

# Course Prospectus 2011

Courses in Agriculture, Horticulture and Food  
*Education in the 21st Century*





## Welcome

### Welcome to the Teagasc Prospectus of Courses for 2011

We are living in very challenging times but at times like these the importance of agriculture to the Irish economy is more appreciated. Young people with the appropriate skills and education are well positioned to avail of careers which will be rewarding and challenging.

The recent restructuring of our education and training service will ensure that our programmes are student centred, are based on a platform of innovation and excellence, and will respond to the need for a competitive bioeconomy. In order to meet the needs of full-time and part-time students, we have designated Lead Colleges and twelve Regional Education Centres.

Our courses incorporate management practices and technologies on the home farm, supervised project work and discussion groups. Teagasc is the main provider of further education for school leavers in horticulture, agriculture, forestry and equine studies. In collaboration with various higher level institutions we are providing an opportunity for students to advance from certificate level courses to honours degree level and beyond.

Our further education courses are accredited by FETAC while our higher level courses are accredited by HETAC, this means that our graduates have a qualification which is recognised at home and abroad.

### Prospectus 2011

This prospectus outlines our courses for school leavers in the areas of agriculture, horticulture, forestry, equine studies and many more. It also includes adult farmer courses in financial management, environment and options outside of mainstream farming. Finally, Teagasc's full range of training programmes for food industry personnel is also included.

### Career Prospects

In this booklet we profile a number of our former graduates and you will see that there are many career options open to you once you have completed a Teagasc education and training programme of your choice.

You are very welcome to visit our College Open Days in 2011. Contact the college of your choice for details.

Paddy Browne  
Head of Education

Visit our website at: [www.teagasc.ie](http://www.teagasc.ie)





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## New Developments in Teagasc Training

Teagasc's education and training programmes for young people entering careers in agriculture, horticulture and related land-based enterprises are benchmarked to the best international standards.

### National Accreditation

The accreditation of Teagasc's education and training programmes within the framework of the National Qualifications Authority has raised the standing of Teagasc courses both nationally and internationally.

### Teagasc Protection for Learners

Teagasc was established under the Agriculture (Research, Training and Advice) Act, 1988. Under the Act one of the statutory responsibilities of Teagasc is "to provide, or procure the provision of, educational training and advisory services in agriculture..."

In keeping with its statutory responsibility Teagasc has and will continue to protect learners, in the event of a private college or Teagasc college/centre ceasing to provide training programmes, by arranging for an adjacent college or local centre to deliver the outstanding education and training programme requirements.

### Higher Level Courses

Higher level education programmes in agriculture, horticulture, agri-business, agricultural mechanisation and equine studies, with recruitment through the Central Applications Office (CAO) system, are provided jointly with higher level institutions.

### Further Education Courses

Further education and training programmes are available in agriculture, horticulture, forestry and equine. These courses are available at colleges and at regional Teagasc centres depending on demand. To meet the needs of the growing number of part-time farmers, some courses are provided at night, weekends and during annual holiday periods at some locations. Holders of FETAC awards, at merit or distinction, can transfer to HETAC award programmes at appropriate stages.

### Higher Education Links Scheme

The Higher Education Links Scheme enables holders of Further Education awards to apply for a quota of higher education courses. Specific further education courses are linked with specific higher education courses. Applicants for a higher education course, covered by the Scheme, are made through the standard CAO form.



## New Developments in Teagasc Training

### Linkages

FETAC Certificates (Teagasc Course Programmes) Linked with Higher Education Courses

#### FETAC Certificate

#### Linked IT Courses

Agriculture CAGXX

**Cork Institute of Technology**  
CR010 Higher Certificate in Agriculture

**Dundalk Institute of Technology**  
DK685 Higher Certificate in Agriculture

**Galway-Mayo Institute of Technology**  
GA172 Bachelor of Business in Rural Enterprise and Agri Business  
GA777 Bachelor of Science in Agriculture and Environment Management

**Waterford Institute of Technology**  
WD009 Higher Certificate in Science, Agricultural Science  
WD098 Higher Certificate in Agriculture

**Limerick Institute of Technology**  
LC841 Higher Certificate in Agricultural Mechanisation

Forestry CFXXX

**Waterford Institute of Technology**  
WD076 Bachelor of Science in Forestry

**Galway-Mayo Institute of Technology**  
GA474 Bachelor of Technology in Forest Management

Horse Breeding and Training CHTXX

**Athlone Institute of Technology**  
AL025 Higher Certificate in Business Studies (Equine Studies)

Horticulture CHXXX

**Waterford Institute of Technology**  
WD096 Bachelor of Science in Horticulture - Level 7

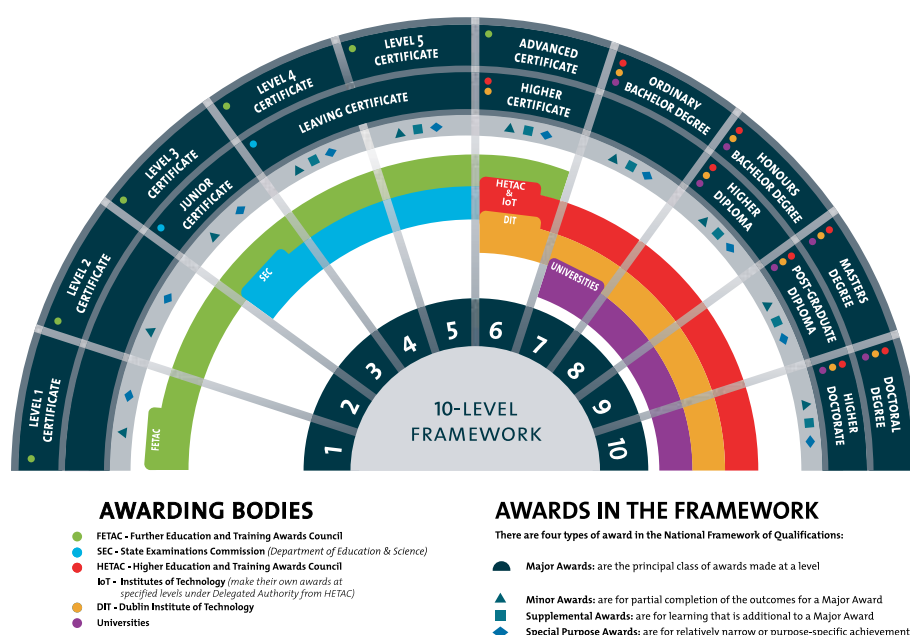
**Dublin City University**  
DC170 Bachelor of Science in Horticulture - Level 8



## The National Framework of Qualifications (NFQ)

The National Framework of Qualifications (NFQ) is the single classification mechanism for recognising all education and training in Ireland. It is a system of ten levels and is used to describe the Irish qualifications system.

The 'fan diagram' below helps to illustrate the levels on the NFQ and each level is based on nationally agreed standards of knowledge, skill and competence, i.e. what an individual is expected to know, understand and be able to do following successful completion of a process of learning.



School qualifications awarded by the State Examinations Commission, further education and training qualifications awarded by FETAC and higher education and training qualifications awarded by HETAC, DIT, other institutes of technology and the universities are all included in the Framework.

All qualifications in the NFQ are recognised at home and abroad. The NFQ is used to compare Irish qualifications with foreign qualifications, thus, acting as a valuable tool for Irish citizens travelling abroad who wish to use their Irish qualifications. In addition, learners or workers travelling to Ireland with qualifications gained abroad can use the NFQ to have these qualifications recognised.

### Contact Details

National Qualifications Authority of Ireland  
5th Floor,  
Jervis House,  
Jervis Street,  
Dublin 1.

Tel: 01 887 1500  
Email: [info@nqai.ie](mailto:info@nqai.ie)





## Training Requirements for Schemes

Scheme	Training Requirements (Minimum)
1 Stamp Duty Exemption	FETAC Level 6 Advanced Certificate in Agriculture or equivalent qualification <sup>1</sup>
2 Stock Relief	
3 *Installation Scheme	Born <b>on or after</b> 01/01/1975 FETAC Level 6 Advanced Certificate in Agriculture or equivalent qualification <sup>1</sup>
4 New Entrant/Parent Milk Production Partnerships	Born <b>before</b> 01/01/1975 Three years farming experience plus satisfactory completion of a Teagasc approved training programme of at least 180 hours duration <sup>2</sup>
5 Priority Category for Milk Exchange Scheme	
6 *Early Retirement Scheme	Born <b>on or after</b> 01/01/1975 Three years farming experience plus satisfactory completion of a Teagasc approved training programme of at least 180 hours duration <sup>2</sup>  Born <b>before</b> 01/01/1975 Have at least five years farming experience
7 Single Farm Payment – National Reserve for New Entrants	Under 35 years – Three years farming experience plus satisfactory completion of a Teagasc approved training programme of at least 180 hours duration <sup>2</sup>  Over 35 years – Have at least five years farming experience

<sup>1</sup> The Knowledge Transfer Directorate at Teagasc Kinsealy will decide on qualifications equivalence (where relevant/appropriate Teagasc will require the evidence of the National Qualifications Authority of Ireland and/or the Department of Agriculture and Food before making a decision)

<sup>2</sup> FETAC certificates (for the 100 hours and 80 hours courses) may be required.

\* These schemes are currently suspended.



## Further Education Courses





All of Teagasc's further education courses are nationally accredited by the Further Education and Training Awards Council (FETAC).

These courses are suitable for people who wish to make a career in agriculture, horticulture, horses or forestry but who do not wish to complete a higher level course. There is no minimum educational entry requirement but those who have completed the Leaving Certificate are likely to benefit most.

These courses open up a wide range of career options for participants. Many will return to farming either in a full-time or part-time capacity but there are excellent job prospects in the expanding amenity horticulture and forestry sectors.

Practical learning with approved hosts, home farm involvement and discussion group participation are integral parts of these courses where participants have the opportunity to develop the skills and competencies associated with their chosen career.

Participants who achieve the necessary results may transfer to higher level courses and progress up the National Framework of Qualifications ladder.



## Level 5 Certificate in Agriculture

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CAGXX
<b>Progression:</b>	Advanced Certificate in Agriculture, Higher Education Links Scheme, Higher Certificate in Agriculture
<b>Location:</b>	Agricultural Colleges and Teagasc Regional Education Centres
<b>Application:</b>	Direct to College/Regional Education Centre
<b>Maintenance Grant:</b>	Teagasc Grant Scheme



### MICHAEL PARSONS

County Kilkenny  
Completed course 2002

I attended Kildalton College where there were over 400 students and a wide variety of courses. I made many great friends during my time there from right across the country.

### On-Farm Practical Learning Period

I completed my practical learning on the Rothwell farm near Clonroche, Co Wexford. It was a top class dairy/tillage farm also with a pedigree limousin herd. The master farmer and his family had a very positive influence on my attitude towards farming. Living in another home gave me a totally new perspective on life.

### My Job

I am involved in a dairy partnership with my father on the home farm. I travelled to New Zealand and on my return I am using the partnership in order to expand the business and improve working conditions and facilities. I am a member of a young farmer discussion group set up specifically by Teagasc for recent course graduates and I find this highly beneficial.

### Entry Requirements and Application Procedures

This course is offered on a full-time basis at colleges. Applicants for the full-time programme must have completed the senior cycle of a second level school **or** be 17 years old or over on 1 January following entry to the course.

The course may also be offered on a part-time basis to mature students at Agricultural Colleges and Teagasc Regional Education Centres. Applicants must be 23 years old or over on 1 January following entry to the course.

### Course Aims

This course, accredited by FETAC, is the introductory course for young people who wish to make their career as farmers. The course is suitable for people seeking employment on farms. Graduates of the course are eligible to:

- Progress to an Advanced Certificate in Agriculture
- Transfer to Year 2 of the Higher Certificate in Agriculture at an Institute of Technology
- Transfer to linked courses at Institutes of Technology through the Higher Education Links Scheme

### Locations

The Level 5 Certificate in Agriculture is offered at Agricultural Colleges and Teagasc Regional Education Centres.

### Course Structure and Content

The course consists of a combination of formal course work and a period of practical learning. The formal course work is split 50:50 (approx) between practical/skills training and classroom (theoretical) sessions. The course consists of a range of mandatory and elective modules.

Students choose a cluster of elective modules in one of the following specialisms: dairy production, drystock production, machinery and crop production. Pig production modules available at Ballyhaise College only.

### On-Farm Practical Learning Period

Students on the full-time programme spend a 12-week practical learning period on an approved training farm which has the enterprise of their specialism.

On successful completion of the course students are awarded the FETAC Level 5 Certificate in Agriculture. This does not meet the training requirement for Stamp Duty Exemption.

### Progression

Students with this Level 5 award may progress to the Level 6 Advanced Certificate in Agriculture.

Students with this Level 5 award may apply, via the Higher Education Links Scheme, for the Higher Certificate in Agriculture. Students with the Level 5 award at merit or distinction may apply directly to Waterford, Cork and Dundalk ITs for direct entry to Year 2 of the Higher Certificate in Agriculture.



## Level 6 Advanced Certificate in Agriculture

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CAGRI
<b>Progression:</b>	Higher Certificate in Agriculture Higher Education Links Scheme to Third Level Courses
<b>Location:</b>	Agricultural Colleges
<b>Application:</b>	Direct to College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedures

Students who have completed the FETAC Level 5 Certificate in Agriculture are eligible to apply. Apply directly to college.

### Course Aims

This course, accredited by the Further Education and Training Awards Council (FETAC), is suitable for people who wish to make their career in farming but who do not wish to complete a third level agricultural course. The course is very suitable for future farmers and for people seeking employment on farms.

### Locations

The Advanced Certificate in Agriculture is offered at six agricultural colleges - Ballyhaise, Clonakilty, Gurteen, Kildalton, Mountbellew and Pallaskenry.

### Course Structure and Content

The course extends over 15 months and is delivered by a combination of on-farm practical learning course work delivered on benchmarking farms, and block release course work at the college.

During the course, students operate their home farm to a farm development plan in conjunction with the Teagasc tutors. They must also carry out projects on their home farm.

On successful completion, students are awarded the FETAC Level 6 Advanced Certificate in Agriculture. This meets the training requirement for Stamp Duty Exemption.

### Progression

Students with an Advanced Certificate in Agriculture at merit or distinction may apply directly to Cork, Waterford or Dundalk ITs for direct entry to Year 2 of the Higher Certificate in Agriculture.



## Level 6 Advanced Certificate in Dairy Herd Management

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	TAAGD
<b>Location:</b>	Kildalton College, Clonakilty College, Ballyhaise College
<b>Application:</b>	Direct to College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme



(Killian receiving the runner up award in the FBD sponsored Teagasc Student of the Year from Minister Brendan Smith in March 2009. Also Pictured is Professor Gerry Boyle, Director of Teagasc).

**KILLIAN O'DONOVAN**  
Clonakilty, Co Cork  
Completed Course 2008

### Course

The course was highly beneficial to me. Second year was a big step up from first year and the emphasis on farm-led assessments which concentrated on the home farm business was very applied.

### On-Farm Practical Learning Period

I did my 12 weeks practical learning on the farm of Gareth O'Neill in Ballineen, Co Cork. This was a very worthwhile experience as it is a very efficient dairy farm involved in grass measurement and budgeting. This is the technology that will help raise profits in my own business during my career. I advise all Level 5 students seeking a career in dairy farming to do this course.

### Future Plans

I plan to farm in partnership with my parents and build a successful grazed-grass dairy farm. I am an active member in my local discussion group. I am interested in travelling also and together with my parents we are part of the European Dairy Farmers network which is a useful network for exchanging ideas.

### Entry Requirements and Application Procedures

Students who have completed the FETAC Level 5 Certificate in Agriculture are eligible to apply. Apply directly to the college of your choice. Selection for places is by interview, which is held in June/July.

### Course Aims

The course provides in-depth knowledge of dairying and the dairy industry. It is designed to ensure that participants acquire the high level of technical and managerial skills required:

- to run a modern commercial dairy farm
- to gain employment in the agri-business sector.

### Location

The course is offered at Ballyhaise, Clonakilty and Kildalton Colleges.

### Course Structure and Content

Students spend 20 weeks on course work in the college.

In addition students complete a 12 week practical learning period on an approved training host farm. While most complete this in Ireland, there are opportunities for completing the practical learning period in the USA, New Zealand, Australia and Europe.

On successful completion of the course students are awarded a FETAC Level 6 Advanced Certificate in Dairy Herd Management.

Students who successfully complete this course meet the training requirements for Stamp Duty Exemption.

### Progression

Students who achieve merit or distinction in the FETAC Level 6 Advanced Certificate in Dairy Herd Management are eligible to apply to Waterford IT for direct entry to Year 2 of the Bachelor of Science in Agriculture. (Level 7).



## Level 6 Advanced Certificate in Drystock Management

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	TAADP
<b>Location:</b>	Gurteen College and Kildalton College
<b>Application:</b>	Direct to College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedure

Students who have completed the FETAC Level 5 Certificate in Agriculture are eligible to apply. Apply directly to Gurteen or Kildalton College. Selection for places is by interview, which is held in June/July.

### Course Aims

This full-time course equips students with the husbandry and management skills to run a successful drystock farm. It also prepares graduates for further training in farm management, farm work abroad and careers in agri-industry.

### Location

The one-year course is offered at both Gurteen and Kildalton Colleges.

### Course structure and content

Students spend 20 weeks at the college and spend a further 12 weeks on-farm practical learning period on an approved host farm.

On successful completion of the course students are awarded a FETAC Level 6 Advanced Certificate in Drystock Management.

Students who successfully complete this course meet the training requirements for Stamp Duty Exemption.

### Progression

Students who achieve merit or distinction in the Advanced Certificate in Drystock Management are eligible to apply to Waterford IT for direct entry to Year 2 of the Ordinary Bachelor Degree in Agriculture (Level 7).



**WESLEY THOMPSON**

Portlaoise, Co Laois  
Completed Course 2009

### Course

I decided to do the Advanced Certificate in Drystock Management course to gain more knowledge and experience in handling cattle and treating animals. Drystock farming has always been my only interest. The course showed me how to run an efficient and profitable farm. During the year, I also completed an AI Technicians course with Dovea AI and received a DIY Operator's Certificate. I also completed a Hoof Paring course by the Farm Relief Services.

