

Bachelor of Culinary Management (BCM16)

1. About the Bachelor of Culinary Management

The Bachelor of Culinary Management (BCM16) course, together with the nested award of the Associate Degree, has been designed to provide a broad understanding of business for those graduates wishing to enter the diverse areas found within the business sector in Australia, and globally. The course design enables graduates to combine key core business knowledge with their chosen specialisation in Culinary Management.

The course aims to develop graduates with attitudes of intellectual curiosity, independent thinking, a commitment to lifelong learning, and to be ethical, reflective professional practitioners.

Graduates may find a range of career pathways and employment opportunities related to their area of expertise and use their acquired skills to develop successful business practice. The proposed course structure will prepare graduates for, and provide pathway opportunities to, further academic and professional study.

Graduate employment opportunities

Graduates may find a range of career pathways and employment opportunities including:

- Executive Chef
- Chef
- Restaurant Owner
- Hospitality Entrepreneur
- Operations Director
- Business Analyst and Consultant

Course Overview

Course Title	Bachelor of Culinary Management (BCM16)		
Study Options – Domestic Australian students	<p>Full-time – Hybrid delivery (50% on campus, 50% online)</p> <p>Part-time – Hybrid delivery (50% on campus, 50% online)</p>	Study Options – International students	<p>International students on a student visa are allowed to study a maximum of 33% of their total course through online learning.</p> <p>International students on a student visa must study at least one subject that is not online in each compulsory study period.</p>
Start Dates	<p>February, June, September</p> <p>For specific dates visit the website.</p>	Course Length	<p>Full-time: 3 years</p> <p>Accelerated: 2 years</p> <p>Part-time: 6 years</p>
Payment Options - Domestic Australian students	<p>Upfront payment This means tuition fees will be invoiced each trimester and payment is required on or before the due date.</p> <p>FEE-HELP FEE-HELP is Australian Government’s loan scheme for higher education degree courses. It can assist you in paying for all, or part of, your course fees. Repayments commence via the tax system once your income rises above a minimum threshold. Just like with any other debt, a FEE-HELP debt is a real debt that impacts your credit rating.</p>	Payment Options – International students	<p>Upfront payment This means tuition fees will be invoiced each trimester and payment is required on or before the due date.</p>
Course study requirements	Each subject involves 10 hours of study per week, comprising 3 hours of facilitated study and 7 hours self-directed study.	Assessment	Practical demonstration and observation, reflective journal, essay, presentation and work integrated learning project work
Locations	Sydney, Online	Delivered by	William Blue College of Hospitality Management at Torrens University Australia
Provider	Torrens University Australia Ltd is registered as a self-accrediting Australian university by the Tertiary Education Quality and Standards Agency (TEQSA).	CRICOS Course Code	094181A
Provider obligations	Torrens University is responsible for all aspects of the student experience, including the quality of course delivery, in compliance with the Higher Education Standards 2015	Accrediting body	Torrens University Australia Limited ABN 99 154 937 005, CRICOS Provider Code: 03389E. RTO No. 41343
Course Fees	For details, refer to the website .	Any other fees	For details, refer to the website .

2. Essential requirements for admission

The general admission criteria that apply to Torrens University Australia courses can be located by visiting the Torrens University Australia website - <https://www.torrens.edu.au/general-admission-information-for-torrens-university-australia-ltd>.

3. Student Profile

The table below gives an indication of the likely peer cohort for new students in this course. It provides data on students who commenced in this course in the most relevant recent intake period, including those admitted through all offer rounds and international students studying in Australia.

Applicant background	Trimester one / Full year intake [2020]	
	Number of students	Percentage of all students
(A) Higher education study (includes a bridging or enabling course)	<5	N/P
(B) Vocational education and training (VET) study	<5	N/P
(C) Work and life experience (Admitted on the basis of previous achievement not in the other three categories)	<5	N/P
(D) Recent secondary education:		
• Admitted solely on the basis of ATAR (regardless of whether this includes the consideration of adjustment factors such as equity or subject bonus points)	6	14%
• Admitted where both ATAR and additional criteria were considered (e.g. portfolio, audition, extra test, early offer conditional on minimum ATAR)	N/A	N/A
• Admitted on the basis of other criteria only and ATAR was <i>not</i> a factor (e.g. special consideration, audition alone, schools recommendation scheme with no minimum ATAR requirement)	7	16%
International students	27	63%
All students	43	100%

Notes: "**<5**" – the number of students is less than 5.
N/A – Students not accepted in this category.
N/P – Not published: the number is hidden to prevent calculation of numbers in cells with less than 5 students.

