

**DIPLOMA OF CULINARY ARTS AND MANAGEMENT (LEVEL 5)**

**DESCRIPTION**

This qualification reflects the role of highly skilled culinary practitioner who uses a broad range of skills and sound knowledge of industry standards to coordinate and/or contribute strongly in a kitchen business environment.

The qualification prepares graduates to work independently, have responsibility for others and be involved in or make a range of kitchen operational business decisions.

**CAREER OPPORTUNITIES**

Job roles and titles vary across different sectors. Possible initial job titles relevant to this qualification may include, but not limited to:

* Demi Chef; and
* Chef de Partie

**LENGTH OF PROGRAMME**

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| --- | --- |
| Full Time | 2 years (including 1 semester Certificate IV) |
| Part Time | 2 and a half years |

**ELIGIBILITY/ADMISSION REQUIREMENTS**

* + Medical Report;
		- Certificate IV in Commercial Cookery or equivalent from a recognized tertiary provider with industry work experience of at least 400 hours; or
	+ Met the mature student admission criteria.

**COURSE INFORMATION**

This programme has a total of thirteen (13) courses.

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| --- | --- | --- | --- | --- | --- |
| **Course Code** | **Course Title** | **Semester** | **Delivery Mode** | **Campus** | **Fees (FJD)** |
| CECC41 | Pacific Rim Cuisine and Seasonal Local Produce | 1  | Face to face | Laucala/Nadi | $1,175 |
| CECC42 | International Cuisine | 1  | Face to face | Laucala/Nadi | $1,175 |
| CECC43 | Kitchen Menus & Budgets | 1 & 2 | S1- Face to face, S2 - Blended | Laucala/Nadi | $850 |
| CECC44 | Kitchen Teams & Leadership | 1 & 2 | S1 - Face to face, S2 - Blended | Laucala/Nadi | $850 |
| CECC51 | International Cuisine II |  2 | Face to face | Laucala/Nadi | $1,365 |
| CECC52 | Yeast Products, Pastries, Desserts and Specialty Cakes |  2 | Face to face | Laucala/Nadi | $1,365 |
| CETH53 | Hospitality Operations Budgets and Finance | 2 | Face to face | Laucala/Nadi | $950 |
| CETH54 | Front Office Operations | 2 | Face to face | Laucala/Nadi | $950 |

**ASSESSMENT**

All courses are competency based and assessment varies with each course which may include observations, questions and answers, case studies, portfolios, work samples, assignments, written tasks, oral questioning, projects, training record books, practical demonstrations, and third party reports. Workplace based assessments are applicable to working students only.

**RECOGNITION OF PRIOR LEARNING**

Recognition of Prior Learning (RPL) takes into account the knowledge and skills you have already gained through your previous education and work. This may be through formal or informal training, paid or unpaid work experience, and can earn you credits if relevant to the courses of this programme. Student may apply for RPL with $100 application fee when enrolling for the programme.

**CREDIT TRANSFER**

Do you already have a qualification, statements of attainment or academic statements for courses completed at another recognised institution? If yes, Pacific TAFE may award credit transfers after assessing: learning outcomes, content, credit points and assessment tools used; and ascertaining their relevance and appropriateness to this qualification. This one-off absolute decision lies with Pacific TAFE. There is no cost for this arrangement.

**EXIT POINTS**

You may exit from this qualification and receive a Statement of Attainment for courses you have successfully completed.

**LEARNING RESOURCES & SUPPORT SERVICES**

Students are issued with learning materials and hand-outs relevant to each course. Some courses require the purchase of text books/manuals; these are available from the USP Book Centre and a copy is available from the University Library. Students will have full access to Library, Counselling Programmes, ITS Labs, email access, online learning support and Campus Life activities.

The courses will have online learning support using Moodle (<http://elearn.usp.ac.fj>).

**USP’S OBLIGATIONS, STUDENTS’ RIGHTS**

USP is committed to maintaining the quality of training and assessment to students in compliance with the “Standards for RTOs 2015” and for the issuance of AQF certification documentation, providing both an excellent education and experience for students.

Students enrolled in a course will automatically become members of the USP Students’ Association. Moreover, students can file their complaints and appeals by filling in Pacific TAFE’s Student Complaint Form, which has a redress period of three (3) days.

**FOR MORE INFORMATION CONTACT:**

Customer Service Centre

Phone: 3231223/3231224/3231870

Email: pacifictafe@usp.ac.fj

Website: [www.usp.ac.fj/pacifictafe](http://www.usp.ac.fj/pacifictafe)