

# Prospectus 2026-2027

## Bray Institute of Further Education



# BIFF



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# GENERAL INFORMATION

Bray Institute of Further Education congratulates you on returning to full-time education. If you are returning to education after a break or have just left school you are very welcome. Your education is central to our purpose. The dedicated staff of this Institute has years of experience in Further Education and they will assist you in achieving your potential.

**Ray Tedders**  
Principal

**Gabriel Allen**  
Deputy Principal

We recognise that your decision to enrol with us is a considerable investment by you in your future. We hope that we can make that investment an enriching experience, which will stand you in good stead for many years to come. Ar aghaidh leis an obair.

**Ross Lee**  
Deputy Principal

**Louise Fortune**  
Deputy Principal

## Introduction

For the past forty-two years Bray Institute of Further Education has been a centre of excellence in the field of Further Education & Training. The Institute is a constituent Institute of Kildare and Wicklow ETB. At present the Institute has over thirteen hundred full-time students studying at Degree, Diploma and Certificate level and up to a thousand learners on part-time courses.

The Institute has a national profile attracting learners from all over Ireland and abroad. It is located on Novara Avenue, on a ten-acre site, only 150 metres from the town centre. The campus is also within walking distance of the Dart Station.

Consistently innovative and flexible in its approach, the Institute has maintained its leading role in Further Education & Training. BIFE has established links with Third Level Colleges in Ireland and abroad enabling our graduates to progress to higher education.

## Entry Requirements

Applicants should have completed and passed one of the following: the Leaving Certificate (minimum of 5 O6/H7's or combination of O6/H7's) or its equivalent, Leaving Certificate Applied (LCA) at a merit Level, or its equivalent, a full relevant QQI level 4 Award at a merit level, unless otherwise stated. Equivalent qualifications must be approved by the College. Extenuating circumstances may be considered. Learners without the above formal qualifications must be 18 years of age by the 31st December 2026 if they are to be considered for a place on

a course. For mature applicants (over 21), experience will be considered in lieu of formal qualifications.

Places on all courses are limited. Applicants will be interviewed in some cases. It may be necessary to bring a portfolio of work to the interview.

## Student Responsibility

All students will be treated as adults. We do not contact parents, we deal with the learner directly. The learner is responsible for being in attendance and completing assignments by deadline dates.



2025 BIFE Graduation

# GENERAL INFORMATION

## Enrolment Procedure

### Step 1:

Applicants must apply online at [www.bife.ie](http://www.bife.ie).

### Step 2:

In some cases, applicants may be invited to attend for interview at the Institute. Applicants will be selected on suitability and a first come/first served basis.

You should bring the following to the interview:

- A copy of your recent results (if applicable)
- A brief Curriculum Vitae
- A Portfolio of Work (where necessary)
- References (where necessary)

### Step 3:

Successful applicants will be offered a place by post, subject to them achieving the basic entry requirements laid out in the prospectus/website and must secure their place by paying an acceptance fee of €50. All fees must be paid by Friday 28th August 2026. The €50 acceptance fee is non refundable. All other fees will be refunded if the applicant subsequently decides not to take their place before Friday 25th September 2026. Failure to pay the relevant fees may result in a lapse of your offer. All candidates who accept an offer agree to abide by the policies and procedures of the Institute.

### Step 4:

All learners must register at the Institute or on-line by the designated registration date.

## Fees

Courses at Bray Institute of Further Education are funded largely by the European Social Fund. Tuition costs are covered for Irish or EU citizens undertaking PLC courses. There is no application fee, however all learners are required to pay the following:

- **An Acceptance Fee of €50**, to be paid when offered a place on a course.
- **A Resource contribution fee of €150** for learner services\*, paid annually.

There is also a cost of registration with professional bodies for a small number of courses such as Accounting Technicians Ireland (ATI).

*\*Resource fees are used as a general fund to provide learner resources for PLC courses including library services*

## Diversity & Equality

Bife is an institute that celebrates diversity and equality. We endeavour to provide a safe environment by creating a fair and equitable workplace for both students and staff. It is important for us to offer an encouraging, positive environment so our students have the ability to flourish no matter their race, ethnicity, gender, sexual orientation, or disability. Bife strives to promote a safe inclusive culture so each member of the college community can thrive and be valued for who they are.

## International Applicants

The Institute welcomes applications from International Learners. Non EA applicants (applicants outside the European Area, i.e. outside EU & Iceland, Norway and Switzerland) must comply with Irish immigration requirements. Such applicants will have to secure a visa from the Immigration Section of the Department of Justice.

As all courses are delivered in English, International students will be required to provide a certified qualification of proficiency in English where English is not the applicants first language.

Non-EU students will be required to pay the economic cost of the course as determined by the Department of Education.

International applicants should apply directly to the Institute office for further information.

# GENERAL INFORMATION



Students participating in BIFE's Freshers Week

## Additional Needs/Learning Support

The Institute endeavours to ensure that appropriate facilities and services are available to allow full access and participation for all learners as far as is practical and having regard to the resources available to the Institute. Applicants with special requirements should notify the Institute on their application form and submit appropriate evidence of their needs at interview. This evidence is vital for the approval and provision of services or facilities. If any learner has different learning needs they should advise the course co-ordinator when applying and submit evidence as soon as possible. The guidelines for evidence and procedures are on the BIFE website under "About Us/College Services".

## Garda Vetting

Garda vetting is mandatory for the majority of Health and Leisure programmes in the Social Studies & Chirdcare, Health and Sports Departments.

Police clearance is required where a person has lived in a country other than Ireland for a period of longer than 6 consecutive months

## Maintenance Grant

Learners on full-time approved courses at the Institute are entitled to apply for Maintenance Grants. The Grant is means tested. Learners should apply to SUSI, the online

grant application system, through [www.studentfinance.ie](http://www.studentfinance.ie). Learners in receipt of the maintenance grant must pay all the usual costs of the course.

## Back to Education Initiative (BTEI)

Funding from BTEI offers the chance of free courses to eligible students. Payments from INTREO usually qualify. Medical Cards also qualify. BTEI offers free courses to people who did not complete secondary school also. These part-time courses are a significant addition to the opportunities this college offers. For more information, talk to [rayfinucane@kwetb.ie](mailto:rayfinucane@kwetb.ie). People who are not eligible for the courses free of charge may participate as fee-payers.

## Library

The library is a quiet, comfortable, central and essential space for study and research. It is open from 9.00am – 6.00pm daily. Learners have access to a wide range of books, Journals, laptops, magazines, daily papers, etc. Resources include computers with internet access, printing, photocopying and excellent Wifi access. Staff will assist in finding and using the information they need for their studies.

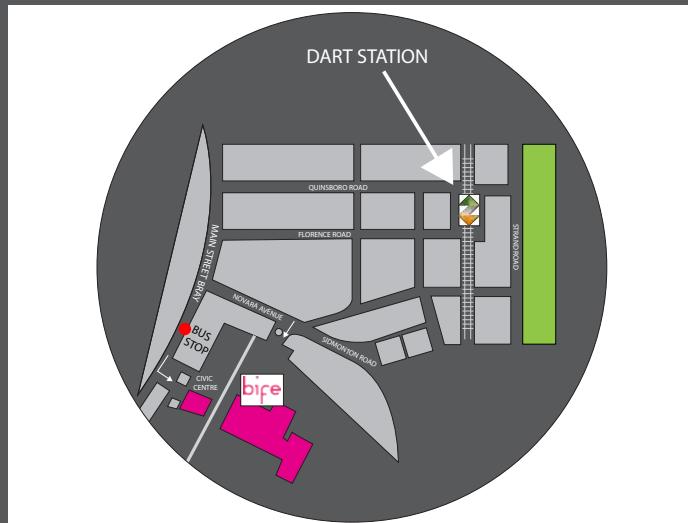


Pictured at BIFE's graduation awards ceremony were Ross Lee (Deputy Principal), Louise Fortune (Deputy Principal), Cllr Tom Fortune, Ray Tedders (Principal), Dr Deirdre Keyes (CEO, KWETB), and Gabriel Allen (Head of Further Education).

# GENERAL INFORMATION

## Location

Bray Institute of Further Education is a short walk from Bray DART Station and Bray Main Street. It is also serviced by the following buses: L1, L2, L12, 45A, 45B, 131 and E1.



## Accommodation

The Institute will provide on request a list of accommodation offered locally to learners. The Institute does not endorse any such accommodation listed or check its suitability, but learners may find it useful. All arrangements are between the provider and the learner.

## Jobs Placement Service

The Institute maintains a good relationship with many employers. Local and national employers (from time to time) inform us of job vacancies and these details are passed on to the Department Heads and are posted on the Careers Notice Board.

Work experience is a vital part of most courses in the Institute and learners are given advice on preparing for work experience. In addition learners will receive help in preparing a Curriculum Vitae and interview techniques.



*Event Management Students with their teacher Sarah King at the Graduation Ceremony*

## Erasmus +

Learners from Bray Institute of Further Education have the opportunity to spend three weeks or three months on a work placement abroad as part of the Erasmus+ programme. Work Experience is an integral part of most courses provided at BIFE. It enables those involved to develop skills in their vocational area and competencies through periods of work-based training.

Work experience placements abroad provide additional opportunities to enhance linguistic capabilities, key skills and cultural awareness. In an increasingly global market place, experience of working overseas can significantly enhance prospects of employment. Learners receive full Erasmus + Grant Funding for the work experience placement.

# GENERAL INFORMATION



BIFE Erasmus+ students in Bologna, Italy

## Progression

Bray Institute of Further Education has signed formal Memorandums of Understanding with many Technological Universities allowing BIFE learners to progress onto the second and third years of degree programmes in Ireland.

In addition, BIFE graduates can progress through the further education links scheme to a variety of 3rd level programmes.

BIFE also has valuable links with a variety of UK Higher Education Institutes. Thames Valley University has strong links with our Social Studies & Childcare and Health Departments. The University of Wales, Swansea & Sunderland Universities also have strong links with our Film & Music Departments and the University of Sterling has a strong link with our Nursing department. Other UK Universities visit our Institute regularly to offer places to our graduates in a variety of Degrees and Diplomas.

Students can now enrol in one of the new Tertiary Degree Programmes



in a further education institution before progressing to a higher education institution to complete their fully accredited degree.

BIFE run the following Tertiary Degree Programmes:

- Business & Psychology BBus (Hons)
- Immersive & Virtual Film Production BA (Hons)

## Learner Clubs and Societies

Learners are encouraged to establish and join various clubs and societies. We see this as an important part of learning. Learners have full control over the running and management of the society or sport and are supported by BIFE with the resources that may be needed. Each year the societies or sports may change depending on students' interests. Last year the active clubs and societies were:

- Be Active
- Basketball
- DJ Society
- Film Club
- Football (indoor)
- Fitness Training and Circuit Class
- Photography
- High intensity Interval Training (HIIT)
- HITT Fit / Body Tone
- Chess
- LGBT+
- Monday of Meaning
- Music Society
- Women's Boxercise
- Table Tennis
- Theatre Society
- Rugby 7's
- Strength & Conditioning
- Calisthenics & Rock Climbing
- Gym

# GENERAL INFORMATION



*Conor Bradshaw wins Gold Medal at European Culinary Championships in Latvia. Pictured with his teacher Willie Rochford.*

## Bus Service from Gorey and Arklow

Learners may book a place on the BIFE bus which operates directly from Gorey, Arklow, Wicklow, Rathnew and the Beehive pub to BIFE daily during the academic year. Tickets are subsidised and are available on the TFI Go App.



*BIFE BUS collecting from Gorey, Arklow, Beehive, Rathnew and Wicklow Town.*

## Canteen

The canteen is open from 8:30am to 4:00pm daily except during vacation periods. It provides an extensive range of hot and cold meals and snacks throughout the day.

## Students' Union

The Institute encourages learners to participate fully in the Students' Union. Learners from each course elect representatives to this Union. The Union meets regularly to discuss issues which are related to learners' needs. The Management Team regularly meets with the Union representatives and values its contribution to the Institute. Two members of the Union are nominated to serve on the Board of Management at BIFE.

## Guidance Counselling Service

The Institute provides professional Adult Career Guidance and a confidential Counselling service to all learners. The Guidance Counsellors provides advice on career, progression and education options. The Guidance Counsellors are also available to provide counselling with other issues which arise all too often in the stressful world of today.

## Website

Details concerning Bray Institute of Further Education can be found on our website [www.bife.ie](http://www.bife.ie)

Every effort is made to ensure that all information in this prospectus is correct at the time of publication. The Institute does not accept liability for any errors in information published here relating to requirements of other organisations. It is the responsibility of Learners who seek to progress to other higher education courses to consult the individual colleges for definitive information on progression from Further Education.

# GENERAL INFORMATION



*Deirdre Keyes (CE KWETB), Pat Casey (Senator), Andrew Brownlee (CEO SOLAS), Stephen Matthews (TD), Simon Harris (Minister), Tom Fortune (Chair of BIFE BOM), Erica Doyle (Chair of BMD), David O Gorman (BIFE BOM), Ray Tedders (Principal), Ross Lee (Deputy Principal), Louise Fortune (Deputy Principal), Aoife Flynn Kennedy (Cllr.) Gabriel Allen (Deputy Principal) at the announcement of BIFE - FET College of the Future.*

## Taoiseach Simon Harris announces Major Funding for BIFE college campus at the Bife site.

The Taoiseach announced that the green light has been given for Kildare & Wicklow Education and Training Board (KWETB) to proceed to the next stage in developing a College of The Future at Bray Institute of Further Education (BIFE).

Government funding worth tens of millions of euro will drive the development of Bife College of Further Education and Training at the existing Bray campus site into a modern, state-of-the-art facility. The redeveloped college will eventually accommodate more than 1,500 learners on-site and cater for up to 5,000 full-time, blended, and part-time equivalent learners.

Speaking in Bray the Taoiseach said: 'This is an incredibly proud and exciting day for Wicklow. This campus is now set to benefit from a major investment as it transforms into a state-of-the-art education and training campus that will deliver apprenticeship programmes, and pre-apprenticeship courses, and establish a Centre of Excellence in Film, TV and Media.'

'The investment will mean that existing FET provision, which is dispersed across several leased buildings in the Bray and North Wicklow area, will instead be delivered in one single sustainable, developed building. This is what we mean when we speak about

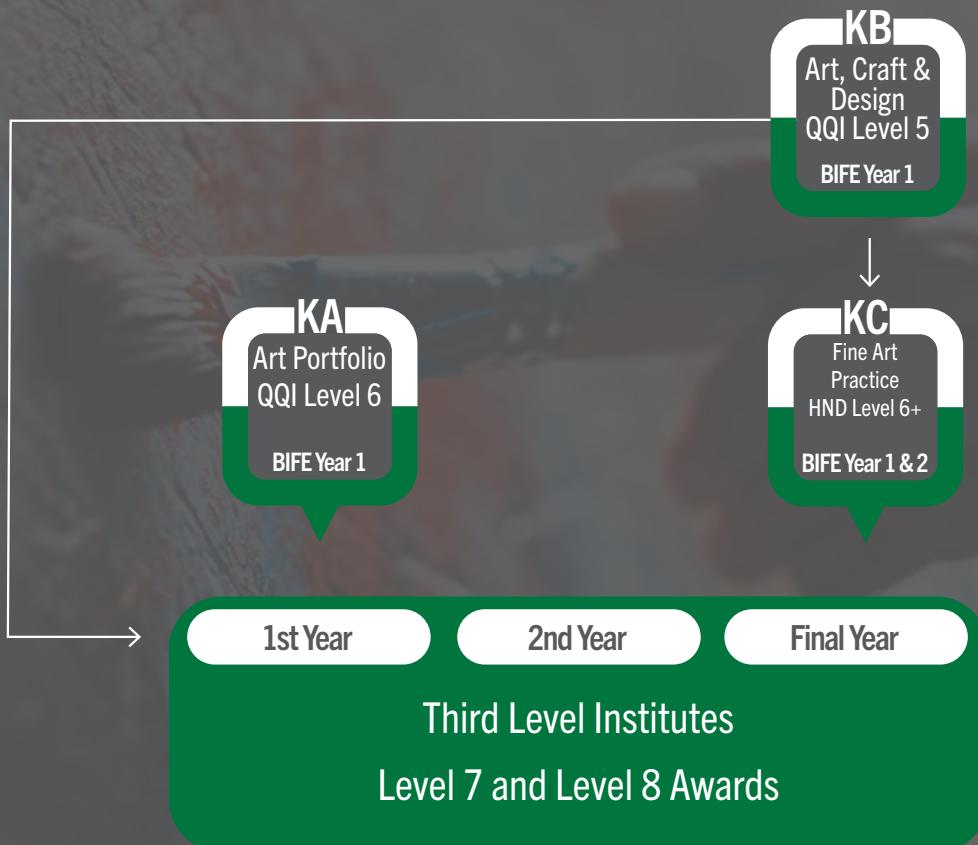
equality across the tertiary sector, it shouldn't matter where you're from, or what path you choose in education. Everyone should have the same opportunity to reach their potential.'

Minister for Further and Higher Education, Research, Innovation, and Science Patrick O'Donovan TD said: 'Back in 2022, my predecessor Simon Harris announced that Bray had been chosen as one of a number of locations across the country to develop a further education College of the Future. And today we take another significant step forward in realising our ambition for FET in Wicklow, a move that has the potential to transform the lives of learners, staff and the wider community here.'

Ray Tedders (Principal) stated 'This is a landmark day for Further & Higher education in Bray. I express my gratitude to the many people who have contributed to this development over the years. This will create great opportunities for learners in Wicklow and South County Dublin.'

# ART

## PROGRESSION ROUTE



# ART PORTFOLIO PREPARATION (KA)

## QQI Level 6 Minor Award

This course caters to those applying to third level colleges in order to pursue a career in Art, Craft and Design. It is an intensive year suited to those who are prepared to commit to high work levels in and out of institute hours and short deadlines. The course reinforces an independent work ethic and encourages learners to take initiative. Through a range of problem solving tasks, practical and conceptual approaches to creativity are fostered. Self-motivation and personal commitment are essential. Due to the ambitious nature of the course, the work ethos and range of skills developed will greatly benefit learners in further third level study. The aim of the course is to prepare a portfolio of the highest standard suitable for both Ireland and abroad.

### Programme of Study

- Drawing Skills
- Painting
- 3D Studies
- Combined Materials
- Design Skills
- Life Drawing
- Animation Skills

*Components subject to change*

### Entry Requirements

Leaving Certificate with a minimum of 2 H5's and 4 O6's including subjects required by third level bodies. Extenuating circumstances may be considered.

Places will be offered following successful interview. All applicants should bring a selection of their most recent, relevant work.

### Career Opportunities

- Designer (Textile, Fashion, Viscom/ Graphic and Interior Designers)
- Fine Art (Painter, Sculptor, Printer)
- Animator
- Model Maker
- Art Director/Educator
- Multimedia
- Production Designer
- Product Designer
- Designer for Film & Theatre

### Higher Education Progression\*

Examples of potential courses include:

- **IADT:**  
Animation (DL832)  
3D Animation (DL920)  
Graphic Design (DL826)  
Design for Film (DL845)  
Art (DL827)
- **NCAD:**  
First Year Art & Design (Common Entry) (AD101)  
Graphic Design and Moving Image Design (AD103)  
Textile and Surface Design (AD105)  
Fine Art (AD204)  
Fashion Design (AD211)  
Illustration (AD217)  
Education and Design/Fine Art (AD202)  
Product Design (AD212)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Visual Communication (TU973)  
Fine Art (TU974)  
Interior Design (TU975)
- **TUS Technological University of the Shannon (Limerick Campus):**  
Art & Design (Common entry) (LC110)

Graduates may also transfer to leading third level Art & Design Institutes abroad such as Central St. Martins, Kingston, Goldsmiths and Chelsea Loughborough, The Hague, Gerrit Reitveld Academy, etc



#### Certification:

QQI Level 6 Minor Award in Art (6M4029)

Portfolio Preparation Cert. /Precursor for 3rd level University Degrees

#### Head of Department:

Karen Ryan

#### Course Co-ordinator:

Annette Vella

#### Duration:

One Year



**PROFILE:**  
**Fiona O'Neill**

I wanted to study fashion design so I attended the portfolio course in BIFE. At the end of the course I received an offer from one of the best institutions for fashion design in London, Central St. Martins. I graduated after my collection was selected for the BA Fashion Press show at CSM. I was awarded a L'Oréal Fashion prize at the show, which was announced and covered by Vogue and many other fashion publications. Since then I was invited to be part of an exhibition at Dutch Design Week and became a finalist in the H&M Design Awards. Undoubtedly, if I had not taken a place on this portfolio course and received Annette's excellent mentoring, I would not be where I am today!



# ART, CRAFT & DESIGN (KB)

## QQI Level 5 Award

### Certification:

QQI Level 5 Award in Art,  
Craft & Design (5M1984)

### Head of Department:

Karen Ryan

### Course Co-ordinator:

Karen Ryan

### Duration:

One Year



## PROFILE: Jim O'Neill

I figured the time had come to fulfill a long-held ambition to really learn about art instead of just dabbling as I had done for years. Having been a self-employed sole trader for three decades, I was nervous about returning to school and enrolled in the KB Art, Craft and Design course at BIFE. I cannot speak highly enough of the academic staff. Our tutors took a broadly diverse class, ranging in age from their late teens to their early seventies, through the various disciplines of the course. Their gentle but insistent prodding and challenging meant that I learned to think about art in completely new ways. The knowledge I gained helped me in my own art practice and gave me the confidence to try new things instead of repeatedly sticking to the familiar. My social experience at BIFE has been extremely rewarding and I have forged lasting friendships.

This is a unique art course as it caters for those who are interested in art, craft and design. The college has extensively equipped specialist art and craft practice rooms: a ceramics workshop where a wide range of 3D ceramic skills and techniques can be explored and developed; a print studio which allows students to engage with a wide range of printing techniques; and an art studio where 2D work such as drawing, painting and design skills are practiced. By the end of the year students will have a collection of work compiled through a series of projects crossing over art, craft and design. Each student participates in the annual graduate exhibition. On completion of this course students can continue further in BIFE to the Higher National Diploma in Art Practice, or apply to other third level institutions.

### Programme of Study

- Drawing
- Ceramics
- Combined Materials
- Painting
- Appreciation of Art, Craft & Design
- Design Skills
- Communications
- Work Experience
- Printmaking

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- Full relevant QQI Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

Places are offered following successful interview. Applicants must bring a portfolio/collection of work to the interview.

### Career Opportunities

- Fine Art
- Ceramic Design
- Art Education
- Arts Administration
- Art Practice

### Higher Education Progression\*

**Examples of potential courses include:**

- **BIFE:**  
Fine Art Practice (BTEC Higher National Certificate/Diploma)  
Art Portfolio Preparation (KA)
- **IADT:**  
Graphic Design(DL826)  
Art(DL827)  
Photography and Visual Media(DL833)  
Design for Film(DL845)
- **MTU Munster Technological University (Cork Campus):**  
Contemporary Applied Art (Ceramics, Glass, Textiles) (MT820)  
Visual Communications(MT823)
- **MTU Munster Technological University (Crawford College Campus):**  
Fine Art (MT821)
- **MTU Munster Technological University (Tralee Campus):**  
Animation, Visual Effects and Motion Design (MT711)  
Animation, Visual Effects and Motion Design(MT811)
- **NCAD:**  
Textile and Surface Design and Jewellery and Objects (AD103)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Fine Art (TU974)  
Interior Design (TU975)  
Design - Visual Communication (TU973)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# FINE ART (KC)

## BTEC Higher National Certificate/Diploma

The BTEC Fine Art course offers an exciting and challenging programme of study providing students with both essential subject knowledge and skills.

The course consists of a broad range of subjects from drawing techniques to 3D studies in ceramics and mixed media, printmaking, photography and contextual studies.

Students who progress into year two are encouraged to develop a self-directed approach whilst engaging with tutors. This provides the opportunity to specialise in and explore their fine art practice.

### Programme of Study

#### HNC- Year One

- Professional Development
- Contextual Knowledge
- Drawing
- 3D Material Practices
- Photography
- Painting
- Printmaking
- Ceramics

#### HND- Year Two

- Professional Practice
- Advanced 3D studies
- Advanced 2D studies
- Contextual Studies

#### *Components subject to change*

### Entry Requirements

#### *One of the following:*

- QQI Level 5 award in art.
- Leaving Certificate or equivalent with a number of passes at higher level desirable. Extenuating circumstances may be considered.
- Mature applicants – experience will be considered in lieu of formal qualifications.

Places are offered following successful interview. Applicants must bring a portfolio to the interview.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



#### **Certification:**

BTEC Higher National Certificate in Art & Design (Arts Practice) Level 6+ will be achieved after year 1

BTEC Higher National Diploma in Art & Design (Arts Practice) Level 6+ will be achieved after year 2 (603/0909/X)

#### **Head of Department:**

Karen Ryan

#### **Course Co-ordinator:**

Paddy Glynn

#### **Duration:**

One or Two Years (option of a second year to achieve a higher national diploma subject to numbers)

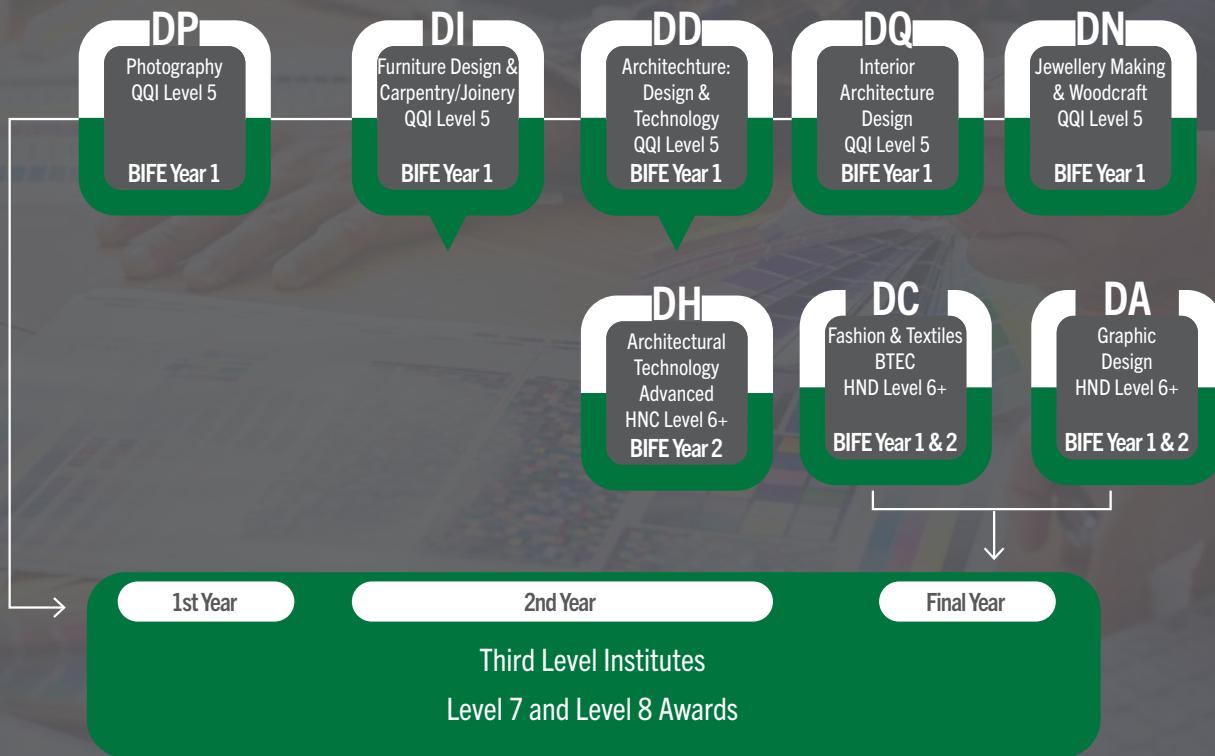


### **PROFILE: Gill Sadler McIver**

I was nervous about returning back to education. I was accepted at BIFE, to complete a 2yr full-time course in Fine Art level 5/6. The staff and lecturers were fantastic, offering guidance and encouragement every step of the way. The course was well structured and the material was engaging and relevant. I gained confidence, developed many new skills and formed lasting friendships. I am currently studying Art, an honours degree in IADT for the next 4 years. It was an incredible journey and I honestly never imagined myself having the confidence to progress on to a degree. I was made to believe in myself and capable of achieving great things.

# DESIGN

## PROGRESSION ROUTE



# GRAPHIC DESIGN (DA)

## BTEC Higher National Diploma Award

This course prepares learners for a rewarding career in the creative industries. All learners have access to computer design facilities using industry standard software from Adobe Creative Cloud - Photoshop, Illustrator, InDesign, After Effects and Dreamweaver. Learners study a range of project-based modules, learn design principles and develop creative problem solving skills. Final year learners will exhibit their work at our end-of-year exhibition in the Institute.

### Programme of Study

#### HNC - Year One

- Professional Development
- Contextual Studies
- Techniques and Processes
- Ideas Generation
- Typography
- Digital Graphics
- Print Graphics
- Printmaking
- Photography

#### HND - Year Two

- Professional Practice
- Advanced Contextual Studies
- Ideas Generation
- Typography
- Multimedia Design
- User Based Design & Development
- Digital Animation & Illustration

*Components subject to change*

### Entry Requirements

#### *One of the following:*

- Leaving Certificate or equivalent
- QQI Level 5 award in a related discipline
- Mature Applicants – experience will be considered in lieu of formal qualifications

Learners should be computer literate.

