

Faculty of Higher Education

Subject Code	CUL503
Subject Name	Introduction to Culinary Arts
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Andrew Cleland
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Subject Overview	<p>The culinary arts involve the preparation (cooking) and presentation of meals as well as palate development, dish construction, and cooking methods. Beyond cookery, students will develop practical skills and an awareness of the role of flavour profiles in defining a cuisine. This subject also allows students to gain an understanding of organisational and operational requirements of a commercial culinary environment.</p> <p>The subject content will focus on practical and theoretical application in the areas of food preparation and cooking methods, along with the organisational and operational requirements of a commercial cooking environment. Students will develop and execute effective kitchen workflow from receiving and storage, preparation and cookery. This will help students to better understand and facilitate their progression in the culinary industry, enabling them to provide relevant management and directional feedback to ensure culinary production is consistent and of appropriate quality.</p>
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Learning Outcomes	Describe and discuss differing flavour profiles in relation to culinary palate development
	Apply the appropriate work practices, planning, organisational skills, and OHS practices required within a practical culinary environment
	Explain and apply industry appropriate principles of dish and menu construction
	Prepare ingredients using correct technical skills and waste minimisation techniques
	Produce a range of basic food products within industry-accepted time frames to specific enterprise requirements of quality and presentation
	Apply appropriate quality food production through correct receiving, handling and storage procedures

Assessments	Details	Weighting
	Culinary Practicum and evaluation	30%
	Essay	40%
	Practical Exam (groups of 2)	30%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Scholarly skills
	Interpersonal and teamwork skills
	Communication skills
	Personal attributes - enhancing creativity in a gastronomic context