Report of Validation Panel

Date of Meeting:	**3rd April 2017**

Named Award:	Bachelor of Business
Programme Title:	Bachelor of Business in Culinary Entrepreneurship*
Award Type:	Bachelor's Degree
Award Class:	Major Award
NFQ Level:	7
Intakes Commencing:	September 2017
ECTS/ACCS Credits:	180

Validate with existing title: Bachelor of Business in Culinary Arts (see requirements 1.1.1 and 1.2.1)

Named Award:	Bachelor of Business (Honours)
Programme Title:	Bachelor of Business (Honours) in Culinary Entrepreneurship
Award Type:	add-on Honours Bachelor's Degree
Award Class:	Major Award
NFQ Level:	8
Intakes Commencing:	September 2017
ECTS/ACCS Credits:	60 (add-on award)

PANEL MEMBERS

Name / Function / Institution
Dr Anthony Johnston, Head of Department of Hospitality, Tourism and Leisure Studies, Athlone Institute of Technology (Chair)
Ms Breda O'Dwyer, External Services Manager, Institute of Technology, Tralee
Ms Kate Lawlor, Head Chef and Proprietor, Fenn's Quay Restaurant, Cork
Dr Áine Ní Shé, Head, Department of Mathematics, Cork Institute of Technology
In attendance at module review session: Dr Stephen Cassidy, Dean of Academic Quality Enhancement, CIT
In attendance at module review session: Ms Anne Crowley, Office of the Registrar & Vice President for Academic Affairs

PROPOSING TEAM MEMBERS

Name / Function / Department
Professor Margaret Linehan, Head, School of Humanities
Dr Noel Murray, Head, Department of Tourism & Hospitality
Ms Catherine O'Mahony, Lecturer, Department of Tourism & Hospitality
Ms Mary McCarthy, Lecturer, Department of Tourism & Hospitality
Ms Anna Murphy, Lecturer, Department of Biological Sciences
Ms Helen McGuirk, Lecturer, Department of Management & Enterprise
Ms Carmel Buttimer, Lecturer, Department of Accounting & Information Systems
Ms Michelle Collins, Department of Management & Enterprise

BACKGROUND TO THE PROPOSED PROGRAMME

This proposal seeks validation of an *ab initio* Level 7 Bachelor of Business in Culinary Entrepreneurship and a one year add-on Level 8 Bachelor of Business (Honours) in Culinary Entrepreneurship. These two programmes have been designed to run in full-time, part-time, and ACCS modes using traditional delivery. The Level 7 programme is intended to replace the current Bachelor of Business in Culinary Arts, which has been running successfully since 2005. Initially, the proposers considered a four-year *ab initio* Level 8 programme, but they subsequently reverted to the 3+1 model following analysis of CAO data re intake into the BBus in Culinary Arts.

The provision of the Level 8 programme will allow progression to Level 8 in the culinary entrepreneurship field for the first time in the Department of Tourism and Hospitality in CIT. Entry to the Level 7 degree shall be through CAO. The entrance requirement for the Level 8 add-on degree is a 50% GPA in the BBus in Culinary Arts or in the new BBus in Culinary Entrepreneurship or equivalent.

In developing these proposals, the programme proposers have aimed to meet the demand of both the hospitality and food industries for graduates with a threefold3 skillset – theoretical, practical, and entrepreneurial. Due account has been taken of various reports such as *Innovation 2020, Expert Group on Future Skills Needs*, and *Foodwise.* The content of the programme is organised into three themes – culinary, business, and science.

The proposers have also taken care to align their proposal to CIT's Strategic Plan. There is now increased student opportunity through the provision of a Level 8 offering in the culinary entrepreneurship space. Experience to date has shown that graduates of the current BBus in Culinary Arts who progress to Level 8 study either migrate to the Hospitality Management option in CIT or move to other IoTs in Ireland for Level 8 opportunities in the specific culinary discipline. The proposers intend for the new Level 8 offering to spark opportunities for students to progress to Level 9 and Level 10 study.

The approach in these two programmes is quite applied, with placement modules and projects which are linked to industry problems and food innovation. The programme development process so far has involved consultation with the hospitality and food industries, with relevant agencies such as Teagasc, and internally with units in CIT such as the Hincks Centre of Entrepreneurship Excellence and the Extended Campus.

FINDINGS OF THE PANEL

*NOTE: In this report, the term "**Requirement**" is used to indicate an action or amendment which in the view of the Panel **must** be undertaken prior to commencement of the Programme. The term "**Recommendation**" indicates an item to which the Institute/Academic Council/Course Board should give serious consideration for implementation at an early stage and which should be the subject of ongoing monitoring.*

The Panel has considered the documentation provided and has discussed the programme with the proposers. Based on this, the Panel has arrived at a number of Findings, Requirements and Recommendations as follows.

1. Programme-Level Findings

1.1   NEED FOR THE PROGRAMME

Validation Criterion: Is there a convincing need for the programme with a viable level of applications?
Overall Finding: Level 8: Yes. Level 7, yes, subject to Requirement 1.1.1.

1.1.1   Requirement: The panel requires that the proposers enhance the information about the student demand for a Level 7 BBus programme in *Culinary Entrepreneurship* vis-à-vis the current BBus in *Culinary Arts*. This information should include more quantitative data analysis.

1.2   AWARD

Validation Criterion: Are the level and type of the proposed award appropriate?
Overall Finding: Yes, subject to certain Requirements and Recommendations.

1.2.1 Requirement: Whilst acknowledging the efforts of the proposers in their consultation with the relevant stakeholders in relation to the title of the awards, the panel is of the view that further review is necessary.

The panel requires that the programme proposers review the proposed title of the awards again, particularly in regard to the "entrepreneurship" aspect. It will be necessary to consider how well these titles reflect the programme content and outcomes and the graduate profile. Furthermore, in relation to the Level 7 award, it is necessary to assess further the attraction of the "culinary entrepreneurship" title for school-leavers.