### Career Opportunities

- Freelance Graphic Designer
- Junior Graphic Designer
- Branding
- Infographics
- Advertising
- Web Design
- Motion Graphics
- Editorial Design

- Packaging Design
- Illustration

### Higher Education Progression\*

Examples of potential courses include:

- **UK and Northern Ireland Universities:**  
Final year of an Honours Degree in Graphic Design (Apply through UCAS system) eg: University of Sunderland Graphic Design BA (Year 3)
- **Irish Universities & ITs:**  
Learners may proceed via advanced entry to Honours Degree courses eg:
  - **IADT:**  
Graphic Design Level 8 (DL826) (Year 2/3/4)
  - **TUS Technological University of the Shannon (Athlone Campus):**  
Graphic Design Level 7 (US700) (Year 2)  
Graphic & Digital Design (US803) Level 8
  - **TUD Technological University Dublin (Grangegorman Campus):**  
Design – Visual Communication (TU973) (Year 2/3/4)  
Product Design (TU811) (Years2/3/4)
  - **SETU - South-East Technological University (Wexford Campus):**  
Visual Communications and Design (SE204)
  - **SETU - South-East Technological University (Waterford Campus):**  
Design(Visual Communications) (SE201)
  - **MTU - Munster Technological University (Cork Campus):**  
Visual Communications (MT823)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



#### Certification:

BTEC Higher National Certificate in Art & Design - Graphic Design Level 5+ equivalence on the NFQ achieved after year 1

BTEC Higher National Diploma in Art & Design - Graphic Design Level 6+ equivalence on the NFQ achieved after year 2

(HKWW5)

#### Head of Department:

Karen Ryan

#### Course Co-ordinator:

Emma Deering

#### Duration:

One or Two Years (option of a second year to achieve a higher national diploma subject to numbers)



### PROFILE: Marisa Garrido Martínez

I was so lucky to have the opportunity to study at BIFE and spend the last two years learning and acquiring knowledge in Graphic Design. It was not only what I have learned but the environment that made me grow as a person and as a professional. My teachers and classmates created a wonderful environment where we worked as a close team. I will be always grateful for the opportunity I found at BIFE to follow my dream to become a professional in Graphic Design. I currently work as a graphic designer in a signage company.



# ARCHITECTURAL DESIGN & TECHNOLOGY(DD) QQI Level 5 Award

## Certification:

QQI Level 5 Award in Design (5M2208)

## Head of Department:

Karen Ryan

## Course Co-ordinator:

Karen Ryan

## Duration:

One Year



## PROFILE: Brien Vahey

After completing the Architectural Design and Technology course I gained entry to the Level 9 Degree in Architecture in UCD. What I appreciated most about my time in BIFE is that the course content was simple and clear to follow but also gave me many essential skills and experience. This gave me so much armour to be able to take on the rollercoaster of balancing multiple tasks simultaneously which has helped with the demands of my current course. I am still referring to the detailed section drawings from BIFE when completing my coursework in UCD. The teaching of Autocad was also very hands on, and the ability for the teachers to engage with students on a one to one basis really helped the learning process.

This course prepares learners for entry to degree courses in Architecture related courses. The Principles of Design and Construction will be explored through design projects, drawing and model making. History of Architecture will also be covered including visits to exhibitions and various buildings. The methods and theory of different building construction techniques and materials will be investigated, including a practical build project. The course will result in a comprehensive selection of portfolios which can be used for entry to various third level courses. This course will also appeal to anyone with an interest in architecture.

## Programme of Study

- Design Skills
- Drawing
- Architectural Drawing
- History of Architecture
- Building Construction
- Computer Aided Draughting (AutoCad and SketchUp)
- Communications
- Work Experience

*Modules subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Cert Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

## Career Opportunities

- Architecture
- Architectural Technology
- Planning and Environmental Management
- Construction Management

## Higher Education Progression\*

*Examples of potential courses include:*

- **TUD Technological University Dublin (Bolton Street Campus):**  
Architectural Technology TU831  
Architecture TU832  
Planning and Environmental Management TU835
- **ATU Atlantic Technological University (Letterkenny Campus):**  
Architectural Technology AU343  
Architectural Technology AU537  
Quantity Surveying AU240
- **ATU Atlantic Technological University (Galway Campus):**  
Interior Architecture and Design AU820
- **ATU Sligo (formerly IT Sligo):**  
Quantity Surveying AU836  
Architecture AU925
- **TUS Technological University of the Shannon (Athlone Campus):**  
Construction Management US884  
Built Environment (Common Entry) US883
- **UCD:**  
Landscape Architecture DN120

Past students have successfully gained entry to Architecture in DIT and Architectural Technology in DIT, Waterford IT and Carlow IT. Graduates are eligible to apply through the Higher Education Links Scheme for entry to Third Level Institutes.

# ARCHITECTURAL TECHNOLOGY ADVANCED HNC (DH) BTEC Higher National Certificate Award

Architectural Technologists work with Architects and Engineers to produce detailed building construction information. This one-year Higher National Certificate will cover construction fundamentals including Design, Materials, CAD, Surveying and Construction Technology. Studio work will be based on realistic construction projects from inception to completion. Using the latest software, the projects will be fully visualised. The learner will be expected to attend study trips to various buildings of interest.

## Programme of Study

- Construction Technology
- Science & Materials
- Construction Design Project
- Legal & Statutory Requirements in Construction
- The Construction Environment
- Digital Applications for Construction Information
- Building Information Modelling
- Principles of Alternative Energy

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate (minimum of five 06/H7's or combination of five 06/H7's) or its equivalent. Extenuating circumstances may be considered
- QQI Level 5 award in a related discipline
- Mature Applicants - experience will be considered in lieu of formal qualifications

Places are offered following a successful interview. Learners should be computer literate. Applicants must bring a portfolio/ collection of work to the interview

Students complete a direct entry application form to the College and places are allocated subject to Interview, skills test and results at QQI Level 6.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



### Certification:

BTEC Higher National Certificate in  
Architectural Technology Advanced  
Level 6+ equivalence on the NFQ  
(610/0930/1)

### Head of Department:

Karen Ryan

### Course Co-ordinator:

Karen Ryan

### Duration:

One Year



# FURNITURE DESIGN & CARPENTRY/JOINERY (DI) QQI Level 5 Award

**Certification:**

QQI Level 5 Award in Furniture Design (5M2012)

**Head of Department:**

Karen Ryan

**Course Co-ordinator:**

Noel Sweeney

**Duration:**

One Year



## PROFILE: Brian Tyrrell

*Business name: Bear Creations*

I completed the Furniture Making course in BIFE. This enabled me to go on to study Furniture Design and Manufacture in GMIT Letterfrack. Following on from this I got a job with a leading Irish furniture maker, Shane Holland in Co. Meath. From there I moved to Thomas Montgomery Furniture Makers in Bray. Having gained invaluable work experience in wood, metals and upholstery, I decided to set up my own business in 2015.

The Furniture Making course in BIFE was a very valuable part of me being able to get to this stage. Not only did it teach me the basics of furniture making, it also allowed me the freedom to experiment and create my designs and enabled me to carry out a project from the design stage to the finished piece.

This course equips learners with the essential skills of furniture design and making. There are practical classes using hand tools and machinery as well as drawing and design modules. Each student has the opportunity to develop practical Joinery and Carpentry skills so they can produce their own unique pieces of furniture. Learners have supervised access to a design studio, a well-equipped workshop with machine, hand and power tool training as part of the course. This award provides a link to Furniture Design and Timber Technology programmes in Ireland through the CAO system. All learners can gain practical work experience and exhibit their work at the end-of-year Art & Design Exhibition in the Institute.

## Programme of Study

- Furniture Making
- Design
- Drawing
- Wood Turning
- Wood Finishing
- Computer Aided Design
- Communications
- Work Experience

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

## Higher Education Progression\*

Examples of potential courses include:

- **TUD Technological University Dublin:**  
Sustainable Timber Technology (TU838)
- **SETU – South-East Technological University (Carlow Campus):**  
Product Design Innovation (SE202)
- **ATU Atlantic Technological University (Letterfrack Campus):**  
Furniture Design and Manufacture (AU581)  
Furniture Making and Architectural Woodworking (AU582)  
Furniture Design, Making and Technology (Common Entry) (AU583)

## Career Opportunities

- Cabinet Making/Joinery
- CAD/CAM Engineer
- Machinery Technician
- Carpentry
- Designer
- Spray Technician / Wood Finisher

# JEWELLERY MAKING & WOODCRAFT (DN)

## QQI Level 5 Award

This is a one-year course which introduces students to the basic principles of design through the craft of jewellery making. All modules on the course will link together. Students will use drawing as a source for their designs. These designs will be developed further to suit the materials and techniques applied to create finished pieces. Students will be introduced to working with a range of materials including Wood, Brass, Copper, Aluminium and Silver. Techniques such as piercing, filing, soldering and polishing will also be covered. Combined Materials and Wood Turning is a core part of this course with students learning a wide range of wood craft skills that link in with their designs.

### Programme of Study

- Design Skills
- Drawing
- Art Craft Metalwork
- Wood Finishing
- Combined Materials
- Wood Turning
- Communications
- Work Experience

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

Students complete a direct entry application form to the College and places are allocated subject to Interview, skills test and results at QQI Level 6.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



#### Certification:

QQI Level 5 Award in Creative Craft (5M1981)

#### Head of Department:

Karen Ryan

#### Course Co-ordinator:

Noel Sweeney

#### Duration:

One Year



### PROFILE: Caitríona Kelly

I loved this jewellery making course. The instruction is superb and I learned lots of new basic skills. I learnt how to use tools and machinery that took me out of my comfort zone. I enjoyed the practical work in an amazing workshop where (under instruction) we were allowed to experiment, be creative and work on those newly learnt skills. Learning to turn wood was another great joy and if I had not signed up for the course it is something that I would never have learned to do. Again expert teaching and guidance at every step. You have to be prepared to meet assignment deadlines and spend the time working on the other subjects for the course too. There is help and support at BIFE to assist you. I love having this qualification. It has given me the confidence to be creative. You won't regret it - sign up today!



# FASHION & TEXTILES (DC)

## BTEC Higher National Certificate/Diploma

### Certification:

BTEC Higher National Certificate in Art & Design - Fashion Design Level 6+ equivalence on the NFQ achieved after year 1

BTEC Higher National Diploma in Art & Design - Fashion Design Level 6+ equivalence on the NFQ achieved after year 2  
(603/0909/X)

### Head of Department:

Karen Ryan

### Course Co-ordinator:

Lisa Marron

### Duration:

One or Two Years (option of a second year to achieve a higher national diploma subject to numbers)



## PROFILE: Linzy O'Sullivan

My Journey with LinzyO began in BIFE where I started to turn my dreams into reality, one day I hoped to become a fashion designer. I learnt an amazing number of skills along with so much knowledge of the industry to be able to then progress to achieve my fullest potential. Moving to the UK for several years to finish my fashion degree in UCA Rochester which brought me on so much as a creative designer. I was honoured to display my final collection at Graduate Fashion Week.

Learners create a portfolio of work suitable for entry into third level colleges or industry. The course consists of academic and practical workshops in the field of fashion and textiles, providing the opportunity for learners to develop and expand their fashion and textile design skills in addition to developing their confidence and own unique style identity. Students will also exhibit their work at the annual Graduate Show.

### Programme of Study

#### Year One - HNC

- Professional Development
- Contextual Studies
- Individual Project
- Techniques and Processes
- Computer Aided Design
- Fashion and Textile Practices
- Pattern cutting and garment making
- Surface Design

*Components subject to change*

### Higher Education Progression\*

Examples of potential courses include:

- **NCAD:**  
Fashion and Textiles (AD101)
- **IADT:**  
Costume (DL829)
- **UK and Northern Ireland Universities:**  
Final year of an Honours Degree in Fashion Design (Apply through UCAS system)
- **Irish Universities & IT's:**  
Learners may proceed through advanced entry to Honors Degree courses

### Entry Requirements

#### *One of the following:*

- Leaving Certificate or equivalent  
Extenuating circumstances may be considered
- Full QQI Level 5
- Mature Applicants - experience will be considered in lieu of formal qualifications

Applicants must bring a portfolio/collection of work to the interview.

### Career Opportunities

- Fashion Design
- Costume design for Film & Theatre
- Fashion Styling
- Fashion Buying
- Fashion Retail
- Textile Design

# PHOTOGRAPHY (DP)

## QQI Level 5 Award

The purpose of this award is to enable the learner to acquire the knowledge, skill and competence to work independently and under supervision in a range of photography industry settings and or to progress to further and or higher education.

### Programme of Study

- Image Processing
- Digital Photography
- Photographic Techniques
- Communications
- Work Experience
- Traditional Black and White Photography
- Portrait Photography
- Narrative Photography

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

### Career Opportunities

Students who have successfully completed the course can go on to start their own businesses as freelancers, as wedding and portrait photographers, as photojournalists and documentary photographers, studio photographers, printers and as artists

### Higher Education Progression\*

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



#### **Certification:**

QQI Level 5 Award in Photography (5M2094)

#### **Head of Department:**

Karen Ryan

#### **Course Co-ordinator:**

Anthony Kavanagh

#### **Duration:**

One Year



# INTERIOR ARCHITECTURE DESIGN (DQ)

## QQI Level 5 Award

This certificate course will equip you with the knowledge, skill, and competence to exploit the characteristics of materials and finishes expressively within interior design. It equips learners with skills to plan and execute residential and commercial interior design projects, emphasising creativity, technical drawing, material selection, and client presentation.

The course content focuses on design theory, space planning and materials, culminating in a practical design project. The following is covered:

**Certification:**

QQI Level 5 Award in Interior Architecture Design (5M5054)

**Head of Department:**

Karen Ryan

**Course Co-ordinator:**

Ray Tedders

**Duration:**

One Year (Morning Only Course)

**Programme of Study**

- Elements and principles of interior design
- Spatial design
- Concept development
- Sketching and drafting
- Scaled floor plans
- Materials and finishes
- Colour theory
- Lighting design
- Mood and sample boards
- Project assignment
- Work Experience.

*Components subject to change*

**Entry Requirements***One of the following:*

- Leaving Certificate or equivalent  
Extenuating circumstances may be considered
- Full QQI Level 5
- Mature Applicants - experience will be considered in lieu of formal qualifications

**Career Opportunities**

- Interior design assistant
- CAD drafter
- Showroom consultant
- Freelance junior designer

Graduates can specialize in residential, commercial, or sustainable design.

**Higher Education Progression\***

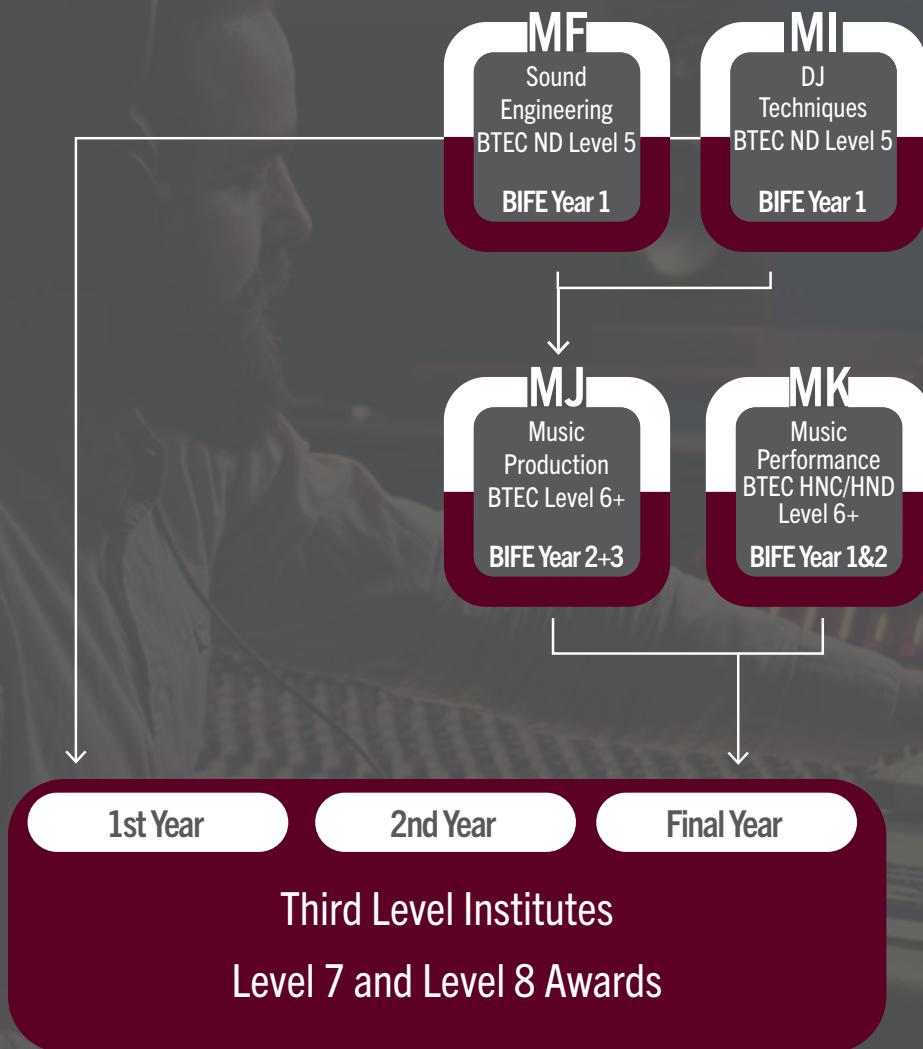
Examples of potential courses include:

- **TUD - Technological University Dublin (Grangegorman Campus):**  
BA (Hons) Interior Design (TU975)
- **TUD - Technological University Dublin (Bolton Street):**  
BA (Hons) Architecture (TU832)
- **Griffith College:**  
BA (Hons) Interior Design (GC490)
- **ATU - Atlantic Technological University (Sligo)**  
BA Interior Architecture and Design (AU820) \*Leaving Cert. Maths Required



# MUSIC

## PROGRESSION ROUTE



# SOUND ENGINEERING (MF)

## BTEC Foundation Diploma in Music Production

This course is designed for students new to the subject, those coming back to education after a break, or those lucky enough to find they finally have the time to pursue their passion for music and production. The course is practical with a focus on hands-on experience supported by coaching and guidance from industry experts. Key areas include recording, mixing, mastering, editing and processing in both studio and live environments using state of the art analogue and digital mixing desks, outboard equipment, and industry standard software (ProTools/Ableton).

### Programme of Study

- The Recording Studio
- Recording Skills
- Mixing Skills
- DAW Production Skills
- Music Creation Skills
- Live Event Production
- Planning a Career in the Industry

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- QQI Full relevant Level 4 Award
- Leaving Cert Applied Award
- Mature applicants - experience will be considered in lieu of formal qualifications

### Career Opportunities

- Sound Engineering (Live/Studio)
- Post Production Sound for TV & Film
- Broadcasting (Radio & TV)
- Film/Video Game Sound Design

### Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
Music Production HND Diploma BTEC  
QQI Level 6+
- **Music Performance HND Diploma**  
BTEC QQI Level 6+
- **Pulse College:**  
BA (Hons.) Degree in Music Production

Graduates 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 Third Level Institutes.



#### Certification:

BTEC Level 3 Foundation Diploma in Music Production DBDY3 or DBDY5  
Level 5 equivalence on the NFQ

#### Head of Department:

Seán Cryan

#### Course Co-ordinator:

Rob Murphy

#### Duration:

One Year



### PROFILE: Benhur Nadurata

Completing the Level 5 Sound Engineering course in BIFE has strengthened my fundamentals and skills regarding sound/music production & knowing the music industry. The tutors helped me immensely with operating professional mixing consoles and music equipment. Being the industry professionals that they are, they trained me into becoming a confident sound engineer and artist. It was a great experience for me as it made my transition to a degree level smooth. This course was able to springboard me into studying a Level 8 Degree in Audio Production & Music Project Management at Dublin Business School, which I am confidently studying as I believe my tutors in BIFE truly delivered their teaching.



# DJ TECHNIQUES & MUSIC PRODUCTION (MI)

## BTEC FOUNDATION DIPLOMA IN MUSIC PRODUCTION (DJ)

Achieve your goals and unlock your full potential as a music professional with BIFE DJ Techniques & Music Production — Ireland's premier training ground for DJs and producers.

For over 20 years, BIFE DJ has been the only course of its kind in the country, setting the standard for excellence in electronic music education. Our graduates have gone on to perform, produce, and work across the globe, making their mark in the international music scene.

At BIFE DJ, you'll gain hands-on experience, personalized coaching, and access to industry-standard technology — everything you need to master the art and business of music.

Whether you dream of becoming a professional DJ, a music producer, or want to break into the nightlife industry, this is the course that will get you there.

**Certification:**

BTEC Level 3 Foundation Diploma in Music Production (DJ)Level 5 equivalence on NFQ DBDY3

**Head of Department:**

Seán Cryan

**Course Co-ordinator:**

Kenneth Harte

**Duration:**

One Year



### PROFILE: Shannen Blessing

Doing this course was one of the best decisions I have made in my music career so far. I have learned so much about the music industry in Ireland and have picked up many techniques from doing this course. Realistically, I wouldn't have picked up producing by myself, so doing this course really gave me the push I needed. Right now, I'm releasing my own tracks and finally, I'm at a stage where I'm happy with the tracks I'm releasing, this wouldn't have been possible without doing this course. I can't credit the teachers enough for their positive attitudes towards music and the knowledge they have within the industry. Most of the knowledge I have now comes from them! I'm now playing gigs around Ireland and releasing my own tracks consistently.

### Programme of Study

- DJ Techniques
- Music Technology
- Mixing Skills
- DAW Productions Skills
- Music Creation Skills
- Planning a Career in Industry
- Studio Recording

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- Full QQI Level 4
- Mature Applicants – experience will be considered in lieu of formal qualifications

### Career Opportunities

- DJ Performance – Clubs, festivals & live events
- Radio & Broadcast – On-air DJ, presenter, or producer
- Music Production – Create, remix & release your own tracks
- Events & Promotion – Run nights, gigs & festivals
- Marketing & Media – Build brands, manage artists, create content
- Education & Training – Teach, mentor & inspire the next generation

### Higher Education Progression\*

*Examples of potential courses include:*

- **BIFE:**  
BTEC Higher National Diploma in Music Production Level 6+ equivalence on NFQ

# MUSIC PERFORMANCE (MK)

## BTEC Higher National Certificate/Diploma

The BTEC in Music Performance is an exciting course which will develop your knowledge, understanding, skills and performance techniques as a musician for successful employment in the music industry or progression to further study. Both theoretical and practical musicianship skills are covered, combined with performance opportunities, event planning, music technology and recording. In addition, students will get a broad insight into the music business from lecturers who are experienced musicians and industry practitioners. If you want the foundations for launching your solo career, this is the course for you.

### Programme of Study

#### HNC - Year One

- Live Performance Techniques
- Studio Performance Techniques
- Instrumental & Vocal Technical Development
- Context & Influences in Music Performance
- Navigating the Music Business
- Music Theory & Composition
- Planning for Performance
- Technology in Performance

#### HND - Year Two

- Creative Research Project
- Musical Direction in Practice
- Advanced Performance Skills
- Live Arrangement Skills
- Advanced Composition Techniques
- Advanced Sound Engineering
- Composing To A Brief
- Live Mixing

*Components subject to change*

### Entry Requirements

#### *One of the following:*

- Leaving Certificate or its equivalent with a performing ability on guitar, violin, piano/keyboard or singing. Ability to read music notation an advantage.
- Mature Applicants – experience will be considered in lieu of formal qualifications

Places are offered following successful interview and audition. Students should come prepared to play or sing 2 contrasting pieces with or without accompaniment. Video evidence will also be accepted in addition to the above.

### Career Opportunities

- Live Musician
- Session Musician
- Music Teacher
- Instrumental Teacher
- Music Therapy

### Higher Education Progression\*

#### Examples of potential courses include:

- **BIMM Dublin certified by TUD Technological University Dublin:**  
BA (Hons) in Commercial Modern Music (TU961)
- **DCU Dublin City University:**  
BA (Hons) in Jazz and Contemporary Music Performance DC014
- **TCD Trinity College Dublin:**  
Bachelor of Music (BMus) TR002  
Bachelor of Music Education (BMusEd) TR009
- **MTU Munster Technological University (Cork School of Music Campus):**  
Bachelor of Arts (Hons) Popular Music: Electrical Guitar MT931  
Bachelor of Arts (Hons) in Popular Music: Electrical Bass MT932  
Bachelor of Arts (Hons) in Popular Music: Keyboards MT933  
Bachelor of Arts (Hons) in Popular Music: Voice MT935
- **DkIT Dundalk Institute of Technology:**  
BA in Musical Theatre DK771
- **Maynooth University:**  
Bachelor of Arts (Music) MH101

Plus numerous colleges in the UK offering degrees in rock, popular music and classical.



#### **Certification:**

BTEC Higher National Certificate in Music (Performance) Level 6+ equivalence on the NFQ after year 1

BTEC Higher National Diploma in Music (Performance) Level 6+ equivalence on the NFQ after year 2 (QN): 610/5771/X

#### **Head of Department:**

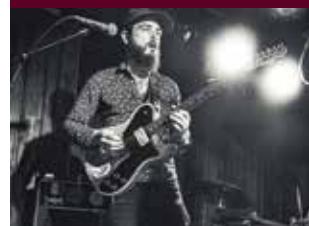
Seán Cryan

#### **Course Co-ordinator:**

Philip Dobie

#### **Duration:**

One or Two Years (option of a second year to achieve a higher national diploma subject to numbers)



### **PROFILE: Tim Cullen**

I completed the HND in Music Performance in BIFE. The course has made me a better musician and musical director and has made me a way better performer, arranger, and composer. It has given me a better scope of the music industry and provided me with a clear vision of how to market my music efficiently. This course has made me competent in music theory; I can read and write sheet music, I'm currently co-producing and co-mixing an album for my band DOGPOND, and I'm also helping to produce works for other up and coming artists, something which I wouldn't have been able to do before this course. I have also done some live sound at festivals since finishing the course. I loved every moment of the course. I made some great friends, and I will always look back on my time in BIFE fondly.



# MUSIC PRODUCTION (MJ)

## BTEC Higher National Certificate/Diploma

### Certification:

BTEC Higher National Certificate in Music (Production) Level 6+ will be achieved after year 1

BTEC Higher National Diploma in Music (Production) Level 6+ will be achieved after year 2 (QN): 610/5773/3

### Head of Department:

Seán Cryan

### Course Co-ordinator:

Philip Dobie

### Duration:

One or Two Years (option of a second year to achieve a higher national diploma subject to numbers)



ABLETON ACCREDITED  
CENTRE



## PROFILE: Gearóid Peggs

Choosing this course in BIFE got me on my way to learning how to produce, mix and release my own music. The modules really helped me to look at creating music in different ways and showed me how to market myself well as a Music Producer. I am currently releasing music under my own name as 'Peggs' and I've recently started a music project with my friend called 'Nixer'. The tutors on the course have years and years of experience when it comes to making music, you really will not get it anywhere else - I thoroughly believe that the tutors saved me at least 5 years of making music by doing this 2-year course in BIFE. Along with the DJ Techniques course (which I did before), I now feel like I have the tools to build a successful music career.

BIFE's Music Production Course fuses art and science to ensure students become fluent in the language and culture of music technology. An advanced program developed for those who want to hone and refine their skills. We focus on getting you ready to enter the competitive audio industry, and able to express yourself both technically and artistically. We go in-depth into recording techniques used both in the studio, and during live performance. We explore emerging trends in audio technology, synthesis and sound design to make sure that your technique is fresh, vibrant and state-of-the-art. We encourage you to work towards your own artistic and professional goals with tutors providing constant support, professional coaching and individual guidance. If you want to go deep into the craft enrol at the Bray Institute of Further Education.

### Programme of Study

#### HNC - Year One

- Culture & Context for Music Producers
- Navigating The Music Business
- Studio Practice A
- Studio Practice B
- Digital Audio
- Creative Studio Production
- Studio Mixing
- Creative Project

#### HND - Year Two

- Creative Research Project
- Advanced Music Production
- Advanced Sound Engineering
- Sound for Media Products
- Mixing and Mastering
- Advanced Synthesis and Processing
- Advanced Composition Techniques
- Advanced Composing Using Technology

#### Components subject to change

### Entry Requirements

#### *One of the following:*

- Leaving Certificate with some higher papers.
- Full QQI Level 5 Award with relevant experience
- BTEC National Diploma in Sound Engineering with a merit profile
- BTEC National Diploma in Music Technology (Sound Engineering) with a merit profile
- Mature Applicants – experience

will be considered in lieu of formal qualifications

### Career Opportunities

- Sound Engineer
- Mix Engineer
- Music Producer
- Mastering Engineer
- Sound Designer

### Higher Education Progression\*

Examples of potential courses include:

- **Queens University Belfast:**  
BA in Music and Audio Production  
UCAS: W374 (Second Year)
- **Griffith College/Pulse College Dublin:**  
BA Hons in Music Production (Final Year)  
Apply directly to Griffith College
- **IADT:**  
Creative Music Production (Second Year) DL838
- **Manchester Metropolitan University:**  
Music and Sound Design (Second Year)  
UCAS: WMS1

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



# COMPUTING

## PROGRESSION ROUTE



# COMPUTER SOFTWARE DEVELOPMENT WITH A.I. (NA) QQI Level 5 Award

This course is designed to provide a foundation in programming and software development. As well as learning the technical skills needed to write software, computational methods and problem solving will be a key component of this course. On successful completion students wishing to acquire a higher level of professional software development skills can avail of progression routes onto our Level 6 Advanced Certificate in Computer Systems & Networks or alternatively may apply via the CAO onto an undergraduate degree programme in a range of third level institutions. Assessment will be through continuous assessment and examinations.

