



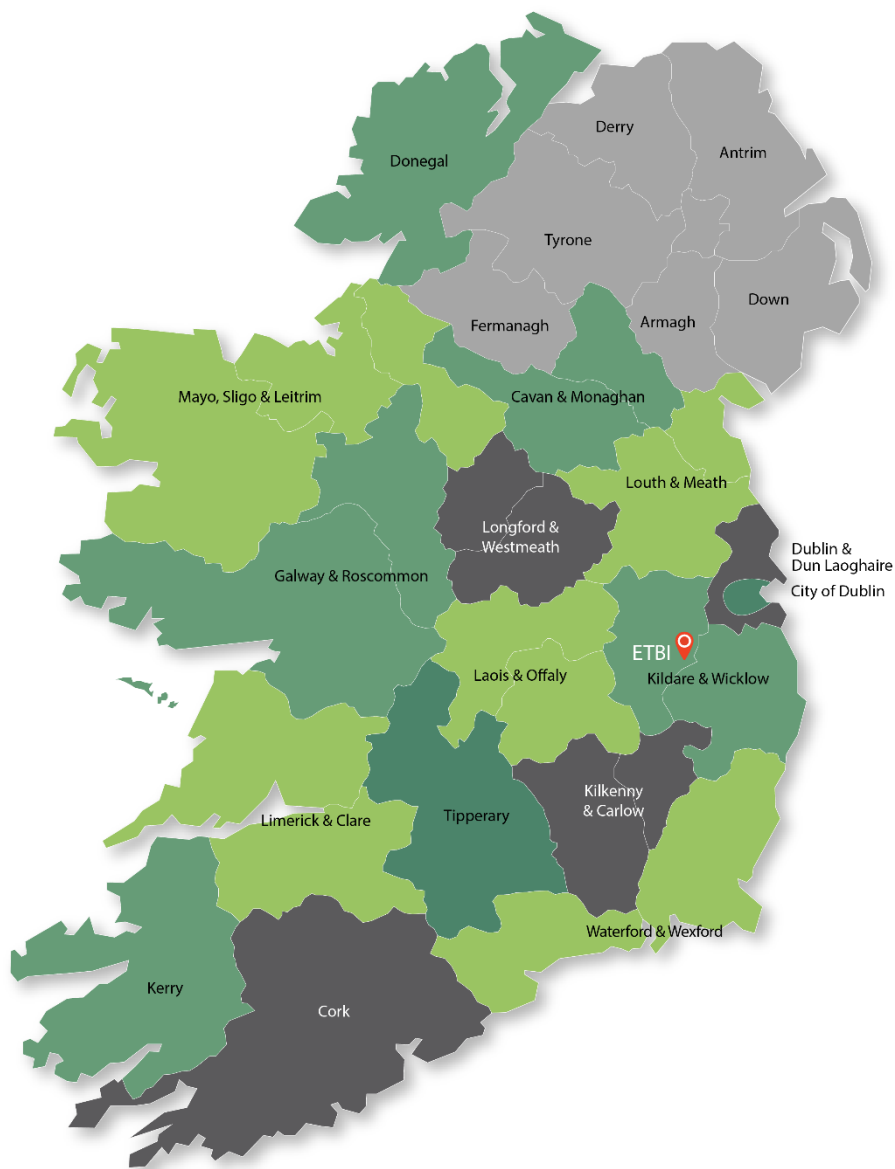
Further Education and Training (FET) offers a wide variety of life-long education options to anyone over 16 years of age. This includes apprenticeships, traineeships, post leaving certificate (PLC) courses provided through the 16 Education and Training Boards throughout Ireland. FET courses are provided at Levels 1 to 6 on the National Framework of Qualification (NFQ). More details can be found on www.etbi.ie and www.thisisfet.ie



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Education and Training
Boards Ireland
*Boird Oideachais agus
Oiliúna Éireann*





