

Ireland's leading International Hotel School.

Accredited work
placements on all
CAO courses



CAO Courses in

Culinary Arts

Event Management & Public Relations

International Hotel Management - Hospitality Studies

International Tourism Management

Heritage Studies

Retail Management

Life Long Learning courses in

Culinary Arts and Pastry & Baking
Religious Studies

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Culinary Arts

- preparing you for a career in food production, food development and a passport to travel the globe. All courses below have accredited work placement.



All courses below have accredited work placement

Course	Level	Duration	CAO Code	Campus
Higher Certificate in Culinary Arts	6	2 years	GA 361	Galway
BBs Food Innovation and Enterprise	7	3 years	GA 372	Galway
BA Culinary and Gastronomic Sciences	7	3 years	GA 378	Galway
BBs (Honours) Food Innovation and Enterprise	8	4 years	GA 383	Galway
BA (Honours) Culinary and Gastronomic Sciences	8	4 years	GA 382	Galway

Why study these courses?

All courses developed in the Galway International Hotel School are student centred and industry focused providing learners with the essential skills you need to begin a career in the culinary sector.

Higher Certificate in Culinary Arts - The higher certificate programme is a focused course with theory lectures, masterclasses, guest lectures and field trips. This course will teach you everything you need to know about life as a chef. You will develop essential culinary knowledge and skills which will take you on a global sensory tour learning about cuisines from all over the world while working with and recognising the wonderful food produce developed on the island of Ireland. Students who successfully complete this course can progress to year 3 of related courses.



BBs in Food Innovation and Enterprise is offered at Level 7 and 8. This new and exciting degree will prepare you for many of the business roles available in the food sector. You will develop skills and knowledge through working with food in new and exciting ways. You will network with many innovative food businesses and entrepreneurial practices will be embedded throughout the course. This is your time to show off what you know about food and where your passion is. This course can also turn your ideas into a new business plan and eventually bring it to the marketplace. If you want to be Ireland's next food producer or develop a better understanding of how food business work then this is the course for you.



BA in Culinary and Gastronomic Science is offered at Level 7 and 8. This new dynamic course aims to provide students with the knowledge, creative skills and technological competences necessary for a career in the food and/or culinary sector. The course is designed to reinforce and enhance the student's knowledge of scientific principles, processes and technologies through the study of food. This degree will benefit students who are interested in applying scientific principles to the theoretical and practical aspects of food, from production of raw materials to food product development. Want to understand food sensory analysis and why our taste buds are forever developing, you might find out this and more on this new exciting award.

What you can expect from us?

Our team are highly committed and engaged with student centred learning. Many have worked in the industry and bring real, relevant industry experience to the classroom, many are engaged in industry and academic research which supports the delivery of new teaching and the development of industry trends. Many course teams will organise field trips, masterclasses, guest lectures and community events to support student learning and ensure students can network with industry leaders. At all times your learning experience is of paramount importance to us.

What do we expect from you?

If you make a decision to choose GMIT and come study with us we will be delighted to welcome you to our school. Having made that decision we need a commitment from you that you will participate in all classes, without exception. Every session provides new knowledge, skills, insights and valuable industry updates. If you choose not to participate in class your opportunities will decrease.

You expect you to communicate with us at all times. We have an open door policy and you can always make an appointment to meet your Head of Department or Head of School. If you are ill or away from college due to extenuating circumstances then let us know and we will support you as best we can.

Career Opportunities?

The world is your oyster! Global chef shortages mean multiple opportunities exist for culinary graduates to work in the sector you aspire to.

Currently qualified chefs are working in Restaurants, Hotels, Contract Catering, Corporate Catering, Event venues, Cruise ships, Private Dining, Exclusive venues, Delis, Cafes, Government buildings, Food product development and Food research. Please note this is only a small sample of the types of jobs available, you really do benefit from the efforts you put into your chosen course.



More Information?

If you would like more information on these or any courses in the Galway International Hotel School please visit the website at www.gmit.ie/hotel or contact the School Office at gih@gmit.ie or telephone +353 91 742183 / 742209.

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Event Management & Public Relations

- preparing you for a career in the dynamic world of Events and PR and a passport to travel the globe.



Retail Management

- preparing you for a career in Retail Management, a developing sector in the service industry with multiple opportunities across Ireland and beyond.



All courses below have accredited work placement

Course	Level	Duration	CAO Code	Campus
BBs Event Management and Public Relations	7	3 years	GA 376	Galway
BBs Retail Management	7	3 years	GA 375	Galway
BBs (Honours) Event Management and Public Relations	8	4 years	GA 384	Galway
BA (Honours) Retail Management	8	4 years	GA 385	Galway

Why study these courses?

All courses developed in the Galway International Hotel School are student centred and industry focused providing learners with the essential skills you need to begin a career in your chosen field.

