

**ALERT LIST:**

**2026**

**MT815 Digital health and Informatics for Health Care – Level 8 – Kerry Campus**

**This programme was in the CAO handbook 2025, but did not run, and has now been relaunched.**

Digital health technologies include mobile apps, wearable devices and platforms that provide remote healthcare (telehealth), software to help track symptoms, online tools to diagnose conditions, and programmes that analyse data from medical devices.

The BSc (Honours) in Digital Health and Informatics for Healthcare aims to meet the growing demand for a specialised workforce in the digital health technologies. It is a four-year level 8 programme, three years on campus followed by one year on work placement. It is a combined degree in science and computing and multidisciplinary involving three pillars in the following areas: Bioscience, Health Studies and Data Science. The former two pillars underpinning the latter, providing graduates who understand the medical and human sciences as well as the advanced technical knowledge and skills.

There is an interdisciplinary delivery approach for the programme with students on the course taking modules with students from related programmes across MTU Departments, reflecting multi-professional teams in healthcare settings.

Contact:

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**Some first-year modules at a glance:**

The programme is multidisciplinary involving three pillars: bioscience, health science and data science.

**Pathophysiology & Disease:** The aim of this module is to facilitate the student to differentiate between healthy and dysregulated function in the cardiac, respiratory and endocrine system and to understand the process and presentation of dysregulated function in oncology and rare disease.

**Physics for Biomedical & Health Sciences:** To enable the student to develop an understanding of the principles of operation of relevant equipment, instrumentation and technology routinely used in health care environments.

**Digital & Healthcare Systems:** This module aims to explore the evolution of healthcare systems from a historical to a contemporary perspective.

**Mathematics & Statistics for Science:** To provide students with a knowledge of mathematics and statistics to describe and analyse scientific data.

**Structured Programming 1:** The learner will be introduced to a disciplined approach to problem solving and algorithm development.

[MT929 | BSc \(Honours\) in Food Business | Munster Technological University - MTU](#)

### **MT929 BSc (Hons) in Food Business – Bishopstown Campus**

**The BSc in Food Business is an exciting honours degree programme that provides students with all the practical skills and business knowledge to excel in the dynamic food industry sector.**

All aspects of the programme are intrinsically linked to the food industry, which is rapidly expanding and changing its future focus to meet consumer demands and expectations. This programme is designed to provide learners with a holistic comprehension of the food industry. With subjects covering food and food science underpinned by sustainability, new and future technology, analytics, management, and leadership, graduates will become leaders in food business. Learners will also develop a professional network through work-based learning, thus gaining valuable experience by applying their theoretical knowledge in practice.

Through a blend of academic and practical learning, supported by a curated selection of field trips, talks from experts and work placement, students' development of core and transferable skills will benefit career opportunities and potential. Students will experience solving real-world matters and meet leading industry figures from a range of sustainable and competitive food businesses from all food producer, retail, and product development aspects.

[MT951 | Munster Technological University - MTU](#)

### **BBus (Hons) Business Technology and Communications – Bishopstown Campus**

**The Business Technology and Communications four-year honours degree programme offers a unique blend of technology, communication skills, sustainability principles, and business knowledge for a technology-driven environment.**

**This practical, skills-focused programme exposes students to the latest technologies, enabling them to work individually or in teams across business disciplines.**

- **In Years 1 and 2**, students develop an understanding of business theory and practices, gaining skills in web design, spreadsheets, accounting, marketing, management, HRM, management information systems, communication, public relations, digital marketing, social media, supply chain management, sustainability practices, AI applications, and more.
- **In Year 3**, students complete a minimum fifteen-week work placement/internship with support from academic and workplace mentors. Many students secure full-time employment as a result.
- **In Year 4**, emphasizes strategic learning with modules like Strategic CRM, Performance Measurement & Sustainable Management, Digital Marketing, and AI for Professional Practice.