### On-Farm Practical Learning

I completed my 12 weeks practical learning with Robin Talbot in Ballacolla, Co Laois. There I managed the entire suckler enterprise while he was away on holidays. During my time on the farm, I gained great experience and knowledge on how to produce quality animals for the bull beef enterprise.

### Future Plans

I am currently working on my home farm while also working for the Farm Relief Service on a part-time basis. In the future I hope to study at Waterford IT and complete the Ordinary Bachelor Degree in Agriculture course. This would qualify me for a wider range of jobs in the agriculture sector.

CAREER PROFILE

## Level 6 Advanced Certificate in Agricultural Mechanisation

<b>Course Duration:</b>	16 Months
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	TACFM
<b>Location:</b>	Pallaskenry College
<b>Application:</b>	Direct to College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme



### CONOR BREEN

Listowel, Co Kerry  
Completed course in 2010

#### Course

I found it to be a very worthwhile course. There is an excellent balance of theory, practical work and farm machinery operation. As part of the course every student must do either a tractor repair project or a fabrication project. The project I chose was to make a bale splitter. During the manufacturing of this project I used gas cutting and different welding equipment. The bale splitter is now in use on our home farm. I thought this project was a great learning experience.

#### Practical Learning Period

I did my practical learning with Jim Deibert Harvesting in the USA. This experience gave me the opportunity to operate large-scale machinery in a foreign country. As part of a combine crew I dealt with the maintenance and operational features of a variety of modern machines. On completion of the course I hope to do my own machinery repairs, contracting and farming. Overall, I found the course in Pallaskenry very beneficial. It will be of great use to me in the future at home. It is ideal for people who prefer "hands on" work and who want to be able to maintain and operate farm machinery.

### Entry Requirements and Application Procedures

Students who have completed the FETAC Level 5 Certificate in Agriculture are eligible to apply. Apply directly to the College. Selection for places is by interview.

### Course Aims

This course provides young people the knowledge and skills required for:

- Working in the farm machinery industry e.g., agricultural contractors, fabricators and machinery sales, etc
- Running an agricultural contracting business
- Transferring to Year 2 of the B Eng (Agriculture) in IT Tralee

### Location

This course is offered at Pallaskenry Agricultural College, Pallaskenry, Co Limerick.

### Course Structure and Content

Course content includes maintenance and repair of machinery, workshop practices, crop management, environmental control, business management and information technology.

- Year 1:** Early September-early April: Course work in Pallaskenry including a major project, e.g., engine overhaul, fabrication etc.
- Year 1-2:** April-October: 24 weeks practical learning period, e.g., in garages, dealerships, fabricators, contractors etc. Some students choose to do their practical training in the US on the combine crew trail.
- Year 2:** November-December: Course work in Pallaskenry with emphasis on farm business management and proficiency testing.

On successful completion of the programme students are awarded a FETAC Level 6 Advanced Certificate in Agricultural Mechanisation. This award meets the training requirements for Stamp Duty Exemption and for Installation Aid.

### Progression

Students who successfully complete the Advanced Certificate in Agricultural Mechanisation and are successful in an interview can gain entry to Year 2 of the Bachelor of Engineering (Agricultural) Level 7 at the Institute of Technology Tralee.



## Level 6 Advanced Certificate in Machinery and Crop Management

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	TACMC
<b>Location:</b>	Kildalton College
<b>Application:</b>	Direct to College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedures

Students who have completed the FETAC Level 5 Certificate in Agriculture are eligible to apply. Apply directly to Kildalton College. Selection for places is by interview.

### Course Aims

This course provides students with the latest technology, information and management skills necessary for a career in tillage farming and industries ancillary to tillage farming. The course is suitable for those:

- Preparing to take over the family tillage farm
- Seeking further training in farm management
- Seeking employment in the agri-business service sector
- Transferring to Year 2 of the Bachelor of Science in Agriculture in Waterford IT

### Location

The course is based at Kildalton College. Some of the modules are delivered at Waterford Institute of Technology.

### Course Structure and Content

Students initially complete a 12-week practical learning period from August until November. Practical learning options include large-scale tillage farms, contractors or machinery dealerships. Course work (20 weeks) is delivered by Kildalton College and Waterford Institute of Technology from late November to late May. The course content includes machinery operation and maintenance, welding and fabrication, mechanisation, crop husbandry and financial management. The course includes field trips and outside involvement from the industry.

On successful completion of the programme students are awarded a FETAC Level 6 Advanced Certificate in Machinery and Crop Management. This award meets the training requirements for Stamp Duty Exemption.

### Progression

Students who achieve merit or distinction awards are eligible to apply for direct entry to Year 2 of the Bachelor of Science in Agriculture at Waterford Institute of Technology.



**KEITH CALDBECK**

Tullow, Co Carlow  
Completed course 2008

### Course

I graduated from the machinery and crops management course in 2008. A study trip to Germany at the start of the course was an ideal way to get to know the other students. We went to a machinery show and also spent a great day in the John Deere tractor factory.

### On-Farm Practical Learning Period

I completed my practical learning with a large tillage farmer in Wexford before starting the course work in November. During the 20 weeks in Kildalton, I particularly enjoyed the fabrication project where the welding skills I learned have been invaluable. What I learned from the tillage subjects has also been very useful in my current job.

### My Job

I am now working on the home farm. It is a large tillage farm growing mostly potatoes, spring barley and fodder beet. The farm operates its own fleet of machinery and what I learned about servicing is very useful in maintaining these machines.

CAREER PROFILE



## Level 4 Certificate in Horticulture

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	TCIHS
<b>Progression:</b>	Level 5 Certificate in Horticulture
<b>Location:</b>	Botanic Gardens/Kinsealy Centre
<b>Application:</b>	FÁS Baldoyle, Dublin 13
<b>Maintenance Grant:</b>	Teagasc Grant Scheme or FÁS Training Allowance Scheme



### BRIAN MURPHY

Portmarnock, Co Dublin  
Completed course 2008

When I was made redundant from my job as an IT Manager at the age of 52, I decided to change career direction entirely. I had always been very keen on horticulture and loved working with plants, so I thought I might find out how I could further this interest as regards a new career. I did some research on the availability of horticultural courses in Ireland. I realised also that I would not be able to fully fund my time on a course so I applied to FÁS for funding to complete Level 4 Certificate in Horticulture course at Teagasc in Kinsealy/Botanic Gardens.

From the first day on the course I knew that I had made the right decision. I got great satisfaction from all aspects of the training, and the staff and fellow students were very encouraging and helpful. With advice from the staff in Teagasc I decided to further my horticultural education. Despite my age and lack of experience, I was accepted into a botany degree course at Trinity College. Without my initial decision to do the Level 4 Certificate in Horticulture I would never have gotten this far.

If anyone had told me two years ago that I would be in this position now, I most definitely would not have believed them, but it has been a positive life-changing experience, and has turned a potentially bad situation into something wonderful!

### Entry Requirements and Application Procedures

There is no minimum educational requirement, but those who have completed the Junior Certificate are likely to benefit most from the course. Applicants must be 16 years on commencement of the course. Mature applicants are encouraged. Applications should be made to FÁS Baldoyle, Dublin 13.

### Course Aims

This course is suitable for persons over 16 years of age who are physically able for the demands of the course. The course provides opportunities for learners to assess their personal attitude, ability and preference. It develops skills, knowledge and attitudes at a level of performance required to access employment in horticulture and prepares students for horticultural education and training at a higher level.

### Location

This one-year introductory horticultural skills course is conducted by the Teagasc College of Amenity Horticulture at the Teagasc Kinsealy Centre, Malahide Rd, Dublin 17.

### Course Structure and Content

This course commences in September. Students complete a period of at least four weeks on practical learning with an approved host. During the course emphasis is placed on hands-on horticultural skill development. Students also attend a series of classes. On satisfactory completion of the course students are awarded the FETAC Level 4 Certificate in Horticulture.

### Progression

Students are encouraged to progress to the Level 5 Certificate in Horticulture course.



## Level 5 Certificate in Horticulture

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CHXXX
<b>Progression:</b>	Advanced Certificate in Horticulture Higher Education Links Scheme to the Bachelor of Science in Horticulture
<b>Location:</b>	Horticultural Colleges
<b>Application:</b>	Direct to Horticultural College of choice
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedures

There is no minimum educational entry requirement, but those who have completed the Leaving Certificate are likely to benefit most from it. Applicants must be over 17 years on 1 January following entry to the course. Applications should be made directly to the college of the applicant's choice by the 1st June.

### Course Aims

This introductory horticultural course is suitable for people who wish to:

- Make their careers in horticulture
- Assess their area of preference in horticulture
- Develop knowledge and skills in horticultural areas
- Progress to an Advanced Certificate in Horticulture
- Transfer to linked courses at ITs through the Higher Links Scheme

There are excellent job opportunities for people with the skills which this course offers.

### Location

The course is provided at two horticultural colleges:

- Kildalton College, Piltown, Co Kilkenny
- College of Amenity Horticulture, National Botanic Gardens, Glasnevin, Dublin 9

### Course Structure and Content

The course consists of 28 weeks course work at a horticultural college and a four-week practical learning period with an approved horticultural unit. Course work concentrates on scientific and economic principles underlying horticulture and the application of these principles to particular enterprises. The four-week practical training period may be in garden centres, nurseries, amenity parks, golf courses or fruit and vegetable production units.

Students who successfully complete this one-year programme are awarded the FETAC Level 5 Certificate in Horticulture. This does not meet the training requirement for Stamp Duty Exemption.

### Access and Progression

Students with this Level 5 award can progress to the Advanced Certificate in Horticulture Level 6 or may apply, via the Higher Education Links Schemes, for the Bachelor of Science in Horticulture Level 7.

Students with a Level 5 award at merit or distinction are eligible to apply for direct entry to Year 2 of the Bachelor of Science in Horticulture at Waterford IT, based at the National Botanic Gardens or Kildalton College.



KATE HAMILTON

Dublin

Completed Course 2008

While studying for a business course in Dublin I found that my interests were more inclined to horticulture. I got work in an organic garden in County Louth for about nine months. I then got a place on the Level 5 Certificate in Horticulture course at the Teagasc College of Amenity Horticulture, National Botanic Gardens.

The course was very concise yet comprehensive. Having two days of practical learning each week together with three days of class-based learning was a great combination.

Having completed the course I returned to England and I got work as a landscape gardener at the University of Sheffield. I enjoy this work very much. At a future date, I intend following additional studies in horticulture.

CAREER PROFILE



## Level 6 Advanced Certificate in Horticulture

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CHORT
<b>Progression:</b>	Bachelor of Science in Horticulture Level 7
<b>Location:</b>	Horticultural Colleges
<b>Application:</b>	Direct to Horticultural College of Choice
<b>Maintenance Grant:</b>	Teagasc Grant Scheme



**NIALL REILLY**  
Carlanstown, Kells, Co Meath  
Completed Course: 2008

### Course

The Level 6 Advanced Certificate in Horticulture at Warrenstown College was very good and helped me to decide on my future career as a golf course superintendent. The plant knowledge I received during the course is a great advantage to me in relation to planting on the golf course. The spraying course I completed during the Level 5 Certificate in Horticulture helped me on the application of pesticides, herbicides and fertilisers during my normal working week.

### Practical Learning Period

I spent nine months in Knightsbrook Hotel and Golf Resort, Trim, Co Meath, which was excellent in building up my practical knowledge of golf course machinery. I quickly became part of the team and was fully involved in all aspects of managing the course on a daily basis.

### Skills Acquired

I have gained training and experience with fairways mowers, sidewinders and triplex mowers. I am expected to produce work at the very highest standard because this is a four star golf resort.

### My Job

I am currently back working at Knightsbrook Hotel and Golf Resort where I received my Level 6 practical training.

### Entry Requirements and Application Procedures

Applicants must have a FETAC Level 5 Certificate in Horticulture. Applications should be made directly to the college of the applicant's choice by the 1st June.

Applicants with FETAC Level 5 Certificates in Horticulture from non Teagasc horticultural courses must undergo the Teagasc RPL (Recognition of Prior Learning) process to determine eligibility for transfer to the Level 6 Advanced Certificate in Horticulture.

### Course Aims

The course, which is a progression from the Level 5 Certificate in Horticulture, is accredited by FETAC. This course provides students with the opportunity to acquire management knowledge and skills to effectively manage and carry out day-to-day tasks and long-term management of commercial horticultural enterprises. The course is suitable for those:

- Seeking employment as supervisors, technicians, unit managers
- Seeking employment in the horticultural business service sector
- Transferring to Year 2 of the BSc Horticulture in Waterford IT

This is a follow on course from the Teagasc Level 5 Certificate in Horticulture course. Each of the colleges which deliver Level 5 course work offer successful students the opportunity to follow the Level 6 Advanced Certificate in Horticulture course.

Students spend 33 weeks on practical learning on approved horticultural units during which time they learn management and manual skills associated with their chosen specialism. Twelve weeks are spent on course work at the college.

The emphasis during this course is on the development of business and management skills and on developing proficiency in a range of skills in one of the specialisms: landscaping, nursery stock, fruit, vegetables or crops grown under protection.

Students who successfully complete this programme are awarded the FETAC Level 6 Advanced Certificate in Horticulture. This meets the training requirements for Stamp Duty Exemption.

### Location

The course is provided at two horticultural colleges:

- Kildalton College, Piltown, Co Kilkenny.
- College of Amenity Horticulture, National Botanic Gardens, Glasnevin, Dublin 9

### Progression

Students with Advanced Certificate in Horticulture award at merit or distinction are eligible to apply for direct entry to Year 2 of the BSc Horticulture at WIT, based at the National Botanic Gardens or Kildalton College.



## Level 5 Certificate in Horse Breeding and Training

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CHTXX
<b>Progression:</b>	Level 6 Advanced Certificate in Horsemanship or Stud Management Higher Education Links Scheme to the Higher Certificate in Business Studies in Equine Studies
<b>Location:</b>	Kildalton College
<b>Application:</b>	Direct to Kildalton College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedures

There is no minimum educational entry requirement but students who have completed the Leaving Certificate are likely to benefit most from the course. Applicants must be over 17 years on 1 January following entry to the course. Applications should be made directly to Kildalton College by 1 June.

### Course Aims

This one-year course aims to provide students with:

- Knowledge and skills relating to the sport horse industry
- Qualification for employment opportunities in the industry including stud farms, training yards and equestrian centres
- Progression and articulation options to higher level courses

### Location

The course is offered at Kildalton College, Piltown, Co Kilkenny.

### Stud Management Option

Level 5 consists of 32 weeks course work at Kildalton College. During this time students develop knowledge and skills in:

- Young Horse Evaluation
- First Aid
- Loose Schooling
- Lunging
- Long Reining

Students spend a considerable amount of time developing their handling skills. They receive training in:

- Horse Breeding
- Young Horse Management
- Grassland Management
- Business Management
- Stud Management
- Equine Nutrition
- Horse Health

### Horsemanship Option

Level 5 consists of 32 weeks course work at Kildalton College. During this time students develop knowledge and skills in:

- Riding Horses, Dressage, Show Jumping and Cross Country
- Lunging
- Introduction to Coaching
- Young Horse Evaluation



**DENISE CALANAN**

Monaseterevin, Co Kildare  
Completed Course 2009

### Course

I joined this course to gain experience and knowledge in the stud industry. I felt that I was too young at 17 to go out to work and I wanted to meet people with the same interests as myself.

### Practical Learning Period

I have been on practical learning in Giltown Stud, Kilcullen, Co. Kildare. It is a great privilege to work in a yard with the famous race horse 'See the Stars'. I have really enjoyed my time there and have received great training and experience at the stud. I have met lots of new people from around the world and hopefully from working here it will give me opportunities to travel.

### Future Plans

When I have finished my Level 6 I will go home to ultimately take over the stud from my father. I feel that I needed to gain knowledge and experience away from home and may decide to travel in order to develop. My father has backed me and realises the you need to broaden your horizons to be a successful stud manager.

CAREER PROFILE



Students spend a considerable amount of time developing their riding skills. They receive training in:

- Stud Management
- Equine Nutrition
- Horse Health
- First Aid
- Young Horse Management
- Grassland Management
- Business Management

On successful completion of the first year programme students are awarded the FETAC Level 5 Certificate in Horse Breeding and Training. (This does not meet the training requirements for Stamp Duty Exemption).

#### **Progression**

Students with this Level 5 award may apply for the Level 6 Advanced Certificate in Horsemanship/Stud Management at Kildalton College, or via the Higher Education Links Scheme, for the Higher Certificate in Business in Equine Studies (AL025) at Athlone Institute of Technology.



## Level 6 Advanced Certificate in Horsemanship/Stud Management

<b>Course Duration:</b>	One Year
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CHBTS/CHBTE
<b>Progression:</b>	Higher Education Links Scheme to the Higher Certificate in Business Studies in Equine Studies
<b>Location:</b>	Kildalton College
<b>Application:</b>	Direct to Kildalton College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedures

Applications should be made directly to Kildalton College by 1 June. Holders of the Level 5 Certificate in Horse Breeding and Training, or other equivalent qualifications, apply directly to Kildalton College. Applicants must have passed the Level 5 riding module to join this programme. Applicants with equivalent qualification must undergo the Teagasc RPL (Recognition of Prior Learning) process to determine exemption for transfer to the Level 6 Advanced Certificate.

### Location

Both course options are offered at Kildalton College, Piltown, Co Kilkenny.

### Horsemanship Option

#### Course Aims

This one-year course aims to provide students with:

- Knowledge and skills relating to breaking and training young horses
- Qualification for employment opportunities in the industry including training yards and equestrian centres
- Progression and articulation options to higher level courses

This is a follow on from the Level 5 Certificate in Horse Breeding and Training (Horsemanship Option) course. It is a one-year programme designed to equip people to find employment in responsible positions in the sport horse industry or to start their own business.

Students spend 30 weeks at Kildalton College developing their:

- Riding and horse management skills
- Breaking three and four year olds
- Training young horses for sales and competitions
- Learning to teach/coach

Students are encouraged to use this course as training towards the HIS Coaching and British Horse Society Instructors qualifications.

On successful completion of the programme students are awarded the FETAC Level 6 Advanced Certificate in Horsemanship which meets the training requirements for start up assistance and schemes as a young trained farmer.

