

BCM16 Bachelor of Culinary Management

The Bachelor of Culinary Management is three years in duration for a full time student, or six years duration for a part time student. In this course, your core subjects will comprise of 24 subjects. Each year consists of three Study Periods, also known as Trimesters.

Core subjects - compulsory subjects that you must complete

Elective subjects - subjects you can choose from the Elective Bank below

This course comprises of 24 subjects that you are required to complete: 22 core subjects and 2 elective subjects.

The course contains 3 subject levels - Level 100, 200 and 300, guiding you from foundational through to more complex subjects.

- **Level 100:** 8 core subjects
- **Level 200:** 8 core subjects
- **Level 300:** 6 core subjects and 2 electives.

Prerequisite subject - a subject you must complete before undertaking another subject

Corequisite subject - a subject you must complete with another subject at the same time

RPL - Should you have any Recognition of Prior Learning (RPL) credits that make you eligible for exemptions, please contact your Program Director to discuss further.

How to read the below Suggested Study Pattern (as a Full Time Student):

10 subjects is the preferred study pattern for year 1, followed by 6 subjects on your year 2 and 8 subjects on your year 3, following the pattern below across the year's three Study Periods (Trimesters).

As an example: Following the below pattern, the subjects in your first year would be:

Your first Study Period: BIZ101, IPC101 and IPC102 (3 subjects)

Your second Study Period: BIZ102, BIZ104, IKO101 and INP101 (4 subjects)

Your third Study Period: MKT101A, IPC201 and IPC202 (3 subjects)

Studying Part Time? You would still follow the below sequence from top to bottom, but with fewer subjects per Study Period. Any questions? Contact yoursuccesscoach@laureate.edu.au

SUGGESTED STUDY PATTERN

Year	Level	Subject Type	Subject	Prerequisite or Corequisite	Completed	
YEAR 1	Study Period 1					
	100	Core	BIZ101	Business Communications	-	<input type="checkbox"/>
	100	Core	IPC101	Introduction to Professional Cookery - Practical	Corequisite: IPC101 must be undertaken along with IPC102	<input type="checkbox"/>
	100	Core	IPC102	Introduction to Professional Cookery - Theory	Corequisite: IPC102 must be undertaken along with IPC101	<input type="checkbox"/>
	Study Period 2					
	100	Core	BIZ102	Understanding People and Organisations	-	<input type="checkbox"/>
	100	Core	BIZ104	Customer Experience Management	-	<input type="checkbox"/>
	100	Core	IKO101	Introduction to Kitchen Operations	Prerequisite: IPC101, IPC102 must be completed prior to taking IKO101	<input type="checkbox"/>
	100	Core	INP101	Introduction to Patisserie	Prerequisite: IPC101, IPC102 must be completed prior to taking INP101	<input type="checkbox"/>
	Study Period 3					
100	Core	MKT101A	Marketing Fundamentals	-	<input type="checkbox"/>	
100	Core	IPC201	Intermediate Professional Cookery - Practical	Prerequisite: IPC101, IPC102, IKO101, INP101 must be completed prior to taking IPC201	<input type="checkbox"/>	
100	Core	IPC202	Intermediate Professional Cookery - Theory	Prerequisite: IPC101, IPC102, IKO101, INP101 must be completed prior to taking IPC202	<input type="checkbox"/>	
YEAR 2	Study Period 4					
	200	Core	INP201	Industry Practicum 1	Prerequisite: IPC101, IPC102, IKO101, INP101 must be completed prior to taking INP201	<input type="checkbox"/>
	Study Period 5					
	200	Core	INP202	Industry Practicum 2	Prerequisite: INP201 must be completed prior to taking INP202	<input type="checkbox"/>
	Study Period 6					
	200	Core	BIZ201	Accounting for Decision Making	-	<input type="checkbox"/>
	200	Core	BIZ202	The Business Environment	-	<input type="checkbox"/>
200	Core	AKP201	Advanced Kitchen Operations	Prerequisite: IPC101, IPC102, IKO101, INP101, IPC201, IPC202 must be completed prior to taking AKP201	<input type="checkbox"/>	
200	Core	MED201	Menu Engineering and Design	Prerequisite: IPC101, IPC102 must be completed prior to taking MED201	<input type="checkbox"/>	
YEAR 3	Study Period 7					
	200	Core	BIZ301	Organisational Creativity and Innovation	-	<input type="checkbox"/>
	200	Core	WBM301	Wine and Beverage Management	-	<input type="checkbox"/>
	200	Core	MRS301	Managing Restaurant Service	Prerequisite: AKP201, MED201 must be completed prior to taking MRS301	<input type="checkbox"/>
	Study Period 8					
	200	Core	MGT301A	Ethics & Sustainability	-	<input type="checkbox"/>
	200	Core	SIM301	Restaurant Management Simulation	Prerequisite: AKP201, MED201 must be completed prior to taking SIM301	<input type="checkbox"/>
	200	Elective Level 300	Elective 1	Choose a level 300 elective subject from the elective bank	-	<input type="checkbox"/>
	Study Period 9					
	200	Core	PDH301	Planning & Designing Hospitality Venues	Prerequisite: AKP201, MED201 must be completed prior to taking PDH301	<input type="checkbox"/>
200	Elective Level 300	Elective 2	Choose a level 300 elective subject from the elective bank	-	<input type="checkbox"/>	

Please note - not all subjects are available for each Study Period. If your suggested subjects are unavailable, please take the subject that is immediately preceding or following that subject

ELECTIVE BANK
Bachelor of Culinary Management

Level	Subject Name	Prerequisite	Chosen elective	
Level 300 (Choose any TWO subjects)	HOS302A	Resort and Spa Management	-	<input type="checkbox"/>
	HOT301	Hospitality Entrepreneurship - HOTS	Prerequisite: INP202 must be completed prior to taking HOT301	<input type="checkbox"/>
	TOU302A	Destinations Management	-	<input type="checkbox"/>
	TOU303A	Airline Management	-	<input type="checkbox"/>
	TTE301	Tourism Entrepreneurship - TOUR@SIM	Prerequisite: INP202 must be completed prior to taking TTE301	<input type="checkbox"/>
	SRM301	Sustainability and Resource	Prerequisite: INP202 must be completed prior to taking SRM301	<input type="checkbox"/>
	RCM301	Risk and Crisis Management	Prerequisite: INP202 must be completed prior to taking RCM301	<input type="checkbox"/>
	TSP301	Tourism Strategy, Planning and Policy	-	<input type="checkbox"/>
	EVN301	Events Policy & Strategy	-	<input type="checkbox"/>
	MGT302A	Strategic Management	-	<input type="checkbox"/>
	MKT301A	Marketing Strategy	Prerequisite: MKT101A must be completed prior to taking MKT301A	<input type="checkbox"/>
	MKT303A	International Marketing	-	<input type="checkbox"/>
	MKT304A	Brand & Project Management	-	<input type="checkbox"/>

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