SUBJECT DETAILS

SUBJECT CODE  GAS702 Culinary Artistry
SUBJECT NAME  Culinary Artistry
STUDY LEVEL  Year 3
LOCATION  Melbourne
CREDIT POINTS  6
PREREQUISITES  Nil

SUBJECT DESCRIPTION

Artisan products are 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 modern society. Students will develop and create, over the semester, an artisan product that complies with modern commercial 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.

SUBJECT ASSESSMENT

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COMMENTS</th>
<th>VALUE</th>
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</thead>
<tbody>
<tr>
<td>Essay – Artisanal debate/case study</td>
<td>What expertise makes it artisan. What makes an artisan product – ingredients or technique? (1000 words)</td>
<td>30%</td>
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<tr>
<td>Report – product research</td>
<td>Product identification and suitability, recipe production (authenticity?), related regulation and obstacles, marketing, potential benefits to enterprise and usage potential (2000 words)</td>
<td>40%</td>
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<tr>
<td>Product development and production (practicum)</td>
<td>Various artisan products will be produced. Students will research and develop their own unique artisan product—that forms the basis of the report conducted in assessment 2</td>
<td>30%</td>
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SUBJECT COORDINATOR

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