
Other resources

School of Culinary Arts and Food Technology

2019-06-19

2019 School of Culinary Arts & Food Technology - Summer Newsletter

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 [Food and Beverage Management Commons](#), and the [Technology and Innovation Commons](#)

Recommended Citation

Murphy, J (ed) (2019) School of Culinary Arts and Food Technology, Summer Newsletter, 2019, Dublin, TU Dublin.

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](#)

TU Dublin School of Culinary Arts and Food Technology Newsletter Summer 2019



RECOGNITION
OF QUALITY
CULINARY EDUCATION
WORLD ASSOCIATION
OF CHEFS SOCIETIES



Rachel and Ciara win International Culinary Awards in Italy

School of Culinary Arts & Food Technology, TU Dublin students **Rachel Jones (2nd Year BA Culinary Arts, DT407.2)** and **Ciara Casey (2nd Year Certificate in Culinary Arts)** [photo below] were awarded *Overall Second place in the 2nd International Trophy entitled "A Life in the Kitchen"* dedicated to the memory of famous *Cav. Angelo Consoli*. Over ten teams from all over the world competed at this international culinary competition which was held in Castellana Grotte, Italy, from the 18th to 22nd March.



Ciara, Rachel and James Rock - TU Dublin City Campus, CBS

Both Rachel and Ciara were mentored by **James Rock** (Lecturer Culinary Arts, TU Dublin) who explained that both students worked extremely hard in their preparations towards the international finals and performed excellently during the event which was judged by members of the World Chef Association. Both students were also awarded a *gold plaque for best presentation of their pastry dish*. The School of Culinary Arts and Food Technology, TU Dublin congratulates both Rachel and Ciara for this incredible achievement and to their mentor James Rock for providing the experience and expertise which culminated in these International awards.



'A Life in the Kitchen' Awards Ceremony, Italy .

IN THIS ISSUE

Rachel and Ciara win International Culinary Awards in Italy	1
Colleagues, Friends and Supporters	2
President's message / New E mail Addresses	3
Research	4
School Events & Developments	7
Industry , Academic & Civic Engagement	10
Remembering Friends and Colleagues	15
Contributions of Success by Students & Staff	16
Recent School Events	20
Staff 'School Resources', Thank you	21
School Restaurants & Bakery Shop	20
School Sponsors—'INSPIRED' Friends Of Culinary Arts	21

Find us on the internet and on social media!



@culinaryartsCbs @TUDubFoodForum



@TUDublinFoodForum

#TUDublinFoodForum



@TUDublinFoodForum

#foodstudies

#WeAreTUDublin



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 !!

Colleagues, Friends and Supporters

The School of Culinary Arts and Food Technology is delighted to welcome newly appointed colleagues **Alan Montgomery** to our *School Administration team* and **Niamh Gorman** *Student Placement Co-Ordinator*, TU Dublin City Campus, Cathal Brugha Street. Good wishes also go to **Michelle Gahan** (School Administration team) who recently moved to the *Finance section* within our University, we wish her well. The school would also like to extend our deepest sympathies to the **Mac Con Iomaire family on the recent death of Liam (Father of Dr Mairtin Mac Con Iomaire, Senior Lecturer, TU Dublin)**. Liam was a writer, broadcaster and academic who began work in RTÉ in 1968 as one of the first part-time newsreaders and subsequently as a journalist and sub-editor in their newsroom. He was appointed as Director of the Modern Irish Language Laboratory in UCD in 1979, where he taught until his retirement in 1996. His work *Ireland of the Proverb*, published in 1988, was an international bestseller. His work as a translator has been noted for range, depth and sensitive preoccupation with the cultural and linguistic intricacies of language. He is predeceased by his daughter Nuala and survived by his wife Bairbre and children Máirín, Máirtín, Colm, Ruairí and Darach. **'May Liam Rest in Peace'**.



