
Other resources

School of Culinary Arts and Food Technology

2018-12-11

School of Culinary Arts & Food Technology - Winter Newsletter 2018

James Peter Murphy

Technological University Dublin, james.p.murphy@tudublin.ie

Follow this and additional works at: <https://arrow.tudublin.ie/tfschcafoth>



Part of the [Adult and Continuing Education Commons](#), [Hospitality Administration and Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Murphy, J (ed) (2018) School of Culinary Arts and Food Technology, Spring Newsletter, 2018, Dublin: Dublin Institute of Technology.

This Other is brought to you for free and open access by the School of Culinary Arts and Food Technology at ARROW@TU Dublin. It has been accepted for inclusion in Other resources by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)



Institute of the Year Winner 2019 (Sunday Times University Guide)

Sunday Times Good University Guide 2019 announced DIT, ITB and ITT are named jointly as Institute of Technology of the Year in the Guide which will be published on Sunday 4th November 2018. The announcement stated: *“For the first time in its history, The Sunday Times Good University Guide jointly awarded the Institute of Technology of the Year award to three institutions: Dublin, Blanchardstown and Tallaght ITs. The joint award recognises the three institutions that will together form the new Technological University Dublin (TU Dublin) from January 1, 2019. The new joint venture represents the biggest change in Irish third-level education in a generation, instantly be-*

coming one of the largest third-level educators in the country, with some 28,500 students. A huge building programme is currently under way, and once complete Technological University Dublin will be spread across three campuses, at Grangegorman (DIT), Tallaght (IT Tallaght) and Blanchardstown (IT Blanchardstown).” Congratulations colleagues—**Professor Brian Norton (President DIT).**



The School of Culinary Arts and Food Technology wishes colleagues, supporters, friends and students a very Merry Christmas and peaceful New Year !! [Photo: Gingerbread ‘Cathal Brugha St’ created by Culinary Entrepreneurship (DT416.3) students]

TU Dublin...coming January 2019



IN THIS ISSUE

Institute of the Year Winner 2019	1
Colleagues, Friends and Supporters / Research	2
Research and Engagement	3
School Awards Day	6
School Events & Developments	8
Industry , Academic & Civic Engagement	10
Contributions of Success by Students & Staff	14
Recent School Events	16
Staff ‘School Resources’, Thank you	17
School Restaurants & Bakery Shop	18
School Sponsors—’INSPIRED’ Friends Of Culinary Arts	19

Find us on the internet and on social media!



@culinaryartsCbs



@DITFoodForum

#ditfood

#foodstudies



@DITFoodForum



scaft@dit.ie



dit.ie/culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology ‘Newsletter’ Submissions (Next Issue) - Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!

The School of Culinary Arts and Food Technology is delighted to welcome newly appointed colleagues (**Peter Brennan and Deborah O'Reilly** to our school General Operative team). *The school would also like to extend our deepest sympathies to the Gasgoine family on the death (25.11.18) of Laura* (Graduate of the BA Culinary Arts Honours degree programme 2018). DIT Chaplain Finbarr O'Leary, school staff and students of Laura's graduating class joined the Gasgoine family for the Funeral Mass held in the Holy Rosary Church, La Touche Road, Greystones and on to Redford Cemetery in Blacklion, Greystones 'May Laura Rest in Peace'. Another cherished friend and supporter of our school **Danny Toland** also passed away recently (14.11.18), Danny won a Gold medal for Ireland at the World Cocktail Competition in 1978 and worked in Claridges Hotel, London and finally Dublin Airport (Cocktail Lounge) for nearly 30 years, receiving BAI Honorary Life membership in 1996, *Rest in Peace*.



Peter Brennan



Deborah O'Reilly



Laura Gasgoine, BA Graduate 2018

NEW School Business Development Manager

Jackie Rigney returned to our School recently to take up her new role as the school's Business Development Manager. In this role she will be engaging with industry to promote the School's INSPIRED Friends of Culinary Arts initiative. Jackie reminds colleagues that one of the main objectives of this initiative is the enhancement of the students' experience while studying in DIT and help their career opportunity through the development of strong connections with industry. Another aim she adds is to increase philanthropic funding and develop collaborative research and training projects.

Jackie can be contacted at **T: 402 7705**

New College Safety Representative

Dr Brian Murphy, School of Hospitality Management & Tourism, DIT Cathal Brugha Street, was elected to the position of College Safety Representative. The school wishes Dr Murphy the very best with his new duties.



