2001

2001 : Faculty of Tourism and Food, Full-Time Courses

Dublin Institute of Technology

Follow this and additional works at: http://arrow.dit.ie/ditbk

Recommended Citation

This Book is brought to you for free and open access by the Dublin Institute of Technology at ARROW@DIT. It has been accepted for inclusion in DIT Publications by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
faculty of tourism and food entry 2001
full-time courses/cúrsaí lánaimseartha
REFERENCE ONLY
dublin institute of technology
full-time courses/oursai lenamseartha entry 2001
Disclaimer

The information in this booklet is intended to act as a guide to persons seeking admission to the Institute and shall not be deemed to constitute a contract between the Institute or any third party.

References to the requirements of outside professional bodies are not intended to be complete or exhaustive at the time of publication since they are subject to change. Accordingly, those interested are advised to make direct contact with the professional bodies concerned to ascertain their up-to-date requirements.

Every effort is made to ensure the accuracy of the information in this publication. However, the Institute reserves the right to amend, change or delete any programme of study or academic regulation at any time having given due consideration to students who are already enrolled. Furthermore, the Institute reserves the right to alter or delete any of the information included at any time and it shall not be bound by any errors or omissions and cannot accept liability in respect thereof.
Contents

04 Foreword
05 Introduction
05 Awards
06 Student life at DIT
12 Information on Eligibility and Selection
25 Full-time courses in the Faculty of Tourism and Food
44 Course Summary Information
Foreword

The Dublin Institute of Technology has a proud tradition of providing education to the highest levels extending back over 100 years. In 1887 the first of our colleges opened its doors at Kevin Street and since then there has been continuous development and expansion both in physical size and in course provision.

In 1992 the Dublin Institute of Technology Act was passed, under the provisions of which we became a single autonomous Higher Education Institution in January 1993. Since then the development within DIT has taken on a fresh impetus and we are now one of the leading providers of education in the state. For many years the Dublin Institute of Technology has been awarding its own Certificates and Diplomas and from 1998 we began awarding our own degrees. This is a major step in the development of the Institute and is a recognition of the high quality of our courses and validation processes.

As part of our development we are now organising the Institute on a Faculty basis and our course information is being produced in six separate booklets, one for each DIT Faculty. All of these developments make the Dublin Institute of Technology an exciting and vibrant place to be for students pursuing third level studies. I hope that you find our publications useful and informative and that the information provided will help you make informed decisions about the course you eventually pursue.

I wish you every success in your studies and hope that your final qualification from the Institute leads to a happy and fruitful career.

Dr. Brendan Goldsmith, President
Introduction

The Dublin Institute of Technology offers a wide range of programmes at Certificate, Diploma, Degree and Postgraduate levels and its work and awards have attained national and international recognition by academic, professional, industrial and business organisations. Under the Dublin Institute of Technology Act 1992, it became an autonomous higher education institution in January 1993.

The Institute has played a leading role in the evolution of technical, technological, and business education in Ireland going back over 100 years and it continues to be involved with the latest developments in technology in all areas, maintaining its commitment to industrial, economic and cultural development. The Institute is actively involved in research and development, and meets a growing demand for advisory and consultative services from institutions in Ireland as well as in developing countries. Today the Dublin Institute of Technology has an enrolment of almost 10,000 full-time students pursuing some eighty programmes covering a wide and diverse range of disciplines.

Applicants who require further information should contact the individual schools/departments or:

The Admissions Office,
Dublin Institute of Technology,
Fitzwilliam House,
30 Upper Pembroke Street, Dublin 2.
t: 01 402 3445
f: 01 402 3392
e: admissions@dit.ie
w: http://www.dit.ie

DIT Awards

For many years the Institute has been awarding its own Certificates, Diplomas and Graduate Diplomas. In the case of Degree courses DIT has been participating in a partnership agreement with the University of Dublin whereby that University conferred degree awards in respect of our Higher/Advanced Diploma courses. This Partnership Agreement, however, has been discontinued except for two conjoint awards. Students entering Degree courses in the Institute since September 1998 are eligible for Dublin Institute of Technology Degree awards.
Student Life at DIT

Dublin City, Our Campus
The Institute has seven major centres all located near the city centre and easily accessible by bus and train. Many students find accommodation in the suburbs and can commute speedily using Dublin Bus, DART services and other rail commuter services.

Sports enthusiasts can actively participate in a wide variety of activities, both indoor and outdoor, throughout the year and for the spectator there is always a Sunday afternoon in Croke Park, or the excitement of a soccer or rugby international in Lansdowne Road. There is also a wide choice in the variety of sporting activities on offer each weekend.

Dublin, with a third-level population of over 50,000 students, is a lively and exciting city with excellent services and amenities and your time here as a student will be an enjoyable and fulfilling experience. The Phoenix Park, the Dublin mountains, the canals, St. Stephen’s Green, the many shops, restaurants, pubs, discos, concert halls, art galleries, theatres, cinemas and the Temple Bar area (where the USI student centre is located) are just some of the attractions of Dublin.

Library and Information Service
There are six constituent libraries within the Institute located at Aungier Street, Bolton Street, Cathal Brugha Street, Kevin Street, Mountjoy Square and Rathmines House. The student DIT ID card also serves as a library card. Hours of opening vary from library to library and according to the time of year. Please check the notices at each library for further information or check the library website at http://www.dit.ie/library.

The library currently stocks collections in excess of 170,000 items and subscribes to approximately 1,800 journal titles. The libraries are networked operating the same computer system and share a common database. The entire holdings of the libraries, their locations and current status are displayed on the OPAC (On-line Public Access Catalogue) in each centre. The OPAC may also be accessed via the Internet. The telnet address is “library.dit.ie” and the login is “opac”. Registered students may borrow from any of the libraries.

 Generally the library provides study places, textbooks, monographs, course materials, reference works and journals both to support the courses offered and to facilitate research. Material may be available in many formats, for example, books, videos, slides, tapes, microforms, CD-ROMs, computer disks, maps and music. Special information tools, indexing and abstracting journals, CD-ROM services, Internet access and on-line searching are available to varying degrees in the libraries. Information not available within the library system may be requested via the inter-library loan service. The Library and Information Service will be a valuable resource for you during your time with DIT. Please feel free to visit any of the libraries and remember that the library staff are always willing to help if you are unsure where to find the information you want.

Computer Centre
The Computer Centre at Aungier Street provides a central computing service to the Institute. This service covers both academic and administrative requirements at staff and student levels. The centres are linked together in a Metropolitan Area Network (MAN) in which the Computer Centre forms the hub. This MAN integrates extensive PC and Fileserver based Local Area Networks (LAN) at each site with the central computing systems. The MAN also hosts a DIT-wide voice system. DITNET is also connected to the rest of the world through HEANet and IEunet providing a full range of world-wide Internet services.

Staff and students have access to IBM compatible PCs, Apple MACs, Fileservers, and popular DEC minicomputer systems in an integrated networked environment. The Computer Centre manages the support and development of both the central computing facility, the MAN and the LANs, and also acts in an advisory capacity to the development and integration of local computing and communications facilities. Applications directly provided by the central computing service include: student, finance and library administrative systems and a large variety of academic computing applications.
Restaurant Facilities
Each of the major DIT centres has restaurant facilities which provide lunches and teas at reasonable prices as well as morning and afternoon snacks in comfortable surroundings.

Careers Service
What you do after college is very important in relation to paving the way for your future career. From the time you enter first year, you will start to develop a range of key skills. In collaboration with academic staff, the careers service aims to enable you to build on this range of skills so that you leave third level education as a rounded graduate with a variety of both technical and work-related skills. The Careers Service is here to help you with this transition from college to working life and provides a programme to ensure that you are capable of devising a strategic career plan, and acquire the necessary skills to ensure your employability.

What is a career strategy?
A career strategy is the formulation of your career aspirations into a flexible plan. It will take into consideration your abilities, personality, interests, lifestyle, ambition as well as the economic climate.

How can we enable you to form a career strategy?
- One to one guidance
- Opportunities to meet with employers e.g. through career fairs, employer presentations and information on employers that regularly recruit graduates
- Careers information—we have a well stocked library located in DIT, 30 Upper Pembroke Street which is open every day from 9.30am-1pm and 2pm-5pm with relevant and up-to-date publications.
- Finally we carry out a careers education programme, through collaborative projects aimed at embedding key skills into the curriculum.
- Stand alone modules, which aim to equip you with job search skills e.g. designing CVs, interview skills, introduction to psychometric testing.

Our Careers Service is staffed by six professional career consultants and two administrative staff. Students who would like to discuss personal career issues should make an appointment by contacting the appropriate person below, or by making an appointment through the Students' Union.

- Dave Kilmartin
  t: 01 402 7500
e: dave.kilmartin@dit.ie
  
- Aisling McHugh
  t: 01 402 7501
e: aisling.mchugh@dit.ie
  
- Carol Kelehan
  t: 01 402 7503
e: carol.kelehan@dit.ie
  
- Eileen Fitzpatrick
  t: 01 402 3351
e: eileen.fitzpatrick@dit.ie
  
- Christiane Brennan
  t: 01 402 7504
e: christiane.brennan@dit.ie
  
- Jill Barrett
  t: 01 402 7502
e: jill.barrett@dit.ie

Student Counselling Service
The Student Counselling Service is a confidential service staffed by a team of Counselling Psychologists with offices in Fitzwilliam House and in seven of the DIT centres. The Counselling service aims to help students to identify and solve any difficulties, large or small, that might interfere with academic and personal development. Some of the issues that a student might talk to a counsellor about would include social/personal difficulties, financial worries, studies worries, to name but a few. However, you don't have to have enormous problems before you talk to a counsellor. In addition to individual counselling, the service offers a variety of workshops/training seminars in study skills, stress management, time management, communication skills and other areas. Students can make an appointment by telephoning the central office or by contacting the counsellor directly in the DIT centre.

Office Administrators:
Margaret Daly
t: 01 402 3441
e: margaret.daly@dit.ie

Louise Dunphy
t: 01 402 3408
e: louise.dunphy@dit.ie
f: 01 402 3390
w: www.dit.ie/admin/careers

Student Counselling Service
The Student Counselling Service is a confidential service staffed by a team of Counselling Psychologists with offices in Fitzwilliam House and in seven of the DIT centres. The Counselling service aims to help students to identify and solve any difficulties, large or small, that might interfere with academic and personal development. Some of the issues that a student might talk to a counsellor about would include social/personal difficulties, financial worries, studies worries, to name but a few. However, you don't have to have enormous problems before you talk to a counsellor. In addition to individual counselling, the service offers a variety of workshops/training seminars in study skills, stress management, time management, communication skills and other areas. Students can make an appointment by telephoning the central office or by contacting the counsellor directly in the DIT centre.

