



CERTIFICATE OF VALIDATION

New validation

Validation Process: **Revalidation**

Provider Name	Kerry Education and Training Board
Date of Validation	14-Jul-22

	Code	Title	Award	Exit Only
Principal Programme	PG24651	Advanced Certificate in Culinary Arts	Advanced Certificate (Advanced Certificate at NFQ Level 6) 6M21921 240 credits	N/A
Embedded Programme	N/A			

	First Intake	Last Intake
Enrolment Interval	Aug-22	Jul-27

Principal Programme

	Full Time	Part Time	Delivery Mode: full-time / part-time
Maximum Intakes per Annum:	13	0	Full Time
Minimum Learners per Intake:	12	0	
Maximum Learners per Intake:	16	0	
Duration (months)	24	N/A	

Target Learner Groups

The target group are learners who have been accepted by an approved employer as an employee.

Target learners will have reached a minimum age of 16 years, and will be seeking to develop their skills to the level associated with the occupational profile of Commis Chef.

Target learners will have acquired a Level 4 qualification or equivalent or will have at least three years trade related experience. Assessment of trade related experience (in the absence of holding a level 4 qualification or equivalent) is by application to Kerry ETB



Brief Synopsis of the Programmes

This programme consists of alternating phases of on-the-job and off-the-job training- a model which provides for the integration of the knowledge and skills acquired in the training setting with those gained in the workplace.

The apprentice will train in large volume, fine or casual settings over 2 years. Over the 2 year period the apprentice will also train in a further education and training setting.

The aim of both on-the-job and off-the-job training is to provide the apprentice with knowledge and skills required for full competency in the role of Commis Chef; in line with the occupation profile of Commis Chef.

Assessment of knowledge takes place at scheduled times and involves theory exams.

Assessment of competency takes place at scheduled times and involves Practicals and Practical s. Instructors and work place mentors evaluate practical skills, working practices and behaviours.

In year two apprentices progress to the award stage - on the basis of the result of assessment from stage 1. Award Stage assessment confirms full competency in the role of Commis Chef. Where assessment results confirm full competency in this role, the apprentice will achieve the a QQI Advanced Certificate.

Teaching and Learning Modes

1. Lectures / Classes
2. On the job Training
3. One-on-One Sessions
4. Practical Sessions
5. Self Directed Learning
6. Tutorials

Approved Countries

Ireland

Physical Resource Requirements

The Industrial Standard Training Kitchen :

- a) Cooking facilities to enable full access to the teaching, learning and assessment activities associated with the programme- for example ovens, ranges, grills, griddles, woks, griddles, deep fat fryers, bain maries, hot plates, display cabinets and food mixers
- b) Worktop space – stainless steel workstations or tables used as food preparation areas
- c) Washing facilities- hand washing, food preparation and wash up
- d) Refrigerators and freezers
- e) Suitable storage facilities

The IT Room

- a) Computer access for 16 apprentices with internet access
- b) Printing facilities

The Teaching Classroom

- a) Instructor computer, digital projector or whiteboard and Internet access

Training Restaurant

- a) Equipped to provide service to customers- putting training into practice through "front of house" service



Staff Profiles	Qualifications and Experience	WTE
Workplace Mentor	Workplace mentor-holds relevant qualification at an advanced level or holds relevant qualification at NFQ Level 6 plus additional specialist qualification, occupying a role in the workplace that is in line with senior practitioner level; with associated recognition as a skills member of the associated occupation	11
Programme Leader	A Diploma/Degree in a relevant discipline, with appropriate background in assessment management, administration and quality assurance, with the necessary authority to ensure correct and consistent implementation of management, administrative, assessment and internal verification procedures both on and off-the-job across the provider as a whole	1
National Programme Coordinator	A Diploma/Degree in a relevant discipline , with appropriate experience including line management responsibility, financial management, management of staff development, project evaluation, and continuous improvement cycles-with the ability to take the lead responsibility for the development of the programme	0.50
Instructor	Level 6 Advanced Certificate, a National Diploma or Higher Education and Training qualification mapped to ISCED 1013 Hotel Restaurants and Catering and a min of 5 years post qualification experience	11

