

YOU THINK YOU MIGHT WANT TO STUDY:

CULINARY ARTS

CULINARY ENTERPRISE





## COURSE LISTING

**Higher Certificate in Arts -  
Culinary Arts**

**Bachelor of Arts in Culinary Arts**

**Bachelor of Business in International  
Culinary Enterprise**

# DEPARTMENT OF GASTRONOMY & CULINARY ARTS

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This department is a hub of activity for courses covering the practical elements of professional cookery and the business disciplines required for employment in the wider hospitality and tourism industry.

The department's courses are designed to channel your enthusiasm for all things culinary so that you become a highly skilled professional with excellent knowledge and experience – ready to work anywhere in the world, in different organisations or as an entrepreneur running your own business. The department is part of the School of Tourism which is based on our Killybegs campus.

## COURSE TITLE

**HIGHER CERTIFICATE  
IN ARTS – CULINARY ARTS**

## NATIONAL FRAMEWORK LEVEL

**6**

## CAO CODE

**LY346**

## DURATION

**2 years**

## NUMBER OF PLACES

**48**

## AWARDING BODY

**LYIT**

## POINTS IN RECENT YEARS

YEAR	FINAL	MEDIAN
2010/11	AQA	200

### Is this the course for you?

**This two year course is for those with a passion for and interest in culinary arts and food. If you want to become Ireland's next 'top chef', this may be the course for you and this is most definitely the school in which to learn these skills. The course requires a lot of hard work and dedication but the rewards are endless. As a professional chef you need to be creative with food. You also have to understand the science of food (including food safety), changing kitchen technologies and the business aspects of catering operations. The kitchen is at the heart of all sectors of tourism and hospitality and with a never-ending sequence of meals to prepare for customers, work can be demanding. In return, a good chef will enjoy status, respect and a rewarding salary.**

### Minimum entry requirements

Pass (OD3 or better) in 5 Leaving Certificate subjects.

### Career opportunities

There is always a need for qualified chefs in hotels, restaurants, licensed trade, cruise ships, industrial and hospital catering and in other food-related businesses. Career promotion can be rapid from Commis Chef to Chef de Partie and ultimately Head Chef or Executive Chef. These opportunities are open equally to men and woman. Many past graduates in the area of culinary arts have had very successful careers and also opened their own businesses.

### Follow-up courses

Graduates may progress from this course to the Bachelor of Arts in Culinary Arts or other compatible culinary arts degree courses.

**What will I study?**

Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits
1 1	Culinary Fundamentals	M	3	5
	Culinary Processes	M	5	5
	Bakery & Confectionery 1	M	4	5
	Food Safety & Culinary Science	M	4	5
	Learning to Learn	M	3	5
	Introduction to ICT	M	3	5
1 2	Culinary Techniques	M	3	5
	Culinary Practice	M	5	5
	Bakery & Confectionery 2	M	4	5
	Nutrition	M	4	5
	Restaurant	M	4	5
	Communications	M	3	5
	Summer Work Placement	M		
2 3	Culinary Learning Event 1	M	4	5
	Classical & Innovative Desserts 1	M	4	5
	Cuisines of the World (European)	M	4	5
	Gastronomy	M	3	5
	Introduction to Management	M	3	5
	Work Based Learning	M	3	5
2 4	Culinary Learning Event 2	M	4	5
	Classical & Innovative Desserts 2	M	4	5
	Cuisines of the World (Asia, Africa, Americas)	M	4	5
	Buffet Presentations	M	3	5
	Applied Culinary Science	M	3	5
	Human Resource Management	M	3	5



## COURSE TITLE

NEW

### **BACHELOR OF ARTS IN CULINARY ARTS (FULL-TIME)**

## NATIONAL FRAMEWORK LEVEL

7

## LYIT INTERNAL CODE

LY\_GCART\_D

## DURATION

1 year

## NUMBER OF PLACES

32

## AWARDING BODY

LYIT

### **Is this the course for you?**

**For many of us, cooking is an absolute passion. So, whether you're the chef, the sous chef or the person who runs the show, the Culinary Arts degree has a lot to offer. It is designed as an add-on to the Higher Certificate in Arts in Culinary Arts, and focuses on the application of culinary art and innovation in an industrial context.**

You will acquire the knowledge and skills to be an effective team leader and production specialist, at an operational and technical level. The programme provides a rigorous technical and artistic education and training in the culinary arts. You will also have a choice of streams to pursue, which allows you to pick the one that's of most interest to you.

### **Minimum entry requirements**

HC in Arts / Business (HETAC Level 6), or equivalent.

### **Career opportunities**

Within the culinary industry, in Ireland or abroad, you will be employed in Head of Section, Chef de Partie or Sous Chef positions. The skills that you bring to such positions will allow you to establish a very promising career.

### **Follow-up courses**

Upon completion of this course you can pursue compatible Level 8 degrees.