Student Counselling Service
The Student Counselling Service is a confidential service staffed by a team of Counselling Psychologists with offices in Fitzwilliam House and in seven of the DIT centres. The Counselling service aims to help students to identify and solve any difficulties, large or small, that might interfere with academic and personal development. Some of the issues that a student might talk to a counsellor about would include social/personal difficulties, financial worries, studies worries, to name but a few. However, you don't have to have enormous problems before you talk to a counsellor. In addition to individual counselling, the service offers a variety of workshops/training seminars in study skills, stress management, time management, communication skills and other areas. Students can make an appointment by telephoning the central office or by contacting the counsellor directly in the DIT centre.

Student Counselling Service
The Student Counselling Service is a confidential service staffed by a team of Counselling Psychologists with offices in Fitzwilliam House and in seven of the DIT centres. The Counselling service aims to help students to identify and solve any difficulties, large or small, that might interfere with academic and personal development. Some of the issues that a student might talk to a counsellor about would include social/personal difficulties, financial worries, studies worries, to name but a few. However, you don't have to have enormous problems before you talk to a counsellor. In addition to individual counselling, the service offers a variety of workshops/training seminars in study skills, stress management, time management, communication skills and other areas. Students can make an appointment by telephoning the central office or by contacting the counsellor directly in the DIT centre.

Student Counselling Service
The Student Counselling Service is a confidential service staffed by a team of Counselling Psychologists with offices in Fitzwilliam House and in seven of the DIT centres. The Counselling service aims to help students to identify and solve any difficulties, large or small, that might interfere with academic and personal development. Some of the issues that a student might talk to a counsellor about would include social/personal difficulties, financial worries, studies worries, to name but a few. However, you don't have to have enormous problems before you talk to a counsellor. In addition to individual counselling, the service offers a variety of workshops/training seminars in study skills, stress management, time management, communication skills and other areas. Students can make an appointment by telephoning the central office or by contacting the counsellor directly in the DIT centre.
Chaplaincy
The Chaplaincy is an inter-faith ecumenical service which aims to provide support and care for the personal, social and spiritual lives of students and staff and to contribute to a sense of community in the Institute. There is a Chaplain available in each of the DIT centres and you are welcome to call at any time. The Chaplain is there to listen and to offer assistance in the resolution of any difficulties you may encounter during your time in college. S/he can also help you to access the network of student support services in the Institute. You will find opportunities at the Chaplaincy to get involved in some very worthwhile social justice issues or community building projects. You might like to spend some time working with other students in a peer support group, assisting children in local disadvantaged schools, or contributing to one of the many other projects supported by the Chaplaincy. We look forward to meeting you during your time in college.

Student Services Office
The Student Services Office administers a wide range of services in all of the DIT centres and oversees the distribution and expenditure of the Student Services Fund, which is used to provide finance for welfare and medical services, clubs and societies and the Students’ Union.

Student Accommodation Service
The Student Accommodation Service is an information service provided by the Student Services Office in co-operation with the Students’ Union. A list is produced showing details of available living accommodation, both self-catering and lodgings. This list may be obtained from the Registration Office or the Students’ Union at each centre, or from the central Student Services Office. The selection of the accommodation, and the terms of agreement or contract, is entirely a matter between the individual student and the householder or owner. Prospective students should note that the Institute does not at present have on-campus accommodation. It should also be noted that self-catering accommodation in Dublin is very scarce and expensive. The DIT Accommodation List includes a substantial number of lodgings (“digs”) which students might consider, particularly in first year.

Student Assistance Fund
The Student Assistance Fund can provide limited support for full-time DIT students who are experiencing temporary or unforeseen financial hardship due to a major change of circumstances, by making grants having regard to the individual’s needs. Students will normally be referred to the fund by Student Counsellors, Chaplains, Course Tutors or Students’ Union Welfare Officers.

Child Care Support Fund
The Child Care Support Fund is a scheme which may provide a subsidy towards the cost of child care during the academic year to a limited number of full-time students who are parents. As these students are usually entitled to some state benefits and allowances, this scheme is means-tested.

Student Personal Accident Insurance
All DIT full-time registered students are covered by a Personal Accident Insurance Scheme. Cover is provided for a wide range of benefits (subject to some exclusions) in respect of certified accidents, whether occurring on DIT premises or otherwise.

Student Health Service
Health centres are located in Aungier Street for the South city DIT centres and in Linenhall for the North city DIT centres. The health centres are staffed by nurses whose function is to provide a service for general health treatment and care. Consultation with a doctor in the health centre may be arranged, by appointment, if necessary. This service is free to full-time students. Assistance with the cost of specialist consultations, and with routine dental and ophthalmic treatment is available to needy students. Students should obtain a Medical Card, if they are entitled to one. Some centres have on-site First Aid facilities during normal lecture hours. This service is provided in association with the Order of Malta Ambulance Corps.
Student Activities

Clubs and Societies
Clubs and Societies are an important, even essential, part of life in any third-level Institute, and there are over 150 Clubs and Societies throughout DIT. All students are encouraged to take part in the activities that interest them, for the social as well as the educational benefits. Being active in any club or society is an excellent way of getting to know other students with similar tastes and interests. Becoming involved in the running of clubs and societies can provide good experience in organisation and management, leadership and teamwork.

Sport and Recreation
Each DIT centre has a Sports Council which organises a wide range of sports, including all of the popular team games, as well as a variety of individual sports. In addition, the DIT Sports Committee, which comprises representatives of all the centres, organises clubs which are open to all DIT students, including Athletics, Basketball, Gaelic games, Judo, Swimming and others.

Cultural and Social
Non-sporting activities are also fully catered for in DIT. Each centre has a Cultural and Social Council which organises a wide variety of clubs and societies, many of which are related to specific courses, and provide an extra dimension to the academic content of these courses. In addition, the DIT Cultural and Social Committee, which comprises representatives of all the centres, organises clubs and activities which are open to all DIT students.

DIT Students’ Union
This is the representative body for the students of the Institute. It promotes the social and organisational side of student life, including the clubs and societies, and represents the interests of students in college. The Students’ Union operates a number of commercial services, including shops, photocopying, the issue of USIT International Student Identity Cards and travel tickets, and organises lunchtime concerts, discos and other social events. The Students’ Union also provides travel and general information as well as financial and welfare advice. In this respect, the Union’s officers work closely with the Institute’s Student Services Office, Counselling Service and Chaplains.
Dublin, with a third-level population of over 50,000 students, is a lively and exciting city with excellent services and amenities and your time here as a student will be an enjoyable and fulfilling experience. The Phoenix Park, the Dublin mountains, the canals, St. Stephen’s Green, the many shops, restaurants, pubs, discos, concert halls, art galleries, theatres, cinemas and the Temple Bar area (where the USI student centre is located) are just some of the attractions of Dublin.
Information on Eligibility and Selection

1. To be eligible for consideration for a course an applicant must possess the minimum entry requirements for that course.

2. Where a course requirement is 2 or 3 honours, grade C3 or better on Higher Level Leaving Certificate papers is needed to meet such a requirement. (Grade HC or better prior to 1992).

3. Where a specific grade is required in a subject (HC3, OB3 etc.) an applicant must achieve that grade or better in order to be eligible for consideration. (H=Higher Level; O=Ordinary Level).

4. In the case of both Higher and Ordinary level Leaving Certificate results, grades lower than D3 are not acceptable for eligibility purposes or for points calculation.

5. For the purpose of meeting minimum entry requirements, results from any number of sittings of the Irish Leaving Certificate may be combined.

6. An applicant’s examination score will be calculated by adding together the points scored in the best six subjects in a single sitting of the Irish Leaving Certificate Examination.

7. Matriculation Examinations will not be accepted either for the purpose of meeting minimum entry requirements or for calculating examination scores.

8. In the case of course FT221 weightings will be applied to certain Leaving Certificate subjects. See course entry in Faculty of Engineering booklet.

9. Selection for entry to DIT courses will be determined on the basis of examination score except in the case of courses which involve suitability tests, interviews and other assessment procedures. All suitability tests/interviews/auditions will be carried out during the period March-May each year.

10. Demand usually exceeds the number of places available and therefore examination results better than the minimum requirement are likely to be required.

11. When a number of applicants have the same points score, a random number is attached to the score for each course preference. This will then determine the position of each applicant on the waiting lists for offers.

12. At the time of publication, minimum entry points for DIT courses for 2000 were not available. Intending applicants who require this information should write to the DIT Admissions Office and enclose a stamped addressed envelope.

Suitability Tests/Auditions/Interviews

Applicants for courses FT101 and DT102 may be required to sit a suitability test which will be used to determine which applicants are called to interview. Applicants who do not meet the required standard in the suitability test will not be called for interview and will not be considered further for the course(s) involved. All applicants for courses FT601, DT603, and DT604 are required to attend an audition/interview which will be used to determine which applicants are short-listed for entrance tests.

Failure to attend a test/audition/interview, or failure to meet the required standard will result in an application for the courses involved lapsing and the candidate not being considered further for them. All assessments will take place during the period March-May each year.

Precise information on dates and times of tests/auditions/interviews will be notified directly to each applicant. Because of the large number of applicants and the difficulties in scheduling, applicants should be prepared to attend for assessments at short notice during the above period. The Institute cannot make special arrangements for those who do not respond to, or are not available to deal with, correspondence in respect of tests/interviews.
Submission of Portfolios

Applicants for courses FT259, FT544, FT545, FT546, DT515 and DT516 must submit a portfolio of work to DIT Portland Row, Dublin 1 on either Thursday 8th or Friday 9th March 2001 before 4.40pm each day. A receipt will be issued stating the date the portfolio must be collected.

The portfolio is used to review the applicant's potential to benefit from, and contribute to, the chosen course(s). It should contain approximately 20 pieces of work made by the applicant, in a range of media. This might include paintings, drawings, sketches, collages, photographs, computer outputs. Submit only photographs of three dimensional or delicate work. Do not submit work that has been framed or mounted behind glass. Please arrange the contents of the portfolio in an orderly manner in a secure folder.

Failure to submit a portfolio will render an applicant ineligible for any of the above course. Portfolios received after the above dates will not be reviewed. All portfolios should be securely bound and CLEARLY IDENTIFIED with name, address and CAO application number (if available at time of submission).

No further communication will be issued to applicants regarding the submission of portfolios.

