

**NATIONAL TRAINING PACKAGE - BLOCK CREDIT AGREEMENT**

<b>Form Category</b>	Academic
<b>Document Owner</b>	Director of Academic Services
<b>Related Documents</b>	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 (BCM16) with advanced standing granted through Block Credit worth 120 Credit Points (12 Subjects).

<b>Entry pathway course</b>	BOTH SIT40516 Certificate IV in Commercial Cookery AND SIT50416 Diploma of Hospitality Management	
<b>Provider</b>	Global Institute (RTO No. 41102)	
<b>Completion date range</b>	Within the last 5 years	
<b>Superseded course inclusions</b>	None	
<b>Destination course</b>	BCM16	Bachelor of Culinary Management
<b>Block credit guaranteed</b>	80 credit points at 100 level and 40 credit points at 200 level	
<b>Remaining credit points</b>	120 credit points	
<b>Subjects exempt for destination course</b>	<b>Core</b>	<b>40 Credit Points (4 Subjects)</b>
	BIZ101A	Business Communications
	BIZ102A	Understanding People and Organisations
	MKT101	Marketing Fundamentals
	BIZ104	Customer Experience Management
	<b>Specialism</b>	<b>80 Credit Points (8 Subjects)</b>
	IPC101A	Introduction to Professional Cookery (Practical)
	IPC102	Introduction to Professional Cookery (Theory)
	IKO101	Introduction to Kitchen Operations
	INP101	Introduction to Patisserie
	IPC201	Intermediate Professional Cookery (Practical)
	IPC202	Intermediate Professional Cookery (Theory)
	AKP201	Advanced Kitchen Operations
	MED201	Menu Engineering and Design
<b>Subjects required for completion of destination course</b>	<b>Core</b>	<b>40 Credit Points (4 Subjects)</b>
	BIZ201	Accounting for Decision Making
	BIZ202	The Business Environment
	BIZ301	Organisational Creativity and Innovation
	MGT301	Ethics and Sustainability
	<b>Specialism</b>	<b>60 Credit Points (6 Subjects)</b>
	INP201A	Industry Practicum 1
	INP202A	Industry Practicum 2
	SIM301	Restaurant Management Simulation
	PDH301	Planning and Designing Hospitality Venues
	WBM301	Wine and Beverage Management
	MRS301	Managing Restaurant Service
	<b>Electives</b>	<b>20 Credit Points (2 Subjects)</b>
	300 Level	Electives at UG300 level x 2

<b>Authorised by (Associate Dean)</b>	<i>Kristina Nicholls</i> Kristina Nicholls
<b>Responsible Officer (Program Director)</b>	<i>Kirsten Browne</i> Kirsten Browne
<b>Date of agreement</b>	27 <sup>th</sup> November 2020
<b>Duration of agreement</b>	This arrangement will remain in effect for the duration of the destination course accreditation, unless withdrawn by the Vertical Learning and Teaching Committee.