



Western Technical College

10317166 Sustainable Food Communities

Course Outcome Summary

Course Information

Description	This course is a study of the food service industry's environmental impact on natural resources and issues related to sustainable practices such as renewable energy and waste reduction. It explores questions related to our food supply such as where the food was grown, how it was grown, and what was involved in the processing and transporting of that food.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	1
Total Hours	18

Textbooks

317-166 *Sustainable Food Communities*. Western. Publisher: Western. Required.

Course Competencies

1. Investigate terms and concepts relating to sustainability in all aspects of food service.

Assessment Strategies

- 1.1. Quiz

Criteria

You will know you are successful when

- 1.1. you explain sustainability on a personal, local, and global level.
- 1.2. you explain sustainability in terms of transportation, growing food, recycling, and product production.
- 1.3. you identify what makes a food organic.
- 1.4. you identify genetically-modified food.
- 1.5. you identify the concept of "farm-to-table".
- 1.6. you identify waste in all its forms in a restaurant.

Learning Objectives

- 1.a. Identify sustainable practices.
- 1.b. Identify the defining components of organic foods.
- 1.c. Identify genetically-modified foods and the rationale behind its usage.

- 1.d. Examine the "farm-to-table" movement.
- 1.e. Explain food waste and practices for its reduction.

2. Compare the pros and cons of various practices pertaining to food sustainability.

Assessment Strategies

- 2.1. Reflection
- 2.2. Case Study

Criteria

You will know you are successful when

- 2.1. you explain how "farm-to-table" benefits the food sustainability.
- 2.2. you identify the benefits of purchasing local, seasonal ingredients.
- 2.3. you identify the drawbacks of creating a seasonal menu.
- 2.4. you explain the impact of choosing conventionally grown food on the environment.
- 2.5. you explain the financial impact of choosing conventionally grown food for an establishment.
- 2.6. you identify the choices in a restaurant that will increase or decrease its carbon footprint.

Learning Objectives

- 2.a. Distinguish organic versus conventionally grown food.
- 2.b. Identify the benefits of buying locally grown seasonal foods.
- 2.c. Illustrate how purchasing decisions affect carbon footprint.

3. Determine changes restaurants can make to contribute to sustainability in the food supply and reduce waste.

Assessment Strategies

- 3.1. Report
- 3.2. Self Assessment

Criteria

You will know you are successful when

- 3.1. you analyze local purveyors to choose the most affordable yet sustainable option.
- 3.2. you select crops that can be grown on location in order to reduce carbon emissions.
- 3.3. you investigate options for a restaurant to approach zero waste.
- 3.4. you outline staff training points that will help a restaurant approach zero waste.
- 3.5. you outline staff training points to help a restaurant support its effort for sustainability.

Learning Objectives

- 3.a. Examine food producers and purveyors.
- 3.b. Analyze how restaurants can grow their own food.
- 3.c. Explore ways to reduce waste in every aspect of the business.
- 3.d. Examine ways to train staff to value sustainability efforts.