To this end, the panel requires that a desk review of the currently proposed title, together with 3-4 possible alternatives, takes place, with a representative selection of stakeholders being consulted, including, *inter alia,* senior cycle post-primary students, guidance counsellors, the hospitality industry, the food industry, and agencies such as *An Bord Bia*, *Enterprise Ireland*. A decision on the title of the Level 7 award be made first, and the decision in relation to the Level 8 award should be made after that.

1.2.2 Recommendation: The panel requires that the programme proposers develop a document, detailing the engagement with industry in the development of this programme. Care should be taken to ensure that there is a balance between hospitality and food industries. This document, once developed, will be useful for external use.

1.3   LEARNING EXPERIENCE

Validation Criterion: Is the learning experience of an appropriate level, standard and quality overall?
Overall Finding: Yes, subject to certain Requirements and Recommendations.

The proposed Programme Outcomes as presented to the Panel are attached as Appendix 1 and Appendix 2.

The panel commends the proposers on their career-focussed and student-centred approach, which was clearly evident throughout the discussion.

Findings, requirements and recommendations concerning individual modules are recorded in Section 3.

1.3.1 Requirement: The panel requires that an introductory enterprise module be included in the early stages of the Level 7 programme, regardless of the final decision re award title.

1.3.2 Requirement: The panel requires that the programme team engages further with entrepreneurship expertise within CIT (in particular, the Hincks Centre of Entrepreneurship Excellence) prior to final sign-off. Such engagement should continue on an ongoing basis.

1.3.3 Requirement: The panel requires that the assessment matrix for the add-on Level 8 programme be reviewed prior to final sign-off so as to ensure that there is no over-assessment. In this regard, it is important to consider the shortened delivery time in Semester 1, due to the 15 credit *Industry Internship* module.

1.4   PROGRAMME STRUCTURE

Validation Criterion: Is the programme structure logical and well designed (including procedures for access, transfer and progression)?

Overall Finding: Yes, subject to certain Requirements and Recommendations.

The Semester Schedules as proposed are in Appendix 3 and Appendix 4.

1.4.1 Requirement: With the swapping of some fundamental and intermediate modules between Stage 2 and Stage 3 in the development of the Level 7 programme, the proposers should (in consultation with the Module Moderator) ensure before final sign-off that the programme is in compliance with CIT academic policy re module levels.

1.4.2 Recommendation: The panel recommends that the proposers should give consideration moving the module *HOSP7007 Food, Photography and Styling* to the Level 7 programme, ideally at a relatively early stage.

Note: Further clarification of entry requirements included in Appendix 6.

1.5   PROGRAMME MANAGEMENT

Validation Criterion: Are the programme management structures adequate?

Overall Finding: Yes

The panel was most impressed by the commitment of both the programme management team and the lecturing team. Furthermore, it is clearly evident that there is a very genuine and effective teamwork approach both in relation to developing these programmes and in delivery of the Level 7 programme to date.

1.6   RESOURCE REQUIREMENTS

Validation Criterion: Are the resource requirements reasonable?

Overall Finding: Yes, subject to certain Requirements and Recommendations.

The Panel was assured on behalf of the President and Head of School that appropriate resources in terms of staffing and facilities will be put in place when the programme is validated.

1.6.1 Recommendation: The panel recommends to the programme management team that in the allocation of resources for the current arrangements which are in place re placement coordinators would, insofar as possible, continue into the *Applied Industry Project* module, where the "matchmaking" of students to authentic industry projects is likely to be a complex process.

1.7   IMPACT ON THE INSTITUTE

Validation Criterion: Will the impact of the programme on the Institute be positive?

Overall Finding: Yes

Findings: The panel commends highly the response of the proposers to industry needs in both the hospitality and food product development industries. Their innovative and applied approach will reflect very positively on CIT. The provision of the Level 8 offering will enable the retention of more Level 7 graduates within CIT.

2. Module-Level Findings

Following the Phase 2 visit of the Programmatic Review panel in April 2016, many of the modules in the Level 7 programme have already been the subject of internal scrutiny by the CIT Module Moderator. The Panel therefore prioritised the new modules in the module review session.

In exercising its brief to consider the overall standard and appropriateness of modules, the Panel wishes to add the following findings, requirements and recommendations.

2.1 ALL MODULES

2.1.1 Requirement: Any revisions to module descriptors or semester schedules made to address the recommendations and requirements in this require sign-off from the CIT Module Moderator and the Registrar's Office prior to approval by the CIT Academic Council.

2.1.2 Recommendation: The panel recommends that the "description" field of each module descriptor is reviewed, so as to ensure that it speaks to an external audience.

2.2. Various Modules: Resource Listings

2.2.1 Recommendation: The panel recommends strongly that reading lists should be expanded and updated, in order to ensure currency of content.

2.3. Various Modules: Learning Outcomes

2.3.1 Recommendation: The learning outcomes of new modules should be reviewed and revised where necessary in order to ensure that they are appropriate, particularly with regard to module level.

2.4. Various Modules: Workload

2.4.1 Recommendation: A more accurate description of the independent learning component is recommended for various modules. By way of a specific example, refer to the new *Pastry* module in Semester 2 of the Level 7 programme.

2.5. Various Advanced-Level Modules: Assessment

2.5.1 Recommendation: The panel noted the use of SAQ tests as assessment instruments for certain advanced level modules. The panel recommends that in the final review of modules prior to final sign off, the proposers would consider the use of alternative assessment methodologies which would be more appropriate to advanced level modules.

2.6 Placement/Internship Modules, i.e. *PLAC7008 Work Based Learning – Cul Arts* and *Industry Internship* (recoded as PLAC6020)

2.6.1 Recommendation: These are key modules for the programmes and the panel strongly recommends that the proposers focus on these in order to ensure that student handbooks, guidelines for employers/placement mentors, rubrics, detail re resourcing, description of assessments, etc. are all in place. In the case of PLAC7008, for example, it needs to be made clear that the final mark in relation to employer feedback is recommended by the internal examiner (and not by the employer) to the Module Examination Board.

