



**DEPARTMENT
OF TOURISM**





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, tourism and food technology industries.

From a hospitality and tourism perspective a wide variety of courses are offered for direct and indirect customer service roles in hotels, restaurants, bars, clubs, cruise ships, airlines and tourist attractions. Our courses are designed to equip you with the knowledge and skills to work in this exciting industry anywhere in the world. You will be ready to take on key roles in all areas of an established organisation, including supervisory and business management levels or perhaps be your own boss and start a unique new business.

From a food and gastronomy perspective our courses are designed to channel your enthusiasm for all things culinary so that you become a highly skilled professional chef/food technologist, choosing an artistic and creative or scientific approach to food innovation. Our programmes also offer you the opportunity to work anywhere in the world, in different organisations or as an entrepreneur developing and running your own business.

This department is based in our Killybegs campus.

Contact Us

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CAO Course Listing

CAO Code	CAO Course Title
LY317	Bachelor of Arts in Culinary Arts
LY327	Bachelor of Arts in Hotel, Restaurant & Resort Management

Culinary Arts

Bachelor of Arts in Culinary Arts

National Framework: Level 7

CAO Code: LY317

Duration: 3 years

Number of Places: 32

Reserved Quota:
10 - QQI FET Applicants



Points in Recent Years:

Year	Final	Median
2019	170	307
2020	224	387

Minimum Entry Requirements:

Minimum Points Score 160

Minimum Five O6/H7

English or Irish O6/H7

Graduate careers typically include:

- Chef / Head Chef / Executive Chef
- Pastry Chef
- Baker
- Food Production Manager

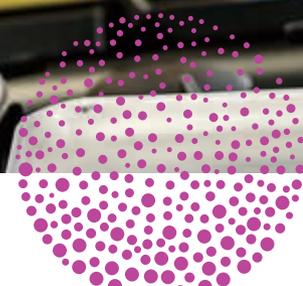
Is this course for you?

This full-time, three-year programme is an advanced professional training programme for aspiring professional chefs who wish to extend their education beyond general training into specialised kitchen functions. It prepares participants for particular professional careers in the field of culinary arts, savoury, bakery and confectionery.

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Cruise Ships
- Restaurants
- Contract Catering



What will I study?

Year	Semester 1	Credits	Semester 2	Credits
1	Professional Kitchen Operations (M)	10	Hospitality Food & Beverage Operations (M)	10
	Baking Techniques (M)	10	Garde-Manger & Culinary Techniques (M)	10
	Learning & Research for Higher Education (M)	5	Communications & Professional Development (M)	5
	Information Technology & Business Maths (M)	5	ICT & Descriptive Statistics (M)	5
2	Classical European Cuisine (M)	10	Pastry & Desserts (M)	10
	Contemporary Irish Cuisine (M)	5	Seafood Processing & Culinary Practice (M)	5
	Food & Beverage Cost Control (M)	5	Social Media Applications (M)	5
	Human Nutrition (M)	5	Management & Organisational Behaviour (M)	5
	Choose one of the following Electives: French Language & Culture 1 Spanish Language & Culture 1 Gastronomy	5 5 5	Event Management (M)	5
3	Modernist Cuisine (M)	10	Semester Abroad (E)	30
	Advanced Pastry & Desserts (M)	10	Internship (E)	30
	Business Law & Ethics (M)	5		
	Choose from the following two Electives: Food & Beverage Management (E1) Business Law & Ethics (E2) Food Marketing (E2)	10 5 5		

(M) = Mandatory, (E) = Elective

The number of electives offered in each semester is subject to student demand.

Bachelor of Arts (Hons) in Culinary Arts

+ Add-on
Level 8
Course

What will I study?

Year	Semester 1	Credits	Semester 2	Credits
4	Strategic Entrepreneurship & Innovation in the Hospitality Industry (M)	10	Applied Research Project (M)	10
	Choose one of the following Electives: Specialised Kitchen & Larder Specialised Chocolate, Sugarcraft & Sugar Art	10 10	Artisan Food Products - Design & Development (M)	10
	Choose one of the following Electives: Consumer Behaviour & Marketing Decisions Managing People in Tourism	10 10	Quality Assurance & Food Regulatory Affairs (M)	10

(M) = Mandatory, (E) = Elective

The number of electives offered in each semester is subject to student demand.

Follow-on courses

- Masters degrees in institutes and universities at home and abroad

Bachelor of Arts in
Culinary Arts

Chef, Harvey's Point
Hotel, Donegal



"I chose LYIT
because many
celebrity chefs had
studied there"



Daniel Lambert

Fine Dining Restaurant Chef and Social Media Sensation



If you have yet to follow Daniel Lambert on TikTok then you are in for a treat with his fun food hacks and outrageous recipes. With over 3 million likes on his TikTok food videos, Daniel is well known in many households across the island of Ireland and indeed further afield.

