

# Items Approved by Education Council September 13, 2018

**Executive:** J Hamilton, A Hay, C Kushner,

4. Students will spend three (3) years at Okanagan College and two (2) years at ESA and, accordingly to the chosen option, at any university involved in the consortium of the Master Food Identity or the Master Vintage managed by ESA.
5. Okanagan College students will choose between 2 options which program's outline are designed as followed below:

**Program leading to the Master VINTAGE (Vine, Wine and Terroir Management)**

<b>Year</b>	<b>Semesters</b>	<b>Host University</b>	<b>Credits</b>	<b>Language of Instruction</b>
<b>1<sup>st</sup> year</b>	1 <sup>st</sup> and 2 <sup>nd</sup> semesters	Okanagan College	30	English
<b>2<sup>nd</sup> year</b>	3 <sup>rd</sup> and 4 <sup>th</sup> semesters	Okanagan College	30	English
<b>3<sup>rd</sup> year</b>	5 <sup>th</sup> and 6 <sup>th</sup> semesters	Okanagan College	30	English
<b>4<sup>th</sup> year</b>	1 <sup>st</sup> semester	Polytechnic University of Valencia (Spain) <b>Or</b> Szent Istvan University, Budapest (Hungary)	30 ECTS	English
	2 <sup>nd</sup> semester	University of Tras-Os-Montes e Alto Douro, Vila Real (Portugal) <b>Or</b> Catholic University Sacred Heart of Piacenza (Italy)	30 ECTS	

6. At the end of the program, each student, provided that he or she receives the required marks from each Institution, will obtain a Bachelor degree from Okanagan College and, accordingly with the chosen option:
  - a. Program leading to the Master FOOD IDENTITY:
    - i. A “Diplôme National de Master” from ESA (Angers, France), University of Angers and VetAgroSup (Clermont-Ferrand, France)
    - ii. A Postgraduate Certificate from USAMV (Cluj, Romania)
    - iii. A Master Universitario di primo livello from Catholic University Sacred Heart of Piacenza (Italy)
  - b. Program leading to the Master VINTAGE:
    - i. A “Diplôme National de Master” from ESA (Angers, France) and the University of Angers
    - ii. And depending on the student’s mobility path and courses he/she attended, each student would be awarded a minimum of 2 double degrees from the Polytechnic University of Valencia (Spain), Szent Istvan University (Budapest, Hungary), University of Tras-Os-Mentes e Alto Duoro (Vila Real, Portugal) or the Catholic University Sacred Heart of Piacenza (Italy)
7. During 4<sup>th</sup> and 5<sup>th</sup> year of the program, students have to comply with internal rules of the local university that organizes the semester of study.
8. At the end of every semester, ESA will transmit to Okanagan College the student’s transcripts for its degree examination board.
9. To attend the 5<sup>th</sup> year of the program, students must have acquired the 60 ECTS of the 4<sup>th</sup> year delivered by ESA and University of Angers.
10. To obtain the Master degree delivered by ESA and University of Angers, students must have successfully acquired the 120 ECTS of the 4<sup>th</sup> and 5<sup>th</sup> year.
11. Examination boards of the institutions are separate. Details of the operation of examination boards and criteria for awarding a degree are provided in:
  - a. The ESA Study Guides in Appendix 1 and 2
  - b. The Okanagan College Study Guide in Appendix 3
- 12.

have to find their own internships, yet offers from university partners, companies and research units are regularly sent to students.

- e. The Master thesis dissertation can be written and defended in English.
- f. During the 1<sup>st</sup> year of the Master Food Identity, students have to attend a French course Organized by ESA and its European partners in order to prepare students to reach an A2 level required for the 3<sup>rd</sup> semester.

### **C. Enrollment**

1. ESA and Okanagan College agree that the number of students per academic year will not exceed 5 per track (Vintage and Food Identity).
2. Okanagan College and ESA will select the students who wish to enroll in the program in accordance with some recruitment requirements such as:
  - a. To attend this program, students must have successfully completed at least the equivalent of 180 ECTS.
  - b. For the non-native English speaking students, a minimum of B2 level in English is required.
  - c. Candidates will need to go through an admission process that involves Okanagan College and ESA. Admission will take into consideration:
    - i. The academic level
    - ii. The student's interests for the wine sector and/or traditional and regional food products
    - iii. A strong motivation for a 2 year long international experience
3. Okanagan College will send the complete application file of its applicants to ESA at the latest on May 1<sup>st</sup> preceding the September intake using the web-based application process (Olage).

### **D. Tuition Fees**

1. The tuition fees will be paid to the University where the students will study at:
  - a. Year 1, 2 and 3: fees to be paid at the Okanagan College
  - b. Year 4 and 5: fees to be paid at ESA
2. Students will pay the 4<sup>th</sup> and 5<sup>th</sup> year of the program (1<sup>st</sup> and 2<sup>nd</sup> year of Master) directly to ESA according to ESA's tuition procedure payment.
3. Tuition fees of each attended semesters are owed independently of a possible student's decision to abandon the program.
4. The ESA tuition fees are amounting 8300 euros for each of the two years (intake in September 2018-2019). The amount of the tuition fees can be revised every intake. The students are responsible for covering their living expenses, travel costs. Students will pay the required health insurances and liability insurance during the program (see appendix 4).

### **E. Communication and Promotion**

1. Both parties must share mutual agreement prior using their respective logos, documents and any communication tool to promote and spread information on the program.
2. The reading committee that will approve external communications be composed as followed:
  - a. At ESA: "Direction des Licences et Masters" (Department's Head of Undergraduate and Graduate programs) and "Service de Communication" (Communication Service).
  - b. At Okanagan College: Office of Public Affairs.

### **F. General Provision**

1. Each Institution will appoint a program and partnership coordinator. The coordinators in each Institution will liaise with his or her counterpart at the other Institution on all matters concerning curriculum, assessments, and the student's progress and quality issues.

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2. Every two years, the coordinators of ESA and the Okanagan College will carry out a quality assessment of the program.
3. This convention shall remain in forces as far as the cooperation on this multi-degree program is implemented, with the understanding that it may be terminated by either party giving written notice to the other party no later than six months before the beginning of the next academic year.
4. In case of this program's termination, no compensation will be owed, considering that each party has to e

## **Arts and Foundational Programs**

**SOCI 111 – 3 – 3**

**Introduction to Sociology 1**

**Course revision**

Course description

Course content

**Rationale:**

