



COURSE OUTLINE: CUL153 - GASTRONOMY FOOD SUST

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Course Code: Title	CUL153: GASTRONOMY & FOOD SUSTAINABILITY
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
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. Today's 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 today's 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.
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 general health and well-being, respond to a range of nutritional needs and</p>

Please refer to program web page for a complete listing of program outcomes where applicable.



preferences and address modifications for special diets, food allergies and intolerances, as required.

- 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.
- 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.
- 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.

Essential Employability Skills (EES) addressed in this course:

- 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.
- EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 4 Apply a systematic approach to solve problems.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- EES 10 Manage the use of time and other resources to complete projects.
- EES 11 Take responsibility for ones own actions, decisions, and consequences.

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
 ISBN: 9781118447734

Course Outcomes and Learning Objectives:

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	2.1 Define sustainability.

	practicing sustainable cooking.	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

Date:

June 25, 2018

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