Points system for all courses

The table below shows the number of points awarded to each grade in the Irish Leaving Certificate Examination.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Suitability Test</th>
<th>Interview</th>
<th>Portfolio Review</th>
<th>Audition/ Interview</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT101</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>DT102</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT259</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT544</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT545</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT546</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>DT515</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>DT516</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT601</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td>100</td>
</tr>
<tr>
<td>DT603</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td>100</td>
</tr>
<tr>
<td>DT604</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td>100</td>
</tr>
</tbody>
</table>

Scoring System for Assessments

The table below shows the maximum points allocated for assessment procedures.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Suitability Test</th>
<th>Interview</th>
<th>Portfolio Review</th>
<th>Audition/ Interview</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT101</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>DT102</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT259</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT544</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT545</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT546</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>DT515</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>DT516</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>FT601</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td>100</td>
</tr>
<tr>
<td>DT603</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td>100</td>
</tr>
<tr>
<td>DT604</td>
<td>100</td>
<td>100</td>
<td>600</td>
<td>100</td>
</tr>
</tbody>
</table>

The points achieved by an applicant in any of the above assessments will be added to his/her Leaving Certificate points score.
GC(S)E/A Level Examinations

Entry Requirements

<table>
<thead>
<tr>
<th>Degree</th>
<th>Certificate/Diploma</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 A Levels or</td>
<td>3 A Levels or</td>
</tr>
<tr>
<td>2 A Levels plus 2 GC(S)E</td>
<td>2 A Levels plus 2 GC(S)E</td>
</tr>
<tr>
<td></td>
<td>or</td>
</tr>
<tr>
<td></td>
<td>1 A Level plus 4 GC(S)E or</td>
</tr>
<tr>
<td></td>
<td>6 GC(S)E</td>
</tr>
</tbody>
</table>

Points System

<table>
<thead>
<tr>
<th>Grade</th>
<th>A Level</th>
<th>AS Level</th>
<th>GC(S)E</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>190</td>
<td>95</td>
<td>55</td>
</tr>
<tr>
<td>B</td>
<td>160</td>
<td>80</td>
<td>40</td>
</tr>
<tr>
<td>C</td>
<td>130</td>
<td>65</td>
<td>25</td>
</tr>
<tr>
<td>D</td>
<td>100</td>
<td>50</td>
<td>10</td>
</tr>
</tbody>
</table>

1. Results from any number of examination sittings may be combined to meet minimum entry requirements.
2. The same subject may be included only once in any combination of results (see panel above).
3. All results must be at Grade D or higher.
4. Applicants who meet the minimum entry requirements will be allocated points based on the most favourable of the four combinations of results (see panel above).
5. Points for A level subjects will be calculated on the basis of results achieved in one academic year.
6. In addition, applicants must meet minimum entry requirements and full details of the various course requirements are available from the Admissions Office.

International Baccalaureate

The Dublin Institute of Technology will consider applications from candidates presenting the International Baccalaureate Diploma. Applicants who satisfy the minimum requirements and any special course requirements will be assessed on their performance in their three best higher level subjects and will be awarded points as follows:

<table>
<thead>
<tr>
<th>International Baccalaureate Higher Level grades</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>7</td>
<td>190</td>
</tr>
<tr>
<td>6</td>
<td>160</td>
</tr>
<tr>
<td>5</td>
<td>130</td>
</tr>
<tr>
<td>4</td>
<td>100</td>
</tr>
</tbody>
</table>
The National Council for Vocational Awards (NCVA)

The Institute allocates a number of places on full-time third level courses leading to a DIT Certificate award for students who successfully complete relevant Post Leaving Certificate courses leading to NCVA awards. Applicants presenting these NCVA awards will be assessed on the basis of the results achieved in each module and points will be awarded on the following basis:

| Distinction | 3 points |
| Merit       | 2 points |
| Pass        | 1 point  |

Places will be allocated using the points score accumulated by each applicant. Applicants who do not obtain one of the NCVA places may still compete on the basis of the Leaving Certificate results in the normal manner. In this context the Applied Leaving Certificate on its own does not meet the minimum entry requirements for DIT courses and will not be awarded points. Full details of the scheme are distributed to Guidance Counsellors in all second level schools and are also available from the Admissions Office.

Foundation Level Mathematics

The Institute will accept Foundation Level Mathematics for the purposes of entry requirements in respect of the following courses only:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT515</td>
<td>Design-Display</td>
</tr>
<tr>
<td>DT516</td>
<td>Design Technology</td>
</tr>
<tr>
<td>DT517</td>
<td>Media Production</td>
</tr>
</tbody>
</table>

Points will not be awarded

Re-Admission

Applicants who have unsuccessfully attended a DIT course MAY NOT RE-ENTER THE SAME COURSE save in exceptional circumstances. Such applicants must, in the first instance, contact the Admissions Office at 30 Upper Pembroke Street Dublin 2 and obtain a re-admission application form. Completed forms should be returned to the Admissions Office not later than 31 March each year.

Leaving Certificate Applied Programme

The Leaving Certificate Applied Programme will not meet entry requirements and will not be awarded points.

Leaving Certificate Vocational Programme-Link Modules

The Institute recognises the LCVP for admission purposes and results in the Link Modules element of the programme will be considered as follows:

| Distinction | 50 points |
| Merit       | 40 points |
| Pass        | 30 points |

The Link Modules may be used as one of the six subjects for overall points calculation but will not be considered as a subject for the purposes of minimum entry requirements.

Degree

<table>
<thead>
<tr>
<th>FT101</th>
<th>FT259</th>
<th>FT601</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT544</td>
<td>FT545</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Diploma/Cert

<table>
<thead>
<tr>
<th>DT102</th>
<th>DT515</th>
<th>DT516</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT603</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

How to apply

Application for admission to 1st year of any Certificate, Diploma, or Degree course must be made directly to:

Central Applications Office,
Tower House,
Eglinton Street,
Galway.

The application form and handbook are available from CAO. The handbook should be read carefully before submitting an application.

Closing Dates

The closing date for receipt of applications at the ordinary fee for EU applicants is:

1st February 2001. Late applications may be made after this date but not for any of the following courses:

Degree

<table>
<thead>
<tr>
<th>FT101</th>
<th>FT259</th>
<th>FT601</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT544</td>
<td>FT545</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Diploma/Cert

<table>
<thead>
<tr>
<th>DT102</th>
<th>DT515</th>
<th>DT516</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT603</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
The reason for the restriction in the case of the above courses is the inclusion of suitability tests and other assessments as part of the selection process. Please read the CAO Handbook.

Choosing Your Course

The courses offered by the Dublin Institute of Technology are of their nature vocational and in applying for one or more of them you may be choosing the direction of your career in life as well as in your studies. The Degree, Diploma, or Certificate awarded on the completion of such a course represents not only an attainment in study but a basic qualification for an occupation with its own special requirements and skills. The course which you follow is likely to give a shape to your career and it is important to make a thoughtful choice among those which you think are best suited to your personality and talents.

The Institute offers certain broad fields of studies and within these fields are courses for related occupations, some traditional, some newer, some specialised and others more general. You will find it to your advantage to consider first the field you would like to enter and then make your assessment of the kind of course and occupation most suitable for you. This means informing yourself about career conditions and opportunities and how your own abilities will match them.

Finding out about courses and careers

There are many sources of information, some of a general nature, some more specific which will help you gain an insight into different careers and the related third level courses. Examples include:

- DIT Information Day
- Guidance Counsellors, School Principals, Subject Teachers
- Television Programmes/Radio-Programmes
- Books, Pamphlets, Videos in your School or Public Library
- Careers Exhibitions/Seminars
- Leaflets published by FAS
- The publications of professional institutes and societies such as accountancy bodies, engineering institutions, etc.
- Handbooks, Guides and Magazines dealing with careers
- Newspaper Articles
- Open Days

Making up your Mind

As your interest begins to focus in on a number of specific courses and related career areas you should try to do all of the following:

- Study the appropriate full-time faculty booklet which will contain detailed information on the relevant courses
- Talk with your Guidance Counsellor and School Principal
- Talk with your subject teacher e.g. your chemistry teacher about science courses
- Discuss your course and career aspirations with family members and friends
- Make contact with people of your own acquaintance who are already qualified and working in a job area of interest to you and who can talk with you about their own experiences

Deferred Entry

A facility to defer entry for one year is available at present. In order to avail of the facility, an applicant must first be offered a place and then take the following steps:

1. The successful applicant should not accept the place offered or make any payment.

2. S/he must apply in writing to the Admissions Officer, Dublin Institute of Technology, 30 Upper Pembroke Street, Dublin 2, requesting deferral and giving the reason. The CAO offer notice should be included.

3. The written request must be received in the Admissions Office not later than two days before the closing date for acceptance of places in the particular offer round.

If the request for deferral is granted the applicant will be advised in writing and a place on the course involved will be reserved for him/her for the following year.

If the request is not granted, the applicant will be notified in writing and may then accept the original offer for the current year.
Applicants who are granted deferral will be required to:
(a) submit an application for the deferred course to CAO by 1st February in the following year
(b) include on this application the deferred course as the first and only preference
(c) advise the Admissions Office in writing of their new CAO application number by 30 April
Applicants who do not follow the above instructions will have the deferred place cancelled.

Mature Applicants

The Institute welcomes applications from Irish and other EU citizens who will be 23 years of age on 1st January of the proposed year of entry and who wish to be admitted as mature students. Already there are more than 300 mature students attending full-time courses in DIT, contributing greatly to the academic and social life of the Institute. Applicants should apply through CAO on or before 1st February each year. Late applications will not be considered. In addition to the CAO application, those wishing to be considered on the basis of maturity must submit a direct entry application form to the DIT Admissions Office. Additional information and application forms are available from the Admissions Office (Tel: 01 402 3445). Forms must be submitted not later than 1st February each year.

Mature applicants are not required to meet the normal minimum entry requirements. Consideration for admission to most courses involves an interview and in the case of a small number of courses there will be additional selection procedures including suitability tests, auditions or portfolio submissions.

Applicants with Disabilities

The Dublin Institute of Technology is an equal opportunities institution and welcomes applications from students with disabilities. The Institute will endeavour to ensure that appropriate facilities are available to allow full access and participation for all students.

Applicants who feel that they cannot achieve their full academic potential because of a disability or a significant health difficulty should apply directly to the Institute in addition to submitting a CAO application. Application forms for students with disabilities are available from the Admissions Office (Tel: 01 402 3445) and the Disability Liaison Officer (Tel: 01 402 7506) and must be submitted on or before 1st February each year. Documentation relating to the disability must accompany the application. Applicants are welcome to contact the Disability Liaison Officer to discuss any aspect of their application.

Advanced Entry

Each year a number of applicants, who already possess third-level qualifications, e.g., National Certificates and/or Diplomas, are admitted to the more advanced stages of Diploma and Degree courses. Typically, those who are qualified at Certificate level may transfer to Diploma courses and those who already hold a Diploma may transfer to a Degree course, provided they have an appropriate educational background and level of achievement which is closely related to the standard of the course for which they have applied. Such students do not apply through CAO, but should complete a DIT Advanced Entry Application Form, available on request from the Admissions Office.

