



DIPLOMA IN SPECIALITY AND ARTISAN FOOD ENTERPRISES*

MIX OF ONLINE AND CLASSROOM DELIVERY



* DIPLOMA WAS FORMERLY THE 'DIPLOMA IN SPECIALITY FOOD PRODUCTION'

Aims and Objectives

In recent years there has been considerable growth in the small food enterprise sector, a sector which is characterised by craftsmanship and a high hand-made element, producing low volume, high quality, and increasingly diverse range of food products. This Diploma aims to provide a wide ranging relevant education to those involved in this sector. The programme delivers an education across all areas of food production, including food science, food culture, technology, management, marketing, food safety, and impact on the environment.

Benefits of participation

- Receive a level 7 University Diploma
- Interact and engage with like-minded people who are passionate about food
- Achieve HACCP certification
- Learn how to develop a Marketing Plan, and a Business Plan
- Get to grips with digital marketing and on-line retailing
- Learn how to conduct sensory taste tests
- Understand the fundamentals of financial record keeping

Highlights

- Participate in dynamic discussions and interactions with like-minded students and lecturers/trainers
- Meet and learn from artisan and speciality food producers during site visits, field trip, and guest lectures
- Get involved in workshops and practical demonstrations conducted by experienced trainers and technicians
- Avail of access to experts across all areas relevant to food production, both during and after the course

Who should attend

This course is intended for individuals who are starting a speciality/artisan food business from the farm home, small production unit or those 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.

Delivery

The Diploma is delivered using a **blend** of mostly on-line teaching methods, in combination with several face-to-face classroom sessions through the year. The programme is taken on a part-time basis over one academic year. The course is typically scheduled for delivery on Tuesday and Wednesday (9:00 - 17:00), every two to three weeks, from October to May. Sessions consist of lectures, guest lectures/case studies, workshops, practical sessions, site visits, and a field trip.

Performance is assessed on a continuous basis and assessments take place on completion of each module.

Accreditation:

A Diploma in Speciality Food Production, 60 credits, level 7 (NQF) will be awarded by University College Cork to successful candidates.

Application procedure

Please complete the Diploma in Speciality Food Production application form; available as a hard copy or at <https://www.ucc.ie/en/fitu/courses/specialityfood/>.

Cost: €2,800 The Department of Agriculture, Food and Marine will provide 64% of the fee for eligible applicants. Fee includes full tuition, all course materials and refreshments.

Closing date: 22nd September 2023



Programme Outline**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 plans

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 technique

Food Production and the Environment

Develops an understanding of global food security; the links between food production and a changing environment; the differences between various food production systems including traditional, organic and conventional; the drivers and mechanism of global climate change and the greenhouse effect; and legislation and policy

Assignment

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



Testimonials

"This Diploma opened so many doors during the development of our own range of Malay Kitchen sauces. Being a chef and operating 2 restaurants, we needed to know the specific steps needed to bring our restaurant produced sauces to retail. This course provided me with all the information needed to launch, from manufacturing process to distribution; as well as the networking with local artisan producers. I would highly recommend this course to anyone who is looking to start producing food for retail."

Norza Daud-Collins, Malay Kitchen, Kinsale



"I found the Diploma fundamental to the furthering of my wholesale bakery, as well as in launching my sister company, a cookie dough retail product. Particularly useful for me were the lectures on packaging, food science, HACCP & distribution. It was also extremely valuable to connect with all the knowledgeable lecturers on the course, as well as meeting likeminded entrepreneurs and sharing ideas. I'd recommend the Diploma to anyone wanting to start or develop their food business."

Aisling Tuck, Naked Bakes & Oh Happy Treats, Dublin.



"The Diploma was the first step in my journey to realising my dream of diversifying our dairy farm into farmhouse cheese production. The course is a must for anyone starting up or developing an artisan food business to anyone thinking of setting up a food business."

Norma Dinneen, Bó Rua Farm Cheddar.



"The Diploma course covered a broad range of subjects and on completion of the course, I felt I had the necessary skills and confidence to start up a seasonal winter café. This was followed by the launch of Good Fortune Cookies. I am so proud and delighted to have won bronze in Blas na hEireann in our first year in business. We are looking forward to extending our range soon and excited for what the future holds!"

Sarah Cremin, Good Fortune Cookies, Cork.



"The Diploma provided me with the confidence and fundamentals to start a food business including information on ingredients, equipment, packaging and HACCP. And I've had the benefit of UCC's expertise when required ever since."

Philip O'Connor, Seymours Irish Biscuits.



For more information please contact

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