

## Items approved by Education Council April 5, 2018

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### Business, Culinary and Commercial Aviation Programs

#### Pastry Arts Certificate

##### Program revision

##### Rationale:

Changes were made to meet both the ITA standards and to reduce confusion in course numbering and sequencing. A Co-op has also been added to the program and is a graduation requirement.

##### Calendar description:

This 50 week (1600 hour) certificate program includes all the craft skills needed to work as a professional Baker/Patisserie, as outlined in the National Occupation Analysis for Baker Level 1. The program also includes a Co-op, providing an opportunity to experience and learn in a dynamic industry based environment.

The initial modules focus on workplace safety and organization, ingredient and finished product knowledge. This is followed by the making of breads, cakes and pastries in all their various forms from cookies to wedding cakes, pies to artisan sourdough bread and chocolate soufflé to pieces montees. This program focuses on the wealth of farm-to-table opportunities afforded by the Okanagan region, emphasizing the use of local products including premium wines, beer and spirits, both as ingredients and as beverages paired with the finished dessert or baked goods. Locally grown herbs, fruits and vegetables, organically grown grains and in-house milling are regional features of the program.

Successful graduates will be ready for employment in any of the various settings where baked goods are required, from care homes and camps, to specialty bakeries, fine dining restaurants, hotels, resorts and cruise ships. Self-employment is also a popular option.

##### Course changes:

BAKP 111	Current	Theoretical Exam	6
Outline	This exam covers all the curriculum for this level		

Student Assessment		A minimum 70% is required to achieve a passing grade	
BAKP 111	New	Theoretical Exam 1	15
Outline		This exam covers all the curriculum for this level	
Student Assessment		A minimum 70% is required to achieve a passing grade	
BAKP 104	Current	Pastries	120
Outline		This module introduces the students to pastry work and includes scratch preparation of short, choux and puff doughs and the fabrication of related products, including tarts, eclaires and strudels.	
Student Assessment		Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>	
BAKP 104	New	Pastries 1	90
Outline		This module introduces the students to pastry work and includes scratch preparation of short, choux and puff doughs and the fabrication of related products, including tarts, eclaires and strudels.	
Student Assessment		Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>	

BAKP 105-Current		Creams	120
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Outline	This module covers the subject in depth, every type of cream dessert is taught including mousses, baked and stirred creams, Cheesecakes, gelatin set, curds and sauces.		
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>		
BAKP 105- New		Creams	60
Outline	This module covers the subject in depth, every type of cream dessert is taught including mousses, baked and stirred creams, cheesecakes, gelatin set, curds and sauces.		
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>		
BAKP 107- Current		Yeast Goods	120
Outline	The module introduces the students to the theory in bread making through the application of fermentation techniques in the production of single stage and sponge and dough products.		
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>		
BAKP 107- New		Yeast Goods	98
Outline	The module introduces the students to the theory in bread making through the application of fermentation techniques in the production of single stage and sponge and dough products.		
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>		
BAKP 109- Current		Buffet Design 1	12
Outline	This module prepares the student to plan and execute a high-end dessert buffet for 100 covers.		
Student	Students assessment will be based on their participation in the planning		

Assessment	and execution of the event.
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BAKP 109- New	Buffet Design	30
Outline	This module prepares the student to plan and execute a high-end dessert buffet for 100 covers.	
Student Assessment	Students assessment will be based on their participation in the planning and execution of the event.	
BAKP 112- New	Savory Baking and Skills	60
Outline	This module covers knife skills, terminology, savory baking and basic savory kitchen skills.	
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>	
BAKP 113- New	Frozen Desserts	30
Outline	This module covers ice cream, gelato, granites, frozen yogurt, parfaits, sorbets and sherbets, both production and service.	
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>	
BAKP 114- New	Plated Desserts 1	60
Outline	This module builds on concepts already taught in the previous classes, concentrating on the elements of visual presentation and textural complexity for individual plated desserts.	
Student Assessment	These skills are assessed on a continuous basis as subsequent topics are covered and again during the practical and theoretical exams at all levels. <b>A minimum of 70% is required in both theory and practical in order to achieve a passing grade</b>	
BAKP 115- New	Pastries 2	60

Outline	This module continues the work done in Pastries 1 and focuses on specialty tarts.
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>

