
Items Approved by Education Council November 5, 2020

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world. The topics include career exploration, communication skills, personal awareness, living skills, job search, interpersonal skills, and career management.

Education and Career Planning involves the development of a broad range of foundation skills. Of the nine skill areas listed, 1 and 2 are considered mandatory, as well as five of the remaining seven.

Mandatory Skills

1. Education and Career Exploration Skills

Students will:

- analyze current labour market and future trends
- investigate and develop a personal network
- undertake occupational and educational research
- identify available funding supports
- apply personal values, strengths, skills and interests to optional career paths
- recognize entrepreneurial options
- investigate and utilize work-related community resources
- familiarize themselves with student support services
- use a fluid process of goal setting for educational and career planning

2. Communication Skills

Students will:

- identify and practice active listening skills in a variety of situations
- demonstrate a knowledge of the range of effective speaking strategies
- extract, assess and exchange information using visual and electronic media
- recognize diverse cultural styles of communication
- identify and interpret non-verbal communication
- develop and apply effective writing processes in a variety of contexts
- develop self-awareness of personal qualities, values, interests and abilities
- apply critical thinking skills

Additional Skills (complete 5 of 7)

3. Personal Awareness Skills

Students will:

- recognize that self-esteem is a lifelong process

4. *Living Skills*

Students will:

- design and implement a personal budget
- formulate financial planning for the future
- investigate nutrition and impact on personal health
- assess personal wellness
- investigate and utilize community resources
- strengthen personal

develop strategies and attitudes to maintain employment
identify workplace ethics

8. Study Skills

Students will:

recognize how personal learning style affects perception and processing information

develop strategies to effectively work in all learning styles

identify and practice active reading skills necessary to gather information

develop and apply effective note-taking strategies

identify strategies for effective time management

identify and use a variety of memory techniques and strategies

perform tasks in word processing

describe student responsibilities itiv7s-4(op4 0.23/ 0 1 95rg0.216 0.224 0.23JETQq0.00000912 0 612 792 reW* nG

Continuing Studies

Audio Engineering and Music Production Certificate

Program revision:

Admission requirements

Rationale:

Due to advances in basic digital literacy of the students applying to this certificate, the computer fundamental admission requirement is no longer necessary to predict success in the certificate and is administratively cumbersome for students and admissions employees. For students who want to refresh their computer skills OC will recommend they take the online computer fundamentals course available

Admission requirements:

Existing

Proposed

Medical Device Reprocessing Certificate

Program revision:

Admission requirements

Rationale:

Due to advances in basic digital literacy of the students applying to this certificate, the computer fundamental admission requirement is no longer necessary to predict success in the certificate and is administratively cumbersome for students and admissions employees. For students who want to refresh their computer skills OC will recommend they take the online computer fundamentals course available

Admission requirements:

