

<b>Program Name</b>	Trade Diploma in Culinary Arts
<b>Program Description</b>	Program participants who successfully complete this qualification can apply for cooking posts in the hotel, restaurant and commercial catering sector as commis, kitchen hands and assistant cooks from the Certificate III & IV in Cookery program. Student participants from the Trade Diploma in Culinary Art (TDCA) could apply for post in the hotel industry and commercial catering sector from the Chef de Partie onwards.
<b>Majors</b>	Culinary Arts
<b>Minimum Requirements</b>	Pass in Year 12, with 50% or more marks in English
<b>Program Type</b>	Trade Diploma

Course Code	Course Name	Credit Points
	<b>Core Courses:</b>	
	<b>Year 1: Semester 1</b>	
COM401Sem	Business Communication	12
CKY402Sem	Catering Control	12
FBV402Sem	Banqueting & Functions	12
MKT401Sem	Introduction to Retailing	12
CKY403Sem	Food Production Foundation	12
	<b>Total</b>	<b>60</b>
	<b>Year 1: Semester 2</b>	
OHS403Sem	OHS	12
BKY405Sem	Introduction to Hot & Cold Desserts	12
FBV402Sem	Banqueting & Functions	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
CKY404Sem	Principles of Cookery Skills	12
	<b>Total</b>	<b>60</b>
	<b>Year 2: Semester 1</b>	
HTS501Sem	Introduction to Tourism	15
HTS502Sem	Introduction to Hotel Operations	15
MKT503Sem	Festival Events Management	15
CKY503Sem	Introduction to Cuisine I	15
	<b>Total</b>	<b>60</b>

	<b>Year 2: Semester 2</b>	
BKY601Sem	International Cuisine	15
BKY502Sem	Hot & Cold Desserts	15
CKY501Sem	Kitchen Management Supervision	15
CKY602Sem	Menu Engineering	15
	<b>Total</b>	<b>60</b>
	<b>Total Credit Points</b>	<b>240</b>
<b>Directed Industrial Attachment (DIA) 4 Months : Assisting with Employment</b>		