LE CORDON BLEU MASTER OF GASTRONOMIC TOURISM

The Le Cordon Bleu Master of Gastronomic Tourism (subject to University approval) has been developed by Southern Cross University and Le Cordon Bleu, a leading international provider of culinary, hospitality management and gastronomy education. It is designed for those with a passion for gastronomy and tourism, combining an academic approach to understanding food and drink with tourism business management skills. The course maximises a graduate’s capacity to use the latest theoretical and cultural understanding of food and drink in context and in the practical pursuit of commercial objectives in business environments. Academics teaching in this course are internationally recognised experts in their fields and actively publish, with a passion for their subject areas. The course is delivered by a combination of university lectures and practical management experiences in gastronomic tourism, and may also draw on guest lecturers working within the industry. A Graduate Diploma and Graduate Certificate in Gastronomic Tourism are also available.

Major areas of study

Topical range from sustainability and food security to culinary trends in cuisine and culture. Why food writing is needed for the history of gastronomy, and the tension between planning for the sustainability of food and tourism. Importantly, the emphasis is on the relationship of tourism on the development of regional economies and their sustainability. Students have the opportunity to explore important concepts related to social tourism and the contextual experience, strategic marketing and the management of tourism operations. Students also undertake an independent capstone research project tailored to their career goals, with the aim of being able to embark on a career as an expert in their chosen field, or to focus on an area of gastronomic tourism.

Teaching methods

This course is delivered online via the University’s distance education study option. The online study environment is highly interactive and is designed to promote collaboration and a sense of community. Students participate and learn through online contact, writing for media to the history of gastronomy and the restaurant; workshops, online discussion forums and virtual classes. The course includes pre-recorded and/or live lectures, electronic study materials, full text journal literature. The SCU library provides a wide range of resources including electronic access, print and electronic resources, a document delivery service, catalegues, databases, theses, newspapers, and full-text periodicals. The academic skills development team supports student learning by offering online and on-campus academic skills workshops, email, phone, and live-on-line support.

Course structure

The availability of units may vary each session and campus location. Unit availabilities are published for each study period and are subject to approval from year to year. Some units may be only available by distance education.

Your previous work or study

Your previous learning experiences relevant to one or more units in your chosen course may help you to fit in months or even off your degree.

Recognition of formal and non-formal learning

Credit may be awarded to a student for informal learning acquired through work experience or self-directed study, such as completion of a relevant higher education course or work-related learning that meets University standards. Credit may be awarded to a student for formal learning (gained from a recognised institution) or for learning assessed on the basis of current informal learning. Recognition of formal and non-formal learning

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Recognition of informal learning

Credit may be awarded to the student enrolled in this unit on the basis of current informal learning that is relevant to the unit of study and is of an equivalent level to the unit of study. Credit may be awarded to the student enrolled in this unit on the basis of current informal learning that is relevant to the unit of study and is of an equivalent level to the unit of study. Credit may be awarded to the student enrolled in this unit on the basis of current informal learning that is relevant to the unit of study and is of an equivalent level to the unit of study.

How to apply

Applying to the University is easy and can be completed online via the University’s distance education study option. The online study environment is highly interactive and is designed to promote collaboration and a sense of community. Students participate and learn through online contact, writing for media to the history of gastronomy and the restaurant; workshops, online discussion forums and virtual classes. The course includes pre-recorded and/or live lectures, electronic study materials, full text journal literature. The SCU library provides a wide range of resources including electronic access, print and electronic resources, a document delivery service, catalegues, databases, theses, newspapers, and full-text periodicals. The academic skills development team supports student learning by offering online and on-campus academic skills workshops, email, phone, and live-on-line support.

Course overview

This course is available to international students studying at Australian Le Cordon Bleu campuses.