ETBs	Website
Cavan & Monaghan Education & Training Board	www.monaghanvec.ie
City of Dublin Education & Training Board	www.cdetb.ie
Cork Education & Training Board	www.cork.etb.ie
Donegal Education & Training Board	www.donegalvec.ie
Dublin & Dun Laoghaire Education & Training Board	www.ddletb.ie
Galway & Roscommon Education & Training Board	www.galwayroscommon.etb.ie
Kerry Education & Training Board	www.kerryetb.ie
Kildare & Wicklow Education & Training Board	www.kwetb.ie
Kilkenny & Carlow Education & Training Board	www.kcetb.ie
Laois & Offaly Education & Training Board	www.loetb.ie
Limerick & Clare Education & Training Board	www.limerickclare.etb.ie
Longford & Westmeath Education & Training Board	www.longfordwestmeath.etb.ie
Louth & Meath Education & Training Board	www.louthmeath.etb.ie
Mayo, Sligo & Leitrim Education & Training Board	www.mayosligoleitrim.etb.ie
Tipperary Education & Training Board	www.tipperary.etb.ie
Waterford & Wexford Education & Training Board	www.waterfordwexford.etb.ie
Education and Training Board Ireland	www.etbi.ie

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ETB Further Education and Training Programmes

Full time Further Education and Training Programmes

Post Leaving Certificate (PLC) Courses

Provides a combination of general studies, vocational skills and opportunities for work experience so participants can enter or re-enter immediate skilled jobs in the labour market. Courses are usually offered on a full-time basis over one academic year and generally led to major awards at NFQ Levels 5 and 6.

Vocational Training Opportunities Scheme (VTOS)

Provides a range of courses to meet the education and training needs of people who are unemployed and over the age of 21. Courses are usually full-time and delivered over two academic years. The courses lead to a range of awards across NFQ levels.

Youthreach

Is a full-time programme, usually over two years, for young people aged 15-20 who have left school early and are not in employment. Then programme typically leads to major awards at levels 3 and 4 on the NFQ. Learners are facilitated in developing their own individual learning plan aimed at increasing their self-esteem, skills and knowledge and ability to get a job. The programme aims to enable young people to participate fully in society and to progress to further education and training.

Bridging/Foundation courses

These courses may be of short or long duration and generally lead to accreditation at levels 3 and 4 on the NFQ. These courses are aimed at those who have been out of employment for at least a year and who wish to return to employment or education and training.

Specific Skills Training (SST)

These courses are usually of 6 months' duration, full-time and are designed to meet the needs of industry across a range of sectors leading to accreditation at levels 4-6 on the NFQ or certification from a non-statutory accrediting body.

Traineeship

Courses are usually full-time of 4-9 months in duration and provide occupation-specific training. Courses involve formal classroom training and workplace coaching with a host employer. All programmes lead to accreditation at levels 4-6 on the NFQ or certification from a recognised non-statutory accredited body.

Community Training Centres (CTCs)

Are independent community-based organisations, which provide training and education for early school leavers, primarily aged between 16 and 21. All programmes offer personal and social skills development. Courses are generally one year in duration and are full-time and lead to major awards on the NFQ at levels 3 and 4.

Specialist Training Providers (STPs)

Specialist vocational training are contracted to deliver training programmes to people with disabilities, courses provide additional training durations, adapted equipment; transport arrangements, and enhanced programme content. Courses are generally one to two years in duration and lead to accreditation at levels 1-6 on the NFQ.

The Local Training Initiative programme (LTI)

Is a full-time project-based training and work experience programme carried out in the local community facilitated by local community groups. The programme is designed for people who are unemployed, primarily those aged 18 – 35 years who are experiencing difficulty in gaining entry to the labour market. LTIs support many organisations engaged in a wide range of initiatives including genealogy, environmental, heritage, tourism, theatre, sports, and coaching. Some projects are targeted at specific groups in society. Training leads to accreditation at levels on the NFQ at levels 3, 4 and 5.

Part Time Further Education and Training Programmes Back to Education Initiative (BTEI)

Provides participants with an opportunity to combine a return to learning with family, work and other responsibilities. Programmes are offered in partnership with several agencies throughout the country on a flexible part-time basis. Classes are offered throughout the year in the morning, afternoons, evenings, or weekends. Courses lead to a range of accreditation at levels 1-6 on the NFQ.

Adult Literacy

Adult Literacy programmes are provided to people inside and outside of the labour force who want to improve their communication skills, i.e. reading, writing, and numeracy and information technology. Programmes are typically delivered for 2-4 hours per week during the academic year.

