

ADCM21 Associate Degree of Culinary Management

The Associate Degree of Culinary Management is two years in duration for a full time student, or four years duration for a part time student. Each year consists of three Study Periods, also known as Trimesters.

Core subject - a compulsory subject that you must complete

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

Co-requisite subject - a subject you must take at the same time as another subject

This course comprises of 16 core subjects that you are required to complete.

The course contains 2 subject levels - Level 100 and 200, guiding you from foundational through to more complex subjects.

- **Level 100:** 8 core subjects
- **Level 200:** 8 core subjects

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	Subject 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"/>	

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

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