What will I have to study?

The National Apprenticeship Programme in Professional Cookery consists of a combination of day release, block release and on-the-job training over a 3-year period.

Year	Proposed Modules	Class hours per year
1	Culinary Skills and Standards	64
	Scientific Principles/ Exploring Cookery Part 1	18
	Food Safety 1	12
	Larder	38
	Mediterranean Cuisine/ Healthy Options	28
	Pastry 1	20
	Breakfast/Brunch Cookery	12
	Nutrition 1/Menu Planning	24
	Introduction to Business	6
	Communications and Personal Development	42
	Introduction to Information Technology	30
2	Culinary Classics	40
	Introduction to Business 2	42
	Catering Systems	30
	Food Safety 2	16
	Scientific Principles/ Exploring Cookery Part 2	16
	Nutrition 2/Menu Analysis	28
	Gastronomy – An Introduction	12
	Restaurant Service	24
	Healthy Options	18
	Pastry 2	15
	Pastry 3	25
3	Classical European and Global Cuisines	48
	Introduction to Business 3	42
	Information Technology	60
	Pastry 4	24
	Gastronomy – History and Development	16
	Buffet Presentations	38
	Learning Event	20
	Culinary French	Integrated

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What career opportunities will this course provide?

There are opportunities for apprentices according to ability and experience to progress to senior positions such as head chef or executive head chef throughout the Hotel and Catering Industry e.g. hotels, restaurants, licensed trade, cruise ships, industrial and hospital catering and in other food-related businesses.

How do I apply?

Application should be made directly to the School of Tourism. Your application should include an Apprentice Application Form and a Registration of Establishment Form. Applicants who are unable to meet the employment requirements for the duration of the programme will not be considered.

Completed Applications should be returned to:

Admissions
School of Tourism (LyIT)
Shore Road
Killybegs
Co Donegal

Tel No (074) 9186600 **Fax No** (074) 9186601

For Further Information

Contact Deirdre McCole, Head of Department of Gastronomy & Culinary Arts,
School of Tourism (LyIT),
Shore Road, Killybegs,
Co Donegal.
E- Mail: deirdre.mccole@lyit.ie
Telephone: (074) 9186604

Or

Contact Donna Mulligan, Admissions,
School of Tourism (LyIT),
Shore Road, Killybegs, Co Donegal.
E-Mail: donna.mulligan@lyit.ie
Telephone 074-9186613

Information may be subject to change by agencies other than LYIT. LYIT reserves the right to change information provided at any time.

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Fáilte Ireland
National Tourism Development Authority

National Apprenticeship
in Professional Cookery

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National Apprenticeship Prograrmme

This programme has been developed jointly by Fáilte Ireland, IBEC, the Irish Hotels Federation, the Restaurant Association of Ireland, SIPTU and college and certification representatives.

It requires a high level of commitment from employers, but in return, the benefits that can accrue to you and your business are very attractive.

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Is this programme for me?

This programme is designed for full-time employees working in registered establishments, who wish to acquire knowledge and skills while working in industry. As course participants are already employed within the industry and in a working environment in which practical skills are already being applied, the emphasis of the college-based components of the course is upon the development of theory (knowledge and understanding) rather than on the repetitive skills development or simulation of the work environment.

Are there minimum academic entry requirements?

You must be at least 17 years of age by December 31st in the year of entry. You must also be working in the food production area of a Fáilte Ireland registered establishment and you must continue to work in the industry for the duration of the programme.

How long will I have to study?

The National Apprenticeship Programme in professional cookery consists of a combination of day release, block release and on-the-job training over a 3-year period. This course is also offered as a Higher Certificate in Arts – Culinary Arts on a full-time basis over 2 years. Graduates of the Certificate in Culinary Skills Programme gain exemption from year 1 of the National Apprenticeship Programme and can complete the programme on a part-time basis over 2 years.

Are there any other conditions attached to this programme?

The programme operates on the basis of mentor support; in other words, participating employers must have an on-site trainer, preferably a member of staff who has successfully completed and accredited trainer programme. The trainer must also attend college for ½ day per term of the apprenticeship for briefings and programme review.

Employer commitment is vital – Participating employers play a critical role in the operation of the programme by:

Entering into a new agreed contract of employment with the apprentice, which safeguards the interest of both parties. This contract specifies both the conditions of employment for the apprentice as well as the commitment on behalf of the employer facilitating off-the-job training and study. Abiding by a specific Code of Practice developed for the programme by industry representatives.

What benefits can be gained by undertaking this programme?

Employer

- Improved business performance due to highly skilled staff
- Increased levels of return through greater staff commitment to the business
- Enhanced image for you as an Employer of choice
- A new approach to off-the-job training to facilitate business
- Access to state-of-the-art training facilities

Apprentice

- Gain an internationally-recognised qualification in your chosen field of study
- Continue to earn while you learn with an employer of your choice
- Enrich your job immediately as you acquire more skills and secure a better future within the industry
- Access to state-of-the-art training facilities

Will I have to pay course fees?

No. Fáilte Ireland currently fund Tuition Fees. Applicants who are accepted onto this course will be expected to provide appropriate uniform and knife set. Exact requirements will be advised to the successful applicants.

What is the aim of this programme?

The aim of this programme 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.

Are there follow-up programmes available?

Graduates may progress from this programme to compatible Culinary Arts degree programmes. Learners who successfully complete this programme may also progress to the Bachelor of Arts in Culinary Arts (part-time) which is offered in the School of Tourism.

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