BAKP 116- New	Cakes and Tortes	30
Outline	This module continues the work done at the previous level in cakes, specializing in pound cakes, traditional fruit cakes and birthday cakes.	
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>	
BAKP 117- New	Viennoiserie	30
Outline	This module continues the work already covered in previous modules and specializes in high quality laminated goods including croissants, danish and brioche.	
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a pass</b>	
BAKP 118- New	Beverage Pairing	22
Outline	This module covers the use of local wine, beer and spirits as ingredients and as pairing; students will be expected to create a unique dessert paired with a local wine, beer, cider or spirit.	
Student Assessment	Students assessment is made based on a finished dessert of the students choice. <b>A minimum of 70% is required to achieve a passing grade</b>	
BAKP 119- New	Plated Desserts 2	30
Outline	This module builds on concepts already taught in the previous level, concentrating on the elements of visual presentation and textural complexity for individual plated desserts.	
Student	These skills are assessed on a continuous basis as subsequent topics are	

Assessment	covered and again during the practical and theoretical exams at all levels. <b>A minimum of 70% is required in both theory and practical in order to achieve a passing grade</b>
BAKP 120- New	<b>Friandise</b> 60
Outline	This module covers various types of petite four, marzipan fruits, chocolate truffles and molded chocolates are included.
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a passing grade.</b>

BAKP 121- New	<b>Celebration Cakes</b> 30
Outline	This module continues the cake work already covered and specializes in wedding cake design using royal icing and rolled fondant. Students will be expected to design and produce a wedding cake.
Student Assessment	Student assessment is based on a finished cake of the students choice. <b>A minimum 70% is required in order to achieve a passing grade.</b>
BAKP 122- New	<b>Center Pieces</b> 60
Outline	This module covers techniques that will enable the students to produce a center piece suitable for buffet presentation.
Student Assessment	Student assessment is based on a finished center-piece of the students choice. <b>A minimum of 70% is required to achieve a passing grade</b>
BAKP 123- New	<b>Artisan Breads</b> 68
Outline	This module builds on the skills already learned in previous levels, it focuses on traditional sourdough bread production.
Student Assessment	Student assessment is by means of quizzes, homework assignments, continuous practical assessments during the course and a theoretical and practical exam upon completion of the program. <b>A minimum of 70% required in practical and theory to achieve a passing grade.</b>
BAKP 124- New	<b>Buffet Design 2</b> 45

Outline	This module builds on skills already learned in previous levels. The students will plan and execute a high end dessert buffet to include appropriate center pieces and french pastries.
Student Assessment	Student assessment will be based on their participation in the planning and execution of the event. <b>A minimum of 70% is required to achieve a passing grade.</b>
BAKP 125- New	<b>Practical Exam 2</b> 30
Outline	This is a timed exercise where students are expected to demonstrate competencies in advanced technique by producing artisan breads and plated desserts to include a selection of friandise.
Student Assessment	Student assessment will be carried out by the instructor assisted by industry professionals. <b>A combined overall minimum of 70% is required in order to achieve a passing grade.</b>

BAKP 126- New	<b>Theoretical Exam 2</b> 22
Outline	This exam is based on all of the curriculum covered so far at all levels.
Student Assessment	<b>A minimum of 70% is required to achieve a passing grade.</b>
BAKP 150- New	<b>Co-op</b> 400
Outline	A 10 week Co-op Student placement in the industry introduces students to dynamic work environments.
Student Assessment	Students will be assessed on workplace performance and submit a personal portfolio to the instructor upon completion.

**Program table:**

Old Model			New Model		
Course #	Course Name	Hours	Course #	Course Name	Hours
BAKP 101	Occupational skills	120	BAKP 101	Occupational Skills	120
BAKP 102	Basic Techniques	42			

