2003

2003 : Part-Time Programmes

Dublin Institute of Technology

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# DIT ACADEMIC CALENDAR - SESSION 2003/2004

## NON-SEMESTERISED PROGRAMMES

### 2003 Term 1

<table>
<thead>
<tr>
<th>Month</th>
<th>Date</th>
<th>Events</th>
</tr>
</thead>
<tbody>
<tr>
<td>September</td>
<td>Monday 1st</td>
<td>Commencement of Session</td>
</tr>
<tr>
<td></td>
<td>Monday 15th</td>
<td>Interviews and enrolments for part-time and evening courses commence</td>
</tr>
<tr>
<td></td>
<td>Monday 22nd</td>
<td>1st Year courses commence with the induction programme</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Commencement of part-time courses in Music &amp; Drama</td>
</tr>
<tr>
<td>December</td>
<td>Friday 19th</td>
<td>Final class meetings of first term for full time students</td>
</tr>
<tr>
<td></td>
<td>Saturday 20th</td>
<td>Final class meetings for part-time students in Music &amp; Drama</td>
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### 2004 Term 2

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<thead>
<tr>
<th>Month</th>
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<tr>
<td>January</td>
<td>Monday 12th</td>
<td>Classes resume</td>
</tr>
<tr>
<td>April</td>
<td>Friday 2nd</td>
<td>Final class meetings of second term</td>
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### 2004 Term 3

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<td>April</td>
<td>Monday 19th</td>
<td>Classes resume</td>
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<tr>
<td>May</td>
<td>Friday 7th</td>
<td>Final class meetings of third term</td>
</tr>
<tr>
<td></td>
<td>Monday 10th</td>
<td>Examinations commence</td>
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</table>

- Classes are not scheduled on public holidays during the session (viz. 27th October, 17th March; 3rd May; 7th June).
- Classes are not scheduled from Monday 22nd December to Friday 9th January inclusive or from Monday 5th April to Friday 16th April inclusive.

**DATES FOR APPRENTICESHIP AND CERT RELATED COURSES DIFFER FROM THE ABOVE DETAILS SHOULD BE OBTAINED FROM THE RELEVANT SCHOOLS/DEPARTMENTS**

DIT reserves the right not to offer any particular course/programme where the number of students enrolling for the course/programme at the commencement of any year is considered by DIT at its absolute discretion to be inadequate to justify the running of the course/programme. In that event, DIT will refund to students who had enrolled in the course/programme all fees paid by them but will have no other liability to such students whatsoever.
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Welcome

Welcome, and thank you for your interest in exploring the wide range of programmes and courses which the Dublin Institute of Technology offers to students wishing to undertake part-time study.

This Directory provides details of over 250 courses for which DIT will be accepting applications for the next academic year, 2003/2004 - I hope that you will find a course here that matches your interests and objectives.

Since the foundation of technical education in Kevin Street in 1887, DIT has had a special commitment to part-time education and to continuing professional development. Over the last 100 years or more, many thousands of people have benefited from the courses developed here and today we are by far the largest provider of part-time higher education programmes in Ireland. In this academic year, 11,000 part-time students are enrolled in the Dublin Institute of Technology.

We are very aware of the rapid pace of technological change and the need for people to keep abreast of new developments and prepare for new career directions. Part-time study is a route being taken by more and more people to enhance their qualifications or to develop new skills. We in DIT are also anxious to provide life-long learning opportunities through part-time as well as full-time study.

If your particular needs are not reflected in this listing, please contact the School in DIT which is associated with the relevant discipline and make them aware of your specific area of interest. Many of the courses we currently offer were developed in response to such expressions of interest and, where there is real demand, we are anxious to respond as comprehensively as possible within the resources available to us.

We also welcome enquiries from employers, professional bodies and other groups in this context. Our Short Course unit will be happy to discuss Continuing Professional Development needs in your company or industry and will devise courses appropriate to those needs.

I hope you will choose to pursue part-time study with us in the coming year and that you will both enjoy and benefit from your time in the Dublin Institute of Technology!

Dr. Brendan Goldsmith
President
Frequently Asked Questions

If you have questions specific to a course it would be best to contact the School which offers the course directly, or check the DIT website for further information: www.dit.ie. Information about Lifelong Learning at DIT is available on this website: www.dit.ie/lifelong.

1) Do I need a Leaving Cert or any specific qualifications to apply for a part-time course?
Each part-time course has specific entry requirements which are listed in this prospectus. Some entry requirements are related to educational qualifications, others are related to relevant work experience. In some cases it will say 'or equivalent'. This means that you should explain how your educational or work experience has provided you with sufficient relevant background to be successful in the course. It is also important to consider the nature of the course and your ability to use mathematics, writing, and other academic skills. If you have questions about the level of specific academic skills required for your course, please call the contact number for that course.

2) I want to be certain that I am applying for the right course. How can I find out more information about courses I might be interested in? Who should I talk to?
In the Prospectus there is contact information for each course. You may also contact the office number of the School or Department offering the course (see listing of DIT contact phone numbers). It is best to talk directly with someone who teaches on the course if you require further information. In addition, detailed course information is available on the DIT website: www.dit.ie.

3) How do I apply to DIT? What are the deadlines for application?
Part-time students apply directly to DIT by using the form in the back of this prospectus, or on the DIT website http://www.dit.ie/admin/admissions/ptime/appform_pt2003.pdf. Completed application forms should be sent directly to the Faculty where the course is offered. Addresses for each DIT location are included in this prospectus. Application deadlines are published in the Part-time Prospectus each year, so it is important to check the date for your course because application deadlines vary. In 2003, it is planned that early enrolment will be available in May.

4) What are the fees for courses? When and how do I pay?
Fees for each part-time course are listed in this prospectus. Do not send money with the application form. All payments must be made by credit card, laser card or cheque at the time of enrolment. The Finance Act 1996 introduced tax relief for fees paid in respect of approved part-time third-level courses. The applicable conditions are set out in a booklet published by the Department of Education and Science, 'Financial Support for Further or Higher Education'. A list of approved courses may be obtained from the Revenue Commissioners.
5) Is there a fee discount for DIT Alumni?
Yes – DIT alumni who join the Alumni Association are entitled to a 25% discount on part-time course fees (excluding all postgraduate courses and research degrees). A valid membership card must be presented at the time of registration in order to qualify for this discount. To apply for membership, please contact the Alumni Association (402-3435 or e-mail alumni@dit.ie).

6) What happens after I submit an application?
For applicants to Part-time courses, the School to which you are applying will contact you directly to let you know if your application has been successful. In some cases you may be invited for an interview. Details regarding registration for the part-time course will be sent to you prior to the September start of courses.

7) What if I have already completed a qualification at another third level institution. Is it possible to start into Year 2 of a course? How do I find out?
Applicants who already possess third level qualifications may be eligible for admission to the 2nd or subsequent years of related courses. Please attach transcripts of previous examination results to your application form or bring them with you when attending interview.

8) I have completed some course work, but not a full qualification. Is there any way to receive an exemption for this rather than repeating what I have already done?
Decisions on course exemptions are made by the course team in the course for which you are applying. It is best to contact the School or Department offering the course to determine what you will need to do to request an exemption.

9) When do classes start and end?
What is the calendar for the year?
What are the holidays?
For detailed current calendar information, please visit the DIT website: www.dit.ie. The calendar for the 2003/2004 academic year is published on the inside front cover of this prospectus.
- Classes for part-time students usually begin the fourth week in September.
- Classes end in early May for courses on a three-term system, and until late May for courses using a two-semester system.
- Christmas holidays are normally three weeks starting the week of Christmas through the first two weeks in January.
- Easter holidays are normally two weeks, the week before and the week following Easter Sunday.

10) Where are classes held?
DIT has seven main centres around Dublin City centre, and additional buildings which are usually near the seven centres. To determine where the classes meet for your course, look for the 'location' listed in the course description in the DIT Prospectus. Refer to the map page in the Prospectus to find the location of your course.

11) How may I travel to DIT centres? If I drive, is parking available?
Because DIT is located in Dublin City centre, the centres are easy to reach by bus and/or train. Details are included on the map page in this prospectus. There are no campus parking facilities available at this time. However there is parking on streets adjacent to most DIT centres, and there are also a number of public car parks in the vicinity.
12) What is the timetable for class meetings?
Each course has a timetable for the various subjects taught on the course. Part-time courses generally meet in the evenings from one to four evenings per week. Information is provided for each course in this prospectus. To find out the specific days and meeting times for your course, contact the School directly.

13) How much time is required for studying outside of the class sessions?
It varies from course to course, depending on the type of course. In many courses it is a good idea to plan for two hours of outside work for each hour in class. During times when projects or assignments are due, the work outside of class would usually be heavier. The course tutor will normally talk about the expectations for study time outside of class in the early part of the course.

14) I've been out of school for a few years – how can I learn some study skills?
The Counselling Department offers a course specifically for Mature Students called 'Untapping Your Potential as a Mature Student'. This course is available each autumn to DIT students, and focuses on study skills, time management, personal development, career development and other relevant topics to make the transition into higher education smoother for mature students. For information on the next course, please contact the Counselling Office (402 3443). In addition, plans are underway at DIT to offer an Access Course for Mature students that would provide academic skills in advance of application to DIT. Study skills, tips and resources are also available online at www.dit.ie/lifelong.

15) What kind of exams can I expect?
Many courses have written examinations at the end of the academic year in May (see the DIT calendar for exam dates). In addition, some courses have continuous assessments including group work, reports, and project work. Information about exams and assessments is usually provided to students on the course at the beginning of the academic year.

16) I will need some financial assistance in order to attend DIT. Where can I find funding?
Details of financial assistance are in the booklet published by the Department of Education and Science called Financial Support for Further and Higher Education, which is available on their website: http://www.irlgov.ie/educlFinancialsupportforfurtherandhighered0203/index.html. Tax relief may be available for fees of approved part-time courses which have a minimum duration of two years. A list of approved courses is available from the Revenue Commissioners. In addition, the Department of Social, Community, and Family Affairs offers the Back to Education Allowance to qualified applicants (unemployed people and lone parents). This allowance is available for full-time and part-time students. After being accepted on a course, contact the Department of Social, Community and Family Affairs for details about application (form EOS 1) for the Back to Education Allowance (01 874 8444).

17) I have a disability. Who should I talk to about my needs?
DIT is an equal opportunity institution and welcomes applications from students with disabilities. You should plan to contact the Disability Liaison Officer well in advance to outline any particular facility or support which you may need for your study at DIT. The Disability Liaison Officer may be reached at 402 7657.
18) Will I need a computer? Should I have a computer?
Some courses require significant work using a computer, and others do not. Computer labs are available throughout DIT for use by students who need computers to complete course work. Some courses require highly specialised software which is only available in computer labs. Before making a decision to purchase your own computer, it would be best to attend the course to find out how you will be using the computer in your course. Computer skills are an advantage, but are not required for all courses.

19) Is distance learning available through DIT?
Currently only a few highly specialised courses are available through distance learning. However, DIT is planning to expand distance learning and online learning in the future. When these courses become available they will be noted on the DIT website (www.dit.ie).

20) What is the difference between a 'certificate', 'diploma', and 'degree'?
What awards are offered by DIT?
This information appears in the DIT Assessment Regulations, First Edition, pages 90-94. The following awards are offered by DIT. Please refer to the DIT Prospectus to determine the type of award being offered for the course you are considering.

Certificate: A Certificate course is normally two years full-time duration (or an equivalent part-time duration). Such courses are expected to have an applied orientation and include suitable relevant aspects of the technology and techniques appropriate to the discipline. The Certificate is awarded for the attainment of a total of 120 ECTS Credits, 60 at Level 1 and 60 at Level 2.

Diploma: A Diploma course is normally of either three years full-time or of one year full-time post-Certificate duration (or equivalent part-time duration). A Diploma course reaches a significantly higher level than a Certificate course, perhaps in a more specialised area of study, entailing a significant input of both theoretical knowledge and project work, especially at the final year stage. The Diploma is awarded for the attainment of a total of 180 Credits, 60 at Level 1, 60 at Level 2, and 60 at Level 3.

Bachelor (Primary) Degree Awards: A course leading to a Bachelor or primary Degree award is normally the academic outcome of a four-year full-time course (or part-time equivalent). Degree-level programmes have a significant conceptual orientation, with learning objectives that develop comprehension, analysis, synthesis, practical application of knowledge, and research methods.

- Ordinary Bachelor Degree is awarded for the attainment of a total of 180 ECTS credits, 60 at Level 1, 60 at Level 2, and 60 at level 3.
- Bachelor Degree with Honours is awarded for the attainment of a total of 240 ECTS Credits, 60 at Level 1, 60 at Level 2, 60 at Level 3, and 60 at Level 4. This degree is usually required for entry to Master's degree courses.
- Postgraduate Courses and Awards: A taught Master's Degree level course is normally of one or one and a half years' full-time study (or part-time equivalent) for holders of honours Bachelors Degrees. It requires the preparation of a dissertation on a project related to the taught content of the course.
- Postgraduate Certificate is awarded for the attainment of a minimum of 30 ECTS credits at level 5.
• Postgraduate Diploma is awarded for the attainment of a minimum of 60 ECTS credits at level 5.
• Taught Masters Degree is awarded for the attainment of a minimum of 90 credits at level 5.

21) What is an ‘ECTS’ Credit? What is a ‘level?’
‘ECTS’ stands for European Credit Transfer System. It is the common credit system in place at DIT and in other universities in Ireland and in Europe to assign credits to a course or module. This information appears in the DIT Assessment Regulations, First Edition.
• Each level corresponds to the equivalent of a full academic year of study. Level 1 is the first academic year of third-level studies, Level 2 is second year, etc.
• Each ECTS credit corresponds to 20 ‘learning hours’ (not all learning hours are hours spent in class sessions). A full academic year of study corresponds to 60 ECTS credits.

22) What services are available to part-time students?
The following services are provided for all students, but please check with your location to determine opening hours. For more details on any of these services, see the DIT website: www.dit.ie.

Library: Each DIT centre has its own comprehensive library facility and total collections are at present in excess of 10,000 items. All of the DIT libraries operate a book security system to protect their collections. Part-time students are provided with student cards to enable them to use the library to borrow books and to avail of inter-library loans. Library staff are always available and willing to help students find information. The DIT libraries have evening and Saturday opening hours. For details, please check the library website: http://www.dit.ie/library

Photocopying: Students may avail of photocopying facilities by using a special photocopying card. These cards may be purchased from vending machines in DIT libraries.

Computer Facilities: Computer facilities are available in each DIT centre. Some centres have computer labs open on evenings and Saturdays. Please check opening hours at each centre.

Food Services: Hot meals are usually served until 6:30 p.m., and snacks are usually available in the evenings from 7:00 - 9:00 p.m. in most centres.

Students’ Union Shops: Each Centre has a Students’ Union shop where students may purchase stationery, confectionery, soft drinks, etc. These shops are conveniently located and remain open until 8:00 p.m. each evening when evening classes are scheduled.

Counselling: The DIT Counselling Service is a confidential service staffed by a team of Counselling Psychologists with an office in each of the DIT Centres. The Counselling Service aims to help students to identify and solve any difficulties, large and small, that might interfere with academic and personal development. Some of the issues that a student might talk to a counsellor about would include social/personal difficulties, financial worries, or study worries. However, you don’t have to have enormous problems before you talk to a counsellor. In addition to individual counselling, the service offers a variety of workshops and training seminars in such
areas as study skills, stress management, and communication skills. Students can make an appointment by telephoning the central office (402 3443) or by making direct local contact with the counsellor.

**Chaplaincy:** The chaplains form an integral part of life in the Institute. Their work is primarily one of pastoral care. The Chaplaincy is ecumenical and is directed to all who work in the Institute. One of the principal aims of the Chaplaincy is to encourage the integration of personal, social and spiritual development with academic effort and achievement. The chaplains are easily contacted at their rooms in each Centre. To make an appointment, you may call the central Chaplain's office at 402 3307.

**Student Regulations**

Applicants who obtain places and subsequently register are required to read and abide by the Student Regulations of the Institute. Copies of the Regulations are available from the Admissions Office and from the Registrations Offices of the main DIT centres.

**Fee Payment**

Fees are detailed under each course entry. Payment of fees can only be made by credit card, laser card or cheque at the time of enrolment.
GUIDE TO FACULTY STRUCTURE

Faculty of Applied Arts – Page 17
Conservatory of Music and Drama
School of Art, Design and Printing
School of Languages
School of Media
School of Social Science & Legal Studies

Faculty of the Built Environment – Page 33
School of Environmental Planning and Management
School of Architecture
School of Real Estate & Construction Economics
School of Construction

Faculty of Business – Page 55
School of Accounting and Finance
School of Management
School of Marketing
School of Retail & Service Management

Faculty of Engineering – Page 97
School of Civil & Building Services Engineering
School of Control Systems & Electrical Engineering
School of Electronic and Communication Engineering
School of Manufacturing
School of Mechanical and Transport Engineering

Faculty of Science – Page 163
School of Biological Sciences
School of Chemistry
School of Computer Science
School of Mathematics
School of Physics

Faculty of Tourism and Food – Page 183
School of Culinary Arts and Food Technology
School of Food Science and Environmental Health
School of Hospitality Management and Tourism
National Bakery School
# Quick Guide to Courses

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A316 Diploma in Legal Studies

Description
This course aims to provide students with an academic foundation in Irish, European and International law.

Content
Students select six subjects in two stages (three subjects per stage) from the following: constitutional law, contract law, criminal law, company law, property law, tort law, equity and European Community law, family law and employment law. Not all subjects may be available every year.

Entry Requirements
Admission to the course ordinarily requires a Certificate in Legal Studies or equivalent qualifications. An interview and/or references may be required.

Duration
The course extends over two years. Lectures will be held on two or three nights per week. In the alternative, students can attend lectures three or four mornings per week before work. Lectures are supplemented by small group, problem-solving workshops held on Saturdays.

How to Apply/Enrol
Applicants for Stage A (first year) of the Diploma should obtain an application form from the Registrations Office, DIT Aungier Street, Dublin 2 (+353 1 402 3025). This should be completed and returned before 15th August 2003. Applicants should then present themselves at DIT Aungier Street on 4th September 2003 at 6 - 8 pm. Enrolment for Stage B will take place by mail. Late applications will be considered should vacancies remain.

Course Fee (See page 9)
Stages A and B €800

Examinations
Examinations are held annually in May/June. Some lecturers may assign project work as part of their assessment.

Award
Diploma in Legal Studies of Dublin Institute of Technology.

Career Opportunities
The course should appeal to those in a wide range of employment in which law plays an important role. Examples include civil servants, insurance executives, law enforcement officials, teachers, human resource managers and persons employed in business. Students may find the course useful in progressing onto a career in law as a solicitor after passing the Final Examination - First Part of the Law Society of Ireland. Questions about admission to the Law Society of Ireland should be directed to: Law Society of Ireland, Blackhall Place, Dublin 7. An increasing number of graduates of the Diploma in Legal Studies have furthered their education by enrolling on the BSc in Management and Law (A351) for which they may be entitled to exemptions for certain law subjects.

Further Information
The School Secretary
+353 1 402 3097
+353 1 402 3165
Bruce Carolan
Head, Department of Legal Studies
bruce.carolan@dit.ie or law@dit.ie
socialsciences@dit.ie

Location
DIT Aungier Street.
A320 Foundations in Law – Civil and/or Criminal Law Litigation

Description
Two Foundations in Law Courses have been designed with the assistance of private and public sector legal employers. The course/s are suitable for persons who need a basic understanding of law but who have no legal background to date. The courses will also appeal to students who have not undertaken third level study before or who have been out of third level education for some time. Students may undertake one or both of the following courses:

- Foundations in Law - Criminal Law Litigation
- Foundations in Law - Civil

The courses have been designed to provide students with knowledge of both the academic and practical aspects of the areas of law covered.

Content
The Foundations in Law - Criminal Law Litigation comprises modules in Criminal Law and Substantive Law. The Foundations in Law - Civil comprises a number of modules. In respect of the last two modules students may have a choice as indicated i.e.

- Introductory Module, Civil Liability, Civil Procedure, Land Law, Conveyancing, Commercial Law or Judicial Review, and Probate or Planning Law.

Entry Requirements
There are no formal educational requirements specified for students entering the course/s.

Duration
Each of the Foundations in Law courses requires attendance at lectures for 3 hours one evening a week over one academic year. Students may undertake both courses requiring attendance at lectures two evenings per week over one academic year.

How to Apply/Enrol
An application form is available from the Registration Office, DIT, Aungier Street, Dublin 2 (+353 1 402 3025 or +353 1 402 3119). This form should be completed and returned by Friday 22 August 2003. All applicants should then present themselves at DIT Aungier Street, Dublin 2 on Tuesday 2 September 2003 at 6p.m.-8p.m. to complete enrolment. Late applications will be considered should vacancies arise.

Course Fee (See page 9)
€590 for each Foundation course.

Assessment:
Students will have to meet attendance requirements and undertake course work (e.g. maintain a portfolio) as required by the Department of Legal Studies.

Award
On successful completion students receive a Continuing Professional Development Certificate of Dublin Institute of Technology.

Career Opportunities
Both of these courses should appeal to those in a wide range of employment which require a knowledge of law. The courses will be of particular interest to support staff employed in legal offices in either the public or private sector. Students may wish to progress onto the Diploma in Legal Studies or the BSc in Management and Law, subject to meeting the entry requirements for these courses.
Further Information
Registration Office,
DIT, Aungier Street,
Dublin 2.
+353 1 402 3017
t +353 1 402 3119
f +353 1 402 3003
or
Bruce Carolan
Head, Department of Legal Studies
e bruce.carolan@dit.ie
e law@dit.ie

Location
DIT Aungier Street (subject to change).
Continuing Professional Development - Short Law Courses

Description
The Department of Legal Studies offers a number of short continuing professional development courses in various legal subjects. Students may opt to take one or more courses from the short courses listed below. These short courses will appeal to a variety of students. For example, the courses should appeal to students who have an interest in law but who do not wish to pursue a formal qualification. These courses should also appeal to students considering studying law and who would like to sample some of the subjects offered on the DIT Diploma in Legal Studies. Managers and senior executives from industry/service sector/smes whose role requires them to have knowledge of a particular legal area might also have an interest in one or more of the courses outlined below.

Content
The following subjects are offered as short courses: Introduction to Contract Law, Introduction to Property Law, Introduction to Tort, Introduction to European Union Law, Introduction to Equity Law, Introduction to Criminal Law, Introduction to Constitutional Law, Introduction to Company Law and Introduction to Family Law, Introduction to Employment Law (Not all subjects are available every year and additional subjects may become available). Students may opt to undertake one or more short courses from the above list.

Entry Requirements
There are no formal educational requirements.

Duration
Each course meets one night or morning a week. The courses extend over the academic year, from late September until April.

How to Apply/Enrol
Enrolment will be on a walk-in basis, and will take place on Thursday, 4th September 2004 from 6p.m. to 8p.m. at DIT, Aungier Street, Dublin 2.

Course Fee (See page 9)
€334 per subject.

Assessment:
Assessment is by way of a written essay or other method selected by the tutor.

Award
Certificate of Continuing Professional Development of Dublin Institute of Technology.

Career Opportunities
Students from a variety of employments e.g. public/private sector legal employment, managers and senior executives from industry/smes will find these short courses of relevance in carrying out their role. Some students may wish to progress to either the DIT Diploma in Legal Studies or BSc in Management and Law, subject to meeting the entry requirements for these courses.

Further Information
The School Secretary
t +353 1 402 3097
t +353 1 402 3464
f +353 1 402 3003
or
Bruce Carolan
Head, Department of Legal Studies
e bruce.carolan@dit.ie
e law@dit.ie

Location
DIT Aungier Street (subject to change).
A351 BSc Management and Law

Description
This course facilitates the acquisition of relevant knowledge of both management and law as it applies to the management function. The course will enable managers and others to respond competently to the complex needs of organisations.

Content
Year 1: Course No. 5111
- Sources and Classification of Law
- Economics 1 and 2
- Management: Organisation - Theory and Practice
- Business Organisation
- Introduction to Business Accounting
- Administration of the Law
- Constitutional Law - Personal and Property Rights
- Management Information Systems

Year 2: Course No. 5121
- Law of Contract 2
- Law of Torts 1
- Marketing
- European Law 1 and 2
- Law of Torts 2
- Company Law
- Financial Management.

Year 3: Course No. 5131
- Employment Law 1
- Management of Human Resources
- Information Technology Law
- Employment Law 2
- Law and Practice of Taxation
- Operations Management
- Business to Business Marketing
- Administrative Law.

Year 4: Course No. 5141
- Commercial Law
- Strategic Management and Business Policy
- Project
- The Management of Change: Organisation Development

Two subjects selected from
- Law of International Trade
- Social Welfare and Family Law
- Environmental and Planning Law
- Operations Management
- International Marketing
- European Community Competition Law

Subjects and timetable may be subject to change.

Entry Requirements
Applicants should have a Leaving Certificate with passes in not less than six subjects, two of which should be at Grade C3 or better on higher level papers. Mature students with a satisfactory level of education and relevant business experience are welcome to apply. Applicants may be interviewed before admission.

Duration
The course is offered over four years. The academic year is divided into two semesters. The usual lecture schedule is Monday, Tuesday and Thursday in year 1, Monday and Tuesday in years 2+3 and Monday and Wednesday in year 4. This is subject to change.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned not later than Friday 15th August 2003 to School Secretary, School of Accounting and Finance, DIT Aungier Street, Dublin 2. Enrolment will take place in DIT Aungier...
Street on Wednesday 3rd September 2003 from 6 - 8 pm. Late applicants may be considered should vacancies still remain in September.

Course Fee (See page 9)
€1,350 per year.

Examinations
Examinations are held at the end of each semester. Holders of approved third level or professional qualifications may be granted exemptions on a subject-for-subject basis in years one and two.

Award
BSc (Management and Law), without classification, of Dublin Institute of Technology.

Career Opportunities
The programme is designed to enhance the opportunities for advancement in their management careers for graduates in manufacturing industry, the service economy, banking and financial services, the public sector and trade unions. The disciplines of management and law impact upon all areas of commercial and industrial activity and provide an excellent conceptual and analytical training for those seeking senior management roles in their organisation.

Further Information
The School Secretary
t. +353 1 402 3097

Location
DIT Aungier Street.
A354 MA in Media Studies

Description
In recent years there has been an explosion of interest in the workings and influence of the media. There has been an unprecedented demand from those seeking to study and work in media-related fields. This course provides an ideal foundation for those interested in the theoretical study of the media, and who wish to explore such questions as the centrality of media to contemporary life, the convergence of economic, technological and political forces in media, as well as the symbolic richness of today's media cultures. The MA in Media Studies provides a basis for the critical understanding, analysis and evaluation of communication processes and their implications for contemporary Irish society. It is a course particularly suited to teachers interested in developing their knowledge of media studies, to media professionals who would like to acquire a critical and academic overview of media industries or to students interested in pursuing postgraduate research in the area of media. A one-week Forum each year provides an opportunity for media students to broaden their horizons and engage in discussion and exchange of ideas with students on the other MA courses offered by the Faculty of Applied Arts.

Content
Year 1
Core module in media studies, television drama, media policy, representation in the media and film studies. Practical skills in radio and print journalism, video and multimedia production.

Year 2
Research methods and dissertation module, media education, media and contemporary culture. Practical skills in video and multimedia production.

Entry Requirements
Entry is open to holders of an honours degree (2.2 grade or higher) or equivalent in diverse disciplines.

Duration
Two years, part-time.

How to Apply/Enrol
Contact the Office of Graduate Studies and Research for application details and forms.

Course Fee (See page 9)
€1,800 per year excluding capitation.

Examinations
A 20,000 word dissertation to be completed over the summer following semester four. Theory and practical modules are assessed by assignments and course work.

Award
MA in Media Studies of Dublin Institute of Technology.

Career Opportunities
The course is designed for anyone with a general interest in the field of media and communications wishing to pursue academic research in the area. It is particularly suited to educationalists and persons interested in teaching media studies.
Further Information
Mr Stephen Ryan,
School of Media,
t +353 1 402 3277
f +353 1 402 3003
e stephen.ryan@dit.ie
e media@dit.ie
w http://www.dit.ie/aa/postgraduate/a354.html
or
Office of Graduate Studies and Research
Dublin Institute of Technology
t +353 1 402 7667
f +353 1 402 7674
e postgraduate@dit.ie
w www.dit.ie

Location
DIT Aungier Street and/or DIT Rathmines Road.
C462/1 Drama in Education-Level 1

Description
This is a one year evening course in drama in education. Successful completion will lead to a certificate of attendance of Dublin Institute of Technology. This course will run subject to demand.

Content
The course offers a unique opportunity for people to gain new insights and new skills in the areas of personal development and group relationships. Experience in the field of drama brings people in touch with play, improvisation, group interaction, role play and creative problem solving. While the drama in education course will consist mainly of practical and experiential work, there will also be an important theoretical aspect included.

Duration
One year.
Tuesday evenings, 5.30 - 7.30 pm.

Entry Requirements
The course is intended primarily for Social Care Workers, Youth and Community Workers and for those who work in the caring professions generally.

Course Fee (See page 9)
€500

Award
Certificate of attendance of Dublin Institute of Technology.

Career Opportunities
This course will extend the skills of students in the area of creative drama in education and its application.

Further Information
The School Secretary
Department of Social Sciences
Dublin Institute of Technology
Rathmines House
143-149 Lower Rathmines Road
Dublin 6.
t +353 1 402 3464
f +353 1 402 3499
e socialsciences@dit.ie
w http://www.dit.ie

Location
DIT Rathmines House.
C462/2 Drama in Education - Level 2

Description
This one year evening course is a continuation of the Level 1 course. Successful completion of the course will lead to a certificate of Continuing Professional Development of Dublin Institute of Technology. This course will run subject to demand.

Content
The aims of this course are to enable participants to:
- Meet together to share drama 'successes' and 'failures' at work.
- Re-experience drama for themselves.
- Gain more insight into the value and application of drama in their work.
- Acquire new skills.
- Introduce the basics of drama therapy.
- In addition to this, participants will be taught to use the skills they have developed to facilitate various groups.

Duration
One year, 2 hours per week (one evening).

Entry Requirements
This course is open to students who passed the Level 1 course in Drama in Education.

Course Fee (See page 9)
€500

Examinations
This course is assessed by continuous assessment.

How to Apply/Enrol
An application form is included with this publication. Completed application forms must be returned to the School of Social Sciences, before Friday 5th September 2003. The number of places available is limited. Enrolment will take place on the first night of class.

Award
Certificate of Continuing Professional Development of Dublin Institute of Technology.

Career Opportunities
This course will extend the skills of students in the area of creative drama in education and its application.

Further Information
The School Secretary
Department of Social Sciences
Dublin Institute of Technology
Rathmines House
143-149 Lower Rathmines Road
Dublin 6.
t +353 1 402 3464
f +353 1 402 3499
e socialsciences@dit.ie
w http://www.dit.ie

Location
DIT Rathmines House.
K254 - Online Translation Course

Description
An online course in translation techniques and practice for graduates. Applicants must have access to the Internet.

Content
Theory of translation and practice in translation into and out of the foreign language.

Entry Requirements
Either a university degree in the relevant foreign language (French, German, Spanish, Italian or English) or a recognised equivalent qualification.

Duration
One academic year. Total student commitment is approximately 4 hours per week.

How to Apply/Enrol
Application forms may be obtained from:
School of Languages,
DIT Kevin Street,
Dublin 8, Ireland
t +353 1 402 4673/402 2843
f +353 1 402 4987
e languages@dit.ie
w http://www.dit.ie

Course Fee (See page 9)
€950

Examinations
Students sit a DIT in-house examination (computer-based) at the end of the session. By its format, this course also prepares students for the examinations of the Institute of Linguists Education Trust. Graduates of this course may therefore apply externally to the IoL to sit the Diploma in Translation examinations.

Award
Short Course Award of Dublin Institute of Technology.

Career Opportunities
Successful candidates may find full-time or part-time employment as professional translators.

Further Information
School of Languages
t 353 1 402 4673/2843
f 353 1 402 4987
e languages@dit.ie
w http://www.dit.ie

Location
As the course is delivered online, students may access it wherever they have access to the Internet.
M52 MA in Design in Digital Media

Description
This course addresses the needs of a growing and dynamic design and publishing industry. It meets the educational and training needs for creative, technical and managerial personnel for both conventional print and electronic media. The course trains people capable of combining practical/creative expertise with critical appraisal of visual communication. Creative concept development featuring the effective use of visual images and text, the identification and selection of appropriate delivery options and media liaison are necessary skills for professionals in this area and the course develops these skills. A one week Forum held in late January each year provides an opportunity for students to broaden their horizons and engage in discussion and exchange of ideas with students on the other MA courses offered by the Faculty of Applied Arts.

Content
• Professional practice: digital imaging; electronic publishing/multimedia; pre-press and print processes; project management.
• Contextual studies: design and concept development; media law; research methodology.
• Critical theory: human computer interaction; media philosophy.
• Major project.
• Dissertation.

Entry Requirements
Applicants are required to have an Honours Degree (Grade 2.2 or higher) in a relevant discipline. They should possess the skills required for further training relevant to the digital design and publishing industry including the visual arts, marketing, communication design and management, print and electronic publishing. Selected applicants may be required to attend for interview. Places may be offered based on information in the application form.

Duration
The course runs part-time over two years. Students attend two evenings per week for three hours each evening. In addition to this, field trips, weekend seminars and special workshops are held. The course commences in early October each year. The total number of learning hours for the two year part-time programme is 1,800 hours. This is made up of 345 taught hours and 1,455 independent learning hours.

How to Apply/Enrol
Contact the Office of Graduate Studies and Research for application details and forms.

Course Fee (See page 9)
€1,800 per year excluding capitation.

Examinations
Assessment includes a major project and dissertation, written papers, essays, case studies, seminar presentation, production tasks and projects.

Award
MA in Design in Digital Media of Dublin Institute of Technology.

Career Opportunities
Opportunities can be found in the areas of marketing, advertising, publishing and communication industry, media and promotion co-ordinators, marketing and public relations. Graduates may wish to pursue further education and training in digital media.
Further Information
Mr. Michael Crotty
School of Art, Design and Printing
DIT Mountjoy Square
Dublin 1, Ireland.
f +353 1 402 4297
e mlcrotty@eircom.net
e artdesignprinting@dit.ie
w http://www.dit.ie
or
Office of Graduate Studies and Research,
t +353 1 402 7667
f +353 1 402 7674
e postgraduate@dit.ie
w www.dit.ie

Location
Photography and Digital Imaging Centre,
31 East Essex Street, Temple Bar, Dublin 2
Vocal, Instrumental and Musicianship Tuition

Description
The Conservatory of Music and Drama at DIT offers individual and/or class tuition in vocal, instrumental, and musicianship studies. Music students attend a weekly individual lesson, a musicianship class at the appropriate level and study for internal grade examinations (Initial to Diploma levels). Orchestral/Vocal students are required to attend an ensemble class (orchestra, band, choir, junior chamber music as appropriate) and perform at Conservatory concerts. Entry is by audition/interview. Applications are sought from talented instrumentalists and vocalists. Scholarships, on the basis of talent and/or financial need are available for piano, strings, wind, brass, and voice. They cover tuition fees for one year.

Content
Individual Instrumental/Vocal Tuition

Class Tuition
Piano (Beginners), Violin (Beginners), Jazz Improvisation, Musicianship (Adult), External Diploma, Leaving Certificate (2 year option or 1 year repeat option), Junior Certificate, Pre-Instrumental.

Course Fee (See page 9)
Half hour €440
One hour €840

Further Information
The Administration Office
Dublin Institute of Technology
Faculty of Applied Arts
Conservatory of Music and Drama
Adelaide Road, Dublin 2
t +353 1 402 3552/3553
f +353 1 402 3555
e conservatory@dit.ie
w http://www.dit.ie

Location
DIT Adelaide Road.
## Faculty of the Built Environment

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B701 Certificate in Design Studies

**Description**
This is a part-time certificate course, dealing with design studies over a broad range of topics, and underpinned by a continuous module in Design Theory and History, which acts as a common link to the different disciplines being investigated. Its purpose is to provide the student with a broad understanding of design issues and design language. It will equip the student to select future career paths in one or more of the disciplines studied, or it will enhance design and other disciplines which may have already been undertaken by the student. It will also provide career development opportunities for those without a design background.

**Content**

**Year 1: Term 1**
- 2-Dimensional Technical Drawing and Geometric Studies
- History, Theory and Methods of Design 1
- Basic Design Skills
- Graphic Design

**Year 1: Summer Term**
- Critique and Dissertation.

**Year 1: Term 2**
- 2- and 3-Dimensional Technical Drawing
- History, Theory and Methods of Design 2
- Product Design
- Engineering Design

**Year 2: Term 1**
- 3 Dimensional Technical Drawing
- History, Theory and Methods of Design 3
- Transport Design
- Interior and Furniture Design

**Year 2: Summer Term**
- Critique and Dissertation
- Presentation of Certificates

**Year 2: Term 2**
- History, Theory and Methods of Design 4
- Architectural Design
- Environmental and Landscape Design
- Portfolio Preparation Methods

**Duration**
The course is of two years duration commencing every second January. Two evenings per week (for 60 weeks) plus 20 half-days on Saturdays (every third Saturday).

**Entry Requirements**
A candidate must have a completed Leaving Certificate with passes in six subjects, one of the six subjects being English, or an equivalent qualification. These conditions may be waived for mature entrants.

**How to Apply/Enrol**

**Course Fee (See page 9)**
€800 per year including examination fee.

**Examinations**
Examination is by continuous assessment throughout the eight modules of the course. The two years of the course are viewed as a single entity; failure to complete an individual module does not prevent a student from taking the next module. However, to achieve a certificate, all modules must be completed to a pass level.

**Award**
Certificate in Design Studies of Dublin Institute of Technology (ECTS credits = 60).
Career Opportunities
The course is intended to encourage the participants' knowledge and interest in design. Upon successful completion of this course opportunities could exist (with appropriate entry requirements) for progression into diploma/degree design courses. However, the Certificate in Design Studies is not intended as a preparatory course.

Further Information
The Secretary
School of Architecture
DIT, Bolton Street
Dublin 1,
† +353 1 402 3690

Location
DIT Bolton Street.
**B702 Construction Technology Certificate**

**Description**
The course is designed to meet the needs of those pursuing a career at technical/managerial level in the construction industry.

**Content**
- **Year 1**: Building materials and science, construction technology, financial management, mathematics.
- **Year 2**: Land surveying, construction technology, financial management, computing, quantity surveying, contract law and economics.
- **Year 3**: Estimating and tendering, construction technology, quantity surveying, law of tort, economics, computing, land surveying.

**Duration**
Three years part-time, one full day and two or three evenings per week.

**Entry Requirements**
- Irish Leaving Certificate with passes in five subjects including Mathematics and either Irish or English or equivalent qualifications or Senior Trade Certificate.
- Appropriate employment in the construction industry.
- Letter of guarantee of release for the appropriate day from the student's employer.

**How to Apply/Enrol**
Postal application taken on enclosed form for those intending to pursue a career at technical/managerial level in the construction industry. Qualified applicants may be called for interview.

**Course Fee (See page 9)**
e800 per year including examination fees.

**Examinations**
One to two written papers per subject plus continuous assessment.

**Award**
Certificate after successfully completing three years.

**Career Opportunities**
Various opportunities usually within building, contracting and sub-contracting organisations.

**Further Information**
Lloyd Scott, Department of Construction Management
School of Construction
+353 1 402 3984

**Location**
DIT Bolton Street.

**Note:**
This programme is currently under review.
B704 Construction Economics and Management Degree

Description
To educate the student for a career as a professional quantity surveyor or in related areas in the construction industry.

Content
Year 1
Construction Studies 1; Economics For Construction and Property; Land Surveying; Professional Development; Quantitative Methods; Construction Management.

Year 2
Construction Studies 2; Quantity Surveying Studies; Finance/Accounting 1; Construction Management; Construction Law.

Year 3
Construction Studies 2 (Building Services; Structures); Quantity Surveying Studies 2 (Tender Documentation); Construction Economics 1; Financial Studies 2 (Quantitative Methods); Construction Management.

Year 4
Construction Studies 3 (Construction Technology); Quantity Surveying Practice 1 (Tender Documentation); Construction Economics 2; Financial Studies 2 (Financial Management); Construction Administration and Management (Contract Administration; Construction Management); Construction Law 3; Development Project.

Year 5
Construction Studies 3 (Civil Engineering Technology; Building Services); Development Project; Quantity Surveying Practice 1 (Cost and Value Management; Tender Documentation); Construction Economics 3; Financial Studies 3 (Financial Management).

Year 6
Quantity Surveying Practice 2 (Cost and Value Management; Tender Documentation); Construction Economics 4; Construction Administration and Management 2; Student Organised Seminars; Research Methods; Undergraduate Thesis.

Entry Requirements
a) Irish Leaving Certificate with passes in six subjects, including Mathematics and either Irish or English. At least two of the subjects must be at Grade C3 or better on higher level papers or equivalent qualifications. Holders of the Construction Technology Diploma (distinction or merit) or a suitable N.C.E.A. Diploma (distinction or merit) may apply for entry to the fourth year of the course and
b) Appropriate employment with a professional Q.S. or in a relevant area in the construction industry.

Duration
Six years part-time – one full day and two evenings per week.

How to Apply/Enrol
Postal applications taken on enclosed form for those intending to pursue a career as a professional Q.S. or in a related area in the construction industry. Qualified applicants may be called for interview.
Course Fee (See page 9)
€1,350 per year including examination fees.

Examinations
One to three written papers per subject plus continuous assessment.

Award
BSc (Surveying) with honours classification, of Dublin Institute of Technology.

Career Opportunities
Opportunities for employment as a professional Q.S. or as a contractor’s Q.S. or in other managerial positions within the construction industry.

Further Information
Mr. Bernard Skelton
Department of Construction Economics
t +353 1 402 3677
e bernard.skelton@dit.ie

Location
DIT Bolton Street.
B707 MSc in Planning and Development

Description
This two-year, part-time course provides the educational requirements for practice as a Planning and Development Surveyor. It also serves the purpose of broadening the knowledge and skill base of professionals working in the built environment field.

Content
Valuations, law, urban land economics, taxation and rating, building technology and management, principles and techniques of planning, planning and development policies, urban design, practice and procedures, finance and investment, site visits and a dissertation.

Entry Requirements
Entry to holders of a recognised professional qualification in planning, architecture, surveying, engineering, law, accountancy or an appropriate honours degree (2.2 grade or higher) and a minimum of three years post-certification suitable work experience in the built environment field.

Duration
Two years part-time. The course requires attendance for eight hours weekly (normally on Mondays) over two academic years concluding with the submission of the dissertation on the last day of September of the second year.

How to Apply/Enrol
This course commences every second year. The next first year intake will be in September 2004. Applicants are required to complete an application form (available from the Office of Graduate Studies and Research) and attend an interview. Closing Date: 7th June 2004

Course Fee (See page 9)
€1,800 per year excluding capitation.

Examinations
Formal written examinations at the conclusion of each academic year in addition to project work and a dissertation.

Award
MSc in Planning and Development of Dublin Institute of Technology.

Career Opportunities
The course has been accredited by the Society of Chartered Surveyors/Royal Institution of Chartered Surveyors as fulfilling the academic requirements for membership of the Planning and Development Division of the Society and Institution.

Further Information
Ms. Yvonne McGlynn
Faculty of the Built Environment,
t +353 1 402 3612
f +353 1 402 3999
e yvonne.mcglynn@dit.ie
or
Mr. Hendrik W. Van der Kamp
Faculty of the Built Environment,
t +353 1 402 3745
f +353 1 402 3999
e henk.vanderkamp@dit.ie
or
Office of Graduate Studies and Research,
Dublin Institute of Technology,
Rathmines Road
Dublin 6, Ireland.
t +353 1 402 7667
f +353 1 402 7674
e postgraduate@dit.ie
w www.dit.ie

Location
DIT Bolton Street.
B708 Desktop Cartography - Visualising GIS Data

Description
This course gives a broad knowledge of the principles and processes in the application of desktop computer graphics technology to the production of high quality colour maps. The course is of direct relevance to individuals or organisations using GIS to generate data, and who wish to visualise and present this data to its maximum potential.

Content
The course consists of a series of lectures, and a comprehensive series of practical exercises.

Topics covered
- The cartographic process within a GIS environment
- Categories of maps
- Map design
- Colour, text, and digital formats
- Information sources and data generation
- Artwork creation and processing
- Proofing and printing
- Copyright issues
- Guest lecture
- Course evaluation and presentation.

Practical exercise programme
- Tutorial: Adobe Illustrator
- Tutorial: Adobe Photoshop
- Tutorial: Adobe Acrobat
- Process: Scanning
- Process: On-screen digitising
- Process: Tablet digitising
- Application: Map assembly
- Application: Map assembly
- Application: Map assembly
- Finishing.

Entry Requirements
Irish Leaving Certificate or equivalent, together with a working knowledge of Microsoft Windows.

Duration
Ten weeks consisting of one evening per week.

How to Apply/Enrol
Postal application only on the enclosed form, by Friday 12th September 2003.

Course Fee (See page 9)
e500.

Award
Dublin Institute of Technology Certificate of Completion.

