

Hospitality & Tourism (Culinary)

Environmental Literacy Integration Framework

This document will assist you in incorporating environmental literacy into your CTE Pathway to enhance the program by delivering content through an environmental lens and drawing direct connections between the academic content, technical learning, and integrated CTE professional development. Environmental literacy is the desired outcome of environmental education and provides our future workforce with sound scientific information, as well as skills for critical thinking and creative, strategic problem solving.

- [What is Environmental Education?](#): EPA definition and importance of environmental education.
- [NOAA Education Strategic Plan](#): Goal One is Environmental Literacy
- [Delaware Pathways](#): Environmental literacy project page

Hospitality & Tourism

Career Cluster	<u>Average Wage 2020</u>	Total Openings	Percent Total Openings	New Jobs by 2030	Annual Percent Growth
Hospitality & Tourism	\$28,968	105,558	20.6%	9,669	1.7%

Environmental literacy is essential in the Hospitality and Tourism sector because these industries (including culinary) are deeply dependent on our natural resources, local ecosystems, and cultural heritage. Understanding environmental challenges and opportunities can empower professionals to make sustainable decisions. Whether it's reducing kitchen waste, minimizing energy and water consumption in hotels, or promoting eco-friendly travel practices, these choices can make a difference in environmental impact as well as customer experience. As consumers increasingly prioritize sustainability, environmentally literate businesses are better positioned to meet their expectations of contributing to a healthier planet while maintaining profitability and competitive advantage.

Green Hospitality & Tourism Careers

- [How Sustainability In Hospitality Drives Growing Demand For Professionals](#): EHL Insights discusses five promising career paths in sustainable hospitality.
- [Careers In Sustainable Tourism: Exploring The World Responsibly](#): CSR highlights jobs that are minimizing the negative impact of travel on the environment.

- [Get to Work! Jobs in Food Sustainability](#): FoodPrint highlights jobs that support food sustainability across various industries.

Incorporating “Green methods” in Hospitality & Tourism Careers

The following articles highlight green methods that professionals in the hospitality and tourism industries can implement on the job—

- [Sustainable hospitality and why it's part of a bright, green future](#)
- [Sustainable Hospitality](#)
- [Global Sustainable Tourism Council Standards](#)
- [10 tips to go green in the tourism sector](#)
- [How to Incorporate Sustainable Practices in Your Restaurant](#)
- [Sustainable Practices in Culinary Arts & Patisserie: Why It Matters](#)

Delaware Community Plugins

- [Southern Delaware's Culinary Scene Thrives](#): Food, Wine and Travel spotlights several restaurants in southern Delaware that utilize locally sourced, sustainably produced ingredients in their dishes.
- [UD Sustainable Operations](#): The University of Delaware's food program focuses on providing sustainable and ethically-sourced dining options for students.
- [Delaware and r4 Technologies Launch Innovative Project to Address Food Insecurity and Food Waste](#): Delaware's Food Smart Program uses an app to connect those in need of food with surplus food supplies at local stores, often at a significantly reduced price.
- [Eco Tours](#): The Delaware Nature Society focuses on creating a healthy environment through education, conservation, and advocacy. They offer eco tours where you can learn about conservation initiatives and appreciate the balance between humans and our natural resources.
- [Take These 8 Small but Mighty Steps Towards Sustainable Tourism in Southern Delaware](#): Southern Delaware Tourism highlights efforts underway to counter the environmental impact of increased tourism.
- [The Blue Economy in Delaware Opens Doors for Opportunities](#): Delaware Prosperity Partnership highlights the state's blue economy and how sustainability plays a role in these rapidly expanding industries.

Green Hospitality & Tourism Programs

- [University of Delaware Sustainable Food Systems Major](#): This degree, offered by the University of Delaware, focuses on how to utilize our natural food resources without depleting them.

- [Sustainable Tourism Training Program](#): Global Sustainable Tourism Council offers several courses to help you prepare for a successful career in sustainable tourism.
- [Professional Certificate in Sustainable Tourism Destination Management](#): This certificate, offered by George Washington University, focuses on how to minimize the potentially negative effects of tourism and enhance the sustainability of destinations.
- [Food Studies & Sustainability](#): The Culinary Institute of America offers a degree that explores how sustainability, the environment, governmental policies and ethics all play a role in our food systems.
- [Food Sustainability, Mindful Eating, and Healthy Cooking Specialization](#)
- [Starting & Managing a Sustainable Hotel or Tourism Business](#): This Coursera program reviews the sustainable practices in the hotel and tourism industry, focusing on community engagement, environmental conservation and economic sustainability.

Resources for Educators

- Lesson plans, modules, and classroom activities
 - [NOAA Bay Backpack](#) - educational resources, action planning documents, and environmental literacy tools
 - [John Hopkins Food Span Lesson Plans](#)
 - [Farm to fork – seasonal and local food cooking](#)
 - [Sustainable Tourism Case Studies: A Compilation Bundle](#)

Blogs, Articles, Publications, and other Helpful Links

- [World Sustainable Hospitality Alliance](#)
- [Audubon International Green Hospitality Program](#)
- [Four Seasons For Good](#)
- [United Nations Sustainable Tourism](#)
- [World Travel and Tourism Council](#)
- [Identifying Sustainable Food Service and Food Service Ware](#)
- [What is Sustainable Gastronomy?](#)
- [Tackling challenges in the hospitality sector: Embracing ESG](#)
- [Changing menus: chefs on sustainable cuisine and pursuing a greener career](#)
- [Why Private Chefs Are Embracing The Local Food Movement](#)

Opportunities to Enhance the Framework's Resources

- Do you know of any resources that could be added to this framework to improve environmental literacy in the Hospitality & Tourism Pathway? Let us know!
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- o Resources for educators on how to teach sustainability in hospitality, tourism, or culinary arts