



Associate Degree of Culinary Management

CRICOS 094180B



Study mode:

Blended

Campus locations:

Sydney

Duration:

Full-time: 2 years

Part-time: 4 years

Accelerated: 4 trimesters

An Associate Degree of Culinary Management combines the practical knowledge and skills that come from commercial kitchens with core business and management concepts.

It delivers a foundation of business subjects in conjunction with culinary knowledge which allow you to be a successful kitchen manager in the hospitality industry. Completion of this culinary degree allows you to continue studying at bachelor level.

Course outcomes

- Create masterpiece dishes for guests at William Blue Dining
- Learn strong business communication and marketing fundamentals
- Develop skills in advanced kitchen operations
- Build knowledge in service and management

Career opportunities

Ideal for those with a passion for incredible food and creating amazing dining experiences. You'll learn the practical skills required to become a chef who aims to deliver an unforgettable customer experience. This course offers practical restaurant experience and in-depth knowledge of the various cuisines of the world.

- Chef
- Sous Chef
- Pastry Chef/Pâtissier
- Catering Manager

Course structure

To be awarded the Associate Degree of Culinary Management (ADCM16) students must complete 160 credit points over 16 subjects including 2 Industry Practicums. Each subject has a value of 10 credit points.

The course structure comprises 6 common business core subjects, 10 specialised culinary subjects.

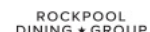
Industry placement

A minimum of 800 hours of industry placement needs to be completed during the second year of the course.

Industry partners

Torrens University partners with some of the most prestigious restaurant, hospitality and tourism organisations in Australia and the world. Industry placements and internships represent a substantial opportunity for you to further develop what you have learned in the classroom by applying it in a professional workplace.

Below are some of our exciting partnerships and collaborations:



Your graduation pathway:

100
Level



10 Core subjects

BIZ 101A Business Communications
IPC101A Introduction to Professional Cookery – Practical
IPC101B Introduction to Professional Cookery – Theory
BIZ102A Understanding People and Organisations
BIZ104 Customer Experience Management
IKO101 Introduction to Kitchen Operations
INP101 Introduction to Patisserie
MKT101A Marketing Fundamentals
IPC201 Intermediate Professional Cookery – Practical
IPC202 Intermediate Professional Cookery – Theory

200
Level



6 Core subjects

INP201A Industry Practicum 1
INP202A Industry Practicum 2
BIZ201 Accounting for Decision Making
BIZ202 The Business Environment
AKP201 Advanced Kitchen Operations
MED201 Menu Engineering and Design

Guaranteed pathway entry

Successful completion will guarantee entry into the third year of our Bachelor of Culinary Management.

Entry requirements:

To be eligible for admission you must satisfy **one** of these entry requirements:

Recent secondary education entry

Satisfactory completion of Australian Year 12 or equivalent overseas secondary education is required.

Higher education entry

A completed higher education qualification at AQF level 5 (diploma) or above, or equivalent, from an Australian university or another accredited higher education provider.

Vocational education entry

A completed vocational education qualification at AQF level 4 (Certificate IV) or above from a Registered Training Organisation (RTO).

Work and life experience entry

Demonstrated skills and knowledge gained through paid or unpaid employment, formal learning and/or non-formal learning (presented on a current resume with attached cover letter).

International students

Australian Year 12 or equivalent; and Academic IELTS 6.0 (no band less than 5.5) or equivalent; and Academic IELTS 6.0 (no band less than 5.5) or equivalent.



FEE-HELP available



Online, on-campus or blended study options available



Part-time or full-time study load

Begin your career in Culinary Management today

Apply online at apply.torrens.edu.au

Talk to one of our helpful Course and Careers Advisors on **1300 575 803**