## Programme of Study

- Mobile Technologies
- Fundamentals of Object Orientated Programming
- Software Architecture
- Maths for Information Technology
- Programming and Design Principles
- Multimedia Authoring
- Web Design
- Communications
- Work Experience
- A.I.

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent with minimum entry requirement Ordinary Level Maths Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Level 4 Certificate Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Applicants should have good basic literacy and mathematical skills.

## Career Opportunities

- Software Developer
- Mobile App Developer

## Higher Education Progression\*

*Examples of potential courses include:*

- **BIFE:**  
Software Development QQI Level 6 (6M0691)
- **TUD Technological University Dublin (Grangegorman Campus):**  
BSc in Computer Science (TU856)  
BSc in Games Design (TU984)  
BSc Data Science and AI (TU850)
- **IADT:**  
BSc (Hons) in Creative Computing (DL836)  
SETU - South East Technological University (Carlow Campus)  
BSc in Computing Interactive Digital Art and Design (SE615)  
BSc I Computing – Applications of Programming (SE616)
- **TUD Technological University Dublin (Blanchardstown Campus):**  
BSc in Computing (Information Technology) (TU860)

Please note that the courses listed above are only a select few, many other courses can be entered using this FETAC award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



### Certification:

QQI Level 5 Award Computer Software Development (5M0529)

### Head of Department:

TBA

### Course Co-ordinator:

Ciara Duffin

### Duration:

One Year



# COMPUTER SCIENCE (NB)

## QQI Level 5 Award

**Certification:**

QQI Level 5 Award in Computer Systems and Networks (5M0536)

**Head of Department:**

TBA

**Course Co-ordinator:**

Ciara Duffin

**Duration:**

One Year



### PROFILE: Conor Barry

This course at BIFE was a fantastic stepping stone that allowed me to gain insight into the vast subject of computing. At BIFE, I got the opportunity to learn about many interesting practical subjects such as programming, computer hardware and much more. The skills I learned from these subjects helped ease the transition to third level. Knowing the basics is extremely important in Computer Science as it sets you up on a path to success and BIFE provides a good introduction to some of the basic skills needed for programming and much more. One of the big benefits of the course was the relevance of the content to today's world. I also learned how to design mobile responsive web apps and more. The staff at BIFE were very friendly and made sure all the content was taught in an engaging and accessible way. After completing the Level 5 course at BIFE, I progressed onto Computer Science at UCD which I am currently studying.

Computer science requires skills that are in-demand in practically every industry in today's technology-dependent world. This course is suitable for students who are looking for a career with a comprehensive grounding in computing. It will develop your knowledge and skills in programming, mobile app development as well as computer systems and architecture, operating systems and networking technologies. Assessment will be through continuous assessment and end of year examinations.

Students wishing to acquire a higher level of professional technical skills can avail of progression routes onto our Level 6 Advanced Certificate in Computing Systems & Networks or alternatively suitably qualified graduates may apply via the CAO onto an undergraduate degree programme in a range of third level institutions.

### Programme of Study

- Programming and Design Principles
- Mobile Technologies
- Computer Systems Hardware
- Networking Essentials
- Operating Systems
- Maths for Information Technology
- Work Experience
- Communications

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent with minimum entry requirement Ordinary Level Maths. Extenuating circumstances may be considered
- QQI Full relevant Level 4 Award with a Merit profile
- Leaving Certificate Applied with a merit profile
- Mature Applicants – experience will be considered in lieu of formal qualifications

Applicants should have good basic literacy and mathematical skills.

### Career Opportunities

This course offers a range of skills in computer and networks maintenance, programming, app development and operating systems. These are areas that are experiencing skill shortages.

### Higher Education Progression\*

**Examples of potential courses include:**

- **BIFE:**  
Computing Systems and Networks QQI Level 6 (6M0695)
- **TUD Technological University Dublin:**  
BSc in Computer Science (TU856)  
BSc in Networking Technologies (TU716)
- **Maynooth University:**  
Computer Science/Multimedia, Mobile and Web (MH601)

Please note that the courses listed above are only a select few, many other courses can be entered using this QQI award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.

# COMPUTER NETWORKS AND CYBER SECURITY (NC) QQI Level 6 Award

There is increased demand for IT & AI professionals who design, implement and troubleshoot computer networks. This advanced certificate course is designed to provide the necessary skills to meet this need. Focusing on a higher level of IT specialist skills in the area of network design, installation, configuration and administration, as well as how they can be applied in modern technologies. You will also acquire the skills to identify security threats and apply appropriate mitigation strategies. The nature of computer networking demands that network specialists are problem solvers with excellent attention to detail, as well as having skills in coding and mobile technology development. Suitably qualified graduates may apply via the CAO onto an undergraduate degree programme in a range of third level institutions.

## Programme of Study

- Physical and Logical Networking
- Systems Software
- Mobile Technologies & App Development
- Object Oriented Programming
- Information Technology Administration
- Network Infrastructure
- Communications
- Work Practice
- Mathematics
- Security

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent with relevant experience and minimum entry requirement Ordinary Level Maths. Extenuating circumstances may be considered
- Applicants with an appropriate qualification at QQI Level 5
- Applications from mature learners who do not match these requirements but with comprehensive relevant experience in the area will be considered
- Extenuating circumstances may be considered

## Career Opportunities

This course offers a range of skills in networking, programming, app development and operating systems. These are areas that are experiencing skill

shortages. Graduates will be equipped with a skill set that will enable them to seek employment or successfully progress to higher education.

## Higher Education Progression\*

**Examples of potential courses include:**

- **TUD Technological University Dublin:**  
Digital Forensics and Cyber Security (TU758)  
Computing – BSc in Information Technology (TU860)  
Computing – BSc in Digital Forensics and Cybersecurity (TU863)  
BSc in Computing
- **SETU - South East Technological University (Waterford Campus):**  
BSc in Software Systems Development WD151 (Year 2)  
BSc in Multimedia Applications Development WD153 (Year 2)  
BSc in Information Technology (WD155) (Year 2)
- **SETU - South East Technological University (Carlow Campus):**  
BSc in Software Development (SE609)  
BSc in I.T. Management (SE614)
- **IADT:**  
BSc in Creative Computing (DL 836) (Year 2)

\*This is a selection of some of the available progression paths.



### Certification:

QQI Level 6 Award in Computer Systems, Networks & AI (6M0695)

### Head of Department:

TBA

### Course Co-ordinator:

Abhishek Wadmare

### Duration:

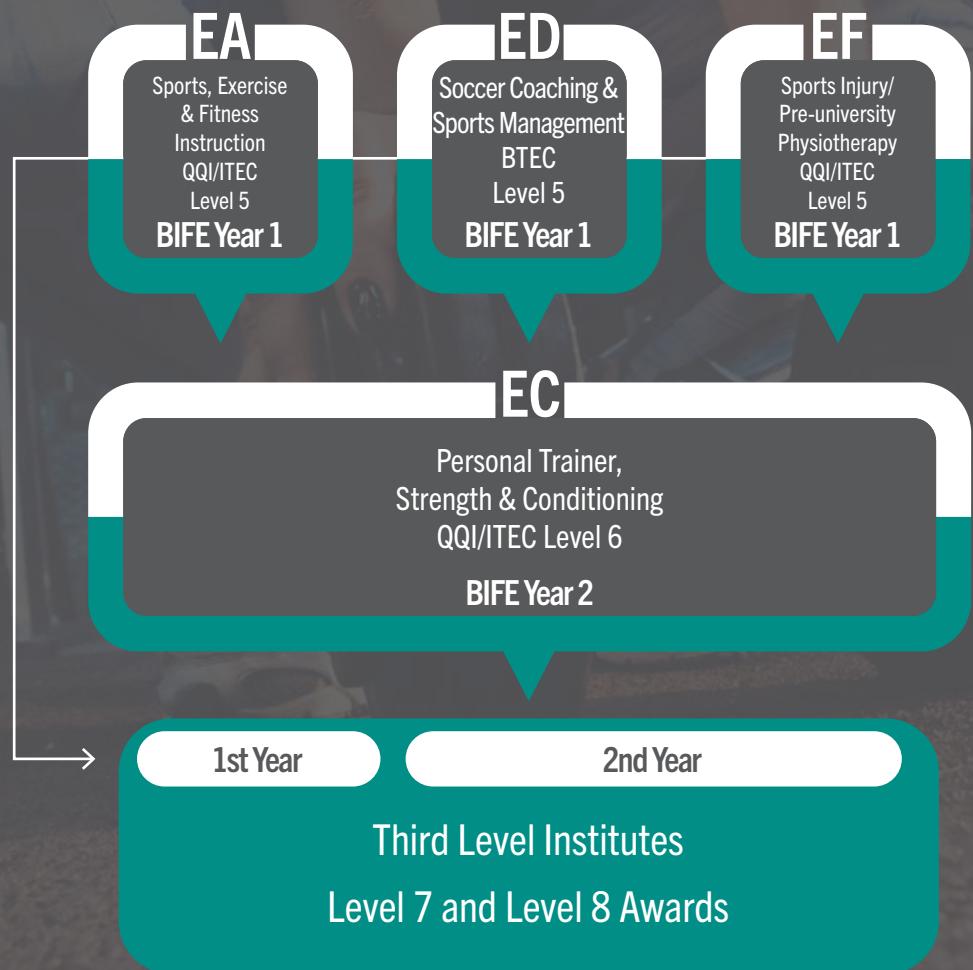
One Year



## PROFILE: Reyanna Ausente

I recently graduated from BIFE in Computer Network and Cyber Security FETAC LEVEL 6. Choosing this course marked a pivotal moment in my career transition to the IT industry. I found the subjects invaluable, providing a solid foundation despite having no prior IT knowledge. I highly appreciated the support of dedicated tutors and teachers who catered to the diverse learning needs of students. I had the opportunity to participate in the Erasmus+ program in Malaga, a thrilling and enriching experience. The atmosphere in BIFE is vibrant. I would highly recommend BIFE to others for its excellent educational environment. I successfully navigated a transformative journey from healthcare to a more technical career path. I am delighted to share that I am now a Community Operation Analyst for a prominent company. I am grateful for the opportunities provided by the course, facilitating a seamless career shift.

# SPORT PROGRESSION ROUTE



# SPORTS INJURY & MASSAGE THERAPY / PRE UNIVERSITY PHYSIOTHERAPY (EF) QQI Level 5 & ITEC Awards

This is a one-year course designed to prepare students for a career in the treatment of Sports Injuries and Physical Therapy. The majority of students successfully completing this course progress onto Third Level Degree Programmes in Technological Universities nationwide. The main aim of the VTCT (ITEC) Level 3 Diploma in Sports Massage is to gain the necessary practical and theoretical skills in order to provide sports massage therapy treatments to the general public and to gain employment in the sports industry.

## Programme of Study

### Year 1:

#### QQI

- Sport and Recreation Studies
- Sports Anatomy & Physiology
- Sports Psychology
- Exercise and Fitness
- Nutrition
- Communications
- Work Experience
- Kinesiology
- First Aid

#### ITEC

- Professional practice in sports massage
- Principles of health and fitness
- Sport Massage treatments
- Understand the principles of soft tissue dysfunction

#### Components subject to change

## Entry Requirements

### *One of the following:*

- Leaving Certificate or its equivalent  
Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Places are offered following successful interview. Garda vetting is necessary prior to work experience placement.

## Career Opportunities

- Sports Massage Therapist
- Sports Injury Clinics
- Health & Wellbeing Centres
- Hotels
- Leisure Centres

## Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
Professional Trainer, Strength & Conditioning
- **SETU - South East Technological University (Carlow Campus):**  
Physiology and Health Science (SE936)  
Sports Rehabilitation and Athletic Therapy (SE901)
- **SETU - South East Technological University (Waterford Campus):**  
BSc in Sports Coaching (SE904)  
Health Sciences Common Entry (SE900)  
Exercise Science (SE902)  
BBus in Recreation & Sport Management (SE933)  
BBus (H) in Recreation & Sport Management (SE906)
- **TUS - Technological University of the Shannon (Athlone Campus):**  
Sport Science with Exercise Physiology (US951)  
Athletic and Sports Rehabilitation Therapy (US957)
- **MTU – Munster Technological University (Kerry Campus):**  
Health and Exercise Sciences with Massage Therapy (MT512)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



### Certification:

QQI Level 5 Award in Sport, Recreation and Exercise (5M5146)

ITEC Level 3 Diploma in Sports Massage (iSP3D32)

### Head of Department:

TBA

### Course Co-ordinator:

Charlie Batt

### Duration:

One Year



## PROFILE: Ellen Roche

When I accepted my place in Bife, I knew I was going to work hard for the year. To reach Level 8 Sports Rehabilitation and Athletic course I had to achieve 5 distinctions in my end of year exams. I was extremely nervous as I was afraid, I wouldn't be able to achieve this, but with the motivation and great learning resources such as my lectures and the library I was able to achieve eight distinctions out of my eight subjects I studied in Bife. From here, in august of 2022 I received an early offer in Round Zero for 2 positions in IT Carlow, these were: 1. Sports rehabilitation and athletic therapy level 8 2. Physiology and health level 6/7 I accepted the level 8 course. I would like to say to anyone who is considering doing a PLC course in BIFE, to 100% apply. It was the best decision I made as a stepping stone to get me to where I am today. The help and effort from tutors with regards to my course was second to none always, and they were always on hand to help and advise me.

**Certification:**

QQI Level 5 Award in Sport, Recreation and Exercise (5M5146)  
 ITEC Certificate in Fitness Instructing (Exercise to Music) 603/4481/7

ITEC Certificate in Fitness Instructing (Gym Based Instruction) 603/4483/0

Life Guard Certificate (RLSS)

*Reps Ireland (professional register of exercise professional) accredited*

**Head of Department:**

TBA

**Course Co-ordinator:**

Jennifer Campbell

**Duration:**

One Year



## PROFILE: Camille Sweeney

I made the decision to return to education at BIFE as a result of a drastic lifestyle change. Over the past two years I have strived to improve my health and fitness. Having gained a new appreciation for life I wanted to be able to pass my experience on and help others through coaching. The Personal Training course at BIFE would allow me to gain a qualification in this field. The college provides a welcoming and inclusive learning environment. The education and skills I learned through the course has given me the knowledge and confidence I need in entering this field. The support of the tutors and fellow students is second to none, always on hand to help when needed. I would highly recommend the course to anyone with an interest in the health and fitness industry.



# SPORTS, EXERCISE & FITNESS INSTRUCTION (EA) QQI Level 5 & ITEC Awards

This course will provide an initial look into the world of Fitness Instruction, Sports management and Sports Education. Learners will be prepared for work in Sports Complexes, Leisure Centres, Health Clubs and Fitness Training through an integrated syllabus involving the theoretical knowledge of physical fitness and exercise, practical participation, administration and management techniques and various coaching skills. Learners will have the opportunity to acquire a range of skills which will prepare them for a career in coaching, fitness instruction and sports related fields. Learners will also be placed in a working environment as well as going on trips to different facilities within the Leisure Industry. There are opportunities for our sports students to travel abroad with our Erasmus programme. This is a REPs Ireland accredited course.

## Programme of Study

### QQI

- Sport and Recreation Studies
- Exercise and Fitness
- Nutrition
- Leisure Facilities Administration
- Communications
- Work Experience
- Safety and Health at Work
- Kinesiology
- Sport Anatomy
- Strength and Conditioning Sessions

### ITEC

- Certificate in Fitness instructing (Exercise to Music) 603/4481/7
- Certificate in Fitness instructing (Gym Based Instruction) 603/4483/0

### Royal Life Saving Society

- Life Guarding

*Components subject to change*

## Entry Requirements

### *One of the following:*

- Leaving Certificate or its equivalent  
Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications  
Garda vetting may be necessary prior to work experience placement.

## Career Opportunities

- Gym Instructor
- Lifeguard
- Sports Coach
- Studio fitness & aerobics instructor

## Higher Education Progression\*

### Examples of potential courses include:

- **BIFE:**  
Personal Trainer, Strength & Conditioning (EC)
- **SETU South Eastern Technological University (Carlow Campus):**  
BA in Sport & Exercise Science(SE905)  
Physiology and Health Science (SE936)  
Sports Rehabilitation and Athletic Therapy (SE901)  
Strength and Conditioning (SE903)  
Sport, Business and Coaching (SE9320)  
(H)Sport, Business and Coaching (SE910)
- **TUD Technological University Dublin (Blanchardstown Campus):**  
BA Sports Management and Coaching (TU735)  
BA(H)Sports Management and Coaching (TU935)
- **TUD Technological University Dublin (Tallaght Campus):**  
BSC Sports Science and Health (TU736)  
BSC Sports Studies (TU737)
- **TUD Technological University Dublin (Grangegorman Campus):**  
BSC Sports and Leisure Management (TU955)
- **ATU Atlantic Technical University (Letterkenny Campus):**  
BSC Sport and Exercise (AU322)  
BSC Sport and Exercise with Physical Education (AU320)
- **UCC:**  
Sports Studies & Physical Education (CK116)
- **SETU South East Technological University (Waterford Campus):**  
BSc in Sports Coaching (SE904)  
BSC Sport and Exercise Science (SE902)  
BBus in Recreation & Sport Mgmt (SE933)  
BBus (H) in Recreation & Sport Management (SE906)

# PERSONAL TRAINER, STRENGTH & CONDITIONING (EC) QQI Level 6 & ITEC Awards



This course will provide a more in-depth look at strength and conditioning and exercise education. Physical Education and the Fitness Industry continues to be one of the largest growing industries in Ireland. The course is designed for learners to achieve a higher level of certification for personal training employment or to continue on to higher education at a more advanced level. This is a Reps Ireland accredited course.

## Programme of Study

### QQI

- Sports Industry Practice
- Customer Service
- Work Experience
- Sports Nutrition
- Sports Psychology
- Exercise and Fitness
- Anatomy & Physiology
- Health Promotion

### ITEC Personal Trainer

- ITEC diploma in personal training (Gym Based exercise) 603/4495/7
- ITEC Award in Instructing Strength and Conditioning sessions 603/4475/1

### ITEC Instructing Strength and Conditioning Sessions

- Strength and Conditioning practice and support sessions

### Components subject to change

## Entry Requirements

### *One of the following:*

- Full QQI Level 5 Sports Related Award
- ITEC Gym Instruction Diploma
- Mature Applicants With Industry Experience

Garda vetting may be necessary prior to work experience placement.

## Career Opportunities

- Sports Development Officer
- Personal Trainer
- Sports Centre Management
- Strength and conditioning coach

## Higher Education Progression\*

### Examples of potential courses include:

- **SETU South Eastern Technological University (Carlow Campus):**  
Bachelor of Arts in Sport & Exercise Science (SE905)  
Physiology and Health Science (SE936)  
Sports Rehabilitation and Athletic Therapy (SE901)  
Strength and Conditioning (SE903)  
Sport, Business and Coaching (SE9320)  
(H)Sport, Business and Coaching (SE910)
- **TUD Technological University Dublin (Blanchardstown Campus):**  
BA Sports Management and Coaching (TU735)  
BA (H) Sports Management and Coaching (TU935)
- **TUD Technological University Dublin (Tallaght Campus):**  
BSC Sports Science and Health (TU736)  
BSC Sports Studies (TU737)
- **TUD Technological University Dublin (Grangegorman Campus):**  
BSC Sports and Leisure Management (TU955)
- **Dundalk IT:**  
BA Sports Exercise & Enterprise L7 (DK763) - advancement into 2nd year.
- **UCC:**  
Sports Studies & Physical Education (CK116)
- **SETU South East Technological University (Waterford Campus) :**  
BSc in Sports Coaching (SE904)  
BSC Sport and Exercise Science (SE902)  
BBus in Recreation & Sport Management (SE933))  
BBus (H) in Recreation & Sport Management (SE906) (WD212)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

### Certification:

QQI level 6 award in Sports, Recreation and Exercise (6M5147)

ITEC Diploma in Personal Training (Gym-Based Exercise) (QAN 603/4495/7) NFQ Level 5

ITEC Award in Instructing Strength and Conditioning Sessions (603/4475/1)

Reps Ireland Accredited

### Head of Department:

TBA

### Course Co-ordinator:

Jennifer Campbell

### Duration:

One Year



## PROFILE: Christopher Nicolson

I currently work at The Fitness Tailor gym as a personal trainer. I completed the personal trainer, strength and conditioning course at BIFE. I had a very positive time, making friends in my course, and I also received a great amount of help from the staff including my teachers who went above and beyond for me and the lunch ladies who were always so kind and friendly. With the work I was studying, BIFE's teachers had first-hand experience. During the course they were able to expose me to a variety of different clients that I would be expected to train, and different ways of training and dealing with these clients. As a big lover of Jui Jitsu it is my plan to eventually open up my own academy with a personal training aspect to it.



# SOCER COACHING & PLAYER DEVELOPMENT (ED)

## in collaboration with Liverpool FC -BTEC & FAI AWARDS

Kick-start your journey into the world of football with a dynamic, hands-on programme designed for aspiring coaches and players. This course blends high-quality sport education with exclusive Liverpool FC International coaching methodologies, giving students a powerful foundation in both coaching and performance.

Learn directly from a UEFA B-licensed Head Coach, former Irish underage international and all our Elite tutors, gaining insider knowledge from someone who has played and coached at elite levels.

Across the year, you will develop your technical and tactical understanding of the game, learn how to coach "The Liverpool Way," and build essential knowledge in sport, health, and wellbeing. You'll also gain recognised FAI coaching awards that qualify you to coach young players across multiple age groups. Whether you dream of becoming a coach, working in sport, or elevating your own playing ability, this programme opens the door to real opportunities in football—at home and abroad.

**Certification:**

- BTEC Level 3 International Award in Sport, level 5 equivalence on the NFQ
- FAI PDP1, PDP2 & PDP3
- First Aid

**Head of Department:**

TBA

**Course Co-ordinator:**

Emeka Onwubiko

**Duration:**

One Year



## PROFILE: Nathan Feeney

There is always a different route to college. By completing the B.I.F.E Soccer and Fitness Instruction course, it allowed me to go into the Soccer Degree Course in Carlow IT, which I thought I would never get into, and pursue my goal of becoming a soccer coach. The facilities were great alongside the lecturers who really push you to achieve your best. BIFE enabled me to achieve all my goals.

## Programme of Study

**BTEC (International Certificate in Sport)**

- Coaching the Liverpool Way
- Technical & Tactical Skills in Sport
- Health & Wellbeing in Sport

**FAI Awards:**

- Me & My Ball (5-7 yrs)
- Me & My Skill (8-11 yrs)
- Me & My Teammates (12-14 yrs)
- FAI Safeguarding
- First Aid

*Components subject to change*

## Entry Requirements

***One of the following:***

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications
- Applicants will be assessed for suitability for the programme

Garda vetting is necessary prior to work experience placement.

## Career Opportunities

- soccer coach
- sports coach
- sports development
- player pathway

## Higher Education Progression\*

**Examples of potential courses include:**

- **BIFE:**  
Soccer Coaching & Player Development Advanced



# SOCER COACHING & PLAYER DEVELOPMENT ADVANCED (EG) in collaboration with Liverpool FC - BTEC & FAI AWARDS

Our advanced soccer coaching course is designed for students who are ready to step up and think, train, and coach at a professional level.

Led by a UEFA B-licensed Head Coach, former Irish underage international, and supported by elite tutors with real-world coaching and performance expertise, this programme immerses you in the advanced skills and knowledge required to excel in modern football.

With a strong blend of high-performance coaching, applied sports science, and industry-focused modules, you'll learn how top clubs operate, how to analyse players and teams, how to communicate effectively, and how to support athlete development both on and off the pitch. You'll also earn FAI coaching awards that qualify you to coach older age groups and step toward the next level of your coaching pathway.

## Programme of Study

BTEC Certification (International Subsidiary Diploma)

- Liverpool FC as a Business
- Sports Psychology
- Sports Performance Analysis
- Marketing Communication
- Fitness Testing
- Sports Development

### FAI Coaching Awards Earned:

- Me & My Position (15-17 yrs)
- FAI Grassroots Coach
- FAI Safeguarding
- First Aid

*Components subject to change*

## Entry Requirements

*One of the following:*

- Soccer Award at Level 5 or equivalent
- FAI PDP 3
- Mature Applicants with Soccer Experience

Places are offered following successful interview.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



### Certification:

- BTEC Level 3 International Award in Sport, level 5 equivalence on the NFQ
- FAI Grassroots Coach
- FAI Safeguarding
- Me & My Position (15 - 17 years)

### Head of Department:

TBA

### Course Co-ordinator:

Emeka Onwubiko

### Duration:

One Year

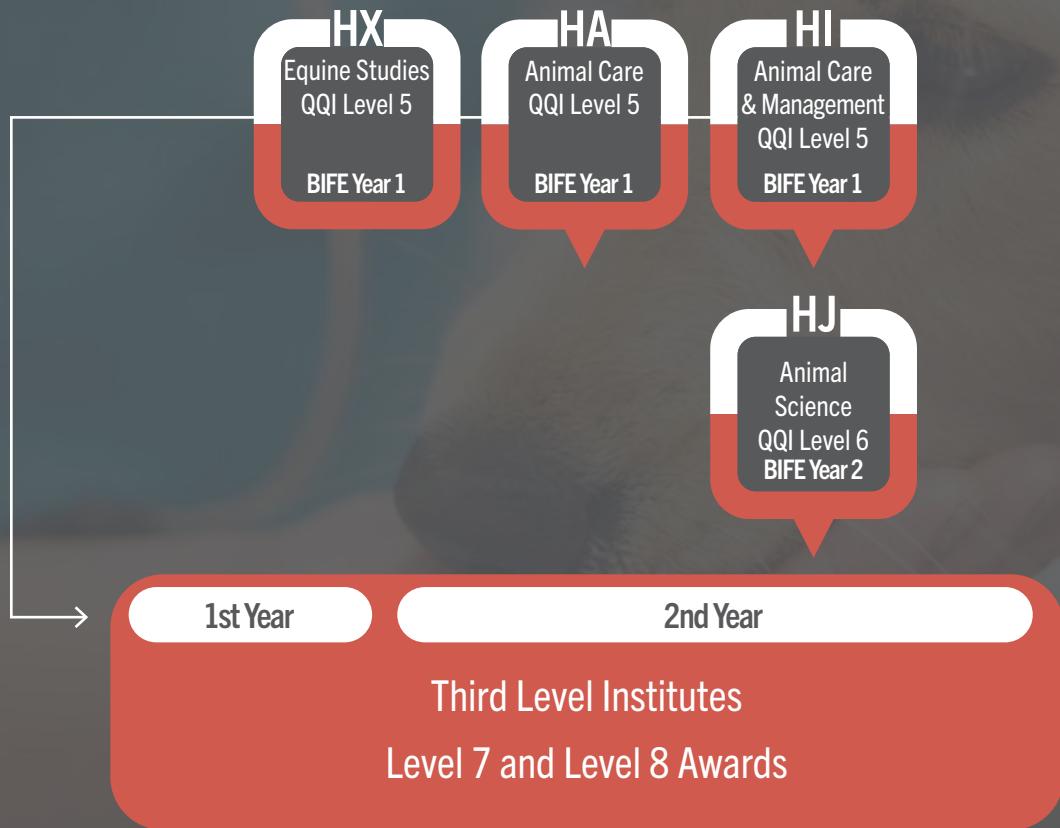


**PROFILE:**  
**Oisin Kelly**

I spent 2 years in BIFE completing both years of the Soccer Coaching and Player Development course and I enjoyed every single minute of it. I'm now in my third year at BIFE studying Sports Injury and Massage Therapy. In the 2 years I was able to complete some of my coaching badges and get an early start on my coaching pathway. The lecturers were always very helpful when it came to explaining new subjects to help you understand it and succeed. The course helped me with the coaching side as well as the player side as I am now coaching in a player development academy and have climbed up the ranks of the football leagues to play in the highest levels of the Leinster Senior League. Choosing to go to BIFE was one of the best decisions I made and I would recommend the soccer course.

# ANIMAL CARE

## PROGRESSION ROUTE



# ANIMAL CARE (HA)

## QQI LEVEL 5 Award

This one-year course is designed for those who wish to pursue a career working with animals. The course covers a range of subjects which will encourage the learner to develop the knowledge and skills to competently handle a range of animals in a work environment. Work experience is an integral part of this course providing practical, hands on experience which will lead to a range of training and career prospects.

### Programme of Study

- Animal Anatomy & Physiology
- Animal Grooming
- Animal Welfare
- Work Experience
- Communications
- Animal Behaviour
- Veterinary Assisting Skills
- Biology

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent  
Extenuating circumstances may be considered
- Leaving Certificate Applied with a merit profile
- QQI Level 4 with a merit profile
- Mature learners – experience will be considered in lieu of formal qualifications

Learners are required to source their own work experience.