### **MT553 BA in Culinary Leadership & Management | Munster Technological University - MTU**

Bachelor of Arts in Culinary Leadership and Management - Kerry Campus

**The BA in Culinary Leadership & Management is an innovative and future-focused programme designed to equip students with the creative, technical, and managerial skills necessary to thrive in the evolving culinary industry.**

With a strong emphasis on creativity, sustainability, culture, and the chef of the future, this programme prepares graduates to lead and innovate in a dynamic global food landscape. The BA in Culinary Leadership & Management degree is perfect for those who are seeking a career in the culinary domain, whether for a local restaurant, an international hotel brand, or for a range of other culinary offerings, such as contract catering, retail outlets, etc.

The integrated approach in programme design will equip students with the skills, scientific and practical, business knowledge, and sector-specific acumen to enter the leading-edge culinary sector in Ireland or abroad. Along with essential practical and technical skills in culinary, nutrition, food science, sustainability and business realms, students will also learn invaluable soft skills such as communication, teamwork, creativity, operations management, and leadership.

The modules in the programme are assessed diversely to allow learners to demonstrate their capabilities, including practical application, through real-world projects, team challenges, portfolios, and research. Learning throughout will be supported by an expert lecturing team who will provide focused and frequent feedback. As students progress through the programme, they will develop practical skills through application, along with a rich understanding of critical issues such as sustainability, entrepreneurial skills, business planning and management, capping the programme of study with a specialism, in either pastry or culinary.

**Please note: Students specialise in either pastry or culinary in Year 3 of this programme.**

## **Bachelor of Arts in Culinary Leadership and Management - Cork Campus**

**The BA in Culinary Leadership & Management is an innovative and future-focused programme designed to equip students with the creative, technical, and managerial skills necessary to thrive in the evolving culinary industry.**

With a strong emphasis on creativity, sustainability, culture, and the chef of the future, this programme prepares graduates to lead and innovate in a dynamic global food landscape. The BA in Culinary Leadership & Management degree is perfect for those who are seeking a career in the culinary domain, whether for a local restaurant, an international hotel brand, or for a range of other culinary offerings, such as contract catering, retail outlets, etc.

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**Please note: Students specialise in either pastry or culinary in Year 3 of this programme.**

## **Bachelor of Arts (Hons) in Culinary Leadership and Management - Bishopstown Campus**

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**Please note: Students specialise in either pastry or culinary in Years 3 and 4 of this programme.**

#### **Cancelled Courses MTU Cork Campus:**

P53 MT655 Higher Certificate in Culinary Studies

P52 MT551 Business Technology and Communications Level 7 – this will now only be offered at L8 MT951

#### **Cancelled Courses MTU Kerry Campus:**

The following courses will not be offered in the Kerry Campus for entry 2026 (currently in the CAO Handbook)

P 52 MT748 Bachelor of Engineering in Agricultural Engineering Level 7

P49 MT848 Bachelor of Engineering in Agricultural Engineering Level 8

It is intended to update both of these courses and present via CAO for a future offering.

We will continue to accept advanced entry to years 2, 3 and 4 for September 2026.

#### **Open Days**

MTU Bishopstown Campus Friday 14th Nov 2024: 10am - 2pm

MTU Crawford College of Art & Design (CCAD) Sharman Crawford Street Campus Friday 14th Nov 2024: 10am - 2pm & Saturday 15th Nov 2024: 10am - 2pm

MTU Cork School of Music (CSM) Saturday 15th Nov 2024: 10am - 3pm

Kerry Campus: 21<sup>st</sup> March 2026 from 10.00 a.m. to 1.00 p.m.

**School Liaison Officers:**

Cork Campus: [MaryPat.OConnor@mtu.ie](mailto:MaryPat.OConnor@mtu.ie)

Tralee Campus: [Carol.Fitzgerald@mtu.ie](mailto:Carol.Fitzgerald@mtu.ie)

**Admissions Officers:**

Cork Campus: [Lillian.Griffin@mtu.ie](mailto:Lillian.Griffin@mtu.ie)

Kerry Campus: [Lucy.Fitzell@mtu.ie](mailto:Lucy.Fitzell@mtu.ie)