### Subject Overview

The culinary arts involve the preparation (cooking) and presentation of meals as well as palate development, dish construction, and cooking methods. Beyond cookery, students will develop practical skills and an awareness of the role of flavour profiles in defining a cuisine. This subject also allows students to gain an understanding of organisational and operational requirements of a commercial culinary environment.

The subject content will focus on practical and theoretical application in the areas of food preparation and cooking methods, along with the organisational and operational requirements of a commercial cooking environment. Students will develop and execute effective kitchen workflow from receiving and storage, preparation and cookery. This will help students to better understand and facilitate their progression in the culinary industry, enabling them to provide relevant management and directional feedback to ensure culinary production is consistent and of appropriate quality.

### Learning Outcomes

- Describe and discuss differing flavour profiles in relation to culinary palate development
- Apply the appropriate work practices, planning, organisational skills, and OHS practices required within a practical culinary environment
- Explain and apply industry appropriate principles of dish and menu construction
- Prepare ingredients using correct technical skills and waste minimisation techniques
- Produce a range of basic food products within industry-accepted time frames to specific enterprise requirements of quality and presentation
- Apply appropriate quality food production through correct receiving, handling and storage procedures

### Assessments

<table>
<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
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</thead>
<tbody>
<tr>
<td>Culinary Practicum and evaluation</td>
<td>30%</td>
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<tr>
<td>Essay</td>
<td>40%</td>
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<tr>
<td>Practical Exam (groups of 2)</td>
<td>30%</td>
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### Graduate Attributes addressed in this subject

- Preparedness
- Systematic and coherent body of knowledge
- Scholarly skills
- Interpersonal and teamwork skills
- Communication skills
- Personal attributes - enhancing creativity in a gastronomic context