Liam Mac Con Iomaire



Musician Nile Rodgers pays tribute to school student Alex Lynam

NILE Rodgers has paid tribute to school student Alex Lynam who passed away from cancer at just 24. Alex died last October from NUT Carcinoma, a disease so rare only two other people in Europe had it last year. **Family Room:** Alex's family are now raising money for the family room in St Clare's Oncology ward in Beaumont Hospital in his memory. **Joan (Alex's Mother)** said: "It is a multi-purpose room- a family room, a nurses' room, a sitting room, a tea room, a room to cry. "Basically small things but they make a big difference. They won't bring him back, nothing will bring him back but we want to do something in his name." **Nile Rodgers** paid tribute to Alex, tweeting "As a 2x #cancer survivor and human being, Alex's story touched my heart. During our short friendship we had a soul connection. "I'm donating a very valuable item because when people give it's nice to give back. Let's keep his memory alive (Irish Sun Newspaper).



Alex Lynam with Nile Rodgers.

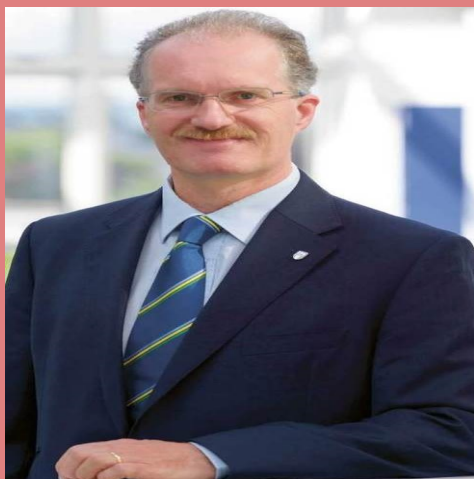
Dear Colleagues,

As we are a new University, our visibility and awareness internationally is vital. To that end, **TU Dublin has recently become a member of both the European Universities Association, linking us with over 800 European institutions, and Universities Ireland**, the all-island body that enables engagement between the ten universities across Ireland. In attending the EUA Annual Meeting in April, it was clear that there was great support for, and openness to engage with TU Dublin from across Europe.

The commitment of TU Dublin to an inclusive design approach, both in our infrastructure and in our programmes, led to the **National Disability Authority presenting a “Recognition of Excellence” trophy to TU Dublin**. The award celebrated the NDA’s decade-long collaboration with our founding Institutions, and the new University’s commitment to the application of Universal Design, at a ceremony held in Grangegorman. **It was an honour for me to receive this award, on behalf of the university, from Minister Mitchell-O’Connor**, and for the commitment and contribution to Universal Design from across the institution to have been independently recognised. The contribution and engagement of TU Dublin with our stakeholders and communities were also very evident over the past month, and I had the pleasure of attending several events including the **Bolton Trust Innovation Awards**, hosted by PwC, where the entrepreneurial endeavour from across TU Dublin was evident.

On Monday, 29th April, TU Dublin facilitated a HEA Board meeting that was held in Grangegorman. It provided an opportunity for me to **formally meet with the HEA Board members and to present TU Dublin to them**. As you might expect, there was considerable interest in the challenges and opportunities for TU Dublin and a strong engagement in the open discussion and associated Q&A.

The process to put the full Governing Body (GB) in place has continued to develop and we remain on target to have the board in place within six months of designation. Finally, you will shortly receive an email outlining the next steps in **the strategic planning process and inviting your contribution**. Within that process, I look forward to receiving your input, insights and inspired thinking to help us produce a strategic plan that will have impact and position TU Dublin for the future. We all have a role to play in our shared future and I encourage you to engage as fully as possible (**Best regards, David Fitzpatrick, President TU Dublin**).



Professor David Fitzpatrick-President TU Dublin. (L-R): Richard Bruton TD, Paschal Donohoe TD, Mary Mitchell O’Connor TD and An Taoiseach Leo Varadkar TD are joined by institute members.

NEW E-mail Addresses for TU Dublin Staff and Students

TU Dublin staff and students will be moved to a new common e mail platform over the summer. This means that by the start of the new academic year in September, we will be recognised by our new **@TUDublin.ie email addresses**. The selected platform is **Microsoft Office 365** and in addition to email, it will include a range of online collaboration tools. Everyone will notified once their new email account is set-up and their emails will be automatically migrated to their new account. E mails sent to your old email address will be re-directed to your new address. **Email.Project@TUDublin.ie**

'Death of Irish Rural Publican - RTE Brainstorm (James McCauley)

