SUBJECT DETAILS

SUBJECT CODE  GAS503 Introduction to Culinary Arts
SUBJECT NAME  Introduction to Culinary Arts
STUDY LEVEL  Year 1
LOCATION  Melbourne
CREDIT POINTS  6
PREREQUISITES  Nil

SUBJECT DESCRIPTION

Focusing on palate development, dish construction, and cooking methodology will help students to understand better and to 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.

This subject allows students to gain an understanding of organisational and operational requirements of a commercial culinary environment, further expanding the knowledge gained in conjunction with ‘Food and Beverage Knowledge’. The introductory nature of this subject will provide a knowledge and skill foundation that will be built upon throughout the Culinary Management degree.

The subject content will focus on practical and theoretical application in the areas of food preparation and cooking methods. Students will develop practical skills and an awareness of flavour profiles and their role in defining a cuisine. Students will also gain an understanding of 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.

SUBJECT ASSESSMENT

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COMMENTS</th>
<th>VALUE</th>
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<tbody>
<tr>
<td>Culinary Practicum</td>
<td>Including pre-practicum focus questions, post practicum reflection diary, related theory on food safety, receiving &amp; storing, work practices and sensory evaluation</td>
<td>30%</td>
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<tr>
<td>Research Assignment</td>
<td>Investigate the influences on a selected cuisine and its defining flavour profile from a regional and sub-regional perspective (1500 words) 10% essay plan and references 30% final essay</td>
<td>40%</td>
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<tr>
<td>Practical Exam</td>
<td>Planning for, preparing and cooking a 3-course menu drawing on relevant theory and research conducted in assessment 2. This assessment will be done in pairs and marked as a pair</td>
<td>30%</td>
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SUBJECT COORDINATOR

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