



College of Agriculture,
Food & Rural Enterprise

Higher Education Prospectus 2017



www.cafre.ac.uk



—
CAFRE courses
equip you with
employability
skills for life
—

Welcome

Thanks for showing an interest in our College. The College of Agriculture, Food and Rural Enterprise (CAFRE), has three campus locations; Enniskillen Campus, Greenmount Campus, Antrim and Loughry Campus, Cookstown.

Within this publication, you will find information on courses for students considering study on Foundation or Honours Degree programmes in areas of agri-food and rural studies.

On average 92% of our students gain employment or progress onto further education within six months of completing their course. Studying at CAFRE will equip you with employability skills for life!

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Why choose CAFRE?

—
Reach your
potential in your
chosen career
—

Great job prospects

Students of all ages study at CAFRE because they're interested in getting a good job at the end of their course. Our results speak for themselves – over 92% of our students gain employment or progress onto further education within six months of completing their course.

Practice makes perfect

If you're a hands-on type of person who doesn't want to be stuck behind a desk all day, then our courses, and the careers they lead to, are perfect for you. Relevant practical experience in modern specialist facilities is a part of all our courses.

Industry links

CAFRE has excellent links with businesses and organisations, many of which employ our graduates. They show their support by providing work placements, guest lecturers and real-life course projects. They also donate bursaries to help fund the cost of getting a degree.

Specialist facilities

You'll go far to find better facilities at which to study for Foundation and Honours Degrees in Agriculture, Horticulture, Food or Equine studies. With continuous investment, we keep our facilities up-to-date to benefit not just our full-time students but also people from industry who continue their professional development through our short courses.

Financial support

With competitive fees and accommodation costs, you'll find that studying for a degree with CAFRE is not as expensive as you thought. And don't forget about those industry bursaries to lighten the load!

Small and special

You are treated as an individual at CAFRE as staff get to know the 1,800 students at our three campuses. Staff are friendly and approachable and ensure that you are supported both personally and academically to achieve your potential.

Opportunities to progress onto higher courses

Didn't get the grades to get onto the Honours Degree of your choice? You could enrol on a Foundation Degree and then once successfully completed, progress onto the Honours Degree.

Still not finished?

Then you can apply for the postgraduate Diploma or Masters course in Business for Agri-Food and Rural Enterprise at Loughry Campus, Cookstown.



Investing in your future

One of the great things about CAFRE is that each of our three campuses delivers a specific range of courses and has the specialist facilities to match. We've invested in our buildings, equipment and resources so you can get the most out of your time with us. Get ahead of the competition with the practical skills you learn on our courses.



Food fantastic

We're very proud of our Food Technology Centre at Loughry Campus, the largest facility of its kind in the island of Ireland. It's a modern food manufacturing facility designed to show best practice across fruit and vegetable, meat, dairy and bakery processing.

We've a Packaging Centre at Loughry Campus which is used by industry from all over Ireland and by our students, of course. Food packaging supports a multi-million pound industry that you might want to work in.

The Food Innovation Centre at Loughry Campus allows students space to create and develop new food products through enhanced kitchen, sensory and laboratory facilities.

All things equine

At Enniskillen Campus you'll find indoor and outdoor arenas for all aspects of equitation. In the racing yard we give potential jockeys invaluable experience in handling and riding racehorses. Students ride out on a rota system making use of the gallops, which includes a strenuous uphill section, and the schooling track, where they experience the thrill of riding a racehorse over fences at speed. While working in the purpose-built breeding unit students handle and manage the Thoroughbred and Sporthorse brood mares and their young stock. They participate in the foaling rota, which can be either a quiet night or a very full-on experience, and have the opportunity to prepare and take the weanlings to the sales.

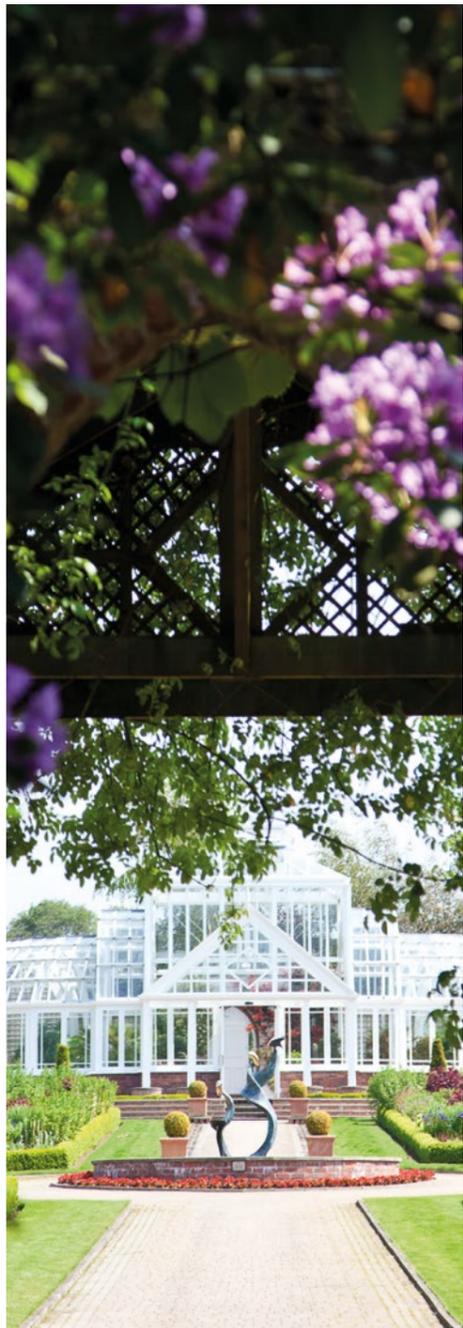
The equitation unit has a range of horses to meet the students' needs and the equitation club attend a number of working hunter competitions, cross country schooling and Balmoral. Some of the student year groups organise various in-house competitions and demonstrations.

Green boots

Greenmount Campus is the centre of all things green – that's agricultural, horticultural and environmental. The 200 hectares around the campus is used for arable, dairying and lowland beef farming. Our Dairy Centre incorporates the newest technologies in comfort housing and cow handling, waste management and parlour systems. Another 1,040 hectares of hill land, with 1,100 ewes and 110 suckler cows, is managed in an environmentally sustainable manner to promote wildlife and protect habitats. Both farms are used by CAFRE technologists and advisers to demonstrate and promote the latest advances in agriculture and land use. Students get involved in these projects too.

We also have a constructed wetlands system, an artificial wetland which acts in a similar manner to the bio-filtration action of natural wetlands. There we channel waste water from the farm through a series of five ponds and at the end it is of good enough quality to release into a stream. Students use this site in their environmental science work.





Green fingers

Greenmount Campus itself is set in 18 hectares of landscaped grounds, originally laid out in the 19th Century. The walled garden, built in 1801, is a major horticultural attraction with its conservatory, knot garden, maze, and fruit garden. Sportsturf enthusiasts will appreciate the eleven hectares devoted to playing fields and to the Greenkeeping and Golf Academy, with its driving range and three hole course.

Staff at the Horticulture Centre work with both students and industry in the modern production and training facilities for ornamental and edible crops. These include environmentally - controlled glass houses with ebb and flow floors, automatic venting, water recycling and a biomass boiler.

Machinery and Building Centre

Our Machinery and Building Centre allows both agriculture and horticulture students to carry out all their machinery and building activity in one specialist building. It contains three fully equipped workshops for machinery maintenance, a series of welding/construction booths and a buildings demonstration facility for estate skills as well as teaching rooms and IT facilities.

Access all areas

Once you're enrolled at CAFRE you're given your password to the student intranet, an on-line learning environment, that's the place to go for accessing lecture notes and other resources, submitting assignments, completing assessments and communicating with your lecturers. There's also an on-line storage system for all your downloads. You will have plenty of access to the many computer suites located around each campus, some with a range of specialist applications, such as Computer Aided Design (CAD) and Geographical Information Systems (GIS). Business recording programmes will give you the latest performance data on the farm enterprises.

Although we are a rural college, with top of the range IT facilities, we still need books so we have libraries with loads of specialist journals, technical reports and newspapers to help with those projects and assignments.

High-tech stuff

Many of our courses teach you the science you'll need in your career, so we have up-to-date laboratories where you can carry out biological, chemical and physical analyses on crop, livestock and food products. If you're looking for spectrophotometers and texture analysers or electrophoretic equipment, you'll know where to find them.



Hands-on management experience

CAFRE courses are designed to prepare you for a job in real life – so no more sitting in a classroom all day. We combine lectures and tutorials with practical sessions to allow you to apply what you've learned to real management and decision-making situations. Assignments and case studies will teach you to solve problems that occur in business.

Getting your hands dirty

Want to produce flowers to sell? Or manage a high genetic merit dairy herd? Or look after breeding mares? We are one of the few colleges in the UK to offer such a hands-on learning experience. Our extensive practical facilities are widely used by all students, and degree students are given responsibility for managing different enterprises. Our students really put 'learning by doing' into practice and along the way gain the skills that put them ahead in the job stakes.

Equine students get involved in the management of the three business units at Enniskillen Campus; breeding, equitation and racing, making decisions with support and advice from industry representatives. You can't get a more hands-on experience than spending months preparing foals for the sales and then taking them right through to the sales ring.

Students at Loughry Campus manage the production of food products in the Food Technology Centre. Ever wanted to design and produce a new food product that actually makes it to the supermarket shelves?

Well food students do just that through a New Product Development (NPD) competition sponsored by a leading food company. There's also the chance to have your say on food products in the sensory perception facilities.

Horticulture students manage the production and retail of garden centre plants, such as Poinsettias at Christmas, and undertake landscaping projects.

Agriculture students get involved in the management of the farm enterprises, including the CREAM dairy herd, one of the top yielding milk recorded herds in Northern Ireland.

Additional qualifications

In an increasingly competitive job market, you can add to your employability prospects at CAFRE by doing additional qualifications that are valued by industry. While studying you may have the opportunity to achieve additional qualifications such as the Chartered Institute of Environmental Health (CIEH), Food Safety Certificate, the National Proficiency Test Council (NPTC), Pesticide Application Certificate and British Horse Society (BHS) qualifications.

Industry contacts

The connections you make on your course can help you get a great job after (or sometimes before) graduating. In the search for a job, CAFRE students benefit from our excellent links with businesses and organisations in all the land-based and food industries.



We involve people from the world of work in everything that we do, from the industry experts who sit on our College Advisory Group to the specialists who advise students on the management of enterprises or projects. This means that our course content is current and relevant to industry because we seek their feedback and take their opinions on board.

Work placements

There's no better way to boost your CV than through an impressive work placement. Some of our students make such a good impression on placement that they get offered a job before finishing their course.

On work placement you'll find out what it's really like to work in your chosen industry.

It will help you develop your interpersonal and communication skills and improve your organisational abilities.

We encourage you to spend your work placement in a number of places so that you get the chance to sample several jobs. You can go abroad – many of our students spend part of their placement in Australia, New Zealand, France, Germany and the USA.

We can help you get your placement organised or you can use your own contacts. Many businesses contact us looking for our good quality placement students.

What Northern Ireland businesses do for us (and you)!

- provide student bursaries
- sponsor student projects
- offer visits to see their companies in operation
- supply guest lecturers - so you can hear it first hand
- provide valuable work placements

International links



—
Broaden your
horizon
with CAFRE
—

Broaden your horizons

CAFRE recognises the value of international travel, and provides many opportunities for students to either study, go on study tours or work in countries all over the world. Being able to experience different cultures and learn about the latest developments first hand is often a life changing experience.

CAFRE, as an Erasmus+ Charter holder, can secure funding to allow students to complete a period of study or work placement in the European Union. We also have a long-established exchange programme with Michigan State University (MSU), where students can study in a large American university and undertake modules that will complement their degree programme.

Study tours

Agriculture students enrolled on the Honours Degree programme usually go to the European Parliament in Brussels, where they meet EU representatives and find out about how EU policy affects Northern Ireland. They also visit a number of specialist farm businesses and meet experts from the Louvain Institute for Ireland.

Agriculture students also take part in an exchange study tour with students from Kildalton College in County Kilkenny. During this tour they visit commercial farms, carry out milking duties on the College farm and gain experience of the grassland management systems operated in the south west of Ireland.

Equine students visit a variety of equine establishments throughout Ireland, including some of Ireland's leading stud farms and equine veterinary facilities. This helps give the students a broad perspective of how the industry functions within Ireland and to identify new career and business opportunities for themselves after they graduate. Students from our Foundation Degree in Equine Management have undertaken their work placement component in equine businesses throughout Ireland, Britain and France as well as South Africa and Indonesia.

Horticulture students travel to Europe to experience different horticultural systems production facilities and visit some of the most spectacular gardens in the region. Recent tours have included France, Italy, Spain and the Netherlands, where they visited Aalsmeer Flower Market, Ajax Stadium and specialist growers.

