





DEPARTMENT OF HOSPITALITY, TOURISM AND 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, cruiseships, 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 gastronomy perspective our courses are designed to channel your enthusiasm for all things culinary so that you become a highly skilled professional chef with excellent knowledge and experience – ready to work anywhere in the world, in different organisations or as an entrepreneur running your own business. This Department is based on 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 Hospitality & Tourism with Degree Award Options: Hotel, Restaurant and Resort Management, Front Office Management or Destination Marketing
LY337	Bachelor of Science in Culinary Science with Degree Award Options: Food Technology or Bakery & Confectionary Technology
LY336	Higher Certificate in Arts in Bar & Restaurant Supervision
LY346	Higher Certificate in Arts in Culinary Arts

Culinary Arts

Bachelor of Arts in Culinary Arts

National Framework: Level 7

CAO Code: LY317

Duration: 3 years

Number of Places: 32

Points in Recent Years:



Year	Final	Median
2014	145	225
2015	140	255

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).

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Cruiseships
- Restaurants
- Contract Catering
- Clubs

Graduate careers typically include:

- 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	Culinary Fundamentals (M)	10	Hospitality Food & Beverage Operations (M)	10
	Bakery & Pastry (M)	10	Culinary Operations (M)	10
	Learning to Learn (M)	5	Communications (M)	5
	Desktop Publishing & Business Maths (M)	5	Information Technology & Descriptive Statistics (M)	5
Year 2	Culinary Techniques, Nutrition & Science (M)	10	Culinary Events & Promotions (M)	5
	International Cuisine (M)	10	Business Law & Ethics (M)	5
	Food & Beverage Cost Control (M)	5	Bakery & Desserts (M)	10
	Choose one of the following Electives (E):		Seafood Processing & Culinary Practice (M)	5
	Gastronomy French Language & Culture 1	5 5	Management & Organisational Behaviour (M)	5
Year 3	Choose one of the following 30 Credit Electives (E):		Choose one of the following 30 Credit Electives (E):	
	Semester Abroad (Erasmus, US)*	30	Semester Abroad (Erasmus, US)	30
	Internship*	30	Accounting Practice (M)	5
	Advanced Beverage Studies (M)	10	Food Marketing (M)	5
	Hospitality Management Information Systems (M)	5	<i>Choose 10 credits from the following:</i>	
	Budgets, Pricing & Cost Control (M)	5	Food & Beverage Management	10
	<i>Choose 10 credits from the following:</i>		Business Environment	5
	Classical & Contemporary Cuisine Pastry & Confectionery	10 5	Applied Economics	5
		<i>Choose 10 credits from the following:</i>		
		Classical & Contemporary Cuisine Pastry & Confectionery	10 10	

(M) = Mandatory, (E) = Elective

Add-on Level 8 Course

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	Artisan Food Products - Design & Development (M)	10
	Choose one of the following Electives (E):		Applied Research Project (M)	10
	Specialised Kitchen & Larder Specialised Pastry	10 10		
	Choose one of the following Electives (E):		Quality Assurance & Food Regulatory Affairs (M)	10
	Marketing Decisions & Consumer Behaviour	10		
	Managing People in Tourism	10		

(M) = Mandatory, (E) = Elective

Follow-on courses

- Masters degrees in institutes and universities at home and abroad

Hospitality & Tourism

(Common Entry)

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

National Framework: Level 7

CAO Code: LY327

Duration: 3 years

Number of Places: 32

Points in Recent Years:

NEW



Year	Final	Median
2014	N/A	N/A
2015	N/A	N/A

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.

