

Faculty of Higher Education

Subject Code	CUL502
Subject Name	Culinary Techniques
Credit points	6
Study Level	Year
Delivery mode	On campus
Location	Melbourne
Prerequisites	CUL501 Cookery and Recipes

Subject Coordinator
Andrew Cleland
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Subject Overview	This subject will enable students to further develop cooking skills and knowledge using classical French cookery as a foundation for experimentation and innovation. Students will gain specialist knowledge and skills that will enable them to prepare and present dishes containing a variety of different components. Students will learn how different ingredients call for different techniques and methods to acquire a desired outcome. They will also discover how culinary techniques and methods can be adapted to minimise waste and discuss the environmental and economic implications of this waste minimisation.
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Learning Outcomes	Apply key elements of classical French cookery in a commercial kitchen.
	Match ingredients with appropriate cooking techniques and methods.
	Explain the economic and environmental impact of cooking methods on waste minimisation.
	Demonstrate creativity and innovation with a wide variety of cooking techniques and methods.
	Develop a critical, objective and logical approach to problem solving in relation to food preparation.

Assessments	Details	Weighting
	Practical Exam	30%
	Online reflections	15%
	Report and recommendations	30%
	Lab report	25%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Interpersonal skills
	Communication skills
	Personal attributes - Problem solving in a culinary context