

Culinary



Discover, Innovate, Create

Course Title	Credits	NFQ Level	Campus	Duration	Placement	CAO Code
Gastronomy Science and Food Innovation	240	8 (with exit awards at Levels 6 & 7)	ATU Galway City	4 years	Yes	AU631
Gastronomy Science and Food Innovation	180	7 (with exit award at Level 6)	ATU Galway City	3 years	Yes	AU531
Culinary Arts: Professional Chef Programme	120	6	ATU Galway City	2 years	Yes	AU429



Ollscoil
Teicneolaíochta
an Atlantaigh

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Are you passionate about shaping the future of food in Ireland and beyond? If so, then our culinary programmes are the perfect fit for you.

The courses are highly engaging and practical. They are designed to nurture, mentor, encourage and motivate you to become a leader in shaping the future of food on a national and international level.

Students will develop an understanding, knowledge and appreciation for gastronomy, sourcing ethical food, respecting local ingredients and traditions, whilst embracing contemporary food trends as well as the science associated with ingredients and food production.

The course will also assist you to develop communication skills, teamwork, leadership, and entrepreneurship in an immersive learning environment. You will be highly employable with a variety of career opportunities to choose from in a dynamic and global industry.

What to expect

The first two years of the course will focus on practical culinary skills in our onsite kitchens, as well as an introduction to food science and nutrition. As students' advance there is an increased focus on gastronomy, science, food innovation and sustainable practices supported by field trips and guest speakers, industry webinars, networking, and international travel experiences. During the course there are two specific work placements which allow you to put the skills and knowledge gained into practice.

Teaching is delivered through a range of practical and academic learning styles to maximise the student learning experience. At the ATU Galway City Campus there will be opportunities to build friends for life and have fun in a vibrant youthful location.

Course Content

Year	Content	Level
4	International Study Tour, Applied Research Project, Strategic Industry Management Seminars, Sustainable Food Packaging, Food Legislation or Regulatory Affairs, Food Commodities and Ingredients, Flavour Science, Sensory Analysis for New Food Product Development, Food Product Development	8
3	Work Based Learning: 30-week Industry Placement Food Product Innovation, Fermented Foods, Sensory and Consumer Science, Advanced Food Science – Food Processing, Food Microbiology and Analysis	7
2	Creative Cooking and Service, The Art of Pastry and Baking, Food Science and Technology, Food for Health and Well-being, Workplace Culture, Modern Gastronomy, Placement Reporting and Reflection	6
1	Summer 12-week Work Placement Culinary Skills and Service, Sustainable Food Practices, The Art of Pastry, Baking and Desserts, Introduction to Food Science and Nutrition, Academic and Professional Skills, Preparation for Work Placement	6



Graduate Profiles



Alice Jary

Bachelor of Business in Culinary Arts (2012)

Alice Jary is Chef/Owner at Rúibín Restaurant, in Galway City. After graduation, Alice worked in several restaurants in Galway, London, Melbourne, and Wellington. Following her travels, she returned home to Galway to open her restaurant in 2019. Alice opened Rúibín Restaurant with her partner in 2019, focusing on using local ingredients and showcasing Irish produce throughout their menus. Rúibín has won several awards to-date. Looking back, Alice says “being a student in ATU opened a lot of doors for me within the industry. My time here gave me a really strong base of knowledge and experience for all the jobs that followed. I really would recommend the Galway International Hotel School, to anyone leaving school with the goal of becoming a professional chef.”



Andrew Ryan

Bachelor of Business in Culinary Arts (2019)

Andrew commenced his career aged 15 where he worked for a wonderful fine dining restaurant in Dingle called Idás in Dingle. He quickly fell in love with the kitchen, especially the pastry kitchen. After three years of working when not in school, Andrew decided that he would go to ATU to study Culinary Arts. Andrew commenced the course in 2016 and graduated in 2019. During this time, he learnt all the fundamentals of cooking. This enabled him to go to France for his three-month placement which gave him invaluable experience. He was also fortunate to compete in IFEX national culinary competition with the support of the college and was awarded a silver medal. For his final placement he went to Ashford Castle. He quickly gained more responsibility and by the age of 21, he was in his first Sous Chef Position. After nearly four and a half years, Andrew then moved on to work in a one Michelin star restaurant, and following this, he took up the position of Head Chocolatier role at Grá Chocolates, where he said, “I really developed craft, and my management skills”. Andrew has recently returned to Ashford Castle and taken on the role of Executive Pastry Chef. Andrew says, “I am very grateful that I am a Pastry Chef, as it has presented me with opportunities, I never imagined possible”.



Career Opportunities

The Culinary programmes provides students with a highly sought-after combination of skills, and an entrepreneurial mindset to progress in the food industry.

Graduates will have excellent employment opportunities, in all aspects of the food industry in Ireland and internationally. They will find work in the culinary and catering sector, food compliance and safety, food styling, food enterprise development, food entrepreneurship, food production management, food manufacturing, and post-graduate research.

**I want to know more.
Who can I talk to?**

E gihs.galwaymayo@atu.ie

Or find out more at www.atu.ie

Did you know?

- That a career in the culinary field is the only occupation that allows you to use all your five senses every day.
- Students compete annually at several culinary competitions both at home and abroad, achieving the highest standards with numerous gold medals and overall winners amongst them.
- Many graduates of the programmes set up their own businesses including restaurants, bakeries, food manufacturing, cookery schools, culinary consultancies and more.



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