BBs in Event Management and Public Relations - is offered at Level 7 and 8. This superb degree is on the only Event and Public Relations degree in Ireland and will prepare you for many of the business roles available in the world of events and public relations. You will develop skills and knowledge through working with your lecturers, your classmates and our valued industry partners. You will network with many innovative businesses and entrepreneurial practices will be embedded throughout the course. If you are enjoying working with the public and want to make a difference then this could be the career for you, the world of events and public relations is a global stage, be ready to shine!



BBs in Retail Management is offered at Level 7 and 8. This business degree offers exciting opportunities for anyone wishing to learn more about the retail industry and engage in a course that has been designed with industry partners and other stakeholders. This dynamic business demands a high level of professionalism and outstanding customer service skills and graduates can expect to use their academic knowledge and work experience to help them carve out a career in this exciting industry.

What you can expect from us?

Our team are highly committed and engaged with student centred learning. Many have worked in the industry and bring real, relevant industry experience to the classroom, many are engaged in industry and academic research which supports the delivery of new teaching and the development of industry trends. Many course teams will organise field trips, masterclasses, guest lectures and community events to support student learning and ensure students can network with industry leaders. At all times your learning experience is of paramount importance to us.

What do we expect from you?

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valuable industry updates. If you choose not to participate in class your opportunities will decrease. You expect you to communicate with us at all times. We have an open door policy and you can always make an appointment to meet your Head of Department or Head of School. If you are ill or away from college due to extenuating circumstances then let us know and we will support you as best we can.

Career Opportunities?

The world is your oyster when considering a career in Event Management, Public Relations and Retail Management. Be prepared to work hard and listen to your mentors, you will gain invaluable experience when on work placement.

Many graduates start in junior management or supervisory positions but this will depend on how you have engaged in your classes, your work placement and your networking opportunities, no job is out of reach if you are willing to work hard and stand out from the crowd.

The school organises various events during the year including the Annual Careers Event in Spring where employers visit from across Tourism/Hospitality/Retail/Food/Event and Heritage sectors to meet our students and consider who may be appropriate for work placement, graduate programmes or full time employment opportunities. This is your opportunity to find employment in advance of graduating!



More Information?

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Heritage Studies

- these exciting courses will provide you with a broad-based knowledge of the built, cultural and natural heritages of Ireland and Europe.



Both degrees have accredited work placement.

Course	Level	Duration	CAO Code	Campus
Higher Certificate in Heritage Studies	6	2 years	GA 364	Galway
BA Heritage Studies	7	3 years	GA 272	Galway
BA Honours Heritage Studies	8	4 years	GA 282	Galway

Why study these courses?

All courses developed in the Galway International Hotel School are student centred and industry focused providing learners with the essential skills you need to begin a career in the sector you want to work in.

Higher Certificate in Heritage Studies - This new course has been designed for those who want explore the world of heritage studies. Heritage involves the practical application and use of the past in the present – in heritage tourism, visitor attractions, museum exhibitions, public history, community archaeology, conservation/restoration projects, festivals, reenactments, commemorations, national identities, genealogy, film, TV, radio, libraries, archives, and creative digitalisation. Students can expect to engage in theory lectures, field trips and guest lectures. Student who successfully complete this award can progress to year 3 of the BA in Heritage Studies (L7).

BA Heritage Studies is offered at Level 7 and 8. This programme is particularly appropriate for students wishing to acquire a broader knowledge and understanding of the built, cultural and natural heritages of Ireland, Europe and the wider world.

Heritage involves the practical application and use of the past in the present – in heritage tourism, visitor attractions, museum exhibitions, public history, community archaeology, conservation/restoration projects, festivals, reenactments, commemorations, national identities, genealogy, film, TV, radio, libraries, archives, and creative digitalisation. It will also equip students with language, communication and information technology skills for functioning effectively in a professional context. The course will also provide a hands-on learning experience by adopting a strongly applied focus, grounding as much classroom learning as possible within the context of fieldtrips to heritage sites and attractions.

What you can expect from us?

Our team are highly committed and engaged with student centred learning. Many have worked in the industry and bring real, relevant industry experience to the classroom, many are engaged in industry and academic research which supports the delivery of new teaching and the development of industry trends. Many course teams will organise field trips,

masterclasses, guest lectures and community events to support student learning and ensure students can network with industry leaders. At all times your learning experience is of paramount importance to us.

What do we expect from you?

If you make a decision to choose GMIT and come study with us we will be delighted to welcome you to our school. Having made that decision we need a commitment from you that you will participate in all classes, without exception. Every session provides new knowledge, skills, insights and valuable industry updates. If you choose not to participate in class your opportunities will decrease.

You expect you to communicate with us at all times. We have an open door policy and you can always make an appointment to meet your Head of Department or Head of School. If you are ill or away from college due to extenuating circumstances then let us know and we will support you as best we can.