Academic Affairs, Digital and Learning Transformation (AADLT) - Appointments Announcement:

The School of Culinary Arts & Food Technology congratulates **Allison Kavanagh** new Head of Library Services and **Professor Brian Bowe** new Head, Academic Affairs & Assistant Registrar (Professor Mike Murphy, Academic Registrar)

DIT Research Integrity Workshop (Graduate Research School)

DIT's Academic Council formally adopted the National Policy Statement on Ensuring Research Integrity in Ireland in March 2018 and has signed up to 4 commitments, one of which is training. In future, many research funders such as SFI, may make Research Integrity Training mandatory for its funded researchers. The Graduate Research School is now in a position to deliver training on Research Integrity in a blended approach, with a 2 hr introductory workshop which took place on December 11th in the Courtyard, DIT Aungier Street. During the workshop, attendees were offered access to the comprehensive online training developed by Epigeum (OUP). **Mary McNamara, Head of the Graduate Research School**, DIT, Focas Research Institute, Kevin Street.



DIT Confers Honorary Doctorates

Visionary planner **Jim Gahan** and hospitality entrepreneur turned broadcaster **Bobby Kerr** were conferred with Honorary Doctorates by the Dublin Institute of Technology (DIT) at a ceremony in St. Patrick's Cathedral on 19.11.18. Jim Gahan was honoured by the Institute in recognition of his long and prolific career during which he was involved in several major landmark development projects. **Bobby Kerr (Cathal Brugha Street Graduate)** is one of Ireland's most successful Entrepreneurs, was honoured for his remarkable contribution to the business world



Blasta' - Máirtín Mac Con Iomaire (DIT, Lecturer Culinary Arts & Food Historian) Tá an clár curtha i láthair ag léachtóir ITBÁC sna hEalaíona Cócaireachta, an staraí bia agus cócaire iomráiteach Máirtín Mac Con Iomaire. Sraith nua d'ocht glár teilifíse is ea 'Blasta' atá ag dul amach ar TG4 a fhiosraíonn agus a tharraingíonn áird ar oidhreacht shaibhir bia na hÉireann. Tá an clár curtha i láthair ag léachtóir ITBÁC sna hEalaíona Cócaireachta, an staraí bia agus cócaire iomráiteach Máirtín Mac Con Iomaire. Feachtas is ea 'Blasta' freisin chun cartlann a dhéanamh d'oidis agus d'airnéisí bia atá i dtuaisce ag teaghlaigh agus pobail ar fud na hÉireann a thugann léargas ar stair an oileáin le 150 bliain. An aidhm atá leis an tionscadal, oidhreacht bia na tíre, atá tagtha anuas ó ghlúin go glúin nó le gairid a chruinniú le chéile agus a chur os comhair an phobal ar an t-ardán www.blasta.ie. I gcomhar le TG4, Cnuasach Bhéaloideas Éireann agus Údarás Craolacháin na hÉireann, fiosrionn an tionscadal ar leith seo na scéalta, an stair agus an béaloideas a bhaineann le hoidis bhaile agus airnéisí bia atá ag an bpobal agus iarrtar ar dhaoine a bheith páirteach chun léargas ar leith a thabhairt ar stair agus ar bhéaloideas bia na hÉireann mar is léir dóibhsean é.

Tá 'Blasta' le feiceáil ar TG4 gach Céadaoin ag 8.30i.n agus gach Aoine ag 5.30i.n agus tá tuilleadh eolais ar fáil ó mairtin.macconiomaire@dit.ie.



BLASTA
Collecting our food heritage



Blas na hÉireann The Irish Food Awards

On October 4th **Ann-Marie Dunne, Anna Cruickshank and Dr. Frank Cullen** represented DIT on the **Blas na hÉireann**, The Irish Food Awards judging panel for this year's Awards held in Dingle.

Over 2500 products were entered into the 2018 competition to win Gold, Silver and Bronze Awards in over 100 food and drink categories. **2018 Winners:** Supreme Champion, supported by Bord Bia **Rooney Fish**. Best Artisan, supported by Bord Bia **Refuge Chocolate**.

The Blas awards are the biggest blind tasting of produce in the country. Winning at Blas has made a significant business difference to the winners. For further information including this year's winners visit. <http://www.irishfoodawards.com/>



(L-R: Anna Cruickshank, Dr Frank Cullen, Ann-Marie Dunne, School of Culinary Arts & Food Technology (Blas na hÉireann Judges 2018)

School Engages with FSAI—MenuCal at Breakfast Bite Event

The Food Safety Authority hosted a Breakfast Bite event in October, on **food allergen labelling and the benefits of using MenuCal, the menu calculator system** to help food businesses meet legal allergen requirements. **DT6432-1 (Part-time Professional chefs group)** attended the event with their **Lecturer Brona Raftery as part of their Nutrition and Diet Therapy module**. They found the session very informative as it emphasised the importance of correct allergen labelling on menus in food business operations. **Dr. Pat O'Mahony, Chief Specialist in Food Science and Technology and Sinead O'Mahony, Technical Executive for Public Health Nutrition** were delighted to meet the students and explained how the FSAI were running a promotional campaign to raise awareness in the food industry about **Food Allergen Labelling**.