Further Information
Department of Geomatics, Faculty of the Built Environment.
t +353 1 402 3742

Location
DIT Bolton Street.
B709 GIS - Geographical Information Systems

Description
The course objective is to provide background theoretical knowledge to those who are working in this challenging discipline but may not have a formal qualification in GIS. On completion of the course, it is envisaged that the student will understand the concepts and principles that underlie standard GIS operations; be familiar with methods of data capture together with their sources of error; have a working knowledge of database technology; appreciate the modelling and analysis possibilities offered by GIS and be aware of management issues concerning the use of GIS.

Content
The course is divided into six modules as follows:

- **Module 1 Introduction to GIS**
  Overview of GIS; Components of a GIS; Historical development and evolution of GIS.

- **Module 2 Data Acquisition and Management**
  Sources of spatial and non-spatial data; geo-referencing systems, the National Grid; digitising, scanning, conversion and editing; data quality and error modelling.

- **Module 3 Spatial Relationships and Database Structures**
  Spatial objects and relationships; data models, topological models, vector and raster representation; database technology.

- **Module 4 Manipulation and Analysis**
  GIS analysis functions – reclassification, overlay, interpolation.

- **Module 5 Applications for GIS**
  General applications; specific applications (in conjunction with practical laboratory work).

- **Module 6 Other Related Issues**
  GIS design, administration and system planning; legal aspects, future of GIS; the Internet.

- **Practical Exercise Programme**
  Appropriate practical exercises will be undertaken using both raster and vector systems. Students will have the opportunity to use a variety of advanced data capture systems.

Entry Requirements
Candidates should normally possess an appropriate third level qualification. However, consideration will be given to mature candidates with relevant practical experience. Candidates should ideally be working in the GIS or a related industry.

Duration
Twenty weeks lectures/practical work consisting of one evening per week.

How to Apply/Enrol
Postal application only on the enclosed form by Friday 12th September 2003. Note: As places are limited on this popular course, early application is advised.

Course Fee (See page 9)
€500

Award
Dublin Institute of Technology Certificate of Completion.

Further Information
Secretary, Department of Geomatics.
+353 1 402 3742

Location
DIT Bolton Street.
B710 GPS - The Global Positioning System

Description
The Global Positioning System (GPS) is a satellite-based position-fixing system employing state-of-the-art technology. Areas of application range from recreational navigation and data capture for GIS to precise positioning for geodetic surveying. This course is designed to cover both the theoretical principles and the practical use of GPS in a variety of application modes. 'Hands-on' experience of observing and processing GPS data will be a significant aspect of the course. The emphasis of the course will be on survey grade GPS.

Content
The course is divided into three modules as follows:

Module 1 Autonomous GPS – Position fixing at the 10m level of accuracy. Overview and development of the system; basic principles; applications theory of pseudo-ranging; features and use of handheld GPS receivers; sources of error; introduction to coordinate systems and transformations.

Module 2 GPS for GIS – Position fixing at the 1m level of accuracy. Principles of DGPS; sources of differential signals; data collection for GIS applications; processing of observations.

Module 3 Survey grade GPS – Position fixing at the 1cm level of accuracy. Coordinate systems and transformations in greater detail; survey grade receivers in static and kinematic modes of operation; data collection and processing; heighting with GPS; survey control network design and adjustment; working with the Ordnance Survey GPS control network.

Practical Exercise Programme:
- Observing and processing data using a hand-held GPS receiver
- Observing and processing data for a GIS database
- Establishing a survey control network using GPS
- Topographical surveying using Kinematic GPS.

Entry Requirements
The successful student should have a basic understanding of survey theory and practice and would ideally be working in a survey-related discipline.

Duration
Ten weeks consisting of one evening per week and two days.

How to Apply/Enrol
Postal application only on the enclosed form by Friday 12th September 2003.

Course Fee (See page 9)
€500

Award
Dublin Institute of Technology Certificate of Completion.

Career Opportunities
GPS has become an ever more important technology in the fields of surveying and spatial data gathering. Enhanced career options and opportunities can be expected for the successful student.

Further Information
Secretary, Department of Geomatics. t +353 1 402 3742

Location
DIT Bolton Street.
B714 MSc in Spatial Planning

Description
This part-time course provides an opportunity for existing professionals who work in the area of the built environment in Ireland or abroad, to become professional planners through a modular delivery of lectures, tutorials and seminars over a period of 2.5 years, including the successful completion of a dissertation. The need to expand significantly the number of planners in Ireland has become evident as a result of increased levels of construction in the country and the introduction of new planning legislation. This increased demand is felt in both the public and private sectors of the profession. The purpose of this course is to address the immediate nature of the need for more professional planners by focusing on experienced professionals in the built environment who are already working in, or at the margins of the planning system.

In addition, the course seeks to bring a wider range of multi-skilled people into the planning practice. The course is presented within the School of Environmental Planning and Management in the Faculty of the Built Environment in DIT. It is envisaged that the intake of students will be approx. 15-20 of different disciplines and backgrounds, all with substantial experience in the built environment. Because students will be experienced practising professionals from different disciplines, the course provides scope for a considerable degree of inter-disciplinary learning and evaluation of experience both within the student group as well as between lecturers and students.

Content
The curriculum covers the areas of spatial planning, planning theory, European planning, planning law, development control, design, urban design, local area plans, rural planning, building technology, resource management, property development, transport and communications, ecology, environment and planning, economics, sociology, urban and regional development, data analysis, GIS and planning techniques.

Duration
The course is presented on a part-time basis through a five-semester cycle and will therefore require 2.5 years to complete. During each of semesters one to four, attendance is required for four periods of one week as well as one weekend seminar. During the lecture/tutorial weeks full-time attendance is necessary. Total course attendance normally amounts to sixteen weeks of lectures and tutorials, four weekend seminars, and two exam periods. Written examinations are held at the end of years one and two. During the fifth semester (year 3), students work primarily on their dissertation.

Course Fee (See page 9)
Years 1 and 2: €2,800 per year excluding capitation.
Year 3: €1,500 excluding capitation.

Entry Requirements
In order to be admitted to the course, students must meet the following requirements:
- An appropriate (honours) degree or equivalent;
- Normally a minimum of five years relevant experience in a professional capacity (not necessarily consecutive years);
- An ability to demonstrate a current position in employment that is relevant to spatial planning and a willingness by
the employer to make time available to attend the course and to assign tasks in such a way that the student can link current work experience to the material covered in the course.

- Prospective students are expected to address these matters in the written application as well as in an interview.

Closing Date for Applications

**Award**

**MSc in Spatial Planning** of Dublin Institute of Technology will be awarded to participants who successfully pass the formal examinations and assessments of the programme and who complete and successfully pass the dissertation.

**Career Opportunities**
The course has been designed to address all core requirements of a professional planning course. It is intended that the course will obtain a permanent place in the education of planners in Ireland as a specific route to a professional qualification for those who are already working in areas related to planning. The course specifically focuses on the professional practice of spatial planning, the design and technical expertise aspects of the profession and sustainability and environmental issues. The course has been accredited by the Irish Planning Institute as fulfilling the academic requirements for corporate membership of I.P.I.

**Further Information**
Mr Hendrik W Van der Kamp,
Course Director
School of Environmental Planning and Management
DIT Bolton Street, Dublin 1
t +353 1 402 3745
f +353 1 402 3999
e henk.vanderkamp@dit.ie
or
Yvonne McGlynn,
Dept. of Planning and Development,
School of Environmental Planning and Management,
DIT Bolton Street,
Dublin 1
t +353 1 402 3612
f +353 1 402 3999
e yvonne.mcglynn@dit.ie
or
Office of Graduate Studies & Research,
DIT Rathmines Road,
Dublin 6.
t +353 1 402 7667
f +353 1 402 7674
e postgraduate@dit.ie
w www.dit.ie

**Location**
DIT Bolton Street
B102 Decorative Plasterwork

Description
To provide the participants with the necessary knowledge and skills to produce and fix decorative plasterwork to various dimensions and designs.

Content
Squeeze making, profile preparation and production, running moulds, casting centre pieces, casting and fixing cornices, rubber mould production, in-situ cornices, repairs to existing plasterwork.

Entry Requirements
Knowledge of plastering and construction.

Duration
Thirty weeks. One evening (three hours) per week.

Course Fee (See page 9)
€500

Career Opportunities
Advancement in the plasterwork industry.

Further Information
Martin Sneyd
Department of Construction Skills
t +353 1 402 4057

Location
DIT Bolton Street.

B104 Visual Design in Building Work

Description
This course is designed to give craftspersons an opportunity to study colour, texture, pattern and broken colour work in building.

Content
The effects of colour, light, pattern and texture on architectural form and character.

Entry Requirements
Senior Trade Certificate of the Department of Education and Science in an appropriate trade or an equivalent qualification.

Duration
Thirty weeks. Two evenings (three hours) per week.

Course Fee (See page 9)
€700
Examination fees are additional.

Award
A Continuing Professional Development Certificate of Dublin Institute of Technology.

Career Opportunities
Advancement in decoration trade.

Further Information
Martin Sneyd
Department of Construction Skills
t +353 1 402 4057

Location
DIT Bolton Street.
**B106 Signwork - Advanced**  
*(Parts 1 and 2)*

**Description**  
This course is designed to give painting and decorating craft persons and persons involved in the sign industry opportunities to improve their skills and knowledge in the preparation of sign work.

**Content**  
Design, shape and form in signwork. Production of signs, glass gilding and etching, ornamental gilding, silk screening.

**Entry Requirements**  
Employment in the painting/decorating and/or sign industry.

**Duration**  
- Part 1: thirty weeks (five hours per week over two evenings).
- Part 2: thirty weeks (five hours per week over two evenings).

**Course Fee (See page 9)**  
€700.  
Examination fees are additional.

**Career Opportunities**  
Advancement in Signwork Industry.

**Award**  
Continuing Professional Development Certificate of Dublin Institute of Technology.

**Further Information**  
Martin Sneyd  
Department of Construction Skills  
t +353 1 402 4057

**Location**  
DIT Bolton Street.

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**B111 CNC Machining**

**Description**  
To give an insight into the programming & operation of CNC Routers.

**Content**  
Intro into G codes, Programme input, Operation of the CNC Router, Jig Making and intro into CAD/CAM.

**Entry Requirements**  
Employment in the Woodworking Industry.

**Duration**  
Ten weeks, 2½ hours per week.

**How to Apply/Enrol**  
Call in person and complete application form. Payment by Bank Giro. Suitable for those seeking to gain an insight into the operation of CNC Machines.

**Course Fee (See page 9)**  
€230

**Examinations**  
One practical examination.

**Award**  
Continuing Professional Development Certificate of Dublin Institute of Technology.

**Further Information**  
John Nolan,  
Department of Construction Skills.  
t +353 1 402 4080

**Location**  
DIT Bolton Street
B112 Updating Course for Phase 4 & 6 Examinations of Standards Based Apprenticeship in Carpentry & Joinery

Description
This evening course will update students in the Phase 4 or Phase 6 syllabi of Carpentry & Joinery.

Entry Requirements
The student would normally have been referred in either Phase 4 or Phase 6 Examinations.

How to Apply/Enrol
Completed application forms should be returned to the Department.

Contents
Craft Theory, Science, Drawing and Maths.

Duration
One evening per week for 10 weeks.

Course Fee (See page 9)
€230

Further Information
Martin Carragher
Construction Skills Department
t +353 1 402 4076

Location
DIT Bolton Street

B113 Advanced Carpentry and Joinery

Description
The course aims to provide advanced levels of skill and knowledge in the carpentry/joinery discipline. Topics such as stairs and handrail, roofing, window design and manufacture will be covered. Specific topics in carpentry/joinery may be covered depending on demand in any particular year. The course will be partly practical and partly theoretical.

Entry Requirements
Applicants will be required to have completed a recognised apprenticeship in the carpentry/joinery trade and have obtained Senior Trades Certificate or National Craft Certificate.

Duration
One year, two evenings per week.
Monday and Wednesday 7 - 10pm.

How to Apply/Enrol
Call in person and complete application form. Payment by Bank Giro.

Course Fee (See page 9)
€700 (examination fee not included).

Examinations
Written and Practical.

Award
Continuing Professional Development Certificate of Dublin Institute of Technology.

Further Information
James Kelly
Department of Construction Skills
t +353 1 402 4022

Location
DIT Bolton Street.
**B114 Woodcutting Machining**

**Description**
This course is designed to give students an appreciation and understanding of the safe use of woodcutting machines.

**Content**
Woodcutting Machining theory and practice.

**Entry Requirements**
Employment in the timber trades.

**Duration**
One year, two evenings per week.
Monday and Wednesday 7 - 10 pm.

**How to Apply/Enrol**
Call in person and complete application form. Payment by Bank Giro. Suitable for those employed in the timber trades.

**Course Fee (See page 9)**
€700

**Examinations**
None.

**Award**
Certificate of Attendance.

**Career Opportunities**
Progression to supervisory position.

**Further Information**
Niall McIntyre
Department of Construction Skills
+353 1 402 4082

**Location**
DIT Bolton Street.

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**B117 Wood Turning**

**Description**
To give students and craftspersons hands-on experience on the use of the lathe.

**Content**
General woodturning operations.

**Entry Requirements**
None.

**Duration**
Ten weeks, three hours per week (Monday 7 - 10 pm.)

**How to Apply/Enrol**
Call in person and complete application form.

**Course Fee (See page 9)**
€230

**Examinations**
None.

**Further Information**
James Kelly
Department of Construction Skills
+353 1 402 4022 / 4014

**Location**
DIT Bolton Street.
B119 Building Technology

Description
To prepare students for the Department of Education and Science technological examinations.

Content
Year 1: Construction, Builders Quantities, Land Surveying.
Year 2: Construction, Builders Quantities, Construction Drawing.

Entry Requirements
Employment in the building industry.

Duration
Two Years. Three evenings per week – Monday, Tuesday, Wednesday (7 - 10 pm).

How to Apply/Enrol
Call in person and complete application form. Payment by Bank Giro. Suitable for those seeking to gain an insight into construction studies.

Course Fee (See page 9)
€700 (examination fee not included).

Award
Technological Certificate in Building from Department of Education and Science.

Further Information
Thomas Tutty
Department of Construction Skills
t: +353 1 402 4022/4079

Location
DIT Bolton Street
B120 Site Management Certificate Course

Description
This course of studies has been designed to enable senior apprentices and craftspersons to qualify as site managers, clerks of works, building inspectors, etc. in the building industry.

Content
Year 1: Construction, management, building science, measurement, estimating & costing, computer applications.
Year 2: Construction, land surveying, quantities, materials, structural engineering, management, CAD.
Year 3: Construction, land surveying, quantities, management, safety legislation, building law and human resource management.

Entry Requirements
Senior Trade Certificate or National Craft Certificate.

Duration
Three years, one day and one evening per week.

How to Apply/Enrol
Call in person and complete application form. Suitable for those who have completed an apprenticeship or mature students who wish to gain management positions.

Course Fee (See page 9)
€800 per year (inclusive of DIT examination fee ONLY).

Examinations
Year 1: four written examinations plus course work.
Year 2: five written examinations plus course work.
Year 3: six written examinations plus project.

Award
Certificate from Dublin Institute of Technology.

Further Information
Department of Construction Skills
James Kelly
t +353 1 402 4022
Dermot Russell
t +353 1 402 4070
Shay Murray
t +353 1 402 4017

Location
DIT Bolton Street.
B131 Advanced Plumbing/Mechanical Services

Description
This part-time course, which is at Level 4, is intended for craftspersons involved in the Plumbing/Mechanical Services industries. Its purpose is to enhance and develop existing skills and to provide, within a modular framework, a sound understanding of the technology and techniques employed in today's Plumbing/Mechanical Services industry. The main emphasis will be on system design and plant selection, management, employment and communication techniques and has been designed to complement the experiences obtained in employment.

Content
The course comprises twelve units, which will be accredited separately, namely:

- Hot and Cold Water technology and design.
- Sanitation and Drainage technology and design.
- Space Heating technology and design.
- Ventilation and Air Conditioning technology and design.
- Developing teams, individuals and self.
- Health and Safety legislation in relation to construction projects, COSHH regulations and risk assessments.
- Working relationships and communication.
- Applying computer aided design (CAD) in Plumbing/Mechanical Services projects.
- Estimating and Tendering for Plumbing/Mechanical Services projects.
- Employing the workforce.
- Employing and managing subcontractors.
- Efficient project planning.

See course timetable for the order of delivery of the twelve units.

Entry Requirements
Department of Education & Science, Senior Trade Certificate in Plumbing.
or
National Craft Certificate in Plumbing or equivalent.
and
Employment in the Mechanical Services Industry.

Duration
Two years, two evenings per week (a total attendance of 66 evenings per year).

How to Apply/Enrol
Students must complete a part-time course application form and where deemed necessary, attend for interview.

Course Fee (See page 9)
Dublin Institute of Technology: €700 per year of course.
A City and Guilds fee is also payable. These fees must be paid prior to the commencement of the course.

Examinations
Each of the twelve units will be assessed on completion by the submission of a design project or a written report. Unit credits will be awarded for each unit successfully completed.

Award
- Continuing Professional Development Certificate of Dublin Institute of Technology in Advanced Plumbing/Mechanical Services.
• Higher Professional Diploma of the City & Guilds of London Institute
• Licentiateship of the City & Guilds of London Institute. (On successful application to CGLI and payment of required fee).

It is also envisaged that the course will lead to the following awards:
• # Engineering Technician (Eng.Tech.) with the Engineering Council.
• # Master Plumber Certificate. This certificate is awarded jointly by:
The Worshipful Company of Plumbers.
The Institute of Plumbing.
The City and Guilds of London Institute.
# These awards are subject to a successful application, for Corporate Membership, being made to the Institute of Plumbing and on being at least 28 years of age, on completion of the course.
(The Institute of Plumbing is a nominating body of the Engineering Council).

Career Opportunities
Advancement to supervisory and managerial positions in the industry.

Further Information
John Smartt
Assistant Head,
Department of Construction Skills,
Plumbing & Refrigeration.
t +353 1 402 4025
e john.smartt@dit.ie

Location
DIT Bolton Street. School of Construction,
Linen Hall, Yarnhall St. Dublin 1.
B133 Tendering and Estimating Practice
(Mechanical Services)

Description
To give students an appreciation of the techniques used in tendering and estimating.

Content
Tendering procedures, tender documents, contracts, take-off practice, pricing folder, labour rates, bill of quantities, presentation of tender and estimating project.

Entry Requirements
Department of Education and Science
Senior Trade examination or equivalent or National Craft Certificate or equivalent

Duration
One year, one evening per week.

How to Apply/Enrol
Students must attend for interview and complete the application form.

Course Fee (See page 9)
€500

Examinations
Written paper.

Award
Continuing Professional Development Certificate of Dublin Institute of Technology.

Career Opportunities
Progress to management.

Further Information
Michael Nicholson
Department of Construction Skills
t +353 1 402 3980

Location
DIT Bolton Street.

B134 Domestic Oil Fired Course

Description
This course is designed to meet the needs of those pursuing a career at technician-level in the oil fired industry.

Content
Safety requirements, oil specifications, fuel efficiency, flues and ventilation, oil supply lines and storage, heat control valves and oil filters, burner types, burner controls, servicing and commissioning procedures.

Entry Requirements
Technicians or engineers employed in the oil fuel industry.

Duration
Ten weeks at one night per week or equivalent in the day.

How to Apply/Enrol
Students must attend for interview and complete the application form.

Course Fee (See page 9)
€230

Award
Continuing Professional Development Certificate of Dublin Institute of Technology.

Career Opportunities
Numerous opportunities in heating/oil industry.

Further Information
Tom McCormick
Department of Construction Skills
t +353 1 402 3982

Location
DIT Bolton Street.
B136 Advanced Level Refrigeration and Air Conditioning

Description
To give students an opportunity to appreciate the techniques involved in refrigeration and air conditioning.

Content
Commercial refrigeration, air conditioning, industrial refrigeration, electrical practice for refrigeration systems.

Entry Requirements
Department of Education and Science Senior Trade examination or National Craft Certificate in Refrigeration or equivalent.

Duration
One year, one evening per week - Wednesday.

How to Apply/Enrol
Students must attend for interview and complete the application form.

Course Fee (See page 9)
€500

Examinations
Written paper for each subject.

Award
Continuing Professional Development Certificate of Dublin Institute of Technology.

Career Opportunities
Progress to supervisor or technician level.

Further Information
Seamus Murran
Department of Construction Skills
+353 1 402 4017/4027

Location
DIT Bolton Street.
Faculty of Business

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A351 BSc Management and Law

Description
This course facilitates the acquisition of relevant knowledge of both management and law as it applies to the management function. The course will enable managers and others to respond competently to the complex needs of organisations.

Content
Year 1: Course No. 5111
- Sources and Classification of Law
- Economics 1 and 2
- Management: Organisation - Theory and Practice
- Business Organisation
- Introduction to Business Accounting
- Administration of the Law
- Constitutional Law - Personal and Property Rights
- Management Information Systems

Year 2: Course No. 5121
- Law of Contract 2
- Law of Torts 1
- Marketing
- European Law 1 and 2
- Law of Torts 2
- Company Law
- Financial Management.

Year 3: Course No. 5131
- Employment Law 1
- Management of Human Resources
- Information Technology Law
- Employment Law 2
- Law and Practice of Taxation
- Operations Management
- Business to Business Marketing
- Administrative Law.

Year 4: Course No. 5141
- Commercial Law
- Strategic Management and Business Policy
- Project
- The Management of Change: Organisation Development

Two subjects selected from
- Law of International Trade
- Social Welfare and Family Law
- Environmental and Planning Law
- Operations Management
- International Marketing
- European Community Competition Law

Subjects and timetable may be subject to change.

Entry Requirements
Applicants should have a Leaving Certificate with passes in not less than six subjects, two of which should be at Grade C3 or better on higher level papers. Mature students with a satisfactory level of education and relevant business experience are welcome to apply. Applicants may be interviewed before admission.

Duration
The course is offered over four years. The academic year is divided into two semesters. The usual lecture schedule is Monday, Tuesday and Thursday in year 1, Monday and Tuesday in years 2+3 and Monday and Wednesday in year 4. This is subject to change.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned not later than Friday 15th August 2003 to School Secretary, School of Accounting and Finance, DIT Aungier Street, Dublin 2. Enrolment will take place in DIT Aungier.
Street on Wednesday 3rd September 2003 from 6 - 8 pm. Late applicants may be considered should vacancies still remain in September.

**Course Fee (See page 9)**
€1,350 per year.

**Examinations**
Examinations are held at the end of each semester. Holders of approved third level or professional qualifications may be granted exemptions on a subject-for-subject basis in years one and two.

**Award**
BSc (Management and Law), without classification, of Dublin Institute of Technology.

**Career Opportunities**
The programme is designed to enhance the opportunities for advancement in their management careers for graduates in manufacturing industry, the service economy, banking and financial services, the public sector and trade unions. The disciplines of management and law impact upon all areas of commercial and industrial activity and provide an excellent conceptual and analytical training for those seeking senior management roles in their organisation.

**Further Information**
The School Secretary
+353 1 402 3097

**Location**
DIT Aungier Street.
A352 BSc Management of Credit

Description
A programme of study designed to equip graduates to contribute in the crucial area of Credit and Financial Management where technology, regulation and rapidly changing corporate needs create a demand for highly skilled and flexible personnel.

Content
This course enables students to develop their powers of analysis and to improve the management and operation of the management of credit within business, industry and the public sector. The course provides for regular project work, work focused essays and assignments, and sessional inputs from experienced credit management executives. A dissertation in the management of credit, drawing together all the elements of study, is undertaken and submitted during the final year. Exemptions from some subjects in Years 1, 2 and 3 may be granted to students with an equivalent third level or professional qualification. Transfers will be allowed subject to agreement.

Year 1
Business Organisation, Statistics, Accounting, Introduction to Irish Legal System/Contract Law, Financial Services and Institutions, Credit Management 1, Information Management 1 and Economics.

Year 2
Quantitative Decision Making, European and National Economics, Credit Management 2, Accounting 2, Organisational Behaviour, Corporate Finance 1, Law for Credit Management 1 and Information Management 2.

Year 3
Law for Credit Management 2, Corporate Finance 2, Human Resources Management, Marketing, Credit Management 3, Research Methodology, Credit Management 4, Services and Business-to-Business Marketing.

Year 4
Treasury Management, Credit Management 5, Strategic Management, Information Management, Dissertation (this is structured to give about 10 hours personal contact with staff for support).

Entry Requirements
Leaving Certificate, with passes in not less than six subjects, including Mathematics and English. Two of these passes must be obtained at Grade C3 or better on higher level papers. A minimum of two years commercial or relevant working experience is highly desirable, or Mature students, educated to Leaving Certificate standard with relevant business experience and recommended by their employers. Equivalent qualifications may be acceptable.

Duration
The course extends over four years. There are two semesters each year.
- Semester 1: September – January.
- Semester 2: January – May.
- Year 1: Classes are held on Monday and Thursday from 6-10 pm.
- Year 2: Classes are held on Monday and Thursday from 6-10 pm.
- Year 3: Classes are held on Wednesday and Thursday from 6-10 pm.
- Year 4: Classes are held on Tuesday and Thursday from 6 - 10 pm.
The course subjects and timetable may be subject to change.
How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned to the Secretary below by 30th May 2003. Late applications may be considered should vacancies remain. An informal meeting will be held on Wednesday 3rd September 2003 where information/registration of late applicants will take place, in the event of there being vacancies.

Course Fee (See page 9)
€1,350 per year.

Examinations
Examinations are held at the end of each semester each year.

Award
BSc Management of Credit, without classification, of Dublin Institute of Technology.

Career Opportunities
This qualification is recognised by credit professionals and their employing organisations throughout Europe. It will enable holders to pursue and advance their career prospects. In addition to serving the needs of those pursuing a career in the management of credit, the course is an excellent basis for careers in management, financial services, banking, business, industry, consultancy, the public service, and other professions.

Further Information
Pamela Sharkey,
t +353 1 402 3239
e pamela.sharkey@dit.ie

Location
DIT Aungier Street.
Dublin Institute of Technology Part-time Programmes Entry 2003

A355 BSc Health Services Management

Description
The management of health services is a multi-disciplinary area where a range of management approaches and competences are integrated to provide enhanced performance in Medical Services, Health Services, Clinical Services and Support Services. The health sector's priorities include the efficient use of resources, the provision of a quality service through sound operational and strategic planning and the development of leadership and management capability in key personnel.

Content
Year 1
Human Resources Management 1, Organisation and Management, Health Services Management 1, Healthcare Information Systems, Economics, Law.

Year 2
Health Services Law, Health Services Management 2, Applied Technology in the Health Services, Public Finance/Administration, Human Resources Management 2, Financial and Management Accounting.

Year 3
Health Policy, Health Economics and Health Services Finance, Organisational Behaviour and Communications, Management Accounting, Information Systems Management, Research Methodology.

Year 4
Strategic Management, Strategic Information Management, International Health Care Environment, Major Work-Based Dissertation. The course provides for regular project work, work-focused essays and assignments. Students will have to attend two seminar days as practical workshops during the first three years of the course.

Entry Requirements
Student Profile: The entrants to this course will normally have experience working in the Health Services and are seeking a formal education to obtain recognised qualifications to advance their career prospects. They will continue to expand this experience for the duration of the part-time evening course.

Admission to the course will be from:
- Applicants who hold the Leaving Certificate with passes in not less than six subjects, at least two of which must be obtained at grade C3 or better on higher level papers. The six subjects must include Mathematics and English or Irish. In addition they will have a minimum of one years experience within the health services.
- Mature students who possess a satisfactory level of education (Leaving Certificate standard), who demonstrate a capacity to complete the course and are seeking or furthering a career in the Health Services. Persons with approved third level qualifications or equivalent may be granted exemptions from part of the course in accordance with Dublin Institute of Technology policy. No exemptions will be granted in the final year of the course.

Duration
The course is offered over four years on two evenings per week.
- Year 1 Classes are held on Monday and Wednesday from 6 - 9 pm.
- Year 2 Classes are held on Monday and
Thursday from 6 - 9 pm.

• Year 3 Classes are held on Tuesday and Thursday from 6 - 9 pm.
• Year 4 Classes are held on Tuesday and Thursday from 6-9.30 pm.

The course subjects and timetable may be subject to change.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned to the Secretary below by 30th May 2003. As the number of places is limited, candidates may be short-listed on the basis of information supplied on the application form. Late applications may be considered should vacancies remain. An informal meeting will be held on Thursday 4th September 2003 where information/registration of late applicants will take place, in the event of there being vacancies.

Course Fee (See page 9)
€1,350 each year.

Examinations
Examinations are held annually in May/June.

Award
BSc Health Services Management, without classification, of Dublin Institute of Technology.

Further Information
Claude Delaney,
Department of Continuing Professional Education.
t +353 1 402 3265
e claudedeelaney@dit.ie

Location
DIT Aungier Street.
Dublin Institute of Technology Part-time Programmes Entry 2003

A356 BSc Human Resource Management

Description
This is a four year degree programme which offers a broad range of management subjects and specialises in Human Resource Management in the third and fourth years. The contemporary HRM/Personnel specialist may well have started his or her career in general management or administration. In turn, many specialists who have built up a body of experience in HRM subsequently pursue careers in general management and consultancy. The programme is designed to develop a general management expertise within the context of a broadly based business programme while offering the specialist disciplines related to Human Resource Management and Personnel Management.

Content (currently subject to review)
The course aims to develop the students' knowledge and understanding of the principal subjects of management, to develop a range of specialist knowledge and skills in HRM/Personnel management and to integrate the total into strategic management decision making. Skills development and project work will facilitate the students' ability to transfer acquired knowledge and skills to work situations.

Duration
The course is offered over four years. Attendance at three one-day seminars (one each term) is an essential part of the programme.
Year 1: Classes are held on Monday and Tuesday from 6 - 9 pm.
Year 2: Classes are held on Monday and Tuesday from 6 - 9 pm.
Year 3: Classes are held on Monday, Tuesday and Thursday from 6 - 9 pm.
Year 4: Classes are held on Monday, Tuesday and Thursday from 6 - 9 pm.
The course subjects and timetable are subject to change.

Entry Requirements
- Applicants should have a Leaving Certificate with passes in not less than six subjects, two of which should be at Grade C3 or better on higher level papers. A minimum of two years commercial or relevant working experience is highly desirable.
- In special circumstances applicants with substantial work experience at an appropriate level but who do not have the minimum qualifications may be accepted.
- Applicants with a degree or equivalent qualification may be granted exemptions on a subject-by-subject basis from year one and year two.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned to the Secretary below by May 30th 2003. As the number of places is limited, candidates may be short-listed on the basis of information supplied on the application form. Late applications may be considered should vacancies remain. Candidates will be notified of the outcome or of any short-listing procedures which they may be asked to participate in by Tuesday 2nd September 2003.
Course Fee (See page 9)
€1,350 per year.

Examinations
Examinations are held annually in May/June.

Award
BSc Human Resource Management, without classification, of Dublin Institute of Technology. The programme has been granted full exemption status by the Chartered Institute of Personnel and Development, London and consequently graduates of the programme will be awarded Graduateship Membership of C.I.P.D.

Career Opportunities
With the changing nature of jobs, a qualification in general management with a specialism in HRM is considered ideal for those embarking on a career in management or human resource management. Graduates of the programme will be able to take their places in management positions in business, commerce, the public sector and demonstrate a high level of competence. With further management experience, they will be capable of reaching the most senior management positions.

Further Information
Mary Prendergast,
School of Continuing Professional Education.
t  +353 1 402 3202
e  mary.prendergast@dit.ie

Location
DIT Aungier Street.
A357 MBA

Description
The achievement of an MBA is the proven path to career enhancement and career transformation. The DIT MBA, in addition to providing a general management qualification and preparing individuals for senior management positions focuses deeply on the interplay between global business, creative leadership and entrepreneurship.

The DIT MBA programme is designed for participants with substantial managerial experience and is offered on a part-time basis over two years. Applications are invited from highly motivated individuals with a strong commitment to developing a strategic perspective on the management of organisations.

Content
Students undertaking the programme study the following:

(1) A number of core subjects

(2) A suite of subjects in one of the following concentrations: International Business, Entrepreneurship, Facilities Management.

(3) Students also undertake a Group Project.

(1) Core subjects in each semester

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candidates should have at least 5 years' relevant experience at a senior management level. They will also be required to provide substantial written work which will be set by the Admissions Committee. Candidates may also be required to undertake the Graduate Management Admission Test (GMAT).

Duration
The programme is offered on a part-time basis over two academic years. Formal lectures normally take place on Friday afternoon and evening and Saturday morning. Formal lectures comprise between ten and eleven hours per week. In addition there will be a number of introductory induction / orientation sessions and occasional evening workshops throughout the programme.

How to Apply/Enrol
For application details and form, see contact details below.
Course Fee (See page 9)
€7,500 plus €600 material costs.
Please note that the fee for year 2 is likely to increase in line with inflation.

Award
MBA

Examinations
Assessment will be based on a combination of written examinations and a range of other methods including case studies, reports, projects and group presentations.

Further Information
Ms. Phil Hanlon,
Deputy Head Graduate Business School,
DIT, Aungier Street,
Dublin 2.

w www.dit.ie
t +353 1 402 7016
f +353 1 402 3076
e phil.hanlon@dit.ie

Location
Graduate Business School, DIT Aungier Street.
A358 BBS (Insurance)

Description
This course is designed to equip students for work and career development in the increasingly technical and computerised world of the insurance professional. The programme will provide the student with a broad educational base, a comprehensive level of knowledge and skills in insurance and business, and serves as a preparation for the demands and opportunities of a management role. The course provides for regular project work, work focused essays and assignments, and sessional inputs from experienced insurance professionals. A project on an aspect of insurance, drawing together all the elements of study, is undertaken and submitted in the final year. Exemptions from some subjects in Years 1, 2, and 3 may be granted to some students with an equivalent third level or professional qualification. Transfers will be allowed subject to agreement.

Content
Year 1

Year 2

Year 3

Year 4

Entry Requirements
Admission to the course will be confined to applicants who hold the Irish Leaving Certificate, with passes in not less than six subjects which include Mathematics and English. Two of these passes must be obtained at grade C3 or better on higher level papers. Such applicants will be employed within insurance management or related areas. Mature students, who possess a satisfactory level of education i.e. to Leaving Certificate standard, have relevant business experience in a business environment and wish to pursue a career in insurance or related areas are welcome to apply. Equivalent qualifications may be acceptable.

Duration
The course extends over four years. There are two semesters each year: Semester 1 from September to January, and Semester 2 from January to May.

Year 1: Classes held on Monday and Thursday from 6 - 10 pm.
Year 2: Classes held on Monday and Thursday from 6 - 10 pm.
Year 3: Classes held on Wednesday and Thursday from 6 - 10 pm.
Year 4: Classes held on Tuesday and Thursday from 6 - 10 pm. The course subjects and timetable may be subject to change.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned to the Secretary below by 30th May 2003. As the number of places is limited, candidates may be short-listed on the basis of information supplied on the application form. Late applications may be considered should vacancies remain. An informal meeting will be held on Thursday 4th September 2003 where information/registration of late applicants will take place, in the event of there being vacancies.

Course Fee (See page 9)
€1,350.

Examinations
Examinations are held at the end of each semester each year.

Award
BBS (Insurance), without classification, of Dublin Institute of Technology.

Career Opportunities
This qualification will enable holders to pursue and advance their career prospects and to seek exemption from professional examinations. In addition to serving the needs of those pursuing a career in the insurance industry, the course is an excellent basis for careers in management, financial services, banking, business, consulting, the public service and other professions.

Further Information
Edward Fleming,
Department of Continuing Professional Education,
DIT Aungier Street,
Dublin 2.
t +353 1 402 3221
e edward.fleming@dit.ie

Location
DIT Aungier Street.
A301 The Association of Chartered Certified Accountants

Description
This course is designed to prepare students for the examinations of The Association of Chartered Certified Accountants.

Content

Entry Requirements
To comply with the requirements of the ACCA, applicants should have a Leaving Certificate with passes in five subjects, three of which must be at Grade C3 or higher on higher level papers. Results must include English and Mathematics. Students who do not possess the minimum entry qualifications and are aged 21 years or above, will be allowed to register and will be given two years (a maximum of 4 consecutive attempts) to pass papers 1.1 and 1.2 in Part 1. Intending students should contact the Institute to ensure that they meet the entry requirements before enrolling. The decision rests with the ACCA.

Exemptions for degree holders:
Holders of recognised business and/or accounting degrees will be considered for exemptions from some or all of the papers in Parts 1 and 2 if they have previously studied and been assessed in comparable subject material. Students with non-relevant degrees (including Mathematics and Economics) will not receive exemptions from the examinations.

Other exempting qualifications:
Other higher qualifications, including professional qualifications, will be assessed for exemption from the new scheme using the above policies as benchmarks. However, there will be no exemptions from any Part 3 examinations.

Duration
Part 1: Classes will be held from 6.00 - 9.00 pm. on Mondays and from 6 - 9.30 pm. on Wednesdays. Course timetable is subject to change.

How to Apply/Enrol
Applications and enrolment will take place in DIT Aungier Street on Monday 1st September 2003, 6 - 8 pm. Late applications may be considered should vacancies still remain.

Course Fee (See page 9)
€700 per stage.

Examinations
The syllabus is examined bi-annually in June and December. The course is designed to prepare students for the June sitting of the examinations.

Award
Successful students, with appropriate experience, are eligible to apply for membership of The Association of Chartered Certified Accountants (ACCA).

Career Opportunities
The Association of Chartered Certified Accountants is a widely recognised body in Ireland, the United Kingdom and worldwide for professional accountants. Members of ACCA are employed in many branches of industry and commerce. They also engage in private practice, as individuals or in partnerships offering accounting and auditing services to
companies and the public. Students are recommended to join the ACCA’s Student Society, details of which may be obtained from the address below. Full details of ACCA, its objectives, activities, examinations, regulations and syllabus may be obtained from:

The Association of Chartered Certified Accountants,
9 Leeson Park, Dublin 6.
t +353 1 496 3144
f +353 1 496 3615

Further Information
The Secretary,
Department of Continuing Professional Education.
t +353 1 402 3031
e stephney.moore@dit.ie

Location
DIT Aungier Street.
A303  Chartered Institute of Management Accountants

Description
These courses prepare students for the examinations of the Chartered Institute of Management Accountants (CIMA).

Content
The course introduces the student to a wide range of accountancy and business subjects. In particular, it stresses the planning and strategic functions of management accounting within all businesses.

Stage 1: Financial Accounting


Entry Requirements
Applicants should have a Leaving Certificate with at least 3 passes at Grade C3 or higher on higher level papers. Results must include English and Mathematics at either higher or ordinary level. Exemptions may be granted for various third level qualifications. Intending students should contact the Institute to ensure that they meet the entry requirements before enrolling. The decision rests with CIMA. All student who wish to sit CIMA examinations in May 2003 MUST register with the Institute prior to January 31st, 2003. Further information and registration forms are available from the Student Services Officer (t. +353 1 676 1721) and from the CIMA website: (www.cimaglobal.com/prospectivestudents). Students who intend to take Law or Taxation examinations should note that there is a separate application for the Irish syllabus examinations (see www.cimaglobal.com/ireland for details).

Duration
The course is offered as follows.
Stage 1: Classes are held on Monday and Tuesday.
Stage 2: Classes are held on Tuesday and Thursday.

The course subjects and timetable may be subject to change.

How to Apply/Enrol
Enrolment will take place in DIT Aungier Street on Monday 1st September 2003, 6 - 8 pm. Late applications may be considered should vacancies still remain.

Course Fee (See page 9)
e700 per stage.

Examinations
Examinations are held bi-annually in May and November. The course is designed to prepare students for the May sitting of the examinations.

Award
Successful students, with appropriate experience, are eligible to apply for membership of the Chartered Institute of Management Accountants (CIMA).

Career Opportunities
The Chartered Institute of Management Accountants (CIMA) is the only recognised professional body specialising in management accountancy. It has over 50,000 members and 65,000 registered students world-wide. Its qualification is recognised as a primary
avenue to senior financial and general management positions. Typically, management accountants begin their careers as providers, analysts and interpreters of financial information for senior managers and decision-makers in business and other organisations. Subsequently, many become financial and general managers. In view of the flexible nature of the qualification, management accountants work in a wide variety of organisations, both private and public: banking, financial institutions, management consultancy, universities and colleges of higher education. Many are self-employed. The Institute's Dublin and District Branch has a student society which students are encouraged to join. Full details on the Institute and its educational programme may be obtained from: The Chartered Institute of Management Accountants, 44 Upper Mount Street, Dublin 2. t +353 1 676 1721 f +353 1 676 1796 e dublin@cimaglobal.com

Further Information
The Secretary, Department of Continuing Professional Education. t +353 1 402 3031 e stephney.moore@dit.ie

Location
DIT Aungier Street.
A305 The Institute of Accounting Technicians in Ireland

Description
This course is designed to prepare students for the Examinations of the Institute of Accounting Technicians in Ireland (I.A.T.I.).

Content
The course, which is offered in two stages, Foundation and Admission, introduces students to a wide range of accounting practices, business and computerised accounting skills. During the Admission year, students choose between the Practice Option and the Business Option, i.e. a choice of the fourth subject being Taxation or Costing and Budgeting. All students submit a computerised accounting assignment using TAS books and software.

- Foundation: Accounting 1, Business Law, Business Management, Taxation 1.
- Admission: Accounting 2, Taxation 2 or Costing and Budgeting, Company Law, Information Technology in Business.

Entry Requirements
Applicants should have a Leaving Certificate with at least 5 passes on ordinary level papers at grade D3 or better or 4 passes of which at least two are on higher level papers at Grade D3 or better. Passes must include English and at least one subject from Mathematics or Accountancy. Mature students with suitable experience may apply to the Institute of Accounting Technicians in Ireland for enrolment on the basis of their age and experience. Intending students should contact the Institute to ensure that they meet the entry requirements before enrolling. The decision rests with the I.A.T.I.

Duration
The course of study extends over two years. Section 1: Foundation – Four Subjects Classes are held on Tuesday and Wednesday. Section 2: Admission – Four Subjects Classes are held on Tuesday and Wednesday and Thursday for TAS book (10 weeks). Course timetable may be subject to change.

How to Apply/Enrol
Enrolment will take place in DIT Aungier Street on Monday 1st September 2003, 6 - 8 pm. Late applications may be considered should vacancies still remain.

Course Fee (See page 9)
€700 per stage.

Examinations
Examinations are held bi-annually in May and September. The course is designed to prepare students for the May sitting of the examinations.

Award
Successful students, with relevant work experience, are eligible to apply for membership of the Institute of Accounting Technicians in Ireland (M.I.A.T.I.).

Career Opportunities
The Institute of Accounting Technicians in Ireland was founded in 1983 to provide a recognised qualification and membership body for staff engaged in accounting or financial duties in commercial, industrial or public sector organisations and in the offices of practising accountants. The
qualification entitles members to admission to studentship of a senior accountancy body with the benefit of gaining exemptions. I.A.T.I. is a member of the International Federation of Accountants (I.F.A.C.).

IATI Registration
Closing Date: mid November 2003. Fees for registration, annual subscription, exemption and examination will be due to the Institute of Accounting Technicians in Ireland.

Exemption
Closing Date: November 2003. It is important that you obtain a copy of “A Career in Business” May 2003 edition for details of IATI registration.

Further Information
Further information and application form available from:
The Institute of Accounting Technicians in Ireland,
87-89 Pembroke Road,
Ballsbridge, Dublin 4.
t +353 1 637 7363
f +353 1 668 0842
e iati@icai.ie

Further Information
The Secretary
Department of Continuing Professional Education.
t +353 1 402 3031
e stephney.moore@dit.ie

Location
DIT Aungier Street.
A313 Foundation Certificate in Marketing (M.I.I.)

Description
This course is aimed at students who are commencing marketing studies. The course examines basic principles in all the subject areas and is designed to be a 'student-friendly' introduction to part-time study. At the end of this course, students will have an understanding of the fundamental principles of marketing and enterprise development. They will have developed an appreciation of the relationship between marketing and other business functions such as finance and personnel.

Content
Year 1
Marketing and Enterprise Development
Economics
Behavioural Aspects of Marketing
Marketing Information Analysis
Written Project.

Year 2
Marketing Finance
Marketing Information Analysis 2
International Business
Regulatory Environment for Marketing
Written Project.

Entry Requirements
Irish Leaving Certificate
a) with one honour (i.e. C3 on higher level paper) plus four passes (including English and Mathematics) or
b) with five passes (including English and Mathematics) plus one year's experience or additional course of study. Mature applicants over 21 years are considered by the Education Committee of the Marketing Institute.

Duration
Two years.

Attendance
- 1st Year: Tuesday 6.30 - 9.30 pm.
  Thursday 6.30 - 9.30 pm.
- 2nd Year: Monday 6.30 - 9.30 pm.
  Wednesday 6.30 - 9.30 pm.
The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th September to Thursday 11th September, 2003, 6 - 8 pm. at DIT Aungier Street. Places on this course are allocated in order of enrolment. Applicants with a university degree or other third level academic qualification may be eligible for exemptions in individual subjects. Further information on exemptions is available directly from The Marketing Institute.

