



COURSE OUTLINE: CUL153 - GASTRONOMY FOOD SUST

Prepared: Sarah Birkenhauer and Deron Tett

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	CUL153: GASTRONOMY & FOOD SUSTAINABILITY
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2023-2024
Course Description:	Food is a critical and pleasurable part of society. In this course, students will study the social, historical and cultural connections between food and people and investigate the impact of food on lifestyle. Also, students will learn how agriculture, religion, history and environmental sustainability, influence the characteristics of a culture and its food. An important component of the course is focused on the health and wellness of customers in the food industry and how to offer menu options that highlight nutritious, ethically sourced, and sustainable products. Students will explore menu options that can meet the needs of a diverse society.
Total Credits:	3
Hours/Week:	3
Total Hours:	42
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.</p> <p>VLO 5 support the development of menu options that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.</p> <p>VLO 7 apply basic knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>2078 - CULINARY MANAGEMENT</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>VLO 5 create menus that reflect knowledge of nutrition and food ingredients, promote</p>
Please refer to program web page for a complete listing of program outcomes where applicable.	



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	<p>general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.</p> <p>VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.</p>				
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>				
General Education Themes:	Social and Cultural Understanding				
Course Evaluation:	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.</p>				
Books and Required Resources:	<p>The 10 Principles of Food Industry Sustainability by Cheryl J. Baldwin Publisher: Wiley ISBN: 9781118447734</p>				
Course Outcomes and Learning Objectives:	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Recognize how food choices are, in part, culturally constructed and identify determinants that affect food choice.</td> <td> 1.1 Define gastronomy and discuss major determinants of food choice. 1.2 Examine the history of haute and nouvelle cuisine, philosophies and contributions of influential chefs. 1.3 Discuss indigenous food identity and regional foods within Canada. 1.4 Discuss food availability and identify cultural components </td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Recognize how food choices are, in part, culturally constructed and identify determinants that affect food choice.	1.1 Define gastronomy and discuss major determinants of food choice. 1.2 Examine the history of haute and nouvelle cuisine, philosophies and contributions of influential chefs. 1.3 Discuss indigenous food identity and regional foods within Canada. 1.4 Discuss food availability and identify cultural components
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	that impact consumption trends from a local, regional, national and global perspective.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Recognize the value of practicing sustainable cooking.	2.1 Define sustainability. 2.2 Examine the 10 principles of food industry sustainability. 2.3 Discuss how the food industry plays an instrumental role in environmental impact. 2.4 Review local sustainable practices within your community.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Describe the impact of agriculture and the harvesting of animals, fish and seafood on the environment.	3.1 Examine agriculture impact on the environment and identify sustainable opportunities. 3.2 Define urban agriculture, and identify the political, social, economic and environmental impact of implementation. 3.3 Explore ethical challenges in the production and harvesting of livestock, fish and seafood. 3.4 Identify sustainable local opportunities and services that can be utilized within the food industry.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Define the food system and identify sustainable industry practices.	4.1 Discuss the complex choices surrounding food systems and potential ethical challenges. 4.2 Identify approaches for more sustainable practices in food processing and packaging. 4.3 Discuss the food distribution process and identify opportunities for environmentally sound purchasing practices. 4.4 Assess the impact of food waste on the environment and identify sustainable waste management strategies. 4.5 Explore root-to-leaf and nose-to-tail opportunities. 4.6 Explain the benefits and complexities that are associated with sustainable consumption.

Evaluation Process and Grading System:	Evaluation Type	Evaluation Weight
	Assignments	15%
	Final Assessment - Project	15%
	Quizzes	10%
	Test 1	20%
	Test 2	20%
	Test 3	20%

Date: June 23, 2023

Addendum: Please refer to the course outline addendum on the Learning Management System for further information.