English for Speakers of Other Languages (ESOL)

New community members in Ireland come from a wide range of cultural, linguistic, educational, and social backgrounds. ESOL classes are provided across the country to meet the needs of learners who may be highly educated with professional and skilled backgrounds who are attending classes to learn English or improve their English.

Skills for Work

Aims at providing opportunities to help employees deal with basic skill demands of the workplace. Programmes are 35 hours' duration and designed in a flexible way to meet the needs of employer and employees.

Evening Courses

Typically, 30 hours' duration over 10 weeks provide short up-skilling modules for both unemployed and employed persons. Courses generally lead to accreditation at levels 4-6 on the NFQ or from recognised non-statutory accredited body.

Blended Learning Courses

These courses can last up to 6 months and utilise the best mix of classroom, lab, practical, on-line training and tutor support to suit the need of those individuals who need a more flexible way to meet their training needs. Courses are delivered all year round and lead to accreditation at levels 4-6 on the NFQ or certification from recognised non-statutory accredited body.

Community Education

Provides community groups with the opportunity to return to or continue their education. Courses offer a learner-centred approach involving personal supports and tuition leading to positive personal, social, and economic outcomes. Programmes are developed with local community projects including courses leading to accreditation from Level 3 – 8 on the NFQ, informal and non-formal courses which are not accredited.

Course Information:

- [FET Courses & ETB Contact Information](#)
- [Hospitality Skills Brochure- Cork Training Centre](#)
- [Commis Chef Apprenticeship Leaflet](#)
- [Barista Skills Brochure- Cork Training Centre](#)
- [Patisserie and Confectionary Skills Brochure- Cork Training Centre](#)
- [Hospitality Education & Training Centre Brochure- LCETB](#)
- [Advanced Certificate in Professional Cookery- LMETB Dunboyne](#)
- [Advanced Certificate in Tourism with Business-LMETB Dunboyne](#)
- [Airline Studies- LMETB Dunboyne](#)
- [Professional Cookery-LMETB Dunboyne](#)
- [Tourism and Business- LMETB Dunboyne](#)
- [Airline, Cabin Crew & Tourism Studies- LMETB Dundalk](#)
- [Skills to Advance Hospitality Brochure-LMETB Dunboyne](#)
- [Skills to Advance Developing Leaders in Hospitality- KCETB](#)
- [Hospitality Studies- Cork ETB](#)
- [International Airline Studies- Cork ETB](#)
- [Professional Cookery-Cork ETB](#)
- [Travel and Tourism- Cork ETB](#)
- [Culinary Arts- Crumlin College](#)
- [Tourism- Crumlin College](#)
- [Skill to Advance in Hospitality-CDETb](#)
- [Breakfast / Brunch Chef Kerry College](#)
- [Commis Chef Kerry College](#)
- [Food Preparation and Cooking \(Culinary Arts\) Kerry College](#)
- [Hotel and Catering Kerry College](#)
- [Inland Angling Guiding Kerry College](#)
- [Marine Angling Guiding Kerry College](#)
- [National Tour Guiding Kerry College](#)
- [National Tour Guiding – RPEL Kerry College](#)
- [Professional Cookery Kerry College](#)
- [Regional Tour Guiding Kerry College](#)
- [50 Shades Greener \(Skills to Advance\)](#)
- [Communications for Hospitality Kerry College](#)
- [Culinary Techniques \(Skills to Advance\) Kerry College](#)
- [Developing Leaders for Hospitality and Tourism Kerry College](#)
- [Safe Stay for the Hospitality Sector Kerry College](#)

Videos:

- [TY Culinary Skills Programme- LCETB Hospitality Education & Training Centre](#)
- [Developing Leaders in Hospitality Programme- Hospitality Education & Training Centre- LCETB](#)
- [Commis Chef Apprenticeship- KCETB](#)

Awards:

This is a [listing](#) of further education and training awards made by QQI. They are at Level 1 to 6 on the NFQ. For awards in Higher Education and Training at Level 6 to 10 on the NFQ please look at the Programmes listing.

