

Single Module Study

Tastes and Tests



The following courses are available for single module study at IT Tallaght. These courses can be taken as a taster, where you attend class but are not required to submit any assessments or complete examinations. If you meet the standard entry requirements for the parent programme, you can register for the module and complete the examined elements to gain credits towards an award.

The list of courses (and fees) currently available are listed below with further details on the following pages. Students can attend class during the daytime or evening (where the classes are available). All courses are scheduled to begin on 19th September with registration the week beginning 12th September.

You can apply by simply e-mailing LLL@ittdublin.ie with your name, address, the name of your chosen course and whether you wish to take the Exam or Non-exam option. The Lifelong Learning staff will then assist you in completing an application. You can also use the same e-mail address or contact 01 4042101 for further information.

Course s	Fees:	Exam (€)	Non-exam (€)
Bread and Pastry Techniques		600	400
Engineering Graphics		300	200
Learning to Learn at Third Level		300	200
Culinary Skills		600	400
Gastronomy		300	200
European Cultural Sociology		300	200
European Business 1		300	200
Introduction to Politics		300	200
European History 1		300	200
German		300	200
French		300	200
Spanish		300	200
Creative Photography		300	200
Multimedia 1		300	200

Bread and Pastry Techniques

PAST H1001

Credits: 10

NFQ Level: 6



Module Description:

This module ensures that all students are competent in the production of breads, gateaux, pastries and desserts. Particular emphasis is placed on the scientific principles, techniques and production processes underpinning this discipline.

What you learn:

Develop an understanding of the scientific principles underpinning all the processes used in bread and pastry productions.

Examine the commodities, equipment, techniques and the range of convenience products related to bread and pastry production.

Comprehend and apply cost and quality control procedures as they apply to the production of bread and pastry products.

Apply the processes and techniques necessary to produce a range of pastes, breads and sponge products.

Apply the processes and techniques necessary to produce a range of hot and cold desserts.

What you do:

Develop an understanding of the scientific principles underpinning all the processes used in bread and pastry productions.

Identify structural ingredients and their use in pastry production. Identify enriching ingredients and their use in pastry production Understand the methods of aeration used in pastry production

Examine the commodities, equipment, techniques and the range of convenience products related to bread and pastry production.

Identify the commodities, both fresh and convenience used in pastry production Identify the different kinds of equipment and their uses in pastry production. Apply knowledge and understanding of the various techniques used in pastry production.

Comprehend and apply cost and quality control procedures as they apply to the production of bread and pastry products.

Commodity costing, quality control, dish costing, value added taxation, service charge, selling price, portion control, control cycle

Apply the processes and techniques necessary to produce a range of pastes, breads and sponge products.

Produce a range of bread products including soda, yeast and flavoured. Production of a range of pastry products using the following pastes; - short, sweet, choux and puff. Produce a range of sponges and sponge products including fatless sponge, enriched sponge, fillings and coatings.

Apply the processes and techniques necessary to produce a range of hot and cold desserts.

Understand the scientific properties relating to commodities and processes used in the production of hot

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2871>

Engineering Graphics

ENGR H1001

Credits: 5

NFQ Level: 6



Module Description:

This module aims to enable the student to communicate engineering information in drawing form.

What you learn:

Describe the design process and the role of drafting in that process.

Explain the purpose of drafting standards.

Apply conventions for the layout of engineering drawings.

Produce finished isometric and orthographic sketches.

Produce multi-view drawings for the layout of orthographic drawings.

Print CAD drawings including simple title blocks.

Read and interpret engineering drawings both on paper and using CAD.

Produce isometric drawings from orthographic views.

Create orthographic drawings using CAD including toleranced dimensions, enlarged details, auxiliary views and section views.

Implement revision control on drawings.

What you do:

The design process:

The role of drafting in the design process. The role of engineering technicians in the design process. Drawing fundamentals, engineering graphics to international standards as an international language. ISO and ANSI standards.