Course Fee (See page 9)
€700 per year. You must also register as a student member with The Marketing Institute. This costs €260. Registration for The Marketing Institute must be made before 24th October 2003.

Examinations
Examinations for the Foundation Certificate in Marketing are held in May and repeat examinations are held in August each year. Students will be advised of the exact dates well before the examinations take place. Examination fees payable to the Marketing Institute: one examination/project €40; each additional examination/project €20. A student taking all four examinations and the single project will therefore pay €120 fees.
Award
On successful completion of the examinations the Marketing Institute awards the graduate of this course the Foundation Certificate in Marketing.

Career Opportunities
As with all marketing qualifications, the fields open to the graduates of this course are numerous. Many graduates use their qualifications to get into marketing positions in their own companies, many continue their studies for an additional year and complete the Diploma in Marketing and attempt to expand their career opportunities and choices.

Further Information
The Secretary
Department of Continuing Professional Education
t +353 1 402 3031
e stephney.moore@dit.ie
or
The Marketing Institute,
South County Business Park,
Leopardstown,
Dublin 18.
t +353 1 295 2355
f +353 1 295 2453
e mii@iol.ie

Location
DIT Aungier Street.
A313 Certificate in Selling (M.I.I.)

Description
It is aimed at students who need a thorough understanding of the selling function. It is primarily designed to meet the needs of salespeople who wish to develop their careers. At the end of the course, students will understand the fundamental principles of marketing and will have gained a thorough knowledge of the major aspects of the selling function and its relationship with marketing and other business disciplines.

Content
Year 1
Marketing and Enterprise Development
Principles of Selling
Behavioural Aspects of Marketing
Marketing Information Analysis 1
Sales Workshop
Written Project

Year 2
Regulatory Environment for Marketing
Practice of Selling
Marketing Finance
Marketing Information Analysis 2
Sales Workshop
Written Project

This course is an option path within the MII Foundation Certificate in Marketing.

Entry Requirements
Irish Leaving Certificate:
• with one honour (i.e. C3 on higher level paper) plus four passes (including English and Mathematics) or
• with five passes (including English and Mathematics) plus one year's experience or additional course of study. Mature applicants are considered by the Education Committee of the Marketing Institute.

Duration
Two years.

Attendance
1st Year: Tuesday 6.30 - 9.30 pm.
Thursday 6.30 - 9.30 pm.
2nd Year: Monday 6.30 - 9.30 pm.
Wednesday 6.30 - 9.30 pm.
The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th to Thursday 11th September, 2003, 6 - 8 pm. at DIT Aungier Street. Places on this course are allocated in order of enrolment. Applicants with a university degree or other third level academic qualification may be eligible for exemptions in individual subjects. Further information on exemptions is available directly from The Marketing Institute.

Course Fee (See page 9)
€700 per year. You must also register as a student member with The Marketing Institute. This costs €260. Registration for The Marketing Institute must be made before 24th October 2003.

Examinations
Examinations for the Certificate in Selling are held in May and repeat examinations are held in August each year. Students will be advised of the exact dates well before the examinations take place. Examination fees payable to the Marketing Institute: one examination/project €40; each additional examination/project €20. A student taking all four examinations and the single project will therefore pay €120 fees.
Award
On successful completion of the examinations, the Marketing Institute awards the graduates of this course the Certificate in Selling. This qualifies the student for entry into the Diploma in Marketing course which can be taken in DIT Aungier Street over one year.

Career Opportunities
Students successful in completing the studies and examinations of this course may continue to the Diploma stage of the Marketing Institute's Graduateship programme. The course leads to enhanced career opportunities within the sales environments of most companies.

Further Information
The Secretary
Department of Continuing Professional Education
t +353 1 402 3031
e stephney.moore@dit.ie
or
The Marketing Institute,
South County Business Park,
Leopardstown,
Dublin 18.
t +353 1 295 2355
f +353 1 295 2453
e mii@iol.ie

Location
DIT Aungier Street.
A313 Diploma in Marketing (M.I.I.)

Description
This course introduces major elements of management and international marketing practice to the student, building on studies undertaken in the Foundation Certificate in Marketing or the Certificate in Selling. At the end of this course, students will have an understanding of the concepts, empirical findings and methodologies of buyer behaviour, together with a detailed knowledge of promotional mixes. Students will have the ability to apply the theory and practices of sales management and will have an advanced knowledge of international marketing.

Content
Buyer Behaviour
Marketing Communications
Management of Sales and Customer Service
International Marketing, Management and Strategy
Computer Workshop.

Entry Requirements
Successful completion of Stages 1 and 2 studies i.e. the student who has successfully passed either the Foundation Certificate in Marketing or the Certificate in Selling examinations.

Duration
One year.

Attendance
Monday 6.30 - 9.30 pm.
Wednesday 6.30 - 9.30 pm.
The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th to Thursday 11th and Monday 15th to Thursday 18th September, 2003, 6 - 8 pm. at DIT Aungier Street. Places on this course are allocated in order of enrolment. Applicants with a university degree or other third level academic qualification may be eligible for exemptions in individual subjects. Further information on exemptions is available directly from The Marketing Institute.

Course Fee (See page 9)
€700 per year. You must also register as a student member with The Marketing Institute. This costs €260. Registration for The Marketing Institute must be made before 24th October 2003.

Examinations
Examinations for the Diploma in Marketing are held in May and repeat examinations are held in August each year. Students will be advised of the exact dates well before the examinations take place. Examination fees payable to the Marketing Institute: one examination/project €40; each additional examination/project €20. A student taking all four examinations and the single project will therefore pay €120 fees.

Award
On successful completion of the examinations, the Marketing Institute awards the graduates of this course the Diploma in Marketing.

Career Opportunities
Graduates of this course usually take an additional year of studies to complete the Graduateship of the Marketing Institute. As with all qualifications, Diploma holders enhance their career opportunities with the attainment of this qualification.
Further Information
The Secretary
Department of Continuing Professional Education
t  +353 1 402 3031
e  stephney.moore@dit.ie
or
The Marketing Institute,
South County Business Park,
Leopardstown,
Dublin 18.
t  +353 1 295 2355
f  +353 1 295 2453
e  mii@iol.ie

Location
DIT Aungier Street.
A313 Graduateship in Marketing (M.I.I.)

Description
This course introduces the student to the major marketing specialisms and to the marketing management function. At the end of this course, students will have examined the major issues in services and business-to-business marketing, gained an understanding of the strategic planning process and have the practical knowledge to deal with logistics problems. Students will have gained a knowledge of the managerial issues in marketing and other business functions.

Content
Services Marketing
Business-to-Business Marketing
Marketing Planning and Management
Logistics Management
Communications Workshop.

Entry Requirements
Students must have successfully completed the Diploma in Marketing.

Duration
This is the final year of the Graduateship of The Marketing Institute. Attendance:
Monday 6.30 - 9.30 pm.; Wednesday 6.30 - 9.30 pm. The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th to Thursday 11th and Monday 15th to Thursday 18th September 2003, 6 - 8 pm. at DIT Aungier Street. Places on this course are allocated in order of enrolment. Applicants with a university degree or other third level academic qualification may be eligible for exemptions in individual subjects. Further information on exemptions is available directly from The Marketing Institute.

Course Fee (See page 9)
€700 per year. You must also register as a student member with The Marketing Institute. This costs €260. Registration for The Marketing Institute must be made before 24th October 2003.

Examinations
Examinations for the Graduateship are held in May and repeat examinations are held in August each year. Students will be advised of the exact dates well before examinations take place.
Examination fees payable to the Marketing Institute: one examination/project €40; each additional examination/project €20. A student taking all four examinations and the single project will therefore pay €120 fees.

Award
Graduateship of the Marketing Institute. The Marketing Institute awards this title on successful completion of all examinations and the graduate is entitled to use the letters MMII GRAD after his/her name.

Career Opportunities
Graduates of this course hold a very diverse range of occupations in every field. Some are marketing directors and managers, others work as brand managers or key account executives in advertising agencies. Many work in a variety of management positions in services and the manufacturing sector. Increasingly, graduates of this prestigious course go on to take further studies later in life and many use their qualification to enrol on Masters Programmes.
Further Information
The Secretary
Department of Continuing Professional Education
t  +353 1 402 3031
e  stephney.moore@dit.ie
or
The Marketing Institute,
South County Business Park,
Leopardstown,
Dublin 18.
t  +353 1 295 2355
f  +353 1 295 2453
e  mii@iol.ie

Location
DIT Aungier Street.
A314 Professional Diploma in Advertising (Executive)
A315 Professional Diploma in Advertising (Creative)

Description
This course, designed by the Joint Advertising Education Committee, provides basic training for people working in advertising or potential entrants to the broader advertising industry. The Executive stream focuses on Client Services and Media. The Creative Stream specializes in Art Direction, Copywriting and Design and Layout.

Entry Requirements
Applicants should normally have Leaving Certificate with 1 honour i.e. C3 on a higher paper plus four passes (including English and Mathematics), or Leaving Certificate with 5 passes (including English and Mathematics) plus 1 year’s relevant work experience or other course of study.

Duration
One year.

How to Apply/Enrol
An application form will be available from mid-July from DIT Aungier Street. Completed forms should be returned not later than Friday 22nd August 2003 to the Secretary, School of Management Studies, DIT Aungier Street. Places in the executive stream are normally allocated on the basis of the application form without an interview. Successful candidates for the executive stream will be notified by mail during the first or second week in September. Places in the Creative Stream are normally allocated on the basis of an interview. Interviews for the creative stream for 2003-2004 will be held on Wednesday September 10th, 6 - 8 pm. All applicants are interviewed. Applicants wishing to enrol in the Creative Stream should bring a portfolio of current work for assessment at the time of interview, and must submit a description of the contents of the portfolio with their application form. Enrolments for successful candidates will take place on Wednesday September 10th from 6 - 8 pm.
A briefing session will be held at the start of that evening. Late applications may be considered should vacancies still remain. Normally students are offered a place on one stream and may not transfer from one stream to the other after the initial offers of places. Number of places available - Creative Stream: 15 Executive Stream: 50.

Course Fee (See page 9)
€700 per year.

Examinations
Examinations are held each year in May/June.

Award
Successful students are awarded a Professional Diploma in Advertising from the Joint Advertising Education Committee.

Career Opportunities
This course leads to a professional qualification for persons working or desiring to work in advertising.
For further information about career opportunities contact:
Joint Advertising Education Committee,
C/o IAPI, 8, Upper Fitzwilliam Street,
Dublin 2.
w www.iapi.ie

Further Information
Valerie Gannon,
Department of Continuing Professional Education.
t +353 1 402 3150
f +353 1 402 3083
e valerie.gannon@dit.ie

Location
DIT Aungier Street.
A319 Certificate in Training and Development (C.I.P.D.) – (Under Review)

Description
This course provides a comprehensive introduction to the theory and practice of training and development in the context of human resources management. It is an intensive one year course suited to those involved in training and development in organisations. These include personnel officers, training officers, training advisors, training instructors, consultants, etc. While the subjects will be approached from a theoretical perspective the emphasis is on the practice and successful students will be able to apply what they have learned to training and development issues in organisations. The applied nature of the course demands a range of teaching and learning methods. These may include lectures, seminars, reading, individual and group participation, projects etc. It is expected that much of the learning will be practically based. Co-operation of employers is to be encouraged.

Content
(currently subject to review)
The course consists of four modules running in parallel:
• Employee Resourcing
• Employee Development
• Managing Learning Processes
• Management Development.

Each module is a mix of theory, assignments and skills development with the emphasis on the application to training and development in organisations. Each student will be required to complete four assignments and to attend four seminar days (minimum 6 hours each).

Entry Requirements
This course is for people with work experience who are involved in the training and development function in some way. They will include personnel officers, training officers, development officers, consultants, training instructors, line managers with responsibility for training and development.

1. Applicants must have a minimum of Leaving Certificate with a pass at Grade C3 or higher in three papers at ordinary level and a minimum of a pass at Grade C3 in two papers at honours level. It is likely that many applicants will have a third level qualification.

2. In special circumstances applicants with substantial work experience at an appropriate level but who do not have the minimum qualifications may be accepted.

3. Selection will be on the basis of a completed application form and interview. The criteria for selection will be:
   • Educational background
   • Practical experience
   • Motivation.

Duration
This course is offered over one year on the basis of two evenings each week, Wednesday and Thursday 6 - 10pm. Attendance at four seminar days is also required. The course subjects and timetable may be subject to change.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned to the Secretary below by 30th May 2003. As the number of places is limited, candidates may be short-listed on the basis of information supplied on the application.
form. Late applications may be considered should vacancies remain. Candidates will be notified of the outcome or of any short-listing procedures.

Course Fee (See page 9) €800. In addition, students are required to pay membership fees to Chartered Institute of Personnel and Development, London (C.I.P.D.).

Examinations
While there will be a formal written examination in May of each year, assessment will be a continuous aspect of the programme. The key purpose of assessment is to enable students to demonstrate that they have met the objectives and achieved the learning outcomes of the programmes at the standard required for the award.

Award
Successful students will receive a Certificate from the Chartered Institute of Personnel and Development and Licentiate grade membership (Lic. CIPD).

Career Opportunities
The Chartered Institute of Personnel and Development is the professional body catering for professionals in Human Resources Management. C.I.P.D. in Ireland is the Irish branch of the body. The course leads to Licentiate of C.I.P.D.

Further Information
Mary Prendergast,
Department of Continuing Professional Education.
t +353 1 402 3202
f +353 1 402 3083
e mary.prendergast@dit.ie

Location
DIT Aungier Street.
A321 Certificate in Personnel Practice (C.I.P.D.)

Description
This course has been designed as an introduction to the practice of personnel management. It is particularly suitable for people who have or are about to be given specific personnel responsibilities within their organisation but whose professional qualification may at present be inappropriate.

Content
- Human Resource Plans and Organisational Content
- Employee Legislation
- Performance Management
- Training and Development
- Industrial Relations
- Recruitment and Selection

The course aims to equip students with a wide range of basic skills appropriate to the practice of personnel management. It provides an introduction to personnel management, its role within organisations, and identifies the main practical constraints and opportunities. The emphasis is on group work. Case studies and simulation exercises are frequently used to ensure that the practicalities of personnel work are emphasised.

Entry Requirements
Applicants should have a Leaving Certificate or equivalent and be in employment.

Duration
One year. Attendance at three one-day seminars is also required. Classes are held on Monday and Tuesday from 6 - 9 pm. The course subjects and timetable may be subject to change.

How to Apply/Enrol
An application form is attached at the back of this directory. Completed application forms should be returned to the Secretary below by 30th June 2003. As the number of places is limited, candidates may be short-listed on the basis of information supplied on the application form. Late applications may be considered should vacancies remain. Candidates will be notified of the outcome or of any short-listing procedures.

Course Fee (See page 9)
€800. In addition, students are required to pay membership fees to the Chartered Institute of Personnel and Development London (C.I.P.D.) in order to be eligible for the award.

Examinations
Examinations are held annually in May/June.

Award

Career Opportunities
The course leads to the Affiliateship of the Institute of Personnel and Development (I.P.D.). Student membership of the Institute is also available to successful students.

Further Information
Mary Prendergast,
Department of Continuing Professional Education.
t +353 1 402 3202
e mary.prendergast@dit.ie

Location
DIT Aungier Street.
A323 Certificate in Supervisory Management (I.M.I.)

Description
This course is designed to prepare students for the Certificate in Supervisory Management examinations of the Irish Management Institute. It is particularly suitable for those who work or expect to work at supervisory or management level in an industrial, commercial or service organisation. The course provides an excellent introduction to management education and enables supervisors and front line managers to obtain increased benefits from other training opportunities which may be provided for them.

Content
Students study a wide range of business and management subjects.
• Part 1: Management Techniques 1, Practical Communication, Management Theory and Practice, Psychology and Work.

Entry Requirements
There are no formal educational requirements specified for students entering the course. However, students should be in full-time employment with three years work experience.

Duration
This course is offered in two parts.
• Part 1: Classes are held on Tuesday from 6 - 10 pm.
• Part 2: Classes are held on Monday from 6 - 10 pm.
The course subjects and timetable may be subject to change.

How to Apply/Enrol
Enrolment will take place in DIT Aungier Street on Tuesday, 2nd September 2003, 6 - 8 pm. Late applications may be considered should vacancies still remain.

Course Fee (See page 9)
€700 per year. In addition, students are required to pay registration and examination fees to the I.M.I.

Examinations
Examinations are held annually in April/May.

Award
Successful students are awarded the Irish Management Institute (I.M.I.) Certificate in Supervisory Management. For further information on the syllabus, examination regulations, registration requirements, contact:
Fiona McLoughlin,
Programme Administrator,
Irish Management Institute, Sandford Road, Dublin 16.
t +353 1 207 8487
f +353 1 295 5150
e cism@imi.ie

Career Opportunities
The course provides a formal qualification for front line managers and supervisors which is being required by more and more employers.

Further Information
The Secretary,
Department of Continuing Professional Education.
t +353 1 402 3031
e stephney.moore@dit.ie

Location
DIT Aungier Street.

Description
Materials Management is a discipline which integrates inventory and production control, purchasing, storage and distribution. This course, accredited by the Irish Institute of Purchasing and Materials Management, which was founded in 1971, is the only complete training for a career in this field.

Content
The course provides a general education in business studies and in-depth consideration of purchasing and materials management. The programme seeks to introduce students to theories and methods which are valuable in interpreting business situations.

- Research Assignment.
- Diploma Part 3: Marketing, Business Law, Research Assignment or Case Study, Materials Operations and Production Management or Advanced Logistics and Supply Chain Management.

Entry Requirements
Applicants should have five passes in the Leaving Certificate, including English and Mathematics or its equivalent. Mature students with relevant employment experience, are welcome to apply. Intending students should contact the Institute to ensure that they meet the entry requirements before enrolling. The decision rests with the Irish Institute of Purchasing and Materials Management.

Duration
The complete programme is offered in three parts: a Certificate in Purchasing and Materials Management, an Advanced Certificate in Purchasing and Materials Management, and a Diploma in Purchasing and Materials Management. During the final year, students submit a project. Subjects are normally taken at the rate of four per year.

- Certificate - Part 1 Classes are held on Monday and Wednesday from 6.30 - 9.30 pm.
- Advanced Certificate - Part 2 Classes are held on Monday and Wednesday from 6.30 - 9.30 pm.
- Diploma - Part 3 Classes are held on Monday and Wednesday from 6.30 - 9.30 pm.

The course timetables may be subject to change.

How to Apply/Enrol
Enrolment will take place in DIT Aungier Street on Monday 1st September 2003, 6-8 pm. Late applications may be considered should vacancies still remain.

Course Fee (See page 9)
€700 per year. In addition, you will be required to pay fees to the Institute of Purchasing and Materials Management.
Examinations
Examinations are held in May/June. Students must present themselves for examination at least every two years, up to a maximum of eight years, unless the period is further extended at the discretion of the Education Committee of the Irish Institute of Purchasing and Materials Management. Holders of third level qualifications may be granted exemptions on a subject-for-subject basis. Exemptions are not granted for experience or seniority of position held. Applications for exemptions at any stage of the course should be made on first registration. An exemption is equivalent to a pass only.

Award
Students are awarded the Certificate in Purchasing and Materials Management on successful completion of Part I; the Advanced Certificate in Purchasing and Materials Management on successful completion of Part II; and the Diploma in Purchasing and Materials Management on successful completion of Part III.

Further Information
The Irish Institute of Purchasing and Materials Management is a member of the International Federation of Purchasing and Materials Management. Further information on the objectives, activities, examinations and regulations of the Institute is available from:
The Education Secretary,
The Irish Institute of Purchasing and Materials Management, 5 Belvedere Place, Dublin 1.
t +353 1 855 9257/8 f +353 1 855 9259

Career Opportunities
The courses provide a solid grounding in the subject areas necessary to facilitate career development in purchasing and materials management.

Location
DIT Aungier Street.
A327 1. London City and Guilds Certificate in Quality Assurance  
2. Certificate in Quality Management

Description
Certificate in Quality Assurance – City and Guilds This course is aimed primarily at Quality Assurance Personnel who wish to obtain a broad knowledge of the subject and obtain a recognised examination certificate. The course content includes – basic statistics, statistical quality control, quality management, quality standards.

Certificate in Quality Management – Excellence Ireland. This course has been designed to provide a follow-on Management Module for the City and Guilds course. The course content includes – finance, quality costs, quality assurance, quality documentation, problem solving techniques, quality legislation, EU directives, case study. Examinations are set by the Irish Quality Association.

Entry Requirements
The Certificate in Quality Assurance is most suited for new or recently appointed quality control personnel: inspectors, laboratory technicians and assistants, production supervisors. Applicants to the Management course should have completed the City and Guilds Certificate or its equivalent. This course is appropriate for managers and supervisors of the quality function.

Duration
Each of the above courses is offered for one year.
- City and Guilds Certificate in Quality Assurance. Classes are held on Wednesday from 6-8 pm.
- Certificate in Quality Management. Classes are held on Thursday from 6.30-8.30 pm.

How to Apply/Enrol
Enrolment will take place in DIT Aungier Street on Tuesday 2nd September 2003, 6 - 8 pm. Late applications may be considered should vacancies still remain.

Course Fee (See page 9)
e500 per year. In addition, you will be required to pay fees to the relevant examining body.

Examinations
Examinations are held annually in May/June.

Further Information
Mr. Dermot Byrne,  
t +353 1 402 3200  
or The Secretary, Department of Continuing Professional Education.  
t +353 1 402 3031  
e stephney.moore@dit.ie

Location
DIT Aungier Street.
M565 Retail and Wholesale Management

Description
Retailing and wholesaling are vibrant and significant sectors of the Irish economy providing employment for 15% of the workforce. The distributive industry in Ireland has seen dramatic change in recent years. Technological change, internationalisation of retailing and consumer sophistication now demand retailers to deliver the highest levels of professionalism. This course has been developed to encompass new management knowledge and methods of effective retailing. On completion of the course the participants will have an advanced knowledge of the management aspects of their function, understand the principles of retail management, have acquired the techniques which can optimise their contribution to their firm, have developed the skills and confidence necessary for retail management.

Content
Retail Management; Marketing; Law; Financial Control; Information Technology; Merchandising; Case Studies; Human Resource Management; Economics; Total Customer Service.

Entry Requirements
Leaving Certificate or other relevant qualification. Maturity and/or experience also taken into consideration.

Duration
Two years. Attendance: Year 1 and Year 2 Monday and Wednesday 6.30 - 9.30 pm. The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th to Thursday 11th September, 2003, 6-8 pm. at DIT Aungier Street. Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
€700 per year.

Examinations
May 2004.

Award
Certificate in Retail and Wholesale Management.
(Dublin Chamber of Commerce).

Career Opportunities
This course will help further the career opportunities of all those in the retail, wholesale and services sectors.

Further Information
Michael Quinn.
t +353 1 402 7058

Location
DIT Aungier Street.
M600 Health, Safety and Security for Business Managers

Description
Modern business managers have statutory obligations in respect of legislation and directives to maintain a safe working environment. The scope of current legislation extends to all persons at work in all types of occupations. This course will enable you to identify your obligations and provide practical guidance in the formulation of an effective risk management programme.

Content
Current Legislation and Directives.
- Fire
  - Fire Precautions
  - Fire Drill
  - Evacuation Procedures.
- Health and Safety
  - Hazard Identification
  - Risk Reduction
  - Safety Audit
  - Conflict, Harassment, Bullying and Stress.
- Security
  - Threat Assessment
  - Target Hardening
  - Data Protection.

Entry Requirements
Practicing managers with responsibility for security.

Duration
One year.

Attendance: Tuesday 6.30 - 9.00 pm. The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th to Thursday 11th September 2003, 6-8 pm. at DIT Aungier Street. Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
€590 per year.

Further Information
Michael Quinn.
t +353 1 402 7058

Location
DIT Aungier Street.
M571 Certificate in Retail Food Management

Description
The School of Retail and Services Management at DIT provides this programme in collaboration with the food and related retailing industry. The school is the only dedicated provider of retail marketing and management education in Ireland. The course with an established reputation in Irish retailing is geared specifically to: Multiple, Independent and Symbol Group Food Retailers, Convenience Stores, Forecourt Retailers, Newsagents, Specialist Fresh Food Retailers. It is designed to equip existing retail proprietors, managers, trainees and those planning a career in the grocery and related retailing fields with the knowledge, skills and competencies to succeed in this dynamic and rapidly changing industry.

Content

Entry Requirements
Applicants should be in employment in the sector with Leaving Certificate standard and/or sufficient experience in the industry.

Duration
Two years. Attendance:
Year 1: Wednesday 6.30-9.30 pm.
Year 2: Tuesday 6.30 - 9.30 pm.
The course subjects and timetable may be subject to change.

How to Apply/Enrol
Students may enrol for the course from Monday 8th to Thursday 11th September, 2003, from 6-8 pm. at DIT Aungier Street. Places on this course are allocated strictly in order of enrolment.

Course Fee (See page 9)
€590 per year.

Examinations
May 2004.

Award
Certificate in Principles of Retail Food Management - Continuing Professional Development.

Career Opportunities
Management in this sector.

Further Information
John McGovern.
+353 1 402 7063

Location
DIT Aungier Street.
M586 Introduction to the Internet

Description
This innovative course is aimed at those who have heard what the Internet can do for them and want to find out more. Attendance on this course will ensure that students have a thorough understanding of the Internet as a medium for communication and as a source of information for business, academic or recreational pursuits.

Content
- Overview of Internet
- Model of Internet as an Information System
- Finding Information on Internet using Directories or Search Engines
- Electronic Mail
- Usernet News
- File Transfer Protocol
- Gopher
- World Wide Web
- Publishing on the Web (creating Web pages).

Duration
Ten weeks.
Attendance: Wednesday 6.30-9.30 pm.
The course subjects and timetable may be subject to change.

How to Apply/Enrol
The course is run three times each academic year (subject to demand). The course commences in October 2003, January 2004 and March 2004. Enrolment for the October course takes place in the Dublin Institute of Technology, Aungier Street from Monday 8th September 2003, 6 - 8 pm. Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
€240.

Further Information
Mr Chris Farren,
Head of Professional Studies.
t +353 1 402 7041
t +353 1 402 7030
e christopher.farren@dit.ie

Location
DIT Aungier Street.
M587 MSc in Strategic Management
(Full-Time and Part-Time)

Description
The MSc in Strategic Management is designed to bring business executives into contact with the work of outstanding contemporary thinkers and practitioners. The programme places a strong emphasis on integrating in-depth analysis and critique of strategic options with practical application in a fast-changing business environment. Participants are exposed to a range of theoretical frameworks and scenarios designed to support strategic solutions in the new economic order. During the two years of part-time participation in lectures, business simulations, seminars and workshops, key topics such as strategy, new e-business models, organisational design, analytical processes and research methods are examined in depth.

Course Outline

Semester One
Students study two core subjects:

- Strategic Management
- E-Business Strategy

Semester Two
Students study one core subject:

- Organisational Design and Development Theory
- Their choice of one area (subject to demand) from an options list which includes:
  - Marketing Theory
  - European Business
  - Technology Management
  - Strategic Operations Management
  - Comparative Human Resource Management

Semester Three
Students study two core subjects:

- Research Methods
- Corporate Financial Strategy

Semester Four
Students study one core subject:

- Management Science

They also study their choice of one area (subject to demand) from an options list which includes:

- Consumption, Markets and Culture
- Project Management
- Sustainable Development
- E-Marketing
- Corporate Communications

Semester Five
Students complete a research dissertation

Entry Requirements
Graduates of degree courses in business, economics (or an undergraduate programme where business subjects account for at least 50% of the subjects) who have achieved an honours grade (2:2) or higher are eligible to apply. Applications from candidates who have an equivalent qualification at honours level (for example, ACCA or other professional qualifications) will also be considered.

Duration
The course is delivered over five 15-week semesters with a total duration of one academic and one calendar year. Each semester consists of a total of 15 weeks including teaching, self-directed study and examinations. This course is also available over one year, full time.
Career Opportunities
The programme enhances the competencies - strategy, leadership and path finding - which equip participants for senior management roles. The MSc in Strategic Management prepares business graduates for a career in management with the specific aim of accelerating their progression to senior management in the private commercial sector, in the public sector, in consultancy and in various advisory and research roles.

Course Fee (See page 9)
€2,250 per year for the two year part-time course.
€4,500 for the one year full-time course.

How to Apply/Enrol
For application details and form, see contact details below.

Award
MSc in Strategic Management of Dublin Institute of Technology

Further Information
Mr. Tom Fennell
Faculty of Business
DIT Aungier Street,
Dublin 2.

t + 353 1 402 7087
f + 353 1 402 3076
e tom.fennell@dit.ie
or
Office of Graduate Studies & Research,
DIT Rathmines Road,
t +353 1 402 7667
e postgraduate@dit.ie

Location
DIT Aungier Street
## Faculty of Engineering

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<td>Electronic and Computer Systems Certificate</td>
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</table>
B740  Foundation Course in Engineering

Description
The aim of this course is to enable students who already hold a relevant Technician Diploma qualification at Pass or Merit (Lower Division) levels to proceed to a degree in one of four engineering disciplines.

Content
Three subjects from the second year of the full-time course are studied for one academic year. For students who intend to specialise in any one of Mechanical, Manufacturing or Building Services Engineering these subjects are: Mathematics and Statistics, Fluid Mechanics, Thermodynamics. For students who intend to specialise in Structural Engineering these subjects are: Mathematics and Statistics, Fluid Mechanics, Mechanics of Materials 2.

Entry Requirements
The Foundation year is for applicants who hold a cognate Technician Diploma at Merit (Lower Division) or Pass level. Following successful completion of the Foundation Course students will complete three years of part-time study for the award of a Degree in Engineering or can apply for entry to an appropriate full-time course.

- Merit (Upper Division) is the level of award when the average mark lies in the range of 60-69%.
- Merit (Lower Division) is the level of award when the average mark lies in the range of 50-59%.

Duration
One year, three evenings per week.

How to Apply/Enrol
Enrolment will be considered on receipt of a completed application form by 5th September 2003 or by attendance at the enrolment in September. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday - 6.30 - 8.30 pm).

Course Fee (See page 9)
€800

Examinations
Examinations are held at the end of each academic year in the subjects taken during that year. Repeat examinations are held in early September.

Award
DIT Certificate of Completion.

Further Information
The Secretary, School of Mechanical & Transport Engineering
t +353 1 402 3605
or
The Secretary, School of Manufacturing Engineering
t +353 1 402 3626
or
The Secretary, School of Civil & Building Services Engineering:
t +353 1 402 3635

Location
DIT Bolton Street.
B742 Degree in Engineering

Description
This course is taken over three academic years. Currently it is possible to specialise in one of the following engineering disciplines: Mechanical Engineering, Structural Engineering, Building Services Engineering, Manufacturing Engineering.

Content
A typical study pattern is as follows:
In the first year five subjects from the third year of the full-time course are studied. In the second year the remaining third year subjects are taken together with two subjects (one of which will be Mathematics) from the final year of the full-time course. In the third year the remaining final year subjects are taken together with the project. Detailed timetables are available.

Entry Requirements
(a) A Pass in the Foundation Course (B740) or (b) a Distinction or Merit (Upper Division) in the DIT or NCEA Technician Diploma in a cognate discipline.

Duration
Three years – late afternoon and evening three or four days per week (depending on the chosen discipline).

How to Apply/Enrol
Enrolment will be considered on receipt of a completed application form by 5th September 2003 or by attendance at the enrolment in September. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm.).

Course Fee (See page 9)
€1,350 including DIT examination fee.

Examinations
Examinations are held at the end of each academic year in the subjects taken during that year. The examination papers are the same as for the full-time degree students. Repeat examinations are held in early September.

Award
Bachelor of Engineering (BE), with honours classification, of Dublin Institute of Technology.

Career Opportunities
Engineering and Management positions in Manufacturing/Structural and Building Services industries and Management/Engineering consultancy.

Further Information
The Secretary, School of Mechanical & Transport Engineering
 t +353 1 402 3605
or
The Secretary, School of Manufacturing Engineering
 t +353 1 402 3626
or
The Secretary, School of Civil & Building Services Engineering.
 t +353 1 402 3635

Location
DIT Bolton Street.
B743 Civil Engineering Technician Certificate and Diploma

Description
To prepare students for a Technician Certificate/Diploma in Civil Engineering and to meet the academic requirements for technician/technician engineer status with the Institution of Engineers of Ireland.

Content
Subjects offered for the Certificate will include: Computing, Engineering Science, Drawing, Mathematics, Mechanics, Surveying, Work-based Learning. Options offered for the Diploma will be in Municipal, Structural and Environmental Engineering.

Entry Requirements
Irish Leaving Certificate or equivalent with passes in Mathematics, a science subject (preferably Physics), English/Irish and two other subjects, or a Senior Trade Certificate with suitable endorsement subjects. Students are expected to be already suitably employed in Civil Engineering.

Duration
3 years to Certificate stage, 5 years to Diploma stage. New entrants from 2001/02 onwards (Certificate stage) attend for 1 evening (Thursday) and 1 full day (Friday) per week. For students who entered prior to 2001, the previous duration (4 years to Certificate Stage, 6 years to Diploma Stage) and attendance (4 evenings per week with 1 alternative day class) will apply.

How to Apply/Enrol
Enrolment will be considered on receipt of a completed application form by 5th September 2003 or by attendance at the enrolment in September. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday each week - 6.30 - 8.30 pm).

Course Fee (See page 9)
€800 per year including DIT examination fee.

Examinations
Examinations in each subject at the end of each session/year.

Award
Technician Certificate/Diploma in Civil Engineering of Dublin Institute of Technology.

Career Opportunities
Employment as a technician in Municipal, Structural or Environmental Engineering.

Further Information
The Secretary,
School of Civil & Building Services
Engineering.
t +353 1 402 3635

Location
DIT Bolton Street.
B744 Building Services Engineering Technician Certificate and Diploma

Description
To prepare students for the above Certificate and Diploma awards and to meet the academic requirements for technician/technician engineer status with the Institution of Engineers of Ireland.

Content

Entry Requirements
Irish Leaving Certificate or equivalent with passes in Mathematics, a science subject (preferably Physics), English/Irish and two other subjects or a Senior Trade Certificate with suitable endorsement subjects. Students are expected to be already suitably employed in building services engineering before commencing the course.

Duration
3 years to Certificate stage, 5 years to Diploma stage. New entrants from 2001/02 (Certificate stage) onwards attend for 1 evening (Thursday) and 1 full day (Friday) per week. For students who entered prior to 2001, the previous duration (4 years to Certificate Stage, 6 years to Diploma Stage) and attendance (4 evenings per week with 1 alternative day class) will apply.

How to Apply/Enrol
Enrolment will be considered on receipt of a completed application form by 5th September 2003 or by attendance at the enrolment in September. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday each week – 6.30 - 8.30 pm).

Course Fee (See page 9)
€800 including DIT examination fee.

Examinations
Examinations in each subject at the end of each session.

Award
Technician Certificate/Diploma in Building Services Engineering of Dublin Institute of Technology.

Career Opportunities
Employment as a technician in the building services or refrigeration industries.

Further Information
The Secretary,
School of Civil & Building Services Engineering.
t +353 1 402 3635/4039

Location
DIT Bolton Street.
B745 Mechanical Engineering Technician Certificate and Diploma

Description
To prepare students for the above awards and to meet the academic requirements for technician or technician engineer status with the Institution of Engineers of Ireland.

Content
Subjects offered for the Certificate will include: Computing, Engineering Science, Drawing, Mathematics, Mechanics, Workshop Technology, Work-based Learning. Options offered for the Diploma will be (a) Manufacturing and (b) Plant.

Entry Requirements
Irish Leaving Certificate or equivalent with passes in Mathematics, a science subject (preferably Physics), English/Irish, and two other subjects, or a Senior Trade Certificate with suitable endorsement subjects. Students are expected to be already suitably employed in Mechanical Engineering before commencing the course.

Duration
3 years to Certificate stage, 5 years to Diploma stage. New entrants from 2001/02 (Certificate stage) onwards attend for 1 evening (Thursday) and 1 full day (Friday) per week. For students who entered prior to 2001, the previous duration (4 years to Certificate Stage, 6 years to Diploma Stage) and attendance (4 evenings per week with 1 alternative day class) will apply.

How to Apply/Enrol
Enrolment will be considered on receipt of a completed application form by 5th September 2003 or by attendance at the enrolment in September. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2002 (Monday to Thursday each week – 6.30 - 8.30 pm).

Course Fee (See page 9)
€800

Examinations
Examinations in each subject at the end of each session.

Award
Technician Certificate/Diploma in Mechanical Engineering of Dublin Institute of Technology.

Career Opportunities
Employment as a technician in Mechanical Engineering, with specialisation (at Diploma stage) in either manufacturing or process instrumentation.

Further Information
The Secretary, School of Mechanical & Transport Engineering
t +353 1 402 3605
or
The Secretary, School of Manufacturing Engineering
t +353 1 402 3626

Location
DIT Bolton Street.
B748 Certified Manufacturing Technologist

Description
To assist students prepare for the Manufacturing Engineering Part 1 examination of the Society of Manufacturing Engineers. This course is suitable for technicians, supervisors, production managers and engineers engaged in manufacturing. It leads to the award of Certified Manufacturing Technologist (C.Mfg.T).

Content
A review of manufacturing engineering fundamentals including applied mechanics, materials, quality control, management, computer applications, automation, manufacturing processes, engineering design.

Entry Requirements
Two or more years manufacturing engineering experience and/or third level engineering education.

Duration
Two evenings per week for one year.

How to Apply/Enrol
Enrolment will be considered on receipt of a completed application form by 5th September 2003 or by attendance at the enrolment in September. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€700

Examinations
Manufacturing Engineering Part 1
Examination of the Society of Manufacturing Engineers.

Award
Certified Manufacturing Technologist Award (Society of Manufacturing Engineers).

Career Opportunities
For those already engaged in manufacturing industry, this course is designed to improve the promotional potential of candidates.

Further Information
The Secretary,
Department of Engineering Technology.
t +353 1 402 3635/3718

Location
DIT Bolton Street.
B773 MSc in Applied Computing for Technologists

Description
This programme is a two-year part-time course leading to a Master of Science degree. It is specifically aimed at candidates holding a professional qualification or equivalent in technical, numerate disciplines. The course is aimed at providing graduates with a high level of applied computing skills. The successful graduates will be able to apply and develop these technologies successfully in their own professional areas.

Course Outline
There are six taught modules:
1. Operating Systems and Networks (10 Credits)
2. Software Engineering (10 Credits)
3. Information Systems (10 Credits)
4. Numerical Methods (10 Credits)
5. Computer Aided Design (10 Credits)
6. Signal and Image Processing (10 Credits)

Students will be required to complete a research dissertation in addition to the six taught modules for the MSc award (30 Credits).

Examinations
There is a formal examination and two assignments in each taught module. The dissertation will be assessed on the research work and the presentation of the thesis.

Duration
Two years and a minimum of one academic term for the Master of Science award. Commencement: The course will start in the first week of October.

Timetable
Students will normally be required to attend for 9 hours per week for formal classes.

The first year programme will be delivered on Tuesday and Thursday evenings. The second year of the programme will be delivered on Monday and Wednesday evenings. Students should note that they will be required to attend on other occasions at other times. Students are advised that they should have access to computer facilities outside of DIT.

Entry Requirements
A minimum Second Class Honours degree in engineering or a numerate technical discipline.

Offer Date
Formal offers for this course will be made in September. Late applications will only be accepted in exceptional circumstances and subject to the availability of places.

Course Fee (See page 9)
€1,500 per year plus capitation fee.

Award
Two years and a minimum of one academic term for the Master of Science award. Graduates are eligible for the award of Master of Science in Applied Computing for Technologists of Dublin Institute of Technology.

Career Opportunities
This course provides engineers and technologists with a strategic understanding of applied computing. It will equip the successful graduate for a career as computing specialist in engineering, technology or the computing industry. The graduates of this course have been particularly successful in gaining employment in the IT industry in Ireland.
How to Apply/Enrol
Application forms are available from:
Office of Graduates Studies and Research
Dublin Institute of Technology
Rathmines Road
Rathmines
Dublin 6

Further Information
The Secretary,
School of Civil & Building Services
Engineering,
DIT Bolton Street,
Dublin 1

+353 1 402 3635
barry.duignan@dit.ie

Location
DIT Bolton Street
B774 MSc in Engineering Computation

Description
This programme is a two-year part-time course leading to a Master of Science degree. It is specifically aimed at candidates holding a professional qualification or equivalent in engineering, or closely related disciplines. The course is aimed at providing graduates with a high level of I.T. skills applicable to the practice of engineering. Successful graduates will be able to apply and develop these technologies successfully in the field of engineering.

Course Outline
There are six taught modules:
1. Operating Systems and Networks (10 Credits)
2. Software Methodologies (10 Credits)
3. Information Systems (10 Credits)
4. Numerical Methods (10 Credits)
5. Computer Aided Design (10 Credits)
6. Engineering Analysis (10 Credits)

Students will be required to complete a research dissertation in addition to the six taught modules for the MSc award (30 Credits).

Examinations
There is a formal examination and two assignments in each taught module. The dissertation will be assessed on the research work and the presentation of the thesis.

Duration
Two years and a minimum of one academic term for the Master of Science award.

Commencement
The course will start in the first week of October.

Timetable
Students will normally be required to attend for 9 hours per week for formal classes. The first year programme will be delivered on Tuesday and Thursday evenings. The second year of the programme will be delivered on Monday and Wednesday evenings. Students should note that they will be required to attend on other occasions at other times. Students are advised that they should have access to computer facilities outside of DIT.

Entry Requirements
A minimum Second Class Honours degree in engineering or a closely related discipline.

Award
Two years and a minimum of one academic term for the Master of Science award. Graduates are eligible for the award of Master of Science in Engineering Computation of Dublin Institute of Technology.

Career Opportunities
This course provides engineers with a strategic understanding of computing as it affects the practice of engineering. It will equip successful graduates to specialise in the increasingly important areas of I.T. and computation within the engineering field. Knowledge gained on this course will allow graduates to specialise in modelling and simulation, as well as the more strategic aspects of I.T.

Offer Date
Formal offers for this course will be made in September; late applications will only be accepted in exceptional circumstances and subject to the availability of places.
Course Fee (See page 9)
€1,500 per year plus capitation fee.

How to Apply/Enrol
Application forms are available from:
Office of Graduates Studies and Research
Dublin Institute of Technology
Rathmines Road
Rathmines
Dublin 6
t +353 1 402 7667
e postgraduate@dit.ie

Further Information
The Secretary,
School of Civil & Building Services
Engineering,
DIT Bolton Street,
Dublin 1
t +353 1 402 3635
e barry.duignan@dit.ie

Location
DIT Bolton Street
B775 Computer Programming

The Faculty of Engineering offers a three-year Certificate course in Technology on a part-time basis. This course is aimed at students who wish to obtain a formal qualification in computing technology. The courses ensure sound academic principles together with practical applications. The course is split into two distinct specialities:

- Computer Programming (B775)
- Computer Applications (B795)

**Description**
This course covers the fundamental principles of computer hardware, software and programming, principles of information systems and quantitative methods.

**Content**

**Year 1**

- **Computer Systems**: Computer architecture, software systems, fundamentals of computer systems, computer applications.

- **Computer Programming**: Introduction to programming, program design, language fundamentals, coding and compilation, project work.

- **Information Systems**: Information management, data presentation, report generation, word processing, databases, spreadsheets.

- **Quantitative Methods**: Introduction to statistics, mathematical applications, problem solving, problem definition.

**Year 2**

- **Computer Applications**: Advanced Spreadsheet, Database, Desktop Publishing and e-business applications.

**Programming and Program Design**: Design and Development.


**Networks and Communications**: Network Configuration, Network Software and Hardware, Network Operating Systems, Protocols.

**Year 3**

- **Software Development 2**: Software engineering, graphical user interfaces, software life cycle, project work.

- **Program Design 2**: Coding techniques, documentation, C language.

- **Object Oriented Systems**: Object oriented design, object oriented software, object oriented programming, visual basic.

- **Graphical User Interfaces**: Requirement and systems specifications, interface design and testing, project management.

**Entry Requirements**

**Year 1**

(a) The Leaving Certificate or equivalent in at least five subjects including Mathematics and Irish or English. Copies of certificates must be enclosed with the application form.

(b) At least two years post-Leaving Certificate experience.

(c) Students must have access to a Windows based personal computer or equivalent. Students should enclose supporting documentation regarding the type of computer and access available with the application form.
(d) Completed application form.
• Note 1 Consideration will only be given to fully completed application forms which include the required documentation. Applicants may be called for interview.
• Note 2 There is a limited number of places and selection will be on the following basis: applications received before the closing date, Leaving Certificate or equivalent, relevant experience. Applicants should include the necessary information with the application form.
• Note 3 A limited number of places will be reserved for applicants who do not have a Leaving Certificate but who have considerable work experience.

Year 2
(a) Completion of B775 Year 1 or equivalent.
(b) Students must have access to a Windows based personal computer or equivalent. Students should enclose supporting documentation regarding the type of computer and access available with the application form.
(c) Completed application form.
(d) Exemption from second year subjects will only be given on the basis of equivalent certifiable attainment in the particular subjects for which exemption is sought.
(e) Exemptions are not available in the third year.
• Note 1 Consideration will only be given to fully completed application forms which include the required documentation. Applicants may be called for interview.

