



**CONTINUOUS
PROFESSIONAL
DEVELOPMENT
DIRECTORY
2024**





In partnership with



CPD - 2024

IHI in partnership with IMI

Strategic People Management

Digital Disruption & Transformation

Frontline Management - Virtual

Think on Your Feet - Virtual

Front Line Management -Cork

Communicating for Performance

Finance for Non Financial Managers.

Digital Innovation

Managing People

Coaching for Business Performance

Marketing Strategy for a Digital World

Courses part funded by the Restaurant & Hospitality Skillnet

For more information on the courses above and for a full range of Restaurant & Hospitality Skillnet programmes 2024 visit:

<https://www.rhskillnet.ie/the-future-of-irish-hospitality-attracting-retaining-talent/>

or email tina.maree@IHI.ie or call 01-6624790



A LOOK INTO...

STRATEGIC PEOPLE MANAGEMENT

Programme overview

To achieve sustained success, leaders need to bring their people along with them. This programme will deliver a comprehensive overview of how to harness the power of your people as you build a culture based on learning, adapting to change and executing with excellence. On completion of the programme, you will be equipped to create HR strategies for your organisation's future as you engage with your people on a new level.

Micro-credential: This programme is available as a micro-credential. By completing a final assignment associated with this programme, you can earn 5 ECTS. You can use these earned credits to build towards a world-class Professional Diploma in Management, awarded by UCC, at IMI.



Continuous career development at Shannon College of Hotel Management

Revenue Management

29th January 2024

Overview

This one day revenue management course is designed to deliver actionable insights for your hotel in the Revenue & Distribution Management space.

This includes:

- All learning materials required
- Lunch on the day
- Morning and afternoon Tea & Coffee breaks
- Certificate of completion – awarded by Shannon College of Hotel Management, a college of The University of Galway.

By the end of this programme, participants will:

1. Learn how to execute digital innovation with a fresh mindset.
2. Gain the confidence to be agile in your execution and try new things.
3. Discover how to activate agile processes to fast-track innovation processes.

Course Content:

Revenue Management

- Trends in Revenue & Distribution Management
- Where does Revenue Management sit in your organisation?
- Collaboration across Sales/Marketing/Revenue
- What is the best approach for pricing your hotel
- What makes a good competitive set?
- Benchmarking for growth



Coláiste Ósta na Sionna
Shannon College of Hotel Management

Course Date: 29th January 2024
Duration: 9am - 5pm
Location: Shannon College of Hotel Management.
Full Fee: €495
Network Members Fee: €396
Delivered by: Shannon College of Hotel Management
Member Code: RHmember19



Certificate in Hospitality Leadership & Management 29th & 30th January

Course Date: 29th, 30th January 2024

Duration: 2 Days, 09.00-17.00

Location: Shannon College of Hotel Management.

Full Fee: €1150

Network Members Fee: €920

Delivered by: Shannon College of Hotel Management

Member Code: RHmember19

Overview

This 2-day residential course is an introduction to hospitality management with an emphasis on application in the workplace. This programme is designed for team members who want to develop themselves as supervisors and managers. Modules covered include, Revenue Management, HR & People Management, Finance for nonfinancial managers, Conflict resolution & Intercultural communication for hospitality.

This includes

- The 2 Full Programme Days
- All learning materials required
- Accommodation and breakfast for 1 night
- Networking Dinner on the evening of Monday January 29th
- Lunch each day of the course
- Morning and afternoon Tea & Coffee breaks
- Certificate in Hospitality Leadership and Management – awarded by Shannon College of Hotel Management, a college of The University of Galway.