CAD environment:

Menus toolbars, prompts, graphic region, data entry (ribbon, menus, keyboard, toolbars and mouse).

Coordinate systems:

Absolute/relative, rectangular/polar

Drawing aids:

Snaps, grid, ortho, coordinates, object snaps, grips, filters.

Geometric entities:

Lines, polylines, circles, ellipses, arcs, polygons

Sketching:

Orthographic sketching, isometric sketching, line types, lettering, scale.

Orthographic drawing:

3rd angle projection layout of views, use of construction geometry.

Basic dimensioning principles:

Conventions, datum features, baseline, continuous and aligned dimensions, dimensioning of holes and radii.

Output devices:

Printing, print settings, exporting/printing to file.

Modifying geometric entities:

Trimming extending, stretching, scaling, copying, moving

Layers:

Layer conventions, hiding, freezing, layer attributes.

Drawing templates:

Defining and applying templates

Entity properties:

Attributes and colours by layer, by entity.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2871>

Learning to Learn at Third Level

LEAR H1001

Credits: 5

NFQ Level: 6



Module Description:

The aim of the module is to develop the necessary learning strategies and study skills to adapt to a third-level educational environment. The module will also encourage and motivate students to become reflective, independent learners.

What you learn:

Identify personal strengths and weaknesses as a learner, set specific learning goals and create a personal learning plan.

Study effectively as an independent learner and work collaboratively as a member of a team.

Manage time efficiently with regard to planning and organising learning tasks.

Use critical thinking and analytical skills to solve a variety of problems.

Write a research-based report and make an effective presentation.

Recognise the importance of academic integrity and identify ways of avoiding plagiarism in academic work through appropriate referencing.

Identify personal strengths and weaknesses as a learner, set specific learning goals and create a personal learning plan.

Study effectively as an independent learner and work collaboratively as a member of a team.

Manage time efficiently with regard to planning and organising learning tasks.

Use critical thinking and analytical skills to solve a variety of problems.

What you do:

Preparing for Effective Learning

Rationale for Learning to Learn module; Learning at third level (teaching methods/styles – lectures, labs, tutorials; learning outcomes, assessment approaches, GPA, ECTS, timetables, independent learning, extra-curricular activities); Responsibilities as a learner (student learning agreement); Using technology to support learning (Moodle, IT skills, file storage, printing, email); Using the Library and other academic supports; Learning context (exploring the context and connectivity of learning and linking learning to college, work and life).

Learning Strategies

Understanding intelligence and learning (what is learning, learning preferences, multiple intelligences, thinking about your learning); Learning strategies (factors for effective learning; active learning; reflective learning, learning journals); Effective note-making (summarising material, mind-mapping, concept-mapping); Effective reading skills (planning your reading, active reading, skimming); Creative thinking, critical thinking, and problem-solving (what is it; why is it important; critical reading).

Groupwork and Collaborative Learning Approaches

Rationale for groupwork (skills gained and implications for further study, work and life); Groupwork techniques (guidelines for effective groupwork, organising study groups, completing group assignments, assigning roles and tasks, being an effective group member, dealing with difficulties in groupwork); Using intrapersonal and interpersonal skills in groupwork (talking and listening skills, negotiation, leadership, giving and receiving criticism).

Communication Skills and Interpersonal Skills

Basic communication models; Listening skills; Skills for communicating with others (class

conduct, professional communications); Presentation skills; Understanding and respecting diversity (perception, other cultures/backgrounds, disability); Visual communication skills (graphs, charts, images).

Self Management and Personal Development

Recognising strengths and weaknesses; Setting goals; Time management and balancing college work and life; Organisation skills (planning, prioritising, procrastination); Stress management; Diet and nutrition

Information Skills and Academic Writing

What are information skills and why are they Important?; Information sources and types; Finding information; Evaluating information; Using and communicating information; Referencing and plagiarism; Academic writing (writing styles, planning your work; starting to write; developing your writing)

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2054>

Culinary Skills

CUSK H1001

Credits: 10

NFQ Level: 6



Module Description:

This is a practical module that allows students to develop essential culinary skills and knowledge within a controlled environment. The approach to learning is practice structured around practical demonstrations and hands on food preparation and production methods within a classroom and kitchen environment. This learning is supported with the relevant theory necessary for the module. Students should at all times be encouraged to reflect on their own development of skills and understanding of the module, which will result in a strong requisite base for a proficient culinary future for the student.

