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TOURISM, LEISURE & HOSPITALITY

Course: Professional Cookery

Code: 8421

Level 6

Aims

This course is a one – year Post Leaving Certificate Course, which gives students the key skills and knowledge necessary to pursue a career in the Hospitality Industry. The purpose of this award is to equip the learner with the relevant knowledge, skills and competence to work autonomously using a range of specialized skills in a professional kitchen. Students will be able to demonstrate understanding of the scientific principles, technologies and systems pertinent to running a professional kitchen. The course provides the student with an opportunity to obtain experience in a wide range of specialized areas such as Food and Beverage Services, Kitchen, Health and Safety, while at the same time obtaining a sound general knowledge in areas needed to function in the hotel and catering environment. This course leads to a FETAC Level 6 Advanced Certificate in Professional Cookery (6M2099).

Entry Requirements

- Leaving Certificate with a minimum of 2 honours subjects (300 points) with Home Economics as one of the subjects or equivalent or
- Fetac Level 5 Professional Cookery Award 5M2088
- A personal interview

Course Content

Culinary Techniques
International Cuisines
Producing a Culinary Event
Culinary Food Safety Management
Pastry, Baking and Desserts

Menu Design and Applied Nutrition
Work Practice
Gastronomy
Hospitality Business Management
Food Safety

Accreditation Body

- FETAC Level 6 – Advanced Certificate in Professional Cookery (6M2099)

External Examiners

- Further Education & Training Awards Council (FETAC)

Career Opportunities

Successful candidates may pursue careers in the hospitality industry eg kitchen, restaurant or beverage service. They can progress on to third level.

Cost: €410 approx.

DESCRIPTION OF COURSE MODULES

PROFESSIONAL COOKERY 6M2099

CULINARY TECHNIQUES 6N0642

*Marketing in a culinary context
Production of high quality dishes
Manual and electronic accounting
Procedures for costing dishes
Quality control procedures*

PASTRY, BAKING AND DESSERTS 6N2096

*Composition, taste, design and texture
Chocolate tempering techniques
Producing decorative petits fours
Preparing a range of traditional cakes
Using a range of icings for gateaux and confectionary*

INTERNATIONAL CUISINES 5N0632

*Relationship of food to culture & history
Preparation & techniques of World Cuisines
Best practice in hygiene & workplace safety
Factors determining the availability of food*

MENU DESIGN AND APPLIED NUTRITION 6N2097

*Explain menu structure, planning, pricing and design
Apply nutritional knowledge to creative menu planning
Role of ethics and transparency in menu-writing
Innovative menus*

GASTRONOMY 6N0647

*Explain the evolution of gastronomy
Evaluate the influence of famous chefs
Identify changes in eating habits
Development of gastronomy tourism
Evaluate the development of Irish gastronomy*

HOSPITALITY BUSINESS MANAGEMENT 6N0650

*The role of human resource management
The skills required to recruit and monitor staff
Use a range of IT and Ecommerce applications
Analysis accounts
Evaluate quality management systems*

PRODUCING A CULINARY EVENT 6N0657

*Design a suitable menu for an event
Plan a complete food production and service cycle for a culinary event
Supervise the implementation of a planned event*

CULINARY FOOD SAFETY MANAGEMENT 6N0641

*Evaluate recent technological advances in food production
Describe the roles of the various bodies responsible for food safety
Create a food safety management system using HACCP
Explain the role of the HACCP team*

WORK PRACTICE 6N1947

*Evaluate the organization's internal and external policies
Execute work practice duties and responsibilities
Minimum 2 month work practice placement
Legislation and regulations relevant to place of work.*