

BACHELOR OF BUSINESS (INTERNATIONAL RESTAURANT MANAGEMENT)

Course title: Bachelor of Business (International Restaurant Management)

Abbreviation: BIRM

1. Credit points

- a. The BIRM requires the successful completion of 280 credit points (cp) in total, where one unit of study (unit) is worth ten (10) cp, including, where appropriate, any advanced standing or credit for prior academic achievement.
- b. The maximum credit that may be granted for other studies not taken with Le Cordon Bleu Australia in a cognate course is 120 cp.

1. Rate of progression

- a. The expected normal rate of progression is 90 cp per calendar year for a full-time study load.
- b. Students may not take more than 40 cp per trimester, except where students undertake practical units in the trimester, in which case students may be able allowed up to 50 cp per trimester.
- c. Students may take a maximum of 12 units (120 cp) per calendar year where they have not failed a unit in the first two trimesters of any year of study.
- d. The maximum duration of completion of the course is twenty (20) trimesters.
- e. No unit can be taken more than once unless that unit is repeated because of failure.
- f. Once passed, a unit cannot be repeated.
- g. Units may be taken in any sequence in accordance with course progression rules and availability.
- h. Students are required to complete each Stage before progressing to the next.
- i. Students may repeat a failed unit once without being asked to show cause as to why they should remain in the course. Students who fail a unit twice may be asked to show cause. (*See Academic Progress Policy HE*)
- j. Students may enrol as full- or part-time and vary this status from trimester to trimester.
- k. Students are not required to undertake consecutive trimesters whether full- or part-time, providing that they meet the minimum progression requirements for full-time, which is 80 cp per year.

2. Exit qualifications

The Advanced Diploma of Business (International Restaurant Management) is an exit qualification nested in the BIHM comprising the first four (4) Stages of the BIRM.

3. Requirements for Completion of the Degree

To qualify for the degree, a student must complete 280 cp in accordance with the **Schedule of Unit Offerings**.

ADVANCED DIPLOMA OF BUSINESS (INTERNATIONAL RESTAURANT MANAGEMENT)

Course title: Advanced Diploma of Business (International Restaurant Management)

Abbreviation: ADIRM

1. Description

- a. The ADIRM is an exit qualification nested in the BIRM.
- b. As an exit qualification, students may not enrol in the ADIRM but only exit it from it on successful completion of constituent units.
- c. Advanced standing may not be awarded towards the ADIRM as a qualification in its own right but only as a consequence of advanced standing towards the qualifications in which it is embedded.

1. Credit points

- a. The ADIRM requires the successful completion of 170 credit points (cp) in total, where one unit of study (unit) is worth ten (10) cp, including, where appropriate, any advanced standing or credit for prior academic achievement.

2. Rate of progression

- a. The expected normal rate of progression is 90 cp per calendar year for a full-time study load.
- b. Students may not take more than 40 cp per trimester, except where students undertake practical units in the trimester, in which case students may be able allowed up to 50 cp per trimester.
- c. The minimum time in which the requirements for the ADIHM may be completed is five (5) trimesters.
- d. Students may take a maximum of 12 units (120 cp) per calendar year where they have not failed a unit in the first two trimesters of any year of study.
- e. The maximum duration for completion of the requirements for the ADIRM is six (6) trimesters.
- f. No unit can be taken more than once unless that unit is repeated because of failure.
- g. Once passed, a unit cannot be repeated.
- h. Units may be taken in any sequence in accordance with course progression rules and availability.
- i. Students are required to complete each Stage before progressing to the next.
- j. Students may repeat a failed unit once without being asked to show cause as to why they should remain in the course. Students who fail a unit twice may be asked to show cause.
- k. Students may enrol as full- or part-time and vary this status from trimester to trimester.
- l. Students are not required to undertake consecutive trimesters whether full- or part-time, providing that they meet the minimum progression requirements for full-time, which is 80 cp per year.

3. Requirements for Completion of the Qualification

To satisfy the requirements for the exit qualification of ADIRM, a student must complete 170 cp in accordance with the **Schedule of Unit Offerings**.

Schedule of Unit Offerings – Bachelor of International Restaurant Management

Advanced Diploma of Business (International Restaurant Management) (AQF 6)			
Stage 1 (1 year)			
Unit	Credit Points	Contact Hours	Pre-Requisite
Communication	10	30 hours	No
Accounting Principles and Practice	10	30 hours	No
Management Concepts	10	30 hours	No
Kitchen Operations Management	20	60 hours	No
Food and Beverage Service	20	60 hours	No
Wine Fundamentals	10	30 hours	No
Foundation Theory and Practice	10	30 hours	No
Stage 2 (1 trimester)			
Industry Experience A	10	30 hours*	Foundation Theory and Practice and other pre-requisites apply. See pre-requisites in Work-Integrated Learning section below.
Stage 3 (2 trimesters)			
Food & Beverage Cost Control	10	30 hours	No
Hospitality Financial Management	10	30 hours	Accounting Principles and Practice
Human Resource Management	10	30hours	No
Introduction to Marketing	10	30 hours	No
The Hospitality Experience	10	30 hours	No
Food Quality Management	10	30 hours	No
Restaurant Concepts	10	30 hours	No
Culinary Practice	20	60 hours	Kitchen Operations Management
Stage 4 (1 trimester)			
Industry Experience B	10	30 hours*	Foundation Theory and Practice, Industry Experience A
Bachelor of Business (International Restaurant Management) (AQF 7)			
Stages 1, 2, 3 and 4 PLUS			
Stage 5 (2 trimesters)			
Unit	Credit Points	Hours	Pre-Requisite
Strategic Management	10	30 hours	No
Entrepreneurship and Business Management	10	30 hours	No
Advanced Marketing	10	30 hours	Introduction to Marketing
Leadership & Management in Action	10	30 hours	No
Hospitality Business Law	10	30 hours	No
Quality Service Management	10	30 hours	No
Decision Making for Managers	10	30 hours	No

Food and Wine Philosophy	10	30 hours	Kitchen Operations Management or Culinary Practice
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* Plus 300 hours for work placement

Work-Integrated Learning

Prerequisites apply to *Industry Experience A*. Students will be required to obtain a Pass as a minimum, or have been granted status for *Foundation Theory and Practice*, and the following units depending on their chosen placement, before they can undertake *Industry Experience A*:

- All students placed in food and beverage roles must obtain a Pass as a minimum or granted status for *Food and Beverage Service*;
- All students placed in culinary roles must obtain a Pass as a minimum or granted status for *Kitchen Operations Management*.

All students placed in food and beverage roles should complete the relevant workshops and training as part of *Foundation Theory and Practice*, as appropriate.

Students are required to undertake a WIL placement completing a minimum of 300 hours, an average of 23 hours per week over a 13-week trimester.