

Year	Tallaght code	TU CODE	School	Course Title	Module Title	Day	Date	Session	Location
3	HABTC_B	TU941	School of Culinary Arts and Food Technology	BACHELOR OF ARTS (Hons) IN BOTANICAL CUSINE (Ab Initio)	Advanced Culinary Science & Food Technology	Tuesday	26th August	12:30-14:30	050/052
4	HABTC_B	TU941	School of Culinary Arts and Food Technology	Bachelor of Arts (HONS) in Botanical Cuisine	Edible Gardening	MONDAY	25th August	12:30-14:30	146/148
1	HACRT_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts Culinary Arts	Food Safety & Culinary Science	Thursday	21st August	12:30-14:30	142/144
1	HACRT_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts in Culiary Arts	Nutrition	Tuesday	26th August	15:30-17:30	46
1	HACRT_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts in Culiary Arts	Restaurant Service	Thursday	28th August	12:30-14:30	138/140
2	HACRT_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts Culinary Arts	Food & Beverage Cost Control	Wednesday	20th August	15:30-17:30	138/140
2	HACRT_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts in Culiary Arts	Culinary Nutrition	Tuesday	26th August	09:30-11:30	146/148
3	HACRT_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts in Culiary Arts	Advanced Culinary Science & Food Technology	Tuesday	26th August	12:30-14:30	050/052
4	HBOTC_B	TU032	School of Culinary Arts and Food Technology	Bachelor of Arts (HONS) in Botanical Cuisine	Edible Gardening	MONDAY	25th August	12:30-14:30	146/148
1	HCART_C	TU642	School of Culinary Arts and Food Technology	Higher Certificate in Culinary Arts	Restaurant Service	Thursday	28th August	12:30-14:30	138/140
2	HCART_C	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts Culinary Arts	Food & Beverage Cost Control	Wednesday	20th August	15:30-17:30	138/140
2	HCART_C	TU642	School of Culinary Arts and Food Technology	Higher Certificate in Culinary Arts	Culinary Nutrition	Tuesday	26th August	09:30-11:30	146/148
1	HCART_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts Culinary Arts	Food Safety & Culinary Science	Thursday	21st August	12:30-14:30	142/144
2	HCART_D	TU742	School of Culinary Arts and Food Technology	Bachelor of Arts Culinary Arts	Food & Beverage Cost Control	Wednesday	20th August	15:30-17:30	138/140
3	HCART_D	TU031	School of Culinary Arts and Food Technology	Bachelor of Arts Culinary Arts	Advanced Culinary Science & Food Technology	Tuesday	26th August	12:30-14:30	050/052
1	HCART_M	TU244	School of Culinary Arts and Food Technology	MSC in Applied Culinary Nutrition	Applied Food Science	Tuesday	26th August	15:30-17:30	46
2	HCART_M	TU280	School of Culinary Arts and Food Technology	MSC in Applied Culinary Nutrition	Applied Food Science	Tuesday	26th August	15:30-17:30	46
2	HDPC2_C	TU5157P	School of Culinary Arts and Food Technology	Diploma in Professional Cookery (Stage 2)	Gastronomy 1	Wednesday	20th August	15:30-17:30	54
3	HDPC3_C		School of Culinary Arts and Food Technology	Diploma in Professional Cookery Stage 3 CPD	Wine Studies	Friday	22nd August	12:30-14:30	54
3	HDPC3_C	TU5187P	School of Culinary Arts and Food Technology	Diploma in Professional Cookery (Stage 3)	Culinary Operations Management	MONDAY	25th August	12:30-14:30	146/148
3	HDPC3_C	RUN BS	School of Culinary Arts and Food Technology	Diploma in Professional Cookery Stage 3 CPD	Gastronomy 2				
2	HDPCO_C	RUN BS	School of Culinary Arts and Food Technology	Diploma in Professional Cookery Stage 2 CPD	Intro to Nutrition and Dietary Therapy				
2	HDPCO_C	RUN BS	School of Culinary Arts and Food Technology	Diploma in Professional Cookery Stage 2 CPD	Theory of Food and Kitchen Organisation				