Existing	Proposed
<p>B.C. Secondary school graduation, or equivalent, or 19 years of age and out of secondary school for at least one year as of the first day of classes. English 12 with minimum 60% or alternatives. A minimum grade of 60% in Computer Fundamentals or equivalent (a minimum grade of 60% in the Okanagan College's Continuing Studies Computer Fundamentals challenge test.) CPR Level C no more than 12 months before admission One of Occupational First Aid Level 1 or Standard First Aid no more than 12 months before admission Applicants must undergo a medical screening to determine any pre-existing medical conditions that could be compromised by working in this field. Evidence of an Ishihara colour test that indicates no colour blindness. Up-to-date Immunization Record based on vaccinations listed below (prior to starting MEDR 119 - Practicum). Please provide a photocopy of your completed immunization record; this record will be kept in your student file. Applicants are advised that, if they choose not to complete this recommended immunization schedule, any outbreak of an infectious disease can have serious implications for their practice experience because of a requirement by the Health Authority that all those not immunized remain outside of the practice area. Tetanus and Diphtheria Toxoid (Td) - Booster doses of Td are recommended every 10 years, or as a minimum at least once during adult life. Measles Vaccine - If born between 1957 and 1970, you should have proof of two live measles vaccinations, documentation of physician-diagnosed measles or laboratory evidence of immunity. If you already received one dose of measles vaccine, a second dose of vaccine is recommended and is given as a Measles Mumps (MMR) vaccine. Polio Vaccine - Primary immunization with inactivated poliomyelitis vaccine (IPV) is indicated for all who have not had a primary course of poliovirus vaccine (OPV or IPV). If you have not been given a full primary course, you should have the series completed with IPV regardless of the</p>	<p>B.C. Secondary school graduation, or equivalent, or 19 years of age and out of secondary school for at least one year as of the first day of classes. English 12 with minimum 60% or alternatives. CPR Level C no more than 12 months before admission One of Occupational First Aid Level 1 or Standard First Aid no more than 12 months before admission Applicants must undergo a medical screening to determine any pre-existing medical conditions that could be compromised by working in this field. Evidence of an Ishihara colour test that indicates no colour blindness. Up-to-date Immunization Record based on vaccinations listed below (prior to starting MEDR 119 - Practicum). Please provide a photocopy of your completed immunization record; this record will be kept in your student file. Applicants are advised that, if they choose not to complete this recommended immunization schedule, any outbreak of an infectious disease can have serious implications for their practice experience because of a requirement by the Health Authority that all those not immunized remain outside of the practice area. Tetanus and Diphtheria Toxoid (Td) - Booster doses of Td are recommended every 10 years, or as a minimum at least once during adult life. Measles Vaccine - If born between 1957 and 1970, you should have proof of two live measles vaccinations, documentation of physician-diagnosed measles or laboratory evidence of immunity. If you already received one dose of measles vaccine, a second dose of vaccine is recommended and is given as a Measles Mumps (MMR) vaccine. Polio Vaccine - Primary immunization with inactivated poliomyelitis vaccine (IPV) is indicated for all who have not had a primary course of poliovirus vaccine (OPV or IPV). If you have not been given a full primary course, you should have the series completed with IPV regardless of the interval since the last dose. Booster doses of IPV are not required in Canada.</p>

before the date of application (or evidence of an
appropriate follow-up if the test was positi

Dental Office Administrative Assistant Certificate

Program revision:

Admission requirements

Rationale:

Due to advances in basic digital literacy of the students applying to this certificate, the typing speed requirement and the computer fundamental admission requirement are no longer necessary to predict success in the certificate and are administratively cumbersome for students and admissions employees. For students who want to refresh their computer skills OC will recommend they take the computer fundamentals or in-class keyboarding courses available.

CPR is not a requirement for this program and costly and cumbersome for the students. Furthermore, it is no longer a requirement for employment in this industry.

Admission requirements:

Existing	Proposed
BC Secondary school graduation or equivalent, or 19 years of age and out of secondary school for at least one year as of the first day of classes. Minimum typing speed of 35 net words per minute. 60% in Computer Fundamentals or equivalent (students may take a challenge test to access their fundamental skills). Documented proof of successful completion of a Cardiopulmonary Resuscitation (CPR) Level C certification	BC Secondary school graduation or equivalent, or 19 years of age and out of secondary school for at least one year as of the first day of classes.

Implementation date: January 2021

Cost: N/A

Business and Aviation Programs

BUAD 352 3 4

Data Analytics in Accounting

New course

Rationale:

CPA Canada has introduced new Data Analytics and Information System competencies in its competency map. This course will ensure we continue to provide students with a full suite of articulated courses that will allow them to enter the CPA professional education program. Accounting graduates are expected to have the skills necessary to manage and interpret data in specific accounting activities. The course provides an introduction of Data Analytics as it relates to taxation, financial accounting, managerial accounting and auditing.

Calendar description:

Learners will apply data analytics to accounting and business environments, utilizing the IMPACT cycle to identify business questions, process data, communicate insights and track outcomes. Learners will simulate communication of insights to users employing data analysis and visualization tools.