Career Opportunities?

There are multiple job opportunities in the world of heritage and you will have many options to consider and discuss with your lecturers during our time with us.

Many graduates start and progress their careers in Archaeology, local government, NGO's, Creative digital media organisations, Heritage agencies and centres, Journalism, Museums, National parks, Visitor attractions, Conservation and Restoration, careers opportunities are many and varied as you can see.

The school organises various events during the year including the Annual Careers Event in Spring where employers visit from across Tourism/Hospitality/Retail/Food/Event and Heritage sectors to meet our students and consider who may be appropriate for work placement, graduate programmes or full time employment opportunities. This is your opportunity to find employment in advance of graduating!

International Hotel Management & Hospitality

All courses below have accredited work placement

Course	Level	Duration	CAO Code	Campus
Higher Certificate in Hotel and Hospitality Studies	6	2 years	GA 362	Galway
BBs Hotel and Catering Management	7	3 years	GA 370	Galway
BA Honours International Hotel Management	8	4 years	GA 380	Galway

Why study these courses?

All courses developed in the Galway International Hotel School are student centred and industry focused providing learners with the essential skills you need to begin a career in the hotel and hospitality sector.

Higher Certificate in Hotel and Hospitality Services - The higher certificate programme is highly skilled intensive course with theory lectures, masterclasses, practical classes in training restaurants and bars, guest lectures and field trips. You may even find yourself working with local hotels in order to complete your accommodation training as part of your programme. This course will teach you everything you need to know about life working as a front of house assistant in either food & beverage, front office or accommodation operations. You will develop essential skills and industry knowledge which will take you on a tour of the global industry that hospitality and hotels are part of. Student who successfully complete this course can progress to year 3 of the BBs in Hotel and Catering Management.

BBs in Hotel and Catering Management is offered at Level 7. This exciting degree will prepare you for many of the business roles available in the hotel and hospitality sector and you will develop skills and knowledge through your practical classes in the kitchen, restaurant and bar. In addition you will take theory lectures, participate in guest lectures, attend masterclasses and take part in industry related field trips. You will learn from industry partners through work placement in year one (in Ireland) and year three (overseas). This course will not only introduce you to the Hotel and Hospitality industry but will provide you with skills and knowledge to begin your career at supervisory or junior management level, if you can demonstrate your willingness to work, learn and strive to become the best!

BA Honours in International Hotel Management is offered at Level 8 and was the first hotel management degree in Ireland, first awarded in 1977. This exciting internationally focused degree will prepare you for many of the business roles available in hotel and hospitality sector and you will develop skills and knowledge through your practical classes in the kitchen, restaurant and bar. In addition you will take theory lectures, participate in guest lectures, attend masterclasses and take part in industry related field trips. In the final year of this course you will have opportunities to be part of various national events including the Irish Hospitality Institute Business Games, a national competition seeking to find the best hospitality minds each year. You will learn from industry partners through work placement in year one (in Ireland) and year three (overseas). You will also have

opportunities to apply for international and national graduate programmes with industry partners. These are exciting opportunities which will allow you to continue learning while working in exciting cities such as London or New York. This established course will not only introduce you to the Hotel and Hospitality industry but will provide you with the essential skills and knowledge to begin your career at junior management level, if you can demonstrate your willingness to work, learn and strive to become the best!

What you can expect from us?

Our team are highly committed and engaged with student centred learning. Many have worked in the industry and bring real, relevant industry experience to the classroom, many are engaged in industry and academic research which supports the delivery of new teaching and the development of industry trends. Many course teams will organise field trips, masterclasses, guest lectures and community events to support student learning and ensure students can network with industry leaders. At all times your learning experience is of paramount importance to us.

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Career Opportunities?

The world is full of hotels and hospitality organisations and accommodations providers, check out Trivago, Booking.com or Airbnb to see the extent of this exciting industry, don't just take our word. Look around your local town or city, tourism is one of the largest indigenous employers in Ireland and there are employment opportunities for anyone with the right attitude and the appropriate skills and knowledge.

All of these multi-faceted businesses need supervisors, managers and leaders and if you enjoy working with the public, exceeding customers expectations and learning about new cultures and experiences then this could be the industry for you. The work can be demanding and sometimes the hours long however the rewards are endless and if you read what our graduates say further on this brochure you can clearly see a small selection of the types of careers many of our graduates have gone to achieve. This too could be you!

More Information?

If you would like more information on these or any courses in the Galway International Hotel School please visit the website at www.gmit.ie/hotel or contact the School Office at gih@gmit.ie or telephone +353 91 742183 / 742209.

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International Tourism Management

All courses below have accredited work placement

Course	Level	Duration	CAO Code	Campus
Higher Certificate in Tourism Studies	6	2 years	GA 360	Galway
BBs International Tourism Management	7	3 years	GA 377	Galway
BBs Honours International Tourism Management	8	4 years	GA 381	Galway

Why study these courses?

