

CSU Sacramento - Experiential Opportunities in (FACS 110) Food Production and Sustainability




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FACS 110 Food Production and Sustainability Course Description

- This is a required upper division course for our major.
- Students study mostly non-commercial foodservice and sustainable food production.
- Students typically read the text book, attend lecture and work on a project in lab.
- I wanted to provide them with a more experiential lab experience that could not be gained from a text book.



Where we started

- FACS 110 – Food Production and Sustainability
- Face-to-face Lecture/Lab
- Large scale food production
  - Planning/marketing/preparing meals for 20-40
- Sustainability- 2-3 days




What drove this Redesign?


- Hands on experiential education
- On campus
  - Production kitchens
    - FOH and BOH Restaurant/Catering Operations
    - Dining Commons
  - CSUS Sustainability team
    - Campus gardens
  - Event Planning/Management
    - On-Campus Events
- WHY NOT?






Using the Campus as a Living Lab

- Students spend 1/2 of the semester conducting "field work" during lab time (3 hours week)
- Students are able to learn what goes on in a "real" foodservice operation
- They can see, touch, and use the equipment instead of looking at pictures.
- They are able to observe purchasing, receiving, production, food safety practices and management duties



Using the Campus as a Living Lab (cont.)

- Students are able to work on the sustainability team
  - Procurement policies and procedures
  - Waste diversion and landfill reduction efforts
  - Student garden
  - Childcare center garden
  - Collecting food production scraps and plate waste
  - Managing compost operations



### Using the Campus as a Living Lab (cont.)

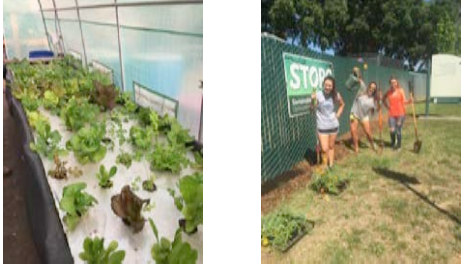
- Students plan and execute events on campus
  - Develop menus
  - Develop recipes
  - Convert and standardize recipes
  - Create production/service schedules
  - Procurement
  - Marketing
  - Execution
  - Debrief

### Dining Commons/Event Management

### School Food Forum

### Sustainability

Sustainable Technology Optimization Research Center

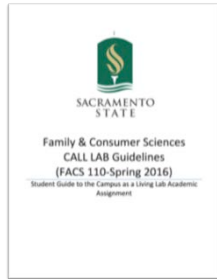


Field Work Assessment

- Formative Assessment
  - Reflection Reports Assess
    - Workplace skills and behavior
    - Professionalism/work ethic
    - Communication
    - Problem solving
    - Collaboration
    - Disciplinary knowledge and skills



Development of Guidelines



Time Sheet

FACS 110 CALL Lab Student Participation Verification SPRING 2017

Student Name: \_\_\_\_\_  
Location: \_\_\_\_\_  
Supervisor: \_\_\_\_\_

Date	Start	Finish	Total Hours	Supervisor Initials
Total Hours Worked				

Student Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
Supervisor Signature: \_\_\_\_\_ Date: \_\_\_\_\_

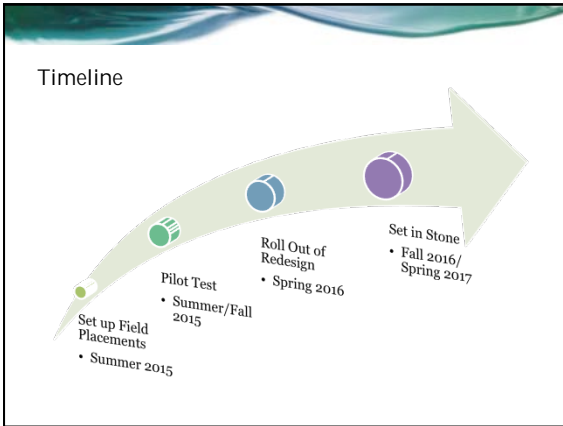


Event Management Project

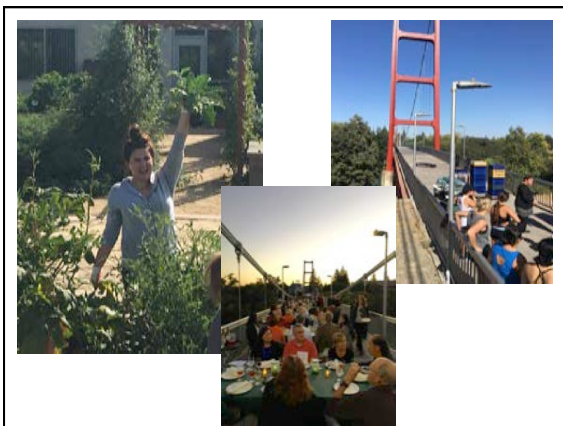
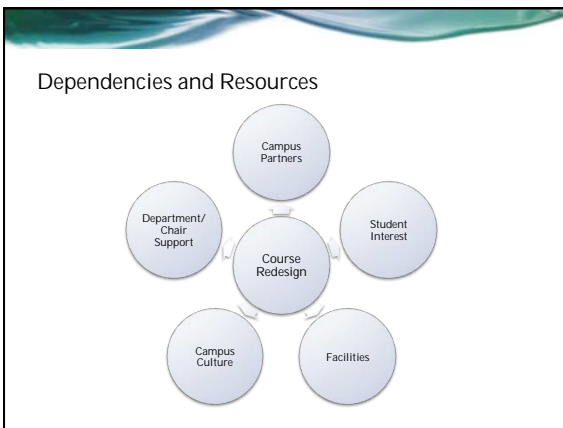
Challenges

- Time
- Placement Issues
- Scheduling Issues





- ### Looking Ahead
- Maintaining relationships
  - Developing additional opportunities
  - Expanding the experience to the full semester
  - Working with other campuses, local high schools
- 



## Contact Information



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