

APPROVED

Certificate in Professional Pastry Techniques
Faculty of Business and Humanities

Award Class					
Awards					
Certificate					
Programme Code	CR_OPRPA_6	Mode of Delivery		No. of Semesters	2
NFQ Level	6	Embedded Award	No	Programme Credits	60
Next Review Date					
Review Type				Date	
Programmatic Review				01/12/2021	
Department	TOURISM & HOSPITALITY				
Field of Study	5410 - Food Processing				

Programme Outcomes

Upon successful completion of this programme the graduate will be able to demonstrate... :

#	PO Domains	Programme Learning Outcome
PO1	Knowledge - Breadth	The ability to display with confidence the creative pastry skills and practices in line with industry requirements.
PO2	Knowledge - Kind	The ability to demonstrate best practice in the management of scientific principles, technologies and systems in relation to the food business associated with a professional culinary environment.
PO3	Skill - Range	The ability to apply a wide range of business principles and practices to the pastry environment associated with pastry contemporary techniques.
PO4	Skill - Selectivity	The ability to define and differentiate between produce and service requirements in context to location, style, and business venture while meeting market needs.
PO5	Competence - Context	The ability to adhere to high ethical standards within the professional pastry and food sector, taking into consideration the focus of the food industry, its customer, personnel and other stakeholders within that environment.
PO6	Competence - Role	The ability to operate and evaluate in a professional manner within the food business service sector in both a technical and operations context, while identifying and meeting the strategic objectives of the business.
PO7	Competence - Learning to Learn	The capability to address the personal and professional level of culinary business needs required for present and future development in relation to the professional pastry sector.
PO8	Competence - Insight	The ability to communicate and effectively motivate and operate to a high ethical and professional standard.

Semester Schedules

Year 1 / Semester 1

Mandatory				
<i>Code</i>	<i>Title</i>	<i>Module Coordinator</i>	<i>Version</i>	<i>Credits</i>
CMOD6001	<u>Creativity Innovation&Teamwork</u>	MARESE BERMINGHAM	3	5
HOSP6050	<u>Food Safety & Culinary Science</u>	Noel Murray	4	5
HOSP6016	<u>Larder & International Cuisine</u>	Noel Murray	4	5
HOSP6089	<u>Pastry Principles & Practice</u>	Noel Murray	2	5

Year 1 / Semester 2

Mandatory				
<i>Code</i>	<i>Title</i>	<i>Module Coordinator</i>	<i>Version</i>	<i>Credits</i>
HOSP6014	<u>Food Service Operations</u>	Noel Murray	4	5
HOSP6075	<u>Modern Pastry Techniques</u>	Noel Murray	2	5
HOSP6052	<u>Nutrition</u>	Noel Murray	4	5
HOSP6057	<u>Pastry & Confectionery</u>	Noel Murray	2	5
HOSP6124	<u>Work Placement</u>	Noel Murray	1	20

