

DEPARTMENT OF HOSPITALITY, TOURISM & CULINARY ARTS



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, while specialising in savoury or bakery and confectionery cuisine. 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 on our Killybegs campus.

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CAO Course Listing

CAO Code	CAO Course Title
LY317	Bachelor of Arts in Culinary Arts with Degree Award Options: Kitchen & Larder or Bakery & Pastry or Culinary Arts
LY327	Bachelor of Arts in Hospitality & Tourism with Degree Award Options: Hotel, Restaurant and Resort Management or Front Office Management or Destination Marketing



Culinary Arts

(Common Entry)

Kitchen & Larder or Bakery & Pastry or 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
2018	178	272
2019	170	307

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 Kitchen and Larder (Savoury) or Bakery and Confectionery (Pastry) or Culinary Arts.

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Cruise Ships
- Restaurants
- Contract Catering
- Clubs

Graduate careers typically include:

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

Minimum Entry Requirements:

Minimum Points Score 160

Minimum Five O6/H7 English or Irish O6/H7



What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 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

* Includes 12 week summer work placement

(M) = Mandatory, (E) = Elective

Degree Award Option: Kitchen & Larder

	Semester 1	Credits	Semester 2	Credits
Year 2	Classical European Cuisine (M)	10	Global Cuisine (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 (E):		Event Management (M)	5
	French Language & Culture 1 (E)	5		
Year 3	Gastronomy (E)	5		
	Food & Beverage Management (M)	10	Semester Abroad (E1)	30
	Modernist Cuisine (M)	10	Staff Training & Development (E2)	10
	Business Law & Ethics (M)	5	Budgets Pricing & Cost Control (E2)	15
	Food Marketing (M)	5	Advanced Beverage Studies (E3)	5
			Hospitality MIS (E3)	5

Students undertaking Semester Abroad (Erasmus+, US)/Internship choose Elective 1 (E1)

Students choosing to do a 15 credit shorter Internship (March – August) choose each of the three modules in Elective 2 (E2)

Students not undertaking an internship choose two Electives 2 (E2) modules, excluding Internship in addition to the two Elective 3 (E3) modules

**Includes 12-week summer work placement*

Degree Award Option: Bakery and Pastry

	Semester 1	Credits	Semester 2	Credits
Year 2	Breads & Savoury Goods (M)	10	Pastry & Desserts (M)	10
	Professional Cakes (M)	5	Sweet Enriched Doughs & Viennoiserie (M)	5
	Food & Beverage Cost Control (M)	5	Social Media Applications (M)	5
	Human Nutrition (M)	5	Event Management (M)	5
	Choose one of the following electives (E):		Management & Organisational Behaviour (M)*	5
	French Language & Culture 1 (E)	5		
Year 3	Gastronomy (E)	5		
	Food & Beverage Management (M)	10	Semester Abroad (E1)	30
	Advanced Pastry & Desserts (M)	10	Staff Training & Development (E2)	10
	Business Law & Ethics (M)	5	Budgets Pricing & Cost Control (E2)	5
	Food Marketing (M)	5	Internship (E2)	15
			Advanced Beverage Studies (E3)	10
			Hospitality MIS (E3)	5
Students undertaking Semester Abroad (Erasmus+, US)/Internship choose Elective 1 (E1)				
Students choosing to do a 15 credit shorter Internship (March – August) choose each of the three modules in Elective 2 (E2)				
Students not undertaking an internship choose two Electives 2 (E2) modules, excluding Internship in addition to the two Elective 3 (E3) modules				
<i>*Includes 12-week summer work placement</i>				

(M) = Mandatory, (E) = Elective

Degree Award Option: Culinary Arts

	Semester 1	Credits	Semester 2	Credits
Year 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
	French Language & Culture 1 (E)	5	Event Management (M)	5
	Spanish Language & Culture 1 (E)	5		
	Gastronomy (E)	5		
Year 3	Food & Beverage Management (M)	10	Semester Abroad (E1)	30
	Modernist Cuisine (E)	10	Staff Training & Development (E2)	10
	Advanced Pastry & Desserts (E)	10	Budgets Pricing & Cost Control (E2)	5
	Business Law & Ethics (M)	5	Internship (E2)	15
	Food Marketing (M)	5	Advanced Beverage Studies (E3)	10
			Hospitality MIS (E3)	5
Students undertaking Semester Abroad (Erasmus+, US)/Internship choose Elective 1 (E1)				
Students choosing to do a 15 credit shorter Internship (March – August) choose each of the three modules in Elective 2 (E2)				
Students not undertaking an internship choose two Electives 2 (E2) modules, excluding Internship in addition to the two Elective 3 (E3) modules.				
<i>*Includes 12-week summer work placement</i>				

