

Faculty of Higher Education

<b>Subject Code</b>	GAS651
<b>Subject Name</b>	Modernism and the Culinary Arts
<b>Credit points</b>	6
<b>Study Level</b>	Year 2
<b>Delivery mode</b>	On campus
<b>Location</b>	Melbourne
<b>Prerequisites</b>	None

<b>Subject Coordinator</b>
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<b>Subject Overview</b>	<p>Chefs have long taken their inspiration from and responded to the broader social, political and artistic context in which they operate in order to challenge established ideas about what should appear on the plate. This subject begins with the emergence of Enlightenment ideas of progress and traces developments in the culinary arts from the modernisation of French cuisine in the 17th century to avant-garde and new Nordic movements of the 21st century.</p> <p>Students will learn about the culinary iconoclasts who have pushed the boundaries of the culinary arts and identify the broader social, intellectual and artistic revolutions from which chefs have drawn inspiration and developed their own creative aesthetic. Students will also analyse the ways in which multidisciplinary collaborations between the kitchen and the academy have propelled restaurant practices in new directions.</p>
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<b>Learning Outcomes</b>	Examine the history of modernism and ideas of progress.
	Evaluate the influence of broad social, cultural and artistic movements on the world of the chef.
	Explain the multi-disciplinary nature of modern culinary arts.
	Appraise the role of the iconoclast in the modern culinary arts and sciences.

<b>Assessments</b>	<b>Details</b>	<b>Weighting</b>
	Argumentative Essay	30%
	Essay - evaluation	40%
	Weekly blog	15%
	Individual presentation	15%

<b>Graduate Attributes addressed in this subject</b>	Systematic and coherent body of knowledge
	Cognitive skills to analyse, critique and consolidate knowledge
	Scholarly skills
	Communication skills