### Career Opportunities

- Veterinary Clinics
- Cattery/Dog Kennels
- Animal Sanctuaries
- Self-Employment
- Dog Grooming
- Education
- Pet shops

### Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
Animal Science - QQI Level 6 (6M5153)
- **Dundalk IT:**  
Veterinary Nursing (DK784)
- **ATU - Atlantic Technological University (Letterkenny Campus):**  
Veterinary Nursing (LY847)



#### Certification:

QQI Level 5 Award in Applied Science – Animal Care (5M2768)

**Head of Department:**  
Laura Cullen

**Course Co-ordinator:**  
Evelyn Dixon

**Duration:**  
One Year



### PROFILE: Aisling Burke

I decided to apply to BIFE to study Animal Care and I never looked back. I finally knew what I wanted to do with my life and the teachers gave me the confidence to achieve my goal of being a veterinary nurse. During the course I got to do work experience in a veterinary clinic for five months, I visited Glenroe farm, Dublin Zoo, a reptile zoo came to BIFE and I completed a Canine First Responder course. This course has a lot of practical work which is the perfect way to learn and helped me immensely. Animal Care gave me the belief I could do veterinary nursing and with the encouragement of my tutors I applied to the CAO. I got my first choice and I am now studying veterinary nursing in Dundalk Institute of Technology where I still use my BIFE notes from Animal Anatomy and Physiology and Biology. I cannot speak highly enough about BIFE and I would recommend the Animal Care Course to anyone. The college is such a lovely place to study, everyone is very helpful, you meet incredible people and the teachers are very helpful and will support you in whatever career you chose to do after. BIFE has some incredible plans in the future that I can't wait to see.



# ANIMAL CARE & MANAGEMENT PRE-UNIVERSITY (HI) QQI Level 5 Award

## Certification:

QQI Level 5 Award in Applied Science –  
Animal Care (5M2768).

## Head of Department:

Laura Cullen

## Course Co-ordinator:

Evelyn Dixon

## Duration:

One Year



## PROFILE: Naoise Cluskey

Last year I completed the level 5 animal care and management course and I strongly believe that this was one of the best decisions I have ever made, after completing my leaving cert and not getting the chance to progress straight into the level 8 course, I chose to attend BIFE with the hope of having another chance to get where I wanted to be. BIFE provided me with so much more as it allowed me to meet new people and gain lifelong friendships, the modules that I completed were in areas of great interest to me and gave me a really strong base of knowledge which stands to me today and it also provided me with the opportunity to go and get hands on experience in a veterinary practice. This allowed me to meet loads of people in the world of veterinary and also provided me with my current job, all of which I never would have had if I had not attended BIFE. I am now currently studying veterinary nursing in UCD and hopefully eventually progress into veterinary medicine.

## Programme of Study

QQI

- Animal Anatomy & Physiology
- Biology
- Animal Welfare
- Work Experience
- Communications
- Animal Grooming
- Word Processing
- Veterinary Assisting Skills
- Mathematics

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate with a minimum of 2 H5's, one of which must be Biology  
Extenuating circumstances may be considered
- Mature Applicants – experience will be considered in lieu of formal qualifications

Learners are required to source their own work experience.

## Career Opportunities

- Veterinary Clinics
- Animal Sanctuaries
- Dog Grooming
- Pet Shops
- Cattery/Dog Kennels
- Self-Employment

## Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
Animal Science - QQI Level 6 (6M5153)
- **UCD:**  
Veterinary Nursing (DN310)  
Animal Science-Equine-Agricultural Science (DN250)
- **Dundalk IT:**  
Veterinary Nursing (DK784)
- **TUS - Technological University of the Shannon (Athlone Campus):**  
Veterinary Nursing (AL731)  
BSc (Hons) in Bio Veterinary Science (AL842)
- **ATU - Atlantic Technological University (Letterkenny Campus):**  
Veterinary Nursing (LY847)
- **UL:**  
Equine Science (LM093)

# ANIMAL SCIENCE INDUSTRY (HJ)

## QQI LEVEL 6 Award

This one-year course is uniquely designed for those who wish to progress to a career in animal care at a supervisory level. It offers a broad range of subjects to encourage learners to explore different aspects of animal care and husbandry for both companion and exotic animals. The learner has the opportunity to seek work experience in a variety of settings. The learner will study towards a QQI award in Animal Science at Level 6.

### Programme of Study

#### QQI

- Animal Behaviour
- Canine Obedience and Training
- Kennel and Cattery Management
- Wild Animal Management
- Animal Grooming
- Animal Science & Health
- Work Experience
- Customer Service

*Components subject to change*

### Entry Requirements

#### *One of the following:*

- QQI Level 5 Award in Animal Care
- Mature learners – experience will be considered in lieu of formal qualifications

Learners are required to source their own work experience.

### Career Opportunities

- Veterinary Clinics
- Cattery/Dog Kennels
- Animal Sanctuaries
- Self-Employment
- Dog Grooming
- Education
- Pet Shops



#### **Certification:**

QQI Level 6 Award in Animal Science – Animal Care (6M5153)

#### **Head of Department:**

Laura Cullen

#### **Course Co-ordinator:**

Hilda Harty

#### **Duration:**

One Year



### **PROFILE:** Amandine Carmoy

I am a French girl who arrived two years ago in Ireland, I finally found the studies that interested me. I have just graduated from level 6 in Animal Science but started last year with level 5 in Animal Care. This course helped me to learn about animals in a professional way. The lessons are varied, from grooming to canine obedience and others, you can find what you prefer for your job. Teachers are friendly, help their students and lead them to success. I am very proud to have been part of this school. The lessons are well made, really interactive and allow us to gain confidence for our work experiences. I could thrive in dog grooming last year and this year in a vet clinic. Right after my internship, I've been offered a job in this clinic. I can only recommend this college to anyone who wants to devote their career to animal welfare. A big thank you to all the teaching staff.



# EQUINE STUDIES (In conjunction with Brennanstown Riding School) (HX) QQI LEVEL 5 Award

**Certification:**

QQI Level 5 Award in Horsemanship (5M3371)

**Head of Department:**

Laura Cullen

**Course Co-ordinator:**

Lynne Duffy

**Duration:**

One Year



## PROFILE: Ben Gebauer

I graduated from the Equine Science program at BIFE with a QQI Level 5 certification. I am currently working in the industry teaching stable management at a riding school. The greatest aspect of this program is the theoretical and practical education. You learn in the classroom and around real horses. The program helped shape my strengths and guided me down the right path in an industry that can otherwise be chaotic and confusing. A major highlight for me was the Erasmus program. I got the opportunity to study abroad in Bologna Italy for 3 weeks and work at an equestrian centre. On top of working, I am currently in a therapeutic coaching program which will give me my QQI Level 6 certification. I am working towards becoming a fully certified coach and continue my dream of working with horses

The focus of the course is to develop the skills to work in the equine industry, while at the same time developing learners' personal, interpersonal and workplace skills. The content includes a range of vocational modules including stable and yard routine, equine nutrition, equine anatomy and physiology, sport horse riding, animal welfare and core modules in work experience, customer service and maths.

The course is designed to provide professional education and training to learners who love horses and have a particular interest in gaining employment in the equine industry in a variety of roles. The course will enable them to pursue a career in the equine industry or continue their studies at higher and/or third level.

On completion of this course you will be eligible to progress to a Level 6 Horsemanship (6M3505) award. Currently this qualification is offered by Teagasc and a selection of Community colleges/ PLC's (Galway Community College and Curragh Post Primary, KWETB)

## Programme of Study

- Stable and Yard Routine
- Work Experience
- Customer Service
- Equine Anatomy and Physiology
- Veterinary Assisting Skills
- Equine Nutrition
- Animal Welfare
- Sport Horse Riding
- Maths
- BHS Stage 1 - with BRS (The BHS exams are an optional extra that the students can choose to complete with Brennanstown Riding School. The cost of completing the BHS exams are not included in the course fees)

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature learners – experience will be considered in lieu of formal qualifications

Learners are required to source their own work experience.

## Career Opportunities

Graduates from the course can seek employment in the horse industry in a variety of roles within the sports horse and racing and breeding industry, in yards and studs, within the leisure sector, self employed and running their own business.

## Higher Education Progression\*

Examples of potential courses include:

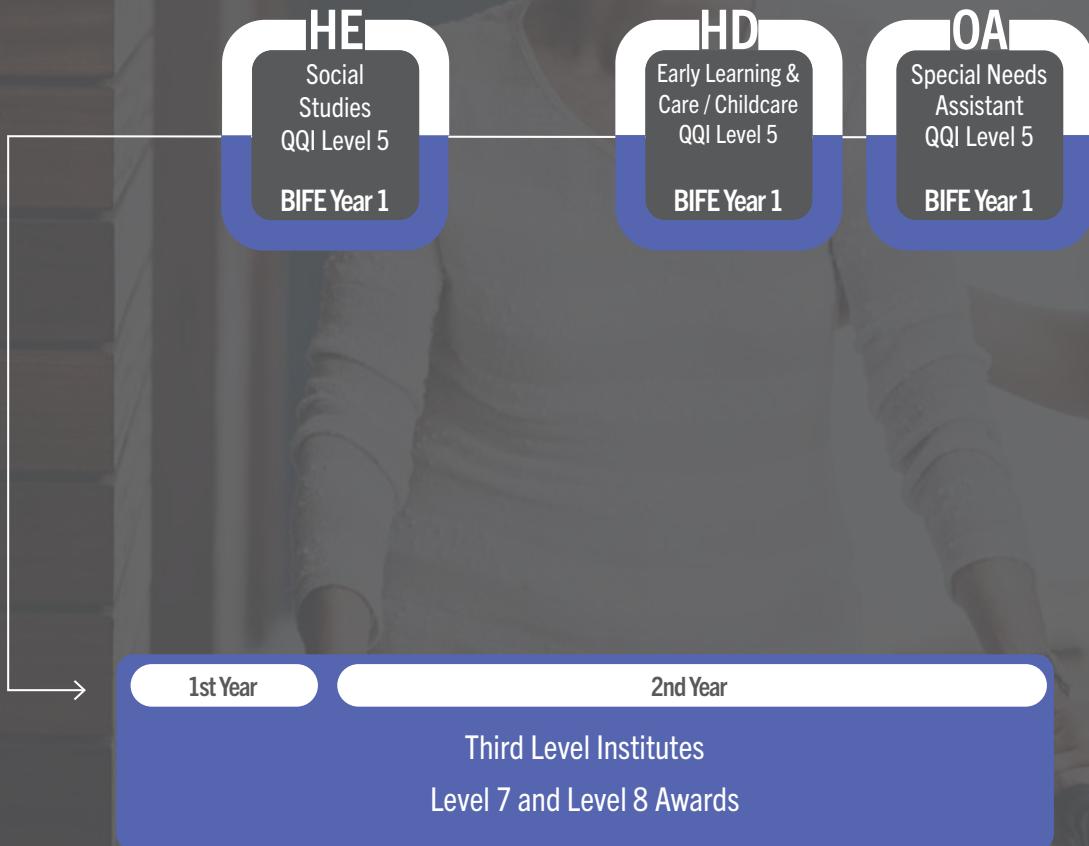
- **Enniskillen College:**  
BSc in Equine Management UCAS Course Code: (D322)  
Foundation Degree in Equine Mgmt. UCAS Course Code: (D422)
- **Kildalton Agricultural and Horticultural College- Teagasc**  
Horsemanship (Equitation) - Advanced (6M3505)
- **Gurteen Agricultural College**  
Horsemanship (Equitation) - Advanced (6M3505)
- **University of Limerick:**  
Diploma in Equine Science (LM093)  
Degree in Equine Science (LM180)
- **MTU – Munster Technological University (KERRY CAMPUS):**  
Animal Bioscience (MT781)  
Wildlife Biology (MT880)  
Veterinary Bioscience (MT881)

This course may also be used by students to progress to a variety of equine courses in UK colleges and universities.



# SOCIAL STUDIES & CHILDCARE

## PROGRESSION ROUTE



# EARLY LEARNING & CARE / CHILDCARE LEVEL 5 (HD) QQI LEVEL 5 Award

Start your career as an Early Childhood Educator with BIFE. This course will provide you with the knowledge and practical skills necessary to work in a range of childcare and early years services for children aged 0-6 years. Successful learners are awarded a nationally and internationally recognised certificate in the theory and practice of Early Learning and Care. Learners who successfully complete this award can progress to the Level 6 Advanced Certificate in Early Learning and Care.

## Programme of Study

- Professional Practice Placement in Early Learning and Care
- Children's Rights, Legislation and Regulation
- Holistic Care of Children 0-6 Years
- Early Childhood Growth and Development
- Curriculum, Play and Creative Studies
- Understanding and Assisting Children with Additional Needs

Professional Practice Placement in a Creche for children from birth to 2 years 8 months and for children from 2 years 8 months to 6 years.- 150 hours

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered.
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

### *Additional Course requirements:*

- Applicants whose first language is not English require proficiency at B2 in writing, reading, listening and speaking (CEFR)
- 2 References
- Garda vetting is a requirement for this programme
- Police Clearance required where a person has lived in a Country other than Ireland for a period of longer than 6 consecutive Months.

## Career Opportunities

- Early Childhood Practitioner /Educator in Pre-Schools & Crèches,
- Special needs assistants,
- Nanny / Au pair / Childminder

## Higher Education Progression\*

*Examples of potential courses include:*

- **TUD Technological University Dublin (Grangegorman):**  
Early Childhood Education (TU995)
- **Marino Institute of Education:**  
Early Childhood Education (CM020)

Third level progression opportunities for ELC learners are continually being developed. Please visit [www.cao.ie](http://www.cao.ie) or [careersportal.ie](http://careersportal.ie) for the most up to date information.



### **Certification:**

QQI Level 5 Certificate in Early Learning and Care (5M21473)  
First Aid (BIFE)  
Manual Handling (BIFE)  
Child Protection (TUSLA)

### **Head of Department:**

Janice Walsh

### **Course Co-ordinator:**

Anne O'Malley

### **Duration:**

One Year



## PROFILE: Aimee Fane

I studied at BIFE 2022/23. I really enjoyed my time in BIFE both academically and socially I felt that BIFE had a lot to offer. This course provided me with a solid foundation of knowledge and practical skills in early childhood education. which is necessary when working with children aged 0-6 years. Socially, I met some amazing people who shared the same passion for working with children. We all worked together and helped each other when needed, these friendships have continued on after graduating. The support services at BIFE were really helpful too, providing guidance and resources to ensure my success in the course. BIFE played a crucial role in my career development by providing me with the necessary qualifications and practical experience to work in the childcare Sector.



# SPECIAL NEEDS ASSISTANT (PRIMARY & POST-PRIMARY) (OA) QQI LEVEL 5 Award

## Certification:

QQI Level 5 Certificate in Community Care (5M2786)  
First Aid  
(BIFE) People Handling (BIFE) Child Protection (TUSLA)

## Head of Department:

Janice Walsh

## Course Co-ordinator:

Anne O'Malley

## Duration:

One Year



## PROFILE: Yordanka Smyth

My name is Yordanka Smyth. I completed level 5 Community Care, SNA for primary and post primary schools. I really enjoyed my year at BIFE and the course was beyond my expectations.

The support BIFE gave me was so helpful and motivating. The knowledge and skills that I learned in the space of one year is incredible. BIFE really helped to improve my IT skills and my English. I had such a successful year in BIFE and I can definitely see myself going back to learn more

This course in Special Needs Assisting and Intellectual Disability studies is designed to provide students with the knowledge, practical skills and qualifications required to pursue a career as a Special Needs Assistant or Personal Assistant to individuals of all ages in a variety of Educational contexts and Community care settings.

## Programme of Study

- Special Needs Assisting
- Human Growth & Development
- Intellectual Disability Studies
- Understanding Special Needs
- Care Provision & Practice
- Safety & Health at Work
- Work Experience
- Communications
- Work Placement in an SNA setting (primary, post primary or special school) (60 hours)

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered.
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

*Additional Course requirements:*

- 2 References
- Garda vetting is a requirement for this programme
- Police Clearance required where a person has lived in a Country other than Ireland for a period of longer than 6 consecutive Months.

## Career Opportunities

- Employment in a variety of educational contexts and community care settings for example:
  - SNA in Primary or Post Primary School

## Higher Education Progression\*

*Examples of potential courses include:*

- **Trinity College Dublin:**  
Deaf Studies level 8 (TR016)
- **TUD Technological University Dublin - (Grangegorman Campus):**  
Social Care level 8 (TU996)

Third level progression opportunities for SNA learners are continually being developed. Please visit [www.cao.ie](http://www.cao.ie) or [careersportal.ie](http://careersportal.ie) for the most up to date progression information

# SOCIAL STUDIES & COMMUNITY CARE (HE) QQI LEVEL 5 Award



This course introduces learners to Social Studies and Social Care work. It provides the academic foundation as well as the practical experience necessary for working in the social services or for those who wish to further their studies. Learners develop an awareness and understanding of the complexity of contemporary social issues. Promoting equality of opportunity, respecting cultural diversity and valuing the individual are some of the issues which are addressed.

## Programme of Study

- Social Studies (Sociology)
- Human Growth & Development
- Care Provision & Practice
- Equality & Disability
- Addiction Studies
- Safety & Health at Work
- Communications
- Work Experience

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award with a merit profile
- QQI Full relevant Level 4 Award with a merit profile
- Mature Applicants - experience will be considered in lieu of formal qualifications

Garda Vetting and 2 references are necessary prior to work experience placement. Learners must source their own work placement.

## Career Opportunities

- Working with Children & Young People (Afterschool's, Youth work,)
- Working with a wide range of client groups, from children to elderly
- Working in a range of Social Care settings, for example day care, residential care, home care

## Higher Education Progression\*

Examples of potential courses include:

- **Carlow College:**  
Applied Social Studies-Professional Social Care level 7 (PC404)
- **SETU South East Technological University (Waterford Campus):**  
BA Applied Social Care Level 8 (SE927)  
BA Social Care Practice Level 8 (SE919)
- **TUD Technological University Dublin (Blanchardstown Campus):**  
Applied Social Studies in Social Care level 8 (TU991)
- **SETU South East Technological University (Carlow Campus):**  
BA Applied Social Care Level 8 (SE927)  
BA Social Care Practice Level 8 (SE919)
- **Dundalk IT:**  
BA in Community Youth Work Level 7 (DK767)
- **UCD:**  
Social Policy & Sociology level 8 (DN750)  
TSC Social Science - Two Subject Combination Level 8 (DN700 TSC)

\*\*Please note the above listed institutions may alter their admissions requirements so please contact the institution directly for up-to-date information on progression possibilities

## Certification:

QQI Level 5 Award in Community Care (5M2786)

First Aid

## Head of Department:

Janice Walsh

## Course Co-ordinator:

Neil Pearson

## Duration:

One Year



## PROFILE: Ciarán Carroll

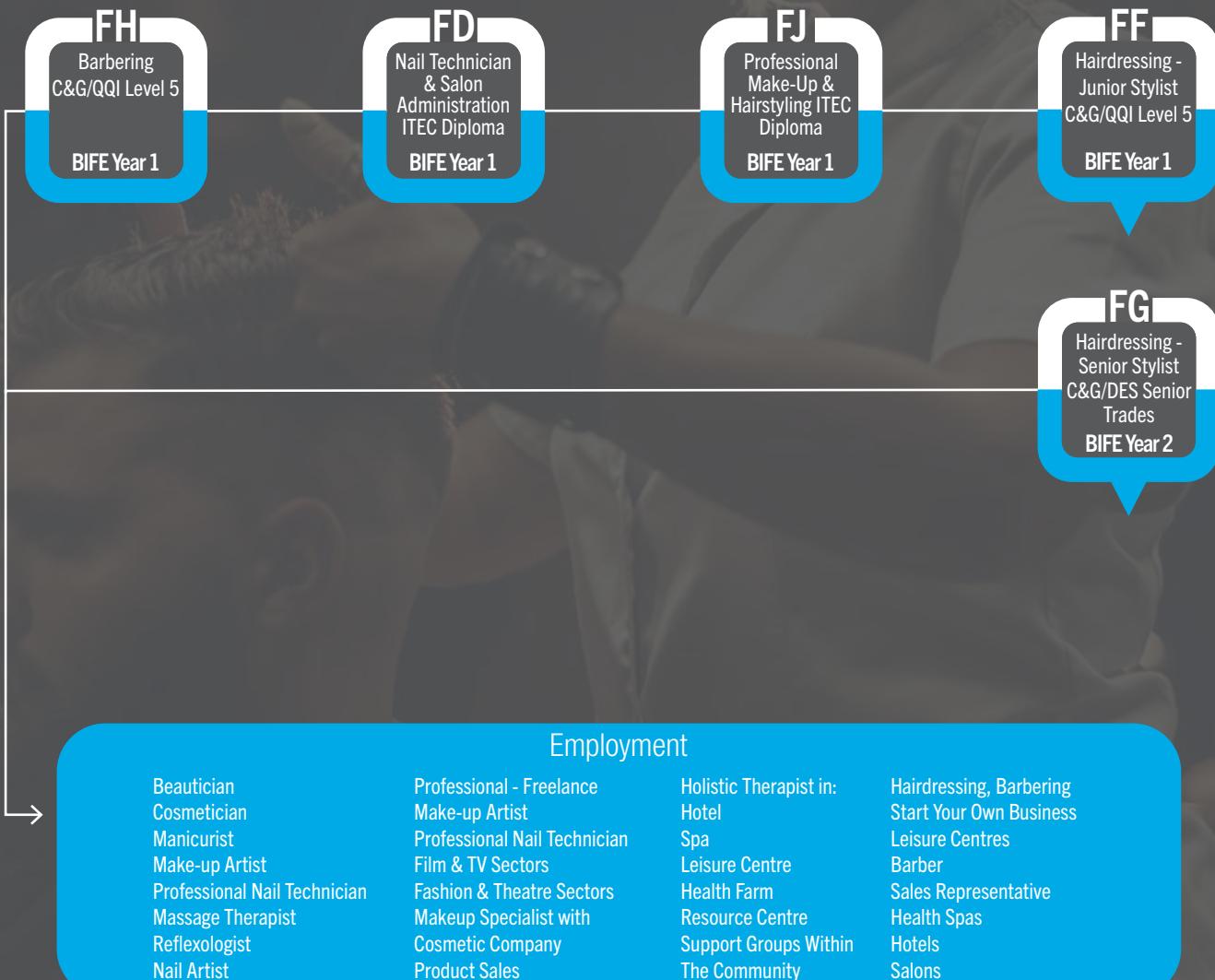
I had been out of education for a number of years so it was a challenging environment for me both academically and socially. I received fantastic support at all levels from the college. The Course Director, teachers and staff were all very helpful and accommodating.

The college has a nice atmosphere about it so I never felt out of place.

With the help of all concerned at BIFE I was successful in gaining a place on a Degree programme in Social Studies in Trinity College.

# HAIR, BEAUTY & WELLNESS

## PROGRESSION ROUTE



# BARBERING (FH)

## City & Guilds / QQI Award

This 1 Year course is for those who are interested in beginning a career in an exciting and creative industry. This course is intended to provide you with a good knowledge of gent's hairdressing and is designed for those who have a genuine interest in Barbering.

### Programme of Study

- Working in the hair industry
- Follow health and safety in the salon
- Client consultation for hair services
- Shampoo and condition the hair and scalp
- Promote products and services
- Cut Men's hair
- Style Men's hair
- Cut facial hair

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

### Career Opportunities

- Barber
- Cruise Ships
- Start Your Own Business
- Session Stylist
- TV/Film & Theatre



#### **Certification:**

City & Guilds Certificate in Barbering (3002-25)

QQI Level 5 Component Award in hairdressing (5M3351)

#### **Head of Department:**

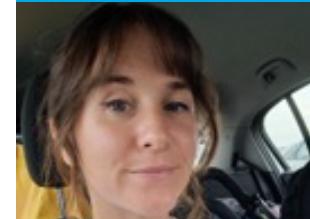
Janice Walsh

#### **Course Co-ordinator:**

Amanda Jane O'Donnell

#### **Duration:**

One Year



### **PROFILE: Aoife Kennedy**

Completing my Barbering course at BIFE has been a huge eye opener to a potential lifelong career in the barbering industry. We studied everything from Health and safety, Cutting Men's Hair and Beards to learning about the industry itself. I found it very hands-on and challenging at times, but in a way that I know will only make me a great barber in the long run. I could not recommend this class enough, lovely teachers, great classmates, and all my friends really appreciated the free haircuts I gave them! The course gave me a lot of confidence to step into a real barbershop. I went from not knowing anything but having a passion for haircutting to then turning that passion into a skill.



# HAIRDRESSING - JUNIOR STYLIST (FF)

## City & Guilds / QQI Award / DES Junior Trades

Bray Institute provides everything you will need to start your hairdressing career. With our fully equipped training salon, our hands-on approach to training and interactive theory lessons, this course is suited for complete beginners and people currently working in the hair industry at apprentice level.

This one-year course is designed for students who are serious about a hairdressing career. Students will study the practical skills of hairdressing, and the underpinning theoretical knowledge that will enable them to pursue a career in the hairdressing industry as a junior stylist.

Training is provided in the Institute's fully equipped hairdressing salon

### Certification:

City and Guilds NVQ Level 2 Diploma in Hairdressing (3002-61)

Department of Education and Skills Junior Trade Hairdressing.

QQI Level 5 Component Award in Hairdressing (5M3351)

### Head of Department:

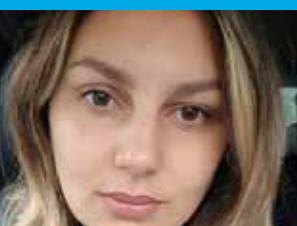
Janice Walsh

### Course Co-ordinator:

Louise O'Brien

### Duration:

One Year



## PROFILE: Andrada Tabara

In 2021 I started the Hairdressing Junior Stylist level 2 course and now I'm in my second year as a Senior Stylist level 3. BIFE for me meant - overcoming fear, pushing myself. I challenged myself even further and signed up for the ERASMUS programme that literally changed my life. It was one of the most amazing experiences that I can not recommend enough, it helps build your confidence, make new memories, tie new friendships and not the least get to experience living and working in a foreign country. In BIFE I get all the amazing support from the tutors who guide and encouraged me constantly and most importantly believed in me even when I didn't.

### Programme of Study

- Working in the hair industry
- Salon reception duties
- Hairdressing science
- Follow health and safety practice in the salon
- Client consultation for hair services
- Shampoo and condition the hair and scalp
- Promote products and services to clients in a salon
- Cut women's hair
- Colour and lighten hair
- Perm and Neutralise Hair
- Create an image based on a theme within the hair and beauty sector
- Hair and Head Diseases (Skin and Scalp conditions)
- Work Experience

*Components subject to change*

- Mature Applicants - experience will be considered in lieu of formal qualifications

### Career Opportunities

- Junior Hair Stylist
- Cruise Ships
- Start Your Own Business
- Trichology
- Session Stylist
- Barber
- Salon Receptionist
- Sales Representative
- Health Spas
- TV/Film & Theatre

### Progression Route\*

Examples of potential courses include:

- **BIFE: Year 2**  
Hairdressing - Senior Stylist  
Based on successful completion of Junior stylist course and Interview.
  - City and Guilds NVQ Level 3 In women's Hairdressing
  - Senior Trade Hairdressing

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- Full QQI level 4

# HAIRDRESSING - SENIOR STYLIST (FG) City & Guilds Diploma / DES Senior Trades

This is a combined course, offering both an international and national accreditation. This course is designed for Junior stylists who are looking to progress their career in Hairdressing and becoming a Senior Stylist. It is also suitable for those working in the hairdressing industries who wish to obtain a recognised qualification.

## Programme of Study

- Monitor and maintain health and safety practice in the salon
- Consultation support for colleagues on hair services
- Cut women's hair to create a variety of looks
- Style and dress hair using a variety of Techniques
- Colour hair to create a variety of looks
- Creative Hairdressing Design Skills
- Perm hair to create a variety of looks
- Hair colour correction

*Components subject to change*

## Entry Requirements

*One of the following:*

- NVQ Level 2 award in Hairdressing (City and Guilds or ITEC (International Therapy Examining Council))
- QQI Level 5 award in Hairdressing
- Junior Trade qualification
- If you do not hold any of the above qualifications, you must have at least 5 years salon experience and a copy of apprenticeship trade card, along with salon references.
- Leaving Certificate Applied with relevant experience
- Mature Applicants - relevant experience in the hairdressing industry will be considered in lieu of formal qualifications

Learners must source their own work placement.

## Career Opportunities

- Senior Hair Stylist
- Cruise Ships
- Start Your Own Business
- Session Stylist
- Salon Receptionist
- Sales Representative
- Health Spas
- TV/Film & Theatre



### Certification:

City & Guilds Diploma in Women's Hairdressing (3002-30) Level 6 equivalence on the NFQ

City and Guilds NVQ Level 3 Diploma in Hairdressing (3002-66)

Department of Education and Skills Senior Trade Certificate

### Head of Department

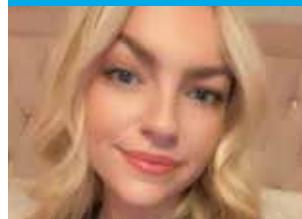
Janice Walsh

### Course Co-ordinator:

Louise O'Brien

### Duration:

One Year



**PROFILE:  
Amy  
Gray**

I started in 2021 as a Junior Stylist and I have now completed my second year as a Senior Stylist. I came across the hair stylist course and thought I'll give it a go, doing these courses really was like a light bulb moment and unlocked my love for everything to do with hair. Not only did this course give me the tools, knowledge and experience to get started but it gave me new friends, and most important of all CONFIDENCE, to do things and trust in myself. The modules I did in this course have taught me things I use every day and have given me good habits and practices to bring into a salon, even when things got difficult my tutors and other classmates were always there to help. Fast forward to now I have my own little hair page, clients and I'm doing the barbering course in BIFE.



