

Olds College Academic Council

MINUTES



Thursday, March 10, 2022

Meeting 6:15 pm

Google Meets

	OCFA REPS	SAOC REPS	BOARD REPS
Members:	Bertrand Bickersteth Bob Hoffos Bob Van Someren Dave Moroz Kurt Spady (ALT)	Kimberly Bateman Levitt Maguire	Debbie Thompson Dalín Bullock Dan Daley Gordon Gilchrist James Benkie Peter Mal Dennis Beaudoin (ALT) Mary Dallas (ALT) Christine Chalaturnyk (ALT) Darlene MacDonald (ALT)
Regrets:	Stuart Cullum Peter Johnston-Berresford Wesley Wilks Andrew Thun	Andrea Mix Ken Fry (ALT) Avery Gee (ALT) Brooke Heggie	Mark Fournier Kim Wickwire (ALT) Jesse Jack (ALT) Lisa King (ALT)
Guest:			
Chair:	Peter Mal	Recorder:	Nicole Dussault

CALL TO ORDER

P.Mal called the meeting to order at 6:16 pm

1. APPROVAL OF AGENDA

Motion AC031022.1 by D. Bullock to approve the agenda as presented

CARRIED

2. APPROVAL OF THE FEBRUARY 10, 2022 [MINUTES](#)

Motion AC031022.2 by D.Daley to approve the February 10, 2022 minutes as presented

CARRIED

3. NEW BUSINESS - CURRICULUM APPROVAL

3.1. School of Life Science and Business

3.1.1. [Course Revision - MEP 1006 - Livestock Slaughter](#) (D.Bullock)

- Change grading to reflect online learning evaluations including weighting. The quizzes are online, formative, and open book, and as such the weightings are now reduced. The high

weighting of tests is reflective of hands-on learning on skill-based competencies. Also a change in the calendar description.

Motion AC031022.3 by D.Bullock to approve the Course Revision - MEP 1006 - Livestock Slaughter

CARRIED

3.1.2. [Course Revision - MEP 1011 - Retail Meat Merchandising](#) (D.Bullock)

- The changes proposed to this course highlight consumer trends focused on the implementation of science-based international skills which distinguish Olds College graduates from all other meat cutting programs. The suggested changes to the current course outline will present an updated map of the course. The proposed changes to the competency profile present a more detailed understanding of content and expectations for students. There has also been a change to the calendar description.
- A question was brought forth about science-based international skills and what those consist of in the competencies. D. Bullock confirmed that the instructor has done work in the processes and value-added products from Europe. A suggestion to add this to competencies in the future.
- **Friendly amendment:** add the word 'contemporary' before the word 'skills' within the calendar description
- **Friendly amendment:** change the General Areas of Competency listed in C & D so they are listed in the the same order for both beef and pork

Motion AC031022.4 by D.Bullock to approve the Course Revision - MEP 1011 - Retail Meat Merchandising with the suggested amendments

CARRIED

3.2. School of Trades and Skills

3.2.1. [New Course - TEC 8000 - Trades Math Foundations](#) (D.Daley)

- This course has been developed to help students and provide a pathway for those that do not meet the math requirement for entry into the AG/Heavy Mech Certificate program. Students are exposed to trade math they would encounter in the field and help them to become proficient with industry calculations.
- It was noted that this is a non-credit course.

Motion AC031022.5 by D.Daley to approve the New Course - TEC 8000 - Trades Math Foundations

CARRIED

4. NEW BUSINESS - DEAN APPROVAL (FOR INFORMATION ONLY)

4.1. School of Life Science & Business

4.1.1. [FIO Proposal - AHT 1230 Investigating the Digestive and Integumentary Systems](#) (D.Bullock)

4.1.2. [FIO Proposal - MEP 1007 Meat Cutting](#) (D.Bullock)

4.2. School of Trades & Skills

4.2.1. [FIO Proposal - HAT 1255 Global and Sustainable Tourism](#) (D.Daley)

No question were forthcoming regarding these items

5. [NEXT MEETING](#)

Date: April 14, 2022

Meeting 6:15 pm

Deadline for agenda item submission: March 31, 2022

P.Mal adjourned the meeting at 6:32 pm