



THE **CULINARY** INSTITUTE *of* MICHIGAN®  
A DIVISION OF BAKER COLLEGE

**BAKER COLLEGE**  
**STUDENT LEARNING OUTCOMES**  
**CUL 1010 Sustainability in the Food Service Industry**  
**1 Semester Hours**

---

**Student Learning Outcomes & Enabling Objectives**

1. Create a sustainability plan for an actual restaurant; including the creation of a recycling and waste reduction program, energy and water conservation program, and mission for consciously and actively making purchasing and procurement decisions with a sustainable mindset.
  - a. Identify the importance of sustainability by gaining insight on recycling programs, waste control, energy and water conservation, sustainable farming practices, organic foods, and the importance of sustainable purchasing decisions.
  - b. Compare recycling and waste reduction programs to an actual restaurant's existing programs, making recommendations for change toward a more sustainable existence.
  - c. Compare effective energy and water conservation practices with an actual restaurant's existing practices, making recommendations for change toward a more sustainable existence.
  - d. Explore sustainable farming practices, while generating knowledge and insight on how to find and procure goods from local farms and vendors.
  - e. Explore organic farming practices, while generating knowledge and insight on how to find and procure organically produced goods from local farms and vendors.
2. Demonstrate professionalism through an understanding of Culinary Institute of Michigan (CIM) policies, procedures and alcohol service.
  - a. Undergo CIM Orientation, which will introduce the student to all of the CIM's unique policies and procedures.
  - b. Complete the T.I.P.S. (Training for Intervention Procedures) On Premise alcohol training certification exam

---

These SLOs are/are not approved for experiential credit.

**Effective: Fall 2017**