

School / Faculty: Federation Business School

Course Title: COMMERCIAL COOKERY PRINCIPLES

Course ID: BSHSP1014

Credit Points: 15.00

Prerequisite(s): Nil

Co-requisite(s): Nil

Exclusion(s): Nil

ASCED Code: 080307

Grading Scheme:

Program Level:

AQF Level of Program						
	5	6	7	8	9	10
Level						
Introductory	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Learning Outcomes:

Knowledge:

- K1.** Identify the major food commodity groups and explain the characteristics of foods within each group.
- K2.** Compare and contrast different cookery methods, and their suitability for use with a range of foods.
- K3.** Recommend cookery equipment that is appropriate for different cookery methods
- K4.** Outline the principles, practices and regulatory requirements of providing a hygienic and safe commercial cooking environment
- K5.** Describe the key elements of an effective stock control system

Skills:

- S1.** Apply standard recipes to the identification, selection and preparation of appropriate quantities of ingredients
- S2.** Use appropriate equipment and cookery methods to prepare and present a range of dishes according to standard recipes
- S3.** Prepare, cook and store food in a manner consistent with workplace hygiene procedures and applicable food safety regulations

Course Outline (Higher Education)

BSHSP1014 COMMERCIAL COOKERY PRINCIPLES

- S4.** Implement stock control systems and procedures to effectively manage the purchase and storing of required food items

Application of knowledge and skills:

- A1.** Organise, prepare, cook and present food for multiple customers within commercial time constraints

Course Content:

Topics may include:

- Culinary terminology and equipment
- Major commodities groups and characteristics
- Commercial cookery terms and techniques
- Commercial kitchen work flows
- Commercial kitchen skills including knife handling
- Portion control and waste minimization
- Food preparation and presentation
- Hygiene and food safety
- Management of stock

Values and Graduate Attributes:

This course will help students to develop values and attributes that will enable them to:

Values:

- V1.** Coordinate their work with other team members in a high pressure environment
V2. Be valued highly by employers for their social and cultural sensitivity

Graduate Attributes:

FedUni graduate attributes statement. To have graduates with knowledge, skills and competence that enable them to stand out as critical, creative and enquiring learners who are capable, flexible and work ready, and responsible, ethical and engaged citizens.

Course Outline (Higher Education)

BSHSP1014 COMMERCIAL COOKERY PRINCIPLES

Attribute	Brief Description	Focus
Knowledge, skills and competence	This course will develop important theoretical knowledge and practical skills, together with the confidence to undertake new challenges	Low
Critical, creative and enquiring learners	This course will assist in the fulfilment of a student's career aspirations in hospitality by broadening their knowledge of the place of food in the organisation	Medium
Capable, flexible and work ready	Students will appreciate the social and cultural considerations on the provision of food in a commercial environment	Medium
Responsible, ethical and engaged citizens	This course will ensure that students recognise the importance health and safety in the food preparation environment	Low

Learning Task and Assessment:

Learning Outcomes Assessed	Assessment Task	Assessment Type	Weighting
K1, K2 S3	Analysis of the impact of menus design on business operations	Report and/or Presentation	20 - 30%
K1, K3 S1, S2	Food preparation, cooking and presentation	Kitchen Practical	50 - 60%
K1 - K5, S4, A1	Stock control and hygiene in the kitchen	Online quizzes	10 - 20%

Adopted Reference Style:

APA