Daniel's educational journey took a new direction when he realised his love for cooking. Originally studying on a software engineering programme, Daniel spent his evenings cooking whilst his college housemates went out for takeaways. The love for cooking and experimenting with food saw Daniel switch direction and enrol on the Bachelor of Arts in Culinary Arts at LYIT.

"My passion for cooking started at a young age. My grandfather was a head chef in the Belgian army, so it was in my family. I started cooking when I was eight and I got addicted to it and I loved it. I found that I could express myself through cooking".

"I chose LYIT because after doing some research, it had the best reputation and many celebrity chefs had studied at the Tourism College on the Killybegs campus. During my time at LYIT, I got to do work placement in some renowned restaurants including Neven Maguire's MacNean House & Restaurant. I loved that experience".

"I am currently employed by Harvey's Point Hotel in Donegal. LYIT has great links to the industry. Working in Harvey's Point Hotel while undertaking my study allowed me to put into practice what I was learning in

class. The college also boasted an onsite restaurant which was open to the public. This was where I met the employer from Harvey's Point. Fine dining is my area and I won three gold medals for Taste of Donegal. I was also an International Dairy Chef finalist for 2020, which was organised by the French Embassy".

With the pandemic sweeping the world and restaurants temporarily closing Daniel began to focus on showing his talents across social media platforms. He began by posting fine dining pictures on Instagram and was later introduced to TikTok.

"I started doing really simple food hacks on TikTok and they just went viral. One of the first videos that I published was Doritos cheese bites. After posting three videos I was contacted by FM104 and offered a cooking series. I started taking it more seriously from this point and planned out my videos every week. I studied Food Marketing as part of the course at LYIT and that really boosted my skills in this area and I was able to develop a game plan".

"It was crazy! Supermarket chains were contacting me for sponsorship options and brands were seeking me out for collaborative work. I even appeared on Good Morning America on St. Patrick's Day, cooking some classic Irish dishes. I now work with an agency and I have secured brand deals with great companies that are relevant and compliment my work".

With Daniel's love for fine dining taking a slightly different path, he now has a rich understanding of both the restaurant fine dining experience and a successful, ambitious online business. This is something that Daniel hopes to develop further in the future.

"It's so ironic how it changed my life and my career. I am now back working part-time at Harvey's Point and continue with my love for food creation and food marketing. I am writing a book that is due to be published next year and that's very exciting too. The culinary world has changed and there is a lot more opportunities nowadays. It's all happening", laughs Daniel.

Hospitality & Tourism

Bachelor of Arts in Hotel, Restaurant & Resort Management

National Framework: Level 7
CAO Code: LY327
Duration: 3 years
Number of Places: 32
Reserved Quota: 10 - QQI FET Applicants 

Points in Recent Years:

Year	Final	Median
2019	162	260
2020	170	317

Minimum Entry Requirements:

Minimum Points Score 160
Minimum Five O6/H7
English or Irish O6/H7

Graduate careers typically include:

- Hotel Manager
- Rooms Division Manager
- Food & Beverage Manager
- Events Coordinator
- Conference & Banqueting Manager

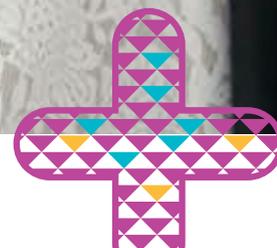
Is this course for you?

This programme specialises in developing skills and competencies for supervisors and managers of medium to large hotels and tourism operations. This course will give you the opportunity to experience a broad education in hospitality and tourism studies.

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels, Restaurants & Resorts
- Bars & Clubs
- Cruise Ships & Airlines
- Contract Catering & Events



What will I study?

Year	Semester 1	Credits	Semester 2	Credits
1	Tourism Destination Studies (M)	10	Hospitality Food & Beverage Operations (M)	10
	Accommodation & Facilities (M)	5	Culinary Skills (M)	10
	Hotel Reception Skills (M)	5		
	Learning & Research for Higher Education (M)	5	ICT & Descriptive Statistics (M)	5
	Information Technology & Business Maths (M)	5	Communications & Professional Development (M)	5
2	Tourism Resort Concepts (M)	10	Management & Organisational Behaviour (M)	5
	Food & Beverage Cost Control (M)	5	Accounting Practice (M)	5
	Beverage Management & Mixology (M)	10	Sales & Marketing (M)	5
	Choose one of the following Electives: French Language & Culture 1 Spanish Language & Culture 1 Gastronomy	5 5 5	Choose one of the following Electives (E1): Specialised Restaurant Service Conference & Convention Studies	10 10
			Choose one of the following Electives (E2): French Language & Culture 2 Spanish Language & Culture 2 Events Management	5 5 5
3	Food & Beverage Management (M)	10	Semester Abroad (Erasmus+, US) (E)	30
	Business Environment (M)	5	Internship (E)	30
	Applied Economics (M)	5		
	Business Law & Ethics (M)	5		
	Services Marketing (M)	5		

(M) = Mandatory, (E) = Elective

The number of electives offered in each semester is subject to student demand.