[Click here for more.](#)

Level	Access	Progression	Entry requirements
QQI L 3	To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications.	Upon entry potential students are interviewed, assessed
QQI L 4	To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications.	Students must of completed a Junior Certificate or QQI Level 3 Major Award in order to gain access into this course.
QQI L 5	To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.	Achievement of this award will enable the learner to progress to either employment or further study at 3rd level. Graduates of this course are eligible to apply through the CAO and/or the Higher Education Links Scheme for entry to year one of a range of higher certificate and degree programmes at Institutes of Technology and Universities.	Potential students must of completed a Major QQI General Learning Certificate Level 4, a Traditional Leaving Certificate or Successful completion of the Leaving Certificate Applied Programme in order to gain entry onto this course

Munster				
ETB	Course Title	Course Level	Description	Progression
LCETB	Developing Leaders in Hospitality & Tourism / Marketing Management	6	The aim of this programme is to enable the learner to acquire the required knowledge, skill and competence in the theory, principles, and practice of marketing management within a range of contexts and to enable the learner to work independently or in a management capacity and or to progress to higher education or training.	Back into Hospitality, For – Senior Staff/Team Leader - Reception/Office/Admin/Duty Manager/M&E/S&M
TETB	Fifty Shades Greener		The aim of this programme is to provide the knowledge and skills a hospitality or tourism business need, to be able to control and reduce their use of utilities. A reduction of utilities will result in a reduction in its Carbon Footprint, and a reduction of the running costs of the business. 50 Shades Greener is the easiest way to implement sustainable actions at your Hospitality business. Rather than asking a business to invest in infrastructure, solar, lighting etc., this programme upskills the business workforce to affect change in reducing the amount of energy or water it uses and how to reduce the amount of	
TETB	Culinary Skills: Reducing Food Waste	City & Guilds L2	The aim of this course is to enable learners to acquire the skills required for employment as professional cooks in the Hospitality and Catering Sector.	This course is also suitable for those seeking career progression in the Hospitality and Catering sector.
TETB	Supervisory Management: Developing Leaders for Hospitality	QQI L6	The aim of this programme is to equip learners with the ability to oversee the general daily operations of a hospitality establishment. This involves deputising in the absence of senior management, ensuring business policies and procedures are adhered to and supervising the efficiency of all processes within the hospitality establishment by proactively monitoring operations, guest and workplace safety and contributing towards business success.	

TETB	Accommodation Techniques	QQI L5	The purpose of this award is to equip the learner with the knowledge, skill and competence to carry out accommodation services independently under supervision.	
TETB	EHA1 – Primary Certificate in Food Safety		This programme focuses on the promotion of environmental health and hygiene and is primarily concerned with encouraging the highest possible standards in all food premises as specified under EC Regulation No. 852 of 2004.	
TETB	EHA1 Covid19 Training for Food Workers		The course material is based largely on FSAI and WHO guidance and focuses mainly on the increased importance of HACCP prerequisites in food businesses during this COVID-19 crisis. HACCP prerequisite programmes covered include good hygiene practice, cleaning & disinfection, personal hygiene, and fitness to work.	
TETB	Covid19 Return to Work Safety for Food Workers		This course provides the participant with the key skills and understanding needed to safely return to work, under the Covid 19 Return to Work Safety protocol.	
TETB	Professional Patisserie & Confectionary Services	City & Guilds L”	Learners will have the skills to prepare, cook and finish cakes, biscuits, and products using a wide range of techniques using standardised recipes.	
WWETB	Hospitality Supervision and Leadership Principles	City and Guilds Level 3 in Supervisory Management and Principles in Hospitality	Upskill team leads and supervisors in the Hospitality industry in supervision and leadership principles.	This course is designed to prepare learners for employment in supervision and leadership roles in the hospitality sector. It covers the makeup of the hospitality industry, communication in the hospitality industry, leading a team, the supervision of customer service, stock control and the effective use of resources From a training perspective: Learners could progress to the following level 6 courses:

				Supervisory Management Project Management Team Leadership Managing People Training Needs Identification and Design Training Delivery and Evaluation
CETB	Professional Bartending	City & Guilds Professional Bartending (Cocktails) 7106-11		
CETB	Marketing Management for Hospitality	Single QQI component award 6N4188. This Module is a component of the Award Developing Leaders For Hospitality and Tourism Programme (6M4587)		
CETB	International Award in Barista Skills	City & Guilds International Award in Barista Skills 7102-52		
CETB	Restaurant Skills	QQI Level 3 - Restaurant Skills 3N0577		
CETB	Level 3 Diploma in Professional Patisserie & Confectionary	City & Guilds 7120		
CETB	Food Preparation and Cooking (Culinary Arts) Traineeship	City & Guilds Level 2 Diploma in Food Preparation and Culinary Arts 8064-01		
CETB	Food & Beverage Traineeship	City & Guilds Level 2 Diploma in Food Preparation and Culinary Arts 8064-01		
CETB	Commis Chef Apprenticeship (full duration)	QQI Level 6 Advanced Certificate in Culinary Arts		
CETB	Craft Butchery Apprenticeship (full duration)	QQI Level 5 Certificate in Butchery Skills		

Leinster				
ETB	Course Title	Course Level	Description	Progression
DDLETB	Applegreen Customer Service & Barista	C&G 7102-53	Open to Applegreen Employees only *** The overall aim of this programme is to offer employees the opportunity to undertake STA in an area that will enable the to up-skill and/or retrain; furthermore promote LLL. Learners will gain the knowledge and skills required to operate effectively in a customer service role. Learners who undertake the Barista modules will gain the knowledge, skills and competence to operate as a Barista.	Applegreen Management Development Programmes
DDLETB	Applegreen Supervisory Mgt & Leadership	QQI Level 6 Component Awards in Supervisory Mgt & Leadership	Open to Applegreen Employees only*** The programme aims to enable the learner to acquire the required knowledge, skill and competence in the theory, principles, and practice in Supervisory Management & Leadership.	FET or HET (as per Applegreen needs)
DDLETB	Barista, Food Safety & Retail Practice	C&G 8066-203 & 7102-53	To provide the learner with the skills, knowledge and competencies to operate effectively as a first line operative - Barista; and to implement Food Safety Processes & Procedures.	FET courses in Supervisory Management
KCETB	Menu Planning and Applied Nutrition (Online - Skills to Advance)	QQI Level 5	The purpose of this award is to equip Chefs working in professional kitchens to develop the knowledge, skill and competence to plan and produce a range of menus taking into account nutritional requirements, special dietary needs and current nutritional trends.	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications

KCETB	Skills to Advance: Hospitality and Tourism Supervisory Management	QQI Level 6	<p>The aim of this programme is to equip learners with the ability to oversee the general daily operations of a hospitality or tourism establishment, including administration, facilities, security, and customer experience. This involves deputising in the absence of senior management, ensuring business policies and procedures are adhered to and supervising the efficiency of all processes within the establishment by proactively monitoring operations, customer and workplace safety and contributing towards business success. The programme also aims to enable the Supervisory Manager to take initiative and to ensure that customers are satisfied, that interactions with customers are positive, and that conflicts and issues are resolved as they arise. This Major Award at QQI Level 6 is a Nationwide SOLAS initiative designed for hospitality employees in Carlow and Kilkenny. All employees must be referred onto the course by their HR/General Manager.</p>	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications
KCETB	Pastry Baking and Desserts	QQI Level 5	<p>The purpose of this minor award is to equip learners with the knowledge, skills and competence to produce a range of baked goods, including breads, pastries and hot and cold desserts.</p>	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications. Learners may also progress to the KCETB Professional Patisserie and Confectionary Services programme.
KCETB	Customer Service for Hospitality - Skills to Advance	QQI Level 5	<p>The purpose of this award is to equip the learner with the knowledge, skill, and competence to provide effective customer service within a hospitality working environment.</p>	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the

				National Framework of Qualifications
KCETB	Developing Leaders for Hospitality and Tourism (7250) - Team Leaders - Skills to Advance	City & Guilds Level 3	The successful completion of the Developing Leaders in Hospitality and Tourism Team Leadership programme will support those in employment within the hospitality/tourism sector to prepare for progression to a job in a wide range of team leadership roles.	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications
KCETB	Professional Patisserie and Confectionary Services	City & Guilds Level 3	The aim of this award is to provide learners with the advanced technical skills in patisserie and confectionary required to work as a pastry chef in the hospitality sector.	On completion of this qualification learners may progress into employment as a commis waiter or to the following City & Guilds qualifications: - City & Guilds L3 Advanced Diploma in Food and Beverage Service 8066-03 - City & Guilds Level 2 Diploma in Food and Beverage Service - City & Guilds Level 2 Award in Barista Skills - City & Guilds Level 2 Professional Bar Tending or to other awarding body qualifications in the food/hospitality sector. On successful completion of the L2 Diploma in Food and Beverage Services 8064-03 learners will be able to progress to the City and Guilds Level 3 Diploma in Culinary Arts and Supervision 8064-04.

