

Differential Validation Report Form

Report of the Review Panel

Reference AQAE046 *Procedure for Approving and Implementing Changes to Programmes* and AQAE047 *Procedure for Approving and Implementing Changes to Modules*. Used for Major Changes to Programme(s) (Type A).

Programme Reference Number:	M160
Faculty/School(s):	Galway International Hotel School
Department(s):	Department of Culinary Arts; Service Industries

Details of Programme(s) Reviewed (include embedded awards):

Title:	Award Type:	NFQ Level:	ECTS:	Duration	Delivery Mode:
Certificate in Culinary Skills	Minor	6	60	1 Stage	Part-Time

Date of Review:	29 May 2025
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Review Panel

Panellist Role	Title	Name	Org	Job Title
Chair	Dr	Seamus Lennon	ATU	Head of School of Business
External Expert	Mr	Shane Sheedy	TUS	Culinary Lecturer
Head of Department	Ms	Mary Rogers	ATU	HoD of Building and Civil Engineering
VPAAR Secretary	Dr	Simon Stephens	ATU	Assistant Registrar

Programme Board

Jacinta Dalton, Sinead Lomas, Clare Gilsean, Helen Delargy, Sadie Davoren, Maria O'Grady, Eamonn Hoult and Ann Flanagan.

Summary of Proposed Modifications

Preparation For Work Placement – Module Added | Delivered in Semester 1
The inclusion of the Preparation for work placement module to support the transition and progression into culinary employment/ catering to a diverse group of both young and mature students re-entering education and the workforce. This module is mandatory for the full-time students.

Core Skills for Digital Literacy – Module Added | Delivered in Semester 2
The inclusion of an IT module for Springboard students is based on stakeholder feedback and aligns with programme goals. The *Core Skills for Digital Literacy* module has been identified as a more suitable option for Springboard participants, ensuring relevance and accessibility. This substitution does not disadvantage students, as the module content is comparable to that offered to full-time students. Additionally, there has been little to no uptake of the original module among full-time learners, further supporting this adjustment.

Rationale for Modifications

Removing the INFO06060 | Information and Digital Technologies module aims to enhance curriculum efficiency and allow for delivery of two modules tailored for culinary students specifically.

Adding the WORK06021 | Preparation for Work Placement module will align with the delivery of this module with the full-time programmes. This is essential for preparing the students for work-based learning and placement in a professional establishment/ environment.

Adding the COMP06103 | Core Skills for Literacy module provides a more focused and streamlined learning experience. Reducing the module's credit weight from 10 to 5 ECTS allows for greater flexibility, accessibility and relevance within the program, enabling students to engage with a broader range of topics or specialised subjects. By offering a reduced credit module, the program becomes more manageable for students balancing their studies with work and other commitments.

To facilitate the 16-hour delivery per week the number of weeks is extended for the programme.

Findings

Overall Finding

Approved without changes	
Approved subject to condition(s) and/or recommendation(s)	YES
Rejected	

Reason for Overall Finding

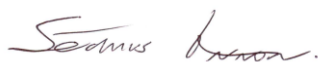
A strong presentation and Q&A with the panel. The proposed changes to modules/content are appropriate and align with the PLOs.

Recommendations

1. Provide a programme schedule that includes the necessity for **2** additional weeks of teaching resulting in 15 teaching weeks and a 17-week semester.
2. Please engage with the QA office to ensure the delivery schedule is “captured” within AMM.

Report Approval

This report has been agreed by the evaluation panel and is signed on their behalf by the chairperson.



Seamus Lennon

Differential Validation Panel Chair

29/05/2025