# PROFESSIONAL MAKE-UP, NAILS & HAIRSTYLING (FJ) ITEC Diploma Award

## Certification:

ITEC Certificates/Awards Level 5 equivalence on the NFQ in:

- Award in Gel Polish Techniques (iUBT2A10)
- Certificate in Bridal Make Up (iUBT2C9)
- Award in Photographic Make-Up (iUBT2A8)
- Certificate in Manicure & Pedicure (iUBT2C14)

QQI Level 5 Minor Award in Beauty Therapy (5M3471)

City & Guilds level 2 The Art of Hair Dressing (3002-61)

## Head of Department:

Janice Walsh

## Course Co-ordinator:

Amanda Jane O'Donnell

## Duration:

One Year



## PROFILE: Elisha Kenny

Choosing the Professional makeup hair and nails course at BIFE gave me a great opportunity to learn skills in makeup, nails and hair it taught me the key skills in all three. It is a great course as it gives an insight into three different careers opportunity all in one. You can then progress onto a course in more detail in one of the sectors if you have a preference, if it was not for this course, I would not know what I want to do which is be a freelance Nail Technician.

The Professional Make-up, Hair Styling and Nail course is designed for students who want to pursue a career as a make-up artist and hair designer or Nail Technician. Students will develop their design identity, and professional and technical skills in hair styling, professional make up, nail enhancements and other beauty techniques, offering a rich and stimulating education and preparing the student for future employment.

## Programme of Study

- Bridal Make Up
- Bridal Hairstyling
- Creative Hairstyling
- Upstyling
- Gel Polish Techniques
- Manicure & Pedicure Treatments
- Make Up Application
- Photographic Make Up
- Salon Health & Safety
- Professional Conduct & Business Awareness

*Components subject to change*

## Career Opportunities

Freelance hair and make-up artist for:

- Weddings
- Film Sets
- Photo Shoots
- Commercial Events

Beautician/Beauty Therapist in a variety of settings such as:

- Beauty Salon
- Spa/Health-farm
- Cruise Liners
- Nail Bar
- Self-employed mobile therapist
- Make-up specialist with Cosmetic Company
- Product Sales
- Cosmetic Sales Demonstrator

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

# NAIL TECHNICIAN AND SALON ADMINISTRATION (FD) ITEC Diploma Award

This course is designed for those who wish to pursue a career as a Nail Technician in specialist nail bars and commercial retail settings. It provides the learner with the highest level of practical and theoretical skills.

Upon completion, successful learners will have achieved an ITEC diploma and certificate, which are highly recognised International Qualifications. These much sought after qualifications will facilitate them to pursue a professional career as a nail technician both at home and internationally.

## Programme of Study

ITEC Diploma in Nail Technology incorporating:

- Manicure & Pedicure
- Gel Nails
- Acrylic Nails
- Fibreglass Nails
- Professional Conduct & Business Awareness

ITEC Award in Gel Polish Techniques incorporating:

- Gel Polish Techniques

QQI Certification in:

- Retail Selling
- Salon Administration Software

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

## Career Opportunities

- Freelance Nail Technician
- Beauty Salon
- Nail Bar
- Cruise Liners
- Product Sales
- Pharmacy
- Department Store
- Self-Employed Mobile Therapist
- Mobile Therapist



### Certification:

ITEC Diplomas/Certificates Level 5 equivalence on the QQI in

- Nail Technology (603/4040/X – iBT3D10)
- iTEC Award in Gel Polish Techniques (iUBT2A10)

QQI Level 5 Minor Award in:  
Beauty Therapy (5M3471)

### Head of Department

Janice Walsh

### Course Co-ordinator

Amanda Jane O'Donnell

### Duration:

One Year



## PROFILE: Anna Kravets

I knew how to do a manicure even before I started studying, but thanks to the Nail Technician & Salon Administration course at Bray Institute of Further Education, I was able to expand and structure my knowledge. I also learned not only the details and nuances of how a manicure is performed in a salon, but also how to properly run a beauty salon in general. We had a lot of hands-on experience working with nails and running a business in the beauty industry. And the wonderful instructors I had in my course knew how to engage and engage you. I'm very glad I spent this interesting and rewarding year studying at BIFE.

# SCIENCE & ENGINEERING

## PROGRESSION ROUTE



# SCIENCE – PRE-UNIVERSITY (HK)

## QQI Level 5 Award

The purpose of the course is to prepare learners for entry to first year of a degree course in science or a science-related field in a Higher Education Institution. The course is aimed and designed for learners who may not have studied all of the science subjects previously. It has a large emphasis on both theoretical knowledge and practical skills necessary in Biology, Chemistry and Physics. This course has had outstanding results with most graduates progressing to top rated Universities.

### Programme of Study

- Anatomy & Physiology
- Biology
- Physics
- Laboratory Skills
- Chemistry
- Mathematics
- Communications
- Work Experience

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent with at least one science subject and minimum entry requirement Ordinary Level Maths. Extenuating circumstances may be considered
- Leaving Certificate Applied with a Distinction profile to include QQI Level 4 Science Subject
- Full QQI Level 4 Certificate with a Distinction profile and a science subject
- Mature Applicants – experience will be considered in lieu of formal qualifications

Applicants should have good basic literacy skills and mathematical skills.

### Career Opportunities

- Pharmaceutical Research
- Laboratory Technicians
- Clinical Trial Monitoring
- Medical Research
- Biotechnology

### Higher Education Progression\*

Graduates 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 Universities such as:

- **UCD:**  
Science (DN200)  
Forestry (DN271)  
Dairy Business (DN252)  
Agricultural Science (DN250)  
Food Science (DN261)  
Agri Environmental-Sciences (DN253)  
Horticulture, Landscape and Sports  
Turf Management (DN272)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Science (TU755)  
Environmental Health (TU869)  
Food Science (TU881)  
Medicinal Chemistry and  
Pharmaceutical Sciences (TU762)
- **DCU:**  
Physics General Entry (DC175)  
Biotechnology (DC181)  
Genetics and Cell Biology (DC168)  
Chemical Sciences General Entry  
(DC163)  
Sport Science and Health (DC202)
- **UCC:**  
Public Health Sciences (CK706)  
Medical and Health Sciences (CK707)
- **TCD:**  
Biological and Biomedical Sciences  
(TR060)  
Chemical Sciences (TR061)  
Physical Sciences (TR063)

Please note that the courses listed above are only a select few, many other courses can be entered using this QQI award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.



#### Certification:

QQI Level 5 Award in Laboratory Techniques (5M3807)

#### Head of Department:

Laura Cullen

#### Course Co-ordinator:

Janice Walsh

#### Duration:

One Year



### PROFILE: Laura Stephens

My year at BIFE studying Pre-University Science served as a fantastic foundation for college life, both personally and academically. The course content was well rounded, so I had plenty of options when it came time to fill out my CAO application. The teaching staff in the science department are passionate and immensely dedicated; Nothing quite sucks the joy out of a subject like a dull teacher and I'm glad to say that this was not the case at BIFE! The laboratory skills project at the end of the first term demystified the process of academic writing and presenting, which has made my current workload seem much more approachable. Academics aside, I met so many utterly lovely people during my time at BIFE, many of whom I am still in contact with. I am currently studying Biological and Biomedical Sciences at Maynooth University and hope to one day pursue biomedical research.



# FORENSIC SCIENCE - PRE-UNIVERSITY (HS) QQI LEVEL 5 Award

**Certification:**

QQI Level 5 Award in Laboratory  
Techniques (5M3807)

**Head of Department:**

Laura Cullen

**Course Co-ordinator:**

Leah Dunne

**Duration:**

One Year



## PROFILE: Aura Naceviciute

I chose this course because I was always interested and fascinated by the science behind forensic science and science in general. The forensic science course in BIFE has provided me with more than enough opportunities in showing me what forensic science is about, the modules within the course are broad ranged and very interesting. I never would have known if I liked criminology and criminal law but thanks to this course my curiosity and love for forensic science keeps growing. All of the teachers are kind and very helpful. The atmosphere around the college is really positive and friendly and everyone is kind to each other. I hope to use my results from this course in BIFE to go on to study Forensic Science in University College Cork.

This course will provide participants with a broad knowledge of the core sciences and an understanding of the Irish legal system. Participants will develop useful skills through hands-on laboratory work as well as an appreciation of the concepts particular to forensics. Students will also develop skills in problem solving, organisation, team work, effective communication and the use of technology. These skills are relevant to a wide variety of industries and professions including in An Garda Siochana, the Defence Forces, the State Laboratory and the Forensic Science Laboratory.

## Programme of Study

- Anatomy & Physiology
- Criminal Law
- Criminology
- Biology
- Laboratory Skills
- Chemistry
- Mathematics
- Communications
- Work Experience

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent with at least one science subject and minimum entry requirement Ordinary Level Maths. Extenuating circumstances may be considered
- Leaving Certificate Applied with a Distinction profile to include QQI Level 4 Biology
- Full QQI Level 4 Certificate with a Distinction profile and a science subject
- Mature Applicants – experience will be considered in lieu of formal qualifications

Applicants should have good basic literacy skills and mathematical skills.

## Career Opportunities

- Pharmaceutical Research
- Laboratory Technician
- Clinical Trial Monitoring
- Medical Research
- Chemical Engineering
- Biomedical Engineering
- Biotechnology
- Forensic Science

## Higher Education Progression\*

Examples of potential courses include:

- **UCD:**  
Science (DN200)  
Agricultural Science (DN250)  
Food Science (DN261)
- **TCD:**  
Physical Sciences (TR063)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Science (TU856)  
Bio-Science (TU751)  
Analytical Chemistry (TU851)
- **UCC:**  
Chemistry with Forensic Science (CK402)  
Criminology (CK113)
- **TUD Technological University Dublin (Tallaght Campus):**  
DNA and Forensic Analysis (TA326)

Please note that the courses listed above are only a select few, many other courses can be entered using this QQI award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# FOOD SCIENCE WITH DIETETICS - PRE-UNIVERSITY (HZ) QQI LEVEL 5 Award

To respond to the current needs of the food industry this Food Science and Dietetics course aims to educate students in a comprehensive range of disciplines including scientific, culinary and technological areas, in order to meet with the requirements of nutritional and functional food industries. Students will learn the fundamental knowledge of food science and the importance of food safety and nutrition in bringing a product to market. As a food scientist, you are involved in all aspects of product development. The ultimate goal of this programme is to ensure that students get practical hands on experience of the food industry and gain key transferable skills. This course is ideally suited for students who are interested in preparing for a career and/or further education in agriculture, food or science.

## Programme of Study

- Dietetics
- Nutrition
- Food Chemistry
- Food Processing
- Microbiology
- Food Safety and HACCP
- Communications
- Laboratory Skills
- Work Experience
- Mathematics (Learners may also have the opportunity to study Maths (5N1833) as an extra module)

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent with at least one science subject and minimum entry requirement Ordinary Level Maths. Extenuating circumstances may be considered
- Leaving Certificate Applied with a distinction profile to include QQI level 4 Biology
- Full QQI Level 4 with a distinction profile and with a science subject
- Mature Applicants - experience will be considered in lieu of formal qualifications

Applicants should have good basic literacy and mathematical skills.

## Career Opportunities

- Self Employed in the Food Industry
- Food production and management
- Quality assurance
- Food research
- Food innovation and product development

## Higher Education Progression\*

Graduates 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 Universities such as:

- **TUD Technological University Dublin (Grangegorman Campus):**  
BSc Level 8 in Nutraceuticals in Health and Nutrition (TU882)  
BSc Level 8 in Science - General Entry (TU854)  
BSc Level 8 in Environmental Health (TU869)  
BSc level 7 in Biosciences (TU751)  
BSc Level 8 in Food Science (TU881)
- **TCD:**  
BSc Level 8 in Biological and Biomedical Sciences (TR060)  
BSc Level 8 in Chemical Sciences (TR061)
- **UCC:**  
Public Health Sciences (CK706)  
Medical and Health Sciences (CK707)
- **UL:**  
Biological and Chemical Sciences (LM123)  
Chemical & Biochemical Engineering (LM115)

Please note that the courses listed above are only a select few, many other courses can be entered using this QQI award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.



### Certification:

QQI Level 5 Award in Food Science (5M5267)

### Head of Department:

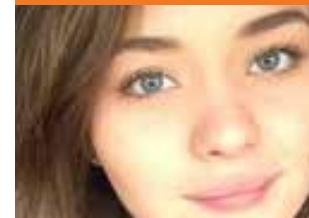
Laura Cullen

### Course Co-ordinator:

Laura Cullen

### Duration:

One Year



**PROFILE:  
Kim  
Healy**

I chose the Nutrition and Food Science course in BIFE as I have always loved food science and the nutritional aspects of food. This course has a nice balance between practical and theoretical learning. I found all of the modules interesting, however, I really enjoy the Food Processing module. During the course, I am gaining a lot of hands on experience whilst doing the experiments as well as a keen interest in food processing. I also love learning about the science behind these processes. My tutors are extremely helpful, supportive and approachable if ever I have questions. Overall, I would highly recommend BIFE and this course to anyone who wants to further extend their knowledge of food and the Food Industry. After this course, I hope to study either Human Nutrition or Food Science in UCD. I have also been considering studying Environmental Health in DIT.



# PHARMACY RETAIL ASSISTANT (JF)

## IPU & QQI LEVEL 5 Award

### Certification:

QQI Level 5 Award in Community & Health Services (5M4468)

IPU (Irish Pharmacy Union) Certificate in Medical Counter Assistant

### Head of Department:

Laura Cullen

### Course Co-ordinator:

Leah Dunne

### Duration:

One Year

## PROFILE: Charuni Sulakkana



When I decided to pursue the Pharmacy Assistant QQI Level 5 course at BIFE, I was drawn by the practical and career-focused curriculum it offered. I had always been interested in healthcare and the essential role that pharmacy plays in community well-being and this course seemed like the perfect first step toward a rewarding career in the sector. The course exceeded my expectations in every way. The lecturers were knowledgeable and supportive, creating a dynamic learning environment that combined theoretical knowledge with hands-on practical experience. I particularly appreciated the focus on customer service, Retail Selling and medication knowledge, all of which prepared me to excel in a professional pharmacy setting. The course not only equipped me with the technical skills required but also boosted my confidence to thrive in a professional environment. I highly recommend this course to anyone looking to start a career in pharmacy or healthcare. It opened doors for me and gave me the foundation I needed to take the next steps in my career.

This course is aimed at those interested in working in a community pharmacy or for those wishing to progress to our two-year (part-time) Pharmacy Technician Course.

Participants will be provided with a broad knowledge of over the counter (OTC) pharmaceuticals, retail selling and working within the community. Participants will develop useful skills through hands-on work placement within the pharmacy. Students will also develop key skills in technology, organisation, team work and effective communication.

This is a dual qualification course in which students will gain both a QQI Level 5 in Community Health Services and an IPU (Irish Pharmacy Union) Certificate in Medical Counter Assistant.

### Programme of Study

- Over the Counter Medicines
- Retail Selling
- Nutrition
- Anatomy and Physiology
- Spreadsheet Methods
- Safety & Health at Work
- Communications
- Work Experience

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

### Higher Education Progression\*

Graduates 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 Third Level Institutes such as:

- **BIFE:**  
Pharmacy Technician Level 5 (JJ)
- **DCU:**  
Health & Society (DC209)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Pharmaceutical Science (TU763)  
Pharmacy Technician Studies (TU876)

### Career Opportunities

Students completing this course can compete for employment in community Pharmacies as Pharmacy Assistants.

# PHARMACY TECHNICIAN (JJ)

## BTEC Diploma

This course is modular with continuous assessment over the two years. Students will develop medical knowledge to recognise common illnesses and communication skills to liaise with pharmacists and council patients on healthcare issues.

Students will gain experience in dispensing procedures and practices and be able to interpret prescriptions and prepare medicines for dispensing. They will be able to maintain patient records and operate pharmacy computer systems. They will also be able to supply non-prescription medicines in accordance with legislation and guidelines.

### Programme of Study

- Provide an effective and responsive pharmacy service
- Process pharmaceutical queries
- Ensure your own actions reduce risks to health and safety
- Reflect on and develop your practice
- Receive prescription from individuals
- Confirm prescription validity
- Assemble prescribed items
- Issue prescribed items
- Prepare extemporaneous medicines for individual use
- Order pharmaceutical stock
- Receive pharmaceutical stock
- Maintain pharmaceutical stock
- Issue pharmaceutical stock
- Undertake an in-process accuracy check of assembled prescribed items, prior to the final accuracy check
- Provide advice on symptoms and actions and uses of medicines
- Provide an effective service in a setting outside the pharmacy
- Enable learning through demonstrations and instructions

*Components subject to change*

### Career Opportunities

- Hospital Pharmacies
- Community Pharmacies

### Entry Requirements

*One of the following:*

- Completed QQI Level 5 Pharmacy Assistant Award
- IPU Certificate in Medical Counter Assistant with at least 6 months pharmacy retail experience
- Applicants with at least 2 years' experience working in a pharmacy

NB: The applicant must be working in the pharmacy for the duration of the course (24 months) for a minimum of 14 hours a week.

Learners must source their own work experience.



#### **Certification:**

Pearson BTEC Diploma in the Principles and Practice for Pharmacy Technicians Level 5 equivalence on the NFQ

#### **Head of Department:**

Laura Cullen

#### **Course Co-ordinator:**

Laura Cullen

#### **Duration:**

Two Years



### **PROFILE: Yvonne Byrne-Nevin**

My experience at BIFE has been exceptionally positive. This Pharmacy Technician course was intense and interesting with rewarding qualifications and much self-growth. After initially meeting with the course co-ordinator during the college Open-Day, I already felt reassured I had made the correct decision to further my education here. This positive encouragement continued through Bife's Team of teachers, administration and all staff over the following two years. Returning to school as a mature student seemed daunting at first but ironically became something I looked forward to every week. I made some great friends in class and the vibrant, supportive energy of the teachers and school community continuously motivated me to work through the study, assignments and exams. I highly recommend this course to anyone of any age interested in pharmacy, health and well-being. Sincere Thank You to Bife and our teachers who continue to motivate and inspire students of all ages. Great experience.



# APPLIED ECOLOGY AND BIODIVERSITY STUDIES (HU) QQI Level 5 Award

**Certification:**

QQI Level 5 Applied Ecology Award  
(5M5028)

**Head of Department:**

Laura Cullen

**Course Co-ordinator:**

Conor O'Donovan

**Duration:**

One Year



## PROFILE: Keith Gorman

Having previously graduated from another course at BIFE many years ago, I was confident that enrolling in the QQI Level 5 Applied Ecology Award course would once again prove invaluable and open up incredible opportunities. My growing passion for nature led me to seek a career change into this field. The modules offered a comprehensive understanding of the diverse aspects of ecology, blending theoretical knowledge with practical learning. Personal highlights included fieldwork assignments such as a bird survey at Glendalough, macroinvertebrate sampling in the Glencullen River at Knocksink Woods, and constructing a biodiversity pond on campus. Every aspect of the course at BIFE has contributed to my success in my current role as Aquarist at Malta National Aquarium. BIFE was instrumental in launching my career, not only by equipping me with essential knowledge and skills but also by selecting me for the Erasmus+ programme.

The purpose of this course is to enable the learner to acquire the knowledge, skill and competence to independently and collaboratively analyse and report on the biological diversity within ecosystems and the correct management of the earth's resource. To meet the growing needs of the sector, learners will gain practical hands-on experience in the field of ecology, biodiversity studies and environmental science. Additionally, completion of this course will aid progression to further or higher education.

**Programme of Study**

- Ecological Field Methods
- Biological Diversity
- Sustainable Water Management
- Biology
- Communications
- Work Experience
- Plant Protection
- Environmental Studies

*Components subject to change*

**Entry Requirements**

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered.
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature applicants – experience will be considered in lieu of formal qualifications

Applicants should have good basic literacy skills and mathematical skills.

**Career Opportunities**

- Energy Consultant
- Environmental Consultant
- Environmental Education Officer
- Catchment Scientist
- Waste Management Officer
- Climate Action Officer

**Higher Education Progression\***

Examples of potential courses include:

- **UCD:**  
Sustainability (DN240)  
Joint Honours - Geography (DN520)
- **Maynooth University:**  
Arts - Geography (MH101)
- **TU Dublin – Bolton Street :**  
Spatial Planning and Environmental Management (TU835)
- **University of Limerick**  
Environmental Science (LM066)

Please note that the courses listed above are only a select few, many other courses can be entered using this QQI award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.

# HORTICULTURE & GARDEN DESIGN (DK)

## QQI Level 5 Award

This course will provide learners with unique training and educational opportunities to become part of the horticulture profession. The Institute has extensive grounds and gardens, where the students can learn plant identification as well as developing their garden design and ornamental horticulture skills, including a large poly-tunnel in which learners can study protection and propagation. Plant and soil science classes take place in our well-equipped science laboratories. Students undertake work placement which provides valuable access to the horticultural industry. The course has a good mixture of theory based lessons and practical work, which aims to facilitate all learning styles.

### Programme of Study

- Plant Propagation
- Plant Protection
- Biodiversity and the Natural Environment
- Plant Identification
- Soil Science
- Plant Science
- Garden Design
- Communications
- Work practice

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Cert Applied
- QQI Full relevant Level 4 Award
- Mature applicants - experience will be considered in lieu of formal qualifications

Garda vetting may be required prior to work placement.

### Career Opportunities

- Garden Design
- Nursery Management
- Parks Maintenance
- Estate Management
- Self-employment
- Garden Maintenance
- Landscape Construction
- Arboriculture
- Green Keeping
- Allotment Gardening
- Community Gardening

### Higher Education Progression\*

Examples of potential courses include:

- **College of Amenity Horticulture, National Botanic Gardens, Glasnevin, Dublin (in collaboration with SETU (Waterford Campus):**  
BSc in Horticulture QQI level 7 (SE507)
- **Kildalton Agricultural College, Piltown, Co.Kilkenny (in collaboration with SETU (Waterford Campus):**  
BSc in Horticulture QQI level 7 (SE506)
- **TUD Technological University Dublin:**  
BSc in Spacial Planning and Environmental Management QQI Level 8 (TU835)
- **UCD:**  
BSc in Horticulture-Agricultural Science QQI Level 8 (DN250)  
BSc in Forestry QQI Level 8 (DN271)



#### Certification:

QQI Level 5 Award in Horticulture (5M2586)

#### Head of Department:

Laura Cullen

#### Course Co-ordinator:

Conor O'Donovan

#### Duration:

One Year



### PROFILE: Alan Murphy

Since I can remember I have always had an interest in gardening. Doing this course at BIFE has allowed me to gain more knowledge and experience, strengthening my interest in this area. The work experience I completed as part of the course introduced me to work maintaining private gardens, public gardens and nurseries. Through this work experience I am currently employed in a commercial garden and also work on private gardens.



# ENGINEERING PRE-UNIVERSITY (HV)

## QQI Level 5 Award

### Certification:

QQI Level 5 Award in Engineering Technology (5M2061)

### Head of Department:

Laura Cullen

### Course Co-ordinator:

David Connell

### Duration:

One Year



### PROFILE:

#### Cian O Hara

I really wasn't sure what I wanted to pursue as a career, but my year studying in BIFE helped me figure out what I wanted to do in the future. I don't think there was one module I didn't enjoy. The teaching was excellent. I finally got my head around concepts in maths that I hadn't previously understood which was a confidence booster. Every Tuesday we had mechanics and electronics in IT Tallaght. This gave us an introduction to the material that we would be covering in third level. I found that this course gave a great indication for what to expect continuing on to college. I'm now doing a mechanical engineering degree at TUD and am really enjoying it. I do encourage anyone who chooses to do Pre-University Engineering to put all their effort into every subject and go beyond the brief to get the most out of the year, especially in Engineering practical where there is so much freedom in the workshop to do what you want.

This course provides a foundation for students who wish to pursue further studies in Engineering at Third Level. It is devised for school leavers and also for mature applicants. It will enable graduates to progress to third level courses or to pursue opportunities in apprenticeships or employment.

### Programme of Study

- Engineering Workshop Theory
- Engineering Workshop Processes
- Engineering Drawing
- Computer Aided Draughting (CAD)
- Mathematics
- Work Experience
- Communications
- Physics

*Components subject to change*

chip production systems, pharmaceutical production facilities or light rail systems.

### Higher Education Progression\*

Examples of potential courses include:

- **TUD Technological University Dublin (Tallaght Campus):**  
BEng Mechanical Engineering Level 7 (TU726)
- **TUD Technological University Dublin (Grangegorman/Bolton Street/Blanchardstown Campus):**  
BSc (Hons) Electrical Services and Energy Management (TU802)  
BEng Mechanical Engineering Level 7 (TU717)  
Civil Engineering (TU704)  
BSc in Engineering (Common Entry TU709)  
BEngTech Electronic and Communications Engineering ( TU714)
- **Maynooth:**  
BSc in Robotics and Intelligent devices ( MH306)  
BSc in Product Design (MH305)
- **SETU – South East Technological University (Carlow Campus):**  
BEng Aircraft Systems (SE729)  
BEng (Hons) Biomedical Electronics (SE709)  
BEng Mechanical Engineering (SE724)

Please note that the courses listed above are only a select few, many other courses can be entered using this QQI award, please visit [www.careersportal.ie](http://www.careersportal.ie) for more.

# QUANTITY SURVEYING (DX)

## QQI Level 5 Award

This QQI Level 5 Quantity Surveying course provides learners with a solid foundation in the property and construction sector. The programme is designed to equip students with essential knowledge and practical skills, supporting progression to further and higher education or entry into the industry.

If you are interested in the ever-evolving world of property development, enjoy working with people, and possess strong communication skills, this course offers an excellent starting point. It is an ideal choice for learners who are motivated to build a future in Quantity Surveying and related built-environment careers.

### Programme of Study

- Computer Aided Drafting
- Spreadsheet Methods
- Renewable Energy Systems
- Building Construction
- Wood Fabrication
- Architectural drawing
- Communications
- Work Experience

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Cert Applied
- QQI Full relevant Level 4 Award
- Mature applicants - experience will be considered in lieu of formal qualifications

Garda vetting may be required prior to work placement.

### Career Opportunities

- Quantity Surveying

### Higher Education Progression\*

Examples of potential courses include:

- **TUD Technological University Dublin [City Campus]:**  
BSc (Hons) in Quantity Surveying & Construction Economics (TU837)  
BSc (Hons) in Construction Management (TU833)
- **SETU South-East Technological University (Carlow Campus):**  
BSc (Hons) in Quantity Surveying (SE705)  
BSc (Hons) in Quantity Surveying (SE704)



#### Certification:

QQI Level 5 Award in Construction Studies (5M5010)

#### Head of Department:

Laura Cullen

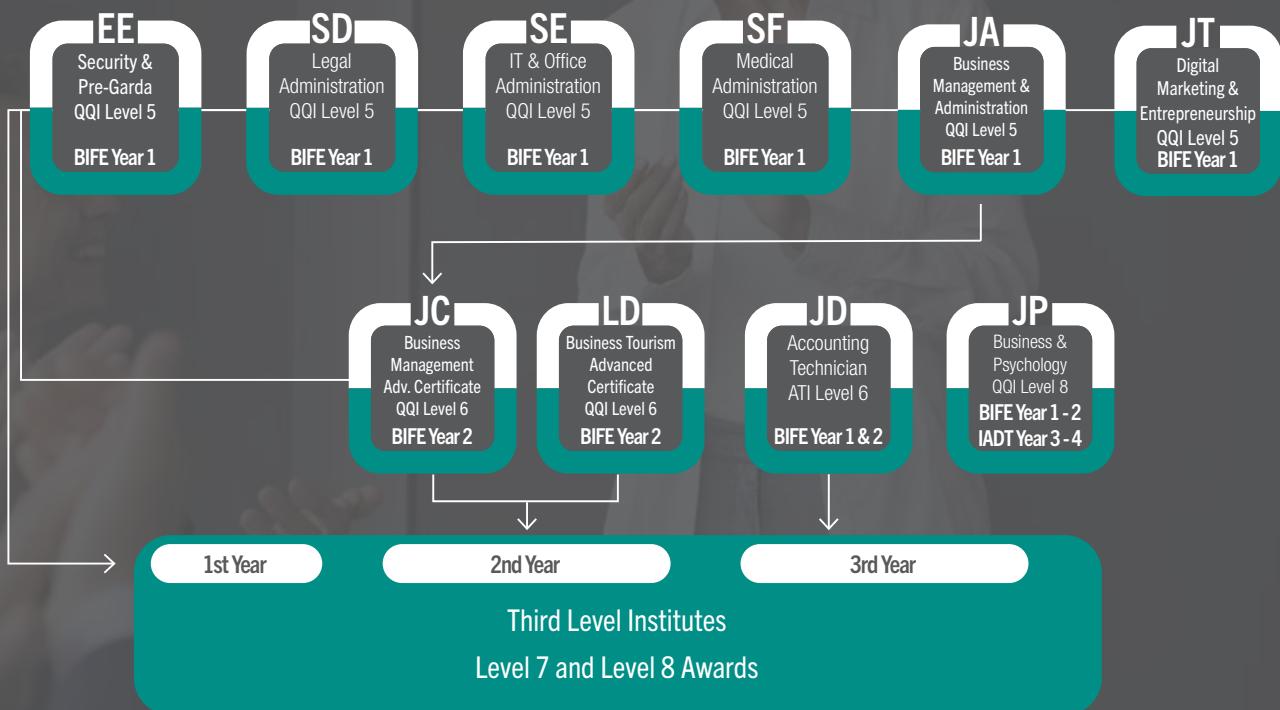
#### Course Co-ordinator:

Gabriel Allen

#### Duration:

One Year

# BUSINESS PROGRESSION ROUTE



# BUSINESS MANAGEMENT & ADMINISTRATION (JA) QQI Level 5 Award

This dynamic and comprehensive Business Studies course is designed to develop versatile professionals equipped with a broad range of essential business skills. By combining core disciplines such as Marketing, Enterprise, and Business Administration with cutting-edge digital strategies, this programme prepares learners to excel in a modern and ever-evolving business landscape.