Approved Centres	Centre	Minimum Number of Learners per Intake per Centre	Maximum Number of Learners per Intake per Centre
	70510S Kenmare Further Education & Training Centre	12	16
	70550H Kerry College of Further Education & Training, Clash Campus	12	16

Additional Locations	Location Name	Minimum Enrolment per Annum	Maximum Enrolment per Annum
	Tipperary ETB	12	16
	Cavan Monaghan ETB	12	16
	City of Dublin ETB	12	16
	City of Dublin ETB	12	16
	Cork ETB	12	16
	Limerick Clare ETB	12	16
	Kildare Wicklow ETB	12	16
	Kilkenny Carlow ETB	12	16
	Mayo Sligo Leitrim ETB	12	16

Learner Teacher Ratios	Learning Activity	Ratio
	Formative feedback (group)	1:16
	Formative feedback (individual)	1:1
	Instructor led activity- group instruction, demonstration, team collaboration	1:16
	Workplace Mentor led activity- demonstration, team collaboration	1:2



Programme being replaced by this Programme	Prog Code	Programme Title	Validated
	PG23401	Advanced Certificate in Culinary Arts	03-Dec-20



Conditions of Validation of the Programmes Covered by this Certificate of Validation

Part 1: Statutory Conditions of Validation

The statutory (section 45(3) of the 2012 Act) conditions of validation are that the provider of the programme shall:

1. Co-operate with and assist QQI in the performance of QQI's functions in so far as those functions relate to the functions of the provider,
2. Establish procedures which are fair and consistent for the assessment of enrolled learners to ensure the standards of knowledge, skill or competence determined by QQI under section 49 (1) are acquired, and where appropriate, demonstrated, by enrolled learners,
3. Continue to comply with section 65 of the 2012 Act in respect of arrangements for the protection of enrolled learners, if applicable, and
4. Provide to QQI such information as QQI may from time to time require for the purposes of the performance of its functions, including information in respect of completion rates.

Part 2 Conditions of Validation Established by QQI Under section 45(4)(b) of the 2012 Act

Part 2.1 Condition of Validation Concerning a Change in the QQI Award or Award Standard

1. Where QQI changes an award title, an award specification or an award standard that a programme depends upon, the provider shall not enrol any further learners on the affected programmes unless informed otherwise in writing by QQI (e.g. by the issue of a revised certificate of validation). The programme is considered validated for learners already enrolled on the affected programme.

Part 2.2 Condition of Validation Concerning the Duration of Enrolment

1. The duration of enrolment is the interval during which learners may be enrolled on the validated programme.

Validation is determined by QQI for a specified number of years of enrolment appropriate to the particular programme as indicated on the certificate on validation subject to unit 9.2.1. It is a condition of validation that the programme does not enrol any new learners outside this interval. A typical duration would be five years.

If a provider wishes to continue to enrol learners to the programme beyond this interval the provider must arrange in good time for it to be validated again by QQI, or exceptionally the provider may apply for extension of the duration of enrolment (unit (14)). In this context the provider may apply for validation of the programme from first principles or, alternatively, the provider may avail of the process for revalidation (unit (13)) by QQI.

Part 2.3 General Condition of Validation

The provider of the programme shall:

1. Ensure that the programme as implemented does not differ in a material way from the programme as validated; differing in a material way is defined as differing in any aspect of the programme or its implementation that was material to QQI's validation criteria.
2. Ensure that the programme is provided with the appropriate staff and physical resources as validated.
3. Implement in respect of the programme its written quality assurance procedures (as approved by QQI).
4. Make no significant change to the programme without the prior approval of QQI. (See unit (8)).
5. Unless otherwise agreed by QQI in writing, start implementing the programme as validated and enrol learners within 18 months of validation.
6. Continue in respect of the validated programme to comply with section 56 of the 2012 Act in respect of procedures for access, transfer and progression.
7. Implement the programme and procedures for assessment of learners in accordance with the Approved Programme Schedule and notify QQI in writing of any amendments to this arising from changes to the programme; see unit (9).
8. When advertising and promoting the programme and awards, use the programme title as validated, and the correct QQI award title(s), award type(s) and award class(es) indicating the level of the award(s) on the National Framework of Qualifications.