(M) = Mandatory, (E) = Elective

Bachelor of Arts (Hons) in Culinary Arts

What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 4	Strategic Entrepreneurship and Global Trends in Culinary Innovation (M)	10	Applied Research Project (M)	10
	Choose one of the following Electives (E1):		Artisan Food Products - Design & Development (M)	10
	Specialised Kitchen & Larder	10		
	Specialised Chocolate, Sugarcraft & Sugar Art	10		
	Choose one of the following Electives (E2):		Quality Assurance & Food Regulatory Affairs (M)	10
	Consumer Behaviour & Marketing Decisions	10		
	Managing People in Tourism	10		

(M) = Mandatory, (E) = Elective, (E1) = Electives 1, (E2) = Electives 2

Follow-on courses

- Masters degrees in institutes and universities at home and abroad





Bachelor of Arts in Hospitality & Tourism
(Hotel, Restaurant & Resort Management),
LYIT (2016)

Conference & Banqueting Assistant Manager,
Lough Eske Castle Hotel

"You know that what
you're learning every day
you'll use."

Girts Mihalkins

5 star education

When Girts Mihalkins began his studies at LYIT he never thought he would be working in a Condé Nast listed luxury hotel in a few short years. Originally from Latvia, Girts moved to Ireland 10 years ago. A natural organiser with an eye for detail, his first job at 13 was directing cars where to park. Girts, 24, is the Conference and Banqueting Assistant Manager at the 5* Lough Eske Castle Hotel in County Donegal, where he's responsible for ensuring that each event is executed perfectly, down to the tiniest detail. "Each day is so different, I really enjoy it."

Girts' journey at LYIT began with studying the Higher Certificate in Bar and Restaurant Supervision at the School of Tourism Killybegs. He decided to go on to study a BA in Hotel, Restaurant and Resort Management, graduating in 2016. "If you want to be in the hotel industry this degree prepares you 100%," says Girts. He believes the course is excellent, because it includes subjects which are relevant to industry and the School of Tourism has such an excellent reputation. He explains, "You know that what you're learning every day you'll use." He feels the modules and the work placement thoroughly prepare students for working in the hotel and catering environment.

Being part of the team that won the international Gold Medal CATEX Cook / Serve Team Competition was a proud moment for Girts. He also competed in the Association of European Hotel Schools Restaurant Service competition. "These international competitions helped me focus my career development on food and beverage service to the highest professional standards, which I continue to do with my team at work today."

"I loved the Killybegs campus, it was so friendly and welcoming."

Girts is glad he chose LYIT. "It's a small world when you work in hospitality. I haven't lost contact with the lecturers. They've opened doors for me internationally and continue to give me great advice."

"Lecturers made it for me, you could tell they personally cared. It's more like one-to-one mentoring."

Girts was able to secure work placements abroad each summer in some of the top hotels in the world. This gave him valuable hands-on experience and helped him to focus on hotel management. "I had the opportunity to travel to Washington D.C in America to manage a busy rooftop bar in the ultra-luxurious Capella D.C. It was an unforgettable summer."

Optimistic about the future, Girts is excited to be returning to the School of Tourism. He's about to study for a Level 8 Honours Degree in Hotel and Resort Management, funded by Springboard, "I know it'll be great and will help me to grow in my career. It's like returning home."



Hospitality & Tourism

(Common Entry)

Bachelor of Arts in Hospitality & Tourism with Degree Award Options: Hotel, Restaurant & Resort Management or Front Office Management or Destination Marketing

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
2018	169	253
2019	162	260

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.

At the end of year 1, subject to the availability of places, you can decide which one of the three areas of specialisation to choose from in years 2 to 3: Hotel, Restaurant and Resort Management, Front Office Management or Destination Marketing.

Career opportunities

Successful graduates find themselves working in the following sectors:

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

Graduate careers typically include:

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

Minimum Entry Requirements:

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



What will I study?

HOSPITALITY AND TOURISM (COMMON ENTRY) FIRST YEAR MODULES

	Semester 1	Credits	Semester 2	Credits
Year 1	Hospitality Food & Beverage Operations (M)	10	Tourism Destination Studies (M)	10
	Accommodation & Facilities (M)	10	Culinary Skills (M)	5
	Learning & Research for Higher Education (M)	5	Information Technology & Descriptive Statistics (M)	5
	ICT & Business Maths (M)	5	Communications & Professional Development (M)*	10
*Includes 12-week summer work placement.				