OLLSCOIL NA
GAILLIMHE
UNIVERSITY
OF GALWAY

Coláiste Ósta na Sionna
Shannon College of Hotel Management



TUS

Ollscoil Teicneolaíochta na Sionainne:
Lár Tíre, An tIarthar Láir
Technological University of the Shannon:
Midlands Midwest



CAO and Direct Entry Options at The Department of Hospitality, Tourism and Leisure, TUS Athlone Campus

CAO 2024

US942 Business Studies with Event Management (Level 8)

US793 Business Studies with Event Management (Level 7)

US952 Sport Management (with International Placement) (Level 8)

US932 Hospitality Management (with International Placement) (Level 8)

US930 Culinary Entrepreneurship (Level 8)

Direct Entry 2024

Bar Supervision (Level 6)

Sport and Recreation (Level 6)

Culinary Arts (Level 6)

Culinary Entrepreneurship (Advanced Entry)

Pastry, Baking & Desserts (Level 6 Special Purpose Award)

Hospitality Industry Analytics (Level 8 Special Purpose Award)

For more information:

Tel: +353 (0)90 64 71871 | **Email:** hospitality.midlands@tus.ie

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Ollscoil Teicneolaíochta na Sionainne:
Lár Tíre, An tIarthar Láir

Technological University of the Shannon:
Midlands Midwest

Programme	Commencing	Award	Delivery Mode	Duration	Location	Contact
Culinary Arts Chef de Partie Apprenticeship	Register Interest: January 2024 Start Date: September 2024	L7	Apprenticeship	4 years	TUS Moylish Campus, Limerick	June.obyrn eprior@tus .ie
Culinary Arts Sous Chef Apprenticeship	Register Interest: January 2024 Start Date: September 2024	L8 BA Hons	Apprenticeship	2 years	TUS Moylish Campus, Limerick	June.obyrn eprior@tus .ie
Hospitality Industry Analytics	INFO- Contact the college	L8	/	/	TUS Campus Limerick	June.obyrn eprior@tus .ie



Technological University Dublin



Courses available below

CPD programmes available at TUD

TU Dublin Code	Programme Name	Duration	Nature of Programme	Link
TU5752	Certificate in Hospitality Studies	1 year	Special Purpose Award	—
TU5751	Certificate in Visitor Attraction Management	1 year (September intake)	Special Purpose Award	—
TU150	BA Hospitality Management Studies	3 Years (September intake)	Degree	https://www.tudublin.ie/study/part-time/courses/hospitality-management-studies-tu150/?keywords=TU150&courseType=
TU153	Higher Certificate Hospitality Management Studies	2 Years (September intake)	Higher Certificate	https://www.tudublin.ie/study/part-time/courses/hospitality-management-studies-tu153/?keywords=TU153&courseType=
TU154	Higher Certificate Hospitality Management Studies	2 years (September intake)	Higher Certificate	https://www.tudublin.ie/study/part-time/courses/hospitality-management-studies-tu154/?keywords=TU154&courseType=
TU369 / TU370	MSc Hospitality Management	2 Years (September and January intake)	Master	https://www.tudublin.ie/study/postgraduate/courses/hospitality-management-part-time-sept/?keywords=hospitality&courseType=Postgraduate
TU371 / TU372	MSc Tourism Management	2 years (September and January intake)	Master	https://www.tudublin.ie/study/postgraduate/courses/tourism-management-part-time/?keywords=Tourism&courseType=Postgraduate
TU367 / TU368	MSc Event Management	2 years (September and January intake)	Master	https://www.tudublin.ie/study/postgraduate/courses/event-management-part-time/?keywords=Event&courseType=Postgraduate
TU233	MA Gastronomy & Food Studies	2 years (September and January intake)	Master	https://www.tudublin.ie/study/postgraduate/courses/gastronomy-and-food-studies/?keywords=Gastronomy&courseType=Postgraduate