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	Communications & Professional Development (M)	5
	Learning to Learn (M)	5	Information Technology & Descriptive Statistics (M)	5
	ICT & Business Maths (M)	5	Choose one of the following Electives (E): Bar Operations Culinary Skills	10 10

Degree Award Option: Hotel , Restaurant & Resort Management

	Semester 1	Credits	Semester 2	Credits
Year 2	Conference & Banqueting Operations (M)	10	Tourism Resorts Concepts (M)	10
	Food & Beverage Cost Control (M)	5	Management & Organisational Behaviour (M)	5
	Choose one of the following Electives (E):		Accounting Practice (M)	5
	Specialised Restaurant Service	10	Principles of Marketing (M)	5
	Mixology and Product Development	10	Choose one of the following Electives (E):	
	Front Office Operations	10		French Language & Culture 2
Year 3	Choose one of the following Electives (E):		Spanish Language & Culture 2	5
	Event Planning & Promotion	5	Gastronomy	5
	French Language & Culture 1	5		
	Spanish Language & Culture 1	5	Choose one of the following 30 Credit Electives (E):	
			Semester Abroad (Erasmus, US)*	30
	Semester Abroad (Erasmus, US) *	30	Food & Beverage Management	10
	Staff Training & Development	10	Business Environment	5
	Advanced Beverage Studies	10	Applied Economics	5
Hospitality Management Information Systems	5	Business Law & Ethics	5	
Budgets, Pricing & Cost Control	5	Services Marketing	5	
Internship *	30			

(M) = Mandatory, (E) = Elective

*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

Add-on Level 8 Course

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

What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 4	Tourism E-Business & Digital Media (M)	10	Financial Management (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):	
	Marketing Decisions & Consumer Behaviour	10	Strategic Marketing Management	10
Managing People in Tourism	10	International Human Resource Management	10	

(M) = Mandatory, (E) = Elective

Follow-on courses

- Masters degrees at other institutes or universities

Degree Award Option: Front Office Management

	Semester 1	Credits	Semester 2	Credits
Year 2	Conference & Banqueting Operations (M)	10	Tourism Resort Concepts (M)	10
	Front Office Operations (M)	10	Management & Organisational Behaviour (M)	5
	Tourism Management Accounting (M)	5	Accounting Practice (M)	5
			Principles of Marketing (M)	5
	Choose one of the following Electives (E):		Choose one of the following Electives (E)	
	Event Planning & Promotion	5	French Language & Culture 2	5
French Language & Culture 1	5	Spanish Language & Culture 2	5	
Spanish Language & Culture 1	5	Gastronomy	5	
Year 3	Choose one of the following 30 Credit Electives (E):		Choose one of the following 30 Credit Electives (E):	
	Semester Abroad (Erasmus, US) *	30	Revenue Management	10
	Internship *	30	Business Environment	5
	Staff Training & Development	10	Applied Economics	5
	Travel Trade Industry	10	Business Law & Ethics	5
	Hospitality Management Information Systems	5	Services Marketing	5
	Budgets, Pricing & Cost Control	5	Semester Abroad (Erasmus, US) *	30

(M) = Mandatory, (E) = Elective

*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
- Tourist Attractions

Graduate careers typically include:

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

Follow-on courses

- Bachelor of Arts (Hons) in Hotel, Restaurant & Resort Management
- Bachelor of Arts (Hons) in Destination Tourism with Marketing
- Level 8 degrees in institutes and universities at home and abroad

Degree Award Option: Destination Marketing

	Semester 1	Credits	Semester 2	Credits
Year 2	Irish History, Culture & Heritage (M)	10	Tourism Resort Concepts (M)	10
	Tourism Management Accounting (M)	5	Management & Organisational Behaviour (M)	5
	Choose one of the following Electives (E):		Accounting Practice (M)	5
	Front Office Operations	10	Principles of Marketing (M)	5
	Conference & Banqueting Operations	10		
Year 3	Choose one of the following Electives (E):		Choose one of the following Electives (E):	
	Event Planning & Promotion	5	French Language & Culture 2	5
	French Language & Culture 1	5	Spanish Language & Culture 2	5
	Spanish Language & Culture 1	5	Gastronomy	5
	Choose one of the following 30 Credit Electives (E):		Choose one of the following 30 Credit Electives (E):	
	Semester Abroad (Erasmus, US) *	30	Destination Development	10
	Internship *	30	Business Environment	5
Staff Training & Development	10	Applied Economics	5	
Local & Regional Guiding	10	Business Law & Ethics	5	
Hospitality Management Information Systems	5	Services Marketing	5	
Rural Tourism	5	Semester Abroad (Erasmus, US) *	30	

(M) = Mandatory, (E) = Elective

*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
- Tourist Information Offices

Graduate careers typically include:

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

Add-on Level 8 Course

Bachelor of Arts (Hons) in Destination Tourism with Marketing

What will I study?