4. Admission Criteria

Title of course of study	Bachelor of Culinary Management (BCM16)
Applicants with higher education study	<p>A completed higher education qualification at AQF level 5 (diploma) or above, or equivalent, from an Australian University or another accredited higher education provider</p> <p>OR</p> <p>Successful completion of at least 1 EFTSL (equivalent full-time student load, or one full year) of an AQF level 6 (Associate Degree) or above, or equivalent, from an Australian University or another accredited higher education provider</p>
Applicants with vocational education and training (VET) study	<p>A completed vocational education qualification at AQF level 4 (Certificate IV) or above, or equivalent, from a registered training organisation (RTO)</p> <p>OR</p> <p>Successful completion of at least 1 EFTSL (equivalent full-time student load, or one full year) of an AQF level 5 (Diploma) or above, or equivalent, at a registered training organisation (RTO)</p>
Applicants with work and life experience	<p>Demonstrated ability to undertake study at the required level:</p> <ul style="list-style-type: none"> • broadly relevant work experience (documented e.g. CV), demonstrating a reasonable prospect of success; OR • formal, informal or non-formal study, completed or partially completed, demonstrating a reasonable prospect of success; OR • written submission to demonstrate reasonable prospect of success.
English Language Proficiency (applicable to international students, and in addition to academic or special entry requirements noted above)	Equivalent IELTS 6.0 (Academic) with skills band no less than 5.5
Applicants with recent secondary education (within the past two years) with ATAR or equivalent* (for applicants who will be selected wholly or partly on the basis of ATAR)	Year 12 or equivalent

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<p><i>*ATAR profile for those offered places wholly or partly on the basis of ATAR in T1 2020:</i></p> <table border="1"> <thead> <tr> <th>(ATAR-based offers only, across all offer rounds)</th> <th>ATAR (OP in QLD) (Excluding adjustment factors) *</th> </tr> </thead> <tbody> <tr> <td>Highest rank to receive an offer</td> <td><5</td> </tr> <tr> <td>Median rank to receive an offer</td> <td><5</td> </tr> <tr> <td>Lowest rank to receive an offer</td> <td><5</td> </tr> </tbody> </table> <p><i>Notes: * "<5" – indicates less than 5 ATAR-based offers were made</i></p>		(ATAR-based offers only, across all offer rounds)	ATAR (OP in QLD) (Excluding adjustment factors) *	Highest rank to receive an offer	<5	Median rank to receive an offer	<5	Lowest rank to receive an offer	<5
(ATAR-based offers only, across all offer rounds)	ATAR (OP in QLD) (Excluding adjustment factors) *								
Highest rank to receive an offer	<5								
Median rank to receive an offer	<5								
Lowest rank to receive an offer	<5								

Other admission options

(For applicants who will be selected on a basis other than ATAR)

Special Entry	Applicants in any category whose study, work or life experiences have been impacted by disability, illness or family disruption will be given special consideration for admission. Each application will be considered on its merit, based on the evidence supplied by the applicant attesting to the circumstances of the applicant. Applicants for special entry may need to complete written or numerical tasks to assist with assessing eligibility for admission.
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5. How to apply

Via direct application to the institution

- <http://www.torrens.edu.au/apply-online>
- [Via direct application to the institution](#)
- [William Blue](#)
- [Through a TAC - http://www.uac.edu.au/](http://www.uac.edu.au/)

6. Advanced standing/academic credit/recognition of prior learning (RPL)

You may be entitled to credit for prior learning, whether formal or informal. Formal learning can include previous study in higher education, vocational education, or adult and community education. Informal learning

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Information provided in this document is current at the time of publishing (Feb 2021).

can include on the job learning or various kinds of work and life experience. Credit can reduce the amount of study needed to complete a degree.

