



lyit

Institiúid Teicneolaíochta
Leitir Ceanainn
Letterkenny Institute
of Technology

Certificate in Culinary Skills

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HEA | HIGHER EDUCATION AUTHORITY
AN tÚDARÁS um AHD-OIDEACHAS

FUTURE JOBS
IRELAND
Preparing Now for Tomorrow's Economy



Level 6 – (60 Credits)

PROGRAMME OVERVIEW

Are you interested in working with food including food retail outlets, delicatessens, gastro pubs, catering outlets and restaurant kitchens? Are you currently employed in the hospitality sector with no formal qualifications? This course covers the essential skills required to progress your career in the growing food and restaurant sector.

The aim of this programme is to provide learners with the knowledge, skills and competence necessary for a career in a professional culinary practice. This will be achieved by developing the essential practical skills and knowledge required of modern-day professionals working in kitchen environments.

The aim of this programme is to provide learners with the knowledge, skills and competence necessary for a career in a professional cookery environment. This one-year part-time programme combines college-based education in culinary operations with work-based learning in industry. The primary focus of the programme is to prepare graduates for a variety of roles in food preparation in food retail outlets.

This course includes a mixture of classroom and practical hospitality classes. These are taught in our state-of-the-art facilities, which include dedicated training kitchens, a stylish restaurant and modern classroom and IT labs. The course is suitable for people who are either in employment or not employed.

KEY FEATURES

- > Level 6 programme.
- > Designed in collaboration with industry.
- > Focused on development of skills and competencies in the specific area of culinary skills.
- > Includes a work placement.
- > Personal and supportive approach to teaching and learning.

Application Form

Applications can be made via the Springboard website www.springboardcourses.ie. All applicants are required to provide a copy of their C.V., a copy of their highest education qualification certificate and documentary evidence of their eligibility for Springboard including residency (i.e. that they have been ordinarily resident in Ireland or the state EEA/EU/UK/Switzerland for 3 out of the last 5 years). Eligibility criteria for Springboard is available on the Springboard website at <https://springboardcourses.ie/eligibility>.

COURSE FEE

Springboard will cover 100% of the cost for all applicants.

COURSE STRUCTURE, DURATION & DELIVERY

This is a part-time course that will be delivered onsite in our Killybegs campus. The course will take place over two days for approximately 16 hours per week.

Semester	Module Title	Description	Mandatory/ Elective	No of ECT Credits	No of Contact Hours per week
1	Culinary Fundamentals	Culinary Skills, Kitchen Operations, Hygiene, Health and Safety	Mandatory	5	4
	Baking Techniques	Fundamentals of Bakery, Pastry and Desserts	Mandatory	10	8
	Learning and Research in HE	Understanding HE practices	Mandatory	5	4
2	Food and Beverage Studies	Understanding the Food Service Industry and Restaurant Operations	Mandatory	5	4
	Garde Manger and Culinary Techniques	Classical and Contemporary Food Production Techniques	Mandatory	10	8
	ICT and Descriptive Statistics	Business Applications for Food Production	Mandatory	5	4
	Work Placement	Practical Skills Development in the Workplace	Mandatory	20	400 Hours in Total

*Timetables will be issued early to mid-September from the Department of Administration.

Testimonial

Sally Heraty, Certificate in Culinary Skills, current student on BA in Culinary Arts Yr 3

Up until 2018, I had been a stay-at-home mum and childminder. I felt it was time for a change but was unsure of which path to take, or what direction to go in. I have always had an interest in cooking and baking and really enjoyed making cakes. I attended a cake decorating course at a local community centre and this sparked an interest in this line of work. Taking the plunge and signing up to the springboard course was a big step for me and a huge leap out of my comfort zone. Despite being one of the oldest students on the Certificate in Culinary Skills programme, I stepped up to the challenge and I have found that the staff and fellow classmates have helped me on my journey to becoming a better me. I have made lifelong friends on this course. Following successful completion of the Culinary Skills programme, I decided to continue my education

and progress to year 2 of the Bachelor of Arts in Culinary Arts programme, choosing the Bakery and Pastry stream. It has been a challenge and there has been a lot of sweat and tears along the way. Overall, however, during my 3 years of study, I have received enormous support from everyone and I have gained so much despite being new to academia and being out of school since 1985. If you feel like a change and are ready to try something different, there may be a course for you at LYIT, Killybegs Campus.



IS THERE A DEMAND FOR GRADUATES WITH THESE SKILLS?

- ✓ The Update on Future Skills Needs in the Food and Drink Sector report published in April 2017, noted (p 5) that one of the key skills issue that still exist is at “Operatives and production level, where there is considerable need for literacy, numeracy and basic ICT training, hygiene and HACCP training, as well as some specific areas including craft skills such as de-boning”.
- ✓ A report from the Restaurants Association of Ireland (RAI) in June 2017 noted that Restaurants across the Irish Republic are being forced to close on Mondays and Tuesdays because of a chronic shortage of chefs.

MINIMUM ENTRY REQUIREMENTS

The minimum entry requirements for the Certificate in Culinary Skills is five passes in the Leaving Certificate. Mature Learners will be invited for interview.



FURTHER INFORMATION

Course Queries

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Application Queries

Springboard Office,
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