

### MSC IN APPLIED CULINARY NUTRITION TA\_HCARD\_M

2 years 90 credits

#### Who is this course for?

This 2 year part time Masters programme is aimed at culinary and hospitality management professionals with a keen interest in innovating food to meet the growing consumer need for health and wellness.

#### Entry Requirements

Applicants are required to hold a Level 8 (honours) degree in a relevant discipline. The Institute policy on recognition of prior learning applies.

Applications will be considered from graduates holding a Level 7 (ordinary) degree in a related discipline who have gained sufficient industry experience to have achieved the equivalent learning as graduates from an appropriate Level 8 (honours) degree programme. Level 7 graduates who wish to apply under the Institute's policy on recognition of prior learning must provide details of their learning and experiences since graduation, as part of their application.

The Institute will invite applicants for an interview during which they will be examined as to their suitability for the programme. Applicants holding a Level 7 degree need to demonstrate that they have worked applying skills which typically would be acquired at Level 8.

#### Course Timetable

This is a 2 year part time programme (2 evenings per week – Mondays and Wednesdays) over two years i.e. 4 semesters. Students may exit with a Post-graduate Diploma in Applied Culinary Nutrition if they do not wish to do the applied research project.

#### Who can apply?

The course is open to all eligible students as per entry requirements

#### Course Summary

The aim of this programme is to provide graduates with the advanced knowledge, skills and competencies necessary to creatively and confidently innovate food production in food service for health and wellness, in line with current food and dietary trends.

#### Career Opportunities

Graduates from the MSc in Applied Culinary Nutrition will develop scientific and culinary nutrition skills to work in diverse roles in the food sector including: food production and service, culinary innovation and food product development, food marketing, food science research, nutritional analysis, food consultancy.



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### Course Information

#### Core modules

Semester 1	Credits
Applied Food Science	10
Flavour Science	5
Food Regulatory Affairs	5

Semester 2	Credits
Human Nutrition	10
Culinary Nutrition Research Studies	10

Semester 3	Credits
Nutrition Assessment	5
Strategic Marketing for the Contemporary Chef	5
Culinary Nutrition Professional Practice	10

Semester 4	Credits
Applied Research Project	30

### How to Apply

#### Students apply directly to IT Tallaght

Please apply through [www.it-tallaght.ie](http://www.it-tallaght.ie).  
The closing date for applications for this programme is mid-June.

Total cost of course (90 credits) is €5500

Year 1     €2750  
Year 2     €2750

### Please Note

You will be required to pay a €100 application fee with your application. If you are offered a place on the course your fee will be put towards your full course fees. The application fee is only refundable if the course does not run.

The balance of fees due are as follows:

On acceptance of place - €550

Payment of half your course fees due by 31 October 2018.

Payment of full fees due by 31 January 2019.

### KEY DATES

INDUCTION	4 & 5 September 2018
CLASSES BEGIN	Mid-September 2018
CLASSES FINISH	End April 2019
EXAMS	January and May 2019
RESULTS	June 2019

Head Start Maths and Head Start Academic English:

- 26<sup>th</sup> May – 30<sup>th</sup> June 2018 &
- 11<sup>th</sup> August – 8<sup>th</sup> September 2018

### For further information – course specific

Please Contact: [annette.sweeney@it-tallaght.ie](mailto:annette.sweeney@it-tallaght.ie)

### For queries on the application process

Please contact [LLL@it-tallaght.ie](mailto:LLL@it-tallaght.ie) or phone the Lifelong Learning Team @ 01-4042101