

# 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 food service 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