Your career

• Professional food writer
• Professional food photographer
• Food & wine festival organiser
• Food & wine tourism policy advisor/advocate
• Food and wine industry consultant
• Food and wine industry project manager

Summary

Location: Distance Education

Duration: Master: 2 to 4 years; Graduate Diploma: 1 to 2 years; Graduate Certificate: 1 year

Credit: 16 for Master; 16 for Graduate Diploma; 8 for Graduate Certificate

Fees: Visit scu.edu.au/fees

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Fees: Visit scu.edu.au/fees
Southern Cross University is an innovative, research intensive university, providing undergraduate and postgraduate education and research. The School of Tourism and Hospitality Management offers undergraduate and postgraduate degrees in the specific research field of tourism. (For more information, visit: scu.edu.au/courses)

The School of Tourism and Hospitality Management offers some postgraduate degrees in Singapore. Most recently, it forged a partnership with Le Cordon Bleu to deliver the undergraduate and postgraduate courses in Singapore. Most postgraduate students travel from the mainland to the School in Singapore to attend classes. Postgraduate students learn how to gain a higher degree to help them secure senior management employment in tourism or hospitality organisations. In addition, students develop transferable skills, such as leadership, team-work and much more.

Further information can be found at scu.edu.au/courses.
School of Tourism and Hospitality Management

Southern Cross University is an innovative, research-intensive university, providing inspirational learning experiences for students, through high-quality teaching engaged with scholarship. The School of Tourism and Hospitality Management is dedicated to tourism and hospitality management education and research at Australia and overseas. The School delivers industry-relevant postgraduate degrees in gastronomic tourism and international and tourism hospitality management, as well as postgraduate research degrees. The School, through its zonal markets degrees, aims to produce graduates able to meet the challenges of managing or owning tourism and hospitality businesses and organizations. Through education collaborations, the School also delivers undergraduate and postgraduate courses in Singapore. Most students who opt for distance education because they have study commitments over a shorter period of time and go to school, study mode provided me with an opportunity to complete my degree. "Because I live in such an isolated place, I don't get a lot of opportunity to engage with like-minded people. Studying gastronomic tourism has given Marion the opportunity to meet and network with industry peers. The degree is flexible, enabling students to choose a study plan that matches their career path. Students study core business management units then select from a range of specialized units relevant to their career path including tourism management, gaming management, hotel management and event management. A Graduate Certificate and Graduate Diploma in International Tourism and Hotel Management are also available.

Teaching methods

On-campus

Southern Cross University provides on-campus students with modern well-equipped teaching spaces. Contemporizing audio-visual equipment is standard in teaching classrooms, and students have access to computer labs for individual study purposes. The teaching delivery may vary from unit to unit.

Distance education

The method of teaching may vary from unit to unit.

Your career

Graduates may move into areas such as management in tourism organizations, marketing and tourism organizations, airlines, convention and exhibition organizations, restaurant, catering and other special interest tourism operations.

School of Tourism and Hospitality Management

The School of Tourism and Hospitality Management offers some postgraduate courses by distance education.

The School has a strong research culture and actively contributes to global knowledge concerning tourism and hospitality. The School hosts the Centre for Gambling Education and Research. The School also delivers undergraduate and postgraduate courses in Singapore. Most students who opt for distance education because they have study commitments over a shorter period of time and go to school study mode provided me with an opportunity to complete my degree. "Because I live in such an isolated place, I don't get a lot of opportunity to engage with like-minded people. Studying gastronomic tourism has given Marion the opportunity to meet and network with industry peers. The degree is flexible, enabling students to choose a study plan that matches their career path. Students study core business management units then select from a range of specialized units relevant to their career path including tourism management, gaming management, hotel management and event management. A Graduate Certificate and Graduate Diploma in International Tourism and Hotel Management are also available.

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School of Tourism and Hospitality Management

The School of Tourism and Hospitality Management offers some postgraduate courses by distance education. Students who have a professional and personal interest in this field and/or who want to enhance their theoretical understanding, enhance the learning experience for them. The HDR program focuses on independent research conducted under the supervision of a principal and a supporting supervisor, which reflects a thesis that is their own independent project. The HDR program focuses on independent research conducted under the supervision of a principal and a supporting supervisor, which reflects a thesis that is their own independent project.

professional placement

As part of this course, students may choose to undertake a 300-hour internship (equivalent to two units) in either a paid or unpaid role. This practical experience, combined with theoretical understandings, enhances the learning experience for students who acquire a professional and personal interest in this high growth area. Students are responsible for securing their internship placement and are given extensive assistance in interview and application procedures, access to an extensive database of potential employers and roles, and ongoing support from the dedicated work integrated learning team.

major areas of study

This program provides a comprehensive study of aspects of tourism and leisure management through theoretical and practical ‘real world’ perspectives taught by academics with industry backgrounds. In addition to the core units, students choose from a range of electives covering topics such as tourism planning, business events, event planning and design, environmental management for tourism, and advanced tourism, service management, gaming strategy and strategic gaming management. Students also undertake an independent research project towards the end of their study.