### Stud Management Option

#### Course Aims

This one-year course aims to provide students with knowledge and skills relating to stud management and an opportunity to work on commercial stud farms which enable them to gain experience in:

- Handling Horses
- Foaling
- Working with Mares and Foals
- Stallion Work
- Preparing Yearlings and Weanlings for Sale



**CIARA HURLEY**

Arklow, Co Wicklow  
Completed course 2006

I began in Kildalton in 2005, in my second year I decided to do Stud Management. I found the theory of this course to be thoroughly enjoyable as well as very interesting. My practical learning was in Ballylynch Stud in Thomastown, Co Kilkenny. I worked with mares and foals, sales prep of yearlings and foals. Before I left I did a month of nights doing foaling duty.

A week after I finished my course in Kildalton I began a new job in Carriganog Stud owned by Ann Marie and Aidan O'Brien. I have been in this job for two years and I am an assistant manager. My main area of interest is in foaling mares. Aside from foaling I also work with mares and foals, barren mares and yearlings and weanlings during sales prep.

The course at Kildalton helped me to follow a career in the equine industry and it taught me to value and respect horses and colleagues.

CAREER PROFILE

This is a follow on from the Level 5 Certificate in Horse Breeding and Training course (Stud Management Option). It is a one-year programme designed to equip people to find employment in responsible positions in the thoroughbred or sport horse industry, or gaining experience for breeding their own stock.

Students attend Kildalton College for course work prior to completing a practical learning period on some of the best stud farms in Ireland and then return to Kildalton College to finish their course work.

On successful completion of the programme students are awarded the FETAC Level 6 Advanced Certificate in Stud Management which meets the training requirements for start up assistance and schemes as a young trained farmer.





## Level 5 Certificate in Forestry & Level 6 Advanced Certificate in Forestry

<b>Course Duration:</b>	Two Years
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CFXXX / CFORX
<b>Progression:</b>	Higher Education Links Scheme to Bachelor of Science in Forestry Bachelor of Science in Technology in Forest Management
<b>Location:</b>	Ballyhaise, Co Cavan
<b>Application:</b>	Direct to College
<b>Maintenance Grant:</b>	Teagasc Grant Scheme

FACTFILE

### Entry Requirements and Application Procedures

There is no minimum educational entry requirement for the course but students who have completed the Leaving Certificate are likely to benefit most from the course. Applicants must be over 17 years on 1 January following entry to the course. Mature students are welcome to apply. Applications should be made to Ballyhaise by 1 June.

### Course Aims

The course provides sound understanding of the fundamental knowledge and the essential skills required for those involved in forestry operations. The course is aimed at those who are:

- Looking to expand or update their skills and training
- Looking to improve career prospects
- Looking to obtain a recognised qualification
- Looking to advance to higher level education

On completion of the course graduates will be competent in a range of relevant areas including carrying out safe work practices, communicating effectively and developing career skills.

### Location

This course, accredited by the Further Education and Training Awards Council (FETAC), is offered at the Teagasc College, Ballyhaise, Co Cavan.

### Course Structure and Content

#### Year 1

Year 1 consists of 26 weeks course work at Ballyhaise and an eight-week practical learning period with an approved host forester. The course work includes the study of soils, tree planting and establishment, forestry maintenance, management and conservation, tree shaping and harvesting, fencing, spraying, pruning, a chainsaw operation and ATV operation. Many of the skills are taught in conjunction with Coillte (the Irish Forestry Board).

On successfully completing the Year 1 course programme students are awarded a FETAC Level 5 Certificate in Forestry. (This does not meet the training requirement for Stamp Duty Exemption).

Students with the Level 5 award may apply, via the Higher Education Links Scheme, for places on the Ordinary Bachelor of Science in Forestry - Level 7 (WD076) and the Bachelor of Science in Technology in Forest Management - Level 7 (GA474). Students with the Level 5 award at merit or distinction may apply directly to Waterford IT for direct entry to Year 2 of the Bachelor of Science in Forestry - Level 7.



#### COLM HALTON

Cabragh, Cootehill, Co. Cavan  
Completed course: 2005

#### Course

I chose to do the forestry course because I wanted to work outside and on different sites. I had some experience of working with a contractor doing cultivation on forestry sites and decided to go to Ballyhaise. I spent a three-month practical learning period in Co. Cavan with Coillte. I also spent nine months with Greenbelt working in Cavan, Monaghan, Meath and Louth areas. The course had me well prepared for the practical training I was doing. It is a very interesting and practical course, giving students a great view into every aspect of forestry. I would highly recommend it.

#### Skills Acquired:

Chainsaw maintenance, felling of small, medium, large and windblown trees, tree planting, fencing, pesticide application, tractor driving and ATV operation

#### My Job

I am currently working as a forestry contractor providing general forestry services in the Cavan area. Most of my work is spraying, cleaning, pruning and filling in. The skills I got while on the course have been of great benefit. The certificate was also very important when getting work initially.

CAREER PROFILE



### **Year 2**

Students with the Level 5 award are given the opportunity to follow the Year 2 programme at Ballyhaise. Year 2 comprises nine months practical learning with an approved host forester and six weeks course work at Ballyhaise. Students who complete this follow-on course are well equipped to take up employment in responsible positions with forestry contractors or in the timber industry or to start their own forestry business.

During the nine months practical learning period, students develop forestry and management skills. Students spend six weeks in the college where the emphasis is on forestry management and business. The programme includes proficiency testing in forestry skills.

On successful completion of the Year 2 course programme students are awarded the FETAC Level 6 Advanced Certificate in Forestry. This meets the training requirement for Stamp Duty exemption.



## Level 6 Advanced Certificate in Greenkeeping

<b>Course Duration:</b>	Two Years Block Release
<b>Awarding Body:</b>	FETAC
<b>Progression:</b>	Bachelor of Science in Horticulture - Level 7
<b>Location:</b>	Botanic Gardens/Kinsealy Centre
<b>Application:</b>	Direct to Golfing Union of Ireland
<b>Maintenance Grant:</b>	Employer sponsorship

### Entry Requirements and Application Procedure

The minimum entry requirements are a pass in five subjects (ordinary level) in the Leaving Certificate or an equivalent qualification and a period of six months work on a golf course. Mature applicants are especially welcome.

Application for the course is made through the Golfing Union of Ireland, National Headquarters, Carton Demense, Maynooth, Co. Kildare. Applicants are accepted throughout the year with places being allocated in July.

### Course Aims

This two-year block release course, accredited by the Further Education and Training Awards Council (FETAC), provides a firm grounding in the practical and technical skills and knowledge in the area of greenkeeping. The course provides the standard qualification for greenkeepers in Ireland. It is designed for people employed as trainee or assistant greenkeepers on golf courses.

### Location

Block release course work is delivered by the College of Amenity Horticulture at the Teagasc Kinsealy Centre, Malahide Road, Dublin 17.

### Course Structure and Content

The course, which commences each September, is conducted on a block release basis over a two-year period. Students attend six weeks of block release course work each year. While working on their sponsoring golf courses students follow a programme of skills training under the direction of the head greenkeeper.

While on block release course work students study turf grass science, turf grass maintenance, course maintenance and construction, maintenance of turf grass machinery, tractor engines and communications.

Successful students are awarded the FETAC Level 6 Advanced Certificate in Greenkeeping.





## Higher Level Courses



The provision of Higher Level education has been a major step forward for Teagasc in recent years.

There are now 11 higher level programmes appearing on the CAO list and this is set to expand in the years ahead.

All of these courses are conducted jointly with various higher level institutions, thus facilitating the best use of the core competencies of each of the partner institutions.

The courses are accredited by the Higher Education and Training Awards Council (HETAC) and in most situations holders of Higher Certificates are eligible to progress up the National Framework of Qualifications ladder.

Recruitment to the courses is through the CAO system with a number of places reserved for mature students and holders of designated FETAC awards.



## Higher Certificate in Agriculture

<b>Course Duration:</b>	Two Years
<b>Awarding Body:</b>	HETAC
<b>Course Codes:</b>	CR010, WD098, DK685
<b>Progression:</b>	BSc Agriculture (Level 7) at ITs BAgrSc Level 8 at UCD
<b>Location:</b>	Three Agricultural Colleges/Institutes of Technology
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)



### JOSEPH MURPHY

Timoleague, Co Cork  
Completed course: 2005

#### Course

"The course covered agriculture in terms of business, science, environment and food. I really enjoyed the variety. It covered agriculture with a very forward looking perspective. I applied for this course through the CAO. It attracted me because it gives a third level degree qualification and opens many opportunities for employment in the food and agri business sectors.

The partnership created between Cork Institute of Technology and Clonakilty Agricultural College to run this course gives it a very good balance in the theory and practice required for modern day agri business and food production.

The course also allows progression to the Bachelor of Agricultural Science Degree in Food and Agri-business Management Level 8 at UCD".

#### My job

"I completed the course in May 2005. My job at the moment is running the home dairy farm which consists of 65 dairy cows. I spent the practical element of the course on practical training in New Zealand which provided me with an alternative view of milk production.

Because of my qualification I hope to combine a job in the agri-food industry with running the home farm".

### Entry Requirements and Application Procedures

Applicants must apply through the CAO. They must have passes in five Leaving Certificate subjects at ordinary level (grade D3 or better). The subjects passed must include Maths and either English or Irish. The standard points system is used to rank applicants. Holders of relevant Further Education and Training Awards Council (FETAC) Awards at Level 5 or Level 6 and mature students may also apply.

### Course Aims

This two-year course, offered jointly by agricultural colleges and institutes of technology, is accredited by the Higher Education and Training Awards Council (HETAC). The course has been developed to provide the education and training needed by future farmers and skilled workers in the agri-industry.

### Location

The following partnerships offer the Higher Certificate in Agriculture:

- Clonakilty College, Co Cork and Cork Institute of Technology. Course Code CR010
- Kildalton College, Co Kilkenny and Waterford Institute of Technology. Course Code WD098
- Ballyhaise College, Co Cavan and Dundalk Institute of Technology. Course Code DK685

### Career Prospects

As well as careers in farming, people completing this course can aspire to jobs in:

- Farm Management
- Environmental Management and Monitoring
- Agri-Industry
- Sales and Marketing
- Quality Control

### Course Structure and Content

The course is semesterised and modularised. There are two semesters in each year and students take five to six modules per semester.

#### Year 1

During Year 1 students spend four days per week at the agricultural college and one day per week at the Institute of Technology. About 50% of the time is spent on practical instruction and 50% on classroom instruction.



### Year 2

During Year 2 students spend three days per week at the Agricultural College and two days/week at the Institute of Technology.

Students take six subjects made up of three mandatory subjects and three elective subjects. Students must choose one elective subject from each of the three elective groups.

#### Mandatory Subjects

- Farm business management
- Agricultural marketing and quality assurance
- Placement (March, April and May)

#### Elective Group 1

- Dairy Production
- Sheep Production
- Agricultural Mechanisation

#### Elective Group 2

- Cattle Production
- Crop Production

#### Elective Group 3

- Farm Building Construction and Maintenance
- Fabrication

During the second semester of the second year, students spend a 12-week practical training period on approved host farms.

On successful completion of the two year programme students are awarded the HETAC Higher Certificate in Agriculture. (This qualifies the student for Stamp Duty Exemption.)

#### Progression

Holders of the Higher Certificate in Agriculture are eligible to apply for the add-on Bachelor of Science Level 7 in Agriculture at Institutes of Technology or to the BAgrSc Level 8 at UCD.



## Higher Certificate in Science, Agricultural Science

<b>Course Duration:</b>	Two Years
<b>Awarding Body:</b>	Waterford IT
<b>Course Code:</b>	WD009
<b>Progression:</b>	B Sc in Agr Sc Level 7 at WIT B Agr Sc Level 8 at UCD
<b>Location:</b>	Kildalton/Waterford IT
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)



### SIOBHAN TREACY

Sneem, Co. Kerry  
Completed course 2003

#### Course

I found this course to be challenging and very interesting. The course offered great scope to progress and further my education and career in agriculture. This third year, my diploma year, was the most interesting and enjoyable for me. I enjoyed the business side of the course and particularly benefited from my project on eco-tillage. The project helped me to develop my personnel skills and work as a member of a team.

I used the course to progress to UCD where I studied Animal and Crop Production, graduating in May 2005 with an honours degree. I completed my practical learning period with Walter Furlong in Target Fertilisers, Bellview, Co Waterford where I was involved in cereal crop walking. I am now working full-time with Cooney-Furlong as a technical sales representative.

#### My job

Since I started working with Cooney-Furlong, I have learned a lot and the experience is great.

### Entry Requirements and Application Procedures

Places are offered through the CAO. The minimum entry requirements for standard applicants are a pass in five subjects (ordinary level) in the Leaving Certificate to include Maths and English or Irish or an equivalent qualification. If there are more applicants than places the standard points system is used to rank applicants. Mature students and holders of FETAC awards at Level 5 and Level 6 may also apply through the CAO.

### Course Aims

The aim of this two-year third level course is to train people for the agri-service industry, as field or laboratory technicians or sales personnel.

### Location

This course is delivered jointly by Waterford Institute of Technology (WIT) and Kildalton College, Piltown, Co Kilkenny. Students follow a comprehensive programme of study utilising the appropriate disciplines in each institution. The laboratory-based scientific and allied subjects are taken in WIT and the agricultural subjects in Kildalton.

### Course Structure and Content

The course is semesterised and modularised. There are two semesters in each year and students take six modules per semester.

In Year 1, semester one students are full-time at Waterford IT, students spend one day/week at Kildalton in semester two. In Year 2 students spend three days per week in Waterford IT and two days per week at Kildalton College.

#### Year 1

Subjects include: biology, chemistry, computer applications, maths, physics.

#### Year 2

Subjects include: soil management, animal production, crop production, mechanisation and safety analysis, food microbiology, statistics. On successful completion of the course students are awarded the Higher Certificate in Science, Agricultural Science. This award meets the training requirement for Stamp Duty exemption.

### Progression

Holders of the Higher Certificate in Agricultural Science are eligible to progress to the add-on Bachelor of Science in Agricultural Science at WIT



## Higher Certificate in Technology in Agricultural Mechanisation

<b>Course Duration:</b>	Two Years
<b>Awarding Body:</b>	HETAC / Limerick IT
<b>Course Code:</b>	LC841
<b>Progression:</b>	Bachelor Degree in Engineering (Agricultural) Level 7 Bachelor Degree in Engineering Technology Level 8
<b>Location:</b>	Pallaskenry College and Limerick Institute of Technology
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)

FACTFILE

### Entry Requirements and Application Procedures

Applicants must apply through the CAO. Applicants must have passes in five Leaving Certificate subjects at ordinary level (Grade D3 or better). The subjects passed must include Maths and either English or Irish. The standard points system is used to rank applicants. Holders of Further Education and Training Awards Council (FETAC) awards at Level 5 and Level 6 and mature students may also apply through the CAO.

### Course Aims

The course provides education and training for students to enable them to understand the core subjects of agricultural mechanisation. The focus of this course is firmly on the provision of skilled technicians for the farm machinery industry in Ireland. The course will enable graduates to function in the machinery retail, machinery operation sector and allied agricultural machinery and manufacturing industries.

### Location

This two-year course is delivered in partnership by the Salesian Agricultural College, Pallaskenry, Co Limerick and Limerick Institute of Technology. Course Code: LC841.

### Course Structure and Content

#### Year 1

During Year 1 students spend four days per week at the agricultural college and one day per week at the Institute of Technology.

Students take the following subjects: Tractor Engineering and Workshop Processes; Electrical and Electronic Technology; Machinery Operation; Agricultural Engineering Science; Computer Studies (including CAD) and project work.

Students complete a nine-month practical learning period in approved training locations – garages, contractors, fabricators etc. Students will be facilitated with foreign practical learning periods in the US and New Zealand, if desired.

#### Year 2

During Year 2 students spend two days per week at the Institute of Technology and three days per week at the Agricultural College.

Students take the following subjects; Tractor Engineering and Workshop Processes, Electrical and Electronic Technology, Business Management, Workshop Administration, Agricultural Engineering Science, Computer Applications.

On satisfactory completion of the course students are awarded a HETAC Level 6 Higher Certificate in Technology in Agricultural Mechanisation.

This award meets the training requirements for Stamp Duty exemption.

### Progression

Students who achieve merit can progress to the second year of the DN047 Engineering Technology Level 8 Programme at UCD or into the add-on Ordinary Bachelor Degree in Engineering (Agricultural) Level 7 at the Institute of Technology, Tralee.



**CHRISTOPHER SHEEHAN**

Clonmel, Co Tipperary  
Completed course 2010

#### Course

There was a good balance between practical instruction and the theory side of the course. There was also a substantial amount of hands-on experience. For my college project I overhauled the engine of a Massey Ferguson 135. This was a good practical experience and I got to help out with a wide variety of other different projects both tractor based and fabrication.

#### Practical Learning Period

I did my practical learning with TFM in Clonmel and Patrick Shire, a local agricultural contractor. While there I gained a lot of experience repairing, servicing and maintaining John Deere tractors. During my time with the agricultural contractor I learned about the operation of machinery and the organisation of a small business.

#### Future Plans

I am currently working on my home farm and with a local agricultural contractor for the summer. In September I intend to continue my studies in Agricultural Engineering in Reaseheath College. This would qualify me for a wider range of jobs in the machinery industry in the future.

CAREER PROFILE

## Bachelor of Business in Rural Enterprise and Agri-Business (Level 7)

<b>Course Duration:</b>	Three Years
<b>Awarding Body:</b>	Galway/Mayo IT (GMIT)
<b>Course Code:</b>	GA172
<b>Progression:</b>	Add-on Level 8 Bachelor Degree in Business Studies at GMIT or transfer to other Institutes or Universities
<b>Location:</b>	Mountbellew Agricultural College and GMIT
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)



### JOSEPH KELLY

Lifford, Co. Donegal.  
Completed course 2002

#### Course

I chose the course, as I was interested in agriculture from a business point of view. The first year of the course was located at Mountbellew Agricultural College it prepared me for the rest of the course. Overall the course was a super-experience both in Mountbellew and in GMIT. It was very satisfying to meet other students with similar ideas and outlook. I built up great friendships with other students on the course and we travelled and did things together all the time. I completed the Add-on Level 8 Degree in Business Studies. After qualifying with a number of my fellow graduates, I took six months out to travel to Australia, New Zealand, USA and Singapore.

