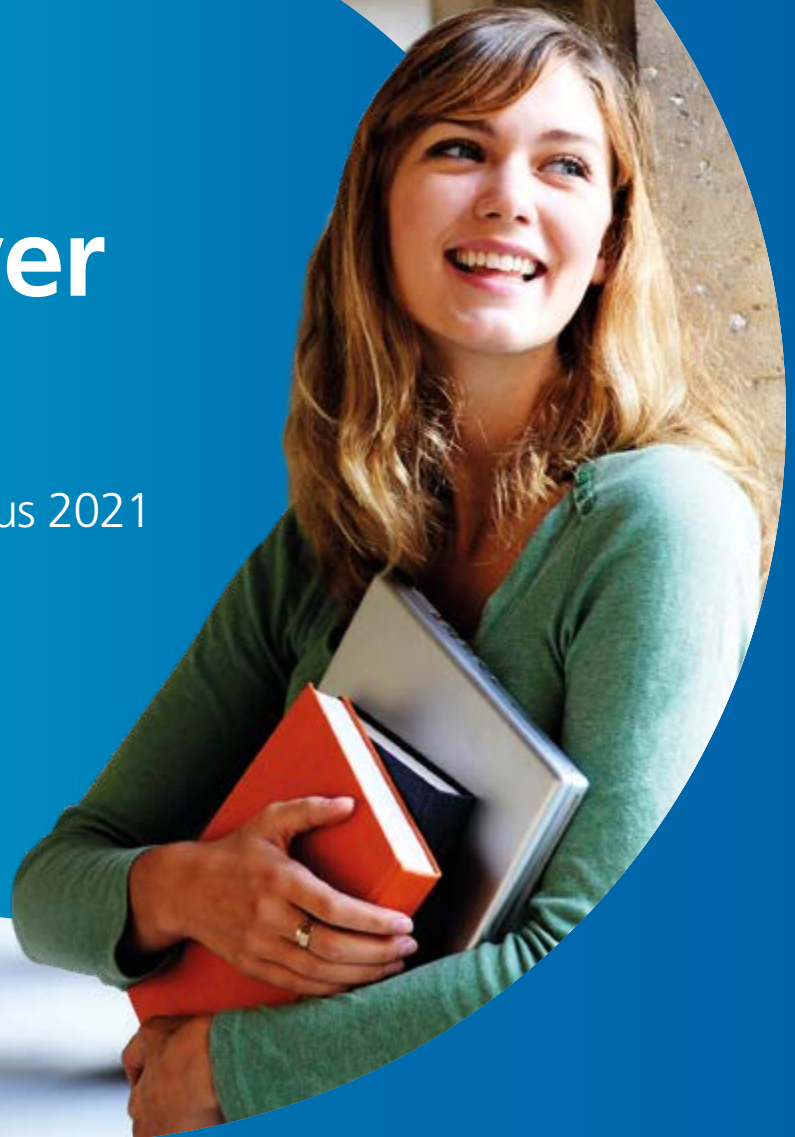


**Higher
Education**

Discover CAFRE

Course Prospectus 2021



DAERA

Department of Agriculture,
Environment and Rural Affairs
www.daera-ni.gov.uk

www.cafre.ac.uk

Contents



Welcome



Why choose
CAFRE?



Investing in
your future



Accommodation



Money
matters



How to apply



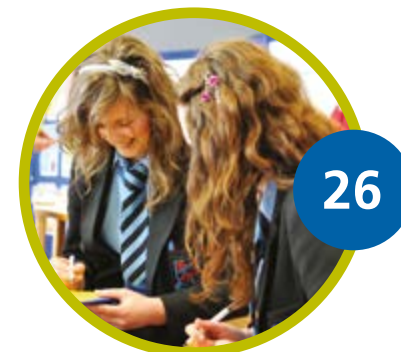
Hands-on
management
experience



Industry
contacts



International
links



Entry
requirements



Here to help



Courses



Bursaries



Look to
the future



Having fun



Important
and legal
information



Open Days



How to find
us

Welcome

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.



92%

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

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.



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 students but also people from industry who continue their professional development through our short courses.



INDUSTRY LINKS

CAFRE has excellent links with businesses and organisations, many of which employ our graduates. They show their support by providing work placements, guest lecturers and real-life course projects. Companies 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.



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.



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!



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 you may be eligible to apply onto the Honours Degree.



STILL NOT FINISHED?

On completion of your degree you can apply for the Master's course in Business for Agri-Food and Rural Enterprise. This is a Queen's University Belfast postgraduate degree delivered at Loughry Campus, Cookstown.

Investing in your future

One of the great things about CAFRE is that each of our three campuses deliver 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 during our courses.



