

National 'Traineeship' in Professional Cookery

The Tourism and Hospitality Industry has been identified as a key industry to lead economic recovery and growth in Ireland. To this end, The National Traineeship in Professional Cookery, developed by Fáilte Ireland in consultation with industry and college providers has been designed to provide a skilled workforce for the culinary sector within the Tourism and Hospitality Industry.

The Traineeship was launched on Thursday 7th July at the Merrion Hotel in Dublin by Michael Ring T.D., Minister of State for Tourism.

The traineeship aims to address the need for qualified chefs, and supports the 'Jobs initiative' as announced by government, May 2011. It is supported by the Irish Hotels Federation and the Restaurants Association of Ireland.

What is the 'Traineeship'?

The newly developed 'Traineeship' is a part-time work based culinary learning programme. Successful applicants can achieve an internationally recognised high level qualification whilst working full time (gaining practical experience) in the Hospitality sector as a trainee/ commis chef by attending college on a part time basis.

The programme is based on a solid foundation of practical culinary skills and techniques, reinforced by a formal academic qualification with a minimum time required away from the workplace. During the two years of this programme trainees learn:

- The theory and practice of professional cookery;
- Menu design; cost control; food science
- Health and safety

What are the benefits to the employer?

- Enhanced image through recognition as an employer of choice
- Little or no cost associated with participating on this programme
- A Designated Trainers workshop will be organised for a designated Mentor
- Increased levels of staff commitment to your business i.e. Minimum 2 years
- Improved employee performance and increased productivity

What are the benefits to the employee/ trainee?

- Gain internationally recognised qualifications
- Continue to earn while you learn with an employer of choice
- Enrich your job immediately as you acquire more skills
- Enhance your employment prospects and career opportunities
- Access to state-of-the-art training and learning facilities
- Potential for progression to a BA in Culinary Arts

What is the qualification?

Applicants who successfully complete the two year Traineeship will receive a **FETAC Level 6 Major Award: Advanced Certificate in Professional Cookery**. After two years, successful participants may also have the opportunity to progress to a BA in Culinary Arts (HETAC Level 7) at designated Institutes of Technology whilst continuing to work full time.

How long will it take to complete?

The programme will take 2 years to complete. Trainees attend college one day per week (during the academic year, September - June) as part of the working week and be working full time in an approved establishment (see www.picktourism.ie for a list of approved establishments). Trainees will also be required to attend two block weeks, one in September and one in June each year.

Does it cost the employer anything?

No, Fáilte Ireland will cover the cost of the college fees for the Trainee. Select institutes of technology may apply additional charges towards materials. Contact your local participating Institute of Technology/ College of Further Education for further information.

Who should the Mentor be?

A key element of the new traineeship is the role of the Industry Mentor. Approved establishments will be requested to nominate a qualified mentor to help guide the trainee through the programme and ensure learning objectives and deadlines are met. The industry mentor should be someone in a more senior position than the trainee who possesses the necessary technical and soft skills necessary to guide the Trainee successfully through the programme.

How to apply?

When does it start?

The Traineeship starts September/ October in participating Institutes of technology and Colleges of Further Education nationwide, for a complete listing and contact details, visit www.picktourism.ie. Contact your local participating IOT / college on this list for more information about the programme including start dates, eligibility and costs where applicable.

Approved Employer, the next step:

In order to register as an approved employer, establishments must ensure they are in a position to support the trainee and ensure successful completion of the programmes objectives. Establishments wishing to participate should:

- Submit an Employer Registration Form either by post or by email (details below)
- Nominate an establishment Mentor to guide and support the Trainee
- Release the Trainee to attend college on a day release basis
- Release the Mentor to attend a specialised workshop for 1 day
- Abide by a Code of Practice (Available on www.picktourism.ie)

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Trainee, the next step:

- Visit www.picktourism.ie for an application form
- Submit the completed form to the admissions office of your local participating college
- Fully commit to the two year programme

The National Traineeship in Professional Cookery provides participants with an innovative and flexible learning opportunity with the potential to become a skilled practitioner and build towards a successful and fulfilling career in the culinary discipline.