DUNDALK
INSTITUTE OF TECHNOLOGY

INSTITIÚID TEICNEOLAÍOCHTA
DHÚN DEALGAN

Module Code	Programme Name	Duration	Nature of Programme	Link
CULN B7013	The Art of Pastry	1 Day Per Week	Level 7	https://www.dkit.ie/about-dkit/academic-schools/school-of-business-and-humanities/accs-short-courses/
EVNT H6Z01	Revenue Management for the Events Industry	1 Day Per Week	Level 7	https://www.dkit.ie/about-dkit/academic-schools/school-of-business-and-humanities/accs-short-courses/#entry
MRKT H8Z01	Digital Marketing Management	1 Day Per Week	Level 8	https://www.dkit.ie/about-dkit/academic-schools/school-of-business-and-humanities/accs-short-courses/#entry
CULN B7014	Food Safety Management	1 Day Per Week	Level 7	https://www.dkit.ie/about-dkit/academic-schools/school-of-business-and-humanities/accs-short-courses/#entry
HOSP B7036	Human Resource Management for Hospitality events and Culinary Arts	2 years (September intake)	Level 7	https://www.dkit.ie/about-dkit/academic-schools/school-of-business-and-humanities/accs-short-courses/#entry

National Trainee Manager Development Programme

Bachelor of Arts in Hotel Management

This programme offers those currently employed or seeking employment in the hotel industry the opportunity to pursue a degree in hotel management while simultaneously working with their sponsoring employer. Each year the programme will comprise of the delivery of 60 credits of study through a blended learning approach. **This programme will require candidates to spend 2 blocks of 4 weeks per annum at MTU Kerry Campus's state-of-the-art facilities in the Hotel, Culinary Arts and Tourism Department.** During this period, a number of modules will be delivered. The remaining modules will be delivered online and through work based learning. An exit award of a Higher Certificate in Hotel Supervisory Management is available after successful completion of year 2.

WHY STUDY HOTEL MANAGEMENT AT MTU KERRY CAMPUS?

This unique programme allows you to work while studying for your degree, this ensures your job readiness and suitability for a management role on completion of the programme. You will meet a network of similar trainee managers from hotels all around Ireland. You will learn from MTU Kerry Campus's specialist lecturers and get exposure to the leading hospitality experts in Ireland through site visits and master classes.

WHAT ARE MY CAREER OPPORTUNITIES?

There are a range of career opportunities in the hotel sector including General Manager, Head of Department, Duty Manager and specialised management positions such as Food & Beverage, Front Office, Revenue, Human Resources, Marketing and Events Managers.

WHAT FURTHER STUDY OPTIONS ARE OPEN TO ME?

BA (Hons) in Hotel Management

LEVEL 7

**SCHOOL OF BUSINESS,
COMPUTING AND HUMANITIES**

Closing date for applications:

8th December 2023

Duration: 3 Years

Apply to: MTU Kerry Campus

No of places: 30

NFQ Level: 7

Visit: www.mtu.ie/tmpd to find out more about each of the modules on this course



Course Outline

YEAR 1

Semester 1

Learning at third level
Introduction to Hotel Management
Introduction to Hotel Industry
Food and Beverage Studies 1
Work Based Learning 1
Operations 1

Semester 2

Food and Beverage Costing
Hotel Marketing
Communications for Hotel Business
Work Based Learning 2
Operations 2

YEAR 2

Semester 3

Food and Beverage Management
Human Resource Management
Work Bases Learning 3
Social Media Applications for Hotel Industry
Room Division Management and CRM

Semester 4

Finance for Hotels
Hotel Law
Selling the Hotel Product
Food and Beverage Studies 2
Work Based Learning 4

YEAR 3

Semester 5

Revenue Management for Hotel Industry
Management practice
Training and Development
Financial Management for Hotel Industry
Work Based Learning Management 1

Semester 6

Digital Marketing
Facility Planning, Design and Management
Human Resource Planning, Recruitment and Selection
Entrepreneurship – Business Development
Work Based Learning Management 2

ENTRY REQUIREMENTS

Applicants should currently be employed or seeking employment in a sponsoring hotel before course commencement. Applicants under 23 years of age must have passed five subjects in the Leaving Certificate including Maths and English. Mature applicants, i.e. applicants over 23 years of age by 31st December 2023, are not required to have a Leaving Certificate.

COST

€3,095 per annum (please note fees quoted are for academic year 22/23 and are subject to annual review). Please note eligible participants can avail of up to 37% funding* from Rural Food Skillnet. For details on eligibility contact info@ruralfoodskillnet.com.