LMETB	Developing Leaders for Hospitality and Tourism (7250) - Team Leaders - Skills to Advance	City & Guilds Level 3	The successful completion of the Developing Leaders in Hospitality and Tourism Team Leadership programme will support those in employment within the hospitality/tourism sector to prepare for progression to a job in a wide range of team leadership roles	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications
LMETB	Developing Leaders for Hospitality and Tourism (7250) - Team Leaders - Skills to Advance	City & Guilds Level 3	.	Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications

Connacht				
ETB	Course Title	Course Level	Description	Progression
GRETB	Hotel Front Office with HotSoft	QQI level 4.	This part-time course is an ideal entry level qualification for the growing hotel and hospitality sector in Ireland. This course is designed to develop the skills needed for work in a hotel reception or other tourism or hospitality reception area. The course covers techniques necessary to interact and deal effectively with the public and solve patron queries, as well as specific training in the HotSoft software package widely used in the industry.	FET Level 5/6 Areas of work; Hotel Reception
GRETB	Barista Training		The aim of the Barista Skills Foundation course is to provide learners with the core barista skills, required to work as a barista in a café or restaurant. During the course learners will have an opportunity to work using professional equipment, learn how to calibrate a grinder and an espresso machine and produce a range of coffee's to include lattes, cappuccinos etc.	Further other FET Training Areas of work: Café/hotel
GRETB	Culinary Skills 4M2063	QQI level 4.	This course is suitable for people with aptitude in that area or people working in this area. Under Supervision Practical and theory based, requires planning, time management, decision making ,ability to work under pressure, a flair for cooking, creativity, research, experimenting and producing good quality products. Aspects of food and Nutrition with regard to Healthy Options, Vegetarian , Vegan etc.	FET Level 5/6 Areas of work; Kitchens in restaurant , Hotels, Bakeries, Health Food outlets, Fast food outlets, Deli's. Healthcare...Nursing homes, Home visits, Creches, School Canteens, Community Projects

GRET B	Outdoor Sport and Recreation	QQI Level 5	This course offers learners a range of modules in Outdoor Sport and Recreation, for example, Kayaking, Wind surfing, Sailing, Powerboat Skills as well as Adventure Activities, Work Experience and Team Working. The purpose of this award is to enable the learner to acquire the knowledge, skill and competence to work under supervision and independently in an instructional, coaching, supervisory, and or management role in a range of operations and activities in the Sports, Recreation and Tourism sectors.	QQI Level 6 Special Purpose National Tour Guiding Award
GRET B	Coastal & Regional Tour Guiding	6	This nationally recognised part-time course is tailored for those in employment in the Tourism/Hospitality sector looking to up-skill and qualify as a Coastal & Regional Tour Guide. This QQI level 6 course is a nationally recognised qualification delivered by our team of industry experts. This course also awards the Regional Tour Guide (yellow) Badge. The aim of this award is to enable the learner to acquire the relevant knowledge, skills, and competence to offer a quality coastal guiding service in a safe and professional manner in accordance with relevant statutory legislation.	National Tour Guiding GRET B

