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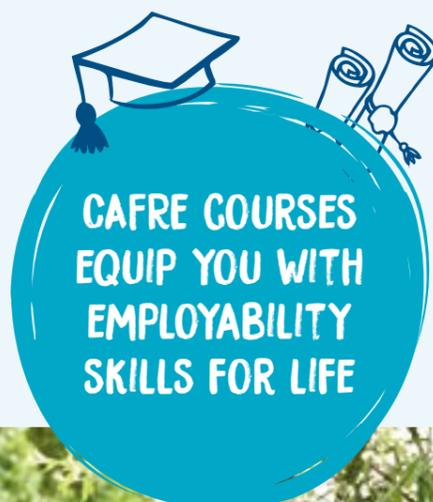


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# Reach your potential in your chosen career



## Welcome



Thank-you 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 agri-food and land based courses for students considering study on Foundation or Honours Degree programmes.

**On average 92%**

of our students gain employment or progress onto further education within six months of completing their course.



# Why choose CAFRE?

## Great job prospects

Students 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 graduates gain employment or progress onto further education within six months of completing their course.

## 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 generous bursaries to help fund the cost of getting a degree.

## 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.

## Specialist facilities

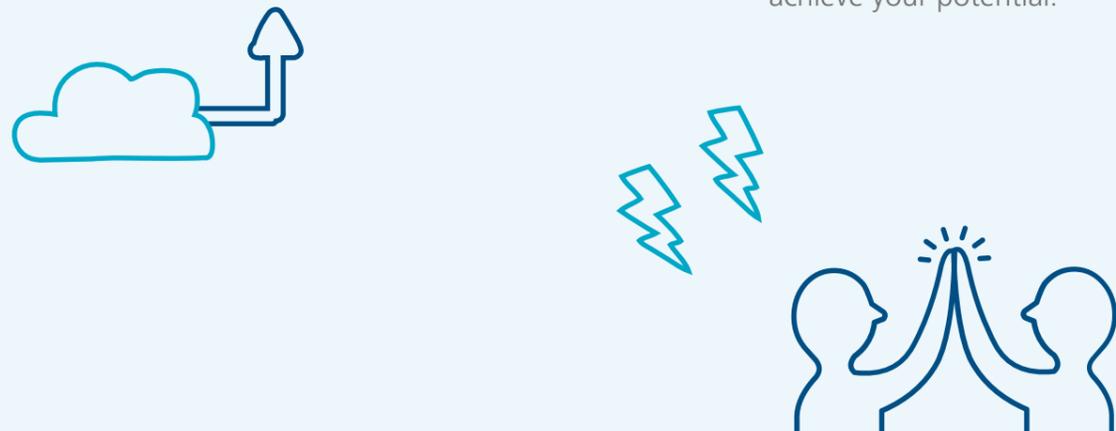
You'll go far to find better facilities at which to study for Higher Education courses in Agriculture, Horticulture, Food or Equine studies. With continuous investment, we keep our facilities up-to-date to benefit not just our full-time students but also people from industry who continue their professional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



## University life

If you're studying on our Foundation or Honours Degrees validated by Ulster University, you can become an 'Associate Student'. You'll get a Student Card, access to Ulster University's libraries and Sports Centre membership to name a few of the perks. Students studying on the Honours Degree in Agricultural Technology are Queen's University students and can gain access to the University's resources.

## Experienced staff

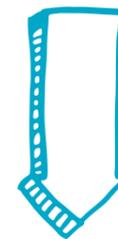
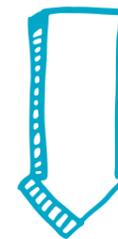
CAFRE is an 'Access Partner' of the Higher Education Authority which allows the college to utilise their resources to enhance, inform and improve teaching by providing additional staff development opportunities.

## 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 once successfully completed may be eligible for progression onto the Honours Degree.

## Still not finished?

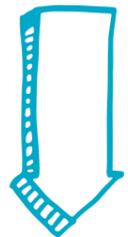
Then you can apply for the postgraduate Diploma or Masters course in Business for Agri-Food and Rural Enterprise at Loughry Campus, Cookstown.



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



## All things equine

At Enniskillen Campus you'll find indoor and outdoor arenas for all aspects of equitation. In the racing yard we give students invaluable experience in handling and riding racehorses. Students ride out on a rota system making use of the gallops and schooling track, where they experience the thrill of riding a racehorse over fences at speed. Racing students also compete with College horses at a number of point-to-point meetings. While working in the equine breeding unit, students handle and manage the Thoroughbred and Sport Horse 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. They also have the opportunity to prepare and

take the foals to the sales. The equitation unit has a range of horses and students attend a number of working hunter competitions, cross country schooling and shows. Students also 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 290 hectares around the campus is used for arable, dairying and lowland beef and sheep farming. Our Dairy Centre incorporates the newest technologies in comfort housing and cow handling, waste management and parlour systems. Another 960 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 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 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 modern production and training facilities for ornamental and edible crops. These include glasshouses that are environmentally controlled using computers with ebb and flow floors, automatic venting, water recycling and solar panels.



**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 five 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. It'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 an excellent range 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 well equipped laboratories where you can carry out biological, chemical and physical analyses on crop, livestock and food products.



# 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, manage a 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.

Agriculture students get involved in the management of the farm enterprises, including the dairy herd, the lowland and upland beef enterprises and the arable unit.

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 weeks preparing foals for the sales and then taking them right through to feel the thrill of 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 retailing of garden centre plants, such as Poinsettias at Christmas, and undertake landscaping projects.

## 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 Food Safety Certificates, Pesticide Application Certificates 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 placement you'll find out what it's really like to work in your chosen industry. It will help you develop interpersonal and communication skills and improve your organisational abilities.

