

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 National Training Packages 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	SIT40516 Certificate IV in Commercial Cookery		
Provider	SSBT (RTO 90438)		
Completion date range	Within the last 10 years		
Superseded course inclusions	None		
Destination course	BCM21	Bachelor of Culinary Management	
Block credit guaranteed		nts at 100 level and 40 credit points at 200 level	
Remaining credit points	160 credit points		
Subjects exempt for destination	IPC101A	Introduction to Professional Cookery (Practical)	
course	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)	
	AKP201A	Advanced Kitchen Operations	
	MED201	Menu Engineering and Design	
Subjects required for	Core	80 Credit Points (8 Subjects)	
completion of destination	BIZ101	Business Communications	
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course	BIZ102	Understanding People and Organisations	
	BIZ102 MKT101A BIZ104	Understanding People and Organisations Marketing Fundamentals Customer Experience Management	
	BIZ102 MKT101A BIZ104 BIZ201	Understanding People and Organisations Marketing Fundamentals Customer Experience Management Accounting for Decision Making	
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	BIZ102 MKT101A BIZ104 BIZ201 BIZ202 BIZ301 MGT301A	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ202 BIZ301 MGT301A Specialism	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ202 BIZ301 MGT301A Specialism INP201A	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ301 MGT301A Specialism INP201A INP202A	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1Industry Practicum 2	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ202 BIZ301 MGT301A Specialism INP201A INP202A WBM301	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1Industry Practicum 2Wine and Beverage Management	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ301 MGT301A Specialism INP201A INP202A WBM301 MRS301	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1Industry Practicum 2Wine and Beverage ManagementManaging Restaurant Service	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ301 MGT301A Specialism INP201A INP202A WBM301 MRS301 SIM301	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1Industry Practicum 2Wine and Beverage ManagementManaging Restaurant ServiceRestaurant Management Simulation	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ202 BIZ301 MGT301A Specialism INP201A INP202A WBM301 MRS301 SIM301 PDH301	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1Industry Practicum 2Wine and Beverage ManagementManaging Restaurant ServiceRestaurant Management SimulationPlanning and Designing Hospitality Venues	
	BIZ102 MKT101A BIZ104 BIZ201 BIZ301 MGT301A Specialism INP201A INP202A WBM301 MRS301 SIM301	Understanding People and OrganisationsMarketing FundamentalsCustomer Experience ManagementAccounting for Decision MakingThe Business EnvironmentOrganisational Creativity and InnovationEthics and Sustainability60 Credit Points (6 Subjects)Industry Practicum 1Industry Practicum 2Wine and Beverage ManagementManaging Restaurant ServiceRestaurant Management Simulation	



Authorised by (Associate Dean)	S.S.
	Simon Pawson
Responsible Officer (Program Director)	Horose
	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.