

Some of the Benefits You Can Expect

As an Employer

- Access to qualified restaurant supervisors/assistant managers
- An improvement in business performance due to highly skilled staff
- An enhanced image for you as an employer of choice
- Increased levels of return through greater staff commitment to the business
- Access to state-of-the-art training facilities
- Standard operating procedure manual for participating industry operators

As a Programme Participant

- Gain an internationally recognised qualification in 9 months
- Avail of valuable college education and intensive industry experience in a structured manner
- Be part of a revolution in the Irish Restaurant industry by participating in this unique restaurant operations management programme
- Gain access to state-of-the-art training facilities
- As a participant, you will develop a broad base of knowledge, a confidence in your skills, and the fluency to move successfully into a career that's right for you

The Next Step

Employer

Establishments wishing to participate in this programme can nominate a current employee by calling 1850 256 256
For further information on this programme please visit www.failteireland.ie

Prospective Student

For more information on this programme please visit www.picktourism.ie or call 1850 256 256

Fáilte Ireland will provide support funding towards tuition fees

RESTAURANT OPERATIONS MANAGEMENT

A Nine Month Intensive Learning Programme



Passionate, pressure driven, an eye for detail, a people person...just some of the essential qualities needed for success in the restaurant business. Master the art of hospitality and gain a management qualification through this intensive programme.

Course Description

This innovative new programme integrates theory with practice. It has been developed to provide a relevant professional qualification for those who wish to embark on a career in Restaurant Operations Management.

The programme will provide the participant with the benefits of personal attention, instant feedback, hands on experience and the opportunity to complement college based learning with a structured practical internship and a trained mentor in Industry.

The course will provide a stepping stone to a range of career opportunities within the restaurant industry.

Master the Art of Service

The Irish restaurant industry attracts a diverse range of employees both in terms of skill level and personality. This can very often represent a challenge for the modern Restaurant Manager.

This programme will prepare the participant for the challenges of managing a successful restaurant by developing the key technical and management competencies required to affect change in the quality of service delivery in Ireland.

Applicants

The course is aimed at both existing practitioners and career changers. Applicants must possess a mature outlook, a passion for the business of restaurants and the drive and capability to pursue a career in the Restaurant industry at management level.

Students graduating from this programme will have developed a range of competencies enabling them to excel as a restaurant supervisor / assistant manager and will be equipped with specialised skills in different restaurant operations.

Collaboration

Fáilte Ireland consulted and worked closely with the Restaurant industry, the network of Institutes of Technology, the Restaurant Association of Ireland and the Irish Hotels Federation in the development of this programme.

How the Programme Operates

The nine month programme is structured as follows:

- 6 Months | 3 days in college and 2 days working in industry with an employer of choice
- 3 Months | Intensive structured industry training with an employer of choice

Topics Covered in this Programme Include:

- Restaurant Operations Management
- Event Planning & Execution
- Standard Operating Procedures Manual
- Productivity & Business Processes
- Restaurant Concept, Design and Maintenance
- Restaurant Economics
- Restaurant Technology
- Food & Beverage Commodities
- Wine Studies
- Menu Design & Development
- Procurement & Stock Management
- Sales & Marketing
- Food Critiquing
- Restaurant Communications & Presentation Skills
- Drama Studies - Contextualised
- Human Resource Management
- Sustainability

Award

On successful completion of the programme students will receive a HETAC Level 7 Special Purpose Award

The six building blocks of the programme

