### Subject Code
CUL609

### Subject Name
Science and Technology in the Kitchen

### Subject Coordinator
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### Credit points
6

### Study Level
Year 2

### Delivery mode
On campus

### Location
Melbourne

### Prerequisites
None

#### Subject Overview
The combined force of new ways of thinking about food and the emergence of cutting-edge technology in the kitchen have allowed chefs to re-imagine and re-invent culinary traditions in creative and exciting ways. These changes have influenced what a chef must know in order to create and develop ideas. In this subject students will use a variety of modern technology and ingredients to explore how they have impacted the commercial kitchen. Students will combine scientific principles and new technology to create innovative dishes and flavor profiles.

#### Learning Outcomes
- Analyse the food science implications of utilising various modern technologies.
- Identify how modern technology (mechanical and organic) can be used to replicate and enhance traditional cooking techniques.
- Evaluate the impact of new technologies on commercial kitchen environments.
- Develop reflective practice based on practical experience informed by literature.

#### Assessments

<table>
<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
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</thead>
<tbody>
<tr>
<td>Product Presentation</td>
<td>30%</td>
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<tr>
<td>Essay</td>
<td>25%</td>
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<tr>
<td>Reflective journal</td>
<td>20%</td>
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<tr>
<td>Practical presentation</td>
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#### Graduate Attributes addressed in this subject
- Systematic and coherent body of knowledge
- Cognitive skills to synthesise knowledge
- Communication skills
- Personal attributes - Enhancing creativity in a gastronomic context