Bachelor of Arts (Culinary Arts)
AK3704

Graduate Profile for the Bachelor of Arts, Culinary Arts major

In addition to achieving the broader outcomes of the Bachelor of Arts, a graduate of the Culinary Arts major will be able to:

a. Demonstrate an understanding of relevant theory, principles and concepts and their application in food preparation, presentation and other culinary practices. (Knowledge/Understanding)

b. Inquire critically to inform practice, and specifically to link theory and practice within a range of culinary contexts. (Inquiry/Research/Creativity)

c. Develop a multi-disciplinary approach to culinary arts by integrating knowledge from a range of relevant disciplines. (Knowledge/Understanding; Skills/Application)

d. Apply critical, conceptual and creative thinking within a culinary environment. (Inquiry/Research/Creativity)

e. Demonstrate advanced skills and knowledge in a professional culinary context, including the application of culinary leadership and management principles. (Skills/Application; Communication)

f. Contribute to sustainable and responsible management of resources in a commercial culinary environment. (Ethical/Professional Dispositions)

g. Recognise and respond to diverse customer preferences and requirements. (Communication; Skills/Application)

h. Contribute to innovation and development of culinary practices. (Inquiry/Research/Creativity)

i. Recognise and foster personal and cultural diversity within the culinary environment. (Ethical/Professional Dispositions)