Sustainable Food Systems

CHEF - 1900 251

Class location and time

1. Campus: Miller Campus

2. Building: Culinary Arts Building

3. Class will meet: Room 101

4. Date-Monday and Wednesday

5. Time-8:30 am-11:20 am

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

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

Student must have 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.

Course Requirements

REQUIRED CLOTHING:

• Suitable clothing for working outdoors

• Covered toe shoes that can get muddy

• Business casual attire when indoors

STANDARD PERSONAL HYGIENE AND APPEARANCE:

• Hair - Must be clean, of natural shades and well maintained. The culinary standard does not include

extremes in dying, styling or coloring. Hair length must be maintained above the top of the collar by

means of cut, hair net or restraint. Students must be clean shaven at all times and sideburns neatly

trimmed no lower than the earlobe. Mustaches are permitted if neatly trimmed above the upper lip and

corners of the mouth. Beards are permitted if neatly trimmed and restrained.

• Fingernails - Kept clean and trimmed to the end of the finger. No nail polish permitted.

• Jewelry - The only facial jewelry permitted is a one pair of stud earrings worn in the earlobe. Dangle or

hoop earrings are not allowed. Wristwatches must be removed from wrists but may be secured on the

jacket. One, plain wedding band is allowed. Any other form of jewelry is unacceptable.

• Cologne/Perfume - The use of antiperspirant and/or deodorant is recommended. The use of strong,

heavy scents and fragrances is unacceptable.

REQUIRED TOOLS:

• Gardening tools

• Water bottle

• Note pad, pen, and marker

HEALTH REQUIREMENTS:

Students should be in good physical and mental health. If you have a medical condition, you are strongly advised

to discuss your concerns with your doctor. Students are advised to maintain their health as well as obtain current

vaccinations through the Health and Wellness Center on either the Redwood or South City.

PHYSICAL FITNESS:

This will be accomplished by being able to meet all of the minimum expectations in regards to both health and

physical fitness that will normally be required of professionals within the industry: Commercial culinary operations

requires that you be in good physical condition, have the ability to move quickly, the ability to bend, the ability to

lift at least 30 pounds, and the ability to stand for long periods of time.

DROP/WITHDRAWAL:

You are responsible for dropping or withdrawing from classes you are not attending or do not intend to complete

the current semester. You can drop/withdraw by the published deadline dates on MyPage at www.slcc.edu. If you

are receiving Financial Aid or Veteran benefits please notify the appropriate office when dropping classes.

Withdrawals will be shown as a "W" on the transcript and are not calculated as part of the grade-point average

(GPA). There are no refunds for withdrawn classes. If you stop attending classes without dropping/withdrawing

by the published deadlines, you will receive an "E" grade, which is calculated in your GPA.

Engagement Plan

Example language:

- I will respond to email within 48 hrs. I will offer feedback on major assignments within 24-48 hours after submission. The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.
- In this course I will be posting interactive announcements which will offer specific opportunities for class questions and extra credit every other week.

- Additionally, I will be participating in the discussion forums with you to share my perspective within the discipline and to offer some nuances of interpretation that may not be present in your textbook.
- Lastly, we'll be holding small group Q & A sessions, where we can learn from our peers (and faculty) on some of the more difficult units within the course.

EMAIL ACCOUNT:

Students will be provided with a personal email account upon admission to the program. Students are responsible

for checking this email account, as it will be used for purposes of communication between instructor and student.

INSTRUCTOR RESPONSIBILITIES:

1. Be present, punctual, and well prepared for each of our class meetings

2. Respond to all your questions and concerns to the best of my ability and make myself available to

support you.

3. Be a model of professionalism, resourcefulness, and appropriate teaching strategies

4. Be Fair, consistent, courteous, and respectful in my interactions with you.

5. Encourage a classroom environment of high expectation, inquiry and creativity.

6. Assess all your work in a fair and timely manner

Keys for Success (how to succeed in the course)

SALT LAKE COMMUNITY COLLEGE STUDENT RESPONSIBILITIES:1. Attend each class session, arriving on time in complete uniform and staying for the entire length of theclass.2. Prepare all assignments to be handed in on time. The topical course outline

will help you know when assignments are due well in advance of the due dates.3. Be fair, courteous, respectful and professional in interactions with peers and instructors4. Take appropriate personal and professional responsibility for assignments and classroom activities5. Show enthusiasm for the subject matter and come to class ready, able and with a willingness to participate.

THE STUDENT CODE OF CONDUCT All students are expected to follow the SLCC Student Code of Conduct.