BAKP 103	Quick Breads	60	BAKP 103	Quick Breads	60
BAKP 104	Pastries	120	BAKP 105	Creams	60
BAKP 105	Creams	120	BAKP 104	Pastries 1	90
BAKP 106	Cakes	60	BAKP 106	Cakes	60
BAKP 107	Yeast Goods	120	BAKP 107	Yeast Goods	98
BAKP 108	Hot Desserts	30	BAKP 113	Frozen Desserts	30
BAKP 109	Buffet Design	12	BAKP 114	Plated Desserts 1	60
BAKP 110	Practical Exam	30	BAKP 109	Buffet Design 1	30
BAKP 111	Theoretical Exam	6	BAKP 112	Savory Baking	60
			BAKP 110	Practical Exam 1	30
BAKP 201	Pastries	60	BAKP 111	Theoretical Exam 1	15
BAKP 202	Cakes and Tortes	30	BAKP 118	Beverage Pairing	22
BAKP 203	Frozen Desserts	18	<b>BAKP 150</b>	<b>Pastry Arts Coop</b>	<b>400</b>
BAKP 204	Plated Desserts	30	BAKP 115	Pastries 2	60
BAKP 205	Viennoiserie	30	BAKP 116	Cakes and Tortes	30
BAKP 206	Regional Breads	24	BAKP 117	Viennoiserie	30
BAKP 207	Centre Pieces	18	BAKP 119	Plated Desserts 2	30
BAKP 208	Buffet Design	12	BAKP 120	Friandise	60
BAKP 209	Practical Exam	12	BAKP 121	Celebration Cakes	30
BAKP 210	Theoretical Exam	6	BAKP 122	Center Pieces	60
			BAKP 123	Artisan Breads	68
			BAKP 124	Buffet Design 2	45
			BAKP 125	Practical Exam-2	30
			BAKP 126	Theoretical Exam-2	22
BAKP 301	Organics/Healthy Goods	42			
BAKP 302	Farm to Table	12			
BAKP 303	Beverage pairing	18			
BAKP 304	Friandise	30			
BAKP 305	Celebration Cakes	42			
BAKP 306	Centerpieces	24			
BAKP 307	Artisan Breads	42			
BAKP 308	Buffet Design	12			
BAKP 309	Practical Exam	12			
BAKP 310	Theoretical Exam	6			
				Total:	1600
		1200		Excludes Coop Hours	1200

**Implementation date:** January 2019

**Costs:** 390.00 co-op fees

### **Course deletions**

BAKP 102 - Basic Techniques, BAKP 108 – Hot Desserts, BAKP 201 – Pastries, BAKP 202 – Cakes and Tortes, BAKP 203 – Frozen Desserts, BAKP 204 – Plated Desserts, BAKP 205 – Viennoiserie, BAKP 206 – Regional Breads, BAKP 207 – Center pieces, BAKP 208 – Buffet Design, BAKP 209 – Practical Exam, BAKP 210 – Theoretical Exam, BAKP 301 – Organic/Healthy Food, BAKP 302 – Farm to Table, BAKP 303 – Beverage Pairing, BAKP 304 – Friandise, BAKP 305 – Celebration Cakes, BAKP 306 – Center Pieces, BAKP 307 – Artisan Breads, BAKP 308 – Buffet Design, BAKP 309 – Practical Design and BAKP 310 – Theoretical Exam.

### **Rationale:**

Pastry Arts is composed of courses to satisfy the ITA curriculum for Baker level 1. As Baker Level 2 and 3 are planned additions to our program, reconfiguring the courses and course number is required to lessen any potential confusion.

**Implementation date:** January 2020

## **Arts and Foundational Programs**

### **PSYC 320 – 3 – 3      Applied Developmental Psychology**

#### **New course**

#### **Rationale:**

Applied developmental psychology will meet the demand for 3rd year electives for degree programs. In the future, Applied Developmental Psychology may be a core course in an Applied Community Psychology or Applied Health Psychology degree proposal.

#### **Calendar description:**

Applied developmental psychology applies the theories, methods, and research findings of developmental psychology to contemporary social, developmental, and educational issues. Topics examined during the course may include prenatal health, parenting practices, child abuse, daycare, education, peer relations, substance abuse, sexuality, delinquency, and psychopathology. Prior introductory coursework in Research Methods and Developmental Psychology would be beneficial for prospective students.

**Prerequisites:** PSYC 111 & PSYC 121.

**Implementation date:** May 2018

**Costs:** n/a

### **GSWS 201 – 3 – 3      Gender, Justice, Resistance**

#### **New course**

#### **Rationale:**

This course was offered as GSWS 295: Current Topics in Women's Studies for two years. Student interest has proven to be quite high.

#### **Calendar description:**

Gender, Justice, Resistance studies historical and contemporary sites of global social organizing and activism. We will consider the ways that feminist theories and feminist practice influence social change and resistance movements. Learners will study contemporary intersectional feminist theory in order to better understand roles and interactions in our own social environments.

