

Module: SD12 Sustainable Foodservice		
Exam: SD12 Sustainable Foodservice	LV.-No.:	ECTS-Points: 5 CP
Recommended Semester: 5th Semester	Module: Mandatory	Language: German
Responsible lecturer: Prof. Dr. Carola Strassner	Cycle: Winter Term	Registration information:
Lecturer in charge: Prof. Dr. Carola Strassner, Dipl.-Oecotroph. Manuela Kutteneuler		
Learning outcomes	<p>Students are able</p> <ul style="list-style-type: none"> • to explain the concept of sustainability and its current debate, and identify the role of catering and the food system in the debate • to explain the basics of the food system, its components and, in particular, their interactions • to connect scientific method and its role to questions concerning the food system • to independently develop content from textbook chapters, scientific papers and articles from trade journals and critically review these to explore and articulate their own experience and understanding of sustainable nutrition systems. 	
Form of exam	Module exam: written exam (120 min)	
Form of teaching	<ul style="list-style-type: none"> • Seminaristic Tuition • Practical Training 	
Course contents	<ul style="list-style-type: none"> • Sustainability, origin of the term, definitions, application to the food system, nutrition ecology model; • View food system elements from the field to the plate: agricultural and other production, food processing and manufacturing, trade & distribution, preparation and consumption, waste and disposal - conventional and alternative forms; • The food system and its effects on humans as individuals, on society, on the environment, on the economy. How food selection and nutritional behaviour affect the system; • Possibilities and limitations of different principles, such as locality, seasonality, health, ecology, care, when applied to the nutrition system, case studies; • Applying sustainable development to foodservice and specifics; • Field trips to case studies offer insights into practical application of organisations orientated to sustainability. 	
Workload	Presence (3 SWS): Preparation and Follow-up: Sum:	45 h 105 h 150 h
Requirements	Proof of attendance is to be provided during the practical training and is the admission requirement for the exam.	
Literature	Rainer Roehl & Carola Strassner (2012) Umsetzungsstrategien für eine nachhaltige Verpflegung in Gastronomie und Gemeinschaftsverpflegung. Herausgeber: Institut für Berufliche Lehrerbildung (IBL) der Fachhochschule Münster, Münster	