

ARTS & TOURISM

**“IN THE FUTURE WE WILL
NEED TO CREATE NEW
KNOWLEDGE AND NEW WAYS OF
UNDERSTANDING SOCIETY”**



HONOURS DEGREES - LEVEL 8

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BAINISTÍOCHT EALAÍON NA BÁICÉIREACHTA & NA TAOSRÁNAÍOCHTA BAKING & PASTRY ARTS MANAGEMENT

BSc Leibhéal 8 / Level 8

ENTRY REQUIREMENTS:

DIT Level 7 BSc in Baking & Pastry Arts Management DT418 or equivalent

What is... Baking & Pastry Arts Management?

This is a one year programme leading to an honours degree (Level 8) offered over two semesters. It is designed to provide graduates of the ordinary degree (Level 7) in Baking and Pastry Arts Management (or equivalent National/International qualification) with the opportunity of a specialised honours (Level 8) qualification.

This programme develops comprehensive education and training methods resulting in the individual learner becoming a professional in Baking and Pastry Arts Management at honours degree level. Recognition of Prior Learning (RPL) is a key aspect of this programme and we welcome applications from individuals with strong industry experience in bakery.

OPEN 2017
DAY DIT AUNGIER ST.
9AM-2PM 01.12-02.12

Learning Outcomes:

What will I Study?

Students will develop comprehensive and advanced knowledge aimed at enhancing their skills as entrepreneurs, artisans, managers or future focused bakery innovators. This course aims to empower students with a distinctive set of bakery skills alongside culinary business development knowledge. As part of the programme students will develop specialised insights regarding food regulatory affairs (packaging, labelling and safety legislation) in addition to advanced bakery business/market insights. This will empower individuals to engage better with consumers and utilise evolving bakery market demands for commercial benefit. As part of this programme students will also be designing innovative mock-up/prototype bakery products and responding to virtual business/new business project briefs. Learners will also be presented with new and exciting innovative ingredients whilst enhancing their knowledge regarding safety of allergens in the bakery industry and its related products.

In addition to the above, students will develop sugar craft skills and fine piping techniques in addition to chocolate work presentation/techniques alongside commercial baking procedures and methods. To complement their business and market knowledge, students will be encouraged to develop their professional and academic skills also. Learners will be empowered to enhance their research skills as professional academic practitioners and undertake professional research on their chosen subject under an academic supervisor. It is envisioned that students will become empowered as future bakery /culinary ambassadors as a result of the specialised knowledge gained from this exciting programme.

Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology



01 402 4340

01 402 4344 (School Office)



01 402 4497

scaft@dit.ie

COURSE CODE:
DT8418

COURSE LENGTH:
1 YEAR

APPROX:
16

LOCATION:
CATHAL BRUGHA ST

POINTS 2017
ADVANCED ENTRY

Module Listing

Year One

Commercial Baking/Chocolate Work • Dissertation Research
• Food Product Development • Sugar Craft Principles
& Techniques • Functional Foods & Food Allergens •
International Food Law • Management Skills & Leadership •
Research Methods

What are my... Career Opportunities?

Typical opportunities include; enhanced or specialised artisan baking with opportunities for travel/niche self-employment. Roles in high-end wedding cake/event cake design, product development roles or bakery production management. Other possible roles include technical bakery support/bakery sales positions/consultancy roles/bakery food reviewer or food critic. Opportunities also exist with graduate programmes with world-class bakery companies. Previous graduates of the bakery faculty have won Industry graduate programme scholarships with world leading bakery companies and are sought after internationally.

*For more career development options please see inside front cover

What other options do I have after completion?

Students have an opportunity to progress onto DIT's MSc in Culinary Innovation and Food Product Development.



You might also be INTERESTED IN:

- ♦ Culinary Arts - DT407 **Pg 16**
- ♦ Culinary Entrepreneurship - DT416 **Pg 18**

BAINISTEOIREACHT & FIONTRAÍOCHT BEÁIR & DEOCHANNA BAR & BEVERAGE MANAGEMENT & ENTREPRENEURSHIP

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD FIVE DISTINCTIONS

What is... Bar & Beverage Management & Entrepreneurship?

The fact that the licensed industry has remained so popular is a tribute to the quality of the product. Consumers today expect an integrated social experience in a safe modern environment, which offers the latest products and services in a professional and engaging fashion. It is in this context that the BSc (Honours) Degree in Bar Management & Entrepreneurship programme enables students to develop a deeper understanding of bar and beverage management for the licensed and hospitality industries.

Learning Outcomes:

What will I Study?

The programme acknowledges the important link between traditional, technological, social and future business requirements of the bar and beverage industries. The major individual subjects includes bar and food management, wine studies, business and marketing studies, legal and language studies, information and consumer studies, cocktail making, customer care, quality control, financial management, hygiene and safety, research methods, property asset management, business enterprise and entrepreneurship studies. These subjects are essential for preparing students for their future roles in the modern bar and beverage operation and are critical for preparing them to manage licensed trade businesses in the information age.

Options and electives assist students in exploring more fully areas of specific interest and to develop a knowledge-based practice in order to provide a competitive edge in modern enterprise. Internship studies provides students with the opportunity to experience the practicalities of a work situation in Ireland or abroad to test concepts and ideas acquired in the classroom, training bars, restaurants and college library. The collaboration with industry ensures that these locations are carefully chosen for the quality of the mentoring available rather than the size or status of the establishment.



Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology



01 402 4300 (Mr. James McCauley - Programme Chair)



James.McCauley@dit.ie



01 402 4344 (School Office)



scaft@dit.ie

COURSE CODE:

DT417

COURSE LENGTH:

4 YEARS

APPROX:

34 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

280

Module Listing

Year One

Bar & Beverage Operations Studies • Communications • Culinary Science: Food Science • Management Principles • Languages (choice) Or non-language options • Food & Beverage Studies • Catering Systems & Administration • Wine Studies • Food Production and Presentation (Cookery) • Cocktail Making • Food & Beverage Service (Restaurant)

Year Two

International Beers & Draught Dispense Management • Introduction to Marketing • Spirits & Liqueurs • Culinary Information Systems • Language (choice) Or non-language options • Information Technology • Introduction Accounting for Hospitality Businesses • International Legal Studies • Bar & Beverage Management Studies • Human Resources Management • Advanced Cocktail Making Studies • Food Services Management

Year Three

Consumer Behaviour & Sociology • Financial & Cost Accounting • Research Methods • Hospitality Law • Advanced Wine Studies • International Internship (Industry Placement) • Food Entrepreneurship

Year Four

Financial Management • Property Management • Strategic Human Resources Management • Occupational Health & Safety • Project Management & Entrepreneurship • Managing Training & Development • Hospitality Quality Services Management • Alcohol Studies-Responsible Use, Sales & Service

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM - 2PM 01.12-02.12

What are my... Career Opportunities?

This programme recognises the diversity of opportunities available to the graduate. Career opportunities include: Bar Management in pubs, restaurants and hotels, Bar Ownership, Wine and Spirits Retailing, Off-License Operations, Club Management (private and public). In addition there are opportunities for graduates in consultancy, research and postgraduate education.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education. The DIT MSc in Hospitality Management may be of particular interest.

Are there study abroad options?

Yes, for our undergraduates national and international internship (work placements) opportunities are available, and for our graduates full-time positions in the bar, hospitality and retail industries are offered through our extensive global industry partners.

What our Students say!

- This programme is ideal for anyone wishing to enter a career in the bar and hospitality industry.
- Our lecturers are genuinely interested in offering us balanced academic and industry related studies.
- Access to National and international field trips, guest lessons from some of the biggest people in the business and regular scholarships and cocktail competitions which have all helped me to craft my profession are also offered on this programme.

You might also be INTERESTED IN:

- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Culinary Entrepreneurship - DT416 **Pg 18**
- ♦ Hospitality Management - DT408 **Pg 74**
- ♦ Food Sales & Culinary Practice - DT404 **Pg 84**

NUACHEOL TRÁCHTÁLA

COMMERCIAL MODERN MUSIC

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Other Requirements
Subjects	Honours	
6	2H5's	All applicants must attend an assessment/audition to establish their playing standard and eligibility for the course. Assessments will not commence until after the CAO deadline 1st February, 2018. After the CAO closing date, we will contact all those who have applied and call them for assessment/audition. We will be running our assessments up until at least April.

What is... Commercial Modern Music?

The BA (Hons) in Commercial Modern Music is a 4 year programme which has been designed specifically for guitarists, bass players, drummers, vocalists, songwriters, and those running commercial music projects who want to gain a Level 8 qualification in modern music, while at the same time fulfilling their creative and commercial potential. The programme encourages musicians to hone live performance skills whilst simultaneously developing career goals focusing on the individual's aspirations (which may include, but not be limited to, being a professional performer, professional songwriter/producer, music manager/publisher, academic researcher/teacher).

Streams: Drums, Bass, Guitar, Vocals, Songwriting.

Learning Outcomes:

What will I Study?

The course includes a mixture of classroom study, live performance and specialist workshops, which take place in BIMM's purpose-built studios and classrooms. Not only is there a strong focus on instrument specific and songwriting techniques - and their associated live performance skills - but also a focus on the development of a student's ability to critically analyse modern music in cultural, economic and societal settings. The acquisition of an understanding of the elements, which underpin modern music and its influence in today's world is strongly encouraged and supported, equipping individuals with the knowledge and confidence to research, explore, shape and practically apply a multitude of artistic, business and academic approaches within the modern music industry and beyond.

Located in the city centre, the college is equipped with a choice of vintage and state-of-the-art musical equipment. The programme is delivered by highly skilled tutors, including musically and academically active professionals, all of whom have an array of touring, performing and session experience and a background in the professional music industry. In addition to practical and academic lessons, course delivery is supported by BIMM Dublin's comprehensive tutorial system that enables every musician to benefit from widespread access to music industry professionals for expert help and advice. There are also many extra-curricular activities including rehearsing, recording and performing in public and guest Masterclasses and other music industry personnel.

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and AUDITION for minimum entry.
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What our Students say!

- **Stephen D'Arcy – BIMM Dublin Graduate:** I really enjoyed my time at BIMM. Having tutors who are actively working in the music industry was a massive help to both my studies and my own personal career as a musician. During my time at BIMM I organised several release campaigns for my band, had a number one single in the iTunes Rock charts, recorded on the BIMM album and attended many industry panels/showcases organised by the college. Since graduating, I have been writing for music blogs, gigging/recording with my bands and now I'm organising events with some top names in the Industry such as Mark Lanegan and Gerry Leonard.

Further Information

www.dit.ie/dt506

COURSE CODE:

DT506

COURSE LENGTH:

4 YEARS

APPROX:

150 PLACES

LOCATION:

FRANCIS ST

POINTS 2017

660

(includes audition score)

Module Listing

Year One

Instrumental: Styles • Techniques • Music Business & Study Skills • Artist Development & Entrepreneurship • Live Performance Workshop • Music Theory & Keyboard Skills

Songwriting: Song writing Techniques • Styles Analysis • Live Arrangement Workshop • Music Theory & Keyboard Skills • Music Business & Study Skills • Artist Development & Entrepreneurship

Year Two

Instrumental: Styles • Techniques • Applied Music Business & Study Skills • Essential Development Skills • Performativity & Live Music • Applied Music Theory, Transcription & Keyboard Skills

Songwriting: Songwriting Techniques • Arrangement Analysis • Live Performance Workshop (SW) • Applied Music Business & Study Skills • Essential Development Skills • Applied Music Theory, Transcription & Keyboard Skills

Year Three

Instrumental - Core Modules: Cultural Perspectives • Advanced Music Theory & Arrangement • Research Methods
Professional Musicianship Options: Performance in Context • Digital Marketing in the Music Business • Studio Musicianship • Studio Recording • The Songwriter/Producer • Music Publishing

Songwriting - Core Modules: Cultural Perspectives • Advanced Music Theory & Arrangement • Research Methods • Music Publishing

The Songwriter/Producer Options: Performance in Context • Digital Marketing in the Music Business • Studio Musicianship • Studio Recording

Year Four

Instrumental - CORE Pathway A: Professional Project Major • Analytical Perspectives
CORE Pathway B: Analytical Perspectives Major • Professional Project Minor
Options: Commercial Songwriting • Solo Performance • Ensemble Performance • Music Business Studies • Music Teaching Practice • Professional Development • Composition & Analysis
Songwriting - CORE Pathway A: Professional Project Major • Analytical Perspectives Minor • Commercial Songwriting
CORE Pathway B: Analytical Perspectives Major • Professional Project Minor • Commercial Songwriting
Options: Solo Performance • Ensemble Performance • Music Business Studies • Music Teaching Practice • Professional Development • Composition & Analysis

What are my... Career Opportunities?

At BIMM Dublin 90% of our first group of graduates (2015) were employed within 6 months of graduation. 75% of graduates are working specifically in the music industry within artist management, record labels, music publishing and live music production. Many graduates have also gone on to pursue postgraduate studies in fields such as performance, music research, composition and teaching.

BIMM students have scored an unprecedented thirty UK Top 40 singles and Top 20 albums including The Kooks (who have sold over 2 million albums), Beth Rowley and Kate Walsh.

BIMM Brighton student Tom Odell's debut album 'Long Way Down' reached No. 1 in the UK Charts. In 2013, and he was nominated for two Brit Awards for and won 'Songwriter of the Year' at the Ivor Novello Awards in 2014.

BIMM Brighton guitar student James Bay won the 2015 BRIT's Critics' Choice award. Enjoying chart success and sell-out tours, James' single 'Hold back the river' reached number 2 and his album reached number 1 in the UK charts.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a wide range of Masters Degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

Through the DIT Erasmus programme there are opportunities for studying within Europe.

You might also be INTERESTED IN:

- ♦ Music - DT501 Pg 54
- ♦ Music Education - DT528 Pg 56
- ♦ Drama - DT529 Pg 24

CULTÚR FÍSIÚIL COMHAIMSEARHA

CONTEMPORARY VISUAL CULTURE

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English
6	2H5's		H4

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD FIVE DISTINCTIONS

What is...Contemporary Visual Culture?

Students learn about the production and mediation of visual culture across the fields of art, design, film, photography, exhibition and digital and print media today. The programme brings the past and present together to understand how visual culture functions in today's world. There are modules on theories of visual culture, histories of art and design, site visits and work placements, as well as lectures from visiting practitioners who document, mediate and promote visual culture today.

What our Students say!

- Contemporary approach to cultural studies and the study of the visual in every form, the BA in Contemporary Visual Culture is a collaboration of theory based learning, discussion, cultural critique and group learning. You learn critical skills, visual history and its modern importance.
- My favourite part of the programme is the diversity between modules, ranging from Typography to Philosophy.
- Learn the importance and relevance of images and visual culture in everyday life; how to think and analyze critically, engaging with contemporary art and visual culture. I have gained an appreciation for art, exhibitions, museums and visual culture generally.
- You study philosophy, visual arts and cultural studies - it is a unique course as it is hard to get these subjects together in any other college.
- The modules help you learn new ways to think about the world and yourself in it.
- We work in groups, review and interpret readings and visual culture. I particularly like the modules in web design, aesthetics and the study of research.
- The BA in Contemporary Visual Culture is the study of visual culture, past and present and the theories surrounding the production and dissemination of visual culture. You learn how to analyze visual culture in a critical context and how to assess the role of the visual in society today.

Learning Outcomes:

What will I Study?

The BA Contemporary Visual Culture is centred on academic excellence in research practice, writing and presentation skills. With a blend of individual and group learning, written assignments and presentation work, you will apply your research to the contemporary industries of visual culture: from art galleries, design companies and museums to publishing and media outlets.

You learn about:

- key trends and debates in recent cultural history
- recent histories of art and design
- the main philosophical and sociological theories underpinning contemporary visual culture including: aesthetics, postcolonial theory, strategies of protest, theories of vision and spectacle, methods of history-making through material culture
- research practices including the use of archival, primary, and secondary sources
- critical methods of analysis
- the relationship between research and industries of visual culture

and how to:

- research and critique visual culture through the application of professional-standard writing and editorial skills
- utilize and develop multi-media presentation and documentation systems, including visual, print and web technologies
- apply research on visual culture to current industry contexts
- work independently to initiate and undertake in-depth research on visual culture relevant to contemporary society
- collaborate on team projects to organize and curate publications and events on visual culture

The BA Visual and Critical Studies is an innovative and academically strong interdisciplinary programme with outstanding connections to cultural institutions in the city. The teaching staff is committed, highly competent, and knowledgeable in their fields of expertise. Graduates demonstrate an advanced ability to formulate independent ideas and to analyse problems critically.

Professor Christoph Lindner, University of Amsterdam.

Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 4138 (School Office)
creativearts@dit.ie



<http://bavacs.blogspot.ie/>

Module Listing

Year One

Search & Research • Whose History? • Introduction to Philosophy & Aesthetics • Technologies of Today: Web Design • After Nationhood • Vision & Spectacle • What is Study?

Year Two

Resistance: Cultures of Protest • Fractured Worlds • Collaborative Learning: Work Placement Module • Body Culture: The Visualized Self Today • Ethics, Polemics Archive Studies • What is the Topic?

Year Three

Talking Points: Public Seminars • Thesis Preparation • Written Thesis Project • Art & Society • Exhibiting Memory: Cultures of Monuments & Museums • Ireland, Film & Documentary • Narrative in Visual Culture • Play & Games • Post Modern Aesthetics: Deconstructing Derrida • Psychology of Space, City Mapping • Typography, Culture & Society • Virtual Environments

What are my... Career Opportunities?

Graduates will be able to work in visual culture industries, in sectors promoting and mediating visual culture. These roles include researchers, audience advocates, exhibition planners, project archivists, cultural policy advisors, research developers, and cultural journalists: critics, writers and broadcasters for publications and popular media on visual culture.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates who achieve the appropriate honours standard may have access to a range of taught Masters, MPhil and PhD degrees by research in DIT or elsewhere in Ireland and abroad.

Are there study abroad options?

Yes, in the second year on the Contemporary Visual Culture programme students may study with an international Erasmus partner.



You might also be INTERESTED IN:

- ♦ Fine Art - DT546 **Pg 34**
- ♦ Creative & Cultural Industries - DT597 **Pg 14**

TIONSAIL CHRUTHAITHEACHA & CHULTÚRTHA CREATIVE & CULTURAL INDUSTRIES

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English
6	2H5's		H4

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD FIVE DISTINCTIONS

What is... Creative & Cultural Industries?

Global changes have shifted the emphasis to knowledge economies based on design and innovation. Our programme, which focuses on Creative and Cultural Industries, is designed to produce graduates who can function as creative managers in the creative and cultural industry sector both nationally and internationally.

By sharing classes with students from practice-oriented classes in art, design, music and media, learners on this programme will also, crucially, gain a practical sense of creative practitioners, and their values, motivations and culture. Graduates essentially will be able to look into, understand, and work between professionals involved in creative development and those responsible for commercialising the results.

OPEN 2017
DAY DIT AUNGIER ST.
9AM-2PM 01.12-02.12

Learning Outcomes:

What will I Study?

The programme is a three-year modularised programme. It is an interdisciplinary programme consisting of existing modules drawn from across the College of Arts and Tourism and from the School of Marketing within the College of Business.

In Year 1, students will take a series of core modules and will be allowed to take one module from each of the following four areas: (i) Art and Design, (ii) Music and Drama, (iii) Media, (iv) Languages.

In Year 2, students will develop a more critical approach to the theory of cultural industries and continue to develop their skills in the practical area of managing a cultural enterprise. Students will also take modules from Art and Design, Music and Drama, Media and one module from either Languages or one of the above areas.

In Year 3, the emphasis in the first semester will be on developing the students' knowledge and skills in managing the complex relationship that all cultural enterprises have with the state, mass media, general public and funding agencies. Students will also take advanced modules offered by Art, Design, Media, Language and Music. In Semester 2 students will have a choice of completing a practical industry project through Real World Learning or writing a dissertation on a topic in the area of creative and cultural industries.

Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 4141 (Kieran Corcoran)



kieran.corcoran@dit.ie



01 402 4297

COURSE CODE:
DT597

COURSE LENGTH:
3 YEARS

APPROX:
20 PLACES

LOCATION:
**GRANGEGORMAN
AUNGIER ST
RATHMINES RD**

POINTS 2017
306

Module Listing

Year One

Core Modules: Cultural Debates & Everyday Life in Ireland • Cultural Industries • Management & Business Organisation • Core Legal Skills • Ireland: Politics, Society & Economics • Basic Accounting. **4 modules from the following list of areas:** Art & Design • Music & Drama • Media • Languages

Year Two

Core Modules: Cultural Industries • Marketing • Employment Law • Project Management • Introduction to PR Skills. **4 modules from the following list of areas:** Art & Design • Music & Drama • Media • Languages

Year Three

Core Modules: Cultural Funding/Sponsorship • Intellectual Property • Media Law • Human Resources Management • Communications • Media Policy • Cultural Project and Real World Learning OR • Thesis Preparation and Dissertation. **3 modules from the following list of areas:** Design Now: 3D • Graphic Design Now • Fine Art: Post Modernism • Intro to Intercultural Studies • European Myth in Literature and Culture • Transnational Cinema • Entrepreneurship • Studies in World Music Culture

What are my... Career Opportunities?

Employment in creative management in arts and media, artists and repertory (A&R), advertising, publishing, design, agent work, criticism, media production, festival management etc. concert promoter, cinema manager.