2.6.2 Recommendation: The proposers told the panel that employers are accustomed to paying students during placement. The panel recommends that this expectation re remuneration should be made clear to employers.

2.6.3 Recommendation: The panel recommends that the assessment scheme of each of these two modules should be reviewed in order to ascertain if it is feasible to allocate a portion of the final module mark to preparatory work prior to placement (e.g. preparation of CV).

2.6.4 Recommendation: The panel recommends that the food production aspect of the module *PLAC7008 Work Based Learning – Cul Arts* be written up in further detail in the descriptor, including the addition of a learning outcome to cover this topic.

2.7. Module: *HOSP6043 Pastry Modern and Classical*

2.7.1 Recommendation: The descriptor for this module provides for a 50:50 breakdown between end-of-semester examination and continuous assessment, yet the reassessment requirement is that a student who fails the module must repeat the module in its entirety. This should be reviewed.

2.8. Module: *Culinary Food Entrepreneurship*

The panel learned that, following student feedback, two modules of the current Level 7 offering have been integrated into a new 10 credit module. The panel acknowledges that that timing of this module in Semester 5 (rather than Semester 6) is due to factors such as the timing of CIT's Innovation Week in March.

Recommendation 2.8.1: The panel recommends to the proposers that they endeavour to expand beyond the business plan in the development of the entrepreneurial mind-set, for example, assessing students' ability to communicate and to make a pitch. The panel suggests that further engagement with the Hincks Centre and with the Rubicon Centre will further add to this module.

Recommendation 2.8.2: There is some mention of the drinks industry in the learning outcomes, but the focus on this needs to be increased in the descriptor.

Recommendation 2.8.3: As currently drafted, the module descriptor provides for 50% of the module descriptor to be allocated to the business plan and 30% of the module mark to be allocated to the product launch and presentation. The remaining 20% of the module mark is for an in-class test. The panel recommends that the course work breakdown includes (i) specific mention of a poster and (ii) a mark in respect of ongoing evaluation during the semester. Furthermore - and pending the outcome re recommendation 2.6.1 – the panel recommends that the current 50:30 ratio for business plan: launch/presentation be rebalanced to 30:50 or 40:40.

2.9. Module: *Food Packaging and Design*

2.9.1 Recommendation: The panel recommends an increased coverage of the more technical angles of food packaging, to include coverage of topics such as sustainability, sourcing, EU regulations, future developments re shelf life, etc. The panel suggests that this additional emphasis on the technical can be accommodated by a reduced coverage of the media and marketing aspects. The panel further recommends that the reading list should include a text on EU packaging regulations.

2.10. Module: *Culinary Food Chemistry*

2.10.1 Recommendation: The panel recommends that the title of this module be reviewed prior to sign-off.

2.11. Module: *Food Regulations*

2.11.1 Recommendation: The verbs in the learning outcomes should be reviewed in order to ensure that the learning outcomes describe what the student can actually do.

2.11.2 Recommendation: Through the reading lists, reference should be made to recent publications of the FSA.

2.12. Module: *Culinary Innovation*

2.12.1 Recommendation: The panel recommends further review of this module descriptor in order to ensure that there is sufficient differentiation between this module and the module HOSP7017 *Food Product Development Concepts.* In particular, the panel suggests that the indicative content could be further specified.

2.12.2 Recommendation: The panel recommends strongly that the coursework breakdown of this module be changed from the current 0:100 breakdown and that its reassessment requirement should be reconsidered.

2.13. Modules: *Food Technology Concepts* and *Food Product Commercialisation*

2.13.1 Recommendation: The panel recommends the learning outcomes should be reviewed across both of these modules. The panel further recommends that that the title of one of these modules (the latter, more likely) should include mention of scalability. Independently of this, the programme team is recommended to consider amending the title of *Food Technology Concepts* to *Food Technologies.*

2.13.2 Recommendation: In the case of the module *Food Technology Concepts*, the panel recommends that the assessment timings and reassessment requirement be reconsidered prior to final sign-off.

2.14. *Applied Food Industry Project*

The panel was informed that this module involves the learner working on an authentic applied food project which has been presented by an industry partner. While it is envisaged that most of the projects are allocated to individual students, the proposers told the panel that they wish to have the flexibility to allocate, if necessary, a small minority of projects to small groups.

2.14.1 Requirement: Given that this capstone project is worth 15 ECTS, that it is at advanced level, and that it is at the award stage of a Level 8 degree programme, the panel view is that this project be an individual-based project. The panel also understands that CIT academic policy for comparator project modules at the award stage of a Level 8 programme normally provides for them to be individual-based projects. The panel now requires that the proposers review this project module again. Ideally, the programme documentation should stipulate that this project is to be

individual-based. However, if the proposers decide, following review, that the programme documentation should also allow for group projects, then the proposers are required to provide the panel with a written explanation of the rationale behind this decision. Should it be necessary to accommodate group projects, then extreme care should be taken in relation to the allocation of marks in a fair and consistent manner, with marks for individual and group components, and the possible incorporation of peer review into the assessment process.

2.14.2 Recommendation: The panel recommends that the assessment scheme for this module be amended in order to provide for an assessment component in respect of ongoing evaluation during the semester.

3. Other Findings

None.

4. Conclusion

Based on the above findings, the Panel has arrived at the following Conclusions:

- The proposed Level 7 Programme meets the required standards for an award in the Business field of study at Level 7 of the National Framework of Qualifications.
- The proposed add-on Level 8 Programme meets the required standards for an award in the Business field of study at Level 8 of the National Framework of Qualifications.
- The proposed Level 7 Programme and the proposed Level 8 Programme both meet the criteria for validation of a new programme adopted by the Academic Council of Cork Institute of Technology.

The Panel therefore recommends that these two Programmes be validated for five academic years, or until the next programmatic review, whichever is soonest, subject to implementation of the Requirements above, and with due regard to the Recommendations made.