Applicants from Non-European Union countries

The majority of places on full-time courses are filled by European Union applicants. However, the Institute is happy to consider applications from non-EU nationals who are suitably qualified. Certified translations in English of qualifications and/or examination results must be furnished with each application. Such applicants will also be required to provide evidence of proficiency in English. Application is through the CAO system on or before 15th December each year for entry in the following year. The annual tuition fee in 2000 for non-EU nationals was £5557 (euro 7055) and may be reviewed for entry 2001. It will be necessary for non-EU nationals to comply with Irish immigration requirements.
Trade/Craft Applicants

For many of the courses which specify a pass in five subjects in the Leaving Certificate Examination as the entry requirement, the Senior Trade Certificate of the Department of Education and Science with one endorsement in Mathematics or a science subject will satisfy the minimum entry requirement. Students holding this Certificate with three endorsements in academic subjects are eligible for consideration for entry into related degree level courses. Where endorsement subjects are not offered in trade examinations, a pass in an appropriate subject of the Elementary Technological Certificate of the Department of Education and Science is an acceptable equivalent.

Fees

The Department of Education and Science Free Fees Scheme applies to first-time undergraduate students undertaking a full-time course with a minimum duration of two years which is not aided by the European Social Fund. Details of the scheme are available in the Department of Education and Science booklet entitled Financial Support for Further and Higher Education and from DIT Centres. A student who withdraws from a course at any time after enrolment should notify the Faculty Administrator immediately in writing. Failure to do so will jeopardise future eligibility under the Free Fees Scheme. Where fees are payable the Institute will accept payment in either Pounds or Euros.

ESF Training Allowances

ESF (European Social Fund) training allowances may be available to students while they are pursuing certain 1, 2, and 3 year courses provided their attendance record and general performance is satisfactory. These allowances may cover tuition fees where appropriate and may also provide for payment of a monthly maintenance allowance to those who are admitted to a course of this type. Applicants should note that the maintenance element of these allowances is subject to a means test and applications for maintenance should be made to local Vocational Education Committees. ESF training allowances may be available in 2001 for most DIT Certificate/Diploma courses except DT120 and DT604.
Student Regulations

All students are required to observe, in addition to the laws of the State, the regulations of the Institute as amended from time to time by Governing Body.

Registration

1. The application and enrolment dates for courses offered in the Institute shall be as published annually by the Institute.
2. Fees must be paid in full on enrolment and before admission to class or guaranteed by a grant awarding body.
3. Intending students should note the entry requirements for admission to the various courses. Before acceptance of an application for admission to classes or courses, the applicant may be required to attend for interview and the Institute must be satisfied as to his/her ability to benefit from the proposed classes or course. Approval in this respect must be endorsed on the enrolment form by the designated Institute authority. The Institute may require an applicant to pass an entrance test and/or a suitability test before admitting him/her to any class or course.
4. Only in exceptional circumstances and subject to the additional payment of a late fee will applicants be admitted after the enrolment date as referred to in 1.
5. The sole proof of enrolment in any class or course in the Institute is the Bank Giro Receipt or Official Receipt for the class or course fees paid. Lecturers are authorised to refuse admission to classes of students who do not show their Bank Giro Receipt or Official Receipt if requested to do so.
6. In general fees are not refundable except where a class or course does not form. Students who withdraw from a course before its commencement will be entitled to a refund of any amount paid less an administration charge. Students withdrawing after the course commences, during the first term or semester only, may be entitled to a partial refund of any tuition fees paid. The student services and examination fee is not refundable after the course has commenced.
7. Students will be issued with an Identity Card annually. For this purpose and for the Institute records students must provide, at their own expense, three copies of a recent photograph (not returnable) of passport type and size. Where Identity Cards have been lost or are no longer usable, the Institute should be informed as soon as possible and three copies of a recent photograph must again be provided as in the case of first enrolment. Students should note that an appropriate charge will be made for replacement of Identity Cards. The Identity Card is the property of the Institute and may be demanded by the Institute or its officers or agents at any time. Students are, therefore, required to carry their Identity Cards with them while in the Institute or whenever they may be required to identify themselves as students of the Institute.
8. The onus is on the student to notify change of address or place of employment as appropriate, to the Faculty Administrator immediately.
9. Academic Council may approve changes to courses and to assessment regulations, including examination regulations, which will come into effect in the following academic year. The relevant students will be given notice of any such changes.
10. A Director, or his/her designate, may change the day and time of any class and may cancel classes where the enrolment or attendance is considered inadequate. If for some reason a lecturer cannot attend, classes may be cancelled without notice.
11. No exchange of classes may be made after enrolment without the written consent of the relevant Director.
12. The onus is on the student to notify the Faculty Administrator immediately in writing in the event of their withdrawing from the course for any reason. A student's entitlement to a refund and future entitlement to free fees may be jeopardised if he/she fails to do so. The date of withdrawal from a course will be taken as the date of receipt by the Faculty Administrator of written notification of withdrawal.
13. The Institute reserves the right to correct the fee charged to a student in the event that an incorrect fee is notified as a result of human error, incorrect information being obtained at enrolment or a change in student circumstances which affect the fee due.
Overseas Students

1. Admissions criteria are set out by course. EU students who hold equivalent qualifications are considered on an equal basis to Irish students.
2. Other foreign students must present suitable qualifications which the Institute judges to be equivalent to the required Irish qualifications.
3. No application will be accepted from overseas applicants for admission to part-time day or evening courses unless they are resident in the country.

Student Discipline

1. Students are expected to participate in the Institute activities in a manner conducive to establishing a sound educational atmosphere.
2. Any student engaging in or causing disruption of a legitimate Institute activity may be suspended, by the Director, from the Institute.
3. Students must at all times obey the lawful instructions of lecturers and other members of the Institute staff who are responsible for the maintenance of good order.
4. Infringement of the Student Regulations, misconduct in any of the premises or grounds comprising the Institute or outside the premises of the Institute may lead to suspension by the Director of the student or students concerned.
5. Students are liable for the cost of repair or replacement of Institute property maliciously or negligently damaged by them.
6. Students are not allowed to smoke in the Institute except in areas designated for smoking.
7. Mobile phones, personal stereos, etc. must be switched off, and may not be used, within classrooms and examination halls.
8. The President reserves the right to expel at any time any student whose conduct is in serious breach of the regulations.
9. Only Institute societies and clubs may advertise in the Institute. Students may only display posters and notices on the designated notice boards with the permission of the relevant Faculty Administrator.
10. Student groups wishing to hold meetings in the Institute should make application in advance and receive permission of the relevant Faculty Administrator before such meetings take place.
11(a). Alcoholic drink may not be brought into the buildings or grounds of the Institute without the prior permission of the relevant Director.
11(b). Drugs, other than those medically prescribed for the bearer’s personal use, may not be brought into the buildings or grounds of the Institute.
12(a). Items left on Institute property are left entirely at the owner’s risk. The Institute accepts no responsibility for any loss, damage to or theft of such items, howsoever caused.
12(b). Students are forbidden to park cars/bicycles/motor cycles except in such places as they are authorised to do so from time to time. Use of parking areas is at the sole risk of the user in all respects and neither the Institute, its servants or agents accept liability for any loss, damage or injury to persons, vehicles, accessories or contents howsoever caused.
13. The Faculty Administrator must be consulted in advance if Institute Organisations or Student Unions propose to arrange parades, collections, demonstrations or any other activities of this kind, using the name of the Dublin Institute of Technology. Approval is given on the understanding that relevant bye-laws and such conditions as are set down by the Institute are understood and will be observed. Notice to the appropriate public authorities, where required, should be arranged well in advance.
Individual students participating in the name of the Institute in any activity outside the Institute remain subject to the general regulation that students conduct shall not bring the Institute into disrepute.
14. An appeal by a student against a decision on disciplinary matters may be made by the student through the Director/Secretary’s office to the Disciplinary Appeals Board of the Institute, the Board shall comprise a membership as follows:
(i) Chairman of the Institute or a member acting on the Governing Body and nominated by the Chairman
(ii) The Director/Secretary of the Institute
(iii) A Director nominated by the President
(iv) A Student Representative nominated by the President.

Attendance

1. Students shall attend all assessments as set out in the Institute’s General Assessment Regulations and in the appropriate Course Document.
2. Students must provide themselves with such books, instruments and equipment
Students are required to keep such notebooks and record books, and to undertake and submit by the dates specified such course work and assignments as specified by members of the teaching staff. Failure in this respect may lead to suspension or expulsion. Apprentices should note that details of employment and the attendance of all apprentices enrolled in release courses are made available to the relevant authority and employer.

Sexual Harassment
Students must behave in accordance with the Institute's Policy on Preventing and Dealing with Sexual Harassment (October 1995). Sexual harassment during the course of work, study or any other activity in the Institute will not be tolerated. Other forms of harassment of a sectarian, racial or bullying nature are equally unacceptable. Essential features in this area are that the behaviour is unwanted by the recipient and would be regarded as harassment by any reasonable person.

Data Protection
The Institute is registered as a "data controller" under the Data Protection Act 1988. All students are required to comply with the requirements of the Act.
11. Items left on Institute property are left entirely at the owner's risk. The Institute accepts no responsibility for any loss, damage to or theft of such items, howsoever caused.

12. Breach of these regulations may lead to disciplinary procedures, including those specified in the Institute Student Regulations, being invoked.

13. Library staff are authorised to take appropriate action to ensure that all library users comply with these regulations. Users are required to comply with directions from library staff. Users are required to co-operate fully with any requests made by any member of the library staff to allow the items in the possession of the user to be inspected, and failure to render such co-operation will be regarded as a serious offence.

**Assessment Regulations**

The Assessment Regulations, including examination regulations and appeals, are contained in the Institute's General Assessment Regulations, approved by Academic Council in June 1998.


---

**Regulations Governing the use of Computer Resources**

Users are required to abide by the following regulations, and by whatever additional rules which are laid down from time to time, in relation to the proper usage of computer equipment and materials.

- Users must not physically damage or deface any computer, ancillary equipment, documentation or related materials.
- Users are advised that software products are covered by licensing agreements. Such products and related materials shall not be copied.
- All users are required to comply with the terms and provisions of the Data Protection Act 1988 and subsequent amendments. A copy is available from the Library.
- It is the user's responsibility to be informed of the correct operating procedures for the computer resources or products used and to utilise such resources or products in a responsible manner.
- A user who is uncertain as to the correct procedure in any situation should obtain clarification before proceeding.
- Users must ensure that any access granted to them in respect of computer equipment or service is used solely by themselves and only for their designated course work or research.
- Users must not interfere with the computer service or any resources deployed by another user.