Duration
Three years.

Year 1
Students are required to attend two nights per week for the academic year.

Timetable
Day    Time    Room
Monday  6.30 - 9.45 pm  380
Wednesday  6.30 - 9.45 pm  380

Year 2
Students are required to attend two nights per week for the academic year.

Timetable
Day    Time    Room
Tuesday  6.30 - 9.45 pm  380
Thursday  6.30 - 9.45 pm  390

Year 3
Students are required to attend two nights per week for the academic year.
Timetable

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<td>Monday</td>
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<td>390</td>
</tr>
<tr>
<td>Tuesday</td>
<td>6.30 - 9.45 pm</td>
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</table>

**How to Apply/Enrol**

Application should be made on the enclosed form before 1st September 2003. Late applications may be considered should vacancies remain after the closing date.

**Course Fee (See page 9)**

€800

**Examinations**

Formal examinations will be held in May/June each year. Students will be required to complete project work and continuous assessment during the academic year. Supplementary examinations will be held in September for those students eligible to repeat examinations. Students are prepared for the DIT examinations for the Certificate in Technology.

**Award**

Certificate in Technology of Dublin Institute of Technology.

**Further Information**

The Secretary, School of Civil & Building Services Engineering.

t +353 1 402 4039
f +353 1 402 3999

**Location**

DIT Bolton Street.
B776 Bachelor of Technology (Computing)

Description
The course is modular and part-time, and can be completed on a flexible basis. Students carry out coursework outside of the Institute and are therefore required to have access to suitable computer resources. The course comprises six taught modules and a project. The taught modules are offered over three evenings per week. The duration of the course depends on student progress. Students may take all six taught modules in a single academic year, or over a longer period of time. It is expected that the majority of students will undertake the course over two years. Project proposals are processed in the second term of the year in which the students complete the taught programme. Each module is assessed by means of a written examination and coursework assignments. Modules are delivered over one academic year.

Content
Each taught module is worth 8 ECTS credits. The project element is worth 12 credits.
The taught modules are as follows:
- Computer Systems
- Graphics and Multimedia
- Software Engineering
- Management
- Intelligent Systems
- Quantitative Methods

Computer Systems

Graphics and Multimedia

Software Engineering

Management

Intelligent Systems

Quantitative Methods

Project
The project consists of the design, implementation and testing of an IT application. The topic or application is normally, but not necessarily, chosen from the student's working environment. The final deliverable should be a fully functional application which is useful in an industrial or commercial context.
Entry Requirements
Applicants must have a certificate-level qualification in information technology or equivalent.
Applicants must have access to a Windows-based computer system outside of DIT. Applicants should enclose supporting documentation regarding the type of computer and the access available with their application form.

Duration
As the course is modular in form the duration depends on the options chosen by the candidate. Normally, candidates opt to complete the course over two calendar years. Each taught module is delivered over the entire academic year.

How to Apply/Enrol
Application should be made on the enclosed form before 1st September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€1,350 per year.

Examinations
Formal examinations will be held in May/June each year. Students will be required to complete project work and continuous assessment work during the academic year. Supplemental examinations will be held in September for those students eligible to repeat examinations. Students are prepared for the DIT examinations for the Bachelor of Technology (Computing).

Award
Bachelor of Technology, without classification, of Dublin Institute of Technology.

Further Information
The Secretary,
School of Civil & Building Services Engineering.
t +353 1 402 4039
f +353 1 402 3999

Location
DIT Bolton Street

Timetable

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<td>Computer Systems</td>
<td>Monday</td>
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<tr>
<td>Graphics &amp; Multimedia</td>
<td>Monday</td>
<td>8.15-9.45 pm</td>
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<td>Software Engineering</td>
<td>Tuesday</td>
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<td>Management</td>
<td>Tuesday</td>
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<tr>
<td>Intelligent Systems</td>
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<td>Quantitative Methods</td>
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</table>
B795 Computer Applications

The Faculty of Engineering offers a three-year Certificate course in Technology on a part-time basis. This course is aimed at students who wish to obtain a formal qualification in computing technology. The courses ensure sound academic principles together with practical applications. The course is split into two distinct specialities: Computer Programming (B775) Computer Applications (B795)

Description
This course covers the fundamental principles of computer hardware, software and programming, principles of information systems and quantitative methods.

Content
Year 1

Year 2

Networks and Communications: Network configuration, network software and hardware, network operating systems, protocols.

Year 3

Entry Requirements
Year 1
(a) The Leaving Certificate or equivalent in at least five subjects including Mathematics and Irish or English. Copies of certificates must be enclosed with the application form.
(b) At least two years post-Leaving Certificate experience.
(c) Students must have access to a Windows based personal computer or equivalent. Students should enclose supporting documentation regarding the type of computer and access available with the application form.
(d) Completed application form.

Year 2
(a) Completion of B795 Year 1 or equivalent.
(b) Students must have access to a Windows based personal computer or equivalent. Students should enclose supporting documentation regarding the type of computer and access available with the application form.
(c) Completed application form.
(d) Exemption from first year subjects will only be given on the basis of equivalent certifiable attainment in the particular subjects for which exemption is sought.

• Note 1 Consideration will only be given to fully completed application forms which include the required documentation. Applicants may be called for interview.

Year 3
(a) Completion of 8795 Year 2 or equivalent.
(b) Students must have access to a Windows based personal computer or equivalent. Students should enclose supporting documentation regarding the type of computer and access available with the application form.
(c) Completed application form.
(d) Exemption from second year subjects will only be given on the basis of equivalent certifiable attainment in the particular subjects for which exemption is sought.
(e) Exemptions are not available in the third year.

• Note 1 Consideration will only be given to fully completed application forms which include the required documentation. Applicants may be called for interview.

Duration
Three years.
Year 1
Students are required to attend two nights per week for the academic year.

Year 2
Students are required to attend two nights per week for the academic year.

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
<th>Room</th>
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<tbody>
<tr>
<td>Tuesday</td>
<td>6.30 - 9.45 pm</td>
<td>390</td>
</tr>
<tr>
<td>Thursday</td>
<td>6.30 - 9.45 pm</td>
<td>390</td>
</tr>
</tbody>
</table>

Year 3
Students are required to attend two nights per week for the academic year.

<table>
<thead>
<tr>
<th>Day</th>
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</thead>
<tbody>
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</tr>
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<td>6.30 - 9.45 pm</td>
<td>390</td>
</tr>
</tbody>
</table>

How to Apply/Enrol
Application should be made on the enclosed form before 1st September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€800

Examinations
Formal examinations will be held in May/June each year. Students will be required to complete project work and continuous assessment during the academic year. Supplemental examinations will be held in September for those students eligible to repeat examinations. Students are prepared for the DIT examinations for the Certificate in Technology.

Award
Certificate in Technology of Dublin Institute of Technology.
Further Information
The Secretary
School of Civil & Building Services
Engineering.
t +353 1 402 4039
f +353 1 402 3999

Location
DIT Bolton Street.
B121 MMA and Oxy-Acetylene Course - Welding

Description
To enable students to achieve EN287 standard on the MMA and Oxy-acetylene Welding course.

Content
Introduction, safety with regard to dress/behaviour in the workshop and on site, welding joints and positions, welding terminology, welding equipment and accessories, practical welding of the standard joints with the manual metal arc and oxy-acetylene processes. Visual and destructive testing relevant to the standards required.

Entry Requirements
Employment in an engineering or allied trade.

Duration
Twenty weeks – one evening per week (6.30 - 9.30 pm).

How to Apply/Enrol
Selection is by interview only during the enrollment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday each week - 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
Practical tests conducted by Engineering Inspection Specialists EIS.

Award
Welder Approval Certificate to EN287 (EN – European Norm).

Career Opportunities
Advancement within the fabrication and welding industry.

Further Information
The Secretary, Department of Metal Fabrication and Welding,
+353 1 402 3626

Location
DIT Bolton Street.
B122 Gas Shielded Arc Welding

Description
To enable students to achieve EN287 standard or ASME IX standard or BS4872 standard on mild steel, stainless steel or aluminium using the MIG/MAG or TAGS welding processes.

Content
Introduction, safety with regard to dress/behaviour in the workshop and on site, welding joints and positions, welding terminology, welding equipment and accessories, practical welding of the standard joints on mild steel, stainless steel, and aluminium using the MIG/MAG and TAGS processes. Visual and destructive testing relevant to the standards required.

Entry Requirements
Craftspersons and senior apprentices employed in an engineering or allied trade preferably with some welding experience.

Duration
Twenty weeks – one evening per week (6.30 - 9.30 pm).

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
Practical tests conducted by Engineering Inspection Specialists EIS.

Award
Welder Approval Certificate to EN287 or ASME IX (EN - European Norm).

Career Opportunities
Advancement within the fabrication and welding industry.

Further Information
The Secretary, Department of Metal Fabrication and Welding.
t +353 1 402 3626

Location
DIT Bolton Street.
B123 MMA Advanced Plate and Pipe Welding

Description
To enable students to achieve EN287 standard or ASME IX standard or BS4872 standard on mild steel plate and pipe sections using the manual metal arc process.

Content
Introduction, safety with regard to dress/behaviour in the workshop and on site, welding joints and positions, welding terminology, welding equipment and accessories, practical welding of the standard joints on mild steel plate and pipe sections, using a combination of TIG and MMA welding processes. Visual and destructive testing relevant to the standards required.

Entry Requirements
Craftspersons and senior apprentices employed in an engineering or allied trade preferably with some welding experience.

Duration
Twenty weeks – one evening per week (6.30 - 9.30 pm).

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2002 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
Practical tests conducted by Engineering Inspection Specialists EIS.

Award
Welder Approval Certificate to EN287 or ASME IX (EN - European Norm).

Career Opportunities
Advancement within the fabrication and welding industry.

Further Information
The Secretary, Department of Metal Fabrication and Welding.
Tel: +353 1 402 3626

Location
DIT Bolton Street.
**B124 Pipe Fabrication**

**Description**
To enable students to read, interpret, draw and fabricate pipe line assemblies and intersections.

**Content**
Drawing, parallel line development, workshop safety, oxy-fuel gas cutting, drilling, forming and welding.

**Entry Requirements**
Craftpersons and senior apprentices employed in an engineering or allied trade.

**Duration**
Twenty weeks – one evening per week (6.30 - 9.30 pm).

**How to Apply/Enrol**
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

**Course Fee (See page 9)**
€500

**Examinations**
Drawing paper and practical.

**Award**
DIT Certificate.

**Career Opportunities**
Advancement in the fabrication industry.

**Further Information**
The Secretary,
Department of Metal Fabrication and Welding.
t  +353 1 402 3626

**Location**
DIT Bolton Street.

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**B125 Inspection and Testing**

**Description**
To gain an understanding and knowledge of non-destructive testing methods as is used in the Fabrication and Welding industry.

**Content**
Theory of processes and practical use of the main non-destructive testing methods such as: visual examination, magnetic particle inspection, dye penetrant inspection, ultrasonic inspection and x-ray inspection.

**Entry Requirements**
Craftpersons and Senior Apprentices employed in the Fabrication/Welding industry or allied trades, preferably with a welding qualification.

**Duration**
Twenty weeks – one evening per week (6.30 - 9.30 pm).

**How to Apply/Enrol**
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

**Course Fee (See page 9)**
€500

**Examinations**
Written and Practical.

**Career Opportunities**
Advancement in the fabrication and welding industry.

**Further Information**
The Secretary,
Department of Metal Fabrication and Welding.
t  +353 1 402 3626

**Location**
DIT Bolton Street.
B126 Welding Repair and Maintenance

Description
To enable students to repair and maintain components on various classes of materials.

Content
Introduction, safety with regard to dress/behaviour in the workshop and on site, welding and cutting processes, soldering and brazing processes, metal powder spraying, materials methods of joining dissimilar materials, welding terminology.

Entry Requirements
Craftspersons and senior apprentices employed in an engineering or allied trade.

Duration
Twenty weeks – one evening per week (6.30 - 9.30 pm).

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
Written and practical including in-course assessments.

Award
DIT Certificate.

Career Opportunities
Advancement in the fabrication and welding industry.

Further Information
The Secretary,
Department of Metal Fabrication and Welding.
t +353 1 402 3626

Location
DIT Bolton Street.
B1381 Certificate in Quality Assurance (Part 1)

Description
(i) To meet the needs of personnel charged with the responsibility of quality control/assurance.
(ii) To raise the awareness of the importance of all aspects of quality in both the manufacturing and service industries.

Content
Part 1

Entry Requirements
Senior Trade Certificate with two endorsements (Department of Education and Science) or technician certificate. Mature candidates with suitable relevant experience may also apply.

Duration
One year, one evening per week (7 - 10 pm.) for each part.

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday - 6.30 - 8.30 pm).

Course Fee (See page 9)
e500

Examinations
One written paper for each part.

Award
Certificate in Quality Assurance (Part 1)
City and Guilds of London Institute.

Career Opportunities
Progress within quality assurance field.

Further Information
Mr. Mark Barry,
Department of Applied Technology
t +353 1 402 3840

Location
DIT Bolton Street.
B1382 Certificate in Quality Assurance (Part 2)

Description
(i) To meet the needs of personnel charged with the responsibility of quality control/assurance.
(ii) To raise the awareness of the importance of all aspects of quality in both the manufacturing and service industries.

Content
Part 2
Costing.
Designing quality control systems.
Sampling inspections – 2.
Analysing frequency distribution.
Managing quality assurance systems.
Using computers for the control of quality.
Evaluating and predicting reliability.
Designing and using quality control charts.

Entry Requirements
Must have successfully completed Part 1 of the Certificate in Quality Assurance.

Duration
One year, one evening per week (7 - 10 pm) for each part.

How to Apply/Enrol
It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
One written paper for each part.

Award
Certificate in Quality Assurance (Part 2)
City and Guilds of London Institute.

Career Opportunities
Progress within quality assurance field.

Further Information
Mr. Mark Barry,
Department of Applied Technology
t +353 1 402 3840

Location
DIT Bolton Street.
B1391 Certificate in Quality Management

Description
The course aims:
(a) To give students an understanding of general management principles and the management of quality.
(b) To explain the methodology of quality improvement and in particular the various tools and techniques for analysis.
(c) To carry out a project on a relevant aspect of quality assurance.

Content
Basic Concepts, Definitions, Management, Problem Solving and Quality Improvement, Service/Product Quality, Financial Aspects, Quality Development, Project.

Entry Requirements
Successful completion of the Certificate in Quality Assurance (City and Guilds of London Institute Part 2). Mature applicants with relevant experience and qualifications. Managers and supervisors working with quality control/assurance departments may also apply.

Duration
One year, one evening per week – Wednesday (7 - 10 pm.)

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm.).

Course Fee (See page 9)
€500

Examinations
One written paper and successfully completed project.

Award

Career Opportunities
Management and supervisory appointments in QA/QC departments of the manufacturing/service industries.

Further Information
Mr. Mark Barry,
Department of Applied Technology
t +353 1 402 3840

Location
DIT Bolton Street.
B1392 Diploma in Quality Management

Description
The course aims to provide a career path for students who have successfully completed the certificate course in Quality Management and to enhance their prospects of middle management appointments.

Content
Standards, Quality Audits, Statistical Process Control (SPC), Communications, Team Building, Empowerment Theory, Problem Solving, Management and Management Functions, Quality Information Systems, Quality Assurance Legislation.

Duration
One year, one evening per week – Tuesday (7 - 10 pm).

Entry Requirements
Certificate in Quality Management (B1391).

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday - 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
One written paper and oral presentation of written project.

Award
Diploma in Quality Management.
(Excellence Ireland).

Career Opportunities
Middle management appointments in QC/QA departments of industrial/commercial organisations.

Further Information
Mr. Mark Barry,
Department of Applied Technology
t +353 1 402 3840

Location
DIT Bolton Street.
B140A General Maintenance Technology

Description
This course is designed to give students competence in general maintenance technology and practice.

Content
Engineering materials, assembly and dismantling, joining by screwthread, adhesives, pins and keys, cutting screwthreads by taps and dies, electrotechnology fundamental measurement.

Entry Requirements
- Junior trades certificate.
- Acceptable industrial experience.

Duration
One year, one evening per week – Monday (7 - 10 pm).

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday - 6.30 - 8.30 pm.).

Course Fee (See page 9)
£500

Examinations
One multiple choice paper.

Award
Certificate in Engineering Systems Maintenance
(City and Guilds of London Institute).

Career Opportunities
Progress in industrial maintenance.

Further Information
Department of Applied Technology
t +353 1 402 3626

Location
DIT Bolton Street.
B140B Maintenance Organisation

Description
Candidates who successfully complete each element will be issued with a record of achievement and will qualify for a Part 2 certificate.

Content
Planned maintenance schedules, systematic fault finding, purpose of maintenance management, main elements of planned maintenance, preventative maintenance programmes, condition monitoring and corrective maintenance, cost effectiveness of a computer based system, logical fault finding and rectification.

Entry Requirements
Irish Leaving Certificate or completed Senior Trades Certificate, National Craft Certificate or acceptable industrial experience.

Duration
One year - one and a half hours per week, Tuesday 8.30 - 10.00pm.

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm.)

Course Fee (See page 9)
€500

Examinations
Written paper.

Award
Certificate of Credit (City and Guilds of London Institute).

Career Opportunities
Progression in maintenance or supervision.

Further Information
Department of Applied Technology.
Tel +353 1 402 3626

Location
DIT Bolton Street
**B140C Pneumatics**

**Description**
Students will be trained to interpret technical drawings or data in order to determine the type/operation of pneumatic circuits and to maintain/repair these circuits.

**Content**
- Purpose of pneumatic actuation.
- Comparison of pneumatic, hydraulic and electric systems.
- Properties and behaviour of compressed air.
- Factory air service systems.
- Pneumatic component and circuit description and use.

**Entry Requirements**
Acceptable industrial experience.

**Duration**
One year, one evening per week — Wednesday (7 - 8.30 pm)

**How to Apply/Enrol**
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

**Course Fee (See page 9)**
€500

**Examinations**
One written paper and a practical qualifying task.

**Award**
*Record of Achievement* in part fulfilment of requirements for City and Guilds of London Institute (214 Part 2)

**Career Opportunities**
Progression in general maintenance.

**Further Information**
Department of Applied Technology
**t** +353 1 402 3626

**Location**
DIT Bolton Street.
B140D Hydraulics

Description
Students will be trained to interpret technical drawings or data in order to determine the type/operation of hydraulic circuits and to maintain/repair these circuits.

Content
- Purpose of hydraulic actuation.
- Compare hydraulic, pneumatic and electric systems.
- Properties and behaviour of hydraulic fluids.
- Concepts/principles of hydraulic systems.
- Description/use of hydraulic components/systems.
- Fault finding.

Entry Requirements
Acceptable industrial experience.

Duration
One year, one evening per week – Wednesday (8.30 - 10 pm)

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
One written paper and a practical qualifying task.

Award
Record of Achievement in part fulfilment of requirements for City and Guilds of London Institute (214 Part 2).
B140E  Mechanical Power Transmission

Description
To give students a generalised knowledge of Power Transmission and its scientific background.

Content
Characteristics of transmission systems, rotary conversion and intermittent motion, transmission mechanisms, materials used for transmission systems, principles and characteristics of lubricating systems, bearing types and the operating principles of the following: hydraulics, pneumatics, static and dynamic seals, safety.

Entry Requirements
Irish Leaving Certificate or Senior Trades Certificate/National Craft Certificate and/or acceptable industrial experience.

Duration
One year, one evening per week – Tuesday (7 - 8.30 pm)

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday - 6.30 - 8.30 pm)

Course Fee (See page 9)
€500

Examinations
Written paper and practical qualifying tasks.

Award
Certificate of Credit towards full City and Guilds of London Institute Certificate (214 Part 2).

Career Opportunities
Progression in the field of maintenance, supervision or planning materials.

Further Information
Department of Applied Technology
t +353 1 402 3626

Location
DIT Bolton Street.
B140F  Machine Tool Systems

Description
To attain City and Guilds of London Institute Part 3 - engineering systems maintenance and generalised knowledge of machine tool systems.

Content
Mounting and aligning machine tool systems and components, power transmission in common use, hydraulic and pneumatic systems, principles of CNC machine tools, programming maintenance work, coolants and lubricants, procedures when commissioning/maintaining machine tools.

Entry Requirements
Irish Leaving Certificate or Senior Trades Certificate/National Craft Certificate or City & Guilds of London Institute (214 Part 2) and/or acceptable industrial experience.

Duration
One year, one evening per week – Monday (7 - 8.30 pm)

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
Written paper and practical qualifying tasks.

Award
City and Guilds of London Institute Part 3.

Career Opportunities
Progression in maintenance, supervision or planning fields.

Further Information
Department of Applied Technology
t +353 1 402 3626

Location
DIT Bolton Street
**B140G Plant Installation and Commissioning**

**Description**
To attain generalised knowledge of plant installation and commissioning and to attain City and Guilds of London Institute 214 Part 3.

**Content**
Siting and building plant foundations, anti-vibration mounting and fixing devices, lifting, handling and conveying types of installation equipment and safety requirements, levelling and alignment on bases, general commissioning procedures after installation or maintenance.

**Entry Requirements**
Those who have completed engineering system competence (City and Guilds of London Institute – 214 Part 2).

**Duration**
One year, one evening per week – Monday (7 - 8.30 p.m)

**How to Apply/Enrol**
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm)

**Course Fee (See page 9)**
€500

**Examinations**
Written paper and practical qualifying tasks.

**Award**
City and Guilds of London Institute Part 3.

**Career Opportunities**
Progression in maintenance, supervision or planning fields.

**Further Information**
Department of Applied Technology
t +353 1 402 3626

**Location**
DIT Bolton Street.
B140H Electrical Systems

Description
Students will be trained on the safe operation, maintenance and repair of electrical systems and machines.

Content
Operating Characteristics of AC and DC Circuits and Plant, Factory Distribution Systems, Transformers, Protection Systems, Stepper Motors, AC Rotating Machines.

Entry Requirements
Acceptable industrial experience. Suitable for apprentices, craftspersons and craft based technicians.

Duration
One year, two evenings per week – Monday and Tuesday (7 - 10 p.m.)

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€700

Examinations
One written paper and course work assessment.

Award
Record of Achievement in part fulfilment of requirements for City and Guilds of London Institute (214 Part 2).

Career Opportunities
Progression in general maintenance.

Further Information
Department of Applied Technology
t +353 1 402 3844

Location
DIT Bolton Street
B146 NC/CNC Machine Setting and Operation

Description
To give a student the necessary skills to become competent in writing CNC programs and setting machines/tools/parts.

Content
Safety procedures, program preparation and input, work and tool preparation, CNC machines operation. All above using a number of machines and languages.

Entry Requirements
Junior trades certificate or acceptable industrial experience. Suitable for those seeking to acquire the necessary skills to program and set CNC machines.

Duration
One year, one evening per week – 7 - 10pm.

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
One written paper and observation of performance during set assignments.

Award
Certificate in NC/CNC Machine Setting and Operation (City and Guilds of London Institute)

Career Opportunities
Progression to CNC machines from conventional machines.

Further Information
Department of Applied Technology
t +353 1 402 3626
or
Mr. Ciaran Smith
t +353 1 402 3848

Location
DIT Bolton Street
B148 Advanced Part Programming

Description
To give a student the necessary skills to program and set a range of machines and the ability to program using a CAD/CAM package.

Content
Plan production of part program, write part programs manually, write part programs using CAD/CAM package, produce a component using a part program, document a part program, computer integrated manufacture.

Entry Requirements
NC/CNC machine setting and operation or relevant industrial experience. Suitable for those wishing to update their existing CNC skills and learn CAD/CAM

Duration
One year, one evening per week (7 - 10 pm.).

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
One written paper. One project-part produced by manual program. One project-program produced by CAD/CAM.

Award
Certificate in Advanced Part Programming (City and Guilds of London Institute).

Career Opportunities
Progression to manual and CAD/CAM programming.

Further Information
Department of Applied Technology
t +353 1 402 3626
or
Mr. Ciaran Smith
t +353 1 402 3848

Location
DIT Bolton Street
B149 Programmable Logic Controllers

Description
To provide an introduction to the design, structure and operations of PLC's offering the latest information on how controllers work and their applications to industry. Importance is attached to 'hands on' experience.

Content
Plan production of PLC programs, write/prove PLC programs, document and store PLC programs, provide interface facilities between PLC's and IMS's.

Entry Requirements
Junior Trades certificate or acceptable industrial experience. Suitable for those who want to acquire a sound understanding of PLC's.

Duration
One year, one evening per week – 7 - 10 pm.

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm).

Course Fee (See page 9)
€500

Examinations
One written paper and observation of performance during a number of assignments.

Award
Certificate in Programmable Logic Controllers
(City and Guilds of London Institute).

Career Opportunities
Progression in manufacturing and service technology.

Further Information
Department of Applied Technology
Mr. Pat Duke
t +353 1 402 3852
or
Department of Applied Technology
t 353 1 402 3626

Location
DIT Bolton Street.
B150 Flight Operations Officer (Dispatcher) Course

Description
To provide instruction for flight operations officers in all operation aspects related to the preparation for commercial flights and the monitoring of all flights from a safety and efficiency viewpoint.

Content
Flight planning, aircraft loading, flight watch and operational considerations such as weight and runway limitations, weather, ATC procedures. The course follows the guidelines of ICAO DOC 7192AN/857 PART D-3.

Entry Requirements
Employment in the aviation industry.

Duration
Year one - two evenings per week (Tuesday and Thursday)
Year two - one evening per week (Thursday)

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€975

Examinations
In-house examinations.
B152 Aeronautical Maintenance Engineers' Type Courses

B1521C 'A' License - B737
B1521D 'A' License - B747
B1521G 'C' License - P&W JT8D
B1521H 'C' License - P&W JT9D
B1521N 'X' License - Electrical
B1521R 'X' Licenses - Avionics
B1521S B737 CFM-56-3 Engine
B1521T B737-56-3 200/300 Differences Course
B1521U B737 400/500 Differences Course
B1521V B767-300 Airframe
The above courses will be changed to conform with JAR 66.

Description
To provide students with the theory requirements for type rating in accordance with air navigation personnel licensing order or approvals under JAR 145.

Content
Description and operation, testing/inspection, repair procedures, service bulletins, AD's.

Entry Requirements
Basic aeronautical engineering certificate in appropriate category. Entries will only be accepted on receipt of the completed appropriate DIT form.

Duration
One year - two evenings per week, except B1521S (B737 CFM-56-3 engine) which is one evening per week.

How to Apply/Enroll
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€700 per year except B1521S for which the fee is €500.
**B153 Jet Engine Overhaul Procedures**

**Description**
To provide instruction in jet engine design and overhaul procedures.

**Content**
Jet engine overhaul procedures, the role of management, marketing technology, disassembly to test cell procedures and the complete planning operation.

**Entry Requirements**
Employment in the appropriate sector of the aeronautical industry. Entries will only be accepted on receipt of the completed appropriate DIT form.

**Duration**
One year, one evening per week.

**How to Apply/Enrol**
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

**Course Fee (See page 9)**
€500

**Examinations**
In-house examination.

**Career Opportunities**
Progression within the industry.

**Further Information**
The Secretary,
Department of Transport Engineering,
t +353 1 402 3605

**Location**
DIT Bolton Street.
B154 Basic Aeronautical Knowledge Category A

B1541A Mathematics Module 1
B1541B Physics Module 2
B1541C Electrical Fundamentals Module 3
B1541D Electronic Fundamentals Module 4
B1541E Digital Techniques/Electronic Instrument Systems Module 5
B1541F Materials and Hardware Module 6
B1541G Maintenance Practices Module 7
B1541H Basic Aerodynamics Module 8
B1541J Human Factors Module 9
B1541K Aviation Legislation Module 10
B1541L Aeroplane Aerodynamics, Structure & Systems Module 11
B1541M Helicopter Aerodynamics, Structure & Systems Module 12
B1541N Gas Turbine Engine Module 13
B1541P Piston Engine Module 14
B1541Q Propeller Module 17

Description
To prepare students for JAR 66 Category A Knowledge

Examinations
End of course examination.

Entry Requirements
Not less than three years experience in the aeronautical engineering industry. Entries will only be accepted on receipt of the completed DIT application form.

Duration
This is a modular suite of courses. The duration of modules will vary according to syllabus content.

How to Apply/Enrol
Application should be made on the enclosed form before September 5th 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
e500 – one evening per week modules
€700 – two evenings per week modules

Career Opportunities
Progression to JAR 66 Maintenance basic License

Further Information
The Secretary,
Transport Engineering Department
t +353 1 402 3605
e thomas.corrigan@dit.ie
B155 Basic Aeronautical Knowledge

B1551A Mathematics
B1551B Physics
B1551C Electrical Fundamentals
B1551D Electronic Fundamentals
B1551E Digital Techniques/Electronic Instrument Systems
B1551F Materials and Hardware
B1551G Maintenance Practices
B1551H Basic Aerodynamics
B1551I Human Factors
B1551J Aviation Legislation
B1551K Aeroplane Aerodynamics, Structures and Systems
B1551L Helicopter Aerodynamics, Structures and Systems
B1551M Aircraft Aerodynamics, Structures and Systems
B1551N Propulsion
B1551O Piston Engine
B1551P Propeller

Description
To prepare students for JAR 66 A, B1, B2, knowledge examinations

Content
This course follows the JAR 66 Basic Knowledge syllabus.

Entry Requirements
Not less than three years experience in the aeronautical engineering industry. Entries will only be accepted on receipt of the completed DIT application form.

Duration
This is a modular suite of courses. The duration of modules will vary according to syllabus content.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
e500 – one evening per week modules
€700 – two evenings per week modules

Career Opportunities
Progression to JAR 66 Maintenance Basic License.

Further Information
The Secretary,
Transport Engineering Department
t +353 1 402 3605
e thomas.corrigan@dit.ie
**B157 Fundamentals of Avionics (PRE FADEC)**

**Description**
To provide instruction in the fundamentals of avionics for jet engine overhaul including engines with FADEC.

**Content**
Airworthiness Procedures, ATA Systems description and operation, Semiconductors - Devices, Electrical fundamentals and Basic Digital Techniques.

**Entry Requirements**
Employment in the jet engine overhaul industry.

**Duration**
Ten weeks – one evening per week.

**How to Apply/Enrol**
Application should be made on the enclosed form before 5th September 2003. Late applications will be considered should vacancies remain after the closing date.

**Course Fee (See page 9)**
€500

**Examinations**
End of course examination.

**Career Opportunities**
Progression within the industry

**Further Information**
The Secretary,  
Department of Transport Engineering  
t +353 1 402 3605

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**B163 Private Aircraft Pilots' License Theory**

**Description**
To provide instruction for personnel wishing to take the IAA/JAR Private Pilots' License written examinations.

**Content**
Meteorology, navigation, air legislation, theory of flight, aircraft limitations and human factors.

**Duration**
One evening per week (September to December)  
Two evenings per week (January to May).

**How to Apply/Enrol**
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

**Course Fee (See page 9)**
€750 which includes five sets of course notes.

**Examinations**
In-house examinations.

**Award**
Complete preparation for IAA/JAR PPL written examinations and DIT certificate.

**Career Opportunities**
Progression to private aircraft pilots' license.

**Further Information**
The Secretary,  
Department of Transport Engineering,  
t +353 1 402 3605

**Location**
DIT Bolton Street.
B165 Motor Cycle Studies

Description
This course provides the student with fundamentals of motor cycle mechanics.

Content
The study of engines, chassis, transmission, brakes of motor cycles.

Entry Requirements
Experience in the motor cycle industry. Please note that entry to this course is by interview only in September.

Duration
Three years. Two evenings per week.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
e700 per year.

Award
City and Guilds of London – 3890.

Career Opportunities
Progression within the industry.

Further Information
The Secretary, Department of Transport Engineering. t +353 1 402 3605

Location
DIT Bolton Street.
B171 Motor Vehicle Parts Personnel Distance Learning Programme

Description
To prepare students for the Vehicle Parts Personnel City and Guilds 384 Parts 1 and 2 Certificate Examinations.

Content
Parts service administration, stock management and control, commercial practice, parts distribution, legal aspects, customer relations and communications.

Entry Requirements
Employment in the motor industry.

Duration
The course comprises a series of units which are studied at home. A short test at the end of each unit must be satisfactorily completed before proceeding to the next unit.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€500

Examinations
Vehicle Parts Personnel 384 Parts 1 and 2 Certificate examinations.

Award
Vehicle Parts Personnel Certificate (City and Guilds of London Institute).

Career Opportunities
Progression within the industry.

Further Information
The Secretary, Department of Transport Engineering.
\text{t} +353 1 402 3605

Location
DIT Bolton Street.
B173 Motor Vehicle Craft Studies Compressed Air Systems C.I. Engines

Description
This course is to prepare students for the 381 Part 3 Certificates in compressed air brakes, compression ignition engines and fuel injection equipment.

Content
Compressed air systems, fuel injection systems, compression ignition engine systems.

Entry Requirements
Department of Education and Science Senior Trade Certificate or equivalent. Please note that entry to this course is by interview only in September.

Duration
Three ten week modules – one evening per week.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003.

Course Fee (See page 9)
€500

Examinations
Certificate examinations in compressed air brakes, compression ignition engines and fuel injection equipment.

Award
Certificates in Compressed Air Brakes, Compression Ignition Engines and Fuel Injection Equipment. (City and Guilds of London Institute – 381 part 3)

Career Opportunities
Progression in the industry.

Further Information
The Secretary,
Department of Transport Engineering.
t +353 1 402 3605

Location
DIT Bolton Street
B175 Auto-Engineering Technician

Description
This course prepares students for the following examination: Advanced Motor Car Engineering Technology Certificate (Department of Education and Science).

Content
Motor car engineering, automobile electricity/electronics, garage organisation and management, heat engines and applied mechanics.

Entry Requirements
1. Department of Education and Science Senior Trade Certificate including endorsement subjects or
2. Department of Education and Science Intermediate Technological Certificate (two subjects). Please note that entry to this course is by interview only in September.

Duration
One year – one day and one night per week.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€700

Examinations
Advanced Motor Car Engineering Technological Certificate.

Award

Career Opportunities
Automobile technician advisor, training instructor, workshop supervisor, automobile consultant.

Further Information
The Secretary, Department of Transport Engineering.
+353 1 402 3605

Location
DIT Bolton Street.
B177 Technological Certificate in Automobile Engineering

Description
To prepare students for the Technological Certificate examinations of the Department of Education and Science.

Content
Elementary Stage: Automobile electricity/electronics, motor car engineering, engineering science.

Intermediate Stage: Automobile electricity/electronics, motor car engineering, engineering science.

Advanced Stage: Automobile electricity/electronics, heat engines and applied mechanics, motor car engineering, garage organisation and management.

Entry Requirements
Elementary Stage: Irish Leaving Certificate or employment in the motor industry.


Advanced Stage: Intermediate Technicians Certificate.

Please note that entry to this course is by interview only in September.

Duration
Elementary Stage: One year – three evenings per week.
Intermediate Stage: One year – three evenings per week.
Advanced Stage: One year – four evenings per week.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€700 per stage.

Examinations
Technological Certificate Examinations.

Award

Career Opportunities
Automobile technical advisor, training instructor, workshop supervisor, automobile consultant.

Further Information
The Secretary,
Department of Transport Engineering.
t +353 1 402 3605

Location
DIT Bolton Street.
B178 Motor Industry Management Certificate/Diploma

Description
To prepare students for the Certificate/Diploma examinations of the Institute of the Motor Industry.

Content
Certificate: Management, legislation, motor industry administration and organisation, finance, reception management, computer applications, marketing and promotion, consumer and commercial law.

Diploma: Management, legislation, administration organisation and finance. An individual project is mandatory. Tutorials.

Entry Requirements
1) Irish Leaving Certificate or equivalent qualification and
2) Employment in the motor industry and
3) Department of Education and Science Advanced Technological Certificate to include garage organisation and management and/or I.M.I. supervisory studies. Please note that entry to this course is by interview only in September.

Duration
Three Years:
Year 1: two evenings per week
- Certificate Stage
Year 2: one evening per week
- Certificate Stage
Year 3: two evenings per week
- Diploma Stage

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
Year 1: €700
Year 2: €500
Year 3: €700

Examinations

Award
Motor Industry Management Certificate/Diploma
(Institute of the Motor Industry)

Career Opportunities
Employment in managerial area of motor trade, progression in management of motor industry.

Further Information
The Secretary,
Department of Transport Engineering.
t +353 1 402 3605

Location
DIT Bolton Street.
B179 Road Transport Studies

Description
To prepare students for the following examination: The Institute of Road Transport Engineers, Section C, Part 1 and 2 Certificate.

Content
Section A Part 1
Subject 1 - Technology and Drawing
Subject 2 - Mathematics
Subject 3 - Elementary General Science

Part 2
Subject 4 - Motor Vehicle Technology
Subject 5 - Engineering Drawing

Section B Part 1
Subject 1 - Mathematics
Subject 2 - Science

Part 2
Subject 3 - Technology and Drawing
Subject 4 - Engineering Practice

Institute requirements in respect of Sections A and B are usually met by gaining exemption as a result of successfully completing similar courses offered by other examining bodies. A list of recognised exemptions is given under EXEMPTIONS.

Section C Part 1
Subject 1 - Management Supervision and Practice
Subject 2 - Financial and Commercial Aspects
Subject 3 - Workshop Organisation and Administration (3) or Reception Organisation and Administration (3A) or Marketing and Sales Promotion (3B)
Subject 4 - Legal Aspects of the Motor Trade and Transport Industry.

A minimum of FOUR subjects must be studied by a candidate seeking to meet Institute requirements for certification in C Part 1. Examination papers may be taken together or separately.

Part 2
Subject 5 - Transport Legislation - Technical and Administrative & Subject 6 - Transport Operational Principles. Section C as printed in this syllabus meets the current requirements of the Road Transport Industry in the Republic of Ireland. All the subjects in Section C are in modular form. A national examination paper is set by the Institute for subjects 6 and 7 and marked by Institute examiners. Subjects 1 to 4 are internally examined and externally assessed by IRTE.

Entry Requirements
Year 1: Department of Education and Science Senior Trade Certificate including endorsement subjects and City and Guilds of London Institute 390 Part 1 Certificate or equivalent.
Year 2: Institute of Road Transport Engineers subjects 1 and 2.
Year 3: Institute of Road Transport Engineers subjects 1 - 4 or completion of course B178.

Please note that entry to this course is by interview only in September.

Duration
Years 1 and 2 – one evening per week.
Year 3 – two evenings per week.
How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
Years one and two: €500
Year three: €700

Examinations
The Institute of Road Transport Engineers Section A – Parts 1 and 2: Section B – Parts 1 and 2 Section C – Parts 1 and 2.
An individual project is mandatory.

Award
An Examination Certificate from the IRTE which leads to a Certificate of Professional Competence from the Department of Transport, Energy and Communications.

Career Opportunities
Progression in management of transport industry.

Further Information
The Secretary, Department of Transport Engineering.
t +353 1 402 3605

Location
DIT Bolton Street.
K233 Electrical and Electronic Engineering
Technicians' Course

Description
An evening course which prepares students for the City and Guilds International Course 8030 (2000) examinations.

Content

Entry Requirements
Prospective students should be employed in the electrical industry and have passed the Leaving Certificate with Physics or have an approved alternative qualification in the electrical trade.

Duration
Three years, three or four evenings per week.

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 8th September and 11th September 2003 (Monday to Thursday – 6.30 - 8.30 pm). To complete enrolments candidates are required to attend at DIT Kevin Street in person, provide proof of examination results and supply 3 passport-type photographs.

Course Fee (See page 9)
€700

Examinations
Electrical and Electronic Engineering course 8030 (2000) of the City and Guilds International.

Year 1: Technician Certificate, (i) Engineering Fundamentals (ii) Electrical and Electronic Applications.

Year 2: Technician Diploma, (i) Engineering Fundamentals, (ii) Electronics and/or (iii) Power.


Award
Full Technological Diploma (FTD) in Electrical and Electronic Engineering.

Career Opportunities
Successful students may be employed as technicians in the Electrical Engineering Industry.

Further Information
Dr. J. C. Fisher,
School of Control Systems and Electrical Engineering.
t + 353 1 402 4551

Location
DIT Kevin Street.
K234 Degree in Electrical Engineering Part 1

Description
This is an evening course, the scope and standard of which is closely equivalent to that of the first two years (i.e. first half) of the Institute's full-time degree course in Electrical/Electronic Engineering (FT221).

Content


Entry Requirements
Applicants for year one must have successfully completed
(a) an approved technician course in electrical or electronic engineering, or
(b) the Irish Leaving Certificate examination with at least grade C3 in both higher level Mathematics and a science subject together with four other subjects including Irish or English, or
(c) a qualification which the Institute deems to be equivalent to either (a) or (b) above.

Duration
Four years, three or four evenings per week.

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 1st September and 11th September 2003 (Monday to Thursday each week – 6.30 - 8.30 pm). To complete enrolments candidates are required to attend at DIT Kevin Street in person, provide proof of examination results and supply 3 passport-type photographs.

Course Fee (See page 9)
€800

Examinations
Examinations are held at the end of each year with supplemental examinations in the autumn.

Career Opportunities
Junior engineering positions in the electrical/electronic engineering industry and entry to the Institute's part-time Degree in Electrical Engineering, Part 2 (K235).

Further Information
Dr. J. C. Fisher.
 tel +353 1 402 4551

Location
DIT Kevin Street.
K235 Degree in Electrical Engineering Part 2

Description
This is an evening course with a flexible modular structure which complements the first half of the part-time degree programme, course K234, and brings the students to honours degree level.

Content
The Part 2 programme comprises six courses, four of which are mandatory, and an engineering project. The mandatory courses are (1) Business and Management Studies (2) Electronic and Computer Engineering (3) Mathematics (4) Signals, Systems and Circuits. Students must select two further option courses; the list of available options may vary from time to time and may include: Biomedical Engineering, Communications Engineering, Computer Engineering, Control Systems and Automation, Electrical Machines and Drives, Electrical Power Systems, Electrical Building Services and Facilities. All courses, with the exception of Mathematics and Business Management Studies, have an associated laboratory programme.

Entry Requirements
Applicants for this course must have successfully completed:
(a) the Institute's Part 1 course in Electrical Engineering, K234 or
(b) a relevant technician diploma course at Merit or Distinction level or
(c) a qualification which the Institute deems to be equivalent to either (a) or (b) above.

Duration
The minimum time to complete the lecture and laboratory programme is four years. Single subject certification is possible for those completing a single course.

How to Apply/Enrol
Selection is by interview only during the enrolment period. Part-time enrolments will take place between 1st September and 11th September 2003 (Monday to Thursday - 6.30 - 8.30 pm). Candidates are required to attend at DIT Kevin Street in person, provide proof of examination results and supply 3 passport-type photographs.

Course Fee (See page 9)
€320 per course each year and €305 for the engineering project.

Examinations
Examinations are held at the end of each year with supplemental examinations in the autumn.

Award
BE, with honours classification, of Dublin Institute of Technology.

Career Opportunities
Successful completion of this course can lead to a wide range of career paths as a professional engineer in one of the many branches of the electrical, electronic or computer engineering industries. Companies employ engineers in many roles such as design, development, production and management and the present buoyancy in the industry has resulted in many interesting and rewarding opportunities.

Further Information
Dr. J.C. Fisher
t. +353 1 402 4551

Location
DIT Kevin Street.
K243 Programmable Logic Controllers (PLCs)

Description
Programmable Logic Controllers are now commonly encountered by maintenance electricians and the course will cover all essential aspects of PLC's as encountered in industry.

Content
Stage A: Equipment and hardware, principles of PLC operation, general programming procedures, editing and monitoring, timers, counters and sequences, basic industrial process problems, installation and safety.

Stage B: Programming techniques for various types of PLC, PC programming software, operation with peripheral devices, numerical processing, sequencing and machine control, industrial process problems, troubleshooting and maintenance.

Stage C: Automation software design techniques. Automation of an industrial process exercise. Analogue interfaces units, analogue alarms and analogue control of processes using the PLC. Introduction to Operator Interfaces, and basic Human Machine Interfaces (HMI's).

Stage D: High Speed processing on a PLC, Interrupts and high speed counters. Graphical Sequence control techniques using IEC-1131-3 programming. Supervisory Control and Data Acquisition Systems (SCADA) for monitoring of PLC systems. PLC networks, communications, remote and distributed I/O and Fieldbus. A Mini Project will allow course candidates to choose a specific area of automation using PLC's and implement a short project.

Entry Requirements
Prospective students must be electrical craftspersons in the electrical industry.

Duration
All stages: One night per week for approximately 10 weeks.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€320 per stage. You must enrol and pay for each stage separately.

Examinations
None.

Award
Certificate of Satisfactory Completion.

Career Opportunities
A good working knowledge of PLC’s will considerably enhance career prospects.

Further Information
The Secretary,
Department of Electrical Services
Engineering.
t +353 1 402 4617

Location
DIT Kevin Street.
K244 Introduction to Computer - Aided Draughting

Description
The course is aimed at electrical apprentices who wish to develop skills in computer-aided draughting and design.