Marion Trethewey

Head Chef and Owner

The Oyster Beds, Coffin Bay

Marion Trethewey is head chef and owner of The Oyster Beds, Coffin Bay. She received her diploma in world cuisine while working at hospitality and gastronomic tourism venues, while also establishing her own business, The Oyster Beds. Marion is a food and wine ambassador for Coffin Bay Oyster Company, and a restaurant in the Southern Highlands town of Coffin Bay on the Great South Peninsula, South Australia. She teaches students about the importance of sustainability and the impact of the environment on food and wine, working with the local community to promote sustainable practices.

Marion describes her restaurant, The Oyster Beds, as “located in Australia and nestled in the South Australian foothills.” She is passionate about the unique experience offered at her restaurant, which is a destination in itself. She focuses on sustainable practices, including sourcing fresh seafood and local produce, and using seasonal ingredients, which enhance the overall dining experience. Marion offers a range of courses, including oyster farming and sustainable seafood preparation, and provides practical hands-on training, including how to shuck an oyster and cook with seafood. She also offers a variety of dinner events, including farm-to-table dinners.

In addition to her work at The Oyster Beds, Marion is a passionate advocate for sustainable tourism and education. She is a member of the Southern Association of Sustainable Tourism, and has worked with local communities to promote sustainable tourism practices. She is a strong believer in the importance of education, and offers a variety of education programs, including oyster farming, sustainable seafood preparation, and farm-to-table dinners. Marion is a leader in the sustainable tourism industry, and is dedicated to promoting sustainable practices and educating others on the importance of sustainability.
School of Tourism and Hospitality Management

Southern Cross University is an innovative, research intensive university providing high quality teaching and learning for students. The School of Tourism and Hospitality Management is dedicated to tourism and hospitality management education and research in Australia and overseas. The School delivers industry-related postgraduate degrees in gastronomic tourism and international and tourism business management, as well as postgraduate research degrees. Through its postgraduate programmes, the School aims to produce graduates able to meet the challenges of managing or operating tourism and hospitality businesses and organisations.

The School has a strong research culture and actively contributes to global knowledge concerning tourism and hospitality. The School hosts the Centre for Gambling Education and Research. It also maintains a partnership with Le Cordon Bleu to deliver the School's undergraduate and postgraduate courses in Singapore. Most recently, it forged a partnership with the University of Wollongong to provide undergraduate and postgraduate courses in Sydney. The School offers a range of postgraduate research opportunities and welcomes applications from students with a research interest in the specific research field of tourism. For more information visit: scu.edu.au/leadership research@scu.edu.au

The School provides a comprehensive range of study opportunities that at times confront the global tourism and hotel industries. The School fulfils the needs of students who wish to gain a higher degree to help them secure senior management employment in tourism or hotel management organisations. It awards graduates with advanced business and management skills, marketing and management training, coupled with comprehensive knowledge, practical 'real world' perspectives taught by academics with tourism and hotel management from both theoretical and practical perspectives.

The School of Tourism and Hospitality Management is dedicated to preparing students for success in the fast-growing tourism and hospitality industry. Through education collaborations, the School also delivers units by intensive study mode at the Gold Coast campus and offers on-campus students the chance to study alongside like-minded individuals.

School of Tourism and Hospitality Management

Masters of International Tourism and Hotel Management

The Master of International Tourism and Hotel Management is an innovative, research intensive, postgraduate degree designed for students who wish to gain a higher degree to help them secure senior management positions in tourism or hotel management organisations. It awards graduates with advanced business and management skills, marketing and management training, coupled with comprehensive knowledge. The School offers a range of postgraduate research opportunities and welcomes applications from students with a research interest in the specific research field of tourism. For more information visit: scu.edu.au/leadership research@scu.edu.au

Teaching methods

On campus

Southern Cross University provides on-campus students with modern well-equipped teaching spaces. Contemporary audio-visual equipment enhances teaching sessions, and students have access to computer labs for individual study purposes. This teaching delivery may vary from unit to unit.