Prerequisites:

BUAD 273, BUAD 283, one of STAT 121/124/230

Outline:

Business Administration

Course Number:	BUAD 352
Course Title:	Data Analytics in Accounting
Credits:	3
Calendar Description:	Learners will apply data and analytics to accounting and business environments, utilizing the IMPACT cycle to identify business questions, process data, communicate insights and track outcomes. Learners will simulate communication of insights to users employing data analysis and visualization tools.
Semester and Year:	Winter 2022
Prerequisite(s):	BUAD 273, BUAD 283, one of STAT 121/124/230
Corequisite(s):	No

Professors

Name	Phone	Office	Email
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Learning Outcomes

Upon completion of this course students will be able to

Evaluation Procedure

Lab assignments	30%
Term projects or Cases	25%
Quizzes	15%
Final Exam	30%
Total	100%

Notes

This course could be delivered in a hybrid format. Students could be expected to attend the weekly online lecture component and weekly in-person computer lab sessions.

This course has a 3-hour final exam.

Lectures 40 student enrollment capacity, Labs 20 student enrollment capacity

Website: A Moodle site will be available for each section of the course. This website will contain

Course Schedule

Date	Topic	Textbook
2019 Week of:		

Week 1

SKILLS ACROSS THE BUSINESS CURRICULUM

The Okanagan School of Business promotes core skills across the curriculum. These skills include reading, written and oral communications, computers, small business, and academic standards of ethics, honesty and integrity.

STUDENT CONDUCT AND ACADEMIC HONESTY

What is the Disruption of Instructional Activities?

with examinations, lectures, seminars, tutorials, group meetings, other related activities, and with students

harassment and fraud. Penalties for disruption of instructional activities include a range of sanctions from a warning and/or a

detection service. All incidents of plagiarism or cheating are reported and result in a formal letter of reprimand outlining the nature of the infraction, the evidence and the penalty. The Dean of the Okanagan School of Business and the Registrar record and monitor all instances of plagiarism and cheating. Penalties for plagiarism and cheating reflect the seriousness and circumstances of the offence and the range of penalties includes suspension from OC.

Implementation date: September 2021

Cost: N/A

BUAD 296 3 3

Long Term Capital Management

Course revision:

Prerequisite

Rationale:

The prerequisites have been expanded to include admission into the post-bac. in accounting. The students entering this program already have the prerequisite knowledge (NPV calculations) either through their undergraduate degree or other BUAD courses within the post-bac. Therefore, student success will not be impacted by the "or" condition within the prerequisite list.

Prerequisites:

Existing	Proposed
MATH 114	MATH 114 or admission to the Business Administration Post-Baccalaureate Diploma Program in Accounting.

Implementation date: September 2021

Cost: N/A

Bachelor of Business Administration Accounting Specialty

Program revision:

Addition of courses

Program outline

Rationale:

CPA Canada has introduced new Data Analytics and Information System competencies in its competency map. These program changes will allow the introduction of a new course to ensure we continue to provide students with a full suite of articulated courses that will allow them to enter the CPA professional education program. Accounting graduates are expected to have the skills necessary to manage and interpret data in specific accounting activities. The course provides an introduction of Data Analytics as it relates to taxation, financial accounting, managerial accounting and auditing.

Addition of courses:

BUAD 352

Outline:

Existing	Proposed
While satisfying all the requirements outlined above for the Bachelor of Business Administration degree, students must include the following courses in their Business elective choices to specialize in Accounting. Required courses: BUAD 121 Financial Accounting II BUAD 208 Canadian Income Tax I BUAD 263 Intermediate Accounting I BUAD 273 Intermediate Accounting II Plus four of: BUAD 359 Accounting - Contemporary Perspectives and Issues in Accounting BUAD 365 Cost Accounting BUAD 367 Fraud Examination BUAD 368 Selected Topics: Advanced Accounting	While satisfying all the requirements outlined above for the Bachelor of Business Administration degree, students must include the following courses in their Business elective choices to specialize in Accounting. Required courses: BUAD 121 Financial Accounting II BUAD 208 Canadian Income Tax I BUAD 263 Intermediate Accounting I BUAD 273 Intermediate Accounting II Plus four of: BUAD 352 Data Analytics in Accounting BUAD 359 Accounting - Contemporary Perspectives and Issues in Accounting BUAD 365 Cost Accounting BUAD 367 Fraud Examination

