



South Central College

CULN 1302 Sustainable Foods & Organic Cooking

Course Outcome Summary

Course Information

Description	Students will be introduced to sustainable farming and why it is important. They will also explore organic versus conventional farming and the nutritional differences. (Prerequisite: CULN 1100)
Total Credits	1
Total Hours	16

Types of Instruction

Instruction Type	Credits/Hours
Lecture	1/16

Pre/Corequisites

CULN 1100

Institutional Core Competencies

Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Communication - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Course Competencies

1. Define sustainable practices

Learning Objectives

- Examine sustainable growing practices
- Define sustainable transportation practices
- Identify recycling practices
- Compare sustainable food service products

2. Identify the defining components of organic foods

Learning Objectives

Identify growing requirements

Identify nutritional value
Identify price differences

3. Explore genetically modified foods

Learning Objectives

Identify the rationale for genetic food modifications
Identify strategies to educate and promote the use of genetically modified foods
Identify consumers who would benefit from genetically modified foods

4. Describe the "farm-to-table" movement

Learning Objectives

Identify food consumer trends
Identify agriculture production trends
Identify partnerships with local producers

5. Discuss marketing strategies around organic and sustainable practices

Learning Objectives

Explain how to incorporate organic foods into a menu
Identify a story of local production to market to consumers
Identify a story of sustainable business practices to market to consumers

SCC Accessibility Statement

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.