Applicants admitted based on prior higher education study may be eligible for Advanced Standing in the form of credit and/or recognition of prior learning (RPL) under the Torrens University Australia [Credit Policy - \(https://www.torrens.edu.au/policies-and-forms\)](https://www.torrens.edu.au/policies-and-forms).

- Students with completed subjects may be eligible for specified credit and/or elective exemptions
- Students who have completed a qualification at AQF level 5 (diploma) or above may be eligible for block credit (where a block credit agreement exists)
- Students with a mix of formal study and informal and/or non-formal learning may be eligible for recognition of prior learning in addition to any credit approved.

Credit will not be applied automatically. Applicants must apply for credit and/or RPL as early as possible prior to each study period, with applications not accepted after week 2.

For further information about credit and recognition of prior learning please see <http://www.torrens.edu.au/apply-online/course-credits>.

7. Where to get further information

- Torrens University Australia (TUA) Website
 - <https://www.torrens.edu.au/>
- Universities Admissions Centre (UAC) Website
 - <http://www.uac.edu.au/>
- Australian Tertiary Admissions Centres (TACs)
 - <http://www.uac.edu.au/undergraduate/links.shtml>
- Quality Indicators for Learning and Teaching (QILT) Website
 - <https://www.qilt.edu.au/>

8. Additional Information

Course Structure

The Bachelor of Culinary Management course structure comprises 8 common business core subjects, 14 culinary specialized subjects and 2 elective subjects over levels 100, 200 and 300.

Course Rules

To be awarded the Bachelor of Culinary Management students must complete 240 credit points over 24 subjects. Each subject has a value of 10 credit points. Electives available to students in this course require approval by the Head of Academic Studies and can be taken from any Torrens University or Think: Colleges course. A minimum of 800 hours of industry placement needs to be completed during the second year of the course.

Subjects

SUBJECT DETAILS
SUBJECT TITLE, DESCRIPTOR
<p>BIZ101 Business Communications</p> <p>The aim of this subject is to provide you with the knowledge and skills to enhance your personal effectiveness, employability, and academic success. This subject introduces you to the concepts of business communications and transferable academic skills. You will examine the different stakeholders and communication contexts which occur in the internal and external business environment, developing the skills and knowledge to effectively interpret and deliver messages in a variety of business situations. This subject will provide you with essential business skills in information literacy, presenting, writing, academic integrity and the use of technology.</p>
<p>MKT101A Marketing Fundamentals</p> <p>Students will gain a solid foundation in the marketing discipline introducing relevant and contemporary concepts, theories and models. The unit magnifies the importance of understanding consumer behaviour, segmentation, targeting and positioning, the extended marketing mix and ethics in marketing. Industry relevance provides students with the opportunity of applying key concepts in practical settings. These marketing foundations are expanded on in other subjects available as electives.</p>
<p>BIZ102 Understanding People and Organisations</p> <p>The aim of this subject is to develop an understanding of modern organisations, their structure and how people collaborate within these structures to achieve the organisation's strategic objectives and deal with the uncertainty of the 21st Century economy. This knowledge will form a foundation of theoretical knowledge about organisational behaviour that will be built on in future subjects. Moreover, it will develop the student's emotional intelligence and the understanding of their strengths and their application in the business context. These learning objectives will be achieved through a mixture of theoretical readings, class discussions and group projects focusing on how theoretical concepts apply to the work environment. Additionally, reflective journals will be used to apply theory to develop the students own professional capability.</p>
<p>BIZ104 Customer Experience Management</p> <p>The 21st Century economy is dynamic and driven by customers ever changing wants and needs. To remain competitive businesses need to understand what their customers want and how to deliver a quality customer experience that goes beyond the product or service offering. This subject explores how a customers'</p>