- Users must ensure that they do not deliberately or otherwise corrupt or destroy any software or data facilities accessible to them or introduce viruses to these resources.
- Users must not attempt to gain access to resources for which they have not been specifically authorised nor should they attempt to bypass or probe any security mechanisms governing the control of resources.
- Eating, drinking and smoking are strictly forbidden in any computer service area.
- Users may not remove, disconnect, power off or otherwise interfere with any item of computer equipment without authorisation.
- Any user in breach of these regulations is liable for the legal and disciplinary consequences of that action.

*July 1999*
### DIT ACADEMIC CALENDAR-SESSION 2000/2001

<table>
<thead>
<tr>
<th>Year</th>
<th>Term 1</th>
<th>Term 2</th>
<th>Term 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>September</td>
<td>Monday 4th</td>
<td>Monday 8th</td>
</tr>
<tr>
<td></td>
<td>Thursday 6th</td>
<td>Wednesday 6th</td>
<td>Friday 6th</td>
</tr>
<tr>
<td></td>
<td>Monday 18th</td>
<td>Monday 23rd</td>
<td>Monday 15th</td>
</tr>
<tr>
<td></td>
<td>Friday 15th</td>
<td>Friday 4th</td>
<td>Friday 4th</td>
</tr>
<tr>
<td></td>
<td>Saturday 16th</td>
<td>Monday 15th</td>
<td></td>
</tr>
<tr>
<td>December</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Monday 15th</td>
<td>Monday 18th</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Saturday 16th</td>
<td>Thursday 18th</td>
<td></td>
</tr>
<tr>
<td>January</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>April</td>
<td></td>
<td>Monday 18th</td>
<td></td>
</tr>
<tr>
<td>April</td>
<td></td>
<td>Friday 6th</td>
<td></td>
</tr>
<tr>
<td>May</td>
<td></td>
<td>Friday 4th</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Monday 15th</td>
<td></td>
</tr>
</tbody>
</table>

- **Commencement of Session**: Interviews and enrolments for part-time and evening courses commence
- **Commencement of part-time courses in Music & Drama**: 1st Year courses commence with the induction programme
- **Second and subsequent years of all Whole-time courses commence**: Part-time day and evening courses commence
- **Final class meetings of first term**: Final class meetings for part-time and evening courses in Music & Drama
- **Final class meetings of second term**: Final class meetings of second term
- **Classes Resume**: Final class meetings of third term
- **Examinations commence**: Final class meetings of third term

**Semester Courses**

<table>
<thead>
<tr>
<th>Year</th>
<th>Semester 1</th>
<th>Semester 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>September</td>
<td>Monday 18th</td>
</tr>
<tr>
<td></td>
<td>Wednesday 13th</td>
<td>Monday 15th</td>
</tr>
<tr>
<td>2001</td>
<td>Monday 8th</td>
<td>Monday 15th</td>
</tr>
<tr>
<td>January</td>
<td></td>
<td></td>
</tr>
<tr>
<td>May</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **1st year students induction programme**: Teaching Semester commences
- **Study/Revision Week**: Examinations commence
- **Teaching semester commences**: Final class meetings of semester
- **Study/revision week**: Examinations commence

**Notes**

- Classes are not scheduled on public holidays during the session (viz. 30th October; 19th March; 7th May; 4th June).
- Classes are not scheduled from Monday 18th December to Friday 5th January inclusive or from Monday 9th April to Friday 20th April inc.
**Full-time courses in the Faculty of Tourism and Food**

### Degree Programmes

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT403</td>
<td>Culinary Arts</td>
</tr>
<tr>
<td>FT491</td>
<td>Environmental Health</td>
</tr>
<tr>
<td>FT480</td>
<td>Food Technology/Pharmaceutical Technology</td>
</tr>
<tr>
<td>FT401</td>
<td>Hospitality (Hotel and Catering) Management</td>
</tr>
<tr>
<td>FT404</td>
<td>Leisure Management</td>
</tr>
<tr>
<td>FT402</td>
<td>Tourism Marketing</td>
</tr>
</tbody>
</table>

### Diploma/Certificate Programmes

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT200</td>
<td>Baking Technology and Management</td>
</tr>
<tr>
<td>DT541</td>
<td>Business Studies-Bar Management</td>
</tr>
<tr>
<td>DT444</td>
<td>Culinary Arts (Catering for Health)</td>
</tr>
<tr>
<td>DT490</td>
<td>Food Technology/Pharmaceutical Technology</td>
</tr>
<tr>
<td>DT402</td>
<td>Hotel and Catering Management</td>
</tr>
<tr>
<td>DT440</td>
<td>Hotel and Catering Supervision</td>
</tr>
<tr>
<td>DT410</td>
<td>Travel and Tourism</td>
</tr>
</tbody>
</table>

Having completed the courses indicated below or their equivalent with the requisite grade of award (Merit, Credit or Distinction), or having suitable industrial experience of at least one year in lieu, it may be possible to gain admission to a higher level course as indicated with full or partial exemptions.

### Course Completed Possible Higher Course

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Code Possible Higher Course</th>
</tr>
</thead>
<tbody>
<tr>
<td>DT402</td>
<td>FT401 – Normally 3rd Year</td>
</tr>
<tr>
<td>DT440</td>
<td>DT402 – Normally 3rd Year</td>
</tr>
<tr>
<td>DT444</td>
<td>FT403 – Normally 2nd Year</td>
</tr>
<tr>
<td>DT493</td>
<td>DT490 – Normally 3rd Year (Food Technology Option)</td>
</tr>
<tr>
<td>DT498</td>
<td>DT490 – Normally 3rd Year (Pharmaceutical Technology Option)</td>
</tr>
</tbody>
</table>

### Additional Costs

Students attending courses FT401, DT402, DT440 and DT444 are required to purchase uniforms (approximate cost £80), knives (approximate cost £100) and kitchen shoes (approximate cost £40). Students attending courses DT440 and DT444 are also required to purchase laboratory coats. Students attending courses FT491, FT480 and DT490 are required to purchase laboratory coats and manuals. Students attending courses FT491, FT480 and DT490 incur costs associated with field visits. Details of suppliers and requirements are available from the Faculty of Tourism and Food.
Culinary Arts FT40J

Course Description
This course is designed to meet the demand for high calibre professional practitioners in Culinary Arts in the Hospitality and related Food Service Industries both in Ireland and internationally. This course is a unique programme which reflects a fundamental review of Culinary Arts Education worldwide and which combines an in-depth theoretical knowledge-base with high level aesthetic abilities and the development of communication, problem solving and personal skills in the participants in the context of a partnership between education, industry and individuals. A feature of the course is the availability of electives in years 3 and 4 reflecting the diversity of career opportunities available to graduates of the programme. In addition to college studies students are required to complete an industry/faculty supervised professional internship at the end of years 1, 2 and 3.

Course Outline
First Year
Culinary Arts Performance, Gastronomy, Food and Life Science, Gastronomic Art and Design, Language (French/German), Business and Communication, Information Technology, Professional Internship.

Second Year
Gastronomy, Gastronomic Art and Design, Culinary Arts/Food and Beverage Performance, Food and Life Science, Language (French/German), Business and Communication Studies, I.T./Culinary Arts, Professional Internship.

Third Year
Gastronomy, Culinary Arts Production (The Gastronomic Experience), Language (French/German), Business and Entrepreneurial Studies, Culinary Arts Systems Technology, Research Methods, Product Development, Professional Internship (International Placement). In addition students select one elective from the following Culinary Arts Majors: Pastry, Cold Kitchen, Hot Kitchen.

Fourth Year
Culinary Arts Production (Gastronomic Experience 2), Culinary Arts Major, Product Development 2, Culinary Arts Systems Technology, Business and Entrepreneurial Studies, Culinary Arts and Food Industry Seminars. In addition to the Culinary Arts Major, students select one elective from the following: Culinary Arts and the Media, Culinary Arts and the Environment, Ethics in Culinary Arts, Language. In this final year, each student undertakes a dissertation as part of the final examination.

Duration
Four years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate in six subjects, two of which must be at grade C3 or higher on higher level papers. Results must include French or German or Spanish (ordinary level C3 or higher), Mathematics (ordinary level C3 or higher) and English or Irish.

Award
BA (Culinary Arts) of Dublin Institute of Technology with grades of Pass, Lower Second Class Honours, Upper Second Class Honours or First Class Honours.

Career Opportunities
This course recognises the complexity and diversity of the Culinary Arts in the Hospitality and Food Service Industries and the variety of career paths open to graduates. This course aims to provide an education for careers at graduate entry level within the Culinary Arts and Food Service Industries. Graduates' opportunities include: Professional Food Cookery/Restaurant Organisation, Food Promotion, Food Writing and Styling, Food Product Development and Research. In addition, graduates may progress to a variety of postgraduate programmes in a range of disciplines.

Further Information
School of Culinary Arts and Food Technology
t: 01 402 4344
Environmental Health FT491

Course Description
This course examines the wide and varied links between the environment and human health. Students gain experience of examining issues such as food safety, environmental pollution, occupational safety and health risk management.

Course Outline
First Year
Biology, Chemistry, Physics, Built Environment, Environmental Health and Data Analysis.

Second Year
Food Science, Environmental Science, Built Environment, Environmental Health, Environmental Health Administration and Environmental Health Management.

Third Year
Food Safety & Quality, Food Technology, Environmental Health, Environmental Health Management, Environmental Management and Built Environment.

Fourth Year

Duration
Four years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate in six subjects two of which must be at grade C3 or higher on Higher Level papers. Results must include Irish or English and Mathematics and one of the following subjects: Physics, Chemistry, Physics and Chemistry, Biology, Construction Studies or an equivalent qualification. The Institute will consider applications from mature students (aged 23 years and over) who do not hold the appropriate formal minimum entry requirements.

Award
BSc (Environmental Health) of Dublin Institute of Technology with grades of Pass, Lower Second Class Honours, Upper Second Class Honours or First Class Honours.

Career Opportunities
Graduates are eligible for appointment as Environmental Health Officers by Health Boards and may work on secondment to Local Authorities. Graduates may also work in industry in areas such as Food Control, Environmental Management and Quality Assurance.

Further Information
School of Food Science and Environmental Health
t: 01 402 4355
Food Technology/Pharmaceutical Technology FT480

Course Description
The course extends over four academic years. Years 1 and 2 are common to both the Food Technology and the Pharmaceutical Technology options of the course. Divergence occurs in Year 3 and specialisation is the main feature of year 4. A period of industrial placement occurs from May to October on completion of year 3.

Course Outline
First Year

Second Year

Third Year (Food Technology Option)

Third Year (Pharmaceutical Technology Option)

Fourth Year (Food Technology Option)
Food Science, Food Technology, Food Business Management, Industrial Placement, Project.