All courses developed in the Galway International Hotel School are student centred and industry focused providing learners with the essential skills you need to begin a career in the Tourism Industry.

Higher Certificate in Tourism Studies - The higher certificate programme is an engaging, skills focused course with theory lectures, masterclasses, guest lectures and field trips. You may even find yourself working with local industry partners on projects and class assessments.

This course will teach you everything you need to know about the tourism industry. You will develop essential skills and industry knowledge which will help you better understand the vast world of tourism. A work placement at the end of year one will allow you to consider what aspect of tourism you may wish to work in and will also deepen your understand of the industry. Student who successfully complete this course can progress to year 3 of the BBs in International Hotel Management.

BBs in International Tourism Management - start on a career that can quite literally take you anywhere in the world. You will take theory lectures, participate in guest lectures, attend masterclasses and take part in industry related field trips. You will learn from industry partners through work placement opportunities at the end of year one and year two. Many graduates also set up and run their own successful tourism businesses as the course provides a foundation for the development of entrepreneurial activities. The inclusion of modern European languages will also aid students' ability to travel as well as enhancing employment opportunities.

BA Honours in International Hotel Management is offered at Level 8 and was the first International Tourism Management degree offered in Ireland. This superb degree will prepare you for many of the business roles available in the Tourism industry. You will take theory lectures, participate in guest lectures, attend masterclasses and take part in industry related field trips. You will learn from industry partners through work placement opportunities at the end of year one and year two. Students develop skills at both operational and supervisory management levels.

Many graduates also set up and run their own successful tourism businesses as the course provides a foundation for the development of entrepreneurial activities. The inclusion of modern European languages will also aid students' ability to travel as well as enhancing employment opportunities. This course will not only introduce you to the Tourism industry but will provide you with the essential skills and knowledge to begin your career at

junior management level, if you can demonstrate your willingness to work, learn and strive to become the best!

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Career Opportunities?

The global tourism industry provides employments in numerous sectors including tourism agencies, tour operators, accommodation providers, event and exhibition venues, festival management and visitor attractions but to name a few. This is truly an amazing industry which can offer you employment opportunities in your home town or the bright lights of many exciting cities.

All of these multi-faceted businesses need supervisors, managers and leaders and if you enjoy working with the public, exceeding customers' expectations and learning about new cultures and experiences then this could be the industry for you. The work can be demanding and sometimes the hours long however the rewards are endless and if you read what our graduates say further on this brochure you can clearly see a small selection of the types of careers many of our graduates have gone to achieve. This too could be you!

Life Long Learning

- Work and earn or learn part time

Lifelong learning is the term used to describe courses that are delivered in a flexible mode of study, these are often delivered this way to accommodate learners who may work or have other commitments.



For details regarding applying for these courses please contact the school office and we can connect you with relevant colleagues.

Course	Level	Duration	Mode of Delivery	Campus
Certificate in Culinary Skill (Minor Award)	6	1 year	2/3 days per week in college and 2 days per week in industry.	Galway
Certificate in Pastry and Baking	6	1 year	1 day per week in college. Please contact gihs@gmit.ie	Galway
BA (Honours) Culinary Arts	8	3 years	1 day per week in college each year. Must be working in an approved industry establishment. Further details can be found at http://www.gmit.ie/culinary-arts/bachelor-arts-honours-culinary-arts	Galway
BA (Honours) Religious Studies	8	4 years	The course is delivered on Monday & Wednesday evenings. Further details can be found at http://www.gmit.ie/humanities/bachelor-arts-honours-religious-studies-	Galway



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Meet the LINKS Office Team

Email: linksoffice@gmit.ie



The LINKS Office was opened in 2008. The office provides a immediate interface between faculty, students and our many external stakeholders.

The team in the LINKS Office works with programme boards, managers and students every year to help develop new work placement opportunities and to build existing relationships. The team also participate in the promotion and marketing of school programmes and activities and often meet industry partners when visiting the school.

The team is led by Bernie Merry, an experienced hotelier and graduate of GMIT. Bernie is joined by Margaret Mulchrone and Noreen King and all colleagues bring a wealth of experience and expertise to this dynamic learning environment.

Collectively this small team play a crucial role in all programmes as work placements are a common and vital component of all CAO courses in the Galway International Hotel School. The office is open from 9am to 5pm daily and throughout the summer season.