Further study in Law, Journalism, Creative Digital Media, Advertising, Art, Design, Arts Administration, Public Relations, Business and Marketing etc.

An international dimension is promoted by the provision, throughout the three years of the programme, of courses in major world languages and related intercultural studies and communication.

**For more career development options please see inside front cover*

What other options do I have after completion?

Students who have reached the appropriate honours standards may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.



You might also be INTERESTED IN:

- ♦ Contemporary Visual Culture - DT533 **Pg 12**

EALAÍONA CÓCAIREACHTA

CULINARY ARTS

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS
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What is...Culinary Arts?

This is a unique programme which reflects developments in Culinary Arts education world-wide. 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 in the participants. This degree programme reflects the strong partnership between education, the individual student and the hospitality and food industries.

Learning Outcomes:

What will I Study?

Among the features of the programme is the availability of study options reflecting the diversity of career opportunities available to graduates. Students are required to complete supervised professional internships (work placement) in industry as part of the programme.

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12



Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology



01 402 4344 (School Office)



scaft@dit.ie

Module Listing

Year One

Gastronomy • Food & Life Sciences • Culinary Arts
Performance • Gastronomic Art & Design • Information
Technology • Internship & Language

Year Two

Gastronomy • Gastronomic Art & Design • Culinary Arts/Food
& Beverage Performance • Food & Life Sciences • Language
• Culinary Operations Management • IT • Culinary Arts &
Professional Internship

Year Three

Gastronomy • Culinary Arts Immersion • Financial &
Cost Accountancy • Research Methods • Food Product
Development • Professional Internship • Language • Options

Year Four

Gastronomy • Culinary Arts Production • Culinary Arts Major
• Food Product Development • Food Entrepreneurship •
Dissertation • Options

What are my... Career Opportunities?

This programme provides the qualifications, knowledge and skills required to be successful in a variety of career opportunities. The programme recognises the diversity of Culinary Arts in the Hospitality and Food Service Industries and career paths open to graduates include: Culinary Arts/Restaurant Management, Chefs, Entrepreneurs (owners & managers, consultancy), Media, Teaching, Education, Research, Food Writing, Food Product Development and Wine Promotion.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education. The MSc in Culinary Innovation and Food Product Development may be of particular interest.



You might also be INTERESTED IN:

- Culinary Entrepreneurship - DT416 **Pg 18**
- Bar & Beverage Management & Entrepreneurship - DT417 **Pg 8**
- Baking & Pastry Arts Management - DT418 **Pg 72**
- Culinary Arts (Professional Culinary Practice) - DT432 **Pg 82**
- Culinary Science - DT405 **Pg 20**
- Food Sales & Culinary Practice DT404 **Pg 84**

FIONTRAÍOCHT CÓCAIREACHTA

CULINARY ENTREPRENEURSHIP

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS
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What is... Culinary Entrepreneurship?

The BSc (Honours) in Culinary Entrepreneurship provides you with the knowledge and practical skills necessary to operate your own culinary business reflecting the development and professional practice of food and beverage industries world-wide. The programme builds on the strong links between food, wine, culinary practice and business, equipping students with the skills to become managers in the food and beverage industry as well as business owners in their own right.

Learning Outcomes:

What will I Study?

The first two years of the programme provide students with practical skills in kitchens, restaurants and bar operations including a supervised professional internship (work placement) and develops in-depth theoretical, academic knowledge and understanding of the food related industries. The kitchen skills focus on Artisan cookery. An Artisan is a highly skilled specialised individual who uses knowledge and skill to create a unique food entrepreneurial product. Examples include breads of specialist grain, raw milk cheese, dried & fresh pasta, chutneys & preserves, confectionery, charcuterie, food products fit for sale or distribution to credible artisan and delicatessen retail outlets and farmers' markets.

The programme has six Artisan modules which have been designed to equip the food enthusiast with the knowledge and skills to develop their own food product. Artisan food modules begin with an understanding of how to cook, progressing to the production and development of a range of Artisan food products and then progress to other Artisan food modules. Further Artisan food modules include cake making and an introduction to bread making and continues with chocolate making, sugar craft and finally deals with speciality meats, all of which extend the learner's knowledge to the production of a unique specialised product and which ends with a viable business plan which will be tested at farmers' markets with a view to setting up their own business.

In year three, students have the option of national or international internship (work placement) reflecting the diversity of the culinary entrepreneurship programme and our strong industry links to develop the participant's professional skills. Years three and four focus on the everyday needs of a dynamic culinary entrepreneur.



Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology

01 402 4340
01 402 4344

01 402 4497
scaft@dit.ie

Module Listing

Year One

Management Principles • International Bar Service & Commodities • Culinary Science: Food Safety • Culinary Information Systems • Food & Beverage Studies • Communications • Artisan Food (Professional Kitchen Foundation Skills) • Artisan Food (Delicatessen Kitchen) • Introduction to Marketing • Introductory Nutrition • Wine Studies.

Semester 1 - One Option Module from the following list:

Language Choice: Italian Conversation • Spanish Conversation • French Conversation • French Culinary Menu & Wine Terminology (non-language option)

Year Two

Artisan Food (Bread Making & Market Cakes) • Artisan (Chocolate work & Petit Fours) • Food & Beverage Management • Human Resource Management • Introduction to Accounting • Wine Studies • Nutrition (Diet Health & Disease) • Food & Beverage Service • International Legal Studies • National Internship.

Option Modules subject to availability and demand: Language selected in semester 2 continued: • Italian Conversation • Spanish Conversation • French Conversation • Meat Processing Theory.

Year Three

Consumer Behaviour & Sociology • Financial & Cost Accounting • Food Product Development • International Food Law • Artisan Food (Cake Design & Sugar Craft) • Research Methods • Industry Placement

Year Four

Project Management & Entrepreneurship • Hospitality Quality Services Management • Artisan Food (Speciality Meats & Food Retail Management) • Advanced Wine Studies • Food Product Development • Managing Training & Development for Hospitality • Dissertation Research • Financial Management

What are my... Career Opportunities?

There are diverse opportunities available including: culinary event management in restaurants, hotels, hospitality organisations, food and beverage management or food related retail businesses. There are entrepreneurial opportunities for ownership of a variety of culinary and food based operations. In addition there are opportunities for graduates in consultancy, research, postgraduate education and lecturing in the extensive field of food and beverage related programmes following suitable experience.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education. The MSc in Culinary Innovation and Food Product Development may be of particular interest.

Are there study abroad options?

This programme offers the learner international work experience opportunities.

What our Students say!

- “I found the course very interesting with a good balance of subjects. To date I have enjoyed the course as it provides a healthy mix of management classes, food and beverage based classes and some practical work as well. All the lecturers are very helpful and I would have no problem recommending this course to any person thinking of a career in the hospitality/restaurant sector.”
- “The BSc Degree in Culinary Entrepreneurship was the perfect course for me. It offered me a broad and comprehensive grounding in both practice and theory and gave me all the tools I needed to open my own culinary business upon graduation. The course also provides excellent internship opportunities and ongoing support from lecturers who are dedicated and passionate about their subjects. Not a single regret.”

You might also be INTERESTED IN:

- Culinary Arts - DT407 **Pg 16**
- Bar & Beverage Management & Entrepreneurship - DT417 **Pg 8**
- Baking & Pastry Arts Management - DT418 **Pg 72**
- Culinary Arts (Professional Culinary Practice) - DT432 **Pg 82**
- Culinary Science - DT405 **Pg 20**
- Food Sales & Culinary Practice - DT404 **Pg 84**

EOLAÍOCHT NA CÓCAIREACHTA CULINARY SCIENCE

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	04/H7	06/H7

Other Requirements

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

What is... Culinary Science?

This programme is a joint degree offered by the School of Culinary Arts and Food Technology and the School of Food Science and Environmental Health. The BSc (Honours) in Culinary Science is a four year full-time programme. The programme provides graduates with the knowledge and practical skills necessary to operate as a development or concept chef for food companies engaged in food product development. The programme builds on the strong links between; food and culinary industries providing students with the opportunity to work in dynamic food industries through our internship programme. Graduates of the programme will also have opportunities to work in the culinary industry as chefs, in food research and development, and food business managers.

OPEN 2017
DAY DIT AUNGIER ST.
9AM-2PM 01.12-02.12

Learning Outcomes:

What will I Study?

The first two years of the programme provide students with practical skills in kitchens and food science and nutrition in our labs. The programme encourages the development of in-depth theoretical, academic knowledge and understanding of the food science and culinary arts. The kitchen skills focus on professional cookery whereas the science focuses towards food research and experimentation. A Development Chef is a highly skilled specialised individual who uses culinary skills and scientific knowledge to create unique food products.

The programme has practical hot kitchen, pastry and food science modules which have been designed to equip the food student with the knowledge and skills necessary to gain employment in the culinary or food science industries. The programme begins with modules in professional cookery – developing an understanding of how to cook and progressing to the production and development of a range of dishes and processes that are underpinned by food science and business modules.

In year three, students have the option of national or international internship (work placement) in food science and culinary arts reflecting the diversity of this BSc (Hons) in Culinary Science. Both schools have strong industry links to develop the participants' professional and scientific skills. Years three and four focus on the everyday needs of a dynamic concept/development chef. Graduates of the programme will gain:

- ♦ Skills and knowledge in the sciences and culinary arts which are fundamental to the development of novel foods and drinks.
- ♦ Business and entrepreneurship skills and knowledge so they can be innovative and to aid them in setting up a food business.
- ♦ The ability to appropriately judge in a number of complex planning, design, technical and/or management functions related to food products, processes and services including resources.
- ♦ During a six month internship learn to act in variable and unfamiliar learning contexts; learn to manage learning tasks independently, professionally and ethically.
- ♦ Advanced skills to conduct an undergraduate thesis, demonstrate decision making and use creative skills.
- ♦ The specialised skills and knowledge which will allow entry into a career in the food industry as Development Chefs, Food Product Developer, or related discipline.

Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology

☎ 01 402 4346 (Dr Roisin Burke, Programme Chair)
☎ 01 402 4344 (School Office)

✉ roisin.burke@dit.ie
✉ scaft@dit.ie

COURSE CODE:

DT405

COURSE LENGTH:

4 YEARS

APPROX:

32 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

340

Module Listing (Indicative Content Only)

Year One

Chemical Applications • Culinary Science & Food Technology
 • Food Safety • Kitchen & Larder • Laboratory Techniques &
 Computer Applications • Introductory Nutrition • Chemical
 Applications • Pastry • Applied Food Industry Communication
 • Maths for Scientists • Fundamentals of Business
 Management & Marketing

Year Two

Culinary Science & Food Technology • Pastry • Culinary
 Health Choices • Diet, Health & Disease • Introduction to
 Business Finance • Fundamental Molecular Gastronomy •
 Food Ingredients & Consumer Foods • Basic Food Microbiology
 • Food Marketing • Fundamental Sensory Evaluation •
 Gastronomy • Financial & Cost Accounting

Year Three

Food Physics • Concept Innovation & Product Design •
 Food Process Technology • Intermediate Microbiology •
 Introductory Food Science & Analysis • Research Methodology
 • Internship/Industrial Placement

Year Four

Intermediate Molecular Gastronomy • Lifecycle Nutrition •
 Food Regulatory Affairs • Food Entrepreneurship • Project/
 Dissertation • Internship/Industrial Placement

Options available are listed in detail in the module catalogue
 that is managed separately on the website - www.dit.ie/catalogue

What are my... Career Opportunities?

Major food companies are investing heavily in innovative approaches to develop novel high quality foods and need Culinary Science graduates. Currently many food businesses employ both chefs and scientists but a graduate that has skills and knowledge of both disciplines would readily gain employment as a Development Chef or Food Product Developer. The Food Industry needs to satisfy the demands of consumers requiring value added, high quality tasty and enjoyable food products. The BSc (Hons) in Culinary Science will produce graduates who will be able to satisfy the demands of Government policy, the Food Industry and Society. Graduates of the programme will have developed the knowledge and skills necessary to operate in the wider food industries or operate their own food business.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to The MSc in Culinary Innovation and Food Product Development where graduates are highly sought after. The MSc in Food Safety Management is an attractive programme for food safety and regulatory professionals. The MSc in Environmental Health and Safety is among the most highly regarded in Ireland and attracts a wide range of industry professionals. These programmes can be accessed on a part time or full time basis.

In addition both Schools offer PhD research opportunities for high achieving graduates.

Are there study abroad options?

This programme offers the learner international work experience and study exchange opportunity in year three.

You might also be INTERESTED IN:

- ♦ Culinary Arts - DT407 **Pg 16**
- ♦ Food Innovation - DT421 **Pg 216**
- ♦ Nutraceuticals in Health & Nutrition - DT420 **Pg 228**
- ♦ Culinary Entrepreneurship - DT416 **Pg 18**

DEARADH (CUMARSÁID AMHAIRC)

DESIGN (VISUAL COMMUNICATION)

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Other Requirements
Subjects	Honours	
6	2H5's	Applicants must submit a portfolio on March 5th or 6th 2018 Collection date for portfolios is March 9th 2018

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and PORTFOLIO for minimum entry.
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What is... Visual Communication?

Breathing life into images, text and concepts, turning them on their head and communicating them in a fresh way to a wide audience is the work of the BA Design - Visual Communication graduate.

Learning Outcomes:

What will I Study?

This four year honours degree programme is aimed at people who wish to become graphic designers, illustrators, typographers, and digital media designers. Through examining how image and text work together, you will learn how to design and visually communicate through print and digital media. The programme is principally studio based where you will work on a wide variety of projects that explore typography, image-making (illustration and photography) and digital media. Supporting the practice based studio work; critical theory introduces students to design practice and key issues in the history and theory of design.



Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 4138 (Secretary)
01 402 4297



creativearts@dit.ie

COURSE CODE:

DT545

COURSE LENGTH:

4 YEARS

APPROX:

38 PLACES

LOCATION:

GRANGEGORMAN

POINTS 2017

752

(includes portfolio score)

Module Listing

Year One

Studio Practice: Visual Exploration & Design Process • What is Design? (Professional Practice) • Drawing • Design Applications

Critical Theory: Introduction to Design • Design and Contemporary Society

Year Two

Studio Practice: Design for Print Media • Design for Digital Media • Image-Making • Design & Career Management (Professional Practice) • Drawing • Design Applications

Critical Theory: Modernism in Design.

Students can also take a number of optional modules from Fine Art and Interior & Furniture Design.

Year Three

Studio Practice: Design for Print Media • Design for Digital Media • Image-making • Professional Practice.

Critical Theory: After Modernism • Thesis Preparation.

Students can also take a number of optional modules from Fine Art and Interior and Furniture Design.

Year Four

Studio Practice: Visual Communication • Professional Practice.

Critical Theory: Thesis

What are my... Career Opportunities?

Graduates of the BA in Design – Visual Communication work in design consultancies, advertising agencies, publishing, media groups and in private practice.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

There is a comprehensive Erasmus programme connecting with over 15 European schools of design.

Portfolio Clinics

There will be Portfolio Clinics on Thursday 23rd of November 2017 and then again on Thursday 8th of February 2018. For more details please consult the website.



You might also be INTERESTED IN:

- ♦ Interior Design - DT544 **Pg 22**
- ♦ Visual Merchandising & Display - DT598 **Pg 80**

DRÁMAÍOCHT (LÉIRIÚ)

DRAMA (PERFORMANCE)

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in		Other Requirements
Subjects	Honours	Maths	English or Irish	
6	2H5's		06/H7	Applicants must attend an audition/interview in March/April 2018.

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and AUDITION for minimum entry.
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What is... Drama?

The BA in Drama (Performance) is a three-year, full-time programme in practical drama training and education. DIT Conservatory has over 20 years experience in drama training and is one of the leading drama providers in Ireland. DIT Drama graduates have had national and international success as actors, directors, drama facilitators, and drama researchers.

Learning Outcomes:

What will I Study?

You will study fundamental acting techniques, voice and language in performance (including Shakespeare), and performance in a variety of cultural, historical and aesthetic contexts.

You will also develop your body through movement, singing dance and combat. You will learn how to use drama in social and educational contexts through performance and running workshops and you will learn how to analyse and write about a wide range of drama and performance.

Over the three years, there are two small-scale productions and a large-scale graduating production. While practical performance is at the core of the programme, you will be required to undertake substantial academic research and analysis as well.

OPEN 2017
DAY DIT AUNGIER ST.
9AM-2PM 01.12-02.12

What our Students say!

- Aoife Courtney** "My education from the Conservatory of Music and drama made me a confident, well rounded, theatre-artist. Since my graduation I have worked as an actor, dancer, theatre director and most recently a choreographer.
DIT taught me how to research and take responsibility for my own art making. Since graduating I have had several grants to travel abroad to study in Seattle, Massachusetts, New York and recently attend a European conference on the performing arts in Copenhagen.
Some of my career highlights to date include; A year long mentorship by Fishamble Theatre Company as an emerging director. Staging my first group choreography, Flock, in Castletown House, Co. Kildare. Working as a dance artist in residency with Genesis Collective, Dance House. Acting with Gavin Kostick in 'Heart of Darkness' (winner Spirit of the Fringe). Commissioning a new play, 'Jetlag Waltz', by John Grogan for my company Ready Fire Aim. Running a monthly arts night, Art Party, to showcase new music, dance and theatre talent in Dublin in the workman's club."
- Gavin Fullam** Recent Theatre includes: MACBETH for Second Age Theatre Co., 16 POSSIBLE GLIMPSES, MACBETH and CHRIST DELIVER US at the Abbey Theatre, THE FIELD for Lane Productions, ARCADIA at the Gate Theatre and WELL OF DREAMS at the Oisín Gallery.
Film and TV work includes: SMALL TIME for Fail Safe Films, THE TAKE for Sky One, REIGN OF FIRE for Buena Vista Films and FOUNTAIN PEN OF DOOM for the Canadian Broadcasting Corporation.
On the DIT Drama Programme; "The three years are really intensive...the course is indispensable for those looking to pursue a career in drama."

Further Information

www.dit.ie/conservatory

Conservatory of Music and Drama



01 402 3471 (Jennifer Hamilton - Programme Chair)



jennifer.hamilton@dit.ie

COURSE CODE:

DT529

COURSE LENGTH:

3 YEARS

APPROX:

20 PLACES

LOCATION:

RATHMINES RD

POINTS 2017

380

(includes audition score)

Module Listing

Year One

Acting • Voice and Speech • Ensemble Performance •
Movement, Singing and Dance • Drama Facilitation •
Critical Analysis

Year Two

Monologue and Scene Study • Shakespeare and the Acted
Word • Irish Drama and Modern Drama • Renaissance
Drama to Romantic Drama • Movement, Singing, Dance
and Combat • Theatre in Education

Year Three

Acting to Camera • Radio Drama • Contemporary Theatre
and Drama • Movement, Singing and Combat • Drama in
Social Contexts • Graduating Production • Thesis • Recital

Audition

Applicants must apply through the CAO by 1 February.
DIT will then send out an audition request form, which
applicants must complete and return to DIT. All applicants,
including Mature applicants and Advanced Entry applicants
must participate in the audition.

The audition usually consists of:

- a practical group workshop
- performance of a 2-3 minute monologue from a play of
your choice (something close to your own age range,
experience and social context is recommended)
- a short written response to a set text

What are my... Career Opportunities?

Graduates go on to work as actors, directors, drama facilitators and researchers. Among the many places where recent DIT Drama graduates have been employed are: The Abbey Theatre, The Gate Theatre, The Royal Shakespeare Company, RTÉ, BBC, London's West End, Buena Vista Films International, Showtime, TEAM Educational Theatre Company, Smashing Times Theatre Company and schools and healthcare centres in Ireland and abroad.

*For more career development options please see inside front cover

What other options do I have after completion?

Recent DIT Drama graduates have gone on to practical Master's programmes in performance and postgraduate academic research (including PhD level) in Trinity College Dublin, UCD, UCC, University College London, The Central School of Speech and Drama, Mountview Academy of Theatre Arts and The Royal Welsh College of Music and Drama.



You might also be INTERESTED IN:

- ♦ Music - DT501 Pg 54
- ♦ Music Education - DT528 Pg 56
- ♦ Commercial Modern Music - DT506 Pg 10

OIDEACHAS LUATH-ÓIGE

EARLY CHILDHOOD EDUCATION

BA Leibhéal 8 / Level 8

All students will be vetted by An Garda Síochána.

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What is... Early Childhood Education?

The Partnership 2000 Expert Working Group on Childcare defines Early Childhood Education as follows:

...Day care facilities and services for Pre-school children and school going children out of school hours. It includes services offering care, education and socialisation opportunities for children to the benefit of children, parents, employers and the wider community.

Thus services such as Pre-schools, Naíonraí, Day-Care services, Crèches, Playgroups, Childminding and After-School groups are included, but Schools (Primary, Secondary and Special) and residential centres for children are not. (Partnership 2000 Expert Working Group Report, 1999, p. 116).

Learning Outcomes:

What will I Study?

The Learning Outcomes are set out in accordance with the QQI framework and developed related to Knowledge, Know-how/ Skill and Competence.

Important Information

Students will be required to undergo Garda Vetting. Students must complete the required documentation, including a full list of all previous addresses, in order for clearance checks to be made. Currently Irish addresses are vetted by the Garda Vetting Bureau at no cost to the student.

What our Students say!