Content
Hardware and software requirements, DOS functions, use of AutoCAD software package for production of 2-D drawings, scaling, dimensioning, creation of layers, and addition of text.

Entry Requirements
Applicants should have a basic knowledge of engineering drawing and preferably be electrical apprentices.

Duration
2 hours per week for 10 weeks (evenings).

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€320

Examinations
Assessments will be conducted on a regular basis during the course.

Award
Successful participants will receive a Certificate of course completion and assessments passed.

Career Opportunities
Opportunities exist in drawing offices of consultants and electrical contractors for qualified electricians who possess CAD skills.

Further Information
The Secretary,
Department of Electrical Services
Engineering
t  +353 1 402 4617.

Location
DIT Kevin Street.
K245 Updating Electrical Installation Technology

Description
The courses deal with recent developments within the field of Electrical Installation Technology, and the latest edition of ETCI Rules for Electrical Installations.

Content
Intermediate Course: This course deals with recent developments in the field of electrical installation technology and also gives an introduction to the format and contents of the ETCI Rules.

Advanced Course: This course deals with the application of the ETCI Rules in electrical design and in electrical installation activities.

Network Cabling Course: This course sets out installation practices for network cabling.

Entry Requirements
Prospective students must be electrical craftsmenpersons in the electrical industry.

Duration
Intermediate course: one night per week for approximately ten weeks.

Advanced course: one night per week for approximately ten weeks.

Network Cabling Course: one night per week for ten weeks.

How to Apply/Enrol
Applications should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
Intermediate €320; Advanced €360
Network Cabling €360

Examinations
None.

Award
Certificate of Satisfactory Completion.

Career Opportunities
An up-to-date knowledge of the current ETCI rules is essential for many personnel in the electrical industry.

Further Information
The Secretary,
Department of Electrical Services Engineering.
t +353 1 402 4617

Location
DIT Kevin Street.
Description
SBE4 (RA) (Autumn Term) or SBE4 (RB) (Spring Term) or SBE4 (RC) (Summer Term): Updating course for Phase 4 Examinations in Electrical Science. SBE4 (RD) (Autumn Term) or SBE4 (RE) (Spring Term) or SBE4 (RF) (Summer Term): Updating course for Phase 4 Examinations in Electrical Craft Practice.

Content
(SBE4 - A, B, C) Electrical Science. 
(SBE4 - D, E, F) Electrical Craft Practice.

Entry Requirements
Applicants must previously have covered a Phase 4 level course in Electrical Installation Work.

Duration
One evening per week for approximately 16 weeks for each module.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€26 per module.

Examinations
Phase 4 Examinations of Standards Based Apprenticeship in Electrical Trade.

Award
Qualification for progression to next phase of Standards Based Apprenticeship.

Career Opportunities
Satisfactory completion of the Standards Based Apprenticeship is an essential requirement for the award of the National Craft Certificate.

Further Information
The Secretary,
Department of Electrical Services Engineering.
t +353 1 402 4617

Location
DIT Kevin Street.
K2482 Updating Course For Phase 6 Examinations Of Standards Based Apprenticeship In Electrical Trade

Description
SBE6 (RA) (Autumn Term) or SBE6 (RB) (Spring Term) or SBE6 (RC) (Summer Term): Updating course for Phase 6 Examinations in Electrical Science. SBE6 (RD) (Autumn Term) or SBE6 (RE) (Spring Term) or SBE6 (RF) (Summer Term): Updating course for Phase 6 Examinations in Electrical Craft Practice.

Content
(SBE6 - A, B, C) Electrical Science.
(SBE6 - D, E, F) Electrical Craft Practice.

Entry Requirements
Applicants must previously have covered a Phase 6 level course in Electrical Installation work.

Duration
One evening per week for approximately 10 weeks for each module.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications may be considered should vacancies remain after the closing date.

Course Fee (See page 9)
€320 per module.

Examinations
Phase 6 Examinations of Standards Based Apprenticeship in Electrical Trade.

Award
Qualification in final written examinations for award of National Craft Certificate.

Career Opportunities
Satisfactory completion of the Standards Based Apprenticeship is an essential requirement for the award of the National Craft Certificate.

Further Information
The Secretary, Department of Electrical Services Engineering.
t +353 1 402 4617

Location
DIT Kevin Street.
K249 Electrical Services Engineering Technician

Description
This is a three-year part-time course designed to prepare students for careers as Electrical Services Engineering Technicians. The course has been designed in close consultation with the Electrical Services Industry. Students will become computer literate and will also develop expertise in the technical areas necessary to use software packages for electrical design. The course will provide a wide knowledge base, which will enable the student to specialise in different areas of interest. Subjects include the following: AutoCAD, Industrial Electronics & PLC control, Computer Applications, Project Management and Electrical Estimating, Electrical Services Design, Electrical Services Plant, Building Services. The final year includes a major project.

Content
Year 1: Electrical Science/Laboratory; Electrical Services Theory; Electronics/PLC's and Laboratory.
Year 2: Engineering Science and Mathematics; Electrical Science and Electrical Services Design; Engineering Computer Applications and Autocad.
Year 3: Building Services; Electrical Services Design; Electronics/PLC's; Electrical Services Plant; Project Management and Project.

Entry Requirements
Applicants must be employed in the Electrical Services Industry. Exemption will be granted from Year 1 to students undertaking electrical apprenticeship courses subject to certain criteria.

Duration
Each year consists of three evenings per week for 28 weeks.

How to Apply/Enrol
Application should be made on the enclosed form before 5th September 2003. Late applications will be considered should vacancies remain after the closing date.

Course Fee (See page 9)
e800 per year.
Note: This course fee qualifies for tax exemption.

Examinations
These will be held in January and June and will be by a combination of written examinations and continuous assessment.

Award
Technician Certificate in Electrical Services Engineering of Dublin Institute of Technology.

Career Opportunities
Electrical Services Technicians enjoy a very varied, interesting and well-paid work environment. There are so many aspects in which you can develop an interest and subsequently specialise. These can include working in an electrical design office, for an electrical contractor, as engineering systems support in the manufacturing sector, perhaps in technical sales support, project management, or in the provision of industrial services. The work invariably involves both office based and site/location activity.

Further Information
The Secretary,
Department of Electrical Services Engineering,
t +353 1 402 4617

Location
DIT Kevin Street.
K280 Diploma in Electronic and Computer Systems

Description
This programme is of two years duration requiring attendance on one evening each week and one full day per week. It is designed to provide graduates of certificate-level courses, or persons with equivalent qualifications, with an opportunity to pursue their studies to diploma level. This technician programme has a string systems perspective, which is intended to develop the student's knowledge and technical abilities in the areas of Computer, Communications and Industrial Electronic Systems. The Programme is divided into core and elective courses.

Content
First Year

Second Year
Project, Business Studies and two courses selected from the following: Instrumentation and Automatic Test Systems; Automation and Control Systems; Communications Networks; Analogue and Digital Communications.

Entry Requirements
A technician certificate qualification in electronics, or related discipline from a recognised institute with at least a Merit grade, or a qualification, which is deemed by the Dublin Institute of Technology to be an equivalent qualification.

Award
Diploma in Electronic and Computer Systems of Dublin Institute of Technology.

Duration
Two years

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolment will take place between 1st September and 11th September 2003. (Monday to Thursday each week 6.30-8.30pm). To complete enrolment candidates are required to attend at DIT Kevin Street in person, provide proof of examination results and supply three passport-type photographs.

Course Fee (See page 9)
€700

Examinations
Examinations will take place in May 2003.

Career Opportunities
The programme is designed to produce graduates of a high calibre to meet the needs of the Irish and European electronics, communications and computer engineering sectors. As a consequence the career opportunities are very broad. At the present time the manufacturing and service industries are experiencing a shortage of technician personnel particularly in the Information, Communications and Technology (ICT) area.

Further Information
Christopher J. Bruce
t +353 1 402 4576
or
Sean O'Fearghail
t +353 1 402 4959

Location
DIT Kevin Street
K289 Certificate in Electronic and Computer Systems

Description
This programme is of three years duration requiring attendance on two evenings and one full day per week. The programme is designed to provide a broadly based education in the fundamental principles and practice of electronic engineering at a level appropriate to the electronic technician seeking to obtain employment in the production, test and service sectors of the electronics, communications or computer industry. The programme orientation is essentially practical with emphasis on the development of software and hardware diagnostic and fault-finding skills. However, an appropriate mathematical and science foundation is incorporated to ensure that students wishing to extend their studies at some future date will be enabled to do so.

Content
First Year

Second Year
Microcomputer Systems, Electronic Systems 2, 
*Engineering Science, Mathematics, Computer Aided Design,
*Radio Science 1 will be offered as an option. (Subject to QA approval.

Third Year
*Radio Science 2 will be offered as an option (Subject to QA approval).

Entry Requirements
Irish Leaving Certificate in five subjects which must include Mathematics with a minimum of grade C3 at Ordinary level, and English or Irish or the Senior Trade Certificate of the Department of Education and Science with one endorsement in Mathematics or a Science subject. Where endorsement subjects are not offered in the trade examinations a pass in an appropriate subject of the Elementary Technological Certificate Examinations of the Department of Education and Science will be an acceptable equivalent or such qualification as the Institute may deem equivalent.

Course Fee (See page 9)
€800

How to Apply/Enrol
Selection is by interview only during the enrolment period. It is anticipated that part-time enrolments will take place between 1st September and 11th September 2003. (Monday to Thursday each week 6.30-8.30pm). To complete enrolment candidates are required to attend at DIT Kevin Street in person, provide proof of examination results and supply three passport-type photographs.

Examinations
Examinations will take place in May 2004.

Award
Certificate in Electronic and Computer Systems of Dublin Institute of Technology.
Career Opportunities
Graduates of the course are qualified to take up employment as technicians across the spectrum of the electronics, telecommunications and computer industries in the production, service and applications sectors.

Further Information
Christopher J. Bruce
t +353 1 402 4576
or
Michael Tully
t +353 1 402 4790

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DIT Kevin Street
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K210 Introduction to Cellular Pathology and Histology

Description
This one-week course aims to provide an introduction to the key principles and skills required for a career as a scientist in Cellular Pathology, Histopathology and Histology laboratories. The course is appropriate for scientists working in diagnostic hospital and veterinary laboratories and cancer research laboratories.

Content
Overview of Clinical Cytology and Pathology, Principles of tissue handling, preservation, freezing and wax processing, Principles of Histochemistry and Immunohistochemistry, Quality Control and Safety in Cellular Pathology, Normal Histology of Human Tissues, Light and Fluorescence microscopy applications.

Entry Requirements
Candidates are required to:
(a) Be currently employed in an appropriate research, hospital or veterinary pathology laboratory and
(b) Have a BSc or Diploma in a relevant science subject (Biology, Microbiology, Biochemistry Physiology, Biomedical Science or equivalent)

Duration
One week (usually in January). This may be split into a three-day and two-day programme.

How to Apply/Enrol
An application form is included in this directory. Please complete and return to Dr Helen Lambkin, School of Biological Sciences, DIT Kevin Street, Dublin 8 before 30th November 2003.

Course Fee (See page 9)
€320

Award
Certificate of Completion. This course is worth 3 ECTS and is accredited for PEP points by the Academy of Medical Laboratory Science Professional Enhancement Programme.

Career Opportunities
This course provides introductory training for scientists accepted for trainee grade positions in Histopathology and Clinical Cytology laboratories.

Further Information
Dr Helen Lambkin
School of Biological Sciences
t +353 1 402 4911
e helen.lambkin@dit.ie

Location
DIT Kevin Street.
K211 Medical Records and Patient Services Management

Description
This one year course aims to provide a basic training in Medical Records Administration and prepare students for the Certificate Examination of the Irish Health Services Management Institute. The course is aimed at clerical and secretarial staff working in medical records, medical secretarial, admissions, out-patients, radiology, pathology and other medical support departments and those who aspire to working in these areas of the Health Services.

Content

Entry Requirements
Candidates are required to:
(a) either at present be employed or wish to be employed in the health service or a health agency,
(b) have passed the Leaving Certificate Examination or its equivalent in at least five subjects including English and Mathematics.

Duration
One year, two evenings per week, (Tuesday and Thursday).

How to Apply/Enrol
Applications must be made to the Registration Section, DIT Kevin Street, Dublin 8 on the prescribed form accompanied by the appropriate registration fee. In addition students must register with the Irish Health Services Management Institute before presenting for enrolment. Application forms for registration may be obtained from: The Director of Education, Irish Health Services Management Institute, c/o Hume Street Hospital, Dublin 2. (t +353 1 661 9787). Successful applicants should attend in person at DIT Kevin Street at the times and dates advised for enrolment. They should provide three passport size photographs for registration purposes.

Course Fee (See page 9)
€700

Examinations
Certificate Examination of the Irish Health Services Management Institute. Only registered students of that Institute who comply with its regulations are eligible to sit for the examination.

Award
Certificate in Medical Records and Patient Services Management.

Career Opportunities
Graduates of this course are eligible to apply for administration posts in hospitals and other institutions of the Health Services.

Further Information
Dr. J. Tighe, School of Biological Sciences, DIT Kevin Street, Dublin 8
+353 1 402 4913

Location
DIT Kevin Street
K214 BSc (Food Science)

Description
Candidates who meet the admissions requirements may study individual modules and accumulate credits over a time frame that can be planned with the Course Director and approved by the Course Committee.

Content
Years 1 and 2: Food Chemistry, Food Microbiology, Human Nutrition and a portfolio of work (to include a brief dissertation/literature review and a poster presentation).

Year 3: Food processing and Research project. The latter is to be carried out in the place of employment. (Where appropriate, confidentiality arrangements between the food company and DIT will be agreed).

Entry Requirements
1. BSc Degree or a Diploma (three year post Leaving Certificate qualification) in a relevant subject area such as Food Science, Food Technology, Chemistry, Biological Science etc.

2. A minimum average mark of 55% in the final BSc/Diploma.

3. Applicants must be working in the food or related industry.

Duration
3 years part-time.

How to Apply/Enrol
An application form is included in this directory. Please complete and return to the School of Biological Sciences on or before Friday 5th September 2003.

Course Fee (See page 9)
€1,350

Examinations
Examinations are held at the end of years 2 and 3.

Award
BSc (Food Science), with honours classification, of Dublin Institute of Technology.

Career Opportunities
Enhanced career prospects in the food and allied industries.

Further Information
School of Biological Sciences
DIT Kevin Street, Dublin 8.
t +353 1 402 4562
e ide.farrelly@dit.ie

Location
DIT Kevin Street.
K218 MSc in Molecular Pathology
(Runs jointly with the University of Dublin, Ireland)

Description
This course is run jointly by the Dublin Institute of Technology, Kevin Street and University of Dublin, Trinity College. The programme is broadly based and is designed for medical scientists seeking a career in pathology. The course deals with the biological basis of disease and addresses the impact of molecular methods on diagnostic clinical pathology.

Content
- Advanced biological concepts (including developments in molecular genetics, cell physiology, molecular structure-function relationships, immunology)
- Research methodology
- Biological basis of disease
- Theoretical basis of diagnostic methods
- Laboratory administration
- Units in one of the following:
  - Immunohaematology
  - Pathophysiology of blood disorders
  - Microbial pathogenesis and epidemiology
  - Pathobiology of the cell
  - Biochemical pathology
  - Molecular immunology
Students undertake a laboratory based research project.

Assessment
Students are expected to submit a series of essays and one dissertation based on course work. The final examination consists of three written papers. Students must also satisfactorily complete their research project.

Duration
Two years part-time.
The course commences in early September.

Timetable and Amount of Hours
The part-time course involves attendance for two blocks of two week duration and two blocks of one week duration in the first year and one two week and two one week blocks in the second year, involving a total of 300 hours tuition.

Entry Requirements
Honours degree in Biomedical Science at 2:2 level or higher, Part I Fellowship of the Institute of Biomedical Science (IBMS), London, Part II Fellowship of the IBMS, an approved medical degree or equivalent.

Award
MSc (Molecular Pathology) of the University of Dublin, Trinity College.

Career Opportunities
Graduates have the opportunity to take up senior posts in the clinical pathology service, in biomedical industries and research institutes.

How to Apply/Enrol
Closing date for applications: 31 May 2003. Proposed interview date: Eligible candidates may be interviewed in early July 2003.

Course Fee (See page 9)
e3,005

Further Information
Dr John Jackson
School of Biological Sciences
DiT Kevin St, Dublin 8
t +353 1 402 4755/4709
f +353 1 402 4995
e jjackson@tcd.ie
e mkortenhorst@dit.ie

Location
DiT, Kevin Street and Trinity College Medical School, St James’s Hospital.
K219 MSc in Pharmaceutical Quality Assurance

Description
This course is designed to provide a bridge for students who have qualified in science disciplines to the specific requirements of the pharmaceutical and related industries with respect to quality assurance.

Course Content
- Q.A and GMP
- Validation
- Statistics
- Information Technology
- Control of ingredients, products, packaging and end products
- Legal and regulatory matters
- Auditing
- Manufacturing pharmaceuticals
- Separation science
- Advanced chromatography
- Advanced spectroscopy
- Instrumentation and automated analysis
- Pharmaceutical analysis
- Unit processes
- Pharmaceutical formulation
- Pharmacology
- Analytical microbiology
- Industrial microbiology

Written assignments, practical work, written examinations, project.

Duration
One year full time or two to four years part time.

Timetable: The lecture course is divided into four modules of 40 hours each. Full-time students undertake four modules over two academic terms. Part-time students will undertake four modules over 4 or 8 academic terms. Full-time students will have an average of fourteen contact hours per week comprising lectures, tutorials and practical sessions. Part-time students will have an average of 7 contact hours per week (one/two evenings and Saturday morning). In addition, 10 major in-course assignments must be completed over the duration of the course. Full-time students must complete an industrially based project over the summer term. Part-time students are normally expected to perform the project at their place of employment over two summer terms.

Entry Requirements
Honours degree in chemistry or related discipline at 2:2 grade or higher, or equivalent qualification. Applicants for the part-time course should be employed in a relevant industrial sector. Selection may be by interview.

Award
MSc (Pharmaceutical Quality Assurance) of Dublin Institute of Technology.

Career Opportunities
Graduates of the course are well equipped to take up positions as quality professionals and managers in the pharmaceutical and related industries.

How to Apply/Enrol
Closing Date for Applications: 6th June 2003

Proposed Interview Date: Eligible candidates may be interviewed in the second week of June 2003.

Offer Date: July 2003.
Course Fee (See page 9)
€2,000

Further Information
Dr Anne Greene,
School of Chemistry,
DIT Kevin Street.
Dublin 8.
t +353 1 402 4909
f +353 1 402 4948
e anne.greene@dit.ie
or
Office of Graduate Studies & Research,
DIT Rathmines Road,
t +353 1 402 7667
e postgraduate@dit.ie

Location
DIT Kevin Street.
K220 MSc in Applied Mathematics and Theoretical Physics

Description
This programme is designed for graduates in Mathematics, Mathematical Physics or related disciplines, who wish to extend their expertise and develop a deeper understanding of Mathematics and its Applications.

Content
The course consists of four taught modules and a Research Dissertation. Four modules are offered at DIT each year, on a two-year alternating cycle.

Taught modules offered at DIT include:
- Classical Particle Dynamics with Applications to Magnetic Stability
- Functional Analysis and Spectral Theory
- High Energy Particle Physics
- Numerical Analysis
- Operations Research
- Solid and Fluid Mechanics
- Statistical Models and Methods
- Topology and Geometry in Theoretical Physics.

Students may, if they wish, take up to two taught modules from an approved list of comparable modules available at other institutions in the Dublin area.

Entry Requirements
Honours degree in Mathematics, Mathematical Physics (2.2 or higher) or related/equivalent qualification.

Duration
Three years part-time. The programme may also be taken on a full-time basis over a calendar year.

How to Apply/Enrol
Contact the School of Mathematical Sciences (see below). Application forms are available from:

The Office of Graduate Studies and Research,
Dublin Institute of Technology,
Rathmines Road,
Rathmines, Dublin 6.

Course Fee (See page 9)
€600 per Module
Thesis: €1,200

Award
MSc in Applied Mathematics and Theoretical Physics of Dublin Institute of Technology. Students who successfully complete four taught modules and do not wish to proceed to the MSc are eligible for the award of Postgraduate Diploma in Applied Mathematics and Theoretical Physics. Students who successfully complete two taught modules and do not wish to progress to the PgD/MSc are eligible for the award of Postgraduate Certificate in Applied Mathematics and Theoretical Physics.

Career Opportunities
Graduates of this course have enhanced analytical and problem solving skills in a broadly scientific and technical context, thus equipping them for high level careers in industry, commerce and public sector. They are also well qualified to proceed to postgraduate degrees by research.

Further Information
Dr. Daphne J. Gilbert
School of Mathematical Sciences
t + 353 1 402 4678
t + 353 1 402 4610
e dgilbert@maths.kst.dit.ie
w www.dit.ie

Location
DIT Kevin Street.
K263  BSc (Ordinary) in Mathematics/Licentiateship of the Institute of Mathematics and its Applications

Description
This course provides the necessary mathematical foundations for entry to the BSc honours degree in Mathematics. It also provides a useful core of modern mathematics for second-level teachers, professionals in Industry, Commerce and the Public Services, and for those wishing to return to employment after a career break.

Content
Year 1
The course consists of two topics:
(a) Mathematics Methods
(b) Numerical Methods.

Year 2
The course consists of two topics:
(a) Statistics
(b) Algebra.

Students may enter in Year 1 or Year 2 which are offered on alternate years. The first year course is scheduled to run in 2003/2004.

Entry Requirements
(a) Degree where Mathematics is taken for two years or
(b) relevant Diploma or Certificate at Merit level where Mathematics is taken for two years or
(c) any other such qualification which the Institute may deem equivalent.

Duration
Two years, two evenings (six hours) per week.

How to Apply/Enrol
Contact the School below.

Course Fee (See page 9)
Year 1: €835
Year 2: €870

Examinations
Examinations are held in August/September.

Award
BSc (Ordinary) in Mathematics of Dublin Institute of Technology. Successful candidates are eligible to apply for Licentiateship of the Institute of Mathematics and its Applications.

Further Information
Mr. A. Byrne,
School of Mathematical Sciences,
DIT Kevin Street, Dublin 8.
t +353 1 402 4824

Location
DIT Kevin Street.
K264 Graduate Diploma of the Royal Statistical Society

Description
This is a course leading to the Graduate Diploma in Statistics of the Royal Statistical Society. Classes are provided for students preparing for the Ordinary Certificate, the Higher Certificate and Graduate Diploma Examinations of the Society. The course has been used for in-service training for people working with statistics in Industry, Education and the Civil Service. Graduates are qualified for entry to Higher Degrees by examination or through research.
Exemptions may be granted from the Ordinary and Higher Certificate examinations to candidates with suitable qualifications. Prospective students are advised to contact the Education Secretary, The Royal Statistical Society, 12 Errol Street, London EC1Y 8LX (t 020 7638 8998) in order to clarify their exemption status.

Content
Year 1: The Ordinary Certificate in Statistics examination at the end of the year involves two papers covering the Collection and Compilation of Data and Analysis and Interpretation of Data.

Year 2:
The Higher Certificate in Statistics Examination at the end of the year involves three papers:
1. Statistical Methods
2. Statistical Analysis

Year 3:
Two of the five papers forming the Graduate Diploma in Statistics Examination are covered in this year. The papers are:
1. Statistical Theory and Methods 1
2. Statistical Theory and Methods 2

Year 4:
The remaining three papers of the Graduate Diploma in Statistics are covered this year. The papers are:
1. Applied Statistics 1
2. Applied Statistics 2
3. Optional Subject Paper.

Entry Requirements
Contact the School below.

Duration
Four years, two evenings (six hours) per week.

How to Apply/Enrol
Contact the School below.

Course Fee (See page 9)
€835 per year.

Examinations
The Ordinary Certificate examinations
The Higher Certificate examinations
The Graduate Diploma examinations

Award
Graduate Diploma in Statistics of the Royal Statistical Society.

Further Information
Ms. Maev Maguire,
School of Mathematical Sciences,
t +353 1 402 4842
e mmaguire@maths.kst.dit.ie

Location
DIT Kevin Street.
K265 BSc (Honours) in Mathematics/Graduateship of the Institute of Mathematics and its Applications

Description
This course is designed to introduce students to a range of modern pure and applicable mathematics at honours degree level. The course content is suitable for all those who wish to improve their mathematical standard from general or pass degree to honours degree level. Graduates are qualified for employment in Industry, Education and the Public Services where degree level mathematics is an essential entry requirement and are also eligible to proceed to postgraduate study/research for higher degrees.

Content
The course consists of four topics, three of which are compulsory.

Year 1: (a) Mathematical Methods (b) Functional Analysis

Year 2: (a) Control Theory (b) Optional Topic/Project from an approved list.
Students may enter in Year 1 or Year 2 which are offered on alternate years. The first year course is scheduled to run in 2003/2004.

Entry Requirements
(a) Ordinary degree with Mathematics as the main subject or
(b) Licentiateship of the Institute of Mathematics and its Applications or
(c) any other such qualification that the Institute may deem equivalent.

Duration
Two years, two evenings, (six hours) per week.

How to Apply/Enrol
Contact the School below.

Course Fee (See page 9)
Year 1: €835
Year 2: €870

Examinations
Examinations are held in August/September.

Award
BSc in Mathematics, with honours classification, of Dublin Institute of Technology. Successful candidates will be eligible for Graduate Membership of the Institute of Mathematics and its Applications.

Further Information
Dr. D. Gilbert
School of Mathematical Sciences,
DIT Kevin Street, Dublin 8.
t +353 1 402 4678
f +353 1 402 4994
e dgilbert@maths1.kst.dit.ie

Location
DIT Kevin Street.
K267 Examination of the British Computer Society

**Description**
The British Computer Society (BCS) is a professional body whose brief is to promote various aspects of the computer industry and of the personnel who work in the industry. This includes the provision of computer education and examinations. The syllabus and examinations are provided by the British Computer Society. The institute has traditionally provided a course of lectures based on their syllabus and an Examination Centre.

**Content**
The course has a modular structure with three levels. There is one examination per paper per module.

Certificate: Three compulsory modules, each paper of two hours duration. These are Information Systems, Software Development and Technology.

Diploma: One compulsory core module (professional issues in IS practice) and three modules chosen from a list of options, each paper of two hours duration. The list includes:
- Architecture
- Computer Networks
- Database Systems
- Object Oriented Programming
- Project Management
- Services Management
- Software Development Environments
- Systems Analysis
- Systems Design
- System Software

Professional Graduate Diploma: Four modules chosen from a list of options, each paper of three hours duration.

The list includes:
- Advanced Database Management Systems
- Computer Services Management
- Management Information Systems
- Network Information Systems
- Programming Paradigms
- Software Engineering
- User Interface Design

A Professional Project must be undertaken at either Diploma or Professional Graduate Diploma depending on whether the candidate wishes to exit the course with a Diploma or Professional Graduate Diploma.

All of the above options may not be offered in any particular year.

**Entry Requirements**
There are no formal entry requirements. Candidates are expected to determine their own suitability for each module taken. It is recommended that applicants have at least one year experience in Information Technology either professionally or through education.

**Duration**
Normally four years but it is possible to complete the course in a shorter period.

**How to Apply/Enrol**
1. Applicants should complete the application form available from:
   - [Http://comp.dit.ie/bcs](http://comp.dit.ie/bcs)
   - The Secretary,
   - School of Computing,
   - Dublin Institute of Technology,
   - Kevin Street,
   - Dublin 8.
Closing date for completed applications is Friday 5th September 2003. Late applications will only be considered in exceptional circumstances.

2. Successful applicants must register with the BCS before January 6th in the year of an examination attempt. Students should obtain a registration form, syllabus and regulations from the BCS in advance. This literature is available free.

Course Fee (See page 9)
Certificate and Diploma €870
Professional Graduate Diploma €915 per annum.

Examinations
Exemptions from the Certificate and Diploma may be available to students who have already completed an academic course of at least general degree level or a 3-year diploma in Computer Science. Application for exemption should be made directly to the BCS. Graduates of DIT course DT266 (Diploma in Computer Science) are usually eligible for exemption from the Certificate and Diploma as are graduates of the Diploma in Advanced Computer Programming (Trinity College). Graduates with a Diploma in Computer Science from other Institutes of Technology may, in certain cases, receive an exemption from the Certificate and/or Diploma.

Award
The Certificate is considered equivalent to the first year of a UK Higher National Diploma. The Diploma is considered equivalent to a UK Higher National Diploma. The Professional Graduate Diploma is considered equivalent to an Honours Degree.

Career Opportunities
Progression to senior positions in the computer industry, honours allowance in teaching, eligible for lecturing in Institutes of Technology where Hons. Degree in I.T. or Computer Science or cognate subject required.

Further Information
School of Computing,
Dublin Institute of Technology,
Kevin Street, Dublin 8.
t +353 1 402 2840
w http://www.comp.dit.ie/bcs

British Computer Society,
1 Sanford Road, Swindon SN1 1HJ UK
t +44 0 1793 417 424
w www.bsc.org.uk/

Location
DIT Kevin Street.
K268  BSc in Information Technology

Description
The main aim of the course is to produce graduates with the necessary skills to function as information technology professionals in a broad range of commercial, industrial and public sector environments. A further aim of the course is that, in view of the rapidly changing nature of the computer industry, graduates are equipped with a wide and educationally sound background in order that they may possess the flexibility likely to be required in the future.

Content
The course has a modular structure with two levels. There is one examination paper per module:

Diploma: There are seven compulsory modules, each paper of two hours duration. These are:
- Information Systems
- Software Development
- Computer Technology and Professional Issues in IS Practice
- Object Oriented Systems
- Analysis and Design
- Database Systems
- IS Project Management

In addition, an extra module is chosen from a list of options, each paper of two hours duration. The list comprises:
- Object Oriented Programming
- Architecture & System Software
- Networks & Data Transmission

Degree: Three modules are chosen from a list of options, each paper of three hours duration. The list includes:
- Software Engineering
- Advanced Database Management Systems
- Management Information Systems
- E-Commerce
- Internet Development
- Distributed Information Systems

A Project must be undertaken at either Diploma or Degree level depending on whether the candidate wishes to exit the course with a Diploma or Degree. All of the above options may not be offered in any particular year.

Entry Requirements
Minimum requirements for the course are the Irish Leaving Certificate with a grade D3 or higher in six subjects including a grade C3 or higher in at least 2 subjects at higher level. However, places may be offered to applicants with a qualification considered equivalent to the minimum requirements, as determined by the Course Committee. Places may also be offered to non-standard students who meet certain criteria with respect to suitability, analytical skills and professional experience. Students may be requested to attend for interview.

This course positively supports the entry of mature students; experiential knowledge will be favourably considered. This is in keeping with the concept of lifelong learning and the long-established philosophy of the Dublin Institute of Technology.

Course Features
- Modular and option driven.
- Practically focused.
- Actively builds on experiential knowledge.

Exemptions
Exemptions from certain options may be available to students who have already completed a relevant academic course such as a general degree, a three-year diploma or a two-year certificate, with IT as a major component.
Duration
The course is normally of five years duration. It is modular and divided into two stages. Stage 1 leading to a Diploma in Information Technology, normally takes three years. Students are required to complete four core modules (Stage 1) and three options modules (Stage 2). Stage 3 leading to a BSc (Hons) in Information Technology may take two further years but students may take longer. Students are required to complete three option modules and a project.
Continuous assessment is an integral part of every module offered on the course.

How to Apply/Enrol
Applications to be made on-line only. See www.dit.ie for details, or
The Secretary,
School of Computing,
DIT Kevin Street,
Dublin 8.
Closing date for completed applications is Friday 5th September 2003. Late applicants will only be considered in exceptional circumstances.

Course Fee (See page 9)
€313 per module.

Award
BSc in Information Technology of Dublin Institute of Technology. However, students who do not wish to complete Stage 3 may graduate with a Diploma in Information Technology of Dublin Institute of Technology if all of the Stage 1 and Stage 2 modules and a project have been completed satisfactorily.

Career Opportunities
Progression to senior positions in the computer industry.

Further Information
School of Computing,
Dublin Institute of Technology,
Kevin Street, Dublin 8.
t +353 1 402 2840
w http://www.comp.dit.ie/k268

Location
DIT Kevin Street.
K271 Technician Certificate in Medical Physics and Physiological Measurement

Note: This course is being phased out but there will be an intake into year 1 in September 2003. The incoming group will be facilitated through to completion of the course at the end of year 2. There will only be a year 1 intake in 2004 if there is sufficient demand from suitably qualified applicants. The new full-time BSc in Clinical Measurement (FT229) is now in operation and supersedes this course.

Description
This is a course for those who work in Medical Physics or who are engaged in aspects of Physiological Measurement or Biomedical engineering. It is of interest to those working in hospitals, research and certain types of veterinary, pharmaceutical and agricultural work. Applicants must be working in an appropriate area to be considered for admission to this course. The Institute has developed a new full-time course in this area, FT229 BSc in Clinical Measurement.

Content
Year 1: Basic Mathematics, Basic Biology and Anatomy of the Human Body, Chemistry, Physics of Medical Instrumentation 1, Computing 1, Anatomy of the Human Body, Physics of Medical Instrumentation 2, Biochemistry/Physiology, Electronics 1, Electrical Measurements, Ionizing Radiation Physics 1, Physiology 1, Summer Project/Project Talk.


Entry Requirements
Irish Leaving Certificate with passes in five subjects including English and Mathematics (or Applied Mathematics) or equivalent.

Duration
Two years with lectures on Saturdays and project work each summer.

How to Apply/Enrol
Application forms should be sent directly to: Dr. P. G. Goodman, School of Physics, to arrive not later than Friday 12 September 2003.

Course Fee (See page 9)
€850

Examinations
The course comprises twelve taught modules per year with an examination in each module together with project work.

Award
Technician Certificate in Medical Physics and Physiological Measurement of Dublin Institute of Technology with grades of Pass, Merit or Distinction as appropriate.

Career Opportunities
Career advancement in the health service.

Further Information
Dr. P. G. Goodman, School of Physics, DIT Kevin Street, Dublin 8.
Tel. +353 1 402 4782
Email: pat.goodman@dit.ie

Location
DIT Kevin Street.
K291 Diploma in Chemistry

Description
This course is designed to meet the needs of students with a Certificate in Chemistry or equivalent who wish to up-grade their qualifications and obtain a Diploma in Chemistry on a part-time basis. College examinations take place every year. The course is offered every year.

Content
Inorganic, Organic and Physical Chemistry with a strong emphasis on the analytical component of each area.

Entry Requirements
The minimum requirement for entry to the part-time course is one of the following:

1. A National Council for Education Awards (NCEA) Certificate (two years full-time or equivalent) in Chemistry or an allied discipline where the major component of the course is chemistry or

2. any equivalent qualification, as determined by the Institute or

3. an exemption may be made for students of advanced standing who have worked in the chemical industry for a number of years and demonstrate a knowledge of chemistry and practical procedures. This will normally be assessed at interview. A student must take the two years of the part-time course. Applicants may be required to attend a selection interview.

Duration
Two years, two/three evenings per week and Saturday morning.

How to Apply/Enrol
Postal applications should be sent directly to:
Claire McDonnell, School of Chemistry.
Recruitment occurs every year. The next recruitment will take place in August 2003.

Course Fee (See page 9)
€835 per year.

Examinations
Diploma in Chemistry.

Award
Diploma in Chemistry of Dublin Institute of Technology.

Career Opportunities
Graduates with a merit 1 or higher are eligible to proceed to the honours degree programme BSc Chemical Sciences (K292) on a part-time basis or (DT299) on a full-time basis. Many graduates find employment as technicians.

Further Information
Ms. Claire Mc Donnell,
School of Chemistry, DIT Kevin Street,
Dublin 8
t +353 1 402 4571
f +353 1 402 4989
w www.dit.ie

Location
DIT Kevin Street.
Dublin Institute of Technology Part-time Programmes Entry 2003

K292 BSc (Chemical Sciences) (RSC accredited courses)

Description
The aim of this course is to provide a pathway for graduates with pass degrees or LRSC standard qualifications to proceed to an honours degree qualification and so be eligible for a professional award from the Royal Society of Chemistry.

Content
Inorganic Chemistry
Organic Chemistry
Physical Chemistry
Analytical Chemistry
Chemical Technology.
These modules are covered over the first four terms. In the fifth term each student undertakes a research/development project.

Entry Requirements
(i) Technician Diploma in Applied Science (Chemistry) of Dublin Institute of Technology with Merit 1 or Distinction or
(ii) a merit level achievement in a General Degree Programme from a recognised university, having chemistry as a final year subject or
(iii) a pass degree from a recognised university having chemistry as a final year subject followed by at least one year of relevant experience in a chemical or related industry or
(iv) Technician Diploma in Applied Science (Chemistry) of Dublin Institute of Technology (Merit 2) followed by at least one year of relevant experience in a chemical or related industry or
(v) the Licentiateship of the Royal Society of Chemistry (LRSC) achieved through examination or
(vi) the GRSC (Part 1) and GRSC Practical with examination or
(vii) the HNC/D and Certificate in Applied Chemistry (CAC) with appropriate bridging studies where required.

Duration
Five terms part-time (two years).
The programme may also be taken on a full-time basis over three semesters (Ref: DT299).

How to Apply/Enrol
Application forms should be sent directly to:
The Secretary,
School of Chemistry,
DIT Kevin Street, Dublin 8.

Recruitment will take place in June 2003.

Course Fee (See page 9)
€835 per year.

Examinations
Degree, BSc (Chemical Sciences).

Award
BSc in Chemical Sciences of Dublin Institute of Technology, with honours classification.
Those who obtain at least second class honours will be eligible to apply for Associate Membership of the Royal Society of Chemistry (AMRSC) and membership of the Institute of Chemistry of Ireland.
Career Opportunities
Graduates are eligible to apply for MSc and PhD Programmes at universities and research institutes throughout Europe and America. They may also decide to enter directly into the wide-ranging chemical industry. Many graduates hold senior positions in industry in Ireland and abroad.

Further Information
Dr. M.B. Foley,
School of Chemistry,
DIT Kevin Street,
Dublin 8.
+353 1 402 4645
+353 1 402 4989
barry.foley@dit.ie
www.dit.ie

Location
DIT Kevin Street.
## Faculty of Tourism & Food

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C407 Certificate in Hospitality Services Management

Description
A two year part-time evening course to develop and provide further education for supervisors in the Hospitality and Services Industry.

Content
Year 1
- Principles of Supervision, Supervisory Management, Costing and Control,
- Managing Hygiene and HACCP for Hospitality Communications, Computer Applications, Customer Excellence, Business Studies.

Year 2

Entry Requirements
At least three years experience in the industry and/or relevant craft courses e.g. NCTB or City and Guilds. This course is designed for individuals currently engaged in or contemplating supervisory positions in the hotel and catering industry.

Duration
2 years, 2 evenings per week.

How to Apply/Enrol
Completed application forms must be returned before beginning of September 2003 to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496

Late applications will be considered where vacancies exist. Enrolment will commence in September. An application form is included with this publication.

Course Fee (See page 9)
€800 per annum (including examination fee)

Examinations
Examinations will be a combination of continuous assessment and terminal examinations.

Award
Certificate in Hospitality Services Management.

Career Opportunities
This programme will provide the necessary education and training to effectively supervise diverse hotel and catering operations. On completion the programme provides transfer possibilities to the Diploma in Hotel and Catering Management programme part-time (C419).

Further Information
Ms Clare Johnson or Ms Detta Melia,
School of Hospitality Management and Tourism.
t +353 1 402 4440/7558
f +353 1 402 4496

Location
DIT Cathal Brugha Street.
C405/1 Management Principles – Level 1

Description
This course introduces participants to the concepts, principles, theories and practices of effective management essential to the successful operation of a business in the hospitality and services industry. This course will be of benefit to individuals who have recently been appointed to supervisory posts and wish to formally study the role and work of supervisors/managers in the hospitality industry. This subject will assist participants in integrating their practical experience with a theoretical perspective on management.

Content
This course provides a broad introduction to the role and functions of supervisors in the hospitality and services industry. It includes the study of the operational and strategic management responsibilities of various levels of managers; the influence of the external environment on the business; the impact of various theories of management on current thinking and the impact of organisation structure on the business.

Entry Requirements
Experience in the hospitality or services industry or relevant courses e.g. NTCB or City and Guilds is desirable.

Duration
One night per week (2 hours per night) for one term, approximately 24 hours in total.

How to Apply/Enrol
An application form is included with this publication. Completed application forms must be returned to the address below before 10th September for September intake 2003 or December 20th 2003 for January intake 2004.

The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street, Dublin 1.
t +353 1 402 4352
f +353 1 402 4496

Course Fee (See page 9)
€166

Examinations
Examinations will be on the basis of continuous assessment and examination. Examinations are optional.

Award
Management Principles – Level 1 Short Course Certificate of Dublin Institute of Technology. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the Certificate in Hospitality Services Management (course code C407).

Further Information
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism.
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.
C405/2 Management Principles – Level 2

Description
The focus of Management Principles - Level 2 is to build on and continue the system development of Management Principles - Level 1. The course will assist participants to increase their understanding of how to successfully manage an enterprise in the hospitality or services sector.

Content
The roles and functions of supervisors will be examined in detail including how to motivate staff on an individual and group basis; the supervisors role in planning and control; various approaches to leadership; planning and implementing change; managing quality and a number of other current management issues.

Entry Requirements
Applicants must have successfully completed Management Principles - Level 1 or equivalent.

Duration
One night per week for one term (2 hours per week), approximately 24 hours in total.

How to Apply/Enrol
Applications for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496
An application form is included with this publication. Completed application forms must be returned to the above address before 10th September for September intake 2003 or December 20th 2003 for January intake 2004.

Course Fee (See page 9)
€166

Examinations
Examinations will be on the basis of continuous assessment and one examination. Examinations are optional.

Award
Management Principles – Level 2 Short Course Certificate of Dublin Institute of Technology. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the Certificate in Hospitality Services Management (course code C407).

Further Information
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism.
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.
**C411 Hygiene and Safety**

**Description**
This course provides those responsible for Hygiene and Safety in hospitality and services enterprises with the knowledge and awareness to carry out their responsibilities successfully. The regulatory environment for all businesses is becoming increasingly complex and subject to a greater number of detailed directions. This is particularly the case in the highly sensitive operating environments of food production and service areas. For these reasons it is very important for individuals responsible for this area to have a thorough grasp of their managerial responsibilities.

**Content**
This course will include the study of food hygiene and safety regulations; operational and structural hygiene; hazard identification and the classification of hazards; safety statements and safety management; hazard analysis critical control point (HACCP) and hygiene awards and standards, including IS340, IS343 and QMark.

**Entry Requirements**
No previous experience is necessary.

**Duration**
One night per week for one term (2 hours per week), approximately 24 hours in total.

**How to Apply/Enrol**
Applications for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism
DIT Cathal Brugha Street,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496

An application form is included with this publication. Completed application forms must be returned to the above address before 10th September 2003 for September intake 2003 or December 20th 2003 for January intake 2004.

**Course Fee (See page 9)**
€166

**Examinations**
Examinations will be on the basis of continuous assessment and a terminal examination. Examination is optional.

**Award**
Hygiene and Safety - Short Course Certificate of Dublin Institute of Technology. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the Certificate in Hospitality Services Management (course code C407).

**Further Information**
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism.
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

**Location**
DIT Cathal Brugha Street.
C412 Communications and Customer Excellence

Description
This course is designed for all people managers in the hospitality and services industry, especially those who may be new to coaching. It takes delegates through the importance of customer care in the industry, and how to coach their reports in the consistent application of customer care techniques.

Content
The importance of excellent customer care; techniques for good customer care; basic principles and techniques of coaching; understand how to give effective feedback; how to implement a customer care coaching system in an operation.

Entry Requirements
Experience in the Hospitality and Services industry or relevant courses, e.g. NCTB or City and Guilds is desirable.

Duration
12 Weeks, 2 hours per week

How to Apply/Enrol
Application for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street,
Dublin 1.
+353 1 402 4352
+353 1 402 4496
maria.ryan@dit.ie or ann.conway@dit.ie

Examinations
Examinations will be on the basis of continual assessment and a terminal examination. Examination is optional.

Award
Communications and Customer Excellence – Short Course Certificate of Dublin Institute of Technology.

Further Information
Maria Ryan or Ann Conway
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street, Dublin 1.
+353 1 402 7556/7554
+353 1 402 4496
maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.

Course Fee (See page 9)
€265
C414 Revenue Management

Description
This course reviews the basic principles of Revenue Management in the Hospitality and Services Industry, providing participants with an understanding of the tactics that can be utilised to improve financial results.

Content
Topics covered include Duration Management, Implementation Models, Market Segmentation, Pricing, Forecasting, Conference Capacity management.

Entry Requirements
Experience in the Hospitality and Services Industry or relevant courses, e.g. NCTB or City and Guilds is desirable.

Duration
12 weeks, 2 hours per week.

How to Apply/Enrol
Application for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496

course fee (See page 9)
€265

Examinations
Examinations will be on the basis of continual assessment and a terminal examination.
Examination is optional.
C418 Performance Management Skills

**Description**
This course is designed for new people managers or managers who are new to the performance management and appraisal process. It examines Performance Management and the Performance Appraisal Process; performance planning, tracking and managing; appraisal interview preparation, the appraisal interview itself and actions following the appraisal interview.

