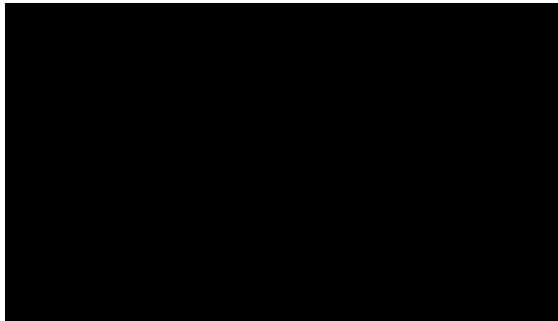


Sustainable Food Systems

CHEF1900 251

Instructor Information



Course Description

Students will gain a general understanding of sustainability as it relates to the role of a chef or manager in the hospitality industry. Focusing on sustainable foods systems and the elements that effect those systems. Gaining an understanding of how food is handled through the supply chain. Students will also experience the planning, maintaining, and harvesting of a chef's garden and greenhouse.

Semester(s): Fall, Summer Students will gain a general understanding of sustainability as it relates to the role of a chef or manager in the hospitality industry. Focusing on sustainable foods systems and elements that affect those systems. Gaining an understanding of how food is handled through the supply chain. Students will also experience the planning, maintaining, and harvesting of a chef's garden and greenhouse.

Course Student Learning Outcomes

- Describe sustainability within a food system.

- Examine and evaluate the variations of climate and geography within the food supply chain.
- Explain biodiversity and how it impacts our food security.
- Define and explain ecosystem.
- Illustrate and implement effective garden/greenhouse designs for local food production.
- Compare and contrast the impact of modern industrial farming practices and methods with traditional agricultural practices.
- Explain the governments' role in food and agriculture and how United States citizens can affect policy.
- Identify appropriate methods of food preservation to reduce food waste.

Course Prerequisites

PEREQUISITES:

Student must have a Servsafe certification or passed an endorsed Servsafe class with a “C” grade or better or be concurrently enrolled in a course that would lead to a Servsafe certificate.

Class Schedule

Due Date	Assignment Name	Assignment Type	Points
	Introduce Yourself	Discussion	0
	Label Presentation - Choose a term	Discussion	0
	Zoom Call Topics	Discussion	0

Brief Description of Assignments/Exams

DATE CHAPTER

Week 1

Tuesday, May 14 Introduction/Exploring the Journey of Your Favorite Food

Thursday, May 16 Planting Lecture/Work in the Garden/pH/Learn about the Composter

Week 2

Tuesday, May 21 Seed Selection and Planting/Growing a Plant and Cultivation

Greenhouse Designs for Local Food Production/Traditional

Farming vs. Modern Industrial Farming Practices

Thursday, May 23 Work in the Garden/Plant the Seeds

Vegetable Planting Chart/Group Assignment/Hydroponics/

Sustainability within a Food System

Week 3

Tuesday, May 28 Food Inc

Thursday, May 30 Work in the Garden/Vertical Gardening/Food Waste (Guest Speaker)

Week 4

Tuesday, June 4 Online Work: Light Pollution as it Relates to Sustainability/Utah Fireflies

Thursday, June 6 Government's Role in Food and Agriculture and How United States and how citizens can affect policy

Week 5

Tuesday, June 11 GMO vs. Heirloom Agriculture and Loss of Biodiversity

Thursday, June 13 Seed Saving/Farm to Table/Soil Degradation

Week 6

Tuesday, June 18 Midterm Online in Canvas

Thursday, June 20 Work in the Garden/Composter

Week 7

Tuesday, June 25 Food Preservation

Thursday, June 27 Work in the Garden/Dry Fruit in Class

Week 8

Tuesday, July 2 Food Waste/Recycling

Thursday, July 4 NO CLASS - INDEPENDENCE DAY

Week 9

Tuesday, July 9 Supply Chain/Sustainability within a Food System

Thursday, July 11 Backyard Chickens

Week 10

Tuesday, July 16 Energy Consumption/Resource Depletion/Ecosystem

Thursday, July 18 Deforestation

Week 11

Tuesday, July 23 Air Pollution/Climate and Geography within the Food Supply Chain

Thursday, July 25 Drought, and Water Scarcity/Fish

Week 12

Tuesday, July 30 Garden Evaluation/Ethically Sourced Food Presentations

Thursday, August 1 Ethically Sourced Food Presentations

Grading Scale

Homework Assignments	20%
Quizzes	20%
Exams	30%
Attendance & Class Participation	30%
Total	100

A	93-100%	B-	80-82.9%	D+	67-69.9%
A-	90-92.9%	C+	77-79.9%	D	63-66.9%
B+	87-89.9%	C	73-76.9%	D-	60-62.9%
B	83-86.9%	C-	70-72.9%	E	59.9% or less

How to Navigate to Canvas

Institutional Policies

As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>

Learning Support and Tutoring Services

We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)