Bachelor of Arts (Hons) in Hotel, Restaurant & Resort Management

 Add-on Level 8 Course

What will I study?

Year	Semester 1	Credits	Semester 2	Credits
4	Hospitality Financial Management (M)	10	Digital Media Management & Data Analytics (M)	10
	Strategic Entrepreneurship & Innovation in the Hospitality Industry (M)	10	Applied Research Project (M)	10
	Choose one of the following Electives (E): Consumer Behaviour & Marketing Decisions Managing People in Tourism	10 10	Choose one of the following Electives (E): Strategic Marketing Management Strategic Human Resource Management	10 10

(M) = Mandatory, (E) = Elective

The number of electives offered in each semester is subject to student demand.



Bachelor of Arts (Hons)
in Hotel, Restaurant and
Resort Management

Demi Chef De Rang,
Ashford Castle, Co. Mayo

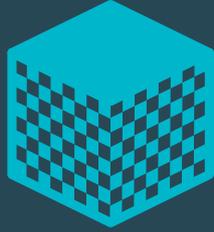


"I look back on my
four years at LYIT
and it was great fun
and I have great
memories"



Nathan Gillespie

Following a family legacy at Killybegs leads to five-star employment



Surrounded by a rich heritage and family culture of hospitality and tourism, Nathan Gillespie hoped that his career focus would be in this industry. Nathan's family has a historic connection with the Killybegs campus and family members have attended the college as far back as the 1970's.

A Moville native, Nathan's first employment was working in a kitchen, however, he soon realised that this was not the correct avenue to compliment his skills.

"Although I enjoyed working in the kitchen, I was curious about what was happening out front and in the dining room. I knew that I wanted to work in this industry, and I decided to talk to my parents and my school principal about my options. It was from these discussions that I realised that I wanted to move in the career direction of front of house. I then enrolled on the Hospitality and Tourism programme in Killybegs and chose the Hotel, Restaurant and Resort Management degree option", says Nathan.

"I found accommodation in Killybegs without a problem and I was able to travel home to work at the weekends. In Year 1, I did my placement at Redcastle Hotel. I ended up working there for over two years. I was delighted to be a part of the team when the restaurant was awarded their second AA Rosette Award."

"The placement was a great way of getting experience and gaining an insight into different aspects of the operations and there were lots of opportunities to visit different hotels. One day per week for four weeks, we could choose between several hotels and go out and shadow the hotel's employees within the accommodation department."

"During my fourth year of study, the college organised a day trip to visit Ashford Castle in County Mayo. I was determined to get on this trip as I was curious to see inside Ashford Castle", enthuses Nathan. It was during this visit that Nathan enquired about employment opportunities at Ashford Castle.

"I spoke to management staff at Ashford Castle and later forwarded my C.V. I got a job offer and they held the job for me until I finished my fourth year of study. I have been working at Ashford Castle since and it has been an amazing two years."

"I have learned so much and having commenced employment with my degree made such a difference. I find that management show me great respect because they know that I have studied for 4 years and I am serious about my career in the industry."

"It really is very valuable to have a degree. I mentor and train new staff and organise monthly training sessions. These sessions target specific skills training. I work closely with management on this."

"I have recently been promoted to Demi Chef De Rang. Every 3-4 months, I sit down with management to identify progression opportunities in my career. We identify the necessary training and I then work towards that goal."

Nathan was shortlisted in the Forbes Global Travel Awards 2021 alongside other honourees from Hong Kong, Panama and the US. One of only five finalists around the world, this prestigious award recognises hard working, passionate people and celebrates staff members that stand out in their service to guests and co-workers.

"I look back on my four years at LYIT and it was great fun and I have great memories. The smaller class size gave me the opportunity to get to know people and the staff were fantastic. I even remember the library staff who helped me along the way and went above and beyond their duties. The fondest memory I have of my LYIT journey is the people that I met along the way. I am still in contact with my lecturers and the people I trained with. I enjoy seeing what the others are doing and watching their journeys in the industry is fantastic" says Nathan.