

BSc in Culinary Science

DT405



Qualification awarded: BSc (Culinary Science) Level 8

Duration of programme: 4 years

Type of programme: Honours Degree

Number of places: 32 approx.

Location: DIT Cathal Brugha Street

The main aim of the programme is to produce graduates who have skills and knowledge in both the Sciences and the Culinary Arts. The main pillars of the Programme are Food Science and Culinary Arts. The School of Culinary Arts and Food Technology and The School of Food Science and Environmental Health have strong links with the Food Industry and the Hospitality sector.

Traditionally, the Food Industry recruited graduates from Food Science and related scientific programmes

for positions in Food Product Development. However consumers have been disillusioned by food products which may be safe to eat and nutritious but can be bland and unappetising. Recognition of the skills and knowledge of culinary arts graduates has been demonstrated by companies who wish to recruit them to work alongside Food Scientists. The graduates of Culinary Science will have the required knowledge & skills to fill these roles at the interface of Food Science and Culinary Arts.



Module Listing:

Year 1: Chemical Applications, Culinary Science and Food Technology 1, Food Safety, Kitchen and Larder, Computer Applications and Digital Skills, Introductory Nutrition, Pastry 1, Applied Food Industry Communications, Maths for Scientists, Fundamentals of Business Management and Marketing.

Year 2: Culinary Science and Technology 2, Pastry 2, Culinary Health Choices, Diet, Health and Disease, Introduction to Business Finance, Fundamental Molecular Gastronomy, Food Ingredients and Consumer Foods, Basic Food Microbiology, Food Marketing, Fundamental Sensory Evaluation, Gastronomy 1, Financial and Cost Accounting.

Year 3: Food Physics, Concept Innovation & Product Design, Food Process Technology, Intermediate Food Microbiology, Introduction to Food Science & Analysis, Research Methodology, Food Service placement & Industrial Placement.

Year 4: Intermediate Molecular Gastronomy, Lifecycle Nutrition, Food Regulatory Affairs, Food Entrepreneurship, Options, Project/ Dissertation Research.

Career Opportunities:

Culinary Science is a rapidly growing discipline both nationally & internationally. A successful graduate of this programme will be qualified to enter a rewarding career as the following:

Development Chef, Food Product Developer, Government Advisor, Health Care Caterer, Food Writer, Instructor in a Cookery School Retail Advisor.

Graduates will be suitably qualified to participate in culinary science research, innovative food product development and allied areas in these industries and establishments where there is a current and future need for such skilled graduates in Ireland and abroad.

LEAVING CERT ENTRY REQUIREMENTS:

Minimum No of:

Subjects 6
Honours (H5). 2

Minimum Grade in:

Maths 04/H7
English or Irish 06/H7

Other Requirements

At least 04/H7 in one of: Physics, Chemistry, Physics & Chemistry, Biology, Agricultural Science, Home Economics or Applied Mathematics.

FETAC LEVEL 5 ENTRY REQUIREMENTS:

A FETAC Level 5 entry route to this programme is available. Please visit www.dit.ie/study/undergraduate/fetac

Further Information:

Dr. Roisin Burke

T: 01 402 4346

W: www.dit.ie/studyatdit/undergraduate

E: roisin.burke@dit.ie

