## Subject Overview

Artisan products are commonly defined by their quality, integrity and respect for tradition. Culinary Artistry will explore the traditions and the evolution of various artisan products and their role in contemporary society. Over the semester, students will develop and create an artisan product that complies with modern commercial and regulatory requirements, but is inspired by and representative of artisanal traditions and heritage. Students will develop this product in a commercial kitchen environment with the support of teaching staff. The students will spend both time in a lecture classroom environment and the practical commercial kitchen. Students will gain an understanding of how specialised culinary arts can enhance a business. This will be developed through both theoretical concepts and practical application.

## Learning Outcomes

- Consider the significance of artisan products in the current culinary landscape
- Evaluate the benefits of artisan products to a commercial enterprise
- Critically reflect on the implications of the regulatory framework governing artisanal products
- Design and produce an artisan product that complies with modern commercial requirements
- Review and synthesise relevant literature regarding the symbolic value of ‘artisanal’ products in modern society and economy
- Critically engage with ideas and representation of authenticity as it applies to artisanal products within a commercial enterprise

## Assessments

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<th>Details</th>
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<td>Argumentative Essay</td>
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<td>Individual report</td>
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<td>Online reflective journal</td>
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## Graduate attributes addressed in this subject

- Systematic and coherent body of knowledge
- Cognitive skills to synthesise and consolidate knowledge
- Teamwork skills
- Communication skills
- Personal attributes - enhancing creativity in a gastronomic context