



GENERATION APPRENTICESHIP

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National Sous Chef Apprenticeship



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NATIONAL SOUS CHEF APPRENTICESHIP PROGRAMME

The Sous Chef Apprenticeship is an 'earn and learn' Honours Degree Programme that combines on-the-job training with academic study in an Institute of Technology.

This programme is designed by industry and academic professionals so the Apprentice will gain the knowledge, skills and competencies at an advanced level, to ensure that all aspects of food preparation, production and service is carried out to the highest standard and in accordance with food hygiene regulations, company standards and policies.

The programme enables the Apprentice to be an effective team leader and production specialist at operational, managerial and technical levels. The programme also focuses on the responsibility of guiding, directing and training team members. Apprentices will be concentrating on areas such as personal development, food innovation, and the capitalisation of market trends and the management of department finances and budgets; all the while endeavouring to exceed customer expectations.

It combines classroom training with hands-on practical skills development within the workplace. Your work-based mentor will monitor and help you progress through the apprenticeship and you will learn how your college based learning links to your everyday working environment.

BENEFITS OF THIS PROGRAMME:

- Allows you to work and earn whilst gaining a relevant professional qualification;
- Allows you the time to develop and enhance your skills and techniques under the guidance of a work based mentor;
- Provides the opportunity for career progression from Chef De Partie to Sous Chef.

HOW TO BECOME AN APPRENTICE:

To become an Apprentice, you must be currently employed or must obtain employment in a Solas approved establishment. For further information on the application process contact your nearest Institute of Technology offering the Apprenticeship Programme.

ENTRY REQUIREMENTS:

The minimum education qualifications are:

1. Applicants must hold a level 7 Ordinary Degree in Culinary Arts or equivalent qualification.

OR

2. Relevant industry experience - Assessment of industry experience is by application to the Institute of Technology Tralee. Recognition of Prior Learning is dealt with on an individual basis once a student has registered.

CERTIFICATION AND PROGRESSION:

On successful completion of the Sous Chef Apprenticeship Programme, the Apprentice will receive a Level 8 – Bachelor of Arts (Hons) in Culinary Arts.

Apprentices who successfully complete the Sous Chef Apprenticeship Programme will be eligible to progress to the Head Chef Apprenticeship Programme at Level 9 (Masters).

PROGRAMME INFORMATION:

For further information and application requirements on this programme and contact information on all the Institute of Technology providing the programme email: tj.oconnor@staff.ittralee.ie or phone **066 719 1807** or log onto www.apprenticeship.ie

COSTS:

Year 1: €750

Year 2: €750

* PROGRAMME STRUCTURE:

2 Years – 4 Semesters

Delivery is based on a 12-week semester and it will be as follows; Semester 1 will be September to December and Semester 2 will be January to May.

PROGRAMME STRUCTURE					
STAGE	YEAR	SEPT – DEC	DEC – JAN	JAN – MAY	JUNE – AUGUST
STAGE 1	1	1 Week full time: College Block (5 days) 11 Weeks: 4 Days work / 1 Days college	On the Job	1 Week full time: College Block (5 days) 11 Weeks: 4 Days work / 1 Days college	On the Job training Work-Based Learning Captured
STAGE 2	2	12 Weeks: 4 Days work / 1 Day college	On the Job	12 Weeks: 4 Days work / 1 Day college	On the Job training Work-Based Learning Captured

*Programme structure may vary slightly from Institute to Institute

CONTACT

For more information contact:

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