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 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 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.

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.

Horticulture students travel to experience different horticultural systems production facilities and visit some of the most spectacular gardens in Europe. 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 courses in many ways. One method that directly helps students is through the donation of bursaries, typically worth £1,000. Some companies also provide paid work placements to successful bursary winners.

## Enniskillen bursaries

Bursaries are available for students on the Foundation and Honours Degrees in Equine Management. The awards are provided by leading equine businesses and ancillary organisations which have a close association with the campus. In 2017-18 bursaries were awarded by: Blue Frog Shavings Bluegrass, Coolmore, Danske Bank, Derrinstown Stud, Giltspur Scientific, Godolphin, Horse Racing Ireland, Horse Sport Ireland, Irish Farmers' Journal, Irish Thoroughbred Breeders' Association, Jockey Hall Stud, Northern Ireland Horse Board, Showjumping Ireland, The Aga Khan Studs and the Tyrone Farming Society.

## Greenmount bursaries

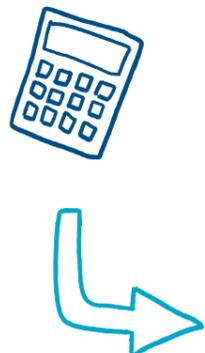
As a first year full-time student you may compete for one of the bursaries awarded by different sponsors. In 2017-2018 bursaries were awarded by: ABP Food Group, Ai Services, Bank of Ireland, Bulrush, Calor, Cogent, Danske Bank, Darren Clarke Golf School, Devenish, Dunbia, Fane Valley, Genus ABS, Irish Farmers' Journal, John Thompson and Sons, Moy Park, The Gibson Trust, Tyrone

Farming Society, Ulster Farmers' Union and the Ulster Grassland Society.

The Vaughan Trust, also supports Agricultural Technology Degree students from County Fermanagh through a bursary, while the First Trust Bank, Linden Foods and Marks and Spencer sponsor student competitions.

## Loughry bursaries

Leading businesses which have shown their appreciation of the future talent studying at Loughry through the provision of bursaries in 2017-18 include: ABP Food Group, Bank of Ireland, Dale Farm, Danske Bank, Dunbia, Fane Valley-Linden Foods, First Trust Bank, Glanbia Cheese Company, Irish Farmers' Journal, Karro-Cookstown, Kerry, LacPatrick, Multi Packaging Solutions West Rock, Northern Ireland Food and Drink Association, Tyrone Farming Society, Ulster Bank, Willowbrook Fine Foods. Bursaries of between £1,000 and £3,000 are awarded, and in some cases, paid work placement for full-time students.



# 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](http://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 onsite Recreation Centre and the Mid Ulster Sports Arena, a modern facility on the edge of the campus owned 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 new to the campus.



### 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.

### 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 fitness suite, 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 100 students in single study bedrooms. Students have access to an on-campus recreation centre and 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 65 students in single study bedrooms and student bungalows. Students can use the fitness suite 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 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



## Accommodation



**200**

Greenmount students in Halls of Residence



**100**

Loughry students in single study bedrooms



**65**

Enniskillen students in single study bedrooms



Studying for a degree at CAFRE does not cost as much as you might think...



# Money matters

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



### Tuition fees

At the time of printing our 2019 fees have not been confirmed, please refer to our website for up-to-date information. Different fees are charged, depending on your country of residence.

(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 Student Finance NI for financial support. Check out: [www.studentfinanceni.co.uk](http://www.studentfinanceni.co.uk) which will give you all the details and help you find your local Education Authority for more assistance. The following is a short summary of the support available to eligible students;

### Tuition Fee Loan

Non means-tested and available to cover your tuition fee costs. You start repaying the loan on completion of your studies, depending on your income. For more information on repayments go to:

[www.studentloanrepayment.co.uk](http://www.studentloanrepayment.co.uk)

### Maintenance Grant or Special Support Grant

You could get up to £3,475 through the Maintenance Grant or Special Support Grant, if your household income is £19,203 or less. If your household income falls between £19,203 and £41,065 you may be eligible to receive a partial grant, depending on the level of your household income. If your household income is more than £41,065 you will not be able to receive a Maintenance Grant or Special Support Grant, but may be able to receive a Maintenance Loan.

### 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 2019/20 are likely to be:

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



### 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 Dependents' 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

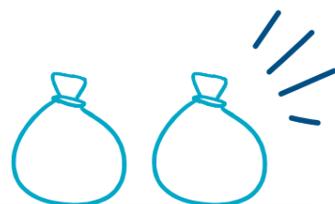
CAFRE has an Erasmus+ Charter which allows eligible students to apply for additional funding to complete work experience or a period of study within the European Economic Area.

### 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, you can apply online at: **[www.studentfinanceneni.co.uk](http://www.studentfinanceneni.co.uk)**

If you apply early, 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.

**DON'T FORGET  
ABOUT OUR  
BURSARIES  
SEE PAGE 16**



### Financial support for students from Great Britain and non-UK EU students

English residents should contact: Student Finance England  
**[www.gov.uk/student-finance](http://www.gov.uk/student-finance)**

Scottish residents should contact: Student Awards Agency for Scotland (SAAS)  
**[www.saas.gov.uk](http://www.saas.gov.uk)**

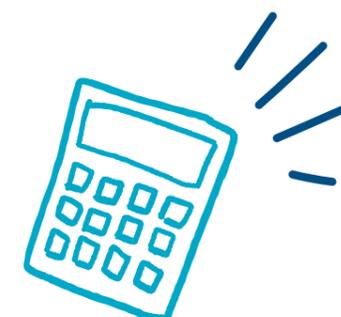
Welsh residents should contact: Student Finance Wales Contact Centre  
**[www.studentfinancewales.co.uk](http://www.studentfinancewales.co.uk)**

### Financial support for Republic of Ireland and other non-UK EU students

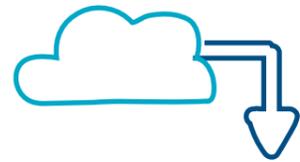
Students from ROI and other non-UK EU countries can apply to the Student Finances Non-UK team for a tuition fee loan.