Food fantastic

The Food Technology Centre at Loughry Campus is 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 allows students space to create and develop new food products through enhanced kitchen, sensory and laboratory facilities. We've a Packaging Centre which supports a multi-million pound industry. It is used by businesses from all over Ireland and by our students, of course.

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 broodmares and their young stock. Students participate in the foaling rota and have the opportunity to prepare and take 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.



Each campus delivers a specific range of courses with specialist facilities to match.

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 Buildings Centre

Our Machinery and Buildings 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 online 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 online 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 have top of the range IT facilities, we still need books. Our libraries have an excellent range of specialist journals, technical reports and newspapers to help with your 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.

In an increasingly competitive job market, you can add to your employability prospects at CAFRE by doing additional qualifications that are valued by industry.



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 the agri-food and land based 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.

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

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 complete your placement 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.



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. We 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 and Foundation Degree programme usually go on a study tour in Europe to visit specialist farms and businesses and learn about agricultural production in the regions.

Equine students have the opportunity to travel to Kentucky and the Netherlands for a study tour and work shadowing experience. Students also visit equine establishments throughout Ireland, including some of leading stud farms and equine veterinary facilities. This helps give the students a broad perspective of how the industry functions internationally 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.



Greenmount bursaries

As a first year full-time student you may compete for one of the bursaries awarded by leading agri-food businesses. 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 show their appreciation of the future talent studying at Loughry through the provision of bursaries. In some cases these awards include a 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, 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 equitation, racing and yards after 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 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, students 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
Greenmount Campus
Tel: 028 9442 6650

Judith Mullan
Loughry Campus
Tel: 028 8676 8139



200

Greenmount
students in Halls
of residence.



100

Loughry
students in single
study bedrooms.



65

Enniskillen
students in single
study bedrooms.

Money matters



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

Tuition fees

At the time of printing our 2021 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.studentfinancenir.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

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 2021/22 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

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.studentfinancenir.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.

Financial support for students from Great Britain

English residents should contact: Student Finance England: www.gov.uk/student-finance

Scottish residents should contact: Student Awards Agency for Scotland (SAAS): www.saas.gov.uk

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

Financial support for EU students

EU students applying should refer to: www.studentfinance.co.uk for up-to-date information.

Don't forget about our bursaries see page 16.

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

How to apply for a course at CAFRE

Full-time applicants

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

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

Full instructions and detailed online 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 2021, UCAS will accept your application from 1st September 2020. Applications made after 15th January 2021, 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 online form at: www.cafre.ac.uk

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



Full-time
www.ucas.com

Part-time
www.cafre.ac.uk

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

The table opposite shows the UCAS tariff point conversions 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/ucas/tariff-calculator

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.

Honours and Foundation Degree programmes in Food do not accept Essential Skills as an equivalent to a GCSE Grade C in Mathematics.

Applicants for Honours Degree courses at CAFRE 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.

Entry requirements for courses are detailed on specific course pages.

Full-time applications www.ucas.com

UCAS tariff points equivalent

Qualification	Grade	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

If you have completed other qualifications including BTEC or City & Guilds log onto the UCAS website: www.ucas.com/ucas/tariff-calculator



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 individual 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 residential support team

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

Medical services

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

Support for students with disabilities

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

Counselling service

As a CAFRE student you will have access to a free 24/7 independent and confidential service either by telephone or by face-to-face counselling on or off campus. The service is discreet and professional and its staff have wide experience in dealing with all types of problems students may face. We hope you will not need this service but it is reassuring to know that it is there. CAFRE student support services comply with our policies on; Anti-bullying, Drugs and Alcohol, Pastoral Care, Health Promotion, Equality and Diversity, Sexual Orientation Discrimination and Health and Safety. Full details of these policies and our Student Charter are available at: www.cafre.ac.uk



Agriculture courses



BSc (Hons) Degree
– Agricultural Technology (3 year)
– Agricultural Technology (4 year)

**Foundation Degree
in Agriculture and Technology**

Industry insights



Employers are continually seeking graduates with a sound grasp of new developments

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

I was brought up on a Dairy farm in Co. Down and had always an interest in agriculture and that is why I applied for the BSc (Hons Degree in Agricultural Technology, which is delivered jointly by QUB and CAFRE.

I found through my studies that CAFRE offers great links with the agriculture industry both in Northern Ireland and abroad. Studying at CAFRE was a very positive experience and proved a great start to university life.

The Degree course allows students to study for either three or four years, depending upon the period of work placement completed. I opted for the one year placement and worked in New Zealand for eight months on a large dairy farm where I gained an insight to life outside of Northern Ireland and different farming practices. I really enjoyed this placement and would recommend it to any other student in the future.