Course Number:	TOUR 115
Course Title:	Accounting for Tourism
Credits:	3

Calendar Description: The course introduces the role of financial and managerial accounting

Professors

Name	Phone number	Office	Email
<i>Course Captain</i>			

Evaluation Procedure

Project Financial Statement Project	15%
Term Work	15%
Mid-term Exam	35%
Final Exam	35%
Total	100%

Notes

Project Financial Statement Project Students will individually complete a project worth 15% of their total grade.
Exams 1 Midterms & a Final The mid-term will cover chapters 1-7. The final exam will cover chapters 10,11, 13, 15, and 16. It could also have material covered in the first ½ of the course. Students are expected to write exams at the scheduled times and dates. Out-of-Time Exams will not be granted for vacations, trips or reasons other than those satisfying the criteria stated in the OC Policies for Examinations published in the OC Calendar. Medical certificate or other supporting documentation will be required for Out-of-Time Exams.

Required Texts/Resources

Survey Of Accounting, 2nd Ed., Kimmel, Weygant. Published by Wiley.
A calculator will be necessary for most of the course. In certain chapters, a financial calculator (Texas Instruments BA II Plus recommended) will be useful, or PV tables can be used.

SKILLS ACROSS THE BUSINESS CURRICULUM

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STUDENT CONDUCT AND ACADEMIC HONESTY

What is the Disruption of Instructional Activities?

with examinations, lectures, seminars, tutorials, group meetings, other related activities, and with students using the study facilities harassment and fraud. Penalties for disruption of instructional activities include a range of sanctions from a warning and/or a failing grade on an assignment, examination or course to suspension from OC.

What is Cheating?

Prerequisite to:	No
Final Exam:	No
Hours per week:	3



Recommended Texts/Resources

A Practical Guide to Tourism Destination Management. UNWTO Publications

Emerging Trends in Tourism Destination Management. Willford Press

Tourist Destination Management: Instruments, Products and Case Studies. Springer Publications

The course will also make use of current articles and case studies relevant to the various topics within the course.

SKILLS ACROSS THE BUSINESS CURRICULUM

Penalties for plagiarism and cheating reflect the seriousness and circumstances of the offence and the range of penalties includes suspension or expulsion from OC.

Implementation date: January 2021

Cost: N/A

TOUR 235 3 3

Rural and Agri- Tourism Development

New course

Rationale:

Rural and Agri-Tourism is a growing segment of tourism and is very relevant to the local Okanagan Region. Students leaving a Tourism Diploma from an Okanagan based institution will be expected to understand the unique challenges and opportunities posed by these types of businesses. A focus on stakeholders is critical to situating rural and agri-tourism businesses from other tourism businesses as there are unique characteristics related to this niche market.

Calendar description:

This course examines tourism in diverse rural environments with a particular focus on agri-tourism

Graduation Requirement:

Substitutable Courses:

Evaluation Procedure

Assignments	20%
Mid Term Exam	20%
Case Study	25%
Presentations	15%
Final Exam	20%
Total	100%

Notes**Required Texts/Resources**

Vaugeois, N., Bence, S., & Romanova, A. (2017). Farm Diversification Through Agri-tourism: A Manual to Guide Development. www.gov.bc.ca/agriservicebc;

Kim, S., Lee, S. K., Lee, D., Jeong, J., & Moon, J. (2019). The effect of agritourism experience on 152.

<https://doi.org/10.1016/j.tourman.2018.08.003>; and

Johnson, L. Schnakenberg, G. & Perdue, N. (2016). Placing local food systems: Farm tours as place-based sustainability education. Journal of Sustainability Education, 11.