#### Practical Learning Period

I enjoyed the practical learning which I completed in Clonleigh Co-op, Castlefin, Co. Donegal. I saw how the Co-op operated first hand and the fast pace of a business. Here I had the opportunity to practice skills that I acquired from the course and to learn new skills.

#### My job

I am currently employed by the IFA as a Regional Development Officer.

### Entry Requirements and Application Procedures

The minimum entry requirements for the course are a Grade D3 or higher in at least five (ordinary level) subjects in the Leaving Certificate including Maths and English or Irish. The standard points system is used to rank applicants. Mature students and holders of Fetac awards at Level 5 and Level 6 may be admitted without meeting these minimum requirements.

### Location

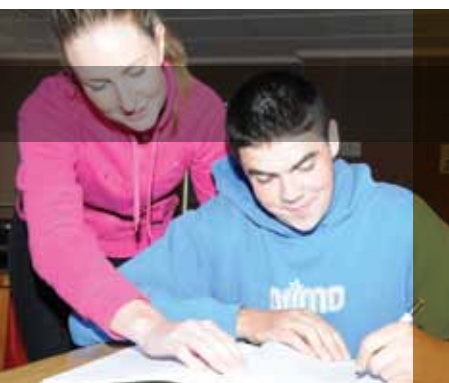
This three-year third level course, which has a common first year with the Bachelor of Science in Agriculture and Environmental Management, is offered at the Franciscan Brothers Agricultural College, Mountbellew and Galway-Mayo Institute of Technology.

### Course Aims

The course, resulting in the award of a Level 7 Bachelor of Business in Rural Enterprise and Agri-Business is aimed at students interested in acquiring training and qualifications for careers in the rural and agri-business sectors. Some graduates take up careers in the agri-business and agri-service sectors or in the general business areas of finance, marketing, sales, retailing and management. A number of graduates manage farms or take up careers as development officers in government departments. Most graduates of the programme now progress to a Level 8 Bachelor Degree in Business Studies and then to Postgraduate courses after which they enter the job market. Some of these complete the Higher Diploma in Education and then find employment as teachers in second level schools.

### Course Structure and Content

The course is both semesterised and modularised. There are two semesters in each year and students take six modules per semester. There is a common first year for this Bachelor of Business in Rural Enterprise and Agri-Business programme and the Bachelor in Science in Agriculture and Environmental Management programme. After the first year students have a choice either to continue in the business stream or change to the science stream. There is a three-month careers related practical learning period in the second semester of Year 2. This practical learning is normally done with key companies involved in the agribusiness and rural enterprise sectors.



### Modules for Year 1

#### Semester 1

Mandatory Modules: Financial and Farm Accounting, Microeconomics, Computing and Information Systems 1, Production Agriculture 1 and Environmental Science 1.

Electives: Language and Culture or Communications 1.

#### Semester 2

Mandatory Modules: Cost and Management Accounting, Macroeconomics, Business Statistics, Production Agriculture 2 and Environmental Science 2

Electives: Language and Culture or Communications 2.

### Modules for Year 2

#### Semester 3

Mandatory Modules: Marketing, Farm Business Management and Advanced Drystock Production.

Electives include any three of the following: Agricultural Economics, Business Information Systems, Analytical Science, Farm Buildings and Maintenance, Advanced Dairy Production, Farm Mechanisation and Language and Culture.

#### Semester 4

Three months period of career related practical learning period in an agribusiness.

### Modules for Year 3

#### Semester 5

Mandatory Modules: Market Research, Enterprise Development and Sustainable Development.

Electives include any three of the following: Community Development, Rural Development, Advanced Farm Business Management, Environmental Management 1, Food Production and Language and Culture.

#### Semester 6

Mandatory Modules: Sustainable Agriculture, Agri-Enterprise project and Agri-Marketing.

Electives include any three of the following: Financial Management and Taxation, Irish Economy, Agribusiness Management, Management Information Systems, Quality Assurance, Environmental Management 2 and Language and Culture.

### Progression

Students who achieve the award of Bachelor of Business in Rural Enterprise and Agri-Business Level 7 may apply to progress to an add-on Bachelor Degree in Business Studies Level 8 at GMT and it is intended to develop a separate add-on Level 8 Degree in Rural Enterprise and Agri-Business in the near future. There are also possibilities to progress at other ITs and universities.

Students who complete Year 2 of the programme and who are unable to progress to Year 3 but satisfy the required credits and learning outcomes may receive a Higher Certificate.

This award meets the training requirement for Stamp Duty Exemption.



## Bachelor of Science in Agriculture and Environmental Management (Level 7)

<b>Course Duration:</b>	Three Years
<b>Awarding Body:</b>	Galway/Mayo IT (GMIT)
<b>Course Code:</b>	GA777
<b>Progression:</b>	Add-on Level 8 Bachelor Degree in Science and Agriculture at GMIT or transfer to other Institutes or Universities
<b>Location:</b>	Mountbellew Agricultural College and GMIT
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)



**CATHAL MCLAUGHLIN**  
Lifford, Co. Donegal  
Completed course 2005

### Course

The course was located at Mountbellew for the first two years with one day per week of mostly laboratory work in GMIT. The third year was based in GMIT with one day per week at Mountbellew. The mix of practicals, field trips, work experience and theory was excellent. I found Mountbellew Agricultural College and the course itself to be a wonderful experience for my academic, social and personal development and I built up a great relationship with my fellow students on the course.

### Practical Learning Period

I took the option to complete practical learning in New Zealand for three months in the second year of the programme. I was based on a dairy farm enterprise and was involved in milking and herd management. I got the opportunity to see and experience how farming operates at a larger scale than in Ireland and in a less highly subsidised market environment. I also experienced the beautiful landscape and countryside of New Zealand, Australia and South America (Chile, Peru, Bolivia and Brazil).

### My Job

Immediately after graduation I was employed by Boyce Faulkner of Letterkenny. The company is an Estate Agents and Agricultural Consultants. I am mainly involved in the Agricultural Consultancy side of the business. About half of my time is in the field on farms and with farmers and the rest of the time is in the office planning, mapping and calculating.

### Entry Requirements and Application Procedures

The minimum entry requirements for the course are a Grade D3 or higher in at least five (ordinary level) subjects in the Leaving Certificate including Maths and English or Irish. The standard points system will be used to rank applicants. Mature students and holders of certain Fetac awards may be admitted without meeting these minimum requirements.

### Location

This three year third level course is offered at the Franciscan Brothers Agricultural College, Mountbellew and Galway-Mayo Institute of Technology.

### Course Aim

The course, resulting in the award of Bachelor of Science in Agriculture and Environmental Management Level 7 is aimed primarily at students interested in training and qualifications for careers in agriculture and environmental management/monitoring. Some of the areas that graduates are expected to find employment are: farm management, agricultural and environmental consultancy, sales reps with agri-business and agri-service companies and as agricultural and environmental officers with local government and national government agencies.

### Course Structure and Content

The course is semesterised and modularised. There are two semesters in each year and students take six modules per semester. There is a common first year for this Bachelor in Science programme and the Bachelor in Business in Rural Enterprise and Agri-Business programme. Students then have a choice either to continue in the science stream or change to the business stream. There is an on-farm practical learning period for three months in the second semester of Year 2. This is normally done on a host farm in Ireland but students also have the opportunity to do it overseas. Some students in the past have opted for Australia, New Zealand, England and other European countries for practical training.

### Modules for Year 1

#### Semester 1

Mandatory Modules: Financial and Farm Accounting, Microeconomics, Computing and Information Systems 1, Production Agriculture 1 and Environmental Science 1.

Electives: Language and Culture or Communications 1.

#### Semester 2

Mandatory Modules: Cost and Management Accounting, Macroeconomics, Business Statistics, Production Agriculture 2 and Environmental Science 2

Electives: Language and Culture or Communications 2.





### Modules for Year 2

#### Semester 3

Mandatory Modules: Marketing, Farm Business Management and Advanced Drystock Production.

Electives include Analytical Science and any two of the following: Agricultural Economics, Business Information Systems, Farm Buildings and Maintenance, Advanced Dairy Production, Farm Mechanisation and Language and Culture.

#### Semester 4

Practical learning for three months

### Modules for Year 3

#### Semester 5

Mandatory Modules: Market Research, Enterprise Development and Sustainable Development.

Electives include Environmental Management 1, Food Production and one of the following: Community Development, Rural Development, Advanced Farm Business Management and Language and Culture.

#### Semester 6

Mandatory Modules: Sustainable Agriculture, Agri-Enterprise project and Agri-Marketing.

Electives include Quality Assurance, Environmental Management 2 and one of the following: Financial Management and Taxation, Irish Economy, Agri-Business Management, Management Information Systems and Language and Culture.

### Progression

Students who achieve the award of Bachelor of Science in Agriculture and Environmental Management may apply to UCD for admission to Year 3 of the Bachelor of Agricultural Science Level 8 programmes.

Students who complete Year 2 of the programme and who are unable to progress to Year 3 but satisfy the required credits and learning outcomes may receive a Higher Certificate. This award meets the training requirements for Stamp Duty Exemption and Installation Aid.

## Bachelor of Agricultural Science (Hons) in Dairy Business

<b>Course Duration:</b>	Four Years
<b>Awarding Body:</b>	University College Dublin
<b>Course Code:</b>	DN091 or Omnibus Entry DN010
<b>Location:</b>	UCD and Teagasc Moorepark and Kildalton
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	County Council (means tested)



### Entry Requirements and Application Procedures

Applicants must have passes in six subjects in the Leaving Certificate. These subjects must include Irish, English, Mathematics and a Laboratory Science subject. The standard points system will be used to rank applicants. A limited number of places in stage two will be made available to students on the DN010 Agricultural Science (Omnibus Entry) programme. (Points 2009 - 330).

### Course Aims

This programme is designed to provide students entering the dairy industry (dairy farming or supporting industries) with a high level of scientific, technical and business skills and has been developed following extensive consultation with relevant stakeholders.

### Location

Stages 1, 2 and 4 of the programme will be delivered at UCD while stage 3 will take place at The Animal and Grassland Research and Innovation Centre, Teagasc, Moorepark Research Centre, Fermoy, Co. Cork and at Kildalton Agricultural College, Piltown, Co. Kilkenny, while also comprising of six months professional work experience (PWE), preferably overseas.

### Course Structure and Content

Stage 1 combines a range of business, science, mathematics and technology related modules. Introductory Chemistry, Animal Biology and Evolution and Cell and Plant Biology modules will be combined with business related modules offered by the UCD School of Business.

Stage 2 will build on Stage 1 by including a wide range of applied modules including Animal Reproduction, Animal Breeding, Dairy Production and Animal Nutrition. Also included are Communications, Managing Employee Relations, Business Management and Agri-Environmental Issues and Policy.

In Stage 3 students will undertake 'Technical Management of a Dairy Farm' at Kildalton Agricultural College prior to commencing Professional Work Experience. This will be followed by a semester at Moorepark Research Centre studying Grassland Management, Applied Dairy Cow Nutrition, Applied Animal Breeding and Reproduction, Dairy Systems and Herd Health.

Finally, Stage 4 aims to pull it all together and includes Food and Agribusiness Strategy, Leadership and Change Management, Advanced Dairy Production, Grass and Forage Production and Entrepreneurial Management.

### Professional Work Experience

Professional Work Experience (PWE) is a unique selling point of the programme and provides exciting opportunities for students to travel to New Zealand to experience cutting edge technologies in the busy July to September period.

### Career Opportunities

In addition to the highly skilled role of dairy farm management, opportunities exist in a wide variety of areas including: advisory, research, animal feed industry, banking, teaching and consultancy services. Research opportunities to masters and PhD level will also be available.



## Bachelor of Science in Horticulture (Level 7)

<b>Course Duration:</b>	Three Years
<b>Awarding Body:</b>	HETAC
<b>Course Code:</b>	WD096
<b>Location:</b>	Two Horticultural Colleges/Waterford Institute of Technology
<b>Application:</b>	CAO or advanced entry
<b>Maintenance Grant:</b>	VEC (means tested)

FACTFILE

### Entry Requirements and Application Procedures

Recruitment to the course is through the CAO. Applicants must have passes in five Leaving Certificate subjects at ordinary level, Grade D3 or better. The subjects passed must include Maths and either English or Irish. Holders of Further Education and Training Awards Council (FETAC) awards at Level 5 and Level 6, and mature students may also apply. The standard points system is used to rank applicants.

### Location

The course is offered jointly by two horticultural colleges and Waterford Institute of Technology. It is accredited by the Higher Educational Training Awards Council (HETAC).

The two partnerships offering the course are:

- Kildalton College, Co. Kilkenny and Waterford Institute of Technology (Code:WD096)
- College of Amenity Horticulture, National Botanic Gardens, Dublin and Waterford Institute of Technology (Code:WD096)

### Course Aims

The course aims to provide the student with a firm grounding in technical skills in the areas of landscape design and construction, sport turf management, nursery stock production and food crop production. Throughout the course students acquire knowledge of the identification and use of plants in the environment. They also gain an understanding of the concepts and processes of management and information technology.

### Course Structure and Content

The course is semesterised and modularised. There are two semesters in each year and students take five to six modules per semester.

On successful completion, students are awarded a Bachelor of Science in Horticulture Level 7. This award meets the training requirement for Stamp Duty Exemption and Installation Aid.

### Year 1

During Year 1 students spend four days per week at the Horticultural College and one day per week at the Institute of Technology.

### Year 2

Students spend four days per week at the Horticultural College and one day per week at the Institute of Technology in Semester 1. Students spend Semester 2 on a 15-week practical learning period on approved horticultural placement units.

### Year 3

Students spend one to two days per week at the horticultural college and four days at the Institute of Technology.

### Progression

Holders of Bachelor of Science in Horticulture may progress to:

- Bachelor of Science (Hons) in Land Management (Horticulture) Level 8 at Waterford Institute of Technology (WIT).
- Transfer to University College Dublin (UCD) degree programmes in Landscape Architecture or Horticulture, Landscape and Sportsturf Management.



RONA WARD

Mature student from Dublin city on Bachelor of Science in Horticulture at Teagasc College of Amenity Horticulture, National Botanic Gardens, Glasnevin Dublin 9

Before taking up the course I worked in a variety of jobs – catering, shop work and sewing factories.

### My Job

I always had an interest in gardening and decided to have a career in this area after completing a certificate course in horticulture. I love the practical work. I found studying in the Botanic Gardens very helpful for learning plants. Time management and returning to study is a challenge for mature students. I would like to get employed in the Public Authority Parks when I complete the course probably because I like working outdoors and interacting with the general public. There are a number of mature students in my class and the mix of young and mature works very well – each helping one another – I have made plenty of friends.

CAREER PROFILE

## Bachelor of Science in Horticulture (Level 8)

<b>Duration:</b>	Four Years
<b>Awarding Body:</b>	Dublin City University
<b>Course Code:</b>	DC170
<b>Location:</b>	Dublin City University/College of Amenity Horticulture, National Botanic Gardens
<b>Method of application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)



### Entry requirements and Application Procedures

Entry Requirements: Leaving Certificate. In addition to the general entry requirements for admission to the university the following entry requirements apply: OC3 or HD3 in Mathematics PLUS Grade OC3 or HD3 in one of Physics, Chemistry, Biology, Physics with Chemistry, Agricultural Science.

GCE A Level In addition to the general entry requirements for admission to the university the following entry requirements apply: GCE A-Level D or GCE AS-Level C or GCSE C in Mathematics PLUS GCE A-Level D or GCE AS-Level C or GCSE C in one of Physics, Chemistry, Biology OR GCE A-Level C or GCE AS-Level C or GCSE B in Mathematics.

FETAC Students must present the following awards with the standards specified for the modules associated with that award:

1. FETAC Level 5 Applied Science - Laboratory Techniques CASLT Distinctions in 5 modules including 4 from the following modules C20011 Chemistry C20006 Biology C20048 Physics C20139 Mathematics C20033 Laboratory Techniques and Students must have attained a minimum of pass in C20139 Mathematics 2.
2. FETAC Level 5 Certificate in Horticulture CASHX Distinctions in 5 modules including the following 3 modules: C20049 Plant Science C20055 Soil Science and Growing Media C20190 Plant Identification and Use \* Holders of FETAC Level 5 Certificates in Horticulture from Teagasc Colleges must submit their certificates for assessment by the University.
3. FETAC Level 6 Advanced Certificate in Greenkeeping CGKXX Distinctions in 5 modules including 4 from the following modules C30116 Turf Grass Science C30117 Turf Grass Maintenance C30118 Course Maintenance and Construction C30119 Turf Grass Maintenance Machinery C30120 Engines and Tractors.

International candidates are expected to have educational qualifications of a standard equivalent to those outlined above. In addition, where such candidates are non-native speakers of the English language they must satisfy the university of their competency in the English language. For further information on international applications view <http://www.dcu.ie/international/>

### Course Aims

The course has been developed to incorporate the theoretical and practical aspects of horticulture providing students with the knowledge and expertise needed for a career at the highest professional level. An opportunity is provided to develop the student's interest in the many facets of horticulture as well as discovering the scientific knowledge that underlies all plant life and also the creative and business aspects of horticulture.

### Location

The course is offered jointly by Dublin City University and Teagasc, College of Amenity Horticulture, National Botanic Gardens, Dublin 9. The degree is awarded by the Dublin City University.

### Course Structure and Content

The first year of the course is taken with other Science courses studying biology, chemistry, physics, mathematics, introduction to horticulture, ecology and the biosphere. These subjects are studied mainly at DCU with frequent periods in the National Botanic Gardens for relevant parts of the syllabus.

In Year 2 an understanding of a range of subjects relating specifically to horticultural theory and practice will be provided with subjects such as: professional horticulture and plant husbandry, plant materials, soil science and plant nutrition, plant protection, plant physiology, meteorology, biomolecules and metabolism. These subjects will be provided mainly at the National Botanic Gardens with periods at DCU for the relevant subjects.

