



lyit

Institiúid Teicneolaíochta
Leitir Ceanainn
Letterkenny Institute
of Technology

Higher Certificate in Arts in Culinary Arts – Professional Chef Programme

Springboard+ is co-funded by
the Government of Ireland
and the European Union.



Có-fionnóirí le ag an
Aontas Eorpach
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HEA | HIGHER EDUCATION AUTHORITY
An tAúthóritas um Ard-Oilríocht

FUTURE JOBS
IRELAND
Preparing Now for Tomorrow's Economy



Level 6 – (60 Credits)

PROGRAMME OVERVIEW

If you have a strong passion and interest in food, then this culinary arts course is for you. This course is best suited to students who already have acquired a minimum amount of culinary education and/or culinary experience and are interested in making a professional career for themselves in the hospitality industry. The course is very dynamic and hands on, which combines theory and practical subjects to equip you for the world of cooking. The hospitality industry is one that is evolving all the time and is very rewarding. This programme will prepare you to work as a professional chef in the tourism and hospitality sector.

The aim of the programme is to provide learners with the knowledge and advanced skills and competencies necessary for a successful and progressive career in the culinary arts sector. Learners will be taught essential practical skills underpinned with the academic knowledge required of a modern-day

professional chef. Each class will teach you specific skills, beginning with basic ingredient identification.

Our culinary arts lecturers will help you train your senses, guiding you through an incredible range of tastes and flavours from herbs and condiments to vegetables and meats. Your progression will continue through the development of culinary techniques such as knife skills, cooking processes, pastry and baking, larder and restaurant service. Most of the culinary experience will be on classical French cuisine, however you will get to prepare food from around the world, including Spanish, Greek, Chinese, American and Italian cuisine. Your practical classes will be backed up with theory, for example, food safety and hygiene, menu planning and nutrition.

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

Semester	Module Title	No. of ECT Credits	No. of Contact Hours per week
1	Classical & Contemporary Cuisine	10	4
	Culinary Business Management	5	2
	Modern Gastronomy	5	2
	Environment Management & Food Safety 2	5	2
2	Pastry & Baking Practice 2	10	4
	Global Cuisine	5	2
	Culinary Practice 2	10	4
	Buffet Presentation	5	2
	Work Placement	5	

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

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.



ENTRY REQUIREMENTS

Students will be required to have completed a 60 ECTS, Level 6 Higher Education Certificate in Culinary Skills, or equivalent. Recognition of Prior Learning will be considered in accordance with the Quality Assurance of LYIT.

Further Study

Upon successful completion of the Higher Certificate in Arts in Culinary Arts, graduates may progress to year 3 of the BA in Culinary Arts (Level 7) programme. Upon successful completion of the BA in Culinary Arts (Level 7), graduates may progress to the BA (Hons) in Culinary Arts (Level 8).



FURTHER INFORMATION

Course Queries

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Application Queries

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