

Faculty of Higher Education

Subject Code	GAS605
Subject Name	Nutrition in the Culinary Arts
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Andrew Cleland
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Subject Overview	This subject focuses on the fundamentals of nutrition and its evolution as a knowledge system framing ideas of 'good' health within the culinary arts. The legislative frameworks around food safety and hygiene are explored along with the social, cultural and political aspects of nutritional guidelines in various countries. Contemporary diets will be investigated and critically evaluated against their claims of good health from both a scientific and cultural perspective.
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Learning Outcomes	Examine nutrition as a knowledge system and its relationship to ideas of 'good' health
	Compare and contrast food safety guidelines and relevant legislative frameworks across different countries
	Investigate current dietary guidelines and discuss the health claims they make both from a scientific and cultural perspective.
	Critically evaluate the relationship between food choices, lifestyle and health.

Assessments	Details	Weighting
	Tutorial quizzes	25%
	Group presentations	15%
	Report	35%
	Essay	25%

Graduate Attributes addressed in this subject	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Communication skills
	Personal attributes - Insight into own personal dietary habits