TITLE IX STATEMENT: Title IX of the Educational Amendments of 1972 prohibits discrimination based on sex in any education AL institution that receives federal funding. Salt Lake Community College does not tolerate sex discrimination of any kind including sexual misconduct; sexual harassment; relationship/sexual violence and stalking. These incidents may interfere with or limit an individual's ability to benefit from or participate in the College's educational programs or activities. If you have questions or concerns regarding your rights or responsibilities, or if you would like to file a Title IX complaint please contact: Kenneth Stone brook, J.D. Title IX Coordinator Salt Lake Community College Taylorsville Redwood Campus – STC 276A (801) 957-5027ken.stonebrook@slcc.eduOnline Reporting Form: http://www.slcc.edu/title-ix/complaint.aspxStudents may also report incidents to an SLCC faculty or staff member, who are required by law to notify the Title IX Coordinator. If a student wishes to keep the information confidential, the student may speak with staff members of the Center for Health and Counseling, (801) 957- 4268. For more information about Title IX, go to:http://www.slcc.edu/title-ix/index.aspx

ATTENDANCE POLICY: Regular attendance is essential for both academic success and future hospitality industry career development. To maintain satisfactory attendance, students must attend at least 80% of scheduled class time. Students arriving more than 15 minutes late or leaving more than 15 minutes early will be marked absent for that session. Students arriving 5-15 minutes late will be marked tardy. (A tardy counts as 90% of a full class period attended). Any exception to this policy requires prior instructor approval or communication. Following any absence, students must contact the instructor to obtain missed information and assignments. Absences may result in lost points for daily activities and assessments. This policy reflects hospitality industry standards where punctuality and reliability are valued professional traits.

ACADEMIC INTEGRITY STATEMENT: The school seeks to foster a spirit of honesty and integrity in all aspects. Students are expected to be the sole author of any work submitted for grading. All sources used must be accompanied by proper references and/or citations. In addition, same or similar work may not be submitted for credit in more than one course. All students must assume that any collaboration of coursework is prohibited unless permitted by the instructor in the form of a team assignment or group project. Any collaboration must be acknowledged with any coursework submitted. It is the student's' responsibility to seek clarification from the course instructor about how much and what form of help may be received in the completion of a project, assignment, or examination. The school places a high value on academic honesty.

DEFINITIONSACADEMIC HONESTY

Academic Honesty is the protection of intellectual property by acknowledging proper credit to author/s. Any worksubmitted, not authored by the student is considered a violation of this policy. This includes situations deemed ascheating or plagiarism.CHEATINGCheating includes, but is not limited to, the following: the use of unauthorized material, study aids or technologyduring an assessment; viewing or using another student's test during an assessment; using another student'sproduct during a practical assessment; submitting another student's work or product as your own.PLAGIARISMPresenting someone else's work as your own is considered plagiarism. This includes copying informationverbatim and/or rephrasing someone else's ideas without acknowledgement.

REFERENCES AND CITATIONS:Salt Lake Community College uses APA (American Psychological Association) Style to cite sources for all written coursework. When you include the words or ideas of others in your writing, citations allow you to avoid plagiarism by giving credit where credit is due. Citations also guide your instructor to the resources you used to completeyour paper or project. For assistance using APA Style, please consult the Purdue Online Writing Lab (OWL) APA Style pagehttp://owl.english.purdue.edu/owl/section/2/10/All written coursework is expected to have two things: (when applicable):• In-text citations that follow the quote or paraphrased information you are using. These citations happen inthe body of your paper and look like this: or Karabats (2018) found "students often had difficulty using APA style" (p. 200)o Karabats's (2018) study found the following:• Reference list that appears at the end of your paper. It includes all the sources you cited in your paper and provides details that allow your instructor to find and retrieve your sources. Each type of resource you use

(book, encyclopedia entry magazine article, web site) has a specific citation format. Citation examples can be found by using the Purdue OWL APA Formatting & Style Guide.

The following links will take you to specific examples:

• Book http://owl.english.purdue.edu/owl/resource/560/08/

• Encyclopedia Entry http://owl.english.purdue.edu/owl/resource/560/09/

• Article in a Print Journal/Magazine http://owl.english.purdue.edu/owl/resource/560/07/

• Electronic Resources: Web Site, Blog Post, Article from Database, etc.http://owl.english.purdue.edu/owl/resource/560/10/

INFORMATION LITERACY STATEMENT:

Information literacy is defined by the American Library Association as the ability to "recognize when information isneeded and have the ability to locate, evaluate, and use effectively the needed information." The development ofinformation literacy has been defined as a learning outcome for this program and as a learning objective for thiscourse. Students in this course will be required to:• Define the need for information required to solve problems.• Effectively access needed information.• Critically evaluate information and its sources.• Utilize information effectively to solve problems• Adhere to copyright policies and standards for citation.Opportunities for the development of these literacy skills through the information literacy and use of a variety ofinformation resources will be determined by the instructor through specific assignments and activities.

