This subject will enable students to further develop cooking skills and knowledge using classical French cookery as a foundation for experimentation and innovation. Students will gain specialist knowledge and skills that will enable them to prepare and present dishes containing a variety of different components. Students will learn how different ingredients call for different techniques and methods to acquire a desired outcome. They will also discover how culinary techniques and methods can be adapted to minimise waste and discuss the environmental and economic implications of this waste minimisation.

Learning Outcomes

- Apply key elements of classical French cookery in a commercial kitchen.
- Match ingredients with appropriate cooking techniques and methods.
- Explain the economic and environmental impact of cooking methods on waste minimisation.
- Demonstrate creativity and innovation with a wide variety of cooking techniques and methods.
- Develop a critical, objective and logical approach to problem solving in relation to food preparation.

Assessments

- Practical Exam: 30%
- Online reflections: 15%
- Report and recommendations: 30%
- Lab report: 25%

Graduate Attributes addressed in this subject

- Preparedness
- Ethical and social understanding
- Systematic and coherent body of knowledge
- Interpersonal skills
- Communication skills
- Personal attributes - Problem solving in a culinary context