

EXTERNAL REVIEW REPORT OF NEW PROGRAMMES

1.	Title of Programme(s): (incl. Award Type and Specify Embedded Exit Awards)	Certificate in Culinary Arts Special Purpose Award					
2.	NFQ Level(s)/ No. ECTS:	6 60 ECTS					
3.	Duration:	1 year					
4.	ISCED Code:	1013					
5.	School / Centre:	Galway International Hotel School					
6.	Department:	Department of Culinary Arts					
7.	Type of Review:	New Programme:	Yes:	X	No:		
		Differential Validation:	Yes:		No:	X	
8.	Date of Review:	8 th June 2018					
9.	Delivery Mode:	Full-time		Part-time	X	Blended	
10.	Panel Members:	Mr Gerard MacMichael (Chair) Mr Hugh McBride Ms Aedin O'hEocha Mr Jimmy Griffin, Managing Director, Griffins Bakery Ms Carmel Brennan (Secretary)					
11.	Proposing Staff:	Ms Cait Noone Ms Jacinta Dalton Mr Eamon Hoult Mr Brian Morrissey Dr Francisco Noci Dr Martin Ruffley Ms Maria Conboy Ms Mary Reid Dr Clare Gilsean Ms Ann Flanagan Kelly					
12.	Programme Rationale:	There is a recognised and significant staff and skills shortage in the culinary sector in Ireland. Galway International Hotel School seeks to address this issue through the provision of short applied programmes in the culinary discipline.					
13.	Potential Demand for Entry:	Similar programmes have been offered previously and have been filled. It is proposed to offer 16 places on this programme.					

14.	Stakeholder Engagement:	Staff of Galway International Hotel School have an established relationship with local and national employers, and there is significant interaction through engagement in targeted research programmes, educational exchanges, work placements, graduate programmes and memberships of professional bodies. Industry was consulted on the development of this programme to support their needs, and have informed the structure and content of this programme.
15.	Graduate Demand:	On successful completion of the programme graduates are prepared for a range of operational roles in professional kitchens in a wide range of establishments. E.g. commis chef positions in restaurants, cafes, hotels and industrial and contract catering.
16.	Entry Requirements, Access, Transfer & Progression:	Applicants must meet the minimum entry requirements for a level 6 award, or apply as a mature student, or apply through RPL. Interviews will be used to rank students for selection and will operate in line with Admissions Office guidelines.
17.	Programme Structure:	The programme consists of 40 ECTS of taught modules, and one 20 ECTS work placement module.
18.	Learning, Teaching & Assessment Strategies:	<p>Programme delivery will focus on active learning and will be student centred. Modes of learning will include practical culinary classes and lectures, and technology enhanced learning will be used where appropriate.</p> <p>A range of assessment methodologies will be used, and due to the practical nature of the programme there will be a strong focus on continuous assessment.</p>
19.	Resource Implications:	This programme can be delivered within existing resources and will be delivered on a self-financing basis.
20.	Synergies with Existing Programmes:	35 ECTS of this programme uses modules common to other programmes, primarily the Higher Certificate in Culinary Arts.
21.	Findings and Recommendations:	<p>General:</p> <p>The panel welcomed the development of this programme which seeks to address the skills shortage in the culinary industry. Staff engagement, ownership and pride in the programmes were very evident and complemented by the panel. The panel were</p>

	<p>satisfied with the high quality of the programmes and recommend approval subject to the following recommendations:</p>
	<p>Special conditions attaching to approval (if any): None.</p>
	<p>Recommendations of the panel in relation to award sought:</p> <ol style="list-style-type: none"> 1. Review the programme title making it more specific, ensuring it reflects the content of the programme. This programme has a unique selling point and it is important that this USP is exploited and highlighted using a creative description both in the titles and in the document content. 2. Insert specific details of the entry requirements for this programme and elaborate on how the interview will be used as a selection tool. 3. Elaborate on the progression route open to students, emphasising that students will have achieved the prerequisites for progression into the second year of the Higher Certificate in Culinary Arts through an alternative pathway. 4. Contextualise the teaching, learning and assessment strategies to the programme content. Increase emphasis on knowledge and skills and how they will be taught, learned and assessed. 5. Include an assessment strategy for this programme within the documentation. 6. Outline the link between the Intended Programme Learning Outcomes and those of the Higher Certificate programme. Review the Programme’s Learning Outcomes editing where necessary and edit to ensure that they are not overstated. Review the learning outcome mapping to ensure that it is accurate. 7. Elaborate further on the content of the induction that is provided to students. 8. The grading of the ‘Introduction to Professional Culinary Practice’ should be Pass/Fail. This should be noted in the module descriptor and a note should be included on the APS specifying how the award is calculated. 9. Review the Degree Profile, ensuring accuracy and consistency with the rest of the documentation. <p>Modules:</p> <ol style="list-style-type: none"> 10. Introduction to Live Kitchen Service – the syllabus should reflect the fourth learning outcome and consider including a brief introduction to law. 11. Nutrition – revise the layout of the book list. 12. Professional Cookery Operations – revise learning outcome number 4. 13. Ensure that book lists are up to date in all modules.

22.	FAO: Academic Council:		
		Approved:	
		Approved subject to recommended changes:	
		Not approved at this time:	
	Signed:		
		Chair	Secretary