Fourth Year (Pharmaceutical Technology Option)
Pharmaceutical Technology, Advanced Microbiology, Biotechnology and Molecular Physiology, Analytical Quality Assurance, Industrial Placement, Project.

Duration
Four years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Irish Leaving Certificate in six subjects including English or Irish and Mathematics, with grade C3 or higher in two subjects on higher level papers one of which must be Physics, Chemistry, Physics and Chemistry, or Biology or an equivalent qualification.

Further Information
School of Food Science & Environmental Health
t: 01 402 4355

Award
BSc Food Technology or BSc (Pharmaceutical Technology) of Dublin Institute of Technology with grades of Pass, Lower Second Class Honours, Upper Second Class Honours or First Class Honours.

Career Opportunities
This course is designed to provide a programme of education which will allow entry into a career in the food industry in areas such as production, processing, quality assurance, food analysis and product development (Food Technology Option) or entry into the pharmaceutical industry in areas such as instrumental analysis, quality control, quality assurance and good manufacturing practice (Pharmaceutical Technology Option).
Hospitality (Hotel and Catering) Management FT401

Course Description
The course title reflects a wider focus for the programme enabling hotel and catering management elements to be retained while offering enhanced career opportunities in the wider services sector. This degree programme offers a challenging curriculum which aims to develop a holistic approach to management while developing interpersonal skills. The programme involves a variety of approaches to learning with significant elements of continuous assessment throughout.

Course Outline
First Year

Second Year

Third Year
Strategic Management, Human Resource Management, Financial Management, Language, Hospitality Marketing, Management Science/Information Technology Management, Hospitality Law and one elective. A period of professional internship in the hospitality industry will be undertaken in this year, preceded by a tailored induction programme. The Internship will be arranged and supervised by the School of Hospitality Management and Tourism.

Fourth Year
Strategic Hospitality Management, Finance, Technology Management, Language, Strategic Marketing, Hospitality Industry Seminar, one elective. In this final year, each student undertakes a dissertation as part of the final examination. During the third and fourth year, students can select an elective from the following range of subject areas: Enterprise Development, Environmental Management in Hotels, Managing Innovation in Hospitality Organisations, Property Management, Quality Service Systems, Tourism, Network Management, Entertainment and Event Management, Internet Marketing, Revenue and Yield Management, Conference and Business Travel. The provision of electives is subject to demand and availability.

Duration
Four years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate in six subjects with at least grade C3 in two at Higher level. Results must include French, German or Spanish (Ordinary level C3 or higher), Mathematics (Ordinary level C3 or higher) and English or Irish or an equivalent qualification. The final selection of candidates for places on the course will be made on the basis of Leaving Certificate (or equivalent) results. Places may be offered to mature students who meet certain criteria in respect of age, suitability and experience in the industry.

Award
BSc (Management) of Dublin Institute of Technology with grades of Pass, Lower Second Class Honours, Upper Second Class Honours or First Class Honours.

Graduates also qualify for membership of the Irish Hotel and Catering Institute (MIHCI) and licentiateship of the Hotel, Catering and Institutional Management Association (U.K.) (HCIMA).

Career Opportunities
This programme recognises the complex nature of the hospitality industry and the varying career paths open to graduates. This programme aims to provide the basis for a career at graduate entry level within the hospitality industry. Career opportunities include hotel management, catering management, restaurant management, retailing sector, the broad tourism field, service industries. In addition graduates may progress to a variety of postgraduate programmes in a range of disciplines.

Further Information
School of Hospitality Management and Tourism
t: 01 402 4352
Leisure Management FT404

Course Description
The BA (Leisure Management) is the only three-year direct-entry ordinary degree in this discipline available in the country. It focuses on the broad leisure industry, and offers students an opportunity to participate in this dynamic sector of the Irish economy. The course prepares successful graduates for entry into the industry at management level. Its design reflects many of the initiatives taken in applied management education at this level, including a supervised industrial placement, practical modules, and integrated continuous assessment. Within the practical modules students are assessed for recognised qualifications in First Aid, Lifesaving and Fitness Instruction. Applicants should note that there is a strong emphasis on business subjects and on academic performance generally.

Course Outline
First Year
Leisure Industry Studies, Health Nutrition and Exercise, Quantitative Methods and Computer Applications, Management; Accounting, Language (Irish/French/German), Communications and Customer Care, Food and Beverage Studies, First Aid, Preparation for Professional Practice.

Second Year

Third Year
Business Policy; Financial Management and Information Technology Management; Marketing; Business and Environment Law; Language (Irish, French or German); Professional Placement; Electives (2).

Duration
3 years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Irish Leaving Certificate or equivalent with Grade D3 or higher on ordinary level papers in at least five subjects including English or Irish and Mathematics. Applicants must also obtain Grade D3 or higher at ordinary level in French or German or Irish. The final selection of standard applicants for places on the course will be made on the basis of Leaving Certificate (or equivalent) results. Places may be offered to mature students who meet certain criteria in respect of age, suitability and experience in the leisure industry.

Candidates who have successfully completed relevant courses at third or PLC level may be considered for entry into first, second or third year of the course, as appropriate. These candidates will be assessed by qualifications and interview.

Award
BA (Leisure Management) of Dublin Institute of Technology.

Career Opportunities
On completion of the course, graduates would be eligible for management positions in aquatic facilities, entertainment complexes, leisure centres, theme parks, hotel leisure complexes, golf clubs, tennis clubs and other recreation related developments. There are also graduate opportunities in consultancy, research and further education.

Further Information
School of Hospitality Management and Tourism
t: 01 402 4363
e: leisure @dit.ie
w: http://leisure.dit.ie/
Tourism Marketing FT402

Course Description
This course has been designed to provide students with an education appropriate for tourism marketing. The course has been specifically developed to meet the needs of the rapidly expanding tourism sector, by focusing on the growing requirement for graduates with a marketing competence. The course is delivered through an interdisciplinary programme of studies which provides students with a general understanding of the management of tourism enterprises, together with a detailed understanding of the marketing function within such enterprises. A feature of the course is the availability of a series of elective subjects during year 3 and year 4, which gives students the opportunity of developing a programme of studies appropriate to their career aspirations. In addition to college studies, students are required to complete a supervised project placement in tourism enterprises in their final year. Students are also required to gain appropriate industry experience during their summer vacations.

First Year

Second Year

Third Year

Fourth Year

*Electives are subject to demand and availability.

Duration
Four years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate in six subjects with at least grade C3 in two Higher Level subjects and at least grade D3 in four Ordinary or Higher Level subjects. Results must include Irish or English, at least grade C3 in Higher Level Irish, French, German or Spanish, at least grade C3 in Ordinary Level Mathematics or at least grade D3 in Higher Level Mathematics or an equivalent qualification. The Institute considers applications from mature students (aged 23 and over) who do not hold the appropriate minimum entry requirements. Such applicants may be required to undertake selection tests and interviews.

Award
BSc (Tourism Marketing) of Dublin Institute of Technology with grades of Pass, Lower Second Class Honours, Upper Second Class Honours or First Class Honours.

Career Opportunities
The tourism sector is expanding rapidly, with some 40% of all new jobs in the next five years expected to be created within this sector. Graduates with marketing competence can expect to find employment in the marketing function in a variety of tourism enterprises including Tourism Cooperatives, National Tourism Boards, Hotels, Interpretative Centres, Tour Operators, Visitors Centres, (domestic and international).

Further Information
School of Hospitality Management and Tourism.

Tel: 01 402 4352
Baking Technology and Management DT200

Course Description
This three year full-time course is designed to prepare students for a career in the bakery and associated food industries. The course content is broadly based and covers all aspects of bakery and food science, bakery technology and product management. This is very much a hands-on course with considerable emphasis being placed on practical work, including bread making, cake and pastry manufacture.

Course Outline
First Year

Second Year
Food Science, Technology, Manufacture, Ingredients, Production Planning, Accounting, Economics, Information Systems, German, Practical Baking of Breads and Flour Confectionery.

Third Year

Duration
Three years full-time.

Location
DIT Kevin Street.

Entry Requirements
Irish Leaving Certificate in five subjects including Mathematics and English or Irish at either level or such qualification as the Institute may deem equivalent.

Award
Diploma in Baking Technology and Management of Dublin Institute of Technology with grades of Pass, Merit or Distinction as appropriate.

Career Opportunities
Graduates have secured employment in a wide range of activities within the bakery and associated food industries in the area of production, product development, research, quality control, technical sales. They may also proceed to further education.

Further Information
Mr. Derek C. O'Brien
NBDip. FTC (CGLI) MIIB MBSB
Head, National Bakery School
t: 01 402 4566

faculty of tourism and food
**Business Studies-Bar Management DT541**

**Course Description**
This course is specifically designed for those who intend to enter the licensed trade and to progress to ownership/management of a licensed premises. Licensees throughout the country show a particular interest in this course as being appropriate to school-leaving members of their families. The range of course topics equips participants with a comprehensive knowledge of the operation of a licensed trade business, regardless of size and type. Participants are provided with the expertise necessary to develop various aspects of a licensed business.

**Course Outline**

**First Year**
Commodities, Hygiene, Communications, French, Financial Control, Marketing/Management, Law, Information Technology, Economics, Bar Catering, Business Administration/Law.

**Second Year**

**Duration**
Two years full-time.

**Location**
DIT Mountjoy Square.

**Entry Requirements**
Leaving Certificate with grade D3 or higher in English or Irish and Mathematics and three other subjects on ordinary level papers.

**Award**
Certificate in Business Studies (Bar Management) of Dublin Institute of Technology.

**Career Opportunities**
Ownership/management of licensed premises.

**Further Information**
School of Retail & Services Management
t: 01 402 4143
Certificate

Culinary Arts (Catering for Health)
DT444

Course Description
This course is designed to combine education for work in food preparation and production along with professional training and general studies to prepare men and women for careers as professional chefs in the changing world of healthier eating in both commercial and non-commercial catering.

Course Outline
First and Second Year
Preparation and Service of Food and Beverages, Applied Science, Hygiene and Safety, Nutrition, Business Affairs, Diets and Diseases, Biology, Food Chemistry, Physiology, German, French. At the end of the second year, students undertake a four month approved industrial training period prior to the award of the certificate.

Duration
Two years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate in five subjects with Grade D3 or higher on ordinary level papers. Results must include Irish or English and Mathematics or an equivalent qualification. The Institute considers applications from mature students (aged 23 years and over) who do not hold the appropriate minimum entry requirements.

Award
Certificate in Culinary Arts (Catering for Health) of Dublin Institute of Technology.

Career Opportunities
Graduates of this course may expect to make careers as professional chefs in hotels, restaurants, industrial catering and as diet chefs/technicians in hospitals, health centres, spas, diet and reducing clinics and sports catering.