**The provision of any funding is subject to the availability of funds to Rural Food Skillnet.*

WHAT EMPLOYERS SAY ABOUT GRADUATES:

“It is a very exciting time to work in our dynamic hotel sector with enormous opportunities for career progression in hotels both nationally and internationally. This includes management roles across all areas of operations – whether your ambition is to work in general management or to focus on a particular area such as sales and marketing, food and beverage, accommodation, events, HR or finance. One of the best ways to invest in your career early on is to actively look at training and education options. You can combine your studies while working in the sector through a highly respected industry-focused course such as the National Trainee Manager Development Programme. Combining college, hotel, directed and online learning, this much sought after qualification provides a unique and practical foundation for future career advancement and is a great way to kick-start your career.”

Elaina Fitzgerald Kane, IHF President 2020

WHAT OUR GRADUATES SAY ABOUT US:

Keara O'Brien believes the TMDP course is a vital opportunity for those already working in the hospitality and tourism industry to return to college and earn a degree. Experience and on the job training is an important element of our career but having a recognised qualification is invaluable and essential to progression. Having the chance to continue to work while attain this degree was so important, as returning to college full time would not have been an option. The TMDP course provided a theoretical background as well as the practical management experience through several work based learning modules. The blend of both online and in class lectures provided the best learning approach, allowing Keara and classmates to meet and share ideas as well as learn to work on their own initiative from home.

“The three years we spent in college went by so fast and I can honestly say completing this course was one of the best decisions I have ever made. The degree programme provided me with the educational experience to progress within my chosen career and to have a recognised qualification to support me. I was delighted at the end to be awarded with the “IHI Graduate of the Year award” in November 2018, which is a testament to the quality of the course provided with numerous other graduates from other colleges in the country competing. I would recommend this course to anyone that is interested in a career in hospitality.”

Keara O'Brien, Deputy GM, Parknasilla Hotel & Resort TMDP Graduate 2018.

The Art of Mixology



TYPE OF PROGRAMME
Part-time



DURATION
1 Semester



COURSE CODE
CR_FTCXXD_6



ENTRY REQUIREMENTS
See details below



APPLICATION DEADLINE
12th January 2024



LOCATION(S)
MTU Bishopstown Campus, Cork



COURSE NFQ LEVEL
Level 6

Overview

An introduction to the world of cocktails, establishing a practical base in the methods of cocktail preparation and service. This is a hands-on course where the student will gain practical experience in class.

What will I study?

Modules

- Product knowledge
- History of Cocktails
- The structure of the Cocktail
- Methods of Cocktail making
- Use of equipment
- Production of Traditional and Contemporary Cocktails
- Use of garnishes
- Developing Cocktail and mixed drink menus
- Introduction to Molecular Mixology

Course page: <https://www.mtu.ie/courses/crftcxd6/>

Apply link: https://live.runmyprocess.com/pub/925358723/appli/53461program_code=CR_FTCXX_6&program_intake=Y0D&term_code=202300

Bakery, Breads & Pastry



TYPE OF PROGRAMME
 Part-time


DURATION
 1 Semester


COURSE CODE
 CR_FTCXB_6


ENTRY REQUIREMENTS
 See details below


APPLICATION DEADLINE
 17th January 2024


LOCATION(S)
 MTU Bishopstown Campus, Cork


COURSE NFQ LEVEL
 Level 6

Overview

This course provides skills and knowledge in the areas associated with modern pastries and breads. It is suitable as a foundation course or to build on existing skills. This is a hands-on course where the student will gain practical experience in class.

What will I study?

Modules

- Yeast Breads
- Bagels
- Soda Bread Extensions
- Bun Doughs
- Croissants
- Danish Pastries
- Puff Pastry
- Brioche

Module Code: HOSP6084

Course page: <https://www.mtu.ie/courses/crftcxb6/>

Apply Link https://live.runmyprocess.com/pub/925358723/appli/53461?program_code=CR_FTCXX_6&program_intake=Y0B&term_code=202300

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