

Hospitality and sustainable agriculture

with Professor Jean Hertzman

Talking points

Knowledge and comprehension

1. How much food is wasted in the US, and how much of this is wasted by the food service industry?
2. What is agricultural literacy, and why is it important for everyone?

Application

3. How do you think agritourism ventures can promote sustainable agriculture in the hospitality industry?

Analysis

4. If you order a pizza in a restaurant, what do you think its supply chain looks like? How did each component progress from a farm, through processing, manufacturing, packaging and distribution, to the restaurant kitchen and finally to your plate?
5. What aspects of the pizza's supply chain might be environmentally damaging? And how could sustainable agricultural practices minimise these negative impacts?
6. Why do you think most hospitality and food service operations do not currently prioritise sustainable agriculture?

Evaluation

7. How can sustainable agriculture improve the hospitality industry?
8. What job in hospitality or the culinary arts would you most like to have, and why? What skills do you currently have that would help you in this role, and how could you develop other useful skills?

Activities

Jean's lesson plans contain practical hands-on activities to engage students with food, sustainable agriculture and the connections between them. Have a go at some of them yourself!

- Visit a local farm, community garden, farmer's market, food distribution warehouse, farm-to-table restaurant and/or agritourism venture
- Talk to a farmer or someone involved in an agricultural organisation
- Grow your own herbs or salad crops
- Plan and cook a meal using local, seasonal ingredients
- Do a taste test of sustainably produced foods versus those produced by regular practices and compare differences in appearance, taste and price
- Conduct a carbon footprint audit of how foods get from a farm to a restaurant or grocery store
- Conduct a waste audit of all waste from your school food service, categorising it into compostable, recyclable and non-recyclable
- Make your own compost from food waste
- Create recipes containing 'scrap' products, such as banana peels, watermelon rinds, root vegetable greens and fish skins
- Develop a business plan to market and sell your dishes containing 'scrap' products
- Volunteer at a local food festival

How did these activities help you appreciate the connections between food and sustainable agriculture?

Find the full lesson plans at hrtmprofdev.nmsu.edu/teacher-lesson-plans.html

More resources

- The Center for Advancement for Foodservice Education provides lesson plans, teaching tips and industry resources: cafemeetingplace.com
- The National Center for Agricultural Literacy provides agriculture focused lesson plans: agliteracy.org
- Hotel Kitchen provides resources about reducing food waste: hotelkitchen.org