

What is the aim of this programme?

This programme prepares you for employment as a professional chef in the tourism and hospitality industry. Training covers the theory and practice of professional cookery and includes 3 months structured training with your employer.

Are there follow-up programmes available?

Learners who successfully complete this programme may also progress to the Bachelor of Arts in Culinary Arts (part-time).

What career opportunities will this course provide?

This programme will qualify you to find professional employment as a 3rd year commis chef in hotels, restaurants, licensed trade, cruise ships, industrial and hospital catering and in other food-related businesses.

When does the course commence?

This course begins in September each year.

How do I apply?

Contact the School of Tourism directly for an application form
Tel: +353 (0)74 918 6600

Application Forms should be returned to:

Admissions
School of Tourism (LYIT)
Shore Road
Killybegs
Co Donegal

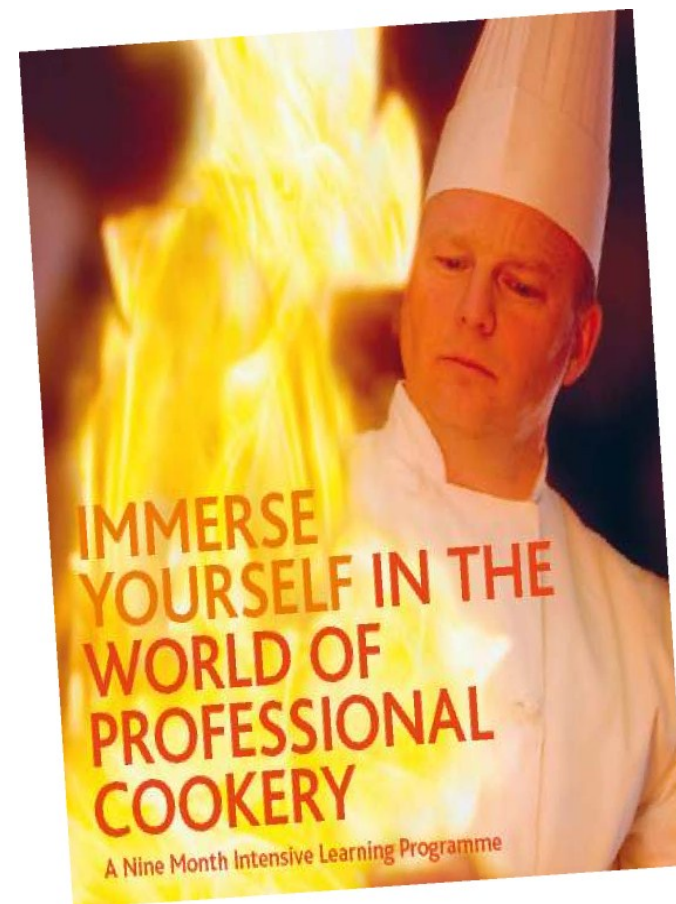
In Summary

Programme Title	Advanced Certificate in Professional Cookery
CAO Code	n/a
LYIT internal code	LY_GTICP_C
Duration	9 Months
Standard Code Places:	16
National Framework Level	6
Award Type	Major
Awarding Body	FETAC

For Further Information

Contact

Donna Mulligan
School of Tourism
Letterkenny Institute of Technology
Shore Road
Killybegs
Co Donegal
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Total Immersion Chefs Programme



Scoil na Turasóireachta School of Tourism

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Scoil na Turasóireachta School of Tourism



Course Overview

This course has been designed in partnership with the famous French Culinary Institute in New York and Fáilte Ireland. This course will help accelerate your career and fast track you into the fast moving world of professional cookery.

What benefits can be gained by undertaking this programme?

If you are accepted for training you will receive:

- An EU-recognised qualification
- Training by highly skilled professionals

Other benefits of this course are that:

- There is no Course Fee
- You can earn money while you learn best practice skills from the best instructors and employers in the business.
- You should receive a better salary faster
- You should progress in your job faster
- Being professionally trained you should be given more responsibility by your employer
- It should be easier to get a job abroad

The teaching environment will give you personal attention, instant feedback and allow you to have hands-on experience. This 'hands-on education' will allow you to learn both theoretical and practical elements of working in a professional kitchen. The programme is delivered in state of the art professional culinary facilities and you will work in industry in a professional production kitchen.

Is this Programme for me?

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. In return, a good chef will enjoy status, respect and a rewarding salary. There is always a need for qualified chefs in hotels, restaurants, hospitals, industrial catering, airports, the licensed trade and on cruise liners. These opportunities are open equally to men and women. Career promotion can be rapid, from commis chef to Head Chef or Executive Chef. Many chefs have opened their own restaurants.

How long will I have to study?

The nine month programme is structured as follows:

- 6 Months—3 days in College and 2 days working in industry with an employer of choice
- 3 Months—intensive structured industry training with an employer of choice.

Who should apply?

The course is aimed at a variety of people including career changers and employees in industry (industry nominations). Only candidates who show a level of maturity and demonstrate a commitment to the field of professional cookery will be considered for entry into this programme. While prior professional experience is not a requirement, a passion for food and a mature attitude are essential!

What will I have to study?

- Culinary Techniques (Volume Food Production)
- Culinary Techniques (Classical and Contemporary Cuisine)
- Culinary Food Safety Management
- Pastry, Bakery and Desserts
- Gastronomy & Restaurant Service
- Hospitality Business Systems
- Culinary Techniques (Buffet and Larder)
- Menu Design and Applied Nutrition
- Producing a Culinary Event
- Hospitality Business Systems
- International Cuisines
- Work Experience/Work Placement

