

Faculty of Higher Education

<b>Subject Code</b>	CUL609
<b>Subject Name</b>	Science and Technology in the Kitchen
<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 combined force of new ways of thinking about food and the emergence of cutting-edge technology in the kitchen have allowed chefs to re-imagine and re-invent culinary traditions in creative and exciting ways. These changes have influenced what a chef must know in order to create and develop ideas.</p> <p>In this subject students will use a variety of modern technology and ingredients to explore how they have impacted the commercial kitchen. Students will combine scientific principles and new technology to create innovative dishes and flavor profiles.</p>
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<b>Learning Outcomes</b>	Analyse the food science implications of utilising various modern technologies.
	Identify how modern technology (mechanical and organic) can be used to replicate and enhance traditional cooking techniques.
	Evaluate the impact of new technologies on commercial kitchen environments.
	Develop reflective practice based on practical experience informed by literature.

<b>Assessments</b>	<b>Details</b>	<b>Weighting</b>
	Product Presentation	30%
	Essay	25%
	Reflective journal	20%
	Practical presentation	25%

<b>Graduate Attributes addressed in this subject</b>	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Communication skills
	Personal attributes - Enhancing creativity in a gastronomic context