

INTERESTED IN THE CULINARY ARTS?

It combines practical reflective classes in kitchens and restaurants with an in-depth theoretical knowledge-base and the development of communication, critical thinking, problem-solving and personal skills.

The skills-focused curriculum will enable you to build practical professional cookery experience in restaurant service, larder, hot kitchen and pastry sections, which are currently in high demand.

Participants who successfully complete the programme will be awarded a CPD Certificate, Certificate in Food Safety and a Certificate in First Aid.

HOW LONG IS THE PROGRAMME?

The training is 5 days a week for 5 weeks including 4 weeks work experience to put the skills you have acquired into practice.

The initial 6 weeks training will take place in TU Dublin Grangegorman, where you will be trained in the practical aspects of food skills.

Course will start
1st Nov 2021



LEARNING
FOR LIFE™



GUINNESS

If you are interested in applying please email asmithbluestar@gmail.com