(L-R: Dr Pat o'Mahony, Sinead O'Mahony, Brona Raftery (DIT Lecturer))

Golden ARROW Awards [Anke Klitzing]

The Golden Arrow awards were recently held to mark the **10th anniversary** of DIT's open access research repository, Arrow. **Dr Mairtin Mac Con Iomaire and the Dublin Gastronomy Symposium (DGS)** were chosen as one of nine award recipients from across the Institute for significant contributions to Arrow. The DGS is the most downloaded and successful conference on Arrow with over **160 research papers** online to date spanning a wide range of topics and disciplines under the broader banner of Gastronomy and Food Studies. Diarmuid Cawley (picture right) accepted the award **on behalf of Dr Mac Con Iomaire and DGS** from Professor Brian Norton, President of DIT. The awards took place on the 27th September 2018 in Aungier Street.



FSAI Food Educators' Workshop

Sheona Foley, Ann-Marie Dunne and Diarmuid Murphy from the School of Culinary Arts together with colleagues from The School of Food Science and Environmental Health joined colleagues of the **Food Safety Authority of Ireland (FSAI)** for their Workshop held on 16th November 2018, in the Gibson Hotel. This interactive workshop (opened by CEO, Dr Pamela Byrne. Prof. Patrick Wall, a former CEO of the FSAI and now Associate Professor of Public Health in University College Dublin's School of Public Health, Physiotherapy and Population Sciences) targeted lecturers responsible for curriculum development of food related courses in Higher Education (HE) and Further Education (FET) institutes. The main aim of the workshop was to assist HE and FET providers in strengthening their curricula by identifying how the FSAI could support them with the provision of up-to-date information around food safety and food authenticity., school colleagues also enjoyed further opportunities to network throughout the FSAI event.



This free half-day workshop is targeted at lecturers and staff responsible for the curriculum development of food related courses provided by State-funded Higher Education (HE) and Further Education (FET) institutes.

The workshop will explore the way in which food safety and food law are included in your courses. We will identify how the FSAI can work with you to provide the best up-to-date information and science around food safety and food authenticity.

Educators' Workshop

Does your syllabus deliver for food safety and food law?

THE GIBSON HOTEL,
POINT SQUARE,
DUBLIN 1

FRIDAY, 16TH NOVEMBER, 2018
9.00AM – 2.00PM

The school wishes to thank Ms. Carol Heavey, Training Executive, FSAI for this kind invitation to engage with the FSAI Food Educators Workshop.

School of Culinary Arts and Food Technology, DIT

[School Team]



Kathleen O'Sullivan Theatre (KOS) Cathal Brugha Street 26.10.18

The School of Culinary Arts and Food Technology held their annual awards ceremony recently, this prestigious event which recognises the achievements of the school's students and staff across the culinary, gastronomy, bakery and pastry arts, bar and beverage management, cookery, food product development and RE-INSPIRED fields of study and professional practice during 2018. The event took place in the Kathleen O'Sullivan theatre Cathal Brugha Street, Dublin and brought together all the major industry trade bodies, Inspired Friends of Culinary Arts —School Sponsors, recipients of awards and diplomas and their families. A special presentation was made to **Robot Coupe-David Coyne (Area Manager Ireland)** for their significant investment towards equipment to assist student learning in the school (**middle photo below**). Mike O'Connor (Head of School Culinary Arts and Food Technology-Acting) congratulated all award winners on their achievements and thanked all the major trade industry bodies and foodservices companies for their continued sponsorship and support to the school. A special word of thanks was also offered to **Tony Campbell, James Sheridan, Lynsey White, Paul Neary and the school general operative team** for organising lunch in the school's Green Room Training Restaurant for guests, award winners and school sponsors and to **Michelle Gahan and Geraldine Skelly (School Administrators)** for their hard work behind the scenes towards co-ordinating this prestigious event for our school.





