

# Certificate in Food Innovation and Entrepreneurship



**Places  
available  
for both  
employed and  
unemployed  
applicants**

## Are you looking to start your own food business?

Designed with the budding food entrepreneur in mind, the Certificate in Food Innovation and Entrepreneurship is a part-time course that will equip students with the skillset required to develop their food and product ideas into a viable business.

Funded by Springboard, this 16-week blended learning course is FREE to unemployed applicants. The fee for employed applicants is €300 (normally €3,000).

Course Title	Credits	NFQ Level	Campus	Duration
Certificate in Food Innovation and Entrepreneurship	30	9	Dublin Road, Galway City	16 weeks



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## What to Expect

- A highly engaging, practical course designed to encourage and motivate students to develop their food and product ideas.
- The course will be delivered using a blended learning environment with two days of lectures per week (online, with three sessions on campus during the semester).
- Subjects will include Customer Discovery, Food Science and Nutrition, Design Thinking, Lean Start-up Business Models, Business Plan Development, Food and Product Legislation, Prototyping, Marketing and Digital Skills.
- Interaction and collaboration with a broad range of successful food entrepreneurs and industry leaders.
- A hands-on learning environment that will focus on the practical application of learning embedded in the course through regular real-life project challenges encouraging students to put theory into practice.
- Students will actively apply the knowledge to their own businesses / concepts in a series of work-based challenges and tasks.
- Practical support to students who have identified ideas that they wish to pursue further, including mentors, potential sources of funding and incubation centres.
- The opportunity to create your own future employment!

## Career Opportunities

Graduates of this programme will possess the skillset required to develop and execute a business concept.

Throughout the course participants are encouraged to seriously consider food entrepreneurship as a viable alternative to employment.

For those seeking employment, this course will provide graduates with essential skills i.e. creative and entrepreneurial thinking, networking, team building that will benefit them in any work environment.

“This course is designed to encourage ambitious students to foster and develop their food and product ideas into businesses. Each module will have significant input from external sources to give a real sense of engagement and authenticity. To date, ATU Galway’s Certificate in Food Innovation and Entrepreneurship has successfully equipped a variety of local and national food entrepreneurs with the knowledge and skills required to grow their food business.

In 2022 the course received recognition for its unique peer-led training approach, receiving the prestigious “Fast forward entrepreneurship educator of the year” international award 2022. This award recognises the Food Innovation and Entrepreneurship course’s contributions to entrepreneurship and engagement in higher education worldwide.”

**Dr Lisa Ryan, Head of Dept of Sport, Exercise and Nutrition, ATU Galway**



## What our graduates say

*“The course has been an amazing experience. It is deeply practical, promotes a fantastic entrepreneurial attitude and is taught by the most committed, hands-on, experienced, and knowledgeable industry experts who genuinely care about the well-being of their students.”*

**Ciara Daly, Graduate, Conquer Digital**

*“ATU Galway’s Food Innovation and Entrepreneurship course gave me the confidence boost and skills to take the risk and bring my idea and passion to life with Cookalicious!”*

**Cepta Mahon, Graduate, Cookalicious**

*“The course gave me the confidence to take the next step in setting up my business. The network we formed as a group, together with the inspiration of the course mentors and guest lecturers, was invaluable to me.”*

**Julia Hemmingway, Graduate, Julia’s Lobster Truck**

## Funding

This part time course is funded by Springboard.

To check your eligibility please visit [www.springboardcourses.ie/eligibility](http://www.springboardcourses.ie/eligibility)



I want to know more.  
Who can I talk to?

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Or find out more at [www.atu.ie](http://www.atu.ie) and [www.springboardcourses.ie](http://www.springboardcourses.ie)