Implementation of Requirements and Recommendations

Requiring Registrar's Office Sign-Off:

1.1.1 Requirement: The panel requires that the proposers enhance the information about the student demand for a Level 7 BBus programme in *Culinary Entrepreneurship* vis-à-vis the current BBus in *Culinary Arts*.

Departmental Response: The programme development team decided to retain the original title with an offering of a Bachelor of Business in Culinary Arts, as this title has been successful with prospective students and is also what is advertised through the CAO. In addition, this programme has not dramatically changed in the first 3 years. The decision was taken to adopt a new name i.e. Bachelor of Business (Honours) in Culinary Entrepreneurship for the add-on year at level 8.

There has been significant demand through the CAO for the BBus in Culinary Arts in recent years and it is envisaged that this will increase now with the availability to progress to level 8 in the culinary domain.

Enrolments

Academic Year	Total Enrolments (Nov 1)			
	Stage 1	Stage 2	Stage 3	Total
2011/12	24	24	17	65
2012/13	44	29	18	91
2013/14	22	47	25	94
2014/15	31	21	49	101
2015/16	19	33	21	73
2016/17	32	16	34	82

1.2.1 Requirement: The panel requires that the programme proposers review the proposed title of the awards again, particularly in regard to the "entrepreneurship" aspect.

Departmental Response: Based on response in section 1.1.1 above. The pre-existing Bachelor of Business in Culinary Arts will remain as the course title for the level 7 programme, with the Entrepreneurship element being introduced at level 8 only which more adequately reflect the programme and module learning outcomes.

1.2.2 Recommendation: The panel requires that the programme proposers develop a document, detailing the engagement with industry in the development of this programme.

Departmental Response: The Bachelor of Business (Honours) in Culinary Entrepreneurship, is an add-on one year programme, to the existing Bachelor of Business in Culinary Arts (Level 7). The proposed programme will offer graduates not only specialist knowledge in the field of culinary entrepreneurship, but will also offer a range of competencies required to participate in a workplace subject to constant change. This programme will also offer students the skills required to continue learning throughout a professional lifetime, together with a sufficient breath of knowledge and understanding to react to entirely new challenges they will face in their chosen careers. It is envisaged that graduates of these programmes will have excellent opportunities in either the Hospitality or Food industry.

According to the Department of Jobs, Enterprise and Innovation (2014), *the biggest improvement we can make to the entrepreneurial culture in Ireland is to get more of our citizens to share their knowledge and networks*. There is benefit in providing students with opportunities to gain awareness of new venture

creation; the provision of such opportunities can be driven from within programmes viewing self-employment as a realistic option.

Extensive consultation has taken place with a host of industry experts across the Hospitality and Food sectors over the last number of years, through field trips, guest speakers and conferences & events. In order to capture these insights, a focus group with industry representative was held on 2nd December 2015 in the Tourism and Hospitality Department, and are listed below in table 1.

Table 1: Industry Representatives and CIT Academic Proposing Programme Team

Company	Representative
James Grimes	Iasc Seafood
Michael Hassett	Hassett's Bakery
Colin Greensmith	Pallas Foods
Isabelle Sheridan	On the Pigs Back
Ben Scott	Midleton Park Hotel
Michael Ryan	Larousse Foods
Sarah Healy	Larousse Foods
Eddie O'Neill	Teagasc
Roisin O'Sullivan	Food and Beverage Consultant
Noreen Gannon	Gallagher's Gastro Pub
Stephen Downey	Rubicon Centre
Jane Kennedy	Keohane Seafoods

The consultation with the industry representatives was very positive, with all in agreement that there would be both employment opportunities and further opportunities for postgraduate research on completion of the programmes. All participants were supportive of the programme and welcomed them as an asset to the already existing suite of programmes on offer in the Department. The participants agreed that the proposed modules are suitable for such programmes, and welcomed modules which span the business and culinary field such as: human resource management, hospitality law, culinary food chemistry, culinary innovation, and food technology concepts. Food safety and food regulations were welcomed, especially the emphasis of food safety and regulations in the proposed programme. The innovative approach to teaching and assessment was commended, especially the development of an Internship & Industry based project in Year 4, and was seen as beneficial for the industry in terms of the development of industry-ready graduates.

1.3.1 Requirement: The panel requires that an introductory enterprise module be included in the early stages of the Level 7 programme, regardless of the final decision re award title.

Departmental Response: Entrepreneurial Mind-set (MGMT6053) which is a pre-existing (approved) module in the School of Business has been included in Semester 2. This has resulted in Healthy Eating & Nutrition (HOSP6025) moving to an additional elective in Semester 4.

1.3.2 Requirement: The panel requires that the programme team engages further with entrepreneurship expertise within CIT (in particular, the Hincks Centre of Entrepreneurship Excellence) prior to final sign-off.

Departmental Response: The Programme Documentation has been sent to Dr Breda Kenny, Head of Hinks Centre for Entrepreneurship Excellence. The Department has ongoing engagement with the Hinks Centre & also the Rubicon Centre.

1.3.3 Requirement: The panel requires that the assessment matrix for the add-on Level 8 programme be reviewed prior to final sign-off so as to ensure that there is no over-assessment. In this regard, it is important to consider the shortened delivery time in Semester 1, due to the 15 credit *Industry Internship* module.

Departmental Response: All modules have been reviewed and updated. A change in the assessment strategy has been amended for HRM & Employee Relations (id11565), whereby students must complete a written

project while on placement, allowing for greater flexibility for the learner. For Food Product Scale-Up (was Food Product Commercialisation) ID 12595 – changed SAQ to Essay. This will consist of exam based on essay style questions at the end of the module delivery. For Food Processing and Technology (was Food Technology concepts) – ID 11291, changed one SAQ to a project and the second SAQ to exam based on essay style questions at the end of the module delivery.