**Content**
Performance Management; the Performance Appraisal Process, from day to day performance planning, tracking and managing, through appraisal interview preparation; the appraisal interview itself; actions following the appraisal interview; the importance and functions of the Appraisal Interview and other elements in the context of the overall performance management function.

**Entry Requirements**
Experience in the Hospitality and Services Industry or relevant courses, e.g. NCTB or City and Guilds is desirable.

**Duration**
12 weeks, 2 hours per week

**How to Apply/Enrol**
Application for admission must be made to: The Secretary, School of Hospitality Management and Tourism, DIT Cathal Brugha Street, Dublin 1.

**Course Fee (See page 9)**
€265

**Examinations**
Examinations will be on the basis of continual assessment and a terminal examination. Examination is optional.

**Award**
Performance Management - Short Course Certificate of Dublin Institute of Technology on successful completion of examinations. An attendance certificate may also be awarded.

**Further Information**
Maria Ryan or Ann Conway
School of Hospitality Management and Tourism
DIT Cathal Brugha Street
Dublin 1
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

**Location**
DIT Cathal Brugha Street.
C415/1 Information Technology – Level 1

Description
This course is an introductory course in computer applications with emphasis placed on the basics of computing as applied to professionals in the hospitality and services industry. The course is focused in preparing participants to appreciate and critically evaluate the role and use of information technology.

Content
The course will include the following areas: introduction to hardware and software concepts; purchasing of computers; word processing applications; spreadsheets; presentation packages and data communications.

Entry Requirements
No previous experience of computers is necessary.

Duration
One night per week for one term (2 hours per night), approximately 24 hours in total.

How to Apply/Enrol
Applications for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496

An application form is included with this publication. Completed application forms must be returned to the above address before 10th September 2003 for September intake 2003 or December 20th 2003 for January intake 2004.

Course Fee (See page 9)
€166

Examinations
Examinations will be on the basis of continuous assessment and examination. Examination is optional.

Award
Information Technology – Level 1 – Short Course Certificate of Dublin Institute of Technology. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the Certificate in Hospitality Services Management (course code C407).

Further Information
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism.
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.
C415/2 Information Technology - Level 2

Description
This course is the follow-on course from Information Technology - Level 1, and is structured to further explore the uses of information technology in the context of decision support and analysis as applied to the hospitality and services industry.

Content
The course covers the following areas: word processing-intermediate level; spreadsheets-intermediate level; databases-intermediate level; relational databases; combining applications through project work; decisions supports systems.

Entry Requirements
Applicants must have successfully completed Information Technology - Level 1 or possess appropriate computing experience.

Duration
One night per week for one term (2 hours per week), approximately 24 hours in total.

How to Apply/Enrol
Applications for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496
An application form is included with this publication. Completed application forms must be returned to the above address before 10th September 2003 for September intake 2003 or December 20th 2003 for January intake 2004.

Course Fee (See page 9)
€166

Examinations
Examinations will be on the basis of continuous assessment and a terminal examination. Examination is optional.

Award
Information Technology - Level 2 - Short Course Certificate of Dublin Institute of Technology. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the Certificate in Hospitality Services Management (course code C407).

Further Information
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.
C417 Introduction to Marketing

Description
This course will provide participants with a foundation in marketing principles and practices as applied to the hospitality and services industry. Individuals who wish to appreciate and apply marketing tools in the course of their work will find it of particular benefit.

Content
This course will include market analysis and marketing research for the hospitality and services industry; marketing planning process; product; pricing; promotion and distribution issues and the development of a marketing plan.

Entry Requirements
No previous experience is necessary.

Duration
One night per week for one term (2 hours per night), approximately 24 hours in total.

How to Apply/Enrol
Application for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha St.,
Dublin 1.
t +353 1 402 4352
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Examinations
Examinations will be on the basis of continuous assessment and a terminal examination. Examination is optional.

Award
Introduction to Marketing – Short Course Certificate of Dublin Institute of Technology. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the Certificate in Hospitality Services Management (course code C407).

Further Information
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism.
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.

Course Fee (See page 9)
€166
C413 Hotel Management (I.H.C.I.)

Description
This is a three year day release programme in hotel and catering management. It is aimed at complementing the practical experience gained by individuals working in the industry with an academic focus in college. It is designed to prepare students for the examinations of the Irish Hotel and Catering Institute.

Content
Year 1
Management; Communication; Computer Applications; Marketing; Languages; Structure of the Hospitality Industry.

Year 2
Financial Accounting; Management; Economics; Languages; Industry Software.

Year 3
Financial Accounting; Marketing; Human Resource Management; Languages; Tourism; Hospitality Law; Strategic Management; Technology Management.

Entry Requirements
Leaving Certificate or equivalent with a language and Ordinary Level Maths. In addition applicants must be employed as trainee managers within the hotel industry.

Duration
3 years, 1 day per week – approximately 8 hours per week.

How to Apply/Enrol
Application for admission must be made to:
Irish Hotel and Catering Institute,
Mespil House, Sussex Road, Dublin 4.
t +353 1 668 8278
Enrolment will commence in September.

Course Fee (See page 9)
€800 per annum, including examination fee.

Examinations
Examinations will be a combination of continuous assessment and terminal examinations.

Award
Membership of the Irish Hotel and Catering Institute.

Career Opportunities
This programme should lead to career paths at management/supervisory level in the hospitality industry. On completion, the programme provides transfer possibilities to the Diploma in Hotel and Catering Management programme part-time (C419).

Further Information
Mr. D. O'Donoghue,
School of Hospitality Management and Tourism.
t +353 1 402 7547
f +353 1 402 4496

Location
DIT Cathal Brugha Street
C416 Becoming A More Effective Manager

Description
This course is designed to provide an opportunity for experienced managers/supervisors to reflect on their approach to management. The aim of the course is to assist participants to develop a greater awareness of their own management style and become more effective in their management of people. The course will be delivered in a workshop format, incorporating both theory and practical exercises. A number of self-assessment exercises on management will be used.

Content
The areas to be covered will include:
- Improving personal effectiveness
- How people operate in groups, and effective management of groups
- Team building – identifying your team style
- Assessing your leadership style
- The manager as a facilitator

Entry Requirements
Course participants will have experience in the management of hotel/catering enterprises or other service businesses. This programme is of interest to individuals who wish to develop a management expertise in the area of people skills.

Duration
One night per week for 12 weeks.

How to Apply/Enrol
Application for admission must be made to:
The Secretary,
School of Hospitality Management and Tourism,
DIT Cathal Brugha Street, Dublin 1.
t +353 1 402 4352
f +353 1 402 4496.

An application form is included with this publication. Completed application forms must be returned to the School/Department above before 10th September 2003 for September intake 2003 or December 20th 2003 for January intake 2004.

Course Fee (See page 9)
e265

Examinations
Examinations will be on the basis of continuous assessment and a terminal examination.

Award
Becoming A More Effective Manager -
Short Course Certificate of Dublin Institute of Technology.

Career Opportunities
This programme is aimed at enhancing existing skills and expertise.

Further Information
Ms Maria Ryan or Ms Ann Conway,
School of Hospitality Management and Tourism.
t +353 1 402 7556/7554
f +353 1 402 4496
e maria.ryan@dit.ie or ann.conway@dit.ie

Location
DIT Cathal Brugha Street.
C419 Diploma in Hotel and Catering Management

Description
This course is designed to provide a broad education for those who wish to pursue a career in management in the hotel and catering industry. This diploma programme offers majors in the third year of the course enabling the student to develop a specialism in one of the following areas:
Food and Beverage Management, Front Office and Accommodation Management, Conference and Leisure Management.

Content
Year 1
Management, Accounting, Economics, Communications and Customer Care, Computer Applications, Front Office and Accommodation Management, Quantitative Methods, Hospitality, Health and Safety Management.

Year 2
Management, Accounting, Language, Marketing, Tourism, Human Resource Management, Hospitality, Computer Applications, Food and Beverage Management. Special arrangements concerning languages may be made in term two of year two.

Year 3
Major (one of the following): Front Office and Accommodation Management; Food and Beverage Management; Conference and Leisure Management. (Majors available subject to demand).

Entry Requirements
Leaving Certificate or equivalent with Grade D3 or higher on ordinary papers in at least five subjects including English or Irish, Mathematics and either French or German and substantial experience in the hospitality industry. An equivalent pass grade in the Cambridge Certificate in English will be accepted as meeting the minimum language requirement for entry to the course. International students may study English as a foreign language in place of a required language subject.
The Institute will consider applications from mature students (aged 23 and over) who do not hold the appropriate minimum entry requirements but who have substantial experience in the hospitality industry. The final selection of candidates for places on the course will be made on the basis of Leaving Certificate results (or equivalent) and experience in the hospitality industry. Places may be offered to mature students who meet certain criteria in respect of age, suitability and experience to-date in the hospitality industry. Transferees from other courses will also be considered. Interviews will be used in the selection process. Exemptions may be given in specific subject areas having regard to the year of the programme, on a case by case basis.

Duration
This course will be offered over three years on a part-time basis. It will be structured on the basis of three evenings a week from September to May each year, and from 5.30 pm. - 9.30 pm. (approx.). In the final year a fourth night may be specified for part of the year. Some additional times such as Saturdays may be scheduled to ensure all course content is completed.
How to Apply/Enrol
Applications for admission must be made to:
The Secretary,
School of Hospitality Management and
Tourism,
DIT Cathal Brugha Street, Dublin 1.
t +353 1 402 4352
f +353 1 402 4496
All applicants will be interviewed.
Enrolment will commence in September
and will extend to approximately 30
candidates.

Course Fee (See page 9)
e800 per annum including examination
fee.

Examinations
Examinations will be a combination of
continuous assessment and terminal
examinations.

Award
Diploma in Hotel and Catering
Management of Dublin Institute of
Technology. Graduates also qualify for
membership of the Irish Hotel and Catering
Institute and membership of the Catering
Managers Association of Ireland.

Career Opportunities
This programme will provide the necessary
education and training to effectively and
efficiently manage diverse hotel and
catering organisations. Such operations
include:
Hotels
Restaurant
Industrial Catering Enterprises
Contract Catering
Transport Catering
Accommodation Enterprises
Self-Employment
Further Information
Dr Joseph Ruddy
Head of Department of Hospitality
Management
t +353 1 402 4378
or
Mr Marc McDonald
School of Hospitality Management and
Tourism.
t +353 1 402 4462
f +353 1 402 4496
Location
DIT Cathal Brugha Street.
C409 MSc in Hospitality Management

Description
This is the first such programme in the Republic of Ireland. The School of Hospitality Management and Tourism is Ireland's leading centre for hospitality management education. It has consistently provided challenging, dynamic and innovative programmes in hospitality management. This programme is aimed at professional managers who wish to develop a strategic perspective while developing their management practice. It provides a challenging curriculum, which offers the participant the opportunity to interact with leading academics, experts from the national and international hospitality sector and peers from within the student body. There will be a focus on the development of interpersonal skills to prepare participants for leadership and effective communication central to management in the hospitality sector. The course reflects an international dimension essential for management responding to an increasingly competitive and complex global business environment.

Content
Research methods, strategic hospitality marketing, hospitality financial management, international human resource management, intercultural studies, information technology for the hospitality industry, tourism policy, strategic hospitality management, international hospitality law, property asset management, management science for the hospitality industry, integrated management simulation. Participants will also complete an executive mentorship (two weeks) and a dissertation.

Entry Requirements
Applicants should possess an undergraduate degree in hospitality management or a related degree at honours classification (2.2 grade or higher) or equivalent and a minimum of three years experience in the hospitality industry. In addition, applicants may be required to complete an admission interview.

Duration
Two years part-time.

How to Apply/Enrol
Application forms are available from the Office of Graduate Studies and Research, Dublin Institute of Technology, Rathmines Road, Dublin 6, Ireland.
+353 1 402 7667
postgraduate@dit.ie
www.dit.ie
Completed forms should be returned to the Office of Graduate Studies and Research not later than 26th July 2003. Late applications may be considered.

Course Fee (See page 9)
€1,645 per year excluding capitation.

Award
Masters Degree in Hospitality Management of Dublin Institute of Technology.

Career Opportunities
This programme will enhance promotional opportunities and lead to the development of management skills to middle and senior management positions.
Further Information
Mr Dominic Dillane,
School of Hospitality Management and Tourism,
Faculty of Tourism and Food,
Dublin Institute of Technology,
Cathal Brugha Street, Dublin 1, Ireland.
t +353 1 402 4391
t +353 1 402 4352
f +353 1 402 4496
e d.dillane@dit.ie
or
Office of Graduate Studies and Research,
Dublin Institute of Technology,
Rathmines Road,
Dublin 6, Ireland.
t +353 1 402 7667
e postgraduate@dit.ie
w www.dit.ie

Location
DIT Cathal Brugha Street.
FT408  MSc in Tourism Management

Description
This programme aims to equip participants with the necessary expertise to manage, coordinate and plan for the development of tourism in Ireland and abroad. It is primarily aimed at professionals currently engaged within the tourism industry in its broadest sense. This dynamic programme encourages interaction with academics, industry practitioners from the national and international tourism sector and with peers from within the programme.

Content
Tourism Marketing
Tourism Planning and Policy
Tourism Law
Information Technology for the Tourism Industry
Intercultural Studies
Environment and Heritage Management Planning
Travel and Transport Operations Management
Strategic Management
Human Resources Development for the Tourism Industry
The programme enables participants to tailor their own study by providing a range of electives. These include:
Strategic Tourism Marketing
Rural Tourism
Strategic Services Management
Marine Tourism
Sports Tourism
Research Methods

Entry Requirements
Applicants should possess an undergraduate degree at honours classification (2.2 grade or higher) or equivalent. In addition, applicants may be required to attend an interview.

Duration
One year full time or two years part time, commencing in September. Contact hours amount to approximately 14 hours per week. In addition, it is envisaged that students would undertake significant self-learning and research. Normally contact hours are confined to two days per week which vary from year to year.

How to Apply/Enrol
Eligible candidates may be interviewed during May - August 2003. Offer Date: August 2003.

Course Fee (See page 9)
€1,645 per year excluding capitation.

Examinations
The programme is assessed through a range of methods, which includes: project work, group work, assignments, presentations and terminal examinations. In addition, students will be expected to complete a dissertation.

Award
MSc in Tourism Management of Dublin Institute of Technology.

Career Opportunities
Graduates of this programme will have enhanced career opportunities within the tourism industry. Career paths may include careers in transport, travel agencies, tourism providers/suppliers, self-employment, project management, technology management, community development, public sector support, financial institutions and tourism agencies.
**Further Information**
Dr Sheila Flanagan  
Head of Department of Tourism  
or  
Ms. Catherine Gorman,  
DIT Cathal Brugha Street,  
Dublin 1, Ireland.  
t +353 1 402 7543/402 4483  
f +353 1 402 4496  
e sheila.flanagan@dit.ie  
e catherine.gorman@dit.ie

**Location**
DIT Cathal Brugha Street.
C434 Professional Restaurant Service 1

Description
This course is designed to provide students with the practical and theoretical education required for those who wish to further their career in food service. The course covers a broad range of topics and in particular focuses on the development of the individual and his/her service techniques.

Content
Contemporary restaurant styles and service, beverage and wine studies, food hygiene and safety, bar and restaurant law, on-the-job training.

Entry Requirements
NTCBI or City and Guilds 707/1 or 2 years relevant experience in food service.

Duration
Sixteen weeks part-time.

How to Apply/Enrol
Application forms are available from DIT, Cathal Brugha Street. Completed application forms must be returned to the School/Department below before Friday 8th August 2003. Applicants should include three passport type photographs and a stamped addressed envelope with completed application forms. Late applications will be considered where vacancies exist. Enrolment takes place in September.

Course Fee (See page 9)
€265

Examinations
Competence based practical and a written examination as stipulated by DIT examination regulations.

Award
Professional Food and Beverage Service Level 1 Short Course Certificate of Dublin Institute of Technology

Career Opportunities
Graduates of this course will find opportunities for work in restaurants of fine dining. They may also seek to improve their learning by applying for further advanced programmes and certification in related food and service disciplines.

Further Information
Mr. Frank Cullen
School of Culinary Arts and Food Technology.
t +353 1 402 4344 or +353 1 402 4474.
e frank.cullen@dit.ie

Location
DIT Cathal Brugha Street.
C436 Professional Restaurant Service 2

Description
This course is designed to provide the student with the practical and theoretical education required for those who wish to pursue/further a career in diplomatic, corporate and executive dining. The course covers a broad range of topics and in particular focuses on fine dining.

Content
Diplomatic, corporate and executive dining
Costing and control
Quality control/Problem solving
Communications.

Entry Requirements
NTCBI or City and Guilds 707/1 and 2 years experience in restaurant service or completion of Professional Restaurant Service 1.

Duration
Sixteen weeks part time.

How to Apply/Enrol
An application form is available from DIT, Cathal Brugha Street. Completed application forms must be returned to the School/Department below before Friday 8th August 2003. Application should include three passport type photographs and a stamped addressed envelope with completed application forms. Late applications will be considered where vacancies exist. Enrolment takes place in September.

Course Fee (See page 9)
€265

Examinations
Competence based practical, project, and a written examination as stipulated by DIT examination regulations.

Award
Professional Food and Beverage Service Level 2 Short Course Certificate of Dublin Institute of Technology.

Career Opportunities
Graduates of this course will find opportunities for work in restaurants. They may also seek to improve their learning by applying for further advanced programmes and certification in related food and service disciplines.

Further Information
Mr. Frank Cullen,
School of Culinary Arts and Food Technology.
+353 1 402 4344 or +353 1 402 4474
frank.cullen@dit.ie

Location
DIT Cathal Brugha Street.
Certificate in Continuing Professional Development
Short Course Programme in Advanced Kitchen

The School of Culinary Arts and Food Technology offers the following individually certified modular courses to which the appropriate European Union Credit Transfer System (ECTS) applies.

Description
These advanced courses are designed for practicing chefs who wish to acquire specialist professional skills in advanced kitchen techniques.

Entry Requirements
These courses are designed for practicing chefs who have post-apprenticeship experience in the hotel, restaurant and catering industry. Candidates must have passed the Dublin Institute of Technology Certificate in Culinary Arts, NTCB Certificate in Professional Cookery or City and Guilds 706/2, or equivalent, together with appropriate professional experience.

Applicants will be required to attend for interview.

Duration
One day per week for 16 weeks (112 hours)

How to Apply/Enrol
An application form is included with this publication. Completed application forms must be returned to the School/Department below before Friday, 15th August 2003. Applicants should include three passport type photographs and a stamped addressed envelope with completed application forms. Late applications will be considered where vacancies exist. Enrolment takes place in September.

Course Fee (See page 9)
Each module costs €590

Examinations
All modules will include practical, written and project work, with the exception of C453 - Advanced Kitchen Management which will involve written and project work only.

Location
DIT Cathal Brugha Street.
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Content</th>
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<tr>
<td>C438</td>
<td>Advanced Cold Kitchen</td>
<td>The principles and practices of cold kitchen and advanced techniques; cold and hot buffet display; preparation and use of raw, semi-processed and fully-processed materials; cost and quality specifications; aesthetics and creative artistry in material usage; developments and trends.</td>
<td>Advanced Cold Kitchen Certificate of Dublin Institute of Technology.</td>
<td>Mr. Joseph Erraught, School of Culinary Arts &amp; Food Technology t +353 1 402 4345</td>
</tr>
<tr>
<td>C451</td>
<td>International Cuisine 1 and 2</td>
<td>The principles and practices of classical and modern fish and sauce preparation, use of stocks, sauces, herbs, spices, quality and cost considerations, finishing and presentation, future trends and developments.</td>
<td>International Cuisine Certificate of Dublin Institute of Technology.</td>
<td>Mr. Jim Bowe, School of Culinary Arts &amp; Food Technology t +353 1 402 4450</td>
</tr>
<tr>
<td>C439</td>
<td>Advanced Kitchen (Pastry)</td>
<td>The principles and practices of classical/modern pastry production techniques; food science; new product development; cost and quality factors; health; safety and nutrition</td>
<td>Advanced Kitchen (Pastry) Certificate of Dublin Institute of Technology.</td>
<td>Mr. John Linnane, School of Culinary Arts &amp; Food Technology t +353 1 402 4454</td>
</tr>
<tr>
<td>C452</td>
<td>Advanced Kitchen (Ethnic Cuisine)</td>
<td>The principles and practices of a range of ethnic cookery styles which will include the following: Japanese; Chinese; Indian; Special Diet; Vegetarian: American; Australian.</td>
<td>Advanced Kitchen (Ethnic Cuisine) Certificate of Dublin Institute of Technology.</td>
<td>Mr. Jim Bowe, School of Culinary Arts &amp; Food Technology t +353 1 402 4450</td>
</tr>
</tbody>
</table>
C453 Advanced Kitchen (Kitchen Management)

Content
The principles and practices of Management Theory; Food Service Operations Management; Communications; Occupational Health and Safety; Information Technology.

Award
Advanced Kitchen (Kitchen Management) Certificate of Dublin Institute of Technology.

Further Information
Mr. Patrick Keys
School of Culinary Arts & Food Technology
t +353 1 402 4435
C444 Culinary Arts (Catering for Health)

Description
This course is designed for those who are engaged in cooking as a career, in hotel restaurants and other establishments offering catering facilities and who wish to enhance their skills and gain formal qualification.

Content
Preparation and Service of Food and Beverages, Applied Science, Hygiene and Safety, Nutrition, Gastronomy, Business Studies, Diet and Diseases, Biology, Food Chemistry, Language.

Entry Requirements
• Applicants should be actively engaged in cookery as a career.
• Leaving Certificate in 5 subjects with Grade D3 or Higher on Ordinary Level papers. Results must include Irish or English and Mathematics or an equivalent qualification.
• Applications from mature students (aged over 23 years) who do not hold the appropriate minimum entry requirements but have substantial experience will be considered.
• Applicants may be required to attend for interview.

Duration
Two evenings per week for three years or one day per week for three years. Some additional time may be scheduled to ensure all course content is covered.

How To Apply/Enrol
An application form is included with this publication. Completed application forms must be returned to the School/Department below before Friday, 8th August 2003. Applicants should include three passport type photographs and a stamped addressed envelope with completed application forms. Late applications will be considered where vacancies exist. Enrolment takes place in September.

Course Fee (See page 9)
€700 per annum.

Examinations
Competence based professional practice and written examinations as stipulated by DIT Examination Regulations.

Award
Certificate in Culinary Arts (Catering for Health) of Dublin Institute of Technology.

Further Information
John Clancy/Dave O’Connor
School of Culinary Arts and Food Technology
t +353 1 402 4430
t +353 1 402 4448

Location
DIT Cathal Brugha Street.
C447 Certificate in Wine Studies

Description
This course develops the students understanding of wine, including production, service, storage, sale and the role in enhancing the meal experience. Both theoretical and tutored tasting elements are included.

Content
Product knowledge, selecting, purchasing, storing, development. Service of wines and other alcoholic beverages will be explored. Classes will include demonstrations, practice, and tasting of wines and other drinks, as appropriate.

Entry Requirements
Preference will be given to those with an interest in developing their knowledge and expertise. Applicants will be required to attend for interview.

Duration
One evening per week for 14 weeks plus examination.

How to Apply/Enrol
An application form is included with this publication. Completed application forms must be returned to the School/Department below before Friday, 8th August 2003. Applicants should include two photographs and a stamped addressed envelope with completed application forms. Late applications will be considered where vacancies exist. Enrolment takes place in September.

Course Fee (See page 9)
€700.

Examinations
Written and project work. Students who successfully complete the examinations will be considered for exemption from the equivalent subject on the B.A. Degree in Culinary Arts (Course Code FT403)

Award
Certificate in Wine Studies.

Career Opportunities
Graduates of the course will have developed a knowledge of wines and alcoholic beverages which can lead to career opportunities in restaurants, bars, hotels and catering establishments.

Further Information
School Secretary,
School of Culinary Arts and Food Technology
t +353 1 402 4344
f +353 1 402 4497
e aveen.murray@dit.ie

Location
DIT Cathal Brugha Street.
C476 MSc in Food Safety Management

Description
This interdisciplinary course will be for graduates who are seeking to update their current knowledge and skills and enhance career opportunities in all aspects of Food Safety Management.

Course Outline
Biotechnology
Food chemistry
Food microbiology
Toxicology
Nutrition
Food production technology
Packaging and distribution
Risk assessment and management
Quality systems and food auditing
Food law
Consumer affairs.
This course integrates material from several disciplines to achieve a holistic view of Food Safety Management. It will allow the Food Safety professional to address the increasing demand for expertise in this area at national and international level.

Duration
Two years part-time. The course commences in September.
Proposed Interview Date: Will be arranged by the course tutor.
Offer Date: Will be arranged by the course tutor.
The part-time mode requires attendance for one day per week from 2pm to 9pm. per academic year with occasional field trips of longer duration (some foreign travel may be required).

Course Fee (See page 9)
€2,900 per year excluding capitation plus €300 for field trip.

Examinations
Assessment methods will include examinations, assignments, case studies and a dissertation

Entry Requirements
An honours degree (2.2 grade or higher) or equivalent in Science, Engineering, Technology, Food, Environmental Health or related disciplines. Eligible candidates may be interviewed.

Award
MSc in Food Safety Management of Dublin Institute of Technology.

Career Opportunities
Graduates are expected to be employed within the manufacturing, technology, public and private sectors, food, chemical, environmental and associated industries in a variety of safety, quality, regulatory, consultancy and related roles.

Further Information
Dr Gary Henehan,
School of Food Science and Environmental Health,
DIT Cathal Brugha Street,
Dublin 1
t +353 1 402 4355 (Secretary)
f +353 1 402 4495
e susan.hawkins@dit.ie

Location
DIT Cathal Brugha Street.
C490 Food Product Development Centre
Courses for Industry

Content

Sensory Analysis
This workshop will train personnel to a level at which they will understand the principles of sensory analysis, be able to train an in-house panel and be capable of assessing the results of taste panels. The course will be of benefit to those involved in quality assurance, product development and marketing.

Basic Hygiene
By law, everyone working in the food industry must be trained in food hygiene. This course covers both personal and operational hygiene and food hygiene legislation. It also explains what causes food poisoning and how to prevent it. This is an ideal introduction for new entrants to the food industry and for those who have recently moved into a food processing area. Can also be run within company.

Introduction to HACCP for Manufacturers
This workshop is aimed at those who are not familiar with the principles of HACCP and who wish to meet their legal obligations in this area. This workshop encourages participants to learn by applying HACCP to their own workplace.

Writing a HACCP plan for Catering Operations.
This workshop has been designed to introduce the requirements of HACCP to caterers, and owners of pubs, restaurants and cafes. Delegates will start to identify risks associated with food preparation on their premises and be given a framework by which they can develop their HACCP Plan.

Food Labelling
Topics to be covered include the labelling of:
- Pre-packed foods for the consumer and caterer
- Genetically modified foods
- Nutrition composition and information
- Spreads, chocolate and alcoholic drinks
Emphasis is placed on the practical application of the relevant legislation. This course will be of interest to sales and marketing personnel, new product developers and anyone involved in the food packaging industry.

Duration
Most courses are 1-2 days.

How to Apply/Enrol
Delegates may contact the Food Product Development Centre at any time to be advised when courses will be run.

Course Fee (See page 9)
To be advised per specific course.

Award
Certificate of Attendance.

Career Opportunities
Career enhancement/professional development.

Further Information
Course Co-ordinator,
Food Product Development Centre,
t +353 1 814 6080
t +353 1 874 8572

Location
31 Marlborough Street
Dublin 1
C494 MSc in Environmental Health Risk Management

This interdisciplinary course will be for graduates who are seeking to update their current knowledge and skills and enhance career opportunities in environmental health management, environmental management, occupational safety and health, food safety and risk management.

Course Outline
Risk assessment
Risk management
Strategic management
Policy
Occupational safety and health
Food safety and hygiene
The built environment
Environmental management
Environmental health

These modules will address the foundation, current thinking and practice of risk management at national, European, and international levels. Emphasis will be placed on risk and impact assessment, toxicology, epidemiology, research methods, strategic management and quality management. Career interest and specialisation is facilitated by allowing the student to select his or her own study options from a list of case studies and electives.

Entry Requirements
An honours degree (2.2 grade or higher) or equivalent in a Science, Engineering, Technology, Construction, Architecture, Environmental Health or related discipline. Eligible candidates may be interviewed.

Duration
One year full-time or two years part-time.
The course commences in September.

Timetable and Amount of Hours: The full-time mode requires attendance for one day per week per academic year. The part-time mode requires attendance for two days per week per academic year.

How to Apply/Enrol
Proposed Interview Date: Will be arranged by the course tutor.
Offer Date: Will be arranged by the course tutor.

Course Fee (See page 9)
€1,800 per year excluding capitation.

Examinations
Assessment methods will include examinations, assignments, case studies and a dissertation.

Award
MSc in Environmental Health Risk Management of Dublin Institute of Technology.

Career Opportunities
Graduates are expected to be employed within manufacturing, technology, public and private sectors, food, chemical, environmental and associated industries in a variety of health, hygiene, safety, quality, regulatory, consultancy and related roles.

Further Information
Mr Victor Hrymak
School of Food Science and Environmental Health
Dublin Institute of Technology
Cathal Brugha Street,
Dublin 1
t +353 1 402 4355
f +353 1 402 4495
e victor.hrymak@dit.ie

Location
DIT Cathal Brugha Street
K201 Cake Design and Decoration – Royal Icing

Description
This hands on course will introduce you to the techniques used in cake design and decoration - royal icing and is designed to give you a sound understanding of the fundamentals and use of Royal Icing. The course is aimed at the aspiring amateur and the professional baker/chef.

The course is offered in a modular structure. There are two separate modules - Intermediate (Year 1) and Advanced Level (Year 2). Each module will consist of thirty classes, one per week. Each class will be of 3 hours duration. Classes will consist of a high level of hands-on practical experience, together with an introduction to the theory and technology of sugar craft.

The course is structured to allow the student to take one module at a time and may be spread over a period of years. Those students wishing to progress through the entire course must take the Intermediate Level (year 1) before progressing to the Advanced Level (year 2).

Career Opportunities
This course is aimed at both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in cake design and decoration techniques. The course may also be used as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business start-up and self-employment.

Entry Requirements
Entrants should be mature students. (23 years and over) No previous experience required.

How to Apply/Enrol
Contact National Bakery School, DIT Kevin Street, Dublin 8.
Tel: +353 1 402 4676

Content
Module 1
Year 1: Intermediate Level
• Preparation of Almond Paste and Royal Icing.
• Method and technique of applying almond paste to cake.
• Method and technique of coating cake of various shapes and textures.
• Introduction to and precise use of a range of piping tubes - Practical skills in use of piping tubes, including piped borders, line work and simple methods of lettering.
• Wedding and celebration cake design.
• Use of colours and use of colour harmonies.
• Introduction to ‘run out sugar’ and its application in Royal Icing designs. Design and creation of run out collars.

Module 2
Year 2: Advanced Level
• Advanced design techniques incorporating fine pipe work.
• Appreciation of colour combination and harmonisation.
• Preparation of designs and working drawings for ‘run out’ technique.
• Advanced techniques of lettering and writing with fine piping tubes.
• Technique for full, double and floating collars, side panels and elevated flanges.
• Method and techniques of brush embroidery, fine bridge work, lace work, basket work and sugar painting.
Duration
Two years part-time.

Award
Continuing Professional Development
Programme Certificate of Dublin Institute
of Technology.

Course Fee (See page 9)
€500 per year.

Examinations
Year one: Assessment.
Year two: Practical examination.

Further Information
Derek O'Brien,
National Bakery School.
t +353 1 402 4676.

Location
DIT Kevin Street.
K202 Cake Design and Decoration – Sugar Paste

Description
This hands on course will introduce you to the techniques used in cake design and decoration - sugar paste and is designed to give you a sound understanding of the fundamentals and use of Royal Icing and is aimed at the aspiring amateur and the professional baker/chef.

The course is offered in a modular structure. There are two separate modules - Intermediate (Year 1) and Advanced Level (Year 2). Each module will consist of thirty classes, one per week. Each class will be of 3 hours duration.

Classes will consist of a high level of hands-on practical experience, together with an introduction to the theory and technology of sugar craft. The course is structured to allow the student to take one module at a time and may be spread over a period of years. Those students wishing to progress through the entire course must take the Intermediate Level (year1) before progressing to the Advanced Level (year2).

Career Opportunities
This course is aimed at both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in cake design and decoration techniques. The course may also be used as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business start-up and self-employment.

Entry Requirements
Entrants should be mature students. (23 years and over) No previous experience required.

How to Apply/Enrol
Contact National Bakery School, DIT Kevin Street, Dublin 8.
+353 1 402 4676

Content
Module 1
Year 1 - Intermediate Level
- Introduction to and preparation of sugar paste.
- Knowledge of available convenience products.
- Method and technique of applying sugar paste to cakes of various shapes and textures.
- Understanding of sugar paste equipment and its use.
- Method and technique of bridge work.
- Practical skills in use of ribbon as a decoration medium.
- Ribbon insertion techniques - crimping and tablecloth design.
- Use of colours and colour harmonies.
- Introduction to flounces and lace work.
- Practical use of crimpers.
- Introduction to Broderie Anglaise.

Module 2
Year 2: Advanced Level
- Preparation of designs and working drawings for sugar paste techniques.
- Advanced design techniques including smocking, quilling and collage work.
- Appreciation of colour combination and harmonization.
- Advanced techniques of crimper and tablecloth design work.
- Technique for overskirts or panels, incorporating Broderie Anglaise.
- Method and techniques of brush embroidery and Nottingham lace designs.
- Introduction to and application of bas relief and cake design.
Duration
Two years part-time.

Award
Continuing Professional Development
Programme Certificate of Dublin Institute
of Technology.

Course Fee (See page 9)
€500 per year.

Examinations
Year one: Assessment.
Year two: Practical examination.

Further Information
Derek O'Brien,
National Bakery School.
t + 353 1 402 4566.

Location
DIT Kevin Street
K203 Cake Design and Decoration – Sugar Flowers

Description
This hands-on course will introduce you to the techniques used in cake design and decoration - Sugar Flowers and is designed to allow those with a sound understanding of the fundamentals of Royal Icing and Sugar Paste to further develop those skills and knowledge. The course is intended for the aspiring amateur and the professional baker/chef. The course is offered in a modular structure. The Intermediate Level (Year 1) module is available at the present time. The Advanced Level (Year 2) module is at the design stage and will be offered at a later time. Each module will consist of thirty classes, one per week. Each class will be of 3 hours duration. Classes will consist of a high level of hands-on practical experience, together with an introduction to the theory and technology of sugar craft. The course is structured to allow the student to take one module at a time and may be spread over a period of years. Those students wishing to progress through the entire course must take the Intermediate Level (Year 1) before progressing to the Advanced Level (Year 2).

Career Opportunities
This course is intended for both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in cake design and decoration techniques. The course may also be used as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business start-up and self-employment.

Entry Requirements
Entrants should be mature students (23 years and over) and must have completed the Cake Design and Decoration course (Royal Icing and/or Sugar Paste), or possess such other qualification as the Institute may deem equivalent.

How to Apply/Enrol
Contact National Bakery School, DIT Kevin Street, Dublin 8.
+353 1 402 4676

Content
Module 1
Year 1: Intermediate Level
- Introduction to and preparation and storage of Flower Paste.
- Knowledge of available convenience products.
- Method and technique of preparing hand-pulled and cutter type flowers.
- Understanding of correct method of rolling paste.
- Technique of the Mexican Hat method.
- Introduction to and application of setting petals and foliage using formers.
- Practical skills in use of equipment including cutters, wires, various veiners, moulds and formers.
- Use of colours for dusting, airbrushing and painting formers.
- Pinch and pull method of flower making.

Module 2
Year 2: Advanced Level
At present at the design stage and will be offered in the near future.
Duration
Two years part-time.

Award
Continuing Professional Development
Programme Certificate of Dublin Institute
of Technology.

Course Fee (See page 9)
e500 per year.

Examinations
Year one: Assessment.
Year two: Practical examination.

Further Information
Derek O'Brien,
National Bakery School.
t + 353 1 402 4566.

Location
DIT Kevin Street.
K204  Professional Baking - Bread

Description
This hands-on course will introduce you to an exciting range of breads from around the world. It is intended for the person who likes bread but is dissatisfied with the factory breads presently available in Ireland. This new and unique course is designed to give you a sound understanding of the fundamentals of bread making. You will learn the different techniques of dough making and fermentation and be introduced to the use and function of natural ingredients. The course is aimed at the aspiring amateur and the professional baker/chef. The course is offered in a modular structure. There are two separate modules. Each module will consist of ten classes, one per week. Each class will be of 3 to 4 hours in duration depending on the amount of work covered. Classes consist of a high level of hands-on practical experience, together with an introduction to the theory and history of breadmaking. The course is structured to allow the student to take one module at a time and may be spread over a period of time. Those students wishing to progress through the entire course must take each module in sequence.

Career Opportunities
This course is aimed at both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in bread making techniques. The course may also be used as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business start-up and self-employment.

Entry Requirements
Entrants should be mature students (23 years and over). No previous experience required.

How to Apply/Enrol
Contact National Bakery School, DIT Kevin Street, Dublin 8.
T +353 1 402 4676

Content
First Module Fundamentals of Bread Baking 1 - Basic Breads (Weeks 1 - 5)

Fundamentals of Bread Baking 2 - Classic Breads (Weeks 6 - 10)

Second Module Advanced Bread Baking 1 Aromatic Breads (Weeks 1 - 5)
Ingredients: Herbs, Cheeses, Nuts, Fruits, Vegetables, Toppings,
Technique: Preparation and incorporation in dough.
Products: Pain de Fromage, Pain aux Noix, Pizza Margarita, Nann, Calzone, Zwiebelbrot, Bagels, Pitta, Focaccia, Tomato & Fennel Seed Bread, Chowder Bread Boule.

Advanced Bread Baking 2
Artisan Breads (Weeks 6 - 10)
Ingredients: Wheat/Rye Flours, Protein, Cereals, Acids/ Bacteria.
Process: Barms, Sponge, Sours, Biga, Levains, Anstellgut.
Technique: Sourdough Starters, Using and Feeding a Starter.

Duration
This course will be offered over a two year period on a part time basis. It will be possible for participants to complete the entire course over a longer period to suit individual needs.

Award
Certificate of Attendance. This course is currently being assessed for a Dublin Institute of Technology short course certificate.

Course Fee (See page 9)
€250 per individual module - €500 for both modules.
Note: You are only required to pay for the first module - should you decide to proceed to the second module, you will be asked to pay the module fee on commencement.

Examination
Assessment on completion of second module

Further Information
Derek O'Brien,
National Bakery School.
t + 353 1 402 4676

Location
DIT Kevin Street.
K204G Professional Baking- German Masterclass

Course Description
This hands on course will be delivered at the Bundesfachschule des Deutschen Backerhandwerks, Weinheim, Germany. It is intended for graduates of the K204 Professional Baking - Bread course who wish to broaden their knowledge of baking technology. The course will cover the following subject matter areas:

- Overview of Germany Baking Industry, its history, the German Master Bakers Association.
- Importance of Baking Industry to German Economy
- Industry Trends - Bread Consumption - German National Diet
- Sour Dough - its history and importance, Method of manufacture and types.
- Ingredients – The type of flours and other ingredients in use (German/English translation)

Bundesfachschule des Deutschen Backerhandwerks
This is the premier German Master Baker school and is owned and operated by the German Association of Master Bakers. The school is located in Weinheim, a small town just an hours rail travel south of Frankfurt and is situated outside the town in a most attractive scenic area.

Waldschloß Hotel
The school manages both the hotel and the restaurant. The hotel has 50 rooms and is ideal accommodation for students attending courses at the school. It is comfortable, spotlessly clean and inexpensive.

Waldschloß Restaurant
An excellent restaurant offering cuisine of the best quality. It is highly regarded and in an excellent setting.

Course Outline

Day One

<table>
<thead>
<tr>
<th>Weißbrot</th>
<th>Wheat Bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weiβbrot</td>
<td>White Bread</td>
</tr>
<tr>
<td>Baguettes</td>
<td>Baguettes</td>
</tr>
<tr>
<td>Rosinenstuten</td>
<td>Raisin (studded)</td>
</tr>
<tr>
<td>Festtagsstuten</td>
<td>Feast Day</td>
</tr>
<tr>
<td>Christstollen</td>
<td>Christmas Cake</td>
</tr>
<tr>
<td>Stollen mit Mohn</td>
<td>Cake with Poppy Seed</td>
</tr>
<tr>
<td>Nuß oder</td>
<td>Nut or Marzipan filling</td>
</tr>
<tr>
<td>Marzipanfüllung.</td>
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</tr>
</tbody>
</table>

Day Two

<table>
<thead>
<tr>
<th>Brötchen</th>
<th>Bread Rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campingbrötchen</td>
<td>Camping Bread Rolls</td>
</tr>
<tr>
<td>Hefezopfe-Hefeknoten</td>
<td>Yeast Plait - Yeast Knot</td>
</tr>
<tr>
<td>Schmitbrötchen</td>
<td>Cut Bread Rolls</td>
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<tr>
<td>Rosenbrötchen</td>
<td>Fruit Bread Rolls</td>
</tr>
<tr>
<td>Kieler Fettsemmeln</td>
<td>Kiel Bread Rolls</td>
</tr>
<tr>
<td>(with added fat)</td>
<td></td>
</tr>
<tr>
<td>Frühstückshörnchen</td>
<td>Breakfast Long Bread Rolls</td>
</tr>
<tr>
<td>Kaiser Brötchen</td>
<td>Emperor Bread Rolls</td>
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<tr>
<td>Milchbrötchen</td>
<td>Milk Bread Rolls</td>
</tr>
<tr>
<td>Jägerbrötchen</td>
<td>Hunter Bread Rolls</td>
</tr>
<tr>
<td>Berliner Salzkuchen</td>
<td>Berlin Salt Breads</td>
</tr>
<tr>
<td>Zwiebelbrötchen</td>
<td>Onion Bread Rolls</td>
</tr>
</tbody>
</table>

Day Three

<table>
<thead>
<tr>
<th>Sauerteig</th>
<th>Sour Dough</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weizenschrotbrot</td>
<td>Coarse Grain Wheat Bread</td>
</tr>
<tr>
<td>Buttermilcbrot</td>
<td>Butter Milk Bread</td>
</tr>
<tr>
<td>Berliner Landbrot</td>
<td>Berlin Farm Bread</td>
</tr>
<tr>
<td>Paderborner Landbrot</td>
<td>Paderborn Farm Bread</td>
</tr>
</tbody>
</table>
Career Opportunities
This element of the course is aimed at both the aspiring amateur and the professional Baker/chef. It has been designed as a masterclass and is ideally suited to those wishing to upskill in Continental bread-making techniques. The course may also be viewed as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business startup and self-employment.

Entry Requirements
It is intended for graduates of the K204 Professional Baking - Bread course who wish to broaden their knowledge of baking technology.

Duration
The course will be offered in a modular structure and will consist of three separate classes of 7/8 hours duration - depending on the amount of work covered. Practical class will consist of a high level of hands-on practical experience and will be taught by expert master bakers in the schools ultra modern, state of the art, demonstration and teaching bakery laboratories. Course delivery will be in German, with simultaneous English translation.

How To Apply/Enrol
Application forms are available from DIT Kevin Street. Please ring (01) 402 4746 for an application form.

Course Fee (See page 9)
The fee has not yet been established but will be a combination of the following: Bundesfachschule course fee and DIT fee. Accommodation and travel costs will be the responsibility of the individual student.

Award
Continuing Professional Development Programme Certificate of Dublin Institute of Technology.

Further Information
Mr Derek O'Brien,
School of Bakery,
DIT Kevin Street,
Dublin 8
t 353 1 402 4566

Please note:
This element of the Professional Baking Course will be offered, provided a minimum of 12 students enroll and take the course together on the same dates. Also students will be expected to make their own travel and accommodation arrangements.
K205 Professional Baking - Cake

Description
This hands-on course will introduce you to an interesting range of exciting cakes from around the world, including Europe and north America. This new and unique course is designed to give you a sound understanding of the fundamentals of baking and is aimed at both the aspiring amateur and the professional baker/chef. The course is offered in a modular structure and there are two separate modules. Each module will consist of ten classes, one per week. Each class will be of 3 to 4 hours in duration depending on the amount of work covered. Classes will consist of a high level of hands-on practical experience, together with an introduction to the theory and history of cake making. The course is structured to allow the student to take one module at a time and may be spread over a period of time. Those students wishing to progress through the entire course must take each module in sequence.

Career Opportunities
This course is aimed at both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in cake making techniques. The course may also be used as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business start-up and self-employment.

Entry Requirements
Entrants should be mature students (23 years and over).

How to Apply/Enrol
Contact National Bakery School,
Dublin Institute of Technology,
Kevin Street, Dublin 8.
t  +353 1 402 4676

Content
First Module Fundamentals of Cake Baking 1 - Classic Cakes (Weeks 1 - 5)
Technique: Equipment, Fruit Preparation, Baking Time/Temps.
Products: Madeira Cake, Carrot Cake, Seed Cake, Banana Cake, Dundee Cake, Genoa Cake, Cherry Cake, Porter Cake, Rum and Raisin Cake, Traditional Sponge Cake, Chocolate Roulade, Creams and Custards.