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

(M) = Mandatory

Follow-on courses

- Masters degrees at other institutes or universities

Keith Neary

BA in Hotel, Restaurant & Resort
Management, LYIT (2014)

Restaurant Manager, Bayview Bar and
Restaurant, Dungloe

"The college has so many links with employers and their reputation is so strong, you should be able to walk into a job anywhere in Ireland."

A change of direction

Sometimes in life you need a change of direction. It might be a small detour or a total about turn, but enabling people to expand their horizons, at any age, is an LYIT speciality. Keith Neary, for instance, had run his own bar in Donegal for twelve years when he decided to explore new possibilities, enlisting in LYIT's School of Tourism for a degree in Hotel, Restaurant and Resort Management.

Today, just a year after graduating, Keith is managing a staff of 28 (in the high season) at the Bayview Bar and Restaurant in Dungloe, one of Donegal's most popular restaurants.

Keith was based at the School of Tourism in Killybegs for the four-year course. Despite the long absence from academic study since his Leaving Certificate, he says he felt immediately at home in the small but welcoming campus.

"You're made to feel part of the family," Keith says. "I've made great friends there. Everyone knows each other and the social side is great too. But what stands out is the encouragement you get from the lecturers. You're with them everyday and they're always on hand to talk to you."

The degree was very comprehensive and involved both practical and academic classes. In the first two years Keith took bar and restaurant supervision modules and really enjoyed the intensive culinary work in the kitchens, which has given him an important insight as he deals with his own chefs now.

As well as state-of-the-art kitchens and a bar, the campus has a working restaurant. In the Millennium Room students not only cook but prepare menus and serve.

"It's open to the public for lunch and is really well supported by the local community,"

Keith says. "Everyone gets to lead a team through service and set up for a meal. Having run my own bar for twelve years I was still able to learn a lot about bar work too, especially in areas like mixology."

In the third year Keith was able to spend five invaluable months on work placement, assisting at the Central Hotel in Donegal Town, where he learned from one of the county's most respected managers.

Keith also enjoyed the tourism-based modules, learning about subjects such as destination marketing, digital marketing and the impact of tourism on local economies in Ireland and abroad. For his final honours year he specialised in human resources.

With its reputation as one of Ireland's leading tourism and hospitality colleges, Keith says that employability is one of the main attractions of the courses at Killybegs.

"I myself am managing three other graduates from the campus, as well as someone who has done the bar and restaurant supervision modules there. It's a great route to a job in the hospitality industry."

Culinary Science

(Common Entry)

Bachelor of Science in Culinary Science with Degree Award Options: Food Technology or Bakery and Confectionery Technology

National Framework: Level 7

CAO Code: LY337

Duration: 3 years

Number of Places: 26

Points in Recent Years:

NEW



Year	Final	Median
2014	N/A	N/A
2015	N/A	N/A

Is this course for you?

The Bachelor of Science (BSc) in Culinary Science is a three year full-time programme. This programme is jointly offered by the Department of Hospitality, Tourism and Culinary Arts in Killybegs and the Department of Science in Letterkenny. By choosing the BSc in Culinary Science, you will become one of the creative food experts who dedicate their career to developing new products and introducing them onto the international food market. The food industry is an industry that many consumers take for granted, but healthier, tastier and innovative food products are appearing on our supermarket shelves almost daily. With this huge product range and the consumers' increasing demand for variety, the need for food technologists is growing rapidly.

MINIMUM ENTRY REQUIREMENTS

Minimum Points Score 160

Minimum Five O6/H7

Maths F2/O6/H7

English or Irish O6/H7



What will I study?