Our Work Placements... Your World

Europe Ireland UK Italy France Spain Canary Islands Germany Latvia Poland Lithuania Hungary Denmark Holland Austria Monaco Malta	USA New York Boston Newport (Rhode Island) Cape Cod Long Beach (NY) Westchester (NY) Maine Chicago Hershey (Penns) Florida - Boca Raton Fort Lauderdale Sarasota De Moines	Rest of World China Russia Vietnam Singapore Dubai Abu Dhabi Iraq Jordan
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Margaret Mulchrone	Tel 091 742428	Email: Margaret.Mulchrone@gmit.ie
Noreen King	Tel 091 742427	Email: Noreen.King@gmit.ie

Follow us on [Facebook](#), [Twitter](#) and [LinkedIn](#) to learn more about the work of the LINKS Office and discover the many exciting global work placement opportunities our students can avail off.

Graduate and Industry Partner Feedback



Shane Cookman, Area General Manager, Fitzpatrick Hotel Group, North America and Galway International Hotel School graduate.

Aside from being one of the most enjoyable chapters of my life, my time at GMIT was without a doubt time very well spent.

The Galway International Hotel School proved to be worthy of its name, as it helped lay the groundwork for me to enjoy a career that truly has been international, taking me to New York after many years in Ireland, England and Scotland. While the school has kept completely up to date with every advance made in the hospitality industry in the years since my graduation, it also has stayed true to a core ethos that I believe in - that this industry is about service, and service is about developing the right mindset and training.



Mark Nolan, Managing Director, Dromoland Castle Hotel, Golf & Country Club and Galway International Hotel School graduate.

"The career I have chosen has given me great challenges, incredible diversity and huge reward. I could not imagine any other profession that will give you such a feeling of satisfaction and fulfilment. I can only suggest that if you want a truly wonderful career please consider the hospitality industry, and more importantly the Galway International Hotel School where you will graduate with a superb understanding of the industry and a grounding that will stand to you for the rest of your working life"



Andrew Moore, Director of Business Development, Conrad Hotels, Korea & Galway International Hotel School graduate.

Start your career in the fastest-growing industry offering a world of opportunities. Limited only by your imagination, this dynamic and inspiring sector continues to grow from strength to strength. As of 2016, the travel and tourism sector alone employs 1 in 11 jobs globally.

Not only does one graduate with an globally recognised degree with two internships of real-life, practical experience, giving you a competitive edge. The GMIT International Hotel School, boasts a number of world class hoteliers who mentor and coach the students throughout they're journey. GMIT was always my first choice, its reputation precedes itself, world class facilities, cutting edge technology and a genuine sense of concern for its students. Galway was my home away from home for four magical years and gave me the foundations to succeed in my career and life.

What our graduates & industry partners say contd.



**Kieran Twomey,
Executive Vice President,**

Wanda Hotels and Resorts, China and Galway International Hotel School Graduate

Growing up in the late seventies and early eighties in Ireland, the Hotel Industry offered an interesting and exciting career that was portable and unlimited. You could travel, experience new cultures, enter an industry that guaranteed “lifelong learning” and increase your value with every decision made.

I started my career quite early, washing glasses and cleaning ash trays. I went on to spend much of my time planning and executing important events successfully for some of the largest Organizations in business, greeting numerous “Heads of State” and meeting and speaking with some of the most interesting and successful people on the planet.

I choose Galway, because the focus of the town of Galway in the early eighties were the students. Many of us arrived for the first time away from home and the people of Galway offered a level of honesty and transparency that helped us build trust and confidence.

The entire faculty was made up of naturally smart and caring lecturers with real experience in the Industry and life. It was a closely knit environment of mutual respect and acceptance.

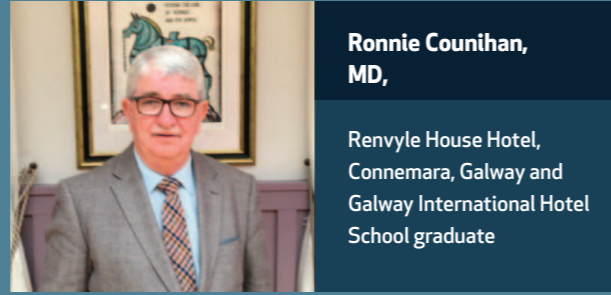
The curriculum was as relevant then as it is today in terms of the core. The descriptors and case studies may have changed, but the foundation was a solid one and I have always related to the core messages when assessing situations, guiding younger colleagues or decision making.

I always felt that the purpose of the faculty was to share knowledge and prepare us to perform at our best and to our potential. In arranging Hilton International to visit and recruit in our final year, it set my life in a very different tangent and one I will always be grateful for, thank you GMIT.

I went on to work in some truly great Hotels in Europe with Steinberger and Hilton International. The past thirty one years were spent with Mandarin Oriental, twenty five years with Shangri

La and most recently Wanda Hotels and Resorts.

I could not have asked for a better starting point!



