SUBJECT DETAILS

SUBJECT CODE  GAS604
SUBJECT NAME  Food, the Menu, and the Culinary Experience
STUDY LEVEL  Year 2
LOCATION  Melbourne
CREDIT POINTS  6
PREREQUISITES  Nil

SUBJECT DESCRIPTION

The restaurant customer has developed higher product, service knowledge and expectations through travel, exposure to other cultures and education; consequently, a greater level of sophistication for the dining experience. These factors have influenced operators to incorporate specific design concepts in their product offering. The advent of the Molecular Gastronomy movement has seen a significant increase in the engagement traditional hospitality has with other academic disciplines.

This subject will explore a number of design approaches being utilised by modern practitioners to create culinary experiences; these will include an avant garde approach to flavour molecules and volatile compounds, concepts surrounding neuro-gastronomy, the incorporation of multi-sensory elements, and the utilisation of an overarching philosophical framework. Students will begin to understand that a memorable culinary experience is not happenstance but one that requires careful thought and design.

SUBJECT ASSESSMENT

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COMMENTS</th>
<th>VALUE</th>
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</thead>
<tbody>
<tr>
<td>Reflective Evaluation Exercise of Dining Experience</td>
<td>Reflection of their own expertise. LLL (Life Long Learning) and previous subjects. Is their perspective personal and/or 'professional' (educated). How does their personal preference cloud their judgement? Directed culinary experience (1500 words)</td>
<td>30%</td>
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<tr>
<td>Report – R&amp;D</td>
<td>3 course menu with justifications relating to lecture content (2500 words)</td>
<td>50%</td>
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<tr>
<td>Presentation</td>
<td>Prepare and present menu from assessment 2 followed by oral presentation (15 mins)</td>
<td>20%</td>
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SUBJECT COORDINATOR

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