

Report of Validation Panel for a Special Purpose, Minor or Supplemental Award

Date of Meeting: 17-4-2018

Named Award: Certificate
Programme Title: Certificate in Professional Pastry Techniques
Award Type: Special Purpose Award
NFQ Level: 6
Intakes Commencing: September 2019
ECTS/ACCS Credits: 60 Credits

PANEL MEMBERS

| Name / Function / External Institution OR CIT Academic Unit |
|---|
| John Burchill, Duty Manager, Hayfield Manor, Cork |
| Rosemary Leonard, Lecturer, Dept of Hospitality, Dundalk Institute of Technology (Chair) |
| Lenka Forrest, Proprietor, Old Blarney Post Office Cafe |
| Dr Stephen Cassidy, Dean of Academic Quality Enhancement |

IN ATTENDANCE

PROPOSING TEAM MEMBERS

| Name / Function / Academic Unit |
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| Dr Noel Murray, Head of Department, Department of Tourism and Hospitality |
| Ann O'Connor, Lecturer, Department of Tourism and Hospitality |
| Jane Healy, Lecturer, Department of Tourism and Hospitality |
| Linda Hayes, Lecturer, Department of Tourism and Hospitality |
| Catherine O'Mahony, Lecturer, Department of Tourism and Hospitality |

BACKGROUND TO THE PROPOSED PROGRAMME

The School of Humanities and the Department of Tourism & Hospitality, through stakeholder engagement, have recognised the significant skills shortage in the area of pastry, confectionary and bakery skills within the wider hospitality sector. Although the Dept. of Tourism & Hospitality delivers a number of successful full-time culinary programmes such as the Higher Certificate in Culinary Studies, and the Bachelor of Business in Culinary Arts, the aim of this course is to develop culinary art skills of a specialised nature, i.e. Professional Pastry Techniques. The emphasis is on developing specialised knowledge and ability, in a flexible and imaginative manner towards excellence, innovation and artistic merit. It is also based on an 'earn & learn' mode of delivery, with students attending CIT two days per week, coupled with industry-based learning. Currently there are a number of bakery, pastry, larder and culinary modules operating at level 6 in the Department, it will therefore be possible to draw on existing approved modules for course development. Students will have the opportunity to hone their skills throughout the programme, whilst continuing to work in industry. It is envisaged that graduates of these programmes will have excellent opportunities in either the hospitality or food industry. Career opportunities will include bakery, pastry, and confectionery roles in cafes, bakeries, delicatessens, chocolate manufacturing, retail outlets, restaurants and hotels, as well as artisan food producers.

This proposal is for a one-year Certificate in Professional Pastry Techniques (Level 6). The course will run two days per week, over two semesters. Students will complete 40 credits through a traditional classroom/kitchen mode of delivery, with a further 20 credits achieved through work-place learning

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 validation and commencement of the Programme. The term “Recommendation” indicates an item which the Course Board (or other relevant Institute unit) should implement at the earliest stage possible, and appropriate implementation of which should be the subject of ongoing monitoring.*

The panel would like to commend the programme team on the quality of the documentation provided as well as their engagement on the day with the panel. A significant engagement with industry was also apparent in both the documentation and in discussions with department staff.

On consideration of the documentation provided and discussion of the programme with the proposers, the Panel has arrived at the following Findings, Requirements and Recommendations:

1. Validation Criteria

1.1 Is there a convincing need for the programme with a viable level of applications?

Overall Finding: Yes

Finding(s):

In developing this programme, the department are responding to a number of specific industry requests for an accredited course of this kind.

1.2 Are the level and type of the proposed award appropriate?

Overall Finding: Yes

Finding(s): The modules on this programme are currently approved at Fundamental level which the panel considered appropriate for both the intended student cohort and the graduate skills being developed for industry.

1.3 Is the learning experience of an appropriate level, standard and quality?

Overall Finding: Yes

Finding(s): Modules are drawn from the existing departmental portfolio. The panel believe that, together, they provide a learning experience consistent with a programme as Level 6 on the National Framework of Qualifications.