1.4.1 Requirement: With the swapping of some fundamental and intermediate modules between Stage 2 and Stage 3 in the development of the Level 7 programme, the proposers should (in consultation with the Module Moderator) ensure before final sign-off that the programme is in compliance with CIT academic policy re module levels.

Departmental Response: The programme development team have made the necessary changes to the semester schedules to take on-board the various requirements and recommendations proposed in the document. See Appendix 5 and 6.

1.4.2 Recommendation: The panel recommends that the proposers should give consideration moving the module *HOSP7007 Food, Photography and Styling* to the Level 7 programme, ideally at a relatively early stage.

Departmental Response: The Module HOSP7007 Food Photography & Styling has been moved to semester 6 thus Culinary Innovation has moved to level 8 semester2.

1.6.1 Recommendation: The panel recommends to the programme management team that in the allocation of resources for the current arrangements which are in place re placement coordinators would, insofar as possible, continue into the *Applied Industry Project* module.

Departmental Response: The Head of Department will allocate resources to ensure the best possible engagement opportunities are developed for prospective students of the programme.

2.1.1 Requirement: Complete.

2.1.2 Recommendation: The panel recommends that the "description" field of each module descriptor is reviewed, so as to ensure that it speaks to an external audience.

Response: Module descriptor expanded and further developed to enable a better understanding of the module content reference Culinary Innovation.

2.2.1 Recommendation: Complete.

2.3.1 Recommendation: Complete.

2.4.1 Recommendation: Complete

2.5.1 Recommendation: The panel recommends that in the final review of modules prior to final sign off, the proposers would consider the use of alternative assessment methodologies which would be more appropriate to advanced level modules.

Departmental Response: Food Product Scale-Up (was Food Product Commercialisation) ID 12595 – changed SAQ to Essay. This will consist of exam based on essay style questions at the end of the module delivery. For Food Processing and Technology) was Food Technology concepts – ID 11291, changed one SAQ to a project and the second SAQ to exam based on essay style questions at the end of the module delivery.

2.6 *Placement/Internship Modules. PLAC7008 recoded as PLAC6020*

2.6.1 Recommendation: The panel strongly recommends that the proposers focus on these key modules to ensure that support documentation are all in place. For PLAC7008, for example need to clarify that the final mark in relation to employer feedback is recommended by the internal examiner (and not by the employer) to the Module Examination Board.

Departmental Response: Currently for *PLAC6020 Work Based Learning Handbook is already in place and a similar Handbook will be prepared for Industry Internship*. In addition a Department handbook is being developed and will be available for September 2017. This will provide students with guidelines and rubrics in relation to different subject types.

The assessment of PLAC6020 has been amended to include Practical/Skills Evaluation based on supervisor assessment of work skills which is informed by employer feedback.

2.6.2 Recommendation: The proposers told the panel that employers are accustomed to paying students during placement. The panel recommends that this expectation re remuneration should be made clear to employers.

Response: Marketing Material will be sent to prospective employers, outlining what is involved in the course. Payment issues will also be addressed in this communique.

2.6.3 Recommendation: The panel recommends that the assessment scheme of each of these two modules should be reviewed in order to ascertain if it is feasible to allocate a portion of the final module mark to preparatory work prior to placement (e.g. preparation of CV).

Response: The Department holds CV clinics during the course of the academic year, in consultation with the Careers Office, and students will be guided to avail of these services. Within the reflective journal reference may be made by students to their preparatory work prior to placement.

2.6.4 Recommendation: The panel recommends that the food production aspect of the module *PLAC7008 Work Based Learning – Cul Arts* be written up in further detail in the descriptor, including the addition of a learning outcome to cover this topic.

Response: Food production aspect should refer to *Industry Internship* and food production is adequately addressed in that module.

2.7.1 Recommendation: Complete

2.8.1 Recommendation: The panel recommends to expand beyond the business plan in the development of the entrepreneurial mind-set, for example, assessing students' ability to communicate and to make a pitch. The panel suggests that further engagement with the Hincks Centre and with the Rubicon Centre will further add to this module.

Response: The ability to communicate and make a business pitch has now been included as an important element of the assessment strategy. The Head of Department will liaise with the Hinks Centre for Entrepreneurship Excellence & the Rubicon Centre to examine how this pitch can be incorporated into the activities in Innovation Week.

Recommendation 2.8.2: There is some mention of the drinks industry in the learning outcomes, but the focus on this needs to be increased in the descriptor.

Response: There has been some mention of the beverage industry in the Learning Outcomes and this has now been removed as the central focus should be on Culinary/Food.

Recommendation 2.8.3: The panel recommends that the course work breakdown includes (i) specific mention of a poster and (ii) a mark in respect of ongoing evaluation during the semester. Furthermore, the panel recommends that the current 50:30 ratio for business plan: launch/presentation be rebalanced to 30:50 or 40:40.

Response: The learning outcomes have been updated to include a Poster Presentation and a specific mention of a Poster Presentation has now been incorporated into the assessment strategy. The marks ratio has now been changed to 20% On-Going Performance Evaluation of development of new product; 40% Business Plan & Presentation; 20% Product Launch; and 20% for In-class test.

2.9.1 Recommendation: The panel recommends an increased coverage of the more technical angles of food packaging.

Response: Sustainability, sourcing, EU regulations, future developments re shelf life have now been included in Indicative Content of the Food Packaging and Design Module. All food contact materials fall within the scope of two European Pieces of Legislation and the Food Contact Materials Factsheet is included in Resources.

2.10.1 Recommendation: The panel recommends that the title of Culinary Food Chemistry be reviewed prior to sign-off. **Response:** The title of this module has been changed to Science of Food.

2.11.1 *Food Regulations* - Recommendation: Complete

2.11.2 *Food Regulations* - Recommendation: Complete

2.12.1 *Culinary Innovation* – Recommendation: Ensure sufficient differentiation between this module and HOSP7017 Food Product Development. Complete

2.12.2 *Culinary Innovation* – Recommendation: Modify coursework breakdown from 0:100. Complete

2.13.1 *Food Technology Concepts* and *Food Product Commercialisation* – Review the learning outcomes and titles of these modules.