**What will I study?**

Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits
1 1	Food Product Development	M	6	10
	Gastronomy	M	6	10
	Pastry and Confectionery 1	E	9	10
	Classical & Contemporary Cuisine	E	9	10
1 2	Culinary Leadership & Training	M	6	10
	Synoptic Study	M	6	10
	Pastry and Confectionery 2	E	9	10
	Specialised Kitchen & Larder	E	9	10



## COURSE TITLE

**BACHELOR OF ARTS IN  
CULINARY ARTS (PART-TIME)**

## NATIONAL FRAMEWORK LEVEL

**7**

## LYIT INTERNAL CODE

**LY\_GCART\_D**

## DURATION

**2-3 years**

## NUMBER OF PLACES

**16 per module**

## AWARDING BODY

**LYIT**

*The Bachelor of Arts in Culinary Arts is an ACCS Course undertaken on a part-time basis*

### **Is this the course for you?**

**Is cooking your passion? Do you thrive when being creative in the kitchen? This course will help you make a successful career out of that flair for food. It will give you a rigorous technical and artistic education and training in the culinary arts - everything from pastry making to gastronomy theory. You will learn how to be a great team leader and a food production specialist with excellent communication and kitchen managerial skills. If you want to become a professional in the kitchen, this course is for you.**

### **Minimum entry requirements**

Advanced Certificate in Professional Cookery, FETAC level 6, or equivalent, with at least one year post certificate experience or experienced practicing chef.

Mature applicants: If you are over 23 on or before 1 January in the year of entry you may not need the minimum entry requirements. Appropriate work experience in the hospitality industry is taken into account.

Apply directly to the school and selection is by interview.

### **Career opportunities**

There is a shortage of chefs worldwide so this practical course will open up excellent career opportunities for you at home or abroad. It will introduce you to management or supervisory positions in a professional kitchen, such as:

- Head of Section
- Chef de Partie
- Sous Chef
- Food product development chef.

### **Follow-up courses**

- Level 8 degree courses.

**What will I study?**

Proposed Modules	Mandatory /Elective	Class hours per module	No. of credits
Culinary Leadership and Training	M	90	10
Gastronomy	M	90	10
Food Product Development	M	90	10
Synoptic Module (Dissertation)	M	70	10
Work Based Learning	M	-	30
<b>Streams</b>			
Pastry and Confectionery Part 1	E	130	10
Pastry and Confectionery Part 2	E	130	10
<i>or</i>			
Classical and Contemporary Cuisine	E	130	10
Specialised Kitchen and Larder	E	130	10



## COURSE TITLE

**BACHELOR OF BUSINESS IN  
INTERNATIONAL CULINARY  
ENTERPRISE**

## NATIONAL FRAMEWORK LEVEL

**7**

## CAO CODE

**LY317**

## DURATION

**3 years**

## NUMBER OF PLACES

**32**

## AWARDING BODY

**LYIT**

## POINTS IN RECENT YEARS

YEAR	FINAL	MEDIAN
2008/09	160	260
2009/10	115	255
2010/11	110	300

### Is this the course for you?

**If you are attracted to this fast moving, dynamic and rewarding industry, where your people skills are as important as your business, technical and culinary skills, then this course has exactly what you need.**

You will learn best practice in cookery, develop your confidence in the kitchen and understand what it takes to be a culinary entrepreneur. This inspirational course will strengthen your love for all things culinary, enhance your business and communication skills and help you understand how to work as a strong team player with all kinds of people.

### Minimum entry requirements

5 OD3 to include English or Irish and Maths in the Irish Leaving Certificate (or equivalent). The minimum points for entry is 140 points.

### Career opportunities

There are wonderful opportunities for starting your own business or working at home or abroad in this exciting industry. Roles include:

- Own and manage a restaurant
- Manage your family catering business
- Set up a food business
- Food product development officer
- Food photographer, critic or writer
- Sales and marketing professional
- Event manager
- Food retailer.

### Follow-up courses

- Bachelor of Business courses at LYIT or other colleges.