Second Module Advanced Cake Baking 2 - Festive Baking (Weeks 6 - 10)
Ingredients: Flours, Sugars, Butter - Margarine, Eggs, Fruits.
Technique: Equipment, Mixing, Tins/Shapes, Decoration.
Products: (Sweet) Muffins, Meringues, Brownies, Profiteroles, Lemon Meringue. (Savoury) Mini Sausage Rolls, Mini Quiche, Sausage Pinwheels, Cheese Pastries, Mini Cornish Pasties.

Advanced Cake Baking 2 - Torten and Desert (Weeks 6 - 10)
Ingredients: Eggs, Egg white, Cheeses, Liqueurs.
Process: Classic Creams and Custards, Coagulation.
Technique: Continental Cake Rings Piping, Decoration, Presentation.

Duration
This course will be offered over a one year period on a part time basis. It will be possible for participants to complete the course over a longer period to suit individual needs.

Award
Certificate of Attendance - This course is currently being assessed for a Dublin Institute of Technology short course certificate.

Course Fee (See page 9)
€250 per individual module; €500 for both modules.
Note: You are only required to pay for the first module - should you decide to proceed to the second module, you will be asked to pay the module fee on commencement.

Examinations
Assessment on completion of second module.

Further Information
Derek O'Brien, National Bakery School.
t  +353 1 402 4676

Location
DIT Kevin Street.
K206 Professional Baking – Sweetbreads Course

Description
This hands on course will introduce you to an exciting range of sweet breads from around the world. It is intended for the person who likes sweet bread but is dissatisfied with the factory products presently available in Ireland. This new and unique course is designed to give you a sound understanding of the fundamentals of sweet bread making. You will learn the different techniques of dough making and fermentation and be introduced to the use and function of natural ingredients. The course is aimed at the aspiring amateur and the professional baker/chef.

Course Outline

First Module
Fundamentals 1 - Basic Sweet Breads
(Weeks 1-5)
Swiss Buns; Cookie Buns; Hot X Buns; Cherry Buns; Butter Buns; Saffron Loaf; Sally Lunn; Iced Logs; Chelsea Buns; Bath Buns; Savarins & Babas Aberdeen Butteries; Irish Barm Brack; Karlsbrod (Almond Ring); Welsh bara brith; Scottish Selkirk Bannock.

Fundamentals 2 - Croissant & Danish Pastry
(Weeks 6-10)
Belgian Pastry; Dutch Coffee Buns; Butter Croissants; Savoury Croissants; Pain au Chocolate; Danish Pastries: Fruit and Nut Fillings; Danish Pastries: Danish Kringle; Pecan and Cinnamon Plait.

Second Module
Advanced Sweet Bread 1 - European Specialties
(Weeks 11-15)
German Stollen; Panettone; Gugelhupf; Dutch Sugar Bread; Haselnussplait (Hazelnut Plait) Vanilla Pinwheels; Streusel Cake; Butter Streusel; Lemon & Quark Breads; Cranberry & Orange Breads.

Advanced Sweet Breads 2 - International Classics (Wks 16-20)
Cinnabom; Sticky Pecan Buns; Bavarian Plum Cake; Austrian Coffee Cake; Viennese Apple Strudel; Cherry Strudel Pockets; German Baked Cheese Slices; Cheese Roll; Party Roll; Hungarian Chocolate Twists; Apricot Rosette Cake.

Career Opportunities
This course is aimed at both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in bread making techniques. The course may also be viewed as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business startup and self-employment.

Entry Requirements
Entrants should be mature students (23 years-of-age and over). No previous experience required. This course will be offered over a one year period on a part time basis. It will be possible for participants to complete the entire course over a longer period to suit individual needs.

Duration
The course is offered in a modular structure. There are two separate modules. Each module will consist of ten classes, one per week. Each class will be of 3 to 4 hours in duration – depending on the amount of work covered. Class will consist of a high level of hands-on practical experience,
together with an introduction to the theory and history of bread making. The course is structured to allow the student to take one module at a time and may be spread over a period of time. Those students wishing to progress through the entire course must take each module in sequence.

How To Apply/Enrol
Applications forms are available from DIT Kevin Street. Please ring (01) 402 4746 for an application form.

Course Fee (See page 9)
€250 per individual module. €500 for both modules.
Note: You are only required to pay for the first module – should you decide to proceed to the second module, you will be asked to pay the module fee on commencement.

Award
Continuing Professional Development Programme Certificate of the Dublin Institute of Technology.

Further Information
Mr Derek O'Brien,
School of Bakery,
DIT Kevin Street,
Dublin 8
t +353 1 402 4676

Location
DIT Kevin Street.
K207 Professional Baking - Pastries and Snacks

Course Description
This hands on course will introduce you to an interesting range of exciting pastries and snacks from around the world, including Europe and North America. This new and unique course is designed to give you a sound understanding of the fundamentals of pastry and snack baking and is aimed at both the aspiring amateur and the professional baker/chef.

Course Outline

First Module
Fundamentals 1 - Quick Breads and Muffins (Week 1 - 5)
Classic Scones: Plain; Fruit; Brown; Savoury.
Drop Cakes: Traditional Rock Buns; Lemon & Orange; Orange & Chocolate; Coffee & White Chocolate; Almond.
Griddle Cakes: Potato Cakes; Scotch Pancakes; Soda Farls; Savoury Farls.
Muffins Sweet: Blueberry; Chocolate; Bran; Orange; Date & Nut; Raisin.
Muffins Savoury: Smoked Bacon; Sage & Onion; Rosemary & Potato; Spinach & Cheese.

Fundamentals 2 - Shortbreads and Cookies (Week 6-10)
Cookies: Plain; Peanut; Rich Chocolate; Double Choc. Chip; Soft & Chewy.
Biscuits: Shewsbury; Butter Shortbread; Cherry & Almond; Chocolate; Lemon.
Specialty: Biscotti; Mandlebrot; Speculaas; Macaroons; Amaretti.

Classical: Florentines; Brandy Snaps; Langue de Chat.
Viennese: Butter; Chocolate; Pine Nut; Hazelnut; Citron.

Second Module
Advanced Pastry 1 - Tarts, Tartlets, Pies and Slices. (Week 11-15)
Irish: Bramley Apple Tart; Rhubarb Tart; Apple Frangipanne Pie.
International: Dutch Apple Tart; American Apple Pie; Alsace Apple Pie.
Classic: Fruit of the Forest Tart; Linzer Tart; Tart Tatin; New World; Chocolate & Ginger Pecan Tartlets; Mississippi Mud Pie.
Slices: Paradise; Almond & Coconut; Sweet Mincemeat Slice; Apple & Custard.

Advanced Pastry 2 - Puff Pasty: (Week 16-20)
Introduction: Puff Pastry.
Filled: Apple Pastries; Jam Turnover; Mince Pie; Eccles Cakes.
Slices: Cream Slice; Coffee Slice; Apple Strudel Slice.
Specialty: Cream Horns; Palmiers.
Classic: French Pastries; Pithivers; Mille Feuille.

Career Opportunities
This course is aimed at both the aspiring amateur and the professional baker/chef. It has been designed as a series of master classes and is ideally suited to those wishing to upskill in cake making techniques. The course may also be viewed
as a platform for those seeking a career change. Successful completion of the course may lead to full/part-time employment in the bakery and food service industry or in the area of business startup and self-employment.

**Entry Requirements**
Entrants should be mature students. (23 years-of-age and over). No previous experience required. This course will be offered over a one year period on a part-time basis. It will be possible for participants to complete the entire course over a longer period to suit individual needs.

**Duration**
The course is offered in a modular structure. There are two separate modules. Each module will consist of ten classes, one per week. Each class will be of 3 to 4 hours in duration - depending on the amount of work covered. Class will consist of a high level of hands on practical experience, together with an introduction to the theory and history of pastry making. The course is structured to allow the student to take one module at a time and may be spread over a period of time. Those students wishing to progress through the entire course must take each module in sequence.

**How To Apply/Enrol**
Applications forms are available from DIT Kevin Street.
Please ring (01) 402 4746 for an application form.

**Course Fee (See page 9)**
€250 per individual module. €500 for both modules.

*Note:* You are only required to pay for the first module - should you decide to proceed to the second module, you will be asked to pay the module fee on commencement.

**Award**
*Continuing Professional Development Programme Certificate* of Dublin Institute of Technology.

**Further Information**
Mr Derek O'Brien,
School of Bakery
DIT Kevin Street,
Dublin 8
t: +353 1 402 4566

**Location**
DIT Kevin Street.
M568 Meat Management

Description
Meat accounts for over 50% of agricultural output in this country and given that agriculture accounts for 40% of Ireland’s net exports this highlights the importance of the meat industry in this country. The combined retail sales of beef, lamb, pigmeat and poultry is said to be approximately one billion euro in value. There are an estimated 2050 traditional retail butcher shops, 140 supermarket multiples and 48 domestic wholesalers. Combined, these account for around 8,000 jobs. Market pressures on a number of fronts highlight the need for professionalism at management levels in the retail meat sector. This course, organised in association with the Association of Craft Butchers of Ireland addresses the management needs of the sector.

Content
Meat Technology/Processing/Hygiene
Management
Law
Meat Costing
Accounting

Entry Requirements
Dublin Masters Victuallers Association Diploma holders or managers/supervisors of retail meat stores/qualified butchers.

Duration
Two years
Attendance: Monday 6.30 - 9.30 pm.

How to Apply/Enrol
Students may enrol for the course at DIT Mountjoy Square, from Monday 1st to Thursday 4th and Monday 8th to Thursday 11th September 2003, 9 am. - 4 pm. Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
e500 per annum.
There is an Examination Fee payable to Association of Craft Butchers of Ireland.

Examinations
April/May 2004.

Award
Association of Craft Butchers of Ireland Diploma.

Career Opportunities
Management in the sector.

Further Information
Course Co-ordinator,
t +353 1 402 4143

Location
DIT Mountjoy Square.
M569 Bar Management

Description
This course is provided in co-operation with the Licensed Vintners Association to allow holders of their Diploma to develop managerial, personal, supervisory and operational business skills. The retail licensed trade industry in Ireland comprises approximately 11,019 fully licensed premises, 775 in Dublin (City, County) and 10,244 in the rest of the State. Almost all premises (97.4%) are separate owner-run or family-run businesses, the remainder being part of a chain of other licensed premises/hotels. The aim of this course, which is broadly based, is to give practical specialist education in Licensed Trade/Bar Management to those who wish to advance their careers in this business. It will provide them with the knowledge on which they can build, by experience, the relevant skills necessary to run a complex licensed trade business profitably and efficiently.

Content
Business Feasibility Study
Marketing and the Publican
Management
Property Acquisition
Sales Promotion
Financial Management
Hygiene

Entry Requirements
1. Licensed Vintners Association Apprentice Diploma holders
2. Managers/Supervisors in the licensed trade.

Duration
Two years.
Attendance:
Year 1: Tuesday 9.00 am. - 12.00 noon.
Year 2: Tuesday 9.00 am. - 12.00 noon.

How to Apply/Enrol
Students may enrol for the course from 1st September 2003 between 10.00 am. - 12.00 noon at DIT Mountjoy Square. Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
€500 per annum. €160 examination fee to Licensed Vintners Association.

Examinations
First week of May 2004.

Award
Licensed Vintners Association Bar Management Diploma.

Career Opportunities
Management in the sector.

Further Information
Andy O’Gorman, Course Co-ordinator.
t +353 1 402 4143/4145

Location
DIT Mountjoy Square.
M572 Wine Course

Description
This is a part-time course run in co-operation with the Irish Guild of Sommeliers. The course is divided equally between theory and practical sessions. The course is intended to give students a good knowledge of the wines of the world. It will show why their favourite wines and other drinks taste different from each other and it will give participants the confidence to broaden their tasting experience. Spirits and Liqueurs will also be covered.

Content
Introduction to Wines
Viniculture and Vinification
Wine Regions: Europe, Central and Eastern Europe and New World Wines
Wine Legislation and Labelling
Types of Wines: Red, White, Rose, Sparkling and Fortified
Wine Tastings
Choosing, Storage and Service of Wine
Spirits and Liqueurs
Wine Equipment.

Entry Requirements
Employees of hotels, restaurants, pubs, clubs, off-license trade and drinks companies.

Duration
10 weeks.
Attendance: Tuesday 6.15 - 9.15 pm.

How to Apply/Enrol
Students may enrol for the course at DIT Mountjoy Square from Monday 1st to Thursday 4th of September 2003 (6 - 8 pm). Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
€230.

Examinations
At the end of each course.

Award
Sommelier Class 1 Wines & Spirits Certificate, Irish Guild of Sommeliers.

Further Information
Andy O’Gorman
Course Co-ordinator:
t +353 1 402 4143
t +353 1 402 4145

Location
DIT Mountjoy Square.
M573 Meat Apprentice

Description
This course of training and education for retail meat apprentices is arranged in agreement with the trade organisation. Course objectives include preparing the student for full and productive participation at all levels of the retail meat trade. Particular attention is paid to the development of essential traditional skills as well as the techniques associated with a modern, progressive meat business.

Content
Meat Cutting - Theory and Practice
Meat - Commodity Knowledge
Retail Accounts
Principles of Distribution
Law
Hygiene/Safety/Security
Salesmanship/Display

Entry Requirements
Apprentice/Trainee butchers.

Duration
Three years.

Attendance
Year 1: Mon 9 am. - 12 pm. or
Tues 9 am. - 12 pm.
(or Wed 2 pm. - 5 pm. subject to demand).
Year 2: Mon 9 am. - 12 pm. or
Tues 2 pm. - 5 pm
(or Wed 2 pm. - 5 pm subject to demand).
Year 3: Mon 9.00 am. - 1 pm. or
Mon 2 pm. - 5.30 pm.

How to Apply/Enrol
Students may enrol for the course at DIT Mountjoy Square, from Monday 1st to Thursday 4th and Monday 8th to Thursday 11th of September 2003 from 6 - 8pm. Places on this course are allocated in order of enrolment.

Course Fee (See page 9)
There is an examination fee payable to the Dublin Master Victuallers Association.

Examinations
April/May 2004.

Award
Dublin Master Victuallers Association Diploma

Further Information
Mr Sean Cruise
Course Co-ordinator.
t +353 1 402 4143
t +353 1 402 4214
e sean.cruise@dit.ie

Location
DIT Mountjoy Square.
M574 Bartending Supervision

Description
The course is organised in conjunction with the Licensed Vintners' Association and MANDATE Trade Union to provide training and education for bartenders. The course objective is to give bartenders an insight into the quality, technical and commercial running of a licensed premises.

Content
Commodity Management
Dispense Management
Retail Accounting and Calculations
Retail Distribution
Licensing and Labour Law
Customer Relations
Hygiene Regulations

Entry Requirements
Bar Apprentices and Trainees.

Duration
One Year: Thursday 9 am - 1 pm.

How to Apply/Enrol
Bartenders may enrol for the course at DIT Mountjoy Square on Monday 1st September 2003 from 10 am - 12 noon each day.

Course Fee (See page 9)
€75 examination fee payable on enrolment.

Examinations
Last week of April 2004.

Award
Licensed Vintners' Association Trainee Bartender Diploma.

Further Information
Andrew O'Gorman,
Head of Department.
t +353 1 402 4145
t +353 1 402 4143
f +353 1 402 4296.

Location
DIT Mountjoy Square.
POSTGRADUATE PROGRAMMES
IN LEARNING & TEACHING
Postgraduate Programme in Third Level Learning and Teaching: Postgraduate Certificate, Diploma, Masters

Description
Are you a new lecturer, keen to get started, but a little apprehensive about teaching? Are you an experienced lecturer, wanting to try out some new learning and teaching methods? Are you keen to use more learning technology? Are you eager to explore your specific areas of interest in learning and teaching e.g. on-line learning, problem-based learning, psychology of learning or research in higher education? This programme is for lecturers in all universities and third level institutions, from all subject disciplines. It is the first Postgraduate programme in the Republic of Ireland exclusively for lecturers; it consists of three part-time modularised courses located in the Learning and Teaching Centre, Directorate of Academic Affairs, DIT.

Content
1. Postgraduate Certificate in Third Level Learning and Teaching
   There are two modules:
   - Learning and teaching in higher education
   - Designing curricula and assessment strategies.

2. Postgraduate Diploma in Third Level Learning and Teaching
   Five modules will be offered in the academic year:
   - Problem-based learning
   - Online learning
   - Key skills and career management
   - Psychology of learning
   - Research methods in higher education.

3. Masters (M.A.) in Third Level Learning and Teaching.
   Participants will carry out an educational research project which combines academic rigour with personal and professional relevance.

Participants will experience three different models of learning. They will be encouraged to implement and adapt these models in their own teaching context. The Certificate uses "Experiential Learning", the Diploma uses "Problem-Based Learning" and the Masters (M.A.) uses "Research-Based Learning".

Entry Requirements
Course specific. Please contact the relevant course co-ordinator as listed below.

Duration
Participation on these courses involves attendance for a half day a week. The Postgraduate Certificate is on Wednesday mornings 10 am. - 1 pm. and the Postgraduate Diploma is on Tuesday mornings 10 am. - 1 pm. Scheduled Masters Classes take place on Thursday mornings 10am - 1pm. All are for the full academic year. In addition, participants attend an induction programme.

How to Apply/Enrol
Contact Learning and Teaching Centre (see below).

Closing Date for Applications

Course Fee (See page 9)
Certificate & Diploma €1,500 per year excluding capitation. Masters: €1,500.
Award
Graduates are eligible for the award of the following (depending on course option taken) of Dublin Institute of Technology:

- Postgraduate Certificate in Third Level Learning and Teaching
- Postgraduate Diploma in Third Level Learning and Teaching
- Masters (M.A.) in Third Level Learning and Teaching.

Further Information
Contact the Programme Administrator:
Ms Linda Boyd
DIT Learning and Teaching Centre
14 Upper Mount Street
Dublin 2
t +353 1 402 7875
e learning.teaching@dit.ie
w www.dit.ie/learningteaching/index.html

To discuss the programme after receiving this information, contact the Postgraduate Certificate Coordinator:
Ms Roisin Donnelly
DIT Learning and Teaching Centre
14 Upper Mount Street
Dublin 2
t +353 1 402 7886
e roisin.donnelly@dit.ie
or
Postgraduate Diploma Co-ordinator:
Ms Terry Barrett
DIT Learning and Teaching Centre
14 Upper Mount Street
Dublin 2
t +353 1 402 7882

e terry.barrett@dit.ie
or
Masters’ Co-ordinator,
Ms Anne Murphy,
DIT Learning and Teaching Centre,
14 Upper Mount Street, Dublin 2.
t +353 1 402 7881
e anne.murphy@dit.ie

Location
DIT Learning and Teaching Centre,
14 Upper Mount Street,
Dublin 2.
Industry Education and Training Services

Dublin Institute of Technology has a long tradition of providing education and training programmes to industry. These programmes can be delivered in a large variety of areas e.g. applied arts, built environment, business, engineering, science, tourism and food. The Institute has established a number of specialist development centres many of which provide education and training services as well as applied research and consultancy services.

Education and Training Services Provided
The Institute offers industry many options in delivery and in the range of programmes it can provide. Organisations may wish to avail of the many programmes currently provided in the Institutes sites or may wish to have an existing programme delivered at a more convenient location e.g. on the client's own premises. The Institute provides programmes throughout Ireland, and works with organisations in providing customised programmes. These customised programmes offer client's the opportunity to avail of the best educational and training programmes designed for application in the workplace.

In order to ensure maximum flexibility, courses can be offered on a once-off or modular basis, and in association with clients, can be arranged at suitable times to facilitate the release of staff. In all cases, emphasis is placed on the practical application of the various subjects taught using the most up to date methods.

Importantly, programmes that the Institute provides for organisations allow the client organisation direct access to the Institute's expertise in programme design. This direct access facilitates the Institute and the organisation working together on the development of programmes that enhance employee and organisational effectiveness.

Quality Assurance and Certification
The Institute has developed a quality assurance system that facilitates the speedy certification of short courses. The Institute recognises that industry may have an immediate need for a short course but may also wish to have employees receive certification for their completion of a course. Through the Institute's Quality Assurance Committee many short courses are validated and are awarded Certificates of Continuing Professional Development. The Institute's system of awarding Continuing Professional Development Certificates ensures a quality and responsive approach to industry requests. Organisations and their employees may also avail of already validated programmes many of which are detailed in this prospectus.

Further Information
If you would like to receive more information on DIT's industry education and training service contact DIT's Short Course Centre. The Centre can advise you on the education and training services provided by the Institute and may also facilitate the development and delivery of programmes.

Sandra Fisher
Head of Short Course Centre
Dublin Institute of Technology
Fitzwilliam House,
30 Upper Pembroke Street, Dublin 2
t +353 1 402 3308
f +353 1 402 3399
e sandra.fisher@dit.ie
w www.dit.ie
Alternatively, you may contact directly the specialist education and training centres as listed in the next section.
Applied Optoelectronics Centre
Manager: Thomas Freir
DIT, Kevin Street, Dublin 8.

Courses/Industry/Areas of Expertise
The Centre provides training, consulting and research in the field of optical fibre technology and communications. The Centre's suite of training courses includes optical fibre technology, DWDM, SDH, ATM, ISDN, frame relay, introduction to telecoms, data cabling installations, data cabling planning, radiation safety for mobile comms, advanced optical network design.

+353 1 402 4659
+353 1 478 3631
aoc@dit.ie
www.aoc.ie

Centre for Social and Educational Research
Manager: Dr. Lorna Ryan,
DIT Rathmines House, 143-149, Rathmines Road, Dublin 6.

Areas of Expertise
The Centre, an independent research and policy analysis body, carries out applied research and evaluation studies. The work of the Centre is driven by its three main units: the Early Childhood Care and Education Research Unit; the Families Research Unit and the Residential Childcare and Juvenile Justice Research Unit. Work on transversal themes such as equality is also carried out. The research and evaluation studies conducted are commissioned primarily by governmental departments but clients of the Centre also include non-governmental organisations.

+353 1 402 3491
+353 1 402 3498
cser@dit.ie
www.dit.ie

Centre for Industrial and Engineering Optics
Manager: Dr. Suzanne Martin
DIT Kevin Street, Dublin 8.

Courses/Industry/Areas of Expertise
The Centre specialises in developing optical systems (including laser and interferometric systems) for measurement and defect detection. It offers services in optical system design, research, development and problem solving.

+353 1 402 4613
+353 1 402 4988
ieo@dit.ie
http://www.ieo.dit.ie

Digital Media Centre
Manager: Charlie Pritchard
DIT Aungier Street, Dublin 2.

Courses/Industry/Areas of Expertise
The Digital Media Centre offers consultancy and research services in the areas of digital content development and delivery. The primary work of the centre is focused around four key themes:
- virtual environments for cultural heritage
- concepts of interactivity and interaction design
- new forms of open and distance learning
- the application of mobile and broadband systems to deliver rich content.
Distance Learning Unit
Manager: Enda Hogan
DIT Dominic Court, 41 Lower Dominick Street, Dublin 1.

Courses/Industry/Areas of Expertise
The Centre provides technical training and education services to manufacturing companies throughout Ireland, using a flexible tutor-led distance learning approach. The Centre offers education and training modules on a wide variety of mechanical, electrical and electronic engineering topics.

t +353 1 878 3773
f +353 1 872 9126
e enda.hogan@dit.ie
w www.dit.ie/dlu

Food Product Development Centre
Manager: Anna McCormack

Courses/Industry/Areas of Expertise
The Food Product Development Centre provides a range of services in all food areas including new product development, food safety management and sensory analysis. The Centre also provides training programmes for companies and individuals. Course duration can vary from a half-day through to twelve days and can be presented in a modular format as required. Where appropriate participants receive a DIT Certificate in Continuing Professional Development on completion of a course. Current accredited courses offered by the Centre include hygiene and HACCP training and implementation; introduction to food labelling; sensory analysis; introduction to the food service industry; cooking with meat and poultry products; introduction to seafood and sauce cookery. Other courses can be designed specifically to suit a client’s needs.

t +353 1 814 6084
f +353 1 874 8572
e fpdc@dit.ie
w www.fpdc.dit.ie

Media Production Unit
Manager: Grainne O’Rourke
DIT Aungier Street, Dublin 2.

Courses/Industry/Areas of Expertise
The Media Production Unit offers professional-level courses for audio visual personnel in addition to providing resources and facilities to producers in the pre-competitive environment. The Unit is also engaged in AV facilities management at the School of Media. In the context of professional-level courses, Dublin Institute of Technology and the Short Course Unit at the National Film and Television School, Beaconsfield now offer a unique and exclusive modular joint programme leading to the award of Master of Arts in Film and Television. This course has been specifically designed with the interests of freelance industry professionals in mind and offers specialisations in: Production, Direction, Cinematography, Screen Sound, Editing, Screen Design.

t +353 1 402 3108
f +353 1 402 3288
e mediaproduct@dit.ie
w http://www.dit.ie/aa/mpu.html

242
National Maintenance Centre
Manager: Aidan Murphy,
DIT Dominick Court, 41, Lr. Dominick Street, Dublin 1.

Courses/Industry/Areas of Expertise
The National Maintenance Centre provides expertise in all areas of maintenance. As part of the Dublin Institute of Technology the Centre has all of the resources of the Institute at its disposal to help companies improve the performance of the maintenance function. The Centre was set up with the sole purpose of assisting companies in Ireland with their maintenance strategies. The Centre focuses mainly on three areas i.e. –
- In-house courses
- Consultancy services
- Public seminars.
Typical courses provided include basic introductory and follow up advanced courses, courses in TPM craft skill enhancement, preventive maintenance, hydraulics, refrigeration. A timetable for public courses can be found at www.nmc.ie.

National Institute for Transport and Logistics
Director of Learning,
Edward Sweeney, 17 Herbert Street,
Dublin 2.

Courses/Industry/Areas of Expertise
As Ireland’s “Centre of Excellence” for Supply Chain Management (SCM), NITL is your first port of call for all issues related to SCM. Established in 1998 as a result of a report published by Forfas entitled “World Class to Serve the World”, NITL, now supported through the National Development Plan, provides industry relevant training and education, consultancy services and leading research in SCM. The Forfas report suggested that SCM is a crucial element in the overall ability of businesses to compete successfully in today’s environment. NITL’s mission, as defined by the Department of Enterprise Trade and Employment, is to promote the development of supply chain expertise in Irish business, both private and public, for the benefit of the Irish economy. Within NITL Supply Chain Management is defined as “the management of the flow of raw materials, related information and finished goods from source to end customer”. NITL runs a variety of education and training programmes aimed at all levels of experience and/or academic achievement. NITL works with a broad spectrum of individuals, organisations, as well as large companies and SMEs.

NSSC Software
Manager: Gráinne Moloney
Aungier Street, Dublin 2.

Areas of Expertise
NSSC, established in 1997, is committed to providing technical and consultancy services for the Software, Satellite and Telecom sectors in addition to engaging in research
and development projects. NSSC possesses a broad technical knowledge base and experience in developing end-to-end software solutions for a broad client base. Potential clients may avail of experienced developers in Java, C, C++, Visual Basic and Perl while utilising our expertise of telecom Protocols, Web Site development, Location Based Services, and Satellite or GPS Solutions. NSSC offer Product Development and Research Services for Industrial Partners.

t +353 1 402 3196
e NSSC@dit.ie
w www.NSSCsoftware.com

Project Development Centre
Manager: Bernadette O'Reilly

Courses/Industry/Areas of Expertise
The Project Development Centre provides a range of services and facilities to the current generation of dynamic Irish businesses. Enterprise development programmes, incubation space and facilities, business counselling, funding and access to research and development expertise are all part of the package which allows entrepreneurs to start and grow global businesses.

t +353 1 240 1300
f +353 1 240 1310
e info@pdc.ie
w www.pdc.ie

Radiation and Environmental Science Centre
Manager: Dr Carmel Mothersill

Areas of Expertise
The Radiation and Environmental Science Centre is in the Dublin Institute of Technology specialising in radiation biology and environmental toxicology. The Centre has extensive experience in the identification of mechanisms by which radiation and other environmental mutagens damage biological cells. It has an international reputation in this area and has made major contributions to the understanding of the mechanisms involved in radiation induced damage. The Centre also has considerable expertise in the development of tissue culture models for human, fish and invertebrate systems. This combined expertise enables the Centre to study the mechanisms by which DNA-damaging agents, including radiation and heavy metals, kill, mutate or transform cells from different species.

t +353 1 402 3085
e info@resc.dit.ie

Tourism Research Centre
Manager: Elizabeth Kennedy
Tourism Research Centre
Dublin Institute of Technology
Cathal Brugha Street. Dublin 1

Courses/Industry/Areas of Expertise
The Tourism Research Centre at the Dublin Institute of Technology provides independent research and development for the tourism industry in Ireland, (incorporating hospitality, travel, recreation & sustainable development). The Centre’s core strengths include demand analysis, supply analysis, marketing, tourism planning and development, integrated regional development, customer satisfaction
tracking, mystery shopping and customised training. The Centre specialises in the provision of customised on-site training courses across a broad range of areas such as operations management, marketing and finance. Training focuses on continuous professional development and specific training courses undertaken to date include:

- Marketing and business development workshops for SMEs in rural or urban areas,
- Trainer development programme for individual hotel properties,
- Diplomatic training in culinary arts, hospitality and cultural studies,
- Hospitality services for on-board services in the marine industry,
- Yield/Revenue Management
- Performance Management Skills—appraisal Interview and Effective Use of Disciplinary Process
- Coaching for Customer Care
- Writing a HACCP Plan for Catering Operations
- Decision Accounting for the Hospitality Industry
- Enhancing Performance through Empowerment and Teamwork
- Intercultural Communications Skills
- Career Management

These courses vary from a half day to 8 days in duration depending on individual company needs.

For further information, please contact:
Monica Brophy,
Training Co-ordinator
t +353 1 814 6094
e monica.brophy@dit.ie

College-Based
In addition, college-based courses offered in conjunction with the Faculty include:

- Management Principles (Level 1 & 2)
- Hygiene and Safety for the Hospitality Industry
- Introduction to Marketing
- Becoming a More effective Manager
- Yield Management
- Customer Care
- Performance Appraisal

These courses normally take place on Tuesday or Thursday evening and typically last 12 weeks, at 2 hours per week. For further information on college-based courses contact:
Marla Ryan
t +353 1 402 7556
e maria.ryan@dit.ie
or
t +353 1 814 6080
f +353 1 874 8572
e tourism@dit.ie
w http://trc.dit.ie
SHORT COURSES

The following pages contain information on short courses offered by Faculties/Development Centres. All information on courses is for guidance only and may be amended by the appropriate Faculty/Development Centre. Some of the courses listed are offered on a regular basis and some on demand. Within Faculties/Development Centres there is the possibility of offering courses customised to an individual corporate client's requirements.

The abbreviation "QA" means Quality Assurance. Courses attracting credits under the European Credit Transfer System receive Continuing Professional Development Certificates and have been validated by the Institute’s Quality Assurance Committee. The other courses generally receive a Certificate of Attendance or other level/type of certificate as indicated.

Faculties

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248 Faculty of Applied Arts
253 Faculty of Built Environment
256 Faculty of Business
256 Faculty of Engineering
263 Faculty of Science
264 Faculty of Tourism & Food

Centres

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270 Centre for Industrial and Engineering Optics
270 Food Product Development Centre
271 Distance Learning Unit / Applied Technology Services
271 Media Production Unit
273 National Institute for Transport and Logistics (NITL)
278 National Maintenance Centre
280 Project Development Centre
280 Timber Development Centre
245 Tourism Research Centre
# ACADEMIC AFFAIRS

<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raising Students' Self Esteem</td>
<td>10 weeks</td>
<td>3 hours weekly</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Tommy Cooke, tel 402 3312, Email: <a href="mailto:Thomas.Cooke@dit.ie">Thomas.Cooke@dit.ie</a></td>
<td>27 September 1999, 1 ECTS credits</td>
</tr>
<tr>
<td>Unlocking Your Potential as a Mature Student</td>
<td>3 months approximately</td>
<td>10 x 2hr sessions</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Student Counselling/Academic Affairs. Susan Lindsay, tel. 402 3443</td>
<td>13 December 1999, 5 ECTS credits</td>
</tr>
</tbody>
</table>

# FACULTY OF APPLIED ARTS

## School of Languages

<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Online Translation (French/German/Spanish)</td>
<td>27 weeks</td>
<td>100 hours</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dermot Campbell, tel 402 4944</td>
<td>3 February 2003, 5 ECTS credits</td>
</tr>
<tr>
<td>English for Oral Communication</td>
<td>Two semesters</td>
<td>3 hours class contact per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Sue Norton, tel 402 4712 Email <a href="mailto:susan.norton@dit.ie">susan.norton@dit.ie</a></td>
<td>21 January 2002, 5 ECTS credits</td>
</tr>
<tr>
<td>French / German / Spanish Language &amp; Contemporary Culture</td>
<td>1 year modularised</td>
<td>2hrs 1 evening per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretaries, tel 402 4673 / 2843</td>
<td>11 December 2000, 4 ECTS credits</td>
</tr>
<tr>
<td>European Perspectives I</td>
<td>1 year Modularised</td>
<td>2hrs on 1 evening per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretaries, tel 402 4673 / 2843</td>
<td>11 December 2000, 4 ECTS Credits</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
<td>Attendance</td>
<td>Web Address</td>
<td>Contact</td>
<td>QA</td>
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<tr>
<td><strong>European Perspectives II</strong></td>
<td>1 year Modularised</td>
<td>2 hrs on 1 evening per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretaries, tel 402 4673 / 2843</td>
<td>11 December 2000, 4 ECTS Credits</td>
</tr>
<tr>
<td><strong>Irish Cultural Studies</strong></td>
<td>1 year</td>
<td>2 hrs on 1 evening per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretaries, tel 402 4673 / 2843</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Staff Languages Classes</strong></td>
<td>1 year</td>
<td>1.5hrs (1 evening or lunchtime) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretaries, tel 402 4673 / 2843</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>English for Academic Purposes</strong></td>
<td>1 year</td>
<td>2hrs (1 evening per week)</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretaries, tel 402 4673 / 2843</td>
<td>30 June 1999, 6 ECTS credits</td>
</tr>
</tbody>
</table>

**Department of Social Sciences**

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<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
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<th>Contact</th>
<th>QA</th>
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</thead>
<tbody>
<tr>
<td><strong>Self-Esteem Enhancement Skills</strong></td>
<td>76 hours</td>
<td>2 hrs per week x 30 weeks, plus 16 hours training</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Tommy Cooke, tel 402 3312, Email: <a href="mailto:thomas.cooke@dit.ie">thomas.cooke@dit.ie</a></td>
<td>3 February 2003, 5 ECTS credits</td>
</tr>
<tr>
<td><strong>Multi-Element Behavioural Support</strong></td>
<td>7 units, generally delivered over a number of months</td>
<td></td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Arthur Brown, tel 402 3533</td>
<td>12 March 2001, 5 ECTS credits</td>
</tr>
<tr>
<td><strong>Course in Creative Drama – Level 1</strong></td>
<td>1 year</td>
<td>3 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretary, tel 402 3464</td>
<td>N/A</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
<td>Attendance</td>
<td>Web Address</td>
<td>Contact</td>
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<tr>
<td>Course in Creative Drama – Level 2</td>
<td>1 year</td>
<td>3 hrs (1 evening) per week, 3 Saturdays</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretary, tel 402 3464</td>
<td>N/A</td>
</tr>
<tr>
<td>Early Education for Classroom Assistants in Gealtacht Primary Schools (on demand)</td>
<td>105 hrs</td>
<td>Generally delivered over a number of months</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Máire Mhic Mhathúna, tel 402 3522</td>
<td>June 1997, 3 ECTS credits per module</td>
</tr>
<tr>
<td>Digital Workflow Techniques</td>
<td>12 weeks, run on demand</td>
<td>100 Hours Friday pm &amp; Saturday am each week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Brian Kennedy, tel 402 3630</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Display Design</td>
<td>10 Weeks</td>
<td>2 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretary, tel 402 4138</td>
<td>N/A</td>
</tr>
<tr>
<td>Drawing as Information Gathering</td>
<td>6 weeks</td>
<td>Set by Faculty</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretary, tel 402 4138</td>
<td>23 October 2000, 5 ECTS credits</td>
</tr>
<tr>
<td>Painting a Shifting Horizon</td>
<td>6 weeks</td>
<td>Set by Faculty</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>The Secretary, tel 402 4138</td>
<td>23 October 2000, 5 ECTS credits</td>
</tr>
</tbody>
</table>
Dublin Institute of Technology Part-time Programmes Entry 2003

Responding to Your Landscape
Title: Responding to Your Landscape
Duration: 10 weeks
Attendance: Set by Faculty
Web Address: www.dit.ie
Contact: The Secretary, tel 402 4138
QA: 23 October 2000, 5 ECTS credits

Critical Theory: Construction of the Irish Landscape 1850-2000
Title: Critical Theory: Construction of the Irish Landscape 1850-2000
Duration: 22 weeks
Attendance: Set by Faculty
Web Address: www.dit.ie
Contact: The Secretary, tel 402 4138
QA: 23 October 2000, 5 ECTS credits

Finding Your Own Direction
Title: Finding Your Own Direction
Duration: 5 weeks
Attendance: Set by Faculty
Web Address: www.dit.ie
Contact: The Secretary, tel 402 4138
QA: 23 October 2000, 5 ECTS credits

Family Law
Title: Family Law
Duration: 1 academic year
Attendance: Generally at least 3 hrs of lectures, delivered each morning/evening
Web Address: http://www.dit.ie/DIT/shortcourses/courses.html
Contact: Bruce Carolan, Head Dept of Legal Studies, tel 402 3016
QA: 30 June 1999, 6 ECTS credits

Foundations in Law - Civil
Title: Foundations in Law - Civil
Duration: One academic year
Attendance: 3 hrs lecture, one evening
Web Address: http://www.dit.ie/DIT/shortcourses/courses.html
Contact: Bruce Carolan, Head Dept of Legal Studies, tel 402 3016
QA: 24 September 2001, 5 ECTS credits

Foundations in Law - Criminal
Title: Foundations in Law - Criminal
Duration: One academic year
Attendance: 3 hrs lecture, one evening
Web Address: http://www.dit.ie/DIT/shortcourses/courses.html
Contact: Bruce Carolan, Head Dept of Legal Studies, tel 402 3016
QA: 24 September 2001, 5 ECTS credits

Introduction to Company Law
Title: Introduction to Company Law
Duration: One academic year
Attendance: Generally, at least 3 hrs of lectures delivered each morning/evening
Web Address: http://www.dit.ie/DIT/shortcourses/courses.html
Contact: Bruce Carolan, Head Dept of Legal Studies, tel 402 3016
QA: 19 November 2001, 5 ECTS credits
<table>
<thead>
<tr>
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<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction to Contract Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Introduction to Constitutional Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Introduction to Criminal Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Introduction to Equity Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Introduction to European Union Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Introduction to Property Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
<tr>
<td>Introduction to Tort Law</td>
<td>One academic year</td>
<td>Generally, at least 3 hrs of lectures delivered each morning/evening</td>
<td><a href="http://www.dit.ie/DIT/shortcourses/courses.html">http://www.dit.ie/DIT/shortcourses/courses.html</a></td>
<td>Bruce Carolan, Head Dept of Legal Studies, tel 402 3016</td>
<td>19 November 2001, 5 ECTS credits</td>
</tr>
</tbody>
</table>
Dublin Institute of Technology Part-time Programmes Entry 2003

Introduction to Employment Law

Duration: One academic year
Attendance: Generally, at least 3 hrs of lectures delivered each morning/evening
Web Address: http://www.dit.ie/DIT/shortcourses/courses.html
Contact: Bruce Carolan, Head Dept of Legal Studies, tel 402 3016
QA: 13 May 2002, 5 ECTS credits

FACULTY OF BUILT ENVIRONMENT

Department of Geomatics

Desktop Cartography – visualising GIS data

Title: Desktop Cartography – visualising GIS data
Duration: 10 weeks
Attendance: 3 hours per week
Web Address: http://www.dit.ie/DIT/built/geomatics/courses.html
Contact: The Secretary (Elaine Ryan) @ 402 3674 elaine.ryan@dit.ie
QA: N/A

GIS Geographical Information Systems

Title: GIS Geographical Information Systems
Duration: 20 Weeks
Attendance: 1 evening per week
Web Address: http://www.dit.ie/DIT/built/geomatics/courses.html
Contact: The Secretary (Elaine Ryan) @ 402 3674 elaine.ryan@dit.ie
QA: N/A

GPS – The Global Positioning System

Title: GPS – The Global Positioning System
Duration: 10 weeks
Attendance: 1 evening per week, + 2 Saturdays
Web Address: http://www.dit.ie/DIT/built/geomatics/courses.html
Contact: The Secretary (Elaine Ryan) @ 402 3674 elaine.ryan@dit.ie
QA: N/A

School of Real Estate and Construction Economics

Safety Management in the Construction Industry

Title: Safety Management in the Construction Industry
Duration: 5 Weeks
Attendance: 1 evening per week for 3 hrs
Web Address: www.dit.ie
Contact: Myles Keaveney, 402 3958
QA: N/A

School of Architecture

Certificate in Design Studies

Title: Certificate in Design Studies
Duration: 60 weeks over 2 years
Attendance: 2 evenings per week for 3hrs, 20 Saturdays for 4 hrs
Web Address: www.dit.ie
Contact: School of Architecture, Bolton St, D 1 Tel: 402 3690
QA: N/A
### School of Construction

<table>
<thead>
<tr>
<th>Title</th>
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<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
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<tbody>
<tr>
<td>General Refrigeration</td>
<td>4 days</td>
<td>4 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Enda Hogan, tel 878 3773</td>
<td></td>
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<tr>
<td>Communications in Construction</td>
<td>10 weeks (Stage 1)  10 weeks (Stage 2)</td>
<td>20 hours</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dr Pat McCormack, tel 402 3700</td>
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<tr>
<td>Decorative Plasterwork</td>
<td>30 weeks</td>
<td>1 evening per week for 3 hours</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Martin Sneyd, tel 402 4057</td>
<td>N/A</td>
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<tr>
<td>Visual Design in Building Work</td>
<td>30 weeks</td>
<td>Attendance 2 evenings per week for 3 hrs</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Martin Sneyd, tel 402 4057</td>
<td>N/A</td>
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<tr>
<td>Signwork Advanced Parts 1 &amp; 2</td>
<td>30 weeks per Part</td>
<td>2 evenings per week – 5 hours</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Martin Sneyd, tel 402 4057</td>
<td>N/A</td>
</tr>
<tr>
<td>Building Maintenance Management</td>
<td>5 Modules</td>
<td>36 hours per module</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Fred Hosford, tel 402 4016</td>
<td>N/A</td>
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<tr>
<td>Carpentry and Joinery Advanced</td>
<td>1 year</td>
<td>2 evenings per week, Mon/Wed 7-10pm</td>
<td><a href="http://www.dit.ie/DIT/built/constructionskills/index.html">http://www.dit.ie/DIT/built/constructionskills/index.html</a></td>
<td>James Kelly, tel 402 4022 QA N/A</td>
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<tr>
<td>Woodcutting Machining</td>
<td>1 year</td>
<td>2 evenings per week, Mon/Wed 7-10pm</td>
<td><a href="http://www.dit.ie/DIT/built/constructionskills/index.html">http://www.dit.ie/DIT/built/constructionskills/index.html</a></td>
<td>James Kelly, tel 402 4022</td>
<td>N/A</td>
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<tr>
<td>Woodturning</td>
<td>10 weeks</td>
<td>Attendance 3 hours per week, Mon 7-10pm</td>
<td><a href="http://www.dit.ie/DIT/built/constructionskills/index.html">http://www.dit.ie/DIT/built/constructionskills/index.html</a></td>
<td>James Kelly, tel 402 4022</td>
<td>N/A</td>
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<tr>
<td>Timber Technology (Institute of Wood Science – Cert)</td>
<td>5 Modules, 26 weeks</td>
<td>2 evenings p/wk</td>
<td><a href="http://www.dit.ie/DIT/built/constructionskills/index.html">http://www.dit.ie/DIT/built/constructionskills/index.html</a></td>
<td>James Kelly, tel 402 4022</td>
<td>N/A</td>
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<tr>
<td>Tendering and Estimating (Mechanical Services)</td>
<td>1 year</td>
<td>1 evening per week, Mon 7-10pm</td>
<td><a href="http://www.dit.ie">http://www.dit.ie</a></td>
<td>John Smartt, tel 402 4025</td>
<td>N/A</td>
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<tr>
<td>Domestic Oil Fired Course</td>
<td>10 weeks</td>
<td>1 evening or day per week</td>
<td><a href="http://www.dit.ie">http://www.dit.ie</a></td>
<td>John Smartt, tel 402 4025</td>
<td>N/A</td>
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<tr>
<td>Advanced Refrigeration and Air Conditioning</td>
<td>1 year</td>
<td>2 evenings per week, per subject</td>
<td><a href="http://www.dit.ie">http://www.dit.ie</a></td>
<td>John Smartt, tel 402 4025</td>
<td>N/A</td>
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<tr>
<td>Gas Installation and Safety</td>
<td>1 year</td>
<td>1 evening per week, Sept – Easter</td>
<td><a href="http://www.dit.ie">http://www.dit.ie</a></td>
<td>John Smartt, tel 402 4025</td>
<td>N/A</td>
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Dublin Institute of Technology Part-time Programmes Entry 2003

