**ADCM16**

**Associate Degree of Culinary Management**

The Associate Degree of Culinary Management is two years in duration for a full-time student, or four years duration for a part-time student. In this course, your core subjects will comprise of 16 subjects. Each year consists of three Study Periods, also known as Trimesters. Upon successful completion of the Associate Degree of Culinary Management, students are eligible to apply for the Certificate IV in Commercial Cookery (SIT40516) (through recognition of prior learning by Think Colleges Pty Ltd).

### Core subjects - compulsory subjects that you must complete

This course comprises of 16 subjects that you are required to complete.

The course contains 2 subject levels - Level 100 and 200, guiding you from foundational through to more complex subjects.

- **Level 100**: 8 core subjects
- **Level 200**: 8 core subjects

### Prerequisite subject - a subject you must complete before undertaking another subject

### Corequisite subject - a subject you must complete with another subject at the same time

MPL - Should you have any Recognition of Prior Learning (RPL) credits that make you eligible for exemptions, please contact your Program Director to discuss further.

**How to read the below Suggested Study Pattern (as a Full Time Student):**

10 subjects is the preferred study pattern for year 1, followed by 6 subjects on your year 2, following the pattern below across the year's three Study Periods (Trimesters).

As an example: Following the below pattern, the subjects in your first year would be:

*Your first Study Period: BIZ101, IPC101 and IPC102 (3 subjects)*
*Your second Study Period: BIZ102, BIZ104, IKO101 and INP101 (4 subjects)*
*Your third Study Period: MKT101A, IPC201 and IPC202 (3 subjects)*

Studying Part Time? You would still follow the below sequence from top to bottom, but with fewer subjects per Study Period. Any questions? Contact yoursuccesscoach@laureate.edu.au

<table>
<thead>
<tr>
<th>Year</th>
<th>Level</th>
<th>Subject Type</th>
<th>Subject</th>
<th>Prerequisite or Corequisite</th>
<th>Completed</th>
</tr>
</thead>
<tbody>
<tr>
<td>YEAR 1</td>
<td>100</td>
<td>Core</td>
<td>BIZ101</td>
<td>Business Communications</td>
<td>Corequisite: IPC101 must be undertaken along with IPC102</td>
</tr>
<tr>
<td>YEAR 1</td>
<td>100</td>
<td>Core</td>
<td>IPC101</td>
<td>Introduction to Professional Cookery - Practical</td>
<td>Corequisite: IPC102 must be undertaken along with IPC101</td>
</tr>
<tr>
<td>YEAR 2</td>
<td>200</td>
<td>Core</td>
<td>INP201</td>
<td>Industry Practicum 1</td>
<td>Pre requisite: IPC101, IPC102, IKO101, INP101 must be completed prior to taking INP201</td>
</tr>
<tr>
<td>YEAR 2</td>
<td>200</td>
<td>Core</td>
<td>INP202</td>
<td>Industry Practicum 2</td>
<td>Pre requisite: INP201 must be completed prior to taking INP202</td>
</tr>
</tbody>
</table>

### Please note

- Not all subjects are available for each Study Period. If your suggested subjects are unsuitable, please take the subject that is immediately preceding or following that subject

Any questions? Please contact your Success Coach on yoursuccesscoach@laureate.edu.au