James McCauley (Lecturer, School of Culinary Arts & Food Technology, TU Dublin) writing in the **RTE Brainstorm** recently spoke about the family-owned pub which had been traditionally the focal point of rural community life, but that is rapidly changing in 21st century Ireland. He maintains that the Irish publican has played a hugely significant role in the social, economic, political and literary life of Ireland, obtaining an intimate knowledge of the ins and outs of local affairs which still remains indispensable. But even with their trademark dexterity and charm the survival of rural premises has never been more challenging. McCauley also highlights the words of Billy Keane, the son of the playwright John B. who is now running the family pub in Listowel, Co Kerry, *'a good publican is better than any government official when it comes to keeping our small places alive'*. Using his Irish Independent column as a call to action to all rural dwellers, Keane quotes his mother when suggesting that what's needed most is for neighbours *"to put on the coat" and come out for a drink*. **James full article is available at <https://www.rte.ie/brainstorm/2019/0418/1043366-the-death-of-the-irish-rural-publican/>**



Rural Pubs in Ireland.



Some of Ireland's top sommeliers.

'A nose for wine: all you need to know about sommeliers' - **RTE Brainstorm** (Diarmuid Cawley)

Diarmuid Cawley (Lecturer, School of Culinary & Food Technology, TU Dublin) writing in the **RTE Brainstorm** recently spoke about the modern sommelier who not only works in fine-dining restaurants but also neighbourhood restaurants and alternative wine bars, where a casual appearance and a less ceremonial manner reflect a particular atmosphere and can make customers feel more at ease. Sommeliers' line of expertise is both complex and sophisticated yet simultaneously related to wine, something many people enjoy and have an interest in, they share a passion for an intricate subject, one they are always trying to master and distil in a simple way for the public. Cawley also highlights a short history of sommeliers, which includes a focus on the modern age, revival of an endangered species (the sommelier) and finally puts the spotlight clearly on the role of the sommelier in this modern world. **Diarmuid's full article is available at <https://www.rte.ie/eile/brainstorm/2019/0314/1036356-a-nose-for-wine-all-you-need-to-know-about-sommeliers/>**

Mastering the Art of Gastronomy (Marie Claire Digby, Irish Times Newspaper)

Gastronomy, the Oxford English Dictionary tells us, is “the practice or art of choosing, cooking, and eating good food”.

For the students currently completing the final stages of **Ireland’s first Masters in Gastronomy and Food Studies, a two-year part-time course at Technological University (TU Dublin)**, it means much, much more.

The group are currently finalising their individual research projects, as diverse as the politics of the global food system; food writing and media; and social approaches to wine and beverage culture. The current student cohort (see below) includes

chefs and restaurateurs, food writers, a retired dietician and a catering company manager. Their careers and life experi-

ences may be very different, but the group share a common interest – hunger for knowledge and a desire to put it to good use. Food entrepreneur and writer **Domini Kemp** runs Feast

Catering, as well as the Itsa, Alchemy Juice Co and Joe’s Coffee outlets with his sister Peaches. She undertook the masters to

bring academic rigour to her years of experience in catering and restaurant management. “As chefs, our voices are not being heard – ‘you’re not qualified!’ – when it comes to the im-

portance of good food. Chefs have an incredible understand-

ing of food. **I hope this masters is the start of turning that food knowledge into meaningful policy,**” she says.

Applications for the Masters in Gastronomy and Food Studies, commencing in September, are being accepted until April 30th.

*For further information, contact **Dr Máirtín Mac Con Iomaire.***

Email: Mairtin.macconiomaire@dit.ie. Telephone: 01-402 4432

Email: Mairtin.macconiomaire@dit.ie. Telephone: 01-402 4432

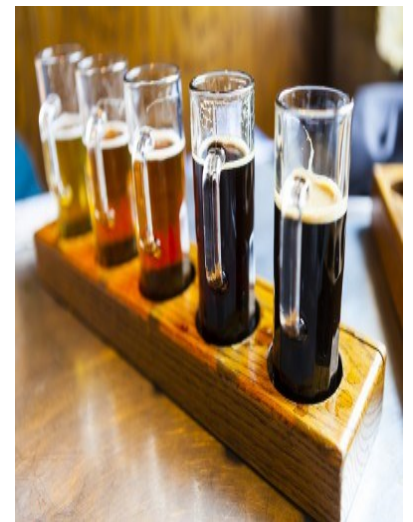
4432



Ireland’s 1st cohort—Masters Gastronomy & Food Studies, TU Dublin.

