Postgraduate Diploma in
Global Food & Drink Leadership
TU235

TU DUBLIN

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The School of Culinary Arts and Food Technology at TU Dublin is delighted to offer this exciting new programme to those who wish to enhance their leadership skills in one of Ireland's most dynamic and vibrant sectors. The Postgraduate Diploma in Global Food and Drink Leadership fosters participants' understanding of the food and drink sector and provides a leadership perspective on key issues facing the industry. This NFQ Level 9 programme has been developed by an experienced academic team and industry experts with a strong food and drink background and aims to foster in participants a deeper understanding of the sector that will help advance their future business career in the food and drink industry.

The programme is focused on a number of key areas:

- **Global food and drink issues and factors that can help formulate decisions**
- **Best practice in the domestic and international food and drink sector and associated concepts**
- **Consumer and producer engagement across different media and in different environments**
- **Fundamental principles underpinning modern leadership**
- **Sustainability as a key driver in the food and drink sector**

Who should apply?

The Postgraduate Diploma in Global Food and Drink Leadership is targeted primarily at those already working in industry who are seeking to enhance their understanding of how the food and drink sector operates. Applicants should have:
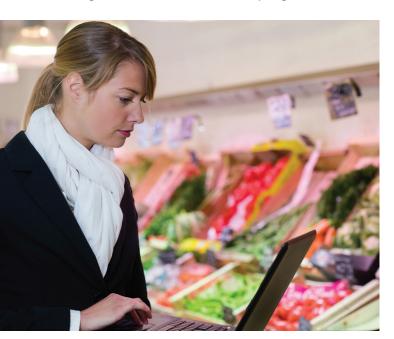
An NFQ Level 8 undergraduate degree or equivalent with classification (2.2 or higher) in a relevant discipline or an NFQ Level 7 undergraduate degree in a relevant discipline together with significant industrial or academic experience.

Note:
Candidates who do not reach the minimum academic requirements but who can demonstrate sufficient sectoral knowledge and experience may be considered for entry to the programme. Candidates may be required to attend for an admission interview.

A blended learning approach

To facilitate both the demands of industry and the participant's work-life balance, the programme is delivered using a bespoke blended learning format. This approach will involve a combination of education, expert input and peer-to-peer networking. Participants will have access to a balanced mix of on-campus and off-campus learning. They will attend our new state-of-the-art campus for two consecutive days four times per semester. Outside these on-campus periods, participants will have 24/7 access to the University's virtual learning platform "Brightspace" and there will be weekly online engagement throughout the duration of the programme.

Your learning path

The programme is delivered part-time over 18 months and encompasses important thematic areas such as leadership, food policy, sustainability, food media and new product development. It is delivered over three consecutive semesters (see below). There are three single-semester modules: **Food Discourse in the Media, Gastronomic Engagement** and **Global Food Policy and Culture.** In addition, two of the modules are delivered across two semesters, **Integrated Food and Drink Innovation** and **Integrated Food and Drink Leadership.**

Semester 1	Semester 2	Semester 3
Integrated Food & Drink Innovation Food Discourse in the Media	Integrated Food & Drink Innovation Integrated Food & Drink Leadership Gastronomic Engagement	Integrated Food &Drink Leadership Global Food Policy & Culture

Your Learning Path

Programme outputs

On completion of the programme graduates will be able to:

- Demonstrate a detailed knowledge of current thinking practices in the domestic and international food and drink sector.
- Apply an understanding of selected global food and drink issues to current work practices when formulating judgements.
- Evaluate the influence key stakeholders exert on different parts of the food and drink chain.
- Critically analyse how consumers and producers engage across different media and in different environments and develop best practice ways of using such engagement to best business advantage.
- Identify the fundamental principles underpinning modern leadership within a variety of organisational settings.
- Critically evaluate the implications of sustainability as a key driver in the food and drink sector and the importance of the UN Sustainability Development Goals to the sector's future development.

Career opportunities

This programme enhances participants' food and drink focus and allows them to have a much deeper understanding of the sector. It will inspire graduates to incorporate ideas and concepts covered on the course into their existing role and will facilitate enhancement of their careers through the knowledge and leadership skills gained.

On successful completion of the Postgraduate Diploma in Global Food and Drink Leadership, graduates may choose to progress to an MSc in Global Food and Drink Leadership by completing an optional dissertation semester.

Programme fees

€5,000

Note: Costs of field trip excursions/meal experiences will be covered by individual students and are not included in the programme fee

How to apply?

Online application via TU Dublin website
tudublin.ie/study/postgraduate/courses/global-food-drink-leadership

Programme Code

TU235

About us

The School of Culinary Arts and Food Technology at Technological University Dublin is the leading provider of education, training and research for culinary, food and drink-related industries in Ireland. We offer programmes from Higher Certificate (Level 6) to PhD (Level 10) on the national framework of qualifications. Our aim is to deliver a world-class teaching and learning experience that will help shape the next generation of leaders in the food and drink sector. Our long-standing relationship with industry ensures that our programmes offer a unique combination of theory and practice that meets the needs of an ever-evolving global economy.

For more information contact:

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