Distance education

Programs are highly interactive and promote collaboration and a sense of community. Students receive assignment study materials and will be invited to participate in online workshops, online discussion forums and virtual classes. The method of teaching may vary from unit to unit.

Your career

Graduates may move into areas such as management in tourism and hospitality, event management, market research, tourism and hotel management, policy development, tourism planning and design, environmental management, tourism and hotel businesses, event planning and design, travel and leisure sales, business strategy, gaming strategy and strategic gaming management. Students also undertake an independent research project towards the end of their study.

Marion Trethewey

Head Chef and Owner

Talavera Beds, Coffin Bay

Marion Trethewey heads up Talavera Beds, Coffin Bay. It is located in the mallee bushland, a dairy farm that has been passed down through generations, and has been run by the family for nearly 100 years. The property has been turned into a working farmstay, with a menu that revolves around farm-fresh produce and seasonal produce.

The family business has grown from a working farmstay to a working farm. It now includes a boutique bed and breakfast, a cafe, and a restaurant at the beachside holiday town of Coffin Bay on the Gulf St Vincent in South Australia.

She says since childhood, gastronomy has been her life. “I grew up in a big family on a farm. We had a large orchard and a dairy. Food was the essence of life. So studying gastronomic tourism gives me the opportunity to explore and share my love of gastronomy and the culinary world.”

Studying gastronomic tourism has given Marion the opportunity to pursue her passion for food and gastronomy. “I grew up in a big family on a farm. We had a large orchard and a dairy. Food was the essence of life. So studying gastronomic tourism puts everything in place that I’ve experienced over the years.”

Marion describes her restaurant, the Oyster Beds, as “located in Australia and overseas. The Oyster Beds is one of the best restaurants in the world, putting local seafood, local produce, local and seasonal produce into the dishes.”

As part of this course, students may choose to undertake a 300 hour internship (required to live with) in either a paid or unpaid role. This practical experience, combined with theoretical learning, enhances the learning experience for students who wish to gain a higher degree to help them secure senior management employment in tourism or hotel management organisations.
LE CORDON BLEU MASTER OF GASTRONOMIC TOURISM

The Le Cordon Bleu Master of Gastronomic Tourism subject to University approval has been developed by Southern Cross University and Le Cordon Bleu, a leading international provider of culinary, hospitality management and gastronomy education. It is designed for those with a passion for gastronomy and tourism, combining an academic approach to understanding food and drink with tourism business management skills. The course maintains a graduate’s capacity to use the latest theoretical and cultural understanding of food and drink in context and in the practical pursuit of commercial objectives in business enterprises.

Academic teaching in this course is internationally recognised experts in their fields and taught online, with a focus on their subject area. The course is delivered by a combination of university lecturers and practising managers/operators in gastronomic tourism, and may also draw on guest lecturers working within the industry.

A Graduate Diploma and Graduate Certificate in Gastronomic Tourism are also available.

Major areas of study
Topics range from sustainability and food security to community inclusiveness in cuisine and culinary jobs, from food writing for media to the history of gastronomy and the restaurant, and from event planning to the application of ethical business practices in tourism operations. Importantly, the degree focuses on the understanding of food to tourism and the role the relationship plays in the development of regional economies and their sustainability. Students have the opportunity to explore important concepts related to tourist behaviour and the tourism experience, strategic marketing and the management of tourism operations. Students also undertake an independent capstone research project specific to their own interests, to the extent that the degree, to focus on an aspect of gastronomic tourism.

Teaching methods
This course is delivered online via the University’s distance education study option. The online study environment is highly interactive and strives to promote collaboration and a sense of community. Students participate and learn through online pre-recorded and/or live lectures, electronic study materials, workshops, online discussion forums and virtual classes. The method of teaching may very from site to site.

LE CORDON BLEU MASTER OF GASTRONOMIC TOURISM

This brochure is a guide to Southern Cross University and the postgraduate studies offered within some Australian and overseas qualifications/courses, including how your previous learning experiences are recognized. To help you identify how much credit you may receive for your previous learning, the University reserves the right to make alterations to any information contained within this publication without notice. Copyright Southern Cross University 2015. CRICOS Provider: 01241G

If your previous study or educational institution is not listed, we still encourage you to apply for advanced standing/learning. You might still be eligible.

An application for advanced standing must be submitted so we can assess your prior learning. Please apply for advanced standing at the same time you apply for admission to the course, because the amount of credit awarded will determine the sequence of units you will study.