FACULTY OF BUSINESS

School of Management

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<th>Contact</th>
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<tr>
<td>Management for Staff Nurses</td>
<td>1 week</td>
<td>9.30 – 5pm</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>John Geraghty, Tel 402 3237</td>
<td>13 May 2002, 3 ECTS credits</td>
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<tr>
<td>Management for Clinical Nurse Managers</td>
<td>2 Weeks</td>
<td>9.30 – 5pm</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>John Geraghty, Tel 402 3237</td>
<td>13 May 2002, 5 ECTS credits</td>
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School of Marketing

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<th>Contact</th>
<th>QA</th>
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<tr>
<td>Internet “A to Z”</td>
<td>10 weeks</td>
<td>3 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Chris Farren, 402 4124 (4135)</td>
<td>N/A</td>
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School of Retail & Services Management

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<th>Contact</th>
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<tbody>
<tr>
<td>Health, Safety and Security for Business Managers</td>
<td>1 year</td>
<td>2.5 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Michael Quinn, 402 4144</td>
<td>N/A</td>
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FACULTY OF ENGINEERING

Department Of Control Engineering

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<tbody>
<tr>
<td>Introduction to Programmable Controllers (PLC’s) and Automation Techniques/Industrial computing</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Sandra Fisher, tel 402 3308</td>
<td>28 May 2001, 2 ECTS credits</td>
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</table>
Advanced Programmable Controllers (PLC's) and Automation Techniques/Industrial computing

Duration: 2 days
Attendance: 2 days
Web Address: www.dit.ie
Contact: Sandra Fisher, tel 402 3308
QA: 28 May 2001, 2 ECTS credits

Department of Electrical Services Engineering

Electrical Safety Seminar

Duration: 2 days
Attendance: 2 days
Web Address: www.dit.ie
Contact: Richard O'Rourke, tel 402 4618
QA: N/A

Programmable Logic Controllers (PLCs)

Duration: 20 weeks (Pts A&B 10 weeks each)
Attendance: 1 evening per week
Web Address: www.dit.ie
Contact: The Secretary, tel 402 4617
QA: N/A

Introduction to Computer Aided Draughting

Duration: 10 weeks
Attendance: 2 hrs per week
Web Address: www.dit.ie
Contact: The Secretary, tel 402 4617
QA: N/A

Updating Electrical Installation Technology (Intermediate/Advanced/Network Cabling)

Duration: 10 weeks per course
Attendance: 1 evening per week
Web Address: www.dit.ie
Contact: The Secretary, tel 402 4617
QA: N/A

Department of Engineering, Science and General Studies

Office Applications-Distance Learning (OADL)

Duration: Bi-Annually
Attendance: 12 weeks
Web Address: www.dit.ie
Contact: Jim Kelly, tel 402 3801
QA: 19 November 2001, 3 ECTS credits
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<th>QA</th>
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<tbody>
<tr>
<td>Basic Introduction to Ventilation Systems (On demand)</td>
<td>9 hours</td>
<td>3 x 3 hour sessions</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
</tr>
<tr>
<td>Basic Introduction to Refrigeration Systems (on demand)</td>
<td>9 hours</td>
<td>3 x 3 hour sessions</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Fundamentals of high Vacuum Technology (on demand)</td>
<td>5 days</td>
<td>5 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
</tr>
<tr>
<td>Introduction to Pneumatics (on demand)</td>
<td>4 days</td>
<td>4 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Introduction to Hydraulics (on demand)</td>
<td>4 days</td>
<td>4 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Foundation in AutoCAD R14 Part 1 (on demand)</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Foundation in AutoCAD R14 Part 2 (on demand)</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<td>Duration</td>
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<tr>
<td>Advanced AutoCAD R14 (on demand)</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Mechanical Desktop – Parts &amp; Assemblies 1 (on demand)</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Mechanical Desktop – Parts and Assemblies 2 (on demand)</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Mechanical Desktop – Surface Modelling (on demand)</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Computer Numerical Control</td>
<td>40 hours</td>
<td>40 hours</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept. of Applied Technology, tel 402 3626</td>
<td>N/A</td>
</tr>
<tr>
<td>Certificate in Quality Assurance (Part 1)</td>
<td>1 year</td>
<td>3 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Denis McGrath, tel 402 3840</td>
<td>N/A</td>
</tr>
<tr>
<td>Certificate in Quality Assurance (Part 2)</td>
<td>1 year</td>
<td>3 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Denis McGrath, tel 402 3840</td>
<td>N/A</td>
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<tr>
<td>Title</td>
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<tr>
<td>Certificate in Quality Management</td>
<td>1 year</td>
<td>3 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Denis McGrath, tel 402 3840</td>
<td>N/A</td>
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<tr>
<td>General Maintenance Technology</td>
<td>1 year</td>
<td>2 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Maintenance Organisation</td>
<td>1 year</td>
<td>1.5 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Pneumatics</td>
<td>1 year</td>
<td>1.5 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<td>Hydraulics</td>
<td>1 year</td>
<td>1.5 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Mechanical Power Transmission</td>
<td>1 year</td>
<td>1.5 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Machine Tool Systems</td>
<td>1 year</td>
<td>1.5 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Dept of Applied Technology, tel 402 3626</td>
<td>N/A</td>
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<tr>
<td>Title</td>
<td>Plant Installation and Commissioning</td>
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<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Michael Ring, tel 402 3845, Ciaran Smith tel 402 3848</td>
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<tr>
<td>Contact</td>
<td>Michael Ring tel 402 3845, Ciaran Smith tel 402 3848</td>
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<tr>
<td>QA</td>
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<tr>
<td>Contact</td>
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<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
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<tr>
<td>Contact</td>
<td>Pat Duke, tel 402 3852</td>
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**Department of Transport Engineering**

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<td><a href="http://www.dit.ie">www.dit.ie</a></td>
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<tr>
<td>Contact</td>
<td>The Secretary, tel 402 3605</td>
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<tr>
<td>Duration</td>
<td>1 year</td>
</tr>
<tr>
<td>Attendance</td>
<td>1 evening per week</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>The Secretary, tel 402 3605</td>
</tr>
<tr>
<td>QA</td>
<td>N/A</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
</tr>
<tr>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>Private Aircraft Pilots' Licence Theory</td>
<td>16 weeks</td>
</tr>
<tr>
<td>Motor Vehicle Craft Studies, Compressed Air Systems, CI Engines</td>
<td>3 Ten week modules</td>
</tr>
</tbody>
</table>

Department of Metal Fabrication and Welding

<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
</tr>
</thead>
<tbody>
<tr>
<td>MMA and Oxy-acetylene Course – Welding</td>
<td>20 weeks</td>
<td>1 evening per week, 6:30 to 9:30</td>
<td><a href="http://www.dit.ie/DIT/study/parttime/parttimebook.pdf">http://www.dit.ie/DIT/study/parttime/parttimebook.pdf</a></td>
<td>Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020</td>
<td>N/A</td>
</tr>
<tr>
<td>Gas Shielded Arc Welding</td>
<td>20 weeks</td>
<td>1 evening per week, 6:30 to 9:30</td>
<td><a href="http://www.dit.ie/DIT/study/parttime/parttimebook.pdf">http://www.dit.ie/DIT/study/parttime/parttimebook.pdf</a></td>
<td>Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020</td>
<td>N/A</td>
</tr>
<tr>
<td>MMA Advanced Plate and Pipe Welding</td>
<td>20 Weeks</td>
<td>1 evening per week, 6:30 to 9:30</td>
<td><a href="http://www.dit.ie/DIT/study/parttime/parttimebook.pdf">http://www.dit.ie/DIT/study/parttime/parttimebook.pdf</a></td>
<td>Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020</td>
<td>N/A</td>
</tr>
<tr>
<td>Pipe Fabrication</td>
<td>20 Weeks</td>
<td>1 evening per week, 6:30 to 9:30</td>
<td><a href="http://www.dit.ie/DIT/study/parttime/parttimebook.pdf">http://www.dit.ie/DIT/study/parttime/parttimebook.pdf</a></td>
<td>Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020</td>
<td>N/A</td>
</tr>
<tr>
<td>Inspection and Testing (NDT)</td>
<td>20 Weeks</td>
<td>1 evening per week, 6:30 to 9:30</td>
<td><a href="http://www.dit.ie/DIT/study/parttime/parttimebook.pdf">http://www.dit.ie/DIT/study/parttime/parttimebook.pdf</a></td>
<td>Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020</td>
<td>N/A</td>
</tr>
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</table>
Dublin Institute of Technology Part-time Programmes Entry 2003

Title | Welding Repair Maintenance  
Duration | 20 Weeks  
Attendance | 1 evening per week, 6:30 to 9:30  
Web Address | http://www.dit.ie/DIT/study/parttime/parttimebook.pdf  
Contact | Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020  
QA | N/A

Title | Art Metal Casting  
Duration | 8 weeks  
Attendance | 1 evening per week  
Web Address | http://www.dit.ie/DIT/study/parttime/parttimebook.pdf  
Contact | Maeve Coyne Tel 402 3626 / Eddie Donohoe Tel 402 4020  
QA | N/A

FACULTY OF SCIENCE

School of Biological Sciences

Title | Screening for genetic mutations in Thrombophilia  
Duration | 5 days  
Attendance | 5 days  
Web Address | www.dit.ie  
Contact | Joe Vaughan, Tel: 402 4748, Email: jgvaughan@dit.ie  
QA | 3 February 2003, 3 ECTS credits

Title | Introduction to Histology and Cellular Pathology  
Duration | 1 week  
Attendance | 1 week  
Web Address | www.dit.ie  
Contact | Dr Helen Lambkin, tel 402 4911, Email: helen.lambkin@dit.ie  
QA | 13 May 2002, 3 ECTS credits

School of Chemistry

Title | Introduction to Chemical Engineering  
Duration | 5 days  
Attendance | 5 days  
Web Address | http://www.dit.ie/DIT/shortcourses/courses/Introchemtech.doc  
Contact | Paul Ashall, tel 402 4777, Email: paul.ashall@dit.ie  
QA | 13 May 2002, 3 ECTS credits
### FACULTY OF TOURISM & FOOD

**School of Hospitality Management and Tourism**

<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
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</thead>
<tbody>
<tr>
<td>Information Technology for the Hospitality Industry – Level 1</td>
<td>12 Weeks</td>
<td>1 evening per week, 2 hrs per evening</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td>N/A</td>
</tr>
<tr>
<td>Information Technology for the Hospitality Industry – Level 2</td>
<td>12 Weeks</td>
<td>1 evening per week, 2 hrs per evening</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td>N/A</td>
</tr>
<tr>
<td>Management Principles – Level 1</td>
<td>12 Weeks</td>
<td>1 evening per week, 2 hrs per evening</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td>N/A</td>
</tr>
<tr>
<td>Management Principles – Level 2</td>
<td>12 Weeks</td>
<td>1 evening per week, 2 hrs per evening</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td>N/A</td>
</tr>
<tr>
<td>Hygiene and Safety</td>
<td>12 Weeks</td>
<td>1 evening per week, 2 hrs per evening</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td>N/A</td>
</tr>
<tr>
<td>Introduction to Marketing</td>
<td>12 Weeks</td>
<td>1 evening per week, 2 hrs per evening</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td>N/A</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
<td>Attendance</td>
<td>Web Address</td>
<td>Contact</td>
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<td>------------------------------</td>
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<tr>
<td>Becoming a More Effective Manager</td>
<td>12 weeks</td>
<td>2 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td></td>
</tr>
<tr>
<td>Performance Management Skills (New)</td>
<td>12 weeks</td>
<td>2 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td></td>
</tr>
<tr>
<td>Communications and Customer Excellence</td>
<td>12 weeks</td>
<td>2 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
<td></td>
</tr>
<tr>
<td>Revenue Management (New)</td>
<td>12 weeks</td>
<td>2 hrs (1 evening) per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Maria Ryan Tel 402 7556 or Ann Conway Tel 402 7554</td>
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Department Of Baking Technology And Management (National Bakery School)

<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
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<tbody>
<tr>
<td>Professional Baking - Pastries and Snacks</td>
<td>20 weeks</td>
<td>Weekly</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
<td>Derek O’Brien, Tel 402 4566, Email: <a href="mailto:derek.obrien@dit.ie">derek.obrien@dit.ie</a></td>
</tr>
<tr>
<td>Professional Baking - Sweet Breads</td>
<td>20 weeks</td>
<td>Weekly</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
<td>Derek O’Brien, Tel 402 4566, Email: <a href="mailto:derek.obrien@dit.ie">derek.obrien@dit.ie</a></td>
</tr>
<tr>
<td>Professional Baking - Bread</td>
<td>20 weeks</td>
<td>Weekly</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
<td>Derek O’Brien, Tel 402 4566, Email: <a href="mailto:derek.obrien@dit.ie">derek.obrien@dit.ie</a></td>
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</tbody>
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265
<table>
<thead>
<tr>
<th>Title</th>
<th>Professional Baking – German Breads (Course held in Germany)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prerequisite</td>
<td>Completion of Professional Baking – Bread course</td>
</tr>
<tr>
<td>Duration</td>
<td>Twice yearly.</td>
</tr>
<tr>
<td>Attendance</td>
<td>1 Module – 20 hours</td>
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<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Derek O’Brien, Tel 402 4566, Email: <a href="mailto:derek.obrien@dit.ie">derek.obrien@dit.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>13 May 2002, 5 ECTS credits</td>
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<tr>
<th>Title</th>
<th>Professional Baking – Cake</th>
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<tr>
<td>Duration</td>
<td>20 weeks</td>
</tr>
<tr>
<td>Attendance</td>
<td>Weekly</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Derek O’Brien, Tel 402 4566, Email: <a href="mailto:derek.obrien@dit.ie">derek.obrien@dit.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>19 November 2001, 4 ECTS credits</td>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Design &amp; Decoration – Royal Icing (Basic)</th>
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</thead>
<tbody>
<tr>
<td>Duration</td>
<td>1 Year Part Time</td>
</tr>
<tr>
<td>Attendance</td>
<td>30 Classes per year, 1 class (3hrs) per week</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
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<tr>
<td>Contact</td>
<td>Helpline 402 4676</td>
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<tr>
<td>QA</td>
<td>3 April 2000, 3 ECTS credits</td>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Design and Decoration – Royal Icing (Advanced)</th>
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<tbody>
<tr>
<td>Prerequisite</td>
<td>Completion of Design &amp; Decoration – Royal Icing (Basic) course</td>
</tr>
<tr>
<td>Duration</td>
<td>1 Year Part Time</td>
</tr>
<tr>
<td>Attendance</td>
<td>30 Classes per year, 1 class (3hrs) per week</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
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<tr>
<td>Contact</td>
<td>Helpline 402 4676</td>
</tr>
<tr>
<td>QA</td>
<td>3 April 2000, 3 ECTS credits</td>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Design and Decoration – Sugar Paste (Basic)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duration</td>
<td>1 Year Part Time</td>
</tr>
<tr>
<td>Attendance</td>
<td>30 Classes per year, 1 class (3hrs) per week</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
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<tr>
<td>Contact</td>
<td>Helpline 402 4675</td>
</tr>
<tr>
<td>QA</td>
<td>3 April 2000, 3 ECTS credits</td>
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<thead>
<tr>
<th>Title</th>
<th>Design and Decoration – Sugar Paste (Advanced)</th>
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</thead>
<tbody>
<tr>
<td>Prerequisite</td>
<td>Completion of Design and Decoration – Sugar Paste (Basic) course</td>
</tr>
<tr>
<td>Duration</td>
<td>1 Year Part Time</td>
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<tr>
<td>Attendance</td>
<td>30 Classes per year, 1 class (3hrs) per week</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html">http://www.dit.ie/DIT/tourismfood/culinary/baking/parttime.html</a></td>
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<td>Contact</td>
<td>Helpline 402 4676</td>
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<td>QA</td>
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<tr>
<td>Title</td>
<td>Duration</td>
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</tr>
<tr>
<td>Cake Design and Decoration – Sugar Flowers</td>
<td>1 Year Part Time</td>
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School of Culinary Arts and Food Technology

<table>
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<tr>
<th>Title</th>
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<th>Web Address</th>
<th>Contact</th>
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<tbody>
<tr>
<td>Professional Restaurant Service 1</td>
<td>12 weeks</td>
<td>12 weeks</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Frank Cullen, tel 402 4344</td>
</tr>
<tr>
<td>Oenology/Wine Studies</td>
<td>January to June</td>
<td>Four hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>School Secretary, tel 402 4344 Email: <a href="mailto:aveen.murray@dit.ie">aveen.murray@dit.ie</a></td>
</tr>
<tr>
<td>Gastronomy</td>
<td>January to June</td>
<td>Two hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>School Secretary, tel 402 4344 Email: <a href="mailto:aveen.murray@dit.ie">aveen.murray@dit.ie</a></td>
</tr>
<tr>
<td>Marketing</td>
<td>January to June</td>
<td>Two hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>School Secretary, tel 402 4344 Email: <a href="mailto:aveen.murray@dit.ie">aveen.murray@dit.ie</a></td>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
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<tbody>
<tr>
<td>Aesthetics</td>
<td>January to June</td>
<td>Two hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>School Secretary, tel 402 4344 Email: <a href="mailto:aveen.murray@dit.ie">aveen.murray@dit.ie</a></td>
<td>3 February 2003, 5 ECTS credits</td>
</tr>
<tr>
<td>Food Safety &amp; Hygiene</td>
<td>January to June</td>
<td>Two hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>School Secretary, tel 402 4344 Email: <a href="mailto:aveen.murray@dit.ie">aveen.murray@dit.ie</a></td>
<td>3 February 2003, 5 ECTS credits</td>
</tr>
<tr>
<td>Communications and Customer Care</td>
<td>January to June</td>
<td>Two hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>School Secretary, tel 402 4344 Email: <a href="mailto:aveen.murray@dit.ie">aveen.murray@dit.ie</a></td>
<td>3 February 2003, 5 ECTS credits</td>
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**APPLIED OPTOELECTRONICS CENTRE**

<table>
<thead>
<tr>
<th>Title</th>
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<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Data Cabling Installation</td>
<td>5 Days</td>
<td>7 hours per day</td>
<td><a href="http://www.aoc.ie">www.aoc.ie</a></td>
<td>Thomas Freir, Tel 402 4659, Email: <a href="mailto:thomas.freir@dit.ie">thomas.freir@dit.ie</a></td>
<td>13 December 1999, 3 ECTS credits</td>
</tr>
<tr>
<td>Optical Fibre Technology Overview</td>
<td>2 Days</td>
<td>7 hours per day</td>
<td><a href="http://www.aoc.ie">www.aoc.ie</a></td>
<td>Thomas Freir, Tel 402 4659, Email: <a href="mailto:thomas.freir@dit.ie">thomas.freir@dit.ie</a></td>
<td>N/A</td>
</tr>
<tr>
<td>Synchronous Digital Hierarchy (SDH) Networks</td>
<td>1 Day</td>
<td>7 hours</td>
<td><a href="http://www.aoc.ie">www.aoc.ie</a></td>
<td>Thomas Freir, Tel 402 4659, Email: <a href="mailto:thomas.freir@dit.ie">thomas.freir@dit.ie</a></td>
<td>N/A</td>
</tr>
<tr>
<td>ATM (Asynchronous Transfer Mode)</td>
<td>1 Day</td>
<td>7 hours</td>
<td><a href="http://www.aoc.ie">www.aoc.ie</a></td>
<td>Thomas Freir, Tel 402 4659, Email: <a href="mailto:thomas.freir@dit.ie">thomas.freir@dit.ie</a></td>
<td>N/A</td>
</tr>
<tr>
<td>Title</td>
<td>ISDN An Introduction</td>
<td>Duration</td>
<td>1 Day</td>
<td>Attendance</td>
<td>7 hours</td>
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<tr>
<td>ISDN Intermediate Level</td>
<td>Duration</td>
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<td>Web Address</td>
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<tr>
<td>Frame Relay and ATM (Asynchronous Transfer Mode)</td>
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<td>1 Day</td>
<td>Attendance</td>
<td>7 hours</td>
<td>Web Address</td>
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<tr>
<td>Dense Wavelength Division Multiplexing</td>
<td>Duration</td>
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<td>Attendance</td>
<td>7 hours</td>
<td>Web Address</td>
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<tr>
<td>Safety Issues for Mobile Communications</td>
<td>Duration</td>
<td>1 Day</td>
<td>Attendance</td>
<td>7 hours</td>
<td>Web Address</td>
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<tr>
<td>Introduction to Telecommunications</td>
<td>Duration</td>
<td>1 Day</td>
<td>Attendance</td>
<td>7 hours</td>
<td>Web Address</td>
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<tr>
<td>Advanced Optical Network Design</td>
<td>Duration</td>
<td>1 Day</td>
<td>Attendance</td>
<td>7 hours</td>
<td>Web Address</td>
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**CENTRE FOR INDUSTRIAL AND ENGINEERING OPTICS**

<table>
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<th>Web Address</th>
<th>QA</th>
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<tbody>
<tr>
<td>LabView for instrumentation and data acquisition</td>
<td>2 days</td>
<td>6 hours per day</td>
<td>Dr Brian Bowel/ Dr Suzanne Martin</td>
<td><a href="http://www.ieo.dit.ie">www.ieo.dit.ie</a></td>
<td>N/A</td>
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**FOOD PRODUCT DEVELOPMENT CENTRE**

<table>
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<tr>
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<th>Contact</th>
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<th>QA</th>
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<tbody>
<tr>
<td>Introduction to Sensory Analysis</td>
<td>2 days</td>
<td>2 days</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>18 November 2002, 1 ECTS credits</td>
</tr>
<tr>
<td>Basic Food Hygiene</td>
<td>1 day</td>
<td>1 day</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>N/A due to short duration of course</td>
</tr>
<tr>
<td>Introduction to HACCP</td>
<td>1 day</td>
<td>1 day</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>N/A</td>
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<tr>
<td>Writing a HACCP plan for Catering Operations</td>
<td>1 day</td>
<td>1 day</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>18 November 2002, 1 ECTS credits</td>
</tr>
<tr>
<td>Food Labelling</td>
<td>1 day</td>
<td>1 day</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>N/A due to short duration of course</td>
</tr>
<tr>
<td>Title</td>
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<tr>
<td><strong>Cooking with Meat and Poultry Products - Stage 1</strong></td>
<td>Delivered over 4 days</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>24 September 2001, 3 ECTS credits</td>
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<tr>
<td><strong>Cooking with Meat &amp; Poultry Products – Stage 2</strong></td>
<td>Delivered over 5 days</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>24 September 2001, 3 ECTS credits</td>
<td></td>
</tr>
<tr>
<td><strong>Seafood and Sauce Cookery - Stage 1</strong></td>
<td>Delivered over 5 days</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>24 September 2001, 4 ECTS credits</td>
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<tr>
<td><strong>Introduction to the Food Service Industry</strong></td>
<td>Delivered over 12 days</td>
<td>Anna McCormack, Tel 814 6080, Email: <a href="mailto:fpdc@dit.ie">fpdc@dit.ie</a></td>
<td><a href="http://www.fpdc.dit.ie">www.fpdc.dit.ie</a></td>
<td>3 February 2003, 5 ECTS credits</td>
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**DISTANCE LEARNING UNIT / APPLIED TECHNOLOGY SERVICES**

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<tr>
<td><strong>Foundation Science Programme</strong></td>
<td>8 weeks</td>
<td>2 evenings per week (4 to 10 pm)</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Enda Hogan, tel 01- 878 3773</td>
<td>N/A</td>
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**MEDIA PRODUCTION UNIT**

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<tr>
<td><strong>Introduction to Photography</strong></td>
<td>Ten weeks</td>
<td>Approx. 3 hours per week</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, Tel 402 3108, Email: <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>24 September 2001, 3 ECTS credits</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
<td>Attendance</td>
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<tr>
<td>Police Studies Photography</td>
<td>3 days</td>
<td>6 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>28 February 2000, 5 ECTS credits</td>
</tr>
<tr>
<td>Non-linear Editing (occasional)</td>
<td>3 days</td>
<td>6 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>N/A</td>
</tr>
<tr>
<td>Radio Skills (occasional)</td>
<td>3 days</td>
<td>6 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>N/A</td>
</tr>
<tr>
<td>Production Management for Drama (occasional)</td>
<td>5 days</td>
<td>12-14 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>N/A</td>
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<tr>
<td>Legal &amp; Business Affairs (occasional)</td>
<td>2 days</td>
<td>12-14 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>N/A</td>
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<tr>
<td>Budgeting &amp; Cost Control – Documentary or Drama (occasional)</td>
<td>2 days</td>
<td>12-14 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
<td>N/A</td>
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<tr>
<td>Adobe Photoshop (occasional)</td>
<td>3 days</td>
<td>10 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Gráinne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
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### Non-linear Audio Editing – Pro-tools (occasional)

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<tbody>
<tr>
<td>Non-linear Audio Editing – Pro-tools (occasional)</td>
<td>3 days</td>
<td>6 places</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
<td>Grainne O’Rourke, tel. 402 3108. Email <a href="mailto:grainne.orourke@dit.ie">grainne.orourke@dit.ie</a></td>
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### NATIONAL INSTITUTE FOR TRANSPORT AND LOGISTICS

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<tbody>
<tr>
<td>Introduction to Supply Chain Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Partnerships in Supply Chain Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
</tr>
<tr>
<td>Purchasing Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
</tr>
<tr>
<td>Warehousing and Inventory Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
</tr>
<tr>
<td>Quality Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Title</td>
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<td>Attendance</td>
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<tr>
<td>Production Planning and Control*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
</tr>
<tr>
<td>Project Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Teamwork and Communication*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Understanding Customer Service*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>People Management*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Information Technology in the Supply Chain*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Business Strategy *</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td><strong>Marketing</strong>*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Financial Management Fundamentals</strong>*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td><strong>The Systems Approach to Supply Chain Design</strong>*</td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td><strong>Transport and Distribution Management</strong></td>
<td>20 hours</td>
<td>Thursday evening, Friday, Saturday – 20 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td><strong>Introduction to Supply Chain Management</strong></td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td><strong>European Logistics Strategies</strong></td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
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<tr>
<td><strong>Partnerships in Supply Chain Management</strong></td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
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<tr>
<td>Warehousing and Inventory Management**</td>
<td>40 hours</td>
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<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
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<td>Olivia Noone, Tel.: 402 3115</td>
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<td>Quality Management Philosophy**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday - 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
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<td>Project Management</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday - 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
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<td>Production Planning and Control**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday - 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
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<td>Change Management**</td>
<td>40 hours</td>
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<td>Human Resource Management**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday - 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
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<td>Management Theory**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Organisational Analysis**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Information Technology in the Supply Chain**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Business Strategy**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Strategic Marketing**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>International Business Logistics**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Financial Management Fundamentals**</td>
<td>40 hours</td>
<td>2 x Thursday evening, Friday, Saturday – 40 hours in total</td>
<td><a href="http://www.nitl.ie">www.nitl.ie</a></td>
<td>Olivia Noone, Tel.: 402 3115</td>
<td>N/A</td>
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<tr>
<td>Title</td>
<td>Customised Training</td>
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<td>Contact</td>
<td>Olivia Noone, Tel. 402 3115</td>
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<tr>
<td>QA</td>
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</tbody>
</table>

**NOTE**

*These courses are part of our Executive Development Programme which leads to the award of a certificate or diploma depending on the number of modules taken. However, each module can be taken as a once off short course.

** These courses are part of our Graduate Development Programme which leads to the award of an MSc in Supply Chain Management. For this award 9 modules plus a dissertation must be completed. However, each module can be taken as a once off short course.

### NATIONAL MAINTENANCE CENTRE

<table>
<thead>
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<td>2 days</td>
</tr>
<tr>
<td>Attendance</td>
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</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:mphelan@dit.ie">mphelan@dit.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>N/A</td>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Maintenance Information Systems</th>
</tr>
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<tbody>
<tr>
<td>Duration</td>
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</tr>
<tr>
<td>Attendance</td>
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<tr>
<td>Web Address</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:mphelan@dit.ie">mphelan@dit.ie</a></td>
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<tr>
<td>QA</td>
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<tr>
<th>Title</th>
<th>Electronics for beginners</th>
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<tbody>
<tr>
<td>Duration</td>
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</tr>
<tr>
<td>Attendance</td>
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<tr>
<td>Web Address</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:mphelan@dit.ie">mphelan@dit.ie</a></td>
</tr>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Maintenance Management &amp; Organisation</th>
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<tbody>
<tr>
<td>Duration</td>
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</tr>
<tr>
<td>Attendance</td>
<td>2 days</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:mphelan@dit.ie">mphelan@dit.ie</a></td>
</tr>
<tr>
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<td>Title</td>
<td>Duration</td>
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<tr>
<td>-------------------------------------------</td>
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<tr>
<td>Introduction to Pneumatics</td>
<td>2 days</td>
</tr>
<tr>
<td>Introduction to Hydraulics</td>
<td>1 day</td>
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<tr>
<td>Maintenance Methods and Techniques</td>
<td>1.5 days</td>
</tr>
<tr>
<td>Computerised Maintenance Management Systems</td>
<td>1 day</td>
</tr>
<tr>
<td>Building Management and Energy Utilisation</td>
<td>2 days</td>
</tr>
<tr>
<td>Reliability Performance of Production Plant</td>
<td>1.5 days</td>
</tr>
<tr>
<td>Introduction to Electricity</td>
<td>2 days</td>
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19 November 2001, 2 ECTS credits
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<tr>
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<th>Contact</th>
<th>QA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction to Air Conditioning</td>
<td>2 days</td>
<td>2 days</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:mphelan@nmc.ie">mphelan@nmc.ie</a></td>
<td>19 November 2001, 2 ECTS credits</td>
</tr>
<tr>
<td>Introduction to Programmable Logic Controllers</td>
<td>1 day</td>
<td>1 day</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:amurphy@nmc.ie">amurphy@nmc.ie</a></td>
<td>19 November 2001, 1 ECTS credit</td>
</tr>
<tr>
<td>Introduction to Pneumatics</td>
<td>1 day</td>
<td>1 day</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:amurphy@nmc.ie">amurphy@nmc.ie</a></td>
<td>19 November 2001, 1 ECTS credit</td>
</tr>
<tr>
<td>Introduction to Refrigeration Systems</td>
<td>3 days</td>
<td>3 days</td>
<td><a href="http://www.nmc.ie">http://www.nmc.ie</a></td>
<td>Marie Phelan Tel. 872 9084 or <a href="mailto:amurphy@nmc.ie">amurphy@nmc.ie</a></td>
<td>19 November 2001, 2 ECTS credits</td>
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**PROJECT DEVELOPMENT CENTRE**

<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Attendance</th>
<th>Web Address</th>
<th>Contact</th>
<th>QA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fast Growth Programme</td>
<td>8 months</td>
<td>1 weekend per month</td>
<td><a href="http://www.pdc.ie">www.pdc.ie</a></td>
<td><a href="mailto:info@pdc.ie">info@pdc.ie</a></td>
<td>N/A</td>
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<tr>
<td>PROSPECT programme, Module 1, Enterprise Evaluation</td>
<td>3 months</td>
<td>3 months</td>
<td><a href="http://www.pdc.ie">www.pdc.ie</a></td>
<td><a href="mailto:info@pdc.ie">info@pdc.ie</a></td>
<td>13 May 2002, 5 ECTS credits</td>
</tr>
<tr>
<td>PROSPECT programme, Module 2, Enterprise Strategy</td>
<td>6 months</td>
<td>6 months</td>
<td><a href="http://www.pdc.ie">www.pdc.ie</a></td>
<td><a href="mailto:info@pdc.ie">info@pdc.ie</a></td>
<td>13 May 2002, 5 ECTS credits</td>
</tr>
<tr>
<td>Title</td>
<td>HOTHOUSE programme</td>
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<td></td>
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</tr>
<tr>
<td>Duration</td>
<td>12 months</td>
<td></td>
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<tr>
<td>Attendance</td>
<td>1 weekend per month for 12 months (commences twice a year)</td>
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</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.pdc.ie">www.pdc.ie</a></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contact</td>
<td><a href="mailto:bernadette.oreilly@pdc.ie">bernadette.oreilly@pdc.ie</a></td>
<td></td>
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<tr>
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**TIMBER DEVELOPMENT CENTRE**

<table>
<thead>
<tr>
<th>Title</th>
<th>FURNCERT – Development Programme for Furniture &amp; Wood Industry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duration</td>
<td>105 hrs</td>
</tr>
<tr>
<td>Attendance</td>
<td>Delivered over a number of months</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>David Kirk, Timber Development Centre, Tel 872 9020, Email: <a href="mailto:david.kirk@tdc.ie">david.kirk@tdc.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>12 March 2001, 5 ECTS credits</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Title</th>
<th>Advanced Level FURNCERT – Advanced Development Programme for the Furniture and Wood Industry</th>
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<tbody>
<tr>
<td>Duration</td>
<td>96 hours</td>
</tr>
<tr>
<td>Attendance</td>
<td>Delivered over a number of months</td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>David Kirk, Timber Development Centre, Tel 872 9020, Email: <a href="mailto:david.kirk@tdc.ie">david.kirk@tdc.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>23 September 2002, 12 ECTS credits</td>
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<table>
<thead>
<tr>
<th>Title</th>
<th>Operational Development Programme</th>
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<tr>
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<td>96 hours</td>
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<tr>
<td>Attendance</td>
<td>Delivered over a number of months</td>
</tr>
<tr>
<td>Contact</td>
<td>David Kirk, Timber Development Centre, Tel 872 9020, Email: <a href="mailto:david.kirk@tdc.ie">david.kirk@tdc.ie</a></td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>21 January 2002, 4 ECTS credits</td>
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<thead>
<tr>
<th>Title</th>
<th>Wood Machining (Introductory Level)</th>
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<tr>
<td>Duration</td>
<td>80 hours</td>
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<td>Attendance</td>
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</tr>
<tr>
<td>Contact</td>
<td>David Kirk, Timber Development Centre, Tel 872 9020, Email: <a href="mailto:david.kirk@tdc.ie">david.kirk@tdc.ie</a></td>
</tr>
<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>QA</td>
<td>Non-accredited course</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
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<tr>
<td>------------------------------------------------------------</td>
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<tr>
<td>Hygiene and Safety for the Hospitality Industry</td>
<td>12 Weeks</td>
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<tr>
<td>Introduction to Marketing for the Hospitality Sector</td>
<td>12 Weeks</td>
</tr>
<tr>
<td>Principles of Supervision for the Hospitality Industry- Level 1</td>
<td>12 Weeks</td>
</tr>
<tr>
<td>Principles of Supervision for the Hospitality Industry- Level 2</td>
<td>12 Weeks</td>
</tr>
<tr>
<td>Information Technology for the Hospitality Industry-Level 1</td>
<td>12 Weeks</td>
</tr>
<tr>
<td>Information Technology for the Hospitality Industry-Level 2</td>
<td>12 Weeks</td>
</tr>
<tr>
<td>The Effective Manager</td>
<td>12 Weeks</td>
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<td>Title</td>
<td>Duration</td>
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<tr>
<td>The Human Factor</td>
<td>2 day</td>
</tr>
<tr>
<td>Yield/Revenue Management</td>
<td>2 day</td>
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<tr>
<td>Making Sense of Strategy</td>
<td>1 day</td>
</tr>
<tr>
<td>Marketing Research</td>
<td>1 day</td>
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<tr>
<td>Introductory Computing for the Hospitality Industry</td>
<td>2 day</td>
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<tr>
<td>Innovation and Product Development</td>
<td>2 day</td>
</tr>
<tr>
<td>Managing intercultural and Multilingual issues in the Irish Hospitality Industry</td>
<td>1 day</td>
</tr>
<tr>
<td>Title</td>
<td>Duration</td>
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<tr>
<td>------------------------------------------------</td>
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<tr>
<td>HACCP- Hazard Analysis and Critical Control Points</td>
<td>1 day</td>
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<tr>
<td>Heritage walking trail on the landscape</td>
<td>1 day</td>
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<tr>
<td>Safety Management</td>
<td>1 day</td>
</tr>
<tr>
<td>Testing Times for the Rural Tourism Entrepreneur</td>
<td>1 day</td>
</tr>
<tr>
<td>Marketing for SMEs in Rural Areas</td>
<td>8 days</td>
</tr>
<tr>
<td>Business Development for SMEs in Rural Areas</td>
<td>8 days/evening</td>
</tr>
<tr>
<td>Hospitality Services for On-board Ferry services</td>
<td>3 months (distance learning)</td>
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<tr>
<td>Title</td>
<td>Supervisory Management</td>
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<tr>
<td>Duration</td>
<td>4 days/weekend workshops</td>
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<tr>
<td>Attendance</td>
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<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
</tr>
<tr>
<td>Contact</td>
<td>Elizabeth Kennedy, tel 814 6091</td>
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<td>QA</td>
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<th>Branding Workshops</th>
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<tr>
<td>Web Address</td>
<td><a href="http://www.dit.ie">www.dit.ie</a></td>
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<tr>
<td>Contact</td>
<td>Elizabeth Kennedy, tel 814 6091</td>
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<tr>
<td>QA</td>
<td>N/A</td>
</tr>
</tbody>
</table>

* All attendees of courses organised by Maria Ryan receive a DIT Short Course Certificate.
Key Contacts at DIT

Dublin Institute of Technology 402 3000 www.dit.ie
Accommodation Office 402 3353 accommodation@dit.ie
Admissions Office 402 3445 admissions@dit.ie
Careers Office 402 3441
Chaplains Office 402 3307 melvyn.mullins@dit.ie
Counselling Office 402 3352 susan.lindsay@dit.ie
Disability Liaison Office 402 7657 pat.hoey@dit.ie
Graduate Studies and Research Office 402 3400 postgraduate@dit.ie
International Affairs Office 402 3341 marie.kennedy@dit.ie
LEAP: Lifelong Educational Access Programme 402 7861 leap@dit.ie
Lifelong Learning 402 7890 lifelong.learning@dit.ie
Student Support Services Office 402 3353 deirdre.corcoran@dit.ie

Faculty of Applied Arts 402 3465 facultyarts@dit.ie
Conservatory of Music and Drama 402 3556 brid.grant@dit.ie
School of Art, Design and Printing 402 4139 john.oconnor@dit.ie
School of Languages 402 4609 helene.conway@dit.ie
School of Media 402 3098 brian.oneill@dit.ie
School of Social Science and Legal Studies 402 3455 socialsciences@dit.ie

Faculty of the Built Environment 402 3711
caroline.odowd@dit.ie
School of Architecture 402 3690 aileen.mullan@dit.ie
School of Construction 402 4013 philip.murray@dit.ie
School of Environmental Planning & Management 402 3742 eaine.ryan@dit.ie
School of Real Estate and Construction Economics 402 3676 mary.mcloughlin@dit.ie

Faculty of Business 402 3040 therese.grogan@dit.ie
School of Accounting and Finance 402 3097 mary.doyle@dit.ie
School of Management 402 3031 stephney.moore@dit.ie
School of Marketing 402 4135 sinead.a.dunne@dit.ie
School of Retail and Service Management 402 4143 lisa.dooley@dit.ie

Faculty of Engineering 402 3649
School of Civil & Building Services Engineering 402 3635 anne.marie.kelly@dit.ie
School of Control Systems & Electrical Engineering 402 4550 una.cribbin@dit.ie
School of Electronic & Communications Engineering 402 4704 karen.flanagan@dit.ie
School of Manufacturing 402 3626 cassilda.smith@dit.ie
maeve.coyne@dit.ie
Faculty of Tourism and Food
School of Hospitality Management & Tourism
School of Culinary Arts & Food Technology
School of Food Science & Environmental Health
National Bakery School

Faculty of Science
School of Biological Sciences
School of Chemistry
School of Computing
School of Mathematics
School of Physics

Dublin Institute of Technology Locations

DIT Adelaide Road – Adelaide Road, Dublin 2
DIT Aungier Street – Aungier Street, Dublin 2
DIT Bolton Street – Bolton Street, Dublin 1
DIT Cathal Brugha Street – Cathal Brugha Street, Dublin 1
DIT Kevin Street – Kevin Street, Dublin 8
DIT Mountjoy Square – Mountjoy Square, Dublin 1
DIT Rathmines Road – Rathmines Road, Dublin 6
DIT Rathmines House – 143 Lower Rathmines Road, Rathmines, Dublin 6
DIT Central Office – 30 Upper Pembroke Street, Dublin 2
How to Get There

Bus Routes

**Adelaide Road**
Nearest Train/DART: Grand Canal Dock
Nearest bus point: Harcourt Road
Buses: 14, 15, 15A, 15B, 47

**Aungier Street**
Nearest Train/DART: Tara Street
Nearest bus point: Aungier Street
Buses: 16, 16A, 19, 19A, 22, 22A, 83, 155

**Bolton Street**
Nearest Train/DART: Connolly or Tara Street
Nearest bus point: Parnell Sq. and Upper Dorset St.
Buses: 3, 11, 11A, 13, 16, 16A, 22, 22A, 36, 36A

**Cathal Brugha Street**
Nearest Train/DART: Connolly or Tara Street
Nearest bus point: O’Connell Street
Buses: any bus to O’Connell Street

**Kevin Street**
Nearest train/DART: Tara Street
Nearest bus point: Aungier Street
Buses: 16, 16A, 19, 19A, 22, 22A, 83, 155

**Mountjoy Square**
Nearest train/DART: Connolly Station
Nearest bus point: Gardiner Street
Buses: 3, 11, 16, 33, 40, 40A, 41, 41A, 41B, 41C, 60

**Rathmines Road/Rathmines House**
Nearest train/DART: Grand Canal Dock (or bus 18 from Sandymount DART)
Nearest bus point: Rathmines Road
Buses: 14, 14A, 15, 15A, 15B, 47, 47A, 47B, 83
APPLICATION/ENROLMENT FORM - PART TIME
UNDERGRADUATE PROGRAMMES 2003/2004

Student No: ____________________  Masterfile Input: 
Surname: ____________________  First Name(s): ________________
Permanent home address: ______________________________________
Correspondence address (if different): ______________________________________

Home telephone: ____________________  Telephone (above address): ____________________
Mobile phone: ____________________  Email Address: ____________________
Date of birth: ____________________  Nationality: ____________________
Country of birth: ____________________

COURSE REQUIRED THIS SESSION

Course title: ____________________  Code: ____________________  Year: ____________________
(1st, 2nd etc.)
If permissible, and you are not enrolling for all subjects in a course, please list the subjects required:

<table>
<thead>
<tr>
<th>Code</th>
<th>Subject</th>
<th>Code</th>
<th>Subject</th>
<th>Code</th>
<th>Subject</th>
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<tbody>
<tr>
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<td></td>
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</tbody>
</table>

Disability
If you consider yourself to have a disability or significant health problem, please give details below and attach medical documentation.

______________________________________________________________________________________
______________________________________________________________________________________
______________________________________________________________________________________

Declaration: I declare that the information given by me on this form is true and accurate, and if accepted, I agree to familiarise myself with, and be bound by, the regulations of the Dublin Institute of Technology.

Applicant signature: ____________________  Date: ____________________
Enrolment authorised by: ____________________  Date: ____________________

Payment by: Credit Card [ ]  Laser Card [ ]  Cheque [ ]
Amount: Credit Card No: ____________________  Exp. Date: ____________________
Signed: ____________________  Date: ____________________

PAYMENT TO BE MADE AT TIME OF ENROLMENT
## Second level education

<table>
<thead>
<tr>
<th>Subject</th>
<th>Level</th>
<th>Grade</th>
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</table>

**Highest examination taken:**

*Year:* ______

## Further education

<table>
<thead>
<tr>
<th>College/Institute</th>
<th>Dates from</th>
<th>Highest Qualification Obtained</th>
<th>Subjects/Contents/Grades</th>
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## Employment history (Please list in chronological order)

<table>
<thead>
<tr>
<th>Dates from</th>
<th>To</th>
<th>Employer</th>
<th>Job title and a brief description of duties (in the case of your present job please give more detail)</th>
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State briefly why you wish to attend this course:

______________________________________________________________

______________________________________________________________

______________________________________________________________

Please use an additional sheet if necessary, to include other information relevant to your application.

<table>
<thead>
<tr>
<th>Employers name and address:</th>
<th>Employment (tick)</th>
<th>Office use</th>
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<td>1004</td>
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<td></td>
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<table>
<thead>
<tr>
<th>Employers telephone:</th>
<th></th>
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</thead>
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**Present job title:**

______________________________________________________________

If you have attended this centre prior to 2003 please state course title and session last attended.

<table>
<thead>
<tr>
<th>Course title:</th>
<th>Session:</th>
</tr>
</thead>
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**Interviewed by**

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1. DIT Mountjoy Square
2. DIT Cathal Brugha Street
3. DIT Bolton Street
4. DIT Aungier Street
5. DIT Kevin Street
6. DIT Adelaide Road
7. DIT Rathmines Road
8. DIT Fitzwilliam House
9. DIT Chatham Row
10. DIT Mount Street