AWARD SPONSORS

- Musgraves Marketplace.
- Gallagher's Boxy House
- Panelto Foods
- Stafford Lynch Ltd.
- Manor Farm Chicken
- Worshipful Company of Bakers.
- Catering Management Association of Ireland.
- Bolton Trust- Docklands Innovation Park.
- Vintners Federation of Ireland.
- O'Brien Ingredients.
- IREKS Ingredients.
- Panel of Chefs of Ireland.
- Andrew Ingredients Ltd .
- Licensed Vintners Association.
- Flour Confectionary & Bakers Association.
- Alliance for Bakery Students & Trainees (ABST).
- Monin



Counter Intelligences—Irish Pubs Seminar, DIT Grangegorman

Our School were delighted to join our colleagues in the DIT School of Creative Arts under the direction of **Tom Spalding (Fiosraigh PhD Scholar, DIT)** for 'Counter Intelligences' a seminar of current research into the Irish pubs, design, social life. **James Murphy (Assistant Head of School)** made a presentation on his current work towards his Phd studies which explores Dublin's Victorian Pubs. **Professor of Human Geography Gillian Rose, Oxford University** chaired the seminar and responded to current research at hand. <https://www.geog.ox.ac.uk/staff/grose.html> .



Professor Gillian Rose, Oxford University, England.



Counter Intelligences:

A seminar of current research into Irish pubs, design social life

Hosted by the DIT School of Creative Arts, 2:30pm, 15th November 2018

Location: Room RD005, Rathdown House (East side of the Campus), Dublin Institute of Technology Lower Grangegorman Road, Dublin 7

Programme

The programme is broadly chronological and considers developments in Irish pubs, at home and abroad, since the nineteenth century. The speakers come from a variety of backgrounds: historical, culinary arts and visual studies.

START

14:45	Welcome, introduction of Prof Gillian Rose, order of business	<i>Niamh Ann Kelly, DIT</i>
14:50	Introduction of the four speakers	<i>Tom Spalding, DIT</i>
14:55	'Investigating the Enduring Fascination with Dublin's Victorian Pubs'	<i>James Murphy, DIT</i>
15:10	'Gender and the design of Pubs in 1960s Cork'	<i>Tom Spalding, DIT</i>
15:25	'Death of the Irish Pub: Social Spaces in Irish Leeds'	<i>Anna Walsh University of Liverpool</i>
15:40	'The "Guinness Irish Pub Concept" - A Case Study: 1990-2010'	<i>Tracey Dalton Kingston School of Art</i>
15:55	Responses to the foregoing from Prof Rose/questions	<i>Prof Gillian Rose Oxford University</i>
16:15	Closes, Thanks	<i>Niamh Ann Kelly, DIT</i>



OsloMet (Norway) visit School of Culinary Arts & Food Technology

The School of Culinary Arts & Food Technology, DIT were delighted to host 20 lecturers and researchers from OsloMet (picture below) on their recent study visit to Ireland. OsloMet (oslo Metropolitan University) was granted university status in January 2018 <http://www.hioa.no/eng/>, it caters for over 18,000 students with four faculties; Health Sciences, Social Sciences, Education and International Studies and Technology Art and Design and three centres for research and engagement; Centre for Welfare and Labour Research, Centre for the Study of Professions and National Centre for Multicultural Education. OsloMet overall visit to Ireland was co-ordinated by Dr Aidan Kenny, Assistant General Secretary, Teachers' Union of Ireland, (TUI) and assisted by Tony Campbell (Lecturer, Culinary Arts, DIT) as part of the (TUI) European engagement initiatives. A big word of thanks to James Rock, Warren McElhone (School Lectures) and their students for organising an excellent lunch for the OsloMet team during their visit.



Our School's future: Central Quad (Grangegorman Campus) which will house the School of Culinary Arts & Food Technology in 2020

A NEW UNIVERSITY FOR A CHANGING IRELAND

IRELAND'S FIRST TECHNOLOGICAL UNIVERSITY: Dublin Institute of Technology, Institute of Technology Blanchardstown and Institute of Technology Tallaght will become Ireland's first Technological University - TU Dublin – on 01 January 2019.

The creation of TU Dublin will be one of the most exciting and important landmarks in Irish higher education in decades. Although new to Ireland, Technological Universities are an established feature of many international educational systems in Germany, Austria, Finland, the Netherlands, Canada and New Zealand. A common attribute is that students study in a practice-based environment, informed by the latest research and enabled by technological advances, applying theoretical knowledge to real-life challenges.

With 28,500 students TU Dublin will be the place where the arts, business, science, engineering and technology converge. The new University, which will be one of the largest third-level educators in the country, will create an inclusive and open learning experience offering pathways to graduation, from Apprenticeship to PhD, to a diverse range of students. TU Dublin will be developed on campuses spanning the three largest centres of population in the Greater Dublin Region – Dublin City, Blanchardstown and Tallaght. The new state of the art Grangegorman campus on a 73 acre site in the heart of Dublin City is being developed as a location that encourages and supports knowledge advancement, sustainable development and inclusive education.

With establishment confirmed for 01 January 2019, the first graduates of TU Dublin will receive awards from the new University early next year.

