



**City&  
Guilds**

**APPROVED  
CENTRE**

# THE ACADEMY

**ARE YOU READY FOR THE CHALLENGE?**

SUITABLE FOR ASPIRING CHEFS  
EXPERT TUITION PROVIDED IN A  
PROFESSIONAL ENVIRONMENT



THE FIRST PRIVATE CERTIFIED PROFESSIONAL COOKERY SCHOOL

SUITABLE FOR

- Aspiring Chefs
- Amateur chefs seeking a recognised qualification
- School leavers
- Career break
- Hospitality professionals
- Active retirement

COURSE FEE

- Introductory course Fee: €5,950
- Deposit on application: €1,000

HOW TO APPLY

[www.cliffatlyons.ie/theacademy](http://www.cliffatlyons.ie/theacademy)

ENTRY REQUIREMENTS

- 17 years and older
- Love of food
- No previous cheffing experience required

MATERIALS INCLUDED

- Tuition
- Uniform
- Course workbook
- Knife set

SCHOOL LOCATION

- Cliff at Lyons, Celbridge, Co. Kildare
- Accommodation is not provided

FURTHER INFORMATION: Contact Curriculum officer: Martin Potts on +353 1 630 3500

14 WEEK INTENSIVE COURSE  
INCLUDING TWO WEEKS WORK  
EXPERIENCE INCLUDED IN A 5  
STAR PROPERTY



Year 1- City and Guilds 8065-02 DIPLOMA IN FOOD PREPARATION AND COOKING  
(CULINARY ARTS)

YEAR 1 - START DATES 2016/2017

Monday - 24th October 2016  
(14 weeks full time Mon- Fri 9-5)

Monday - 13th February 2017  
(14 weeks full time Mon- Fri 9-5)

Monday - 4th September 2017  
(14 weeks full time Mon- Fri 9-5)

COURSE CURRICULUM

- Prepare food for cold presentation
- Safety at work
- Food safety in catering
- Healthier foods and special diets
- Prepare, cook and finish stocks, soups and sauces
- Prepare, cook and finish fish and shellfish dishes
- Prepare, cook and finish meat, poultry and offal
- Prepare, cook and finish vegetables, fruit and pulses
- Prepare, cook and finish rice, farinaceous products and eggs
- Prepare, cook and finish bakery products
- Prepare, cook and finish hot and cold desserts and puddings
- Catering operations, costs and menu planning

SMALLER CLASSES FOR MORE  
PERSONAL TUITION WITH  
INTERNATIONALLY RECOGNISED  
INSTRUCTORS



## YEAR 2 – CITY AND GUILDS 8065-03 DIPLOMA IN FOOD PREPARATION AND COOKING (PATISSERIE)

YEAR 2 - START DATES 2017/2018  
SUMMER 2017

YEAR 2 - START DATES 2017/2018  
Autumn 2017

### COURSE CURRICULUM

- Prepare, cook and finish cakes, biscuits and sponge products
  - Prepare, cook and finish pastry products
  - Prepare, cook and finish hot and cold dessert
  - Prepare, cook and finish dough products
- 
- Gastronomy
  - International Cuisines
  - Global influences on eating and drinking
  - Supervise staff training
  - Food safety supervision for catering
  - Resource management in food preparation
  - Menu planning and costing
  - Supervise food production





FURTHER PROGRESSION & JOB OPPORTUNITIES INCLUDE:  
COMMIS CHEF IN RESTAURANTS.  
HOTELS, PERSONAL CHEF, FOOD BUSINESS OWNERSHIP AND MANAGEMENT.

APPLY NOW

[WWW.CLIFFATLYONS.IE/THEACADEMY](http://WWW.CLIFFATLYONS.IE/THEACADEMY)

CLIFF AT LYONS, Lyons Road, Celbridge, Co. Kildare