Subject Code	GAS659
Subject Name	Cooks and Chefs in Society
Credit points	6
AQF Level	6 (Year 2)
Delivery mode	On campus
Prerequisites	None

Subject Overview	What does a cook do? The contributions of the cook and chefs to society have straddled the private and public, the mundane and the extraordinary. This subject will explore the domestic and professional work of cooking, drawing on historical, sociological, and cultural perspectives to examine the evolving cultural contexts, institutions of cookery, and gastronomic movements in which they work. From the first celebrity chef in post-revolutionary France to the contemporary dominance of the chef as a culinary innovator, storyteller and even lifestyle expert, this subject will look at the way in which chefs and cooks have been represented in and disseminated their ideas through popular culture, including cookbooks, television shows, and magazines. Students will investigate the stories chefs tell and the mediums they have utilised to tell these stories over the last fifty years. They will explore the chef's evolving status from practitioners in the kitchen to ethical agents of social change. Students will also develop their skills in critical thinking by engaging analytically with literary and visual culture.

Learning Outcomes	Examine the historical development and changing role of the cook/chef in society and culture
	Analyse the representation of cooks and chefs in popular culture and their role as story tellers.
	Evaluate the differing cultural values attributed to the domestic and professional work of cookery
	Compare and contrast the mediums through which cooks/chefs disseminate their ideas

Assessments	**Indicative assessments**	**Weighting**
	Ethnographic report	40%
	Presentation	30%
	Essay	30%

Graduate Attributes addressed in this subject	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Scholarly skills
	Interpersonal skills
	Communication skills
	Personal attributes - Awareness of historical influences

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