What you learn:

Identify a range of commodities and apply appropriate skills and techniques in the basics of culinary arts.

Research, and apply from a scientific and practical perspective, cookery processes using a range of commodities.

Produce a variety of dishes in a volume cookery environment.

Apply cookery processes, techniques, practical skills and knowledge in a realistic environment to the production of a meal service.

Apply and re-enforce in the kitchen environment the principles of food safety.

Understand and apply the key quality points related to the food control cycle.

Employ fire safety and Prevention Techniques, be able to perform appropriate first aid and conform to manual handling requirements and best practice.

What you do:

Identify a range of commodities and apply appropriate skills and techniques in the basics of culinary arts.

Identification, evaluation and quality control and points of food items and commodities. Developing skills in basic food preparation and production methods. Understanding the structure of a professional kitchen.

Research, and apply from a scientific and practical perspective, cookery processes using a range of commodities.

Understand the basic techniques for, washing, preparing and cutting of vegetables. Prepare the full range of classical stocks, soups, glazes, sauces and their derivatives. Prepare meat, fish and poultry products for food production.

Produce a variety of dishes in a volume cookery environment.

Prepare and cook a variety of dishes such as meat, fish, poultry, farinaceous, vegetables, eggs and fruit for a large volume event. Using a variety of cooking methods and kitchen equipment.

Apply and re-enforce in the kitchen environment the principles of food safety

Personal hygiene. Zoning Temperature control The correct cleaning products. Cleaning schedules. Opening and closing down procedures

Understand and apply the key quality points related to the food control cycle

Purchasing Receiving Storage Issuing Preparation Cooking Serving Returns

Employ fire safety and Prevention Techniques, be able to perform appropriate first aid and conform to manual handling requirements and best practice.

The Fire Triangle Causes of Fire Spread Types of Fire Extinguishers and their use Fire and Emergency evacuation procedures First Aid Manual Handling

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2803>

Gastronomy

GAST H1005

Credits: 5

NFQ Level: 6



Module Description:

The aim of this module is to understand and evaluate the role of gastronomy in the context of food and drink development both nationally and internationally and to investigate patterns of food and drink behaviour that are relevant to the hospitality and tourism sector

What you learn:

Explain the art and science of eating and drinking well.

Outline the food and beverage landmarks attributed to well known practitioners and authors both domestically and internationally

Explain food and beverage organisations and issues of contemporary importance in both an Irish and international context

Discuss the impact of food and beverage journalism and guides on food and beverage and their effects

Know the importance of food and beverage tourism in the sector and identify key national and international food and beverage tourism destinations

What you do:

Evolution of international gastronomy

Define gastronomy in simple terms. History of food and beverage. Key points in the evolution of international gastronomy. Major cuisines of the world.

The art of eating and drinking well

Social and cultural impact of the food and beverage experience. The marriage of food and drink. The meal experience. Sensory evaluation.

Famous practitioners, authors and players in the food and beverage sector

Traditional and contemporary landmarks. Examples of the products, which illustrate the key skills attributed to practitioners and authors. Key domestic and international organisations.

Contemporary food and beverage issues

Food and beverage innovation around the world. Identify changes in eating and drinking in the market. Define the influences behind relevant changes. Introduction to food and beverage tourism.

Food and beverage journalism

Identify different types of food and beverage journalism. How food and beverage journalism influences the sector. The role of the media

Introduction to food and beverage tourism

The role of food and beverage in tourism. Key food and beverage tourism destinations. Wine Tourism.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/1928>

European Cultural Sociology

ESOC H1001

Credits: 5

NFQ Level: 6



Module Description:

The aim of this module is to familiarize students with important aspects of contemporary French, German and Spanish society and culture, which will enable them to recognise and discuss key political, social and cultural aspects of these societies.

