

Faculty of Higher Education

Subject Code	CUL728
Subject Name	Professional Practice
Credit points	30
Study Level	Year 4
Delivery mode	On campus
Location	Melbourne
Corequisites	CUL729 Professional Practice Project

Subject Coordinator
Andrew Cleland
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Subject Overview	<p>This subject provides students with the opportunity to deepen their knowledge and skills from their first three years of study through immersion in a professional culinary environment. Academic and industry mentors, specialist communities of practice and personalised areas of research will contribute to the development of a professional identity. This program will provide students with full time experience in an Australian or International work environment while still under the mentorship of WAI academic staff.</p>
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Learning Outcomes	Contribute to communities of practice to promote innovation and improvement
	Demonstrate professional responsibilities such as initiative, adaption to work place culture and time management
	Reflect on professional identity and the performance of self and others in the workplace
	Synthesise theoretical knowledge, experiential learning and professional practice

Assessments	Details	Weighting
	Contribution to online discussions	30%
	ePortfolio	40%
	Praxis Essay	30%
	Work Experience	Hurdle
	Work place performance feedback	Hurdle

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