Supplemental Readings:

Additional readings will be assigned throughout the duration of the course

Course Schedule

Date	Topic	Textbook
Week of:		
1	Course introduction and brief history of rural tourism, in particular the importance of agri-tourism	
2		

detection service. All incidents of plagiarism or cheating are reported and result in a formal letter of reprimand outlining the nature of the infraction, the evidence and the penalty. The Dean of the Okanagan School of Business and the Registrar record and monitor all instances of plagiarism and cheating. Penalties for plagiarism and cheating reflect the seriousness and circumstances of the offence and the range of penalties includes suspension from OC.

Implementation date: January 2021

Cost: N/A

TOUR 245 3 3
New course

Tourism for SME

Professors

Name	Phone number	Office	Email
		n/a	

Learning Outcomes

Upon completion of this course students will be able to:

- Describe unique aspects of decision making specific to Tourism SMEs
- Apply business concepts to demonstrate how to respond quickly to external challenges
- Identify problems and opportunities in the context of Tourism SME management and operations.
- Analyze challenges and opportunities related to Tourism SME growth
- Describe ways Tourism SMEs can scale their business
- Discuss problems specific to family-owned and operated businesses in Tourism SMEs.

Course Objectives

Final Exam:	Yes
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Hours per week:	3
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Graduation Requirement:	
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Substitutable Courses:	No
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Transfer Credit:	
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Special Notes:

SKILLS ACROSS THE BUSINESS CURRICULUM

The Okanagan School of Business promotes core skills across the curriculum. These skills include reading, written and oral communications, computers, small business, and academic standards of ethics, honesty and integrity.

STUDENT CONDUCT AND ACADEMIC HONESTY

What is the Disruption of Instructional Activities?

At Okanagan College (OC), disruption of instructional activities examinations, lectures, seminars, tutorials, group meetings, other related activities, and with students using the study ation, harassment and fraud.

Penalties for disruption of instructional activities include a range of sanctions from a warning and/or a failing grade on an assignment, examination or course to suspension from OC.

What is Cheating?

the use is made of books, notes, diagrams or other aids excluding those authorized by the examiner. It includes communicating with other

Implementation date: January 2021

Cost: N/A

BUAD 200 3 3

Digital Marketing

Course revision:

Prerequisites

Rationale:

This prerequisite change from BUAD 116 only to BUAD 116 or TOUR 130 is consistent with the course equivalence matrix. Students with credit for BUAD 116 cannot take TOUR 130 for additional credit.

Prerequisites:

Existing	Proposed
BUAD 116	BUAD 116 or TOUR 130

Implementation date: January 2021

Cost: N/A

BUAD 215 3 3

Restaurant Management

Course revision:

Calendar description

Corequisites

Crosslisting

Rationale:

This change supports the proposed Tourism Management Diploma program revision by adding additional tourism related content and by helping create a standalone 2-year diploma with no direct option of laddering to a BBA. The new course TOUR 115 Accounting for Tourism is added to the existing BUAD 215 co-requisite of(a w)14(i)5(t)-76 0.47998 0.4

Calendar description:**Existing:**

Formerly HOSP 220 This course presents an overview of the operation and management of a hotel property. Topics include: travel patterns affecting the industry; types of lodgings; functions and practices of the key departments; and management issues specific to hotels including guest safety and security. Current trends in guest services and amenities are examined. The principles of front-desk management are covered including the reservations process, hotel revenue cycle, establishing room rates, preparation of the night audit and the use of technology in Property Management Systems. Students with credit for HOSP 220 cannot take BUAD 220 for further credit.

Proposed:

Formerly HOSP 220, this course presents an overview of the operation and management of a hotel property. Topics include: travel patterns affecting the industry; types of lodgings; functions and practices of the key departments; and management issues specific to hotels including guest safety and security. Current trends in guest services and amenities are examined. The principles of front-desk management are covered including the reservations process, hotel revenue cycle, establishing room rates, preparation of the night audit and the use of technology in Property Management Systems. This course is also being offered as TOUR 220. Students with credit for HOSP 220 or TOUR 220 cannot take BUAD 220 for further credit.

Crosslisting:

TOUR 220

Implementation date: January 2021

Cost: N/A

BUAD 230 3 3**Wine and Culinary Tourism****Course revision:****Calendar description****Crosslisting****Rationale:**

The revised course description supports the BUAD 230 and TOUR 230 cross-listed course offering. TOUR 230 will also be offered as BUAD 230. Students with credit in TOUR 230 cannot take BUAD 230 for additional credit.