Bursaries

Companies and organisations throughout Ireland support our courses in many ways, but one method that directly helps students is through the donation of bursaries, typically worth £1,000.

Each campus receives bursaries from companies trading in their specialism e.g. Food, Agriculture, Equine and Horticulture and students compete for these highly coveted awards either by completing a topical report or through interviews. Some companies also provide paid work placements to successful bursary winners.

Enniskillen bursaries

Five bursaries are provided for first year students on the Foundation and Honours Degrees in Equine Management. Three bursaries are provided for second year students on the Foundation and Honours Degrees in Equine Management and two bursaries are provided for final year students on the Honours Degree in Equine Management. The awards are provided by leading equine businesses and ancillary organisations which have a close association with the campus: Coolmore, Danske Bank, Godolphin, Giltspur Scientific, Irish Farmers Journal, Irish Thoroughbred Breeders' Association, Horse Racing Ireland, Horse Sport Ireland, Northern Ireland Horse Board and the Tyrone Farming Society.

Greenmount bursaries

As a first year full-time student on the Honours Degree in Agricultural Technology or the Foundation Degree in Agriculture and Technology course or the Foundation Degree in Horticulture you may compete for one of

Studying at CAFRE need not cost as much as you think

the bursaries awarded by 16 different sponsors, although some are restricted to certain courses. Bursaries are currently awarded by: AI Services, Bank of Ireland, Cogent, Dunbia, the Gibson Trust, HSBC, Bulrush, Genus ABS, the Tyrone Farming Society, Dankse Bank, the Irish Farmers Journal, the Ulster Grassland Society, the Ulster Farmers' Union, John Thompson and Sons, Moy Park Ltd, Calor and the Darren Clarke Golf School. The Vaughan Trust, based in Co Fermanagh, also supports Agricultural Technology Degree students from County Fermanagh through a bursary.

Loughry bursaries

Leading businesses which have shown their appreciation of the future talent studying at Loughry through the provision of bursaries include: Bank of Ireland, Cookstown Karro Food Group, Danske Bank, Dunbia (Dungannon), Fane Valley/Linden Foods, Irish Farmers' Journal, Lacpatrick, Moy Park, Multi-Packaging Solutions, Northern Ireland Food and Drink Association (NIFDA), Tyrone Farming Society, Ulster Bank and Willowbrook Fine Foods. They provide bursaries of between £1,000 and £3,000, and in some cases, paid work placement for full-time students on the food programmes.



Look to the future

We'll help you prepare for your future after graduation in a number of ways; you'll get training on how to write an eye-catching CV, assistance in interview preparation and practice at mock interviews. Some of this training starts in the first year of your course to help you obtain a good work placement.

In the final year of your course you'll get a chance to meet potential employers at a careers fair, organised by each campus every spring. Students can talk to employers and pick up employability and interview tips from seminar speakers. It's a great opportunity to find out what employers are looking for and what will help you stand out from the crowd.

Companies are aware of the high calibre of CAFRE graduates and keep us informed when they are advertising vacancies. We have a jobs section on our website, www.cafre.ac.uk, which lists the jobs available in our specialist subject areas right across Northern Ireland and further afield. This provides a useful resource for both past and present students as you can access the site after graduation.

Having fun

Our three campuses are set in tranquil rural surroundings, with rolling countryside, birds singing and the occasional bleating of sheep. Sounds idyllic doesn't it, but what do the students get up to when classes are over?



From Induction Week onwards you'll make new friends and quickly start to socialise both on and off campus. All of our campuses are near local towns and you'll soon hear of trips organised for fun further afield.

Get involved

Representatives from each class are elected to the Students' Representative Council (SRC) at each campus. Each SRC organises a lively programme of social events throughout the year and supports local charities through fundraising events. The highlight of the year is the Student Formal, held by each campus, when students dress up and let their hair down at the same time.

The clubs for sports and other activities vary from campus to campus, depending on the interests of the students.

Students at Enniskillen Campus make use of the equine facilities which includes three yards – equitation, racing and breeding. There are a number of clubs and members attend a range of competitions, races and sales. Livery is available for a limited number of student horses. Students with their own horses can access the horse walker, hacking track, indoor and outdoor arenas after hours.

Both Greenmount and Loughry Campuses have Gaelic, Soccer and Rugby pitches and Greenmount also features a four hole golf course and practice range as part of the Greenkeeping and Golf Academy. Loughry students have access to an on site Recreation Centre and the Mid Ulster Sports Arena, a modern facility on the edge of the campus owned and run by the Council.



Accommodation

Not all students live on campus, but those who do enjoy modern, competitively-priced accommodation with an attractive range of amenities, laundry and recreational facilities. Priority for on-site accommodation is given to first year students and students with special needs.

Accommodation costs

It would be difficult to find better value student accommodation at any other college in the UK. The cost varies depending on the type of accommodation and whether living in catered or self-catered Halls of Residence. Please refer to our website for up-to-date costs.

Meals

The modern dining rooms and snack bars offer food and drinks throughout the day, using an electronic cater card system.

Life on campus – home from home

Greenmount Campus has accommodation for over 200 students in Halls of Residence. Many rooms in Halls are ensuite with telephone and computer connections. Greenmount students can use the sports hall and multi-gym, together with a number of football pitches, the golf driving range and the mini golf course at the Greenkeeping and Golf Academy.

Loughry Campus accommodates 95 students in single study bedrooms. Students have access to the Mid Ulster Sports Arena, a modern facility on the edge of the campus. It includes grass and all weather pitches, an endurance area incorporating a multi-use games area, a strength and conditioning room and a 1,400m trim trail.

Enniskillen Campus has accommodation for 70 students in single study bedrooms and student bungalows. Students can use the multi-gym as well as the recreation room which includes pool tables, air hockey and table tennis. In addition, they are encouraged to help develop their fitness by using the dressage and two racing simulators on site.

Accommodation Managers

Accommodation staff at each campus are always on-hand to offer advice and assistance should you need it.

Michelle McKenna
Enniskillen Campus
Tel: 028 6634 4832

Brian Simpson and Barry Kelly
Greenmount Campus
Tel: 028 9442 6650
Tel: 028 9442 6911

Judith Mullan
Loughry Campus
Tel: 028 8676 8139

Money matters

You'll have two main costs; your tuition fees and your accommodation and living costs.

Tuition fees

In 2015/16, tuition fees for our degree courses were £1,510 per year for a full-time undergraduate course and approximately half that for the full placement year. At the time of printing our 2017 fees have not been confirmed, please refer to our website for up-to-date information.

(Don't forget, BSc in Agricultural Technology students are enrolled at Queen's University Belfast and pay tuition fees set by Queen's.)

What financial support is available?

If you're normally a resident in Northern Ireland you can apply to your local Education Authority (EA) for financial support. Check out www.studentfinanceneni.co.uk which will give you all the details and help you find your local EA. The following is a short summary of the support available to eligible students;

Maintenance Loan

Available to help with your living expenses and repayable on completion of studies. Although means-tested, all eligible students will get some loan.

The maximum and minimum amounts for 2016/17 are likely to be:

	Max.	Min.
Living at home	£3,750	£2,812
Living in lodgings	£4,840	£3,630

Tuition Fee Loan

Non means-tested and available to cover your tuition fee costs. Repayment on completion of studies depending on income.

Maintenance Grant

A non-repayable grant which is means-tested on household income. The maximum grant available in 2016/17 is likely to be £3,475, if household income is less than £19,203.

Additional support

There are other allowances that provide extra help with living expenses depending on your circumstances. These include the;

- Parents' Learning Allowance
- Childcare Grant
- Adult Dependants' Grant
- Disabled Students' Allowance

Northern Ireland Memorial Fund for education and training

The Northern Ireland Memorial Fund is an independent charity which seeks to promote peace and reconciliation by offering practical support to those who have suffered as a result of the troubles in Northern Ireland. The education and training scheme provides grant assistance to access educational opportunities. For more information contact the Grants office on **028 9024 5965** or **028 9024 5949**.

Erasmus funding

CAFRE has an Erasmus+ Charter which allows eligible students to apply for additional funding to complete work experience or a period of study within the European Economic Area.

Financial support for Northern Ireland students

Don't forget to apply for financial support as soon as you have applied for a CAFRE course. You don't have to wait until you receive an offer of a place. You can apply from March onwards.

If you're a Northern Ireland resident, contact your local Education Authority (EA) at www.studentfinanceneni.co.uk

If you apply by 11th May, your funds should be available at the start of your course. If you delay making an application until nine months after the start of the course you will not be eligible to receive any support.

Part-time students working in the agriculture, food and rural businesses may have their fees paid by the Department of Agriculture and Rural Development.

Don't forget to check out the bursaries of £1,000+ provided by agri-food companies and organisations which support CAFRE courses.

Financial support for students from Great Britain

If you normally live in Scotland contact the Student Awards Agency for Scotland (SAAS) at www.saas.gov.uk

Welsh residents should contact the Student Finance Wales Contact Centre at www.studentfinancewales.co.uk

English residents should contact Student Finance Direct at www.studentfinancedirect.co.uk

Financial support for Republic of Ireland and other EU students

EU students can apply for a non means-tested loan to cover their tuition fees.

For more information and forms log onto www.direct.gov.uk/en/EducationAndLearning

CAFRE Foundation and Honours Degree courses are recognised by the Department of Education in the Republic of Ireland. Applications for financial assistance should be made through the Students Universal Support for Ireland (SUSI) online at www.studentfinance.ie

Other EU students should apply to their own funding authorities for financial support living costs.

How to apply for a CAFRE course

Apply online for our courses



Full-time applicants

If you're applying for a full-time Foundation or Honours Degree course you must submit your application through the Universities and Colleges Admissions Service (UCAS) at www.ucas.com. The UCAS website will list the code names and numbers for all our courses. Our Institute code is A45.

If you're applying for the BSc (Hons) Agricultural Technology course, you should apply through UCAS to Queen's University Belfast using their Institute code of Q75.

Full instructions and detailed on-line help are available from UCAS at the touch of a button. It includes a guide called 'Applying Online', available as a pdf file, which has all the background information you need on the application process.

If you're planning to start your course in autumn 2017, UCAS will accept your application from 1 September 2016. Applications made after 15th January 2017, through UCAS Extra, are considered late applications and will only be considered at the discretion of the College if there are vacancies on the course.

If you apply before 15th January, a decision on your application will normally be made by the end of March. You will be informed of the decision through UCAS. If you already have the appropriate entry qualifications, we may make you an unconditional offer and you will be able to decide

immediately if you wish to take up the offer. If you are still studying for the necessary entry qualifications, we may make you a conditional offer, specifying the minimum grades you need to obtain in your examinations. For some courses an interview will be necessary before a final decision can be made.

When you have received replies from all your UCAS choices, you must decide upon one 'firm' acceptance and you may select a second as 'insurance'. The final selection is normally made in mid August when A-Level and other examination results are issued. If you do not achieve the grades we asked for in our conditional offer you may still be offered a place and you should check with our Admissions Office.

Part-time applicants

If you're applying for one of our part-time Foundation or Honours Degrees, you should apply directly to us using our on-line form at www.cafre.ac.uk

After applying for a part-time course you will be invited to attend a short interview at the College and will have an opportunity to tour the campus and view the teaching facilities. This interview usually takes place between March and August.



Entry requirements

If you are interested in studying on a full-time Foundation or Honours Degree course you apply through UCAS.

Applicants must be at least 17 years of age on 15 October of the year of entry. The College will consider applications from candidates with equivalent qualifications. Advice is available from the Admissions Office or consult the UCAS tariff tables available at www.ucas.com

The UCAS Tariff points system is changing and a revised tariff will be used for courses starting from September 2017.

The tables opposite show the new tariff point conversion for grades obtained for our main entry qualifications. The complete range of entry qualifications and their UCAS tariff point conversions are available at www.ucas.com/students/ucas_tariff/tariff tables

Entry requirements for specific courses are detailed in the appropriate sections of the prospectus.

Applicants for Foundation Degree programmes normally require a minimum of one pass at A-Level in specific subjects (or equivalent) and a minimum of four GCSE passes in subjects including English and Mathematics.

Applicants for Honours Degree courses at the College must meet the necessary A-Level requirements (or equivalent) as well as satisfying the matriculation requirements for Queen's University Belfast or Ulster University as appropriate. The College is committed to equality of opportunity for all prospective and current students.

