

Faculty of Higher Education

Subject Code	CUL501
Subject Name	Cookery and Recipes
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Andrew Cleland
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Subject Overview	This subject will illustrate, via demonstration and practical application, the history and evolution of ingredients and recipes. Students will develop skills in recognised cooking techniques and methods whilst working in a unit kitchen and examine how the use of certain ingredients has changed over time. Students will explore the link between recipes, time and place considering changes to style, underpinning assumptions, language and the role of recipes as a communication tool.
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Learning Outcomes	Describe why recipes reflect the time and place in which they are written.
	Evaluate recipes as a communication tool.
	Explain the evolution of specific ingredients and their use over time.
	Demonstrate appropriate cooking techniques and methods.

Assessments	Details	Weighting
	Practical Exam	30%
	Essay	25%
	Pictograph (timeline).	30%
	Design a recipe to effectively communicate with a specific audience.	15%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to <i>analyse and critique</i> knowledge
	Scholarly skills
	Communication skills
	Personal attributes - Develop confidence in a commercial kitchen environment