National Kaohsiung University of Hospitality and Tourism, Taiwan.

Dr. Kathleen Farrell (Lecturer, School of Culinary Arts & Food Technology) visited the National Kaohsiung University of Hospitality and Tourism recently. Dr Farrell held a meeting with the President and staff of the university. **The National Kaohsiung University of Hospitality and Tourism** expressed their wish to interest their links with the School of Culinary Arts. Kathleen gave an overview on our courses from the School of Culinary Arts which was very favourably received. She was given a guided tour of the University which included separate kitchens for both Western Culinary arts and Chinese Culinary arts each with separate demonstration and tasting facilities. A highlight was the “Aroma” laboratory which was sponsored. While in Taiwan Dr Farrell also attended the **International Conference of Small Business (ICSB) conference in Taipei where she presented a paper.** **Photo below:** President of National Kaohsiung University of Hospitality and Tourism (centre) and Dr Kathleen Farrell are joined by university colleagues.



School promotional activities

Ann Marie Dunne (Lecturer Baking and Pastry Arts, DIT) gave a special presentation (photo right) to sixth year Home Economics students at **St Joseph's Secondary School, Rush** recently. Attending students expressed their desire and interest towards undertaking courses at the School of Culinary Arts & Food Technology. This initiative forms part of the school's promotional activities aimed towards increasing student intake and informing potential students of the numerous career opportunities available within the broad food and beverage studies sector (**Ann Marie Dunne**).

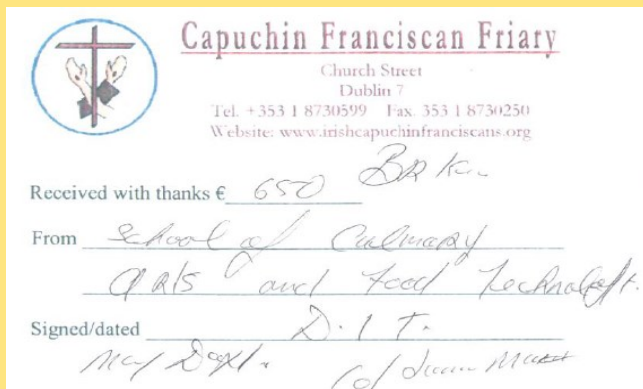


School recent fundraising initiatives

Temple Street Foundation: Tony Campbell (Lecturer Culinary Arts) organised a fund raising initiative for the Temple Street Foundation's 100 Minds campaign, support@100minds.org www.100minds.org, through his work and with the assistance of the school and colleagues a large amount of money was raised towards the overall fund. A major word of thanks must go to Tony and the Temple Street Foundation team.



Capuchin Day Centre (Feeding the Homeless): Students and staff worked together towards a 're-claimed school uniforms initiative' this semester, which offered **new students the option of purchasing a re-claimed school uniform** at one third of its original cost. All proceeds were donated to Brother Kevin (Capuchin Day Centre—Feeding the Homeless) work. **Br Kevin (pictured below meeting the Pope)** thanked our school for our donation stating that these moneys are really making a difference.



School welcomes Erasmus student

Chemistry Graduate Alisée Negre (photo right) who is currently studying Culinary Arts and Restaurant Management at the Institut Paul Bocuse, Lyon, France will join our school for the second semester. Alisee looks forward to meeting and studying with fellow students and of course the lecturing team here at the **School of Culinary Arts and Food Technology, DIT.**



Food Donations: School engages with 'Meals on Wheels'

The School of Culinary Arts and Food Technology agreed 'with **Meals on Wheels**' (Maria Jackson-Operations Manager and Adeleine O'Brien-Senior Manager) to extend our School's Food Donation programme which will directly assist this group. This work will start again **early January**, school colleagues should be **immensely proud of this association** which will ensure that all foods used in our teaching kitchens will be delivered to the needy in our society. The school would also like to acknowledge the **kind support of Manor Farm Chickens (Vincent Carton)** and our other Inspired Friends of Culinary Arts with our Food Donation Programme.



Meals on Wheels

Up to **1,000 meals** are **supplied daily** to **Dublin based families** and the needy in their **six sit down kitchens** spread across the city. These locations are based in Coolock, Killester and Dublin's city centre. **Meals are supplied also to older persons** who are unable to provide for themselves at centres or in their own home. The objective is to help maintain older persons at home for as long as possible.

