

## Diploma in Culinary Arts AK3714

### Graduate Profile for the **Diploma in Culinary Arts**

A graduate of the **Diploma in Culinary Arts** will be able to:

- a. Developing professional capabilities needed to participate in the hospitality industry. *(Knowledge/Understanding; Skills/Application)*
- b. Effective kitchen management and a high level of technical skills. *(Skills/Application)*
- c. Effective oral and written communication skills, including active listening skills and a professional attitude in working with team members. *(Communication)*
- d. Skills in information literacy and research, including the ability to analyse data and synthesise information, and to critically evaluate the fundamentals of Culinary Arts. *(Inquiry/Research/Creativity; Knowledge/Understanding)*
- e. A good understanding of professional ethics, including an appreciation for diversity in the workplace. *(Ethical/Professional Disposition)*
- f. The skills necessary for continuing study in the hospitality industry field and for lifelong learning. *(Personal/Intellectual Autonomy)*
- g. A responsible and accountable approach to kitchen management and food production. *(Ethical/Professional Disposition; Personal/Intellectual Autonomy)*