Calendar description:**Existing:**

This course provides learners with an understanding of wine and culinary tourism and its relationship to the tourism sector overall. Through experiential learning opportunities such as field trips, visits from local providers, and assignments linked to real situations, students engage with wine, food, and culture, both regionally and globally. Students gain awareness of how wine and culinary tourism impacts tourism destinations, from supply chain management to product development.

Proposed:

This course provides learners with an understanding of wine and culinary tourism and its relationship to the tourism sector overall. Through experiential learning opportunities such as field trips, visits from local providers, and assignments linked to real situations, students engage with wine, food, and culture, both regionally and globally. Students gain awareness of how wine and culinary tourism impacts tourism destinations, from supply chain

Prerequisites:

Existing	Proposed
BUAD 200 and COSC 119 or BUAD 128 and BUAD 200 Third-year standing	BUAD 200 and BUAD 128 plus Third-year standing

Implementation date: January 2021

Cost: N/A

TOUR 200 3 3

Note: WINE 31 is no longer offered. We will provide a blanket waiver for existing students to substitute it with a Business Administration or Tourism elective.

Calendar description:

Existing:

The Culinary Management Diploma examines the developing Okanagan region trend toward the combination of wineries and restaurants. Unique features of the program include the analysis of food and wine pairing and the combination of food, wine and business training that reflects regional industry training demands.

The total length of the program is two years, beginning with the Culinary Arts Certificate, which includes a ten week co-op, followed by two semesters of Business Administration and Wine courses. Students graduating with this diploma will receive technical training credits towards their cook apprenticeship, hours credited towards their apprenticeship and academic credit for the Business Administration courses completed.

An apprenticeship technical training credit for Professional Cook Level 1 and Level 2 and 600 work-based hours for Level 1 and 240 work-based hours for Level 2 will be granted by the Industry Training Authority (ITA) upon successful completion of this program. Students will also receive credit for FOODSAFE Level 1 and WHMIS 2015 (Workplace Hazardous Material Information System). Apprenticeship practical Training credit may also be granted as a result of prior practical experience.

The students must provide proof of completion of an additional 400 work-based hours* and successfully complete all program components prior to advancing to the Level 2 components of the program. The ITA required 400 hours may be obtained with the paid work-based Co-op depending on the successful completion of the PC1 component. Upon successful completion of the Level 1 and Level 2 requirements students are eligible to challenge the respective Provincial Cook Certificate of Qualification examinations.

Students wishing to pursue the Professional Cook Red Seal endorsement must provide proof of a total of 5,000 work-based hours and complete Level 3 technical training.

*Work-based hours must be under the direct supervision of qualified Tradespersons (Red Seal or equivalent).

Proposed:

Program Highlights

A unique blend of Culinary Arts training and Business Administration studies to advance a future career in management.

Program Description

The Culinary Management Diploma examines the developing Okanagan region trend toward the combination of wineries and restaurants deeply rooted in local agricultural history. The culinary tourism focus includes wine, food, and culture locally and globally and the foundational business skills and knowledge to succeed in the tourism and hospitality industry.

The total length of the program is two years, beginning with the Culinary Arts program, which includes a ten-week co-op, followed by two semesters of Business Administration and Tourism academic courses. Students graduating with this diploma will receive technical training credits and hours credited towards their cook apprenticeship plus academic credit for the Business Administration and Tourism courses completed.

An apprenticeship technical training credit for Professional Cook Level 1 and Level 2 and 600 work-based hours for Level 1 and 240 work-based hours for Level 2 will be granted by the Industry Training Authority (ITA) upon successful completion of this program. Students will also receive credit for FOODSAFE Level 1 and WHMIS (Workplace Hazardous Material Information System). Prior practical experience may also qualify for an apprenticeship practical training credit.