Response: The title of the Food Technology concepts module had been changed to Food Processing and Technology. The title of Food Product Commercialisation has been changed to Food Product Scale-up. The module descriptor Food Product Scale-up has been modified. The learning outcomes for both modules have been reviewed and amended.

2.13.2 Recommendation: In the case of the module *Food Technology Concepts*, the panel recommends that the assessment timings and reassessment requirement be reconsidered prior to final sign-off.

Response: The assessment timings have been reviewed and the assessment formats have been modified in both modules.

2.14.1 *Applied Food Industry Project* -Requirement: The panel view is that this project be an individual-based project. The panel now requires that the proposers review this project module again. Ideally, the programme documentation should stipulate that this project is to be individual-based. However, if the proposers decide, following review, that the programme documentation should also allow for group projects, then the proposers are required to provide the panel with a written explanation of the rationale behind this decision. Should it be necessary to accommodate group projects, then extreme care should be taken in relation to the allocation of marks in a fair and consistent manner, with marks for individual and group components, and the possible incorporation of peer review into the assessment process.

Response: The programme team has re-examined this module and has now ensured that this project is individually based only, due to the large number of credits involved i.e. 15 ECTS. This has now been included in the module descriptor.

2.14.2 *Applied Food Industry Project* - Recommendation: The panel recommends that the assessment scheme for this module be amended in order to provide for an assessment component in respect of ongoing evaluation during the semester.

Response: The programme team has now included an on-going assessment component for this module. This means that the assessment breakdown is as follows: On-going Assessment 30% (Every Second Week); Written Report 10% (week 3); Project 50% (Semester End); Presentation 10% (Semester End).

APPENDIX 1 – Proposed Programme Outcomes for Bachelor of Business

Programme Outcomes

Upon successful completion of this programme the graduate will be able to demonstrate...:

PO1	Knowledge - Breadth	
	(a)	The ability to display with confidence the creative culinary skills, principles, practices and entrepreneurial attributes and to also apply the concepts, theories and practices associated with the culinary and business sector.
PO2	Knowledge - Kind	
	(a)	The ability to demonstrate best practice in the management of Culinary Entrepreneurship theory and practices in relation to food and business matters, thus underpinning the scientific and technological principles relating to Culinary Entrepreneurship studies.
PO3	Skill - Range	
	(a)	The ability to apply wide ranging business principles and practices to the culinary and food environment.
PO4	Skill - Selectivity	
	(a)	The ability to define and differentiate between produce and service requirements appropriate to the location, style, and context of the business while meeting the need of the market relevant to the sector.
PO5	Competence - Context	
	(a)	The ability to apply high ethical standards in the practice of the Food business profession, towards the hospitality and food environment, its consumer, personnel and other stakeholders within that sector.
PO6	Competence - Role	
	(a)	The ability to operate in a professional manner and provide food business services in both a technical operations and management context while meeting the strategic objectives of the business.
PO7	Competence - Learning to Learn	
	(a)	The ability to oversee and address the personal and professional level of culinary and business needs required for present and future development in relation to the hospitality and food business sector.
PO8	Competence - Insight	
	(a)	The ability to motivate and communicate effectively with the work group and its clients and operate in a high ethical and professional standard.

APPENDIX 2 – Proposed Programme Outcomes for Bachelor of Business (Hons)

Programme CR_ONEYEAR_8 - Bachelor of Business (Honours) in Culinary Entrepreneurship - 27 March 2017

Programme Outcomes

Upon successful completion of this programme the graduate will be able to demonstrate... :

PO1	Knowledge - Breadth	
	(a)	The ability to exhibit culinary skills and techniques, principles and practices along with entrepreneurial flair in the broader food industry and also to critically appraise the concepts, theories and practices associated with the food and business environment.
PO2	Knowledge - Kind	
	(a)	The ability to demonstrate best practice in the examination and utilisation of culinary entrepreneurship theory and practices along with food technologies, and entrepreneurial thinking, thus investigating the scientific and technological principles underpinning the broader Food industry.
PO3	Skill - Range	
	(a)	The ability to critique and apply a wide range of entrepreneurial and business theory, principles and practices to the food industry.
PO4	Skill - Selectivity	
	(a)	The ability to define and separate between a wide range of produce and service requirements which are deemed appropriate to the location, style, and context of the business while determining the specific needs of varying market segments.
PO5	Competence - Context	
	(a)	The ability to analyse, develop and apply the highest ethical standards in business operations, towards the business environment, its consumers, personnel and other stakeholders within that sector.
PO6	Competence - Role	
	(a)	The ability to perform professionally at all times so as to make a significant contribution in food business services, technical operations and business management whilst meeting and developing the strategic objectives of the organisation.
PO7	Competence - Learning to Learn	
	(a)	The ability to critically examine strategic direction of the organisation whilst addressing the personal and professional level of culinary and business needs required for future development in relation to the broader food industry.
PO8	Competence - Insight	
	(a)	The ability to lead, motivate and communicate effectively so as to provide leadership within the work group, its clients and operate to the highest ethical standards.

