CSH 3398: Internship (Culinary Services Management)
3 Credit Hours
Prerequisite: Culinary Sustainability and Hospitality majors: 60 credit hours or permission of the department chair; Non-Culinary Sustainability and Hospitality majors: permission of the department chair.

In this course classroom learning is applied to the professional practice of sustainability in culinary food service and hospitality management. Students gain hands-on experience under direct supervision of managers, chefs and/or staff in establishments approved by the instructor, rotating through multiple departments while learning to engage in a variety of food service operations, sustainable business practices and management responsibilities. 150 hours of internship experience with a host employer is required, in addition to classroom meetings.

CSH 3400: Sustainable Facilities Design and Management
3 Credit Hours
Prerequisite: Culinary Sustainability and Hospitality majors: CSH 2100; Non-Culinary Sustainability and Hospitality majors: 60 credit hours and permission of the department chair.

This course provides fundamental concepts of sustainability and resource conservation in the operations of culinary and hospitality facilities. Students learn how to work effectively with the engineering and maintenance department(s). The course prepares students to responsibly manage with emphasis on the areas of energy, water and waste as related to their impact on the environment and facilities management. CPR/First Aid Training certification is a requirement for successful completion of the course.

CSH 3500: Organic Agriculture and Beginning Apiary Studies
3 Credit Hours

Students are introduced to the competencies and hands-on methods to practice and experience all aspects of sustainable organic farming and beginning apiary studies. This course emphasizes sustainable food production systems, soil conservation, plant nutrition, honey bees and beekeeping, and the environmental study of how using the local bee population can increase crop production.