The students must provide proof of completion of an additional 400 work-based hours* and complete all program components before advancing to the Level 2 components of the program. The ITA required 400 hours may be obtained with the paid work-based Co-op (week 31 start), depending on the successful completion of the PC1 component. Upon successful completion of the Level 1 and Level 2 requirements, students are eligible to challenge the respective Provincial Cook Certificate of Qualification examinations.

Students wishing to pursue the Professional Cook Red Seal endorsement must provide proof of a total of 5,000 work-based hours and complete Level 3 technical training.

*Work-based hours must be under the direct supervision of qualified Tradespersons (Red Seal or equivalent).

Addition of courses:

TOUR 105, TOUR 215, TOUR 230

Removal of courses:

WINE 21 and WINE 31

Outline:

Implementation date: September 2020
Cost: N/A

Tourism Management Diploma

Program revision:

- Calendar description**
- Admission requirements**
- Addition of courses**
- Revision of courses**
- Program outline**

Rationale:

The Tourism Management Diploma program revisions build upon the current program by offering additional tourism courses to reflect core tourism knowledge, supported by key business concepts. It creates a stand-alone two-year

The Tourism Management Diploma at Okanagan College's Revelstoke Centre is designed to give students real-world knowledge, skills and opportunities to advance careers in the mountain tourism sector. Upon graduation, students will be ideally suited for supervisory or front-line management positions in tourism.

- Build a strong foundation in core tourism and business management functions.

- Network and build connections within the mountain resort sector.

- Gain practical knowledge through a six-credit faculty supervised tourism sector study course.

- Advance your career in the tourism industry through a paid winter co-op work term.

- Work and learn in a diverse and dynamic four-season tourism environment.

Program Details

The Tourism Management Diploma provides students with the opportunity to embark on a career in the tourism sector. The program includes courses which cover core tourism and business management functions as well as

Senior secondary students who enter the Tourism Management Diploma program with a minimum grade of 73% in Accounting 12 may receive credit for BUAD 111.

Senior secondary students who enter the Tourism Management Diploma program and who have completed and passed both Entrepreneurship 11 and Marketing 11 may receive credit for BUAD 116 (or TOUR 130 as courses are crosslisted).

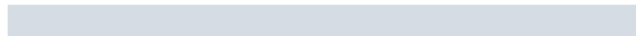
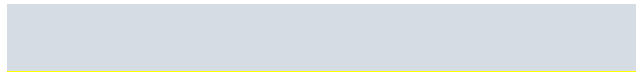
Mature Applicants

Mature applicants are at least 19 years of age and have been out of full-time senior secondary study for at least one year. Senior secondary graduation will be waived for mature applicants. Mature applicants without English 12 can write the LPI and must receive a minimum score of level 4. Mature applicants without Mathematics 11 can take the mathematics diagnostic test, administered by Okanagan College. A minimum score of 16/25 is required.

Qualifying Status

Applicants who ultimately fail to satisfy the requirements for the Tourism Management Diploma p

TOUR 105 Introduction to Tourism



Implementation date: January 2021

Cost: N/A

BUAD 392 3 3

Course deletion

Rationale:

This course is being proposed as a 2nd year course. It moves from an applied field course to a survey course designed to illustrate the risk management, sustainability and business practices specific to Eco and Adventure Tourism.

A significant change to move this course to a 2nd year course is the removal of the requirement to plan and deliver an outdoor trip. This dropped the androgogical rationale for locating this course at the 3rd year level.

In addition, due to significant risks associated with delivering an outdoor adventure course and the related insurance and technical expertise required, it is not anticipated that this course will be revived in the current format for any future programming.