### Student Finance Services Non-UK Team

Student Finance England  
PO Box 89  
Darlington  
DL1 9AZ  
Tel: 0141 243 3570



# How to apply for a CAFRE course



FULL-TIME  
[WWW.UCAS.COM](http://WWW.UCAS.COM)

PART-TIME  
[WWW.CAFRE.AC.UK](http://WWW.CAFRE.AC.UK)



## 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](http://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 2019, UCAS will accept your application from 1st September 2018. Applications made after 15th January 2019, 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, but please do check with us. 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 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](http://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.

CAFRE does not hold a Tier 4 Sponsor Licence and therefore cannot accept applications from nationals of countries outside the European Economic Area (EEA) or Switzerland. For further information and advice please refer to the Home Office's UK Visa and Immigration website at: [www.gov.uk/browse/visas-immigration/student-visas](http://www.gov.uk/browse/visas-immigration/student-visas)



# 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 15th 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](http://www.ucas.com)

The UCAS Tariff points system has changed. 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/tariffables](http://www.ucas.com/students/ucas_tariff/tariffables)

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	E	16
	H1	36
	H2	30
	H3	24
	H4	18
	H5	12
	H6	09
	O1	12
	O2	10
	O3	08
O4	06	



	BTEC Level 3				City & Guilds Level 3	
	Extended Diploma	Diploma	90-Credit Diploma	Subsidiary Diploma	Extended Diploma	Subsidiary Diploma
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	168	56
D	-	-	-	48	144	48
MMP	80	-	-	-		
MM	-	64	48	-		
MPP	64	-	-	-		
MP	-	48	35	-		
M	-	-	-	32	96	32
PPP	48	-	-	-		
PP	-	32	24	-		
P	-	-	-	16	48	16



## 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**

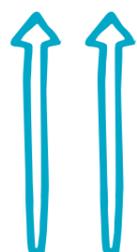
Residential students who wish to transfer to a local doctor, or who are living outside the practice area of their family doctor (generally 15km), may register with a local doctor of their choice. If you are unwell, the Accommodation Team will make arrangements for you to attend a doctor, or if necessary,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



# Agriculture courses

BSc (Hons) Degree in  
Agricultural Technology  
(3 years)

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

Foundation Degree (FdSc) in  
Agriculture and Technology

## Key facts



**98%**  
go to work or study



**89%**  
thought staff  
made the subject  
interesting



**94%**  
were satisfied  
overall



# Industry insights



In Northern Ireland the agri-food industry is the single largest employer, providing an estimated 100,000 jobs and providing a gross output from agriculture of £1.74 billion in 2015.

There are many complex issues facing the agricultural industry, including global competitiveness, sustainability, and 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



Claire Beckett



I graduated from the BSc Honours Degree in Agricultural Technology course which is delivered in partnership with CAFRE at Greenmount Campus in June 2017.

I grew up working on my family's dairy farm where I was involved in every aspect of managing our 140 pedigree Holstein cows. I have always wanted a career in ruminant nutrition and picked my work placement accordingly, spending 13 weeks of placement with Trouw Nutrition Ireland and three weeks with Shur-Gain Nutrition in Canada.

Since I graduated I have been working as a 'Dairy Technical Support Co-ordinator' with Trouw

Nutrition and I am really enjoying all challenges of working in this dynamic sector. In my job I am responsible for working with farmers, feed mill representatives and other sector members within Northern Ireland to disseminate research findings from Trouw Nutrition's research and development centre in Holland.

After graduating as the top student in my degree class I was delighted to be nominated by CAFRE for, and to win, the Danske Bank/Farming Life Student of the Year Award. I would recommend the degree course to anyone with a passion and drive to succeed in the agriculture industry."



# 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](http://www.career-descriptions.co.uk) or [www.lantra.co.uk](http://www.lantra.co.uk) or our website [www.cafre.ac.uk](http://www.cafre.ac.uk)

## Sales/Marketing representatives

Employment opportunities exist in a wide variety of industries ranging from animal feed companies to agrochemical and fertiliser 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, 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 the media. 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 their 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.

98% OF STUDENTS GO ONTO WORK OR STUDY...



# 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 agriculture programmes.

The Greenmount Campus Farm is made up of the Dairy Centre (160 hectares), the Beef and Sheep Centre (130 hectares) and the Hill Farm Centre (960 hectares).

