

STUDENT CREDIT AND PROGRESSION ASSESSMENT					STUDENT		Local		Inter.				
DATE PREPARED		22/01/2021		COURSE CODE		CRS1201422		CREDIT POINTS		192			
COURSE TITLE		Bachelor of Culinary Management											
Student Number/Name													
Assessment Legend		Enrolled	E	Passed	✓	Exempt	X	To Complete	O	Next Enrolment	O	Substitute	S
Year 1				Pre-requisite	Semester								
O	CUL501	Cookery and Recipes			S1, S2		Pre-requisite						
	MAN501	Management Fundamentals			S1, S2		Before undertaking a subject you must successfully complete any pre-requisite subjects						
O	HOS509 HOS609	Food and Beverage Knowledge Wine Design			S1,S2		Semester						
O	RES501	Foundation Academic Communication Skills					The listed semesters indicate when the subjects are planned for delivery across the academic year. This is a guide and subject to change.						
	GAS559	Foundations of Cuisine			S1, S2								
O	CUL504	Understanding Food Service			S1, S2								
	CUL502	Culinary Techniques		CUL501	S1, S2								
	MAN502	Financial Concepts			S1, S2								
Year 2													
	HOS603	Sustainable Procurement for Hospitality and Tourism			S1, S2								
	MAN601	Introduction to Marketing			S1, S2								
	MAN606	Human Resource Operations for the Services Industry			S1, S2								
		Elective											
	GAS659	Cooks and Chefs in Society		GAS559	S1, S2								
	CUL602	Restaurant Service		CUL502	S1, S2								
	MAN605	Financial Analysis and Decision Making		MAN502	S1, S2								
	MAN702	Risk and Legal Issues			S1, S2								
Year 3													
	CUL618	Professional Practice 1			S1, S2								
	CUL718	Professional Practice 2		CUL618	S1, S2								
Year 4													
	CUL702	Flavour and Function		CUL602	S1, S2								
	HOS701	Menu Design and Engineering			S1, S2								
	MAN706	Innovation and Entrepreneurship			S1, S2								
		Elective											
	HOS702	Project Restaurant		HOS701	S1, S2								
	GAS759	Imagining Culinary Futures		GAS659	S1, S2								
	MAN707	Strategy, Change and Leadership			S1, S2								
		Elective											
Cannot be selected – Institute award only													
	FHE521	Unspecified Elective											
	FHE522	Unspecified Elective											
	FHE621	Unspecified Elective											
	FHE622	Unspecified Elective											
	FHE713 FHE714	Professional Practice 2 (Industry) Professional Practice 2 (Academic)											
							Comments:						
							ENROLMENT INSTRUCTIONS:						
							<ol style="list-style-type: none"> Students must complete all core subjects and elective requirements You can view your completed, credited, exempt and enrolled subjects in eStudent Review pre-requisite information and the semester guide Review the timetable for the next semester Plan your enrolment and class registration Students may only enrol in 4 academic subjects each semester 						
							WORK INTEGRATED LEARNING – Plan for you Work Placement as you commence Year 2 to ensure you undertake approved placement for your career. Contact Julie London Juliel@angliss.edu.au						
							Course Rules						
							A maximum of 60 credit points (10 subjects) can be taken from the 500 series subjects. This includes Core and Elective subjects with a status of Passed or Exempt.						
							Study Plan						
Credit		Subjects											
Completed		Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Semester	201	Subjects											
Total		Subjects				Credit Points							
Anticipated Completion													
Approved													