

Faculty of Higher Education

Subject Code	CUL701
Subject Name	Culinary Artistry
Credit points	6
Study Level	Year 3
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Andrew Cleland
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Subject Overview	Artisan products are commonly defined by their quality, integrity and respect for tradition. Culinary Artistry will explore the traditions and the evolution of various artisan products and their role in contemporary society. Over the semester, students will develop and create an artisan product that complies with modern commercial and regulatory requirements, but is inspired by and representative of artisanal traditions and heritage. Students will develop this product in a commercial kitchen environment with the support of teaching staff. The students will spend both time in a lecture classroom environment and the practical commercial kitchen. Students will gain an understanding of how specialised culinary arts can enhance a business. This will be developed through both theoretical concepts and practical application.
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Learning Outcomes	Consider the significance of artisan products in the current culinary landscape
	Evaluate the benefits of artisan products to a commercial enterprise
	Critically reflect on the implications of the regulatory framework governing artisanal products
	Design and produce an artisan product that complies with modern commercial requirements
	Review and synthesise relevant literature regarding the symbolic value of 'artisanal' products in modern society and economy
	Critically engage with ideas and representation of authenticity as it applies to artisanal products within a commercial enterprise

Assessments	Details	Weighting
	Argumentative Essay	25%
	Individual report	35%
	Online reflective journal	40%

Graduate attributes addressed in this subject	Systematic and coherent body of knowledge
	Cognitive skills to synthesise and consolidate knowledge
	Teamwork skills
	Communication skills
	Personal attributes - enhancing creativity in a gastronomic context