

Bachelor of Arts (Culinary Arts) AK3704

Graduate Profile for the Bachelor of Arts, Culinary Arts major

In addition to achieving the broader outcomes of the **Bachelor of Arts**, a graduate of the **Culinary Arts** major will be able to:

- a. Demonstrate an understanding of relevant theory, principles and concepts and their application in food preparation, presentation and other culinary practices.
(Knowledge/Understanding)
- b. Inquire critically to inform practice, and specifically to link theory and practice within a range of culinary contexts. *(Inquiry/Research/Creativity)*
- c. Develop a multi-disciplinary approach to culinary arts by integrating knowledge from a range of relevant disciplines. *(Knowledge/Understanding; Skills/Application)*
- d. Apply critical, conceptual and creative thinking within a culinary environment.
(Inquiry/Research/Creativity)
- e. Demonstrate advanced skills and knowledge in a professional culinary context, including the application of culinary leadership and management principles.
(Skills/Application; Communication)
- f. Contribute to sustainable and responsible management of resources in a commercial culinary environment. *(Ethical/Professional Dispositions)*
- g. Recognise and respond to diverse customer preferences and requirements.
(Communication; Skills/Application)
- h. Contribute to innovation and development of culinary practices.
(Inquiry/Research/Creativity)
- i. Recognise and foster personal and cultural diversity within the culinary environment.
(Ethical/Professional Dispositions)