

Original Prospectus issued by Hotel School



Shannon Airport

A HOTEL SCHOOL

COST AND SCOPE

FEES

The charge for board, accommodation and tuition is 100 guineas per year; 50 guineas payable at commencement of course, and 50 guineas payable at the commencement of each half-yearly term. After six months training students receive remuneration for the practical work which they perform during each summer term.

BOOKS AND UNIFORM

For the three courses, books and uniform are supplied at a cost of £5 per year.

ACCOMMODATION

Students, who are subject to the usual school discipline, are lodged at the airport in comfortably furnished rooms, equipped with central heating and with bath and shower facilities adjacent.

CULINARY COURSE

Conducted by a first class instructress and the Airport Chef, this course includes theoretical and practical instruction in all branches of Cookery, as well as detailed menu planning, food costing, diet and hygiene. Particular attention is given to the preparation of special Irish dishes.

SERVICE COURSE

Operated by a head waiter, experienced in continental training methods, the service course covers wine and bar service in addition to dining-room technique. Practical experience is gained in the Airport's restaurant and bars.

ADMINISTRATION COURSE

The administrative course consists of instruction in hotel and restaurant accountancy, the various food and beverage controls employed, methods of administration and correspondence. Students will see those methods in operation in the various departments of Shannon Catering Service, as well as in certain first-class hotels adjacent to the Airport.

FILMS

The Course includes instruction through the use of educative films on various aspects of hotel management, catering, travel and tourism.

LIBRARY

Students have free access to a library of books and magazines—a selection of the best technical publications concerning hotel and restaurant operation.

ADMISSION

● AGE

Students must not be less than 17 years of age.

● PREVIOUS EDUCATION

Applicants must be educated up to Matriculation Standard, or have a good general education combined with Technical School education.

● APPLICATION FOR ADMISSION

Applications for admission to SHANNON AIRPORT TRAINING SCHOOL must be made in applicant's own handwriting. Particulars given should include date of birth, and names of schools attended. Copies of Certificates and recent photograph should be forwarded, as well as information concerning applicants ambitions and objects in applying for admission.

● SELECTION

Students are selected by individual interview with special regard to aptitude for the type of work which the course necessitates.



Irish Tourist Board Display, at Spring Show Ballsbridge

ADMINISTRATION COURSE

In this Course, instruction is given in the following subjects:

Reception Technique—Guest Psychology.

Hotel Bookeeping and Accountancy.

Buying—Storekeeping.

Purchase—Costing of Equipment.

*Control of Equipment—Cutlery—
Electroplate.*

Kitchen control—Percentages.

Bar and Cellar Controls.

*Housekeeping—Laundry and Linen
Control.*

*Hotel Architecture—Restaurant and
Kitchen Planning.*

*Financial Administration—Control of
Overheads.*

*Engagement and Management of
Employees.*

Hotel Correspondence—Filing System.

Furnishing—Maintenance.

Advertising—Mail Order Promotion.

Travel Agency Business.

Licensing Laws—Essential Insurances.

*Transport — Geography — Local Know-
ledge.*

*Hotel Association—General Tourist
Promotion.*



SERVICE COURSE

The Service Course embraces practical and theoretical tuition in the following:—

Principles of Waiting.

Department, Personal Hygiene and Discipline.

Pantry Work and Cleaning.

*Food Hygiene and Food Economy.
Customer Psychology and Dining-room
Technique.*

Different Kinds of Service.

Buffet Service.

*Banquet Arrangement and Service for
"Special Functions."*

*Composition and Knowledge of Menus.
Quantities, Portions and Times for "a la
carte" Dishes.*

*Lighting—Flower Decoration—Table
Arrangement.*

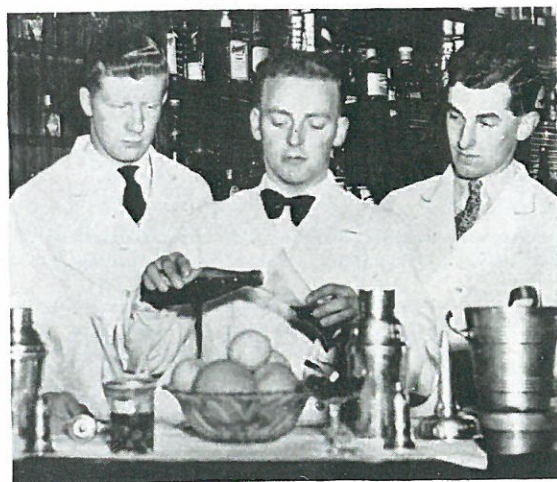
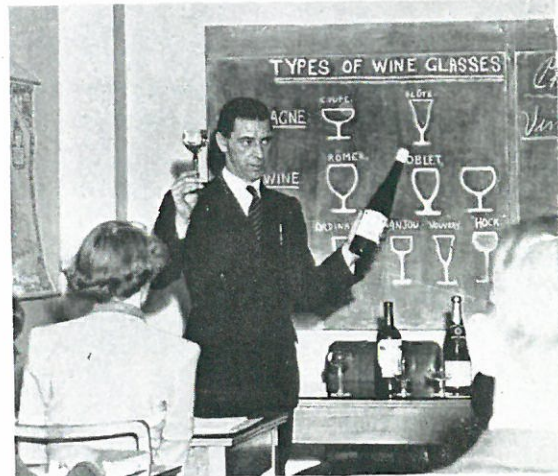
*Stocktaking—Care of Equipment.
Kitchen—Bar—Cash Checking Systems.*

