

PROFESSIONAL RESTAURANT & BAR SERVICE

Course Objective

The Programme is designed to provide a relevant professional qualification for those who wish to pursue a career in the food and beverage service. The course is aimed at people employed in the hotel, catering and tourism industry. Students attend college one day per week while engaging in full time employment. This programme provides students with an opportunity to enrich their job as they acquire more skills and secure a better future within the industry. The programme is a flexible work based learning programme that has been structured into core and optional modules.

Course Content

Modules	Number of Days in College
• Casual Dining	8
• The Business of Customer Care in Professional Food and Beverage Service*	6
• Fine Dining*	15
• Bar Operations (optional)	15
• Wine Studies (optional)	4 (8 half day's)

*Core Modules

FOR FURTHER INFORMATION PLEASE CONTACT
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Key Information

DURATION	One Day Per Week (Monday) over 18 Months
QUALIFICATION	FETAC Major Award Advanced Certificate Level 6. Single Component Certificates will be awarded after successful completion of each individual modules
COST	Course fees funded by Fáilte Ireland. Students receive a daily training allowance while attending college
START DATE	September 2008