<https://www.hse.ie/eng/services/list/1/lho/dubncentral/older-people-services/>

School Re-Inspired programme

September 2018 marked the start of the new student intake for the school's **Re-Inspired Programme** which is sponsored by **Dawn Farms**, Inspired 'Friends of Culinary Arts and DIT. The student uniforms were provided by **Mary Coppinger Uniforms Ltd**, 'The brainchild of **Dr. Frank Cullen (Head of School, Culinary Arts & Food Technology, DIT)** in co-operation with The Merchants Quay, Teach Mhuire and Cuan Mhuire, (Homeless Services & Rehab Treatment Centres). This innovative and unique programme (presented weekly by **James Rock, Lecturer Culinary Arts-centre of photo**) will impart the practical skills and knowledge to participants to assist them towards eventually taking up cooking positions in the industry [see photographs right side (top) 2018.19 Re-inspired students, (bottom) 2018 Graduates with this years group.



School's 'David Gumbleton award' winners [Irish Times, 17.11.18]

The Irish Times Newspaper **recognised Ireland's culinary talent** All previous award winners of the school's **David Gumbleton award**. The drive to access world-class talent won't die down any time soon, a restaurant revolution is currently under way (**Dr Mairtin Mac Con Iomhaire, Senior Lecturer Culinary Arts, DIT**). **School's David Gumbleton award winners: Where are they now?**

2005 Kenneth Culhane. won the Roux Scholarship and is currently in The Dysart in Petersham, London.
2006 John Kelly. After three years in Restaurant Patrick Guilbaud, he is now sous chef in Mount Juliet in the Michelin-starred Lady Helen Restaurant. **2007 Philippa White.** She travelled to Australia, completed a masters and became senior culinary chef with Dawn Farm Foods. **2008 Gavin Doyle.** He worked with Dylan McGrath in Mint, and is currently head chef in Ortolana, Auckland, New Zealand. **2009 Eric Matthews.** He spent two years in London as sous chef in the Square under Philip Howard. Returned to Dublin this summer as head chef in Chapter One. **2010 Keelan Higgs.** He was head chef in Locks Brasserie, then sous in The Greenhouse, and is now co-owner of Locks and planning another restaurant soon. **2011 Margaret Roche.** After three years in Alain Roux's Waterside Inn, she then became a private chef in France, before becoming head chef in Hugo's in Dublin. She is now in the Michelin-starred Wild Honey Inn in Lisdoonvarna. **2012 Diarmuid Cawley.** Did his stage as sommelier in Raymond Blanc's Le Manoir des Quatres Saisons. He is now a full-time lecturer in Cathal Brugha Street. **2013 Muireann McColgan.** She became sous chef in Delahunt on Dublin's Camden Street and is currently in Barry Fitzgerald's Bastible. **2014 Mark Moriarty.** Won the international San Pellegrino young chef award in 2015, and opened his own business The Culinary Counter, a pop-up restaurant. He will be using his award to travel to Australia to work with an Australian winner of the young chef competition on a pop-up. **2015 Cúán Greene.** Was cooking in Geranium in Copenhagen when it won Denmark's first three-star Michelin status. He was head-hunted for Noma, and travelled to Mexico for the Noma pop-up. He is now back in Redzepe's new Noma 2.0 restaurant. **2016 Ciarán Hyland.** He is working with Fáilte Ireland after completing a masters degree in Limerick. **2017 Joseph Roche.** Worked in Hong Kong and New Zealand. Now working for Musgraves. **2018 Roisin Gillen (photo below).** Sous chef in Heron and Grey in Blackrock. Completed an internship in Alinea.Locks and planning another restaurant soon.



Digital Literacy Conference, DIT Aungier St:

The 2nd annual Digital Literacy Conference took place recently at DIT Aungier Street, entitled 'Taking Back the Web: Participation, panic, power – public and private'. Our school (SCAFT) was represented by recent graduate of the MSc in Culinary Innovation and Food Product Development Ruth Kelly and SCAFT Lecturer Diarmuid Murphy. Their presentation was titled How food content on social media affects Irish millennials.



Best of beer writing award for DIT School Lecturer

The **British Guild of Beer** writers announced the Beer writers of the years awards recently, winners were announced at the **Guild's annual dinner held at the Chelsea Harbour Hotel**. Adrian Tierney-Jones, chair of judges this year after taking the Beer Writer of the Year title in 2017, said, "All the judges found it exceptionally hard to choose the winners and runners up from the very strong field of entries received this year. As someone who has written about beer for 20 years, it is heartening to see the impressive levels of knowledge, energy and passion in beer and pub writing, and also to see the growing media interest in the subject. **Silver Award Winners were: Susan & Judith Boyle, Judith is a Beverage Management Studies Lecturer with the School of Culinary arts and Food Technology, DIT.** The judging panel stated that "The Silver winner writes about interesting issues in their beer scene, especially about diversity, with a chatty and approachable style; serious subject are covered with verve and passion. Congratulations to Susan and Judith Boyle .



(L-R): Susan Boyle, Sarah Fisk, Judith Boyle.