All you ever wanted to know about craft beer—What are the origins of the craft beer movement - and what exactly is craft beer? RTE Brainstorm (Judith Boyle)

Judith Boyle (Beverages Lecturer, School of Culinary Arts & Food Technology, TU Dublin) writing in the RTE Brainstorm recently spoke about craft beer, she maintains that after a period of stagnation which lasted many decades, the Irish brewing industry has been undergoing significant change in recent times and the craft beer movement is the catalyst for this shift. She traces the origins of the craft beer movement and sets out a clear understanding of exactly what craft beer is. The 1970s brought the drive towards global consumption and production of a single style of beer, lager, which although popular this beer did not appeal to everyone’s taste. She attributes the rise in the craft beer movement to the Brewer’s Association (USA) in the early 1980s which subsequently assisted the first wave of craft breweries such as the [Porterhouse](#), [Franciscan Well brew pub](#) and [the Carlow brewing company](#) (O'Hara's) which emerged in the 1990s in Ireland. Although the Irish independent craft beer only represents 2.6% of total beer production, Irish producers (Independent Craft Brewers of Ireland <http://icbi.ie/>) have worked with the Association of Independent European Brewers, the Society of Independent Brewers (SIBA) in the UK and the American Brewers Association in the United States, to set guidelines for producing craft beers their members to adhere to. **‘Judith’s full article is available at <https://www.rte.ie/brainstorm/2019/0516/1049892-all-you-ever-wanted-to-know-about-craft-beer/>**



Case Study Teaching Conference (Dr. Kathleen Farrell)

Dr. Kathleen Farrell (Lecturer, Management & Enterprise, TU Dublin) recently attended a **conference on teaching using the case study method in London**. The topic of the conference was **“Undergraduates and Cases: Transform your Teaching”**. Among the audience were representatives from **universities in Norway, Sweden, Ireland and the UK**. The conference was organised by the Case Centre which is “the independent home of the case method”. They are “dedicated to advancing the case method worldwide and sharing knowledge, wisdom and experience to inspire and transform business education across the globe”. **The Case Centre is a registered charity and not-for-profit organisation. The conference included** a rationale for teaching with case studies coupled with sample case demonstration, insights into classroom management techniques, applying cases with younger students and large classes and opportunities and challenges in embedding case teaching in undergraduate programmes.



School competes in ABST Competitions and Conference , England

A group of (15) DT418 Baking and Pastry Arts students from the School of Culinary Arts and Food Technology, TU Dublin will head off to the ABST conference and competitions in Alton Towers between June 7th-9th under the direction of Jimmy Griffin (President ABST & Lecturer Baking and Pastry Arts, TU Dublin). Our school wishes them all the best of luck and every success with many thanks to their mentors (Ann Marie Dunne, Denise Connaughton, Shannon Dickson, Sheona Foley, Robert Humphries, Darren Harris and technical support team Gary Poynton) all of who prepared them for these international competitions.



New School Course launched 'Bar and Restaurant Management'

School of Culinary Arts and Food Technology, Cathal Brugha Street has announced the commencement of a newly validated Higher Certificate in Bar and Restaurant Management. The programme will start in September 2019 and is offered on a full-time (2 years) or part-time (3 years) duration to new students and or individuals working in the food , restaurant, bar and beverage industries. The new programme was officially released to the licensed trade industry recently via Licensing World—see photo right). Programme Chairperson James McCauley stated that *'this programme will prepare its graduates for the many opportunities in the broader beverage and food industry. The qualification will also provide the graduate with a solid foundation for further career developments within the sector and graduates from the programme who may also wish to pursue further Degree-level qualifications within the college will be facilitated on successful completion of the Higher Certificate.* Further information is available at: **School Office: scaft@dit.ie 01 402 4344**



NEW Bar & Restaurant Management Courses



Starting September 2019



TU Dublin are delighted to announce their new Higher Certificate in Bar and Restaurant Management (Level 6) which is being offered from September 2019.

The course incorporates a mix of Bar and Restaurant practical and theory classes, all of which will facilitate the development of the knowledge and skills required to work in the Bar and Restaurant industry. The programme embraces operations modules as well as enterprise development studies and business modules that are focussed on products and services provided in today's Irish and international Bars and Restaurants.

