

Faculty of Higher Education

Subject Code	GAS759
Subject Name	Imagining Culinary Futures
Credit points	6
Study Level	Year 4
Delivery mode	On campus
Location	Melbourne
Prerequisites	GAS659 Cooks and Chefs in Society

Subject Coordinator
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Subject Overview	Imagining Culinary Futures will explore influential and fundamental changes in food and the people and places responsible for these changes. Students will examine the dynamic interdependence between politics, society, culture and cuisine as it continues to influence the food landscape. With this understanding students look towards the future and hypothesise what might be possible in years to come.
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Learning Outcomes	Critically analyse the influences on food movements and trends.
	Evaluate the external environment to identify the potential influences on culinary futures
	Communicate and defend a hypothesis.
	Undertake and present findings from scaffolded research activities

Assessments	Details	Weighting
	Visual presentation	30%
	Report – critical evaluation	30%
	Report - hypothesis	40%

Graduate Attributes addressed in this subject	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise and consolidate knowledge
	Scholarly skills