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<p>perceptions – both conscious and subconscious – effect their relationship with a brand’s value proposition. Students will explore how a customer’s interactions with a brand during the customer life cycle will determine levels of customer satisfaction. Students will analyse Customer Journey Mapping techniques, Employees engagement in the customer experience strategy and metrics of satisfaction, loyalty and advocacy.</p>
<p>IPC101 Introduction to Professional Cookery - Practical</p> <p>This subject introduces students to the operations of a commercial kitchen within the context of restaurant and culinary management. Students will learn to demonstrate the particular skills and knowledge required to store perishable supplies in optimum conditions to minimise wastage and avoid food safety hazards, safely use commercial kitchen equipment, including knives, to prepare a range of different food types, clean food preparation, storage areas and equipment in commercial kitchens to ensure the safety of food, the ability to work safely and to use resources efficiently to reduce negative environmental impacts, and use a range of basic cookery methods to prepare dishes.</p>
<p>IPC102 Introduction to Professional Cookery - Theory</p> <p>This subject introduces students to the principles of a commercial kitchen within the context of restaurant and culinary management. Students will learn the particular principles behind the skills required to store perishable supplies in optimum conditions to minimise wastage and avoid food safety hazards, safely use commercial kitchen equipment, including knives, to prepare a range of different food types, clean food preparation, storage areas and equipment in commercial kitchens to ensure the safety of food, the ability to work safely and to use resources efficiently to reduce negative environmental impacts, and use a range of basic cookery methods to prepare dishes.</p>
<p>IKO101 Introduction to Kitchen Operations</p> <p>A key element of this course is the application of skills and knowledge within an industry specific environment. Working within the applied William Blue Dining training restaurant, this subject builds on the foundational learning’s of Introduction to Professional Cookery. Students will learn to demonstrate the particular skills and knowledge required to prepare appetisers and salads following standard recipes, prepare various stocks, sauces and soups following standard recipes, prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes, and prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods.</p>
<p>INP101 Introduction to Patisserie</p> <p>This subject introduces students to the operations of a commercial kitchen within the context of pastry and culinary management. Students will learn to demonstrate the particular skills and knowledge required to store perishable supplies in optimum conditions to minimise wastage and avoid food safety hazards, safely use commercial kitchen equipment, including knives, to prepare a range of different pastry, cakes and yeast goods as well as a range of desserts, clean food preparation, storage areas and equipment in commercial kitchens to ensure the safety of food, the ability to work safely and to use resources efficiently to reduce negative environmental impacts, and use a range of basic cookery methods to prepare dishes.</p>
<p>INP201 Industry Practicum 1</p> <p>This industry placement allows students to challenge, test, and hone the knowledge and skills they have acquired and developed in the classroom and to anticipate future areas of study. Through this experience, students become familiar with the culture of their chosen industry, developing the values, attitudes, and behaviours that will make them successful in the workplace. Each student must complete this 400-hour supervised placement at an approved placement site.</p>
<p>INP202 Industry Practicum 2</p> <p>This industry placement allows students to further challenge, test, and hone the knowledge and skills they have acquired and developed in the classroom and to anticipate future areas of study. Through this experience, students will be immersed further within the culture of their chosen industry, developing the values, attitudes, and behaviours that will make them successful in the workplace. Each student must complete</p>

