

Your Culinary Arts Degree...What Next?

A degree in Culinary Arts offers graduates a high-quality professional education, equipping you with all the necessary management, technological and operational skills required to meet the demands of careers in restaurants and other food services.

The degree allows graduates to combine theory with practice, gaining hands-on experience through industry placements.

Culinary Arts is the study of food and wine and its impact on our society and way of life. The Culinary Arts make a significant contribution to the worldwide hospitality and tourism industries. Practitioners in this area include restaurateurs, chefs, food critics, food journalists, and educationalists. Many become entrepreneurs in their own right setting up their own business in the food industry. Culinary Arts combines a high level of technical skills, creativity and flair with a modern technical, scientific, academic and business approach.

What is the difference between Culinary Arts and Culinary Studies?

Culinary Arts provides a broad range of learning which combines the skills of business management with the skills of culinary activity. This provides an ideal combination of skills for the successful operation of many food related business enterprises.

Culinary Studies is a course more specifically designed for those who aspire to be Chefs and it therefore focuses on the key skills required by Chefs at all kitchen levels, in larger or smaller operations.

Is it possible to open your own business with this qualification?

Quite a number of graduates have opened their own businesses such as restaurants or food service companies, or have gone on to develop and produce a food product for retail sales.

What skills have I gained from my Culinary Arts Degree?

Anyone interested in a culinary arts career should have a passion for cooking and food in general. Aspiring chefs should also have measuring skills and the ability to follow directions closely. They should also be aware that you will likely be expected to work weekends, late shifts and long days. You will also have to work your way up and be willing to start at the bottom and prove your capabilities.

<ul style="list-style-type: none">• Technical skills, good with your hands, practical, willing to get involved.
<ul style="list-style-type: none">• Creativity and flair, food design, layout, try out new ideas, different food concepts and recipes.
<ul style="list-style-type: none">• Ability to work, organise, delegate and collaborate as part of a team.
<ul style="list-style-type: none">• Good leadership and delegation skills as well as being able to work on your own initiative is vital.

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<ul style="list-style-type: none"> • Ability to organise and manage standards of service, profitability, staff, and market & promote an operation.
<ul style="list-style-type: none"> • Possess a detailed knowledge of the provision of food industry services and standards. Complete HACCP Training
<ul style="list-style-type: none"> • Organisational & Planning skills, ability to manage orders, staff, menus, food/stock rotation, ordering, nutritional requirements
<ul style="list-style-type: none"> • Be able to work under pressure, ability to stay calm and focused in a very busy environment
<ul style="list-style-type: none"> • Cooking school graduates are expected to display a mastery of kitchen fundamentals like knife skills and sanitation, and exhibit an understanding of classical cooking techniques.

What can I do with my Qualification?

Management, Restaurant & Food/Beverage Services

The Food and Beverage sector covers all types of establishments supplying food and drinks from restaurants and pubs to clubs and venues. Careers in these areas are available in Hotels, Restaurants, Cafés, Bars, Cruise Liners, Country Clubs, Convention Centres, B&B's Guesthouses, Hostels, Campsites & Holiday Villages and Tourist amenity sites all over Ireland.

According to Failte Ireland, the Hospitality and Tourism sector in Ireland is very large employing over 145,000 people across 16,500 businesses.

Irish tourism is well placed to grow again in 2016, possibly by as much as 6%. Hotels in particular are optimistic with 85% anticipating continued improvement into 2016.

This sector attracts graduates who like to work with people, creating and serving meals, making cocktails, designing menus, etc... You will need excellent social skills as people are working closely with each other and with the public.

Responsibilities for restaurant managers include planning shifts, overseeing standards of food, implementing health and safety procedures, and maintaining good service. In smaller, independent restaurants, jobs will usually involve a combination of many different roles and responsibilities. Large chains often have more specialised staff, and tasks such as recruitment and financial management are generally carried out by professionals in those areas rather than by restaurant managers.

Typical roles include:

Chef;

(There are many different roles a chef can play in the kitchen, and many different ranking systems)

- Executive/Head Chef
- Assistant/Sous Chef
- Senior Chef/Station Chef/Chef de Partie
- Demi Chef – specialises e.g. sushi chef
- Pastry Chef
- Meat/Fish/Vegetable/Sauce Chef – depending on the size of a restaurant a chef may have responsibility for a specific area
- Commis Chef /Prep Cook – Entry level role of a chef – prepares dishes to be cooked & general kitchen work
- Private Chef
- Cook

Manager:

- Restaurant
- Kitchen Manager
- Bar Manager

Serving Staff:

- Waiter
- Bar Staff

What are the 2015 graduates doing?

