J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 237 **Credits:** 2

Course Title: Current Issues and Environmental Responsibilities in the Hospitality Industry

Course Description: Studies novel aspects of the evolving hospitality industry, including the collective impact of environmental stewardship and sustainability, local sourcing of products and ingredients, greening of hospitality businesses, cost-benefit analyses of sustainability decisions, and ethical questions related to these topics. Environment Sustainability Designation: Course content related to the study of sustainable development. Lecture 2 hours per week.

General Course Purpose: This course will expand students' knowledge of key issues involving environmental sustainability and their implications for the evolving hospitality industry. The course will examine how environmental concerns impact conceptual, architectural, financial, and operational decisions.

Course Prerequisites and Co-requisites:
None

Course Objectives:
Upon completing the course, the student will be able to
a. Identify and discuss emerging sustainability trends;
b. Identify sources of local ingredients and products;
c. Discuss, review, and research regulatory policy regarding sustainability;
d. Identify, discuss, and analyze environmental impacts across the food service cycle;
e. Conduct waste analysis;
f. Identify management practices to reduce pre- and post-consumer food waste;
g. Identify implications, impact, and implementation of composting;
h. Discuss industry trends such as greening of hotels, restaurants, and other food service businesses;
i. Discuss and analyze energy and water conservation;
j. Conduct cost-benefit analyses of the relationship between hospitality businesses and their clientele;
k. Discuss and research conceptual, architectural, financial, and operational issues as related to environmental stewardship;
l. Identify and discuss ethical concerns associated with hospitality industry environmental obligations; and
m. Identify the implications of Monterey Bay Aquarium's Seafood Watch program.

Major Topics to Be Included:
a. Societal trends
b. Industry specific trends
c. Financial implications of "green" decisions
d. Marketing implications of "green" decisions
e. Energy star equipment
f. Lighting, water, and energy resource analysis
g. Waste management and landfill foot print reduction
h. Recycling and composting
i. Best practices
j. Food safety
k. Allergen awareness
l. Food supply chain
m. Food recalls
n. SWOT analysis
o. Business ethics
p. Reduce, recycle, reuse

Effective Date of Course Content Summary: July 14, 2014