Further Information
Ms. Dorothy Gray,
School of Culinary Arts and Food Technology t: 01 402 4344
Food Technology/Pharmaceutical Technology DT490

Course Description
This is a three year full time course consisting of two options namely Food Technology and Pharmaceutical Technology. Year 1 of the Diploma is common to both areas with divergence into the options at the beginning of Year 2.

Course Outline
The course will be delivered in a modular format and Level 1 is common to both the Food Technology and the Pharmaceutical Technology options of the course.

First Year

Second Year (Food Technology Option)
Food Biochemistry, Food Microbiology, Food Processing, Introduction to Process Technology, Nutrition, Food Toxicology, Food Entomology and Parasitology, Instrumentation, Quality Control, Statistics, Food Production, Industry Studies, Language (Optional).

Second Year (Pharmaceutical Technology Option)

Third Year (Food Technology Option)

Third Year (Pharmaceutical Technology Option)

Duration
Three years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Irish Leaving Certificate in six subjects with grade D3 or higher on ordinary level papers. Results must include Irish or English, Mathematics and one of the following subjects: Physics, Chemistry, Physics and Chemistry or Biology or an equivalent qualification. The Institute considers applications from mature students (aged 23 years and over) who do not hold the appropriate minimum entry requirements.

Award
Diploma in Food Technology or Diploma in Pharmaceutical Technology of Dublin Institute of Technology.

Career Opportunities
Graduates of the Diploma in Science (Food Technology) are eligible for employment in food processing, quality control, food analysis and product development particularly at technician level. Graduates of the Diploma in Science (Pharmaceutical Technology) are eligible for employment in meeting the technical needs of the pharmaceutical/healthcare industry.

Further Information
School of Food Science & Environmental Health
t: 01 402 4355
Hotel and Catering Management
DT402

Course Description
This programme offers a challenging opportunity for those individuals who wish to pursue a career in management in the hotel and catering industry. This dynamic course provides a future orientated and industry focused curriculum. It encourages the student to assume a central role in his/her education. This diploma programme offers the student a major in the final year of the course enabling him/her to specialise in one of the following areas: Food and Beverage Management, Front Office and Accommodation Management or Conference and Leisure Management.

Course Outline
First Year
Management, Accounting, Economics, Hospitality System, Communications and Customer Care, Computer Applications, Front Office, Accommodation Management, Quantitative Methods, Language (French/German/Spanish), Food and Beverage Management, Hospitality, Health and Safety Management.

Second Year
Management, Accounting, Language (French/German/Spanish), Marketing, Tourism, Human Resource Management, Hospitality Computer Systems, Food and Beverage Management, Communication. A period of professional internship in the hospitality industry will be undertaken in this year preceded by a tailored induction programme.

Third Year

Duration
Three years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate or equivalent with Grade D3 or higher on ordinary level papers in at least five subjects including English or Irish and Mathematics. Results must include Grade D3 or higher on ordinary level French, German or Spanish. The final selection of candidates for places on the course will be made on the basis of Leaving Certificate (or equivalent) results. Places may be offered to mature students who meet certain criteria in respect of suitability and experience in the hospitality industry. Transferees from other courses will be assessed by interview.

Award
Diploma in Hotel and Catering Management of Dublin Institute of Technology.

Graduates also qualify for membership of the Irish Hotel and Catering Institute (MIHCI) and the Catering Managers Association of Ireland (MCMA).

Career Opportunities
The hotel and catering sector is expanding globally and this creates many possible career paths. Graduates can expect career opportunities in the hotel and catering sector in such areas as food and beverage management, front office management, accommodation management and conferencing in Ireland and abroad. In addition, graduates may progress to a variety of postgraduate programmes in a range of disciplines.

Further Information
School of Hospitality Management and Tourism
t: 01 402 4352
Hotel and Catering Supervision
DT440

Course Description
This course is designed to provide a broad basic education and training for those who chose careers in the hotel and catering industry. In addition to their college studies students are required to undertake two months professional experience during the first summer vacation and four months industrial internship (approved by the Faculty) at the end of the course, i.e. a total of 6 months.

Course Outline
First Year
Accounting, Law, Behavioural Science, Food and Beverage Operations, Accommodation, Food Microbiology and Hygiene, Health and Safety, French, Computer Applications.

Second Year
Accounting, Supervisory Management, Law, Ethics, Hotel and Catering Operations, Food Science and Nutrition, Accommodation, French, Computer Applications.

Entry Requirements
Leaving Certificate in five subjects with Grade D3 or higher on Ordinary Level papers. Results must include Irish or English and Mathematics or an equivalent qualification. The Institute considers applications from mature students (aged 23 years and over) who do not hold the appropriate minimum entry requirements.

Award
Certificate in Hotel and Catering Supervision of Dublin Institute of Technology. Graduates also qualify for Membership of the Irish Hotel and Catering Institute (MIHCI).

Career Opportunities
The majority of graduates from this course are employed in supervisory positions (food, beverages or accommodation) in hotels, hospitals, clubs, industrial canteens and contract catering.

Further Information
Ms. Mary McGuinness, Course Tutor,
Mr. Andrew Whelan, Course Tutor,
School of Culinary Arts and Food Technology
t: 01 402 4344

Location
DIT Cathal Brugha Street.
Travel and Tourism DT410

Course Description
This course is designed to provide a broad education and training for those wishing to pursue a career in the travel and tourism industry. The focus of the course is on applied business subjects in addition to specific travel and tourism training modules. Students gain practical experience in a relevant organisation during the summer period.

Course Outline
First Year

Second Year
Tourism, Travel Agency Practice, Accountancy, Tourism Information Technology, Tourism Marketing, Tourism Management, Yield Management, Travel and Tourism Law, Tour Operations, Major and Minor European Language.

Duration
Two years full-time.

Location
DIT Cathal Brugha Street.

Entry Requirements
Leaving Certificate in five subjects with grade D3 or higher on Ordinary Level papers. Results must include Irish or English, Mathematics and at least grade C3 in Higher Level French, German or Spanish or an equivalent qualification. The Institute considers applications from mature students (aged 23 years and over) who do not hold the appropriate minimum entry requirements.

Award
Certificate in Travel and Tourism of Dublin Institute of Technology.
Students of this course are also prepared for the Standard and Advanced Diploma examinations of IATA/UFTAA, Geneva (International Air Transport Association/Universal Federation of Travel Agents Association). Entry fees for these examinations are payable by the students.

Career Opportunities
Graduates of the course are employed in travel agencies, transport organisations, tourism offices, airlines, tour operators and reservations companies.

Further Information
School of Hospitality Management and Tourism
t: 01 402 4352
## Degree Courses Summary of Programmes 2001-2002

<table>
<thead>
<tr>
<th>Course Title</th>
<th>Code</th>
<th>Duration (Years)</th>
<th>Places 2000</th>
<th>Minimum number of Subjects</th>
<th>Minimum grade in Maths</th>
<th>Minimum grade in English or Irish</th>
<th>Other subject requirements</th>
<th>Faculty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applied Sciences</td>
<td>FT222</td>
<td>4</td>
<td>90</td>
<td>6</td>
<td>2</td>
<td>OB3</td>
<td>C</td>
<td>Science</td>
</tr>
<tr>
<td>Options: Chemistry and Physics; Chemistry and Mathematics; Mathematics and Physics; Food Science and Food Technology; Physics and Physics Technology</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Applied Sciences/Computing</td>
<td>FT225</td>
<td>4</td>
<td>50</td>
<td>6</td>
<td>2</td>
<td>OB3</td>
<td>C</td>
<td>Science</td>
</tr>
<tr>
<td>Options: Computer Science and Physics; Computer Science and Mathematics; Computer Science and Chemistry; Computer Science and Software Engineering</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Architecture *</td>
<td>FT101</td>
<td>5</td>
<td>55</td>
<td>6</td>
<td>2</td>
<td>OD3</td>
<td>OD3</td>
<td>Built Environment</td>
</tr>
<tr>
<td>Business Studies</td>
<td>FT351</td>
<td>4</td>
<td>120</td>
<td>6</td>
<td>2</td>
<td>HD3</td>
<td></td>
<td>Business</td>
</tr>
<tr>
<td>Communications – Journalism</td>
<td>FT353</td>
<td>4</td>
<td>30</td>
<td>6</td>
<td>2</td>
<td>HC3</td>
<td></td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Computer Engineering</td>
<td>FT281</td>
<td>4</td>
<td>40</td>
<td>6</td>
<td>2</td>
<td>HC3</td>
<td></td>
<td>Engineering</td>
</tr>
<tr>
<td>Construction Economics and Management</td>
<td>FT111</td>
<td>4</td>
<td>45</td>
<td>6</td>
<td>2</td>
<td>OD3</td>
<td></td>
<td>Built Environment</td>
</tr>
<tr>
<td>Culinary Arts</td>
<td>FT403</td>
<td>4</td>
<td>64</td>
<td>6</td>
<td>2</td>
<td>OC3</td>
<td></td>
<td>Tourism and Food</td>
</tr>
<tr>
<td>Design – Interior + Furniture Ω</td>
<td>FT544</td>
<td>4</td>
<td>30</td>
<td>6</td>
<td>2</td>
<td></td>
<td>G</td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Design – Visual Communication Ω</td>
<td>FT545</td>
<td>4</td>
<td>30</td>
<td>6</td>
<td>2</td>
<td></td>
<td></td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Early Childhood Care and Education</td>
<td>FT472</td>
<td>3</td>
<td>44</td>
<td>6</td>
<td>2</td>
<td>OD3</td>
<td></td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Electrical/Electronic Engineering †</td>
<td>FT221</td>
<td>4</td>
<td>80</td>
<td>6</td>
<td>2</td>
<td>HC3</td>
<td></td>
<td>Engineering</td>
</tr>
<tr>
<td>Options: Electrical Power Systems; Control Systems; Communication Systems; Computer Engineering</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Engineering</td>
<td>FT125</td>
<td>4</td>
<td>90</td>
<td>6</td>
<td>2</td>
<td>HD3</td>
<td></td>
<td>Engineering</td>
</tr>
<tr>
<td>Options: Building Services; Mechanical; Manufacturing: Structural</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Environmental Health</td>
<td>FT491</td>
<td>4</td>
<td>34</td>
<td>6</td>
<td>2</td>
<td>OD3</td>
<td></td>
<td>Tourism and Food</td>
</tr>
<tr>
<td>Environmental Planning and Management</td>
<td>FT116</td>
<td>4</td>
<td>New</td>
<td>6</td>
<td>2</td>
<td>OD3</td>
<td></td>
<td>Built Environment</td>
</tr>
</tbody>
</table>

### OTHER SUBJECT REQUIREMENTS KEY

A At least Higher level C3 in one of: Physics, Chemistry, Physics and Chemistry, Applied Mathematics, Construction Studies or Engineering.