I then returned and completed a 16 week placement with the HSENI which I found very interesting and knew this was the type of career I would enjoy after graduation.

After my work placement I returned to Queen's University to study on my final year. Since graduating in June 2019 I have gained employment with Dunbia in Dungannon as a Health and Safety Graduate spanning across the company. I find my new role extremely interesting and that my degree course has

prepared me for working in this industry especially through the animal welfare and husbandry modules. My work is rewarding and puts into practice many of the skills I learned through my course.

Although my formal full-time education is now at an end I want to keep developing my knowledge and expertise. I have a personal training plan in Dunbia which identifies further training courses to complete that will aid in my work and knowledge going forward. When I look back at my time at Greenmount Campus and QUB I can say I thoroughly enjoyed the mix of lectures, visits and practical sessions which combined successfully to start me on my career journey.



Laura Fegan

Dunbia

Agriculture and land-based career prospects

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

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

Continuous research is vital if any industry is to progress and this applies very much to the agriculture sector

98%
 of students go on to work or study.

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.



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.

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.

Dairy Centre

The Dairy Centre is part of a 160 hectare mixed lowland farm with 180 dairy cows in the 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 50 hectares of crops each

Students select a learning project, gaining practical and management experience in the enterprise.



Hill Farm Centre

The Hill Farm Centre is located at Glenwherry, midway between Ballymena and Larne. It is a 960 hectare hill farm comprising 110 suckler cows and 1,100 ewes. The UPLANDS (Uniting the Production of Livestock and Nature Development for Sustainability) student learning project allows Foundation Degree and Honours Degree students to have responsibility for the livestock on the Hill Farm 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 90 suckler cows, 200 finishing cattle and 230 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 (4 years)

with Professional Studies

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.

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) & Queen’s University Belfast (Final year)

Course Manager:
Dr Stephen Graham

Telephone:
028 9442 6745

Email:
Stephen.Graham@daera-ni.gov.uk

Visit:
www.qub.ac.uk/ado

This course is jointly provided with



Course content

The three year course incorporates a 16 week work placement. The four year Professional Studies option incorporates one year of work placement.

Year 1

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

Year 2

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

Year 3

- Professional studies work placement option.

Year 3/4

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

Entry requirements

A-level

BBB including at least two relevant subjects and GCSE Mathematics Grade C.
Or ABB including one relevant subject 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.

For other qualifications, please consult the UCAS website:

www.ucas.com/students/ucas_tariff/tarifftables or refer to: <https://www.qub.ac.uk/courses/undergraduate/agricultural-technology-bscd473/#entry>

Bursaries

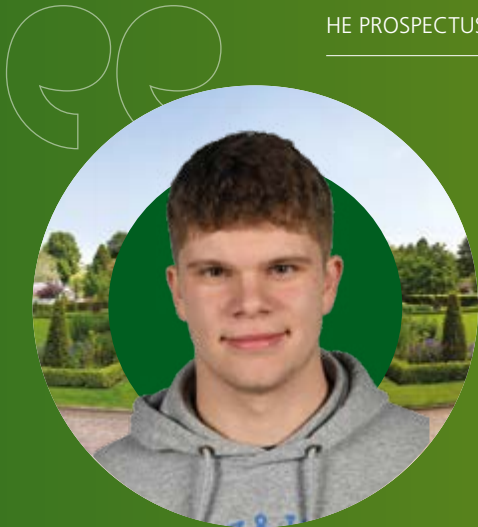
A number of bursaries each worth £1,000 are available to students studying on Higher Education courses at CAFRE (see page 16). Students will be eligible to compete for bursaries when they are enrolled on the course.

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.



Harry Stevenson

I am from a farm in Co. Armagh breeding Hampshire Down pedigree sheep including Hamptex rams. I have worked on a dairy farm and a beef farm so I knew a career working in agriculture would suit me.

Greenmount Campus has great links with the agriculture industry and through their bursary programme I applied for the Dunbia bursary award. I was delighted to win the bursary and look forward to completing a year’s work experience with the company next year. I am planning a trip to America during the summer which may involve working on a beef farm so the money could be very useful in funding my trip.

Looking to the future, I have a keen interest in genetics so that may influence my career path after I graduate from the BSc (Hons) Degree programme.

Foundation Degree in Agriculture and Technology*

*subject to revalidation

The Foundation Degree (FdSc) in Agriculture and Technology is validated by Ulster University, aims to help students develop the production, management and marketing skills required to work in the land-based sector.

