

CULN 116 : Introduction to Culinary Sustainability

Credits: 1

Class Hours: 1 lecture

Description: This course overviews a variety of sustainable practices, and examines how to implement them in a foodservice operation. Students will learn to combine elements of purchasing/receiving, energy and water conservation, and recycling to help control costs while reaping the benefits of being good environmental stewards.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Explain the importance of a variety of sustainable practices in a foodservice operation.
2. Implement a variety of sustainable practices in a foodservice operation as a means of controlling operating costs and for being good environmental stewards.