ENVIRONMENTAL SUSTAINABILITY IN FS
Course Syllabus

Course Number: CAEL-0230
OCAS Code: None
Course Length: 30 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant

Pre-requisite(s):

Course Description: In this course students are introduced to water conservation, energy conservation, waste management and sustainable food practices. Students will learn what the industry can do in each of these areas to increase sustainability. Specific objectives will cover the importance of energy efficiency, getting started in waste management, and developing sustainable food practices through local sourcing and organic food.


Course Objectives: A. Students will demonstrate the ability to:

1. Define sustainability and conservation.
2. Explain the importance of water conservation.
3. Identify steps that a food service operation can follow to use water efficiently.
4. Explain the difference between conservation and sustainability.
5. List the effects that a water drought could have on a community.
6. Describe methods that restaurant owners can implement to better conserve water.
7. Identify the most compelling reason for a restaurant to use sustainable practices.
8. Compare American use of water per day to other nations.
9. Identify three ways that we can reduce the amount of water used daily.
10. Explain the difference between renewable and nonrenewable sources of energy?
11. Discuss the importance of energy efficiency.
12. Identify strategies that can help a restaurant or foodservice operation become energy efficient.
13. List the steps an operation can take to construct a more sustainable building?
14. Discuss the importance of reducing the use of fossil fuels.
15. List three renewable energy sources and describe how they work.
16. Identify three examples of inexpensive actions you can take to reduce energy usage in a restaurant or foodservice operation.
17. Analyze the types of light bulbs that can be used in a restaurant or foodservice operation to reduce energy usage.
18. Explain a brownfield site.
19. Design a 200-seat restaurant that is located near the river and close to a popular tourist attraction.
20. Design a 200-seat restaurant that is located near the river and close to a popular tourist attraction.
21. Discuss ways to reduce total waste in an operation.
22. Identify items that a restaurant or foodservice operation can reuse.
23. Identify items that can a restaurant or foodservice operation can reduce.
24. Explain the importance of restaurants or foodservice operations recycling.
25. Explain the importance of accurate production forecasting to sustainability.
26. What are the benefits of composting?
27. Research the types of recycling efforts currently being utilized in industry.
28. How does production forecasting relate to a restaurant’s environmental goals?
29. List steps to follow when the decision is made to offer locally sourced food to your customers.
30. Discuss the factors to consider when the decision is made to offer sustainably produced seafood on the menu.
31. Analyze the issues surrounding sustainably produced coffee, animal products, and organic food.
32. Define aquaculture. Why is it important to seafood demand?
33. Define organic food? Why do some companies prefer to use organic food?
34. Describe the pros and cons of local sourcing.
35. Explain why an operation would choose to purchase a conventionally produced product.
36. Research various menus and determine the sources used to purchase its food.
37. Define a “local source” for an operation in your hometown? From what areas and/or regions would you purchase your products?
38. Explain what items you would focus on if you decided to begin purchasing a few sustainable food products for a small diner?

*ODCTE objectives

Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.

Grading Procedures: 1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.

Description of Classroom, Laboratories, and Equipment: Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

Available Certifications/College Credit The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.
College Credit Eligibility: The student must maintain a grade point average of 2.0 or better.