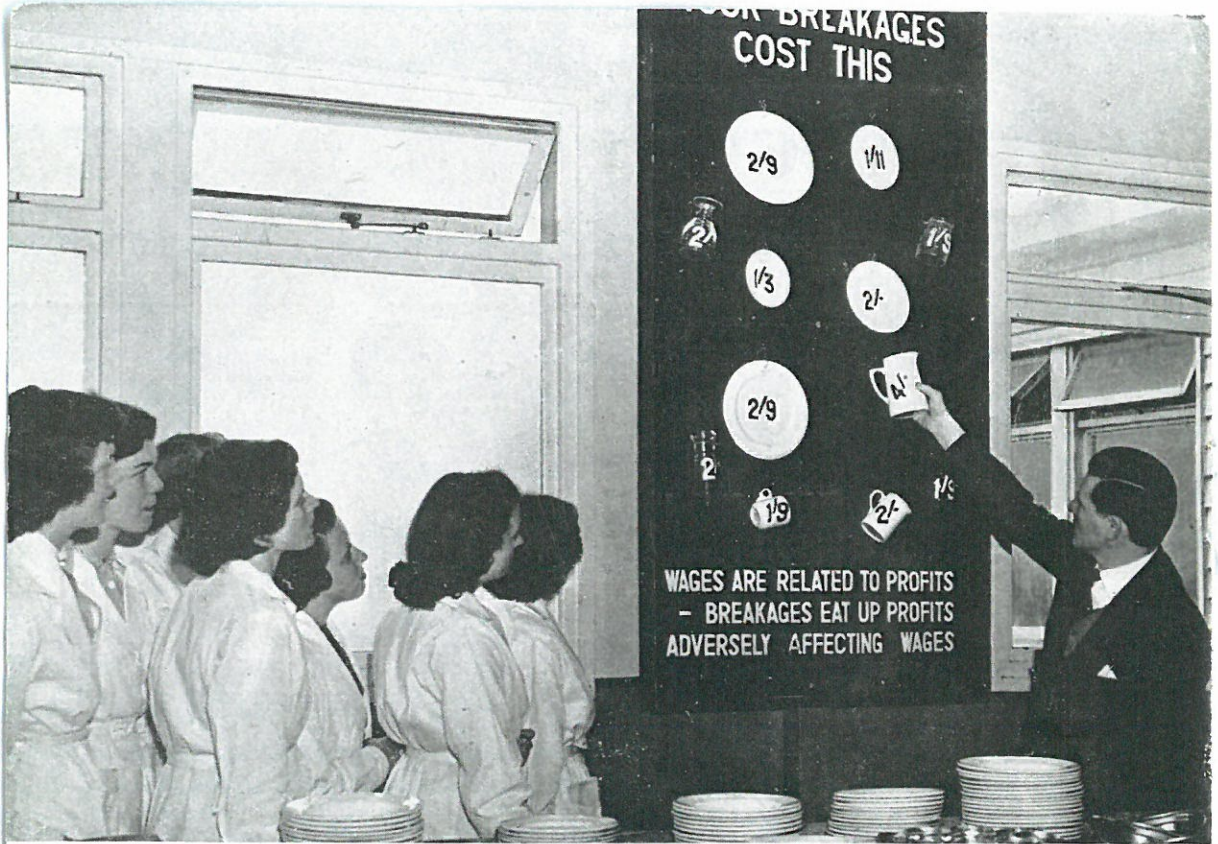
*Production of Wines—Care of Vintage
(and non-Vintage) Wines.*

The Wine List—Correct Wine Service.

*Bar Service—Cocktail Making.
Beer—Correct Bottling—Storage.
Handling.
Spirits—Liqueurs.*

*Irish—English—French—Italian; Menus
Terminology.*





CULINARY COURSE

This Course includes practical and theoretical training in all phases of Kitchen work, i.e.

Hot and Cold Hors d'Oeuvre.

Soup Making.

Fish Cookery.

Entrees.

Meat Cookery.

Poultry.

Game.

Vegetable Cookery.

Sweets.

Cheese Cookery.

Bread.

Cakes.

Pastries.

Catering.

Menu Planning—Construction of the Menu—Calculation of Cost Price.

Knowledge and Control of Merchandise. Buying and Storage of Food.

Preservation of Fruit, Vegetables and Meat.

Kitchen Installations—their Management and Care.

Methods of Cleaning and Sterilising all Kitchen and Dining-room Equipment—Use of Washing and Burnishing Machines

Hygiene—Personal Cleanliness—Personal Deportment — Elementary Dietetics—First Aid Treatment.