- In First Year of DIT my work experience placement was based in a private childcare setting working with pre-school children. I really enjoyed this placement but felt I would love something with a greater challenge. Third year was definitely a challenge for me in my placement in Barnardos Child and Family Centre. I learned a lot here, as it was hands-on, working with both the children and their families. I really enjoyed this placement. In second year I was on placement in the Children's University Hospital, Temple Street where I worked alongside Hospital Play Specialists providing play for sick children and young people in the playroom and on the wards. I absolutely loved this placement and I was lucky enough to get a job there.
- As a mature student with over fifteen years experience in the vocational area I gained entry to the second year of the programme as a result of the advanced entry process. Age did not prevent me from actively participating in a programme which allowed for learning from lecturers who imparted deep and vast amount of knowledge in subject areas linking theory to practice. The support and encouragement which I received from lecturers and fellow students kept me highly motivated throughout. The curriculum is extremely relevant to current policies and practices and class sizes are great. My experience was a very worthwhile one and I would recommend the programme to anyone who wishes to pursue a career in early childhood education.

Further Information

www.dit.ie/llss

School of Languages, Law & Social Sciences



01 402 4164 (School Office)



socialsciences@dit.ie

Module Listing

Year One

Psychology & Child Development • Early Education • Professional Practice in the Early Years • Child Health & Nutrition • Art in Early Education • Drama in Education • Supervised Practice Placement • Sociology & Social Policy • Research Methods in the Early Years • Skills Development

Year Two

Child Development in Context • Mental Health during the Early Years • Inclusion in Early Years Practice • Language, Literacy & Numeracy • Aistear & Early Years Curricula • Outdoor Learning • Supervised Practice Placement • Law • Documenting Children's Learning

Options: Art in Early Education or Drama in Education

Year Three

Pedagogy & Curriculum • Perspectives on Early Childhood Education: Issues in Policy, Practice & Research • Digital Childhoods • Working with Families & Communities • Child protection in Early Years Services • Introduction to Business & Management Skills in Early Years Services • Sociology of Education & Inequality • Supervised practice Placement • Research Methods & Dissertation

What are my... Career Opportunities?

Graduates of the Early Childhood Education degree work as practitioners and as managers in an early years setting such as crèches, day nurseries, pre-schools, after-school services, special education services, early start classrooms and family centres. Graduates also work in the area of project development and in management positions in the Health Service Executive, country childcare committees and in public and voluntary organisations.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates of this Level 8 programme will be eligible to progress to Masters Degrees (Level 9) in a wide range of disciplines across the Social Sciences, e.g. MA in Child, Family and Community Studies, Graduate Diploma in Education (Primary Teaching) or MA in Mentoring, Management and Leadership in the Early Years.

Are there study abroad options?

Students are offered the opportunity to apply to do an Erasmus exchange in the 4th semester (Spring Year 2) of the programme. (These arrangements may be subject to change).



You might also be INTERESTED IN:

- ♦ Social Care - DT571 **Pg 64**

BAINISTÍOCHT IMEACHTAÍ

EVENT MANAGEMENT

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	O4/H7	O6/H7

Other Requirements

A pass in any other language (including Irish) at O6/H7 or equivalent.

Note: A Language Exemption can be considered. Please submit the relevant paperwork directly and only to the Admissions Office, Dublin Institute of Technology, 143 – 149 Lower Rathmines Road, Dublin 6.

What is... Event Management?

Event managers are needed to generate event ideas and facilitate them professionally. From a global event like the Olympics to regional food and sport weekends, public celebrations and festivals, event management has evolved into big business. This growth nationally and internationally has been driven by the increase in the number, size and sophistication of events. Ireland has a thriving events sector which hosts exciting and varied events and festivals all throughout the year.

Studying this course will give you practical and theoretical skills in all aspects of event management. The event manager oversees and arranges all aspects of the event. Students become knowledgeable in areas such as event planning and design, marketing, sponsorship, staging and health and safety.

Learning Outcomes:

What will I Study?

Students are equipped with knowledge, understanding and professional management skills needed to be successful in the exciting and vibrant events industry.

As well as event specific subjects such as Event Staging, Event Industry Studies and Event Risk Management, students follow a broad business course with subjects such as Management, Marketing and Finance and Law being some of the key areas studied to ensure that our graduates are well equipped to be successful in the sector.

European Languages are becoming ever-increasingly important in the world of work and therefore students also study one European language.

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply



What our Students say!

- The support given by DIT and the people involved behind it should be embraced, and given the opportunity to take a course, should be taken, given half the chance. What I took from DIT and my time spent in college was much more than a great qualification but a life changing experience of one of the most memorable times of my life.
- The course itself is extremely interesting and unlike other courses available it is largely focused practically on the event industry, not just academically. One of the modules requires 200 hours of work experience to be completed in first year. The experience gained from this part of the course is invaluable to learning about the event industry and puts you at a clear advantage over graduates from other courses that don't get to experience the extent of events that we do at DIT. Putting this course as number one on my CAO was one of the best decisions I've made and I look forward to finishing my next three years at DIT.

Further Information

www.dit.ie/hospitality

School of Hospitality Management & Tourism

☎ 01 402 4461 (Alex Gibson)

✉ alex.gibson@dit.ie

☎ 01 402 4352 (Mary Dineen)

✉ tourism.hospitality@dit.ie

Module Listing

Year One

Applied Communications • Management • Computer Applications • Languages • Event Industry Studies • Event Operations • Fundamentals of Accounting • Marketing • Economics

In first year students are required to undertake 200 hours of event related experience.

Year Two

Management Accounting - Costing & Decision Making • Database & Industry Software • Languages • Event Planning • Production & Staging • Fund Raising & Sponsorship • Human Resource Management • Conference Management • 3 Optional Modules

Year Three

Financial Accounting • Event Health & Safety Management • Event Industry Law • Conference & Event Marketing • 2 Optional Modules

Professional Placement

A period of professional internship in the event industry is undertaken in the 2nd semester of 3rd year, preceded by a tailored induction programme. The internship is arranged & supervised through the School of Hospitality Management & Tourism.

Year Four

Risk Management, • Strategic Management • Project Management • Research Methods • Strategic Management Seminars • Public Relations • Management Accounting

A supervised Dissertation is undertaken by students this year.

Internships / Work Placements

We want our graduates to be ready for the workplace upon completing their degree. Internships give students an edge when it comes to getting that job in the events sector. Employers place huge value on first hand work experience on top of college education and we ensure that our students have both of these. These are unique networking opportunities to make contacts for careers in the future.

To ensure that our students hit the ground running, there are two hundred hours of work placement to complete in Year 1. Students on the programme will also undertake a six-month professional internship/placement in Year 3.

What are my... Career Opportunities?

You will graduate with the knowledge and confidence to work in any events sector. Many of our graduates have established their own event management companies. Opportunities are also available in consultancy, research and postgraduate education. The range of transferrable skills and competencies that we teach lead to jobs in areas such as Event and Entertainment Enterprises, Conference Organisation, National and Regional Tourism Organisations, Hotels, Public Relations, Self-Employment, Project Management, Venue Management, Conventions, Sports Tourism, Community Development and Arts and Music Sectors.

**For more career development options please see inside front cover*

What other options do I have after completion?

Students who have reached the appropriate honours standards may have access to a range of postgraduate and Master's Degrees in DIT and elsewhere at third level nationally and internationally.

Are there study abroad options?

In the second semester of Year 2 there may be opportunities to study at partner institutions in Europe under the Erasmus + Programme. This is a great opportunity for students to experience college in destinations such as Budapest Business School; the University of Savoie, France; the University of Applied Sciences, Finland; and the FH Modul in Vienna.

Students also have the option of completing their six month internship abroad. If work placements are completed outside Ireland and within the EU, grants are available through the EU Erasmus + programme.

You might also be INTERESTED IN:

- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Hospitality Management - DT408 **Pg 74**
- ♦ Tourism Marketing - DT412 **Pg 68**
- ♦ Leisure Management - DT411 **Pg 76**
- ♦ Tourism Management - DT406 **Pg 78**

SCANNÁNAÍOCHT & CRAOLTÓIREACHT

FILM & BROADCASTING

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's		H4

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What is... Film & Broadcasting?

Film & Broadcasting is about telling stories - whether fiction or factual. It combines high standards of training in production skills to make programmes - dramas and documentaries for radio, television and cinema, with a solid academic education in media theory and contextual studies. While the core focus is on 'traditional' media, students in this programme will also study 'new' media forms, which still require all of the 'traditional' skillsets and are really about delivering stories in different formats or supporting 'traditional' story telling (e.g. a TV programme) in different ways.

Learning Outcomes:

What will I Study?

Our students develop original content in drama and documentary, working across diverse media formats such as photography, video, radio, television, and digital media. Using high quality facilities, students develop professional production skills that are transferrable across increasingly convergent media environments.

Modules in production are underpinned by theoretical study in the relevant fields of documentary, narrative film and broadcast forms, as well as a study of the cultural and sociological context in which the media operates.

F&B requires both passion and discipline. The best films, documentaries, and radio features, come from students who are interested in the wider world, who have an awareness of current affairs and how socio-political forces shape and respond to society, who have curiosity and openness - an eagerness to learn and to understand people, systems (of all kinds), or history. Students in this stream will widen their production skills to develop competencies in converged media production. They will also take complementary theoretical studies with a specific focus on society in the digital age.



Further Information

www.dit.ie/media

School of Media

☎ 01 402 3092

📄 01 402 3293

✉ creativigitalmedia@dit.ie

COURSE CODE:

DT504

COURSE LENGTH:

4 YEARS

APPROX:

25 PLACES

LOCATION:

AUNGIER ST

POINTS 2017

437

Module Listing

Production: video • audio • stills photography • creative writing • television production • drama • documentary • radio production • scriptwriting • media management

Critical Studies: film studies • world cinema • European cinema • transnational cinemas • documentary studies • audiences • popular culture • media policy • media history

Digital Cultures: gameplay & ludology • ethics • the language used by the media • digital media in an information society • introduction to digital technology • online production • introduction to animation & authoring • independent media research project

What our Students say!

- I've worked consistently since graduation as a Camera Assistant, and as a DV Camera Operator. - A sample of credits include The Clinic; Killinaskully 5; Whistleblower; Rock Rivals; The Runaway; Ondine; Scissor Sisters (documentary); Celebrity Bainisteoir 2009; Dragons Den; The Apprentice; Bertie; Rasaf na Gaillaimhe 2008; Leinster Heineken Cup Homecoming 2009; U2 360 Tour, Berlin; The Script

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12

What are my... Career Opportunities?

Graduates work in all aspects of production and post-production, in broadcasting, in corporate media, in film-making. The graduate's career path is largely determined by the individual's interests and specialisations, although with a rounded education, our graduates are extremely flexible. Some go into the supporting roles of production to work towards a career as a producer or director, others go into cameras/cinematography, sound recording, sound post-production, editing, programme development; others go into journalistic roles.

*For more career development options please see inside front cover

What other options do I have after completion?

Our graduates have gone on to a wide range of higher degrees: some specialise in film or media studies, creative writing, or literature studies, others go into socio-political research; some go into journalism, others digital media. The emphasis on independent research and the academic process of writing a dissertation prepares our graduates extremely well for post-graduate studies.

Are there study abroad options?

We have links with a range of European and US institutions. These exchange opportunities are offered on a competitive basis. Our links include Columbia College Chicago, Ryerson University in Toronto, Metropolia University in Helsinki, and Paris 8.

You might also be INTERESTED IN:

- ♦ Journalism - DT582 Pg 44

MÍNEALAÍN

FINE ART

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Other Requirements
Subjects	Honours	Applicants must submit a portfolio on March 5th or 6th 2018 Collection date for portfolios is March 9th 2018
6	2H5's	

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and PORTFOLIO for minimum entry.
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What is... Fine Art?

The BA Fine Art is designed for students who wish to work as cultural producers in the Fine Art sector. The programme is focused primarily on the acquisition of knowledge and skills, which are necessary for a graduate to operate as a visual artist in a competitive environment, Nationally and Internationally. There is a major emphasis on developing the students' skills acquisition, creative intelligence and conceptual and critical thinking abilities, which are integrated with modules in Critical Theory and Professional Practice.

Learning Outcomes:

What will I Study?

The aims and objectives of the BA in Fine Art are to provide an educational context for students who wish to study Fine Art practices and theories at an undergraduate level. It aims to equip the Fine Art student with appropriate skills to realise ideas and to foster in each student an articulate, critical and informed understanding of contemporary Fine Art, its evolution, contexts and critical discourses. This Fine Art programme provides the intellectual environment and technical resources to enable each student to realise their own unique creative potential as a professional artist.

In addition to their own art practice, each student is encouraged to participate in the North House Gallery in DIT Grangegorman, on study trips to international art events, national trips focussed on land works, attend visiting lecturers, art survey sessions, artists talks, and gallery and studio visits, the majority of which are built in to the main programme. While working within a modular structure students are constantly invited to see the interdisciplinary opportunities that exist throughout the Fine Art modules and beyond, mirroring the wide range of media and sources that is present in contemporary art practice.

Our graduates can demonstrate the ability to originate, develop and articulate concepts in Fine Art practices. Articulate a practical and theoretical understanding of Fine Art through essays, presentations, learning portfolios and thesis. Apply a comprehensive level and appropriate range of material and technical skills to their practice. Manage self-directed study and implement independent learning strategies.



Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts

01 402 4138 (Secretary)
01 402 4297
creativearts@dit.ie

COURSE CODE:

DT546

COURSE LENGTH:

4 YEARS

APPROX:

35 PLACES

LOCATION:

GRANGEGORMAN

POINTS 2017

636

(includes portfolio score)

Module Listing

Year One

Painting Media • Sculpture Media • Print Media & Interdisciplinary Studies • New Media • Drawing Media • Photography • Professional Practice • Critical Theory (Art Theory, History of Art, Aesthetics, Psychology & Research Methodologies).

Year Two & Three

The students define their Studio Practice of self-directed study. They are encouraged to develop technical expertise + critical thinking in areas relevant to practice with an emphasis on research & experimentation.

Year Four

The students consolidate their modular programme of self directed study of which Fine Art studio practice forms the core, while continuing to engage in interdisciplinary activities & practice.

Finally, students are expected to articulate a critically informed understanding of Fine Art history and contemporary theory. Students present an exhibition of work based on studio practice and a written thesis for graduation.

Portfolio Clinics

There will be Portfolio Clinics on Thursday 23rd of November 2017 and then again on Thursday 8th of February 2018. For more details please consult the website.

What are my... Career Opportunities?

Graduates establish themselves as professional artists. Many graduates from our programme successfully continue to pursue postgraduate study in Ireland or abroad but also find employment in the cultural and community sectors working in galleries and in studios as arts officers, as curators, as arts administrators and in the teaching sector in Ireland or abroad.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard have access to a range of taught Masters, MPhil and PhD degrees by research in DIT or elsewhere in Ireland and abroad.

Are there study abroad options?

In third year students are encouraged to participate in the Erasmus programme which offers exchange opportunities to study in partner institutions in continental Europe. The School has formal links with many of its key counterparts in France, Germany, The Netherlands, Sweden, Latvia, United Kingdom, etc. There are also optional modules offered that involve short intensive study trips abroad.



You might also be INTERESTED IN:

- ♦ Contemporary Visual Culture - DT533 **Pg 12**
- ♦ Interior Design - DT544 **Pg 38**
- ♦ Design - Visual Communication - DT545 **Pg 22**
- ♦ Visual Merchandising & Display - DT598 **Pg 80**

DEARADH CLUICHE

GAME DESIGN

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	O4/H7	O4/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What is... Game Design?

The BA in Game Design is a 4-year degree that focuses on the creation and study of games. The course covers the design of games including: mobile, console, PC, board games, card games, serious games and experimental games. Topics include in-depth analysis of games, practical hands-on development experience and theoretical game studies. Along the way students will also learn important skills in programming, digital media creation, problem solving, usability, project management, production and team work. Students will make and release a number of games during the course of this programme, from first year right through to fourth year.

Learning Outcomes:

What will I Study?

Students will develop an in-depth understanding of the concepts, theories and models pertaining to the study of game design and the manner in which they can be applied to both entertainment and non-entertainment uses. They will have a good understanding of game programming, production, asset design and mechanics. They will have an ability to analyse and determine multiple approaches to game design, mechanics, controls and the context within which they are used. They will employ advanced skills from specialist areas to achieve goals, including the design and implementation of complex game systems, the documentation of the design process as well as testing and deployment of the resulting games. They will have an ability to apply game design techniques to solving real world problems. Students will make and release to the public at least 10 games and design hundreds more throughout the course of the programme from board games to mobile games to desktop games and will also have the opportunity to undertake a work placement, community project or international exchange.



Further Information

www.dit.ie/media

School of Media



01 402 3269 (John P. Healy)



john.p.healy@dit.ie

COURSE CODE:

DT508

COURSE LENGTH:

4 YEARS

APPROX:

24 PLACES

LOCATION:

AUNGIER ST

POINTS 2017

389

Module Listing

Ludology • Game Design • Critical Play • Game Production
 • Game Tools • Mechanics Design • Digital Media Tools •
 Media Ethics • Game Programming • Prototyping Studio
 • Game Artificial Intelligence • Asset Design • Dissertation •
 Business of Games

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12

What are my... Career Opportunities?

Graduates from this programme can expect to follow a number of career paths. Many will want to innovate in the games industry, release their own games and setup a studio. Our business modules in 4th year facilitate that. Others will work within the existing games industry as game designers, programmers and testers. As the application of games spreads to areas such as education, business and marketing, graduates could also work in these industries as game designers.

*For more career development options please see inside front cover

What other options do I have after completion?

Students from this programme can progress to further education either as a researcher undergoing a PhD in games studies or into our very successful MSc in Creative Digital Media where we have a digital games option.

Are there study abroad options?

The School of media has many Erasmus connections within Europe as well as international opportunities to study abroad. Over the next few years we will be developing more opportunities for student exchanges to compatible games programmes.



You might also be INTERESTED IN:

- Computer Science (Infrastructure) - DT211 **Pg 208**
- Computer Science - DT228 **Pg 206**
- Computer Science (International) - DT282 **Pg 210**
- Design - Visual Communication - DT545 **Pg 22**
- Business Computing - DT354 **Pg 100**

BAINISTÍOCHT FÁILTEACHAIS HOSPITALITY MANAGEMENT

BSc Leibhéal 8 / Level 8

ENTRY REQUIREMENTS:

The minimum entry requirements for the BSc (Honours) in Hospitality Management is a Merit Lower or above in an Ordinary Degree in Hospitality Management or equivalent. Students graduating from other third-level institutions with an equivalent qualification who are seeking an Honours Level Degree are encouraged to apply. Students will be selected on the basis of their academic results. Final selection may involve an interview.

What is... Hospitality Management?

This one-year programme provides an opportunity for students who have successfully completed the BA Ordinary degree in Hospitality Management to attain an honours degree in a further single year of studies. It runs in conjunction with the BSc (Honours) in Leisure Management and BSc (Honours) in Tourism Management. The offering of the BSc (Honours) in Hospitality Management programme further develops the learners' key skills, their strategic ability and their knowledge of the hospitality management discipline.

Learning Outcomes:

What will I Study?

The BSc programme provides a learning environment which builds upon the hospitality management discipline at ordinary degree level and encourages a theoretical approach and a research ethos. It provides a programme of study that enhances relationships with industry and the school as a centre of excellence in the hospitality, hotel and restaurant management area and it encourages social, ethical and leadership competencies in this field.

It is this combination of higher learning outcomes that warrants an Honours award. This higher level of learning can be displayed by acquiring and utilising the additional cognitive skills of evaluation and synthesis which will be ensured by the modules offered.



Further Information

www.dit.ie/hospitality

School of Hospitality Management & Tourism



01 402 7559 (Dr. Ziene Mottiar)



tourism.hospitality@dit.ie

Module Listing

Year One

Both semesters provide core modules in strategic management, entrepreneurship, research methods, marketing strategy and strategic human resources. These modules are enhanced through the provision of optional modules in both terms. All students complete a dissertation during their studies.

Semester 1: Entrepreneurship • Marketing Strategy • Research Methods • Dissertation • Options

Semester 2: Strategic Management Seminars • Strategic Human Resource Management • Dissertation • Options

What our Students say!

- I enrolled as a mature student for the add-on programme mainly because I wanted a refresher after many years of work in hospitality. I found the lectures enjoyable and very interesting, and we often got visits from guest lecturers and industry practitioners which were also very inspiring. There were quite a lot of assignments to write during the course, which was a bit challenging for me at the start, but fortunately there was plenty of support from both academic staff and fellow students. Group assignments were great fun and I could learn from other students. We often had to present our assignments, which was a good public speaking exercise. I found that the course really improved my writing, organisation and communication skills.

What are my... Career Opportunities?

This programme is designed to enable graduates to gain employment in challenging positions within the hotel and restaurant sector with varying degrees of responsibility. Graduates can expect to find employment in management positions in the world's finest, restaurants, resorts and also overseeing special events and business conventions. There are also graduate opportunities in consultancy, research and further education.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.



You might also be INTERESTED IN:

- International Hospitality Management - DT401 **Pg 42**
- Tourism Marketing – DT412 **Pg 68**
- Event Management - DT413 **Pg 30**
- Leisure Management – DT411H **Pg 52**
- Tourism Management – DT406A **Pg 66**

DEARADH INTÍ

INTERIOR DESIGN

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Other Requirements
Subjects	Honours	
6	2H5's	Applicants must submit a portfolio on March 5th or 6th 2018 Collection date for portfolios is March 9th 2018

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and PORTFOLIO for minimum entry.
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What is... Design Interior?

