

# Adding ENERGY EFFICIENCY to College Curriculum with ONLINE LEARNING TOOLS

**The Goal:** Radically change workforce behavior by educating students during their formative years




**The Target:** Seniors with Commercial Food Service related majors



**The Challenge:** No existing curriculum, no skilled instructors, no time, no money

## The Tool:




FOODSERVICE ENERGY EFFICIENCY EXPERT  
Online Sustainability Training for Foodservice Professionals

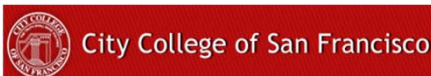




**PG&E sponsored 70 students and Instructors in two Pilot Programs**

**Pilot One: Scholarships**  
35 top students and educators from different schools



**Pilot Two: College Curriculum**  
One class of 35 students - training integrated into the course curriculum

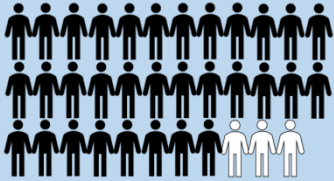


**Food Service Management Class**



# Adding Energy Efficiency to College Curriculum with Online Learning Tools - THE RESULTS

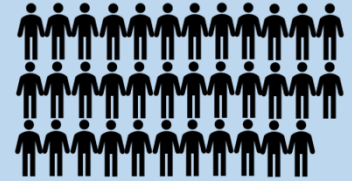
## Pilot One: Scholarships



91% Completion

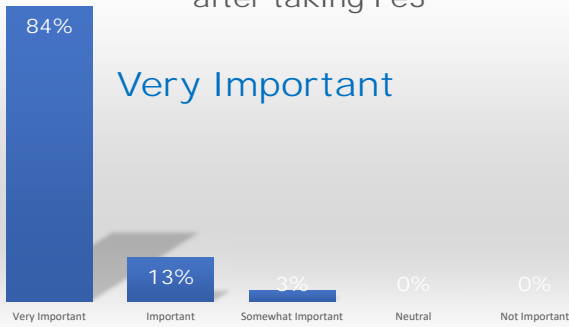
On average, participants had a **MINIMAL** knowledge of basic foodservice energy efficiency prior to training

## Pilot Two: College Curriculum



100% Completion

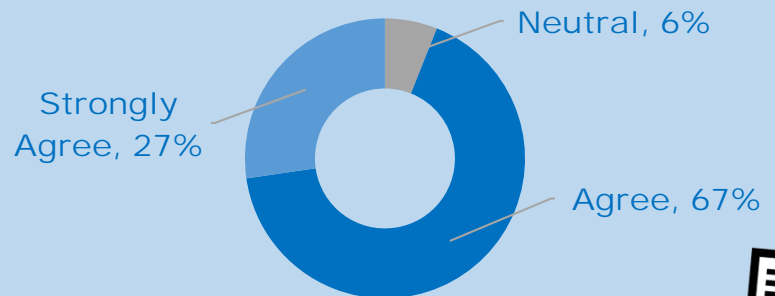
Importance of Energy Efficiency after taking Fe3



Very Important

Over **90%** of participants felt that the online training was delivered in a simple, easy-to-understand format

I can apply the skills I learned to my studies or job



Training the Trainer  
CRAF ProStart Educator of the Year and Fe3 Scholarship recipient Chef James Leedy



**3/4** of the participants have one or more certifications from other organizations



Food Service Energy Efficiency Training was approved by the Dean and added to the curriculum at Sacramento State



ProStart

