

Scoil na  
h'Óstánaíochta  
The **Hotel** School



## PROGRAMME SUMMARY

The Hotel School at GMIT is one of Europe's leading providers of culinary arts and hospitality management education. The school was the first in Ireland to offer a degree in Hotel and Catering Management in 1977.

Today, we offer a range of awards suitable for all learners – Honours Degrees, Degrees and Higher Certificates are available in a variety of areas including hotel management, culinary arts, bar management, retail & customer service, event management, hospitality and tourism.



## Why join the Hospitality & Tourism Industry?

The Hospitality and Tourism industry is one of the largest employers on a world-wide scale. Job opportunities, even in the current climate, exist in many parts of the world, including Ireland. The opportunity to learn skills and knowledge that will provide you with a platform to work and travel anywhere in the world is an exciting prospect. Yes, many jobs do require hard work and dedication but what great job does not demand this from you?

Graduates from the Hotel School work in leading positions all over the world; this confirms how viable and exciting a career in this industry is. Talk to our colleagues - many have worked in leading properties all over the world and can tell you about the exciting opportunities that lie ahead.

## Graduates from the Hotel school work in leading positions



### Level 7 Awards – Ordinary Degrees

*(When students successfully complete a Level 7 award they can progress to a Level 8 award and choose to study for one year full time or two years part time).*

**BBs Hotel & Catering Management** – a three year degree in hotel and catering management that allows students to study in practical kitchens/restaurants and academic classes. A 12 week work placement in Ireland (Jun-Sept) completes year one of the programme. Students undertake a 30 week international work placement in Europe/USA/Australia in January of the second year (Jan-Sept), and their final year is spent in college. Graduates can expect to work at supervisory or junior management level depending on their skills and aptitude.

**BBs Tourism Management** – a new three year degree offering students an opportunity to better understand and develop a wide awareness of the exciting world-wide tourism industry. This programme is offered in conjunction with our colleagues in the Business School. A 30 week international work placement in Europe/USA/Australia begins in January of Year two. This experience allows students an opportunity to develop language skills, cultural understanding and awareness, and participate in an exciting international environment.

**BBS Bar Management** – a fast moving and stimulating three year business degree offering students an opportunity to gain skills, knowledge and competencies necessary to pursue a career in the Bar/Licensed trade and gain invaluable industry business expertise. Students complete a 12 week work placement at the end of year one (Jun-Sept), and a 30 week international work

### Level 8 Awards – Honours Degrees

**BA (Hons) Hotel & Catering Management** – a four year honours business degree with many exciting hotel management specialisms. This programme is recognised by the Department of Education and Science as suitable for those wishing to teach business and accountancy subjects in secondary school subject to gaining appropriate teaching qualifications. A 12 week work placement (Jun-Sept) in Ireland completes year one of the programme, and a 30 week international work placement in Europe/USA/Australia follows at the end of year two (Jun-Dec). Many graduates from this programme are now leading executives in the world of hospitality and tourism.

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*all over the world*

placement in Europe/USA/ Australia follows at the end of year two (Jun-Dec).

**BBs Culinary Arts** – an opportunity for students to consider a career in the culinary arts environment and gain a business degree at the same time. This three year degree allows students to gain invaluable business knowledge and practical competencies in areas such as culinary leadership, gastronomy, and product development, to name but a few. Students complete a 12 week work placement at the end of year one (Jun-Sept), and a 30 week international work placement in Europe/USA/ Australia follows at the end of year two (Jun-Dec) - an invaluable experience to add to your CV.

**BBs Retail and Customer Service Management** – a three year degree offering students the essential skills and knowledge to follow a career in the exciting retail sector. A variety of subjects are covered including retail operations, financial accounting, customer service, merchandising design and e-tailing. A 30 week work placement in Europe/USA/Australia follows at the end of year two (Jun-Dec). Graduates can expect to work as supervisors, and eventually leading managers in small and medium retail outlets upon successful completion of the award.

**BBs Event Management with Public Relations** – a new three year degree offering students an insight into, and an opportunity to experience the world of event management! This exciting programme covers a number of key business areas including event planning, project management, business law, financial accounting and event public relations. A 30 week work placement in Europe/USA/Australia follows at the end of year two (Jun-Dec), and graduates can expect to work in a number of different sectors in the event, PR and entertainment industry.

**Contact the Hotel School regarding admission to the following "Direct Entry" programmes:**

**BA Culinary Arts** – a part time degree programme for industry professionals already working in the culinary arts environment. This programme may suit a Head Chef who has no formal qualifications, or an experienced Sous Chef who wishes to upgrade their previous qualifications. Applicants on this programme can expect a busy, high pressurized work environment where their talent for Pastry or Larder can be explored through learning events, international workshops and seminars. Definitely a programme for those who want to pursue a business degree with many international culinary specialisms. Graduates from this programme may pursue a career in Culinary Arts Management and some have even chosen to lecture in this area of creative arts.