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<p>this 400-hour supervised placement at an approved placement site.</p>
<p>BIZ201 Accounting for Decision Making</p> <p>The unit aims to provide non-accounting students with a broad, business-based introduction to the conceptual foundations of accounting and finance and the use of management accounting information to assist in key areas such as planning and decision making. It introduces students to basic accounting concepts and functions such as financial statements, techniques for analysing financial statements, investment decisions, costing and opportunity costing analysis and managing working capital.</p>
<p>BIZ202 The Business Environment</p> <p>The aim of this subject is to help students develop an understanding of how organisations work and the ability to evaluate factors that influence them. This includes all aspects of modern business and the changing external environmental forces at the micro and macro level. Students should be able to take a strategic view of a business and contribute to the process of developing and implementing strategy. The focus will be on the political, legal, economic, social, cultural and technological environment. Analytical techniques will be used to uncover the opportunities and threats to businesses. An awareness of potential risks and challenges as well as corporate social responsibility of the organisation will be introduced as a key learning goal. This case-based unit is designed to provide an overview of the business environment at the global, market and organisational level. This subject is designed to develop effective problem solving, critical analysis, and communication skills around the contemporary issues challenging the pursuit of sustainable business practice.</p>
<p>IPC201 Intermediate Professional Cookery - Practical</p> <p>This subject deepens previously acquired cooking skills, specifically meat dishes, seafood dishes, and meeting special dietary requirements of guests. Students are required to demonstrate skills and knowledge required to prepare and cook a range of meat dishes following standard recipes, the ability to select, prepare and portion meat, and to use relevant equipment and cookery methods, prepare and cook a range of fish and shellfish dishes following standard recipes, ability to select, prepare and portion seafood, and to use relevant equipment and cookery methods. And finally, demonstrate skills and knowledge required to prepare dishes for people who have special dietary needs for health, lifestyle and cultural reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements.</p>
<p>IPC202 Intermediate Professional Cookery – Theory</p> <p>This subject deepens previously acquired cooking knowledge, specifically meat dishes, seafood dishes, and meeting special dietary requirements of guests. Students will gain a deep understanding of the skills and knowledge required to prepare and cook a range of meat dishes following standard recipes, the ability to select, prepare and portion meat, and to use relevant equipment and cookery methods, prepare and cook a range of fish and shellfish dishes following standard recipes, ability to select, prepare and portion seafood, and to use relevant equipment and cookery methods. And finally, demonstrate an understanding of the principles required to prepare dishes for people who have special dietary needs for health, lifestyle and cultural reasons.</p>
<p>AKP201 Advanced Kitchen Operations</p> <p>This subject deepens previously acquired culinary skills and knowledge. Students are required to coordinate and manage food production and service within a commercial environment. Students need to plan the production of food from a complex restaurant menu, supervise others and monitor the quality of kitchen outputs during a commercial service periods. Food production should include entrée, main course and desserts.</p>
<p>MED201 Menu Engineering and Design</p> <p>This subject encourages students to begin with the menu in mind when starting a foodservice venture. The interplay between cuisine, menu offerings, design, product availability, price point, and profitability are explored. Historic and contemporary menus are used to highlight concepts as students create original menus for the restaurant concept of their choice. Students are not only required to plan and cost basic menus for dishes or food product ranges for any type of cuisine or food service style, they are also required to develop</p>

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<p>menus and meal plans for people who have special dietary needs for health, lifestyle and cultural reasons. It requires the ability to identify customer preferences, identify the dietary requirements of customers, plan and develop special menus and meal plans to meet those requirements, cost menus and to monitor and evaluate the success of menu performance.</p>
<p>BIZ301 Organisational Creativity and Innovation</p> <p>This course seeks to build the knowledge, skills and attitudes required to succeed as an entrepreneur. These knowledge and skills are then applied to identify and evaluate innovative high-growth product and service opportunities in the context of a start-up, a corporation, a not-for-profit or a government institution. The course equips students with practical skills, including creativity tools, cash-flow modelling, business model analysis and lean experimentation.</p>
<p>MGT301A Ethics and Sustainability</p> <p>This subject is built on broad aspects of sustainable development, corporate responsibility, stakeholder thinking and accountability. It explores how organisations acknowledge their impact of their activities in economic, social and environmental terms. Students will examine why organisations around the world are increasingly moving to reduce the adverse effects of business operations on their stakeholders and local communities. It discusses some of the most common practices associated with environmental ethics evolving to sustainability ethics. It also examines the link between social responsibility and corporate governance.</p> <p>This course will equip you with a set of tools for managing and leading organisations more ethically and sustainably.</p>
<p>SIM301 Restaurant Management Simulation</p> <p>Students analyse critical strategic challenges facing restaurants through a series of hospitality entrepreneur lectures, case studies, and exposure to contemporary strategic management theory. In addition, students apply their understanding of these strategic concepts through active participation in an on-line computer restaurant simulation (SIMR). Students are confronted with a wide variety of problems faced by restaurants of all sizes where they will learn and apply business frameworks, data, and prior course knowledge to formulate successful business strategies and succeed in the computer restaurant simulation.</p>
<p>PDH301 Planning and Designing Hospitality Venues</p> <p>The growth of hospitality has created an increase in the number of innovative hospitality experiences. In this subject students learn about the feasibility process for hotels, restaurants, bars, nightclubs and other hospitality venues and how this informs the concept development, planning and designing for successful businesses. The subject considers design from inception to completion, sustainable design practices and the impact of design on all aspects of operations.</p> <p>Students consider all aspects of launching a new enterprise; they design the space, develop a business plan including budgets. Drawing on each other's experiences students work in teams to produce and present a portfolio for critique and feedback.</p>
<p>WBM301 Wine & Beverage Management</p> <p>Wine and beverage knowledge is paramount in ensuring a positive dining experience to meet customer expectations and to support a business's strategic goals. Within this subject, students will learn how to enhance the customer experience through effective wine and beverage management. Students will be introduced to the steps involved in producing a range of alcoholic and non-alcoholic beverages, as well as the factors involved in sensory evaluation of aroma and flavour profiles. Students will also learn about the main grape varieties and wine producing regions in Australia and around the world. Students will experience a variety of Australian and international wines, spirits, and other beverages and be able to discuss the intricacies of food and beverage matching. In addition, students will evaluate the impact of effective beverage costing and pricing on the profitability of a range of businesses in the hospitality industry. <i>Please note, students must be aged 18+ to enrol into this subject in order to adhere to Responsible Service of Alcohol.</i></p>