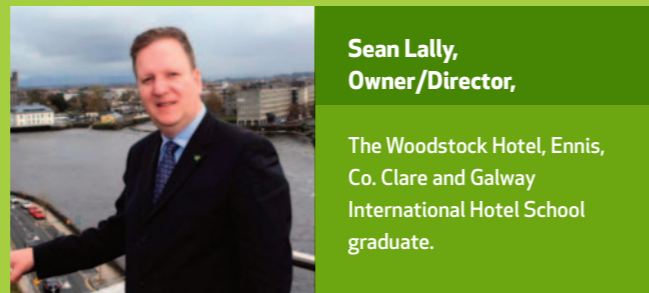
**Ronnie Counihan,
MD,**

Renvyle House Hotel, Connemara, Galway and Galway International Hotel School graduate

After 45 Years in the Hotel Industry I still look forward to going to work every morning. Retirement is not in my vocabulary, thanks to Galway's International Hotel School.

I have travelled the world, worked in some wonderful locations and met the most amazing people. In any career personal satisfaction of prime importance. Be happy in life, join an industry that allows you to travel around the world (and back), develop essential life skills and change job roles while still working the most dynamic industry on this earth – the Tourism Industry! GMIT can provide you will all the skills and knowledge you need to do this and more. Renvyle House Hotel has been taking GMIT hotel and culinary students on placement for a long time now and each cohort is better than the last, long may this continue.

Nobody does that better than GMIT!!



**Sean Lally,
Owner/Director,**

The Woodstock Hotel, Ennis, Co. Clare and Galway International Hotel School graduate.

The Hotel industry is an excellent industry to join, no day is the same and you can specialise in a number of different areas. Of course not everyone wants to be a General Manager but you can still have a very fulfilling career within the industry. The employment opportunities are excellent and if you wish to travel for your career then the world is your oyster.

I have always over the years availed of the placement of graduates and college placements from GMIT and have never been let down by the quality of the placement.

There is always a practicality and common-sense approach about the graduates and their work ethic is second to none which is very important in this industry and I would be happy to recommend GMIT graduates to anyone within the industry.



Pat Chawke, Executive Director,

O'Reilly Associates – Hotels and Graduate of Galway International Hotel School Galway International Hotel School graduate.

The Galway International Hotel School is an exceptional facility where professional & empathetic teachers, develop in their students, the values & skills that are essential for a successful professional & personal life.

Its location in a small city on the edge of the Atlantic encourages deep interaction among students from all disciplines and encourages networking and social skills that are invaluable in the hospitality industry.

My time there has been the cornerstone on which I have built my career and has given me lifelong friendships that enrich my life.

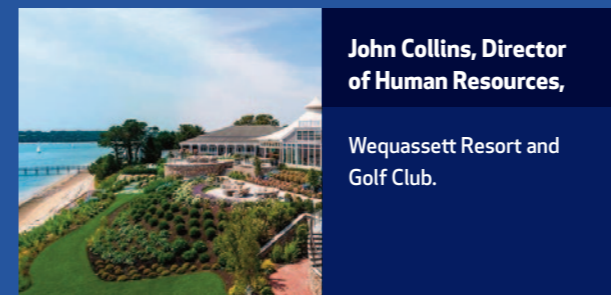


John G Daly, Executive Assistant Manager,

Food & Beverage Director, The Hotel Hershey, USA and Galway International Hotel School graduate.

Hospitality is a global and growing industry and skills are transferable around the world.

Studying at the Galway International Hotel School will provide you the foundation and knowledge to participate and excel in this exciting industry.



John Collins, Director of Human Resources,

Wequassett Resort and Golf Club.

As a Director at Cape Cod, Massachusetts only Forbes Five Star Hotel, Wequassett Resort and Golf Club, I highly recommend that all aspiring hoteliers, restaurateurs and caterers consider attending the Galway International Hotel School.

I recruit at GIHS every year and have found the students to be well-prepared for both our culinary and our hospitality “hands-on” six month internships. It gives me great pleasure to watch the outstanding young men and women from GHIS put into practice all that they have learned in the classroom and at the same time make lasting impressions with our resort guests.

At Wequassett Resort and Golf Club we truly value our partnership with the Galway International Hotel School.



Sean Griffin, Director of Operations,

Great Irish Pubs, Florida, USA and Galway International Hotel School graduate.

We have all heard how challenging the hospitality industry can be but I see it as being extremely fulfilling. It is one of the few industries where your skills transfer internationally, you can work anywhere in the world that you want.

The Industry is one of the world's largest employers, with massive opportunities for quick and rewarding growth. No day is ever the same in this business and you will gain a wide array of skillsets that can act as a gateway into other sectors.

There is no more respected and grounded institution to learn all the skills you need for success in this industry than Galway International Hotel school and I frequently find myself applying the knowledge I gained in my time there.



Sean Worker, President & CEO,

Bridgestreet & Galway International Hotel School Graduate.

With the average Graduate likely to have 8-10 jobs or more in a lifetime, the importance of having a superb scalable education is paramount.

