

STUDENT CREDIT AND PROGRESSION ASSESSMENT							STUDENT		Local		Inter.		
DATE PREPARED		25/02/2025		COURSE CODE		CRS1201422		CREDIT POINTS		192			
COURSE TITLE		Bachelor of Culinary Management (Professional Practice)											
Student Number/Name													
Assessment Legend		Enrolled	E	Passed	✓	Exempt	X	To Complete	O	Next Enrolment	0	Substitute	S
Year 1				Pre-requisite		Semester		<div>Pre-requisite</div> <div>Before undertaking a subject, you must successfully complete any pre-requisite subjects</div> <div>Semester</div> <div>The listed semesters indicate when the subjects are planned for delivery across the academic year. This is a guide and subject to change.</div> <div>UGRASP</div> <div>Must be completed prior to first census date following admission</div> <div>Comments:</div> <div>ENROLMENT INSTRUCTIONS:</div> <div><div>1.</div><div>Students must complete all core subjects and elective requirements</div></div> <div><div>2.</div><div>You can view your completed, credited, exempt and enrolled subjects in e-Student</div></div> <div><div>3.</div><div>Review pre-requisite information and the semester guide</div></div> <div><div>4.</div><div>Review the timetable for the next semester</div></div> <div><div>5.</div><div>Plan your enrolment and class registration</div></div> <div><div>6.</div><div>Students may only enrol in 4 academic subjects each semester</div></div>					
0	Online	UGRASP online module											
0	CUL501	Cookery and Recipes				S1, S2							
0	CUL504	Understanding Food Service				S1, S2							
0	MAN501	Management Fundamentals				S1, S2							
0	MAN504	Financial Knowledge and Decision Making											
	CUL502	Culinary Techniques		CUL501	S1, S2								
	GAS659	Cooks and Chefs in Society				S1, S2							
	MAN505	Marketing & Consumer Behaviour				S1, S2							
		Elective											
Year 2													
	CUL604	Advanced Culinary Techniques		CUL502	S1, S2								
	HOS605	Menu Design and Engineering				S1, S2							
	MAN606	Human Resource Operations for the Services Industry				S1, S2							
		Elective											
	CUL602	Restaurant Service		CUL604	S1, S2								
	HOS606	Australian Wine in Hospitality				S1, S2							
	MAN711	Data Analysis and Communication				S1, S2							
		Elective											
Final Year - Academic													
	CUL702	Flavour and Function		CUL602	S1, S2								
	MAN706	Innovation and Entrepreneurship				S1, S2							
		Elective											
		Elective											
	GAS759	Imagining Culinary Futures				S1, S2							
	MAN709	Critical Challenges Hub		12 Credit point subject	S1, S2								
		Elective				S1, S2							
Professional Practice Year (scheduled Year 4)													
PROFESSIONAL PRACTICE YEAR INSTRUCTIONS The Professional Practice Year is scheduled for Year 3. Students are required to attend Professional Practice information and planning sessions prior to undertaking this year of Practice. Students must confirm employment and seek approval from the Work integrated learning Team within 6 weeks of Professional Practice commencement. Students wishing to change the schedule of their Professional Practice Year to Year 3 of study are required to contact <a href="mailto:degrees.admin@angliss.edu.au">degrees.admin@angliss.edu.au</a> to seek a Study Plan amendment.													
Professional Practice Year (scheduled Year 4)													
	PRP618	Professional Practice 1											
	PRP718	Professional Practice 2											