STUDEN	NT CREDIT	AND PRO	GRESSIC	ON A	SSE	SSMEN	T			STUDE	NT		Local			Inter.		
DATE PREPARED 25/02/2025 (COURS	SE CODE	CRS	1201418	3	CRI	EDIT	POINTS		144				
COURSE	TITLE		Bachel	or of	Culi	inary Ma	nageme	ent										
Student	Number/Na	me																
Assessmen	nt Legend		Enrolled	E		Passed	✓	Exempt	Х	To Con	mplete	0	Next Enrol	ment	0	Substitute	S	
Year 1					Pre-r	equisite	Semester	Dro	roguisito	Before	unde	rtaking a subj	ect, you	must si	uccessfully			
0	Online	UGRASP	online modu	ıle					Pie-i	requisite	comple	ete an	y pre-requisit	e subjec	ts			
<mark>0</mark>	CUL501	Cookery a	and Recipes					S1, S2	Sam	ostor		The listed semesters indicate when the subjects are						
0	CUL504	Understa	derstanding Food Service					S1, S2	Sem				planned for delivery across the academic year. This is a guide and subject to change.					
O	MAN501	Managen	Management Fundamentals					S1, S2	UGR	ASP	npleted prior	to first c	ensus d	ate following	g			
O	MAN504	Financial Knowledge and Decision Making				n												
	CUL502		Culinary Techniques				01	S1, S2	Com	Comments:								
	GAS659	Cooks and	Cooks and Chefs in Society					S1, S2										
	MAN505	Marketin	g & Consum	er Beh	avio	ur		S1, S2										
		Elective – 500,600,700						S1, S2										
Year 2																		
	CUL604	L604 Advanced Culinary Techniques			CUL50	02	S1, S2											
	HOS605	Menu Design and Engineering						S1, S2										
	MAN606	Human Resource Operations for the Services Industry					S1, S2											
			- 500,600,70															
	CUL602	Restaurant Service					04	S1, S2										
	HOS606	Australia	ralian Wine in Hospitality					S1, S2	ENR	OLMENT	ΓINSTRU	CTIO	NS:					
	MAN711		Analysis and Communication					S1, S2		1. S	t complete all core subjects and elective							
		Elective – 500,600,700					S1, S2		requirements 2. You can view your completed, credited, exempt ar						nd			
Final Yea	ar - Academi											•	cts in e-Stud		and th	ne semeste	r	
Tillar rec	CUL702	Flavour and Function			CUL6	02	S1, S2		guide									
	MAN706		Innovation and Entrepreneurship					S1, S2		 Review the timetable for the next semester Plan your enrolment and class registration 								
		Elective – 500,600,700		P		S1, S2			Students may only enrol in 4 academic subjects semester					subjects ea	ch			
			600,700,800					S1, S2	Col		se Rules							
	GAS759	Imagining Culinary Futures					S1, S2			num of 60 credit points (10 subjects) can be taken from t								
	0,10,755	8	J 22					S1, S2		500 series subjects. This includes Core and Elective subject status of Passed or Exempt.							ith a	
	MAN709	Critical Challenges Hub		12 Cr subje	edit point ct	S1, S2				лсті	J							
	Elect		e –600,700,800					S1, S2	Stu	Study Plan								
		21000110						33,32	Cred				Subjects					
										pleted			Subjects					
										ester 1	202		Subjects					
		<u> </u>								ester 2	202		Subjects					
										ester 1	202		Subjects					
										ester 2	202		Subjects					
										ester 2 ester 1	202		Subjects					
Cannot be	salacted Insti	tuto award	only								202							
Carriot De	selected – Insti	lute award (Jilly							ester 2			Subjects					
										ester 1	202		Subjects					
										ester 2	202		Subjects	22		die Deier	1	
								lota	Total Anticipated Completion			Subjects	23	Cre	dit Points	144		
										-1								