B At least Higher level C3 in one of: Physics, Chemistry, Physics and Chemistry, Applied Mathematics or Engineering.

C At least Higher level C3 in one of: Mathematics, Applied Mathematics, Physics, Chemistry, Physics and Chemistry, Biology, Agricultural Science, Engineering or Technical Drawing.

D At least Higher level C3 in Chemistry.

E At least Higher level C3 in one of: Physics, Chemistry, Physics and Chemistry or Biology.

F At least Higher level C1 in two subjects one of which must be French (for FT255), German (for FT256) or Spanish (for FT257).

G At least Ordinary level C3 in French or German or Spanish.

H At least Higher level C3 in one of Irish, French, German or Spanish.
<table>
<thead>
<tr>
<th>Course Title</th>
<th>Code</th>
<th>Duration [Years]</th>
<th>Places 2000</th>
<th>Entry Requirements [Irish Leaving Certificate]</th>
<th>Faculty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fine Art Ω</td>
<td>FT546</td>
<td>4</td>
<td>40</td>
<td>Minimum number of Subjects</td>
<td>Honours</td>
</tr>
<tr>
<td>Food Technology /Pharmaceutical Technology</td>
<td>FT480</td>
<td>4</td>
<td>New</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Geomatics</td>
<td>FT112</td>
<td>4</td>
<td>35</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Hospitality [Hotel &amp; Catering] Management</td>
<td>FT401</td>
<td>4</td>
<td>64</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Human Nutrition and Dietetics</td>
<td>FT223</td>
<td>4</td>
<td>20</td>
<td>6</td>
<td>3</td>
</tr>
<tr>
<td>Information Systems Development</td>
<td>FT354</td>
<td>4</td>
<td>45</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>International Business and Languages [English]</td>
<td>FT258</td>
<td>4</td>
<td>20</td>
<td>Contact Faculty for details</td>
<td></td>
</tr>
<tr>
<td>International Business and Languages [French]</td>
<td>FT255</td>
<td>4</td>
<td>20</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>International Business and Languages [German]</td>
<td>FT256</td>
<td>4</td>
<td>20</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>International Business and Languages [Spanish]</td>
<td>FT257</td>
<td>4</td>
<td>20</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Leisure Management</td>
<td>FT404</td>
<td>3</td>
<td>32</td>
<td>5</td>
<td>3</td>
</tr>
<tr>
<td>Marketing</td>
<td>FT541</td>
<td>4</td>
<td>80</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Management and Marketing</td>
<td>FT542</td>
<td>4</td>
<td>80</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Media Arts</td>
<td>FT352</td>
<td>4</td>
<td>30</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Music Λ</td>
<td>FT601</td>
<td>4</td>
<td>40</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Optometry</td>
<td>FT224</td>
<td>4</td>
<td>25</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Photography Ω</td>
<td>FT259</td>
<td>4</td>
<td>25</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Printing Management</td>
<td>FT130</td>
<td>4</td>
<td>40</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Property Economics [Valuation Surveying]</td>
<td>FT110</td>
<td>4</td>
<td>45</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Social Care</td>
<td>FT471</td>
<td>4</td>
<td>44</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Software Development and Internet Systems</td>
<td>FT228</td>
<td>4</td>
<td>24</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Retail and Services Management</td>
<td>FT543</td>
<td>4</td>
<td>40</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Tourism Marketing</td>
<td>FT402</td>
<td>4</td>
<td>32</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Transport and Logistics</td>
<td>FT358</td>
<td>4</td>
<td>New</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>Transport Technology</td>
<td>FT128</td>
<td>4</td>
<td>64</td>
<td>6</td>
<td>2</td>
</tr>
</tbody>
</table>

**Notes:**
- **K** At least Ordinary level D3 in one of Physics, Chemistry, Physics and Chemistry, Biology or Construction Studies.
- **L** At least Ordinary level C3 in one of Physics, Chemistry, Physics and Chemistry, Applied Mathematics or Engineering.
- **M** At least Ordinary level D3 in French or German or Irish.
- **N** At least Higher level C3 in one of Physics, Chemistry, Physics and Chemistry or Applied Mathematics.
- **O** Applicants must submit a portfolio on 8th or 9th of March.
- **Q** Applicants must attend an audition/interview in March /April.
- **T** Weighted subjects (see Engineering Faculty booklet)
## Diploma/Certificate Courses

### Summary of Programmes 2001-2002

<table>
<thead>
<tr>
<th>Course Title</th>
<th>Code</th>
<th>Duration [Years]</th>
<th>Award</th>
<th>Places 2000</th>
<th>Entry Requirements [Irish Leaving Certificate]</th>
<th>Faculty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applied Electronics</td>
<td>DT287</td>
<td>3</td>
<td>Diploma</td>
<td>40</td>
<td>5</td>
<td>OB3 OD3</td>
</tr>
<tr>
<td>Applied Science</td>
<td>DT273</td>
<td>3</td>
<td>Diploma</td>
<td>120</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Architectural Technology *</td>
<td>DT102</td>
<td>3</td>
<td>Diploma</td>
<td>55</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Auctioneering, Valuation and Estate Agency</td>
<td>DT116</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>45</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Baking Technology and Management</td>
<td>DT200</td>
<td>3</td>
<td>Diploma</td>
<td>26</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Buildings Maintenance Technician</td>
<td>DT171</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Building Services Engineering Technician</td>
<td>DT127</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>60</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Business Studies</td>
<td>DT315</td>
<td>2</td>
<td>Certificate</td>
<td>120</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Business Studies – Bar Management</td>
<td>DT541</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Civil Engineering Technician</td>
<td>DT126</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>60</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Computer Science</td>
<td>DT266</td>
<td>3</td>
<td>Diploma</td>
<td>45</td>
<td>6</td>
<td>OB3 OD3</td>
</tr>
<tr>
<td>Construction Technology</td>
<td>DT114</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>40</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Culinary Arts [Catering for Health]</td>
<td>DT444</td>
<td>2</td>
<td>Certificate</td>
<td>48</td>
<td>5</td>
<td>OD3 OD3</td>
</tr>
<tr>
<td>Design – Display Ω</td>
<td>DT515</td>
<td>2</td>
<td>Certificate</td>
<td>30</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Design Technology Ω</td>
<td>DT516</td>
<td>2</td>
<td>Certificate</td>
<td>24</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Electrical and Control Engineering Technician</td>
<td>DT231</td>
<td>3</td>
<td>Diploma</td>
<td>50</td>
<td>5</td>
<td>OB3 OD3</td>
</tr>
</tbody>
</table>

### OTHER SUBJECT REQUIREMENTS KEY

- **P** At least Higher level C3 in Chemistry.
- **O** At least Ordinary level D3 in French or German or Spanish.
- **R** At least Higher level C3 in French or German or Spanish.
- **S** At least Ordinary level D3 in one of: Physics, Chemistry, Physics and Chemistry or Biology.

### Selection

- Applicants must attend a suitability test in March.
- Applicants must submit a portfolio on 8th or 9th of March.
- Applicants must attend an audition/interview in March/April.
- Irish does not meet the language requirement.
- Opportunities are available for continuing studies to Diploma/Degree.
<table>
<thead>
<tr>
<th>Course Title</th>
<th>Code</th>
<th>Duration [Years]</th>
<th>Award</th>
<th>Places 2000</th>
<th>Entry Requirements [Irish Leaving Certificate]</th>
<th>Faculty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrical Services Engineering Technician</td>
<td>DT244</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>OD3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Electronic and Computer Systems</td>
<td>DT289</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>OC3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Food Technology/Pharmaceutical Technology</td>
<td>DT490</td>
<td>3</td>
<td>Diploma</td>
<td>New</td>
<td>OD3</td>
<td>Tourism and Food</td>
</tr>
<tr>
<td>Hotel and Catering Management</td>
<td>DT402</td>
<td>3</td>
<td>Diploma</td>
<td>80</td>
<td>OD3</td>
<td>Tourism and Food</td>
</tr>
<tr>
<td>Hotel and Catering Supervision</td>
<td>DT440</td>
<td>2</td>
<td>Certificate</td>
<td>48</td>
<td>OD3</td>
<td>Tourism and Food</td>
</tr>
<tr>
<td>Industrial Electronic Systems</td>
<td>DT284</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>40</td>
<td>OB3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Management</td>
<td>DT521</td>
<td>2</td>
<td>Certificate</td>
<td>80</td>
<td>OD3</td>
<td>Business</td>
</tr>
<tr>
<td>Manutronics Automation</td>
<td>DT129</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>50</td>
<td>OD3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Marketing</td>
<td>DT503</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>50</td>
<td>OD3</td>
<td>Business</td>
</tr>
<tr>
<td>Mechanical Engineering Technician</td>
<td>DT128</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>60</td>
<td>OD3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Media Production</td>
<td>DT517</td>
<td>2</td>
<td>Certificate</td>
<td>15</td>
<td>OC3</td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Medical Laboratory Sciences</td>
<td>DT214</td>
<td>3</td>
<td>Certificate</td>
<td>36</td>
<td>OC3</td>
<td>Science</td>
</tr>
<tr>
<td>Music Foundation</td>
<td>DT604</td>
<td>1</td>
<td>Certificate</td>
<td>25</td>
<td>OD3</td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Preliminary Engineering</td>
<td>DT120</td>
<td>1</td>
<td>Certificate</td>
<td>50</td>
<td>OD3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Retail Enterprise Management</td>
<td>DT523</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>OD3</td>
<td>Business</td>
</tr>
<tr>
<td>Retail Marketing</td>
<td>DT522</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>OD3</td>
<td>Business</td>
</tr>
<tr>
<td>Security Management</td>
<td>DT525</td>
<td>2</td>
<td>Certificate</td>
<td>40</td>
<td>OD3</td>
<td>Business</td>
</tr>
<tr>
<td>Social Care Practice</td>
<td>DT467</td>
<td>3</td>
<td>Diploma</td>
<td>New</td>
<td>OD3</td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Speech and Drama Studies</td>
<td>DT603</td>
<td>3</td>
<td>Diploma</td>
<td>25</td>
<td>OD3</td>
<td>Applied Arts</td>
</tr>
<tr>
<td>Technology (Integrated Maintenance)</td>
<td>DT125</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>25</td>
<td>OD3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Transport Engineering/Management</td>
<td>DT150</td>
<td>2/3</td>
<td>Cert/Dip</td>
<td>64</td>
<td>OD3</td>
<td>Engineering</td>
</tr>
<tr>
<td>Travel and Tourism</td>
<td>DT410</td>
<td>2</td>
<td>Certificate</td>
<td>32</td>
<td>OD3</td>
<td>Tourism and Food</td>
</tr>
</tbody>
</table>