



RESTAURANTS
ASSOCIATION

OF IRELAND

CULINARY APPRENTICESHIPS IN IRELAND

CULINARY APPRENTICESHIP OVERVIEW

- There are currently 2 culinary apprenticeships active in Ireland.
- The Commis Chef Apprenticeship and the Chef de Partie Apprenticeship
- A further 3 culinary apprenticeship have been pre-approved for development and have yet to launch. They are; Sous Chef, Head Chef and Executive Chef.
- All culinary apprenticeships are industry developed and led



PROGRAMME STRUCTURE

Chef de Partie Apprenticeship

Restaurants Association of Ireland is the Chair of the Steering Group

This was an industry led apprenticeship developed with Educational Providers and Bodies, Industry Representative Bodies, Culinary Representatives and The National Tourism Development Authority – Failte Ireland



PROGRAMME STRUCTURE

Chef de Partie Apprenticeship

Commenced in two third level Institutes of Technologies **September 2018**

Level 7 Degree Programme – 4 Year Duration

There will also be an opportunity for apprentices to progress to the Sous Chef Apprenticeship following completion – to be launch in 2019 / 2020

The next slide gives a breakdown of college training and on the job training for the apprentice.



STAGE	YEAR	Sept – Dec	Dec/Jan	Jan – May	June – August
STAGE 1	1	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>3 Days work / 2 Days college</i></p>	On the Job	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>3 Days work / 2 Days college</i></p>	On the Job training Work-Based Learning Captured
STAGE 2	2	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>3 Days work / 2 Days college</i></p>	On the Job	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>3 Days work / 2 Days college</i></p>	On the Job training Work-Based Learning Captured
STAGE 3	3	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>4 Days work /1 Day college</i></p>	On the Job	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>4 Days work /1 Day college</i></p>	On the Job training Work-Based Learning Captured
	4	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>4 Days work / 1 Day college</i></p>	On the Job	<p><i>1 Week full time College Block (5 days)</i></p> <p><i>4 days work / 1 Day college</i></p>	On the Job training Work-Based Learning Captured



ENTRY REQUIREMENTS

A pass in the Leaving Certificate (Second Level Education final examinations) or equivalent examinations, obtaining a minimum grade O6/H7 in English, and O6/H7 in four other subjects;

OR

A full QQI (Quality & Qualifications Ireland) FET (Further Education & Training) level 5 Award;

OR

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

OR

If you are employed as a chef and/or hold previous qualifications you may be eligible for advanced entry into year 2 or 3 of the programme



PARTICIPATION

The Chef De Partie Programme is Currently running in two Institutes of Technology (IOT) as of September 2018

First IOT

7 apprentices enrolled
100% Male

Second IOT

11 apprentices enrolled – 73% Male / 27% Female
Stage 3 - 12 enrolled – 58% Male / 42% Female

The initial year of the apprenticeship is running as a pilot with a programme review to take place after the first years' completion



CHALLENGES

Cost

There is a cost to the employers for both apprenticeships as they are required to pay apprentices for the days that they are working on site in a café/ restaurants and also the days they are in college training. This is a challenge when it comes to recruiting employers / mentors.

Perception

The public perception of apprenticeships, in particular for the new culinary apprenticeships is that it is a significantly less favourable option than traditional third level progression. This is a challenge when it comes to recruiting apprentices.



CHALLENGES

Government Support

There is a bursary available for what are deemed “traditional” apprenticeships, such as plumbers and electricians. This bursary is not available for culinary apprenticeships.

There is also a female bursary that is not available for the culinary apprentices but is for “traditional” apprenticeships