Degree Award Option: Food Technology

CULINARY SCIENCE (COMMON ENTRY) FIRST YEAR MODULES FOR SEMESTER 1 ONLY				
	Semester 1	Credits	Semester 2	Credits
Year 1	Culinary Fundamentals (M)	10	Culinary Operations (M)	10
	Bakery Techniques (M)	10	Human Nutrition (M)	5
	Learning to Learn & Professional Development (M)	5	Information Technology & Descriptive Statistics (M)	5
	Fundamentals of Food Science - Biology (M)	5	Fundamentals of Food Science – Chemistry (M)	5
			Fundamentals of Food Science – Physics (M)	5
Year 2	International Cuisine (M)	10	Seafood Processing & Culinary Practice (M)	5
	Cost Identification & Control (M)	5	Management & Organisational Behaviour (M)	5
	Food Technology Unit Operations (M)	10	Food Technology – Cereals, Fruit & Vegetables (M)	10
	Food Chemistry (M)	5	Advanced Food Chemistry (M)	10
Year 3	Classical & Contemporary Cuisine (M)	10	Semester Abroad/Internship (M)	30
	Food Technology – Meat & Milk (M)	10		
	Food Microbiology (M)	10		

(M) = Mandatory

Career opportunities

Successful graduates find themselves working in the following sectors:

- Kitchens
- Food Production
- Bakeries
- Food Science

Graduate careers typically include:

- Product Development Chef
- Quality Controller
- Baker
- Patisier

Degree Award Option: Bakery & Confectionary Technology

	Semester 1	Credits	Semester 2	Credits
Year 1	Culinary Fundamentals (M)	10	Bread & Savoury Goods (M)	10
	Bakery Techniques (M)	10	Human Nutrition (M)	5
	Learning to Learn & Professional Development (M)	5	Information Technology & Descriptive Statistics (M)	5
	Fundamentals of Food Science – Biology (M)	5	Fundamentals of Food Science – Chemistry (M)	5
			Fundamentals of Food Science – Physics (M)	5
Year 2	Pastry & Desserts (M)	10	Sweet Enriched Doughs & Viennoiserie (M)	5
	Cost Identification & Control (M)	5	Management & Organisational Behaviour (M)	5
	Food Technology – Unit Operations (M)	10	Food Technology – Cereals, Fruit & Vegetables (M)	10
	Food Chemistry (M)	5	Advanced Food Chemistry (M)	10
Year 3	Confectionery, Chocolate & Sugar Craft (M)	10	Semester Abroad/Internship (M)	30
	Food Fermentation (M)	10		
	Food Microbiology(M)	10		

(M) = Mandatory

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Restaurants
- Bakeries
- Confectionary Production

Graduate careers typically include:

- Pastry Chef
- Baker
- Chocolatier
- Confectioner

Add-on Level 8 Course

Bachelor of Science (Hons) in Culinary Arts and Food Technology

What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 2	Marketing Decisions & Consumer Behaviour (M)	10	Food Products – Design & Development (M)	10
	The Food Product Development Process (M)	10	Strategic Marketing Management (M)	10
	Choose one of the following Electives (E):		Quality Assurance & Food Regulatory Affairs (M)	10
	Specialised Kitchen & Larder	10		
Specialised Pastry	10			
	Food Fermentation	10		

(M) = Mandatory, (E) = Elective

Follow-on courses

- Masters degrees at other institutes or universities



Bar & Restaurant Supervision

Higher Certificate in Arts in Bar & Restaurant Supervision

National Framework: Level 6

CAO Code: LY336

Duration: 2 years

Number of Places: 32

Awarding Body: LYIT

Points in Recent Years:



Year	Final	Median
2014	161	168
2015	AQA	260

Is this course for you?

This course is designed to provide you with the skills and confidence to work in the area of beverage service in any type of bar, in the tourism and hospitality industry at professional craft or supervisory level. Participants of this course will have the opportunity to develop skills in all areas of food and beverage service, including cocktail and wine knowledge and service. Students are assisted through our dedicated placement office in arranging a three-month Summer Work Placement after Year 1 and Year 2, with opportunities to experience the hospitality industry at home or abroad.