This specialised area of design is all about how we experience spaces and the objects held within them. It's a powerful, essential part of our daily lives that affects how we live, work and play. Exciting recreational environments, unique domestic spaces, functional workplaces, inspiring retail spaces—that's interior design at work.

Learning Outcomes:

What will I Study?

This award winning programme is aimed at people who wish to work in the area of interior and furniture design. It has strong links with industry and allows students to gain employment in many of the top interior design practices both nationally and internationally. The programme is based on three areas of study - Design Fundamentals, Design Communications and Critical Theory. In Design Fundamentals, students engage in a fundamental and developmental study of design practice through a wide variety of studio projects. The Design Communications strand focuses on developing the student's visualising skills and subjects include Computer Aided Design (CAD), Drawing and Design Realisation. Through Critical Theory the key issues in the history and theory of design are covered.

In Years two and three, students have the opportunity to broaden their visual education by taking a number of optional modules from the Fine Art and Visual Communication areas. The main part of the final year focuses on the Design Thesis in which the student is expected to present a systematic and structured solution to a challenging design problem. Students are expected to create an integrated design solution which is original, creative and imaginative and displays a high level of technical skill in the final presentation. Students also present a dissertation on an approved topic in design.



Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 4138 (Secretary)



creativearts@dit.ie



01 402 4297

COURSE CODE:

DT544

COURSE LENGTH:

4 YEARS

APPROX:

20 PLACES

LOCATION:

GRANGEGORMAN

POINTS 2017

568

(includes portfolio score)

Module Listing

Year One

Design Fundamentals: Form & Space • Structure • Proportion • Perception & Colour • Anthropometrics & Ergonomics.

Design Communications: Observational Drawing • Design illustration with Photography • Construction Studies • CAD.

Critical Theory: Introduction to Design • Design & Contemporary Society.

Year Two

Design Fundamentals: Recreation • Storage • Internal Structure.

Interior Design: Sustainability • Commercial & Domestic • Retail.

Furniture Design: Workstations • Flexible Living • Contract Furniture.

Design Communications: Design Fabrication • CAD.

Critical Theory: Modernism in Design & Theories of the Twentieth Century.

Year Three

Interior Design: Building Regulations • Hospitality • Retail • Universal Design.

Furniture Design: Structure & Material • Outdoor Furniture • Modular Systems • Comfort • Self Assembly • Workstation.

Design Communications: Digital Modelling.

Critical Theory: After Modernism & Theories of Modernity • Thesis Preparation • Professional Practice.

Year Four

Interior Design: Research • Concept Development • Thesis Resolution • Thesis Presentation.

Furniture Design: Research • Concept Development • Thesis Resolution • Thesis Presentation.

Portfolio Clinics

There will be Portfolio Clinics on Thursday 23rd of November 2017 and then again on Thursday 8th of February 2018. For more details please consult the website.

What are my... Career Opportunities?

Graduates of the BA in Design - Interior and Furniture, find work in design practices, architectural firms, furniture manufacturing firms, display and exhibition companies and as private designers.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

There is a comprehensive Erasmus programme connecting with over 15 European schools of design and an exchange programme with Columbia College Chicago.

What our Students say!

- **What is enjoyable?** I've made some life-long friends, learned from some incredibly talented tutors and have enjoyed every project thoroughly. The variety of design projects means there is something enjoyable for everyone.
- **What do you learn?** We learn the skills that shows off our imagination in a physical piece of work that can be presented to future clients.
- **What is useful?** Learning valuable skills that are vital in the design profession, such as CAD, Photoshop, Illustrator and Sketchup.
- **Why do it?** It's an interesting and challenging subject that has new materials and trends coming out all the time.

You might also be INTERESTED IN:

- ♦ Design - Visual Communications - DT545 **Pg 22**
- ♦ Product Design - DT001 **Pg 62 & 156**
- ♦ Visual Merchandising & Display - DT598 **Pg 80**

GNÓ IDIRNÁISIÚNTA & TEANGACHA

(Sínis/Fraincis/Gearmáinis/Gaeilge/Iodáilis/Spáinnis)

INTERNATIONAL BUSINESS & LANGUAGES

(Chinese/French/German/Irish/Italian/Spanish)

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N ^o of		Minimum Grade in		Other Requirements
Subjects	Honours	Maths	English or Irish	
6	2H5's	06/H7	06/H7	A minimum H4 in one of Chinese, French, German, Irish, Italian or Spanish

What is... International Business & Languages?

Competence in languages has an important role to play in Ireland's ability to trade with other countries. Fluency in other languages is vital to the success of businesses dealing with the countries and regions in which those languages are spoken. The programme is evenly divided between languages and business subjects.

The key characteristics of this degree programme are the acquisition of professional competence in one or more languages, the acquisition of business expertise, and the third year spent abroad in a country of the student's major language.

Learning Outcomes:

What will I Study?

The programme is shared equally between the School of Languages and the School of Marketing at DIT. You will benefit from the international reputation, experience and knowledge of both schools. You will study the full range of business modules required to gain an in-depth understanding of the international business environment. You will also study the language(s) of your choice and acquire the professional competency in one or more languages necessary to work in a variety of multilingual and multicultural environments. The focus is on expansion and consolidation of your language expertise, both oral and written, in a range of professional contexts.

You will normally have obtained a minimum grade of H4 in the Leaving Certificate or equivalent in one or more of the languages offered on the programme. Those currently offered are Chinese, French, German, Irish, Italian and Spanish.

In addition to continuing your study of the language or languages that you took for Leaving Certificate you will have the opportunity to study a new language from beginner's level and you may even have the option of specialising in this new language if you do well enough.

What our Students say!

- I think IBL is an excellent programme that combines two very important disciplines needed in today's globalised world: the ability to speak languages and an understanding of a great variety of business subjects. I like the way business subjects, such as Marketing, Management and Finance, are all interconnected throughout the course so that you often learn something in one subject and can instantly relate it to something you learnt in a different subject. That makes it more interesting and easier to understand. I also like that DIT is not anonymous and everybody knows everybody. Classes are relatively small compared to big universities. Small classes make interaction in class easy. Whenever I feel I haven't understood something, I can ask the lecturer and they are always willing to explain. As for the language side of the course, I am really glad that we are taught the language in a practical way and focusing on various aspects of culture. I particularly enjoy writing out dialogues and doing in-class presentations. Two years ago, I started as a complete beginner and now I feel so confident in the language that I cannot wait to go on Erasmus next year!

OPEN 2017
DAY DIT AUNGIER ST.
9AM-2PM 01.12-02.12

Further Information

www.dit.ie/schooloflanguages

School of Languages, Law & Social Sciences



01 402 2843



languages@dit.ie

Module Listing

Year One

Language Modules: French/German/Irish/Italian/Spanish Language 1A (Post-LC) • French/German/Irish/Italian/Spanish Studies 1

Options: **Either** French/German/Irish/Italian/Spanish Studies Language 1A (Post-LC) **Or** Chinese/French/German/Irish/Italian/Spanish Language 1B (Beginners)

Business Modules: Marketing Theory • Principles of Economics • Principles of Business • Communication/Research Methodology • Accounting

Year Two

Language Modules: French/German/Irish/Italian/Spanish Language 2A • French/German/Irish/Italian/Spanish Studies 2

Options: **Either** French/German/Irish/Italian/Spanish Language 2A **OR** Chinese/French/German/Irish/Italian/Spanish Language 2B **OR** a Cultural Module (e.g. Culture, Image, Identity and Memory, Intercultural Studies, Introduction to Linguistics, World Cinema)

Business Modules: Principles of Management • International Trade & Globalisation • Introduction to Logistics & Supply Chain • Consumer Behaviour • International Corporate Finance

Year Three

Spent in Partner University abroad in country of student's major language **OR** on work placement in country where the main language of study is spoken

Year Four

European Language Modules: French/German/Irish/Italian/Spanish Professional Communication

Two Options from: **Either** French/German/Irish/Italian/Spanish Translation & Interpreting **OR** French/German/Irish/Italian/Spanish Dissertation **OR** French/German/Irish/Italian/Spanish Current Affairs **OR** French/German/Irish/Italian/Spanish Literary & Cultural Studies **OR** Professional Communication in a Second Language **OR** a Cultural Module (e.g. Art, Heritage & History of France, Creative Writing, Modernism, English Literature of Ireland, Hispanic Identities, The American West)

Chinese Modules: Chinese Written Communication • Chinese Oral Communication

One Option from: **Either** Chinese Cultural Studies **OR** Dissertation **OR** Professional Communication in a Second Language

Business Modules: International Marketing • International Political Economy • Regulatory Framework • Current issues in Global Business

What are my... Career Opportunities?

With the increasing globalisation of world markets and the dependency of the global economy on international trade, it is essential that students develop the linguistic skills, critical thinking skills, and business skills required. Students who successfully complete the programme will be equipped to play a key role in companies and organisations seeking out new markets and/or expanding within them.

Graduates will be equally well suited to the demands of all business organisations from small and medium-sized enterprises to multinational concerns.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standards may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

Students are required to spend the third year of the programme in the country of their major language. This will normally be in a partner university but it may be on a work placement.

You might also be INTERESTED IN:

- ♦ Languages & International Tourism - DT518 **Pg 48**
- ♦ Languages & English Studies - DT517 **Pg 46**

BAINISTÍOCHT FÁILTEACHAIS IDIRNÁISIÚNTA INTERNATIONAL HOSPITALITY MANAGEMENT

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	O4/H7	O6/H7

Other Requirements

A pass in any other language (including Irish) at O6/H7 or equivalent.

Note: A Language Exemption can be considered. Please submit the relevant paperwork directly and only to the Admissions Office, Dublin Institute of Technology, 143 – 149 Lower Rathmines Road, Dublin 6.

What is... International Hospitality Management?

Hospitality is a growing sector in Ireland and worldwide. It is a diverse and exciting industry that provides an abundance of employment opportunities at home and elsewhere around the globe. The demand for hospitality graduates is growing each year within the global hotel, leisure, industrial, business, health and education sectors.

DIT's BSc in International Hospitality Management produce graduates with all the necessary management, technological and operational skills to meet this demand in the international hospitality industry. Specific in-class modules have also been developed to enhance the international focus of the programme and the international experience of the student.

Learning Outcomes:

What will I Study?

Students are equipped with knowledge, understanding and professional management skills needed to be successful in the vibrant hospitality industry.

The curriculum is aimed at developing strong communication, interpersonal, management and leadership skills that have been identified by the hospitality industry as essential for career success.

Communications as well as Management, Law and Industry Studies are some of the key areas studied to ensure that our graduates are well equipped to be successful in the sector.

European languages are becoming ever-increasingly important in the world of work and therefore students also study one European language.

QQI Level 5 Minimum Entry Requirements

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What our Students say!

- “DIT's BSc in International Hospitality Management is truly a Business Degree specialising in the fun world of Hotels and Hospitality. Being such a broad course, covering subjects from Marketing to Culinary Arts, from IT to Strategic Management, this course provides students with a thorough base for any desired career path within the services industry. Covering so many different areas gives you the chance to find your real niche - for me it was sales and marketing, and I chose to complete my internship at Burj Al Arab, Dubai. Since leaving the course I have been lucky enough to have worked as a Sales Manager for Four Seasons Hotel, Dublin handling the US Market and today I handle the Australian and New Zealand Markets for Four Seasons Hotel, Sydney. If travel through work in a dynamic and vibrant industry is what you want - this is the course for you!
- I started this course in 2007 with the hopes that I would one day own my own restaurant. This course really gave an excellent rounded experience of both practical and theoretical modules that would help me to do that, and because of this course I am currently working in a luxury five star property, with the prospect of becoming part of management when I have graduated. This course also will allow me the opportunity to work abroad in the future and that is an invaluable asset to somebody in the field of hospitality.

Further Information

www.dit.ie/hospitality

School of Hospitality Management and Tourism



01 402 4352



tourism.hospitality@dit.ie

COURSE CODE:

DT401

COURSE LENGTH:

4 YEARS

APPROX:

50 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

310

Module Listing

Year One

Applied Communications • Economics for Tourism • Hospitality & Leisure • Food & Beverage Operations (Professional Practice) • Practical Restaurant Operations • Fundamentals of Accounting • International Hospitality Industry Studies • Introduction to Rooms Division Management • IT - Data Preparation & Presentation • Management - Hospitality, Tourism, Leisure & Event • Marketing for Hospitality, Tourism & Leisure • Language

Year Two

Data Analysis • Database & Industry Software • Financial Accounting for Companies • Hospitality Management Operations • Languages • Management Accounting • Costing & Decision-making • International Human Resource Management • Management • Options

Students may opt for a semester abroad in substitution for the second Semester in year two. This will involve successfully obtaining 30 credits from appropriate modules from partner universities approved by the School of Hospitality Management & Tourism

Year Three

Information Systems • Hospitality Law • Management Accounting - Planning & Control • Options

In the second semester students undertake a Professional Internship

Year Four

Dissertation • Financial Management • International Hospitality Management • Marketing Strategy • Research Methods • Strategic Management • Strategic Management Seminars • Options

Internships/Work Placements

We want our graduates to be ready for the workplace upon completing their degree. Internships give students an edge when it comes to getting that job in the hospitality sector. Employers place huge value on first hand work experience on top of college education and we ensure that our students have both of these. These are unique networking opportunities to make contacts for careers in the future.

To ensure that our students hit the ground running, there are two hundred hours of work placement to complete in first year. Students on the programme will also undertake a six-month professional internship/placement in Year 3 where the opportunity and support to travel abroad to gain professional hospitality experience is offered.

What are my... Career Opportunities?

Diversity, excitement and career opportunities abound in today's hospitality industry. This Honours degree in International Hospitality Management offers enhanced career opportunities in the wider services sector. Students can become supervisors and managers in the world's finest hotels, restaurants, exotic resorts and corporate hotel developments. Other options can include overseeing business conventions and special events, occupying management positions in hotels, transport, travel agencies, tourism providers/suppliers, self-employment, project management, technology management, community development, public sector support, financial institutions and bar, club, and conference management.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard have access to a range of postgraduate courses and Master's Degrees in DIT and elsewhere in at third level both in Ireland and abroad.

Are there study abroad options?

Students have the unique opportunity to undertake a semester abroad in a partner institution/university through the Erasmus + Programme. This is an option in the second semester of Year 2 where participating students take a similar number of modules abroad. There are also links to many employers abroad which can be explored during the third year placement. If work placements are completed outside Ireland and within the EU, grants are available through the EU Erasmus + programme.

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You might also be INTERESTED IN:

- ♦ Hospitality Management - DT408 **Pg 74**
- ♦ Event Management - DT413 **Pg 30**
- ♦ Tourism Management - DT406 **Pg 78**
- ♦ Tourism Marketing - DT412 **Pg 68**
- ♦ Leisure Management - DT411 **Pg 76**

IRISEOIREACHT JOURNALISM

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's		H4

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What is... Journalism?

The course offers a comprehensive programme of study to anyone who wishes to pursue a career as a journalist. Applicants should have a keen interest in news and current affairs, a facility with language and the ability to work to deadlines. The programme develops skills in the practice of newspaper, broadcast and web-based journalism. Students also gain a critical understanding of the role of journalism in democratic society and knowledge of subjects such as politics, law and business. The School of Media publishes and broadcasts student's work during the academic year through DIT FM and a community newspaper, The Liberty.

Learning Outcomes:

What will I Study?

The overall structure is based around two areas of study: Journalism Practice and Critical Studies.

Journalism Practice:

Journalism practice provides a full and thorough grounding in news production. Students gain skills in reporting, analysis and commentary through the production of print, radio, television and web-based news. Classes simulate a professional working environment and incorporate visits to courts, government buildings, galleries and so on. By reporting on such events students gain valuable experience and knowledge.

Critical Studies:

Critical studies provide an overview of journalism in its social, political and historical context. Through this aspect of the programme students also develop an appreciation of subjects such as politics, economics and law. The aim here is to develop a critical academic approach to journalism, which will facilitate rigorous analysis of journalism practice. Academic and practical aspects of the programme are integrated throughout the four years.



Further Information

www.dit.ie/media

School of Media



01 402 3098 (Secretary)
01 402 3003



media@dit.ie

Module Listing

Year One

Students will be introduced to the basics of journalism with a core module on news reporting.

There are modules in grammar • shorthand • basic computer skills • photo-journalism & sports • crime & science reporting.

Year Two

The main focus is on news production for print, broadcast & web-based media. Towards the end of the year, the students will produce The Liberty & news for DIT FM.

Year Three

Students will continue to produce The Liberty & further develop their competence in radio & television journalism. A more in-depth approach to reporting & commentary will be taken with a course in journalism research & investigative reporting. Critical studies modules will examine globalised journalism & advanced aspects of media law.

Year Four

Most of year four is given to self-directed learning with students working independently on projects. Students will complete two major pieces of work, a journalistic project for a selected medium and a journalism related dissertation.

What are my... Career Opportunities?

Journalists may work as reporters, commentators or editors across all media, locally, nationally and internationally. Many journalists work across numerous areas while others specialise in, for example, business, sports, arts or technology. Journalistic work is pressurised with tight deadlines but it provides an exciting and rewarding career for those who chose to follow it. A journalism education will also open up opportunities in fields like public relations and education.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.



You might also be INTERESTED IN:

- ♦ Film & Broadcasting - DT504 Pg 30

LÉANN NA dTEANGACHA & AN BHÉARLA LANGUAGES & ENGLISH STUDIES

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in		Other Requirements
Subjects	Honours	Maths	English	
6	2H5's	06/H7	H4	At least H4 in one of: French, German, Italian or Spanish For native or nearly-native speakers of English

What is... Languages & English Studies?

This BA fosters competence in French, German, Irish, Italian or Spanish alongside an enriched understanding of English. Fluency of expression is a key priority in the world of work and the aim of this programme is to increase linguistic versatility in every respect. It is delivered over four years through three strands of subject matter including composition skills, literary studies and language learning and teaching. Graduates will be proficient communicators in their chosen European language and highly adept at text analysis and production in English.

DIT Languages offers a long standing, international reputation for excellence. With marketable graduate attributes in mind, DT517 aims to cultivate sophistication in English while advancing proficiency in the foreign language.

Learning Outcomes:

What will I Study?

English modules include literature, composition, and linguistics, as well as cultural studies, cinema and the teaching of English as a second language. French, German, Irish, Italian and Spanish modules develop spoken competence, written accuracy and intercultural understanding through translation and literary analysis.

This four-year honours programme involves three years of study in DIT and one year abroad at a partner institution in the country of the foreign language. Alternatively, qualified students in Year Three may undertake an English language teaching assistantship in France, Germany, Italy or Spain.



Further Information

www.dit.ie/llss

School of Languages, Law & Social Sciences



01 402 2843



languages@dit.ie

COURSE CODE:

DT517

COURSE LENGTH:

4 YEARS

APPROX:

40 PLACES

LOCATION:

KEVIN ST/AUNGIER ST

POINTS 2017

292

Module Listing

Year One

Composition & Writing Skills • Text & Research • English-Speaking World Cinema • Introduction to Cultural Image • Introduction to Linguistics • Text & Narrative • French/German/Irish/Italian/Spanish Language 1A (Post-LC) • French/German/Irish/Italian/Spanish & Latin American Studies 1 • Chinese/French/Irish/Italian/German/Spanish 1B (Beginners)

Year Two

American Vantage Points • Communicative Fluency • Texts for Stage & Screen • Intercultural Studies • World Cinema • Language Learning & Teaching • French/German/Irish/Italian/Spanish Language 2A • French/German/Irish/Italian/Spanish & Latin American Studies 2 • Chinese/French/German/Irish/Italian/Spanish 2B

Year Three

Abroad

Year Four

Dissertation • Modernism & 20th Century English Literature • English Literature of Ireland • Teaching English & Drama • Writing for Professional Purposes • Creative & Imaginative Writing • The American West • Art, History & Culture of France • Hispanic Identities • French/German/Irish/Italian/Spanish Literary & Cultural Studies • Current Affairs in France/Germany/Italy/Spain & Latin America • Translation & Interpreting French/German/Irish/Italian/Spanish • Chinese Spoken Language • Chinese Written Language • Chinese Cultural Studies

What are my... Career Opportunities?

The combination of another European language with English will widen career paths for graduates both within Ireland and internationally. Bilingual communicators with critically refined understandings of the spoken and written word are prized in many fields of work including business, education, media and government.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standards may qualify for a range of post-graduate and master's degrees in DIT and elsewhere, nationally and internationally.

Are there study abroad options?

Students are required to spend the third year of the programme in the country of their foreign language, either as an English language assistant or as a student in a partner university.

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9AM-2PM 01.12-02.12

You might also be INTERESTED IN:

- ♦ International Business & Languages - DT555 **Pg 110**
- ♦ Languages & International Tourism - DT518 **Pg 48**

TEANGACHA & TURASÓIREACHT IDIRNÁISIÚNTA

(Sínis/Fraincis/Gearmáinis/Gaeilge/Iodáilis/Spáinnis)

LANGUAGES & INTERNATIONAL TOURISM

(Chinese/French/German/Irish/Italian/Spanish)

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in		Other Requirements
Subjects	Honours	Maths	English or Irish	
6	2H5's	06/H7	06/H7	A minimum H4 in one of Chinese, French, German, Irish, Italian or Spanish

What is... Languages & International Tourism?

