



CUL 115: Culinary Arts and Sustainability

Students in this course explore the foodservice and industrialized agriculture impact on energy use, climate change, and societal challenges in today's world. Students research food sourcing and disposing practices and discuss their environmental impact. Topics include sustainable food production, how to locally source foods, farm-to-table cooking, and harvest calendar. Three lecture hours per week. Gen Ed Competency Met: Written Communication.

Course Student Learning Outcomes

1. Describe the current state of food production and how it impacts the environment. 2. Illustrate the negative impact of industrialized food sourcing and waste management. 3. Identify locally source foods. 4. Recognize the harvest calendar and the seasonality of ingredients. 5. Describe farm to table cooking.

Credits: 3

Program: Culinary Arts