



TOUR-132 – Culinary Explorations

Business

Effective Term & Year: Fall 2025
Course Outline Review Date: 2030-04-01

Program Area: Tourism, Recreation, & Hospitality

Description:

This course explores gastronomy tourism, its impacts and growth opportunities as a vehicle for fostering cultural expression, regional identities and enhancing destinations. Students will investigate various regional and global case studies that highlight how Indigenous, local, regional and National initiatives leverage gastronomy to celebrate cultural heritage, strengthen destinations and create meaningful experiences for hosts and guests. The course equips learners to design authentic gastronomic experiences such as food trails, culinary tours and events that reflect understanding of terroir, culture and collaborative partnerships while aligning with sustainable tourism strategies and market demands.

Program Information:

This course is required for the Tourism Management Program and will be of interest as an elective for students in the BBA Program, qualifying as a 100-level business elective. This course also qualifies as an elective in any of the Business Program's Diplomas.

Delivery Methods: On-campus (Face-to-Face), Hybrid – On-campus (Face-to-Face) and Online, Online

Credit Type: College of the Rockies Credits

Credits: 3

Instructional Activity and Hours:

Activity	Hours
Classroom, Directed Studies or Online Instruction	45
Seminar/Tutorials	
Laboratory/Studio	
Practicum/Field Experience	
Co-op/Work Experience	
Other	
Total	45

Course Requisites:

None

Prior Learning and Recognition: Yes

Students are able to request formal recognition of their prior learning or experience outside the classroom. Challenge examination, portfolio-assisted assessment, work-based assessment or a combination of assessments that is appropriate to identify, assess, and recognize prior skills, competencies, and knowledge to achieve course credit. Tuition fees apply, refer to Policy [2.5.5 Prior Learning Assessment and Recognition \(PLAR\)](#) or contact an education advisor for more information.

Course Transfer Credit:

For information about receiving transfer credit for courses taken at either British Columbia or Alberta institutions, please see <https://www.bctransferguide.ca/> or <https://transferalberta.alberta.ca> . For more transfer credit information, please visit <https://www.cotr.bc.ca/Transfer>

All requests for course transfer credit from institutions in British Columbia or elsewhere should go to the College of the Rockies Enrollment Service office.

Textbook Resources:

A reading package will be available to students.

Learning Outcomes:

- Apply key concepts and terminology to communicate effectively with and within food tourism businesses;
- Identify the role of gastronomy and culinary tourism in building cultural connections and its effects on inter-cultural exchange;
- Assess best practices in global food tourism initiatives and apply them to Canadian context;
- Explain how culinary and wine tourism promotes and enriches local communities;
- Articulate the role of food tourism in promoting sustainable development for Indigenous and rural communities, traditions and cultures;
- Create tourism products and experiences that promote tourism through gastronomy; and
- Incorporate sustainable culinary tourism components into regional tourism strategies.

Course Topics:

- The Canadian landscape in food tourism
- Farming and food preparation
- Food and beverage sourcing and distribution
- Growing rural tourism through agritourism
- Gastronomy tourism research
- Indigenous traditions, food systems, and sustainable communities
- Marketing and developing gastronomic experiences
- Impacts and opportunities for the growth of trends – e.g. slow food, street food, ‘foodie’ culture, farm-to-table, etc.
- Role of policy and planning in the development of gastronomy tourism
- Sustainable strategies, partnerships, and community relationship

Evaluation and Assessments

Assessment Type: On-Campus (face-to-face) and Online, or Hybrid

Assessment Type	% of Total Grade
Participation	10%
Assignments	30%
Case Studies	20%
Final Project	25%
Field Trip/Activity Report	15%
Total	100%

Grade Scheme

A+	A	A-	B+	B	B-	C+	C	C-	D	F
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>=90	89-85	84-80	79-76	75-72	71-68	67-64	63-60	59-55	54-50	<50
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Evaluation Notes: A grade of “D” grants credit, but may not be sufficient as a prerequisite for sequential courses.

Exam Attendance:

Students must attend all scheduled exams at the appointed time and place. Instructors may approve an alternate exam to accommodate an illness or personal crisis. Department heads will consider other written requests. Any student who misses a scheduled exam without prior approval will receive a “0” on the exam.

Academic Policies:

College of the Rockies policies related to courses can be found at <https://cotr.bc.ca/about-us/college-policies/> and include the following:

- Policy 2.1.4 Course Audit
- Policy 2.4.1 Credential Framework
- Policy 2.4.3 Students with Documented Disabilities
- Policy 2.4.4 Student Rights, Responsibilities and Conduct
- Policy 2.4.8 Academic Performance
- Policy 2.4.9 Student Feedback and Concerns
- Policy 2.4.11 Storage of Academic Works
- Policy 2.5.3 Student Appeal
- Policy 2.5.5 Prior Learning Assessment and Recognition (PLAR)

Course Changes:

The College of the Rockies updates course outlines regularly to meet changing educational, employment and marketing needs. The instructor will notify students in writing of any updates to this outline during the semester. The instructor reserves the right to revise, add or delete material while meeting the learning outcomes of this course outline.