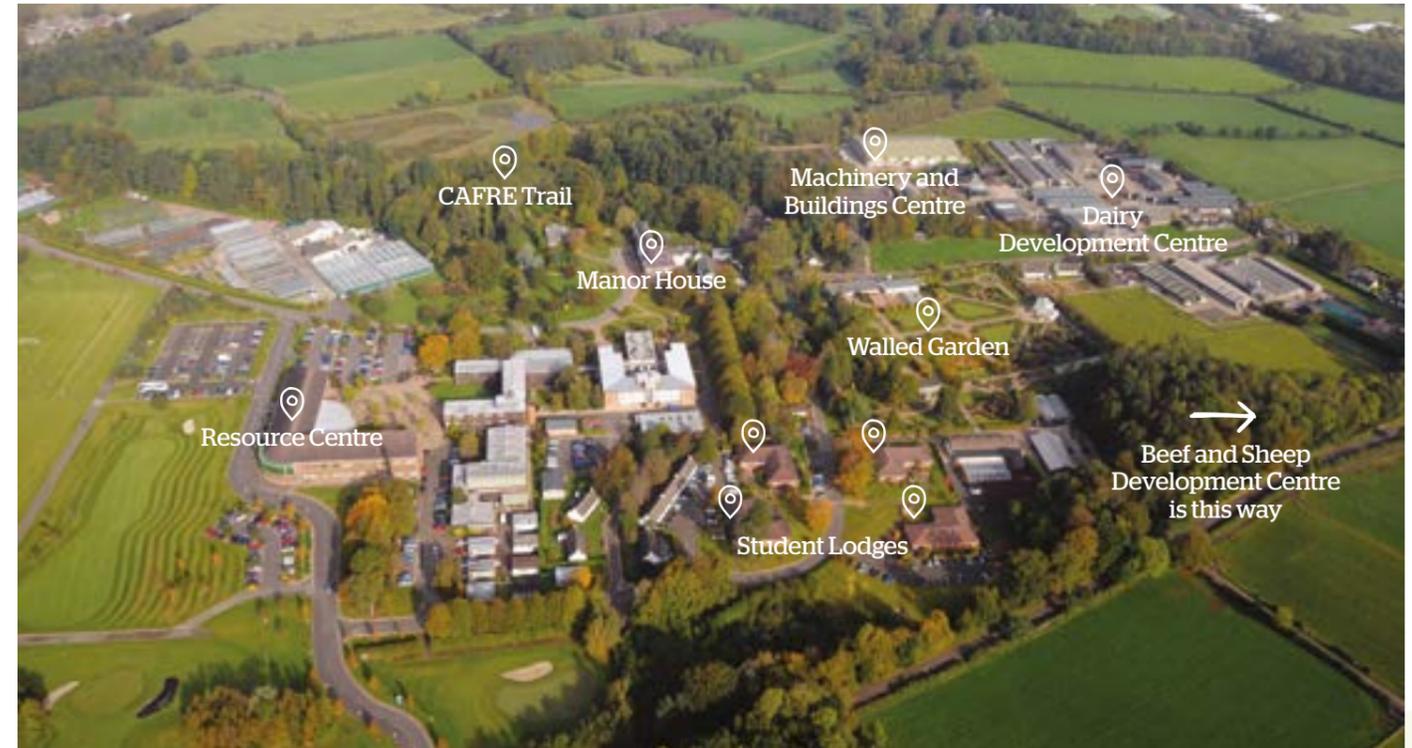


The three centres provide a unique resource for students to adopt a 'learning by doing' approach while undertaking a course at CAFRE. Furthermore, the centres are used extensively by Technologists and Advisers to demonstrate and promote the adoption of the latest technological advances within the livestock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

### Dairy Centre

The Dairy Centre is part of a 160 hectare mixed lowland farm with 180 dairy cows in the Future Herd plus replacements. The unit has been designed to best meet the education and training needs of agriculture students and the dairy industry, to enable the delivery of

knowledge and technology transfer. The Centre complies with all relevant legislation and animal welfare recommendations. Students can select DAIRY as a student learning project, gaining practical and management experience in the enterprise and analysing physical and financial performance. The Dairy Centre grows approximately 30 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 960 hectare hill farm comprising 100 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 Centre which is managed in an environmentally sensitive manner. Students have the opportunity to analyse 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 80 suckler cows, 200 finishing cattle and 210 ewes. The RED MEAT learning project allows 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@daera-ni.gov.uk

#### Visit:

www.qub.ac.uk/ado

This course is jointly provided with



### 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.

The three year course incorporates a 16 week work placement. The four year Professional Studies option allows students to take a one year work placement.

#### 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

#### A-level

BBB including at least two relevant subjects eg: Biology or Chemistry and GCSE Mathematics Grade C. or ABB including one relevant subject eg: Biology or Chemistry and GCSE Mathematics Grade C.

Note: Applicants not offering either Biology or Chemistry at A-Level should have GCSE Chemistry Grade C or GCSE Double Award Science Grades CC.

#### BTEC Extended Diploma

A relevant Agriculture/Science qualification with 100 credits at Distinction and 80 credits at Merit and GCSE Chemistry Grade C or GCSE Double Award Science Grades CC and GCSE Mathematics Grade C.

#### Bursaries

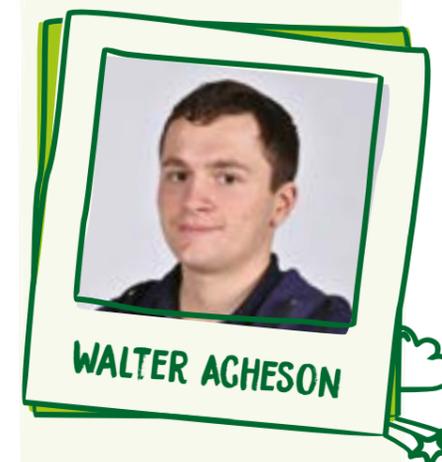
A number of bursaries each worth £1,000 are available to students studying on Higher Education courses at CAFRE (see page 16). Students will be eligible to compete for bursaries when they are enrolled on the course.

### 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

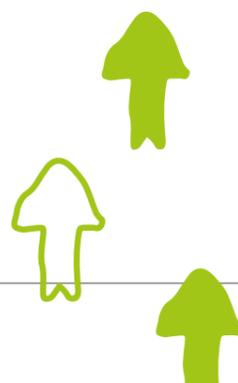
Graduates may have the opportunity to progress onto appropriate postgraduate studies or research. Agricultural graduates are employed in a range of managerial posts in government services, agricultural banking, consultancy, research, education and training, ancillary industry or farm management. The 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.



