



Culinary Arts

Industry award, flexible delivery

A new innovative honours degree, delivered part time and meeting the needs of culinary professionals. The award is delivered one day per week over three years for those wishing to achieve an honours degree. Candidates can also register to take single modules if places are available. Modules include Gastronomy – Kitchen Leadership, Integrated Business Management, Culture & Food, Culinary Nutrition & Health, Food Product Development, Pastry and Confectionary, Contemporary Cuisine.

Course	NFQ Level	Duration	Campus
BA in Culinary Arts	7	1 year	Galway
BA (Honours) in Culinary Arts	8	2 years	Galway



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Why study Culinary Arts?

This exciting new honours degree will provide Kitchen leaders with the knowledge and business acumen required to operate in an ever demanding and exciting kitchen environment. It is delivered 1 day per week over the duration of the programme, allowing you to study while working.

Today's chefs, culinarians and kitchen managers have multiple responsibilities. Managing kitchen culture, engaging with local and regional suppliers, supporting regional economies and leading food teams are some of the many skills required in today's modern kitchens. This award has been developed to provide students with an advanced toolkit to fully engage in the management of their kitchen. Learners will be the next generation of culinary leaders and in order to address the multiple challenges the industry faces, leaders will need to be prepared and able to adapt.

What will I study?

This award covers a number of essential modules including Pastry and Confectionery, Contemporary Cuisine, Gastronomy-Culture and Food, Culinary Nutrition and Health, Food Product Development, Kitchen Leadership, Integrated Business Management.

Entry Requirements

Applicants must have successfully completed a HETAC Level 6 Higher Certificate in Culinary Arts or its equivalent and have relevant work experience. All prospective students will be invited to partake in an interview for final selection.

Career Opportunities

Graduates from this award have multiple opportunities to further their career. Some will move to a higher level on the brigade structure depending on their starting point. Other career options include Food Development & Research, Business Mentoring, Training/Tutoring/Lecturing.

Other Essential Information

It is a requirement of this programme for students to work full-time in the hospitality industry throughout their three years of study.

Follow-on Studies

Graduates can apply for postgraduate studies in a range of related disciplines.

What our graduates say:

"Chefs are finding themselves in finance, marketing, strategic planning meetings. What is expected of a chef nowadays is far more than just cooking and they need adequate education to support this."

GMIT Graduate, Ultan Cooke,
Executive Chef, The Ardilaun Hotel,
Galway

"Education is a lifelong pursuit and the company I work for believes that by allowing staff to better themselves they are adding value to our business by being part of it."

GMIT Graduate, James Gilchrist, Chef,
Caprice, Galway

Student experience



After my success with the Higher Certificate in Culinary Arts as a mature student, I decided to apply and enrolled myself in the Bachelor of Business in Culinary Arts at GMIT. The first year was really busy, as I was combining study, work and family responsibilities. I did my best and gave all of my effort and passion to get the best start. All subjects were of interest, but I greatly developed my skills and knowledge in pastry and larder, as well as learning about the theory of a new and innovative ways of cooking.

There is no doubt about the great professionalism of all the lecturers who passed on to us their years of experience. Their help was not just necessary but essential. I personally feel that not only had I completed a three-year part time study but three memorable years of friendship, experience and the values and skillset to become a better professional. Thanks to all, I used it as a platform to also participate with great success in a national TV cooking show, the "Taste of Success".

Jose Antonio Mansilla Yanguas

Further information:

Ulrich Hoeche is Programme Chair for this course. He will be happy to help you.
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