In Year 3 further studies will be taken in horticultural theory and practice to broaden the range of horticultural expertise. Subjects such as landscape construction, landscape design and management, professional horticulture, and plant husbandry will be provided at the National Botanic Gardens while at DCU the subjects: scientific literature and new enterprise development project will be conducted. With the knowledge attained to date students will be well prepared to participate in a period of work experience placement (INTRA) which forms an essential component of Year 3.

In the final year emphasis will be placed on subject areas relating to ecology and environmental management, legislation together with further studies in landscape construction, design and management. Studies such as literature review and presentation, experimental design and analysis will also form a part of the fourth year and a significant research project must be completed during this year. Students will attend both DCU and National Botanic Gardens during the final year. Further enquires [www.dcu.ie](http://www.dcu.ie)

This award meets the training requirement for Stamp Duty Exemption and Installation Aid.

### Progression

Progression to post graduate degree awards of MSc and PhD is envisioned.

### Career opportunities

Career opportunities exist both in the public and private sectors in the following areas:

- Horticultural research
- Parks management
- Landscape design
- Landscape construction and management.
- Crop production – fruit, vegetables, nursery stock.
- Sportsturf construction and management including football pitches, bowling greens, racecourses, golf courses
- Horticultural education and training
- Retail sales outlets – garden centres, florists, horticultural materials suppliers.
- Horticultural therapy
- Horticultural consultancy
- Progression to higher level degrees



## Higher Certificate in Business in Equine Studies

<b>Course Duration:</b>	Two Years
<b>Awarding Body:</b>	HETAC
<b>Course Code:</b>	AL025
<b>Progression:</b>	Bachelor of Business in Equine Studies Level 7 Bachelor Degrees in Equine Studies or Business Level 7 and Level 8
<b>Location:</b>	Gurteen College and Athlone IT
<b>Application:</b>	CAO
<b>Maintenance Grant:</b>	VEC (means tested)



### GLORIA NOLAN

Bennekerry, Co Carlow

Completed Course 2008

Progressed to Bachelor of Business in Equine Studies and completed in 2009.

### Course

As I was interested in horses from an early age I decided to do this course to gain the knowledge and experience I would need to succeed in the equine industry. The business side of the course was a huge attraction as I hope to set up my own equestrian business in the future. Gurteen is a great place, I gained valuable experiences and skills which will assist me in my future career and I have made life long friends.

### Practical Learning Period

I completed my practical learning in Jessica Harrington's racing yard in Co Kildare and in Newmarket (UK). During my time there I trained with top class horses as a work rider and accompanied the horses to the races. I have also trained in stud farms and as a show-jumping groom.

### Future Plans:

I have applied to do the Thoroughbred Breeding course in the Irish National Stud in Kildare where I hope to increase my skills, knowledge and experience in the equine industry. I eventually hope to start my own equine business at home.

### Course Aims

The aim of the course is to provide the student with business studies and equine related knowledge and skills required for a range of job opportunities within the horse industry both in Ireland and abroad. Career opportunities exist in equine and related businesses. Examples of areas of employment include yard and stud farm management, sales and marketing of equine related products, bloodstock transportation, riding centres, competition yards and jobs in the recreation, leisure and tourism sectors. Some graduates find employment in the USA, New Zealand, Australia, Holland and Germany.

### Location

This two year course, accredited by the Higher Education Training and Awards Council (HETAC), is offered jointly by Gurteen College, Ballingarry, Roscrea, Co Tipperary (067 21282) and Athlone Institute of Technology (0906 424400). Course Code: AL025.

### Entry Requirements and Application Procedures

Applicants must have grade D3 at ordinary level in five subjects in the Leaving Certificate. Two of these subjects must be Maths and either English or Irish. The standard points system will be used to rank applicants. Holders of relevant FETAC awards at Level 5 and Level 6 and mature students may also apply. All applications are through the CAO.

### Course Structure and Content

In Year 1 the course is delivered mainly in Gurteen College while Year 2 is delivered in Athlone Institute of Technology. Students usually board on the campus at Gurteen in Year 1. Students are welcome to bring their own horse on the course.

### Year 1 Subjects

- Horse Health and Husbandry
- Equine Studies and Economics
- Equitation 1
- Horse Management
- Equine Business Administration
- Communications and Computing
- A 12-week Supervised Work Experience must be Completed

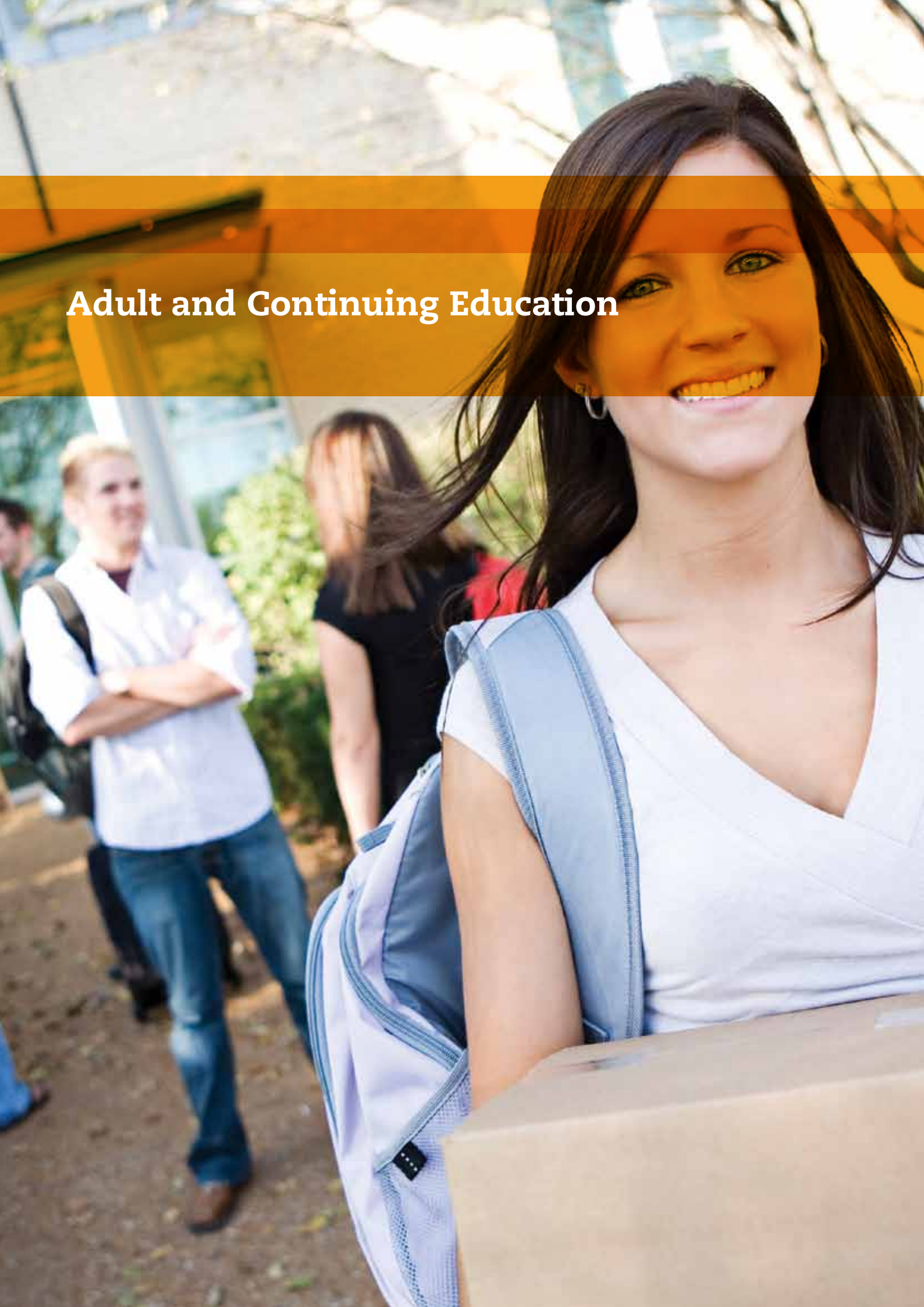
### Year 2 Subjects

- Human Resource Management
- Equitation 2
- Equine Veterinary Skills
- Applied Science
- Financial Accounting
- Marketing

On successful completion of the programme students are awarded the Higher Certificate in Business Studies in Equine Studies. This award meets the training requirements for Stamp Duty exemption.

Progression opportunities exist on completion of this course to Level 7 and Level 8 degree courses in Athlone Institute of Technology, Limerick University, Enniskillen College and British Universities.


# Adult and Continuing Education





Lifelong learning and continuing education are now a feature of all professions and walks of life and in this regard farmers and rural dwellers are no different to anyone else. To meet this demand Teagasc now provides a comprehensive range of adult education programmes at local offices in each county.

Each year over 10,000 farmers and/or their partners participate in courses ranging from 12.5 hours right up to major awards.

Education and training courses are provided across a very wide range of subject matter areas from leading edge technology and business courses to issues concerning the public good such as the environment, food safety and occupational safety.

All the courses however have one thing in common. They bring together a group of like-minded people and provide up to date information relevant to the needs of the participants.

The courses are delivered in modules of 12.5 or 25 hours duration. The courses are nationally accredited by FETAC and participants have the option of accumulating modules and progression to FETAC major awards.



# Agriculture



## Level 6 Advanced Certificate in Agriculture (For Non-agricultural Level 6 or Higher Award Holders)

<b>Course Duration:</b>	Minimum of 12 months
<b>Awarding Body:</b>	FETAC
<b>Course Code:</b>	CAGRI
<b>Progression:</b>	Higher Education Courses
<b>Location:</b>	Teagasc Regional Education Centres and Agricultural Colleges

**Application:** Direct to Regional Education Centre/College of Choice

### Course Aim

This course has been developed to meet the training requirements for full-time or part-time farmers with Level 6 or higher non-agricultural qualifications. It meets the training requirement for Stamp Duty Exemption. The course covers subjects such as the environment, farm safety and animal welfare as well as modules dealing with production agriculture, farm business management and succession.

### Course Duration and Location

This part-time course extends over a minimum of 12 months and is offered at Teagasc Regional Education Centres and Agricultural Colleges. The course may also be offered online at Agricultural Colleges and Regional Education Centres depending on demand.

### Course Content

The course is composed of mandatory modules and elective modules.

The main components of the course are:

- 200 hours of formal course work and practical training
- Attendance at six discussion meetings, as a member of a discussion group
- An Enterprise Management Project
- Maintenance of a Management Practice Diary while involved in the management of the home farm
- Achievement of four proficiency modules





## Technology and Business Modules

A range of modules have been developed aimed at improving the efficiency and competitiveness of commercial full-time farmers. These are a central feature in the delivery of the Teagasc Business and Technology Advisory Service. Financial management courses are very much in demand in these recessionary times, such courses help participants to monitor the profitability of their enterprises by analysing their farm accounts. Other courses help participants in preparing cash flows and long-term business plans. Teagasc also run technical skills courses for farmers in key technical areas every year.

Business and Technology Courses are available at local centres in the following topics:

- Breeding Dairy Cows
- Grassland Management
- Breeding and Management of the Suckler Herd
- Producing Quality Milk
- Cost Control Planning
- Cow Hoofcare
- DIY AI
- Sheep Shearing
- Dairy/Beef/Sheep Nutrition
- Interpreting Farm Taxation Accounts
- Profit Monitoring
- Grass Budgeting

These training courses are arranged to meet specific local demand and interest.

## Rural Viability Modules

At the core of Teagasc's Rural Viability Service is the "Options Analysis" Programme. This programme helps farm families assess their current situation, explore options and draw up a "Way Forward" plan that will boost income and improve their quality of life. Participating families are supported in implementing their plan through the provision of further specific advice, training modules or referral to other agencies. Participants in the programme can avail of the full range of Teagasc adult training modules including:

- Sheep shearing
- Sheep dog training and handling
- Hedgerow management and mechanical hedge cutting
- Planning for retirement
- Appraising off-farm employment
- Work organisation for farmers
- Supports for farming in the NDP
- Generating additional income
- Farm investment appraisal
- Succession and inheritance
- Farm planning
- Start your own business
- Management practice on home farm
- Cash accounts for home farm
- Home farm integration
- Community integration



### Information Technology Module

This is a very popular user friendly internet course which helps farmers decide how to make better use of on-line services in running their farm business. There are also courses on basic computer and more advanced farm computer use. At the end of the internet course, participants will be able to carry out the following tasks online:

- Using the internet to seek information on all aspects of their farm business
- Creating an e-mail account
- Sending and receiving e-mails
- Registering calf births
- Submitting application for the Single Farm Payment Scheme
- Viewing and downloading merchant trading, milk and grain accounts
- Viewing and downloading ICBF reports
- Seeking information on all schemes and services in agriculture
- Using citizen information and other websites, e.g. revenue, motor tax etc.

### Environment/Food Safety

All participants in the Rural Environment Protection Scheme (REPS) are required to undertake a REPS training course. In addition, supermarkets and other customers are increasingly requiring farmer suppliers to be trained in the safe use of pesticides and food assurance. The following courses are provided by Teagasc in environment/food safety:

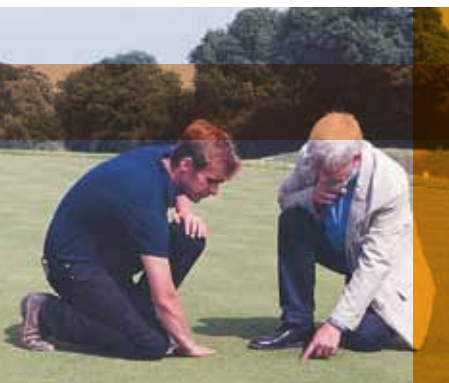
- REPS training courses
- Pesticide application
- Safe use of pesticide products
- Food assurance
- Safety on the farm
- BASIS courses on crop protection
- BASIS courses on nutrient management

### Discussions Groups

Teagasc has a national network of over 500 discussion groups covering all the major farm enterprises.

Discussion groups normally comprise of 12-20 farmers coming together on a monthly basis to discuss issues of mutual interest. They operate on the basis that adults learn better from each other with the facilitator merely guiding the discussion as opposed to the traditional classroom, student/teacher model.

For further details contact any local Teagasc centre.



# Horticulture

## Level 5 Certificate in Floristry

### Course Objectives

The objective of this course which is provided at Kinsealy Research Centre, Malahide Road, Dublin 17, is to provide the necessary knowledge, skill and competence to participants to enable them to set up their own business. This course covers the topics that are essential for running a good floristry business:

- Elements and principles of design
- Preparation of wreaths, bouquets and corsages
- Preparation of bowls and hanging baskets
- Cut flower production
- House plant production
- Business planning
- Communications

### Course Structure

The course is conducted two days per week spread throughout a period of eight months. The course is comprised of 300 hours course work and is supplemented by a further 250 hours practical work and placement. Participants are expected to keep records of the various skills, which they acquire during the course, and these together with the materials prepared during the classes form the basis of the assessment. The course leads to a FETAC Level 5 Certificate in Floristry.

### Course Entry Requirements

Attendance at this course is open to adults over 23 years of age. It is particularly geared towards people who intend to set up a floristry business. Participants are selected through interview.

Apply to Teagasc, College of Amenity Horticulture, National Botanic Gardens, Glasnevin, Dublin 9 for application form.

## Forestry Skills Short Courses

The short courses for forestry available at Ballyhaise College are suitable for people already working in forestry and for those who wish to gain new skills. The courses provide options for those who want to obtain a recognised qualification or relevant proficiency certificate within the constraints of full-time employment (eg chainsaw safety, pesticide application, ATV operation).

## Arboriculture Examinations

Ballyhaise College is a registered centre for external candidates taking examinations for ABC Awards in Arboriculture. The college facilitates students wishing to complete written examinations for the Certificate in Arboriculture Level 2, the Technical Certificate Level 3 and the Professional Diploma Level 6.







# Rural Diversification

## Certificate in Irish Home Hospitality

### Course Objectives

The rural tourism industry is based on the provision of bed and breakfast facilities in many Irish homes throughout rural Ireland. The bed and breakfast facility is supplemented by many rural activities which combine to provide a package which is very much part of the overall tourism industry. There is a need to provide tourism providers with the skills to help them run an efficient business. These skills include being able to make the tourists aware of local history, providing facilities and food that are up to a high standard and running the business efficiently.

### Course Structure

This course is run in partnership with Failte Ireland and is delivered at centres throughout the country. It involves 150 hours tuition and also some project work relating to the participant's business. Typically, it is run two days per week over a three to four month period. The course leads to a Level 5 FETAC Certificate.

### Course Eligibility

Participants need to have a tourism product and be running a successful bed and breakfast venture. It is desirable that those attending are members of a recognised tourism marketing group.

