

Inspired by Food on the Edge 2015

BA (Hons) in Botanical Cuisine

(One-year add-on)

**PART-TIME PROGRAMME FOR PRACTISING CHEFS
SEPTEMBER 2018**



A Farm-to-Plate Culinary Degree Programme For Contemporary Chefs

Creation of an experiential 'hands-on' learning environment that will provide participants with the knowledge, skills and competencies necessary to grow their own food produce and creatively and confidently innovate food production and service in line with current food and dietary trends.



Photos: Noma



In partnership with
Airfield Estate, Dundrum



Programme Patrons: Chefs JP McMahon, Matt Orlando, Sasu Laukkonen



BA(Honours) in Botanical Cuisine

Course Details

Botanical Cuisine (Level 8)

Course Duration

This is a one-year part time programme (1.5 days week- Mondays 9-5, Tuesdays 9-12)

Core Modules

Semester 1 Farm to Kitchen Internship Edible Gardening (Part 1)	Schedule 1 day in Airfield Estate Half-day in Airfield Estate
Semester 2 Botanical Cuisine Applied Culinary Nutrition Culinary Events Project Management Edible Gardening (Part 2)	Schedule 1 day in IT Tallaght } Half-day in Airfield Estate

Entry Requirements

- Applicants are required to hold a Level 7 (ordinary) degree in culinary arts
- The Institute policy on recognition of prior learning applies.
- All applicants must have competence in spoken and written English that comply with ITT requirements.

Applications now open for September 2018- Start Date 3rd Sept
Limited Places- Selection interviews week of 18th June

For details on the fees and the application process contact us directly

Contact us today to find out more:



Contacts for Expressions of Interest:

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