

# BPSE-402 : Farm to Fork: Practices of a Sustainable Table

This course offers students a unique opportunity to study farm-to-table culinary practices and deepen their culinary philosophy, menu design, and ingredient sourcing through hands-on farm work and an exploration of sustainable farming practices. The course will explore what it means to produce food in a regenerative way, embedding the values of integrity, honesty, consciousness, creativity, responsibility, respect, and social commitment. Understanding the soil and the people that nurture it in a way that is consistent with these values is essential to developing a truly exceptional and place-based menu, restaurant, and cuisine.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301F), Sustainable Food Systems (BPSE-351), Chef-Community Relations (BPSE-407) and Ecology of Food (APFS-320).