Tourism is now the largest industry in the world. This exciting new programme is unique in bringing together the study of both tourism and languages. This four year Honours Degree programme, including a year abroad, offers a high level of linguistic proficiency, cultural awareness and training in business skills for tourism. It will enable graduates of the programme to function in the competitive but rewarding field of international tourism.

Learning Outcomes:

What will I Study?

Students will receive a dual qualification in languages and tourism. The language modules provide the opportunity to gain professional competence in one or more languages through traditional linguistic studies, contemporary cultural studies and translation studies. Tourism modules introduce students to the business of tourism and explore exciting fields such as Sustainable Tourism and Enterprise Development.

Prospective students should have a keen interest in the culture and heritage of Ireland as well as the countries of their chosen language. The programme is shared equally between the School of Languages and the School of Hospitality Management and Tourism at DIT. This means that graduates will study the language(s) of their choice, and also have a broad level of exposure to the tourism industry. They will benefit from the international reputation of both schools whose experience and knowledge is reflected in the modules which this programme offers.



Further Information

www.dit.ie/schooloflanguages

School of Languages



01 402 4673/2843



languages@dit.ie

Module Listing

Year One

Language Modules: French/German/Irish/Italian/Spanish Studies Language 1A (Post-LC) • French/German/Irish/Italian/Spanish Studies 1

Options: Either French/German/Irish/Italian/Spanish Studies Language 1A (Post-LC) OR Chinese/French/German/Irish/Italian/Spanish Language 1B (Beginners)

Tourism Modules: Tourism Studies • Tourism Marketing • Computer Applications • Tourism Destinations • Management • Accounting for Tourism

Year Two

Language Modules: French/German/Irish/Italian/Spanish Studies Language 2A • French/German/Irish/Italian/Spanish Studies 2

Options: Either French/German/Irish/Italian/Spanish Studies Language 2A OR Chinese/French/German/Irish/Italian/Spanish Language 2B OR a Cultural Module (e.g. Culture, Image, Identity and Memory, Intercultural Studies, Introduction to Linguistics, World Cinema)

Tourism Modules: Sustainable Tourism • International Human Resource Management • Heritage Culture & Tourism • E-Tourism • Tourism Law • Global to Local Tourism

Year Three

Spent in Partner University abroad and in placement in country of student's major language.

Year Four

European Language Modules: French/German/Irish/Italian/Spanish Professional Communication

Two Options from: Either French/German/Irish/Italian/Spanish Translation and Interpreting OR French/German/Irish/Italian/Spanish Dissertation OR French/German/Irish/Italian/Spanish Current Affairs OR French/German/Irish/Italian/Spanish Literary and Cultural Studies OR Professional Communication in a Second Language OR a Cultural Module (e.g. Art, Heritage and History of France, Creative Writing, Modernism, English Literature of Ireland, Hispanic Identities, The American West)

Chinese Modules: Chinese Written Communication • Chinese Oral Communication

One Option from: Either Chinese Cultural Studies OR Dissertation OR Professional Communication in a Second Language

Tourism Modules: Applied Project Management • Contemporary Tourism Issues • Festival & Events Impacts • Research Methods • Strategic Management Seminars (double weighting)

What are my... Career Opportunities?

Graduates of this programme will have a wide range of employable skills for which demand can only grow. They will have preferential access to careers in fields of International Tourism, in the private and State sectors as well as in international organisations. They can work in heritage and related cultural areas where high levels of linguistic proficiency are essential or they can be active in research conducted in the academic sphere, by national and other tourist organisations.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates of the programme who have reached the appropriate Honours standard may have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

Students are required to spend the third year of the programme in the country of their major language. This involves studying in a partner college and undertaking a supervised placement in the tourism industry of that country.

What our Students say!

- Languages and International Tourism is a degree unlike any other. The equal weighting of languages and tourism in this degree is unique. The tourism modules such as management and tourism destinations enable us to learn about the dynamic and varied tourism industry as well as having valuable language skills that will provide opportunities in the future. The Erasmus year abroad will not only allow you to experience college in the country of your chosen language but also to complete work experience in the tourism industry. The small classes in DIT have allowed us to progress in our chosen languages. I have always found everyone to be friendly and am really enjoying my time at DIT.

You might also be INTERESTED IN:

- ♦ International Business & Languages - DT555 Pg 110
- ♦ Languages & English Studies - DT517 Pg 46

DLÍ LAW

LLB Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's		H4

QQI LEVEL 5 ENTRY REQUIREMENTS:

BLSXX/5M3789 Legal Studies
BBSXX/5M2102 Business Studies

FIVE DISTINCTIONS

What is... Law?

Law is all around us. Law consists of the rules that our society has developed over hundreds of years to organise how we live together in a community. In studying law you learn, not only what these rules are, but also why they exist, how they have developed and how they relate to social and economic goals. You also think about how the law should regulate society and about the different ways in which law can shape the world in which we live.

Learning Outcomes:

What will I Study?

Certain subjects are considered essential to the study of law, such as Contract Law, Property Law, Criminal Law and European Union law. Students build up a base of knowledge in these core areas as well as following their own interests through specialised topics. Dublin Institute of Technology has a strong emphasis on areas of law that have recently undergone significant change. We offer optional modules such as Criminology, Intellectual Property and Media Law, Prison Law and the Law and Society Research Clinic, where students engage in research for the benefit of an NGO.

In studying law at Dublin Institute of Technology you will develop skills of analysis, research and communication. Your capacity for problem-solving will become well-honed. You will gain an appreciation of the complex relationship between law and society and how law can both help and hinder the resolution of social problems. You can examine the operation of the criminal justice system, consider how law should respond to new technologies or carry out research for an NGO on real-world problems. You will develop your capacity for critical analysis and become a self-directed learner. You will be able to make and evaluate arguments and take a logical and practical approach to solving complex problems.



Further Information

www.dit.ie/llss

School of Languages, Law & Social Sciences



01 402 7181 (School Office)



law@dit.ie

COURSE CODE:

DT532

COURSE LENGTH:

3 YEARS

APPROX:

35 PLACES

LOCATION:

AUNGIER ST

POINTS 2017

434

Module Listing

Year One

Contract Law • Core Legal Skills • Criminal Law • Torts

Year Two

Company Law • Constitutional Law • EU Law • Property Law

Year Three

Administrative Law • Equity • Evidence • Jurisprudence

Optional law subjects from which students can choose may include: Criminology • Employment Law • Family Law • Intellectual Property & Media Law • Law & Society: Research Clinic • Refugee and Asylum Law • Prison Law & Prisoners' Rights • Civil Procedure and ADR • European Human Rights Law

What are my... Career Opportunities?

Many students graduating from the LLB pursue a career as a solicitor or a barrister but the professions are not the only option for law graduates. The analytical and problems solving skills developed in a law degree are valuable in a range of businesses. Law graduates also find employment in the civil and public service and in the NGO sector where their legal knowledge and critical thinking skills are particularly useful.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates of this Level 8 Honours programme will be eligible to apply to complete a Masters of Law (LLM) or other interesting postgraduate programmes such as a Masters in Criminology, a Masters in Child, Family and Community Studies or postgraduate business degrees, among other options.

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You might also be INTERESTED IN:

- ♦ Business & Law - DT321 Pg 96

BAINISTIÚ FÓILLÍOCHTA

LEISURE MANAGEMENT

BSc Leibhéal 8 / Level 8

ENTRY REQUIREMENTS:

The minimum entry requirements for the BSc (Honours) in Leisure Management is a Merit Lower or above in an Ordinary Degree in Leisure Management or equivalent. Students graduating from other third-level institutions with an equivalent qualification who are seeking an Honours Level Degree are encouraged to apply. Students will be selected on the basis of their academic results. Final selection may involve an interview.

What is... Leisure Management?

This one-year programme provides an opportunity for students who have successfully completed the BA Ordinary degree in Leisure Management to attain an honours degree in a single year of studies. It runs in conjunction with the BSc (Honours) in Hospitality Management and BSc (Honours) in Tourism Management.

Learning Outcomes:

What will I Study?

The offering of the BSc (Honours) in Leisure Management further develops the learners' key skills, their strategic ability and their knowledge of the leisure management discipline. This higher level of learning can be displayed by acquiring and utilising the additional cognitive skills of evaluation and synthesis which will be ensured by the modules offered.

What our Students say!

- I chose to complete the add-on year to enhance my employability post-graduation as many employers now request Level 8 qualifications as a prerequisite for consideration. I had a lot of flexibility due to the variety of modules available and this enabled me to tailor the course to meet my needs and interests. Group-oriented assignments were an integral part of this course, offering students the opportunity to work with people from other cultures and backgrounds. In an ever changing business landscape it is important that real time experience is also discussed and the lecturers often invited guest speakers along which helped to further your understanding of the topics taught in class. In addition, the lecturers were always available for advice and guidance on my future plans regarding employment and post-graduation options."



Further Information

www.dit.ie/hospitality

School of Hospitality Management & Tourism

01 402 7559 (Dr. Ziene Mottiar)
01 402 4352 (Mary Dineen)

Ziene.Mottiar@dit.ie
tourism.hospitality@dit.ie

COURSE CODE:

DT411H

COURSE LENGTH:

1 YEAR

APPROX:

10 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

ADVANCED ENTRY

Module Listing

Year One

Both semesters provide core modules in strategic management, entrepreneurship, research methods, marketing strategy and strategic human resources. These modules are enhanced through the provision of optional modules in both terms. All students complete a dissertation during their studies.

Semester 1: Entrepreneurship • Marketing Strategy • Research Methods • Dissertation • Selected Option(s)

Semester 2: Strategic Management Seminars • Strategic Human Resource Management • Dissertation • Selected Option(s)

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9AM-2PM 01.12-02.12

What are my... Career Opportunities?

This programme is designed to enable graduates to gain employment in challenging positions within the leisure sector with varying degrees of responsibility. Graduates can expect to find employment in aquatic facilities, entertainment complexes, leisure centres, theme parks, hotel leisure complexes, golf clubs and other recreation facilities. There are also graduate opportunities in consultancy, research and further education.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.



You might also be INTERESTED IN:

- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Event Management - DT413 **Pg 30**
- ♦ Hospitality Management - DT408A **Pg 38**
- ♦ Tourism Management - DT406A **Pg 64**
- ♦ Leisure Management - DT411 **Pg 76**

CEOL MUSIC

BMus Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in		Other Requirements
Subjects	Honours	Maths	English or Irish	
6	2H5's	06/H7	06/H7	Applicants must attend an audition/interview in March/April 2018.

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and AUDITION for minimum entry.
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What is... Music?

The world-wide demand for the talents of Irish-trained musicians has never been more apparent. Alongside the iPod generation of musicians there is a strong desire for the talents of both classical and traditional vocalists and musicians. The Bachelor of Music full-time degree programme is designed to educate music students to a professional level as performers (both classical and Irish traditional). It also prepares students for careers as instrumental or vocal teachers, as composers and musicology graduates.

All students are given the opportunity to showcase their talents by participating in a diverse programme of concerts, recitals and stage performances.

Learning Outcomes:

What will I Study?

This four-year programme places a major emphasis on performance combined with supporting academic study. Areas studied include composition techniques; history of music; aural training; an introduction to education studies; music technology; supporting musicianship. In years three and four, students choose a strand which enables them to concentrate on one of the following: Performance, Composition, Pedagogy, Irish Traditional Music or Musicology.

Participation in ensembles is a core element in the programme. Ensembles include Symphony Orchestra, Wind Ensemble, Choral Society, Chamber Choir, Opera Ensemble, Irish Traditional Music Ensemble, Big Band and Early Music Ensemble.



Further Information

www.dit.ie/conservatory

Conservatory of Music & Drama



01 402 7822 (Dermot Dunne - Programme Chair)



conservatory@dit.ie

COURSE CODE:

DT501

COURSE LENGTH:

4 YEARS

APPROX:

37 PLACES

LOCATION:

RATHMINES RD

POINTS 2017

449

(includes audition score)

Module Listing

Year One

Performance Studies • Composition Techniques • History of Music • Aural Awareness & Analysis • Introductory Module in Irish Music • Music Technology • Supporting Musicianship (classical) or Studies in Irish Traditional Music: Style & Repertoire (traditional) • Ensemble.

Year Two

Performance Studies • Composition Techniques • History of Music • Aural Awareness & Analysis • Education Studies • Supporting Musicianship (classical) or Studies in Irish Traditional Music: Style & Repertoire (traditional) • Ensemble.

Year Three & Four

Performance: Performance Studies • Analysis • Studies in Music History & Performance Practice • Special Studies • Studies in World Music Cultures • Dissertation • Ensemble.

Composition: Composition Studies • Portfolio of Works • Analysis • Studies in Music History & Performance Practice • Ensemble.

Pedagogy: Performance Studies • Education Studies • Analysis • Studies in Music History & Performance Practice • Studies in World Music Cultures • Special Studies • Dissertation • Ensemble.

Irish Traditional Music Studies: Performance Studies • Studies in ITM • Early Music Ensemble • Special Studies • Studies in World Music Cultures • Dissertation • Ensemble.

Musicology: Research Project • Historical Music Studies • Performance Studies • Studies in Music History & Performance Practice • Studies in World Music Cultures • Ensemble.

What are my... Career Opportunities?

Graduates may proceed to careers as soloists or group performers in the orchestral, vocal or Irish traditional fields or as composers or teachers in the public or private sector. A significant number of graduates have been accepted into prestigious postgraduate programmes at home and abroad.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters programmes in DIT and elsewhere in Higher Education.

Are there study abroad options?

We have links with a variety of European and US institutions. These exchange opportunities are offered on a competitive basis. Our links include Columbia College Chicago, Ryerson University in Toronto, Metropolia University in Helsinki, the Liszt Academy in Budapest, and the Kódaly Institute in Kecskemét Hungary.

What our Students say!

- **David Scott** (Voice and Musicology Graduate): By doing the BMUS, not only did I receive intense one to one coaching to improve my singing, the academic facilities allowed me to comprehensively research areas of particular interest to me, to the extent that my final year thesis on contemporary opera was chosen as the best undergraduate musicology dissertation in Ireland by the 'Council of the Heads of Music in Higher Education'.
- **Norah Walsh** (Keyboard and Composition Graduate): The BMus in Performance is both a challenging and enjoyable course combining competitive performance experience with a careful balance of musicianship and practical skills. What an enlightening four years!
- **Morgan Buckley** (guitar graduate): There is a great atmosphere at the college with a friendly community between students and staff. Thanks to having access to some of Ireland's leading musicians, I have now completed the first year of the Master of Music programme in performance at the Royal College of Music in London.

You might also be INTERESTED IN:

- ♦ Commercial Modern Music - DT506 **Pg 10**
- ♦ Music Education - DT528/TR009 **Pg 56**
- ♦ Drama - DT529 **Pg 24**

OIDEACHAS CEOIL

MUSIC EDUCATION

BMusEd Leibhéal 8 / Level 8

All students will be vetted by An Garda Síochána.

ENTRY REQUIREMENTS:

Applicants must satisfy the Matriculation requirements of the University of Dublin (Trinity College) - course TR009. For details contact admissions@tcd.ie

What is... Music Education?

The Bachelor in Music Education degree is designed to provide for the academic and professional requirements of those wishing to become music teachers at secondary school level (including Northern Ireland). If you enjoy music, already have a reasonable standard of performance, and wish to combine these qualities with a teaching career, then this course will be ideally suited to you.

Please Note: Students registering on the programme in September 2017 and every two years thereafter (i.e. September 2019, September 2021) will study jointly at the DIT Conservatory of Music and Drama and Trinity College Dublin (TCD) only, throughout the four year programme. Students registering on the programme in September 2018 and every two years thereafter (i.e. September 2020, September 2022) will study jointly at the Royal Irish Academy of Music and Trinity College Dublin (TCD) only, throughout the four year programme.

Important Information

Students will be required to undergo Garda Vetting. Students must complete the required documentation, including a full list of all previous addresses, in order for clearance checks to be made. Currently Irish addresses are vetted by the Garda Vetting Bureau at no cost to the student.

Learning Outcomes:

What will I Study?

This four year programme will equip you with a high standard of performance in the instrument of your choice, as well as associated competences in related music skills, i.e. conducting, keyboard skills, counterpoint, composition, orchestration, analysis and history of music. A fundamental feature of the course is personal development in music, instilling the ability to arouse the interest and enthusiasm of pupils. You will be encouraged to engage in ensemble work at a level appropriate to your ability. Opportunities to perform are provided, offering realistic goals for all, including the exceptionally gifted. Supervised practice in all aspects of classroom teaching is provided in addition to instrumental/vocal practice.

Entrance tests are normally held in March of the year of entry in TCD. Please visit <http://dit.ie/conservatory/undergrad/bmused> for more details.

What our Students say!

- During my four years of study, I developed as both a performer and a teacher. The encouraging lecturers and teachers and the friendly classes in both DIT and TCD made it such a positive and rewarding experience. The opportunities to perform both in ensembles and as a soloist, along with the teaching practice in a range of different schools gave me all the experience I needed to survive in the real world!

Further Information

www.dit.ie/conservatory

Conservatory of Music & Drama



01 402 7677 (Dr. Mark Fitzgerald)



mark.fitzgerald@dit.ie



conservatory@dit.ie

COURSE CODE:

DT528/TR009

COURSE LENGTH:

4 YEARS

APPROX:

15 PLACES

LOCATION:

**Trinity College Dublin &
RIAM**

POINTS 2017

See
www.tcd.ie

Module Listing

Year One

Music:

Individual Instrumental Tuition • Aural Perception & Keyboard Skills • Harmony & Counterpoint • History of Music • Irish Music • Singing, Recorder, Guitar & Percussion • Conducting • Music Technology • Ensemble Performance

Education:

Practice of Music Education • Teaching Practice • Psychology of Education • Philosophy of Education • Sociology of Education • Curriculum & Assessment

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DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12

What are my... Career Opportunities?

Most graduates go on to teach, usually in schools, and some go into instrumental teaching. Graduates also go on to work in arts administration, libraries, music therapy, musicology, performance, and a range of other areas.

*For more career development options please see inside front cover

What other options do I have after completion?

Many students take postgraduate courses in related areas such as performance, music education, musicology or composition at DIT Conservatory or other Higher Education Institutions.

Are there study abroad options?

There are opportunities for students to spend part of their studies abroad. Partnerships have been formed with the Royal Conservatoire of Scotland, the Liszt Academy in Budapest and the Kodály Institute in Kecskemét Hungary.



You might also be INTERESTED IN:

- ♦ Music - DT501 **Pg 54**
- ♦ Commercial Modern Music - DT506 **Pg 10**
- ♦ Drama - DT529 **Pg 24**

FÓTAGRAFAÍOCHT PHOTOGRAPHY

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Other Requirements
Subjects	Honours	Applicants must submit a portfolio on March 5th or 6th 2018 Collection date for portfolios is March 9th 2018
6	2H5's	

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and PORTFOLIO for minimum entry.
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What is... Photography?

The arrival of affordable digital cameras has stimulated widespread general interest in photography, presenting the professional photographer with both new opportunities and challenges. This professional expertise is highly valued and the BA Photography prepares students for careers in professional photographic media practice, as well as the broader visual arts sector.

Learning Outcomes:

What will I Study?

BA Photography fully integrates theory and practice throughout each year. Adopting a hands-on approach, the programme equips students with key skills, while encouraging students to reflect on their actions and practices. The theoretical (Critical Studies) side of the programme provides students with a critical understanding of the context of media and visual arts production, while fostering intellectual enquiry into the nature of society and culture.

Photography practice modules are underpinned by theoretical study of photographic technologies and images in the social and institutional context in which the photographer operates. In thinking about their own work and how they produce it, students articulate a critical response to the images they create.



Further Information

www.dit.ie/photography

School of Media, DIT Photography & Digital Imaging Studio



01 402 3098 (Secretary)
01 402 3003



Sharon.cleary@dit.ie

COURSE CODE:

DT559

COURSE LENGTH:

4 YEARS

APPROX:

30 PLACES

LOCATION:

GRANGEGORMAN

POINTS 2017

650

(includes portfolio score)

Module Listing

Some modules are core (compulsory); others are optional.

Critical Studies: Incorporating Visual Studies, History, Theory and Criticism. This area enables students to analyse and account for the ways in which photography permeates all spheres of human experience and activity. The history modules put into context photographic representation and its function in technological, cultural and social change. Students work with materials to examine and reflect on the nature and meaning of the photographic image in different contexts.

Photographic Practice: Students acquire technical photographic skills through challenging project briefs. These assignments are designed to explore all aspects of photographic practice, including the genres of photography; the range of image formats; meeting or subverting audience expectations; the contexts in which photographic media operate; as well as encouraging students to experiment with the medium of photography as a form of investigation, communication and representation.

Professional Studies: Incorporates Study Skills, Law and Business.

What are my... Career Opportunities?

The wide variety of career opportunities include commercial and industrial photography, photography as visual arts practice, multimedia, print and electronic media, photojournalism and editorial work.

Many graduates work in a variety of commercial and industrial photographic areas ranging from medical to fashion. Others become involved in the media industries, while a significant number pursue careers in education and postgraduate research.