WALTER AGHESON



*I am studying on the first year of the course and am enjoying the variety of areas covered. Coming from a beef farm I am particularly interested in the red meat industry. I applied for the Danske Bank bursary and had to write an essay on the impact of exchange rates of import and export markets in Northern Ireland. I was delighted to be the successful recipient of the £1000 bursary. It's very encouraging to be backed by such a large company to pursue my career in agriculture. I will be using the bursary to fund my studies. I am looking forward to following a career in the red meat industry."*



## 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 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 three years if they select the year long work placement.

#### 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 option to study in semester 2

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

#### Year 2

(or Year 3 for those opting for the long work placement option)

#### Semester 1

- 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
  - Research methodologies and data analysis

#### Semester 2

- Core module
- Work placement
- Plus two module options
- Developments in agriculture
  - Human resource management
  - Organic agricultural production

### Fact file

#### How to apply:

UCAS course code: 004D  
Part-time: Online  
[www.cafre.ac.uk](http://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@daera-ni.gov.uk](mailto:kate.semple@daera-ni.gov.uk)

This course is validated by



### Entry requirements

Students should normally have at least 40 UCAS tariff points at A2 Level (including a Science subject)\* plus 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 and other cognate subjects 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.

Applicants are normally required to have at least three months relevant practical experience to include livestock husbandry skills and operation of farm machinery in an agri-business.

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 29 or consult the UCAS website [www.ucas.com/students/ucas\\_tariff/tariffables](http://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 16). Students will be eligible to compete for

bursaries when they are enrolled on the course.

### Placement

All students are required to undertake a work placement 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.

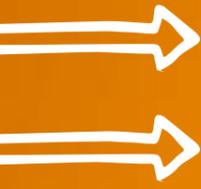


ANDREA RAFFERTY



*I have a real interest in Holstein breeding so to find a course which offered a work placement to travel suited me perfectly. I completed my placement at Kingsway Farms in Ontario, Canada. The Kingsway herd is an internationally renowned multiple master breeder. My main responsibility was looking after the 25 Holstein show team. I had to ensure they were managed to the highest standards to optimise their performance in the show ring. I accompanied the show team to the World Dairy Expo in Wisconsin and helped prepare the cattle. I was delighted when we were judged the premier breeder of the heifer show. After graduation I will be taking up employment with World Wide sires. I have been delighted to be able to integrate my passion for Holstein breeding with my education and future employment. I am looking forward to being involved in future developments of the breed both through employment and developing my own herd at home.*

# Equine courses



BSc (Hons) Degree in Equine Management

Foundation Degree (FdSc) in Equine Management



## Key facts



**90%**  
go to work or study



**94%**  
thought staff made the subject interesting



**96%**  
were satisfied overall



# 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 and Horse Sport Ireland. 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



### Ethan Callaghan



Before studying at Enniskillen Campus, I had worked in the equine industry for a number of years, mostly in racing yards. I decided that I needed to gain additional qualifications in order to progress my career in the equine industry. I returned to education studying an Access course so that I could meet the entry requirements for the Foundation Degree course.

In first year I was successful in being awarded the Irish Thoroughbred Breeders' Association bursary for performance in the Horse Racing Industry Practices module.

I enjoyed my time at CAFRE and developed my academic and practical skills. I applied for an Internship opportunity through the college and was successful in gaining employment at the Aga Khan's Gilltown Stud. I have been enjoying my work at the stud and have been involved with the management of mares and foals, with breaking in yearlings and preparing stock for the sales."



# 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. 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. The following are some of the typical careers available to equine graduates.

## 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.

90%  
OF STUDENTS  
GO ONTO WORK  
OR STUDY...



## 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 50 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 campus 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 the 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, 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.



## 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 a changing equine industry. These students will be equipped to carry out a range of practical and managerial activities in equine and non-equine enterprises.

### Fact file

#### How to apply:

UCAS course code: D322

#### Course duration:

3 years or 4 years including work placement.

#### Course location:

Enniskillen Campus

#### Course Manager:

Jane Elliott

#### Telephone:

028 6634 4823

#### Email:

jane.elliott@daera-ni.gov.uk

This course is validated by



### 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/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 29 or consult the UCAS website [www.ucas.com/students/ucas\\_tariff/tariffables](http://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 16). Students will be eligible to compete 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.



SORGHAWOODS

“

*I selected the Honours Degree course because it enables me to study for a degree programme whilst providing me with great opportunities to work with a range of horses. The course offers a good blend of theory with practical skills developed using the extensive equine facilities on campus. Assessments to date have been varied and have been based on a combination of assignment work, performance on practical activities and on exams.*

*I am really interested in the racing side of the equine industry and am enjoying working with the point-to-pointers at the college. In my spare time, away from college I ride out for Ted Walsh.”*

## 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 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.

### 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@daera-ni.gov.uk

### Course content

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

#### 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



This course is validated by



### 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 29 or consult the UCAS website [www.ucas.com/students/ucas\\_tariff/tariffables](http://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 16). Students will be eligible to compete 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.



ADAM THOMSON

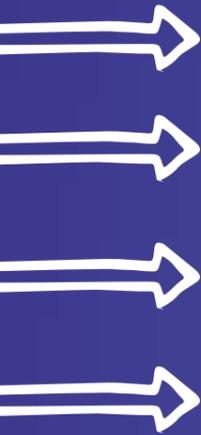
“

I started the course in September having previously completed a Level 3 Extended Diploma, also at Enniskillen Campus. Whilst I was familiar with the campus a new course at a higher level brings new challenges. I am enjoying making friends with new class mates and those on the other courses. The Equitation and the Equine Science modules on the course are really interesting.