APPENDIX 3 – Proposed Semester Schedules for Bachelor of Business in Culinary Entrepreneurship

Stage 1 / Semester 1

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6002	Culinary Arts Principles (Pending Approval)	Noel Murray	Fundamental	5.0	5.00	5.00	50.0	50.0
HOSP6013	Mgmt Principles For Services (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	40.0	60.0
HOSP6003	Food Safety Principles (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	50.0	50.0
CMOD6001	Creativity Innovation&Teamwork (Approved)	MARESE BERMINGHAM	Fundamental	5.0	3.00	0.00	100.0	0.0
HOSP6016	Larder & International Cuisine (Pending Approval)	Noel Murray	Fundamental	5.0	5.00	5.00	50.0	50.0
INFO6014	Business IT Skills (Approved)	CATHERINE MURPHY	Fundamental	5.0	4.00	2.00	100.0	0.0

Stage 1 / Semester 2

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
MATH6025	Business Maths for Hospitality (Approved)	AINE NI SHE	Fundamental	5.0	3.00	3.00	100.0	0.0
ECON6004	Economics for Services (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	40.0	60.0
HOSP6034	Intro to Hospitality Marketing (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	40.0	60.0
No Code Yet	Culinary Arts Operations (Pending Approval)	Noel Murray	Fundamental	5.0	4.00	4.00	50.0	50.0
No Code Yet	Pastry (Pending Approval)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0

Elective								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6078	Food Production and Service (Draft)	Noel Murray	Fundamental	5.0	5.00	5.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 2 / Semester 1

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6024	Classical Cuisine (Pending Approval)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
TOUR6009	Financial Acc for Tour & Hosp (Approved)	Noel Murray	Fundamental	5.0	3.00	1.50	30.0	70.0
HOSP6038	Nutrition&Culinary Principles (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	40.0	60.0
PLAC7008	Work Based Learning-Cul Arts (Pending Approval)	Noel Murray	Fundamental	5.0	1.63	0.00	100.0	0.0
HOSP6032	Hospitality Law (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	30.0	70.0

Elective								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP7003	Contemporary Cuisine & Larder (Pending Approval)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 2 / Semester 2

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6043	Pastry, Modern & Classical (Draft)	Noel Murray	Fundamental	5.0	5.00	5.00	50.0	50.0
HOSP6029	Global Cuisine (Pending Approval)	Noel Murray	Fundamental	5.0	4.00	4.00	50.0	50.0
HOSP7017	Food Product Dev. Concepts (Pending Approval)	Noel Murray	Intermediate	5.0	4.00	4.00	100.0	0.0
MRKT7009	Marketing Research Methods (Approved)	Pio Fenton	Intermediate	5.0	3.00	3.00	30.0	70.0
HOSP6035	Principles of Hospitality Mtkg (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	100.0	0.0

Elective								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6025	Healthy Eating & Nutrition (Pending Approval)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 3 / Semester 1

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
No Code Yet	Culinary Food Entrepreneurship (Draft)	Noel Murray	Intermediate	10.0	6.00	6.00	100.0	0.0
No Code Yet	Food Packaging and Design (Draft)	Noel Murray	Intermediate	5.0	3.00	3.00	100.0	0.0
ACCT6024	Management Acc for Tour & Hosp (Approved)	Noel Murray	Fundamental	5.0	3.00	1.50	30.0	70.0
HOSP7012	Managing People in Hospitality (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	50.0	50.0

Elective								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP7001	Pastry: Bakery & Pastry (Draft)	Noel Murray	Intermediate	5.0	5.00	5.00	50.0	50.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 3 / Semester 2

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP7002	International Cuisine (Draft)	Noel Murray	Intermediate	5.0	4.00	4.00	100.0	0.0
HOSP7004	Finance for Hosp and Tourism (Approved)	Noel Murray	Intermediate	5.0	3.00	2.00	30.0	70.0
No Code Yet	Culinary Food Chemistry (Pending Approval)	BRENDAN O CONNELL	Intermediate	5.0	4.00	4.00	50.0	50.0
No Code Yet	Food Regulations (Pending Approval)	BRENDAN O CONNELL	Intermediate	5.0	3.00	3.00	100.0	0.0
HOSP7010	Hospitality Event Management (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	30.0	70.0

Elective								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
No Code Yet	Culinary Innovation (Pending Approval)	Noel Murray	Advanced	5.0	4.00	4.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

APPENDIX 4 - Proposed Semester Schedules for Bachelor of Business (Honours) in Culinary Entrepreneurship

Stage 1 / Semester 1

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
No Code Yet	Industry Internship (Draft)	Noel Murray	Advanced	15.0	0.33	0.33	100.0	0.0
No Code Yet	Food Technology Concepts (Pending Approval)	BRENDAN O CONNELL	Advanced	5.0	4.00	4.00	100.0	0.0
No Code Yet	Food Product Commercialisation (Draft)	BRENDAN O CONNELL	Advanced	5.0	3.67	3.67	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP7011	Human Resource Management (Approved)	Noel Murray	Intermediate	5.0	3.00	3.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 1 / Semester 2

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
No Code Yet	Applied Food Industry Project (Pending Approval)	Noel Murray	Advanced	15.0	0.33	0.33	100.0	0.0
MRKT8003	Digital Marketing Management (Approved)	Pio Fenton	Advanced	5.0	3.00	2.00	100.0	0.0
HOSP7007	Food, Photography & Styling (Pending Approval)	Noel Murray	Advanced	5.0	4.00	4.00	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
TOUR8007	Tourism Bus Strategy Selection (Approved)	Noel Murray	Advanced	5.0	4.00	4.00	30.0	70.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

APPENDIX 5 – Approved Semester Schedules for Bachelor of Business in Culinary Arts

Stage 1 / Semester 1

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP6002	Culinary Arts Principles (Approved)	Noel Murray	Fundamental	5.0	5.00	5.00	50.0	50.0
HOSP6013	Mgmt Principles For Services (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	40.0	60.0
HOSP6003	Food Safety Principles (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	50.0	50.0
CMOD6001	Creativity Innovation&Teamwork (Approved)	MARESE BERMINGHAM	Fundamental	5.0	3.00	0.00	100.0	0.0
HOSP6016	Larder & International Cuisine (Approved)	Noel Murray	Fundamental	5.0	5.00	5.00	50.0	50.0
INFO6014	Business IT Skills (Approved)	CATHERINE MURPHY	Fundamental	5.0	4.00	2.00	100.0	0.0