**For more career development options please see inside front cover*

What other options do I have after completion?

BA Photography provides a platform for graduates to undertake postgraduate studies in photography, art, media and other research areas. Those achieving the appropriate standard may pursue further study or additional professional qualifications. DIT offers MPhil and PhD by research and DIT Masters programmes include Creative Digital Media, Music Technology, Journalism, Public Relations, European Public Relations, Public Affairs and Political Communications.



You might also be INTERESTED IN:

- ♦ Fine Art - DT546 **Pg 32**
- ♦ Contemporary Visual Culture - DT533 **Pg 12**
- ♦ Design - Visual Communication - DT545 **Pg 22**
- ♦ Creative& Cultural Industries- DT597 **Pg 14**

BAINISTÍOCHT & TEICNEOLAÍOCHT NA MEÁN CLÓITE PRINT MEDIA TECHNOLOGY & MANAGEMENT

BA Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English
6	2H5's	06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD

FIVE DISTINCTIONS

What is... Print & Digital Media Technology Management?

For those interested in a career in an evolving and developing, technology and management led industry, this course prepares graduates for a professional management career in the print media industry, including the print and packaging sector. The course focuses on the knowledge and skills necessary for a successful graduate to enter the print and packaging and associated media sectors in an administrative or managerial role. The course also provides graduates with an understanding of entrepreneurship and has a dedicated Industry Work Placement in Year 3. The course uses a flexible learning approach and encourages professional, managerial, technical and operations skills development.

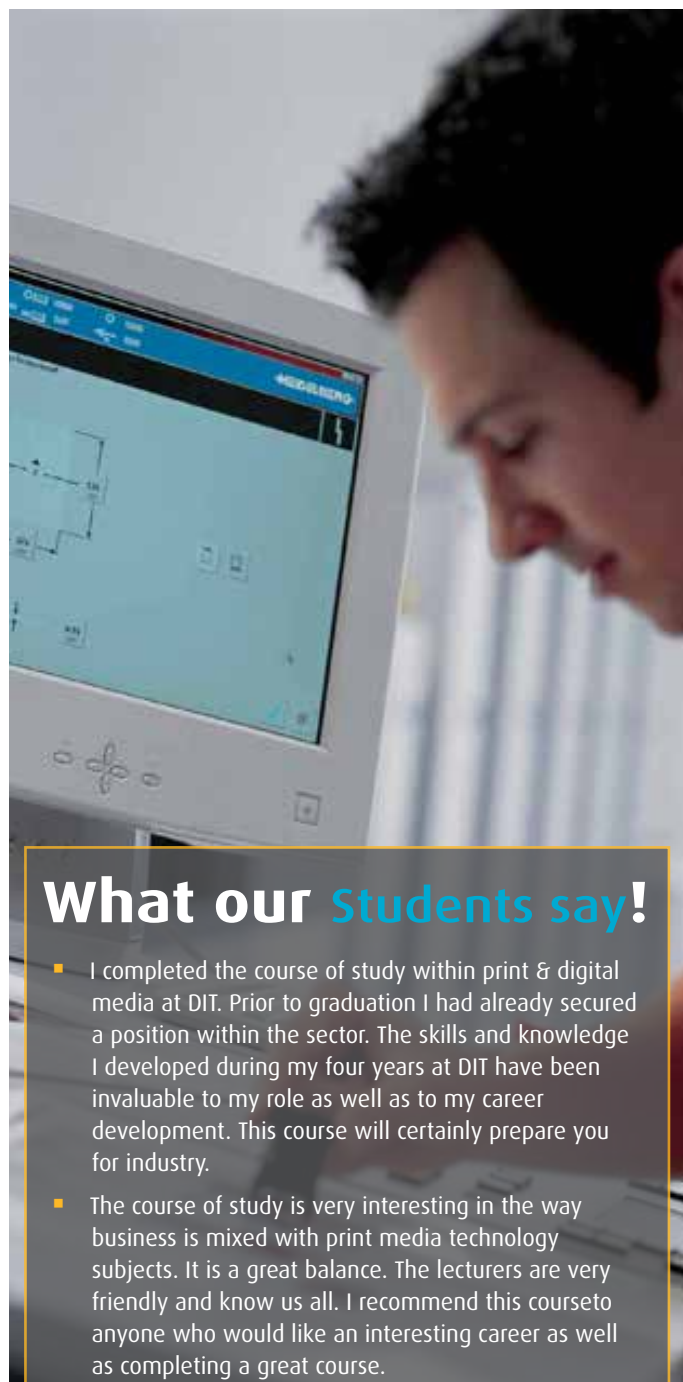
Learning Outcomes:

What will I Study?

The participant will study a range of both business and technology subjects. The business modules are similar to those delivered on a general business course. Technology subjects focus on the print and digital media technology sectors. These give the breadth of subject expertise and appreciation to operate effectively in the industry.

There is a full semester of Industry placement when the participant will undertake a project with a firm operating in the sector.

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM - 2PM 01.12-02.12



What our Students say!

- I completed the course of study within print & digital media at DIT. Prior to graduation I had already secured a position within the sector. The skills and knowledge I developed during my four years at DIT have been invaluable to my role as well as to my career development. This course will certainly prepare you for industry.
- The course of study is very interesting in the way business is mixed with print media technology subjects. It is a great balance. The lecturers are very friendly and know us all. I recommend this course to anyone who would like an interesting career as well as completing a great course.

Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 3778 (Dr. Kevin Byrne)



kevin.byrne@dit.ie

COURSE CODE:

DT596

COURSE LENGTH:

4 YEARS

APPROX:

20 PLACES

LOCATION:

BOLTON ST

POINTS 2017

253

Module Listing

Year One

Management • Introduction to Design/Prepress Technology •
Introduction to Print & Digital Media • Quantitative Methods
• Communications • Introduction to Information Technology
• Post-press & Packaging

Year Two

Financial Accounting • Economics • Operations Management
• Materials & Paper Technology • Project Management •
Human Resource Management • Management Accounting •
Marketing Services & Production Management • Information
Technology • Law

Year Three

Digital Asset Management • Estimating for Print • Marketing
& Sales • Procurement • Industrial Placement

Year Four

Strategic Management • Quality Management • Research
Methods • Finance • Environmental Management • New
Technology • Entrepreneurial Studies • Dissertation

What are my... Career Opportunities?

This level 8 honours degree course is appropriate for persons wishing to commence or develop a career in professional management or business administration in the print media sector. It is the career point of entry requirement for roles in production management, operations management, estimating, sales and marketing and general management within the sector. This course will also assist in the entry to other sectors and organisations which require the skills of managerial and technical competency.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

An ERASMUS agreement is in place with the University of Applied Sciences in Munich, Germany. Students are encouraged to take a semester of comparable ECTS rated subjects there.



You might also be INTERESTED IN:

- ♦ Design - Visual Communication - DT545 Pg 22

DEARADH TÁIRGÍ PRODUCT DESIGN

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	06/H7	

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What is... Product Design?

The ever-increasing requirement by industry, commerce, retail and domestic markets for new products of all varieties has resulted in a thriving industry for businesses in the area of product design. Dublin Institute of Technology has developed this programme in response to market demand to produce graduates with the necessary theoretical knowledge and practical skills to work in today's demanding design fields.

The role of the product designer is to oversee the complete development cycle of a product in industry. Graduates will be capable of applying engineering principles in order to evolve a product's development cycle from initial concepts to manufacturing stage.

Learning Outcomes:

What will I Study?

During the course of the programme you will study how the creative aspect of design as developed in Creative Design Fundamentals and various Design Innovation Studios modules integrate with the manufacturing potential of your design supported by modules such as Manufacture and Materials through to analysis of your design as taught in Design Analysis.

The technologies involved in bringing a concept to market will be outlined and planned in modules such as Economics, Marketing and Legal Aspects of Product Design.

You will be supported by modules such as New Product Introduction and Business Process Management when you enter both National and International competitions.

Your final year project will allow you to bring all these various areas together in order to propose, conceptualise, design and develop your ideas to a professional and industrial standard.



Further Information

www.dit.ie/mechanicalanddesignengineering

School of Mechanical & Design Engineering



01 402 3841 (Dr. Colm O'Kane, Programme Leader)
01 402 3823 (Robert Simpson, Assistant Head of School)
01 402 3626 (Maeve Coyne, Secretary)



colm.okane@dit.ie
robert.simpson@dit.ie

COURSE CODE:

DT001

COURSE LENGTH:

4 YEARS

APPROX:

40 PLACES

LOCATION:

**AUNGIER ST
BOLTON ST
GRANGEGORMAN**

POINTS 2017

440

Module Listing

Year One

Science • Creative Design Fundamentals • Design History • Economics • Marketing • Communications • Manufacture & Materials • Computer Applications • CAD & Drawing • Economics • Mathematics

Year Two

Management and Strategy • Applied Creativity in Design • Design Innovation • Virtual Modelling • Modelmaking and Rendering • Mathematics • Applied Innovation in Design • Science • Product Visualisation • Rapid Product Development • Design Tools and Technology • Marketing Research

Year Three

Enterprise Development / Business Process Management • Creative Design Studio • Design and Manufacturing Methods • Design for Tooling and Manufacture • Design Theory • New Product Introduction • Product Development Studio • Legal Aspects of Product Design • Design Analysis Electro Technology

Year Four

Integrated Design • Time Compression Technologies • Applied Design Medical/Automotive • Design Innovation Research • Design Innovation Conceptualisation • Final Year Project • Marketing Case Studies • Professional Practice

What our Students say!

- The trilogy of knowledge this course offers including Engineering, Business and Creative Design is fundamental to producing an exceptional product designer and even an entrepreneur.
- After graduating from Product Design there were many job possibilities available to me. The area that I chose to look for work in was medical devices. The Product Design course enabled me to explore this line of work because as part of the curriculum there was a semester of classes that introduced the medical device industry and much of what I learnt is used daily in my job. Most of the work I do involves working closely with small groups of people, leading brainstorm sessions, using and developing new technologies. These are all skills that I learnt from Product Design at DIT.

What are my... Career Opportunities?

Product Design offers a career which can be utilized in a broad array of industries. Every product moves through a development cycle, which some professions will have contact with as the design develops but the product designer oversees the complete development cycle.

From the electronic industry to the automotive, medical and aero industries, the product designer contributes his skill and expertise in helping to develop and drive these areas.

Those who qualify with a BSc(Product Design) Degree are eligible for full membership of the Institution of Engineering Designers.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard may have access to a range of Masters degrees in DIT and elsewhere in Higher Education.

Are there study abroad options?

An International exchange programme exists with Hong Kong Polytechnic University, San Francisco State University in the USA and Canberra University in Australia. Along with these, there are many exchange opportunities with Universities throughout the European Union through the ERASMUS program.

You might also be INTERESTED IN:

- ♦ Design - Visual Communication - DT545 Pg 22
- ♦ Interior Design - DT544 Pg 38
- ♦ Manufacturing & Design Engineering - DT023 Pg 146

CÚRAM SÓISIALTA

SOCIAL CARE

BA Leibhéal 8 / Level 8

All students will be vetted by An Garda Síochána.

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What is... Social Care?

Social care workers plan and provide professional, individual or group care to clients with personal and social needs. Client groups are varied and include children and adolescents in residential care; young people in detention schools; people with intellectual or physical disabilities; people who are homeless; people with alcohol/drug dependency; families in the community; or older people. Social care workers strive to support, protect, guide and advocate on behalf of clients. Social care work is based on interpersonal relationships which require empathy, strong communication skills, self awareness and an ability to use critical reflection. Teamwork and interdisciplinary work are also important.

Important Information

Students will be required to undergo Garda Vetting. Students must complete the required documentation, including a full list of all previous addresses, in order for clearance checks to be made. Currently Irish addresses are vetted by the Garda Vetting Bureau at no cost to the student.

What our Students say!

- In general, I found all staff very approachable and genuine. I thoroughly enjoyed my experience of first year. The highlight was without doubt my placement.
- The experience of first year was very interesting and extremely good fun. While some classes were very challenging, the help given from the lecturers was readily available and really accessible. I would definitely recommend this course to anyone interested in a career in social care.

Learning Outcomes:

What will I Study?

Specifically, the aims are:

- ♦ To familiarise students with the latest concepts and theoretical developments in the relevant academic disciplines
- ♦ To facilitate the personal development of students as self-aware, reflective, altruistic, empathic social care professionals
- ♦ To provide students with a structured, supervised exposure to social care practice, by means of practice placements
- ♦ To develop skills relevant to social care practice

The objective of the course is that, upon graduation, students will be eligible for employment as social care workers. Specifically, graduates will:

- ♦ Have experienced three practice placements which will prepare them for professional practice and enable them to make informed choices as to which area of practice they are best suited
- ♦ Be equipped to study at Masters level and, ultimately, to contribute to the Irish social care research literature

The learning outcomes of the BA (Hons.) in Social Care are:

- ♦ An ability to critically analyse social arrangements and to act as agents of social change, not just as deliverers of a service but shaping services rather than merely delivering them
- ♦ Strong critical reflection and analytic ability with respect to service delivery
- ♦ A confidence in their knowledge base and their potential to assume leadership positions in the social care sector
- ♦ An ability to search out information from a range of documentary and electronic sources to frame coherent research questions and produce high quality written reports

Further Information

www.dit.ie/llss

School of Languages, Law & Social Sciences



01 402 4107 (Dr. Dave Williams)
David.Williams@dit.ie



01 402 4164 (School Office)
socialsciences@dit.ie

Module Listing

Year One

Philosophical & Sociological Perspectives on Irish Society ● Psychology & Human Development ● Principles of Professional Practice in Social Care ● Introduction to Irish Social Policy ● Intellectual Disabilities & Social Care Work with Older People ● Introduction to the Art Process in Education & Development ● Drama in Education ● Health & Well-Being ● Communications ● Law ● Skills development ● Tutorials ● Practice Placement
(210 hours to be organised by the School)

Year Two

Social Theory & Contemporary Themes in Society ● Irish Social Policy in Context ● Psychological Perspectives on Mental Health ● Principles of Professional Practice in Social Care ● Research Methods ● Working with Communities ● Drama or Understanding & Facilitating the Art Process in Social Care Practice ● Specialist Modules ● Safeguarding Children & Young People ● Practice Placement (420 hours to be organised by the School)

Year Three

Social Policy & Social Change ● Law & Critical Social Care Practice Perspectives ● Social Psychology ● Skills & Approaches to Professional Helping ● Principles of Professional Practice in Social Care ● Research Methods ● Research Portfolio ● Management in Social Care ● Integrated Learning Portfolio ● Practice Placement (420 hours to be organised by the School)

What are my... Career Opportunities?

Social care involves working with marginalised or disadvantaged people in a caring, compassionate and non-judgemental way. Graduates may work with children and adolescents in residential child care, people with intellectual disabilities, people accessing homeless services, people with alcohol/drug dependency, families in the community, the aged, asylum seekers/refugees and other marginalised groups

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates of this Level 8 programme may be eligible to progress to Masters Degrees (Level 9) in a wide range of disciplines across the Social Sciences, e.g. MA in Child, Family and Community Studies; Masters in Social Work; MA in Criminology.

Are there study abroad options?

There is an opportunity in 3rd year to study abroad on the Erasmus programme.



You might also be INTERESTED IN:

- ♦ Early Childhood Education - DT572 Pg 26

BAINISTIÚ TURASÓIREACHTA TOURISM MANAGEMENT

BSc Leibhéal 8 / Level 8

ENTRY REQUIREMENTS:

The Minimum entry requirement for the BSc (Honours) in Tourism Management is a Merit Lower or above in an Ordinary Degree in Tourism Management or equivalent. Students graduating from other third-level institutions with an equivalent qualification who are seeking an Honours Level Degree are encouraged to apply. Students will be selected on the basis of their academic results. Final selection may involve an interview.

What is... Tourism Management?

This one year programme provides an opportunity for students who have successfully completed the BA Ordinary Degree in Tourism Management to attain an Honours Degree in a further single year of study. It runs in conjunction with the BSc (Honours) in Leisure Management and BSc (Honours) in Hospitality Management.

Learning Outcomes:

What will I Study?

The offering of the BSc (Honours) in Tourism Management programme further develops the learners' key skills, their strategic ability and their knowledge of the tourism management discipline. The BSc Programme provides a learning environment which builds upon the tourism management discipline at ordinary degree level and encourages a theoretical approach and a research ethos. It provides a programme of study that enhances relationships between industry, and the School as a centre of excellence, in the tourism management area. The programme encourages social, ethical and leadership competencies in this specified field.

It is this combination of higher learning outcomes that warrants an Honours award. Through the modules offered students acquire and utilise the additional cognitive skills of evaluation and synthesis, which is applied to the area of tourism management.



Further Information

www.dit.ie/hospitality

School of Hospitality Management & Tourism



01 402 7559 (Dr. Ziene Mottiar)



tourism.hospitality@dit.ie

COURSE CODE:

DT406A

COURSE LENGTH:

1 YEAR

APPROX:

10 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

ADVANCED ENTRY

Module Listing

Year One

Both semesters provide core modules in strategic management, entrepreneurship, research methods, marketing strategy and strategic human resources. These modules are enhanced through the provision of optional modules in both terms. All students complete a dissertation during their studies.

Semester 1: Entrepreneurship • Marketing Strategy • Research Methods • Dissertation • Option

Semester 2: Strategic Management Seminars • Strategic Human Resource Management • Dissertation • Option

What our Students say!

- "I returned to study as a mature student and have to say that DIT was the best choice for me. The lecturers and support staff were extremely supportive and understanding of the needs of mature students, making college life easy to mix with family and work commitments. I would recommend the BSc. in Tourism Management to anybody with an interest in business and tourism. It gave me a great understanding of the travel & tourism industry and helped me build on my knowledge of the business world. The course has given me the confidence and ability to work with many different groups - including local community festivals, chambers of commerce - and, gain employment in a Heritage Centre/Tourist Office... all within a year of graduating!"

What are my... Career Opportunities?

This programme is designed to enable graduates to gain employment in challenging positions within the tourism sector with varying degrees of responsibility. Graduates can expect to find employment in management positions in areas including airlines, transport companies, the travel sector and with statutory agencies. There are also graduate opportunities in consultancy, research and further education.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.

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You might also be INTERESTED IN:

- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Event Management - DT413 **Pg 28**

MARGAÍOCHT NA TURASÓIREACHTA

TOURISM MARKETING

BSc Leibhéal 8 / Level 8

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
6	2H5's	O4/H7	O6/H7

Other Requirements

A pass in any other language (including Irish) at O6/H7 or equivalent.
Note: A Language Exemption can be considered. Please submit the relevant paperwork directly and only to the Admissions Office, Dublin Institute of Technology, 143 – 149 Lower Rathmines Road, Dublin 6.

What is... Tourism Marketing?

Achieving growth in tourism by increasing the satisfaction of tourists has a direct effect on businesses such as travel agents, airlines, tourist bodies and hotels and the profits they expect to receive. Tourism marketing is how the ideas of marketing are applied in the tourism industry.

Tourism is one of the world's largest industries worldwide and it is forecasted as one of the fastest growing global sectors. Tourism in Ireland and worldwide is a promising area and with this it creates unique and exciting career opportunities.

The BSc in Tourism Marketing is a great start for those wishing to pursue a career in the vibrant, worldwide, travel and tourism industry. The programme delves into the principles of marketing and how they are applied to the national and international tourism sectors.

Learning Outcomes:

What will I Study?

The BSc in Tourism Marketing degree focusses broadly on business and management subjects and more specifically at the marketing of tourism destinations.

The programme offers business subjects designed for the marketing and management of tourism enterprises such as visitor attractions, destination management companies, tour operators, travel agencies, hotels, conference centres and management bureaux.

European languages are becoming ever-increasingly important in the world of work and therefore students also study one European language.

QQI LEVEL 5 ENTRY REQUIREMENTS:

A QQI Level 5 entry route to this programme is available. Please visit www.dit.ie/studyatdit/undergraduate/howtoapply

What our Students say!

- The importance of networking was drilled into us when studying Tourism Marketing; only now I appreciate the importance of this as I liaise with the Golf and Leisure Manager of Roganstown, the MD of Initiative Vacations, the Product Manager of Sunway; all of whom I studied with in DIT Cathal Brugha Street. Not only did I make friends for life, we now work together on a regular basis. My first job after graduation was in an online travel company where my passion for Internet marketing started. My biggest achievement to date was being named Entrepreneur of the Year 2009. My time at DIT gave me insights into the travel industry, a well recognised degree, and confidence. I am still in touch with my class mates and lecturers and am grateful for the head start that I got from DIT.
- I decided to do the Tourism Marketing course because there seemed to be a great mix between business, marketing and tourism itself. The lecturers in DIT were definitely helpful, the tutors have great experience themselves so the knowledge we gained was extremely valuable and easily applicable in the workplace.