I spent a couple of months last summer working for Alexander Zetterman in a Show Jumping yard in Sweden. Having really enjoyed this experience I hope to undertake my work placement abroad. This is something that I am looking forward to – it will provide great opportunities to meet new people and to experience life in a different country.”



# Food courses



BSc (Hons) Degree in Food Technology

BSc (Hons) Degree in Food Innovation and Nutrition

BSc (Hons) Degree in Food Business Management

Foundation Degree (FdSc) in Food Manufacture and Nutrition



## Key facts



**93%**  
go to work or study



**89%**  
thought staff made the subject interesting



**94%**  
were satisfied overall

# Industry insights

The food and drink manufacturing 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 business. Graduates develop the knowledge and work-based skills to enable them to secure employment.



# Career profile



Catherine McWhirter

“

After completing A-Levels in Home Economics, Geography and English Literature, I decided to study at Loughry. My choice certainly proved to be the right one - I graduated in June 2017 with a First Class Honours Degree in Food Technology.

I chose to study at Loughry because I was impressed with high number of students who gained relevant employment immediately after graduation. I also thought that the facilities at the College were of a high standard and the practical nature of the courses would suit my learning style. The tuition fees were very attractive and offered big savings, whilst still providing a high standard of education.

Studying at Loughry has resulted in many great opportunities for me and enhanced my CV. During my studies, I was awarded two bursaries, one from Tyrone Farming Society and the other from the Northern Ireland Food and Drink Association (NIFDA). Both of these

bursaries had financial incentives which helped me to fund my studies. I had a lot of exposure to the food industry through my course and this helped me to develop my understanding of the sector and to create important links. I also had the opportunity to develop interpersonal, time management, teamwork, practical and problem solving; all of been of great benefit to me both during my studies and now as a graduate.

In the third year of my studies, I completed a placement at Kerry Coleraine. On successful completion, I achieved a Diploma in Industrial Studies, an additional qualification to my Degree. I was very fortunate to be offered employment with Kerry Coleraine when I graduated. I currently work for them as a Compliance Auditor.”

# 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](http://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

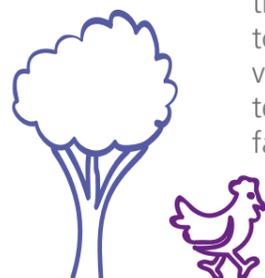
Production managers are responsible for the day-to-day activities of manufacturing departments. They manage teams of production staff and schedule manufacturing activities to ensure orders are met at the required time. They must be able to understand and implement a variety of food processing techniques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

93%  
OF STUDENTS  
GO ONTO WORK  
OR STUDY...

# 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 and drink manufacture. This unique facility is equipped with an extensive range of modern pilot and industrial scale food processing 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.



## BSc (Hons) in Food Technology\*

\*Subject to revalidation

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.



### Fact file

#### How to apply:

UCAS course code D633

#### Course duration:

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

#### Course location:

Loughry Campus

#### Course Manager:

Nicola Kerr

#### Telephone:

028 8676 8101

#### Email:

enquiries@cafre.ac.uk

This course is validated by



### 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 29 or consult the UCAS website: [www.ucas.com/students/ucas\\_tariff/tariffables](http://www.ucas.com/students/ucas_tariff/tariffables)

### Bursaries

A number of bursaries ranging from £1,000 to £3,000 are available to students studying on Higher Education courses at Loughry (see page 16). Students will be eligible to compete for bursaries when they are registered on the course.

### Placement

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 placement year 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

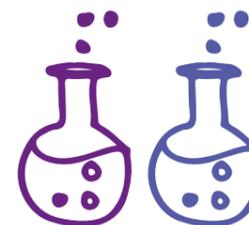
Students may have the opportunity to progress onto relevant postgraduate studies. This course provides students with the competencies to undertake a range of managerial posts in areas such as product development, production, technical, quality, food packaging and research in food and drink manufacturing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



SUSANNA GAWN

“

*I left school after my GCSEs and studied for a BTEC National Diploma in Food Science and Manufacturing Technology. I had heard about the College from family and friends, and I knew it was the place for me. I am particularly interested in how the food industry processes our food 'from farm to fork'. I decided to continue studying at Loughry and applied for a place on the BSc (Hons) Degree in Food Technology. I was delighted to get accepted onto the course. I am particularly enjoying learning about the science of food. After I graduate, I would like to work in a meat processing company. I would advise anyone who has an interest in the food industry to study at Loughry. It's a great place, with superb facilities that replicate the food industry.”*



## BSc (Hons) in Food Innovation and Nutrition\*

\*Subject to revalidation

The Honours Degree in Food Innovation and Nutrition, validated by Ulster University, is 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.



### Fact file

#### How to apply:

UCAS course code DB64

#### Course duration:

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

#### Course location:

Loughry Campus

#### Course Manager:

Nicola Kerr

#### Telephone:

028 8676 8101

#### Email:

enquiries@cafre.ac.uk

This course is validated by



### 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 29 or consult the UCAS website: [www.ucas.com/students/ucas\\_tariff/tariffables](http://www.ucas.com/students/ucas_tariff/tariffables)

### Bursaries

A number of bursaries ranging from £1,000 to £3,000 are available to students studying on Higher Education courses at Loughry (see page 16). Students will be eligible to compete for bursaries when they are registered on the course.

### Placement

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 placement year 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.



