

GASTRONOMIC TOURISM (GTO)

GTO 210. Gastronomic Tourism. (3 Credits)

A. An exploration of the planning, development, and management of gastronomic tourism. Emphasis on sustainable practices, stakeholders, and policies associated with successful gastronomic tours.

GTO 320. Bourbon, Beer & Spirits. (3 Credits)

A. The history, culture, and production of bourbon, beer, and spirits. Study of brewing and distilling tourism, with an emphasis on community impact, marketing, and sustainable practices. The student must adhere to all location-based alcohol consumption rules, including any age restrictions (for example, in the United States, the student must be age 21 or older to consume alcohol). Alternative assignments can be provided for any consumption-based assignments.

GTO 325. Culture & Consumption of Wine. (3 Credits)

(A). An exploration of interactions between wine, culture, and tourism. Topics include interpreting a wine label and identifying wine-growing regions around the world, understanding wine and health issues, and basic wine tasting. The student must adhere to all location-based alcohol consumption rules, including any age restrictions (for example, in the United States, the student must be age 21 or older to consume alcohol). Alternative assignments can be provided for any consumption-based assignments.

GTO 410. Gastronomic Tour Development. (3 Credits)

(A). Pre-requisite GTO 210. An advanced course examining environmental, societal, and economic impacts of gastronomic tourism. Creation of a gastronomic tour emphasizing cultural competence, sustainable practices, and marketing strategies.