

Department of Tourism & Hospitality



2019
2020

Continuing Education Courses

Helping the Tourism, Hospitality, and Culinary Sector meet the challenges of the future...

Leading provider of career focused education

Training with high **practical** content

State-of-the-art teaching facilities

Work placement programme

Strong industry **collaborations**



The Department of Tourism & Hospitality is a leading provider of education for the Culinary, Hospitality, and Tourism sectors. The courses are focused on the real needs and skills required for a career in the sector, and are an ideal blend of practical skills, underpinned by the requisite theoretical knowledge, and are linked to work based learning in suitably approved premises.

The Department has a proud record of producing some of the most work prepared graduates of any institute or college, and our graduates can be found in leading culinary, tourism, and hospitality businesses both at home and abroad.

The needs of the hospitality and culinary business are constantly changing and developing, and people who work in the sector constantly need to redevelop their skill and knowledge base, develop new skills, or respond to changes in the business environment. Equally as they progress through the sector, and experience opportunities for supervisory roles, new demands will be placed on them. The successful operator will over the course of their careers need to meet new demands and challenges.

We would advise all who work in the sector, those behind the scenes in Kitchens, or those who are to the fore in dealing with customers to take every opportunity to enhance their skills and continue to develop their knowledge for the sector.

Thank you for considering a course in CIT's Department of Tourism & Hospitality, and please feel free to discuss with us the most suitable option for skills development in your chosen career.

We look forward to welcoming you to one of the best equipped Hospitality and Culinary schools in the country, where the highly experienced lecturing team are at the forefront of tourism, culinary, and hospitality education.

A handwritten signature in black ink that reads "Noel Murray". The signature is written in a cursive, flowing style.

Dr Noel Murray
Head of Department
Tourism & Hospitality

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National Chef de Partie Apprenticeship Bachelor of Arts in Culinary Arts

(Level 7)

Course code
CR_OCUAR_7

Course Fee

Year 1 & 2 €1,500 each and Year 3 & 4 €750 each.
In addition, a €60 fee for the necessary work uniform is required (a fee will also apply if knives are required).

Enquiries

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie



Course & Module Information, visit
www.cit.ie/course/CROCUAR7

Aim

The Chef de Partie Apprenticeship is an 'earn and learn' degree programme that combines on-the-job training with academic study. The Chef de Partie is trained to deliver advanced culinary skills in a professional kitchen, to supervise a particular area or station within the kitchen and to work on their own as well as training Commis Chefs. The programme is designed by industry and academic professionals so that students learn the skills, knowledge and behaviours necessary for a successful career that can take them anywhere in the world. The programme combines classroom training with hands-on practical skills development in the workplace, linking college based learning with the everyday work environment.

Content

Year 1 Semester 1

Fundamental Culinary Skills
Fundamentals of Patisserie
Introduction to Food Safety and Culinary Science
Information Technology
Learning at Third Level

Year 1 Semester 2

Refining Culinary Skills
Developing Patisserie Skills
Introduction to Food and Beverage Skills
Workplace Communication
Nutrition and Diet

Year 2 Semester 1

Planning a Culinary event
Classical Cuisine
Plated Desserts
Applied Food and Beverage Costing
Exploring Food

Year 2 Semester 2

Apprentice led Culinary Event
Creative Plated Desserts
Principles of Garde Manger
Contemporary Cuisine
Applied Food Safety Management

Year 3 Semester 1

Classical Culinary Practice
Applied Culinary Management

Year 3 Semester 2

Advanced Pastry Arts
Food Photography and Social Media
Food Product Design and Innovation

Year 4 Semester 1

Advanced Pastry Arts and Design
Food Product Development with Enterprise

Year 4 Semester 2

Contemporary Garde Manger
Food Studies and Applied Research for Industry

Duration and Delivery

4 Years – 8 Semesters – Delivery is based on a 13 week semester with 2 days in college in Years 1 & 2 and 1 day in college in Years 3 & 4.

Apply

To become an apprentice you must obtain employment in an approved hotel or restaurant kitchen. The employer must be approved by SOLAS to train apprentices and must register you as an apprentice within two weeks of recruitment. For more information, visit www.apprenticeship.ie or contact the CIT Department Secretary (details above).

Award

Bachelor of Arts in Culinary Arts (Level 7 on the National Framework of Qualifications).

Progression

Graduates may progress to the Bachelor of Arts (Honours) in Culinary Arts (Sous Chef Apprenticeship) – Level 8 on the National Framework of Qualifications.

National Sous Chef Apprenticeship Bachelor of Arts (Honours) in Culinary Arts

(Level 8)

Course Fee

Year 1: €750 and Year 2: €750

In addition, a €60 fee for the necessary work uniform is required (a fee will also apply if knives are required).

