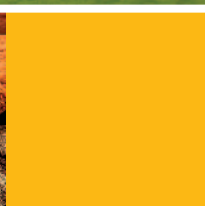
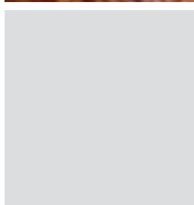
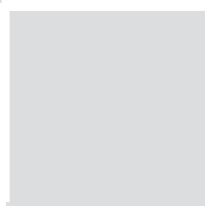
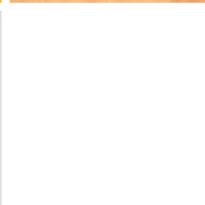
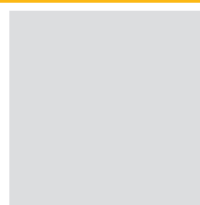


DIPLOMA IN SPECIALITY FOOD PRODUCTION

PART-TIME DIPLOMA COURSE



Introduction

In recent years there has been considerable growth in the small food enterprise sector. This sector is characterised by craftsmanship and a high hand-made element, producing low volume, high quality food. Amongst the product range are numerous varieties of farmhouse cheeses, smoked fish, fresh and specialist meats, preserves, granola/muesli, confectionery and organic produce.

This course is intended for individuals who are starting a speciality/artisan food business, from the farm, home, small production unit or who are interested in growing an existing food business. It will also be of interest to those who are involved in the sector as producers, retailers, chefs, buyers, food writers and those working in support/regulatory agencies.

Programme Design

The programme is taken on a part-time basis over one academic year. The course will run on Tuesday and Wednesday (9:00am – 5:00pm), typically every 3 weeks or so, from October until June. Sessions will consist of lectures, guest lectures/case studies, practical sessions, workshops, site visits, and field trips. Two of the sessions will be delivered in Dublin, while the remainder will be delivered in Cork.

Performance will be assessed on a continuous basis and students sit an assessment on completion of each module. Students are also required to submit a written assignment report which integrates and applies the knowledge and skills obtained on the course to their idea or existing business.

Application procedure

Please complete the application form provided. Applicants are required to provide additional information outlining the reason why you would like to undertake the Diploma and your experience to date in the area of artisan/speciality food production, and/or your ambitions for a future food or food related business.'

Cost: €2,800

Venue: University College Cork

Closing date: 12th September 2014

This course may be part-funded (up to 64%) for eligible applicants



Course Content - overview

Local Food Production Systems

Develops an understanding of the characteristics that make speciality foods distinctive from mass-produced food products, and the multidimensional challenges involved in achieving high environmental standards in the sector

Food Chemistry and Packaging

Develops an understanding of the key characteristics of major food constituents such as water, lipids, proteins, carbohydrates and vitamins, and provides an overview of the principal packaging systems used in foods

Food Processing Technology

Provides essential scientific background in the steps involved in food processes and production of the main food product types, and the design of food premises and how this influences hygiene

Nutrition and Sensory Science

Provides scientific information on nutrients in food, digestion and absorption of food, function of nutrients, diet/disease relationships, dietary requirements, and the sensory system and food acceptability

Speciality Food Marketing and Distribution

Develops an understanding of market opportunities for speciality food, market segmentation and product differentiation in the food market, and introduces the main components of a marketing plan

Food Microbiology

Provides essential scientific background in the field of food microbiology and safety; information on factors affecting the growth of microbes in food, fermentation processes, principles of cleaning and sanitation, and factors leading to outbreaks of foodborne illness

Risk Analysis

An introduction to the regulations and legislation of food law; the fundamental challenge of producing consistently safe food; clear and simple guidelines for all those operating in the food processing sector; and the labelling and traceability requirements for food products

Managing Speciality Food Enterprises

Develops an understanding of the opportunities and challenges facing small speciality food enterprises; outlines the main components of a business plan; and introduces the different categories of cost and the use of costing techniques

Assignment

Integrates and applies the knowledge and skills acquired on the course to the development of your idea or existing food business



Testimonials

'I really learned an enormous amount on this course and applying that learning to our business just made good common sense'.....D.B. Cork

'Attendance at the Diploma in Speciality Food Production course has helped me grasp the tasks involved in setting up a new business. I have obtained a sound knowledge of the process of producing a consumable product in Ireland, from growing the crop to marketing and production. I have also gained a valuable picture of the regulation that surrounds the food industry in Ireland, and in particular developed an understanding how that applies to my product.'....O.D. Meath

'I feel that the individual modules (in the Diploma course) have provided a thorough understanding of health, safety, marketing, food science and other areas important to running an artisan food business'....T.C. Cavan

'With the benefit of the modules in the Diploma in Speciality Food Production and the discussion forum of my fellow class members I have accumulated a valuable store of practical knowledge and contacts that will be beneficial to me in the next stages of my food enterprise development'.....J.C. Tipperary

'I gained a world of knowledge regarding sales and marketing, proper labelling procedures and HACCP from the Diploma course'....M.K. West Cork



For more information please contact

Dr Angela Sheehan

Programme Manager

Food Industry Training Unit

College of Science, Engineering and Food Science

University College Cork

Telephone: 021 4901423

Email: a.sheehan@ucc.ie

Web address: www.ucc.ie/en/fitu