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.

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<td>8</td>
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<td>GA 383</td>
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</tr>
<tr>
<td>BA (Honours) Culinary and Gastronomic Sciences</td>
<td>7</td>
<td>3 years</td>
<td>GA 378</td>
<td>Galway</td>
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</tbody>
</table>

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 your everything you need to know about life as a chef. You will develop essential culinary knowledge and skills which will also 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 or develop a better understanding of how food business work even if you want to be Ireland’s next food producer.

BA (Honours) Culinary and Gastronomic Sciences - This 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.

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 can we 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 important 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 gihs@gmit.ie or telephone +353 91 742183 / 742209.
CAO COURSES

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.

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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 gihs@gmit.ie or telephone +353 91 742183 / 742209.
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.

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<tr>
<td>Higher Certificate in Heritage Studies</td>
<td>6</td>
<td>2 years</td>
<td>GA 364</td>
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<tr>
<td>BA Heritage Studies</td>
<td>7</td>
<td>3 years</td>
<td>GA 272</td>
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</tr>
<tr>
<td>BA Honours Heritage Studies</td>
<td>8</td>
<td>4 years</td>
<td>GA 282</td>
<td>Galway</td>
</tr>
</tbody>
</table>

Why study Heritage Studies?
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 to 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, reunenactments, 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.

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 offer the opportunity to find employment in advance of graduating.

Why 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 lecturer during your time with us.

Many graduates start and progress their careers in Archaeology, local government, NGOs, Creative digital media organisations, Heritage agencies and centres, Journalism, Museums, National Parks, Visitor attractions, Conservation and Restoration, careers opportunities are many and vary 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.

BA Honours in Heritage Management is offered at Level 8 and was the first hotel management degree in Ireland, first awarded in 1997. This exciting internationally focussed 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 bars. 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 your own or abroad and take part in relevant national events including the Irish Hospitality Institute Business Award. 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!

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Career Opportunities?
The world of 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, leaders and if you enjoy working with the public, exceeding customers expectations and learning about new cultures and experiences than 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 see a small selection of the types of careers many of our graduates have gone on to achieve. This too could be you!
CAO COURSES

International Tourism Management

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, master classes, 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 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 wish to work in and it will also deepen your understanding of the industry. Students 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!

What you can expect from us?
Our team is 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 global tourism industry provides employment 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 customer’s 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!

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CAO COURSES

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.

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Meet the LINKS Office Team
Email: linksoffice@gmit.ie

The LINKS Office was opened in 2008. The office provides an 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.

Contact Details:

Bernie Merry
Tel 091 742565
Email: Bernie.Merry@gmit.ie

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 of.

Graduate and Industry Partner Feedback

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

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

Andrew Moore, Director of Business Development, Conrad Hotels, Korea & 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.

"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 fulfillment. I can only suggest that if you want to 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 you for the rest of your working life.”

Mark Nolan, Managing Director, Dromoland Castle Hotel, Golf & Country Club and 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."
Contd.

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. The Galway International Hotel School was an exceptional facility and I frequently find myself applying the knowledge I gained in my time there.

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 been very proud of the placement of graduates and college placements from GMIT and have never been let down by the quality of the placement. Nobody does that better than GMIT!

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. The Galway International Hotel School was an exceptional facility and I frequently find myself applying the knowledge I gained in my time there.

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 in the most dynamic industry on this earth – the Tourism Industry! GMIT can provide you with all the skills and knowledge you need to do this and more. Renvyle House Hotel has been taking GMIT hotel and culinary students as placement for a long time now and each cohort is better than the last, long may this continue.

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.

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.

The Galway International Hotel School 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.

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.

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.

Wequassett Resort and Golf Club.

Wequassett Resort and Golf Club.

Wequassett Resort and Golf Club.

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

Organizations in business, greeting numerous “Heads of State” and meeting and speaking with some of the most interesting and successful people on the planet.

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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.

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Dr. Barry McMillan 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.

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 holds a BSc in Sports Coaching and Physical Activity from University College Dublin and currently works as a Digital Marketing Executive.

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.

President’s Award Excellence in Teaching
Dr Mark McCarthy, Programme Chair for BA Honours 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. Cormac Withero, a young Galway chef, and GMIT Culinary Arts student, recently won a prestigious scholarship to study in Mexico.

Teaching Hero’s Awards
Two Galway International Hotel School (GIHS) lecturers, Anne D’Avery 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).

GIHS lecturer John Cartly also won one of the first teaching hero awards. John from Castletown, 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.

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 programme review on several occasions. Her students and graduates have won numerous awards at competitions and she is highly regarded by her peers and students.

Global Tourism Masterclass by Gerald Lawless, Chairman of the World Travel and Tourism Council
GIHT Culinary Arts student Cormac Withero has won a prestigious scholarship to Mexico. He is a very special student under the guidance of Prof. Liz Fox, founder and executive director of the GIHT. Cormac has shown potential, passion and dedication to the culinary arts, and he will be attending the International Spanish Gastronomy Training Programme in Mexico City in 2022. Cormac will be developing his skills in this world-renowned programme and will participate in various masterclasses and workshops.

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 altitude 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 masterclasses as it prepares them for the 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 food experiences.”

Masterclasses
Every GIHT student is 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.

Community Events
GIHT students host gourmet evening in aid of Galway Lifeboat
Culinary Arts and Hospitality Management students in GIHT 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 Hardy 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 Pecorino, Sauskarlrut, and Guarniens Cheese Crostini, Cup of Warm Spiced Butternut Squash Soup with toasted Pumpkin Seeds and Yogurt, Pain Fried Hake with Crispy Chicken Skin, Dashi, and Shiitake Mushrooms, and Friendly Farmer Roast Turkey and Honey Baked Castlemine Ham, Cham Croquette. Tickets were only 10 euros per person and sold out!

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Culinary Student Wins Place on International Gastronomy Programme
GIHT 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 tapas Spanish restaurants.

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Progression through courses
Galway International Hotel School

LEVEL 8 - QQI
Hons Degrees

Bachelor of Business (Hons) in International Tourism Management
Bachelor of Business (Hons) in Event Management with Public Relations
Bachelor of Business (Hons) in Food Innovation and Enterprise
Bachelor of Arts (Hons) in Culinary and Gastronomic Sciences
Bachelor of Arts (Hons) in Culinary Arts
Bachelor of Arts (Hons) in Heritage Studies

LEVEL 7 - QQI
Degree

Bachelor of Business in International Tourism Management
Bachelor of Business in Event Management with Public Relations
Bachelor of Business in Food Innovation and Enterprise
Bachelor of Arts in Culinary and Gastronomic Sciences
Bachelor of Arts in Heritage Studies

LEVEL 6 - QQI
Higher Cert

Higher Cert in Tourism
Higher Cert in Hotel and Hospitality Operations
Certificate in Pastry and Baking
Higher Cert in Culinary Arts Professional Chef Programme
Certificate in Culinary Arts & Professional Cookery

CONDITIONS APPLY TO ALL PROGRESSIONS