Ryan represents Ireland at 5th Young Chef Olympics 2019



Bachelor of Arts Honours degree student Ryan Malone (photo right) will represent the School of Culinary Arts and Food Technology and Ireland at the **5th Young Chef Olympics 2019 in India**. Ryan's mentor **George Smith (Lecturer Culinary Arts, DIT)** stated that it is a real honour to cook at the YCO 2019 and Ryan will compete against the world's best over 5 days across four cities.



The school wishes to congratulate **FWS and the Spanish Gourmet Food Exhibition 2018**. This unique gastronomic event was enjoyed by many school staff and students and was held in the **Gresham Hotel, Dublin** during the month of November



SPAIN GOURMET 2018
Food Exhibition - 5th November - The Gresham Hotel

FOODS from SPAIN is delighted to invite members of the trade to the first Spain Gourmet Food Exhibition in Ireland

10:00 - 11:45 **SPANISH FOOD MOVEMENT**
"The future of Spanish Food&Wine in the Irish Food Map"
Keynote Speaker
Chef José Pizarro - Pizarro Restaurants, London
Panel of Experts
Ferrán Centelles - Sommelier El Bulli Foundation
Chef Rafael Peña - Gresca Restaurant, Barcelona
Anna Cabrera - Las Tapas de Lola, Dublin
Alfredo Jobena - Redmond Fine foods, Dublin
Aoife Carrigy - Food&Wine Writer, Dublin

11:00 - 17:00 **MEET THE SPANISH PRODUCERS**
25 Companies showcasing **Cured Meats, Olive Oil, Cheeses, Prepared Meals, Vinegars, Canned Seafood** and other gourmet products

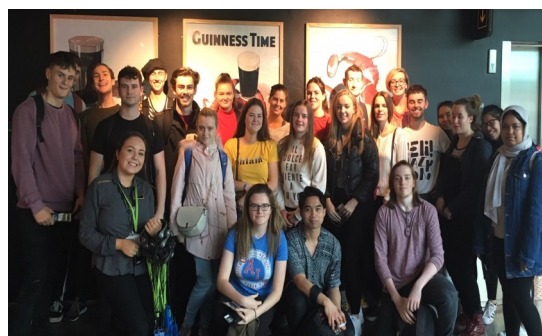
MASTERCLASSES
13:15 - 14:15 **Olive Oil** by expert Alfonso Fernández
15:00 - 16:00 **Cured Meats** by expert Mario Hiraldo

CHEF'S TABLE
12:30 - 13:00 / 16:00 - 16:30 Chef Blanca Valencia - Cooking Demos

Limited Places. Book on Eventbrite: bit.ly/SpainGourmet2018

Guinness Storehouse [Culinary Entrepreneurship]

Culinary Entrepreneurship students currently studying bar and beverages studies were invited to the home of Guinness ‘Guinness Storehouse’ as part of their studies. The group enjoyed a special full tour of the facility which included background details relating to its history and world-wide appeal. Students were given the opportunity how to pour the beer correctly and they were given an excellent insight into the relationship between Guinness and Ireland.



Slane whiskey Masterclass [Bar Management]

Will Lynch (Slane Irish whiskey Brand Ambassador-far right of photo) treated the **second year bar management students** to a special presentation which covered the whiskey industry in Ireland, market growth for Irish whiskey and the future for the new Slane distillery which is in Co Meath. Will also gave students a unique insight into working in the drinks industry and the different career paths that you can follow.



Rascal brewing Headquarters & Brewery

Bar Management students currently studying **International Beers and Dispense management** were invited to visit the Rascals brewery and tap room. **Joe Donnelly (Marketing Manager)** greeted students and gave them a tour of the brewery, restaurant and tap room. Students also met Head brewer and co-founder **Cathal O’ Donoghue** who brought them through the complete brewing process and explained the life of a brewer.



Shelbourne Hotel, Dublin [Culinary Arts] Culinary Arts students enjoyed a visit and special presentation at the **Shelbourne Hotel** , students got an insight of what it is like to work in such an establishment. This visit finalised with a guided tour of all the food and beverage outlets within this Five Star establishment.



Chapter One—Meal Experience [Culinary Arts]

Culinary Arts students currently undertaking their Food and Beverage studies enjoyed a fantastic meal experience in the Michelin star ‘**Chapter One**’ restaurant (owned by **Ross Lewis-photo right**) recently, their visit also included a guided tour of the main kitchens and an excellent Irish coffee flambé style demonstration.



