

APPROVED



Institiúid Teicneolaíochta Chorcaí
Cork Institute of Technology

Awards

BBus

Programme Code: CR_OCULA_7

Mode of Delivery: Full Time, Part Time, ACCS

No. of Semesters: 6

NFQ Level: 7

Embedded Award: No

Programme Credits: 180

programmeReviewDate: September 2021

Department: TOURISM & HOSPITALITY

Programme Outcomes

Upon successful completion of this programme the graduate will be able to demonstrate... :

PO1	Knowledge - Breadth
	(a) The ability to display with confidence the creative culinary skills, principles, practices and entrepreneurial attributes and to also apply the concepts, theories and practices associated with the culinary and business sector.
PO2	Knowledge - Kind
	(a) The ability to demonstrate best practice in the management of Culinary Entrepreneurship theory and practices in relation to food and business matters, thus underpinning the scientific and technological principles relating to Culinary Entrepreneurship studies.
PO3	Skill - Range
	(a) The ability to apply wide ranging business principles and practices to the culinary and food environment.
PO4	Skill - Selectivity
	(a) The ability to define and differentiate between produce and service requirements appropriate to the location, style, and context of the business while meeting the need of the market relevant to the sector.
PO5	Competence - Context
	(a) The ability to apply high ethical standards in the practice of the Food business profession, towards the hospitality and food environment, its consumer, personnel and other stakeholders within that sector.
PO6	Competence - Role
	(a) The ability to operate in a professional manner and provide food business services in both a technical operations and management context while meeting the strategic objectives of the business.
PO7	Competence - Learning to Learn
	(a) The ability to oversee and address the personal and professional level of culinary and business needs required for present and future development in relation to the hospitality and food business sector.
PO8	Competence - Insight
	(a) The ability to motivate and communicate effectively with the work group and its clients and operate in a high ethical and professional standard.

Semester Schedules

Stage 1 / Semester 1

Mandatory	
Module Code	Module Title
HOSP6002	Culinary Arts Principles
HOSP6013	Mgmt Principles For Services
HOSP6003	Food Safety Principles
CMOD6001	Creativity Innovation&Teamwork
HOSP6016	Larder & International Cuisine
INFO6014	Business IT Skills

Stage 1 / Semester 2

Mandatory	
Module Code	Module Title
MATH6025	Business Maths for Hospitality
HOSP6034	Intro to Hospitality Marketing
HOSP6088	Culinary Arts Operations
HOSP6089	Pastry Principles & Practice
MGMT6053	Entrepreneurial Mindset

Elective	
Module Code	Module Title
HOSP6049	Introduction to Volume Cookery
FREE6001	Free Choice Module

Stage 2 / Semester 1

Mandatory	
Module Code	Module Title
HOSP6024	Classical Cuisine
HOSP6038	Nutrition&Culinary Principles
PLAC6020	Work Based Learning-Cul Arts
HOSP6032	Hospitality Law
ECON6004	Economics for Services
Elective	
Module Code	Module Title
HOSP6095	Contemporary Cuisine & Larder
FREE6001	Free Choice Module

Stage 2 / Semester 2

Mandatory	
Module Code	Module Title
HOSP6029	Global Cuisine
HOSP7017	Food Product Dev. Concepts
MRKT7009	Marketing Research Methods
HOSP6035	Principles of Hospitality Mktg
TOUR6009	Financial Acc for Tour & Hosp.
Elective	
Module Code	Module Title
HOSP6043	Pastry, Modern & Classical
HOSP6025	Healthy Eating & Nutrition
FREE6001	Free Choice Module

Stage 3 / Semester 1

Mandatory	
Module Code	Module Title
HOSP7048	Culinary Food Entrepreneurship
HOSP7051	Food Packaging and Design
MGMT7083	Human Resources
ACCT6024	Management Acc for Tour & Hosp
Elective	
Module Code	Module Title
HOSP7001	Pastry: Bakery & Pastry
FREE6001	Free Choice Module

Stage 3 / Semester 2

Mandatory	
Module Code	Module Title
HOSP7002	International Cuisine
HOSP7004	Finance for Hosp. and Tourism
FOOD7002	Science of Food
FOOD7003	Food Regulations
HOSP7007	Food, Photography & Styling
Elective	
Module Code	Module Title
HOSP7010	Hospitality Event Management
FREE6001	Free Choice Module