

PROGRAMME LISTING

Bachelor of Business in International Tourism and Hospitality Enterprise

CAO CODE LY307

Bachelor of Business in International Culinary Enterprise

CAO CODE LY317

Higher Certificate in Business Studies in Front Office Management

CAO CODE LY306

Bachelor of Arts in Culinary Arts

SCHOOL OF TOURISM

Head of Department of
Gastronomy & Culinary Arts:

Deirdre McCole

Telephone

074 91 86604

Email

deirdre.mccole@lyit.ie

Acting Head of Department
of Hospitality & Tourism:

Ciarán Ó hAnnracháin

Telephone

074 918 6603

Email

**ciaran.ohannrachain
@lyit.ie**

School Administrator:

Pauline Gavigan

Telephone

074 918 6612

Email

pauline.gavigan@lyit.ie

The School of Tourism at LYIT is located off the main Letterkenny campus in Killybegs. It is a hub of activity for programmes covering the business and practical elements of tourism, hospitality and professional cookery. It equips graduates with the knowledge and skills to work in this exciting industry anywhere in the world, whether in an established organisation or as entrepreneurs running their own business.

PROGRAMME TITLE

HIGHER CERTIFICATE IN BUSINESS STUDIES IN FRONT OFFICE MANAGEMENT

NATIONAL FRAMEWORK LEVEL

6

CAO CODE

LY306

LYIT INTERNAL CODE

LY_TFMGT_C

DURATION

2 years

NUMBER OF PLACES

32

AWARD TYPE

Major

AWARDING BODY

LYIT

POINTS IN RECENT YEARS

YEAR	FINAL	MEDIAN
2006/07	N/A	N/A
2007/08	AQA	145
2008/09	135	235

Is this the programme for you?

If working in the guest relations side of the hotel industry appeals to you, as opposed to working in food and beverage, then this programme offers you a great way to kick-start your career. It will enhance your communication and organisational skills and teach you core business studies, emphasising the hotel industry. If you thrive in a dynamic, people oriented environment, then this programme will give you the knowledge and experience you need for an exciting career.

Minimum entry requirements

5 OD3 to include English or Irish and Maths in the Irish Leaving Certificate (or equivalent).

Career opportunities

This programme opens up a very diverse range of career opportunities both at home and abroad, specifically in the rooms division of hotels. Roles include:

- Reception / reservations manager
- Housekeeping supervisor
- Hotel sales and marketing executive
- Guest relations officer
- Event co-ordinator.

You could work up to positions of great responsibility at the heart of any successful hotel:

- Rooms division manager responsible for all accommodation sales and services
- Revenue manager responsible for setting room rates and the profitability of the hotel.

Follow-up programmes

- A 320 hour mentored, professional internship in registered establishments at the end of year one.
- Entry into third year of the Bachelor of Business degree at LYIT (subject to bridging)
- Further studies at degree level in hospitality, tourism or business at LYIT or other colleges.

What will I study?

Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits
1 1	International Tourism and Hospitality	M	3	5
	IT Applications and Business Maths 1	M	3	5
	Accounting Practice	M	3	5
	Front Office Operations	M	4	5
	Office Administration	M	4	5
	Learning Lifestyle and Communications	E	3	5
	Gaeilge	E	3	5
1 2	Tourism Impacts Issues and Planning	M	3	5
	IT Applications and Business Maths 2	M	3	5
	Introduction to Management	M	3	5
	Advanced Front Office Operations	M	4	5
	Facilities Operations	M	3	5
	Language 1	E	3	5
2 3	Human Resource Management	M	3	5
	Principles of Marketing	M	3	5
	Business Law	M	3	5
	Quality Assurance and Sales Techniques	M	4	5
	Hospitality Industry Computer Systems	M	3	5
	Culture Behaviour and Tourism	E	3	5
	Language 2	E	3	5
2 4	Employment Legislation	M	3	5
	Services Marketing	M	3	5
	Management Accounting	M	3	5
	Revenue Management	M	4	5
	Economics	M	3	5
	Irish Culture and Heritage Studies	E	3	5
	Language 3	E	3	5



PROGRAMME TITLE

**BACHELOR OF BUSINESS IN
INTERNATIONAL TOURISM AND
HOSPITALITY ENTERPRISE**

NATIONAL FRAMEWORK LEVEL

7

CAO CODE

LY307

LYIT INTERNAL CODE

LY_TINCE_D

DURATION

3 years

NUMBER OF PLACES

32

AWARD TYPE

Major

AWARDING BODY

LYIT

POINTS IN RECENT YEARS

YEAR	FINAL	MEDIAN
2006/07	AQA	240
2007/08	165	280
2008/09	160	265

Is this the programme for you?