How to apply

UCAS course code:
004D

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

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

Course location:
Greenmount Campus

Course Manager:
Dr Stephen Graham

Telephone:
028 9442 6745

Email:
Stephen.Graham@daera-ni.gov.uk

Course content

The course has four key themes:
– Agriculture production
– Business management
– Science, technology and mechanisation
– Work-based learning employability.

Students can opt to complete the programme in two years by selecting the short work-based learning option or three years if they select one year of work-based learning.

Year 1 Core modules	Semester 1 Core module
<ul style="list-style-type: none">– Academic development and employability– Animal science– Arable crop studies– Enterprise studies– Farm technology and mechanisation– Grass systems– Introduction to business management	<ul style="list-style-type: none">– Farm business management Plus two module options <ul style="list-style-type: none">– Crop production systems or Ruminant production systems– Pig and poultry production– Farm buildings and mechanisation– Research methodologies and data analysis
Plus one module option to study in semester 2 <ul style="list-style-type: none">– Farm machinery– Livestock husbandry, health and welfare– Production, principles and practice (Horticulture)	Semester 2 Core module
Year 2 (or Year 3 for those opting for the long work placement option)	<ul style="list-style-type: none">– Work-based learning Plus two module options <ul style="list-style-type: none">– Developments in agriculture– Human resource management– Organic agricultural production

Entry requirements

Students should normally have at least 48 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 27 or consult the UCAS website:
www.ucas.com/students/ucas_tariff/tariff tables

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.

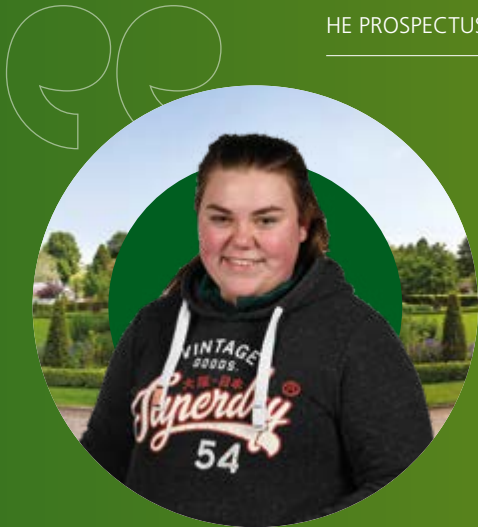
Placement

All students are required to undertake a work-based learning 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 apply for entry to Honours Degree programmes. There are career opportunities in farming and enterprise management as well as marketing, sales, contracting and consultancy.



Laura Jamieson

Growing up on a lowland beef and sheep farm and working on local dairy farms has given me a keen interest in agriculture. I knew from attending an Open Day at Greenmount Campus that the course would widen my experience of all farming sectors in Northern Ireland and enable me to pursue a career within the agricultural industry.

During my first year studies, I have really enjoyed the practical learning during the Enterprise Studies module in the Dairy Centre. This has helped me improve my knowledge of milk production and gain the practical experience needed to develop my career prospects. I am looking forward to broadening my knowledge of livestock husbandry, health and welfare. I am particularly interested in learning about upland beef and sheep production at the Hill Farm Centre at Glenwherry, during the lambing season.

Looking to the future, I aim to achieve a work placement within the red meat or dairy sector.

This course is validated by



Equine courses



**BSc (Hons) Degree
in Equine Management**
**Foundation Degree
in Equine Management**

Industry insights



Enniskillen Campus provides the widest range of equine programmes in Ireland.

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

Enniskillen Campus 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.

Industry connections

Enniskillen Campus has strong connections with industry organisations including Coolmore, Godolphin, The Irish Field, Horse Racing Ireland, Horse Sport Ireland and Spy Coast Farm. 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

I graduated from CAFRE, Enniskillen Campus in June 2018 with a BSc (Honours) Degree in Equine Management.

I really enjoyed the course and felt that I learnt a lot about equine science, business and management. I developed a particular interest in equine nutrition. My Honours dissertation was based on steaming hay. I was awarded the Danske Bank bursary in my final year as a result of my performance in the Business Management and Development module assignment and subsequent interview with staff from Danske Bank and CAFRE.

I applied for and was successful in obtaining an internship at Kentucky Equine Research (KER). I headed off to the United States after graduation to undertake this internship. I spent some time working in Lexington,

Kentucky but also had the opportunity to spend a few months in Ocala, Florida. This was a great experience – I was able to put what I had learnt at CAFRE into practice and I learnt a great deal more about undertaking equine research activities into palatability and digestibility of feeds and oxidative stress and bone density in horses.

I returned back to Ireland and was fortunate to be given the opportunity to work for Bluegrass Feeds. I am based in Eglish, Dungannon and my main role is as a nutritional adviser to clients. I am really enjoying this work – it enables me to use my technical knowledge and my interpersonal skills to advise horse owners how best to feed their horses.



