



Institiúid Teicneolaíochta Chorcaí
Cork Institute of Technology

APPROVED

Awards					
Higher Certificate in Arts					
Programme Code:	CR_OCULS_6	Mode of Delivery:	Full Time, Part Time, ACCS	No. of Semesters:	4
NFQ Level:	6				
Embedded Award:	No	Programme Credits:	120		
programmeReviewDate:	September 2021				
Department:	TOURISM & HOSPITALITY				
Field of Study:	Hospitality				

Programme Outcomes

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

PO1	Knowledge - Breadth
	(a) professionalism and customer focus in the provision of culinary services in the hospitality sector. Comprehend and apply fundamental business principles to hospitality operations.
PO2	Knowledge - Kind
	(a) appreciation of the importance of and demonstrate the ability to meet industry standards in relation to social and relationship skills, personal presentation, grooming and customer care, in the provision of the appropriate services in culinary environments.
PO3	Skill - Range
	(a) competence and creativity in the practice of the required skills in culinary operations. Apply appropriate Information Technology skills, and operate packages relevant to the culinary area.
PO4	Skill - Selectivity
	(a) appropriate product knowledge in the provision of culinary services and the general hospitality sector. communicate effectively both verbally and through a range of media with customers, colleagues, and external organisations.
PO5	Competence - Context
	(a) recognition of industry trends in both product and markets as they effect the culinary sector and respond with creativity to customer expectations. respond to national and international trends in relation to hygiene, health and safety, environment, and other emerging trends.
PO6	Competence - Role
	(a) operation to the appropriate standards within the areas of legislation and best practice operations applicable to hospitality and culinary skills
PO7	Competence - Learning to Learn
	(a) appropriate skills for employment seeking and career planning. Capacity to reflect on achievement to date and make realistic plans to achieve personal life goals
PO8	Competence - Insight
	(a) Ability to operate within a high paced culturally diverse environment in a professional manner.

Semester Schedules

Stage 1 / Semester 1

Mandatory	
Module Code	Module Title
HOSP6048	Core Culinary Skills
HOSP6050	Food Safety & Culinary Science
HOSP6049	Introduction to Volume Cookery
HOSP6086	Pastry Principles & Techniques
INFO6014	Business IT Skills
CMOD6001	Creativity Innovation&Teamwork

Stage 1 / Semester 2

Mandatory	
Module Code	Module Title
HOSP6014	Food Service Operations
HOSP6060	Core Culinary Practice
HOSP6053	Volume Cookery Practice
HOSP6052	Nutrition
HOSP6087	Larder Techniques & Principle
Elective	
Module Code	Module Title
HOSP6055	Communications & Customer Care
FREE6001	Free Choice Module

Stage 2 / Semester 1

Mandatory	
Module Code	Module Title
PLAC6004	Work Based Learning
HOSP6077	Essential Food Theory
HOSP6081	Classical Cuisine
HOSP6056	Culinary Learning Event
HOSP6057	Pastry & Confectionery
Elective	
Module Code	Module Title
HOSP6047	Culinary Business Skills
FREE6001	Free Choice Module

Stage 2 / Semester 2

Mandatory	
Module Code	Module Title
HOSP6061	Culinary Leadership
HOSP6071	International Modern Cuisine
HOSP6075	Modern Pastry Techniques
HOSP6074	Buffet Presentation
HOSP6073	Applied Culinary Science
Elective	
Module Code	Module Title
MATH6025	Business Maths for Hospitality
FREE6001	Free Choice Module