## Why Choose This Course?

- Industry-Driven Curriculum: Learn the skills that employers value most, including foundational business principles and advanced digital techniques.
- Practical Experience: Gain hands-on knowledge through work placements in the business sector, bridging the gap between academic theory and professional practice.
- Career Progression: Build a strong foundation for immediate employment or further studies at Level 6 or Third Level education.
- Future-Focused Learning: Explore traditional and digital business strategies, ensuring you are prepared for success in today's fast-changing industries.

This programme offers a well-rounded education that combines practical experience with theoretical learning. Graduates are empowered with the knowledge, skills, and confidence to thrive in their careers and stay ahead in a competitive and changing global business environment.

## Programme of Study

- Bookkeeping – Manual & Computerised
- Business Administration Skills
- Communications
- Entrepreneurial Skills
- Marketing Practice
- Statistics
- Work Experience
- Digital Marketing

### Components subject to change

## Entry Requirements

### *One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

## Career Opportunities

Employment within the following sectors:

- Business
- Finance
- Administration
- Marketing

## Higher Education Progression\*

### Examples of potential courses include:

- **BIFE:**  
QQI Level 6 course in Business Management (6M4587) (JC)  
B Bus (Hons) Business & Psychology (DL853)
- **UCD:**  
Bachelor of Commerce (DN650)
- **TCD Trinity College Dublin:**  
BA (Hons) in Business, Economics & Social Studies (BESS) (TR081)
- **DCU:**  
Bachelor of Business Studies International (DC110)
- **TUD Technological University Dublin (City Campus):**  
BSc in Business and Management (T0903)
- **Maynooth University:**  
BBS in Business Management (MH404)  
BA Arts – Business (International) (MH101)
- **IADT Institute of Art Design and Technology :**  
Bachelor of Business Management (DL823)



### Certification:

QQI Level 5 Award in Business Studies (5M2102)

### Head of Department:

Emma Deering

### Course Co-ordinator:

Jessica Wood

### Duration:

One Year



## PROFILE: Ross Denton

I'm very lucky that I had the chance to study the QQI Level 5 business management & administration course in BIFE. As it has given me an opportunity that I thought I'd never be able to get. After I left school at 16, I was concerned that I might have lost my chance of getting into university or even getting a decent job. But after doing this course, it's definitely made it possible. The course is great and gives you a solid understanding into the different areas of business such as marketing, administration, communications and statistics. The staff are brilliant and do everything they can to help you succeed. Which from all of that, led me to where I am now, as I'm currently an undergraduate in Maynooth University studying Politics and Economics and hoping to then get my masters in International Relations to pursue a career in the European Commission. Overall I would advise anyone who is interested in this course to definitely give it a go as it can do great things for you as it did for me.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



# DIGITAL MARKETING & ENTREPRENEURSHIP (JT) QQI Level 5 Award

The Digital Marketing and Entrepreneurship course is an all-encompassing program designed to equip participants with the tools, knowledge, and strategies essential for success in today's fast-paced digital economy. By merging the core principles of digital marketing with an in-depth exploration of entrepreneurial practices, this course offers a transformative learning experience tailored to the demands of a constantly evolving business landscape.

## Why Choose This Course?

- Comprehensive Skillset: Master the key elements of digital marketing, including SEO, social media strategies, and content creation, while gaining a strong foundation in entrepreneurial principles like business planning and innovation.
- Future-Focused: Develop a mind-set of adaptability, preparing to navigate and influence the ever-changing digital economy.
- Practical Learning: Engage with real-world scenarios, projects, and case studies that foster critical thinking and problem-solving in digital business contexts.
- Empowerment Through Innovation: Learn to identify opportunities, build sustainable business models, and leverage digital platforms to turn innovative ideas into actionable ventures.

By completing the Digital Marketing and Entrepreneurship course, participants will not only acquire technical proficiency but also develop a proactive and innovative mind-set. This unique combination ensures graduates are not just ready to thrive in the digital economy—they are prepared to shape its future.

## Programme of Study

- Entrepreneurial Skills
- Marketing Practice
- Statistics
- Work Experience
- Digital Marketing
- Behavioural Studies
- Spreadsheet Methods
- Business Administration Skills

## Modules subject to change

## Entry Requirements

### *One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances maybe considered
- Leaving Cert Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Places are offered following a successful interview

## Career Opportunities

- Business
- Finance
- Entrepreneur/Start-up Founder

## Higher Education Progression\*

### **Examples of potential courses include:**

- **BIFE:**  
QQI Level 6 In Management (6M4587)  
B Bus (Hons) Business & Psychology (DL853)
- **DCU:**  
BA (Hons) Business Studies International(DC110)  
BA (Hons) Digital Business Innovation (DC241)
- **TUD Technological University Dublin (City Campus):**  
BA (Ord) Advertising and Marketing Communications (TU919)  
BBus (Ord) in Marketing (TU922)
- **IADT, Dun Laoghaire:**  
BA (Hons) Digital Marketing (DL840)
- **Technological University of Dublin (Blanchardstown campus):**  
BA (Ord) Advertising and Marketing Communications (TU919)  
BBus (Ord) in Marketing (TU922)  
BA (Hons) Digital Marketing (TU920)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# BUSINESS MANAGEMENT – ADVANCED CERTIFICATE (JC) QQI Level 6 Award



This course enables learners to develop their academic, practical and analytical skills in the area of business management. The course consists of academic study, practical workshops, field study visits and a range of assignments. There is a strong emphasis on entrepreneurship throughout the course. Graduates may proceed to employment, third level study or set up their own businesses. Guest speakers from the business sector visit the Institute and learners attend business presentations and seminars. Students will also have the opportunity to engage in the Erasmus+ Programme and travel abroad.

## Programme of Study

- Business Management
- Consultative Selling
- Finance
- Personal and Professional Development
- Entrepreneurship
- Customer Service
- Event Management
- Human Resource Management

*Modules subject to change*

## Entry Requirements

*One of the following:*

- Full QQI Level 5 award or equivalent.
- Mature Applicants – experience will be considered in lieu of formal qualifications

## Career Opportunities

Graduates may set up their own Business Enterprise and there is a strong emphasis on Entrepreneurship within this course.

Employment within the following sectors:

- Business
- Finance
- Administration
- Customer Service
- Marketing

## Higher Education Progression\*

Examples of potential courses include:

- **NUI Galway:**  
Commerce(GY201)
- **Maynooth University:**  
Business and Accounting (MH407)
- **UCD:**  
Business and Law (DN610)
- **NCI:**  
Business (NC009)

### Direct entry links:

Progression to 2nd year of various third level Courses including courses at TUD, IADT and SETU may also be available to JC Graduates. Places are allocated subject to availability and results at QQI Level 6.

### Certification:

QQI Level 6 Award in Management (6M4587)

### Head of Department:

Emma Deering

### Course Co-ordinator:

Richard Stephens

### Duration:

One Year



## PROFILE: Martha Mtuwana

As a mature student returning to college after several years in the workforce, I am proud to have completed Level 6 Business Management course. Throughout my studies, I received outstanding support from my teachers, whose encouragement was instrumental to my success, particularly as English is my second language.

During my time at BIFE, I developed a strong interest in Finance, Event Management, and HR Management. One highlight of my course was organizing a highly successful event for Pieta House as part of a team. This experience significantly enhanced my leadership and organizational skills. In addition, I gained practical experience as an Accounts Assistant at Powerscourt Hotel Resort and Spa, where I acquired valuable hands-on knowledge in accounting and finance.

I am now excited to continue my academic journey, having received an offer to pursue a BA (Honours) in Accounting and Finance at Griffith College. I am deeply grateful to the management and staff at BIFE for their consistent support and for fostering such a positive learning environment.



# BUSINESS TOURISM ADVANCED CERTIFICATE (LD) QQI Level 6 Award

**Certification:**

QQI Level 6 Award in Tourism with Business (6M5012)

**Head of Department:**

Emma Deering

**Course Co-ordinator:**

Richard Stephens

**Duration:**

One Year



## PROFILE: Leticia Ballesteros

Enrolling in and completing the FETAC Level 6 Business with Tourism Advanced course at Bray Institute of Further Education (BIFE) was a transformative experience for me. As a mature student returning to education after several years in the workforce, I was honoured to be awarded Student of the Year, a recognition that reflects my dedication throughout the academic year. The incredible support and guidance from my lecturers, combined with my own hard work, inspired me to pursue higher education. During my time at BIFE, I also had the incredible opportunity to participate in an Erasmus program in Málaga, where I worked in a hotel setting. This experience was pivotal in shaping my career goals, as I discovered my passion for creating content for the hotel's social media channels not only that but design new formats for emails and the hotel signs that later were applied to the new rebranding. It allowed me to combine creativity with strategy, sparking my interest in digital marketing and providing practical experience in a professional environment.

This course combines a wide range of modules including Tourism Policy and practice, Entrepreneurship, Event Management and Business Management Skills. It meets the increasing demand from employers for qualified workers who are proficient in a wide range of business skills. Throughout the year students are involved in Entrepreneurial Activity, Market Research, events linked to the tourism industry and indeed benefit from exposure to external speakers and industry specialists. Students will also have the opportunity to engage in the Erasmus+ Programme and travel abroad.

## Programme of Study

- Tourism Policy and Practice
- Customer Service
- Personal and Professional Development
- Business Management
- Entrepreneurship
- Consultative Selling
- Event Management
- Human Resource Management

*Components subject to change*

## Entry Requirements

*One of the following:*

- Full QQI Level 5 award or equivalent.
- Mature Applicants and those with industry skills or other qualifications.

## Career Opportunities

- Business Administration
- Customer Service
- Marketing
- Sales
- Transport Operators
- Hospitality Sector
- Event Management
- Hotel & Catering Operations

## Higher Education Progression\*

Examples of potential courses include:

- **SETU – South East Technological University (Waterford Campus):**  
BA (Hons) in Hospitality Management (SE921)  
Bachelor of Business in Tourism & Hospitality Services (SE924)
- **UCD:**  
BA in Arts – Joint Honours (DN520)
- **Maynooth:**  
International Business (MH404)
- **UCC (NUI):**  
Arts - Archaeology (CK101)  
Arts International (CK108)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Tourism Management (TU747)  
International Hospitality and Tourism Management (TU746)
- **Shannon College of Hotel Management:**  
Business Studies in International Hotel Management (GY261)

# LEGAL ADMINISTRATION/ PRE-UNIVERSITY LAW (SD) QQI Level 5 Award

This one-year QQI Level 5 certificate course is designed to enable you to work in a legal environment and to prepare for a career in the legal profession. This course will develop your technical skills in a range of office-related activities with a specialist focus on legal practice. You will develop your Microsoft Office skills alongside fast and accurate keyboarding. In completing this course, you will feel confident about working in any general office or legal environment and have developed strong individual and team skills.

In addition, successful graduates of this course may also take the next step and progress to higher education or university to continue their studies to achieve a full law degree and ultimately, to qualify as a solicitor or barrister.

## Programme of Study

- Legal Practice and Procedures
- Business Law
- Criminal Law
- Communications
- Work Experience
- Text Production with Data Entry
- Audio Transcription
- Spreadsheets
- Word Processing

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

## Career Opportunities

- Legal Executive
- Law Clerk
- Paralegal
- Legal Secretary
- Legal departments of government, insurance or banking
- Compliance departments of business

## Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
Management – Advanced Certificate  
QQI Level 6 (6M4587)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Law (LLB) TU918
- **Trinity College Dublin (TUD):**  
Law TR004
- **Maynooth University:**  
Law MH501
- **University College Dublin (UCD):**  
Law (BCL) DN600BCL



### Certification:

QQI Level 5 Award in Legal Studies  
(5M3789)

### Head of Department:

Emma Deering

### Course Co-ordinator:

Seán Cryan

### Duration:

One Year



## PROFILE: Fiona Rooney

As a mature student, with no previous college experience, I chose BIFE to help me achieve my lifelong goal of becoming a Legal Secretary. The Legal Studies course opened up to me, a whole new world of skills and experience needed to work in a Legal working environment. The support and help from the teachers right from day 1 was second to none, and the excellent on-board college facilities made the transition for me as a mature student as smooth and easy as I could have hoped for. During my year at BIFE, I made lifelong friends and gained a new found confidence, helping me to pursue a career in a solicitor's office. I graduated the Legal Studies Course with Distinctions across the board and won Student of the Year. I have obtained a great job in a well-established firm and cannot thank BIFE enough for helping me to achieve this. I would highly recommend this course to school leavers and mature students alike.



# MEDICAL ADMINISTRATION (SF)

## QQI Level 5 Award

### **(Mornings only)**

**Certification:**

QQI Level 5 Award in Office Administration (5M1997)

**Head of Department:**

Emma Deering

**Course Co-ordinator:**

Niamh McCall

**Duration:**

One Year



### **PROFILE:** **Samantha Byrne**

I had chosen to go back to college to study QQI level 5 medical administration after working in a similar industry without any qualification. I felt at this stage in my life I needed a qualification to go hand in hand with my experience. I cannot tell you how amazing BIFE was as a mature student. On completion of my course, I was hired straight away. The college and the tutors are just truly amazing. The company I worked with, for more than 10 years shut its doors during covid and never reopened. I realised when applying for medical administration jobs they are looking for that qualification on paper. I will be forever thankful and extremely grateful for where I am now in life. I now happily work in my dream job locally as a medical administrator, my dream come true!

### **Programme of Study**

- Audio Transcription
- Customer Services
- Information & Administration
- Medical Terminology
- Spreadsheets
- Text Production
- Word Processing
- Work Experience

*Components subject to change*

### **Entry Requirements**

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Places are offered following a successful interview.

### **Career Opportunities**

- The HSE
- Clinics
- Private hospitals
- General medical / dental practices
- Any office Administration position
- Opportunities exist to practice abroad for those with language skills

### **Higher Education Progression\***

Examples of potential courses include:

- **BIFE:**  
Management – Advanced Certificate  
QQI Level 6 (6M4587)
- **Maynooth University:**  
Entrepreneurship (MH411)  
Finance (MH401)  
TUD Technological University Dublin  
(Aungier Street Campus)  
Human Resource Management  
(TU906)
- **TUD Technological University Dublin (Aungier Street Campus):**  
Human Resource Management  
(TU906)
- **UCD:**  
Arts (DN520)  
History (DN530)
- **Marino Institute:**  
Education Studies (CM010)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# IT & OFFICE ADMINISTRATION (SE)

## QQI Level 5 Award

### **(Mornings only)**

This one-year Level 5 Award course is designed to provide learners with a high level of proficiency in administrative, business and IT skills. It caters for those at entry level or those wishing to upskill and/or change career. You will develop your general office skills and become technically proficient in an administration / office environment. Ideally suited to those wishing to upskill and return to the workplace.

### **Programme of Study**

- Word Processing
- Customer Service
- Work Experience
- Text Production
- Audio Transcription
- Spreadsheets
- Bookkeeping Computer and Manual
- Information & Administration

*Components subject to change*

### **Entry Requirements**

#### *One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Places are offered following a successful interview.

### **Career Opportunities**

- Schools
- Hospitals
- Accountancy Firms
- Government Agencies
- Legal and Medical Offices

### **Higher Education Progression\***

Examples of potential courses include:

- **BIFE:**  
Business Management – Advanced Certificate QQI Level 6 (6M4587)
- **Maynooth University:**  
Entrepreneurship (MH411)  
Finance (MH401)
- **TUD Technological University Dublin (Aungier Street Campus):**  
Human Resource Management (TU906)
- **UCD:**  
Arts (DN520)  
History (DN530)



#### **Certification:**

QQI Level 5 Award in Office Administration (5M1997)

#### **Head of Department:**

Emma Deering

#### **Course Co-ordinator:**

Niamh McCall

#### **Duration:**

One Year



### **PROFILE: Noelle Sutton**

Taking the IT and office administration course was a key factor in helping me re-enter the workforce after a career break to focus on being a stay-at-home parent. The skills I gained from the course gave me the confidence and qualifications to transition back into my career, enabling me to apply modern tools and practices effectively. It provided me with the technical expertise and communication skills necessary to adapt to the evolving demands of the job market. I'm currently working as a part-time Office Administrator



# SECURITY & PRE-GARDA (EE)

## QQI Level 5 and PSA Awards

### Certification:

- QQI Level 5 Minor Award in Security Studies (5M2110)
- Door Security Skills 4N20611 (PSA)
- Security Guarding Skills 4N20604 (PSA)
- Self Defence Certificate (FMA)
- Crisis Prevention (CPI)
- First Aid (BIFE)

### Head of Department:

Emma Deering

### Course Co-ordinator:

Charlie Batt

### Duration:

One Year



## PROFILE: Eoin Kenny

Going to BIFE was the best thing I ever did. I learned all the skills needed to work in security in these hard times. The help and support I got from Charlie Batt and his expert team was second to none. I was long term unemployed. Now I enjoy the dignity of a full time job. I highly recommend it. Thanks to all at BIFE.

This course is designed to prepare learners for employment in the security industry. The course material introduces students to the relevant areas of the industry in Ireland. An integral part of the course is the work placement, giving learners on-the-job experience. This course can be a valuable addition to those who may apply to join An Garda Síochána, the Defence Forces or the Prison Services. It has been designed to meet the needs of the security industry. Under the Private Security Services Act 2004 all security personnel are required to register and obtain a licence. Learners who pass Basic Guarding, Security Industry Awareness and Door Security Procedures may apply for a Security licence under the Private Security Services Act 2004.

### Programme of Study

- Security Industry Procedures
- Safety and Health at Work
- Door Security Procedures
- Communications
- First Aid
- Conflict Resolution
- Retail Security

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Places will be offered following successful interview.

Garda vetting will be required for PSA Certification

### Career Opportunities

- Gardaí
- Armed Forces
- Prison Service
- Door Security
- Security Guard

### Higher Education Progression\*

Examples of potential courses include:

- TUD Technological University Dublin – (Blanchardstown campus):  
Digital Forensics and Cyber Security (TU758)  
Digital Forensics and Cyber Security (TU863)

# B. BUS (HONS) BUSINESS & PSYCHOLOGY (JP) B. Bus (Hons) Level 8 Award

This degree is a cutting-edge programme that merges two complementary fields to prepare students for dynamic and rewarding careers. By integrating the principles of business and psychology, this degree develops independent learners, critical thinkers, and confident leaders equipped to navigate today's complex workplace environments. Students gain both theoretical knowledge and practical skills, exploring how psychology enhances communication, leadership, and organisational behavior. The programme combines core business disciplines such as marketing, finance, and management with psychological insights into behavior, collaboration, and conflict resolution, fostering a well-rounded and versatile skill set. This programme places a strong emphasis on leadership, teamwork, and adaptability, equipping students to tackle real-world challenges in business and organisational settings. By applying a psychological lens to the dynamics of the workplace, students gain the ability to foster collaboration, resolve conflicts, and inspire innovation.

## Programme Structure

This is a new tertiary-level programme taught across 4 years. There will be the option to do either an Erasmus Term, Work Placement, or Industry-linked project in Yr 3.

The programme providers are Dun Laoghaire Institute of Art, Design + Technology (IADT), and Bray Institute of Further Education (BIFE).

The providers have designed the programme together with a delivery model of:

- Years 1 + 2 will be based in BIFE
- Years 3 + 4 will be based in IADT

## Course Content

### Year 1

- Introduction to Marketing
- Finance 1
- Introduction to Psychology
- Digital Skills
- Introduction to Management
- Personality and Individual Differences
- Introduction to Research Methods
- Learning to Learn/Personal Effectiveness

### Year 2

- Introduction to Digital Marketing
- Finance 2
- Social Psychology
- Positive Psychology and Wellbeing
- Intercultural Studies
- Responsible AI
- Organisational Behavior
- Social Entrepreneurship

### Year 3 & 4

See IADT website

## Entry Requirements

*The minimum entry requirements for this programme are one of the following:*

- Leaving Certificate – Grade O6/H7 or better in five Leaving Certificate subjects. Leaving Certificate must include English and Mathematics. Maths at F2 is acceptable to meet the minimum Maths entry requirement.
- A Full level 5/6 QQI award
- Mature applicants – (aged 23 on or before 1st January of the course commencement year). These applicants do not have to meet the minimum entry requirements listed here and are considered on an individual basis (previous education, work experience, and demonstration of competence to undertake the programme)

Applicants may be called to an Interview.

## Career Opportunities

- Human Resources
- Marketing Specialist
- Corporate Trainer
- Organisational Psychologist
- Sales Management

## Higher Educational Progression\*

Level 8 graduates may wish to apply to a masters or PhD programmes in related areas of study.



### Certification:

B Bus (Hons) Business & Psychology (DL853)

### Head of Department:

Emma Deering

### Course Co-ordinator:

Ray Finucane

### Duration:

Four Years

# ACCOUNTING TECHNICIAN (JD)

## ATI Level 6 Award

### Certification:

Accounting Technicians Ireland (ATI)  
Level 6 Award  
Yr 1 Certificate and Yr 2 Diploma - NFQ  
Level 6

### Head of Department:

Emma Deering

### Course Co-ordinator:

Jack Carroll

### Duration:

Two Years ( Morning Only Course )



## PROFILE: Sandra Colgan

As a mature student and mum it was a big decision to return to full-time education after years in industry, but from the start I found the team at BIFE helpful and welcoming. The class sizes are small so you get to know everyone and make new friends. The teachers are really excellent and prepared us well for the ATI exams. Early in the course they gave us some good advice; to get into a study routine, use the library resource and form study groups to help and support each other. I have really enjoyed studying at BIFE and am thrilled with our ATI results – all the hard work paid off and the two years have flown by. Both ATI and BIFE have excellent higher education links with Institute of Technology Tallaght (ITT), and I have now entered third year of the Accounting & Finance degree course with my BIFE classmates. They say “education opens doors” and I couldn't recommend BIFE highly enough to school leavers and mature students alike. Sandra Colgan achieved Joint 1st Place in Ireland in the ATI Year 2 exams in 2016.

The institute of accounting technicians is the leading accounting technician body in Ireland with over 13,000 members. The ATI qualification is internationally recognised and graduates are qualified to work in the accounting profession in Ireland or abroad. The Institute has achieved a high success rate in these exams. The ATI offers extensive learner support and advice. In recent years BIFE learners have achieved some of the highest grades in the country in the ATI examinations. In the 2016 Exams Sandra Colgan achieved Joint 1st Place and Niamh Heaney achieved 3rd place overall in Ireland in the 2nd ATI exams. Each year, our students perform well in both Year 1 & 2 examinations, with the majority exceeding the ATI Exam National Rankings. Through our strong links with many colleges each year, many of our BIFE students take the option after successful completion of Year 2 to progress to Third level study gaining entry to Year 3 of the Finance Degree at TU Dublin Tallaght depending on final exam results.

### Programme of Study

#### Year One

- Law & Ethics
- Business Management
- Financial Accounting I
- Taxation I

#### Year Two

- Advanced Financial Accounting
- Advanced Taxation
- Financial Data Management
- Management Accounting

*Modules subject to change*

### Entry Requirements

#### *One of the following:*

- Leaving Certificate (including a minimum O5 grade in English and either Maths or Accountancy).
- Leaving Certificate Applied Students or a Leaving Cert equivalent should contact the ATI directly after applying to BIFE on (01-6498180) as Final Decision on this will rest with them. Extenuating circumstances may be considered.
- Applicants that are under 23 & do not have either a Leaving Certificate or a Level 5 qualification should contact the ATI directly after applying to BIFE on (01-6498180) as the Final Decision on entry to the course will rest with them.

- Applications will be considered from mature learners ie (23 and above) who do not meet these requirements.

### Career Opportunities

- Accounting Practice
- Financial Services
- Taxation
- Accounting positions in both Private & Public Sectors

### Higher Education Progression\*

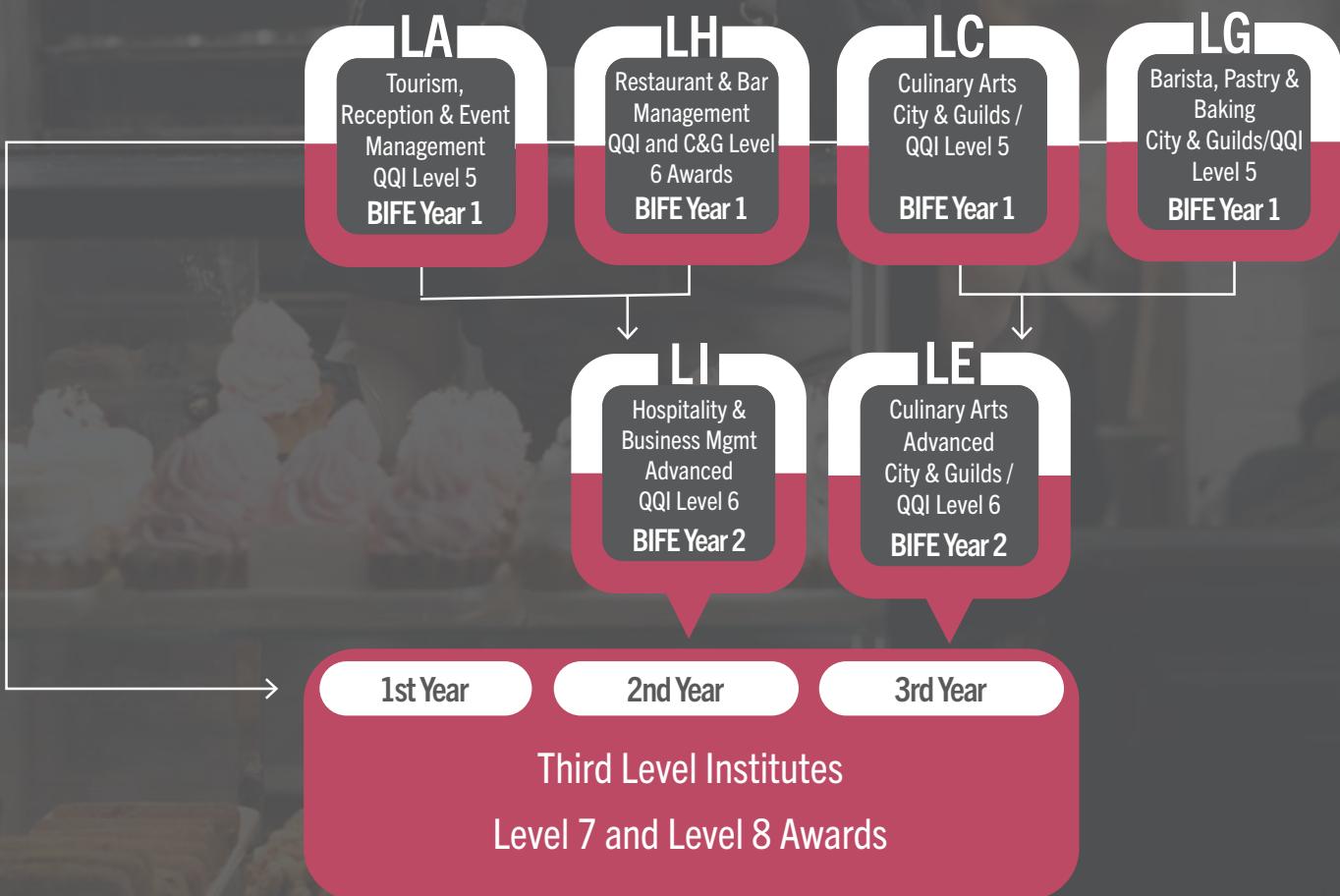
Examples of potential courses include:

- **TUD Technological University Dublin:**  
BA in Accounting & Finance 3rd Year (TU911)
- **Technological University of Shannon (TUS's), Athlone Campus:**  
BA in Business & Law (US848)
- **SETU South East Technological University (Waterford Campus):**  
BA in Accounting (WD084)
- **Cork Institute of Technology (CIT):**  
Bachelor of Accounting (CR400)
- **Swansea Metropolitan University:**  
BA in Accounting  
BA in Business Studies  
BA in Accounting & Finance (3rd Year)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



# HOSPITALITY & TOURISM PROGRESSION ROUTE



# TOURISM, RECEPTION & EVENT MANAGEMENT (LA) QQI Level 5 Award



This course is aimed at learners who wish to gain a qualification in the Tourism industry. The Institute has built extensive links with the Tourism Industry and a work experience placement is also completed by learners. In addition to the QQI Award, this course offers practical Industry based Qualifications in Amadeus and software certified by The International Academy of Travel. Learners undertake a wide range of site visits and tours during the year. Guest speakers may visit the Institute. The Course offers a wide variety of modules and students have a range of potential career and further study options after successful completion of the course. Many of our recent students have progressed to degrees in Tourism, Event Management and Hospitality Management. Students on this course have the opportunity based on successful interviews to take part in our Erasmus link programme and gain valuable work experience and crucial life skills in a foreign country for three weeks during the academic year.

