

# FAQs

Food Studies & Irish Foodways |  
Masters



The MA in Food Studies and Irish Foodways is one of a kind in an Irish university context as our focus is largely directed to Irish food in the past, present and future. Since the mid-twentieth century, food, how it is produced and how it is consumed, has undergone significant social, economic and cultural changes. The impact of these changes is now a matter for important debate and discourse amongst a large and growing number of food-conscious consumers, producers, educationalists and policy makers. Of central concern here are issues of how we might design future food systems that will benefit social and public good and that have positive health and wellbeing applications for all communities. The erosion of food identities, food traditions and food heritage has also become increasingly apparent as our food habits and food choices have become more homogenised as a result of globalisation. Our master's programme will examine all of these topics and issues at an in-depth level with lecturers who have expertise, extensive research work and publications in these areas. An MA qualification in Food Studies and Irish Foodways is a valuable means of advancing your personal, professional or business interests in all Irish food matters.

### **How do I apply for the Course?**

Potential students can make their applications from the programme webpage at [Food Studies and Irish Foodways MSc | University College Cork | UCC | Ireland | Courses](#) Once you visit this page, scroll down to the link (button) that says 'Apply Now'. Once you click on this button, you will be taken to the application pages where you can start the registration process. Please note that when applying for the programme, you will be asked initially to set up an account. Once this is created, you can progress to completing the application process. If at any stage you wish to save your material, you can do so and later return to complete the process.

### **What does it cost?**

The total cost of the programme is €8000; Year 1 is €3000 and Year 2 is €5000. The higher fee in Year 2 is required to cover a third semester (May to August) during which students write up their master's dissertation under the direction of an appointed supervisor.

In Year 1, we ask that students make a half-fee payment (€1500) when they are registering for the programme. The second fee instalment is due the following February during the second semester. The first instalment of Year 2 fees is paid around October of the following year and the second instalment is made the following February.

### **Do we have fees funding?**

Yes, we are very fortunate to have Skillnet Taste4Success funding granted to students who work in the food industry. The grant covers 20 % to 25% of the course fees. To qualify for funding applicants satisfy the following criteria:

- Anyone who is related / employed / owner manager / start-up in the food and drink sector.

- Anyone who is not 'related' or 'linked' to the food drink sector, but who is employed by a company registered in the ROI [or owns a business in ROI] may be eligible.
- Anyone who is employed by a semi-state entity, such as Bord Bia, Teagasc, etc, [as those entities have a 'commercial arm' and so are eligible] can be funded.
- If someone is employed by a university or a Private School that charges fees, etc [commercial arm] then they are likely eligible for funding.

#### Not Eligible

- Anyone who is employed by a state entity that does not have a commercial arm, e.g. DFAM, DFERIS, Dept of Health, etc, is NOT ELIGIBLE, as they are fully paid-up government employees.
- Anyone from an organisation that is registered outside of ROI.

To further discuss funding eligibility, please contact Programme Manager, Regina Sexton, [r.sexton@ucc.ie](mailto:r.sexton@ucc.ie)

#### **What job opportunities arise from completing the course?**

The Master's prepares student for employment in multiple food-related fields and professions from food education to food policy advocacy and food systems design. The MA is also highly relevant to those who wish to pursue careers in food writing and culinary writing; food tourism and culinary tourism, and to those you wish to set-up business in the area of food experiences.

A number of food producers have also completed the programme with the aim of acquiring skills that can be used to bring value-added dimensions to their existing business.

The programme is also relevant to those working in food advertising and marketing in helping in identity and develop USPs for Irish-produced goods.

The programme is also of benefit to those working in consumer research; agriculture; innovation and creativity in food-event design, such as food festivals, food tours/trials and food exhibitions.

#### **What can I study after the MA?**

After the MA, students can pursue Doctorate programmes in food-related disciplines from business to marketing, and from the humanities to food systems and policy.

#### **What topics will I be studying?**

The programme has a total of 10 modules that cover all aspects of contemporary and past food systems. A full list of the modules together with links to the detailed content of each module are found on the programme's webpage [Food Studies and Irish Foodways MSc | University College Cork | UCC | Ireland | Courses](#)

In summary in Year 1, you will take the following modules:

- FL6804 An Introduction to Irish Food Studies
- GG6802 The Irish Food System and Food Policy
- HI6801 Irish Food and Culinary History
- DR6801 Food and Creative Practice

And in Year 2, you will take the following modules:

- FL6802 Food, Festival and Folklore
- PS6801 Food, the Environment and Sustainability
- NT6801 Introduction to the Principles of Nutrition
- FL6805 Dissertation in Irish Food Studies
- FL6806 Heritage Foods in Contemporary Society
- FL6807 Research Methods in Irish Foodways

### **When will I have to attend lectures?**

We are mostly an online programme with a number of on-UCC campus seminars and fieldtrips in Year 1 and Year 2. Our lectures are held each Tuesday evening from 6.30 to 9.30 pm from mid-September to late May. The sessions are live and they are also recorded so if you miss an evening, you have the opportunity to view it back in your own time. In Year 1, we aim to take one fieldtrip in each semester and we also have an on-campus seminar in each semester. The fieldtrips and seminars are held on Saturdays and when we begin the programme in September, we chose the Saturday dates by group consensus. In Year 2, we have two on-campus seminars and up to four fieldtrips.

### **What is the course timetable?**

The course runs online each Tuesday evening from 6.30 to 9.30 p.m. with a number of Saturdays as detailed above.

In Year 1, we run from mid-September to late May and in Year 2, we run from mid-September to late July. In Year 2, the months of May, June and July (the third semester) are given to your dissertation write-up.

### **Will I have to complete exams?**

No, we have no formal exams during the programme. Instead, we use continuous assessment where you will be asked to submit an assignment at the end of each module. Our assignments vary from essays to reflective journals, literature reviews, portfolio entries, and a scientific poster. You will also submit a research proposal related to your dissertation. This dissertation is completed in the third semester in Year 2 (May to end of July). This is your biggest piece of work at c. 12,000 to 14,000 words.

**Who teaches the course?**

We have an extensive team of lecturers drawn from across UCC's colleges and schools. Each has their own research specialisms together with expertise in their particular area of food studies. Our lecturers have extensive research and publication records and their teaching reflects the best in current research discourse. Throughout the two years of the programme, we also invite a number of guest lecturers to present their research.

Our lecturing team includes but is not confined to:

- Professor Jools Gilson, School of Music and Theatre
- Ms Ruth Hegarty, Adult Continuing Education
- Dr Eoin Lettice, School of Biological, Earth and Environmental Sciences
- Dr. Alice Lucey, School of Food and Nutritional Sciences
- Dr Stiofán Ó Cadhla, Roinn an Bhéaldoidis/Department of Folklore and Ethnology
- Dr Clíona O'Carroll, Roinn an Bhéaldoidis/Department of Folklore and Ethnology
- Dr Ciarán Ó Gealbháin, Roinn an Bhéaldoidis/Department of Folklore and Ethnology
- Ms Regina Sexton, Adult Continuing Education and School of History

**Thank you for your interest in our programme and if you have any other questions or queries, please do not hesitate to contact the Programme Manager, Regina Sexton, [r.sexton@ucc.ie](mailto:r.sexton@ucc.ie)**