

# NATIONAL TRAINEESHIP IN PROFESSIONAL COOKERY

**Part-Time Culinary Programme**

1 day per week in participating Institutes of Technology

Supported and Funded by Fáilte Ireland





## What is the Traineeship in Professional Cookery?

The Traineeship is designed for aspiring chefs with a creative passion and flair for working with food in the tourism industry. It is designed to enable chefs to learn on the job while formalising their training on a day release basis in College.

This programme is based on solid foundation of practical culinary skills and techniques reinforced by a formal academic qualification, and offers the possibility of progressing to a B.A. degree in Culinary Arts with minimum time required away from the workplace.

## How does the Traineeship work?

The Traineeship consists of a two year training/education programme undertaken while working full-time as a trainee/commis chef in an approved hotel or restaurant kitchen. Trainees combine the training they receive on their full-time job with an academic programme delivered in an Institute of Technology or College of Further Education.

## Who should apply?

This course is aimed at anyone who is embarking on a career as a professional chef and who is working in the kitchen of an approved tourism and hospitality establishment.

## Am I eligible?

Students must be over 17 years of age, and be of Leaving Certificate standard or equivalent to be eligible to apply for this programme. They must be in current employment in an approved hotel, gastro pub or restaurant.

## How much does the programme cost?

Fáilte Ireland will contribute towards tuition and registration fees however colleges may require additional payment towards the cost of student services, uniforms and books.

## Professional Cookery Traineeship (2 years)

### The Programme

During the two years of this programme trainees learn fundamental culinary techniques, the theory and practice of professional cookery, menu design, cost control, food science and health and safety supported by academic knowledge.

### Delivery

The course is delivered by a combination of work based learning with college based attendance on a day release basis (one day per week) with a one week period of full time college based learning at the beginning and end of each academic year. The work based learning must be supported throughout the two years by a designated mentor in the workplace.

### Award

Advanced Certificate in Professional Cookery – FETAC Level 6

### Progression Opportunities

Trainees who successfully complete the Traineeship may be eligible to progress to the B.A. in Culinary Arts. Applications should be made directly to participating Institutes of Technology where admission criteria of the individual Institutes will apply.

## Professional Cookery Traineeship (2 years)

### The Programme

This programme is designed to further advance the individual's culinary knowledge and technical skills, gastronomy and food product development. Central to this programme is an emphasis on the trainee's innovative and artistic capabilities, team building and supervisory skills.

### Delivery

One of the advantages of this modular programme is that trainees may have an option to reschedule certain modules if required due to work or life demands.

### Award

Bachelor of Arts (B.A.) in Culinary Arts - HETAC Level 7





## Benefits to the Trainee

- ▼ Gain internationally recognised qualifications
- ▼ Continue to earn while you learn with an employer of your choice
- ▼ Enrich your job immediately as you acquire more skills
- ▼ Enhance your employment prospects and career opportunities
- ▼ Access to state-of-the-art training and learning facilities
- ▼ Support for tuition and registration fees by Fáilte Ireland

## Benefits to the Approved Employer

- ▼ Enhanced image for you as an employer of choice
- ▼ Increased levels of productivity through greater staff commitment to the business
- ▼ Improved employee performance due to highly skilled culinary staff
- ▼ Approved employers may qualify for a training subsidy from Fáilte Ireland

## Quality Employer Criteria

- ▼ Establishments participating in the scheme will:
  - Be approved and registered
  - Appoint an establishment Mentor to guide and support the Trainee
  - Abide by a Professional Code of Practice
  - Release the Trainee to attend college on a day release basis
- ▼ Employers interested in this scheme should contact:  
Paul Murphy, Programme Coordinator, [paul.murphy@failteireland.ie](mailto:paul.murphy@failteireland.ie) or call 01 8847891

## How to apply?

The following forms can be downloaded from the [www.picktourism.ie](http://www.picktourism.ie) website and returned to the Admissions Department in the Institute of Technology (IOT) of your choice:

TRAINEE APPLICATION FORM  
CODE OF PRACTICE  
REGISTRATION OF ESTABLISHMENT

## Which colleges offer this programme?

The traineeship is offered in a number of Institutes of Technology (IOTs) around the country. Please check with your local IOT or download the list from [www.picktourism.ie](http://www.picktourism.ie)

Contact the Admissions Department  
in your local Institute of Technology or  
see [www.picktourism.ie](http://www.picktourism.ie) for further information





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