## Programme of Study

- Tourism Principles and Practice
- Tourism Info and Administration
- Food Preparation
- Customer Service
- Event Production
- Word Processing
- Work Experience
- Marketing Practice
- Amadeus/GDS Ticketing System (IAOT)
- Global Distribution Systems

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

## Career Opportunities

- Travel Agents
- Tour Operators
- Tourism Information Centres
- Heritage Attractions
- Transport Operators

- Hospitality Sector
- Event Management
- Hotel & Catering Operations

## Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
QQI Level 6 course in Business Tourism and Event Management (6M5012) (LD)
- **TUD Technological University Dublin (Grangegorman Campus):**  
International Hospitality Management (DT401)  
Event Management (DT413)  
Tourism Marketing (DT412)  
International Hospitality & Tourism Management (TU951)
- **UCC (NUI):**  
Arts - Archaeology (CK101)  
Law & Business (CK307)
- **NUI Galway:**  
Business Studies in International Hotel Management (GY261)

### Certification:

QQI Level 5 Award in Tourism with Business 5M5011  
Amadeus Training (IAOT)

**Head of Department:**  
Emma Deering

**Course Co-ordinator:**  
Richard Stephens

**Duration:**  
One Year



## PROFILE: Iunia Dimitrenco

I was a student in BIFE in 2023-2024. Currently I am a full-time employee in the travel industry. I am working at The Travel Boutique, in Bray, Co. Wicklow. I completed the Tourism, Reception & Event Management Course. My one-year experience studying Tourism in college was very inspiring. It provided me with a strong foundation in the principles of the tourism industry, including hospitality management, destination marketing, and customer service. I gained insights through a mix of theoretical learning and practical activities. Those are the most valuable insights, that helps you to function in this industry and develop a deep appreciation for cultural sensitivity and the need for adaptability in this dynamic field. This year was crucial in shaping my skills, knowledge, and enthusiasm for a career in tourism. This opportunity allowed me to apply the knowledge I gained in my studies, further develop my skills in planning and organizing trips, and deepen my understanding of the travel industry's day-to-day operations. BIFE has opened the door of possibilities for me. I was able to apply for work experience, where I was accepted as a full time Travel Agent, and since then my journey starts.



# CULINARY ARTS (LC)

## City & Guilds Diploma Award

### Certification:

City & Guilds Diploma in Food Preparation & Culinary Arts (8064-01)  
QQI Level 5 equivalence on the NFQ  
QQI Minor Award in Professional Cookery (5M2088)

### Head of Department:

Emma Deering

### Course Co-ordinator:

Willie Rochford

### Duration:

One Year



### PROFILE: April Dickenson

Enrolling in this Culinary Arts course has been one of the best decisions I've made for my future as a professional chef. The programme's outstanding reputation and clear commitment to developing industry-ready skills immediately stood out to me. From day one, the blend of dynamic, hands-on kitchen experience and strong theoretical learning has given me exactly the preparation I need to succeed in a fast-paced culinary career. My passion for cooking has only grown here. I was honoured to be chosen to represent the college in the prestigious Kerrygold Food Writing Awards, where I achieved great success—an opportunity that truly elevated my confidence and creativity.

The City & Guilds Diploma in Food Preparation and Culinary Arts is designed for candidates who are looking to start or develop a career in hospitality. They cover both transferable and job role specific skills, ensuring candidates become work ready not only for a specific role but for a career in the hospitality industry. By incorporating the latest industry trends and technology, this qualification prepares the graduates for international work, taking their first steps towards a successful career. It is aligned to the Global Hospitality Certification, developed in partnership with Worldchefs and employers around the world.

### Programme of Study

- Understand the hospitality industry
- Understand business success
- Provide guest service
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- Understand own role in self development
- Food safety
- Meet guest requirements through menu planning
- Mise en place
- Cooking methods, techniques and commodities: boiling, poaching and steaming
- Cooking methods, techniques and commodities: stewing and braising
- Cooking methods, techniques and commodities: baking, roasting and grilling
- Cooking methods, techniques and commodities: deep and shallow frying
- Understand food commodities

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

Places are offered following a successful interview.

### Career Opportunities

- Professional Cookery Chef
- Restaurant and Hospitality Sector
- Event Management
- Hotel & Catering Operations

### Higher Education Progression\*

Candidates can progress to third level colleges in the field of Culinary Arts subject to application and interview after completing Level 3 Adv Diploma at BIFE

- BIFE:**  
Adv Diploma in Culinary Arts and Supervision (8064-06) (LE)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# RESTAURANT & BAR MANAGEMENT (LH)

## QQI Level 5 Award

This full-time course is designed to prepare learners for work in bars, restaurants and hotels. The course creates a learning environment, in which the emphasis is on the practical application of the skills necessary, to work in the dynamic and ever-changing sectors of food and beverage. Learners will learn barista skills, bar skills and restaurant service skills in a practical real-life bar and restaurant setting. Students will have the opportunity to apply for an Erasmus+ international work placement.

### Programme of Study

- Bartending with Mixology
- Customer Service
- Restaurant Skills
- Barista Operations
- Food Preparation
- Event Production
- Work Experience
- Word Processing
- Tourism Information & Administration
- Tourism Principles and Practice

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- Full QQI Level 4 Certificate Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

### Career Opportunities

- Cocktail Bars
- Hotels
- Restaurants
- Catering departments
- Cruise ships
- Airlines

### Higher Education Progression\*

Graduates 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 Technological Universities and Universities.

Advanced Entry into year 2 of some technological universities can also be discussed

**Examples of potential courses include:**

- **BIFE:**  
Hospitality & Business Management  
Level 6
- **TUD Technological University Dublin (Grangegorman Campus):**  
Bar and Restaurant Management (TU641)  
Hospitality Management (TU745)  
International Hospitality and Tourism Management (TU951)
- **SETU – Southeast Technological University (Waterford campus):**  
BA (Hons) in Hospitality Management (SE921)  
Bachelor of Business in Tourism & Hospitality Services (SE924)
- **TUS - Technological University of The Shannon (Athlone Campus):**  
Bar Supervision (AL661)  
Hotel & leisure Management (AL761)
- **MTU - Munster Technological University (Cork campus):**  
Hospitality Management (CR042)



#### **Certification:**

QQI Level 5 Certificate in Tourism with Business (5M5011)

RSA Award in Responsible Service of Alcohol

City & Guilds Award in International Barista Skills (7102-52)

City & Guilds Unit 314 Prepare & Serve Cocktails

#### **Head of Department:**

Emma Deering

#### **Course Co-ordinator:**

Richard Stephens

#### **Duration:**

One Year



### **PROFILE: Alexandru Gutul**

The Restaurant & Bar Management course has been an incredibly important and transformative experience for me. It provided me with a comprehensive understanding of the hospitality industry, covering both the strategic and operational aspects of managing a successful bar or restaurant. The lessons were practical and directly applicable to my goals, giving me tools and knowledge that I can immediately use in my work. Beyond the technical skills, the course emphasized the importance of delivering exceptional customer service and creating memorable experiences for guests.

My studies played a critical role in preparing me for my current position. After BIFE, I applied for the bar assistant position in The Shelbourne Hotel. I got the chance to apply all the practical skills and knowledge I learned in BIFE in real life. I have just been promoted to the position of Bar Supervisor. I can truly say that the Restaurant and Bar management course in BIFE has changed my life forever.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



# CULINARY ARTS ADVANCED (LE)

## City & Guilds Advanced Diploma Award

### Certification:

City & Guilds award Advanced Diploma in Culinary Arts and Supervision (8064-06)

### Head of Department:

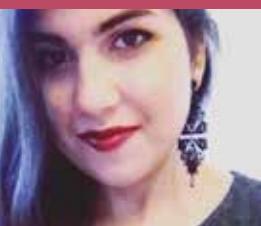
Emma Deering

### Course Co-ordinator:

Martin Potts

### Duration:

One Year



### PROFILE:

#### Sesilia Adamia

After completing the first year of the professional cookery at BIFE I returned to complete the 2nd year of the advanced diploma. I found the course to be both challenging and fulfilling and has enabled me to apply what I have learnt in my role in a professional kitchen immediately. I recommend any students wishing to progress in the field of professional cookery complete the 2 years at BIFE. After completing her 2nd year at BIFE, Sesilla gained advanced entry to the 3rd year of Culinary Arts in IT Tallaght.

The Advanced Diploma in Culinary Arts and Supervision is for candidates who have gained experience as a chef and wish to extend their knowledge of the planning and monitoring of operations and staff within the kitchen environment and broaden their overall knowledge of operating successfully within the wider hospitality industry. Candidates will be required to demonstrate their supervisory skills, both knowledge based and practically, in order to fulfil the requirements of the assessments.

### Programme of Study

- Developing opportunities for progression in the culinary industry
- Supervise and monitor own section
- Contribute to business success
- Contribute to the guest experience
- Sustainability in professional kitchens
- Monitoring and supervision of food safety
- Produce and present advanced starters using standardised recipes
- Produce and present advanced main course dishes using standardised recipes
- Produce and present advanced desserts and dough products using standardised recipes

*Components subject to change*

### Entry Requirements

*One of the following:*

- City & Guilds Diploma in Food Preparation & Culinary Arts (8065-01)
- QQI Level 5 Professional Cookery Award (5M2088)
- Mature Applicants - Industry experience may qualify for entrance onto the course based on individual assessment

Places are offered following a successful interview. Applicant should be in full-time employment.

### Career Opportunities

Employment in the catering industry remains steady and graduates in this area are very much in demand. Graduates will be competent to take up employment in a wide range of professional cookery settings.

### Higher Education Progression\*

Examples of potential courses include:

- **TUD Technological University Dublin (Tallaght Campus):**  
BSc in Culinary Arts (Advanced entry to 2nd Year) (TU742)

Graduates of this course are eligible to apply through the Higher Education Links Scheme for entry to a range of higher certificate and degree programmes at Third Level Institutes (please check with the particular institution regarding local eligibility requirements).

# PASTRY, BAKING & BARISTA (LG)

## City & Guilds Diploma Award

These qualifications cover transferable as well as job role specific skills using a holistic approach to training learners will cover all the skills necessary to be work ready for the barista pastry and baking industry. Sustainability awareness is now a key part of the offering, and addresses critical challenges facing the barista pastry and baking industry on a global level.

### Programme of Study

- Understand the hospitality industry and the business success
- Provide guest service
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- Understand own role in self development
- Food safety
- Meet guest requirements through menu planning
- Mise en place
- Prepare, cook and finish cakes, biscuits and sponge products using standardised recipes
- Prepare, cook and finish pastry products using standardised recipes
- Prepare, cook and finish dough products using standardised recipes
- Prepare, cook and finish hot desserts using standardised recipes
- Prepare, cook and finish cold desserts using standardised recipes
- Prepare, cook and finish simple chocolate products using standardised recipes
- The Barista, Pastry and Baking Industry
- Preparation of Barista style coffees such as espresso, americano, cappuccino, latte, teas, smoothies and many more.
- Presentation of Latte art for the perfect coffee

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award

- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

Places are offered following a successful interview.

### Career Opportunities

- Coffee shops
- Bakery settings
- Restaurants
- Hotels
- Catering Industries

### Higher Education Progression\*

Examples of potential courses include:

- TUD Technological University Dublin (Tallaght Campus):**  
Baking & Pastry Arts Management (TU741)  
Higher Certificate in Arts in Culinary Arts (Professional Cookery Practice) (TU608)
- TUS - Technological University of The Shannon (Athlone Campus):**  
Pastry Baking and Desserts NFQ level 6  
Culinary Arts Higher Cert in Arts AL660/  
NFQ level 6
- ATU - Atlantic Technological University (Galway Campus):**  
Pastry Baking and Desserts NFQ level 6/  
only 3 months  
  
Culinary Arts Higher Cert in Arts level 6  
(US630)

Graduates of this course are eligible to apply through the Higher Education Links Scheme for entry to a range of higher certificate and degree programmes at Third Level Institutes (please check with the particular institution regarding local eligibility requirements).



### Certification:

City and Guilds Diploma in Food Preparation and Culinary Arts – Patisserie (8064-02)

City and Guilds Award in Barista Skills (7102-53)

**Head of Department:**  
Emma Deering

**Course Co-ordinator:**  
Ewelina Pajak

**Duration:**  
One Year



### PROFILE: Shauna Egan

This course at BIFE was one of the best experiences I've ever had. I've loved baking since I was a child. That early passion stayed with me. The course at BIFE deepened my love for baking and pastry even more. I gained so much practical knowledge, creativity, and confidence. The environment was incredibly supportive and welcoming, and I made so many amazing friends. We encouraged each other every step of the way. Our tutor, Ewelina, was truly incredible and inspired me to believe in my abilities. One of the highlights of my time at BIFE was taking part in the Erasmus programme in Valladolid, Spain, where I spent three weeks in May working in a local bakery. It was an incredible opportunity to learn different baking styles, and work alongside professional pastry chefs. I went with four amazing classmates who really made the trip unforgettable, and the experience helped me grow both personally and professionally.



# HOSPITALITY & BUSINESS MANAGEMENT ADVANCED (LI) QQI Level 6 Award

## Certification:

QQI Level 6 Award in Tourism with Business (6M5012)

City & Guilds Award in Professional Food & Beverage Service 7103-53

## Head of Department:

Emma Deering

## Course Co-ordinator:

Richard Stephens

## Duration:

One Year

## PROFILE: Alexandru Gutul

The Restaurant & Bar Management course has been an incredibly important and transformative experience for me. It provided me with a comprehensive understanding of the hospitality industry, covering both the strategic and operational aspects of managing a successful bar or restaurant. The lessons were practical and directly applicable to my goals, giving me tools and knowledge that I can immediately use in my work. Beyond the technical skills, the course emphasized the importance of delivering exceptional customer service and creating memorable experiences for guests.

My studies played a critical role in preparing me for my current position. After BIFE, I applied for the bar assistant position in The Shelbourne Hotel. I got the chance to apply all the practical skills and knowledge I learned in BIFE in real life. I have just been promoted to the position of Bar Supervisor. I can truly say that the Restaurant and Bar management course in BIFE has changed my life forever.

This course combines a wide range of modules which aims to get students ready for the fast-paced Hospitality industry. It meets the increasing demand from employers for workers who are qualified to work in high end Bars, restaurants and hotels. Throughout the year students are involved in Managing their own Bar and restaurant, Entrepreneurial Activity, Market Research and other events linked to the tourism industry. Students will also benefit from exposure to organising and welcoming guest speakers and industry specialists. Students will also have the opportunity to engage in the Erasmus+ Programme and travel abroad.

## Programme of Study

- Professional bartending
- Restaurant management
- Culinary arts
- Tourism Policy and Practice
- Customer Service
- Personal and Professional Development
- Business Management
- Entrepreneurship
- Consultative Selling
- Event Management
- Human Resources

*Components subject to change*

## Entry Requirements

*One of the following:*

- Full QQI Level 5 award or equivalent
- Mature Applicants and those with industry skills or other qualifications

Places are offered following a successful interview.

## Career Opportunities

- Hotel/Bar/Restaurant Management
- Cocktail Bartending
- Customer Service
- Marketing
- Sales
- Event Management

## Higher Education Progression\*

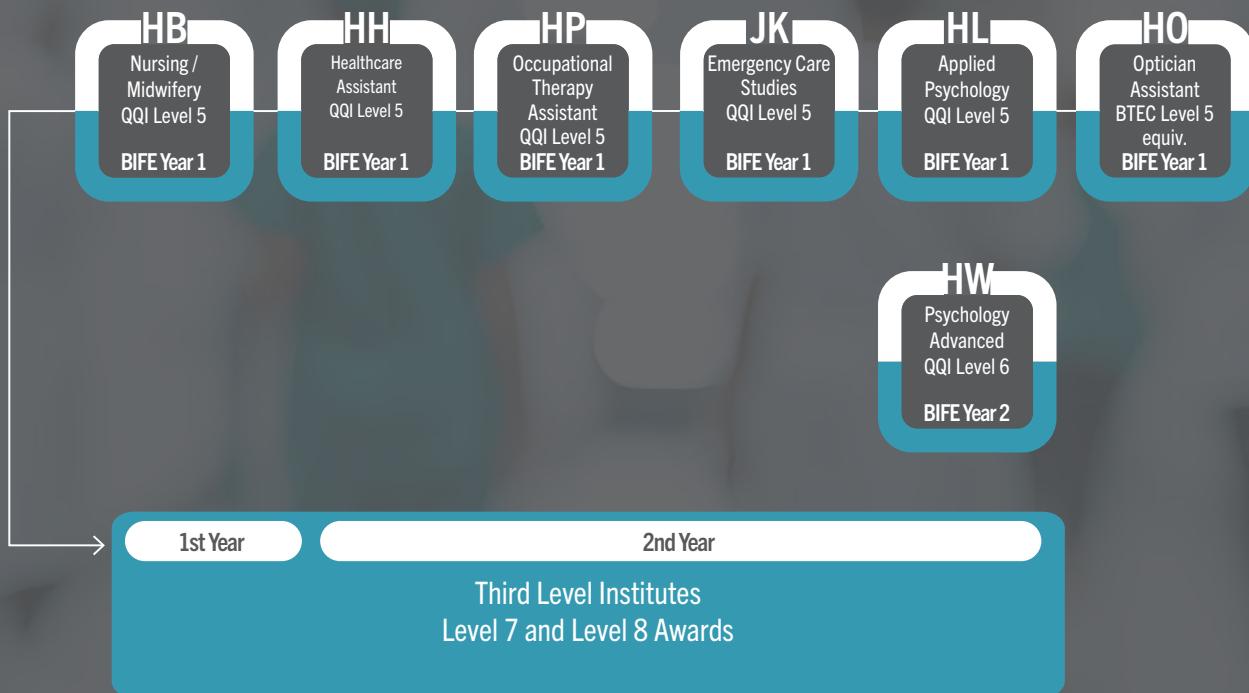
*Examples of potential courses include:*

- **TUD Technological University Dublin (Grangegorman campus):**  
Bar and Restaurant Management (TU641)  
Hospitality Management (TU745)  
International Hospitality and Tourism Management (TU951)
- **SETU – Southeast Technological University (Waterford campus):**  
BA (Hons) in Hospitality Management (SE921)  
Bachelor of Business in Tourism & Hospitality Services (SE924)
- **MTU - Munster Technological University (Cork campus):**  
Hospitality Management (CR042)

Graduates of this course are eligible to apply through the Higher Education Links Scheme for entry to a range of higher certificate and degree programmes at Third Level Institutes (please check with the particular institution regarding local eligibility requirements).



# HEALTH PROGRESSION ROUTE



# NURSING AND MIDWIFERY STUDIES - PRE UNIVERSITY (HB) QQI LEVEL 5 Award

This course introduces the learner to the role of the nurse and midwife and provides an understanding of the knowledge and skills required to pursue a career in the nursing/midwifery profession. Supporting the learner to progress towards nursing or midwifery at degree level is a priority, evidenced by a high success rate for progression. Experienced nurses and midwives who deliver the course, link the academic with the practical elements to enable the learner to gain hands-on experience and a real insight into the caring profession. This award provides a link to Nursing / Midwifery Degree programmes in Ireland, Northern Ireland and the United Kingdom through the CAO and UCAS systems.

## Programme of Study

- Anatomy & Physiology
- Nursing Theory and Practice
- Human Growth & Development
- Care Skills
- Infection Prevention and Control
- Communications
- Work Experience
- Maternity Care Support
- Mathematics (optional)
- Certificates in
  - First Aid and CPR
  - People Moving and Handling

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied with a distinction profile
- QQI Full relevant Level 4 Award with a distinction profile
- Mature Applicants – experience and education will be considered

Learners must be Garda vetted prior to work experience placement. Learners are required to source their own work placement.

## Career Opportunities

- Recruitment in public and private health sectors
- Nursing homes
- Hospitals
- Agencies
- Community care areas

- General Nursing
- Children & General Nursing (integrated)
- Intellectual Disability Nursing
- Mental Health Nursing
- Midwifery

## Higher Education Progression\*

**Examples of potential courses include:**

- **UCD:**  
General Nursing (DN450)  
Children's and General Integrated (DN451)  
Mental Health Nursing (DN453)  
Midwifery (DN452)
- **TCD:**  
General Nursing (TR091 & TR093)  
Midwifery (TR913)
- **DCU:**  
General Nursing (DC 215)  
Nursing (Intellectual Disability) (DC 217)
- **Maynooth University**  
General Nursing (MH 701)
- **University of Ulster:**  
Nursing (Adult) Bsc Hons (B740 UCAS Code)  
Mental Health Nursing (B760 UCAS Code)
- **SETU - South East Technological University (Waterford Campus):**  
General Nursing (SE915)  
Psychiatric Nursing (SE914)
- **United Kingdom:**  
Nursing and Midwifery Degrees through UCAS application.



### Certification:

QQI Level 5 Award in Nursing Studies (5M4349)

- First Aid and CPR (BIFE)
- Manual Handling and Patient Moving Techniques (BIFE)

### Head of Department:

Helen O'Mahony

### Course Co-ordinator:

Emer Shortall

### Duration:

One Year



## PROFILE: Agustina Rivera

Completing my QQI Level 5-Nursing Studies at Bray Institute of Further Education (BIFE) gave me a great opportunity to pursue my career in nursing. The learning experience is of a high standard and all students are encouraged to reach their potential by learning through active teaching and participation. In addition, students gain practical knowledge in developing their skills through a person-centred and holistic approach to dealing with the care needs of the individual.

I learned that I could achieve my expectations as I am now a 3rd-year student studying a Bachelor of Mental Health Nursing at the University College Dublin. I got a part-time job as a nursing assistant at St. Vincent's Private Hospital after finishing my QQI 5. I learned a lesson in life that there are no hindrances if you want to achieve your goals and ambitions. Dedication, determination and motivation are the keys to achieving what you want to be! So, I started and did it here in BIFE as my foundation ladder towards success.

I plan to finish my degree, work as a Registered Psychiatric Nurse for a few years and then study towards working as a community mental health nurse.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



# HEALTH CARE SUPPORT (HH)

## QQI Level 5 Award

### Certification:

QQI Level 5 Award in Healthcare Support (5M4339)

First Aid and CPR

Manual Handling and Patient Moving

### Head of Department:

Helen O'Mahony

### Course Co-ordinator:

Anne Clarke

### Duration:

One Year



## PROFILE: Roshini Perera

I was initially recommended BIFE by a close friend who had previously completed two years there. I was interested in entering the area of Care of the Older Person and to gain a better theoretical understanding. I completed the Healthcare Assistant Course. This course was highly satisfactory with each subject equally well-taught by well-informed and efficient teachers. At BIFE, the teachers support their students to achieve their work goals during times of struggle that restrict a student from accomplishing what they anticipate. There is no sense of unfamiliarity as all staff and students are outgoing and approachable.

This course provides a recognised qualification necessary for working as a Health Care Assistant in a variety of settings, including hospitals, day and residential care, mental health, palliative care and the home. The content of the course focuses on preparing the learner for the workplace. It equips the carer with the knowledge and skills necessary to work in this rewarding role as a member of the care team. Two days per week are allocated to facilitate work experience in order to prepare well for employment. It is suitable for those wishing to embark on a career in caring and those already working in the sector who wish to gain a recognised qualification. Employers consistently seek to employ students directly from this course.

### Programme of Study

- Care Skills
- Care Support
- Safety & Health at Work
- Communications
- Work Experience
- Infection Prevention and Control
- Care of the Older Person
- Palliative Care Support
- Manual Handling & Patient Moving Techniques (one day course)
- First Aid & CPR
- Safeguarding adults at risk of abuse
- Hand Hygiene

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Learners must be Garda vetted prior to work experience placement. Learners are required to source their own work placement.

### Career Opportunities

Employment as Healthcare Assistant in:

- Hospitals
- Residential Care
- Home Care
- Hospice Care
- Community and Day-Care Centres
- Activity Co-ordinator

### Higher Education Progression\*

Examples of potential courses include:

- **TUD Technological University Dublin (Grangegorman Campus):**  
Pharmacy Technician Studies (TU654) Level 6  
Applied Social Care (TU997) Level 8
- **SETU – South East Technological University (Wexford Campus):**  
Applied Social Studies in Professional Social Care (SE917) Level 8  
Professional Social Care Practice (SE926) Level 7
- **Carlow College:**  
Applied Social Studies (PC404) Level 7
- **SETU – South East Technological university (Waterford Campus):**  
Social Care Practice (SE919) Level 8  
Applied Health Care (SE928) Level 7

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# OCCUPATIONAL THERAPY ASSISTANT (HP) QQI LEVEL 5 Award

This course is suitable for students who are considering a career as an occupational therapy assistant. The course will focus on developing an understanding of impaired mobility and its impact on human occupational performance and ability and the role of occupational therapy in current healthcare services. Students will obtain work experience in homes for the elderly, disability schools/homes, rehabilitation centres and respite care centres.

Students will develop an awareness of how to assist the OT in the implementation of therapeutic programmes. During their work placement, students will develop an understanding of how to plan for and engage the client in self-care activities and examine the components of the OT process, from assessment through treatment planning and implementation to treatment closing.

## Programme of Study

- Care Support
- Infection Prevention & Control
- Communications
- Work Experience
- Anatomy & Physiology
- Care Skills
- Occupational Therapy Assistant Practice
- Occupational Therapy Assistant Theory

*Components subject to change*

## Entry Requirements

### *One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

Learners must be Garda vetted prior to work experience placement. Learners are required to source their own work placement.

## Career Opportunities

Successful graduates of this course will be eligible to apply for a position as an Occupational Therapy Assistant in a variety of therapy/care settings.

## Higher Education Progression\*

Graduates 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 Third Level Institutes. Options to study in the UK are also available.



### **Certification:**

QQI Level 5 Award in Healthservice Skills (5M3782)

### **Head of Department:**

Helen O'Mahony

### **Course Co-ordinator:**

Helen O'Mahony

### **Duration:**

One Year



## PROFILE: Tinele Neres Borges

Occupational Therapy has been a lifelong dream of mine, and BIFE made it achievable. After completing my QQI Level 5 in Occupational Therapy Assistant at BIFE in 2024, I am now pursuing a BSc (Hons) in Occupational Therapy at Ulster University. Having completed my first semester in UU, I can confidently say that completing the OTA course was the best decision for me. The constant support and dedication of the staff were invaluable. They offered not only academic guidance but also crucial career advice that helped me navigate my path towards studying Occupational Therapy. The career guidance I received, along with the continuous encouragement and access to resources, empowered me to believe in myself and my abilities. Through BIFE I had the opportunity to undertake work experience abroad in Malta, an incredible experience that allowed me to enhance my interpersonal skills, broaden my perspective and boost my level of independence. The friendships I formed and the experiences I gained have shaped my journey, and I will carry these lessons with me as I continue my studies. I truly believe I would not have achieved my goals without BIFE.



# EMERGENCY CARE STUDIES (PRE-PARAMEDIC, FIRE & AMBULANCE) (JK) QQI LEVEL 5 Award

## Certification:

QQI Level 5 Award in Community Health Services (5M4468), Emergency First Aid Responder (EFR) MAPA (Management of Actual & Potential Aggression) ) Manual Handling and Patient Moving Techniques

HSE Certificates in

- Hand Hygiene
- Children First
- Putting on & taking off PPE in Acute Healthcare Settings
- Flu Vaccination - protect yourself & Others
- Safeguarding adults at risk of abuse

## Head of Department:

Helen O'Mahony

## Course Co-ordinator:

Anne Clarke

## Duration:

One Year



## PROFILE: Mark de Foubert

Given my work with the elderly I wanted to increase my knowledge so I attended the Emergency Care Studies course in Sept 2024 and completed 4 modules while continuing to work part-time with the local care provider. The course also provided an intensive week long course in emergency first aid Emergency First Responder. This course is the perfect pre paramedic course.

This course is designed for students who wish to work in either the emergency care or fire and ambulance services. This course leads to a Level 5 award in Community Health Services with additional certification in Emergency First Responder, accredited by The Pre-Hospital Emergency Care Council (PHECC). Learners will train for Emergency First Responder incorporating Cardiac First Responder certification which is also PHECC accredited.

## Programme of Study

- Anatomy and Physiology
- Care of the Older Person
- Emergency Department Care Skills
- Understanding Mental Health
- Communications
- Mathematics (Optional)
- Occupational First Aid
- Work Experience
- Manual Handling and Patient Moving Techniques
- Safety Health at Work
- Infection Prevention and Control

## Additional courses

HSE Certificates in

- Hand Hygiene
- Children First
- Putting on & taking off PPE in Acute Healthcare Settings
- Flu Vaccination - protect yourself & Others
- Safeguarding adults at risk of abuse

*Components subject to change*

## Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications

## Career Opportunities

Careers in the Public Service as

- Fire Personnel
- Ambulance Personnel

Employment Opportunities with

- Private Ambulance
- Event Support Companies
- Care/Nursing Homes

## Higher Education Progression\*

Examples of potential courses include:

- **Student Paramedic Training with National Ambulance Service Ireland**  
[www.hse.ie](http://www.hse.ie)
- [www.publicjobs.ie](http://www.publicjobs.ie) Tallaght
- **UL University of Limerick,**  
Paramedic Studies, (LM103)
- **University College Cork - UCC**  
Paramedicine (CK708)
- **TUD Technological University Dublin (City Campus):**  
BA in Applied Social Studies in Social Care Level 7 (TU791)  
BA Applied Social Care Level 8 (TU997)

# APPLIED PSYCHOLOGY (HL)

## QQI Level 5 Award

This one-year course is designed for those with an interest in psychology. It aims to give participants an introduction to the core theories and methodologies of this science and prepare for further study at third-level. In addition, this course lays the foundation for a wide variety of 'people-focused' careers such as social research, care work, environmental psychology, marketing and human resource management.

