

Specialist centre for foods, tourism, hospitality & events

Subject Code	CUL729
Subject Name	Professional Practice Project
Credit points	18
Study Level	Year 4
Delivery mode	On campus
Location	Melbourne
Corequisites	CUL728 Professional Practice

Subject Coordinator	
Andrew Cleland	
AndrewC@angliss.edu.au	

Subject Overview	Integrated through the professional practice year, this subject requires students to apply the knowledge gained in the first three years of the degree program to a specific workplace problem or area of research. Students are encouraged to apply a high level of creativity in their research projects and submission may take the form of practical demonstration, photographic or video graphic evidence in addition to a written report in the spirit of praxis and exegesis. The communities of practice and academic mentors developed through CUL728 Professional Practice form a supportive network to assist students deepen their knowledge and address complex problems.
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Learning Outcomes	Critically analyse literature and develop a specific, researchable question
	Justify the choice of research methodology
	Conduct research in a timely and focussed manner, demonstrating a flexible response to challenges
	Collate relevant data and present in an appropriate format that supports the research question
	Critically analyse and communicate research findings

Assessments	Details	Weighting
	Written submission identifying topic	5%
	Literature review	15%
	Methodology and research plan including ethics approval	10%
	Progress update.	20%
	Final submission.	50%

Graduate	Preparedness
Attributes addressed in this subject	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Scholarly skills
	Communication skills
	Personal attributes - independent learning, curiosity, explore aptitude for academic research/scholarship