Visit: scu.edu.au/advancedstanding

HOW TO APPLY
Apply online direct to the University
Masters of International Tourism and Hotel Management
Contact: Le Cordon Bleu International Applications Office
W: Le Cordon Bleu
E: scuinternational@scu.edu.au
T: 1800 064 802
F: 08 6503 5876

Le Cordon Bleu Master of Gastronomic Tourism
For more information email apply@lecordonbleu.com.au

The SCU Library provides a wide range of resources including library assistance, print and electronic resources, a document delivery service, catalogues, databases, e-books, e-reports, and full-text periodicals. The academic skills development team supports student learning by offering online and on-campus academic skills workshops, email advice, and one-on-one support.

Course structure
The availability of units may vary each session and campus location. Unit availabilities are published for each study period and vary from year to year. Some units may only be available by distance education.

Your previous work or study
Your previous learning experiences relevant to one or more units in your chosen course may help you cut months or years off your degree.

Recognition of formal and non-formal learning
Credit may be awarded to a student for formal learning (gained through full or partial achievement of an accredited qualification or course or non-formal learning that satisfies a Southern Cross University accredited course or program of learning at Southern Cross University or in other learning settings in Australia and/or overseas.

Recognition of informal learning
Credit may be awarded to the basis of current informal learning (that takes place through work, social, family or leisure activities).

For further course information visit: scu.edu.au/tourism

Visit: scu.edu.au/fees

For more information email apply@lecordonbleu.com.au

For full details go to: scu.edu.au/howtoapply

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Visit: scu.edu.au/advancedstanding

This brochure is a guide to Southern Cross University and the postgraduate studies offered by the University. The information set out in this brochure is an expression of intent only and does not create a firm offer of place on the part of the University.

The Le Cordon Bleu International Applications Office reserves the right to make alterations to any information contained within this brochure at any time, without notice. Copyright Southern Cross University 2015. CRICOS Provider: 01141G.
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Academic teaching in this course is internationally recognised experts in their fields and published authors, with a passion for their subject areas. The course is delivered by a combination of university academics and practicing managers/operators in gastronomic tourism, and may also draw on guest lecturers working within the industry.

A Graduate Diploma and Graduate Certificate in Gastronomic Tourism are also available.

Major areas of study

Topics range from sustainability and food security to contemporary trends in cuisine and culinary. From food writing for media to history of the gastronomy and the restaurant, and from event planning to the application of entrepreneurial practices in tourism operations. Importantly, the focus is on the interdependence of food and tourism and the role the relationship plays in the development of regional economies and their sustainability. Students have the opportunity to explore important concepts related to tourism, travel and the cultural experience, strategic marketing and the management of tourism operations. Students also undertake an independent capstone research project integral to the course, focusing on the very real degree, that is focused on an aspect of gastronomic tourism.

Teaching methods

This course is delivered online via the University’s distance education study option. The online study environment is highly interactive and strives to promote collaboration and a sense of community. Students participate and learn through online interactive sessions, self-paced learning materials, virtual classes, email, phone, and one-on-one support.

The academic skills development team supports student learning by offering online and on-campus academic skills workshops, email, phone, and one-on-one support.

The web-based study environment Blackboard Learn delivers an advanced online learning environment for students and lecturers to communicate and collaborate through virtual meeting spaces, classrooms, and discussion boards. They can share files, presentations, and applications. If a topic or aspect is not well understood, students can view it again.

Learning materials include the provision of unit information guides, study guides and readings. Students may need to purchase access to prescribed text books.

The SCU Library provides a wide range of services including library assistance, print and electronic resources, a document delivery service, catalogues, databases, e-books, streaming, and full-text periodicals.

The academic skills development team supports student learning by offering online and on-campus academic skills workshops, email, phone, and one-on-one support.

This brochure is a guide to Southern Cross University and the postgraduate studies offered which are available at the SCU Pathways website.

To help you identify how much credit you may receive for your previous study or educational institution is not listed, we still encourage you to apply for advanced standing/transfer, you might still be eligible.

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For more information and to apply, contact Le Cordon Bleu Master of Gastronomic Tourism

HOW TO APPLY

Apply online direct to the University

For further course information visit: scu.edu.au/courses

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