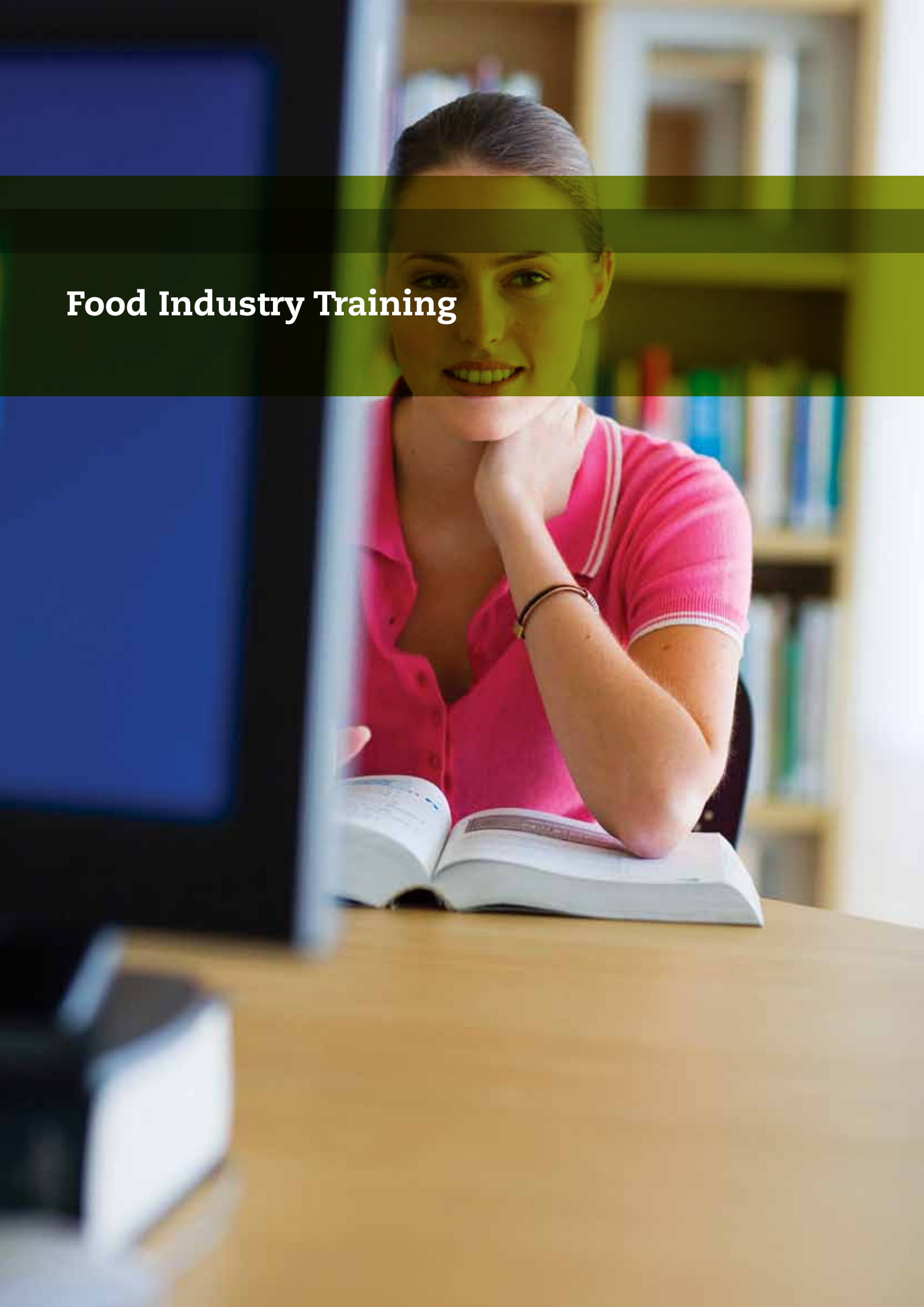
## Alternative Enterprise Modules

A wide range of modules have been developed in diversified farm enterprises. Forestry is the fastest growing land based enterprise in Ireland and there are also excellent opportunities in areas such as agri-tourism, free range poultry, organic farming and horses. The following are some of the areas in which courses are provided:

- Introduction to Farm Forestry
- Management of Young Plantations
- Management of Plantations Older than four Years
- Amenity Woodlands
- Weed Control in Forestry
- Introduction to Sustainable Forest Management
- Introduction to Hedge Planting, Management and Regeneration
- Formative Shaping
- High Pruning
- Forest Plants and Planting
- Forestry Fencing
- Introduction to Rural Tourism
- Rural Tourism Enterprise Opportunities
- Rural Tourism Resource Audit
- Horse Breeding
- Introduction to Organic Farming
- Organic Drystock Production
- Organic Crop Production
- Organic Dairying
- Horse Training – Lungeing
- Horse Training - Loose Schooling
- Introduction to Free Range Egg Production
- Introduction to Free Range Poultry Meat Production
- Introduction to Organic Egg Production
- Management of a Free Range Poultry Meat Enterprise
- Management of a Free Range Range Egg Production Enterprise
- Developing a Horse Enterprise
- Showing Horses In Hand
- Equine Nutrition
- Efficient Mushroom Production
- Introduction to Dairy Goat Farming
- Management of the Dairy Goat Herd
- Proficient Mushroom Growing
- Introduction to Deer Farming
- Quality Assured Venison
- Introduction to Vegetable Production
- Start Your Own Business
- Direct Selling of Farm Produce



# Food Industry Training





The Irish food industry needs to be able to guarantee the quality of the product it is supplying to increasingly discerning consumers. In order to maintain and improve market position, food companies must be committed to training their personnel in the technologies required in modern food manufacturing.

Teagasc is the leading supplier of training to the food processing and retail sector in food safety and quality systems, food legislation, food innovation and new product development. Teagasc provides training in all aspects of food quality and safety with a view to assisting food businesses to meet legal obligations, customer requirements and industry best practice. Teagasc's main strengths are derived from broad experience in the food sector and the applied nature of the training programmes provided. Many of our programmes incorporate a practical on-the-job element to optimise the transfer of information and maximise application.

Teagasc food industry training is provided from two main centres, Ashtown Food Research Centre, Ashtown, Dublin 15, and Moorepark Food Research Centre, Fermoy, Co Cork. Customised training is also provided at more local level and on site where it is deemed appropriate.



## HACCP in Food Safety Management

Legislation, together with increased customer demands for control of food safety have led to demands for food safety management systems, incorporating Hazard Analysis Critical Control Point (HACCP).

This course which is entitled HACCP in Food Safety, provides individuals with responsibility for food safety, with the knowledge required to develop an effective food safety system, incorporating HACCP.

### Course Aims

On completion of the training course participants should be able to:

- Understand the role of hygiene in a HACCP based food safety management system
- Describe the requirements of Food Safety Management incorporating HACCP Standard
- Understand the principles of HACCP and how it is applied within a food safety management system.

### Course Content

#### Day 1:

- Management responsibility for food safety
- Hygiene in food safety
- Supplier controls for food safety
- Origins of HACCP, Legislation, Benefits etc

#### Day 2:

- Process controls incorporating HACCP
  - Seven CODEX HACCP Principles
  - Developing a HACCP plan
  - Work through the CODEX logic sequence

### Location

Contact below for details.

### Duration

Two days.

### Assessment and Certification

Assessment is by means of written examinations and completion of project work. The course is certified through FETAC.

### Target Participants

This course is aimed at persons in food businesses who require a thorough understanding of the theory and practical application of HACCP based food safety management systems. Participants must have a good knowledge of hygiene standards through either formal qualifications or relevant work experience.

### Further Information

Margaret Hennessy/Anne Harrison, Course Administrator,  
Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15.  
Phone: (01) 8059520 (Direct) /8059500 (General) Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Manufacturing Meat Products

### Course Aims

This one-day workshop consists of information and practical sessions, which are used to help communicate the properties of meat, and the skills needed to make speciality and other meat products.

### Course Content

The training workshop includes demonstrations and presentations. The following topics are covered:

- Composition, functional properties and sourcing of meat
- Equipment, formulations and processes required to make a range of meat products
- Role and use of packaging in meat products
- Key steps in developing new meat products for the marketplace

The practical element of the course covers one of the following product groups:

1. Restructured products (eg burgers, sausages), puddings, pates
2. Dry curing and wet curing, continental meat products
3. Prepared meat products eg breaded, en-croute, heat and serve

### Location

Contact below for details.

### Duration

One day

### Assessment / Certification

A certificate of attendance will be provided.

### Target Participants

This course is aimed at those who are looking to produce meat products or those who already producing meat products and want to better understand the process.

### Further Information

Margaret Hennessy, Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15.  
Phone: 01 8059500, Fax: 01 8059550, Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Hygiene Management in Food Safety

The management of hygiene is an essential component of food safety controls in food production operations.

### Course Aims

On completion of this course participants will:

- Understand the importance of hygiene in food safety management
- Have a knowledge of food microbiology in relation to food preservation and safety
- Know how to develop and manage hygiene controls including cleaning and pest control
- Know how to verify hygiene controls in food production

### Course Content

The course addresses the following topics:

- Microbiology and Food Safety
- Food Spoilage and Preservation
- Pre – requisite Hygiene Standards
- Relationship between Food Hygiene and HACCP
- Managing Key Hygiene Activities such as Cleaning, Pest Control and Waste Disposal
- Hygiene in Supplier Control
- Verifying a Food Hygiene System

### Target Participants

This course is aimed at managers, supervisors and those responsible for developing and implementing a hygiene management system.

### Location

Contact below for details

### Duration

Three days

### Assessment/Certification

Assessment is through written examination and a selected project related to the management of hygiene. A FETAC certificate will be issued on the successful completion of the course.

### Further Information

Margaret Hennessy Ann Harrison Course Administration,  
Ashtown Food Research Centre, Ashtown, Dublin 15.  
Tel: 01-8059520(direct), 01-8059500(general), Fax 01-8059550.  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)





## Thermal Process Validation

Process validation can provide evidence of a safe and effective food process. Also, validating a process can assist in increasing product quality, process efficiency and reducing costs.

### Course Aims

The course will provide participants with a comprehensive overview on thermal process validation and will address the legal, technical and engineering aspects of process validation.

### Course Content

The course will address the following topics:

- Legal and Technical Requirements for Process Validation
- Microbiological Principles behind Pasteurisation, Sterilisation and Chilling
- Validation Equipment, Calibration and Accuracy Requirements
- Heat Distribution and Penetration
- Process Validation in New Product Development

### Target Participants

This course is aimed at technical and production managers who are responsible for safe food production and the development of new food products. The course is also of benefit to regulatory personnel who assess food safety controls.

### Location

Contact below for details

### Duration

Three days

### Assessment / Certification

A certificate of attendance will be provided.

### Further Information

Margaret Hennessy/Ann Harrison Course Administration, Ashtown Food Research Centre, Ashtown, Dublin 15.  
Tel: 01-8059520(direct), 01-8059500(general), Fax 01-8059550.  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Certificate in Meat Hygiene

This course was established to train technical staff of the Department of Agriculture, Food and Rural Development as auxiliaries under the requirements of EU Directive 91/497/EEC. Staff are required to undergo at least 400 hours of theory and at least 200 hours of practical training in subjects including hygiene, legislation and animal anatomy and physiology, as outlined in Annex III of the Directive.

Successful completion of this course leads to the award of a Level 5 Vocational Certificate from the Further Education and Training Awards Council (FETAC). The course consists of the following modules:

- Animal welfare relating to slaughter
- Red meat slaughter procedure and hygiene controls
- Anatomy and physiology of farm animals
- Nutrition, growth and metabolism of farm animals
- Basic pathology and disease
- Post mortem inspection procedures
- Food borne illnesses and zoonoses
- Meat processing
- The red meat industry – summary and future

### Course Objectives

The objective of the course is to train technical staff to the level of auxiliaries according to Annex III of the EU Directive 91/497/EEC. In accordance with the Directive, at the end of the course students should have knowledge of:

### Theory

Anatomy and physiology of slaughtered animals  
 Pathology of slaughtered animals  
 Pathological anatomy of slaughtered animals  
 Hygiene and in particular industrial hygiene, slaughter, cutting and storage  
 hygiene and hygiene of work  
 Methods and procedure for the slaughter, inspection, preparation, wrapping, packaging and transport of fresh meat  
 Knowledge of sampling procedures

### Practical

Inspection and assessment of slaughter animals  
 Determination of animal species through examination of typical parts of the animal  
 Determination of a number of parts of slaughtered animals in which changes have occurred  
 Post mortem inspection in a slaughterhouse  
 Hygiene control  
 Sampling

### Duration and Location

All modules will be delivered at Ashtown Food Research Centre. The meat hygiene modules will each consist of six days tutor contact time, with students also completing a two day work placement and a work based learning log (within two months of completion of the course) as part of the course. The programme will run over a five year period to bring all technical staff through the training.

**Training Approach**

Training consists of lectures, workshops, practical training and demonstrations in the pilot abattoir facility and video material. Tutors are veterinary surgeons and experienced trainers from Ashtown Food Research Centre.

**Target Participants**

This course has been specifically designed for Department of Agriculture, Fisheries and Food personnel. Entrants have one year's training at an Agricultural College. Entrants should also have completed the introductory pre-requisite module incorporating basic food hygiene, basic microbiology and HACCP.

**Further Information**

Margaret Hennessy, Teagasc, Ashtown Food Centre, Ashtown, Dublin 15. Phone: 01 8059910 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)

## **Understanding Requirements of British Retail Consortium Standard (BRC) - Food Sector**

**Course Aims**

The BRC Food Global Standard is now a benchmark requirement, which manufacturers of branded goods supplying UK retailers must meet. The standard details requirements for quality, hygiene and product safety and requirements for suppliers of food retailers. The aim of this course is to enable participants to:

- Gain an in depth and practical understanding of the BRC Standard requirements
- Develop and implement a documented system to comply with the Standard's requirements, and
- Understand how third party evaluations against the Standard operate

**Course Content**

This two day training workshop will address the following topics:

- Key Requirements of the BRC Standard
- HACCP Requirements
- Factory Environment/Hygiene Standards
- Product and Process Controls
- Documentation
- System Auditing and Improvement

**Location**

Contact below for details

**Duration**

Two days

**Assessment/Certification**

A certificate of attendance will be provided.



#### Target Participants

- Technical and production managers in food businesses
- Food regulatory inspectors
- Food sector consultants

#### Further Information

Margaret Hennessy, Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15.  
Phone: 01 8059500, Fax: 01 8059550, Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)

## Food Standards Auditing

#### Course Aims

Food standards once implemented must be maintained. This course is designed to equip participants to audit food safety management systems either within their own company or those of their suppliers.

#### Course Content

- Current Food Standards
- Legal and Commercial Food Safety Requirements
- Food Safety Audit Process
- Procedures/Checklists for Carrying out Food Safety Audits
- Internal, Customer, Regulatory and Third Party Audits

#### Location

Contact below for details

#### Duration

Two days training and a half-day audit assessment  
written examination

#### Assessment and Certification

Participants must pass an end of course written and practical examination. The course is certified through FETAC.

#### Target Participants

The programme is aimed at personnel with responsibility for evaluating food safety controls and systems, in particular those involved in internal, external or supplier audits of food businesses. Participants must have a good knowledge of HACCP and food safety principles, through either a formal food science qualification and/or relevant professional experience.

#### Further Information

Margaret Hennessy, Teagasc, Ashtown Food Research Centre,  
Ashtown, Dublin 15. Phone: 01 8059500 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Trainer Skills in Food Safety and Hygiene

### Course Aims

Ensuring the effectiveness and recognition of training carried out is an important issue for the food industry. This course is designed to equip participants to plan, deliver and evaluate in-company training.

### Course Content

- Planning and Preparation for a Training Course
- Knowledge and Skills Needed to Deliver a Training Course
- Evaluating and Improving on a Training Course

### Location

Ashtown Food Research Centre, Dublin

### Duration

Two Days and in-company presentation

### Target Participants

This course is aimed at technical and production personnel involved in food safety training in food businesses. Participants must have a formal science qualification or relevant professional experience.

### Further Information

Margaret Hennessy, Teagasc, Ashtown Food Research Centre,  
Ashtown, Dublin 15. Phone: 01 8059500 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)





## Introduction to Sensory Analysis

### Course Aims

This one-day workshop consists of a series of lectures and practical sessions, which are used to help communicate the importance of food sensory practice, from recruitment and training of sensory assessors to the selection of appropriate methods.

### Course Content

The workshop is interactive and covers the following topics:

- Introduction to Sensory Science – Definitions, Applications and Benefits
- Understanding the Physiological and Psychological Aspects of Perception
- Practical Considerations for Sensory Testing – Facilities and Assessors
- Overview of Sensory Methodology – Which Methods, When?

A one-hour exam is set by the Institute of Food Science and Technology at the end of the course. All participants passing the exam will be awarded a Certificate of Achievement at Foundation Level.

### Location

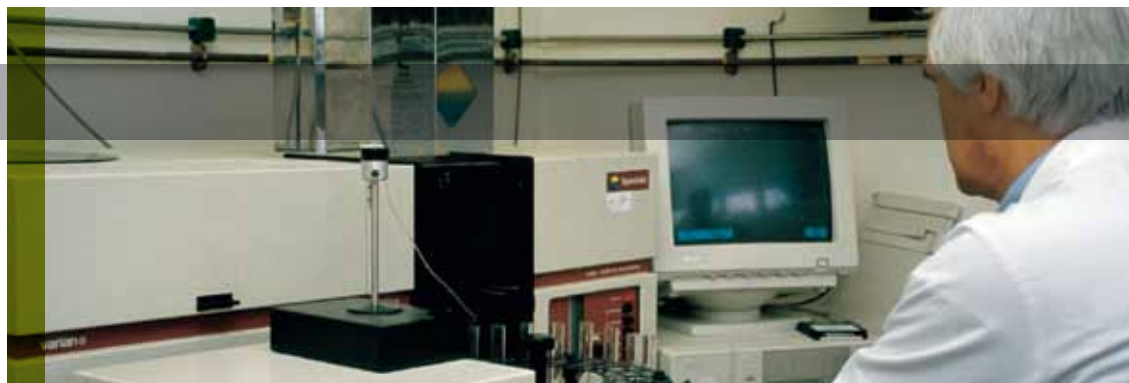
Ashtown Food Research Centre, Ashtown, Dublin 15

### Target Participation

The course is aimed at participants who are new to this discipline or those who wish to receive an overview of sensory analysis.

### Further Information

Margaret Hennessy, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15.  
Phone: 01 8059500 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Laboratory Auditing

The number of laboratories implementing a Quality System (mainly ILAB) has grown in recent years. The need to verify the laboratory's activities is an important requirement for the successful implementation of the Quality System.

### Course objectives

The need to train auditors to carry out such audits is also of major importance, hence the development of this auditor training course. At the end of this two-day course participants will have:

- Detailed knowledge of the requirements of ISO/17025 "General Requirements for the competence of Testing and Calibration Laboratories". The NAB requirements are based on this European Standard.
- Detailed knowledge of the principles of auditing.
- Practice at carrying out an audit against the standard requirements and documented procedures.

### Course Content

- Overview of the Requirements of ISO/17025 with a Perspective on Auditing.
- Role of Auditor and Auditee.
- Preparation for Carrying out Successful Audits.
- The use and Preparation of Checklists for Auditing.
- Performance of an Audit (practical exercise)
- Documenting Non-Conformances and Corrective Action.
- Follow up on Audit Findings.

### Assessment and Certification

Assessment is by means of written examinations and completion of course work. This course is certified through FETAC.

### Target Participants

Laboratory managers, Quality managers or other personnel associated with the implementation of the laboratory quality system or the performance of internal audits.

