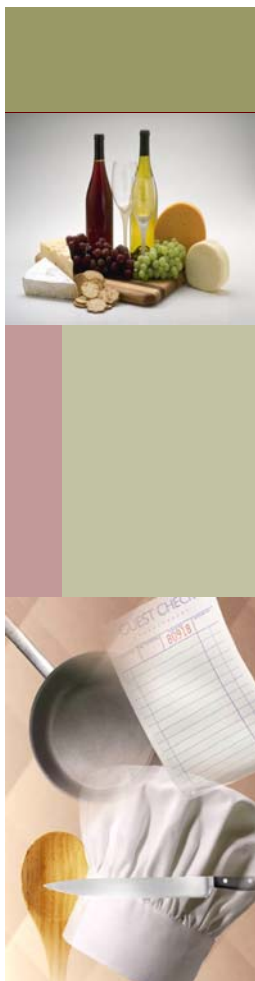


BA (Honours) in Culinary Arts (DT 407)



Programme Description

This four year Honours degree (Level 8) is a unique programme which reflects a fundamental development in Culinary Arts Education world-wide. It combines an in-depth theoretical knowledge-base with high level aesthetic abilities and the development of communication, critical thinking, problem solving and personal skills in the participants in the context of a partnership between education, industry and individual students. Among the features of the programme is the availability of options reflecting the diversity of career opportunities available to graduates. In addition to college studies, students are required to complete an industry/faculty supervised professional internship.

1 st Year	2nd Year	3rd Year	4th Year
<p>Gastronomy</p> <p>Food and Life Science</p> <p>Culinary Arts Performance: (Kitchen and Larder /Pastry)</p> <p>Gastronomic Art & Design</p> <p>Language (French/German/Spanish/Irish)</p> <p>Management Principles</p> <p>Information Technology</p> <p>Theory of Food and Beverage</p>	<p>Gastronomy</p> <p>Gastronomic Art and Design</p> <p>Food and Beverage Service</p> <p>Culinary Arts Performance</p> <p>Food and Life Science</p> <p>Language (French/German/Spanish/Irish)</p> <p>Business and Communications Studies</p> <p>Wine Studies,</p> <p>IT/Culinary Arts</p> <p>Professional Internship (in the best Irish establishments).</p>	<p>Gastronomy</p> <p>Hot Kitchen Major</p> <p>Operation Management Systems</p> <p>Food and Beverage Management Systems</p> <p>Language (French/German/Spanish/Irish)</p> <p>Financial and Cost Accountancy</p> <p>Occupational Health and Safety</p> <p>Research Methods</p> <p>Product Development</p> <p>Professional Internship (International placement)</p> <p>In addition, students select one elective from a choice of :</p> <p><i>Culinary Arts Majors</i></p> <p><i>Pastry</i></p> <p><i>International Hot or Cold Kitchen</i></p>	<p>Gastronomy,</p> <p>Culinary Arts Major</p> <p>Product Development 2</p> <p>Hospitality Management Systems</p> <p>Food Entrepreneurship</p> <p>Culinary Arts and Food Industry Seminars</p> <p>A selection of two options e.g.</p> <p><i>Food Photography,</i></p> <p><i>Nutrition</i></p> <p><i>Languages</i></p> <p>Students undertake a major dissertation as part of the final examination.</p>

Career Opportunities

This programme recognises the complexity and diversity of the Culinary Arts in the Hospitality and Food Service Industries and the variety of career paths open to graduates.

Career opportunities include:

- Culinary Arts/Restaurant Management
- Food Promotion
- Culinary and Food Education
- Food Product Development and Research
- Entrepreneurship

Graduates from this programme are working in nationally and internationally renowned businesses and institutes. Their knowledge, skills and expertise are highly sought after.

Entry Requirements

Irish Leaving Certificate in six subjects with at least :

- Grade C3 in two higher level and at least Grade D3 in four ordinary or higher level subjects
- Results must include Irish or English, mathematics and at least ordinary level OD 3 in French, German, Spanish or Italian
- Or an equivalent qualification as per CAO
- Applications from mature students (over 23) and advanced entry, (applicants who possess 3rd level qualifications or equivalents) will also be considered



Progression

Students who have reached the appropriate honours standard may have access to a range of Masters Degrees in DIT and elsewhere in higher education. The MSc in Culinary Innovation and Food Product Development offered by the School may be of particular interest.



Further Information

The School Secretary
School of Culinary Arts and Food Technology

t + 353 1 402 4344

Fax: + 353 1 402 4497

