



**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 120 Credit Points (12 Subjects).

<b>Entry pathway course</b>	Diploma of Hospitality Management (SIT50416) combined with Certificate IV in Commercial Cookery (SIT40516)	
<b>Provider</b>	SSBT (RTO 90438)	
<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Superseded course inclusions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>	60 credit points at 100 level, 50 credit points at 200 level and 10 credit points at 300 level	
<b>Remaining credit points</b>	120 credit points	
<b>Subjects exempt for destination course</b>	BIZ102	Understanding People and Organisations
	BIZ104	Customer Experience Management
	BIZ201	Accounting for Decision Making
	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)
	AKP201A	Advanced Kitchen Operations
	MED201	Menu Engineering and Design
	GEC301	General Elective Credit at 300 Level x 1
	<b>Subjects required for completion of destination course</b>	<b>Core</b>
BIZ101		Business Communications
MKT101A		Marketing Fundamentals
BIZ202		The Business Environment
BIZ301		Organisational Creativity and Innovation
MGT301A		Ethics and Sustainability
<b>Specialism</b>		<b>60 Credit Points (6 Subjects)</b>
INP201A		Industry Practicum 1
INP202A		Industry Practicum 2
WBM301		Wine and Beverage Management
MRS301		Managing Restaurant Service
SIM301		Restaurant Management Simulation
PDH301		Planning and Designing Hospitality Venues
<b>Electives</b>		<b>10 Credit Points (1 Subject)</b>
300 Level		Electives at UG300 Level x 1

<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.