The Galway International Hotel School in GMIT offers success-oriented Students Choice, Choice to Learn, Choice to be the Founder of a Start-up and the Choice to be the CEO of the next hot Hotel or Restaurant concept.

GIHS is where students turn dreams into fulfilling life experiences – I feel fortunate that GIHS was part of my life's journey

Staff & student achievements



Teaching Hero's Awards

Two Galway International Hotel School (GIHS) lecturers, Anne O'Leary and Tom Conlon, were honoured with national 'Teaching Hero' awards after being nominated for the accolade by their students. They were among 37 teachers from Ireland's higher education sector to receive the awards at a formal ceremony organised by the National Forum for the Enhancement of Teaching and Learning in Higher Education in partnership with the Union of Students in Ireland (USI).

Over 800 higher education teachers were nominated nationally, with students describing their most impactful teachers as outstanding, knowledgeable communicators, as well as innovative, creative and inspiring. The award recipients came from universities, institutes of technology and private colleges.



Minister for Education and Skills, Richard Bruton TD, addressed the gathering and congratulated all of the Teaching Hero 2016 recipients, saying: *"The Teaching Hero Awards programme is a valuable initiative that actively supports and promotes excellence in teaching which brings out the best in both teacher and student."*



GIHS lecturer John Carty also won one of the first teaching hero awards. John from Castlerea, Co Roscommon, lectures in Marketing, Management and Public Relations. He was among 53 teachers from 27 higher education

institutions who received their accolades at the National Teaching Hero Awards in Dublin Castle presented by President Mary McAleese.

President's Award Excellence in Teaching

Dr Mark McCarthy, Programme Chair for BA Hons Heritage Studies was awarded the President's Award for Excellence in Teaching. Mark is from Cork city, lectures in Heritage Studies in the Dept of Heritage and Tourism, and was Chair of the GMIT 1916-2016 Centenary Programme of Events - Remembering Reflecting & Reimagining." Paying tribute to Mark, John Tunny, lecturer in the Dept of Heritage and Tourism, said: *"Dr Mark McCarthy has made a profound and long-lasting contribution to teaching and learning within GMIT. He is a long-serving member of the Institute's Academic Council and has contributed generously to discussions about strategic direction, academic rigour and innovative student assessment."*



Dr Barry McMillian won the President's Award for Excellence in Teaching. Barry teaches Religious Studies, Ethics and Research and has taught across the Institute. He is a widely published writer, acclaimed conference speakers and experienced broadcaster. Barry has worked nationally and internationally, in the fields of education and community development since the 1990s. He believes that every student can flourish if appropriately challenged and supported.



Culinary Arts lecturer Mary Reid won the President's Award for Excellence in Teaching. Mary is an experienced educator and has judged culinary and pastry competitions all over Europe. She is an external examiner to various Institutes of Technology in Ireland and has been involved in curriculum development and programmatic review on several occasions. Her students and graduates have won numerous awards at competitions and she is highly regarded by her peers and students.



European Young Chef of the Year - Aisling Rock

Second year Higher Certificate in Culinary Arts student Aisling Rock won the European Young Chef of the Year award in Catalonia in 2017. Aisling hails from Gort and is currently employed in Dromoland Castle. Aisling was the only female chef in the competition and wowed her judges with her locally sourced dish of mackerel, pickled vegetables and sheep's yoghurt.



Culinary Student Wins Place on international Gastronomy Programme

GMIT Culinary Arts student Cormac Withero has won a prestigious scholarship for the 8th International Spanish Gastronomy Training Programme, having competed against culinary students from all over the world including Ireland for one of 12 coveted places on the programme. The 25 year old from Galway city travelled to Spain for six months, all expenses paid, where he and 11 other aspiring chefs from countries such as the UK, Singapore and Mexico were welcomed by top Spanish restaurants.



Masterclasses

Every year GIHS students are treated to Masterclasses and Guest Lectures often organised by your lecturing team. The following is a small sample of these classes over the last year.

Rueda Wine Masterclass

Culinary Arts and Hotel Management students in GMIT were treated to a Masterclass on Rueda Wines by wine expert and journalist John Wilson, supported by Elizabeth Fox, certified Sherry & Rioja Wine Educator and GIHS wine lecturer. Rueda is a wine producing region situated in North West Spain where the continental climate and high altitudes vineyards make it one of the best regions for producing white wines. Elizabeth explained *"The Rueda Masterclass was a wonderful learning experience for the students who received an in-depth insight into the wide range of wines from this white wine region of Rueda in Spain. Our students benefit immensely from these types of masterclass as it prepares them for their various roles in the hospitality industry, adding to their knowledge and skills. Our students also learn the art of wine tasting in class and gain an understanding of how different wines can enhance and complement various dining experiences."*



Global Tourism Masterclass by Gerald Lawless, Chairman of the World Travel and Tourism Council

GMIT Galway International Hotel School were delighted to welcome Galway native, Mr Gerald Lawless to the Institute in early 2018. Mr Lawless, Chairman of the World Travel & Tourism Council and former Group Chief Executive Officer of Jumeirah Group, addressed a packed lecture theatre of over 200 students, staff and tourism professionals as part of a Tourism Learning Seminar for GMIT's Bachelor of Business (Honours) in International Tourism programme. Mr Lawless is a leading figure in the world of tourism & hospitality and was elected Chairman of the World Travel & Tourism Council in April 2016, having sat on its Executive since 2008.