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Restaurants
- Bars & Clubs
- Cruise Ships
- Beverage Companies



Graduate careers typically include:

- Bar Manager
- Mixologist
- Sommelier
- Sales Representative

MINIMUM ENTRY REQUIREMENTS

Minimum Five O6/H7

English or Irish O6/H7



What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 1	Hospitality, Food & Beverage Operations (M)	10	Bar Operations (M)	10
	Accommodation & Facilities (M)	10	Culinary Skills (M)	10
	Learning to Learn (M)	5	Communications (M)	5
	Desktop Publishing & Business Maths (M)	5	Information Technology & Descriptive Statistics (M)	5
Year 2	Specialised Restaurant Service (M)	10	Events Planning & Promotion (M)	5
	Mixology & Product Development (M)	10	Business Law & Ethics (M)	5
	Food & Beverage Cost Control (M)	5	Tourism Resort Concepts (M)	10
			Management & Organisational Behaviour (M)	5
	Choose one of the following Electives (E): Gastronomy French Language & Culture 1 Spanish Language & Culture 1	5 5 5	Choose one of the following Electives (E): Tourism Studies French Language & Culture 2 Spanish Language & Culture 2	5 5 5

Follow-on courses

- Bachelor of Arts in Hospitality & Tourism (Hotel, Restaurant & Resort Management) (Year 3)

Triona Egan



Bachelor of Arts (Hons) in Culinary Arts, LYIT (2016)
Graduate research intern with Bord Iascaigh Mhara (BIM)

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

The salmon of knowledge

LYIT Culinary Arts graduate Triona Egan is beginning 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 ask 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's a very exciting opportunity," Triona says. "I'll be based at Clonakilty but will also be pairing 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 want to specialise in product development so this will be 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.

Culinary Arts

Higher Certificate in Arts in Culinary Arts

National Framework: Level 6

CAO Code: LY346

Duration: 2 years

Number of Places: 48

Points in Recent Years:



Year	Final	Median
2014	AQA	230
2015	100	205

Graduate careers typically include:

- Chef
- Pastry Chef
- Food Production Supervisor

MINIMUM ENTRY REQUIREMENTS

Minimum Five O6/H7

English or Irish O6/H7

Is this course for you?

This two year course is for those with a passion for and an interest in culinary arts and food. If you want to become Ireland's next 'top chef', this may be the course for you and this is most definitely the school in which to learn these skills. As a professional chef you need to be creative with food. You also have to understand the science of food (including food safety), changing kitchen technologies and the business aspects of catering operations. The kitchen is at the heart of all sectors of tourism and hospitality and with a never-ending sequence of meals to prepare for customers, work can be demanding. Students are assisted through our dedicated placement office in arranging a three-month Summer Work Placement after Year 1 and Year 2, with opportunities to experience the hospitality industry at home or abroad.

Career opportunities

Successful graduates find themselves working in the following sectors:

- Hotels
- Restaurants
- Clubs
- Contract Catering



What will I study?

	Semester 1	Credits	Semester 2	Credits
Year 1	Culinary Fundamentals (M)	10	Hospitality Food & Beverage Operations (M)	10
	Bakery & Pastry (M)	10	Culinary Operations (M)	10
	Learning to Learn (M)	5	Communications (M)	5
	Desktop Publishing & Business Maths (M)	5	Information Technology & Descriptive Statistics (M)	5
Year 2	Culinary Techniques, Nutrition & Science (M)	10	Bakery & Desserts (M)	10
	International Cuisine (M)	10	Culinary Events & Promotions (M)	5
	Food & Beverage Cost Control (M)	5	Business Law & Ethics (M)	5
	Choose one of the following Electives (E):		Seafood Processing & Culinary Practice (M)	5
	Gastronomy	5	Management & Organisational Behaviour (M)	5
French Language & Culture 1	5			

(M) = Mandatory, (E) = Elective

