

Program Name	Trade Diploma in Culinary Arts
Program Description	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.
Majors	Culinary Arts
Minimum Requirements	Pass in Year 12, with 50% or more marks in English
Program Type	Trade Diploma

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM401Sem	Business Communication	12
CKY402Sem	Catering Control	12
FBV402Sem	Banqueting & Functions	12
MKT401Sem	Introduction to Retailing	12
CKY403Sem	Food Production Foundation	12
	Total	60
	Year 1: Semester 2	
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
	Total	60
	Year 2: Semester 1	
HTS501Sem	Introduction to Tourism	15
HTS502Sem	Introduction to Hotel Operations	15
MKT503Sem	Festival Events Management	15

CKY503Sem	Introduction to Cuisine I	15
	Total	60
	Year 2: Semester 2	
BKY601Sem	International Cuisine	15
BKY502Sem	Hot & Cold Desserts	15
CKY501Sem	Kitchen Management Supervision	15
CKY602Sem	Menu Engineering	15
	Total	60
	Total Credit Points	240
Directed Industrial Attachment (DIA) 6 Months: Assisting with Employment After Completion of all courses		