JOANNE BROWNLEE

“

I decided to study at Loughry after completing my A-Levels in Home Economics, Business Studies, and Health and Social Care. At school, I enjoyed studying Home Economics and I feel this subject gave me a good background knowledge for the course. I first heard about the College at a careers convention in my school and I was very interested in the range of Degree programmes on offer. I have enjoyed learning about food and packaging. We also get to visit food companies as part of our modules. When I graduate, I would like to develop new innovative food products. I would strongly advise you to attend one of the Open Days to find out what is on offer to you.”



## BSc (Hons) in Food Business Management

\*subject to revalidation

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



### Fact file

#### How to apply:

UCAS course code D630

#### Course duration:

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

#### Course location:

Loughry Campus

#### Course Manager:

Nicola Kerr

#### Telephone:

028 8676 8101

#### Email:

enquiries@cafre.ac.uk

This course is validated by



### 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 29 or consult the UCAS website: [www.ucas.com/students/ucas\\_tariff/tariffables](http://www.ucas.com/students/ucas_tariff/tariffables)

### Bursaries

A number of bursaries ranging from £1,000 to £3,000 are available to students studying on Higher Education courses at Loughry (see page 16). Students will be eligible to compete for bursaries when they are registered on the course.

### Placement

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 placement year 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.



“

*At school, I studied History, Applied Science and Engineering for A-Level. I hadn't really considered studying at Loughry until I spoke to a Careers Adviser. This led me to carry out more research on the College and the range of food courses it offered. I was interested in what I found out and here I am! I am really enjoying my course and learning about the food industry. I am not sure what career I would like to pursue as yet; I'm keeping my options open. I am a residential student and enjoy living on the campus during the week. I have made lots of new friends at Loughry. My advice to those currently studying A-Levels is to work hard as they have a big impact on what you do with the rest of your life!”*



# Foundation Degree (FdSc) in Food Manufacture and Nutrition

\*subject to revalidation



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

## Fact file

### How to apply:

UCAS course code BD46

### Course duration:

Full-time: 2 years

### Course location:

Loughry Campus

### Course Manager:

Nicola Kerr

### Telephone:

028 8676 8101

### Email:

enquiries@cafre.ac.uk

This course is validated by



## 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 29 or consult the UCAS website: [www.ucas.com/students/ucas\\_tariff/tariffables](http://www.ucas.com/students/ucas_tariff/tariffables)

## Bursaries

A number of bursaries each worth £1,000 are available to students studying on Higher Education courses at Loughry (see page 16). Students will be eligible to compete for bursaries when they are registered on the course.

## Placement

Semester one of the second year 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 onto 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.



SARAH GIBSON



*When I was studying for my GCSEs, I visited Loughry on a school trip and was really interested in the courses on offer. My main reasons for deciding to study at Loughry was the practical nature of the course and the range of career options available. I am really enjoying my studies. I enjoy laboratory and food processing practicals and visits to different food companies. I have no idea what career path I would like follow yet, but with the wide range of options available, I know that I will find a good career that I will enjoy. It is important to think carefully about the course you would like to study and what career options you will have in the future. Even though none of my friends were going to study at Loughry, I decided to study here because I knew it was the right course for me. I have definitely made the right decision."*



# Horticulture courses



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



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



## Key facts



**95%**  
go to work or study



**96%**  
thought staff  
made the subject  
interesting



**92%**  
were satisfied  
overall



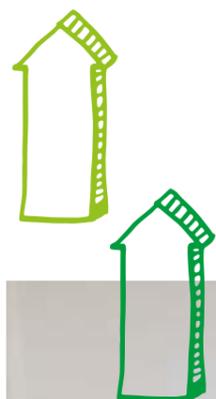
# Industry insights

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



Rick McKibbin

“

When I applied to study on the Foundation Degree course, I obviously had an interest in horticulture; however I can say that this has now stratospherically increased thanks to my time at Greenmount.

Following the two years of the course I find that I appreciate plants so much more than I used to. I like knowing why one plant will thrive in a certain location but not others. Plants such as Sarcococca would not initially have interested me, but now I love the smells it can produce at a quieter time of year. Pruning really gives me great satisfaction. Following our practicals in first year, I was still apprehensive when I cut plants in my garden back hard. Seeing how well plants such as Roses, Hydrangea and Forsythia react to good pruning is a greatly pleasing and gives me confidence

what I am doing is right and our client's gardens will thrive.

As well as being enjoyable, I also found the course very useful. Since graduation I'm working for Cameron Landscapes. I am confident my horticulture knowledge developed at Greenmount will stand me in good stead with the company. Working for a large company is very interesting as the range of work is diverse.

Having worked in property for nine years the decision to retrain in horticulture was a 'big step' but I have not regretted my decision for one second. I know I still have heaps of enthusiasm to learn more and I can attribute this 'budding interest' to the quality of the horticulture teaching I received at Greenmount.”

# 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](http://www.growcareers/info) or [www.brightcrop.org.uk](http://www.brightcrop.org.uk)

## 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 groundstaff to manage golf courses and sports 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.



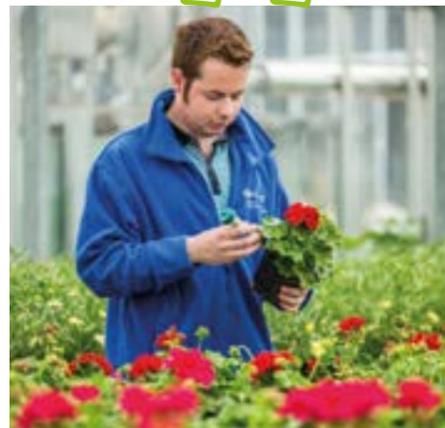
**95% OF STUDENTS GO ONTO WORK OR STUDY...**





# Our horticulture facilities

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



## Our outdoor classrooms Landscape facilities

Greenmount's grounds include 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 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 Rose Garden that showcases the varieties of rose cultivars which have won the DARD/DAERA award at the Belfast International Rose Trials over the past 50 years. The latest addition to our outdoor classroom is a landscape gardening training facility for teaching students skills such as fencing, paving and installing water features.

