### Subject Overview
This subject will illustrate, via demonstration and practical application, the history and evolution of ingredients and recipes. Students will develop skills in recognised cooking techniques and methods whilst working in a unit kitchen and examine how the use of certain ingredients has changed over time. Students will explore the link between recipes, time and place considering changes to style, underpinning assumptions, language and the role of recipes as a communication tool.

### Learning Outcomes
- Describe why recipes reflect the time and place in which they are written.
- Evaluate recipes as a communication tool.
- Explain the evolution of specific ingredients and their use over time.
- Demonstrate appropriate cooking techniques and methods.

### Assessments
<table>
<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
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</thead>
<tbody>
<tr>
<td>Practical Exam</td>
<td>30%</td>
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<tr>
<td>Essay</td>
<td>25%</td>
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<tr>
<td>Pictograph (timeline)</td>
<td>30%</td>
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<tr>
<td>Design a recipe to effectively communicate with a specific audience.</td>
<td>15%</td>
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</tbody>
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### Graduate Attributes addressed in this subject
- Preparedness
- Systematic and coherent body of knowledge
- Cognitive skills to analyse and critique knowledge
- Scholarly skills
- Communication skills
- Personal attributes - Develop confidence in a commercial kitchen environment