Further Information

www.dit.ie/hospitality

School of Hospitality Management and Tourism

☎ 01 402 4468 (Louise Bellew)
☎ 01 402 4352 (Mary Dineen)

✉ louise.bellew@dit.ie
✉ tourism.hospitality@dit.ie

Module Listing

Year One

Semester 1: Applied Communications • Management • IT Data Preparation & Presentation • Languages • Tourism Studies • Marketing for the Hospitality, Tourism & Leisure Sector

Semester 2: Accounting for Tourism • Tourism Destinations • Applied Communications • Languages • Economics for the Tourism, Hospitality & Leisure Sectors • Heritage, Culture & Tourism

Year Two

Semester 1: Management Accounting - Costing & Decision-Making • Sustainable Tourism • Languages • Tourism Intermediary Marketing • Database & Industry Software • Management

Semester 2: Human Resource Management • Marketing Research for Hospitality & Tourism • Languages • Data Analysis • Destination & Product Marketing • Optional Module

Year Three

Semester 1: eTourism • Tourism Law • Management Accounting - Planning & Control • Tourism Policy & Planning • Optional Modules

Semester 2: A period of professional internship (6 months) in the tourism industry is undertaken in this semester.

Year Four

Semester 1: Economic Geography of the Tourism Industry • Marketing Strategy for Hospitality, Tourism & Leisure • Marketing Communications • Research Methods • Tourism e-Marketing • EU Tourism Policy & Law

Semester 2: Strategic Management Seminars • Web Development • Dissertation

Internships / Work Placements

We want our graduates to be ready for the workplace upon completing their degree and therefore students complete a six month internship in the second semester of Year 3. Internships give students an edge when it comes to getting that job in the tourism and marketing industry. Employers place huge value on first hand work experience on top of college education and we ensure that our students have both of these. These are unique networking opportunities to make contacts for careers in the future.

The BSc Tourism Marketing programme offers students the opportunity to engage with tourism and marketing industry through internship in Ireland and abroad. Internships in Europe are supported by the Erasmus + programme.

What are my... Career Opportunities?

The programme is designed to enable students gain employment in challenging graduate level positions in tourism sales and marketing roles. Graduates with marketing competence can expect to find employment in the marketing function of a variety of tourism enterprises including tourism co-operatives, national and regional tourism organisations, hotels, visitor centres (domestic and international), self-employment, project management, technology management, community development, public sector support and financial institutions.

In addition, there are opportunities for graduates in consultancy, research and postgraduate education.

The BSc Tourism Marketing programme offers students unique networking opportunities with industry throughout the programme to make contacts for careers in the future.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standards may have access to a range of Postgraduate and Master's Degrees in DIT and elsewhere in Higher Education nationally and internationally.

Are there study abroad options?

Tourism Marketing students are offered the opportunity to undertake Erasmus study abroad in semester two of year two. Students may study through English or through their chosen European language. This is a great opportunity for students to experience college in destinations such as France, Germany, Spain, Austria, Holland, Finland, Hungary and the Arctic Circle. Our students have told us "ERASMUS was the best experience of my life. If I could go back and do it again I WOULD!!!!!!!"

Students also have the option of completing their work placement outside of Ireland. If work placements are completed outside Ireland and within the EU, grants are available through the EU Erasmus + programme.

You might also be INTERESTED IN:

- ♦ Marketing - DT341 **Pg 114**
- ♦ Marketing - DT303 **Pg 122**
- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Event Management - DT413 **Pg 28**
- ♦ Hospitality Management - DT408 **Pg 74**
- ♦ Leisure Management - DT411 **Pg 76**
- ♦ Tourism Management - DT406 **Pg 64**

AMHARC-EALAÍN (Inis Arcáin)

VISUAL ART (Sherkin Island)

BA Leibhéal 8 / Level 8

ENTRY REQUIREMENTS:

*Interview and Portfolio of recent Artwork. Interviews will be held at the Community Hall, Sherkin Island in early May 2018.

What is... Visual Arts?

This four-year modular honours degree programme - fully accredited, managed and delivered by Dublin Institute of Technology - offers a dynamic and creative education in the Visual Arts. The programme will have a particular focus on the investigation of the meaning of place, how it can be generated and regenerated through art-making and the exchange between the artmaker and her/his place and its people.

On completing the programme graduates will be able to demonstrate an advanced comprehension of the nature, role and potential of Art in the context of their community and in a wider international context, a critical comprehension of historical and contemporary developments in Art; and a thorough mastery of the materials, techniques and skills appropriate to their own artistic interests. Additionally they will develop professional artistic skills necessary for the visual expression of significant ideas and concepts and an ability to present their work in a professional manner.

Learning Outcomes:

What will I Study?

The first two Years are highly structured and are designed to give the participants basic technical skills in drawing, sculpture, painting, photography and digital media (both word-processing and image manipulation), and a good understanding of the critical concerns and context of modern and contemporary art practice.

The final two Years are increasingly self-directed allowing participants to develop their particular focus in terms of medium and content. This builds upon research methods and skills developed in stages one and two, which allows participants to develop a similar self-directed approach in Critical Theory.



Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 4138 (Elaine Lawlor)



creativearts@dit.ie

COURSE CODE:

DT589

COURSE LENGTH:

4 YEARS

APPROX:

20 PLACES

LOCATION:

Sherkin Island, Cork

POINTS 2017

DIRECT ENTRY

Module Listing

Year One

In Year one, the emphasis is primarily placed on research. As analysis & development are required to organise information gathered during the course of research and to extend its scope, considerable emphasis is placed upon analysis & development. Realisation is a skill that is developed later as participants acquire greater experience of art practice and acquire greater physical and conceptual skills.

Year Two

In Year two, the emphasis upon analysis & development and realisation is increased while the emphasis on research is maintained. Participants are expected to continue to develop the research and analysis and development skills acquired during stage.

Year Three

In Year three equal emphasis is placed upon research, analysis and development and realisation. This marks a significant increase in the emphasis upon realisation as participants are expected to develop a critical understanding of their choice of medium in relation to the concept they are exploring.

Year Four

In Year four emphasis in both Studio and Critical Studies is placed upon participants achieving a critical understanding of the nature of their particular practice. Consequently and in recognition of the diversity in approach of contemporary art practice, each participant is required to decide upon and agree with the programme team an appropriate emphasis for the assessment criteria in relation to her/his work.

What are my... Career Opportunities?

Graduates establish themselves as professional artists and can also find employment in the cultural and community sectors as gallery and studio assistants, arts officers in County Council Offices as curators and as arts administrators. There are also opportunities for employment in the teaching profession and to pursue graduate studies up to PhD level.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates who achieve the appropriate honours standard have access to a range of taught Masters, MPhil and PhD degrees by research in DIT or elsewhere in Ireland and abroad.

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12

You might also be INTERESTED IN:

- ♦ Fine Art - DT546 **Pg 32**
- ♦ Contemporary Visual Culture - DT533 **Pg 12**
- ♦ Design - Visual Communication - DT545 **Pg 22**
- ♦ Creative & Cultural Industries - DT597 **Pg 14**

BAINISTÍOCHT EALAÍON NA BÁICÉIREACHTA & NA TAOSRÁNAÍOCHTA BAKING & PASTRY ARTS MANAGEMENT

BSc Leibhéal 7 / Level 7

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
5		06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD

What is... Baking & Pastry Arts Management?

This programme offers a wide range of opportunities for individuals who wish to pursue a career in baking and confectionery management. The baking industry is both national and international in character and embraces small artisan bakeries, large scale mass production bakeries, delicatessens and sandwich bars. It has expanded rapidly in the last decade giving rise to a growing demand for professional bakery managers. The overall objective of the programme is to develop the individual with the requisite social, technical, business and practical skills, underpinned by a knowledge base in order for them to pursue successful and fulfilling careers in the field of bread baking and flour confectionary baking and confectionery management.

Learning Outcomes:

What will I Study?

Students study theoretical subjects such as Baking Technology, Human Resource Management, Introduction to Accounting, Management Principles, Baking Ingredients Studies, Bakery Product Development, Operations Management and Practical Baking Skills in Confectionery, Sugar Craft, Pastry and Artisan Bread Making and Industry Internship.

The programme is offered in a modular format and has the option of an exit award as follows:

On the successful completion of two years study, a student wishing to exit the programme may be awarded a Higher Certificate in Baking and Pastry Arts Management.

Students who successfully complete the 3rd year of study will be awarded the BSc (Ordinary) Degree in Baking and Pastry Arts Management with the appropriate classification.



Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology



01 402 4340

01 402 4344



01 402 4497

scaft@dit.ie

Module Listing

Year One

Semester 1: Baking Ingredients Studies • Communications • Professional Baking – Bread • Culinary Science: Food Safety • Management Principles • Professional Baking - Morning Goods & Biscuits

Semester 2: Baking Technology • Introductory Nutrition • Professional Baking - Breads • Professional Baking - Tarts & Pastries • Culinary Information Systems • Introduction to Culinary Science.

Year Two

Semester 1: Professional Baking – Cake • Human Resource Management • Accounting for Hospitality Business • Professional Baking-Sweet Breads • Baking Ingredients Studies

Semester 2: Introduction to Marketing • Professional Baking – Cake • Professional Baking - Sweet Breads • Financial & Cost Accounting • Baked Food Product Development • Wine Studies* • Occupational Health & Safety • National Internship

*Options are offered subject to availability, demand and level, from the suite of modules as identified by the programme committee. Please note that options can change from year to year.

Year Three

Semester 1: Operations Management Systems • Food Entrepreneurship • Baking Technology • Artisan Bread Technology • Food Product Development

Semester 2: Industry Placement

What are my... Career Opportunities?

This programme recognises the diversity of opportunities available to the graduate in both National and International settings. Career opportunities include:

Bakery Production and Management in large scale mass production Bakeries, Delicatessen, Bakery/Food Product Development. There are entrepreneurial opportunities for Artisan Bread and Confectionery Based Operations. In addition there may be opportunities for graduates in Education, Consultancy, Research and Bakery Technical Advisors.

*For more career development options please see inside front cover

What other options do I have after completion?

Students on successful completion of this programme, you will be eligible to apply for a place on the add-on-year BSc (Honours) in Baking and Pastry Arts Management programme Level 8, or apply for consideration to transfer to the BA in Culinary Arts, the BSc in Culinary Entrepreneurship. Having successfully completed a Level 8 programme you can apply to enter the MSc in Culinary Innovation and Food Product development or similar programmes in DIT and elsewhere in Higher Education.

Are there study abroad options?

Year 3 provides the student with the opportunity to undertake a full semester of National or International Industry placement in a company of their choice, relevant to their chosen discipline of Baking and Pastry Arts Management.

You might also be INTERESTED IN:

- ♦ Culinary Entrepreneurship - DT416 **Pg 18**
- ♦ Culinary Arts (Professional Culinary Practice) - DT432 **Pg 82**
- ♦ Food Sales & Culinary Practice - DT404 **Pg 84**
- ♦ Culinary Arts - DT407 **Pg 16**

BAINISTÍOCHT FÁILTEACHAIS

HOSPITALITY MANAGEMENT

BA Leibhéal 7 / Level 7

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
5		06/H7	06/H7

Other Requirements

A pass in any other language (including Irish) at 06/H7 or equivalent.

Note: A Language Exemption can be considered. Please submit the relevant paperwork directly and only to the Admissions Office, Dublin Institute of Technology, 143 – 149 Lower Rathmines Road, Dublin 6.

What is... Hospitality Management?

The hospitality industry in Ireland and worldwide is performing very strongly and needs qualified graduates to work in and run operations in this sector. Our students learn how to be competent as managers in any functional area in a hospitality business whether that is working in a top hotel or resort or opening your own restaurant, hotel or bar.

This is a great industry for those interested in travel as positions are plentiful and the financial rewards are attractive.

This dynamic course provides an industry focused curriculum taught through a range of practical and academic learning styles to maximize the learning experience. Students learn all the necessary business skills to equip them for management, while getting plenty of opportunities to put their skills into practice.

Learning Outcomes:

What will I study?

Students are equipped with knowledge, understanding and professional management skills needed to be successful in the exciting and vibrant hospitality industry.

The combination of key business subjects (such as Management, Communications, Finance, Marketing or Human Resource Management) with essential operational subjects (such as Hospitality Industry Studies, Rooms Division, Food and Beverage Management) ensures that our graduates are well equipped for a successful career in the sector. Final year students will have the opportunity to follow a specialised stream in one of the following areas: Food and Beverage Management, Rooms Division Management or Conference and Event Management.

European languages are becoming ever-increasingly important in the world of work and therefore students also study one European language.

What our Students say!

- “For me a crucial part was the friends I made who made my college days fun and enjoyable, even as I write this I think of all the funny things that we did and how many memories I have made in DIT. The course is quite diverse and each year was different from the other. In the second year I was required to complete a six month internship, for me this was such a good experience as not only did it help me prepare for now in terms of writing CV's but also getting more used to doing interviews and gaining industry experience from which I learned the difference between practice and theory and also where I would like to work in the future. I also liked that I did the three year course and that I had the option to progress and to do a final add on year. I would recommend this course to anyone who has an interest in business, hospitality and related customer focused sectors as the course covers a wide variety of modules”

- Aoife Walsh

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12

Further Information

www.dit.ie/hospitality

School of Hospitality Management and Tourism



01 402 7554 (Ann Conway)



Ann.Conway@dit.ie



01 402 4352 (Mary Dineen)



tourism.hospitality@dit.ie

COURSE CODE:

DT408

COURSE LENGTH:

3 YEARS

APPROX:

50 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

270

Module Listing

Year One

Applied Communications • Computer Applications • Economics • Food & Beverage Studies • Fundamentals of Accounting • Introduction to Rooms Division Management • Hospitality Industry Studies • Practical Restaurant Operations • Languages • Management • Marketing • Kitchen & Larder

Year Two

Human Resource Management • Languages • Management • Management Accounting - Costing & Decision Making • Database & Industry Software

In the second semester students undertake a Professional Internship.

Year Three

Data Analysis • Enterprise Development • Financial Accounting • Hospitality Law • Information Systems • Management Accounting - Planning & Control • Strategic Management • Optional Modules

Internships / Work Placements

We want our graduates to be ready for the workplace upon completing their degree. We are serious about maximizing the potential for students to learn practical skills from real-life work experiences. Internships give students an edge when it comes to getting that job in the hospitality sector. Employers place huge value on first hand work experience on top of college education and we ensure that our students have both of these. These are unique networking opportunities to make contacts for careers in the future.

Students on the programme will undertake a six-month professional internship/placement in Year 2 where there are opportunities to travel abroad to gain professional hospitality experience.

What are my... Career Opportunities?

Graduates are trained professionals with sound operational work experience and a comprehensive understanding of the hospitality industry.

Career opportunities are almost limitless in hotels and food and tourism enterprises worldwide. As such, they are in demand by a large cross section of the industry from general and operational management within the hospitality industry, to more specialised areas.

Career opportunities in this sector include Marketing and Sales, Human Resource Management, Food and Beverage Management, Rooms Division Management and Conferencing Management in Ireland and abroad.

**For more career development options please see inside front cover*

What other options do I have after completion?

Students who have reached the appropriate standards may have access to the one year BSc in Hospitality Management (add-on) programme (DT408A), other programmes in DIT and elsewhere at third level.

Are there study abroad options?

In year 2 of the programme students have the opportunity to participate in a professional internship in selected hospitality organisations in Ireland, Europe and the United States. If work placements are completed outside Ireland and within the EU, grants are available through the EU Erasmus + programme.

You might also be INTERESTED IN:

- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Event Management - DT413 **Pg 28**
- ♦ Tourism Management - DT406 **Pg 78**
- ♦ Tourism Marketing - DT412 **Pg 68**
- ♦ Leisure Management - DT411 **Pg 76**

BAINISTIÚ FÓILLÍOCHTA

LEISURE MANAGEMENT

BA Leibhéal 7 / Level 7

Supervised Internship is an integral part of the programme and Garda clearance may be required from applicants.

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
5		06/H7	06/H7

Other Requirements

A pass in any other language (including Irish) at 06/H7 or equivalent.

Note: A Language Exemption can be considered. Please submit the relevant paperwork directly and only to the Admissions Office, Dublin Institute of Technology, 143 – 149 Lower Rathmines Road, Dublin 6.

What is... Leisure Management?

The leisure industry is the broad and exciting sector which spans between leisure, recreation, sports and cultural organisations. The variety of recreational needs of the population makes this an exciting and flexible area of work. Students learn the academic and practical skills to become supervisory managers in their chosen sector of the leisure industry. Students especially acquire the necessary business skills to become industry professionals.

The BA in Leisure Management focuses on the broad leisure industry and includes a professional internship, practical modules and academic subjects, while preparing students for leadership in this field.

Learning Outcomes:

What will I Study?

Students are taught how to become supervisory managers. Therefore there is a strong emphasis on academic subjects such as business, marketing, human resource management, leisure law, management and accounting.

Some practical modules include gym supervision and a safety programme for leisure management. Within some of the options, students are assessed for recognised qualifications in lifesaving and personal training.

European Languages are becoming ever-increasingly important in the world of work and therefore students also study one European language'

In the final year students choose from a range of options which allows them to tailor their studies to their particular interests. The range of options can vary from year to year but has included modules in coaching, community development, event management, sports and exercise nutrition and managing innovation.

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD

What our Students say!

- I had a keen interest in sport and fitness so I picked the BA in Leisure Management. It was a great course and now I'm working at the Rugby world cup in New Zealand, the Australian Open in Tennis and the Melbourne Grand Prix in the next year.
- Leisure Management is a well rounded course. From a manager in the leisure industry or a fitness instructor in a gym, it will provide you with the skills and theory to support you in your career. You can change your mind about what you want to be, and are able to use the knowledge you have gained in moving forward in whatever area you want.
- I really enjoy the practical parts of the course. It covers a broad aspect of the Leisure industry and opens a lot of doors for potential careers.
- Leisure Management is more than just Leisure - it equips you with the skills and knowledge to set up your own business. By having both business and practical skills the course opens up a variety of opportunities.

Further Information

www.dit.ie/hospitality

School of Hospitality Management and Tourism



01 402 7583 (Dr Catherine Gorman)



01 402 4352 (Mary Dineen)



Catherine.Gorman@dit.ie



tourism.hospitality@dit.ie

Module Listing

Year One

Semester 1: Leisure Studies • Computer Applications • Applied Communications • Languages • Management • Safety Programme for Leisure Management

Semester 2: Applied Communications • Marketing • Languages • Leadership in Health, Activity & Nutrition • Economics • Leisure & Sport Sectors **OR** Aquatic Studies

Year Two

Semester 1: Human Resource Management • Accounting for Tourism & Leisure • Management & Organisational Behaviour • Database & Industry Software • Leisure Management Behavioural Competencies • Leisure Operations **OR** Exercise Health Studies & Personal Training.

Semester 2: Professional Internship & Career Management

Year Three

Semester 1: Facility Safety in Leisure • Management Accounting - Costing & Decision Making • Strategic Management – an Applied Approach • Leisure & Sport Policy & Planning • 2 Option modules (may include Students Learning with Communities)

Semester 2: Sustainable Leisure Facilities Management • Leisure Law • Management Accounting- Planning & Controlling • Contemporary Leisure Issues • 2 Option modules (may include Students Learning with Communities)

Internships/Work Placements

We want our graduates to be ready for the workplace upon completing their degree. Internships give students an edge when it comes to getting that job in the leisure industry. Employers place huge value on first hand work experience on top of college education and we ensure that our students have both of these.

These are unique networking opportunities to make contacts for careers in the future. In preparing for their internship, students are encouraged to gain experience in organisations that will develop their skills for their chosen career path and enhance their learning as part of their studies.

Each student completes an internship/placement in industry during the second semester of year 2 either in Ireland or abroad.

Recent internships have included university sports complexes (e.g. Trinity College Dublin, University College Dublin, Dublin City University), national sports facilities (e.g. Croke Park, National Aquatic Centre), national Governing Bodies and regional (e.g. GAA).

What are my... Career Opportunities?

You will graduate with the knowledge and confidence to work in the leisure industry. Successful graduates will be prepared for entry into the sector at supervisory management level in areas such as leisure centres, theme parks, activity centres, aquatic centres, golf and sports clubs, hotel leisure centres and other recreational spaces.

Many of our graduates have established their own leisure companies. Opportunities are also available in postgraduate education.

Graduates have developed careers as activity co-ordinators, consultants and project managers, event organisers, facility managers, personal trainers, sport and leisure development officers with local authorities, national governing bodies and educational institutions. Graduates have also developed roles in sales and marketing, membership management, information technology, and have progressed to general management and group management functions within leisure organisations.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates have found the BA programme an excellent foundation for continuing their studies to acquire a Level 8 BSc (Honours) in Leisure Management (DT411H) and other programmes at Honours Degree and Masters level in DIT and elsewhere in Higher Education.

Are there study abroad options?

The BA in Leisure Management participates in the Erasmus + study abroad programme. This is the unique opportunity to undertake a semester abroad in a partner institution/university. This is an option in the second semester of Year 2 where participating students take a similar number of modules abroad.

Students also have the option of completing their fifteen week internship abroad. If work placements are completed outside Ireland and within the EU, grants are available through the EU Erasmus + programme.

You might also be INTERESTED IN:

- ♦ Tourism Management - DT406 **Pg 78**
- ♦ Hospitality Management - DT408 **Pg 74**
- ♦ Event Management - DT413 **Pg 28**
- ♦ International Hospitality Management - DT401 **Pg 42**

BAINISTIÚ TURASÓIREACHTA

TOURISM MANAGEMENT

BA Leibhéal 7 / Level 7

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
5		O6/H7	O6/H7

Other Requirements

A pass in any other language (including Irish) at O6/H7 or equivalent.

Note: A Language Exemption can be considered. Please submit the relevant paperwork directly and only to the Admissions Office, Dublin Institute of Technology, 143 – 149 Lower Rathmines Road, Dublin 6.