## Production facilities

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. A new training building houses potting, transplanting and compost mixing machines. These production resources are used both for teaching and 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 facilities

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.



### 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@daera-ni.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.

#### Year 1

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 a 20 credit pathway module
- Production principles and practices
- Sportsturf principles and practices

#### Year 2

Core modules (70 credits) for all students

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

#### Landscape pathway (50 credits)

- Design project
- Development of gardens through time

Plus 20 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

Plus 20 credits from:

- Amenity tree management
- 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.

### Entry requirements

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

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 two science subjects.

For other qualifications, please refer to the table on page 29 or consult the UCAS website: [www.ucas.com/students/ucas\\_tariff/tariffables](http://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 16). Students will be eligible to compete 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 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.



REECE MCKAY



*I suppose I could say I'm and outdoor person! Over the years I enjoyed helping my grandfathers; working with one on a farm and the other fulfilling his passion for gardening. Growing up with them taught me valuable life skills and qualities. When I left school after my A-Levels, I had the courage and passion to start my own business, focusing on garden maintenance. This led me to Greenmount to enhance my skills and knowledge, I follow the rule 'if you're going to do something, do it right'. I am on the first year of the course and particularly enjoy the landscaping elements. I can already see my work edging more into the garden design and landscaping elements. Horticulture is such a satisfying subject and it's certainly one which will allow you to grow and develop."*



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



This part-time course allows students to choose from a range of options in Landscape Management, Sportsturf Management or Production Management. It is 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 includes 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 credit modules:

- 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 credit modules:

- 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.



### Fact file

#### How to apply:

Online [www.cafre.ac.uk](http://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@daera-ni.gov.uk](mailto:claire.woods@daera-ni.gov.uk)

This course is validated by



Students typically attend classes on a Tuesday in Year 1 (9am-5pm), Year 2 semester 1 on a Monday and semester 2 on a Thursday. Day of attendance in Years 3 and 4 will depend on the options chosen.

### Entry requirements

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

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 two science subjects.

For other qualifications, please refer to the table on page 29 or consult the UCAS website: [www.ucas.com/students/ucas\\_tariff/tariffables](http://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

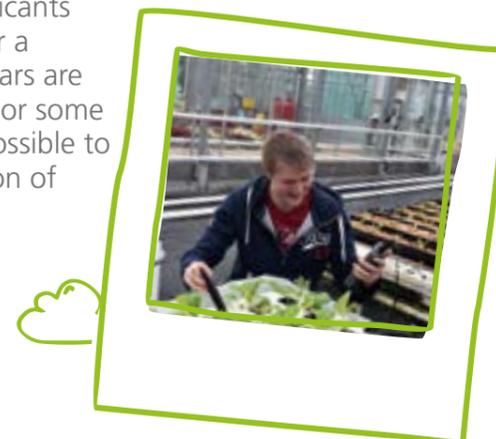
The professional work placement module allows students to develop technical and commercial expertise. Part-time students already in horticultural employment do not have to find a separate work placement. Students not working in the industry must undertake a placement either locally or abroad. Students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



SANDY CARNEY



"I am currently on the second year of the part-time course. I work in public service but have an ambition to run my own small holding growing edible and ornamental plants. In order to do this I need both an understanding of the industry and more importantly how things grow. The course is ideal for career changers as it allows me to continue working while gaining the knowledge and skills I will need to establish my own business. I am really enjoying studying at Greenmount. The course has opened my eyes up to many possibilities in the world of Horticulture; maybe I will do more than just growing plants in the future."



# 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 'Our Complaints Procedure' is available on the DAERA website: [www.daera-ni.gov.uk](http://www.daera-ni.gov.uk) 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.

The Northern Ireland Public Services Ombudsman offer advice about making a complaint if you feel that you have been treated unfairly or have received a poor service or that your complaint has not been resolved to your satisfaction. The Ombudsman can be contacted on **freephone 0800 34 34 24**.

Information correct at time of printing, February 2018. Please refer to: [www.cafre.ac.uk](http://www.cafre.ac.uk) for updated information.



# Open Days

Discover the right course for you at CAFRE by attending an Open Day...

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](http://www.cafre.ac.uk)



### CAFRE Open Days

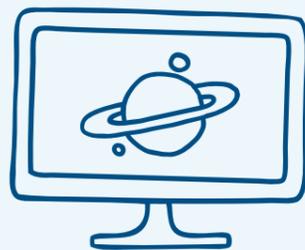
If you're considering coming to CAFRE, you're the type of person who is interested in a hands-on course that will give you the best possible preparation for a job in the industry. Good practical facilities are vital to allow you to apply your knowledge and develop the skills to give you an advantage 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 for food related qualifications, is located three kilometres from Cookstown, Co Tyrone, just off the A29 Dungannon Road.



All course enquiries  
Freephone: 0800 028 4291  
Email: [enquiries@cafre.ac.uk](mailto:enquiries@cafre.ac.uk)  
Website: [www.cafre.ac.uk](http://www.cafre.ac.uk)

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### **Enniskillen Campus**

2 Mullaghmeen Road  
Levagh  
Enniskillen  
BT74 4GF

### **Greenmount Campus**

45 Tirgracy Road  
Muckamore  
Antrim  
BT41 4PS

### **Loughry Campus**

76 Dungannon Road  
Cookstown  
BT80 9AA

**[www.cafre.ac.uk](http://www.cafre.ac.uk)**



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