What you learn:

Identify and examine key political, social and cultural structures in France, Germany and Spain.

Discuss key contemporary political, social and cultural issues in these countries.

Explain the political, social, or cultural relevance of a contemporary French, German and Spanish film.

What you do:

Basic Facts:

Basic facts about France, Germany and Spain - geography, population, economy, regions and cities, political structure, political parties

Politics and Sociology:

Contemporary political, social and cultural issues in France, Germany and Spain.

Cultural Representations of France, Germany and Spain:

Each semester students will view, analyse and discuss three films - one in French, German and Spanish. The film will be relevant to and illustrative of key social and political topics in France, Germany and Spain.

Basic Facts:

Basic facts about France, Germany and Spain - geography, population, economy, regions and cities, political structure, political parties

Politics and Sociology:

Contemporary political, social and cultural issues in France, Germany and Spain.

Cultural Representations of France, Germany and Spain:

Each semester students will view, analyse and discuss three films - one in French, German and Spanish. The film will be relevant to and illustrative of key social and political topics in France, Germany and Spain.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2190>

European Business 1

MKTG H1011

Credits: 5

NFQ Level: 6



Module Description:

The purpose of this module is to familiarize students with the key aspects of the European business environment and to develop their ability to analyse and interpret the competitive business environment.

What you learn:

Describe the nature of European Business and the National, regional and Global dimensions thereof

Discuss market integration within the European Union

Analyse the inputs and factors of production within the European Union as regards transport policy, energy policy, the European Information economy, European labour markets, Environment policy and Consumer Policy

What you do:

Europe - the National , Regional and Global dimensions

A portrait of Europe; challenge and change The integration imperative: theory and practice European Business in a global context

Market Integration

The Single European market: the bedrock of European integration European Competition Policy: the guardian of integrated markets European Industrial Policy: meeting the challenges of international competitiveness Developing small businesses and entrepreneurship within Europe. Economic and Monetary Union: an unfinished project Trans-European Networks: building an infrastructure for Europe

Inputs and Factors of Production

Transport Policy: towards efficient and effective mobility Energy Policy: developing competitive, clean and secure energy supplies Meeting the challenges of the European Information Economy European Labour Markets: the search for flexibility Environment Policy: green light for competitiveness Europe and the consumer: taking the European consumer into account

Europe and the rest of the world

Central and Eastern Europe: response to a new business environment European Business in a Global context: the developed world Europe and Emerging Economies: opportunity or threat?

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/1886>

Introduction to Politics

POLI H1003

Credits: 5

NFQ Level: 6



Module Description:

The purpose of this module is to familiarize students with the key aspects of the European business environment and to develop their ability to analyse and interpret the competitive business environment.

What you learn:

Identify principal political concepts and theories in society.

Describe the key political institutions and actors that inform and underpin political, social and economic change.

Evaluate the impact of macro political decision making on social care agencies in Ireland.

Evaluate the impact of political theories and practices on the case-work of social care practitioners.

What you do:

Political Concepts and Theories

Politics, Power, Authority, Legitimacy, Sovereignty, Government, State, Political System, Separation of Powers, Constitutional Distribution of Power, Liberty and Equality, Society and Political Culture etc.

Political Institutions and Actors

Electoral Systems, Party System, Legislature, Dail Deputies and their Constituency Work, The Executive etc.

Policy- making

Policy Process, Role of the Government and the Civil Service, Interest Groups etc.

The Constitution

Main Provisions of the Constitution, Amendment of the Constitution by Parliament, Referendum and Judicial Review.

Politics, and Contemporary Social and Community Issues.