### Duration and Location

Ashtown Food Research Centre, Dublin.  
Two days

### Further Information

Margaret Hennessy, Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15.  
Phone: 01 8059500 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Legal Labels Ireland

### Course Aims

Legal Labels Ireland is structured to function as a fully comprehensive review of current regulations and official recommendations. Starting from first principles, presentations cover all major labelling considerations with emphasis placed on more topical and complicated issues such as product specific labelling for foods with compositional standards, allergens, additive controls and labelling, nutrition and health claims, and the new developments in general food labelling. This course is run in conjunction with Leatherhead Food Research Association UK.

### Course Content

- General Food Labelling
- Nutrition Food Labelling
- Product Specific Food Labelling
- Claims (Health and other Claims)
- Design of Labelling Management System

### Location

Dublin

### Duration

Two Days

### Assessment and Certification

A certificate of attendance will be provided.

### Further Information

Margaret Hennessy, Teagasc, Ashtown Food Research Centre,  
Ashtown, Dublin 15. Phone: 01 8059500 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Ideas and Inspiration in Food and Drink

### Course Aims

Covering the whole product development process from idea generation through the stages of product design, recipe formulation, sensory testing, trials, nutritional labelling, and launching your new product, this course will help you understand your role in product development as being central to the success of your business.

### Course Content

**Day 1** of the course will inspire delegates to run idea-generating sessions, to lead and organise brainstorming sessions, and give them the ability, confidence and techniques to 'pick winners', 'stop the flops' and 'kill off the duffs' whether idea, product, or process. Participants will master the evolutionary technique of cube crawling as a tool for idea generation.

**Day 2** focuses on the practical processes used in product development and aims to give delegates a greater understanding of these areas - the critical path, HACCP, sensory evaluation, labelling and legislation - right through to launch. A very interactive and participative course, both days will consist of a number of workshops and brainstorming practicals.

- Discover how to run creative and productive idea-generating sessions
- Learn how to pick a winner from all the ideas you have generated
- Learn the technique of "Cube Crawling"
- Be able to overcome your own barriers to creativity
- Learn about communication and organisation of your development projects
- Establish why product development must fit in with the HACCP process to ensure the safety of food products
- Discover the role sensory evaluation plays in assessing your products

### Location

Dublin – Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15.

### Duration

Two days.

### Target Participants

This course is for all managers, supervisors and NPD staff in food and drinks manufacturing and retailing, who want to act and think in a more creative way. Ideal for those wishing to gain a greater understanding of the NPD process.

### Assessment and Certification

A certificate of attendance will be provided.

### Further Information

Margaret Hennessy / Anne Harrison  
 Tel: 01-8059500 Fax: 01-8059570  
 Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Complaints & Crisis Management

In the food and drink industry customer complaints are a fact of life. All reputable companies have established procedures to deal with complaints and crises. The Complaints & Crisis Management training course provides an opportunity to share uses of good practice in order to deal with customer complaints effectively.

### Course Aims

This training course provides an opportunity to share uses of good practice in order to deal with customer complaints effectively. The day will encompass the use of 'good and bad' words, real case scenarios, role play and the drafting of letters. Crisis situations can vary in scale. It may only be a minor inconvenience and simply require the holding of stock at the factory or within distribution. Other crisis can threaten public safety and the existence of your brand or company. Not every recall is a crisis and not every serious product 'issue', 'incident' or 'crisis' requires a recall.

### Course Content

Workshop sessions and simulations will help delegates to improve their methods of handling complaints effectively. They will gain the confidence to undertake threat assessments, thus making consistent decisions to protect both the consumer and your brand or company.

### Location

Dublin – Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15

### Duration

One day

### Target Participants

Management personnel with responsibility for food safety. Customer Care personnel or those with responsibility for handling customer complaints.

### Assessment and Certification

A certificate of attendance will be provided.

### Further Information

Margaret Hennessy / Anne Harrisson  
Tel: 01-8059500 Fax: 01-8059570  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Microbiological Criteria and Shelf-Life of Foods

### Course Aims

Food businesses are required to establish a safe shelf-life for the foods they produce. This course gives a greater understanding of the factors affecting shelf-life and the techniques available to ensure that your food business is fully compliant with the requirements of current and forthcoming hygiene and microbiological criteria for foodstuffs legislation.

### Course Content

The two-day training workshop is interactive and covers the following topics:

- Legal Requirements and Rationale for FSAI Guidance of Shelf Life
- Identifying Foods that Require a Use-By-Date
- Characteristics of Foods and Food Environment that Affect Shelf-Life
  - Intrinsic Factors
  - Extrinsic Factors
- Setting Microbiological Criteria
- Establishing Shelf-Life Through:
  - Interpretation of Data
  - Challenge Testing
  - Mathematical Modelling
- Devising a Protocol for Determining Shelf-Life of High Risk Foods
- Sourcing Relevant Information

### Location

Contact below for details

### Duration

Two Days

### Target Participants

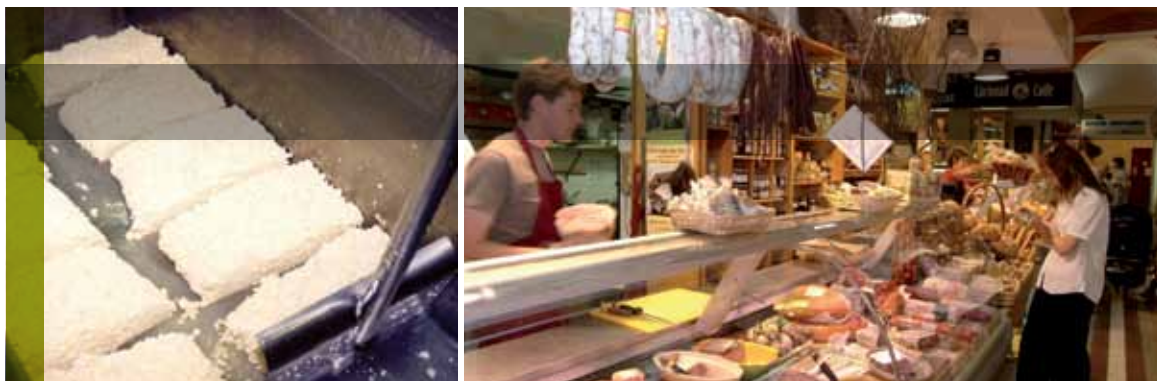
Those working in the technical, quality, production and research and development areas. Participants should have a third level qualification in food science or a related discipline, together with practical experience in a technical role within a food business.

### Assessment and Certification

Submission of project work within six weeks following completion of the course. This course is certified through FETAC

### Further Information

Margaret Hennessy, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15.  
Phone: 01 8059500 Fax: 01 8059550  
Email: [margaret.hennessy@teagasc.ie](mailto:margaret.hennessy@teagasc.ie)



## Farmhouse Cheese Making

### Course Aims

This course has been developed to provide the farmhouse cheese industry with a better knowledge of the principles and practices involved in making farmhouse cheeses.

### Course Content

Main components of milk and their properties and importance for cheese making.

Hygiene in milk, eg milk storage. Basic principles of cheese making, eg starter preparation and addition, renneting and coagulation, curd cutting and handling. Principles of HACCP. Technologies and procedures for different cheese varieties.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy.

### Training Approach

The course will consist of a combination of lectures and practicals, and a project based on a farmhouse cheese making plant and process, which must be completed in a four week period after the course.

### Assessment and Certification

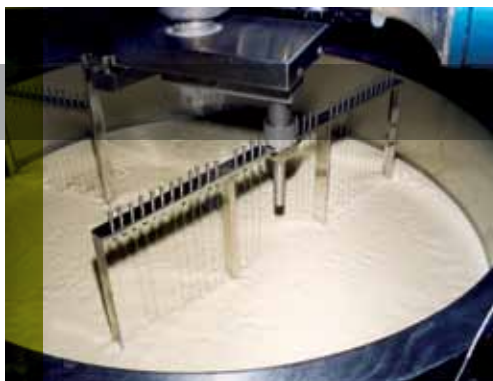
Candidates who successfully complete course assessments (theoretical and practical) will receive FETAC accreditation.

### Target Participants

New and/or existing farmhouse producers.

### Further Information

Niamh O'Brien, Moorepark Food Research Centre, Moorepark, Fermoy, Co Cork.  
Phone: 025 42222 Fax: 025 42340  
Email: [niamh.obrien@teagasc.ie](mailto:niamh.obrien@teagasc.ie)



## Natural Cheese Making

### Course Aims

This course has been developed to provide the dairy processing operative with a better knowledge of the principles and practices involved in making natural cheeses.

### Course Content

Main components of milk and their properties and importance for cheese making. Pre-treatment factors essential for good cheese production, eg milk storage, separation and pasteurisation. Basic principles of cheese making, eg starter preparation and addition, renneting and coagulation, curd cutting and handling. Technologies for different cheese varieties, eg Cheddar, Gouda and Mozzarella. Procedure for fault finding in cheese production.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Three days

### Training Approach

The course will consist of a combination of lectures and practicals and a project based on in-company plant and process, which must be completed in a four week period after the course.

### Assessment and Certification

Candidates who successfully complete course assessments, (theoretical and practical) will receive FETAC accreditation.

### Target Participants

New or trainee operators. Experienced operators who have had no previous formal training in this area

### Further Information

Niamh O'Brien, Teagasc, Moorepark Food Research Centre, Moorepark, Fermoy, Co Cork.  
Phone: 025 42222 Fax: 025 42340 Email: [niamh.obrien@teagasc.ie](mailto:niamh.obrien@teagasc.ie)



## Processed and Substitute Cheese Products

### Course Aims

This course has been developed to provide the dairy processing operative with a better knowledge of the principles and practices involved in process and substitute cheese products.

### Course Content

Principles of manufacture and applications of processed cheese products, eg role of emulsifying salts, protein hydration and fat emulsification. Basic principles of batch and continuous production processes. Role of ingredients in processed and spreadable cheese and substitute cheese. Quality assessment and measurement of product characteristics, eg flowability, stretchability, apparent viscosity and Instron testing.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Three days

### Training Approach

The course will consist of a combination of lectures and practicals and a project based on in-company plant and process, which must be completed in a four week period after the course.

### Assessment and Certification

Candidates who successfully complete course assessments, (theoretical and practical) will receive a FETAC accreditation.

### Target Participants

New or trainee operators. Experienced operators who have had no previous formal training in this area.

### Further Information

Niamh O'Brien, Teagasc, Moorepark Food Research Centre, Moorepark, Fermoy, Co Cork.  
Phone: 025 42222 Fax: 025 42340 Email: [niamh.obrien@teagasc.ie](mailto:niamh.obrien@teagasc.ie)





## Spray Drying

### Course Aim

The course has been developed to provide the dairy processing operative with a better knowledge of the principles and practices involved in spray drying.

### Course Content

Basic principles of spray drying and the properties of the various products manufactured. Components and principles of operation of spray driers. Spray drying plant (MTL) start-up, stabilisation and shut-down. Specifications (microbiological and physical) requirements of powder products and the main factors affecting them. Principles and operation of plant-in-place cleaning (CIP). Safety precautions in plant operation. Practical approach to fault finding in the plant.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Four Days

### Training Approach

The course will consist of a combination of lectures and practicals and a project based on in-company plant and process, which must be completed in a four-week period after the course.

### Assessment and Certification

Candidates who successfully complete course assessments, (theoretical and practical) will receive a FETAC accreditation.

### Target Participants

New or trainee operators who have successfully completed dairy food processing courses. Experienced operators who have had no previous formal training in this area

### Further Information

Niamh O'Brien, Teagasc, Moorepark Food Research Centre, Moorepark, Fermoy, Co Cork.

Phone: 025 42222 Fax: 025 42340 Email: [niamhobrien@teagasc.ie](mailto:niamhobrien@teagasc.ie)



## Evaporation

### Course Aims

The course has been developed to provide the dairy processing operative with a better knowledge of the principles and practices involved in evaporation.

### Course Content

Basic principles of thermal processing of milk and the properties of milk concentrate. Components and principles of operation of single and multiple effect evaporators. Start-up, control and shut-down of the evaporator plant (at Moorepark). Interaction between plant operation and the production of Low, Medium and High heat skim milk concentrate. Principles and operation of plant in-place cleaning (CIP). Approach to fault finding in the plant.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Four days

### Training Approach

The course will consist of a combination of lectures and practicals at Moorepark and a project based on in-company plant and process, which must be completed in a four week period after the course.

### Assessment and Certification

Candidates who successfully complete course assessments, (Theoretical and Practical) will receive a FETAC accreditation.

### Target Participants

New or trainee operators who have successfully completed Dairy Food Processing courses. Experienced operators who have had no previous formal training in this area.

### Further Information

Niamh O'Brien, Teagasc, Moorepark Food Research Centre, Moorepark, Fermoy, Co Cork.

Phone: 025 42222 Fax: 025 42340

Email: [niamh.obrien@teagasc.ie](mailto:niamh.obrien@teagasc.ie)

## Process Control and Management

### Course Aims

The course has been developed to provide the dairy processing operative with a better knowledge of the principles and practices involved in Process Control and Management in a modern food processing plant.

### Course Content

Principles and operation of modern process control systems. Critical measurement and control points in the process. Implications of process control for the safe and efficient operation of plant as well as for product quality and specifications. Instrument outputs e.g. recordings, printouts, control charts etc. Sources of instability during processing.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Two Days

### Training Approach

The course will consist of a combination of lectures and practicals and a project based on in-company plant and process, which must be completed in a four-week period after the course.

### Assessment and Certification

Candidates who successfully complete course assessments, (Theoretical and Practical) will receive a FETAC accreditation

### Target Participants

New or trainee operators. Experienced operators who have had no previous formal training in this area. It is particularly recommended as a foundation for further training in key process areas.

### Further Information

Niamh O'Brien, Teagasc, Moorepark Food Research Centre, Moorepark, Fermoy, Co Cork.  
Phone: 025 42222 Fax: 025 42340  
Email: nobrien@moorepark.teagasc.ie



## Plant and Process Hygiene

### Course Aims

This course has been developed to provide the dairy operative with a better knowledge of the principles and practices of plant and process hygiene.

### Course Content

Main micro-organisms that cause spoilage and food poisoning in milk and dairy products including sources of contamination. Roles of refrigeration, thermisation, pasteurisation, sterilisation and drying in food processing. Consequences of post-pasteurisation contamination and cross contamination. Quality Management Systems, (eg GMP, HACCP etc) and critical control points. Principles and procedures involved in cleaning, sanitising and sterilisation. CIP systems, typical faults, and procedures for checking plant hygiene. Function and safety aspects of cleaning and sterilising chemicals e.g. acids, caustic etc.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Two Days

### Training Approach

The course will consist of a combination of lectures and practicals and an in-company project, which must be completed in a four week period after the course.

### Assessment and Certification

Assessment has been designed to meet FÁS training standards. Candidates who successfully complete course assessments (theoretical and practical) will receive FETAC accreditation.

### Target Participants

New or trainee operators. Experienced operators who have had no previous formal training in this area. It is particularly recommended as a foundation for further training in key process areas.

### Further Information

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## Basic Milk Processing

### Course Aims

This course has been developed to provide the dairy processing operative with a better knowledge of the principles and practices involved in milk processing.

### Course Content

Components of milk and understand their properties and importance. Factors vital to maintain milk quality from cow to product. Principles of basic milk processes, eg pumping, pasteurisation, separation and simple fault finding. Concepts of weight, volume, flowrate, and pressure. Standardisation problems.

### Course Location

Moorepark Food Research Centre, Moorepark, Fermoy

### Course Duration

Three Days

### Training Approach

The course will consist of a combination of lectures and practicals and an in-company project, which must be completed in a four week period after the course.

### Assessment and Certification

Candidates who successfully complete course assessments, (theoretical and practical) will receive a FETAC accreditation.

### Target Participants

New or trainee operators. Experienced operators who have had no previous formal training in this area. It is particularly recommended as a foundation for further training in key dairy process areas.

### Further Information

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# Information on Colleges





## Clonakilty College

The college adjoins the town of Clonakilty in picturesque West Cork. It is located just off the main Bandon-Clonakilty road. Most parts of the county are easily accessible and the college arranges a bus network for students at weekends to service East Cork, North Cork and Kerry, if there is a demand. Clonakilty is well known for its beauty and its hospitality. The town itself won the Tidy Towns awards in 1999.

### Student Accommodation

Accommodation is now provided locally through the West Cork Holiday Home Network (check website for details).

### Facilities/Activities

Recreational facilities include TV, video, pool, table tennis, basketball, indoor football, gym and a playing pitch for hurling, gaelic football and soccer. There is also a swimming pool complex within easy reach of the college. The college has three computer suites.

### The College Farm

Clonakilty College farm has 122 hectares. The farm units give students a hands-on approach to learning but they are run to maximise profit and to reflect the practices adopted on commercial farms as well as utilising up-to-date Teagasc research and advice.

Milk production is based on the low cost model of grass-based dairying and utilises the natural advantage of Munster in growing good grass.

There are 80 hectares in the dairy unit with 180 cows, and 50 replacements in the dairy enterprise. Cows are milked in a fully computerised 20 unit side by side milking parlour. Accommodation provided by a modern cubicle house.

A suckler herd has 25 female breeding stock. A mixed grazing system is practised with the suckler herd and 50 strong ewe flock.

The sheep flocks comprises a number of different breeds. Texel, Charolais and Suffolk cross are the predominant ewe breeds.

The main cereal crops are winter barley, winter oats and spring wheat. Potatoes are also grown. Students closely monitor profitability and production costs on all crops. HETAC students are involved in growing their own trial crops.

We are also growing one hectare of willow. Our glasshouse unit is involved in growing herbs for the Level 8 Herb Science degree course and the Level 7 Bachelor of Science Degree in Horticulture course which are being run in conjunction with CIT.

### Contact

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## Kildalton College

Kildalton College is situated in the village of Piltown, Co Kilkenny in the picturesque Suir valley. It is located on the main Waterford to Limerick road, approximately eight kilometres from Carrick-on-Suir and 20 kilometres from Waterford city.

The main part of the campus is the Bessborough House, which was built in 1745. There has been an extensive building programme at the college since it first opened as an Agricultural College in 1971.

### Facilities/Activities

Full-time residential students are accommodated in single rooms at the college. Recreational facilities include TV, video, pool and table tennis. A playing pitch for hurling, gaelic football or soccer. There is also a swimming pool complex within easy reach of the college. The extensive landscaped grounds and lake are ideal for student leisure and relaxation.

