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ART, TECHNOLOGY, LEISURE & HOSPITALITY

Course: Professional Cookery

Code: 8411

Aim

This course is a one – year Post Leaving Certificate Course, which gives students the key skills and knowledge necessary to pursue a career in the Hospitality Industry. The course provides the student with an opportunity to obtain experience in a wide range of specialized areas such as Food and Beverage Services, Kitchen, Health and Safety, while at the same time obtaining a sound general knowledge in areas needed to function in the hotel and catering environment. This course leads to a FETAC Level 5 Certificate in Professional Cookery (5M2088) and an Environmental Health Offices Association Certificate.

Entry Requirements

- A minimum of five passes at ordinary level in the Leaving Certificate or Leaving Certificate Vocational or Leaving Certificate Applied.
- A personal interview

Course Content

| | |
|-----------------------------|-------------------------------------|
| Culinary Techniques | Menu Planning and Applied Nutrition |
| International Cuisines | Work Practice |
| Meal Service | Word Processing |
| Food Science and Technology | Personal Effectiveness |
| Pastry, Baking and Desserts | Food Safety & HACCP |

Accreditation Body

- FETAC Level 5 – Advanced Certificate in Professional Cookery (5M2088)
- Environmental Health Offices Association Certificate

External Examiners

- Further Education & Training Awards Council (FETAC)
- Environmental Health Offices Association Certificate

Career Opportunities

Successful candidates may pursue careers in the hospitality industry eg kitchen, restaurant or beverage service. They can also progress onto the Advanced Certificate in Hotel Reception Operations FETAC Level 6 or progression to third level.

DESCRIPTION OF COURSE MODULES

PROFESSIONAL COOKERY 5M2088

CULINARY TECHNIQUES

5N0630

*Organisation within a professional run kitchen
Time management, work plans and teamwork
Contemporary issues relating to food
Food production
National food and health and safety agencies*

PASTRY, BAKING AND DESSERTS

5N2084

*Standards and grades for baking ingredients
Commodities used in the production of desserts
Preparation of products using pastry
Baked dishes and soufflés
Preparation of hot and cold desserts*

INTERNATIONAL CUISINES

5N0632

*Relationship of food to culture & history
Preparation & techniques of World Cuisines
Best practice in hygiene & workplace safety
Factors determining the availability of food*

MENU PLANNING AND APPLIED NUTRITION

5N2085

*Influences of tradition, culture and trends on food choice and menu planning
Role of menu as a marketing tool
How menus and dishes are constructed
Nutritional content of food*

MEAL SERVICE

5N0635

*Factors in creating a meal experience
Sequence of service
Reservation Sales Process
Record reservations
Quality and customer focus
Appropriate communication skills when serving food and wine*

WORK PRACTICE

5N1433

*Distinguishing features of organizations
Current issues, challenges and trends affecting the workplace
Legislation and regulations relevant to place of work
Internal and external policies relevant to ones role
Minimum 2 month work practice placement*

FOOD SCIENCE AND TECHNOLOGY

5N0730

*Scientific principles & properties of food
Emerging trends in food
Stability and nutritional content of food
Food Production systems
Principles & applications of slow cooking*

FOOD SAFETY & HACCP

*Introduction to Food Safety
Introduction to HACCP and its principles
Food hazards and their control
HACCP Plans, Application, Development and Implementation*

PERSONAL EFFECTIVENESS

5N1390

*Objectives of working in groups
Features of meetings
Problem solving
Principles of personal effectiveness
Structure and purpose of an organization*

WORD PROCESSING

5N1358

*Text manipulation
Document formatting
Graphics
Document Configuration
Proofing*



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ART, TECHNOLOGY, LEISURE & HOSPITALITY

**Course: Professional Cookery
Level 6**

Code: 8421

Aim

This course is a one – year Post Leaving Certificate Course, which gives students the key skills and knowledge necessary to pursue a career in the Hospitality Industry. The purpose of this award is to equip the learner with the relevant knowledge, skills and competence to work autonomously using a range of specialized skills in a professional kitchen. Students will be able to demonstrate understanding of the scientific principles, technologies and systems pertinent to running a professional kitchen. The course provides the student with an opportunity to obtain experience in a wide range of specialized areas such as Food and Beverage Services, Kitchen, Health and Safety, while at the same time obtaining a sound general knowledge in areas needed to function in the hotel and catering environment. This course leads to a FETAC Level 6 Advanced Certificate in Professional Cookery (6M2099).

Entry Requirements

- Leaving Certificate with a minimum of 2 honours subjects (300 points) with Home Economics as one of the subjects or equivalent or
- Fetac Level 5 Professional Cookery Award 5M2088
- A personal interview

Course Content

| | |
|---------------------------------|-----------------------------------|
| Culinary Techniques | Menu Design and Applied Nutrition |
| International Cuisines | Work Practice |
| Producing a Culinary Event | Gastronomy |
| Culinary Food Safety Management | Hospitality Business Management |
| Pastry, Baking and Desserts | |

Accreditation Body

- FETAC Level 6 – Advanced Certificate in Professional Cookery (6M2099)

External Examiners

- Further Education & Training Awards Council (FETAC)

Career Opportunities

Successful candidates may pursue careers in the hospitality industry eg kitchen, restaurant or beverage service. They can progress on to third level.

DESCRIPTION OF COURSE MODULES

PROFESSIONAL COOKERY 6M2099

CULINARY TECHNIQUES 6N0642

*Marketing in a culinary context
Production of high quality dishes
Manual and electronic accounting
Procedures for costing dishes
Quality control procedures*

PASTRY, BAKING AND DESSERTS 6N2096

*Composition, taste, design and texture
Chocolate tempering techniques
Producing decorative petits fours
Preparing a range of traditional cakes
Using a range of icings for gateaux and confectionary*

INTERNATIONAL CUISINES 5N0632

*Relationship of food to culture & history
Preparation & techniques of World Cuisines
Best practice in hygiene & workplace safety
Factors determining the availability of food*

MENU DESIGN AND APPLIED NUTRITION 6N2097

*Explain menu structure, planning, pricing and design
Apply nutritional knowledge to creative menu planning
Role of ethics and transparency in menu-writing
Innovative menus*

GASTRONOMY 6N0647

*Explain the evolution of gastronomy
Evaluate the influence of famous chefs
Identify changes in eating habits
Development of gastronomy tourism
Evaluate the development of Irish gastronomy*

HOSPITALITY BUSINESS MANAGEMENT 6N0650

*The role of human resource management
The skills required to recruit and monitor staff
Use a range of IT and Ecommerce applications
Analysis accounts
Evaluate quality management systems*

PRODUCING A CULINARY EVENT 6N0657

*Design a suitable menu for an event
Plan a complete food production and service cycle for a culinary event
Supervise the implementation of a planned event*

CULINARY FOOD SAFETY MANAGEMENT 6N0641

*Evaluate recent technological advances in food production
Describe the roles of the various bodies responsible for food safety
Create a food safety management system using HACCP
Explain the role of the HACCP team*

WORK PRACTICE 6N1947

*Evaluate the organization's internal and external policies
Execute work practice duties and responsibilities
Minimum 2 month work practice placement
Legislation and regulations relevant to place of work*