Qualification	Grade	Revised UCAS point equivalents
A-Level and AVCE equivalents	A*	56
	A	48
	B	40
	C	32
	D	24
Irish Leaving Certificate (Higher)	E	16
	A1	36
	A2	30
	B1	30
	B2	24
	B3	24
	C1	18
	C2	18
	C3	12
D1	12	
D2	09	
D3	09	

New UCAS tariff points equivalents

BTEC Level 3	Extended Diploma	Diploma	90-Credit Diploma	Subsidiary Diploma	Certificate
D*D*D*	168	-	-	-	-
D*D*D	160	-	-	-	-
D*DD	151	-	-	-	-
DDD	144	-	-	-	-
DDM	128	-	-	-	-
D*D*	-	112	84	-	-
DMM	122	-	-	-	-
D*D	-	104	78	-	-
DD	-	96	72	-	-
MMM	96	-	-	-	-
DM	-	80	60	-	-
D*	-	-	-	56	28
D	-	-	-	48	24
MMP	80	-	-	-	-
MM	-	64	48	-	-
MPP	64	-	-	-	-
MP	-	48	35	-	-
M	-	-	-	32	16
PPP	48	-	-	-	-
PP	-	32	24	-	-
P	-	-	-	16	8

Here to help

You'll find that starting college, making new friends and studying a subject of your choice is exciting, but it can also be a bit challenging. Part of college life is about learning to look after yourself, making decisions and managing your time and money.

Don't worry, there's a range of people at CAFRE to help you any time you need support. Your **Personal Tutor** will be there to advise you on academic issues.

Our **Student Support Officer** offers one-to-one advice and guidance on personal, academic and financial matters and any other concerns you may have. In the first few days of your course you'll take part in an induction programme during which you'll find out about our full range of support services and the people who are there to help you.

Accommodation and wardening team

These staff are available 24 hours a day at each campus to assist students living in accommodation.

Medical services

Residential students who wish to transfer to a local doctor, or who are living outside the practice area of their family doctor (generally 15km), may register with a local doctor of their choice. If you are unwell, the Accommodation Team will make arrangements for you to attend a doctor, or if necessary, take you to hospital.

Support for students with disabilities

If you have a disability or specific learning difficulty please let us know as early as possible so we can meet your individual requirements and provide timely support. Contact our Student Support Officer for further information.

Counselling service

As a CAFRE student you will have access to a free 24/7 independent and confidential service either by telephone or by face-to-face counselling on or off campus. The service is discreet and professional and its staff have wide experience in dealing with all types of problems students may face. We hope you will not need this service but it is reassuring to know that it is there.

CAFRE student support services comply with our policies on; Anti-bullying, Drugs and Alcohol, Pastoral Care, Health Promotion, Equality and Diversity, Sexual Orientation Discrimination and Health and Safety. Full details of these policies and our Student Charter are available at www.cafre.ac.uk



AGRICULTURE

Courses

BSc (Hons) in
Agricultural
Technology
(3 years)

BSc (Hons) in
Agricultural
Technology with
Professional Studies
(4 years)

Foundation Degree
(FdSc) in Agriculture
and Technology





Industry insights

In Northern Ireland, farming and its related service and processing sectors, provide over 50,000 jobs and produce a gross output of £1.2 billion per year.

There are many complex issues facing the agricultural industry, including global competitiveness, sustainability, compliance with agricultural and environmental policy. It is important that those considering a career in the industry are capable of adopting and embracing new technologies, policies and marketing opportunities.

There are rewarding employment opportunities for students who have completed recognised qualifications within the land-based sector.

Employers are continually seeking graduates with a sound grasp of new developments and a proven ability to manage commercial businesses and enterprises.

At Greenmount Campus, our agriculture programmes have repeatedly received the endorsement of the industry.

Career profile



George Williamson

“

Having been brought up on my family's livestock farm in Fermanagh I always knew I wanted to work in the agriculture sector. After completing my A-Levels I enrolled on the Foundation Degree in Agriculture and Rural Studies course at Greenmount Campus in 2011. In my first year on the course I competed against other first year Higher Education students for one of the CAFRE Bursary Awards. I was delighted to be awarded the £1000 Dunbia Bursary for an article I produced analysing trends in suckler herds. The following summer I was employed by Dunbia working in the lairage facilities at their Dungannon site. I then went on to complete my course work placement within the Dunbia procurement team during year two of the Foundation Degree.

After graduating with a Commendation in the Foundation Degree I wanted to continue my education and did this by applying for and progressing onto the second year of the Honours Degree in Agricultural Technology. This Degree course, which is a Queen's University course, delivered in partnership with CAFRE, gave me the opportunity to further develop my agricultural knowledge and experience. After graduating I immediately took up full-time employment with Dunbia, working as a member of the Agriculture Research team. I am currently involved in a number of research projects which investigate a range of issues including farm efficiency and profitability alongside meat eating quality. A combination of on-farm experience and education has motivated me to work towards a sustainable and profitable industry through greater collaboration across the supply chain.”

Agriculture and land-based career prospects

Students enter the industry at different levels depending on their qualifications and experience. Our graduates now hold many senior positions in the agricultural and land-based industries.

For more information on career choices visit www.career-descriptions.co.uk or www.lantra.co.uk or our website www.cafre.ac.uk



Sales/Marketing representatives

Employment opportunities exist in a wide variety of industries ranging from animal feed companies to agrochemical and fertilizer companies. Graduates need to have a good understanding of their customers' needs and the products they are selling. Service industries such as insurance companies or machinery dealerships occasionally employ people with agricultural backgrounds to provide a better service to their farming clients. This sector seeks graduates with good initiative and well developed interpersonal skills.

Teachers/Lecturers

Graduates may find interesting and rewarding careers in this area. College lecturers normally require degree level qualifications, a good technical knowledge of farming and the environment, and the ability to interpret data and communicate information to their audience.

Consultants/Technical advisers

Graduates employed in this sector require a sound technical background so that they can help farmers identify and deal with technical problems and advise on the options for the development of their farm businesses. Good communication skills, an entrepreneurial, innovative outlook and the ability to advise individuals and companies on the impact of proposed actions are very important in this job area.

Researchers

Continuous research is vital if any industry is to progress and this applies very much to the agriculture sector. Interesting and rewarding careers exist in this area for those who enjoy scientific investigation, research design and implementation, or who have an aptitude for statistical research and forecasting based on industry trends.

Journalists

Agricultural journalism is a rewarding career for anyone wishing to combine their knowledge of agriculture and current affairs with writing skills in producing articles for newspapers and journals. Being an agricultural journalist is all about meeting deadlines and looking at new and different ways to cover a story.

Farm liaison representatives

Food processing companies employ farm liaison representatives to strengthen links with the farmers who supply the raw materials. They must have a sound technical knowledge of the relevant agricultural enterprise, an understanding of the processing operation and good negotiation and communication skills. Farm liaison representatives may be involved in marketing, identifying and selecting new suppliers and updating existing producers on changing technical requirements.

Farmers/Farm managers

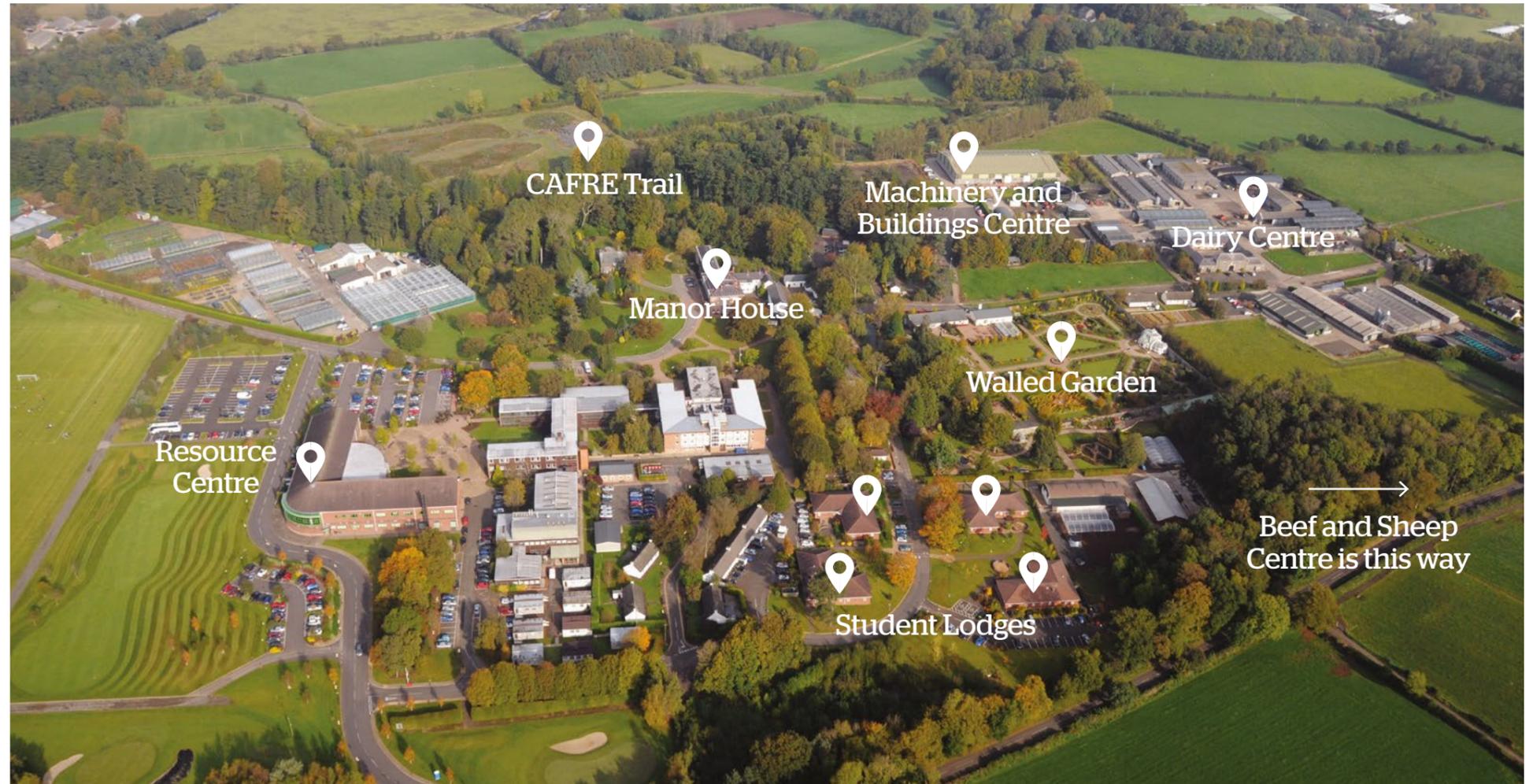
Some graduates return to farming either as owners or managers. Successful farmers need to be technically and practically competent and be able to make sound business decisions in a changing environment. They also need to appreciate consumers' requirements for safe, wholesome, high quality food produced in an environmentally-friendly manner.



Our agriculture facilities

Our farms at Greenmount are the focus for the educational activities at the campus. They provide an excellent practical learning resource for students undertaking programmes in Agriculture.

The College Farm is made up of the Dairy Centre (170 hectares), the Beef and Sheep Centre (130 hectares) and the Hill Farm Centre (1,040 hectares).



The three centres provide a unique resource for students to adopt a ‘learning by doing’ approach while undertaking a course at CAFRE. Furthermore, the centres are used extensively by Technologists and Advisers to demonstrate and promote the adoption of the latest technological advances within the livestock and arable crop sectors.

Dairy Centre

The Dairy Centre is part of a 170 hectare mixed lowland farm with 180 dairy cows and replacements. It also has 35 hectares of arable crops and potatoes.

The Dairy Centre is the home of the CREAM Herd, a unique educational resource comprising 30 high genetic merit dairy cows which are managed by Foundation Degree and Honours Degree students on a daily basis. Currently this herd is one of the top recorded herds in Northern Ireland in terms of genetics and milk yield.

The Dairy Centre grows approximately 40 hectares of crops each year, mainly cereals and potatoes. The arable area on the farm is used by students to practice many of the arable skills required by industry. Those with a keen interest can become actively involved through the CROPS student learning project.

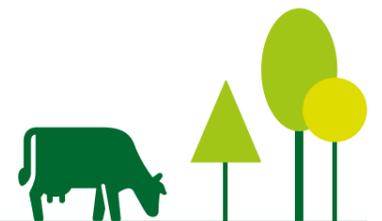
Hill Farm Centre

The Hill Farm Centre is located at Glenwherry, midway between Ballymena and Larne. It is a 1,040 hectare Hill Farm comprising 110 suckler cows and 1,100 ewes. The UPLANDS (Uniting the Production of Livestock and Nature Development for Sustainability) student learning project allows Foundation Degree and Honours Degree students to have responsibility for the livestock on the Hill Farm which is managed in an environmentally sensitive manner. Students have the opportunity to analyse recent farm physical and financial performance and influence future management and policy decisions.

Beef and Sheep Centre

The Beef and Sheep Centre, located at the Abbey Farm comprises a 130 hectare lowland unit with 75 suckler cows, 200 finishing cattle and 200 ewes.

The RED MEAT learning project is based at the Beef and Sheep Centre. This student learning project allows Foundation Degree and Honours Degree students to gain practical and management experience in the beef and sheep enterprises and analyse enterprise physical and financial performance.





BSc (Hons) in Agricultural Technology (3 years)

BSc (Hons) in Agricultural Technology with Professional Studies (4 years)

This course is jointly provided by Queen's University Belfast and CAFRE. The first and second years of the programme are spent at Greenmount Campus, followed by a period of work placement, with the final year based at Queen's University Belfast (QUB).

The partnership arrangement capitalises on the strengths of both institutions to provide a course which is academically challenging but is strongly focused on the application of business, economic and scientific principles.



FACT FILE

How to apply:
UCAS course code (select one code only):
D470 (4 year)
D473 (3 year)

Course duration:
3 or 4 years including work placement

Course location:
Greenmount Campus (Years 1 and 2) and Queen's University Belfast (Final year)

Course Manager:
Dr Kate Semple

Telephone:
028 9442 6615

Email:
kate.semple@dardni.gov.uk

Visit:
www.qub.ac.uk/ado

This course is jointly provided with



Course overview

The teaching programme has been developed in consultation with employers, industry representatives and academics to offer students a combined curriculum of formal instruction and practical experience, aimed at enhancing their employability. This Honours Degree is available in two pathways; the three year course incorporates a four month work placement, whilst the four year Professional Studies option allows students to take a one year work placement. The aim of the course is to develop professional, technical, management, interpersonal and problem solving skills to prepare graduates for successful careers in the agriculture and ancillary industries.

Course content

Year 1

- Applied animal science
- Applied crop science
- Enterprise technology
- Introduction to business and research methods
- Mechanisation and farm buildings

Year 2

- Agri-food business marketing and management
- Crop production systems
- Livestock production and management
- Sustainable agriculture (4 year option only)
- Work placement

Year 3

- Professional studies work placement option

Year 3/4

- Advances in crop and animal science and technology
- Agricultural technology project
- Business innovation and entrepreneurship
- Farm animal health and welfare
- Global issues in agriculture
- Policies for environmental sustainability

Entry requirements

Three A2 Level Grade Bs or higher including a science subject, preferably Biology or Chemistry or their equivalent are required. If Biology or Chemistry is not one of the A-Level subjects then GCSE Double Award Science or Chemistry at Grade C is required. Candidates will also be expected to have a good GCSE profile, including passes at Grade C, or better, in English Language and Mathematics. The Admissions and Access Service at Queen's University Belfast is responsible for the entry requirements to this course; for further details please visit www.qub.ac.uk/ado

Bursaries

A number of bursaries each worth £1,000 are available to students studying on Higher Education courses at CAFRE (see page 12). Students will be eligible to apply for bursaries when they are enrolled on the course.

Placement

Students spend four months (3 year programme) or one year (4 year programme) on work placement. Students are responsible for arranging their own work placements in conjunction with QUB Work Placement Advisers.

Progression opportunities and career destinations

Graduates may have the opportunity to progress onto appropriate postgraduate studies or research. Agricultural graduates are employed in a range of managerial posts in government services, agricultural banking, consultancy, research, education and training, ancillary industry or farm management. The course is designed to provide students with the flexibility to adapt to a changing job market and each year a number of graduates obtain employment outside the sector.

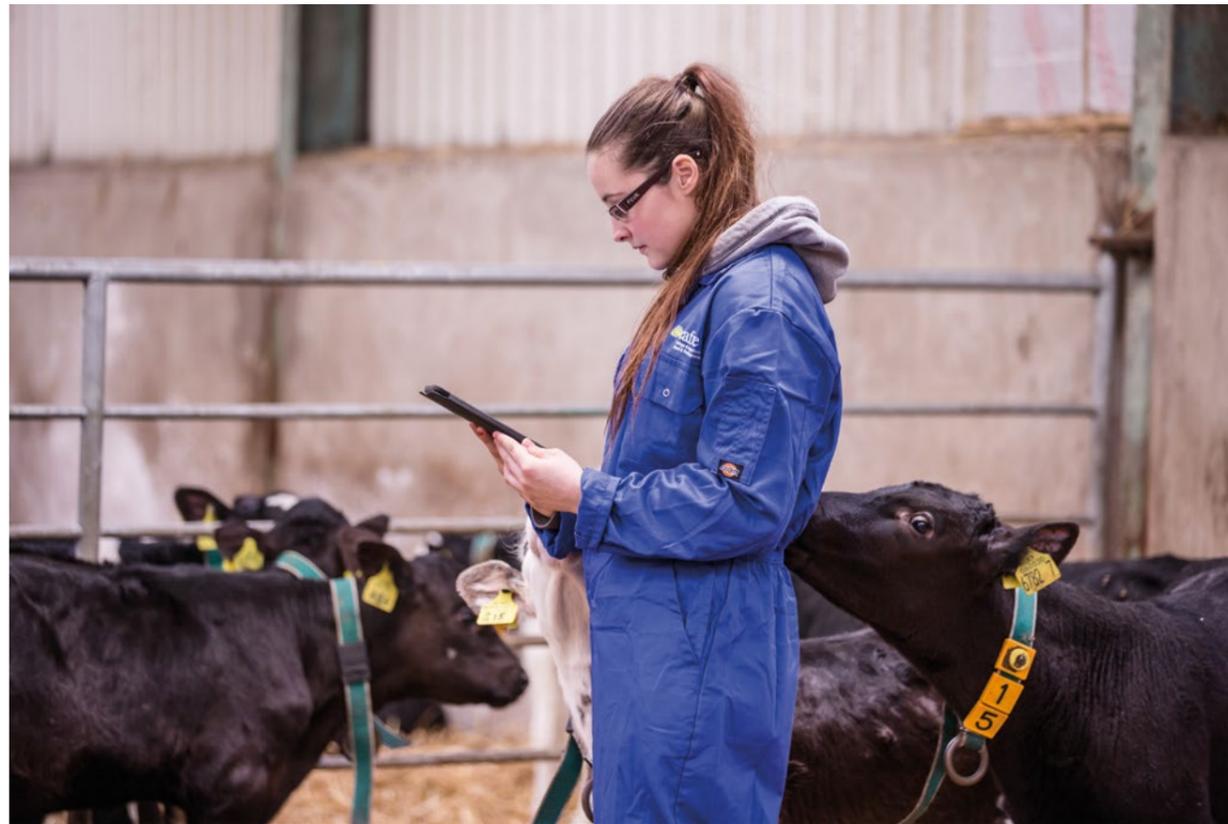
Thomas Kelly



“I have always been interested in farming so I knew from a young age that agriculture is what I wanted to study. The course provides an excellent insight into many areas of agriculture such as animal health, plant science and farm business management. I have really enjoyed the CROPS option for the Enterprise Technology module this semester which involves planning and establishing a cereal crop on the

CAFRE farm. I am now looking forward to the CREAM option next semester where I will be involved in the management of high genetic merit dairy cows. I plan to get a job on a large arable farm in England over the summer months and on completion of the course would like to secure employment in animal nutrition before eventually taking over the family dairy farm.”





Foundation Degree (FdSc) in Agriculture and Technology

This course, validated by Ulster University, aims to help students develop the production, management and marketing skills required to work in the land based sector.

Course overview

The course has been developed to meet industry needs with a particular emphasis on developing the initiative and flexibility to adapt to different employment situations, to equip graduates with the knowledge and skills to enter the industry at trainee manager or supervisor level. Successful students will be well prepared for employment leaving with skills in production agriculture, business management and science and technology.

This course is available to study full or part-time. Part-time students will study the same compulsory modules and select from the same optional modules as per full-time provision.



FACT FILE

How to apply:

UCAS course code: 004D
Part-time: Online
www.cafre.ac.uk

Course duration:

Full-time: 2 or 3 years depending on work placement
Part-time: Up to 4 years

Course location:

Greenmount Campus

Course Manager:

Dr Kate Semple

Telephone:

028 9442 6615

Email:

kate.semple@dardni.gov.uk

This course is validated by



Course content

The course has four key themes:

- Agriculture production
- Business management
- Science, technology and mechanisation
- Work-based learning/employability.

Students undertake core modules in Year 1 semester 1 and then select optional modules in semester 2 and in their final year. Modules totalling 240 credit points are required to obtain a Foundation Degree. Students can opt to complete the programme in two years by selecting the short work placement option or 2½ years if they select the year long work placement. Students are encouraged to select the year long work placement to improve their knowledge and understanding of the sector and increase employability following graduation.

Year 1

- Core modules
- Academic development and employability
 - Animal science
 - Arable crop studies
 - Enterprise studies
 - Farm technology and mechanisation
 - Grass systems
 - Introduction to business management

Plus one module to study in semester 2

- Farm machinery
- Livestock husbandry, health and welfare
- Production, principles and practice (Horticulture)

Year 2

Semester 1 (or for those opting for the long Work placement option - Year 3)

Core module

- Farm business management
- Plus two module options
- Crop production systems or Ruminant production systems
 - Improving business opportunities or Pig and poultry production
 - Farm buildings and mechanisation

Semester 2 (or for those opting for the long Work placement option - Year 3)

Core module

- Work placement
- Plus two module options
- Developments in agriculture
 - Human resource management
 - Organic agricultural production
 - Research methodologies and data analysis

Entry requirements

Students should normally have:

- at least 40 UCAS tariff points at A2 Level (including a Science subject)*
- at least two A2 Level passes;
- four appropriate GCSEs or equivalent, including English and Mathematics at Grade C or above.

*A-Level Chemistry or Biology are preferred but Geography and Technology are acceptable if a Grade C or higher has been achieved in Double Award Science at GCSE level or a Grade C has been achieved in two separate science subjects at GCSE.

Students entering with a BTEC qualification should normally have achieved a Merit overall and at least one Distinction achieved in a final year subject.

Enhanced entry criteria may be applied subject to demand for this course.

For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Bursaries

A number of bursaries each worth £1,000 are available to full-time students studying on Higher Education courses at CAFRE (see page 12). Students will be eligible to apply for bursaries when they are enrolled on the course.

Placement

All students are required to undertake a work placement which is worth 40 credits at level 5, during which students develop technical and commercial expertise within the agri-food industry. Students have the option to either take a full year out on work-based learning or they can undertake a short placement which is achieved through a period of relevant work amounting to at least 400 hours. Placement opportunities are available in the UK, Ireland and overseas for example New Zealand, Australia, USA and Canada.

Part-time students must also complete a placement but may be eligible to apply for accredited prior learning (APL).

Progression opportunities and career destinations

Students who meet the necessary requirements may have the opportunity to progress onto the second year of Honours Degree programmes including Environmental Science at Ulster University and the BSc Agricultural Technology course run in partnership with Queen's University, Belfast. Alternatively students may apply for entry onto other Honours Degree courses at CAFRE or other universities. There are career opportunities in farming and enterprise management as well as marketing, sales, contracting and consultancy. The College maintains close links with farmers and industry and this provides students with an excellent opportunity to develop contacts with potential employers.

Harry Gordon



“ I decided to apply for the Foundation Degree to gain a more in depth knowledge of the agriculture industry, particularly livestock production. My interest in agriculture developed through spending a lot of time on my uncle's beef and sheep farm and milking on a local dairy farm.

Upon completion of this course I am considering either progression to the Honours Degree course in Agricultural Technology or to secure a livestock oriented job in the agricultural industry.”



EQUINE



Courses

BSc (Hons) in Equine Management

FdSc in Equine Management



Industry insights

The equine industry is an international business with many job opportunities, enabling students to experience life and work around the world.

Enniskillen Campus currently provides the widest range of equine programmes in Ireland. Courses have been developed which meet the needs of the industry and students alike, producing graduates with the capability to succeed in a wide range of careers. Through the courses, the College aims to help develop a competitive equine industry and aspires to give students an insight into many different equine related careers.

World class connections

Enniskillen Campus has strong connections with world class organisations including Coolmore, Darley, The Irish Field, Horse Racing Ireland, Horse Sport Ireland and PacaPaca Farm in Japan. These organisations provide 'once in a lifetime' opportunities for work placements and graduate internships which help young people develop their employability skills 'in the real world' under the guidance of a supportive employer.

Career profile



Leanne O'Sullivan

“

I graduated from the BSc (Hons) Equine Management programme in June 2015. I was fortunate to have been awarded an Internship opportunity with The Irish Field which commenced immediately post graduation.

During my time with The Irish Field I have been responsible for editing a new horse management section within the paper called Horse Sense.

I have been able to combine my love of horses with utilising my research and writing skills to do something I am very passionate about. Working with The Irish Field has also given me the opportunity to work as part of a team and engage with lots of people within the industry.

The opportunities I got at CAFRE helped me to develop the knowledge and skills required to do my current job and I have recently been appointed to the staff of The Irish Field.”



Equine career prospects

Enniskillen Campus has built up an extensive database of contacts, which helps students find work placements to broaden their experience and sense of perspective. The following are some of the typical careers available to equine graduates. Students enter the equine industry at different levels depending on their qualifications and experience. The skills and knowledge gained through Enniskillen Campus courses are also relevant to careers outside the equine industry.

Racehorse trainers

The racing industry requires highly skilled people to work as racehorse trainers. Successful racehorse trainers require well developed business management and people skills as well as excellent horsemanship.

Riding instructors

A teaching vocation within the equine industry will offer a challenging career and a high level of job satisfaction. Riding instructors need to be enthusiastic, confident, patient and articulate with a sense of humour and good communication skills.

Service industries

A variety of industries within the service sector such as insurance brokers and the tourism industry employ people with equine related backgrounds to provide a service to their clients.

Administration

Opportunities also exist with governing bodies such as Weatherbys, the Jockey Club and Show Jumping Associations. There are other posts within industry involved in handicapping, marketing and development.

Competition and stud grooms

Grooms should be in excellent health, physically fit, hard working, skilled and motivated. Some grooms also ride and compete in their chosen industry. Progression to head groom or travelling groom usually comes with experience.

Riders

There are a number of jobs worldwide for lightweight, experienced work riders. Talented, dedicated riders can progress in their area of expertise to become competition riders or jockeys.



Technical sales representatives

Due to the changes and developments within the equine market there are a number of companies supplying materials and equipment to the industry. These can vary from feed merchants and equipment retailers, to bloodstock sales companies and businesses selling alternative therapies. Sales representatives must have a thorough knowledge of their products and the ability to establish a positive rapport with customers.

Equine lecturers

There is a number of equine related education and training job opportunities for graduates. Equine lecturers require good technical knowledge, the ability to transfer specialist expertise and good communication skills.

Equine business owners/managers

To successfully manage an equine business, people require technical and practical competencies and the ability to make sound business decisions in a changing environment.

Technical advisers

Technical advisers help equine owners to identify and deal with problems and also assist and advise on business development. Advisers need sound technical and business management knowledge, as well as the ability to assess the impact of new information and technology. They also require an innovative outlook and good communication skills.

Our equine facilities

Equine courses offered at Enniskillen Campus incorporate a strong practical dimension and the philosophy of 'learning by doing' is applied throughout all programmes.

Specialist amenities

The campus was founded in 1967 and has provided over 45 years of high quality education and training with equine courses being offered since the early 1990s. The combination of excellent equestrian, teaching and residential facilities at the campus enables students to develop their practical and academic competencies in a pleasant environment. The students receive excellent support from members of the local equine industry. The campus has been redeveloped to provide an impressive range of indoor and outdoor facilities. There are stabling facilities for student livery horses, horse walkers, an indoor arena and a number of outdoor arenas.

Hands-on experience

The College racing enterprise provides students with invaluable experience in handling and riding racehorses in training. A specialist breeding unit, enables students to gain experience in managing a yard and participate in the events within the equine stud calendar. The equitation unit provides first class facilities for training the horse and rider.

Students also have the opportunity to contribute to the management of the equine units at Enniskillen Campus. This helps students to develop management and organisational skills including maintaining detailed physical and financial records. The units also provide students with the opportunity to gain hands on experience in the daily care and handling of brood mares, horses and youngstock.

Currently there is a range of brood mares in the campus breeding unit including Flat and National Hunt Thoroughbred and Sporthorse mares. Students are involved in a range of activities including preparation for foaling, monitoring mares around foaling, stallion selection and preparation of the Thoroughbred foals for the sales.

In addition to completing their formal academic studies, students participate in a wide range of activities throughout the academic year, which complement formal course work. These activities include the Campus Racing and Riding Clubs.



FACT FILE**How to apply:**

UCAS course code: D322

Course duration:

Full-time: 3 years or 4 years including work placement.

Course location:

Enniskillen Campus

Course Manager:

Jane Elliott

Telephone:

028 6634 4823

Email:

jane.elliott@dardni.gov.uk

This course is validated by



BSc (Hons) in Equine Management

The Honours Degree in Equine Management, validated by Ulster University, aims to produce motivated graduates who can understand and apply modern scientific and management principles in an ever-changing equine industry. These students will be equipped to carry out a range of practical and managerial activities in equine and non-equine enterprises.

Course content**Year 1**

- Applied horse management practices
- Breeding and stud practices
- Equine anatomy and physiology
- Equine training methods
- Introduction to business management
- Principles of feeding horses

Options:

- Equitation (riding/competition preparation)
- Horse racing industry practices

Year 2

- Breeding and horse production
- Equine behaviour
- Equine business enterprise management

- Equine health
- Equine performance science
- Research methods and statistics

Options:

- Equitation training and theory
- Event management
- The global thoroughbred industry

Year 3

- Applied equine nutrition
- Applied equine technology
- Equine business management and development
- Equine dissertation
- Equine industry challenges
- Management of the performance horse

**Placement**

Students undertaking the four-year course will complete a period of work placement during Year 3 of the programme. On successful completion of the placement a Diploma in Professional Practice (International) will be awarded.

Entry requirements

Students should normally have 96 UCAS tariff points at A2 Level to include a Science subject plus four GCSE subjects at Grade C or higher including a Science subject, Mathematics and English Language or equivalent. For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Applicants will be invited to a counselling interview where they will have the opportunity to discuss their career aspirations and module choices.

Bursaries

Bursaries of up to £1,000 are available to students studying on Higher Education courses at CAFRE (see page 12). Students will be eligible to apply for bursaries when they are registered on the course.

Progression opportunities and career destinations

Students may have the opportunity to progress onto relevant postgraduate studies or research. A range of opportunities exist for graduates in the island of Ireland and abroad in the equine industry and related services, including equine enterprise management, technical advisory duties, marketing, sales, tourism and lecturing. Equine graduates have also used their qualification to enter other professions.

Amy McGarvey



“I am in my final year of the course and I have recently been awarded the Godolphin bursary which will help me to fund my studies. In addition I have acquired a work placement opportunity to spend a week at Kildangan Stud in Co Kildare. I am really looking forward to this. I am working hard on my dissertation which is looking at leg temperatures in horses when a range of boots are used. Prior to coming to CAFRE I had no interest in the breeding or

Thoroughbred sectors as I had never had the opportunity to experience these aspects of the industry. The diversity of the horses on site and the module content has enabled me to develop a breadth of interests within the industry. I have enjoyed my time at Enniskillen Campus. I have been able to develop my knowledge and a wide range of skills including equine, business, communication and working with people.”

FACT FILE**How to apply:**

UCAS course code D422

Course duration:

Full-time: 2 years

Course location:

Enniskillen Campus

Course Manager:

Jane Elliott

Telephone:

028 6634 4823

Email:

jane.elliott@dardni.gov.uk

This course is validated by



Foundation Degree (FdSc) in Equine Management

The Foundation Degree (FdSc) in Equine Management, validated by Ulster University, is unique within the island of Ireland. The course, which has been developed in consultation with the equine industry to meet their needs, aims to produce motivated graduates with practical and managerial skills with the ability to make sound judgements in all aspects of managing an equine enterprise.

Course overview

Students have the opportunity, through an emphasis on 'learning by doing,' to acquire a wide range of practical equine skills, develop an understanding of the principles of good husbandry practices and gain valuable work experience within the industry.

Course content

Students undertake core subjects and select optional subjects depending on their specialisation.

Core modules**Year 1**

- Applied horse management practices
- Breeding and stud practices
- Equine facilities management
- Equine science
- Equine training techniques
- Practical feeding of horses

Options:

- Equitation (riding/competition preparation)
- Horse racing industry practices

**Year 2**

- Equine business enterprise management
- Horse health and welfare
- Management of the equine athlete
- Work placement

Options:

- Breeding industry
- Sport horse training

Entry requirements

Students should normally have 40 UCAS tariff points at A2 Level plus three GCSE subjects at Grade C including English and Mathematics or equivalent. For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Applicants will be invited to a counselling interview where they will have the opportunity to discuss their career aspirations and module choices.

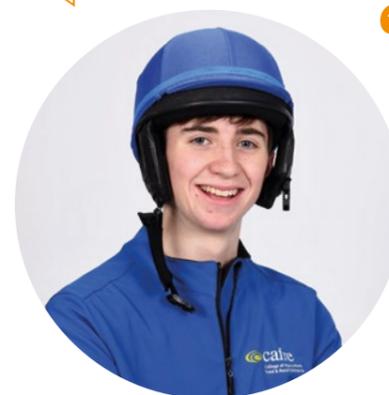
Bursaries

Bursaries of up to £1,000 are available to students studying on Higher Education courses at CAFRE (see page 12). Students will be eligible to apply for bursaries when they are registered on the course.

Progression opportunities and career destinations

Students may have the opportunity to progress onto the second year of the BSc (Hons) in Equine Management or onto postgraduate studies. Career options include equine business owners/managers, technical advisers, sales representatives and a range of jobs in the service and related industries.

James Harrison



“I am on the first year of the course and I am enjoying the modules that I am studying. It is really good to be able to work with the horses on Campus. I have a keen interest in the Thoroughbred Industry, both breeding and racing. I regularly ride out point-to-pointers in the mornings before classes commence. We also get the opportunity to work with the breeding stock and the equitation horses.”

There is plenty of practical work associated with the programme. This is very enjoyable and helps to develop my employability skills. I have found the students to be really friendly and the members of the teaching staff are approachable and helpful. I hope to progress onto the Honours Degree programme.”

FOOD

Courses

**BSc (Hons) in Food
Technology**
(full-time and part-time)

**BSc (Hons) in Food
Design and Nutrition**
(full-time and part-time)

**BSc (Hons) in Food
Business Management**
(full-time and part-time)

**FdSc in Food,
Nutrition and Health**
(full-time and part-time)

**FdSc in Food
Manufacture**
(full-time and part-time)



Industry insights

The food and drink industry is one of the largest employers in the UK and offers a wide range of exciting career opportunities to new entrants.

It is a dynamic industry which is constantly changing to meet consumer demands by adopting technological innovations. Food graduates need to develop and apply innovative technical and business principles in a fast moving commercial environment and understand the link between food safety, quality and management.

Consequently there is a strong demand for graduates to work across a range of food business activities. Loughry's courses focus on food processing, product development and innovation, food nutrition, management and marketing and develop the knowledge and work-based skills to enable graduates to secure employment in the food industry.

Career profile



Aisling Beacom



While at school I enjoyed practical related subjects, in particular Design and Technology and Health and Social Care, but I didn't really know where my career would take me. When I visited Loughry Campus during an Open Day I was pulled towards their courses and secured a place on the Ulster University validated BSc (Hons) Degree in Food Design and Nutrition course. During school I had worked part-time in a restaurant so I thought I knew a bit about food; but never did I realise the food industry offered such a variety of jobs. When I started first year I moved into Halls of Residence on the campus; it was a great experience and taught me independence. I quickly realised I needed to get involved in student life ... and I did! You could say I threw myself into Loughry life – I even completed a sky-dive as part of student fundraising activities through the Student Representative Council (SRC).

During my course I was awarded with a Moy Park bursary, which gave me additional money in my pocket, coupled with the opportunity to work with them for my placement year. I really enjoyed my work placement and was delighted to secure a full-time position with Moy Park when I graduated in June 2015. I am now on the company's Graduate Management Training programme focusing on New Product Development (NPD). Looking back I can say the course has prepared me really well for working life; group work, research tasks, practical presentations are all now part of my daily job. I'm working within the agri-fresh raw products division of the company developing product ranges for Food Service and Retail customers. Every day is different so I'm experiencing lots of new challenges. I feel I've made the right choice; Loughry ticked all my boxes and Moy Park is creating opportunities for me.”

Food career prospects

The career opportunities described are designed to give you a flavour for key employment roles within the food and drink industry. Loughry graduates are employed across a wide range of roles and many hold senior positions of responsibility within the industry. The level at which graduates enter employment will depend on their qualifications and experience. The skills and knowledge gained through Loughry's courses are also relevant to careers in associated industries.

For more information on careers in food and drink visit www.tastycareers.org.uk



Product development managers

Product development managers design and develop new and innovative food and drink products and work to improve and extend existing ranges of food through ongoing consumer assessment of product portfolios.

Production managers

Production managers are responsible for the day-to-day activities of manufacturing departments. They manage teams of production staff and schedule manufacturing activities to ensure orders are met at the required time. They must be able to understand and implement a variety of food processing techniques and work efficiently in a fast-paced environment.

Quality assurance managers

Quality assurance managers are responsible for ensuring the safety and quality of food by monitoring and controlling the whole manufacturing process. This includes assuring the quality of ingredients, raw materials and finished products and ensuring that processing operations are within the required parameters.

Food packaging technologists

Graduates working in this area are responsible for developing new food packaging systems. Identifying the critical properties of a food product, developing packaging specifications and recommending appropriate packaging and filling techniques are typical duties.



Customer communication managers

Customer communication managers analyse market research data to formulate effective customer communications strategies. It is vital that companies engage proactively and imaginatively with their customers in order to achieve a competitive edge.

Purchasing managers

Purchasing managers liaise with suppliers to ensure continuity of supply of ingredients, raw materials and packaging required for the manufacturing process. This involves drawing up specifications, auditing suppliers, sourcing products and scheduling deliveries.

Lecturers and advisers

Lecturers and advisers work in a range of posts in government, universities and colleges. All posts require good communication skills and a sound technical knowledge of food processing coupled with particular skills in specialist areas.

Factory managers

Factory managers are responsible for the forward planning and running of businesses. This role requires considerable skills in human resource management, performance management and strategic planning. Managers must be familiar with the range of the food processes in their factory and be able to assess the financial impact of their decisions on the business.

Sales and Marketing managers

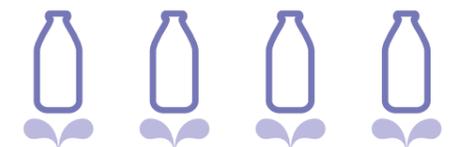
Sales and Marketing managers are involved in the presentation and promotion of products to develop relationships with current and potential customers. They carry out research to determine the potential market for new products and forecast sales targets, which in turn informs production throughput decisions.

Distribution and Logistics managers

Graduates employed in this area play a vital role in the success of a company. They are concerned with planning and scheduling deliveries and ensuring product availability – getting the right goods to the right place, in the right condition, at the right time and at minimum cost.

Retail managers

Retail managers lead teams of people within supermarkets to maximise sales through market awareness and product presentation. They must be able to identify customer needs and deliver excellent customer service. Marketing and sales techniques must be effectively applied to achieve a competitive advantage.



Our food facilities

Loughry Campus has excellent teaching facilities to support its food education programmes. These include innovation and sensory laboratories and a specialist Food Technology Centre featuring the latest equipment and materials for producing food to EU standards.

Food Technology Centre

The centre incorporates four mini-food processing areas; meat, bakery, fruit and vegetables and dairy and is designed to demonstrate best practice in food manufacture. This unique facility is equipped with an extensive range of modern pilot and industrial scale food processing and product development facilities to ensure that Loughry students acquire the competencies and skills needed by the food industry. Small-scale processing equipment allows the demonstration of computerised control systems used in food manufacturing.

Science laboratories

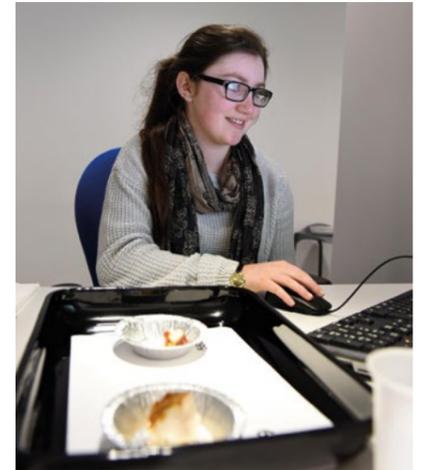
Loughry's laboratories are equipped with advanced scientific equipment which enables students to carry out microbiological, chemical and physical analysis of food ingredients and products. The latest technologies in food analysis are continuously being reviewed, thus enabling students to gain valuable knowledge and experience relevant to careers in the industry.

Food Packaging Centre

The Food Packaging Centre is a unique and well equipped facility used to evaluate packaging materials and complete packs. As food companies strive to meet consumer expectations through innovative packaging, Loughry Campus graduates are in a prime position to make a significant impact on the industry having worked in the centre.

Food Innovation Centre

The Food Innovation Centre at Loughry Campus is an exciting new facility which will allow students space to create and develop new food products through enhanced food development, sensory and laboratory facilities.



FACT FILE**How to apply:**

Full-time: UCAS course code D633

Part-time: Online
www.cafre.ac.uk

Course duration:

Full-time: 3 years or 4 years including Diploma in Professional Practice
Part-time: Dependent on entry experience and qualifications

Course location:

Loughry Campus

Course Manager:

Dr Gillian Stevenson

Telephone:

028 8676 8101

Email:

gillian.stevenson@dardni.gov.uk

This course is validated by



BSc (Hons) in Food Technology

The Honours Degree in Food Technology, validated by Ulster University, is designed to equip students with the knowledge and skills to enter a competitive global food processing industry.

Course content**Year 1**

- Business data analysis
- Food chemistry and nutrition
- Food manufacture, safety and quality
- Food microbiology
- Food packaging technology
- Food supply chain

Year 2

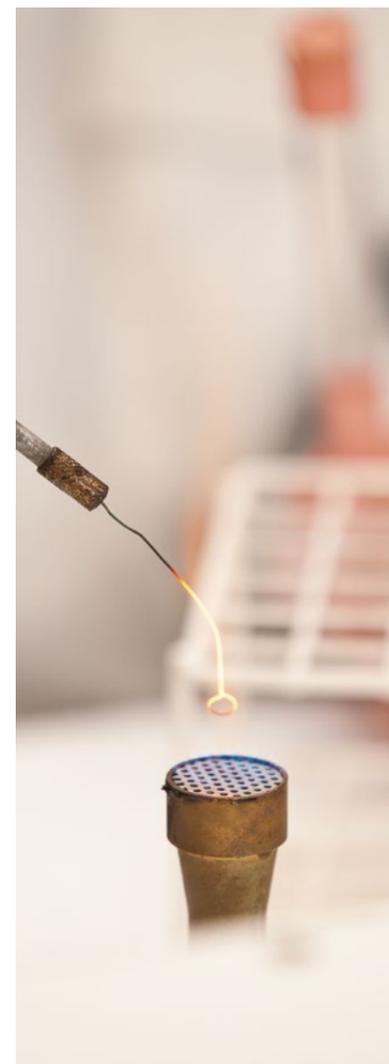
- Food composition
- Factory design
- Food manufacture
- Food processing and preservation
- Food product design
- Research and development
- Sensory perception
- Work placement (12 weeks for 3 year programme or 48 weeks for 4 year programme)

Year 3

- (Year 4 if Diploma in Professional Practice is completed)
- Applied food processing
 - Environmental and quality management
 - Food technology developments
 - Lean manufacture
 - Research project/dissertation
 - Resource management

Entry requirements

Students should normally have 104 UCAS tariff points at A2 Level to include a Grade B in either Home Economics or a Science subject plus four GCSE subjects at Grade C or higher including a Science subject, Mathematics and English Language or equivalent. For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables



Gavin Pollock



“I studied A-Levels in Home Economics, Music, History and PE at school in Magherafelt. When I finished I took a gap year in order to improve my grades. During the year I worked and feel I became more responsible and mature. The transition back into study has been easy. I have landed on my feet being at Loughry. Staff are friendly and I'm made feel part of the class. Work can be tough but lecturers are happy to help

whenever needed. The student life is second to none; we have great facilities and there's a wide variety of social events regularly planned. The academic and practical facilities are excellent too. I would thoroughly recommend studying at Loughry as we cover a wide range of subjects, giving us a greater understanding of the food industry, which will provide endless work possibilities.”

Part-time applicants should be employed within the food industry. Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Learning (APL).

Bursaries

A number of bursaries ranging from £1,000 to £3,000 are available to full-time students studying on Higher Education courses at Loughry (see page 12).

Students will be eligible to apply for bursaries when they are registered on the course.

Placement

Full-time students who opt for the three-year course will spend twelve weeks between Years 2 and 3 on work placement in a food business. Students undertaking the four-year course will complete a one-year placement in the food industry during Year 3 of the programme. On successful completion of the 48 week placement a Diploma in Professional Practice will be awarded.

Progression opportunities and career destinations

Students may have the opportunity to progress onto relevant postgraduate studies. This course provides students with the competencies to undertake a range of managerial posts in areas such as product development, production, technical, quality, food packaging and research in food and drink manufacturing and related industries.

FACT FILE**How to apply:**

Full-time: UCAS course code DB64

Part-time: Online
www.cafre.ac.uk

Course duration:

Full-time: 3 years or 4 years including Diploma in Professional Practice

Part-time: Dependent on entry experience and qualifications

Course location:

Loughry Campus

Course Manager:

Dr Gillian Stevenson

Telephone:

028 8676 8101

Email:

gillian.stevenson@dardni.gov.uk

This course is validated by



BSc (Hons) in Food Design and Nutrition

The Honours Degree in Food Design and Nutrition, validated by Ulster University, has been designed to equip graduates with the knowledge and skills to enter the food industry at trainee manager level and develop innovative, nutritious foods which meet consumer demands.

Course content**Year 1**

- Business data analysis
- Food chemistry and nutrition
- Food manufacture, safety and quality
- Food microbiology
- Food packaging technology
- Food supply chain

Year 2

- Food composition
- Food and health
- Food processing and preservation
- Food product design
- Introduction to human physiology
- Research and development
- Sensory perception
- Work placement (12 weeks for 3 year programme or 48 weeks for 4 year programme)

Year 3 (Year 4 if Diploma in Professional Practice is completed)

- Environmental and quality management
- Food and nutrition
- Food technology developments
- Lean manufacture
- Research project/dissertation
- Resource management

Entry requirements

Students should normally have 104 UCAS tariff points at A2 Level to include a Grade B in either Home Economics or a Science subject plus four GCSE subjects at Grade C or higher including a Science subject, Mathematics and English Language or equivalent. For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables



Stephanie Cargill



“Through studying Home Economics at school I became interested in nutrition and I enjoyed learning about food hygiene. Food is never far from news and my attention was grabbed by the horse meat scandal which I found interesting to follow. I decided to look into Honours Degree courses and this one was perfect for me. My home is in Ballyclare so I've moved to live on campus. I have settled in to halls really well. All the staff have been very welcoming and are more than

Part-time applicants should be employed within the food industry. Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Learning (APL).

Bursaries

A number of bursaries ranging from £1,000 to £3,000 are available to full-time students studying on Higher Education courses at Loughry (see page 12).

Students will be eligible to apply for bursaries when they are registered on the course.

Placement

Full-time students who opt for the three-year course will spend twelve weeks between Years 2 and 3 on work placement in a food business. Students undertaking the four-year course will complete

a one-year placement in the food industry during Year 3 of the programme. On successful completion of the 48 week placement a Diploma in Professional Practice will be awarded.

Progression opportunities and career destinations

Students may have the opportunity to progress onto relevant postgraduate studies. This course provides students with the competencies to undertake a range of managerial posts in areas such as product development, production, technical, quality, food nutrition, packaging and research in food and drink manufacturing and related industries.

willing to help you. I was worried in the beginning about staying away from home; however after the activity day and also other organised events I got to know many students who were on the same boat as I was. I feel that Loughry offers very good opportunities for people interested in working within the food industry, particularly with the facilities on offer. I personally could not have seen myself studying anywhere else as I got a good vibe from the first Open Day I attended.”

FACT FILE**How to apply:**

Full-time: UCAS course code D630

Part-time: Online
www.cafre.ac.uk

Course duration:

Full-time: 3 years or 4 years including Diploma in Professional Practice

Part-time: Dependent on entry experience and qualifications

Course location:

Loughry Campus

Course Manager:

Dr Gillian Stevenson

Telephone:

028 8676 8101

Email:

gillian.stevenson@dardni.gov.uk

This course is validated by



BSc (Hons) in Food Business Management

The Honours Degree course, validated by Ulster University, has been designed to equip graduates with the key skills and knowledge to apply management practices to food supply chain businesses.

Course content**Year 1**

- Business data analysis
- Food and the consumer
- Food enterprise studies
- Food manufacture, safety and quality
- Food packaging technology
- Food supply chain

Year 2

- Business economics
- Food product design
- Global marketing
- Procurement and logistics
- Research and development
- Sales management
- Work placement (12 weeks for 3 year programme or 48 weeks for 4 year programme)

Year 3 (Year 4 if Diploma in Professional Practice is completed)

- Environmental and quality management
- Food business financial management
- Lean manufacture
- Research project/dissertation
- Resource management
- Strategic business management

Entry requirements

Students should normally have 104 UCAS tariff points at A2 Level to include a Grade B in Business, Home Economics or a Science subject plus four GCSE subjects at Grade C or higher including a Science subject, Mathematics and English Language or equivalent.

For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables



Part-time applicants should be employed within the food industry. Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Learning (APL).

Bursaries

A number of bursaries ranging from £1,000 to £3,000 are available to full-time students studying on Higher Education courses at Loughry (see page 12). Students will be eligible to apply for bursaries when they are registered on the course.

Placement

Full-time students who opt for the three-year course will spend twelve weeks between Years 2 and 3 on work placement in a food business. Students undertaking the four-year course will complete a one-year placement in the food industry during Year 3 of the programme. On successful completion of the 48 week placement a Diploma in Professional Practice will be awarded.

Progression opportunities and career destinations

Students may have the opportunity to progress onto relevant postgraduate studies. This course provides students with the competencies to undertake a range of managerial posts in areas of retailing, purchasing, distribution, sales and marketing.

Lisa McDonald



“ I studied for three A-levels at St Pius X College, Magherafelt and live a short distance from Cookstown. To find a college offering Ulster University validated degree courses nearly on my doorstep really suited me. I found myself interested in food from a young age. I work part-time in a supermarket which gives me an insight into the food industry. I've struck a good balance; I live at home, work part-time and still experience the student lifestyle. I enjoy the modules we are studying and I have made great friends at Loughry. College life is so different from school; we can study together and make use of the modern library and practical facilities. I would advise anyone who has an interest in this course to come along to an Open Day to chat with staff and students to gain a greater insight into the college.”

FACT FILE**How to apply:**

Full-time: UCAS course code BD46

Part-time: Online
www.cafre.ac.uk

Course duration:

Full-time: 2 years
Part-time: 3-4 years

Course location:

Loughry Campus

Course Manager:

Dr Gillian Stevenson

Telephone:

028 8676 8101

Email:

gillian.stevenson@dardni.gov.uk

This course is validated by



Foundation Degree (FdSc) in Food, Nutrition and Health

The Foundation Degree (FdSc) in Food, Nutrition and Health, validated by Ulster University, has been designed to equip graduates with the knowledge and skills to develop innovative, nutritious, safe and healthy foods which meet consumer demands.

Course content**Year 1**

- Food chemistry and nutrition
- Food microbiology
- Food packaging technology
- Food manufacture, safety and quality
- Food supply chain
- Introduction to food business management

Year 2

- Applied investigative project
- Food and health
- Food and the consumer
- Human physiology
- Work placement

Entry requirements

Students should normally have 40 UCAS tariff points at A2 Level to include a Grade D in either Home Economics or a Science subject plus four GCSE subjects at Grade C or higher including a Science subject, Mathematics and English Language or equivalent. For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Part-time applicants should be employed within the food industry. Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Learning (APL).



Ryan McConnell



“While at school I enjoyed studying practical subjects and chose A-Levels in Home Economics, Technology and Design as well as Health and Social Care. I live in Annalong, so starting Loughry has meant a move away from home for me. I have settled in well and am gaining independence by staying in halls. I have made some good

friends as a result. I really enjoy my course and feel right at home at the college. The lecturers and staff are friendly, helpful and very approachable. I know by choosing to study at Loughry I'll be able to broaden my knowledge of sector to allow me to land a great job opportunity within the food industry.”

Bursaries

A number of bursaries each worth £1,000 are available to full-time students studying on Higher Education courses at Loughry (see page 12).

Students will be eligible to apply for bursaries when they are registered on the course.

Placement

Semester one of the second year of the full-time programme is dedicated to work placement. This allows students to develop technical and commercial expertise and at the same time complete an applied investigative project.

Progression opportunities and career destinations

Depending on achievement, students may progress onto the Honours Degree programmes at Loughry Campus or selected pathways of the BSc (Hons) Food and Nutrition programme at Ulster University. A wide range of posts is available in areas such as product development, production, quality, training and technical management.

FACT FILE**How to apply:**

Full-time: UCAS course code D636

Part-time: Online
www.cafre.ac.uk

Course duration:

Full-time: 2 years
Part-time: 3-4 years

Course location:

Loughry Campus

Course Manager:

Dr Gillian Stevenson

Telephone:

028 8676 8101

Email:

gillian.stevenson@dardni.gov.uk

This course is validated by



Foundation Degree (FdSc) in Food Manufacture

The Foundation Degree (FdSc) in Food Manufacture, validated by Ulster University, is designed to equip graduates with the knowledge and skills to apply food science, manufacturing technology, quality management and business studies to the production of safe food.

Course content**Year 1**

- Food chemistry and nutrition
- Food microbiology
- Food packaging technology
- Food manufacture, safety and quality
- Food supply chain
- Introduction to food business management

Year 2

- Applied investigative project
- Food manufacture
- Food processing principles
- Lean manufacturing principles
- Work placement

Entry requirements

Students should normally have 40 UCAS tariff points at A2 Level to include a Grade D in either Home Economics or a Science subject plus four GCSE subjects at Grade C or higher including a Science subject, Mathematics and English Language or equivalent. For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Part-time applicants should be employed within the food industry. Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Learning (APL).



Samuel Seaby

**Bursaries**

A number of bursaries each worth £1,000 are available to full-time students studying on Higher Education courses at Loughry (see page 12).

Students will be eligible to apply for bursaries when they are registered on the course.

Placement

Semester one of the second year of the full-time programme is dedicated to work placement. This allows students to develop technical and commercial expertise and at the same time complete an applied investigative project.

Progression opportunities and career destinations

Depending on achievement, students may progress onto the Honours Degree in Food Technology or Food Design and Nutrition programmes at Loughry Campus. A wide range of posts is available in product development, quality, technical and production management, food inspection and training.

“I started study at Loughry after completing my GCSEs on the National Diploma course and successfully progressed onto the Foundation Degree. I have completed two work placement programmes now; one in a large multi-national processing factory and the other in a smaller Co-Operative, so I've experienced both sides of the sector. During my placement on the Foundation Degree I worked in the Eel Fishery in Toomebridge which exposed me to a range of job

functions. I got involved in new product development, quality and processing. It provided me with a great opportunity to see how the business worked from the catch through to the dispatched product. I now feel I am ready for the step up to apply onto the Honours Degree and on graduation from it I hope to secure a position in the area of Production Management. I suppose you could say I have got hooked to Loughry!”

A woman with long red hair, wearing a blue short-sleeved shirt and blue gloves, is shown in profile, looking upwards and to the right. She is tending to a large, vibrant floral display. The display consists of numerous yellow flowers in the foreground, with purple and pink flowers in the background. The scene is set outdoors, likely in a greenhouse or nursery, with a white structure visible in the background. The overall atmosphere is bright and focused on horticulture.

HORTICULTURE

Courses

Foundation Degree
(FdSc) in Horticulture
(with pathways in Landscape
Management, Sportsturf
Management or Production
Management)

Foundation Degree
(FdSc) in Horticulture
(part-time)



Industry insights

Horticulture is the science, art, technology and business of cultivating ornamental plants, fruit and vegetables for human use or enjoyment. It is practiced at all levels from individuals at home to the activities of multi-national corporations. The value of the industry within the UK is currently estimated at some £9 billion with over a third of a million people being employed.

There is scientific evidence that we work and feel better in pleasant planted surroundings and trees and other plants have a positive effect on health, both indoors and outdoors. Horticulturists play a major role in all areas concerned with designing, creating, managing and maintaining our environment.

As the designers and managers of urban and rural landscapes, horticulturists are at the forefront of the world in which we live, work and play.

Career profile



Conchobhar Kerr

“

I graduated from Greenmount Campus in June 2015 with Foundation Degree (FdSc) in Horticulture (Sportsturf Management). While at CAFRE, I gained both the knowledge and skills I needed to secure a full-time job and start me on my Greenkeeping career.

As a keen golfer, I have always had an interest in golf course management. The FdSc was ideal for me. The most valuable part of my course was my work experience when I was selected to receive the Golfing Union of Ireland (GUI), Ulster Branch, Higher Education Cadetship. This gave me an opportunity to work on the Greenkeeping and Golf Academy at the campus for a full six months.

The hands on training I received and many hours of practice helped me gain and perfect real greenkeeping skills so that by the end of my course I had gained not only a FdSc with distinction but also a Level 2 Diploma in Work-based Horticulture (Sportsturf). I was also lucky enough to win the GUI Prize for the top Greenkeeping Cadet. Before I had even completed my Foundation Degree I secured a full-time position at the world renowned Royal Portrush Golf Club. This is a great place to start my Greenkeeping career especially in the run up to British Open Championship in 2017. It should set me up well to persue my ambition to be a Head Greenkeeper at an internationally renowned golf course.”

Horticulture career prospects

Our world would be nothing without plants. They feed us, keep us warm and dry, clean our air and provide us with a beautiful, green environment to live in. Working with plants, from designing and building a new city park to developing new food crops can be incredibly rewarding and there is a wealth of career options to choose from.

The level at which graduates enter the horticulture industry will depend on their qualifications and experience.

For more information on careers in horticulture visit www.growcareers/info

Landscape contractor

CAFRE graduates can expect to enter the landscaping sector as supervisors or junior managers, or they may set up their own business. The work involves liaising with clients, sourcing supplies, tendering, recruitment, staff management, organising work and practical landscaping.

Nursery manager

Nurseries come in many shapes and sizes, from large hi-tech specialist operations producing millions of plants per year, to small specialist family-run businesses. In both cases, to be a successful nursery manager you need to be technically up-to-date and have good business skills.

Sports turf manager

The need for well trained, highly motivated greenkeepers and groundsmen to manage golf courses and facilities has increased over the past few years. Managers need to have good interpersonal skills, technical knowledge and staff management skills.

Garden centre manager

Being a garden centre manager is a challenging position involving management of staff and resources, purchasing, maximising sales and profits, merchandising and customer service. Good people skills are very important in this job.



Parks/Estate manager

Careers include positions in local authority parks, public and historic gardens and in landscape management. The work is often varied, including organising planting, handling tenders, monitoring contracts, managing staff, planning and consulting with the public.

Garden designer

Designing gardens combines art, design and horticulture. Designers work with the owners of gardens, small and large alike, advising them how their gardens can be developed into places of beauty. Many designers also offer a service to build the gardens. Other employment opportunities exist with local authorities or as garden designers for garden centres or contractors.

Other opportunities

Horticulture graduates also find employment in a range of other areas including teaching/instruction, community project management, tree surgery, horticulture therapy and journalism.



Our horticulture facilities

Greenmount's wonderful Campus is set in 18 hectares of landscaped grounds. The estate was originally laid out in the 19th century and some of the original parkland trees and garden features provide the focus for today's modern gardens.

The Amenity Horticulture Centre

This Centre includes a large walled garden which has been in continuous use since it was built in 1801. The garden has been redesigned in a dramatic formal style. With its grand conservatory, knot gardens, maze, rose garden, fruit garden and other ornamental plantings it is a showpiece for horticulture and a superb outdoor classroom. The Campus has extensive plant collections including The DARD Rose Garden that showcases the varieties of rose cultivars which have won the DARD award at the Belfast International Rose Trials over the past 50 years. The latest addition to the Centre is a covered hard landscape facility for training students in skills such as fencing, paving and installing water features.

Horticulture Centre

The Horticulture Centre has a wide range of production facilities for both edible and ornamental crops. There are polytunnels and nursery facilities for growing trees and shrubs, pot plants, bedding plants and cut flowers. A modern glasshouse block has six environmentally controlled growing environments demonstrating systems such as nutrient film technique and ebb and flood floors. The Horticulture Training

Centre houses new potting, transplanting and compost mixing machines. These production resources are used both for teaching and for technology projects.

Sportsturf facilities

The College's eleven hectare sportsturf area is comprised of multifunctional playing fields and a Greenkeeping and Golf Academy. The academy offers a golf coaching complex, unique contoured driving range, practice chipping and putting greens and a playable three hole golf course incorporating many different bunker styles and water features.

Machinery and Building Centre

The Machinery and Building Centre includes a fully equipped horticultural machinery workshop, where students can practice machinery maintenance operations, which are especially important in the sportsturf sector which regularly relies on expensive and high tech equipment. There is also a buildings demonstration workshop used to teach estate skills.





Foundation Degree (FdSc) in Horticulture

(with pathways in Landscape Management,
Sportsturf Management or Production Management)

The Foundation Degree (FdSc) in Horticulture, validated by Ulster University, has three distinct pathways. Students must choose which pathway they wish to follow by semester two of the first year.

The course is designed to provide students with the knowledge and technical skills to enter the industry at trainee manager level. Throughout the course, students are encouraged to 'learn by doing'. During the course, students undertake industry based projects. This provides them with real learning experiences and helps to develop contacts for the future.



FACT FILE

How to apply:
UCAS course code: D415

Course duration:
Full-time: 2 years

Course location:
Greenmount Campus

Course Manager:
Claire Woods

Telephone:
028 9442 6665

Email:
claire.woods@dardni.gov.uk

This course is validated by



Course content

This course is delivered over two years, including a ten week period of professional work placement. Students complete 240 credits over the two years.

Year 1 (120 credits)

Core modules (100 credits) for all students

- Academic skills
- Horticulture principles and practices
- Introduction to business
- Landscape principles and practices
- Plant health
- Plant and soil science

Plus 20 credits from pathway modules

Landscape pathway

Principles and practices – production

Production pathway

Principles and practices – production

Sportsturf pathway

Principles and practices – sportsturf

Year 2 (120 credits)

Core modules (70 credits) for all students

- Human resource management
- Improving business opportunities
- Professional work placement

Landscape pathway (50 credits)

- Development of gardens through time
- Design project

And 30 credits from:

- Amenity tree management
- Contract documentation
- Garden centre retailing
- Research methods
- Sustainability in horticulture
- Urban landscape conservation

Production pathway (50 credits)

- Applied investigative management project
- Principles of organic horticulture

And 20 credits from:

- Amenity tree management
- Applied crop protection
- Contract documentation
- Garden centre retailing
- Research methods
- Sustainability horticulture
- Urban landscape conservation

Sportsturf pathway
(50 credits)

- Applied investigative management project
- Sportsturf 2
- Sportsturf 3

And 10 credits from:

- Amenity tree management
- Contract documentation
- Research methods
- Sustainability in horticulture
- Urban landscape conservation

Pathway options and modules are offered subject to sufficient demand.

Student exchange programme

There is an opportunity to apply to complete one semester in second year at a large American University and study modules that will give similar credits.

Entry requirements

Students should normally have 40 UCAS tariff points, plus four GCSE subjects at Grade C, including English and Mathematics and preferably Double Award Science.

Students with a Level 3 Extended or Subsidiary Diploma in Horticulture with Merit will be considered but must also have achieved four GCSE subjects at Grade C, including English and Mathematics and preferably.

For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Bursaries

A number of bursaries each worth £1,000 are available to full-time students studying on Higher Education courses at CAFRE (see page 12).

Students will be eligible to apply for bursaries when they are registered on the course.

Placement

The compulsory ten week professional work placement allows students to develop technical and commercial expertise. The placement can be carried out locally or further afield.

Students are encouraged to develop practical and managerial skills during their placement and avail of opportunities to demonstrate transferable skills in ICT, problem solving and communication.

Students studying the Landscape pathway have worked on placement with landscape contractors, garden designers or Local Authorities.

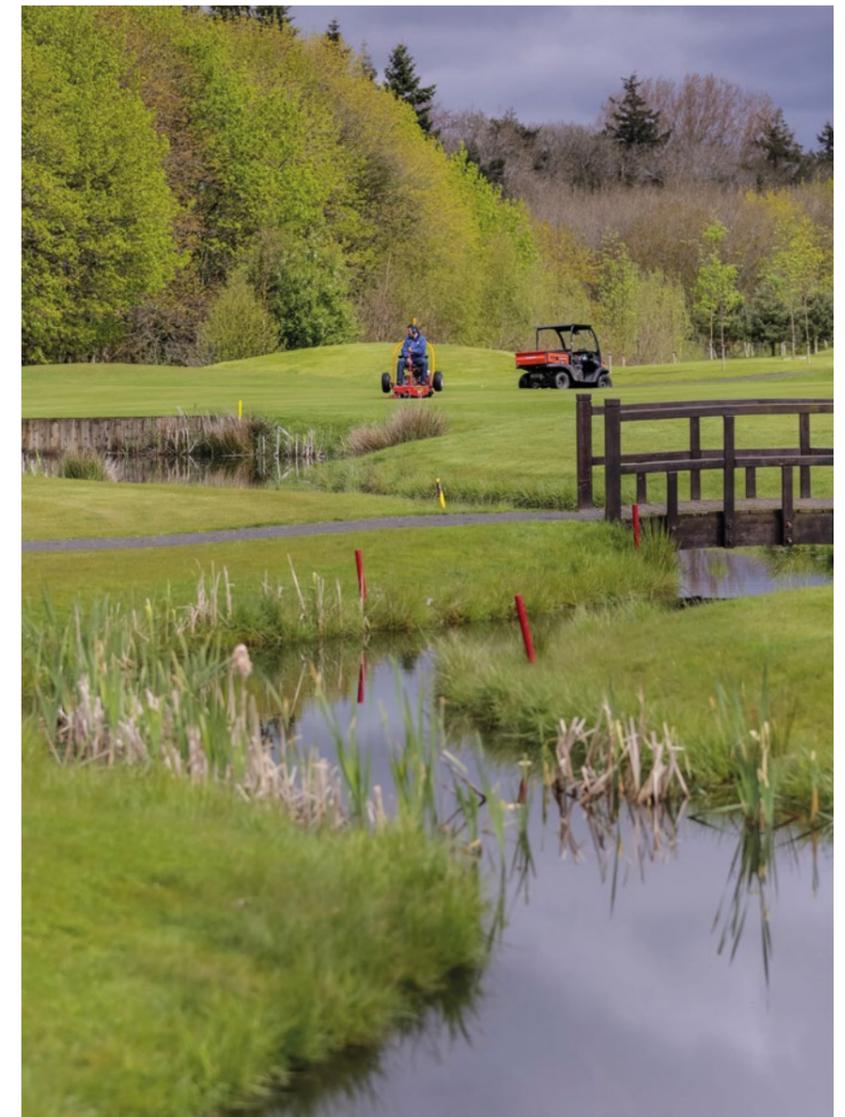


Students on the Sportsturf pathway have completed placements at Gleneagles, the K Club, Co Kildare, the Hilton, Templepatrick and Nuremore Golf Courses.

Students on the Production pathway have worked in nurseries in UK and abroad, with growers and in large private gardens.

Progression opportunities and career destinations

Students may have the opportunity to progress onto relevant Honours Degree courses. There is a wide range of careers open to graduates including the important option of self-employment.



Sinead Duncan



“ I have always had an avid interest in horticulture and when at school I chose to spend a week of work experience with a garden design and build company. This reinforced my desire to be part of this exciting industry where I can use art and science to create beautiful outdoor spaces. The course is giving me a wide range of valuable skills and allowing me to experience sectors of the industry that are completely new to me. I really enjoyed designing planted containers to market and sell at Christmas time. This ‘learning by doing’ experience allowed me to appreciate the relevance of the theory classes and apply my newly gained horticultural, business and marketing knowledge. I enjoy campus life and would definitely recommend the course. It is definitely a great basis on which to build a career in horticulture.”



Foundation Degree (FdSc) in Horticulture (part-time)

The Foundation Degree (FdSc) in Horticulture is offered on a part-time basis, and allows student to choose from a range of options in Landscape Management, Sportsturf Management or Production Management.



FACT FILE

How to apply:
Online www.cafre.ac.uk

Course duration:
Part-time: 3-5 years

Course location:
Greenmount Campus

Course Manager:
Claire Woods

Telephone:
028 9442 6665

Email:
claire.woods@dardni.gov.uk

This course is validated by



Course overview

This part-time course is aimed at individuals who are currently working in the horticulture industry. It is also an ideal qualification for those wishing to change career and enter the horticulture industry.

Course content

This course is delivered over three to five years (depending on how many modules are studied each semester) and will include a ten week period of professional work placement if the student is not employed in an appropriate post in the industry.

Core modules (150 credits)

- Academic skills
- Horticulture principles and practices
- Introduction to business management
- Landscape principles and practices
- Plant and soil science
- Plant health
- Professional work placement

Plus options (to the value of 90 credits) from the following list, at least 60 credits must be at level 5*

10 credits:

- Amenity tree management*
- Contract documentation*
- Development of gardens through time*
- Human resource management*
- Principles of organic horticulture*
- Sportsturf 2
- Sportsturf 3 *
- Sustainability in horticulture*
- Urban landscape conservation*

20 credits:

- Improving business opportunities*
- Design project*
- Applied investigative management project*
- Production principles and practices
- Sportsturf 1

All optional modules are available subject to minimum numbers.

The Course Manager can provide guidance on the sequence in which the modules can be studied to complete the Foundation Degree in Horticulture.

Entry requirements

Students should normally have 40 UCAS tariff points, plus four GCSE subjects at Grade C, including English and Mathematics and preferably Double Award Science.

Students with a Level 3 Extended or Subsidiary Diploma in Horticulture with Merit will be considered but must also have achieved four GCSE subjects at Grade C, including English and Mathematics and preferably Double Award Science.

For other qualifications, please refer to the table on page 23 or consult the UCAS website www.ucas.com/students/ucas_tariff/tariffables

Industrial experience and prior qualifications of applicants who have worked for a minimum of three years are taken into account. For some modules it may be possible to apply for Accreditation of Prior Learning (APL).

Placement

The professional work placement module allows students to develop technical and commercial expertise. Part-time students already in horticultural employment do not have to find a separate work placement. Students not working in the industry must undertake a placement either locally or abroad. Students can, for example, work with landscape contractors, garden designers or Local Authorities.

Progression opportunities and career destinations

Students may have the opportunity to progress onto relevant Honours Degree courses. There is a wide range of careers open to graduates including the important option of self-employment.

Rick McKibbin



“ I enrolled at CAFRE having become disillusioned with my previous job where I had worked in property for almost nine years. I decided to turn my hobby into a career and have not regretted the decision for one second. I enjoy the mix of practical and theory based learning and the high levels of enthusiasm and professional

knowledge shown by the tutors and my fellow classmates. The inclusion of a work based placement in the second year of the course was an additional attraction to me as it will enable me to get further hands on training to prepare me for a career in a field that I love.”





“There are no secrets to success. It is the result of preparation, hard work, and learning from failure.”

- Colin Powell

Important and legal information

Terms and Conditions

As a condition of enrolment all students must abide by and submit to the rules and procedures specified in the College Regulations, Students' Charter and the Joining Instructions. A copy of the current rules, regulations and information for students will be issued to all prospective students at or before enrolment.

The College will make all reasonable endeavours to deliver its courses in accordance with the descriptions set out in this prospectus. The courses offered are continually being improved through review and quality assurance processes by the College and Awarding Bodies. The College therefore reserves the right to make variations to the contents or methods of delivery of courses, if such actions are reasonably considered necessary by the College in the context of its wider provision.

Policy on Equal Opportunities

The College is fully committed to providing equality of opportunity. It is our policy to ensure that everyone associated with the College is treated equitably, regardless of

religious belief, gender, whether or not they have a disability, race, political opinion, age, marital status, sexual orientation, or whether or not they have dependant(s).

CAFRE welcomes applications from students aged over 21 years on 1st October of the year of entry. Each student is considered on his/her individual merit, taking into account academic qualifications and other relevant experience.

Evidence of recent academic study is particularly relevant to applications for degree courses. The College welcomes applications from students who have successfully completed relevant Access courses.

Special needs

CAFRE strives to provide an inclusive learning environment and welcomes and encourages applications from persons with a disability. Applicants are advised to disclose learning needs or disabilities on their application form to give CAFRE an understanding of their support needs and any reasonable adjustments that might be required.

Disability will not be considered as part of the selection process. All courses offered at CAFRE have an element of application in a practical situation.

Complaints procedures

A booklet entitled Customer Services Standards is available from DARD offices and sets out the standards to which we operate with regard to all our customers. For example, course applications will be acknowledged within two working days and outcomes of College interviews will be issued within five working days of the interview.

Written complaints or comments should be sent to the Customer Services Department at any of the campuses. If you feel that we have not dealt with your comment, complaint or suggestion to your satisfaction you can write to the Complaints Officer at any of the campuses.

Information correct at time of printing, March 2016. Please refer to www.cafre.ac.uk for updated information.



Open Days

During the academic year we host Open Days at each of our campus locations. These events are normally held in April and October to coincide with key times for your career planning.

For further details relating to the dates and timings of our Open Days please log onto our website www.cafre.ac.uk

Open Days

If you're considering coming to CAFRE, you're the type of person who is interested in a hands-on course that will give you the best possible preparation for a job in the industry.

Good practical facilities are vital to allow you to apply your knowledge and develop the skills to give you an advantage over the competition.

That's why we'd like to invite you to visit our campuses to see the facilities we use to train our students for successful careers. You or your school can organise a special visit or you can attend one of our Open Days.

At our Open Days you'll find out about specific courses and their career opportunities, tour the facilities and accommodation and meet students and staff.

Contact us

If you have any queries about Open Days, contact our Admissions Office on **freephone 0800 028 4291**.

If you're interested in a particular course and would like to visit a campus, just ring the Course Manager listed on the Fact File of your course and they will be able to help you.

How to find us

Enniskillen Campus BT74 4GF

Where you'll receive training in equine courses, is located two kilometres from Enniskillen, Co Fermanagh, on the A32 Irvinestown to Omagh Road.

Greenmount Campus BT41 4PS

Focuses on agriculture and horticulture courses and is located three kilometres from Antrim town just off the A26 Dublin Road.

Loughry Campus BT80 9AA

Provides education on food courses, is located off the A29 Dungannon Road three kilometres from Cookstown, Co Tyrone.



All course enquiries

Freephone: 0800 028 4291

Textphone: 028 9052 4420

Email: enquiries@cafre.ac.uk

Website: www.cafre.ac.uk

If you require this publication in an alternative format please contact College Administration on Freephone 0800 028 4291 quoting reference HE Prospectus 2017

Printed on recycled paper – Revive 100 pure white silk, produced using 100% recycled waste at a mill that has been awarded the ISO14001 certificate for environmental management.

The pulp is bleached using a totally chlorine free (TCF) process.

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