**Prerequisites:** GSWS 100 or permission of the department

**Implementation date:** May 2018

**Costs:** Any costs must come from existing budget.

### **EESC 121 – 3 – 3      Natural History of the Earth**

#### **Course revision:**

- Prerequisites

#### **Rationale:**

Content from EESC 111 or EESC 200 is not required for the successful completion of this course, therefore these prerequisites should be removed.

**Prerequisites:**

	<b>Current</b>	<b>Proposed</b>
<b>Prerequisites</b>	EESC 111 or EESC 200	none

**Implementation date:** September 2018

**Costs:** n/a

**Associate of Arts**

**Program revision**

- Graduation requirements
- Addition of courses
- Program outline

**Rationale:**

- To recognize GEOG 270 in the list of courses recognized as statistics only for the purposes of the Environmental Studies emphasis in the Associate of Arts Degree program.

**Program description:**

- No change to existing information in the calendar

**Graduation Requirements:**

**Environmental Studies Emphasis Revision**

**Existing:** Of the three (3) credits of MATH, COSC or STAT and for purposes of the Associate of Arts Degree, students must select from the following:

MATH 111, MATH 112, MATH 120\*, MATH 122, MATH 160\*, STAT 121, STAT 124, COSC 111, COSC 121, COSC 122, COSC 180, SOCI 271\*, PSYC 270

Students should consult the BCCAT transfer guide and the calendar of their destination institution to determine whether the courses indicated with a \* will be granted transfer credit and will be accepted for credit toward a Bachelor of Arts degree.

**Proposed:** Of the three (3) credits of MATH, COSC or STAT and for purposes of the Associate of Arts Degree, students must select from the following:

MATH 111, MATH 112, MATH 120\*, MATH 122, MATH 160\*, STAT 121, STAT 124, COSC 111, COSC 121, COSC 122, COSC 180, SOCI 271\*, PSYC 270, **GEOG 270\*\***

Students should consult the BCCAT transfer guide and the calendar of their destination institution to determine whether the courses indicated with a \* will be granted transfer credit and will be accepted for credit toward a Bachelor of Arts degree.

\*\*Students should note that GEOG 270 meets the MATH, COSC or STAT equivalency only for the Environmental Studies Emphasis of the Associate of Arts.

**Implementation date:** September 2018

**Costs:** n/a

**Associate of Arts**

**Program revision**

- Graduation requirements
- Addition of courses
- Program description

**Rationale:**

- To add a Geography emphasis to the Associate of Arts Degree Program.
- To recognize GEOG 270 in the list of courses recognized as statistics only for purposes of the Geography emphasis in the Associate of Arts Degree program.

**Program description:**

To add an Associate of Arts Geography emphasis to the existing programs.

**Geography Emphasis:**

As a means of satisfying all of the requirements outlined above for an Associate of Arts Degree, students must complete specific Geography and Earth and Environmental Science courses and a breadth of 200-level arts courses. Specifically, as part of the Associate of Arts Degree requirements, students must complete:

**Geography emphasis- New emphasis**

Six (6) credits of introductory Human Geography (one of the following pairs):

GEOG 128 Human Geography: Space, Place and Community

GEOG 129 Human Geography: Resources, Development and Society

or

GEOG 117 Introduction to Human Geography I

GEOG 127 Introduction to Human Geography II

Any four 200 level or higher Geography courses

**Graduation requirements:**

**Existing:**

N/A

**Proposed:**

Of the three (3) credits of MATH, COSC or STAT and for purposes of the Associate of Arts Degree, students must select from the following:

MATH 111, MATH 112, MATH 120\*, MATH 122, MATH 160\*, STAT 121, STAT 124, COSC 111, COSC 121, COSC 122, COSC 180, SOCI 271\*, PSYC 270, GEOG 270\*\*

Students should consult the BCCAT transfer guide and the calendar of their destination institution to determine whether the courses indicated with a \* will be granted transfer credit and will be accepted for credit toward a Bachelor of Arts degree.

\*\*Students should note that GEOG 270 meets the MATH, COSC, or STAT equivalency only for the Geography emphasis of the Associate of Arts.

**Implementation date:** September 2018

**Costs:** n/a