

## Faculty of Higher Education

<b>Subject Code</b>	CUL603
<b>Subject Name</b>	Provenance in the Restaurant
<b>Credit points</b>	6
<b>Study Level</b>	Year 2
<b>Delivery mode</b>	On campus
<b>Location</b>	Melbourne
<b>Prerequisites</b>	None

<b>Subject Coordinator</b>
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<b>Subject Overview</b>	<p>The ingredients chefs use play an important part in the narrative of the dining experience. The simple question of “where does my food come from?” is an important one; it includes ideas of food miles, farming practices, perceived nutritional value and quality. Students will understand that where the ingredients come from is as important as what it is. This is a fundamental concept of provenance, and speaks of honesty, truth, and integrity. The origin of the ingredients we use lead to a sense of place and identity with the food we serve in a restaurant.</p> <p>This subject will consider key principles of provenance and explore how chefs are translating these principles into their restaurants. Ideas of provenance found in the frameworks of terroir and kaiseki will be investigated. Students will evaluate various concepts of ingredient procurement as they relate to provenance and explore ingredients sourced from different locales to assess quality and flavour profiles.</p>
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<b>Learning Outcomes</b>	Consider key concepts of provenance that relate to seasonality and locality.
	Explain the importance of provenance within the narrative of a restaurant.
	Critique various initiatives used by modern chefs to introduce ideas of provenance into their restaurants.
	Evaluate the influence provenance has on the flavour profile of various ingredients.

<b>Assessments</b>	<b>Details</b>	<b>Weighting</b>
	Online forum participation	15%
	Lab work and report	25%
	Argumentative Essay	30%
	Report	30%

<b>Graduate Attributes addressed in this subject</b>	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to analyse and critique knowledge
	Communication skills
	Personal attributes - Sensory perception, personal philosophy