#### **BBs Hotel & Catering Management**

**Block Release** – a three year degree in hotel and catering management that allows students with previous relevant industry experience an opportunity to study in practical and academic classes and work in the hospitality industry. Students spend one semester in college and another in industry in year one and year two. Their second year work placement (Jan-Sept) must be taken in an international environment and the school will support students to find this unique opportunity. Students must be affiliated to an approved hotel prior to joining the college. If you have industry experience and wish to gain a formal management qualification this may be the programme for you. Many graduates from this programme operate leading hotels in Ireland and indeed all over the world.



## Level 6 awards are an exciting introduction to the hospitality

### Level 6 Awards

Level 6 awards are an exciting introduction to the hospitality and tourism industry. They provide students with practical and academic skills and are invaluable to those who are unsure which course best suits their needs.

*Upon successful completion of these awards students can progress to a level 7 (degree) award.*

#### Higher Certificate in Culinary Arts –

a two year programme for those with a passion for and interest in culinary arts and food. If you want to become Ireland's next 'top chef', this is the programme for you and this is the school in which to learn these skills. In 2007, Fáilte Ireland awarded this department the title of 'Beacon Centre of Excellence for Culinary Education in Ireland' – a reflection of the excellent work carried out by our lecturing team and students. This course requires a lot of hard work and dedication but the rewards are endless. Students on this programme complete a 12 week work placement after year one (Jun-Sept). Graduates from this programme are highly sought-after and many work throughout Europe when they graduate, while others choose to continue with their studies in the Hotel School.

#### Higher Certificate in Hospitality Studies –

an exciting and multi-skilled two year programme allowing students to study various aspects of hotel operations and gain key skills and knowledge essential for employment in the industry. Students will study a variety of subjects and this exciting programme can lead to positions in hotels, restaurants, bars, and tourist outlets. A 12 week work placement at the end of year one (Jun-Sept) is a mandatory component for all students. Graduates from this programme can

multi-skill and work in a number of areas and are often in high demand. In addition students can continue to level 7 awards if they so wish.

#### Higher Certificate in Tourism –

this two year programme has been described as truly unique and innovative because of the many skills and opportunities it provides for students. The philosophy of this programme focuses on providing learners with the knowledge, skills and competencies necessary for effective work within the tourism sector, while affording them the opportunity of access and progression to a wide range of alternative employments (e.g. Travel Advisors, Tourist Information Officers) and further educational choices.

#### Higher Certificate in Bar Supervision –

this programme provides students with an opportunity to develop advanced food and beverage supervisory skills. This exciting programme allows for practical skills classes in our training bars and restaurants in addition to regular academic classes. A 12 week work placement at the end of year one (Jun-Sept) is a mandatory component for all students. Graduates from this programme can expect to work in this exciting industry or continue their studies within the Hotel School if they so wish.



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Contact the Hotel School regarding admission to the following "Direct Entry" programmes:

### Professional Cookery National Apprentice Programme (NAP) Day Release –

A new two year part-time programme (1 day per week) that allows students to develop their skills and gain a level 6 qualification in advanced professional cookery, while working full time in the industry. Applicants must be employed in the hotel industry and sponsored by their employer.

**Total Immersion Chef Programme (TICP) –** an intense nine month programme aimed at fast-tracking more mature or career change students to a high technical level. This programme gives students the necessary skills to be employed in the hospitality industry, leading to chef de partie, sous chef and head chef positions.

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## GRADUATE PROFILES:



Catherine Toolan,  
BA in Hotel Management, 1997

After graduating from GMIT in 1997 Catherine went on to complete a graduate management training programme with the Forte Hotel Group. Catherine is now Executive Director of ARAMARK International. She was responsible for the catering operation of the 2008 Olympic Games in Beijing, in charge of serving over 4 million meals and managing 7,500 staff.



Damien O'Riordan  
Bachelor of Business  
in Hotel Management, 1996

Damien graduated from GMIT with a Bachelor of Business in Hotel Management in 1996. He worked with the Ritz Carlton Hotel Company for the next eight years, working in properties in Virginia, Washington DC, San Francisco and Jamaica. He then returned to Ireland and worked as Deputy General Manager in Adare Manor & Golf Resort. Damien is now General Manager of the g Hotel in Galway.