Vera O'Callaghan

Bluegrass Horse Feeds

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.

Students enter the equine industry at different levels depending on their qualifications and experience.

94%

of students go on to work or study.

Racehorse trainers

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

Riding instructors

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

Service industries

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

Administration

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

Competition and stud grooms

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

Riders

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

Technical sales representatives

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

Equine lecturers

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

Equine business owners/managers

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

Technical advisers

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



Our equine facilities

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

Specialist amenities

The campus was founded in 1967 and has provided over 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 broodmares, horses and youngstock. There is a range of broodmares in the campus breeding unit including Flat and National Hunt Thoroughbred and Sporthorse mares. Students are involved in a range of activities including preparation for foaling, monitoring mares around foaling, stallion selection and preparation of the Thoroughbred foals for the sales.

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

The campus racing enterprise provides students with invaluable experience in handling and riding racehorses in training.



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.

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

Course content

Year 1

- Breeding and stud practices
- Equine anatomy and physiology
- Equine management practices

- Introduction to business management

- Principles of equine nutrition

Options:

- Equitation
- Horse racing industry

Year 2

- Applied enterprise management
- Equine business opportunities
- Equine health and nutrition
- Equine performance science
- Equine technology
- Research methods and statistics

Year 3

- Applied equine nutrition
- Dissertation
- Equine business management and development
- Management of the performance horse
- Professional development

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 27 or consult the UCAS website:
www.ucas.com/students/ucas_tariff/tariff tables

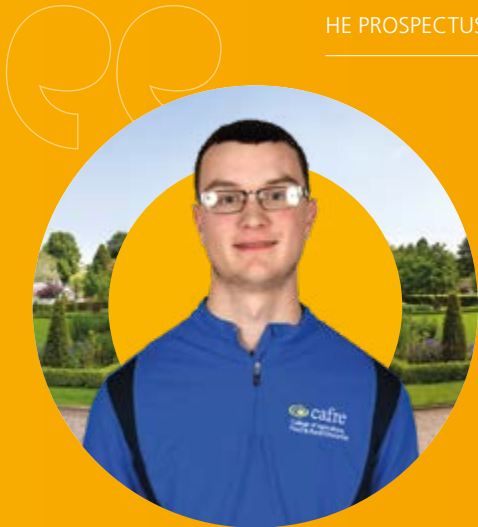
Applicants will be invited to a counselling interview where they will have the opportunity to discuss their career aspirations and module choices.

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.



Ronan Arthur

I am from Roscommon and am currently a student on the first year on the BSc (Honours) Degree in Equine Management course. We keep a range of Thoroughbred and Sport Horses at home and I have always had an interest in horses. I spent my transition year working with horses and this helped me to make up my mind that I wanted to pursue a career working in the equine industry. I applied to CAFRE as I liked the way the programme was structured with the practical components in addition to the theory. I am particularly enjoying the practical modules including Equitation and Equine Management Practices. I keep one of my horses at college in the student livery yard. My ambition is to run my own business at home producing high quality horses. There are great opportunities at CAFRE for international travel through internships and study tours and I hope that I will be able to make use of these during my course.

This course is validated by



Foundation Degree 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.

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

- Breeding and stud practices
- Equine facilities management
- Equine management practices
- Equine structures and systems
- Principles of equine nutrition

Options:

- Equitation
- Horse racing industry

Year 2

- Applied enterprise management
- Equine performance physiology
- Horse health and welfare
- Management of the equine athlete
- Research methods and data analytics
- Work-based learning

Entry requirements

Students should normally have 48 UCAS tariff points at A2 Level plus three GCSE subjects at Grade C including English, Mathematics and a science-related subject or equivalent.

For other qualifications, please refer to the table on page 27 or consult the UCAS website:
www.ucas.com/students/ucas_tariff/tarifftables

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.

Placement

Semester one of the second year is dedicated to a work-based learning placement. This allows students to develop technical and commercial expertise.

Progression opportunities and career destinations

Students may apply to study on the second year of the BSc (Hons) Degree 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.



Lisa McFarland

I am a student on the first year of the Foundation Degree programme in Equine Management. I applied to CAFRE having completed my A-Levels at school. The course was recommended to me by a student already attending the college. I am particularly enjoying the Equitation and Breeding and Stud Practices modules. I have my own horse and keep it in the student livery yard on the campus. It is great to have the use of the CAFRE facilities which enable me to look after and exercise my horse. I have had the opportunity to undertake training and to sit the British Horse Society Ride Safe Examination. I am interested in pursuing a career in equine health or breeding. I also enjoy the social aspect of being away at college and I have made many new friends.

This course is validated by



Food courses



BSc (Hons) Degree in
– Food Technology
– Food Innovation and Nutrition
– Food Business Management

**Foundation Degree in Food
Manufacture and Nutrition**



Industry insights



It is a dynamic industry which is constantly changing to meet customer demands by adopting technological innovations.

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

When I was in Year 10 and selecting subjects for GCSE study I visited an Open Day at Loughry Campus. This proved to be the game changer for me and decided to leave school after Year 12.

I applied to study on the National Diploma in Food Technology course instead of completing A-Levels.

After completing my National Diploma I decided to aim higher and applied to study on the BSc (Hons) Degree in Food Technology validated by Ulster University. The course provided me with lots of opportunities to investigate scientific principles of food processing and packaging. I really enjoyed studying the food microbiology and preservation modules. In the first year of the course we had the chance to apply for financial bursaries which are offered by local businesses to support students studying at CAFRE. I was in the very fortunate position to be awarded with the Fane Valley-Linden Foods bursary which was worth £1,000. During the Honours Degree course we were introduced to lots of food businesses through guest lecturers, factory visits and at the careers fairs. Loughry has excellent relationships with the food industry and these gave us the opportunity to make good contacts with them, our potential future employers.

In fact it was through the links Loughry Campus has with the food industry I was introduced to my now employer. During our final year of study Kerry visited the college to promote their Graduate Recruitment programme. The company presentation had me intrigued. I sat listening feeling excited;

from the presentation content and delivery, to the fact they are a world class organisation based locally, I knew I wanted to work for them.

Soon after graduation I started a role within Kerry as a Laboratory Technician, based at their Omagh site. The business offers opportunities to vary and develop your career and I am currently working as a Quality Assurance Group Lead managing a group of four quality team members and a team leader.

My advice to anyone interested in working within the food industry is to maximise your contacts with businesses whilst studying at Loughry Campus and to take every opportunity that comes your way to develop your career.



Ruth Armstrong

Kerry Foods

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 skills and knowledge gained through Loughry's courses are also relevant to careers in associated industries.

For more information on career choices visit:
www.tastycareers.org.uk

**The level
at which graduates
enter employment
will depend on
their qualifications
and experience.**

92%
of students go on
to work or study.

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.

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.

Create and develop new food products through enhanced sensory and laboratory facilities.



BSc (Hons) in Food Technology

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

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:
Dr Gillian Stevenson

Telephone:
028 8676 8268

Email:
Gillian.Stevenson@daera-ni.gov.uk

Course content

Year 1

- Food chemistry and nutrition
- Food manufacture, safety and quality
- Food microbiology
- Food packaging technology
- Introduction to data management and analysis
- Sensory perception

Year 2

- Applied food science
- Food manufacture
- Food packaging design
- Food preservation
- Food processing
- Food product design
- 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
 - Business improvement
 - Environmental and quality management
 - Food technology and packaging developments
 - Research project



This course is validated by



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.

Please note we do not accept Essential Skills in Mathematics as an equivalent qualification for this programme.

For other qualifications, please refer to the table on page 27 or consult the UCAS website:
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

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.



Richard McNeill

I completed my A-Levels at Down High School and am now studying on the BSc (Honours) Degree in Food Technology at Loughry. I chose CAFRE over other universities because of the opportunity to use the excellent practical on campus facilities. The Food Technology Centre will provide me with chance to gain invaluable experience so when I graduate I can quickly secure employment. I find the course very interesting and I enjoy the practical aspects which are integrated into modules. I have made many new friends through staying in halls of residence which is making my time at Loughry even more enjoyable.

BSc (Hons) in Food Innovation and Nutrition

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.

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:
Dr Gillian Stevenson

Telephone:
028 8676 8268

Email:
Gillian.Stevenson@daera-ni.gov.uk

Course content

Year 1

- Food chemistry and nutrition
- Food manufacture, safety and quality
- Food microbiology
- Food packaging technology
- Introduction to data management and analysis
- Sensory perception

Year 2

- Applied food science
- Food and health
- Food packaging design
- Food preservation
- Food product design
- Human physiology
- 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)
- Business improvement
- Contemporary global issues in food and nutrition
- Environmental and quality management
- Food innovation
- Research project

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. Please note we do not accept Essential Skills in Mathematics as an equivalent qualification for this programme.

For other qualifications, please refer to the table on page 27 or consult the UCAS website:
www.ucas.com/students/ucas_tariff/tarifftables

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

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.