Enquiries

Roisín Clancy

T: 021 433 5820

E: hospitality@cit.ie

Course Code
CR_OCUAR_8

Course & Module Information, and to apply online, visit
www.cit.ie/course/CROCUAR8



Duration

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

Admission requirements

Applicants must be currently employed in, or obtain employment in a SOLAS approved establishment. 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 (www.cit.ie/rpl), on a case by case basis.

Content

Year 1 Semester 1

Contemporary Culinary Practice
Strategic Culinary Management

Year 1 Semester 2

Food Tourism
Food Blogging & E-Profile

Year 2 Semester 1

Food Futures

Year 2 Semester 2

Independent Research Project

Award

Bachelor of Arts (Honours) in Culinary Arts (Level 8 on the National Framework of Qualifications).

Overview

This honours degree programme combines on-the-job training with academic study as outlined below.

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

Course Code
CR_OCUSK_6_Y1

Enquiries

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie



Admission Requirements

Leaving Certificate with 5 passes or QQI Level 5. Mature learners will be invited for interview.

How to apply

All applications must be made through <https://springboardcourses.ie>. Applications will be accepted without delay but some applicants will be asked to attend an interview. Offers must be accepted online through the Springboard website.

Duration & Delivery

This programme runs on Wednesday & Thursday, 9am to 6pm (September to December & February to May). Students are required to do 400 hours of work experience. Students will be assisted in finding work experience by an academic member of staff.

Overview

The aim of this programme is to provide learners with the knowledge, skills and competence necessary for a career in a professional cookery environment. This will be achieved by providing learners with the essential practical skills and knowledge required of modern day professionals working in kitchen environments.

Key Features

This one year part-time programme combines college based education in culinary operations with work based learning in industry. The primary focus of the programme is to prepare graduates for a variety of roles in food preparation in food retail outlets including delicatessens, gastro pubs, catering outlets and restaurants.

Course Information, and to apply online, visit <https://springboardcourses.ie/details/7042>

On successful completion of this programme students will have the ability to

- Describe the organisation, marketing, costing and control elements of running a professional kitchen
- Apply scientific principles, technologies and systems to operating a professional kitchen
- Manage the implementation of food control, food cost, portion and quality control in a professional kitchen
- Demonstrate a wide range of precision technical culinary skills to produce a variety of classical and contemporary dishes
- Apply and adapt nutritional knowledge to creative food production and menu planning
- Analyse appropriate styles of food and beverage service
- Explain the role of gastronomy in the development of culinary arts
- Operate computer software and systems relevant to the culinary arts
- Evaluate a range of knowledge, skills and competence to design, organise, serve and evaluate a meal experience.
- Apply relevant provisions of legislation and regulation relevant to the hospitality business, including health and safety at work legislation, food safety legislation, and the principles of Hazard Analysis and Critical Control Points (HACCP).
- Identify key academic and independent learning skills appropriate to the hospitality industry.

Closing date for application is 30th August 2019 for course commencing 11th September 2019.

Award

Certificate in Culinary Arts (Level 6 on the National Framework of Qualifications).

(Level 6)

Course Fee

€550 (includes exam fee).
In addition, a €60 fee for the necessary work uniform is required.

Enquiries

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie

Course Code
CR_FTCXXB_6

Course & Module Information, and to apply online, visit
www.cit.ie/course/CRFTCXXB6



Module Code

HOSP6084

Aim

This course provides skills and knowledge in the areas associated with modern pastries and breads. It is suitable as a foundation course or to build on existing skills. This is a hands-on course where the student will gain practical experience in class.

Content

- Yeast Breads
- Bagels
- Soda Bread Extensions
- Bun Doughs
- Croissants
- Danish Pastries
- Puff Pastry
- Brioche

Duration & Delivery

This course commences in September and will operate one evening per week per semester, consisting of a 4 hour practical class each evening from 6pm to 10pm.

Apply

Apply online or by application form (available by email hospitality@cit.ie). Online application for this programme opens annually in February for commencement in September. Closing date for applications is in August. Places are limited on this course and interviews may be held for participation.

Award

CIT: Single Module Certification (5 ECTS credits at Level 6 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



Pastry, Tarts and Gateaux

(Level 6)

Course Code
CR_FTCXXE_6

Course Fee

€550 (includes exam fee).
In addition, a €60 fee for the necessary work uniform is required.

Enquiries

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie



Course & Module Information, and to apply online, visit
www.cit.ie/course/CRFTCXE6

Module Code

HOSP6085

Aim

This course provides skills and knowledge in the areas of modern pastries. This is a hands-on course where the student will gain practical experience in class.