Do you want to work in an exciting industry where your skill at communicating with customers, staff and the public can make or break the business? Do you thrive on being the host and organising people, places and activities? If so, this practical programme is for you – whether you want to work abroad, stay local or start your own business in tourism or hospitality.

You will learn a range of organisational management skills, from human resource management to IT applications and accounting. You will also gain great marketing, communication and hospitality skills to enhance your business knowledge and specific skills in the tourism industry.

Minimum entry requirements

5 OD3 to include English or Irish and Maths in the Irish Leaving Certificate (or equivalent).

Career opportunities

This business programme opens up excellent opportunities for work in the hotel and broader tourism industry at home or anywhere in the world. Roles include:

- Food and Beverage operations officer in restaurants or bars, for banqueting events and conferences
- Restaurant / bar manager
- Nite club general manager
- Event manager
- Hotel operations manager
- Tour guide
- Tourism information officer
- Administrator with Fáilte Ireland or local tourism authorities
- Operations officers at tourist attractions
- Customer relations officer
- Entrepreneur in the hotel and tourism sector.

Follow-up programmes

- Bachelor of Business programmes at LYIT or other colleges.

What will I study?

Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits
1 1	International Tourism & Hospitality Studies	M	3	5
	IT Applications & Business Maths 1	M	3	5
	Accounting Practice	M	3	5
	Tourism Operations 1	M	3	5
	Hospitality Operations 1	M	4	5
	Learning Lifestyle & Communications Skills	E	3	5
	Gaeilge	E	3	5
1 2	Facilities Operations	M	3	5
	IT Applications & Business Maths 2	M	3	5
	Introduction to Management	M	3	5
	Tourism Operations 2	M	3	5
	Hospitality Operations 2	M	4	5
	French Level 1	E	3	5
	Spanish Level 1	E	3	5
English	E	3	5	
2 3	Human Resource Management	M	3	5
	Principles of Marketing	M	3	5
	Business Law	M	3	5
	Hospitality Operations 3	M	4	5
	Rural Tourism	E	3	5
	Quality Assurance & Food Technology	E	3	5
	Culture Behaviour & Tourism	E	3	5
	French Level 2	E	3	5
	Hospitality Industry Computer Systems	E	3	5
	Spanish Level 2	E	3	5
	2 4	Employment Legislation	M	3
Service Marketing		M	3	5
Management Accounting		M	3	5
Hospitality Operations 4		M	4	5
Sustainable Tourism		E	3	5
International Beverage Studies		E	3	5
Gastronomy		E	3	5
Applied Economics for the Tourism & Hospitality Industry		E	3	5
Waste Management		E	3	5

Year/ Semester	Proposed Modules	Mandatory /Elective	Class hours per week	No. of credits
3 5	E Business for Tourism and Hospitality	M	3	5
	Accounting Information for Decision Making	M	3	5
	Global Trends and Tourism Innovation	M	3	5
	Employee Relations	E	3	5
	Competitive Advantage in the Tourism Sector	E	3	5
	Energy and Water Management	E	3	5
	Food Critique, Photography and Design	E	3	5
	International Food and Beverage Service Trends	E	3	5
	Regional Tourism Development	E	3	5
3 6	Effective (SMTE) Management	M	3	5
	New Enterprise Development	M	3	5
	Product and Process Research	M	3	5
	Quality Management and Business Excellence	E	3	5
	Legal Case Studies for Tourism and Hospitality	E	3	5
	E-Marketing for Tourism and Hospitality	E	3	5
	Food Product Development	E	3	5
	Tourism Operations Policy Formulation Implementation and Review	E	3	5



PROGRAMME TITLE

**BACHELOR OF BUSINESS IN
INTERNATIONAL CULINARY
ENTERPRISE**

NATIONAL FRAMEWORK LEVEL

7

CAO CODE

LY317

LYIT INTERNAL CODE

LY_GINCE_D

DURATION

3 years

NUMBER OF PLACES

32

AWARD TYPE

Major

AWARDING BODY

LYIT

POINTS IN RECENT YEARS

YEAR	FINAL	MEDIAN
2006/07	AQA	252
2007/08	200	335
2008/09	160	260

Is this the programme 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 programme 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).

