

Professional Cookery

INTRODUCTION

If you have a desire to make a career in the food industry then this is the course for you. Learn the practical skills and knowledge of cooking and food that will allow you to either go straight to work in the catering industry or progress to higher education. The hospitality industry is an exciting dynamic area with employment opportunities all over the world. Students participate in site visits. Practical work performed in a commercial setting in a purpose built facility in Westside Campus located on Model Farm Road.

ENTRY REQUIREMENTS

Leaving Certificate, LCA, QQI Level 4 or equivalent. Mature students are exempt from Leaving Certificate requirement. All applicants are interviewed. An offer of a place on this course is contingent on the applicant meeting the entry requirements set out here and satisfactory presentation at interview.

CERTIFICATION

QQI Component Maths 5N1833 (available as option in the evening for learners requiring Maths for progression). QQI Level 5 Certificate in Professional Cookery 5M2088, Food Safety & Hygiene Level 1 and 2 Certification, Fire Safety Certification

WORK PLACEMENT/EXPERIENCE

Students must fulfill a minimum of 40 days work practice which is carried out 1 day per week in our training kitchen and restaurant and in a block placement in an industrial setting.

EDUCATION PROGRESSION OPPORTUNITIES

CIT/MTU: Culinary Studies (CR655), Hospitality Studies (CR657), Hospitality Management (CR042), Culinary Arts (CR640)

Special arrangements in place with CIT/MTU (CCPS), Tralee IT/MTU and Waterford IT for preferential entry for CCOC students. Up to 390 CAO points for any IT can be attained. Go to our progressions database at <https://corkcollegeofcommerce.ie/progressions/> for exact requirements on progressions for this course.

CAREER OPPORTUNITIES

Kitchen staff in bars, hotels and restaurants, contract caterers, bakeries, tea rooms and cafes, kitchens in hospitals and nursing homes, B&Bs and deli managers.

COURSE CONTENT

Culinary Techniques	5N0630
Food Science & Technology	5N0730
International Cuisines	5N0632
Meal Service	5N0635
Menu Planning & Applied Nutrition	5N2085
Pastry, Baking and Desserts	5N2084
Personal Effectiveness	5N1390
Word Processing	5N1358
Work Practice	5N1433

Additional Training/Workshops

Manual handling training and certification (requirement for work experience)
Food Safety & Hygiene Level 1 and 2
A fine dining experience
First Aid
Fire Safety

CONTACT DETAILS

For further information email:

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(021) 4223815

Course fees outlined on
www.corkcollegeofcommerce.ie