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<p>MRS301 Managing Restaurant Service</p> <p>The key focus of this subject is to broaden students understanding of the managerial aspects of restaurant operations, whilst giving them the opportunity to learn, develop and apply theories, concepts and skills in an applied environment. In this subject, students are required to provide quality table service of food and beverage in an à la carte or fine-dining setting. It covers high order service techniques to prepare the restaurant for the service period, provide food and beverage advice to customers, and manage the customer experience within a fine dining setting. Students will also deepen their understanding of financial and budgetary aspects of restaurant operations.</p>
<p>Students are required to choose an additional 2 subjects from the Bachelor of Business suite.</p>

*Note that some of the above subjects have pre-requisite requirements.

Locations

The Bachelor of Culinary Management can be studied partially online and partially at the below Torrens University Campuses:

- The Rocks Campus – 1-5 Hickson Road, The Rocks, Sydney NSW 2000, Australia.
- William Blue Dining – 105-107 George Street, Sydney, NSW, 2000, Australia.
- 2 Ernest Place, Crows Nest, NSW, 2065, Australia.

Campus Facilities and Services

All campuses are designed to provide students with professional spaces in which to learn and work. They have been planned with student study needs in mind with well-equipped accessible learning spaces as well as student breakout areas for group work and spending time with friends.

A positive student experience

Torrens University Australia values the importance of a positive student experience, and therefore has robust processes to resolve student complaints. The Student Complaints Policy, and associated procedures, can be accessed from the [website](https://www.torrens.edu.au/policies-and-forms) (<https://www.torrens.edu.au/policies-and-forms>).

Paying for your qualification

We offer two payment options for this course:

- **Upfront payment**
If you want to complete your qualification debt-free you can choose to pay as you go. This means tuition fees will be invoiced each semester and payment is required on or before the due date using EFTPOS, credit card or direct transfer.
- **FEE-HELP**
FEE-HELP is Australian Government's loan scheme for higher education degree courses. It can assist you in paying for all, or part of, your course fees. Repayments commence via the tax system once your income rises above a minimum threshold (\$45, 881 in 2019-20). Just like with any other debt, a FEE-HELP debt is a real debt that impacts your credit rating.

Further information about FEE-HELP, including eligibility, is available at:

- [FEE-HELP website:](http://studyassist.gov.au/sites/studyassist/help-payingmyfees/fee-help/pages/fee-help-)
<http://studyassist.gov.au/sites/studyassist/help-payingmyfees/fee-help/pages/fee-help->
- [FEE-HELP booklets:](http://studyassist.gov.au/sites/studyassist/helpfulresources/pages/publications)
<http://studyassist.gov.au/sites/studyassist/helpfulresources/pages/publications>

Austudy and Abstudy

Students enrolled in this course may be eligible for government assistance, such as [Austudy](#) or [Abstudy](#).