

College of Further Education and Training

HOSPITALITY CAMPUS





QQI Level 6 Advanced Certificate in Professional Cookery 6M2099 qualification recognised on the National Framework of Qualifications

Programme Structure

Year 1

- 6N0641 Culinary Food Safety Management > 5N0632 International Cuisines
- 6N0642 Culinary Techniques
- > 6N0647 Gastronomy
- 6N2096 Pastry Baking and Desserts
- 6N1947 Work Practice

Year 2

- 6N0650 Hospitality Business Systems
- 6N2097 Menu Design and Applied Nutrition
- 6N0657 Producing a Culinary Event
- ▶ 6N1947 Work Practice

Programme Duration

Two years full-time, including classroom-based learning and workplace learning with the iNua Collection (13 weeks per year allocated to classroom-based learning).





Stefan MatzGroup Executive Head Chef
The iNUA Collection

Culinary Career Journey

Having had no culinary heritage, strong passion for food nor a highly developed taste I was drawn to the hospitality industry for the opportunity of working in a creative & busy team environment. Selecting the right first employer providing the necessary foundation training was crucial and remains a key element to a successful career. I completed a two year traineeship very similar to this Professional Cookery Traineeship which subsequently allowed me to travel and work around the world, to represent Ireland here and abroad, to open and run my own hotel & restaurants or to lead large culinary teams within demanding Five Star Resorts and group of hotels.

Having received many international awards for my work in the end it is the genuine caring, looking after and cooking for guests which is the ultimate daily reward.

Becoming a chef opened the doors to the world for me and there aren't many other professions and industries offering as many opportunities and rewards as the Hospitality Industry and the culinary world within.

Benefits

- Gain the knowledge and skills to prepare, cook and present a wide variety of dishes to a professional standard.
- An internationally-recognised qualification a QQI Level 6 Advanced Certificate in Professional Cookery.
- > The overall aim of the programme is to provide you with the opportunity to acquire the knowledge, skill and competence to work in an effective manner in your role as a Commis chef within the catering and hospitality industry and or to progress to further and or higher level studies.
- The work-based learning element of a Traineeship offers trainees the opportunity to gain hands-on experience and valuable exposure to industry in a real work environment. Placement in a live work environment facilitates learning of transferrable skills as well as industry-specific skills.
- Immediately enrich your work as you acquire new skills.
- Pay no fees tuition fees fully-funded.
- Career Progression within the iNUA Collection.
- Mentor Support.
- Paid block release for in college off-job training.
- Full board & Accommodation provided for the Chefs attending the programme in Limerick.

Opportunities

- Career Progression.
- Continued Professional Development.





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