

Faculty of Higher Education

Subject Code	CUL702
Subject Name	Flavour and Function
Credit points	6
Study Level	Year 4
Delivery mode	On campus
Location	Melbourne
Prerequisites	CUL602 Restaurant Service

Subject Coordinator
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Subject Overview	<p>A successful menu requires both flavour and function. Creating food which is delicious and viable can be complex and multifaceted, and requires careful and thoughtful planning and research. Students will spend time developing ideas and designing strategies surrounding the development of a menu with specific objectives in mind. Students will focus on menu planning and testing, recipe and flavor profile development. They will consider and respond to business and fiscal imperatives including procurement opportunities, logistical strategies involving spatial design and equipment availability, and human resource management including staff training.</p>
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Learning Outcomes	Develop and create original menu items based on relevant research.
	Defend dish selections, flavor profiles and their objective within a chosen context.
	Align management and business strategies in the production of a proposed menu.
	Critically reflect on feedback of menu items.

Assessments	Details	Weighting
	Culinary project – menu proposal	15%
	Culinary project - development plan	50%
	Presentation and evaluation	35%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise and consolidate knowledge
	Communication skills