What is... Tourism Management?

The BA in Tourism Management is a great start for those wishing to pursue a career in the vibrant, worldwide, travel and tourism industry. The programme creates a learning environment for students to develop sharp insights into management and tourism and how they are brought together successfully in tourism industries.

Tourism is one of the world's largest industries worldwide and it is forecasted as one of the fastest growing global sectors. Tourism in Ireland and worldwide is a promising sector and with this it creates unique and exciting career opportunities.

The programme is within the School of Hospitality Management and Tourism, a centre of excellence in Tourism Management, developed through its social, ethical and leadership competencies in this field.

Learning Outcomes:

What will I Study?

Tourism management focuses on the broad tourism industry and includes a professional internship, practical modules and academic subjects, while preparing students for leadership in this field. The programme combines academic knowledge with field trips, site visits, and practical work experience in the tourism industry.

A key focus of the programme is on applied management and business subjects, for example, accounting, information technology, human resource management, marketing and communications. These are complemented by more tourism, field specific subjects, such as tourism studies, sustainable tourism, tourism policy and planning, tourism service operations, and heritage, culture and tourism.

European languages are becoming ever-increasingly important in the world of work and therefore students also study one European language.

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD



Further Information

www.dit.ie/hospitality

School of Hospitality Management and Tourism

☎ 01 402 7563 (Dr Geraldine Gorham)
☎ 01 402 4352 (Mary Dineen)

✉ Geraldine.Gorham@dit.ie
✉ tourism.hospitality@dit.ie

COURSE CODE:

DT406

COURSE LENGTH:

3 YEARS

APPROX:

48 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

280

Module Listing

Year One

Semester 1: Management • Computer Applications • Applied Communications • Languages • Marketing for the Hospitality, Tourism, Leisure & Event Industries • Tourism Studies

Semester 2: Applied Communications • Tourism Destinations • Human Resource Management • Languages • Heritage, Culture & Tourism • Economics for the Tourism, Hospitality & Leisure Sectors

Year Two

Semester 1: Management • Sustainable Tourism • Accounting for Tourism • Languages • Options

Semester 2: Professional Internship

Erasmus & Professional Internship: A period of professional internship in the tourism industry is undertaken in this year, preceded by a tailored induction programme. The internship is arranged & supervised through the School of Hospitality Management & Tourism

Year Three

Semester 1: Contemporary Tourism Issues • Tourism Services Operations • Management Accounting - Costing & Decision Making • eTourism • Options

Semester 2: Tourism Enterprise Development • Tourism Policy & Planning • Management Accounting - Planning & Control • Tourism Law • Options

Internships / Work Placements

We want our graduates to be ready for the workplace upon completing their degree. Internships give students an edge when it comes to getting that job in the hospitality sector. Employers place huge value on first hand work experience on top of college education and we ensure that our students have both of these. These are unique networking opportunities to make contacts for careers in the future.

Each student completes an internship/placement in industry during the second semester of year 2 either in Ireland or abroad.

What are my... Career Opportunities?

Graduate employment opportunities are available in Ireland and around the globe in this very diverse sector. We develop a range of key transferrable skills and competencies in students that can be applied in a range of fields. Graduates can also explore postgraduate education or even set up their own tourism business.

Just some of the areas of work include airlines, tourism operations and tourist information centres, travel and transport agents, tourism research and policy, visitor attraction management, government tourism agencies and consultancy.

*For more career development options please see inside front cover

What other options do I have after completion?

Graduates have found the BA programme an excellent foundation for continuing their studies to acquire a Level 8 BSc (Honours) in Tourism Management (DT406A) in DIT and other programmes at Honours Degree and Masters level.

Are there study abroad options?

The BA Tourism Management offers the opportunity to undertake a work placement abroad. If work placements are completed outside Ireland and within the EU, they can be funded through the Erasmus Student programme.

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9AM - 2PM 01.12-02.12

You might also be INTERESTED IN:

- ♦ Tourism Marketing DT412 **Pg 66**
- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Event Management - DT413 **Pg 28**
- ♦ Hospitality Management - DT408 **Pg 74**
- ♦ Leisure Management - DT411 **Pg 76**

MARSANTÚ FÍSIÚIL & TAISPEÁNTAS VISUAL MERCHANDISING & DISPLAY

BA Leibhéal 7 / Level 7

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Other Requirements
Subjects	Honours	
5		Applicants must submit a portfolio on March 5th or 6th 2018 Collection date for portfolios is March 9th 2018

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD	FIVE DISTINCTIONS and PORTFOLIO for minimum entry.
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What is... Visual Merchandising & Display?

The BA (Ordinary) in Visual Merchandising and Display will prepare graduates for a career as Visual Merchandisers and Retail Display Designers in the Irish and international retail industry. Merchandising is a key element in any successful retail industry and this new programme will have a vital role to play in making sure that there is steady supply of suitably qualified graduates who can help Irish retail companies develop this aspect of their business.

Learning Outcomes:

What will I Study?

The graduates of this programme will demonstrate a mastery of the theory and strategies of visual merchandising, a practical competence in the skills relevant to retail display, an understanding of brand image and consumer behaviour and will be able to operate at a high level in the retail industry.



Further Information

www.dit.ie/creativearts

Dublin School of Creative Arts



01 402 4138 (School Office)
01 402 4297



creativearts@dit.ie

COURSE CODE:

DT598

COURSE LENGTH:

3 YEARS

APPROX:

30 PLACES

LOCATION:

GRANGEGORMAN

POINTS 2017

494

(includes portfolio score)

Module Listing

Year One

Visual Merchandising & Homewares integrated with projects in 3-Dimensional Prop Work, Graphic Design Techniques, Drawing & Digital Presentation Techniques. Students are introduced to the theory of Visual Merchandising & receive an introduction to Fundamental Concepts of Communication Theory, Business Practice, the History of Retail & Fashion Design & Digital Presentation Techniques.

Year Two

Students focus on Fashion Accessory Production & Fashion Styling combined with projects in Graphic Communications, 3-Dimensional Design, Drawing, Rendering & Digital Presentation Techniques. Students continue to take modules in the Theory of Visual Merchandising, Communications, Retail Business Practice & the History of Design.

Year Three

Development & presentation of a major Self Directed Retail Industry Project. Students will take modules in Interior Design, Branding, Marketing & Digital Modelling while preparing a proposal for the major project through their work placement. The Major Project will be presented at the end of the year as an installation in a Retail Outlet.

What are my... Career Opportunities?

Graduates of this programme will find employment in wholesale and retail outlets, exhibition firms, promotional and advertising agencies.

**For more career development options please see inside front cover*

What other options do I have after completion?

Students who have reached the appropriate level in final examinations and meet certain prerequisites may have the opportunity to access honours degree programmes in DIT and elsewhere in Higher Education.

Portfolio Clinics

There will be Portfolio Clinics on Thursday 23rd of November 2017 and then again on Thursday 8th of February 2018. For more details please consult the website.



You might also be INTERESTED IN:

- ♦ Design - Visual Communication - DT545 [Pg 22](#)
- ♦ Contemporary Visual Culture - DT533 [Pg 12](#)
- ♦ Interior Design - DT544 [Pg 38](#)
- ♦ Creative & Cultural Industries - DT597 [Pg 14](#)

EALAÍONA CÓCAIREACHTA (CLEHTAS GAIRMIÚIL CÓCAIREACHTA)

CULINARY ARTS (PROFESSIONAL CULINARY PRACTICE)

Ardteastas - Leibhéal 6 / Higher Certificate - Level 6

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
5		06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD

What is... Culinary Arts?

This unique program integrates the theoretical and practical performance elements of culinary arts education to provide participants with the knowledge, skills and understanding to enable them to build successful careers in today's fast growing, ever changing culinary arts, hospitality and food industries.

Learning Outcomes:

What will I Study?

The programme is of two years duration and includes a period of industry work experience. The programme is built around three core areas of the culinary arts disciplines namely:

- ♦ Culinary Arts Performance
- ♦ Culinary Science
- ♦ Management, Languages and Information Technology

Core culinary modules such as kitchen & larder, pastry and wine studies are married with modules in gastronomy, aesthetics, nutrition, culinary science, culinary information systems, languages and business studies.

The programme is offered in a modular format: On the successful completion of year one and two, graduates are awarded a Higher Certificate in Culinary Arts (Professional Culinary Practice).



Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology



01 402 4430 (Mr. John Clancy, Programme Chair)



01 402 4344/4340 (School Office)



scaft@dit.ie



john.clancy@dit.ie

COURSE CODE:

DT432

COURSE LENGTH:

2 YEARS

APPROX:

64 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

252

Module Listing

Year One

Kitchen & Larder • Pastry • Practical Larder Work • Food Theory • Food Safety • Culinary & Menu Wine Terms • Culinary Information Systems • Food & Beverage Studies • Introduction to Culinary Science • Internship

Year Two

Kitchen & Larder • Gastronomy • Food Costing • Food & Beverage Service • Nutrition Food Production & Presentation • Culinary Major (Hot Kitchen) • Wine Studies • Introduction to Marketing • Culinary Major - Larder or Pastry (subject to availability & demand) • Culinary Operations Management

What are my... Career Opportunities?

Graduates may expect to develop careers as qualified professionals in the culinary, foodservice and hospitality industries (including hotels, restaurants, industrial catering, food retail outlets, licensed trade, cruise liners and other food related industries) and advance towards positions as fully qualified chefs and catering supervisors / managers.

*For more career development options please see inside front cover

What other options do I have after completion?

Students successfully completing this programme will be eligible to apply for consideration to transfer to the BA in Culinary Arts, the BSc in Culinary Entrepreneurship and similar programmes in DIT and elsewhere in Higher Education.

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DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12



You might also be INTERESTED IN:

- ♦ Culinary Arts - DT407 **Pg 16**
- ♦ Culinary Entrepreneurship - DT416 **Pg 18**
- ♦ Baking & Pastry Arts Management - DT418 **Pg 72**
- ♦ Food Sales & Culinary Practice - DT404 **Pg 84**

DÍOLACHÁIN BHIA & CLEACHTAS CÓCAIREACHTA

FOOD SALES & CULINARY PRACTICE

Ardteastas - Leibhéal 6 / Higher Certificate - Level 6

LEAVING CERT ENTRY REQUIREMENTS:

Minimum N° of		Minimum Grade in	
Subjects	Honours	Maths	English or Irish
5		06/H7	06/H7

QQI LEVEL 5 ENTRY REQUIREMENTS:

Any AWARD

What is... Food Sales & Culinary Practice?

The Higher Certificate in Food Sales and Culinary Practice is a two year full-time programme that incorporates food retail business and culinary/kitchen practical classes that facilitate the development of knowledge and skills required to work in the retail food industry. The programme embraces food sales and culinary practice, food innovation development and practical culinary modules that are focused on products found in food retail and delicatessen outlets. The programme also embraces food retail marketing and customer care modules that promote enterprise development leading to future business creations. The dynamic and competitive nature of the retail food industry requires management skills that combine professional, entrepreneurial and strategic approaches.

Against this background, this programme builds on the strong links between retail culinary practice and food business and will provide students with the opportunity to work in the dynamic food and beverage related industries.

Learning Outcomes:

What will I Study?

This programme is designed primarily to enable students to become competent professionals who are capable of demonstrating abilities in the selection, combination, preparation, cooking and presentation and service of food in a wide variety of food retail settings. Primarily such food retailing and culinary operations settings would be retail delicatessen, catering premises, supermarkets and the wider food retail distribution industry. The curriculum is designed to meet the needs of these industries and includes the three domains of knowledge, practice and individual student needs. All three domains are incorporated across the programmes modules.

The Higher Certificate is structured on three core areas of the culinary arts disciplines, namely:

- ♦ Culinary food retailing practice in the retail & wider food distribution industry
- ♦ Culinary Arts Science including: health, nutrition, food safety & technology
- ♦ Management, marketing, finance, the business of food retailing



Further Information

www.dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology



01 402 4520 (Mr. James McCauley, Programme Chair)



01 402 4344 (School Office)



james.mccauley@dit.ie



scaft@dit.ie

COURSE CODE:

DT404

COURSE LENGTH:

2 YEARS

APPROX:

64 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

241

Module Listing

Year One

Introductory Nutrition • Communications • Culinary Science
- Food Safety • Management Principles • Food Commodities
• Retail Food - Foundation Kitchen Skills • Retail Beverage
Operations • Retail Food Cost Control & Finance • Introduction
to Marketing • Catering Systems & Administration • Applied
Communications & Customer Care Management • Retail Food -
Retail Deli Counter Kitchen Skills

Year Two

Human Resource Management • Culinary Information
Systems • Product Theory • Meat Technology • Occupational
Health & Safety • Retail Food - Commercial Restaurant/Cafe
Operations in Culinary Retail • Retail Beverage Operations
• Introduction to Legal Studies for Licenced Premises •
Enterprise Development • Applied Retail Food Marketing •
Retail Food - Retail Bakery & Delicatessen Breads, Cakes &
Desserts

What are my... Career Opportunities?

This programme recognises the complex nature of the retail culinary, general food, beverages and related industries. It thereby affords graduates the opportunity to avail of a wide range of careers. The educational model used seeks to maximise the potential of each participating student.

Many career paths are open to graduates including: culinary retail management; food promotion in the retail sector; event catering and beverage retail management, food distribution (imports and exports) and entrepreneurship. In addition, graduates may progress to a variety of graduate degree programmes in a range of related disciplines.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have successfully completed the programme may have access to a range of Degrees in DIT and elsewhere in Higher Education. The BSc in Culinary Entrepreneurship may be of particular interest to graduates of this programme.



You might also be INTERESTED IN:

- ♦ Culinary Arts - DT407 **Pg 16**
- ♦ Culinary Entrepreneurship - DT416 **Pg 18**
- ♦ Culinary Arts (Professional Culinary Practice) - DT432 **Pg 82**
- ♦ Baking & Pastry Arts Management - DT418 **Pg 72**

BONNCHLÁR ROCHTANA

ACCESS FOUNDATION PROGRAMME

Bonnteastas - Leibhéal 6 / Foundation Certificate - Level 6

The programme is free.

ENTRY REQUIREMENTS:

This programme is designed specifically for applicants who have experienced socio-economic disadvantage and/or educational disadvantage. Each candidate is screened at the short-listing stage to determine eligibility for the programme. For a full list of eligibility criteria please contact bobby.maher@dit.ie or access@dit.ie

What is... Access Foundation Programme?

The Access Foundation Programme is a one year full-time preparation for higher education programmes at DIT. The programme prepares students personally and academically to pursue undergraduate programmes at DIT. It is a multi-disciplinary programme preparing students for entry into programmes in Science, Engineering, Business and Applied Arts. Students who have successfully completed the programme are guaranteed an offer of one of their DIT CAO undergraduate course choices.

Why was the Access Foundation Programme set up & who is it for?

The programme forms part of DIT's commitment to extending access to education to people and groups from areas and communities where there has not been a strong tradition of participation in third level education. The course is of particular benefit to adults who have been out of education for a long time, or who did not complete a Leaving Certificate in the past. In addition we welcome applications from people whose skills no longer allow them to access the labour market.

Learning Outcomes:

What will I Study?

Students take six compulsory modules (subjects) and four option modules (2 each semester) from a menu of modules in areas such as science, engineering, business, social science, art and computing. Through participation students will develop the skills necessary to undertake an undergraduate qualification at DIT. They will become familiar with subject areas across the various Colleges within DIT and learn how to research and write academic work, improve their communication and information technology skills.



Further Information

www.dit.ie/ace

Access & Civic Engagement

- 01 402 7611 / 087 2904609 (Bobby Maher - Programme Co-ordinator)
- bobby.maher@dit.ie
- Access@dit.ie

COURSE CODE:

DT6522

COURSE LENGTH:

1 YEAR

APPROX:

150 PLACES

LOCATION:

MOUNTJOY SQUARE

POINTS 2017

DIRECT ENTRY

Module Listing

Year One

Semester 1: Core Modules (compulsory): Introduction to Higher Education • Applied Writing • Communications • Study Skills • Information Technology • Mathematics
Optional Modules (choose 2): Introduction to Humanities • Introduction to Social Science • Introduction to Marketing • Introduction to Financial Accounting • Computer Science Fundamentals (Networking Technologies) • Engineering (Electronic & Electrical) • Introduction to Chemistry • Fundamental Physics • Human Biology • Art Portfolio Preparation

Semester 2: Core Modules (compulsory): Introduction to Higher Education • Applied Writing • Communications • Research Skills • Information Technology • Mathematics
Optional Modules (choose 2): Approaches to Humanities • Applied Social Science • Introduction to Management • Introduction to Economics • Computer Science Fundamentals (Programming) • Cultural Tourism • Applied Chemistry • Applied Physics • Cell Biology & Genetics • Art Portfolio Preparation • Mechanical Engineering

OPEN 2017
DAY DIT AUNGIER ST.
9AM-2PM 01.12-02.12

How do... students progress into undergraduate programmes?

Students who have successfully completed the programme are guaranteed an offer of one of their DIT CAO undergraduate course choices.

How to...apply for a place?

Applications are made directly to DIT by way of a paper application form. The deadline for applications will be announced in due course. Interested applicants may request to be put on the programme mailing list. Contact bobby.maher@dit.ie

Am I... suitable/ready for the programme? (Academic suitability)

Candidates are assessed for their academic suitability for the programme. The following are considered:

1. Educational experience and qualifications. Particular emphasis is paid to educational experiences over the last 5 years. Applicants should detail all relevant educational experiences including secondary school qualifications, experience of further adult education and training, as well informal education or non-certified courses. A copy of qualifications and certificates must be included.
2. Work experience. Candidates should detail their work experience.
3. Volunteering experience. Candidates should detail their volunteering experience.
4. Essay. Candidates are required to submit a handwritten essay.

Fees & Grants

The Access Foundation Programme is free for participants. Students on the programme are not eligible for the SUSI grant. Students in receipt of a qualifying social welfare payment may be eligible for the Back to Education Allowance.

Application process

Applicants apply directly to the DIT by way of a paper application form. Applicants are screened for eligibility and suitability. Applicants successful at this stage are called for interview. Offers are made to candidates based on the application form and interview.

BAINISTÍOCHT FÁILTEACHAIS

HOSPITALITY MANAGEMENT

HDip Leibhéal 8 / Level 8

ENTRY REQUIREMENTS:

Minimum ordinary degree (level 7 – NFQ) or honours degree (level 8 – NFQ) in a different discipline or equivalent. Students will be selected on the basis of their academic results. Final selection may involve an interview.

What is... Higher Diploma in Hospitality Management?

This one-year conversion programme provides an opportunity for students who have successfully completed an ordinary degree (level 7 – NFQ) or honours degree (level 8 – NFQ) in a different discipline to attain an honours degree (level 8 – NFQ) equivalent in a further single year of studies. The individual modules run in conjunction with existing modules on our degree programmes. The offering of the Higher Diploma in Hospitality Management programme further develops the learners' key skills, their strategic ability and introduces learners to the hospitality management discipline. The three-month industry placement forms an integral part of this programme.

Learning Outcomes:

What will I Study?

The Higher Diploma programme provides a learning environment which builds upon the learning obtained as part of a degree in another discipline and encourages a theoretical approach and a practical ethos.

It provides a programme of study that enhances relationships with industry and the school as a centre of excellence in the hospitality, hotel and restaurant management area and it encourages social, ethical and leadership competencies in this field.

It is this combination of higher learning outcomes that warrants a Higher Diploma award at honours degree level. This higher level of learning can be displayed by acquiring and utilising the additional cognitive skills of evaluation and synthesis which will be ensured by the modules offered.

Both semesters provide core modules in strategic management, entrepreneurship, research methods, marketing strategy and strategic human resources. These modules are enhanced through the provision of optional modules in both terms. All students complete a dissertation during their studies.



Further Information

www.dit.ie/hospitality

School of Hospitality Management & Tourism



01 402 4372 (Dr. Ralf Burbach)



ralf.burbach@dit.ie

COURSE CODE:

DT8409

COURSE LENGTH:

1 YEAR

APPROX:

25 PLACES

LOCATION:

CATHAL BRUGHA ST

POINTS 2017

ADVANCED ENTRY

Module Listing

Year One

Semester 1: Operations Management in Food & Beverage

- Revenue Management for the Hospitality Industry
- Conference Management • International Hospitality Management • Hospitality Law

Semester 2: Front Office Management • Event Management

- Strategic Management Seminars • Work-based learning & Placement

What are my... Career Opportunities?

This programme is designed to enable graduates to gain employment in challenging positions within the hotel and restaurant sector with varying degrees of responsibility. Graduates can expect to find employment in management positions in the world's finest hotels, bars, restaurants, resorts and also overseeing special events and business conventions. There are also graduate opportunities in consultancy, research and further education.

*For more career development options please see inside front cover

What other options do I have after completion?

Students who have reached the appropriate honours standard have access to a range of Masters Degrees in DIT and elsewhere in Higher Education.

OPEN 2017
DAY **DIT AUNGIER ST.**
9AM-2PM 01.12-02.12



You might also be INTERESTED IN:

- ♦ International Hospitality Management - DT401 **Pg 42**
- ♦ Tourism Marketing – DT412 **Pg 68**
- ♦ Event Management - DT413 **Pg 28**
- ♦ Leisure Management – DT411H **Pg 52**
- ♦ Tourism Management – DT406A **Pg 66**