Content

Modern Gateaux and small pastries made using the following:

- Macaroons
- Choux Pastry
- Sweet Pastry
- Puff Pastry
- Chocolate Techniques
- Fillings – glacage, mousse, frangipane, caramel, pastry cream, praline, etc.

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.

Duration & Delivery

The course commences in January and will operate one evening per week each Thursday over the semester, consisting of a 4 hour practical class each evening from 6pm to 10pm.

Apply

Apply online or by application form (available by email hospitality@cit.ie). Online application opens in September and closes in December. Places are limited on this course and interviews may be held for places.

Award

CIT: Single Module Certification (5 ECTS credits at Level 6 on the National Framework of Qualifications).



Gourmet Culinary Techniques

(Level 6)

Course Fee

€550, In addition, a €60 fee for the necessary work uniform is required

Enquires

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie

Course Code
CR_FTCXXF_6

Course & Module Information, and to apply online, visit
www.cit.ie/course/CRFTCXXF6



Module Code

HOSP6125

Aim

This hands-on course provides skills and knowledge in the areas of cooking, enabling them to produce safe, nutritious and wholesome foods. The student will learn different techniques and processes associated with culinary hot and cold dishes from both traditional Irish and International Cuisines.

Content

Knife skills
Buying / storage Techniques
Salads and Dressings
Vegetarian Cooking
Meat and Fish Preparation and Cooking
Ethnic
Canapes
Casseroles,
Soups
French cuisine
Traditional Irish
Plating Techniques

Duration and Delivery

This course commences in September and will take place on one evening per week per semester, consisting of a 4 hour practical class each evening from 6pm to 10pm.

Apply

Apply online. Online applications for this programme open annually in February for commencement in September. The closing date for applications is August 30th. Places are limited on this course and interviews may be held for participation.

Award

CIT: Single Module Certification (5 ECTS credits at Level 6 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



Professional Bar Operations

(Level 6)

Course Code
CR_FTCXXC_6

Course Fee
€400

Enquiries
Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie



Course & Module Information, and to apply online, visit
www.cit.ie/course/FTCXXC6

Module Code

HOSP6012

Aim

This course aims to give participants an introduction to the knowledge, skills and aptitude necessary to become competent bartenders.

This is a hands-on course where the student will gain practical experience in class.

Content

- Responsible Service of Alcohol
- Attributes of the Professional Bartender
- Customer Care
- Basic Bar Legislation
- Service of Beverages: both alcoholic and non-alcoholic
- Product Knowledge
- Cellar and Cold Room Equipment
- Cocktails and Wines and Wine Service

- Use of Specialised Equipment
- Hygiene and Safety Procedures
- Beer: Types, Service and Sales

Duration & Delivery

The course commences in September and is operated on one evening per week over the semester and consists of a 3 hour class each Tuesday evening from 6.30pm to 9.30pm.

Apply

Apply online or by application form (available by email hospitality@cit.ie). Places are limited on this course.

Award

CIT: Single Module Certification (5 ECTS credits at Level 6 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



(Level 6)

Course Fee

€450

Enquiries

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie

Course Code
CR_FTCXXD_6

Course & Module Information, and to apply online, visit
www.cit.ie/course/FTCXXD6



Module Code

HOSP6044

Aim

An introduction to the world of cocktails, establishing a practical base in the methods of cocktail preparation and service. This is a hands-on course where the student will gain practical experience in class.

Content

- Product knowledge
- History of Cocktails
- The structure of the Cocktail
- Methods of Cocktail making
- Use of equipment
- Production of Traditional and Contemporary Cocktails
- Use of garnishes
- Developing Cocktail and mixed drink menus
- Introduction to Molecular Mixology

Duration & Delivery

The course commences in February and is operated on one evening per week over the semester and consists of a 3 hour class each Tuesday evening from 6.30pm to 9.30pm.

Apply

Apply online or by application form (available by email hospitality@cit.ie). Places are limited on this course.

Award

CIT: Single Module Certification (5 ECTS credits at Level 6 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



Course Code
CR_FTCXXA_7

Course Fee
€450

Enquiries
Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie



Course & Module Information, and to apply online, visit
www.cit.ie/course/CRFTCXXA7

Module Code

HOSP7065

Aim

An introduction into the field of food photography, this module enables the learner to investigate the wide-ranging subject of food photography from subject matter choice to printing and online dissemination. Through visual research, students will explore their individual interest in food and its many forms, culminating in a portfolio of images that reflects their chosen approach.

The learner will also gain an introduction to camera skills, image and video processing and the effective use of social media as a marketing tool.

Content

- Visual Research
- Design Elements
- Photography & Video Basics
- Photography Practice
- Introduction to Image Editing
- Social Media

Duration & Delivery

This course operates one evening per week on Monday evenings over a semester and consists of 3 hour classes.