GRETB	National Tour Guiding	6	<p>This well-established nationally recognised part-time course held in Galway city is tailored for those with experience in the Tourism/Hospitality sector looking to up-skill and qualify as a National Tour Guide. This QQI level 6 course is a nationally recognised qualification delivered by our industry experts and awards the National Tour Guiding Badge. This is a part-time course run over two evenings Monday and Wednesday and a full day on Saturday. As part of the course students partake in three national and one regional tour including Northern Ireland, Dublin, Kerry, Galway and Clare. The course also includes the (FAR) First aid responder qualification. The purpose of this award is to enable the learner to acquire the relevant knowledge, skill and competence to provide guiding and tour management services for tourists visiting and traveling in Ireland.</p>	National Tour Guiding GRETB
GRETB	Regional Tour Guiding	6	<p>This course in regional and local tourist guiding based in Galway city is designed for people who provide or wish to provide a range of regional and local guiding services to visitors and qualify as a regional tourist guide. This QQI level 6 course is a nationally recognised qualification delivered by industry experts. It will equip participants with the professional, technical, social, and administrative skills to offer a quality guiding service to a range of market profiles and requirements. Participants will understand the structures and profile of the tourism and hospitality sectors; will provide an accurate, informative, and interesting regional or local tour experience; will demonstrate skills in outdoor leadership, guiding and group management; will implement best safety and environmental practice in the tour experience.</p>	National Tour Guiding GRETB

GRETB	Menu planning	4	This module will equip the students to understand all aspects of menu writing to include ethnic issues, seasonality, allergies, special diets for example coeliac, diabetic, and nutritional aspects.	Mandatory module for major Culinary Skills award. Then on completion of their major award level 4 they can progress to hospitality operations level 5 to complete this major award. On completion of the level 5 award any student can progress to GMIT to complete the professional Cookery and then onwards and upwards to become a successful chef.
LWETB	50 Shades Greener	Non- accredited	The aim of this programme is to provide the knowledge and skills a hospitality or tourism business need, to be able to control and reduce their use of utilities, focusing on the three pillars of sustainability-energy, water, and waste. The programme offers a flexible model of delivery with a self-directed online programme (6 modules) in support of industry needs.	This is an on-going learning process for the company, and they have support from 50 shades greener for 1 year.
LWETB	ILM Level 4 Leadership and Management	ILM Level 4	In response to the ongoing critical challenges that businesses are facing, a new Supervisory Management training initiative is now available. Providing highly subsidised training to upskill supervisory staff, this programme will maximise a company's ability to deal with the new business environment, its challenges, and opportunities.	This qualification provides training in skills for middle management. Progression opportunities to Diploma level, and other qualifications such as ILM Level 5 Award or Certificate in Leadership and Management
LWETB	Digital Training Hub	Various	Digital Training Hub allows you to choose from a wide range of online programmes in IT sector including - ECDL, MOS, MTA, CompTIA	To seek employment and develop their career in the hospitality sector or to progress to further or higher education and training
LWETB	Professional Training Hub		Professional Training Hub allows you to choose from a wide range of online programmes in Business Administration, Leadership & Management.	To seek employment and develop their career in the hospitality sector or to progress to further

				or higher education and training
LWETB	Supervisory Management		The aim of this evening programme is to enable the learner to gain in-depth understanding of the skills that are required for Supervisory and Management positions. You will learn the key steps required to recruit staff to include, screening, application forms, short-listing and devise a system for maintaining work-related records e.g., work rosters and maintenance schedules etc. You will also learn to train staff to carry out staff evaluation.	Progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications or seek employment and develop their career in the hospitality sector
LWETB	Customer Service 4N1989			Potential to progress to L5 Customer Service.

	Ulster			
	Course Title	Course Level	Description	Progression
Donegal ETB	WSET (Wine Spirit Education Trust)	Vendor cert		
Donegal ETB	Barista Skills	Vendor cert		
Donegal ETB	Infection prevention & control	5		
Donegal ETB	ICDL Advanced Awards	5		
Donegal ETB	Diploma in social media & business	5		
Donegal ETB	ILM Certificate in Leadership & Management	6		Diploma in Leadership and Management.
Donegal ETB	ILM Diploma in Leadership & Management	6		
Donegal ETB	Diploma in Social Media for Business		This course is aimed at business owners, employees, sole traders, micro businesses, and it is funded under the Skills to Advance Initiative.	



ETBI Website: <https://www.etbi.ie/>

Twitter: <https://twitter.com/ETBIreland>

LinkedIn: <https://ie.linkedin.com/company/education-and-training-boards-ireland>

This is FET: <https://www.thisisfet.ie/>

FETCH Courses: <https://www.fetchcourses.ie/>

College of Further Education & Training <https://learningandskills.ie/hospitality/>

Hospitality Campus:

