

GIHS Induction Timetable

Please read this document carefully.

All training sessions will be conducted within public health guidelines, adhering to social distancing guidelines – face coverings must be worn and rooms will be *vacated every two hours* to allow for fresh air purge and sanitising – please follow all safety instructions given to you at the start of each session

CAO Code	Programme	Start date/time	End time	Venue (please enter room, campus or Teams link)
GA361	HC in Culinary Arts, Professional Chef Programme	28 th September 10.00a.m		Theatre 1000
GA382	BA (Hons) Culinary and Gastronomic Science	28 th September 10.00a.m		Theatre 1000
GA378	BA Culinary and Gastronomic Science	28 th September 10.00a.m		Theatre 1000
GA380	BA (Hons) International Hotel Management	29 th September 11.00a.m		Theatre 1000
GA370	BB Hotel and Catering Management	29 th September 11.00a.m		Theatre 1000
GA362	HC Hotel and Hospitality Operations	29 th September 11.00a.m		Theatre 1000
GA384	BB (Hons) Event Management with Public Relations	28 th September 10.00.a.m		Online – Teams - LINK
GA376	BB Event Management with Public Relations	28 th September 10.00.a.m		Online Teams - LINK
GA282	BA (Hons) Heritage Studies Level 8	28 th September 9.00a.m		Online Teams – LINK
GA272	BA Heritage Studies Level 7	28 th September 10.00.a.m		Online Teams – LINK
GA364	HC Heritage Studies Level 6	28 th September 10.00.a.m		Online Teams – LINK
GA381	BB (Hons) International Tourism Management Level 8	28 th September 10.00.a.m		Online Teams – LINK
GA377	BB International Tourism Management Level 7	28 th September 10.00.a.m		Online Teams – LINK

GA360	HC Business in Tourism Level 6	28 th September 10.00.a.m		Online Teams – LINK
All	Languages Induction for all students	28 th September 3.00 p.m.		Online Teams – LINK

Additional meeting links will be provided on 28th for follow up sessions:

Contact gih@ghmit.ie for any queries relating to induction.

Onsite Monday and Tuesday 28th/29th

Practical Induction on 28th – Manual Handling on 29th

CAO Code	Programme	Start date/time	End time	Activity	Venue (please enter room, campus or Teams link)
GA361	HC in Culinary Arts, Professional Chef Programme	28th September 10.00 a.m	11.00 a.m.	Welcome	Theatre 1000
GA382	BA (Hons) Culinary and Gastronomic Science				
GA378	BA Culinary and Gastronomic Science				
		11.00a.m.	12.00 p.m	Uniform & Safety Shoe Issue	City of Galway Restaurant
		12.00p.m	13.00 p.m	Campus Tour & Classroom orientation	
	Light Lunch	13.00p.m	14.00 p.m		Connemara Restaurant
GA361	HC in Culinary Arts, Professional Chef Programme	14.00p.m.	15.00p.m	Kitchen Specific induction with tutors	Kitchen Units 6,12,
GA382	BA (Hons) Culinary and Gastronomic Science				
GA378	BA Culinary and Gastronomic Science				
GA361	HC in Culinary Arts, Professional Chef Programme	15.00p.m	16.00p.m	Pastry Specific induction with Pastry Lecturer	Unit 1
GA382	BA (Hons) Culinary and Gastronomic Science				
GA378	BA Culinary and Gastronomic Science				

GA361	HC in Culinary Arts, Professional Chef Programme	29th September			Elective Choices presentations	ONLINE MEETING LINK
GA382	BA (Hons) Culinary and Gastronomic Science	10.30a.m	11.00a.m			
GA378	BA Culinary and Gastronomic Science					
GA361	HC in Culinary Arts, Professional Chef Programme	14.00p.m.	17.00p.m		Mandatory Manual Handling Training	Connemara Restaurant
GA382	BA (Hons) Culinary and Gastronomic Science					
GA378	BA Culinary and Gastronomic Science					
GA361	HC in Culinary Arts, Professional Chef Programme	1st October	10.30 am		Mandatory Food Safety Induction	On-line Food Safety Briefing
GA382	BA (Hons) Culinary and Gastronomic Science	10am (this timing is flexible)				
GA378	BA Culinary and Gastronomic Science					

Further induction information on next page

Onsite Tuesday and Wednesday

Practical Induction on 29th – Manual Handling on 30th

CAO Code	Programme	Start date/time	End time	Activity	Venue (please enter room, campus or Teams link)
GA362	HC Hotel and Hospitality Operations	29 th September 10.00 a.m	11.00 a.m.	Welcome	Theatre 1000
GA370	BB Hotel and Catering Management				
GA380	BA (Hons) International Hotel Management				
		11.00a.m.	12.00 p.m	Uniform & Safety Shoe Issue	City of Galway Restaurant
		12.00p.m	13.00 p.m	Campus Tour & Classroom orientation	
	Light Lunch	13.00p.m	14.00p.m		Connemara Restaurant
		30 th September	10.00 a.m.	Manual Handling Training	Connemara Restaurant

Online Induction

CAO Code	Programme	Start date/time	End time	Activity	Venue (please enter room, campus or Teams link)
GA282	BB (Hons) Event Management with Public Relations	28 th September 10.00a.m			Online Induction Link
GA376	BB Event Management with Public Relations				

For Life Long Learning Office

	Programme	Start date/time	End time	Activity	Venue (please enter room, campus or Teams link)
	Springboard Certificate in Culinary Skills Springboard SPA Certificate in Pastry and Bakery	02 nd October 10.00 a.m	11.00 a.m.	Induction Divide Culinary Skills into 3 groups A,B,C	Theatre 1000
		11.00a.m.	12.00 p.m	Uniform & Safety Shoe Issue Tour of Department Campus Tour (Group Rotation)	City of Galway Restaurant GIHS
		12:00pm	1pm	Ice-Breakers Q&A session	Theatre 1000
		1pm	2pm	Light Lunch	Connemara Restaurant