(M) = Mandatory, (E) = Elective

Degree Award Option: Hotel, Restaurant & Resort Management

	Semester 1	Credits	Semester 2	Credits
Year 2	Tourism Resort Concepts (M)	10	Management & Organisational Behaviour (M)*	5
	Food & Beverage Cost Control (M)	5	Accounting Practice (M)	5
	Choose one of the following Electives (E1):		Sales & Marketing (M)	5
	Conference & Convention Studies	10		
	Beverage Management & Mixology	10		
	Choose one of the following Electives (E2):		Choose one of the following Electives (E1):	
	French Language & Culture 1	5	Specialised Restaurant Service	10
	Spanish Language & Culture 1	5	Front Office Operation	10
	Gastronomy	5	Choose one of the following Electives (E2):	
		French Language & Culture 2	5	
		Spanish Language & Culture 2	5	
		Events Management	5	
Year 3	Food & Beverage Management (M)	10	Semester Abroad (Erasmus+, US) (E1)	30
	Business Environment (M)	5	Staff Training & Development (E2)	10
	Applied Economics (M)	5	Budgets, Pricing & Cost Control (E2)	5
	Business Law & Ethics (M)	5	Internship (E2)*	15
	Services Marketing (M)	5		
	Learners may opt to take a semester of study abroad under the Erasmus+ Programme (E1):		Advanced Beverage Studies (E3)	10
			Hospitality MIS (E3)	5
	Semester Abroad **	30		

Note: Students undertaking Semester Abroad (Erasmus+, US)/Internship choose Elective 1 (E1)

Students choosing to do a 15 credit shorter Internship (March – August) choose each of the three modules in Elective 2 (E2)

Students not undertaking an internship choose two Electives 2 (E2) modules, excluding Internship in addition to the two Elective 3 (E3) modules

(M) = Mandatory, (E) = Elective, (E1) = Elective 1, (E2) = Elective 2, (E3) = Elective 3

* Includes 12 week summer work placement

**Learners must attend the School of Tourism for at least one semester in Year 3

Career opportunities

Successful graduates find themselves working in the following sectors:

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

Graduate careers typically include:

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

Degree Award Option: Front Office Management

	Semester 1	Credits	Semester 2	Credits
Year 2	Conference & Convention Studies (M)	10	Front Office Operations (M)	10
	Tourism Resort Concepts (M)	10	Management & Organisational Behaviour (M)*	5
	Hospitality Management Accounting (M)	5	Accounting Practice (M)	5
			Sales & Marketing (M)	5
	Choose one of the following Electives (E):		Choose one of the following Electives (E):	
	French Language & Culture 1	5	French Language & Culture 2	5
	Spanish Language & Culture 1	5	Spanish Language & Culture 2	5
Year 3	Revenue Management (E2)	10	Semester Abroad (Erasmus+, US) (E1)	30
	Business Environment (E2)	5	Staff Training & Development (E2)	10
	Applied Economics (E2)	5	Budgets, Pricing & Cost Control (E2)	5
	Business Law & Ethics (E2)	5	Internship (E2)**	15
	Services Marketing (E2)	5		
	Learners may opt to take a semester of study abroad under the Erasmus+ Programme (E1):		Travel Trade Industry (E3)	10
	Semester Abroad **	30	Hospitality MIS (E3)	5

Note: Students undertaking Semester Abroad (Erasmus+, US)/Internship choose Elective 1 (E1)

Students choosing to do a 15 credit shorter Internship (March – August) choose each of the three modules in Elective 2 (E2)

Students not undertaking an internship choose two Electives 2 (E2) modules, excluding Internship in addition to the two Elective 3 (E3) modules

(M) = Mandatory, (E) = Elective, (E1) = Elective 1, (E2) = Elective 2, (E3) = Elective 3

* Includes 12 week summer work placement

**Learners must attend the School of Tourism for at least one semester in Year 3

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Restaurants
- Bar & Clubs
- Cruise Ships
- Airlines
- Contract Catering
- Tourism Attractions

Graduate careers typically include:

- General Manager
- Revenue Manager
- Reservations Manager
- Accommodation Manager
- Front Office Manager
- Sales & Marketing Executive
- Conference & Banqueting Co-ordinator



Degree Award Option: Destination Marketing

	Semester 1	Credits	Semester 2	Credits
Year 2	Irish History, Culture & Heritage (M)	10	Front Office Operations (M)	10
	Tourism Management Accounting (M)	5	Management & Organisational Behaviour (M)*	5
	Tourism Resort Concepts (M)	10	Accounting Practice (M)	5
			Sales & Marketing (M)	5
	Choose one of the following Electives (E2):		Choose one of the following Electives (E1):	
	French Language & Culture 1	5	French Language & Culture 2	5
	Spanish Language & Culture 1	5	Spanish Language & Culture 2	5
Year 3	Tourism Destination Development (E2)	10	Semester Abroad (Erasmus+, US) (E1)	30
	Business Environment (E2)	5	Local & Regional Guiding (E2)	10
	Applied Economics (E2)	5	Rural Tourism (E2)	5
	Business Law & Ethics (E2)	5	Internship (E2)**	15
	Services Marketing (E2)	5		
	Learners may opt to take a semester of study abroad under the Erasmus+ Programme (E1):		Travel Trade Industry (E3)	10
	Semester Abroad **	30	Tour Management (E3)	5