Apply

Apply online or by application form (available by email hospitality@cit.ie). Places are limited on this course.

Delivery of this course is subject to sufficient number of applicants.

Award

CIT: Single Module Certification (5 ECTS credits at Level 7 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



Management Principles for Services

(Level 6)

Course Fee

€450

Enquiries

Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie

Course Code
CR_FTCXXA_6

Course & Module Information, and to apply online, visit

www.cit.ie/course/CRFTCXXA6



Module Code

HOSP6013

Many organisations are in a position where their supervisors have excellent technical skills, but they often lack management skills which are essential to be an effective supervisor. There is increasing evidence that people management is positively related to superior organisational performance.

Admission Requirements

This course is suitable to learners who have previously undertaken courses in culinary, tourism or hospitality operations. Applicants with sufficient industry experience may be considered.

Aim

This course is designed specifically with the needs of the hospitality and tourism sector in mind. It is ideally suited to existing Supervisors who have not previously had the opportunity to formally develop their supervisory and management skills. Equally, the course will meet the needs of persons who have ambitions to become supervisors.

Content

- Management Roles, Skills and Functions
- Business Ethics and Corporate Responsibility
- Law and Technology as drivers of change
- Planning and Decision Making
- Organisation Structure and Design
- Motivation and Leadership – Theory and Practice
- Human Resources Management
- Marketing and Customer Care
- Production Planning, Styles and Control

Duration & Delivery

This course commences in September and will operate one evening per week over the semester.

Apply

Apply online or by application form (available by email hospitality@cit.ie). Places are limited on this course.

Award

CIT: Single Module Certification (5 ECTS credits at Level 6 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



Course Code
CR_FTCXA_8

Course Fee
€450

Enquiries
Roisín Clancy
T: 021 433 5820
E: hospitality@cit.ie



Course & Module Information, and to apply online, visit
www.cit.ie/course/CRFTCXA8

Module Code

TOUR8009

The area of Revenue Management in the hospitality industry is of increasing importance in the overall strategic direction of the organisation. This course explores the rationale, theory and practice of Revenue Management and Distribution, which seeks to maximise the revenue and profit generated by the limited capacity associated with hospitality businesses. The module will explore the hotel rooms division, along with other applications to tourist attractions, airlines, golf clubs and restaurants, along with conference and event management.

Admission Requirements

This course is suitable for learners who have previously undertaken courses in tourism or hospitality operations, along with those who have sufficient industry experience in the area.

Aim

This course is designed specifically for those in the hospitality and tourism industries. It is ideally suited to those who are moving into management positions and who need to gain an appreciation for revenue management and its application to the organisation. The course is an ideal form of professional development for new or aspiring managers.

Content

- Introduction to Revenue Management
- Segmentation and Revenue Management
- Revenue Management Implementation
- Pricing
- Distribution and Channel Management
- Forecasting Demand and Overbooking
- Revenue Management Strategies and Tactics
- Revenue Management in Tourism/Service Industries

Duration and Delivery

This course commences in February on one evening per week over the semester, from 6.30pm to 9.30pm.

Apply

Apply online. Online applications for this programme open annually in October for commencement in the following February. The closing date for applications is 15th January. Places are limited on this course and subject to availability.

Award

CIT: Single Module Certification (5 ECTS credits at Level 8 on the National Framework of Qualifications).

Note: Modifications to the configuration of the course may take place in accordance with changing requirements.



In addition to our range of Continuing Education courses, the Department of Tourism & Hospitality at Cork Institute of Technology offers the following courses on a full time basis:



CR 660 BBus (Honours) in Tourism Management

Potential Areas of Employment

- Tourism Development
- Air, Cruise and Coach based Management
- Marketing, Communications and Promotion
- Festival and Event Management

CR 041 BBus in Tourism Management

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

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

Potential Areas of Employment

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

CR 650 BBus in Beverage Industry Management

Potential Areas of Employment

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

CR 655 Higher Certificate in Arts in Culinary Studies

Potential Areas of Employment

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

CR 657 Higher Certificate in Arts in Hospitality Studies

Potential Areas of Employment

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

TOURISM AND HOSPITALITY

The Department of Tourism & Hospitality offers the following Professional Development Courses:

Bachelor of Arts in Culinary Arts –
National Chef de Partie Apprenticeship

Bachelor of Arts (Honours) in Culinary Arts –
National Sous Chef Apprenticeship

Certificate in Culinary Skills

Bakery, Breads & Pastry

Pastry, Tarts & Gateaux

Gourmet Culinary Techniques

Professional Bar Operations

The Art of Mixology

Food Photography

Management Principles for Services

Revenue Management & Distribution



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www.cit.ie/th