Faculty of Higher Education

Subject Code	CUL501
Subject Name	Cookery and Recipes
Credit points	6
AQF Level	5 (Year 1)
Delivery mode	On campus
Prerequisites	None

Subject Overview	This subject will illustrate, via demonstration and practical application, the history and evolution of ingredients and recipes. Students will develop skills in recognised cooking techniques and methods whilst working in a unit kitchen and examine how the use of certain ingredients has changed over time. Students will explore the link between recipes, time and place considering changes to style, underpinning assumptions, language and the role of recipes as a communication tool.

Learning Outcomes	Describe why recipes reflect the time and place in which they are written.
	Evaluate recipes as a communication tool.
	Explain the evolution of specific ingredients and their use over time.
	Demonstrate appropriate cooking techniques and methods.

	Indicative assessments	**Weighting**
Assessments	Practical Exams	30%
	Essay	25%
	Pictograph Timeline of Ingredient Evolution	30%
	Recipe Development and Practical	15%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse, critique, and consolidate knowledge
	Scholarly skills
	Communication skills
	Personal attributes - Develop confidence in a commercial kitchen environment

Additional Information	Equipment requirements: Basic chef's uniform and knife kit (student supplied)

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