9. Adhere to QQI regulations and procedures for certification.

10. Notify QQI in writing without delay of: a. Any material change to the programme; a. Anything that impacts on the integrity or reputation of the programme or the corresponding QQI awards; b. Anything that infringes the conditions of validation; or c. Anything that would be likely to cause QQI to consider reviewing the validation.

11. Notify QQI in writing to determine the implications for the provider's validated programmes, where the provider is likely to, or planning to, merge (amalgamate) with another entity or to acquire, or be acquired by, another entity (see unit (12.5)) .

12. Report to QQI, when required or requested, on its implementation of the programme and compliance with the conditions of validation.

Part 2.4 General Condition of Validation Arising from Specialised Validation Policy and Criteria

1. N/A

Part 2.5 Special Conditions of Validation

1. N/A



Programme and stage schedules

PG24651 Advanced Certificate in Culinary Arts

Name of Provider		Kerry Education and Training Board											
Programme Title		PG24651 Advanced Certificate in Culinary Arts											
Award Title		Advanced Certificate						Exit Award		N/A			
Teaching and learning modalities		Lectures / Classes; Practical Sessions; Tutorials; On the job Training; One-on-One Sessions; Self Directed Learning											
Delivery Modes	Award Class	Award NFQ Level	Award EQF Level	Stage	Stage NFQ Level	Stage Credits	First Intake		ISCED Code				
Full time	Major	6	5	Award Stage	6	240	Aug 2022		10.1.3				
Module				Total Student Effort Module (Hours)					Allocation of Marks				
Title	Semester	Status	Credit	Total Hours	Class Contact Hours	Direct e-learning	Hours of independent learning	Work-based learning efforts	C.A. %	Project %	Skills demonstration %	Exam %	Workbased %
Health and Safety	Not Applicable	M	15	150	75	0	31	44	40	0	0	60	0
Classical Culinary Skills	Not Applicable	M	30	300	165	0	34	101	30	0	20	20	30
Basic Pastry Techniques	Not Applicable	M	10	100	64	0	12	24	20	0	30	20	30
Applied Nutrition for Menu Planning	Not Applicable	M	10	100	24	0	34	42	0	40	0	60	0
Computer Essentials	Not Applicable	M	15	150	75	0	54	21	0	100	0	0	0
Scientific Principals and Culinary Technologies	Not Applicable	M	5	50	34	0	14	2	40	0	0	60	0
Food and Beverage Service	Not Applicable	M	5	50	16	0	0	34	100	0	0	0	0
World Cuisine	Not Applicable	M	25	250	70	0	58	122	30	0	30	20	20
Food Safety	Not Applicable	M	5	50	24	0	8	18	0	60	0	40	0
Volume Food Production	Not Applicable	M	10	100	44	0	18	38	20	0	30	20	30
Interpersonal Skills	Not Applicable	M	15	150	75	0	25	50	50	50	0	0	0
History and Development of Gastronomy	Not Applicable	M	5	50	26	0	20	4	60	0	0	40	0
Culinary Product Development	Not Applicable	M	15	150	75	0	54	21	100	0	0	0	0
Sustainability Education for Culinary Practices	Not Applicable	M	10	100	42	0	16	42	70	0	0	30	0



Applied Nutrition for Menu Design	Not Applicable	M	10	100	24	0	34	42	50	0	0	50	0
Creative Pastry Techniques	Not Applicable	M	10	100	57	0	12	31	20	0	30	20	30
Business Practices for Hospitality	Not Applicable	M	15	150	90	0	21	39	60	0	0	40	0
Culinary Entrepreneurship	Not Applicable	M	15	150	81	0	50	19	0	70	0	30	0
Culinary Event	Not Applicable	M	15	150	90	0	21	39	100	0	0	0	0