National Mexican Gastronomy Day

The School of Culinary Arts and Food Technology were delighted to host ‘National Mexican Gastronomy Day’ recently, this initiative (co-ordinated by **Mike O’Connor, Assistant Head of School, Culinary Arts & Food Technology** the Mexican Embassy (**Tomas Olvera Lopez—Head of the Consular Office**) culminated in an excellent cooking demonstration given by the famous **Mexican Master Chef Juan Pablo Seade**. Mr Seade was born and grew up in Mexico in the state of Chihuahua, as a child he began to be interested in the different flavours and aromas of the ingredients and spices used by his Mother, who was the main influence for him in becoming a Professional Chef. Juan Pablo currently lives in Mexico and the United States working in his own businesses, giving consulting services and writing (**Mike J O’Connor**).



Culinary Arts (Gastronomic Experience & Pastry Arts Creations)

Culinary Arts Second years enjoyed a special gastronomic meal experience in **Glovers Alley restaurant** (organised by **Roseanna Ryan, Lecturer Baking and Pastry Arts, DIT**) . Owner and Executive Head Chef (**Andy McFadden**) with his team prepared a fabulous tasting menu. After the meal he also kindly took his team to speak with the students and gave them a tour of the kitchen facilities. A great experience and day had by all. (Roseanna Ryan, DIT)



Major Pastry 1 Creations

DT407/3 (Culinary Arts) Major Pastry 1 groups who recently completed their work on Afternoon tea preparation and presentation. Some excellent pastry work by school students (**Roseanna Ryan, Lecturer, DIT**)



School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2018-2019 SCAFT FOLDER**, this area contains the following resources for staff;

- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use facilities, risk assessment for etc.
- **Exams:** exam paper templates, external examiners etc.
- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, DIT Docs., new Institute Allergen Policy
- **School events, photos, videos & development:** all activities held via the school.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HAS reports, SCAFT Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School Newsletters. / Staff training and resources. / Class lists: all programmes. / GDPR resources.**

Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Flour Confectioners and Bakers Association. Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology achievements and on-going developments* are only possible through staff interactions with industry, students and trade associations: **We thank the staff and our sponsors for this excellent work, well done.**



The school have **two training restaurants based in DIT Cathal Brugha Street, The Blue Room and The Green Room (see photos below)**, both are working classrooms designed in a restaurant setting . The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and culinary shop in the first semester. We look forward to receiving your bookings and custom when we resume classes in January 2019. Our school lecturers welcome your enquiries and of course your booking. We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. Listed below are contact details you will require for bookings and orders in 2019.

Restaurants: Warren McElhone warren.mcelhone@dit.ie Lynsey White Lynsey.white@dit.ie

James Sheridan james.sheridan@dit.ie Gary Poynton (**Culinary Bakery Shop**) 01-4024532



School announces launch of National Dairy Chef Competition 2019 .

DAIRY CHEF Competition is organised from December 2018 to April 2019 by the **Embassy of France in Ireland as part of the France-Ireland network** on Culinary Arts Hospitality and Tourism (FICAHT) with the support of the National Dairy Council (NDC, in Ireland) and the Centre National Interprofessionnel de l'Économie Laitière (CNIEL, in France). It is hosted by the École Hôtelière de Paris – CFA Médéric. The competition is **open to all full-time culinary students in SCAFT Cathal Brugha Street**. To enter students need to write a **three-course menu** (starter, main course, dessert). Each course must feature Irish or French Dairy produce prominently. All entries must be sent to **Diarmuid Murphy (diarmuid.murphy@dit.ie)** by 5 pm on January 25th 2019. These menus will then be assessed and five will be shortlisted for final selection. The final choice of Irish representatives will be made on **13th of February 2019** by a panel including Michelin-star chefs and the French ambassador to Ireland. **Paris: 3 to 5 teams**, with one Irish student and one French student in each pairing, will participate in a cook off in CFA Médéric in Paris on the **3rd of April 2019**). They will be given a mystery basket of ingredients to cook from. All the teams will have to create a menu (three-course menu) and present it to the jury. There are many prizes for the winners, including to a weekend trip to experience Ireland's gastronomic culture whilst the Irish finalists will have the chance to visit one of France's top gastronomic regions. All travel and accommodation costs of the finalist in relation to the contest will be covered by the organisers, partners and sponsors. **You tube link** to last year's competition: <https://www.youtube.com/watch?v=Hhcj6yzMYKY> **diarmuid.murphy@dit.ie**

The significant achievements of the school would not be possible without the generous and on-going support of our sponsors, we thank you all most sincerely.

Gold Plaque Sponsors



Innovative Supporters of Professional Industry Research, Education and Development

INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts concept** is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland.

The entity: Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding for the School through it's connectivity with the food industry** for the support of Ingredients, facilities, bursaries, professorship, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers.

Organise recruitment fairs for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it's graduates.