Joe Quinn,  
BA Hotel & Catering Management

After graduating from GMIT, Joe Quinn worked in Switzerland and the UK, and is the current Chief Operations Officer for the Jurys Inn Hotel Group. Jurys Inn Hotel Group operates 30 city centre hotels in the United Kingdom, Ireland and Prague. Prior to Jurys, he worked for IHG in Geneva, Ramada Hotels in Reading and Hilton on Edgeware Road (formally Metropole Hotel) in London.

## Have you worked in the industry but have no formal qualification?

Many people have experience from working in the hospitality and tourism industry. If you have worked in any aspect of the industry and are interested in gaining a formal college qualification talk to us and we might be able to help you.

GMIT recognises prior learning through a process called Recognition of Prior Learning (RPL). You may be able to claim for RPL in some subject areas which would give you exemptions from study. All you have to do now is grab this opportunity and make it work for you!

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## So what are you waiting for?

If you wish to apply for any of the programmes listed in this booklet, or get further information, please call one of our team at the numbers listed below. You can also make an appointment to come and talk to a member of our team.

### School Contact Details

#### Hotel School Administrators:

Clare Gavin and Mary O'Dea  
Hotel School Office,  
GMIT, Dublin Road, Galway.  
Telephone: 091 742343/091 742183  
[www.gmit.ie/thehotelschool](http://www.gmit.ie/thehotelschool)

#### Cáit Noone

Head of School  
Hotel School  
Telephone: 091 742236

#### Gerry Talbot

Head of Department  
Hotel & Tourism Management  
Telephone: 091 742320

#### Robert Dagger

Head of Department  
Hospitality & Culinary Arts  
Telephone: 091 742232

#### Karen Smyth

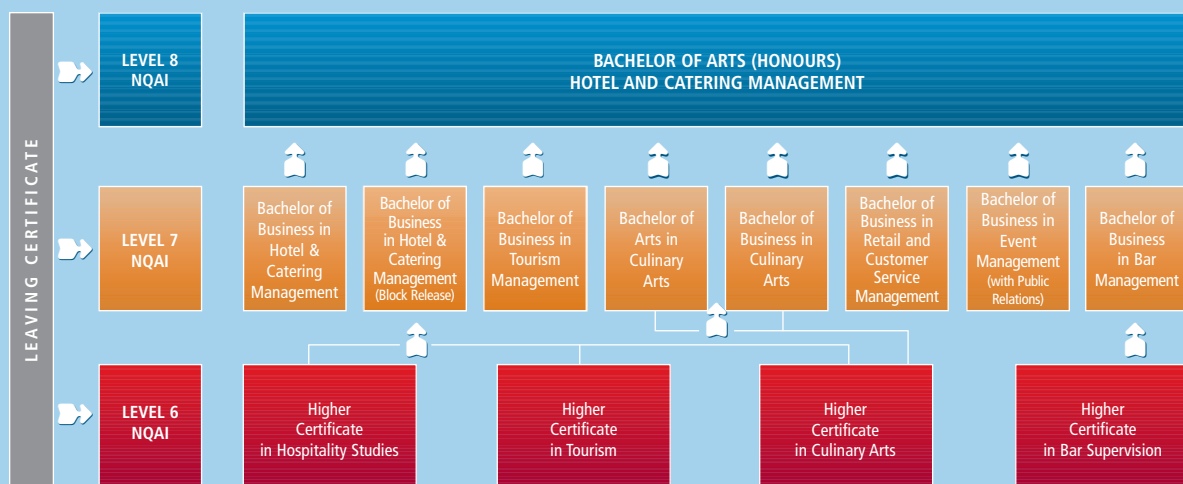
Links Office  
Hotel School  
Telephone: 091 742565/742427

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## PROGRESSION ROUTES



Contact the Hotel School regarding various modes of study e.g.:

- National Apprentice Programme
- Day Release
- Accredited Learning

### Preparing for an International Career

If students are considering an international career, the Hotel School encourages students to study an international language during their years of study, and to complete their work placement in a location that supports the development of the language. Time spent working overseas through a different language is a great addition to your CV.

### Important Note

Applications for all programmes (except the Block Release degree, BA in Culinary Arts, TICP and NAP) for all students is via the CAO facility ([www.cao.ie](http://www.cao.ie)).

### Mature Students

Mature students (aged 23 years by 1st of January in the year of application) will also be invited to attend an interview. We strongly advise you to prepare for this interview as demand for these programmes is high. A mature attitude will demonstrate your willingness and determination to succeed. Bring any examples of your work that may be relevant to your application, pictures of dishes created, blogs developed or created, any aspect of achievement is always very helpful in demonstrating your interest in the programme.



**Hotel School Office,**  
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