Bronagh McKeague

I am studying on the Food Innovation and Nutrition course at Loughry Campus. I became interested in the food industry whilst at school where we heard about the diverse range of career opportunities on offer. I decided a degree in food was the right choice for me. I would like to pursue a career in new product development, designing and creating new foods to meet the changing requirements of the market and its customers. The Food Innovation and Nutrition course is really interesting. The staff at Loughry are really supportive. I have met lots of new people and enjoy the different experiences that student life has to offer.

This course is validated by



BSc (Hons) in Food Business Management

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

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:
Dr Gillian Stevenson

Telephone:
028 8676 8268

Email:
Gillian.Stevenson@daera-ni.gov.uk

Course content

Year 1

- Digital marketing
- Export marketing
- Food enterprise studies
- Food manufacture, safety and quality
- Food packaging technology
- Introduction to data management and analysis

Year 2

- Business economics
- Finance for non-financial managers
- Food packaging design
- Food product design
- Sales management
- Supply chain operations
- 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)
- Business improvement
- Environmental and quality management
- Food retail environment
- Research project
- 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. Please note we do not accept Essential Skills in Mathematics as an equivalent qualification for this programme.

For other qualifications, please refer to the table on page 27 or consult the UCAS website:
www.ucas.com/students/ucas_tariff/tarifftables

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

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.



Ryan Mulholland

I progressed onto the Honours Degree after completing a National Diploma in Food Technology at Loughry. You could say that I feel part of the family now, having lived and studied on the campus previously I know lots of faces and everyone here makes you feel so welcome. I am really enjoying the Honours Degree course and the range of modules on offer. The modules integrate theory with lots of practical examples, making the topics really come to life. The course offers a nice combination of business and food industry related modules. I would certainly recommend studying at CAFRE.

This course is validated by



Foundation Degree in Food Manufacture and Nutrition

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.

How to apply:

UCAS course code:
BD46

Course duration:
Full-time: 2 years

Course location:
Loughry Campus

Course Manager:
Dr Gillian Stevenson

Telephone:
028 8676 8268

Email:
Gillian.Stevenson@daera-ni.gov.uk

Course content

Year 1

- Food chemistry and nutrition
- Food manufacture, safety and quality
- Food microbiology
- Food packaging technology
- Investigative project
- Sensory perception

Year 2

- Applied investigative project
- Food and health
- Food manufacture
- Food preservation
- Human physiology
- Work-based learning

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. Please note we do not accept Essential Skills in Mathematics as an equivalent qualification for this programme.

For other qualifications, please refer to the table on page 27 or consult the UCAS website:
www.ucas.com/students/ucas_tariff/tarifftables

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 a work-based learning 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 apply to study on 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.



Rachel McCartney

I developed an interest in the food industry whilst at school and really hoped Loughry would offer a course suitable for me. I had heard great reports about Loughry from friends who attended the college and decided to visit on an Open Day to see around. I wasn't disappointed. I enrolled on the Foundation Degree in September 2019 and haven't looked back. I am really enjoying studying at the campus, our class sizes allow lots of interaction between students and staff. I travel to Loughry so have the best of both worlds; student days and family life in the evenings. On completion of the course I hope to study for an Honours Degree and in the future I would ultimately love to work within the dairy sector.

This course is validated by



Horticulture courses



**Foundation Degree
in Horticulture**

Industry insights



Horticulturalists are at the forefront of the world in which we live, work and play.

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 ornamental horticulture and landscaping industry within the UK in 2017 was estimated to contribute £24.2 billion to the UK economy supporting around 568,000 jobs.

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

I graduated with a Foundation Degree in Horticulture at Greenmount Campus in June 2019. I quickly moved into employment with AG as a Junior Landscape Designer and Sales Support, based in Dungannon Outdoor Rooms Showroom.

I am really enjoying my work. It's providing me with the great opportunity to put into practice what I learnt at Greenmount. During my course I studied landscaping principles and had the opportunity to design and construct gardens to further develop my skills and understanding of the concepts that I had learnt in class. This learning is particularly useful in my job now. I also draw on the business knowledge that I developed in my BTEC course in Business alongside the more practical management aspects I learnt at CAFRE.

While studying on the course I also gained extensive knowledge of plants, site analysis and surveying, as well as an understanding of the theories behind landscape design, garden history and conservation. Landscaping plays such a vital role in developing the aesthetics and functionality of outdoor spaces. The public really notice and appreciate a well-designed and landscaped area.

During the second year of my Foundation Degree I was fortunate to be awarded a travel bursary to take part in the Michigan State University study exchange programme. I thoroughly enjoyed my semester living and studying in America. It was only when I arrived at MSU I got to appreciate the vastness of the campus; such a contrast to life in Northern Ireland. It was an amazing experience for me, one that I will benefit from for many years to come.

