



COURSE OUTLINE: CUL0153 - GASTRO FOOD SUSTAIN

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	CUL0153: GASTRONOMY AND FOOD SUSTAINABILITY
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	19W
Course Description:	Food is critical to the culture of society. In this course, students will study the social, historical and cultural connections to how society interacts with food by investigating the impact of lifestyle, commerce and politics in key global regions. Students will learn how agriculture, religion, history and environmental sustainability influence the characteristics of a culture and its food. Todays customers value health and wellness. The food service industry must respond with menu options that highlight nutritious, ethically sourced, sustainable products. Students will develop the knowledge to successfully identify and create menu options that meet the diverse needs of todays society.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
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:	Passing Grade: 50%, D
Books and Required Resources:	The 10 Principles of Food Industry Sustainability by Cheryl J. Baldwin Publisher: Wiley



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Course Outcomes and Learning Objectives:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

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 seminal chefs in history. 1.3 Discuss Canada and indigenous food identity in cuisine and identify foods that are specific to different regions within Canada. 1.4 Discuss food availability and identify cultural components 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 basic principles of food industry sustainability. 2.3 Discuss how the food industry plays an instrumental role in environmental impact. 2.4 Review municipal planning strategies for 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, identify the challenges and 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 food system and identify approaches for more sustainable practices.	4.1 Discuss the complex choices surrounding food systems and ethical dilemmas that result. 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 preferable purchasing. 4.4 Assess the impact of food waste on the environment, identify sustainable waste management strategies and explore root-to-leaf and nose-to-tail opportunities. 4.5 Explain the benefits and complexities that are associated with sustainable consumption.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Assignments	15%	All
Final Assessment - Project	15%	All



Quizzes	10%	All
Test 1	20%	1
Test 2	20%	2,3
Test 3	20%	4

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group



4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

December 14, 2018

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

