

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title : Environmental and Sustainability Management

Module Code : CAMM 301

Programme of Study/Year of Study : Culinary Arts / Year 3

Group : CA III

Semester : Spring

Number of Hours Taught : 2 periods per week

ECTS : 3

Instructor: Natasa Ioannou

Office Hours: Mondays: 09:00-13:00 and Thursdays: 08:00-12:00

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Pre-requisite(s) :

Module Rationale

This module exposes the students to the various environmental, social and economic challenges facing the hospitality industry and assists them in acknowledging the measures available to manage these challenges. Students will be able to identify environmental and sustainability impacts of food and beverage operations, and suggest ways in which these impacts can be managed, mitigated and eradicated. The module assists students to apply sustainable and environmental management principles in the hospitality industry. Students will acknowledge the contribution of quality and environmental management systems to the achievement of organisational effectiveness and sustainability.

Aims

The module aims to provide students with theoretical, practical and professional understanding of how hospitality operations can adopt and benefit from principles and practices of environmental conservation, economic stability, and social responsibility. It aims to achieve embedding of sustainable and environmental management principles in the food and beverage industry and to promote an understanding of the contribution of quality and environmental management systems to the achievement of organisational effectiveness. At the end of the module students will be familiar with different environmental management systems that they can apply on their working environment.



Intended Learning Outcomes

On successful completion of the course, students should be able to:

1. Understand the definitions of environment, environmental sustainability, three (3) pillars of sustainability (social, economic and environmental) which drive the sustainability agenda forward.
2. Gain an understanding of the impacts of the food and beverage industry on the environment including food, waste, energy and water production, consumption and use.
3. Understand and critically comment on the issue of Environment and Sustainable Management in relation to the hospitality and overall tourism industry.
4. Correctly apply best practices in environmental and sustainability management in the various departments of hospitality and tourism organizations in order to manage environmental impacts.
5. Understand how to manage environmental and sustainability issues in relation to the food and beverage industry.
6. Understand and assist in the implementation of environmental quality systems / schemes and possess the skills for successful evaluation of the above systems/schemes.
7. Assist establishments in the food and beverage industry to adopt best practices in sustainability and comply with international food safety regulations and standards.
8. Update students regarding the current environmental trends, movements, agendas as well as the local initiatives in this field.
9. Understand sustainable production and examine why sustainable food systems matter.
10. Describe factors that affect consumer choices as well as local initiatives in this field.
11. Gain an understanding of the environmental and sustainability initiatives in Cyprus.
12. Understand the meaning of achieving environmental goals and gain the necessary understanding and consciousness to contribute in their working environment towards reaching environmental goals

Delivery Methods:

Lectures, Case Studies, Observational Research, Group Projects, Assigned Readings, Virtual site visit at a hotel and/or guest speaker

Assessment:

Coursework: 50% (25% each assignment)

Midterms: 20%

Final Exam: 30%

Module Requirements

Lecture Notes



Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	27/01– 31/01	Introduction to the course – Overview to the course outline – The rationale of the course	Introduction
2.	03/02-07/02	<ul style="list-style-type: none"> • Environmental aspects and impacts of the F&B and tourism industry • Introduction in identifying environmental effects • Case studies: Green Restaurants, Golf Courses • Definitions of sustainability and environmental management • Introduction to the sustainability principles and the environmental standards in the F&B industry Sustainability principles and practices – Case study Practical implementation of environment in F&B	Sustainability and Environmental Management
3.	10/02-14/02	<ul style="list-style-type: none"> • Introduction to resources and resource management • Sustainable food systems • World food crisis – The challenges with conventional agriculture – Limitations of organic agriculture. • Sustainable food issues and food sourcing – local crops and seasonality, the economy of a food system – food miles • Genetic Modified Organisms • Develop a differentiated approach to the concept of “regional food system” and its useful applications – Planning for a sustainable local food system. • Environmental aspects of the production of different food products • Veganism, Vegetarianism and environmental aspects of soya • Seafood sustainability, Fair trade, and Rainforest alliance 	Resource Management
4.	17/02-21/02	<ul style="list-style-type: none"> • Energy – definitions, consumption in the industry, impact of excessive consumption • Energy Efficiency and Energy costs – calculating the cost of energy • Energy savings, eco labeling, best practices for energy saving in units • First assignment explanation 	Resource Management
5.	24/02-28/02	<ul style="list-style-type: none"> • Water management • The need to consider water availability in the hospitality development process. • Water quality and threats to it • Water conservation measures and techniques in hotels. • Examples of modern water-saving technology. • Case studies from the F&B industry. 	Water
6.	03/03-06/03	<ul style="list-style-type: none"> • The impacts of waste on the environment – Various 	Waste

Week	Dates	Topics to be Covered	Reference Chapter / Material
		<ul style="list-style-type: none"> forms of waste – Types of waste. Waste in the hospitality industry – Waste management and categories Waste hierarchy (reduce, reuse, recycle) – How waste can be reduced. Zero waste to landfill 	
7.	09/03-13/03	<ul style="list-style-type: none"> Preparation for midterm exams Midterm Exams	
8.	16/03-20/03	<ul style="list-style-type: none"> How product design can reduce waste – A strategic approach to reusing waste. Case studies from the industry on waste management Waste mapping – Saving money and improving the environment. Biodegradable or/and disposable – Disposal Food Service Items Composting: The process – Composting FAQs. 	Waste
9.	23/03-27/03	<ul style="list-style-type: none"> ISO 14001 and EMAS in depth First assignment delivery Second assignment explanation 	Environmental Management Systems
10.	30/03-03/04	<ul style="list-style-type: none"> ISO 14001 and EMAS introduction 	
11.	06/04-10/04	<ul style="list-style-type: none"> ISO 14001 and EMAS in depth Guest Speaker Environmental Policies Environmental systems within the industry 	
12.	13/04-14/04 & 22/04-24/04	<ul style="list-style-type: none"> Environmental Impact Assessments Case studies from the industry Eco tourism – Agro tourism Sustainable tourism – Green hotels Sustainable tourism initiatives International Hotel Environment Initiative Summary for the exams 	Ecotourism
	15/04-21/04	EASTER HOLIDAYS	
13.	27/04-30/04	<ul style="list-style-type: none"> Delivery for second assignment Revision for final exams 	Revision
14.	04/05-08/04	<ul style="list-style-type: none"> Revision 	

Essential Reading

Sloan, Legrand & Chen, Sustainability in the Hospitality Industry: Principles of Sustainable Operations, 2nd Edition 2013, Routledge, 978-0415531245

Additional Reading

Food, Globalization and Sustainability, by Peter Oosterveer, David A. Sonnenfeld, 2011.

Food System Sustainability, by Catherine Ensouf, Marie Russel, Nicolas Bricas, 2013.

Chen, J. Sloan, P., & Legrand W (2010) Sustainability in the hospitality Industry Routledge