

BCM21 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. Each year consists of three Study Periods, also known as Trimesters.

Core subject - a compulsory subject that you must complete

Elective subject - a subject you must choose from the Elective Bank below

Pre-requisite subject - a subject you must complete before undertaking another subject

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

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.

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):

The regular study pattern for this course is **8** subjects per year. The number of subjects taken per Study Period are not always the same.

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

1st Study Period: BIZ101, IPC101 and IPC102 (3 subjects)

2nd Study Period: BIZ102, IKO101A and INP101A (3 subjects)

3rd Study Period: IPC201A and IPC202A (2 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 HelpMeEnrol@torrens.edu.au

SUGGESTED STUDY PATTERN

Year	Level	Type	Subject	Pre-requisite or Co-requisite	Completed	
Study Period 1						
YEAR 1	100	Core	BIZ101	Business Communications	-	<input type="checkbox"/>
	100	Core	IPC101	Introduction to Professional Cookery - Practical	Co-requisite: IPC102 must be undertaken along with IPC101	<input type="checkbox"/>
	100	Core	IPC102	Introduction to Professional Cookery - Theory	Co-requisite: IPC101 must be undertaken along with IPC102	<input type="checkbox"/>
	Study Period 2					
	100	Core	BIZ102	Understanding People and Organisations	-	<input type="checkbox"/>
	100	Core	IKO101A	Introduction to Kitchen Operations	Pre-requisite: IPC101 and IPC102 must be completed prior to taking IKO101A	<input type="checkbox"/>
	100	Core	INP101A	Introduction to Patisserie	Pre-requisite: IPC101 and IPC102 must be completed prior to taking INP101A	<input type="checkbox"/>
Study Period 3						
100	Core	IPC201A	Intermediate Professional Cookery - Practical	Pre-requisite: IKO101A and INP101A must be completed prior to taking IPC201A Co-requisite: IPC202A must be undertaken along with IPC201A	<input type="checkbox"/>	
100	Core	IPC202A	Intermediate Professional Cookery - Theory	Pre-requisite: IKO101A and INP101A must be completed prior to taking IPC202A Co-requisite: IPC201A must be undertaken along with IPC202A	<input type="checkbox"/>	
Study Period 4						
YEAR 2	200	Core	INP201	Industry Practicum 1	Pre-requisite: IPC201A and IPC202A must be completed prior to taking INP201	<input type="checkbox"/>
	100	Core	MKT101A	Marketing Fundamentals	-	<input type="checkbox"/>
	Study Period 5					
	200	Core	INP202	Industry Practicum 2	Pre-requisite: INP201 must be completed prior to taking INP202	<input type="checkbox"/>
	100	Core	BIZ104	Customer Experience Management	-	<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	AKP201A	Advanced Kitchen Operations	Pre-requisite: IPC201A and IPC202A must be completed prior to taking AKP201A	<input type="checkbox"/>	
200	Core	MED201	Menu Engineering and Design	Pre-requisite: IPC101 and IPC102 must be completed prior to taking MED201	<input type="checkbox"/>	
Study Period 7						
YEAR 3	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	Pre-requisite: AKP201A and 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	Pre-requisite: AKP201A and MED201 must be completed prior to taking SIM301	<input type="checkbox"/>
	300	Elective	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	Pre-requisite: AKP201A and MED201 must be completed prior to taking PDH301	<input type="checkbox"/>	
300	Elective	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	Pre-requisite	Chosen	
Level 300 (Choose any TWO subjects)	HOS302A	Resort and Spa Management	-	<input type="checkbox"/>
	HOT301	Hospitality Entrepreneurship - HOTS	INP202 must be completed prior to taking HOT301	<input type="checkbox"/>
	TOU303A	Airline Management	-	<input type="checkbox"/>
	TET301	Tourism Entrepreneurship - TOUR@SIM	INP202 must be completed prior to taking TET301	<input type="checkbox"/>
	SRM301	Sustainability and Resource	INP202 must be completed prior to taking SRM301	<input type="checkbox"/>
	RCM301	Risk and Crisis Management	INP202 must be completed prior to taking RCM301	<input type="checkbox"/>
	TSP301	Tourism Strategy, Planning and Policy	-	<input type="checkbox"/>
	ENT301	Lean Business Startup	-	<input type="checkbox"/>
	EVN301	Events Policy & Strategy	-	<input type="checkbox"/>
	MGT302A	Strategic Management	BIZ301 must be completed prior to taking MGT302A	<input type="checkbox"/>
	MKT303A	International Marketing	-	<input type="checkbox"/>
	MKT304A	Brand & Project Management	-	<input type="checkbox"/>

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