

# Department of **Tourism & Hospitality**



**Course** Handbook

## Department of Tourism & Hospitality ...

**Experienced provider of career focused education**

**Training with high practical content**

**State of the art teaching facilities**

**Work placement programme**

**Strong industry collaborations**

*Thank you for taking the time to consider the courses in the Department of Tourism & Hospitality at CIT.*

All of our courses offer you the opportunity to learn in a modern, well-equipped building which is built to the highest European standards. At the Department of Tourism and Hospitality you will be able to pursue your chosen studies in a warm and friendly atmosphere, with an approachable and supportive teaching team who can guide you on your path to success in the fields of tourism, hospitality and culinary studies.

The world of Tourism, Hospitality and Culinary Arts is an exciting and vibrant world, where graduates will find a wide range of opportunities to develop their career paths, and to specialise in their preferred roles. Work placements, which are a structured part of most programmes, prepare our students for the range of careers available, and ensure that all students can commence employment on completion of the programme.

While you are at college, you can be assured that the wide range of support services, sports and social clubs and societies, will all ensure that your time at CIT is one which provides excellent teaching and learning coupled with an enjoyable life style.

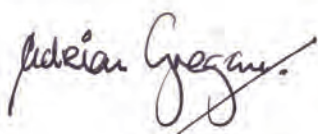
We are delighted that all of our courses have an excellent record in graduate employment and that students who study with us enter industries which are exciting and progressive, and allow them the opportunity to travel the world with a recognised European level qualification.

The Department of Tourism and Hospitality has wide ranging connections and links with professional industry bodies, Tourism and Hospitality firms and international Colleges, all of which contribute to superb work placement opportunities, scholarships and bursaries, and international study programmes and internships.

At the Department, each and every student who reaches the required standard in their course will be offered the opportunity to continue forward to higher level studies, and postgraduate qualifications.

We hope you will consider the Department of Tourism & Hospitality for your studies. Please do not hesitate to contact us if we can help with your career decision, if you need further information or advice on the most suitable course for you, or indeed if you would like to visit and view our Departments facilities.

We look forward to welcoming you to Cork, to CIT and to the Department of Tourism and Hospitality.



Adrian Gregan FIHI  
Head of Department  
Tourism & Hospitality



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*All our courses are designed to be career focused ensuring each graduate is equipped with the necessary skills to maximise their employment potential.*

**CR 660 BBus (Honours) in Tourism 4**

**Potential Areas of Employment**

- Tourism Development
- Air, Cruise and Coach based Management
- Tourism Promotion & Marketing
- State Bodies involved in Tourism

**CR 041 BBus in Tourism 6**

**Potential Areas of Employment**

- Tourism & Heritage Promotion and Development
- Air, Cruise, and Coach based Travel
- Visitor Attractions & Activity Centres
- Tourist & Heritage Guiding and Information

**CR 042 BBus in Hospitality Management 8**

**Potential Areas of Employment**

- Hotel and Restaurant Management
- Reservations and Revenue Management
- Conference and Event Management
- Human Resources and Training

**CR 640 BBus in Culinary Arts 10**

**Potential Areas of Employment**

- Hotels and Restaurants
- Food Marketing & Product Development
- Pastry & Confectionary
- Training & Education

**CR 650 BBus in Bar Management 12**

**Potential Areas of Employment**

- Bar Management
- Bar Training & Education
- Wine Retailing and Sommelier
- Hotel, Restaurant, Catering Management

**CR 655 Higher Certificate in Arts in Culinary Studies 14**

**Potential Areas of Employment**

- Hotels & Resorts
- Fine-dining Restaurants
- Gastro Pubs
- Event Catering

**CR 657 Higher Certificate in Arts in Hospitality Studies 16**

**Potential Areas of Employment**

- Hotels, Restaurants, Licenced Premises
  - Accommodation Providers
  - Catering and Events Companies
  - Specialist functions such as Reservations & HR
-



# Tourism (Honours)

CR 660 Level 8 Award

>> Progression to Postgraduate Programmes

**Application:** CAO

**Award Title:** Bachelor of Business (Honours) in Tourism

**Duration:** 4 Years (8 Semesters)

**Places:** 30

## Minimum Entry Requirements Leaving Certificate in 6 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
4	2	D3 (O/H)	D3 (O/H)

## What is Tourism?

Tourism is a dynamic, global industry through which people experience the culture, heritage and environment of other countries, whether they are travelling for leisure, business or indeed adventure.

A wide variety of employment opportunities are available to specialists in the area of Tourism as it involves the management and operation of a vast range of businesses, which include airlines, hospitality providers, cruise and ferry operators, tour operators, visitor attractions, heritage centres, travel agencies and tourism development organisations.

## Helpful Leaving Certificate Subjects

A European language, Geography, and Business subject(s).

## Potential Areas of Employment

- Tourism Development
- Air, Cruise and Coach based Management
- Tourist and Heritage Guiding and Information
- Visitor Attractions & Activity Centres
- Tourism Promotion & Marketing
- State Bodies involved in Tourism



myCIT  
myCourse

*"I decided I wanted to finish my Degree abroad in an international programme and the CIT Tourism Honours Programme offers me an intimate, challenging and quality education with small class sizes and excellent Lecturers."*

**Laura Chenery, Canadian Student**



[www.cit.ie/course/CR660](http://www.cit.ie/course/CR660)



## Module Information

<http://modules.cit.ie/cr660>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## About the Course

This course prepares students for supervisory and management positions in all sectors of tourism and services businesses. Learning is based around class delivered lectures, field trips, practical lab classes, guest speakers, and both group and individual project work.

The course blends a wide range of specific tourism subjects with applied business subjects to equip students with the necessary skills to contribute effectively in the wider world of tourism and travel. The Tourism course at CIT is offered within the modern Tourism and Hospitality Building, one of the leading schools in the country.

Students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities and other student supports, such as a large range of student clubs and societies. Administration and support facilities are offered in an environment where students have direct access to an experienced and qualified lecturing team.

## Further Studies

For details see [www.cit.ie](http://www.cit.ie)

Suitably qualified graduates may progress to a Master's Degree at CIT and subsequently to Doctoral Studies leading to the award of a PhD.

## Career Opportunities

Students who graduate with tourism qualifications have opportunities for building careers in the travel, transport, holiday, heritage, vacation, and leisure industries. Previous graduates have developed careers in areas as diverse as regional tourism planning and development, tourism marketing, international airline operations, sales, marketing, and the development of visitor and heritage attractions. Many graduates have taken the opportunity to travel and work in interesting tourism related businesses overseas, while some have gone on to establish their own tourism related business in Ireland or abroad.

The Honours Degree in Tourism is the ideal base from which to build a career in the general management of a Tourism Business.



## Contact Information

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## Question Time

### Is it essential to have studied a language before commencing the course?

Having a European language is very useful, but it is not essential to have studied one before as languages (except French) are generally taught from the introductory stage. It should be noted that the study of a language is mandatory for year one of the course.

### Are there opportunities to work outside Tourism?

The programme combines both knowledge of the world of tourism with the skills required for business management, and in particular focuses on service skills which facilitate the student in a wide range of occupations.

### Are there opportunities to travel?

The nature of Tourism studies allows candidates to take up opportunities abroad and to travel and work overseas. The Honours Degree in Tourism is a well-recognised qualification which is well respected by potential employers.

myCIT  
myCareer



Laura Tangney  
[Killarneyonamap.ie](http://Killarneyonamap.ie)

Laura's business KillarneyonaMap.ie won the prestigious title of 'Website of the Year' in the 'Travel, Tourism & Hospitality' category at the National Website Awards, fighting off competition from entries such as Fáilte Ireland and The Guinness Storehouse. The awards are considered an important benchmark for distinction in web-based business strategies.

Laura is a graduate of CIT, where she studied Tourism. Since leaving CIT, Laura has worked in a number of hotels in a marketing capacity, before establishing her current business.



# Tourism

## CR 041 Level 7 Award

- >> Progression to Honours Degree and Postgraduate Programmes
- ▲ Higher Certificate Option

**Application:** CAO

**Award Title:** Bachelor of Business in Tourism

**Duration:** 3 Years (6 Semesters)

**Places:** 30

### Minimum Entry Requirements Leaving Certificate in 5 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
5	0	D3 (O/H)	D3 (O/H)

### What is Tourism?

The global tourism sector is continuing to expand in all sectors, providing worldwide opportunities for enterprise and development across a wide range of activities and businesses including regional tourism development, tourism promotion and marketing, visitor and heritage attractions, conference and exhibitions, air, sea and land transport, reservations and bookings, both agency and online. There are also the areas of holiday activity, entertainment, and the traditional hospitality providers of food and accommodation.

Tourism is a dynamic and competitive industry. It requires the ability to constantly adapt to customers' changing needs and desires, as the customer's satisfaction, entertainment and enjoyment are particularly the focus of all tourism businesses.

### Helpful Leaving Certificate Subjects

European Language, Geography, and Business Subject(s).

### Potential Areas of Employment

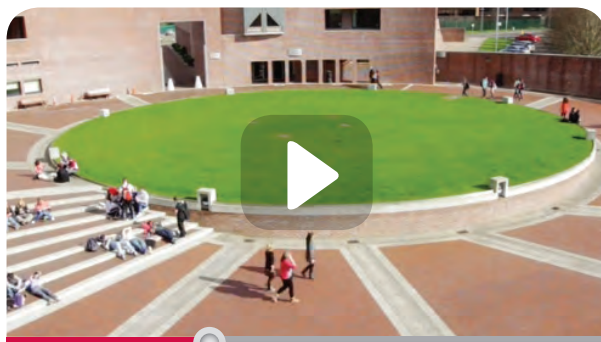
- Tourism & Heritage Promotion and Development
- Air, Cruise, and Coach based Travel and Management
- Visitor Attractions & Activity Centres
- Tourism Promotion & Marketing
- State Bodies involved in Tourism



myCIT  
myCourse

*"I loved studying tourism in CIT because of the small classes and the lecturers, who are not only excellent in what they do, but are always available and get to know their students"*

**Emma Aherne**



[www.cit.ie/course/CR041](http://www.cit.ie/course/CR041)



## Module Information

<http://modules.cit.ie/cr041>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## About the Course

The Tourism course at CIT is offered within the modern Tourism and Hospitality building, one of the finest in the country. Our courses have a strong emphasis on marketing and languages to equip students with these essential elements of Tourism Studies. The course combines subjects relevant to the Tourism Sector with a range of business subjects to give students the best possible preparation for entry into the workplace.

Visiting lecturers, formal class based lectures; field trips, and project work with businesses in the Tourism Sector are all essential learning tools of this course.

Students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities and other student supports, such as a large range of student clubs and societies. Administration and support facilities are offered in an environment where students have direct access to an experienced and qualified lecturing team.

## Further Studies

For details, see [www.cit.ie](http://www.cit.ie)

Suitably qualified graduates are eligible to apply for entry to Year 4 of

→ Bachelor of Business (Honours) in Tourism

Graduates may subsequently progress to postgraduate studies at CIT or at other third level institutes and colleges.

## Career Opportunities

Graduates are fully equipped with the skills and understanding of the operational and management aspects required in running a tourism business. These include the planning, promotion and development of tourism business projects, along with the development, promotion and conservation of the natural and manmade heritage.

Many students progress to managerial positions in travel operations, while others take on an entrepreneurial role and run their own business related to tourism. Other opportunities for employment include airlines, airport operations, travel agencies, government and the semi-state organisations, sea carriers, resort representatives, coach tour operators, activity management, and in the area of local tourism development and promotions.



## Contact Information

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## Question Time

### Is it essential to study a language on this course?

Skills in an international language(s) are very useful in the tourism sector. Generally we offer languages from an introductory level, with the exception of French. It should be noted that the study of a language is mandatory for Year 1 of the programme.

### Does the course offer opportunities to work outside Tourism?

The tourism sector is very broad and there are also opportunities in businesses which are connected to the sector. Past graduates have found employment in many areas in the service sector such as financial services, retail and business development, along with setting up their own businesses.

### What level of marketing is incorporated into the course?

The course places equal emphasis on tourism and business management, of which marketing is a key component.

### Are there opportunities to travel?

Tourism, by its nature, deals with aspects of travel. The promotional requirements of many tourism businesses involve travel to the countries from which tourists originate. Equally, many businesses in the travel sector offer this opportunity. Many students have worked in tourism companies overseas as part of their personal development.

myCIT  
myCareer

Karen Buchanan  
Tourism Entrepreneur



"I really benefited from my time at CIT and gained invaluable knowledge and experience. Overall the standard of the lecturers was excellent; I admired their approach, experience, preparation and interest in their students. The adjustment of going from secondary school to college was very easy at CIT.

Having worked in a Business Development role in a busy hotel after graduation, last year I went on to set up my own business involving Social Media management and training."



# Hospitality Management

**CR 042** Level 7 Award

>> Progression to Honours Degree

▲ Higher Certificate Option

**Application:** CAO

**Award Title:** Bachelor of Business in Hospitality Management

**Duration:** 3 Years (6 Semesters)

**Places:** 32

## Minimum Entry Requirements Leaving Certificate in 5 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
5	0	D3 (O/H)	D3 (O/H)

## What is Hospitality Management?

The term Hospitality Management refers to a range of occupations and professional practices associated with the management of areas such as hotels, resorts, restaurants, and other hospitality venues.

Strong practical content in the early years of study, along with our graduates broad range of knowledge, skills and competencies, have meant that they are a candidate of choice for a variety of organisations.

For graduates, there are opportunities to work either in Ireland or abroad and it is not uncommon for graduates in their twenties to hold senior positions in organisations.

## Helpful Leaving Certificate Subjects

English, Mathematics, and Business subject(s).

## Work Placement

- There is a mandatory work placement of a minimum of 12 weeks between Year 1 and Year 2.
- There is a 6 month Management Internship in Year 3.

## Potential Areas of Employment

- Hotel, Restaurant, Catering and Licenced Premises Management
- Reservations and Revenue Management
- Conference and Event Management
- Human Resources and Training
- Hospitality Entrepreneur
- Marketing and Sales



**myCIT**  
myCourse

*"The lecturers and staff, the facilities, my class mates, the atmosphere around the Institute, all make for a fantastic experience. The work experiences built into the course have given me all the tools I need to begin my career."*  
**Brigid Walsh**



[www.cit.ie/course/CR042](http://www.cit.ie/course/CR042)





## Module Information

<http://modules.cit.ie/cr042>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## About the Course

The Institute boasts one of the finest Tourism and Hospitality buildings in Europe, with state-of-the-art facilities. Our courses combine practical elements of hospitality management with key management skills, knowledge and competencies, in a multi-cultural classroom environment, providing graduates with the best possible foundation for a future career. Modern Demonstration and Production Kitchens, IT and Front Office Laboratories, a Demonstration Theatre, Training Restaurants and Bar and well equipped classrooms are all features of the Tourism and Hospitality Building at CIT. In addition, students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities, and other student supports.

Administration and support facilities are offered in an environment where students have direct access to an experienced and qualified lecturing team.

Formal lectures, tutorials, individual and team project work, guest speakers, industry visits and field trips are all an integral part of the course. A range of elective subjects are available so that students can pursue particular topics which interest them.

Work Placement is an important part of the course and this allows the student to experience hospitality organisations at various grades in Ireland and gives them opportunities to travel abroad for their 3rd year work placement. Cork boasts one of the largest variety of hospitality organisations in the country, allowing students to study in a vibrant city with a strong culture of hospitality. Students who take the opportunity to travel abroad for work placement experience a greater international awareness, and develop the ability to effectively communicate in the global hospitality environment.

## Accreditation

Graduates are eligible to become members of the Irish Hospitality Institute.

## Further Studies

For details see [www.cit.ie](http://www.cit.ie)

The Bachelor of Business Degree in Hospitality Management (Level 7) is a well-recognised qualification for employment in the Hospitality Industry. Suitably qualified graduates are eligible to continue onto the one year add-on Bachelor of Business (Honours) in Hospitality Management (Level 8). Graduates can subsequently progress to postgraduate studies at CIT or other 3rd Level Institutions.

## Career Opportunities

Graduates will specialise in areas of the hospitality business such as Food & Beverage Management, Conference & Banqueting Management or Rooms Division Management. Opportunities may also be available in Sales & Marketing, Human Resource Management, Training & Development, Event Management or Financial Control. Graduates will aspire to senior General Management positions or become involved in entrepreneurial activities and may start their own business.

## Contact Information

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## Question Time

### What are the facilities like for this course in CIT?

The facilities at the Department of Tourism & Hospitality are of the highest European standard. The Department operates to the highest levels of industry recognised Hygiene and Environmental management requirements.

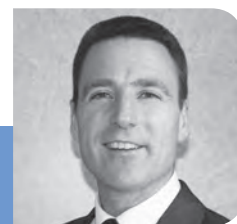
### What are the duties of a Hotel Manager?

Hotel Managers combine the role of the business host with the technical skills, including the provision of high quality Food, Beverage and Accommodation standards along with the skills of successful business management including financial, marketing, human resource and operational skills.

### What other careers could I work in?

Hospitality Managers work across a wide range of businesses in the sector to include many and varied types of hotels, restaurants and resorts and equally can work in areas such as cruise line operations or indeed start their own business within the sector. There is a wide range of sector specific support businesses for which Hotel Management provides the ideal background and these can include food & beverage suppliers, equipment suppliers, training specialists, hospitality centred IT companies, and many others.

**myCIT**  
**myCareer**



**Dan Murphy**  
Managing Director

Dan is the Managing Director of the award winning Galway Bay Hotel. Dan leads a team which has attained such prestigious awards as the Best 4 Star Hotel in Ireland, Deloitte Best Managed Company, and the prestigious EFQM Award for quality. In 2007, Dan was awarded the IHI's Hotel Manager of the Year award.

Dan gained valuable experience on his college placements in Adare Manor and Ashford Castle. Having graduated, Dan worked with the Hilton Group in Chicago before joining the Rochestown Park Hotel and then the Galway Bay Hotel.

# Culinary Arts

## CR 640 Level 7 Award

>> Progression to Honours Degree

**Application:** CAO

**Award Title:** Bachelor of Business in Culinary Arts

**Duration:** 3 Years (6 Semesters)

**Places:** 32

### Minimum Entry Requirements Leaving Certificate in 5 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
5	0	D3 (O/H)	D3 (O/H)

### What is Culinary Arts?

It is the study of food and wine and its impact on our society and way of life. The Culinary Arts make a significant contribution to the worldwide hospitality and tourism industries. Practitioners in this area include restaurateurs, chefs, food critics, food journalists, and educationalists. Many become entrepreneurs in their own right setting up their own business in the food industry.

Culinary Arts combines a high level of technical skills, creativity and flair with a modern technical, scientific, academic and business approach.

### Helpful Leaving Certificate Subjects

English, Mathematics, Home Economics, and Business Subject(s).

### Work Placement

There is a mandatory work placement over the entire summer at the end of Year 1.

### Potential Areas of Employment

- Hotels and Restaurants
- Food Marketing & Product Development
- Pastry & Confectionary
- Training & Education
- Food Writing & Styling
- Culinary Manager in the Industrial Sector



myCIT  
myCourse

*"The main reason I chose to study culinary arts was the mix between business and practical culinary operations. Year 1 met all my expectations and I had a paid work placement in a fabulous hotel in Co. Cork over the summer which added to my experience."*

**Sarah Beavon**



[www.cit.ie/course/CR640](http://www.cit.ie/course/CR640)



## Module Information

<http://modules.cit.ie/cr640>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## About the Course

The key aim is to develop a well-educated graduate with the ability to learn and adapt to meet new challenges in both their education and professional development. We have a strong emphasis on student centred learning, using methods which include formal lectures, tutorials, visiting lecturers, site visits, and both individual and team project work.

Students study modules such as Culinary Arts Principles, Larder & International Cuisine, Food Safety, Creativity, IT, Management, Kitchen Design, Wine Appreciation, Operations and Business subjects.

The work placement is an intrinsic part of the course in terms of developing the students understanding of the organisation and its procedures, as it gives experience in a real-life setting. It is supported by a Tourism & Hospitality Department staff member, who works with a workplace mentor, to ensure that each student achieves their maximum potential.

The Tourism and Hospitality building is one of the foremost in the country and includes modern Demonstration and Production Kitchens, IT Laboratories, a Demonstration Theatre, Training Restaurants, Training Bar and fully equipped classrooms. In addition students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities, and other student supports including a wide array of student clubs and societies.

In the past, students under the guidance of an experienced academic staff, have won such prestigious titles such as the "Knorr Chef of the Year", TV3's "Head Chef", and the "Dunhill Cuisine Award for Best Commercial Food Product". With their Tutors guidance, students also regularly compete in competitions such as AEHT, CATEX and Eurotoque and have successfully won prizes in all of these competitions.

## Further Studies

For details see [www.cit.ie](http://www.cit.ie)

Suitably qualified graduates are eligible to apply for entry to the one year add-on

→ Bachelor of Business Degree (Honours) in Hospitality Management.

Graduates may subsequently progress to postgraduate studies at CIT or other third level institutions.



CIT student Claire O'Connor won Silver in the European Association of Hotel & Tourism Schools Annual Competitions 2012

## Career Opportunities

Graduates work in a range of diverse organisations of the food sector, ranging from Senior Chefs in 5 Star Hotels, gourmet restaurants, stylish bistros to catering and events companies and food product companies, along with food education. Many graduates go on to establish their own business. A Culinary Arts Degree provides a wide array of opportunities to work in other countries in both culinary and food related fields.

## Contact Information

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## Question Time

### What is the difference between Culinary Arts and Culinary Studies?

Culinary Arts provides a broad range of learning which combines the skills of business management with the skills of culinary activity. This provides an ideal combination of skills for the successful operation of many food related business enterprises.

Culinary Studies is a course more specifically designed for those who aspire to be Chefs and it therefore focuses on the key skills required by Chefs at all kitchen levels, in larger or smaller operations.

### Is it possible to open your own business with this qualification?

Quite a number of graduates have opened their own businesses such as restaurants or food service companies, or have gone on to develop and produce a food product for retail sales.

**myCIT**  
**myCareer**



**Eliza Ward**  
Entrepreneur:  
Country Choice

"The idea of 'Country Choice on Tour' was developed when preparing my final year project during my 3rd year in Culinary Arts. We sell high quality street food at festivals and events around Ireland showcasing the very best of ingredients. Our Tipperary Hereford beef, flash fried on Ciabatta has become legendary at events such as Bloom, Electric Picnic and the Volvo Ocean Race. Our aim is to make high quality local, artisan street food a defining part of any festival experience."



# Bar Management

## CR 650 Level 7 Award

>> Progression to Honours Degree

**Application:** CAO

**Award Title:** Bachelor of Business in Bar Management

**Duration:** 3 Years (6 Semesters)

**Places:** 25

### Minimum Entry Requirements Leaving Certificate in 5 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
5	0	D3 (O/H)	D3 (O/H)

### What is Bar Management?

Bar Management is a challenging and rewarding job. There are excellent opportunities for graduates across a wide range of businesses including bars, clubs, hotels, restaurants and with trade suppliers. A Bar Management qualification also gives the graduate opportunities to travel and experience diverse cultures.

The area is constantly evolving to meet new trends and customer needs and the graduate will have the opportunity to experience these changes and hopefully to contribute towards developing new and exciting concepts in bars and entertainment.

### Helpful Leaving Certificate Subjects

English, Mathematics, and Business subject(s).

### Work Placement

There is a mandatory work placement of a minimum of 320 hours.

### Potential Areas of Employment

- Bar Management
- Bar Training & Education
- Wine Retailing and Sommelier
- Hotel, Restaurant, Catering Management
- Stock Control
- Club Management
- Entrepreneurship/Bar Business Ownership



**myCIT**  
myCourse

*"You gain the skills and knowledge necessary to work in the industry, from knowledge of beers, wines, spirits and cocktails through to health & safety procedures and the laws relating to bars. If you want to make a career in the hospitality sector, I strongly recommend this course."*

**Martin Daly**



[www.cit.ie/course/CR650](http://www.cit.ie/course/CR650)



## Module Information

<http://modules.cit.ie/cr650>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## About the Course

CIT's Bar Management course develops student's knowledge of the concepts and processes that are essential for sound managerial practice in the area, along with imparting the operational skills in areas such as drinks service and stylish food preparation and service.

The work placement is a core aspect of the course and allows the student the opportunity to apply the knowledge, insight and skills gained in class to the workplace under the guidance of an experienced industry professional and supported by the Tourism & Hospitality Department.

The course is taught in a modern building, which is one of the finest Tourism and Hospitality buildings in Europe and includes a stylish Training Bar, a Demonstration Theatre, Training Restaurants, IT Labs and well equipped classrooms. In addition, students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities, and other student supports including a wide array of clubs and societies to suit every student's interests and tastes.

Strong practical content in early years of study, along with our graduates broad range of knowledge, skills and competencies, have meant that they are a candidate of choice for a variety of organisations and many have gone on to become entrepreneurs, owning their own successful business.

## Further Studies

For details, see [www.cit.ie](http://www.cit.ie)

Suitably qualified graduates are eligible to apply for entry to the one year add-on:

→ Bachelor of Business (Honours) in Hospitality Management

Graduates may subsequently progress to postgraduate studies at CIT or other third level institutions.

## Career Opportunities

Graduates will find that there are opportunities to use their knowledge both in Ireland and abroad. This Degree offers students the opportunity to acquire appropriate managerial skills and techniques that will enable them to be effective and efficient in Bar Management and related areas such as retail and the food and entertainment industries.



## Contact Information

Tom Kelly  
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## Question Time

### What are the facilities like for this course in CIT?

The facilities for this course are contained in the Department of Tourism & Hospitality Building which is of the highest European standards. The Department contains a stylish Training Bar, Training Restaurants, IT Labs and modern classrooms. The greater campus area boasts excellent sports, accommodation, recreation and student support facilities.

### What level of Business is incorporated into the course?

The course blends the skills of Business Management approximately 50/50 with the skills and knowledge needed for Bar Management. Business skills attained during the course complement career options and improve the future prospects of graduates.

### Should I have experience in bar work in advance of applying for this course?

Some experience in the licenced trade is an ideal preparation for undertaking a career in Bar Management; however, this is not a requirement for entry to this course.

**myCIT**  
**myCareer**

**Roisín O'Sullivan**  
General Manager



"I can't believe how I fitted into college life so well almost immediately and loved my time there. During my time on this course, I participated in the 'Masters Apprentice', an RTE TV Show, which was a wonderful medium to showcase the skills which I had learned.

Following graduation, my career progressed quickly and I was only 21 when I achieved my first management role. I found that I had all of the practical training and business skills necessary to succeed in this following my time in CIT. I am now the General Manager of what is one of the most progressive venues in Cork City. I am also a Brand Ambassador for a large drinks supplier and through this role I am involved in training bar staff on a range of products."



# Culinary Studies

## CR 655 Level 6 Award

>> Progression to Degrees and Honours Degree



This programme is supported by Fáilte Ireland

**Application:** CAO

**Award Title:** Higher Certificate in Arts in Culinary Studies

**Duration:** 2 Years (4 Semesters)

**Places:** 48

### Minimum Entry Requirements Leaving Certificate in 5 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
5	0	D3 (O) or B2 (F)	D3 (O/H)

**Note 1:** The requirement for D3 (O) Mathematics may also be satisfied by Grade B2 or Higher in Foundation Level Mathematics.

**Note 2:** Holders of all FETAC Level 5 awards may apply through the CAO.

### Special Category Applications

Mature Students (23 years by the 1st January on year of entry to the course) and holders of the Leaving Certificate Applied with one year's relevant industrial experience may apply as Special Category Applicants through the CAO. They may be required to undertake an Institute interview.

### What is Culinary Studies?

Culinary Studies is a course designed to meet the needs of students who wish to pursue careers as Professional Chefs. Graduates go on to take up positions in hotels, restaurants, catering and events, along with many who set up their own businesses such as bistros, café-delicatessens, stylish cafes and restaurants.

### Helpful Leaving Certificate Subjects

English, Mathematics, Business subject(s), and Home Economics.

### Work Placement

There is a formal structured work placement over the summer at the end of Year 1.



myCIT  
myCourse

*"The kitchens in the Department are amazing and we have everything we need. Cooking in the Training Restaurant for real customers is a great learning experience and gave me a glimpse of what real restaurant service is like. I can't wait to put these newly acquired skills into practice on my work placement."*

**Katie McLoughlin**



[www.cit.ie/course/CR655](http://www.cit.ie/course/CR655)





## Module Information

<http://modules.cit.ie/cr655>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## Potential Areas of Employment

- Hotels ranging from 5 Star Resorts through to smaller family-run hotels
- Fine-dining Restaurants, local Speciality Restaurants, Bistros
- Catering Companies
- Event Catering
- Gastro Pubs and café-delicatessens

## About the Course

The course is mainly practical in nature and is supported by theory subjects relating to the world of cookery. Approximately 70% of the class time is spent in practical classes and kitchens covering subjects such as cookery techniques, classical and traditional cookery, along with specialist cookery from the Mediterranean, the Orient and other interesting world foods. Pastry, Larder, Confectionery and Buffet Work are also explored.

Along with practical classes, formal lectures, guest lectures, site visits and group projects are also used to ensure students receive a fully rounded study environment. The formal, paid work placement allows the student to put into practice the skills which they have learned while in college and students are awarded academic marks for this important component of their course.

The Tourism and Hospitality buildings are of a leading standard and include modern Demonstration and Production Kitchens, IT Laboratories, a Demonstration Theatre, Training Restaurants, a Training Bar and well equipped classrooms. In addition students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities.

Administration and support facilities are offered in an environment where students have direct access to an experienced and qualified lecturing team. Students have participated and succeeded in the "Knorr Chef of the Year", TV3's "Head Chef" and the "Dunhill Cuisine Award for Best Commercial Food Product", along with the annual AEHT, Eurotoque, and CATEX competitions.

## Further Studies

For details, see [www.cit.ie](http://www.cit.ie)

Suitably qualified graduates are eligible to apply for entry to:

- Bachelor of Business in Culinary Arts
- or
- Bachelor of Arts in Culinary Arts (part-time option) and thereafter to
- Bachelor of Business (Honours) in Hospitality Management

Graduates may subsequently progress to postgraduate studies at CIT or other third level institutions.

## Career Opportunities

Students will graduate as professional Chefs, equipped to embark on exciting careers which will allow them to develop their skills further and to travel extensively if desired. Our graduates hold exciting positions as Head Chefs and Executive Chefs in a wide variety of hotels, restaurants and other food operations. Artisan food production, food product development, health care, food journalism and large scale catering facilities all offer opportunities to graduates for employment. Other graduates have gone on to set up their own successful businesses.

## Contact Information

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## Question Time

### What is the difference between Culinary Arts and Culinary Studies?

Culinary Studies is the course designed for students who aspire to become a professional chef and it focuses on the key skills required by chefs in all kitchen types, whether a large upmarket hotel kitchen or a smaller specialist restaurant operation. Culinary Arts provides a broad range of learning which combines the skills of business management with the skills of culinary activity. This provides an ideal combination of skills for the successful operation of many food related business enterprises.

**myCIT**  
**myCareer**



**Robert Hales**  
Restaurant Proprietor

Having graduated from CIT, Robert worked in large hotels in Cork and London, but always had a burning ambition to own his own business. He opened his first restaurant, Amicus, in Cork and quickly went on to establish three further restaurant businesses in the Cork area, Restaurant 14A, La Lavanda, and the Douglas Tea Room.

Robert's advice to aspiring chefs is to "work hard while studying at CIT, always think positively, plan your career path and set achievable goals for yourself".

# Hospitality Studies

## CR 657 Level 6 Award

>> Progression to Degrees and Honours Degree



This programme is supported by Fáilte Ireland

**Application:** CAO

**Award Title:** Higher Certificate in Arts in Hospitality Studies

**Duration:** 2 Years (4 Semesters)

**Places:** 25

### Minimum Entry Requirements Leaving Certificate in 5 Subjects

Subjects D3 (O/H)	Subjects C3 (H)	Maths Grade	English or Irish Grade
5	0	D3 (O) or B2 (F)	D3 (O/H)

**Note 1:** The requirement for D3 (O) Mathematics may also be satisfied by Grade B2 or Higher in Foundation Level Mathematics.

**Note 2:** Holders of all FETAC Level 5 awards may apply through the CAO.

### Special Category Applications

Mature Students (23 years by the 1st January on year of entry to the course) and holders of the Leaving Certificate Applied with one year's relevant industrial experience may apply as Special Category Applicants through the CAO. They may be required to undertake an Institute interview.

### What is Hospitality Studies?

Hospitality Studies is a broad programme of learning which provides an introduction to all of the operations areas in the hospitality sector. Students get an opportunity to study and practice the areas of restaurant service, bar service operations, front office, rooms division, accommodation, event organisation, introduction to culinary skills, along with a range of business subjects.

The combination of practical skills and theoretical subjects gives the student the opportunity to identify their area of preference in the sector and to subsequently develop a valuable career in their chosen field.

### Helpful Leaving Certificate Subjects

English, Mathematics, Business Subject(s), a European Language

### Work Placement

There is a formal structured work placement over the summer at the end of year 1.



myCIT  
myCourse

*"During the year, our learning included some fantastic trips to hotels and tourist attractions, where we learned a lot about operations. The highlight of the course for me is the great practical experience which we get while working in industry, which really reinforces what I have learned in college."*

Natasha McCarthy



[www.cit.ie/course/CR657](http://www.cit.ie/course/CR657)



## Module Information

<http://modules.cit.ie/cr657>

CIT has developed a website which gives full details of all modules for all courses. The website also has information on recommended textbooks, average weekly workload, assessments and exams.

## Potential Areas of Employment

- Hotels, Restaurants, Licenced Premises
- Accommodation Providers
- Catering and Events Companies
- Specialist functions such as Reservations, Training and Human Resources

## About the Course

The course is designed to meet the skills requirements of students who wish to pursue careers within the hospitality sector. Graduates typically work in contact with the customer in hotels, restaurants or bar operations or associated areas such as conferences and events. The strong element of practical learning involved in this course is appealing to many candidates.

Practical classes, formal lectures, guest lectures, site visits and group projects are all used to ensure students receive a fully rounded study environment. A formal work placement allows the student to put into practice the skills which they have learned while in college, under the guidance of an experienced hospitality professional, and students are awarded academic marks for this important component of their course.

The Tourism and Hospitality buildings are of the best modern standard and include modern Demonstration and Production Kitchens, IT Laboratories, a Demonstration Theatre, Training Restaurants, a Training Bar, Training Reception and fully equipped classrooms. In addition students have easy access to the wider Institute facilities such as an excellent Library, IT facilities, student accommodation, sports and recreation facilities and other student supports, such as a large range of student clubs and societies.

Administration and support facilities are offered in an environment where students have direct access to an experienced and qualified lecturing team.

## Further Studies

For details, see [www.cit.ie](http://www.cit.ie)

For details see [www.cit.ie](http://www.cit.ie)

Suitably qualified graduates are eligible to apply for entry to:

- Bachelor of Business in Bar Management
  - or
  - Bachelor of Business in Hospitality Management
- And thereafter to
- Bachelor of Business (Honours) in Hospitality Management
- Graduates may subsequently progress to postgraduate studies at CIT or other third level institutions.

## Career Opportunities

For the student who is prepared to work hard and who brings flair and passion to hospitality, the opportunities are endless. Hotels, restaurants, bars, events and work place catering are all areas which are an ideal career choice for graduates. Many of our graduates travel overseas to gain experience and to enhance their skills or go on to embark on further studies in the area of hospitality.

## Contact Information

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## Question Time

### What is the difference between Hospitality Studies and Hospitality Management?

Hospitality Studies focuses on the day-to-day operations within the hospitality sector, where positions require a hands-on customer centred focus.

Hospitality Management focuses on the successful operation and profitable management of the overall business and its resources.

### What are the facilities like for this course in CIT?

The facilities in the Department of Tourism and Hospitality are of the highest European standard. The Building is run with the leading standards relating to both hygiene and the environment in mind at all times.

The Department is located within its own building on the campus and provides excellent facilities to enhance student learning including a range of Kitchens, Classrooms, Labs and other training facilities.

### The work placement sounds exciting. Is it based in Ireland or can you be placed abroad?

The work placement takes place in a quality hospitality establishment in Ireland and it is supported by a Department of Tourism & Hospitality staff member together with a workplace mentor. However, on qualification, graduates possess a skillset which they can use to gain employment in many different roles abroad.

**myCIT**  
**myCareer**



**Louise Lyne**  
Restaurant Supervisor -  
The Park Hotel, Kenmare

Having graduated from CIT with her Higher Certificate in Hospitality Studies, Louise decided to progress and pursue a degree in Hospitality Management in the Department of Tourism & Hospitality. During her time in college, Louise represented CIT at the final of the National Skills Restaurant Service Competition.

Louise is currently the Restaurant Supervisor in The 5 Star Park Hotel in Kenmare, where she works daily with the Brennan brothers of television's 'At Your Service'.





*As a graduate of the  
**Department of Tourism  
& Hospitality at the Cork  
Institute of Technology, I  
would highly recommend the  
Department.***

This is where I developed my passion for food and my love for the hospitality industry. It also provided me with a doorway to a larger family within the hospitality business.

I went on placement to wonderful hotel properties which helped me explore both my creativity and my innovative style. I am always proud of where I have come from and I always look forward with passion. I return regularly to the Department to speak with students about the exciting industry which they are entering, the entrepreneurial path they can take and to share some of my thoughts with them in an inspirational way.

Picasso once said all children are born artists, but just a few hold on to it into adulthood. Creativity to me is as important a subject as literacy. I have a close attachment with CIT and she with me. I always try to put emotion into my events, so not only do my guests see and hear amazing things; they feel the emotion of the occasion. This is a common thread we all share and it's the secret to success.

Still today, some of my best friends are those I met while a student. I even found my wife Eadaoin while in CIT, as she was a fellow student on the course!

*I hope that students find their path also begins, where mine began!*

Peter Kelly  
AKA Franc  
RTE's DIY Brides  
Weddings by Franc  
[www.franc.ie](http://www.franc.ie)

Franc



# Award Winning Students



BBus in Hospitality Management students win the 2009 Irish Hospitality Institute Business Management Game in Galway.



BA Culinary Arts student Lisa O'Brien, winner of the International Media Award from the Association du Mondial Des Arts Sucres held in Paris in 2010.



Professional Cookery student Shane Deane was crowned Best Student Chef in Ireland in 2012.



Culinary Studies student Harry Marquart won the prestigious title of 'Head Chef 2011' having appeared on the TV3 series fronted by Michelin Star Chef Conrad Gallagher.



BA in Culinary Arts student Claire O'Connor scooped a silver medal in the European Association of Hotel & Tourism Schools Competitions 2012 which were held in Macedonia.



BBus in Culinary Arts student Maureen O'Regan, winner of the 2011 Dunhill Cuisine Award for Best Commercial Food Product at the National Third Level Student food Innovation Awards.



# Department of **Tourism & Hospitality**



## CAO Courses

- BBus in Tourism (Honours)
- BBus in Tourism
- BBus in Hospitality Management
- BBus in Culinary Arts
- BBus in Bar Management
  
- Higher Certificate in Arts in Culinary Studies
- Higher Certificate in Arts in Hospitality Studies

## Professional Development Programmes:

- BA in Culinary Arts
- Advanced Certificate in Professional Cookery Total Immersion Programme
- Advanced Certificate in Professional Cookery National Traineeship

### Enquiries:

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[www.cit.ie](http://www.cit.ie)

