Subject Code	CUL702
Subject Name	Flavour and Function
Credit points	6
AQF Level	7 (Year 3)
Delivery mode	On campus
Prerequisites	None

Subject Overview	A successful menu requires both flavour and function. Food and the dining experience must not only be delicious but also tell a story. These stories can vary from place to place; however, guests/customers have an increasing appetite to hear and know these stories. Creating food which is delicious and tells a story can be complex and multifaceted and requires careful and thoughtful planning and research. Students will spend time developing ideas and designing strategies surrounding the development of dishes and food items with specific objectives in mind. Students will focus on planning and testing, recipe and flavour profile development, and the service of food experiences. They will consider and respond to business and fiscal imperatives including procurement opportunities, logistical strategies involving spatial design and equipment availability, and human resource management including staff training.

Learning Outcomes	Develop and create original menu items based on relevant research.
	Defend dish selections, flavour profiles and their objective within a chosen context.
	Align management, service, and business strategies in the production of a proposed menu.
	Critically reflect on feedback of menu items.

Assessments	**Indicative assessments**	**Weighting**
	Culinary project proposal	15%
	Report	50%
	Practical presentation and reflection	35%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Communication skills
	Personal attributes - Creativity

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

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