

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 Package qualification detailed below, a student will be guaranteed entry to Bachelor of Culinary Management (BCM16) with advanced standing granted through Block Credit worth 80 credit points.

For a state of the second				
Entry pathway course	BSB50215 OR	Diploma of Business OR		
	BSB50715 OR	Diploma of Business (Governance) OR		
	BSB50415	Diploma of Business Administration		
Completion date range	Block credit is for qualifications completed within five years of			
Insert details of any limits in the	application			
year of completion, if applicable				
Superseded course inclusions	BSB50207 OR	Diploma of Business OR		
Insert details of superseded	BSB50710 OR	Diploma of Business (Governance) OR		
courses that will be recognised in	BSB50407	Diploma of Business Administration		
this agreement, if applicable				
Destination course	BCM16	Bachelor of Culinary Management		
Block credit guaranteed	40 credit points at 100 level, 20 credit points at 200 level, 20			
	credit points at 3			
Remaining credit points	160 credit points	160 credit points		
Subjects exempt for destination	BIZ101	Business Communications		
course	MKT101A	Marketing Fundamentals		
	BIZ102	Understanding People and Organisations		
	BIZ104	Customer Experience Management		
	BIZ201	Accounting for Decision Making		
	BIZ202	The Business Environment		
	BIZ301	Organisational Creativity and innovation		
	MGT301A	Ethics and Sustainability		
Subjects required for completion	IPC101	Introduction to Professional Cookery -		
of destination course		Practical		
	IPC102	Introduction to Professional Cookery -		
		Theory		
	IKO101	Introduction to Kitchen Operations		
	INP101	Introduction to Patisserie		
	INP201	Industry Practicum 1		
	INP202	Industry Practicum 2		
	IPC201	Intermediate Professional Cookery - Practical		
	IPC202	Intermediate Professional Cookery - Theory		
	AKP201	Advanced Kitchen Operations		
	MED201	Menu Engineering and Design		
	SIM301	Restaurant Management Simulation		
	PDH301	Planning and Designing Hospitality Venues		



	WBM301	Wine and Beverage Management	
	MRS301	Managing Restaurant Service	
		Elective 1 (300 level)	
		Elective 2 (300 level)	
Authorised by (Dean)	E-DBrien		
	Dr Elizabeth O'Bri	en	
Responsible Officer (Program Director)	Atro e		
	Kirsten Browne		
Date of agreement	22 August 2018		
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.		