

In Progress

Please note that this Unit Profile is still in progress. The content below is subject to change.



EDSE13001 Culinary Science for Teachers

Term 2 - 2024

Profile information current as at 13/05/2024 02:12 am

All details in this unit profile for EDSE13001 have been officially approved by CQUniversity and represent a learning partnership between the University and you (our student). The information will not be changed unless absolutely necessary and any change will be clearly indicated by an approved correction included in the profile.

General Information

Overview

This unit explores why foods are prepared the way they are, why certain changes take place in food after undergoing mechanical or chemical manipulation, and how this knowledge may be used to improve food products. Knowledge and skills acquired in this unit form an integral component to the teaching of Home Economics and its related subjects in secondary schools. This unit provides opportunities to develop strategies for designing activities that will challenge and engage students in the classroom and beyond.

Details

Career Level: *Undergraduate*

Unit Level: *Level 3*

Credit Points: 6

Student Contribution Band: 7

Fraction of Full-Time Student Load: 0.125

Pre-requisites or Co-requisites

CC13 undergraduate preservice teachers must have completed at least two Professional Practice placements before enrolling in this unit. EDFE11038 Professional Practice 1 - Introduction to Teaching and EDFE12043 Professional Practice 2 (Secondary) - Application of Curriculum

Important note: Students enrolled in a subsequent unit who failed their pre-requisite unit, should drop the subsequent unit before the census date or within 10 working days of Fail grade notification. Students who do not drop the unit in this timeframe cannot later drop the unit without academic and financial liability. See details in the [Assessment Policy and Procedure \(Higher Education Coursework\)](#).

Offerings For Term 2 - 2024

- Mixed Mode

Attendance Requirements

All on-campus students are expected to attend scheduled classes – in some units, these classes are identified as a mandatory (pass/fail) component and attendance is compulsory. International students, on a student visa, must maintain a full time study load and meet both attendance and academic progress requirements in each study period (satisfactory attendance for International students is defined as maintaining at least an 80% attendance record).

Residential Schools

This unit has a Compulsory Residential School for distance mode students and the details are:

Click here to see your [Residential School Timetable](#).

Website

[This unit has a website, within the Moodle system, which is available two weeks before the start of term. It is important that you visit your Moodle site throughout the term. Please visit Moodle for more information.](#)

Class and Assessment Overview

Recommended Student Time Commitment

Each 6-credit Undergraduate unit at CQUniversity requires an overall time commitment of an average of 12.5 hours of study per week, making a total of 150 hours for the unit.

Class Timetable

[Regional Campuses](#)

Bundaberg, Cairns, Emerald, Gladstone, Mackay, Rockhampton, Townsville

[Metropolitan Campuses](#)

Adelaide, Brisbane, Melbourne, Perth, Sydney

Assessment Overview

Assessment Grading

This is a graded unit: your overall grade will be calculated from the marks or grades for each assessment task, based on the relative weightings shown in the table above. You must obtain an overall mark for the unit of at least 50%, or an overall grade of 'pass' in order to pass the unit. If any 'pass/fail' tasks are shown in the table above they must also be completed successfully ('pass' grade). You must also meet any minimum mark requirements specified for a particular assessment task, as detailed in the 'assessment task' section (note that in some instances, the minimum mark for a task may be greater than 50%). Consult the [University's Grades and Results Policy](#) for more details of interim results and final grades.

CQUniversity Policies

All University policies are available on the [CQUniversity Policy site](#).

You may wish to view these policies:

- Grades and Results Policy
- Assessment Policy and Procedure (Higher Education Coursework)
- Review of Grade Procedure
- Student Academic Integrity Policy and Procedure
- Monitoring Academic Progress (MAP) Policy and Procedure – Domestic Students
- Monitoring Academic Progress (MAP) Policy and Procedure – International Students
- Student Refund and Credit Balance Policy and Procedure
- Student Feedback – Compliments and Complaints Policy and Procedure
- Information and Communications Technology Acceptable Use Policy and Procedure

This list is not an exhaustive list of all University policies. The full list of University policies are available on the [CQUniversity Policy site](#).

Previous Student Feedback

Feedback, Recommendations and Responses

Every unit is reviewed for enhancement each year. At the most recent review, the following staff and student feedback items were identified and recommendations were made.

Feedback from SUTE

Feedback

At-home experiments

Recommendation

Consider the cost to students to conduct the fortnightly experiments.

Feedback from SUTE

Feedback

Unit requirements

Recommendation

Ensure that the unit requirements are effectively communicated to students.

Unit Learning Outcomes

On successful completion of this unit, you will be able to:

1. Design and perform a series of food-based experiments that develop practical skills associated with cookery and recipe construction
2. Apply appropriate problem-solving procedures to plan, sequence, implement and assess food production processes used in recipe construction
3. Recognise and apply skills, sequences and procedures using design and problem-solving processes required for teaching a range of cookery skills
4. Critically evaluate specific applications of recipes and ingredients used in the production of edible foods
5. Apply appropriate workplace health and safety practices for cookery.

This unit aligns with the following Australian Professional Standards for Teachers (Graduate Career Stage):

Standard 2: Know the content and how to teach it

2.1 Content and teaching strategies of the teaching area

2.2 Content selection and organisation

Standard 4: Create and maintain supportive and safe learning environments

4.4 Maintain student safety

Standard 7: Engage professionally with colleagues, parents/carers and the community

7.2 Comply with legislative, administrative and organisational requirements

Alignment of Learning Outcomes, Assessment and Graduate Attributes

 N/A Level	 Introductory Level	 Intermediate Level	 Graduate Level	 Professional Level	 Advanced Level
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Alignment of Assessment Tasks to Learning Outcomes

Assessment Tasks	Learning Outcomes				
	1	2	3	4	5
1 - Laboratory/Practical - 30%	•	•	•	•	•
2 - Practical Assessment - 30%	•	•			•
3 - Group Work - 30%	•	•	•	•	•
4 - Peer assessment - 10%			•	•	

Alignment of Graduate Attributes to Learning Outcomes

Graduate Attributes	Learning Outcomes				
	1	2	3	4	5
1 - Communication	•	•	•	•	•
2 - Problem Solving		•	•	•	•
3 - Critical Thinking	•	•	•	•	•
4 - Information Literacy	•	•		•	
5 - Team Work	•	•	•	•	•
6 - Information Technology Competence		•			
7 - Cross Cultural Competence			•		•
8 - Ethical practice		•	•	•	•
9 - Social Innovation					
10 - Aboriginal and Torres Strait Islander Cultures					

Textbooks and Resources

Information for Textbooks and Resources has not been released yet.

This information will be available on Monday 17 June 2024

Academic Integrity Statement

Information for Academic Integrity Statement has not been released yet.

This unit profile has not yet been finalised.