Stage 1 / Semester 2

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
MATH6025	Business Maths for Hospitality (Approved)	AINE NI SHE	Fundamental	5.0	3.00	3.00	100.0	0.0
HOSP6034	Intro to Hospitality Marketing (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	40.0	60.0
HOSP6088	Culinary Arts Operations (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	50.0	50.0
HOSP6089	Pastry Principles & Practice (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
MGMT6053	Entrepreneurial Mindset (Approved)	CAROLINE O REILLY	Fundamental	5.0	3.00	2.00	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP6078	Food Production and Service (Approved)	Noel Murray	Fundamental	5.0	5.00	5.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 2 / Semester 1

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6024	Classical Cuisine (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
TOUR6009	Financial Acc for Tour & Hosp (Approved)	Noel Murray	Fundamental	5.0	3.00	1.50	30.0	70.0
HOSP6038	Nutrition&Culinary Principles (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	40.0	60.0
PLAC6020	Work Based Learning-Cul Arts (Approved)	Noel Murray	Fundamental	5.0	1.63	0.00	100.0	0.0
HOSP6032	Hospitality Law (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	30.0	70.0

Elective								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP7003	Contemporary Cuisine & Larder (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 2 / Semester 2

Mandatory								
Mod Code	**Module Title**	**Co-ordinator**	**Level**	**Credits**	**FT Contact Hours**	**PT Contact Hours**	**Course Work**	**Formal Exam**
HOSP6029	Global Cuisine (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	50.0	50.0
HOSP7017	Food Product Dev. Concepts (Approved)	Noel Murray	Intermediate	5.0	4.00	4.00	100.0	0.0
MRKT7009	Marketing Research Methods (Approved)	Pio Fenton	Intermediate	5.0	3.00	3.00	30.0	70.0
HOSP6035	Principles of Hospitality Mtkg (Approved)	Noel Murray	Fundamental	5.0	3.00	3.00	100.0	0.0
ECON6004	Economics for Services (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	40.0	60.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP6043	Pastry, Modern & Classical (Approved)	Noel Murray	Fundamental	5.0	5.00	5.00	50.0	50.0
HOSP6025	Healthy Eating & Nutrition (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 3 / Semester 1

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP7048	Culinary Food Entrepreneurship (Approved)	Noel Murray	Intermediate	10.0	6.00	6.00	100.0	0.0
HOSP7051	Food Packaging and Design (Approved)	Noel Murray	Intermediate	5.0	3.00	3.00	100.0	0.0
ACCT6024	Management Acc for Tour & Hosp (Approved)	Noel Murray	Fundamental	5.0	3.00	1.50	30.0	70.0
MGMT7083	Human Resources (Approved)	Noel Murray	Intermediate	5.0	3.00	3.00	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP7001	Pastry: Bakery & Pastry (Approved)	Noel Murray	Intermediate	5.0	5.00	5.00	50.0	50.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 3 / Semester 2

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP7002	International Cuisine (Approved)	Noel Murray	Intermediate	5.0	4.00	4.00	100.0	0.0
HOSP7004	Finance for Hosp and Tourism (Approved)	Noel Murray	Intermediate	5.0	3.00	2.00	30.0	70.0
FOOD7002	Science of Food (Approved)	BRENDAN O CONNELL	Intermediate	5.0	4.00	4.00	50.0	50.0
FOOD7003	Food Regulations (Approved)	BRENDAN O CONNELL	Intermediate	5.0	3.00	3.00	100.0	0.0
HOSP7007	Food, Photography & Styling (Approved)	Noel Murray	Intermediate	5.0	4.00	4.00	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
HOSP7010	Hospitality Event Management (Approved)	Noel Murray	Fundamental	5.0	4.00	4.00	30.0	70.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

APPENDIX 6 - Approved Semester Schedules for Bachelor of Business (Honours) in Culinary Entrepreneurship

Stage 1 / Semester 1

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
PLAC8010	Industry Internship (Approved)	Noel Murray	Advanced	15.0	0.33	0.33	100.0	0.0
FOOD8002	Food Processing & Technology (Approved)	BRENDAN O CONNELL	Advanced	5.0	4.00	4.00	100.0	0.0
FOOD8003	Food Product Scale-Up (Approved)	BRENDAN O CONNELL	Advanced	5.0	4.00	4.00	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
MGMT8055	HRM and Employee Relations (Approved)	Noel Murray	Advanced	5.0	3.00	3.00	100.0	0.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Stage 1 / Semester 2

Mandatory

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
TOUR8015	Applied Food Industry Project (Approved)	Noel Murray	Advanced	15.0	0.66	0.33	100.0	0.0
HOSP8009	Culinary Innovation (Approved)	Noel Murray	Advanced	5.0	4.00	4.00	100.0	0.0
MRKT8003	Digital Marketing Management (Approved)	Pio Fenton	Advanced	5.0	3.00	2.00	100.0	0.0

Elective

Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
TOUR8007	Business Strategy Selection (Approved)	Noel Murray	Advanced	5.0	4.00	4.00	30.0	70.0
FREE6001	Free Choice Module (Approved)	PAUL GALLAGHER	N/A	5.0	4.00	0.00	50.0	50.0

Appendix 6 Revised Programme Entry Requirements

Following discussion with the Office of the Registrar and Vice-President for Academic Affairs (post Validation Panel), the following entry requirements are proposed for this programme:

This programme is targeted at students from culinary disciplines and the following entry criteria will normally need to be met:

1. A Merit-Grade 2 (or higher) in a Bachelor of Business in Culinary Arts or equivalent;
2. A Merit-Grade 2 (or higher) in a Bachelor of Arts in Culinary Arts or equivalent with sufficient business expertise. A Personal Statement must be provided by the applicant demonstrating their business competency.
3. Candidates may be shortlisted and required to attend for interview.
4. Candidates without a cognate Level 7 qualification must be able to demonstrate sufficient relevant experience to be considered for entry. In these instances, the applicant must attend CIT for interview.

An IELTS of 6.5 (or equivalent) will be requested of non-EU students as deemed appropriate by the HOD.