

SUSTAINABLE PRACTICES FOR FOOD SERVICE PROFESSIONALS

US\$299

This program introduces learners to global sustainability concepts, issues and concerns providing a context for sustainability. Through the course the learner will gain a good understanding of food production methods and the impact of food service has on the environment.



Course Outline

What you'll learn:

- Explain global sustainability concepts, issues and concerns
- Discuss sustainable decisions and actions that food service can take and reasons for these
- Identify some challenges to a business in implementing sustainable practices.
- Describe why a successful distribution model is necessary to support the infrastructure of sustainable food.
- Explain current sustainability issues in food production (agriculture, livestock and seafood and some solutions for food service.

Duration

This course can be completed in 6.5 weeks with a maximum of 3 months allowable.

Fees

On completion of this course you will be awarded with an International Culinary Studio Sustainable Practices for Food Service Professionals digital badge.

The course fee is US\$299

The investment includes:

- Personal online login to our Learner Management System and all study material and videos
- Online e-portfolio
- Certification



City & Guilds

Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices - meaning you can literally study anywhere, anytime to fit into your lifestyle! Our Instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- Access to our hi-contact teaching model designed to ensure successful course completion for all students

Additional Costs

You need to prepare for the following additional costs:

- Costs to purchase any technology that you may not have, but need to use in the programme
- Cost of your internet access
- Any printing you choose to do from the study guides