Company	Job Role
Hayfield Manor	Commis Pastry Chef
Pennefeather	Chef Assistant
Cork International Hotel	Commis Chef
Jurys Inn	Chef
The Abbey	Commis Chef
H.S.W	Chef
Supervalu	Chef
Armark	Chef

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The Pavilion, Ballygarvan	Commis Chef
Thairish	Sous Chef
Model Farm	Chef
Fota Island Resort	Chef de Partie
The Brehon Hotel	Demi Chef de Partie
Rathkeale House Hotel	Chef de Partie
DoorwayToLife	Chef
Software 1	Sales Rep
The Oaks Hotel	Chef de Partie
Sheraton Berlin Grand Hotel Esplanade	Reservation Agent (Hotel)
Innishannon Hotel	Chef
Ashford Castle	Hostess
Tommy K Bar	Head Chef
Sliced	Chef de Partie
Inch House Country House Hotel and Restaurant	Chef de Partie
Oriel House Hotel	Commis Chef
The Gallery	Chef
Lissard Estate	Head Chef
Hotel Macroom	Sous Chef
Lidl, BO Media, RTE	Food Stylist
Healthcare	Chef Manager
Waterford Castle	Chef
Market Lane	Pastry Chef
Jacques	Chef de Parti
Kingston's Bakery Confectionery	Baker
Raymon Restaurant, Middleton	Head Chef
Self-employed	Writer, working part-time
Beaumont Residential Care	Head Chef
Supervalu	Chef

If you would like to know more about the First Destinations Survey please contact the Careers Office.

Culinary Studies (Higher Cert)

Students will graduate as professional Chefs, equipped to embark on exciting careers which will allow them to develop their skills further and to travel extensively if desired.

Our graduates hold exciting positions as Head Chefs and Executive Chefs in a wide variety of hotels, restaurants and other food operations. Artisan food production, food product

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development, health care, food journalism and large scale catering facilities all offer opportunities to graduates for employment. Other graduates have gone on to set up their own successful businesses.

Potential Areas of Employment

- Hotels ranging from 5 Star Resorts through to smaller family-run hotels
- Fine-dining Restaurants, local Speciality Restaurants, Bistros
- Catering Companies
- Event Catering
- Gastro Pubs and café-delicatessens

Culinary Arts (BBus)

The course is designed to equip students with the skills necessary for a career in management in the culinary arts and by extension the catering, food and hospitality related industries. Employment prospects are wide and varied. Some graduates will specialise in areas such as food & beverage management, food production, food product development and training & education. Others may become involved in a different aspect of the industry such as sales & marketing, human resources management or financial control. Others will aspire to senior general management positions or become involved in entrepreneurial activities and starting their own businesses.

Typical Positions include:

- Hotels and Restaurants
- Food Marketing & Product Development
- Pastry & Confectionary
- Training & Education
- Food Writing & Styling
- Culinary Manager in the Industrial Sector

Further Studies

Suitable qualified graduates of the Higher Cert in Culinary Studies can progress to:

> ***2nd year of the Bachelor of Business in Culinary Arts (Level 7)***

or

> ***Bachelor of Arts in Culinary Arts (Level 7) (day release, delivered one day per week over two years)***

And subsequently progress to the one year add-on

> ***Bachelor of Business (Honours) in Hospitality Management (Level 8)***

There is also the opportunity of doing specialised part time training & add on short courses such as Pastry, Wine & Spirits, Fish, HACCP, Management, Start your own Business etc.

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Post Graduate Study

Opportunities to specialise and up- skill.

Gaining a postgraduate qualification brings many benefits. It equips you with more specialised knowledge and skills and can enable you to avail of a wider range of career opportunities. Postgrad courses specific to your degree include:

- > ***Masters Culinary Arts Management - Institute Technology Tralee***
- > ***Masters/Post Grad Diploma Culinary Nutrition Applied – Institute Technology Tallaght***
- > ***Masters/Post Grad Diploma Culinary Innovation & Food Product Development - DIT***

A wide range of “conversion” postgraduate Diploma and Masters Courses are also an option, enabling you to “convert” to a different career sector.

You can search www.qualifax.ie course database for conversion post graduate courses.

Also go to, www.postgradireland.com .

For further information, go to the ‘Further/Postgraduate Study’ link on the Students page of our website; <http://www.mycit.ie/careers>.

Useful sources of Information

A wide range of relevant information on current trends, issues, training, advice, guidelines also has a careers and internships page

<http://www.failteireland.ie/In-Your-Sector.aspx>

www.hospitality.ie

www.ihl.ie Irish Hospitality Institute

Employment opportunities

<https://topchefs.ie/chef-jobs-cork/> (Recruitment agency for Chefs)

www.hotelandcateringjobs.ie (Recruitment agency for hospitality and catering sector)

<http://servisource.ie/hospitality-catering-jobs/> (Recruitment agency for catering industry)

<http://btsrecruitment.com/> (Recruitment agency for Chefs)

www.hoteljobs.ie (Recruitment agency for Hotels & Catering jobs)

www.actionrecruitment.ie (Recruitment agency for Hospitality sector)

www.thefirm.ie (Recruitment agency for Hotel & Catering)

Tips:

- Check the jobs page on CIT’s Careers & Employability Service website; <http://www.mycit.ie/careers>.
- Register with gradireland to get email alerts on employment opportunities as well as job search advice; www.gradireland.com
- If you are unsure about what direction to take after your degree, the gradireland Careers Report is a useful tool for matching your personal information and preferences to potential careers. Log on and register at www.gradireland.com to use the report.

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