



**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 (BCM21) with advanced standing granted through Block Credit worth 80 Credit Points (8 Subjects).

<b>Entry pathway course</b>	Diploma of Hospitality Management		
<b>Provider</b>	Any provider regulated by ASQA		
<b>Completion date range</b>	Within the last 10 years		
<b>Superseded course inclusions</b>	None		
<b>Destination course</b>	BCM21	Bachelor of Culinary Management	
<b>Block credit guaranteed</b>	40 credit points at 100 level, 20 credit points at 200 level and 20 credit points at 300 level		
<b>Remaining credit points</b>	160 credit points		
<b>Subjects exempt for destination course</b>	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	
<b>Subjects required for completion of destination course</b>	<b>Core</b>	<b>20 Credit Points (2 Subjects)</b>	
	BIZ301	Organisational Creativity and Innovation	
	MGT301A	Ethics and Sustainability	
	<b>Specialism</b>	<b>140 Credit Points (14 Subjects)</b>	
	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	
	<b>Electives</b>	<b>0 Credit Points (0 Subjects)</b>	

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	This arrangement will remain in effect for the duration of the destination course accreditation, unless withdrawn by the Vertical Learning and Teaching Committee.