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 programmes

- Bachelor of Business programmes 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
	Hygiene/Health and Safety	M	4	5		Competitive Advantage in the Tourism Sector	E	3	5
	Gaeilge	E	3	5		Energy and Water Management	E	3	5
	Learning Lifesstyle & 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
	French Level 1	E	3	5		Legal Case Studies for Tourism and Hospitality	E	3	5
	Spanish Level 1	E	3	5		E-Marketing for Tourism and Hospitality	E	3	5
	English	E	3	5		Food Product Development	E	3	5
						Tourism Operations Policy Formulation Implementation and Review	E	3	5
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					
	Quality Assurance and Food Technology	E	3	5					
	Culture Behaviour & Tourism	E	3	5					
	Hospitality Industry Computer Systems	E	3	5					
	French Level 2	E	3	5					
	Spanish Level 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					
	Gastronomy	E	3	5					
	Applied Economics for the Tourism & Hospitality Industry	E	3	5					
	Waste Mangement	E	3	5					

PROGRAMME TITLE

**BACHELOR OF ARTS IN
CULINARY ARTS**

NATIONAL FRAMEWORK LEVEL

7

LYIT INTERNAL CODE

LY_GCART_D

DURATION

2-3 years

NUMBER OF PLACES

16 per module

AWARD TYPE

Major

AWARDING BODY

LYIT

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

Is this the programme for you?

Is cooking your passion? Do you thrive when being creative in the kitchen?

This programme 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 programme 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 January 1st 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 programme 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 programmes

- Level 8 degree programmes.

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
Streams			
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



FULL AND PART-TIME ENTRY LEVEL PROGRAMMES

FETAC PROGRAMMES

BAR OPERATIONS

HOTEL FRONT OFFICE SUPERVISION

TOURISM HOSPITALITY STUDIES

TOURISM WITH BUSINESS

PROFESSIONAL RESTAURANT AND
BAR SERVICE

BAR SPECIALISATION

SUPERVISORY DEVELOPMENT

MARKETING FOR SMALL TOURISM
ENTERPRISES

MARINE & COUNTRYSIDE GUIDING

PROFESSIONAL COOKERY

NATIONAL APPRENTICESHIP IN
PROFESSIONAL COOKERY

INTENSIVE 9 MONTH PROFESSIONAL
COOKERY

CONTINUOUS PROFESSIONAL DEVELOPMENT

ICT FOR TOURISM/HOSPITALITY
MANAGERS

PRIMARY CERTIFICATE IN FOOD
HYGIENE

MANAGEMENT OF FOOD HYGIENE IN
THE HOSPITALITY INDUSTRY

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

Entry requirements

General Entry Requirements

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

Exceptions:

- Hotel Front Office Supervision Programme: 5OD3 to include Maths and Irish or English
- National Apprenticeship in Professional Cookery: Participant must be working in food production in a registered establishment
- Professional Restaurant & Bar Service Programme: Participant must be in full-time employment in a Food & Beverage operation.
- Bar Specialisation: Open to Graduates of Bar Operations programme or individuals with 2 years bar experience

- Primary Certificate in Food Hygiene: This programme is aimed at employees working in the hospitality industry
- Management of Food Hygiene in the Hospitality Industry: This programme is aimed at Managers/Supervisors working in the hospitality industry.

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

Mature Learners

Applicants who will be 23 years of age or older by the 1st 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 programme following an interview, provided they have applied directly to the Head of Department.

Qualification / Funding / Admission Process

Awarding Body

The majority of the above programmes are awarded by FETAC (Further Education & Training Awards Council), with the exception of:

- ICT for Tourism Hospitality Managers (this is awarded by LYIT under delegated authority).
- 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).

Funding/Grant

Learners on the above programmes receive a non-means tested training grant with the exception of Learners on the programmes indicated by *

How to Apply

An application form may be obtained by contacting Donna Mulligan, School of Tourism, directly Tel: +353 (0)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 1st March, (Late Applications may be accepted up to 20 August)

Follow-up programmes

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

**FETAC Programmes**

PROGRAMME TITLE
BAR OPERATIONS

QUALIFICATION
Certificate

NATIONAL FRAMEWORK LEVEL
5

DURATION
1 Year

This programme is designed to provide you with the skills and confidence to work in any type of bar in the tourism and hospitality industry and in the licensed trade.

PROGRAMME TITLE
HOTEL FRONT OFFICE SUPERVISION

QUALIFICATION
Advanced Certificate

NATIONAL FRAMEWORK LEVEL
6

DURATION
1 Year

This programme provides learners with the relevant knowledge, skills and competencies necessary for effective and professional front office supervision and provides the basis for a progressive career both for learners seeking entry into the Irish and International hospitality industry with a specialisation in Front Office Operations.

PROGRAMME TITLE
TOURISM HOSPITALITY STUDIES

QUALIFICATION
Advanced Certificate

NATIONAL FRAMEWORK LEVEL
6

DURATION
2 Years

This programme prepares learners for a wide variety of roles within the international tourism and hospitality industry. The development of craft and supervisory skills, together with extensive industry experience equip learners to deliver a unique customer experience. A special focus is placed on developing the art of hospitality.

