

Le Cordon Bleu Professional Certificate in Gastronomy

Note: There will be no intake into this program from 2011 onwards.

These Program Rules should be read in conjunction with the University's policies (<http://www.adelaide.edu.au/policies>).

1 Duration of program

To qualify for the Professional Certificate, a candidate shall satisfactorily complete one semester of part-time study or the equivalent in intensive mode.

2 Admission

2.1 An applicant for admission to the academic program for the Professional Certificate in Gastronomy shall have qualified for a degree of the University or a degree of another institution accepted by the Faculty for the purpose as equivalent to a degree of the University. Selection into the program is based on previous academic achievement.

2.2 The Faculty may accept as a candidate for the Professional Certificate a person who does not satisfy the requirements of Rule 2.1 above but who presents evidence of professional experience appropriate to undertake work for the Professional Certificate.

2.3 Articulation with other awards

2.3.1 Students who complete this academic program with a result at credit level or higher are eligible to apply for entry to the Graduate Certificate in Gastronomy and be granted status for the work they have undertaken in the Professional Certificate.

2.3.2 Students who have conferred upon them the award of Professional Certificate in Gastronomy who subsequently satisfy the requirements of the Graduate Certificate, Graduate Diploma or Master of Arts (Gastronomy) must surrender their Professional Certificate before being admitted to the higher award.

2.3.3 A candidate for the Graduate Certificate, Graduate Diploma or Master of Arts (Gastronomy) who does not complete the requirements for the higher award but satisfies the requirements for the Professional Certificate may be admitted to the Professional Certificate.

3 Assessment and examination

3.1 There shall be four classifications of pass in any subject for the Professional Certificate: Pass with High Distinction, Pass with Distinction, Pass with Credit and Pass.

3.2 A candidate shall not be eligible to submit work for assessment unless the prescribed work has been completed to the satisfaction of the teaching staff concerned.

3.3 A candidate who has failed a course twice may not re-enrol in that course except by special permission of the Faculty and then only under such conditions as may be prescribed.

4 Qualification requirements

4.1 Academic program

To qualify for the Professional Certificate, a candidate shall satisfactorily complete the following course:

GAST 5300 Principles of Gastronomy..... 6

4.2 Unacceptable combinations of courses

No candidate will be permitted to count towards an award any course, together with any other course, which, in the opinion of the Faculty concerned, contains a substantial amount of the same material; and no course or portion of a course may be counted twice towards an award.

4.3 Graduation

Subject to Chapter 89 of the Statutes, candidates who have satisfied the requirements for any award of the University shall be admitted to that award.

5 Special circumstances

When in the opinion of the relevant Faculty special circumstances exist, the Council, on the recommendation of the Faculty in each case, may vary any of the provisions of the Academic Program Rules for any particular award.