

# Course Competency

## FSS 1801 Culinary Sustainability and Practices

### Course Description

This course will engage students in growing and producing food, processing, distribution, and end user/purchaser aspects of food systems. Students will explore how to reduce the carbon footprint of food service operations and understand the importance of bringing seasonal food to the table at its peak of freshness and height of nutritional value. With hands-on approach and a focus on biodiversity, sustainability, healthy food and animal welfare, students will develop critical thinking to understanding local and global food systems. The course includes on-site visits with farmers, food processors, and experts in our local food system to engage in health and sustainability practices related to food safety, water and waste systems, food marketing, and the heritage food movement. . 3 hour lecture

Prerequisites: FSS 2248 C) 3 credits Lecture Course

Course Competency	Learning Outcomes
<p><b>Competency 1:</b>The student will be able to recognize the importance of sustainability by:</p>	<ol style="list-style-type: none"> <li>1. Communication</li> <li>2. Numbers / Data</li> <li>3. Critical thinking</li> <li>4. Information Literacy</li> <li>5. Ethical Issues</li> </ol>
<ol style="list-style-type: none"> <li>1. Critically evaluating evidence that supports or contradicts common and competing claims and beliefs about food systems</li> <li>2. Challenging perspectives through exposure to a diversity of food systems, policy positions, and values</li> <li>3. Exploring synergies and trade-offs that arise at the intersection of the science, policy, and values of different food systems</li> <li>4. Explaining the components of a sustainable food system</li> <li>5. Constructing possible solutions to environmental challenges inherent in the food system.</li> <li>6. Study (these have to be measurable words) the characteristics, outcomes, objectives,</li> </ol>	

<p>and values of different contemporary food systems in the Global North and South;</p> <ol style="list-style-type: none"> <li>7. Obtaining industry insight and engage with food industry and hospitality leaders from in-classroom panels and round tables.</li> <li>8. Familiarize students with plant-based diets, on-meat alternatives to reduce greenhouse gas emissions</li> </ol>	
<p><b>Competency 2:</b>The student will comprehend the importance of using sustainability to connect with their client base by;</p>	
<ol style="list-style-type: none"> <li>1. The environmental, social, and economic dimensions of food system sustainability</li> <li>2. The impacts of food systems, at multiple scales, domestically and internationally</li> <li>3. The potential for proposed food system solutions to enhance environmental sustainability</li> <li>4. Actively participating in a food system, through volunteering</li> <li>5. Reflecting on the ethics of food systems, and modifying your eating habits accordingly</li> <li>6. Exploring ideas of food system sustainability that are new to you</li> <li>7. Describing basic nutrition principles</li> <li>8. Explaining how food culture vary by factors such as region, country, ethnicity, religion and climate.</li> <li>9. Explain the importance of sustainable practices in foodservice operations</li> <li>10. Apply the knowledge, skills, and habits of mind required in the range of careers available in sustainable food systems.</li> <li>11. Relate high-input and low-input sustainable agricultural production to local, regional and global impact.</li> <li>12. Define the terms “energy efficient” and “food miles” as they apply to the local movement</li> </ol>	