PROGRAMME TITLE
TOURISM WITH BUSINESS

QUALIFICATION
Advanced Certificate

NATIONAL FRAMEWORK LEVEL
6

DURATION
2 Years

While hotels and restaurants are very much at the heart of the tourism and hospitality industry, this programme prepares you for employment in other sectors of the industry specialising in cultural, heritage and leisure tourism or in support services for tourists. There is a growing need for qualified personnel in these (sometimes seasonal) sectors, which include heritage centres, museums, management historical sites, craft centres, sporting and activity centres and themed tourist attractions.

PROGRAMME TITLE

PROFESSIONAL RESTAURANT AND BAR SERVICE

QUALIFICATION

Advanced Certificate

NATIONAL FRAMEWORK LEVEL

6

DURATION

18 Months (part-time)

The Professional Restaurant and Bar Service Programme (Day Release) is a flexible work based learning programme designed to provide a relevant qualification for those currently pursuing a career in food and beverage service.

PROGRAMME TITLE

BAR SPECIALISATION

QUALIFICATION

Specific Purpose

NATIONAL FRAMEWORK LEVEL

6

DURATION

10 Weeks

This is a career progression programme for bartenders, offering increased sophistication and depth of experience in this field. The programme will equip learners to gain employment as highly skilled bartenders in exclusive bar and food service operations such as upmarket lounge and cocktail bars, luxury hotels, restaurants, clubs and cruise liners etc.

PROGRAMME TITLE

SUPERVISORY DEVELOPMENT

QUALIFICATION

Specific Purpose

NATIONAL FRAMEWORK LEVEL

6

DURATION

10 Weeks

If you are qualified or have significant experience in hospitality operations and you wish to further your career in a supervisory or management capacity, then this programme will offer individuals an opportunity to develop specialist supervisory skills. The programme will prepare participants for a position as head of department or supervisor in a tourism or hospitality business.

PROGRAMME TITLE

MARKETING FOR SMALL TOURISM ENTERPRISES

QUALIFICATION

Specific Purpose

NATIONAL FRAMEWORK LEVEL

6

DURATION

18 Weeks (1 day a week)

The Tourism Marketing programme is designed to enhance the marketing skills of tourism proprietors in small to medium sized enterprises. It will help participants identify a marketing approach that will lead to more satisfied customers and a well organised efficient enterprise. Particular focus is placed, throughout the programme, on the application of e-marketing techniques within tourism and the use of ICT to support all aspects of marketing activities within tourism enterprises.

PROGRAMME TITLE

MARINE & COUNTRYSIDE GUIDING

QUALIFICATION

Specific Purpose

NATIONAL FRAMEWORK LEVEL

6

DURATION

30 Weeks (1-2 days a week)

If you are interested in working in the tourism activity sector providing a range of professional guiding services for visitors, the Marine and Countryside Guides training programme is designed for you. The programme will provide you with the professional, social, technical and administrative skills necessary to offer a quality service to domestic and overseas visitors.

PROGRAMME TITLE

PROFESSIONAL COOKERY

QUALIFICATION

Advanced Certificate

NATIONAL FRAMEWORK LEVEL

6

DURATION

2 Years

This programme prepares you for employment as a professional chef in the tourism and hospitality industry. Career promotion can be rapid, from Commis Chef to Head Chef or Executive Chef.

PROGRAMME TITLE

NATIONAL APPRENTICESHIP IN PROFESSIONAL COOKERY

QUALIFICATION

Advanced Certificate

NATIONAL FRAMEWORK LEVEL

6

DURATION

3 Years

(Part-time – 1 or 2 days per week)

This programme is designed for full-time employees working in registered establishments. 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.

PROGRAMME TITLE

INTENSIVE 9-MONTH PROFESSIONAL COOKERY

QUALIFICATION

Advanced Certificate

NATIONAL FRAMEWORK LEVEL

6

DURATION

9 Months

This programme has been developed to provide a relevant professional qualification for those who wish to embark on a career in professional cookery. A passion for food and a mature attitude are essential for this programme.

Continuous Professional Development Programmes

PROGRAMME TITLE

ICT FOR TOURISM/HOSPITALITY MANAGERS

QUALIFICATION

Specific Purpose

NATIONAL FRAMEWORK LEVEL

6

DURATION

15 Weeks (1 day a week)

This aim of this programme is to provide training on the use and management of Information Technology applications for owners/managers of small hospitality and tourism businesses.

PROGRAMME TITLE

PRIMARY CERTIFICATE IN FOOD HYGIENE

QUALIFICATION

Certificate

NATIONAL FRAMEWORK LEVEL

N/A

DURATION

2 hour sessions x 4

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

PROGRAMME TITLE

MANAGEMENT OF FOOD HYGIENE

QUALIFICATION

Certificate

NATIONAL FRAMEWORK LEVEL

N/A

DURATION

3 hour sessions x 8

This programme 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.

