Subject Code	GAS759
Subject Name	Imagining Culinary Futures
Credit points	6
AQF Level	7 (Year 3)
Delivery mode	On campus
Prerequisites	None

Subject Overview	Imagining Culinary Futures will explore influential and fundamental changes in food and the people and places responsible for these changes. Students will examine the dynamic interdependence between politics, society, culture and cuisine as it continues to influence the food landscape. With this understanding students look towards the future and hypothesise what might be possible in years to come. Through this understanding, students will be encouraged to project forward, envisioning potential future scenarios and innovations in the culinary world. This forward-thinking approach will foster a deeper appreciation for the intricate connections within the food industry and inspire creative, informed predictions about what the future might hold.

Learning Outcomes	Critically analyse the influences on food movements and trends.
	Evaluate the global environment, external to the culinary world, to identify potential influences on culinary futures
	Communicate and defend a hypothesis.
	Undertake and present findings from scaffolded research activities

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

Graduate Attributes addressed in this subject	Sustainability literacy
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Personal attributes - Fore sighting skills, Reflection – both personal and critical

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