Recommendations

- 1.3.1 The panel recommends that the Department consider how students can gain the Management of Food Hygiene Award HACCP NHP Level 3 as part of their studies. The content of the award is already delivered as a part of the programme and the Department may wish to investigate how this learning could be accredited. This may involve students, who wish to avail of this certification, paying an additional fee to obtain the external certification.
- 1.3.2 The work placement module seeks to apply knowledge and skills acquired during the programme to the analysis and solution of workplace problems. The panel feel, in particular for students who are new entrants into the industry, that this module should commence in Semester 2 to allow them gain sufficient knowledge from the programme to apply on their placement.

- 1.3.3 When marketing the programme, the Department may wish to promote the flexible options available in terms of timing and nature of the work placement module. For some students, undertaking their work placement over the summer period may be attractive.
- 1.3.4 In discussions with staff, it is evident the excellent nature of the teaching provided with clear progression in thematic areas as students progress through the programme. When reviewing the module descriptors for future programmatic reviews, the departmental staff may wish to more explicitly state the extent and level of the learning in the content of some of the module descriptors so as not to undersell the programme.
- 1.3.5 In discussion with the panel, the department spoke of how it seeks to integrate various class groups into the department. One method being to bring combined classes on site visits as part of the CIT module. The panel commends the department on this initiative and would like to recommend similar initiatives for this group of students.

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

Overall Finding: Yes

1.5 Are the programme management structures adequate?

Overall Finding: Yes

Finding(s): The panel were reassured regarding the level of support for the programme at department, school and faculty level. Details of delivery arrangements, the management structures and QA processes in place for this and other programmes in the department were of the highest standard.

1.6 Are the resource requirements reasonable?

Overall Finding: Yes

Finding(s): Resources approval has been received for this programme which initially will hope to attract Springboard funding. Potentially this programme may form the basis of a consortium bid from a number of Institute of Technology providers.

1.7 Will the impact of the programme on the Institute be positive?

Overall Finding: Yes

CONCLUSION

Based on the above findings, the Panel recommends to Academic Council that the Programme be validated for five academic years, or until the next programmatic review, whichever is soonest with due regard to the Recommendations made above.

| Implementation of Requirements and Recommendations |
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| <p>Requiring Registrar's Office Sign-Off:</p> <p>Recommendation</p> <p>The panel recommends that the Department consider how students can gain the Management of Food Hygiene Award HACCP NHP Level 3 as part of their studies. The content of the award is already delivered as a part of the programme and the Department may wish to investigate how this learning could be accredited. This may involve students, who wish to avail of this certification, paying an additional fee to obtain the external certification.</p> <p>Departmental Response</p> <p>The Department will investigate how to secure external validation for students. This is also being investigated for our other culinary programmes, as all culinary students cover this particular module.</p> |
| <p>Recommendation</p> <p>The work placement module seeks to apply knowledge and skills acquired during the programme to the analysis and solution of workplace problems. The panel feel, in particular for students who are new entrants into the industry, that this module should commence for these students in Semester 2 to allow them to gain sufficient knowledge to apply on their placement.</p> <p>Departmental Response</p> <p>The HOD will liaise with the work placement co-ordinator to ensure that the specific timing for work placement is explained to all students.</p> |
| <p>Recommendation</p> <p>When marketing the programme, the Department may wish to promote the flexible options available in terms of timing and nature of the work placement module. For some students, undertaking their work placement over the summer period may be attractive.</p> <p>Departmental Response</p> <p>We will be applying for Springboard + funding for this programme, these details will be detailed appropriately.</p> |
| <p>Recommendation</p> <p>In discussions with staff, it is evident the excellent nature of the teaching provided with clear progression in thematic areas as students progress through the programme. When reviewing the module descriptors for future programmatic reviews, the departmental staff may wish to more explicitly state the nature of the learning in the content of some of the modules so as not to undersell the programme.</p> <p>Departmental Response</p> <p>These will be dealt with in the next programmatic review.</p> |
| <p>Recommendation</p> <p>In discussion with the panel, the department spoke of how it seeks to integrate various class groups into the department. One method was to bring combined classes on site visits as part of the CIT module. The panel commends the department on this initiative and would like to recommend similar initiatives for this group of students.</p> <p>Departmental Response</p> <p>Where possible, all theory classes will be integrated with other class groups, to allow for integration of different student cohorts, and ultimately a better student experience. Students will also be invited to culinary demos, site visits etc., as well as social activities within the department.</p> |