


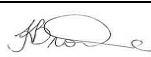
NATIONAL TRAINING PACKAGE - BLOCK CREDIT AGREEMENT

Form Category	Academic
Document Owner	Director of Academic Services
Related Documents	Credit Policy

Agreement

On successful completion of the specified Higher Education from the Provider detailed below, a student will be guaranteed entry to the Bachelor of Culinary Management (BCM21) with advanced standing granted through Block Credit worth 80 Credit Points (8 Subjects).

Entry pathway course	Diploma of Business, or Diploma of Culinary Management, or Diploma of Commercial Cookery, or Diploma of Hotel Management, or Diploma of Hospitality Management, or Diploma of Tourism, or Diploma of Tourism Management	
Provider	Any provider recognised or accredited by TEQSA, AEI- NOOSR-CEP, THE-ICE or NECHE (NEASC))	
Completion date range	Within the last 10 years	
Destination course	BCM21	Bachelor of Culinary Management
Block credit guaranteed	40 credit points at 100 level, 20 credit points at 200 level and 20 credit points at 300 level	
Remaining credit points	160 credit points	
Subjects exempt for destination course	BIZ101	Business Communications
	BIZ102	Understanding People and Organisations
	MKT101A	Marketing Fundamentals
	BIZ104	Customer Experience Management
	BIZ201	Accounting for Decision Making
	BIZ202	The Business Environment
	GEC301-302	General Elective Credits at UG300 Level x 2
Subjects required for completion of destination course	Core	20 Credit Points (2 Subjects)
	BIZ301	Organisational Creativity and Innovation
	MGT301A	Ethics and Sustainability
	Specialism	140 Credit Points (14 Subjects)
	IPC101A	Introduction to Professional Cookery (Practical)
	IPC102	Introduction to Professional Cookery (Theory)
	IKO101A	Introduction to Kitchen Operations
	INP101A	Introduction to Patisserie
	IPC201A	Intermediate Professional Cookery (Practical)
	IPC202A	Intermediate Professional Cookery (Theory)
	INP201A	Industry Practicum 1
	INP202A	Industry Practicum 2
	AKP201A	Advanced Kitchen Operations
	MED201	Menu Engineering and Design
	WBM301	Wine and Beverage Management
	MRS301	Managing Restaurant Service
	SIM301	Restaurant Management Simulation
PDH301	Planning and Designing Hospitality Venues	

Authorised by (Associate Dean)	 Simon Pawson
Responsible Officer (Program Director)	 Kirsten Browne
Date of agreement	5 th July 2021
Duration of agreement	This arrangement will remain in effect for the duration of the destination course accreditation, unless withdrawn by the Vertical Learning and Teaching Committee.