

BSc in Food and Beverage Culinary Management

Honours Degree - Level 8

DT 416

The BSc. (Honours) in Food and Beverage Culinary Management Level 8 combines an in-depth theoretical knowledge base with professional food, beverage and wine management operations. This programme offers great opportunities for individuals who wish to pursue a career in food and beverage culinary management. This embraces all areas of food and beverage such as, wedding planning, culinary arts, banqueting/culinary event management, bar, restaurant and food retail management.

The overall objective of the programme is to develop the individual by equipping them with the appropriate knowledge, understanding and professional management skills to pursue successful and fulfilling careers in restaurants, food retail outlets and food and beverage management, and consultant positions or operate their own food and beverage business in the broad hospitality and culinary event industries. The programme provides options that allow learners to focus on their areas of interest starting in year two. An international placement is included in the programme. Learners may opt for placement in vineyards, hotels, restaurants, food manufacturing outlets or culinary event management.

Programme Outline



The programme is offered in a modular format and has the option of exit awards as follows:

On the successful completion of Year One and Two a student wishing to exit the program may be awarded a Higher Certificate in Food and Beverage Culinary Management.

If exiting successfully after Year Three the award is a BSc (Ordinary) in Food and Beverage Culinary Management.

Students who successfully complete the Fourth Year of study will be awarded the BSc (Honours) Degree in Food and Beverage Culinary Management with the appropriate classification.

1 st Year	2 nd Year	3 rd Year	4 th Year
Food and Beverage Management Studies International Bar Service and Commodities Languages (choice) Culinary Information Systems Culinary Arts Performance Cookery Wine Studies Nutrition.	Culinary Arts Performance Cookery Information Technology Nutrition Food and Beverage Management Studies International Legal Studies Language (choice) Students select two electives	Consumer Behaviour Research Methods Hospitality Law Advanced Wine Studies Operations Management Systems National or International Internship (industry placement) Students select two electives.	Food and Beverage Management Studies New Food Product Development Project Management & Entrepreneurship Managing, Training and Development Students select two electives and undertake a dissertation as part of the final examination.

Options and electives are subject to demand and may change based on programme feedback.

The programme is engaged in the Europe Credit Transfers System (ECTS) and awarded five (5) credits for each successfully completed module. Some modules are awarded ten (10) ECTS and are valued as double modules.

Entry Requirements

The entry requirements for the BSc (Hons) Food and Beverage Culinary Management

- 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 **or**
- As per CAO or an equivalent qualification.



Selection of Candidates

The selection of candidates for places on the programme will be made on the basis of learners' results in the Leaving Certificate (or equivalent). Places may be offered to mature learners who meet certain criteria with respect to age, suitability and experience in the industry. Mature learners may be interviewed, and two access learners will be considered having met the DIT criteria under the Links and/or LEAP Access process.

Advanced Entry

Applications will be considered for entry into years two, three and four of the programme on a case-by-case basis. Applications will be considered from learners who already hold an Ordinary Degree, Diploma, Higher Certificate or other relevant qualification and experience. Such learners **do not** apply through the CAO, but should complete a DIT Advanced Entry Application Form, available on request from the DIT Admissions Office.

Overseas Applicants

Consideration will be given to applications from non-EU residents who are suitably qualified. Such applicants will be required to provide evidence of proficiency in English. Application is through the CAO system on or before 15 December each year for entry in the following year.

Career Opportunities

This programme recognises the diversity of opportunities available to the graduate. Career opportunities include: wedding planning, food and beverage event management operations in restaurants, hotels, hospitality organisations, out-door catering events, gastro-pubs and food retail industries. There are entrepreneurial opportunities for ownership of a variety of culinary and food based operations. In addition there are opportunities for graduates in consultancy, research, postgraduate education and lecturing in the extensive field of food and beverage related programmes following suitable experience.

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

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