CLASSROOM POLICY:• Please refrain from speaking while class is in session unless called upon by the instructor or if you areparticipating in a group assignment during class time that requires your communication as it is disruptiveto me, your peers, and the learning environment we are looking to cultivate.• Please turn off all cellular devices while class is in session, unless prior arrangements have been madewith the instructor as it is disruptive to me, your peers, and the learning environment we are looking tocultivate.• Please refrain from utilizing your technology which includes, but it not limited to computers, cellulardevices, I-pads, et cetera for your personal entertainment while in class as it is disruptive to me, yourpeers, and the learning environment we are looking to cultivate.• Please refrain from packing up your belongings early as it is disruptive to me, your peers and the learningenvironment we are looking to cultivate.• Smoking is permitted

only in designated smoking areas and is not permitted:o In any interior space owned, rented, or leased by Salt Lake Community College.o In building courtyards, breezeways, and terraces, on exterior stairways and access ramps, andoutdoor dining patios, terraces, and lanais.o In any area that has been designated by the person having control of the areas as a non-smokingarea marked with a no smoking sign.• Gum Chewing is NOT allowed in SLCC laboratories.• Radios and/or headsets are NOT allowed in SLCC laboratories.• All personal belongings such as backpacks, purses, knife cases, et cetera should be secured in thestudent locker areas when not within the students' possession.• Lockers are available free of charge to all SLCC students that fill out a locker registration form in theAssociate Dean's Office.• Students may place their own personal lock on an unoccupied locker, and it must be removed at the endof the semester. No exceptions!• No changing of clothes is allowed within the corridors or within public view, please use the designatedlocker areas

.EQUIPMENT POLICY:Conscientious use and care of equipment is always required. Any equipment failure is to be reported to theinstructor immediately.

Brief Description of Assignments/Exams

GRADING

Quizzes: Quizzes are open book / open notes completed on Canvas. Quizzes must be submitted by end of term or Final Exam.

Quiz Type	Points	Notes
All Quizzes	4 @ 25 points	
Syllabus Quiz	10 points	
Mid term	50 Points	Open Book, Open Notes
Final	46 Points	Open Book, Open Notes

Note:
Presentations, Homework / Lab Projects must be submitted by the submission due date.

Late assignments may be docked 20% of points earned.
Assignments/Homework /Lab assignments are designed to prepare you for the quizzes

and
examinations.

Detail of Assignments available in Canvas.

Participation: Participation points are self-graded and posted for each class in canvas.

25 total points per class. *File must be posted in canvas
Participation points are comprised of three elements.

Participation Type	Points
Attending Each Class	Maximum 5 points
Weekly Classroom Participation	Maximum 10 points
Lab Participation	Maximum 10 points

MAKE-UP WORK POLICY:

Salt Lake Community College encourages every student to attend all educational activities. If a student is unableto attend scheduled activities for any reason the following policy applies it is at the discretion of the instructor; togive the original work or any modified work for any missed projects, practical work, or exams. The scheduling ofthe make-up work is at the discretion of the instructor based on his/ her availability. It is the student'sresponsibility to seek out the instructor to make up missed work.

Excused absences are those that are documented cases of jury duty, illness, family medical care, military duty."Documented" means the student must produce documentation—a jury duty summons, doctor's note or copy ofmilitary orders.

• Students with an excused absence resulting in a missed quiz, test, practical or oral presentation will begiven the opportunity to take a make-up version of the assignment/s at the instructor's earliestconvenience for up to 100% points possible.

• Students with an un-excused absence resulting in a missed quiz, practical or oral presentation will begiven the opportunity to take a make-up version of the assignment/s at the instructor's earliestconvenience.

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	[Introduce Yourself](#)	Discussion	0
	[Introduce Yourself](#)	Discussion	0
	[Introduce Yourself](#)	Discussion	0
	[Label Presentation - Choose a term](#)	Discussion	0
	[Roll Call Attendance](#)	Assignment	100
	[Zoom Call Topics](#)	Discussion	0
8/29/25	[Participation Class 8/27](#)	Assignment	25
9/5/25	[Participation Class 9/3](#)	Assignment	25

Grading Scale

ASSESSMENT CRITERIA

Learning Activities	Points	Percentage of Grade
Exams and Quizzes	610	19%
Presentations / Lab Projects	590	19%
Assignments / Homework	750	24%
Reflections	580	19%
Participation	600	19%

GRADING SCHEME

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.

For more information, navigate to the Institutional Policies tab on the [Institutional Syllabus](#) page.

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, visit the [Institutional Syllabus](#) page under the Tutoring and Learning Support tab. 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, visit the [Institutional Syllabus](#) page under the Advising and Counseling Support Services tab. 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](#)

Additional Policies

SCHOOL PROPERTY POLICY:No school property including equipment, ingredients, or prepared foods may be removed from the kitchen labarea without approval from your instructor.

EMERGENCY EVACUATION POLICY:In the event of any emergency, students are to exit the building through the closest entrance and proceed to thepre-determined location as directed by your instructor.