree Audit Report

HOSP-3007 Numbers for Hospitality	60.00	4.00
FDMG-3038 Food & Wine Dynamics	30.00	2.00
FDMG-3046 Artisanal Cuisine	60.00	2.00

**Subrequirement: Level 4**

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
FDMG-5003 Food Facility Design	30.00	2.00	
HOSP-3007 Numbers for Hospitality	60.00	4.00	
FDMG-3038 Food & Wine Dynamics	30.00	2.00	
FDMG-3046 Artisanal Cuisine	60.00	2.00	
MGMT-3012 Management Techniques	30.00	2.00	
FDMG-5019 Culinary Knowledge-Adv	45.00	3.00	
FDMG-3045 Contemporary Cuisine	60.00	4.00	
FDMG-5022 Chef's Table	60.00	4.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	

**Subrequirement: Level 5**

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MGMT-3012 Management Techniques	30.00	2.00	
PLAN-5001 The Main Event	15.00	1.00	
FDMG-5019 Culinary Knowledge-Adv	45.00	3.00	
FDMG-3045 Contemporary Cuisine	60.00	4.00	
FDMG-5022 Chef's Table	60.00	4.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**
FDMG-3001 Externship 1	175.00	4.80	

**Subrequirement: Add'l Requirement**

Take all of the following Mandatory Courses - Usually taken in ~~Levels 4 and 5~~ **Levels 3 & 4**

	Total Hours	Total Credits	GE
BAKE-3010 Cafe Production	60.00	2.00	
FDMG-3047 Restaurant Production 2	105.00	3.50	

**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

*Michelle Giroux*

Approved By Chair/Manager:

*Judy Goh's*

Approved by Dean:

*Alvick*

General Education Approved By(as appropriate):

**Degree Audit Report**

December 22, 2020

Department and Date:

December 22, 2020

Date:

December 24, 2020

Date: