



Bachelor of Arts (Hons) in Culinary Arts - National Sous Chef Apprenticeship Information Sheet

HIGHLIGHTS

- Achieve a Bachelor of Arts (Hons) in Culinary Arts – Level 8 on the National Framework of Qualifications
- ‘Earn and Learn’ – work and earn whilst gaining a professional qualification
- Combines on-the-job training with academic study

HOW?

- Be currently employed in, or obtain employment in a SOLAS approved establishment
- Contact hospitality@cit.ie or 021-4335820 to register or visit www.cit.ie/th for information from CIT’s Tourism & Hospitality Department.

ENTRY

Applicants must hold a Level 7 ordinary degree in Culinary Arts or equivalent or have relevant industry experience. Applicants who do not have a Level 7 qualification will be reviewed through Recognition of Prior Learning, on a case by case basis.

STRUCTURE

2 Years over 4 semesters based on a 12 week semester.

	Sept - Dec	Dec - Jan	Jan - May	June - Aug
Year 1	5 days in a block in college	On the job	5 days in a block in college	On the job (work-based learning captured)
	11 weeks of 1 day college & 4 days’ work	On the job	11 weeks of 1 day college & 4 days’ work	On the job (work-based learning captured)
Year 2	12 weeks of 1 day college & 4 days’ work	On the job	12 weeks of 1 day college & 4 days’ work	On the job (work-based learning captured)

QUALIFICATION

Successful candidates will receive a Level 8 Bachelor of Arts (Hons) in Culinary Arts on completion.

COSTS

Year 1: €750 and Year 2: €750
Plus CIT Uniform

What you will study at CIT

BA (HONS) IN CULINARY ARTS	MODULES
Year 1	Semester 1
HOSP8010	Contemporary Culinary Practice (10 ECTS)
	<p>This module is designed for ambitious students who want to work at the cutting edge of culinary arts. The module focuses on trends and developments in the contemporary culinary landscape and explores the relationship between classical and contemporary cuisine. Students will learn the importance of balance, flavour, textures and colour, which are essential components when developing new dishes. This module will also draw on the knowledge and skills gained previously to develop contemporary techniques. Skills developed in Social and Creative Media will be used in the creation of a portfolio. The student will also explore new and exciting innovations for food production which will inspire them to be a leader and innovator in the industry. Emphasis will also be placed on food waste, allergens, sourcing, uses and nutritional aspects of key ingredients and the most up to date technical trends in today's kitchens.</p>
HOSP8011	Strategic Culinary Management (10 ECTS)
	<p>This module further develops the student's knowledge and understanding of culinary operations management. It will enable their ability to evaluate and apply to operations management concepts and techniques to the management of culinary operations in a practical context. In this module, the attention is placed on more analysis and evaluation of the operational challenges that transcend, departmental or unit boundaries e.g. performance management, asset value management, which will enhance the practitioners advanced decision making.</p>
Year 1	Semester 2
HOSP8012	Food Tourism (10 ECTS)
	<p>To provide the student with an analysis of food tourism policy and planning at regional, national and international level and to critically evaluate the day to day and emerging issues in relation to food tourism. The Independent Study hours on this module includes both Independent study and on the job training relating to this module.</p>
HOSP8013	Food Blogging & E-Profile (10 ECTS)
	<p>This module will allow students to explore social media, looking at how the creation of food blogs will cater for students to document their food productions, display their photography and styling techniques, whilst also developing their craft within the main core subject area. Food blog sites will allow students to build a portfolio of their work which displays their craft and food styling techniques for continuous assessments within the education environment but also their current employers. This module also has the capacity to link in with other modules and work as a platform to display student's completed projects. Starting a food blog is a great way to document your recipes, share your love for cooking with others and become an even better and more creative chef.</p>
Year 2	Semester 1
HOSP8014	Food Futures (10 ECTS)
	<p>This module will enable students to focus on the complex and dynamic national and global environmental issues concerning future food sustainability, food production and strategic planning for a changing world. The central theme will be political factors that will influence future food policies, and strategic directions for the long term food sustainability.</p>
Year 2	Semester 2
HOSP8015	Independent Research Project (10 ECTS)
	<p>The independent project focuses on integration from across various modules on the programme and to conduct research for a major study. This study may be a purely research based piece of work, or a business development proposal & plan. The project will promote and foster the student's creativity be it in their research choice, or business model approach. It will also encourage applied industry engagement during the project's design, development and presentation.</p>

CONTACT INFORMATION

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