Poverty and Social Exclusion. Children' s Rights in the Irish Courts Equality. People with Disabilities - Mental Health Act 2001 –Disability Act 2005 –National Disability Authority Act. Older People. Travellers. Politics of Immigration in Ireland. Needs and Rights of Care- givers and Care- receivers "Care" a public or private responsibility. Drug Abuse. Gender Politics.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2856>

European History 1

HIST H1001

Credits: 5

NFQ Level: 6



Module Description:

The aim of this module is to familiarize students with important events in French, German and Spanish history, thereby providing them with relevant period awareness and comparative perspective, which will enable them to discuss key events in the history of France, Germany and Spain.

What you learn:

Discuss major events and developments which have shaped French, German and Spanish politics and society from medieval times to the 19th century.

Conduct basic historical research for the purposes of written assignments.

Select and present ideas formally and with clarity and cogency in written form.

What you do:

Key events in French history up to end of the nineteenth century

The Enlightenment - Voltaire, Descartes, Rousseau; French Revolution; the Era of Napoleon; Second Empire; Third Republic

Key events in German history up to the end of the nineteenth century

Luther and the Protestant Reformation; Thirty Years War; Rise of Prussia; Effects of the French Revolution; the Era of Bismarck.

Key events in Spanish history up to the nineteenth century

The Moors; Union of Castile and Aragón; The Age of Exploration and Empire; The Spanish Inquisition; the Hapsburgs; the Bourbons and the Enlightenment

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/1934>

German

GERM H1036

Credits: 5

NFQ Level: 6



Module Description:

This module aims to introduce students to the German language and develop basic written, spoken, reading and aural skills. The students will also be exposed to aspects of culture and society, relevant to the tourism and hospitality sector, in Germany and other German speaking countries.

What you learn:

Communicate effectively in the target language in selected social contexts.

Read and demonstrate an understanding of selected written articles, of a general nature and also relating to the tourism and hospitality sector, in the target language.

Illustrate an understanding of selected audio and DVD materials in the target language.

Write short texts relevant to topics studied.

Consider and discuss aspects of the culture and society of Germany and the tourism and hospitality industry of German speaking countries.

What you do:

Functional language

Focus on exposure to, and practice of, general language functions in spoken, written and aural forms with specific reference to the tourism and hospitality sector.

Grammar and Pronunciation

Grammatical structures necessary for the production of the target language. Practice of pronunciation, intonation and stress.

Aspects of culture and society

Regions, geography, contemporary issues relevant to tourism and hospitality, traditions.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2084>

French

FREN H1034

Credits: 5

NFQ Level: 6



Module Description:

This module aims to introduce students to the French language and develop basic written, spoken, reading and aural skills. The students will also be exposed to aspects of culture and society, relevant to the tourism and hospitality sector, in France and other French speaking countries.

What you learn:

Communicate effectively in the target language in selected social contexts.

Read and demonstrate an understanding of selected written articles, of a general nature and also relating to the tourism and hospitality sector, in the target language.

Illustrate an understanding of selected audio and DVD materials in the target language.

Write short texts relevant to topics studied.

Consider and discuss aspects of the culture and society of Germany and the tourism and hospitality industry of French speaking countries.

What you do:

Functional language

Focus on exposure to, and practice of, general language functions in spoken, written and aural forms with specific reference to the tourism and hospitality sector.

Grammar and Pronunciation

Grammatical structures necessary for the production of the target language. Practice of pronunciation, intonation and stress.

Aspects of culture and society

Regions, geography, contemporary issues relevant to tourism and hospitality, traditions.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/997>

Spanish

SPAN H1025

Credits: 5

NFQ Level: 6



Module Description:

This module aims to introduce students to the Spanish language and develop basic written, spoken, reading and aural skills. The students will also be exposed to aspects of culture and society, relevant to the tourism and hospitality sector, in Spain and other Spanish speaking countries.

What you learn:

Communicate effectively in the target language in selected social contexts.

Read and demonstrate an understanding of selected written articles, of a general nature and also relating to the tourism and hospitality sector, in the target language.

Illustrate an understanding of selected audio and DVD materials in the target language.

