Faculty of Higher Education

Subject Code	CUL604
Subject Name	Advanced Culinary Techniques
Credit points	6
AQF Level	6 (Year 2)
Delivery mode	On campus
Prerequisites	CUL502 Culinary Techniques

Subject Overview	This advanced culinary technique subject offers a comprehensive exploration of sophisticated culinary methods and their application in professional kitchens. Designed for aspiring chefs and culinary professionals seeking to elevate their skills, the course delves into intricate techniques used by top chefs worldwide. Throughout the subject, students delve into a diverse array of advanced culinary techniques, ranging from intricate plating to innovative cooking methods such as sous vide, the use of hydrocolloids, and fermentation. Emphasis is placed on mastering the fundamental principles behind each technique, allowing students to develop a deep understanding of how and why they work. Through intensive kitchen sessions, students gain proficiency in executing complex dishes with precision and creativity, fostering confidence in their culinary abilities. Students also explore contemporary trends in the culinary industry, such as dietary diversity, sustainability, and global culinary influences. Whether aspiring to work in fine dining establishments, catering companies, or culinary innovation labs, students are equipped to excel in diverse culinary settings.

Learning Outcomes	Examine key elements of both traditional cookery methods and modern techniques in a commercial kitchen
	Evaluate prepared dishes and provide thoughtful and critical feedback based on given parameters.
	Communicate and defend dish ideas in relation to dietary diversity, sustainability, and global culinary influences.
	Develop new culinary dishes based on appropriate research

Assessments	**Indicative assessments**	**Weighting**
	Visual presentation	30%
	Report	30%
	Report	40%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding and sustainability literacy
	Systematic and coherent body of knowledge
	Interpersonal 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.

© William Angliss Institute