

# Global Perspectives on Culinary and Hospitality Skills

June 2026

**\*PROVISIONAL ITINERARY**

Dates (2026)	Morning	Afternoon	Evening
Friday 5 June			Depart USA for Ireland
Saturday 6 June	Arrive Dublin Airport. Transfer to TUS Athlone	Campus Orientation meeting and overview of program	Evening Meal (Sean's Bar) Group Icebreaker Activity (Viking Boat)
Sunday 7 June	Cliffs of Moher Excursion		
Monday 8 June	Practical	Farm Visit	Dinner on own
Tuesday 9 June	Practical	Sustainability & Food	Evening Meal (The Shack)
Wednesday 10 June	Practical	Garden Workshop	Dinner on own
Thursday 11 June	Practical	The Shed Distillery	Dinner on own
Friday 12 June	Practical	Student Presentation	Evening meal (Dead Centre Brewing)
Saturday 13 June	Dublin City - Guinness Enterprise Centre		
Sunday 14 June	Hurling Demo		Evening Meal
Monday 15 June	Depart for Bundoran	Orientation & Field Trip	Evening Meal & Cultural Activity
Tuesday 16 June	Cultural Class	Field Trip	Evening Meal & Cultural Activity
Wednesday 17 June	Island Day Trip	island Day Trip	Evening Meal & Cultural Activity
Thursday 18 June	Cultural Class	Field Trip	Evening Meal & Cultural Activity
Friday 19 June	Depart for USA		

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- Practical classes can include bakery & pastry, Culinary, service etc
- Visits include Garden & Farm, Food Businesses locally, Brewing & Distillery, Chocolate making
- Students will prepare and serve a meal in College Restaurant
- Student fee Tuition \$4000 per person + Airfare and Insurance for group of 4-15 students.
- 1 faculty member free of charge per enrolment of 8 students – maximum enrolment 15 students.
- Independent student fee \$4500 per student.
- Micro Credential awarded by TUS and by ISAI

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