Write short texts relevant to topics studied.

Consider and discuss aspects of the culture and society of Germany and the tourism and hospitality industry of Spanish speaking countries.

What you do:

Functional language

Focus on exposure to, and practice of, general language functions in spoken, written and aural forms with specific reference to the tourism and hospitality sector.

Grammar and Pronunciation

Grammatical structures necessary for the production of the target language. Practice of pronunciation, intonation and stress.

Aspects of culture and society

Regions, geography, contemporary issues relevant to tourism and hospitality, traditions.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/2067>

Creative Photography

FOTO H1007

Credits: 5

NFQ Level: 6



Module Description:

The purpose of this module is for students to explore manual camera controls, techniques, and fundamental ways of photographic seeing, in order to produce and evaluate their own creative photographic work.

What you learn:

Use a single lens reflex camera manually to accurately expose 35mm film.

Construct a pinhole camera, measure exposure and develop paper negatives and contact prints in a darkroom.

Work independently and communicate ideas visually through the medium of photography, demonstrating an awareness of the techniques of composition in the construction of message and meaning to produce resolved bodies of work within a context driven narrative approach to the medium.

Use a bevel-cutter to window-mount a series of photographs to a high standard.

Present, reflect on the production process, evaluate and critique photographs.

What you do:

Pinhole camera construction; disposable camera use; the single lens reflex camera; lenses; manual camera controls; focusing; aperture control and the effects of depth of field; shutter speeds and the effects of movement; film speeds using the ISO rating system; taking accurate reflective light readings; exposure latitude; an appreciation of the qualities of ambient natural and artificial light; the appropriate use of a tripod and cable release; choosing suitable film and recognising its inherent limitations and characteristics; techniques for composition; print selection; captioning; print finishing, mounting and presentation; the evaluation and critique of images; black-and-white and colour photography; aesthetic and technical factors affecting the use of black-and-white or colour; health and safety considerations for the traditional darkroom. A high degree of self-expression will be encouraged through individual practice-based project work and the production of context driven photographic narratives rather than the production of one-off discrete images without meaning. The elementary contextual aspects of the medium will be studied, with reference to the social and cultural history of photography and its development as a vehicle for creative communication.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/1926>

Multimedia 1

MULT H2007

Credits: 5

NFQ Level: 6



Module Description:

The purpose of this module is for students to explore manual camera controls, techniques, and fundamental ways of photographic seeing, in order to produce and evaluate their own creative photographic work.

What you learn:

Use a single lens reflex camera manually to accurately expose 35mm film.

Construct a pinhole camera, measure exposure and develop paper negatives and contact prints in a darkroom.

Work independently and communicate ideas visually through the medium of photography, demonstrating an awareness of the techniques of composition in the construction of message and meaning to produce resolved bodies of work within a context driven narrative approach to the medium.

Use a bevel-cutter to window-mount a series of photographs to a high standard.

Present, reflect on the production process, evaluate and critique photographs.

What you do:

Pinhole camera construction; disposable camera use; the single lens reflex camera; lenses; manual camera controls; focusing; aperture control and the effects of depth of field; shutter speeds and the effects of movement; film speeds using the ISO rating system; taking accurate reflective light readings; exposure latitude; an appreciation of the qualities of ambient natural and artificial light; the appropriate use of a tripod and cable release; choosing suitable film and recognising its inherent limitations and characteristics; techniques for composition; print selection; captioning; print finishing, mounting and presentation; the evaluation and critique of images; black-and-white and colour photography; aesthetic and technical factors affecting the use of black-and-white or colour; health and safety considerations for the traditional darkroom. A high degree of self-expression will be encouraged through individual practice-based project work and the production of context driven photographic narratives rather than the production of one-off discrete images without meaning. The elementary contextual aspects of the medium will be studied, with reference to the social and cultural history of photography and its development as a vehicle for creative communication.

For detailed content see: <http://courses.it-tallaght.ie/index.cfm/page/module/moduleId/1916>