Note: Students undertaking Semester Abroad (Erasmus+, US)/Internship choose Elective 1 (E1)

Students choosing to do a 15 credit shorter Internship (March – August) choose each of the three modules in Elective 2 (E2)

Students not undertaking an internship choose two Electives 2 (E2) modules, excluding Internship in addition to the two Elective 3 (E3) modules

(M) = Mandatory, (E) = Elective, (E1) = Elective 1, (E2) = Elective 2, (E3) = Elective 3

* Includes 12 week summer work placement

**Learners must attend the School of Tourism for at least one semester in Year 3

Career opportunities

Successful graduates find themselves working in the following sectors:

- Tourist Resorts & Hotels
- National Tourism Development Authorities/Agencies
- Tourism Activities & Attractions
- Tourism Information Offices

Graduate careers typically include:

- Tourism Destination Marketing Manager
- Local Authority Tourism Officer
- Tourism Attraction Marketing Manager
- National Tour Guide

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

What will I study?

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

(M) = Mandatory, (E) = Elective

Bachelor of Arts (Hons) in Tourism Destination Marketing

What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 4	European & International Tourism Policy (M)	10	Digital Media Management & Data Analytics (M)	10
	Strategic Entrepreneurship & Tourism Innovation (M)	10	Strategic Marketing Management (M)	10
	Consumer Behaviour & Marketing Decisions (M)	10	Applied Research Project (M)	10

(M) = Mandatory

Follow-on courses

- Masters degrees in institutes and universities at home and abroad





Bachelor of Arts (Hons) in Culinary Arts, LYIT (2016)

Graduate research intern with Bord Iascaigh Mhara (BIM)

New Product Development Chef at Karro Food Group

"So many top chefs have come out of LYIT and its reputation within the Irish hospitality industry is second to none."

Triona Egan

The salmon of knowledge

LYIT Culinary Arts graduate Triona Egan has just finished a graduate research internship with Bord Iascaigh Mhara (BIM), the Irish Sea Fisheries Authority, and it's all because of a salmon! Well that and several months intensive research on product development at LYIT's Killybegs campus.

Triona was in the fourth and final year of her BA (Hons) in Culinary Arts degree when she began the product development module at Killybegs. Aware of the possibility of the internship with BIM and knowing their close links with LYIT, she decided to choose a seafood project.

"The idea came from talking to someone who hated the taste of salted fish as they had been fed it throughout their childhood," she says. "It occurred to me there might be a sweet way of preserving fish, so my project was to develop a candied salmon."

Several months of development followed, including five or six weeks of trials in the campus's state-of-the-art kitchens. Triona would make various versions of the candied salmon and asked students and staff to participate in blind tastings. Further adjustments would be made each week after considering their feedback.

"There was a process of gradual refinement," she says, "so that by the end it was a very different product to the one we started with, even though at the beginning I thought it was perfect!"

One of the key stages was the shelf-life testing. Thanks to LYIT's good relationship with companies in the Killybegs area, Triona was able to use a local microbiological testing facility.

Once the tests were finished Triona drew on the skills she had learned during the marketing module she took in her first

semester to design the packaging. It had to be vac-packed for longevity and Triona chose bright colours so it would stand out. At all times she drew on advice and support from her lecturers. She decided to call her product 'Bradán Feasa' - Irish for 'salmon of knowledge'.

The hard work paid off. The presentation on the candied salmon Triona gave to BIM when they visited Killybegs won her the graduate research internship.

"It was a very exciting opportunity," Triona says. "I was based at Clonakilty and was also paired up with an Irish seafood company as part of the internship. Even though I love the teamwork and camaraderie of working in a kitchen, I wanted to specialise in product development which was an incredible experience."

Although she never planned to be a chef, Triona loved the first two years of her course, which focused on cooking skills.

"The kitchens are superb and there is a working restaurant where students prepare the menu, cook and serve."

But for the future, her experience with the 'salmon of knowledge' has inspired her to explore the world of food product development.

The future looks bright for Triona who has recently started as New Product Development Chef at Karro Food Group, one of the leading pork processors in the United Kingdom.