My current job role is varied, I am customer facing in the landscape studio dealing with product and design enquiries but I also have the chance to get out on site as I liaise with our approved layers who install AG products. It's really rewarding seeing an outdoor space that I have helped design take shape and come to life in someone's home and even better when you see lovely images of their garden in use.

To work in landscape design you need to be able to manage projects, solve problems and work creatively. If this sounds good, I would highly recommend you visit Greenmount Campus and see the excellent teaching and practical facilities. Better still undertake a course, so like me you can gain employment within the horticulture industry and hit the ground running.



Jill Woolsey

Acheson and Glover

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 or www.brightcrop.org.uk

**Working with
plants can be
incredibly
rewarding.**

95%

of students go on
to work or study.

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.

Grower

Those with land and especially those who can grow under the protection of glass or polythene can commercially produce a wide range of ornamental and edible crops. These crops include vegetables, strawberries, raspberries, blueberries, apples, pears, cut flowers, bedding, pot plants, alpine, herbaceous perennials, shrubs, trees and many more. Modern production is highly specialist and technical requiring a wide portfolio of skills but it is very challenging and rewarding.

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.



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.

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 Buildings facilities

The Machinery and Buildings 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.

The College's eleven hectare sportsturf area is comprised of multifunctional playing fields and a Greenkeeping and Golf Academy.

Foundation Degree in Horticulture*

*subject to revalidation

The Foundation Degree (FdSc) in Horticulture is validated by Ulster University. It is an ideal qualification for those wishing to progress their career towards management or technical roles in the horticulture industry. This course can be studied over two years of full-time or four years of part-time study.

New Top-Up Degree**
2022 entry
See www.cafre.ac.uk
for more information

How to apply

UCAS course code:
D415

Course duration:
Full-time: 2 years
Part-time: 4 years

Course location:
Greenmount Campus

Course Manager:
David Dowd

Telephone:
028 9442 6638

Email:
David.Dowd@daera-ni.gov.uk

Course content

This course is delivered over two years, including a ten week period of professional work placement.

Main areas of study

- Academic skills
- Applied investigative management project
- Design project
- Horticulture principles and practices
- Introduction to business
- Plant and soil science
- Plant health
- Professional work-based learning (10 weeks)

Level 3 Diploma/ Subsidiary Diploma in Horticulture with Distinction will be considered but all applicants must also have achieved four GCSE subjects at Grade C, including English and Mathematics and preferably two science subjects. Equivalent qualifications to GCSE will be considered.

For other qualifications, please refer to the table on page 27 or consult the UCAS website: www.ucas.com/students/ucas_tariff/tarifftables

Entry requirements

Full-time applicants should normally have 48 UCAS tariff points, plus four GCSE subjects at Grade C, including English and Mathematics and preferably two science subjects.

Students with a Level 3 Advanced Technical Extended Diploma / Extended Diploma in Horticulture with Merit or

For part-time applicants who fall short of the UCAS entry requirements, current industry role, relevant industry experience and qualifications may be taken into account. For some modules it may be possible for applicants to apply for Accreditation of Prior Learning (APL).

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-based learning placement allows students to develop technical and commercial expertise. This work placement is completed in Semester One of the second year of the course. Part-time students in horticultural employment can normally complete the work placement as part of their regular job, this is discussed on an individual basis.

Progression opportunities

Students may have the opportunity to apply for entry onto relevant Honours Degree courses.

** Subject to validation CAFRE intends to offer a BSc (Hons) Degree in Horticulture top-up programme. This will require one year full-time or three years part-time study on completion of the Foundation Degree. The Honours Degree programme will further develop knowledge and skills in horticulture science, plant studies, market and supply chain development, sustainable horticulture and horticulture technology.

A wide range of exciting careers are open to horticulture graduates within the landscape, sportsturf, production, retail, environmental and social horticulture sectors with the additional option of self-employment.



Tiernan Kelly

I completed the Level 3 Extended Diploma course at Greenmount and decided to continue my studies with the Foundation Degree in Horticulture. My work placement with a former CAFRE student in Australia, allowed me to see first-hand how much horticulture has to offer and the impact it has on our lives. One of the projects which really caught my interest was the creation of swales which are an environmentally friendly solution to urban flooding. My work placement abroad widened my perspective on horticulture and has created a desire in me to travel further and learn more. Horticulture offers such a varied and exciting career.

This course is validated by



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 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 2020. Please refer to our website for updated information: www.cafre.ac.uk



The courses offered are continually being improved through review and quality assurance processes by the College and Awarding Bodies.

Open Days

Discover the right course for you 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

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 technology 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
Website: www.cafre.ac.uk

If you require this publication
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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



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