**Work Placement of Professional Cookery Trainees**

Dear Member,

The School of Travel. Tourism and Catering in Colaiste Ide College of Further Education in Finglas is actively seeking work placements for their Professional Cookery Students.

The students have recently embarked on a one year Professional Cookery Programme.

Two separate programmes in Professional Cookery are in operation.

**Professional Cookery – FETAC Level 5 Certificate**

This is a one year programme which provides the student with an opportunity to obtain experience in the area of food and beverage services, kitchen, health and Safety and equips the student with a sound general knowledge in the areas needed to function in the hotel and catering environment.

Please click here for full details of programme

**Industry placement:** One day work experience per week usually a Thursday or a Friday.

**Professional Cookery - FETAC Level 6 Advanced Certificate**  
This is a one year programme which equips the student with an understanding of the scientific principles, technologies and systems pertinent to running a professional kitchen. The student is trained in a wide range of specialised areas such as food and beverage services, kitchen & health & safety and equips the student with the knowledge, skills and competence to work autonomously in a professional kitchen.

Please click here for full details of programme

**Industry placement:** Two day’s work experience per week namely on a Monday and Tuesday

Students also have the option of spending time in industry over their mid-terms breaks at the end of October and the middle of February.

**Rates of pay:**

The following percentages of the statutory minimum hourly rates apply as follows:

1. During the first one-third period of training (but not exceeding 12 months) 75% of the statutory minimum hourly rate.
2. In respect of the second one-third period (but not exceeding 12 months) 80% of the statutory minimum hourly rate and;
3. In respect of the third one-third period (but not exceeding 12 months) 90% of the statutory minimum hourly rate.

(Each one third period indicates 1st,2nd and 3rd year of training)

In order to apply these rates employers must adhere to the provisions set down in the Recording Keeping Regulations.

These Regulations, including templates of necessary documents which the employer must maintain in order to remain compliant may be accessed from the IHF website by clicking <http://www.ihf.ie/rc_hr_hr_toolkit_training_development>

Please note that where an employer is applying training rates all necessary documentation must be maintained for Inspection.

If you are interested in taking a professional cookery trainee into your establishment please complete the Expression of Interest and Code of Practice and return to me before Friday, 4th October.

Kind regards

Nuala McLoughlin  
Advisor – Employment Matters