The World Travel & Tourism Council is the global authority on the economic and social contribution of Travel and Tourism. It promotes sustainable growth for the sector, working with governments and international institutions to create jobs, to drive exports and to generate prosperity. Its mission is to advocate the benefits of Travel & Tourism, not only to the global economy but also to society in general.

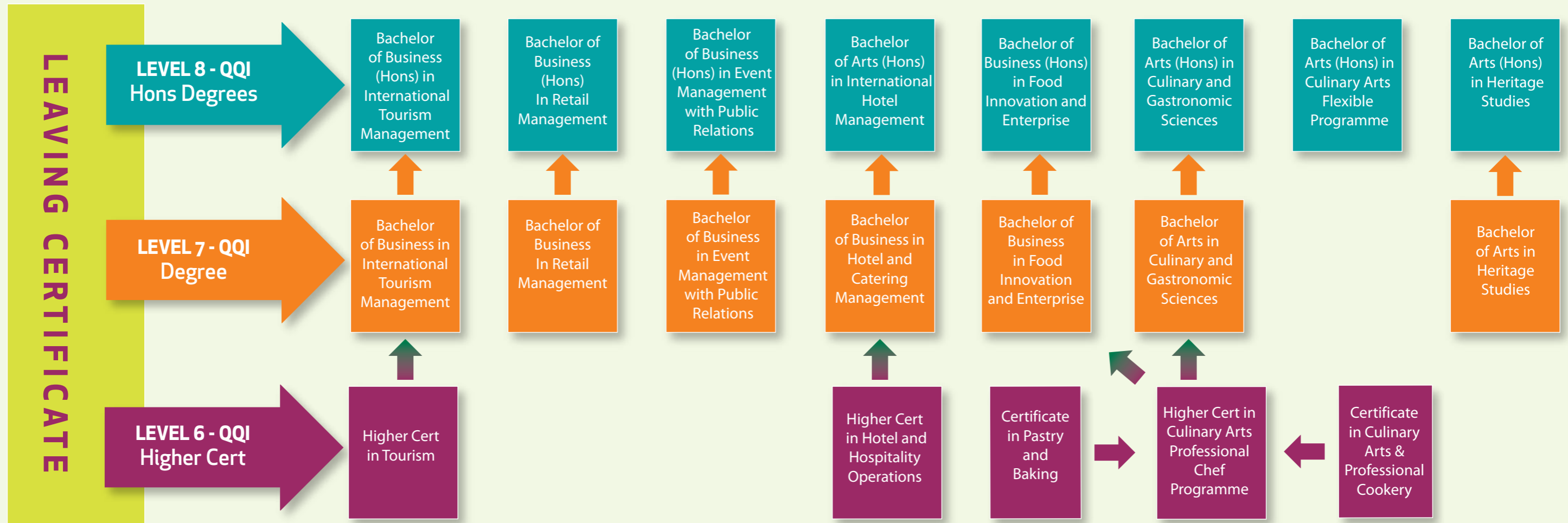
Community Events

GIHS students host gourmet evening in aid of Galway Lifeboat

Culinary Arts and Hotel Management students in GMIT hosted a very special gourmet evening in aid of the local RNLI Galway Lifeboat Station in December 2017. This is the third year that students from the Galway International Hotel School are hosting this event for Galway Lifeboat, the charity that saves lives at sea. Lecturers Cormac Handy and Brian Morrissey led and supported students from the Higher Certificate in Arts in Culinary Arts and the BA (Hons) in Hotel Management programmes, welcoming guests to a drinks reception followed by a seasonal menu with accompanying wines. The menu included dishes such as House Cured Pastrami, Sauerkraut, and Gubbeen Cheese Crostini; Cup of Warm Spiced Butternut Squash Soup with toasted Pumpkin Seeds and Yogurt; Pan Fried Hake with Crispy Chicken Skin, Dashi, and Shitake Mushrooms; and Friendly Farmer Roast Turkey and Honey Baked Castlemine Ham, Champ Croquette. Tickets were only 30 euros per person and sold out!

Progression through courses

Galway International Hotel School



CONDITIONS APPLY TO ALL PROGRESSIONS

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