### The College Farm

The farm consists of 190 hectares. The main agricultural and horticultural enterprises are produced on the farm. The campus also has a modern horse breeding and training enterprise as well as a deer production enterprise.

The dairy enterprise consists of 100 dairy cows producing 600,000 litres of milk. Cows calve in the spring and all calves are finished in a two year beef system. There are 45 suckler cows with progeny taken through to finished cattle.

There are 200 ewes, which are divided into early and mid-season lambing flocks.

There are 50 hectares of tillage, which includes wheat, oats, barley, sugar beet, maize, potatoes, oil seed rape and set-aside. The Department of Agriculture and Food run extensive trials on cereals, maize and grass varieties at the college.

Some 50 horses are available for practical work with equine students.

The horticulture enterprise covers 20 hectares, which are devoted to a range of vegetables, fruit, protected crops, hardy nursery stock and sports turf.

### Practical Training

Each lecturer carries responsibility for the enterprise which they teach. This ensures that the teaching is based on practical experience and good husbandry.

### Contact

Frank Murphy, (Agriculture and Horses); Ciaran Walsh, (Horticulture);  
Teagasc, Kildalton College, Piltown, Co Kilkenny.  
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Email: frank.murphy@teagasc.ie ciaran.walsh@teagasc.ie



Ballyhaise College is located 8km north of Cavan town. It is situated on an estate of 220 hectares of grass and woodlands. The house is nearly 300 years old and retains many of its historical features. At the rear of the house the buildings form a magnificently restored courtyard.

#### **Student Accommodation**

Students are accommodated in three modern houses, each with 18 single bedrooms.

#### **Facilities/Activities**

A large gym is available for indoor soccer, basketball, volleyball, badminton and weight training. There are also game rooms for pool, darts, table tennis, cards, TV and general socialising and three computer training rooms.

#### **The College Farm**

There are 125 cows plus replacements in the spring-calving dairy herd. Facilities include a modern 12 herringbone milking parlour with all modern labour saving equipment, slatted houses, calving and isolation boxes. Research relevant to wet hilly land is carried out here in conjunction with Teagasc Moorepark. A computerised management programme is used to facilitate record keeping.

A 40 hectare farm unit carries 30 suckling cows, 30 calves and 30 store cattle to factory weights, in addition to 100 ewes and their lambs. There are also 30 autumn-calving suckler cows on the farm.

A flock of 300 ewes is managed to lamb in mid-march to coincide with early grass. The sheep unit is equipped with excellent facilities including various types of housing and handling facilities.

There is a total of 200 cattle of various types and 100 are finished every year. The cattle are managed on a low cost system at a moderate stocking rate.

A 100-sow pig unit has been upgraded to a loose housed dry sow system so that the sows are no longer tied by tethers or confined in crates.

Ballyhaise is located amongst magnificent woodlands planted in the middle of the 1800s. Today the woodlands extend to 50 hectares of diverse woodland. The species being planted reflect the wide variety of soil types on the estate.

#### **Contact**

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Phone: 049 4338108 Fax: 049 4338540  
Email: [ballyhaise.college@teagasc.ie](mailto:ballyhaise.college@teagasc.ie)



## College of Amenity Horticulture, Botanic Gardens

The College of Amenity Horticulture is located at the National Botanic Gardens, Glasnevin, Dublin, 5km north west of the city centre and is accessible by the 13, 19, 19A and 83 buses from the city centre. The Botanic Gardens were established in 1795 under the auspices of the Dublin Society, later the Royal Dublin Society, at the behest of the Irish Parliament to 'promote a scientific knowledge in the various branches of agriculture'.

The garden is Ireland's premier botanical and horticultural establishment. It occupies a beautiful 19 hectare site with the river Tolka forming the northern boundary. It contains over 20,000 plant species and cultivars including many exceptional specimens.

There are plants for scientific research, conservation, education and display as well as dried plant specimens (herbarium) and an extensive horticultural library. There are some magnificent trees, many outstanding displays of shrubs and perennials and the famous Victorian glasshouses including Turner's magnificent curvilinear range.

Over the past two centuries the gardens have played a central role in botanical and horticultural advancement in Ireland. Plants and seeds have been imported and new cultivars and species distributed to gardeners and nurserymen. Having the college located in these wonderful surroundings provides students with a unique training opportunity. There is a strong tradition of training at the National Botanic Gardens dating back to 1812.

### College Accommodation

The College of Amenity Horticulture is non-residential with students finding accommodation in the locality.

### Facilities/Activities

The facilities at the college include student and staff canteen, library, computer room and provisions for football, swimming, cross country running and basketball.

When students attend courses at the Gardens they become part of all the activities of the National Botanic Gardens.

Students take part in Macra na Feirme inter college competitions and there is a horticultural education society and a student social society. They get involved in fund raising activities, carol singing and go on an annual tour.

A medal is presented to the student with the best result in the B Sc in Horticulture. Awards are also presented for performance on particular aspects of the course. The Royal Dublin Society makes an award to the best practical student of the year.

### Contact

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Website: [www.teagasc.ie/botanicgardens](http://www.teagasc.ie/botanicgardens)





## Gurteen College

Gurteen College opened in 1947. The college is centrally located and situated just off the N52, 12km from Birr, Co Offaly, and 25km from Nenagh, Co Tipperary.

### Accommodation/Facilities

There are 90 single bedrooms with further accommodation available in Gurteen House.

Recreational facilities at the college include an outdoor heated swimming pool, pitches for hurling, football and rugby, floodlit tennis and basketball courts, sports hall, full sized snooker table, TVs and DVD.

The IT centre has 15 state-of-the-art computers with access to e-mail, internet and a wide range of multi-media software.

### College Farm

The college farms over 380 hectares. There are 95 Pedigree Fresian cows producing 600,000 litres of milk. Some 50% of the cows are served by AI. The rest are served by the Limousin stock bull.

There are 50 suckler cows supplying Charolais cross calves to a 200 head beef unit. Various finishing systems including bull beef are demonstrated to the students. The college has 650 Suffolk cross ewes which are mostly lambed mid-season. These are mated to Suffolk, Texel and Charollais rams.

There are 100 hectares in tillage crops including barley, fodder beet, maize, oats and wheat.

### Equine Unit

The facilities include 45 loose boxes, tack room, indoor and outdoor arenas. Cross country course (1.5 miles), feed room.

All horses are used as a teaching resource for both the Higher Certificate in Business in Equine Studies and the Bachelor of Business in Equine Studies courses, which are run in conjunction with Athlone IT.

Some of the college horses compete in team showjumping, eventing and dressage. Young horses are either sold as foals or trained and brought on by students for sale at a later stage.

### Contact

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 Phone: 067 21282 Fax: 067 21290  
 Email: [info@gurteencollege.ie](mailto:info@gurteencollege.ie)  
 Website: [www.gurteencollege.ie](http://www.gurteencollege.ie)



## Mountbellew Agricultural College

The college is situated in Mountbellew town, which is about 50km north east of Galway city, midway between Tuam and Ballinasloe and 30km from Roscommon. The college in Mountbellew is owned and managed by the Franciscan Brothers.

The programmes offered at the college have the maintenance and enhancement of the environment, countryside and rural communities as their major priorities. The college is a private college but joins with Teagasc, GMIT, VEC and FÁS in delivering courses. The Brothers came to Mountbellew, Co Galway in 1818. They taught a free primary school in Mountbellew until 1884 and in 1875 they opened a secondary boarding school. Later the Brothers changed from secondary education to agricultural education and in 1904 opened the first agricultural college in Ireland.

### Facilities/Activities

The college has excellent teaching and recreational facilities. Besides having well-equipped and modern classrooms there is a library and computer rooms. The lounge and TV rooms have pool tables and other games. The gymnasium is used for indoor games and there is a pitch for football and hurling.

A language resource facility on campus plays an important role in facilitating students to learn a second language. German and French have proved most popular to date.

The college organises numerous events for students throughout the academic year, both on and off campus. Staff encourage students to take a keen interest in sport, in particular gaelic football and hurling.

The college and its students have received many awards down through the years. Numerous acknowledgements have been received by the college for the quality of its agricultural output and farm husbandry techniques from professional organisations, at both local and national level.

### Student Accommodation

There is sleeping accommodation for 60 students in the college and additional accommodation for more than sixty students is available within a short walking distance of the college.

### The College Farm

The farm consists of 200 ha of land and has a number of enterprises run as farmlets on a commercial basis.

The enterprises include a 90-cow dairy herd, a 50 cow suckler herd, a 50 unit calf to beef enterprise and a 60-unit store-to-beef enterprise. There is a sheep flock of 500 ewes with early and mid-season lambing and a 1200 store lamb enterprise. The cereal enterprise consists of 30 hectares of oats and barley. Alternative enterprises of deer, organic farming, forestry and Irish draft horses have been established.

### Contact

Tom Burke, Principal, Franciscan Brothers College, Mountbellew, Co Galway.  
 Phone: 090 9679205 Fax: 090 9679276  
 Email: tvburke@iol.ie  
 Website: [www.agbellewosf.ie](http://www.agbellewosf.ie)



## Pallaskenry Agricultural College

Pallaskenry College is located 16km to the west of Limerick city adjacent to the picturesque Shannon estuary. It is situated on a 250 hectare estate of lush “golden vale” farmland. Pallaskenry is owned and managed by the Salesian Fathers.

It has been involved in agricultural education since 1922. Courses are offered in both Agriculture and Farm Machinery/Mechanisation. These programmes are run in partnership with Limerick Institute of Technology, Teagasc, FETAC, HETAC, City and Guilds, FÁS and the VEC.

### Facilities/Activities

The college has excellent teaching and recreational facilities. An Information Technology Centre contains 20 state-of-the-art computers with internet and email access.

There are also a range of engineering/machinery workshops to facilitate the delivery of the colleges specialised machinery programmes.

Recreational facilities include an indoor heated swimming pool, an all weather soccer pitch, football/hurling pitches and a games room.

Full-time recreational students are accommodated in high quality, newly renovated single and double rooms.

### The College Farm

The farm consists of 250 hectares and has a number of enterprises, which are run as commercial units.

The dairy herd is the largest in the Agricultural College sector. There are 190 pedigree Holstein Friesian cows producing in excess of two million litres of milk. The cows are milked in a modern purpose built facility with a 24-unit milking parlour and a 200-cubicle dairy shed.

Fifty cattle are reared to beef annually. There is self-contained suckler unit for 60 cows has just been completed.

There is also a 250 ewe sheep flock including 100 early lambing ewes. Thirty hectares of maize are grown to provide high energy feed for the high yielding liquid milk dairy herd.

### Contact

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Website: [www.pallaskenry.com](http://www.pallaskenry.com)

## **Facilities at Research Centres**







## Moorepark Research Centre

The centre is located 4km north of Fermoy on the main Dublin road. Two divisions of Teagasc – Dairy Production and Moorepark Food Research are based at the Moorepark campus, as well as the local Teagasc advisory office. Total staff members exceed 200.

### Moorepark Dairy Production Research Centre

The main aim of the research is to anticipate the production needs of a rapidly changing industry and to provide producers with new and adapted technologies to improve competitiveness and efficiency. Moorepark operates five individual farm units, using 320 hectares, and over 600 dairy cows in the research programme.

Modern laboratory and computer facilities, state-of-the-art milking facilities and extensive farm buildings, modified for research purposes support this.

The pig programme is operated in a modern unit housing 300 sows and 3,000 other pigs.

#### Contact:

Dr Pat Dillon  
Teagasc  
Moorepark Dairy Production Research Centre  
Fermoy, Co Cork  
Phone: 025 42222  
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### Moorepark Food Research Centre

The MFRC undertakes scientific research and provides technological services to the dairy processing and food ingredients sector of the Irish industry.

With a staff of about 160, this is a strong commitment to technology transfer. The programme consists of strategic and applied research, as well as industrial consultancy and training under the overall umbrella of an innovation management strategy which aims for proactive engagement with the Centre's customer groups.

A unique asset of the Centre is its pilot plant, an ultra-modern 2,500 m<sup>2</sup> facility operated by the subsidiary Moorepark Technology Ltd. Research expertise embraces many aspects of food science and technology and, relative to comparable institutes, is strong in process development.

#### Contact:

Prof Paul Ross  
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Fermoy  
Co Cork  
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### Ashtown Food Research Centre

The Ashtown Food Research Centre main campus is at Ashtown, Dublin 15. The Food Centre is well equipped with research and analytical laboratories, pilot plants for meat slaughtering and for prepared consumer products, test kitchen, test bakery, sensory evaluation unit and nursery units for start-up food businesses. A new state of the art training conference centre has been developed.

The staff of 130 comprises approximately equal numbers of scientists, technicians, support staff and research students.

The Centre is the leading supplier of training to the food processing and retail sector in food safety and quality systems, food innovation and new product development. Each year up to 1,000 managers, supervisors and operatives are trained by the centre.

The Centre provides training in all aspects of food quality and safety with a view to assisting food business to meet legal obligations, customer requirements and industry best practice.

The Centre's main strengths are derived from broad experience in the food sector and the applied nature of the training programmes provided.

Many of the programmes incorporate a practical on-the-job element to optimise the transfer of information and maximise application. The Centre has developed and piloted training programmes with a number of agencies over the years and is best placed to customise training on a client basis.

#### Contacts

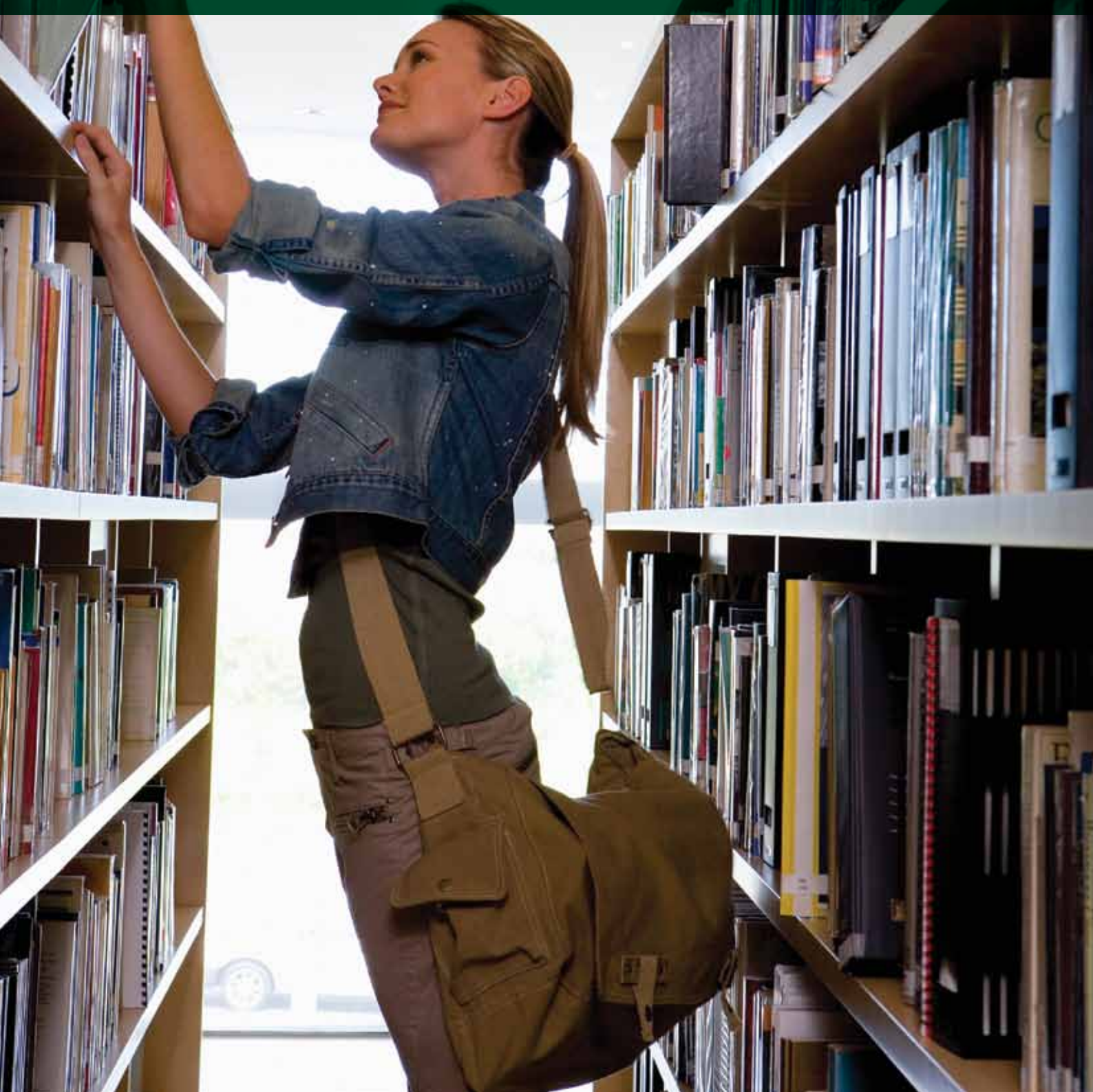
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#### Course Administrator:

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## Key Contacts





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### Agricultural Colleges

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**Clonakilty College**  
Teagasc Agricultural College,  
Darrara, Clonakilty, Co Cork  
Principal - John Mulhern  
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**Gurteen College**  
Gurteen Agricultural College, Ballingarry,  
Roscrea, Co Tipperary  
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**Kildalton College**  
Teagasc, Kildalton Agricultural College, Piltown,  
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**Mountbellew College**  
Franciscan Brothers Agricultural College,  
Mountbellew, Co Galway  
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**Pallaskenry College**  
Salesian Agricultural College, Pallaskenry,  
Co Limerick  
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### Horticultural Colleges

**Botanic Gardens**  
Teagasc, College of Amenity Horticulture,  
National Botanic Gardens,  
Glasnevin, Dublin 9  
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**Kildalton College**  
Teagasc, Kildalton Horticultural College,  
Piltown, Co Kilkenny  
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### Local Teagasc Training Centres

#### Carlow

Teagasc, Oak Park, Carlow  
059 9170200

Education Officer - Cindy Mahon  
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Education Officer - 049 4338630

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065 6828676

Education Officer – Thomas Woulfe  
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