### Programme of Study

- Human Growth & Development
- Psychology
- Addiction Studies
- Behavioural Studies
- Criminology
- Communications
- Work Experience
- Health and Safety

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied with a merit profile
- QQI Full relevant Level 4 Award with a merit profile
- Mature Applicants – experience will be considered in lieu of formal qualifications

CV, References and Proof of Results required. Garda vetting necessary prior to work experience. Learners must source their own work experience.

### Career Opportunities

- Careers in psychology via higher education entry
- Education
- Industry
- The Health Professions
- Management

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



#### Certification:

QQI Level 5 Award in Community Health Services (5M4468)

#### Head of Department:

Helen O'Mahony

#### Course Co-ordinator:

Matt Way

#### Duration:

One Year



### PROFILE: Isobel Killeen

I studied Applied Psychology from 2021-2022 in BIFE as a mature student. Even though the idea of returning to studying was daunting, the tutors made the process welcoming and encouraging from the very start. They connect with you as a person, as a student and have an overall investment into your success and how to achieve it.

There were very interesting modules covered such as Psychology, Addiction Studies, Human Growth and Development and Behavioural Studies. Since I work as a Children's Chaperone for Television and Film, I have found aspects covered in these modules to be hugely beneficial. I am also furthering my studies in Child Psychology and a Degree in Counselling in IICP which was made possible with my results from this course.

I highly recommend this course for anyone interested in Psychology and for those wishing to pursue a career in this field. It is an eye-opening, intensely interesting, gratifying course and I really enjoyed my time in BIFE.



# OPTICIAN ASSISTANT (HO) PEARSON BTEC LEVEL 3 CERTIFICATE

This course will enable learners to work as an ophthalmic assistant providing patient care, customer service and administration assistance while supporting the wider ophthalmology team with daily clinical tasks.

Graduates will acquire the knowledge and skills required to ensure a high standard of patient care and an efficient patient journey through the clinic.

## Programme of Study

- Anatomy, Physiology and Pathology of the Visual System
- Use of Spectacles
- The Sight Test and Low Vision Service
- Contact Lens Service
- Supporting the Provision of Spectacle Frames
- Principles of Light Applied to Optics
- Roles and Responsibilities in Optical Practice
- Procedures in Contact Lens Practice
- Communication in Optical Customer Service
- Procedures in Optical Dispensing

*Components subject to change*

## Career Opportunities

- Graduates may progress directly into employment as an ophthalmic assistant under the supervision of a licensed ophthalmologist.

### Certification:

Pearson BTEC Level 3 Certificate for Ophthalmic Dispensing Assistant

### Head of Department:

Helen O'Mahony

### Course Co-ordinator:

Ray Tedders

### Duration:

One Year

## Entry Requirements

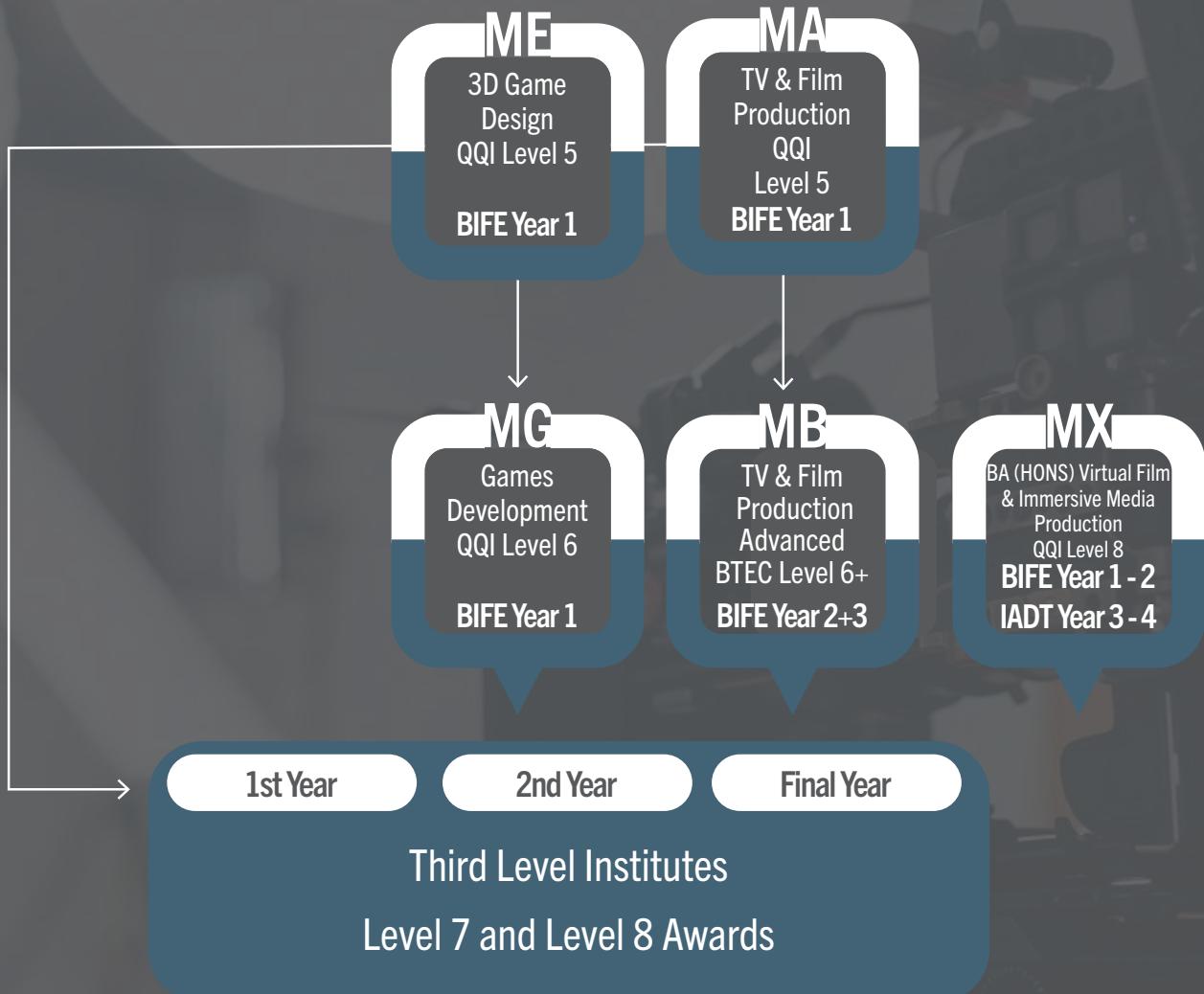
*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants - experience will be considered in lieu of formal qualifications
- Applicants should have basic literacy skills and mathematical skills.



# FILM & COMPUTER GAMING

## PROGRESSION ROUTE



# TV & FILM PRODUCTION (MA)

## QQI Level 5 Award

This one year course develops practical skills in television and film production, post production, lights, streaming, writing, media analysis and cinematography. Learners will work in a live multi-camera studio environment and also in production crews for short films and documentaries. Each learner will direct a short film and a short documentary film. Successful learners will have a portfolio of completed work and will be offered a place on BIFE's Higher National Diploma in TV & Film (Moving Image).

### Programme of Study

- Cinematography Camera Operations
- Cinematography Lighting Skills
- Work Experience
- Communications
- Documentary Film Production
- Script Writing
- TV & Film Editing
- Film Production

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied Award
- Full FETAC Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications

### Career Opportunities

- Camera Operation
- Sound Operation
- Lighting
- Design
- Production
- Editing
- TV Studio Production
- Internet related video services

### Higher Education Progression\*

Examples of potential courses include:

- **BIFE:**  
TV & Film (Moving Image) Higher National Diploma (MB)
- **TUD Technological University Dublin (Grangegorman Campus):**  
Film and Broadcasting (TU983)  
Journalism (TU985)
- **Maynooth University :**  
Media Studies (MH109)  
Arts & Media, Film and Cultural Studies (MH101)
- **UG - University of Galway:**  
Arts (Global Media) (GY135)  
Arts (Film and Digital Media) (GY127)  
Arts (Journalism) (GY119)
- **UCD - University College Dublin:**  
Joint Honours, Information and Communication Studies (DN520)  
Music, Film and Drama – Humanities (DN530)
- **UCC - University College Cork:**  
Film and Screen Media (CK105)

Many past pupils work in production roles in companies such as RTE, Virgin Media, TG4 and the BBC, and also on productions such as Vikings, Game of Thrones and Into the Badlands.



#### Certification:

QQI Level 5 Award in Film and Television Production (5M18519)

#### Head of Department:

Noel MacAoidh

#### Course Co-ordinator:

Noel MacAoidh

#### Duration:

One Year



### PROFILE: Camila Gomes

After completing my HND in BIFE, I began working on "Vikings" I'm now fulfilling the dream I always had to work in movies. I am now the 2nd Assistant Camera Operator on "Valhalla" the spinoff TV show which is being shot in Ashford Film Studios. My journey has just begun.



# 3D GAME DESIGN (ME)

## QQI Level 5 Award

### Certification:

QQI Level 5 Award in Creative Media (5M5048)

### Head of Department:

Noel MacAoidh

### Course Co-ordinator:

Michael Ó Donnchadha

### Duration:

One Year



## PROFILE: Joshua Loveridge

The BIFE games course provided me with a comprehensive and invaluable knowledge base moving forward into a professional environment. The technical knowledge and techniques taught on the course are essential for anyone seeking a successful career within the gaming industry. I also would like to add that the tutors on the course are true professionals and are always willing to aid you whenever they can even after completing the course. If you are interested in a successful career in Game design & development then the BIFE games course is for you." Joshua has just released a new game "The one we Found" onto Xbox and PC(Stream). It's a new breed of horror. Check it out at [www.theonewefound.com](http://www.theonewefound.com) if you are brave enough. He is currently Managing Director of Loveridge Designs and Loveridge Designs & Development.

This course is an introduction to 2D and 3D computer game design and development. This course will examine all aspects of computer game production and development from concept to digital art, 3D Modelling and Sound Design. Successful learners will acquire a comprehensive knowledge of game design and development techniques and theory as well as an extensive portfolio of work including a number of individually crafted games.

### Programme of Study

- Games Analysis & Design
- Desktop Multimedia Audio Production
- Drawing
- Computer 3D Modelling & Animation
- 3D Computer Graphics
- Computer Illustrated Graphics
- Communications
- Work Experience

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- Leaving Certificate Applied
- QQI Full relevant Level 4 Award
- Mature applicants - experience will be considered in lieu of formal qualifications

Learners should have a good working knowledge of computers and some software (e.g. File Management, Internet, Email, MS Office, 3D software/Game engine experience a bonus).

### Career Opportunities

- Game Designer
- Game Artist
- Game Programmer
- Game Development
- Sound Designer
- Game Tester
- Digital Media Roles

### Higher Education Progression\*

**Examples of potential courses include:**

- **BIFE:**  
Games Development Advanced QQI Level 6 (6M20496)
- **Dublin City University:**  
BA (Hons) in Multimedia (DC133)
- **Dundalk IT:**  
BSc in Augmented and Virtual Reality (DK722)  
BSc (Hons) in Computing in Games Development (DK820)
- **Griffith College:**  
Certificate in Music Production for Games (GC460)
- **MTU Munster Technological University (Cork Campus):**  
Creative Digital Media (BA Honours) (MT 824)  
Animation, Visual Effects and Motion Design (MT811)
- **NCAD Dublin:**  
Interaction Design (AD222)
- **TUD Technological University Dublin (City Campus):**  
Creative Digital Media (TU796)
- **University of Limerick:**  
Creative Media and Interactive Design (LM122)

QQI Graduates are eligible to apply through the Higher Education Links Scheme for entry to Third Level Institutes.

# GAMES DEVELOPMENT (MG)

## QQI Level 6 Award

The Games Development course is designed to encourage the development of key games development skills especially in the areas of games software programming, design, graphics and project management. Learners will learn how to use and implement popular game engines like Unity 3D in the creation of their own games software titles while studying core development languages. Additionally, learners will create graphics, animations, sound and look at their implementation possibilities for modern technologies such as the web, mobile devices and gaming consoles. Learners will get hands on experience of exciting technologies such as motion capture, AR and VR. Successful learners will have an extensive knowledge of games software development as well as an extensive portfolio of work including individual games.

### Programme of Study

- Computer Illustration Graphics
- Interactive Scripting
- Multimedia Sound
- Multimedia Technology
- Project Management
- Web Authoring
- Work Experience
- Communications
- Mathematics for IT
- Multimedia Authoring

*Components subject to change*

### Entry Requirements

*One of the following:*

- Leaving Certificate with at least an O6 in Ordinary Maths or its equivalent. Extenuating circumstances may be considered
- Full QQI Level 5 Award
- Mature applicants – experience will be considered in lieu of formal qualifications

### Career Opportunities

- Game Development Roles - Programmer, Artist, Animator, Designer
- Indie Game Development
- Software & Web Development
- Digital Media Roles

### Higher Education Progression\*

*Examples of potential courses include:*

- **SETU South East Technological University (Carlow Campus):** BSc in Computer Games Development (CW208)
- **Dundalk IT:** BSc (Hons) in Computing in Games Development (DK820) BSc in Augmented and Virtual Reality (DK822) BA in Creative Media (DK769)
- **Griffith College:** Music Production for Games (GC460)
- **MTU Munster Technological University (Cork Campus):** Software Development (MT800) Animation, Visual Effects and Motion Design (MT811)
- **NCAD Dublin:** Interactive Design (AD222)
- **TUD Technological University Dublin (City Campus):** Creative Digital Media (TU796) Creative Industries and Visual Culture (TU978) Media Production and Digital Arts (TU982)



#### **Certification:**

QQI Level 6 Award in Digital Media Production (6M20496)

#### **Head of Department:**

Noel MacAoidh

#### **Course Co-ordinator:**

Michael Ó Donnchadha

#### **Duration:**

One Year



### **PROFILE: Darragh Lynch**

I'm currently enrolled in Game Design at Technological University Dublin.

Everything that I have learned at BIFE has been incredible. Going into Game Design at TUD, BIFE has allowed me to be ahead of the curve and provides an excellent baseline to further your life in Game Design.

The tutors are best in class and are always willing to help you improve.

BIFE has been the best experience within education for me and I highly recommend this course to anyone thinking about getting into game design.



# TV & FILM PRODUCTION - ADVANCED (MB)

## BTEC Higher National Certificate/Diploma Award

### Certification:

BTEC Higher National Diploma in Creative Media (Film) Level 6+ equivalence on the NFQ (QN): 610/1792/9

### Head of Department:

Noel MacAoidh

### Course Co-ordinator:

Michael Ó Donnchadha

### Duration:

One or Two Years (option of a second year to achieve a higher national diploma subject to numbers)



### PROFILE: Michael Donnelly

Michael studied for four years in BIFE. He produced the documentary *Christy* as his graduation film which won awards at Galway Film Fleadh, Cork Film Festival and Belfast Film Festival. Michael went onto more success with the short films *Rockmount* (IFTA Award for Best Short Drama 2015) and *Heartbreak* (IFTA Award for Best Short Drama 2017). Over the past decade he has produced many high profile music videos including *Kodaline - All I Want* (UK Music Video Award - Best Rock/Indie Video). His first feature film as a producer *Dublin Oldschool* was released nationwide in 2018 to rave reviews." Michael has just finished producing 4 episodes of the TV series *McGregor Forever* (2023), and an episode of *Storyland* for RTE (2023) -

This course develops advanced practical skills in all aspects of film and television production. Learners work to professional briefs to produce and direct films and documentary films. In conjunction with the "Performing Arts HND" learners will work with actors directing them in individual projects throughout both years of study. Learners will individually produce and direct a film, documentary film, promotion video and a television drama. Learners will have the opportunity to achieve an honors degree with one additional year of study.

### Programme of Study

#### HNC

- Film Studies
- Individual Project
- TV Studio Production
- Principles of Photography
- Creative Media Industry
- Film Practice
- Editing
- Professional Practice

#### HND

- Sound for Media
- Drama
- Documentary
- Advanced Film Production
- Script Writing
- Personal Professional Development
- Collaborative Project

*Modules subject to change*

### Entry Requirements

*One of the following:*

- QQI Award in Creative Media (level 5)
- Leaving Certificate or equivalent
- Mature Applicants – experience will be considered in lieu of formal qualifications

### Career Opportunities

Past students are working in the following companies:

- RTE
- Virgin Media
- Windmill Lane
- Screenscene Observe
- Al Jazeera
- Game of Thrones
- Viking
- Badlands

### Higher Education Progression\*

**Examples of potential courses include:**

- **Ulster University:**  
BA in Cinematic Arts (1 year top up)  
Ivl8 Hons Degree
- **DCU:**  
BA in Media Production Management - Final Year
- **TUD Technological University Dublin (City Campus):**  
Film and Broadcasting (DT504)
- **TUD Technological University Dublin (Tallaght Campus):**  
Creative Digital Media (TA022)  
Advertising & Marketing Communications (TA014)

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)

# BA (HONS) IMMERSIVE MEDIA & VIRTUAL FILM PRODUCTION (MX) BA (Hons) Level 8 Award

Embark on a cutting-edge journey into the future of storytelling with our Immersive Media and Virtual Film Production degree. This innovative program is designed for aspiring creators eager to master the latest technologies in mixed reality and film, pushing the boundaries of visual storytelling. Students will gain hands-on experience with state-of-the-art tools in virtual production, augmented reality (AR), and virtual reality (VR), developing the skills to craft immersive narratives that captivate modern audiences. From creating breathtaking virtual sets to integrating AR elements into cinematic experiences, you'll learn to merge traditional filmmaking techniques with groundbreaking technologies to produce content that redefines storytelling. The curriculum combines creative exploration with technical mastery. Core modules include virtual cinematography, motion capture, immersive storytelling and AR-enhanced media design. Collaborative projects with industry partners and expert mentorship will prepare you to tackle real-world challenges in the film, entertainment, advertising, and gaming industries. Graduate equipped to lead the evolution of digital storytelling as a filmmaker, immersive media designer, or creative director. Whether you dream of crafting stunning films in virtual environments or designing interactive AR experiences, this degree opens the door to endless creative possibilities in the ever-expanding realm of immersive media.

## Programme Structure

This is a new tertiary-level programme taught across 4 years. There will be the option to do either an Erasmus Term, Work Placement, or Industry-linked project in Term 2 of Year 3.

- Years 1 + 2 will be based in BIFE
- Years 3 + 4 will be based in IADT

### Round 1 portfolio submission deadline is the 11th of March.

Applicants are required to submit a portfolio of work – in digital format – which should demonstrate their enthusiasm for the course as well as their interests and strengths. Further information on [bife.ie](http://bife.ie).

## Course Content

### Year One Module Title:

- Technical Skills
- Storytelling Through Media
- Media Management
- Intro to Immersive Media Production 1
- IADT Connect
- IADT Skills Workshop
- Broadcast
- Media Production Project
- Postproduction Video and Audio
- Intro to Immersive Media Production 2

### Year Two Module Title:

- Production Sprint
- Project Management and Workflows
- 3D Modelling + Asset Creation

- Creative Coding
- Society + Media
- IADT Elective
- Virtual Preproduction
- Virtual Production
- Game Engines + Motion Tracking
- Personal Professional Development

### Year 3 & 4:

- See BIFE or IADT Website

## Entry Requirements

*The minimum entry requirements for this programme are as follows:*

- Leaving Certificate with 2 x H5 plus 4 x 06 / H7, or its equivalent. Learners without O6 / H7 Leaving Cert Maths (or equivalent) will be required to complete an appropriate QQI Special Purpose Award in Maths.
- A Full NFQ level 5 award, or its equivalent. Applicants must also pass a portfolio assessment. Offers will be made on a first come first served basis.

## Career Opportunities

Immersive Media Production for:

- TV
- Feature Films
- Games,
- VFX,
- VR, AR and Virtual Film Production
- Freelance

## Higher Education Progression\*

Level 8 graduates may wish to apply to masters or PhD programmes in related areas of study.

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



**Certification:**  
BA (Hons) Immersive Media Production

**Head of Department:**  
Noel MacAoidh

**Course Co-ordinator:**  
Ray Finucane

**Duration:**  
4 Years

# ACTING & DANCE

## PROGRESSION ROUTE

**PE**

Dance Technique  
Performance &  
Choreography  
BTEC Level 6

**BIFE Year 1**

**PB**

Acting  
- Advanced for  
stage and screen  
BTEC Level 6+

**BIFE Year 1**

1st Year

2nd/3rd Year

Third Level Institutes

Level 7 and Level 8 Awards

# DANCE TECHNIQUE, PERFORMANCE & CHOREOGRAPHY (PE) BTEC Higher National Certificate/Diploma

Step into your future in dance with a course designed to do more than teach routines — it develops well-rounded, technically strong dancers ready for the next stage of their training. Our dance course combines high-quality technical training with focused preparation for further professional study. Students work on correct technique, musicality, strength, flexibility, and performance skills, building a solid foundation that supports progression into higher-level dance training and education. As part of the programme, students study the ISTD syllabus to enhance technical understanding, discipline, and exam-level standards, alongside working towards HNC qualifications, giving valuable academic and vocational grounding for future pathways in the Performing Arts. All classes are delivered by highly qualified teachers of both the ISTD and the RAD, who are experienced professionals within the dance industry. Their expertise ensures training is current, informed, and aligned with the expectations of professional and vocational dance environments. Whether you are aiming for further training, higher education, or a long-term future in dance, this course provides the knowledge, technical development, and professional preparation needed to move forward with confidence and clarity. Train smart. Build strong foundations. Prepare for what comes next.

## Programme of Study

- Ballet
- Jazz
- Contemporary
- Devising Theatre and Performance
- Singing
- Choreography
- The Performing Arts Industry
- Professional Development
- Investigation of a Specialism
- Fitness Training for the Performing Arts

### *Components subject to change*

## Entry Requirements

### *One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- QQI Level 5 award or equivalent in dance
- Mature applicants – experience will be considered in lieu of formal qualifications

Places are offered following successful interview and audition.

## Career Opportunities

- Professional Performance
- Teacher
- Dance in the Community
- Arts Administration
- Choreographer
- Dance Therapy

- Dance Science
- Dance Research

## Higher Education Progression\*

### Examples of potential courses include:

- **University of Sunderland:**  
BA Hons. in Dance (W501) Top-up year
- **University of Bath Spa:**  
BA Hons in Dance (W500) Top-up year
- **University of Middlesex:**  
BA Hons. in Dance Performance (W500) Top-up year
- **De Montfort University:**  
BA Hons in Dance (W500) Top-up year  
BA Hons in Dance Studies (W501 Top-up year)
- **University of Chester:**  
BA Hons in Dance (W500) Top-up year
- **University of Chichester:**  
BA Hons in Dance (W500) Top-up year
- **University of Doncaster:**  
BA Hons in Dance (W500) Top-up Year
- **University of Winchester:**  
BA Hons in Dance
- **Edinburgh College:**  
BA Hons in Dance
- **Stella Mann College of Performing Arts**

\*Places are not guaranteed in these Institutes and are subject to students meeting certain criteria. Please consult the individual college websites for more information on application. Information available also at [www.cao.ie](http://www.cao.ie)



### **Certification:**

BTEC Higher National Certificate in Performing Arts – (Dance) Level 6+ equivalence on the NFQ achieved after year 1

### **Head of Department:**

Noel MacAoidh

### **Course Co-ordinator:**

Sinead Keaskin

### **Duration:**

One or Two Years (option of second year to achieve a Higher National Diploma subject to numbers)



## PROFILE: Emily Kilkenny Roddy

I studied at BIFE from 2012 until May of 2015. I completed Foundation Level Dance and Advanced Dance years 1 and 2 with a distinction profile and then went on to complete my final Top-up year in Dance at the University of Chichester. I just graduated in October 2016 receiving a 1st class BA (hons) degree in Dance Studies and can reflect on the four years of training and confidently say they will be four of the best years of my life. Since finishing my final year in June I was accepted into Step Up: Dance Project 2016. After completing that I went on to create and perform an original solo which was performed at Electric Picnic 2016 on the Hazel Wood Stage. BIFE is the absolute backbone of my career's route.



# ACTING FOR STAGE & SCREEN (PB)

## BTEC Higher National Certificate/Diploma

**Certification:**

BTEC Higher National Certificate in Performing Arts – (Acting) Level 6+ equivalence on the NFQ achieved after year 1 (603/2377/2)

BTEC Higher National Diploma in Performing Arts – (Acting) Level 6+ equivalence on the NFQ achieved after year 2 (603/2375/9)

**Head of Department:**

Noel MacAoidh

**Course Co-ordinator:**

Neil Pearson

**Duration:**

One or Two Years (option of second year to achieve a Higher National Diploma subject to numbers)

### PROFILE: Tudor Stefan

Coming from Romania to train in Ireland was daunting. But all that quickly changed as the group bonded in class and even more so started to all hang out, which is essential in acting where you need to be comfortable with those you work with. The teachers were a big part of this. They are some of the best I have ever experienced. They have a unique way of teaching and an ability to see each student's inner problems. Honestly, I probably wouldn't have gotten far without their commitment and patience. I never thought I would be brave enough to step on the stage after just a few weeks, but with their help, it was possible. And I can say I am proud of myself and my classmates for that. I even have an agent now!

This course is a practical exploration of acting styles required for Theatre, Film and Television. Training is provided in a comprehensive range of skills including acting techniques for both Theatre and Film such Stanislavsky, Meisner and Hagen. Physical Movement, Voice & Speech, Devising and Improvisation. Opportunities to participate in local film projects also feature as part of the performance experience for students. This course provides a foundation for pathways into further training and education, as well as honing audition skills for Irish and international drama schools such as The LIR, Gaiety School of Acting and RADA

**Programme of Study**

- Stanislavsky and Meisner Systems
- Audition Technique
- Acting techniques for Camera
- Movement for Actors
- Voice and Speech for Actors
- Devising Theatre and Performance
- Professional Development
- Performing Arts Industry

*Components subject to change*

**Entry Requirements***One of the following:*

- Leaving Certificate or its equivalent. Extenuating circumstances may be considered
- QQI Full relevant Level 4 Award
- Mature students – experience will be considered in lieu of formal qualifications

Places will only be offered following successful Audition and Interview.

**Career Opportunities**

- Actor
- Director
- Writer
- Production Management
- Stage Management
- Set and Lighting Designers
- Arts Administration
- Teaching
- TV and film production
- Drama Therapy
- Event Management and Tourism

**Higher Education Progression\***

Examples of potential courses include:

- **University of Wales, Swansea:**  
B.A. Hons Degree in Performing Arts - Performance Theatre (Final year)
- **NUI Galway:**  
Arts (Drama, Theatre and Performance Studies) (GY118)
- **ATU (Atlantic Technological University) (Sligo Campus) :**  
BA Hons Degree in Performing Arts (SG241)

Advanced entry to UK colleges through UCAS.



# ENGLISH LANGUAGE FOR INTERNATIONAL STUDENTS

## PROGRESSION ROUTE

**AE**

English & General  
Studies for Employment  
for Int. Students  
QQI Level 4 & 5

**BIFE Year 1**

# ENGLISH LANGUAGE AND GENERAL STUDIES (AX) FOR INTERNATIONAL STUDENTS QQI LEVEL 5

English for speakers of other languages. A full-time course. The English language skills needed to make it possible to get a good job. English, Business English and Communications are all on the course. Every other part of the course is taught as applied English. This is a chance to become very comfortable in the English language.



## Programme of Study

A number of the following modules:

- English as a Second Language
- Business English
- Communications
- Customer Service
- Work Experience
- Information & Communications Technology
- Work Processing
- Digital Skills

## Entry Requirements

- Leaving Certificate or its equivalent.
- Leaving Certificate Applied Award
- QQI Full relevant Level 4 Award
- Mature Applicants – experience will be considered in lieu of formal qualifications. Extenuating circumstances may be considered.

## Career Opportunities

A lot of jobs depend heavily on fluency in English. At the end of this course, a student will have English suitable for the workplace. Having no certificate is a barrier to many jobs. The course involves a lot of workplace role plays. The most essential workplace situations are included; the language needed is taught and learnt.

### Certification:

QQI Level 5 award in General Studies (5M4339)

### Head of Department:

Seán Cryan

### Course Co-ordinator:

Colleen Dollard

### Duration:

One Year



## PROFILE: Roman Petrenko

I had the opportunity to take the English language and general studies course at BIFE. The course was well-organized, combining intensive English lessons with practical modules that were designed to help us in both our academic and professional lives.

The teachers made sure we didn't just learn English, but also gained practical skills we could use in real-life situations. The course was packed with everything we needed to move forward with confidence.

The assignments were interesting and challenging, and we had the chance to work on group projects, which helped us build teamwork skills.

Another great feature was the chance to pick from additional modules based on our interests. e.g. IT, music, and exercise, massage and so on.

I chose the IT modules, and in the end of the year I built my own website using HTML and CSS, which felt like a huge accomplishment!

Overall, this course wasn't just about learning English – it gave us the skills and knowledge needed for so many different career paths and further studies.

# NOTES



### **Bray Institute of Further Education**

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Bray, Co. Wicklow

Tel: (01) 282 9668

Email: [bifeenquiries@kwetb.ie](mailto:bifeenquiries@kwetb.ie)

Web: [www.bife.ie](http://www.bife.ie)



### **Kildare and Wicklow Education and Training Board**