Implementation date: April 2021

Cost: N/A

Adventure and Eco Tourism

Bachelor of Business Administration Tourism and Hospitality Management Specialty

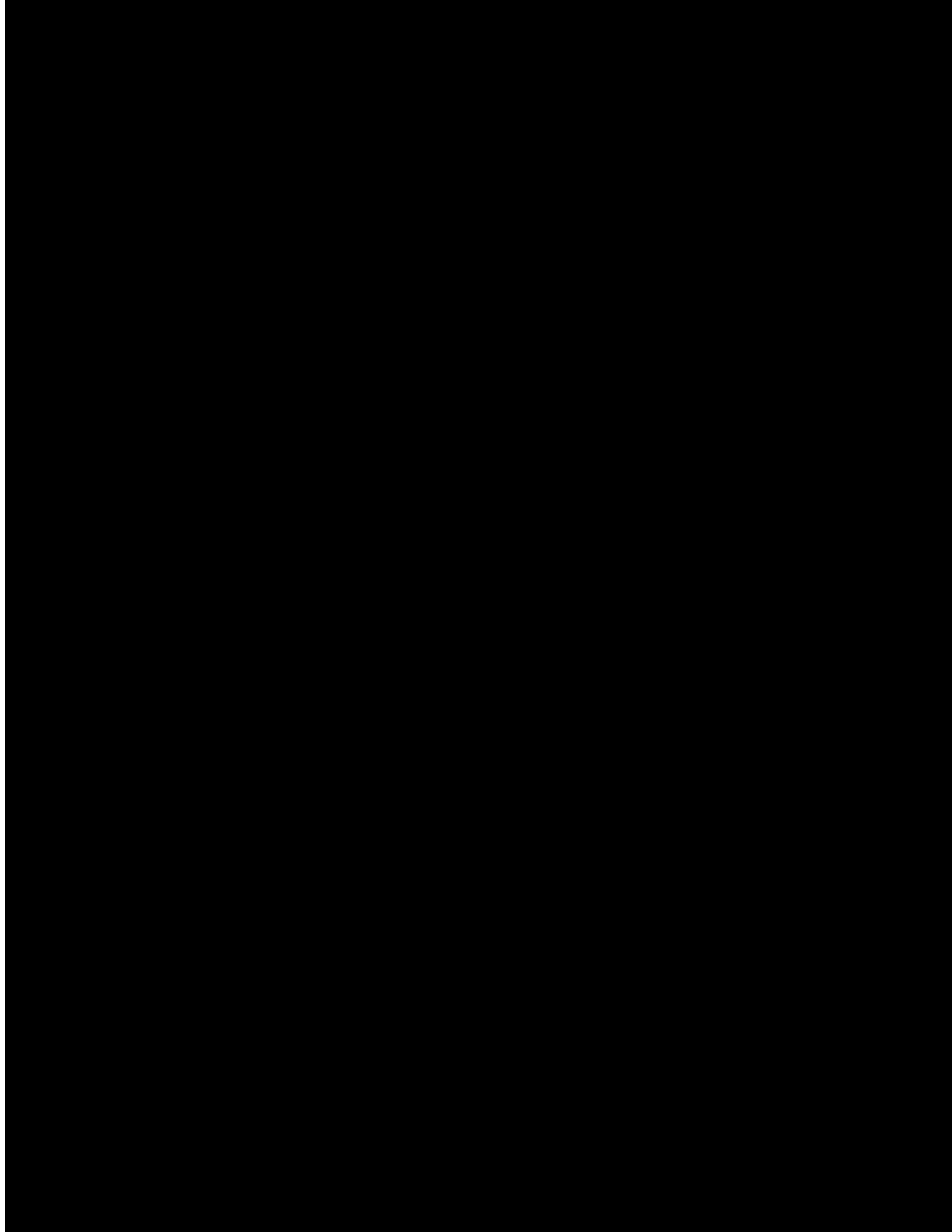
Program revision:

Deletion of courses

Program outline

Rationale:

This revision is related to the deletion of BUAD 392. The course has not been offered since 2013 and a new second-



January 5		Classes start
February 21		Family Day (no classes)
February 22	25	Mid-semester study break
April 8		Classes end Fall 2020 Intake
April 11		Start of Fall 2020 Intake Preceptorship
April 13		Classes end Fall 2021 Intake
April 15	18	Easter (no classes or exams)
April 19	24	Final exam period
April 25		Start of Fall 2021 Intake Practicum
June 17		End of Fall 2020 Intake Preceptorship
June 17		End of Fall 2021 Intake Practicum