## What will I study?

Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits	Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits
1 1	International Tourism & Hospitality Studies	M	3	5	3 5	E Business for Tourism and Hospitality	M	3	5
	IT Applications & Business Maths 1	M	3	5		Accounting Information for Decision Making	M	3	5
	Accounting Practice	M	3	5		Global Trends and Culinary Innovation	M	3	5
	Culinary Operations 1	M	4	5		Employee Relations	E	3	5
	Hospitality Operations 1	M	4	5		Legal Case Studies for Tourism and Hospitality	E	3	5
	Gaeilge	E	3	5		Energy and Water Management	E	3	5
	Learning Lifestyle & Communication Skills	E	3	5		Food Critique, Photography and Design	E	3	5
							International Food and Beverage Service Trends	E	3
1 2	Facilities Operations	M	3	5		Regional Tourism Development	E	3	5
	IT Applications & Business Maths 2	M	3	5	3 6	Effective (SMTE) Management	M	3	5
	Introduction to Management	M	3	5		New Enterprise Development	M	3	5
	Nutrition Diet & Healthy Eating	M	4	5		Product and Process Research	M	3	5
	Culinary Operations 2	M	4	5		Quality Management and Business Excellence	E	3	5
	English	E	3	5		Competitive Advantage in the Tourism Sector	E	3	5
	French Language and Culture 1	E	3	5		E-Marketing for Tourism and Hospitality	E	3	5
	Spanish Language and Culture 1	E	3	5		Food Product Development	E	3	5
German Language and Culture 1	E	3	5	Tourism Operations Policy Formulation Implementation and Review		E	3	5	
	Summer Work Placement	M							
2 3	Human Resource Management	M	3	5					
	Principles of Marketing	M	3	5					
	Business Law	M	3	5					
	Culinary Operations 3	M	4	5					
	Rural Tourism	E	3	5					
	Gastronomy	E	3	5					
	Culture Behaviour & Tourism	E	3	5					
	Hospitality Industry Computer Systems	E	3	5					
	French Language and Culture 2	E	3	5					
	Spanish Language and Culture 2	E	3	5					
German Language and Culture 2	E	3	5						
2 4	Employment Legislation	M	3	5					
	Service Marketing	M	3	5					
	Management Accounting	M	3	5					
	Culinary Operations 4	M	4	5					
	Sustainable Tourism	E	3	5					
	International Beverage Studies	E	3	5					
	Quality Assurance and Food Technology	E	3	5					
	Applied Economics for the Tourism & Hospitality Industry	E	3	5					
	Waste Mangement	E	3	5					

## CONTINUOUS PROFESSIONAL DEVELOPMENT

PRIMARY CERTIFICATE IN FOOD HYGIENE

MANAGEMENT OF FOOD HYGIENE IN THE HOSPITALITY INDUSTRY

## FETAC COURSES

NATIONAL TRAINEESHIP IN PROFESSIONAL COOKERY

**In addition to full-time higher education courses, the School of Tourism offers a range of continuous professional development and further education courses on a full and part-time basis. The main aim of the further education courses is to provide graduates with the relevant professional skills and knowledge required for a career in the hospitality and tourism industry. All full-time courses include a professional, supervised work experience placement. The School of Tourism also offers a number of part-time continuous professional development courses for those working in industry.**

### Entry requirements

#### General Entry Requirements

Applicants should normally hold a Leaving Certificate (any standard), with exceptions outlined below:

#### Exceptions:

- National Traineeship in Professional Cookery: Participant must be working in food production in a registered establishment.
- Primary Certificate in Food Hygiene: This course is aimed at employees working in the hospitality industry.
- Management of Food Hygiene in the Hospitality Industry: This course is aimed at Managers/Supervisors working in the hospitality industry.

Consideration will be given to applicants who have completed further education training courses or who have significant industry experience.

### Mature Learners

Applicants who will be 23 years of age or older by 1 January in the year of entry and who have appropriate work experience in the hospitality or related industry, may be exempted from the academic requirements outlined above and admitted to the course following an interview, provided they have applied directly to the Head of Department.

### Qualification / Funding / Admission Process

#### Awarding Body

- Primary Certificate in Food Hygiene (awarded by Environmental Health Officers Association).
- Management of Food Hygiene in the Hospitality Industry (awarded by the National Hygiene Partnership).
- National Traineeship in Professional Cookery (awarded by FETAC – Further Education & Training Awards Council)

#### How to Apply

An application form may be obtained by contacting Admissions, School of Tourism, Tel: +353 74 918 6613.

Application Forms should be returned to Admissions, School of Tourism, LYIT, Shore Road, Killybegs, Co Donegal.

Closing date for receipt of applications is 1 March (late applications may be accepted up to 20 August).

#### Follow-up courses

On successful completion of a FETAC Level 6 course you would be eligible to be considered for advanced entry into year 2 of the HETAC Level 6/7 courses available in the School of Tourism.

## Continuous Professional Development

### COURSE TITLE

#### **PRIMARY CERTIFICATE IN FOOD HYGIENE**

### QUALIFICATION

Certificate

### NATIONAL FRAMEWORK LEVEL

N/A

### DURATION

2 hour sessions x 4

This course has been developed to create an awareness and knowledge in food workers of the importance of food hygienic practice.

### COURSE TITLE

#### **MANAGEMENT OF FOOD HYGIENE**

### QUALIFICATION

Certificate

### NATIONAL FRAMEWORK LEVEL

N/A

### DURATION

3 hour sessions x 8

This course is designed for managers and or supervisors working in the Hospitality Industry. It will give practical hands on advice on what you can do to raise the standard of food hygiene in your workplace.

## FETAC Courses

### COURSE TITLE

#### **NATIONAL TRAINEESHIP IN PROFESSIONAL COOKERY**

### QUALIFICATION

Advanced Certificate

### NATIONAL FRAMEWORK LEVEL

6

### DURATION

2 Years (part-time – 1 day per week in college and 4 days per week in industry, with a one week period of full-time college based learning at the beginning and end of each academic year)

This course is designed for full-time employees working in registered establishments. The aim of this course is to provide participants with a level of knowledge, skills and understanding to enable them to build successful careers in today's fast growing, ever changing culinary arts and hospitality industry.