Faculty of Higher Education

Subject Code	CUL502
Subject Name	Culinary Techniques
Credit points	6
AQF Level	5 (Year 1)
Delivery mode	On campus
Prerequisites	CUL501 Cookery and Recipes

Subject Overview	This subject builds on students' existing culinary skills and knowledge, using classical French cookery as a foundation for experimentation and innovation. Students will gain specialist expertise, enabling them to prepare and present complex dishes with multiple components. They will explore how different ingredients require specific techniques and methods to achieve desired results. The subject also emphasizes sustainable practices, as students learn how to adapt culinary techniques to minimize waste and examine the environmental and economic implications of waste reduction. By engaging with both practical skills and reflection, students will deepen their ability to innovate while maintaining an understanding of sustainability.

Learning Outcomes	Apply key elements of classical French cookery in a commercial kitchen.
	Match ingredients with appropriate cooking techniques and methods
	Identify and reflect on the economic and environmental impact of cooking methods on waste minimisation.
	Demonstrate creativity and innovation with a wide variety of cooking techniques and methods.

Assessments	**Indicative assessments**	**Weighting**
	Practical Exam	30%
	Written reflection	15%
	Report	30%
	Culinary Practicum	25%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding and sustainability literacy
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Interpersonal and Teamwork skills
	Communication skills
	Personal attributes - Problem solving in a culinary context

Additional Information	Equipment requirements: Students are required to provide their own chefs uniform and basic knife kit.

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