



Culinary and Gastronomic Sciences

This exciting new degree combines scientific principles with the theoretical and practical aspects of food. It also includes two opportunities for work placement (12 weeks and 30 weeks duration).

Programme Title:	CAO Code	NQA Level	Campus	Duration
BA in Culinary and Gastronomic Sciences	GA 378	7	GMIT Galway	3 years
BA (Hons) in Culinary and Gastronomic Sciences	GA 382	8	GMIT Galway	4 years



Why Study Culinary and Gastronomic Sciences?

This degree course is ideal for students who have a passion for food, as well as an interest in science. Upon graduation, students will have the skills to work in food research and development and/or work as a chef.

Students on this course will develop:

- Practical culinary skills
- A thorough knowledge of the food and culinary sector
- An understanding of scientific principles, processes and technologies
- Creative skills
- Technological competences

What to expect

In the first two years, you will learn practical culinary skills, along with basic food science and technology, nutrition and gastronomy. In years three and four, you will focus on the acquisition of more advanced scientific skills in the areas of food science, sensory science and flavour.

Your study will be supported by laboratory practicals, and you will learn the theory and practical application of food product development.

Subjects include:

- Professional Cookery Operations
- Live Kitchen Service
- Food Safety
- Food Science and Technology
- Modern and Innovative Pastry, Baking and Desserts
- Nutrition
- Gastronomy
- Introduction to Sensory and Consumer Science
- Advanced Food Science - Food Processes
- Entrepreneurship
- New Food Product Development

See www.gmit.ie for more details.

Career Opportunities

Graduates will be able to work in the food industry, and in the culinary and catering sector.

They will also be able to work in areas such as new product development, food processing and manufacturing.

Graduates will be able to work in areas such as:

- Chef roles - commis, sous, head, and/or executive chef
- Development chef within the food industry
- Food research and product development in the food industry
- Food entrepreneur

Work Placement

This degree offers a 12 week introductory work experience between Year 1 and Year 2, and a 30 week (semester long) industry work placement during year three.

“Graduates of this degree will be highly competent individuals with a unique combination of skills. They will be able to combine the creativity of the chef with the scientific and technical knowledge required to work in food research and development.”

Dr Francesco Noci, PhD, MSc, Department of Culinary Arts, GMIT

Further study:

Graduates will be eligible to pursue research MSc/PhD programmes in Food Science / Nutrition / Culinary related disciplines as well as taught master's programmes in cognate areas.

GMIT intends to develop in-house taught master's programmes in the area of Gastronomy which will be suitable for the graduates of this programme.

Further information:

Dr Francesco Noci lectures on this course. He will be happy to help you.

t: +353 (0)91 742381

e: francesco.noci@gmit.ie



GMIT (Official)



@GMITOfficial



GMIT Channel

