

## Some of the Benefits You Can Expect

### Employer

- Access to an increased supply of qualified chefs
- An improvement in business performance due to highly skilled staff
- An enhanced image for you as an employer of choice
- Increased levels of return through greater staff commitment to the business
- Access to state-of-the-art training facilities

### Programme Participant

- Gain an internationally recognised qualification in 9 months
- Avail of valuable college education and intensive industry experience in a structured manner
- Receive a daily training allowance from Fáilte Ireland while in college
- Gain access to state-of-the-art training facilities
- As a participant, you will develop a broad base of knowledge, a confidence in your skills, and the fluency to move successfully into a career that's right for you.

### Fáilte Ireland

Fáilte Ireland will fund college tuition fees and pay a daily training allowance to students while in college.

## The Next Step

### Employer

Establishments wishing to participate in this programme can nominate a current employee or contact one of the participating colleges to become an employer of choice.

### Prospective Student

Apply to participate on the programme by contacting participating colleges listed below.

## Colleges offering the Professional Cookery Nine Month Intensive Learning Programme

#### Athlone Institute of Technology

Dublin Road, Athlone Tel: (09064) 71894  
Contact: John O'Hara Email: johara@ait.ie

#### Cork Institute of Technology

Rossa Avenue, Bishopstown, Co. Cork. Tel: (021) 432 6100  
Contact: Mr. Adrian Gregan Email: agregan@cit.ie

#### Galway / Mayo Institute of Technology

Dublin Road, Galway Tel: (091) 753 161  
Contact: Mr. Robert Dagger Email: Robert.dagger@gmit.ie

#### Institute of Technology Tralee

North Campus, Dromtacker, Co. Kerry Tel: (066) 719 1664  
Contact: Ms. Mary Rose Stafford  
Email: Mary.Rose.Stafford@staff.ittralee.ie

Other Institutes of Technology may offer this programme subject to demand.

#### ITT Dublin

Institute of Technology Tallaght, Department of Humanities, Tallaght, Dublin 24  
Tel: (01) 4042730 Contact: Mr. Pat Stafford Email: pat.stafford@ittdublin.ie

#### Tourism College Killybegs

School of Letterkenny Institute of Technology, Killybegs, County Donegal  
Tel: (074) 9186604 Contact: Ms. Deirdre McCole Email: deirdre.mccole@lyit.ie

#### Waterford Institute of Technology

Cork Road, Waterford Tel: (051) 302033  
Contact: Mr. Ray Cullen Email: rcullen@wit.ie

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# IMMERSE YOURSELF IN THE WORLD OF PROFESSIONAL COOKERY

A Nine Month Intensive Learning Programme



# Accelerate your career and choose the fast track to success... where *you* are in the driving seat for a career in the fast-moving world of professional cookery.

## Course description

The programme is an adaptation of Fáilte Ireland's flagship Advanced Certificate in Professional Cookery (FETAC Level 6). It is designed to be delivered as an intensive 9 month immersion programme, integrating theory and practice. It has been developed to provide a relevant professional qualification for those who wish to embark on a career in professional cookery.

The programme provides participants with the benefits of personal attention, instant feedback, hands-on experience, and reinforcement so that each carefully planned class logically provides participants with the tools for working in the tourism and hospitality industry. Participants will truly immerse themselves in the world of professional cookery.

## Learn classical culinary techniques

This premier programme offers high quality hands-on education where both theory and practical elements are delivered in state-of-the-art professional culinary facilities.

As part of the programme, participants work in industry in a professional production kitchen and learn the practical skills of professional cookery. Work experience is directly aligned to the learning in college to ensure that skills and knowledge are reinforced and embedded for the enhancement of the overall learning experience.

## Who should apply?

The course is aimed at a variety of people including career changers, school leavers, employees in industry (industry nominations) and transfers from the National Apprenticeship programme. Only candidates who show a level of maturity and demonstrate a commitment to the field of professional cookery will be considered for entry into this programme.

This intensive programme has been developed specifically for those who wish to embark on a career in professional cookery. While prior professional cookery experience is not a requirement, a passion for food and a mature attitude are essential!

## Collaboration with a premier culinary institute

In adapting the Fáilte Ireland Advanced Certificate in Professional Cookery programme for delivery in this new model, Fáilte Ireland consulted and worked closely with the French Culinary Institute in New York.

## How the Programme Operates

The nine month programme is structured as follows:

6 Months | 3 days in college and 2 days working in industry with an employer of choice

3 Months | intensive structured industry training with an employer of choice

## Subjects covered include

- Culinary Skills and Standards
- Food Safety, Nutrition
- European, Mediterranean and Global Cuisine
- Pastry
- Larder
- Gastronomy
- Culinary Science and Technology
- Restaurant Service and Communications

After completing the programme, graduates will have the necessary skills to become qualified chefs.

## Award

On successful completion of the programme students will receive a FETAC Major Award Advanced Certificate Level 6.

## The Three Building Blocks of the Programme