- DT426 is our two year full time programme (Applications through CAO), or
- DT427 is our three year part time programme (Applications through TU Dublin, City Campus)

For more details
Ph: (01) 402 4344 or (01) 402 4340
Email: scaft@dit.ie

Sinead shines at Ireland Skills Competition

The School of Culinary Arts and Food Technology wish to congratulate Culinary Entrepreneurship student **Sinead Ni Ghallachoir (DT416.4)** who represented **TU Dublin City Campus** at the recent **Ireland Skills—National Skills competition (National Restaurant Service Final)** which was held in the RDS, Ballsbridge, Dublin. This unique event showcased over 20 varied skills in a competitive setting, the winners in each event having the opportunity to represent Ireland at the World Skills Olympics in Russia. **Minister for Education and Skills Joe McHugh** said he was delighted to support Ireland Skills Live, an initiative that supports the Government’s strategy on skills and apprenticeships, and he urged everyone involved in the field to support it. Thanks were also offered to Sinead’s mentors **James Sheridan, Lynsey White & Warren Mc Elhone** (Lecturers, Restaurant Studies, TU Dublin) - **photo right**.



Erasmus (FIPDes) Masters Students visit Teagasc

Dr Roisin Burke (Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin) organised a special visit to the Teagasc Food Research Centre in Ashtown for the FIPDes Masters students recently. Upon arrival the group were greeted by **Roisin O’Malley (Teagasc)** who co-ordinated a comprehensive tour of the facilities which included their new glasshouses, prepared consumer test kitchens and sensory laboratories as well as their meat production unit. Teagasc staff also explained to the group their recent research work.

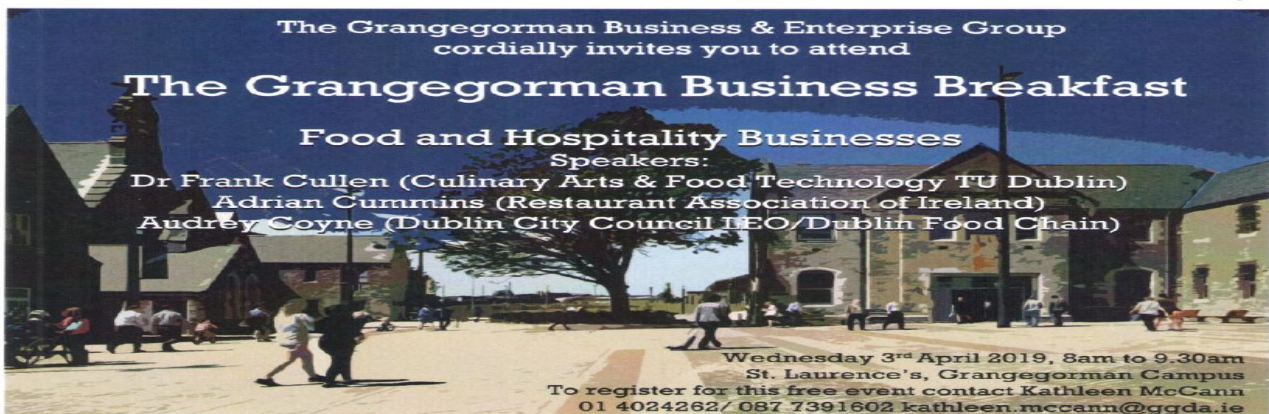
Baking & Pastry Arts [4th Years—DT 8418].

**Final Year Cake
 Decorating Projects.**



School Supports Grangegorman Business & Enterprise Group

The school supported the Grangegorman Business Breakfast which took place in **April 2019 at St Laurence's on the TU Dublin Campus**. The main focus on this occasion was placed on food and hospitality businesses. **Dr Frank Cullen (Head of School) was one of the key note speakers at this event**, he was also joined by The Department of Employment Affairs and Social Protection who offered information and resources for employers who hire people who are unemployed. The was co-ordinated by the **Grangegorman Business & Enterprise Group** to encourage a deeper focus on the **careers and educational opportunities available in the wider food and hospitality sector**.



School Awarded 'Distinction

The School of Culinary Arts & Food Technology was recently awarded a **Distinction** rating (91%), by the **Food Safety Professionals Association (FSPA)** after an extensive food safety assurance auditing process.

Dr Frank Cullen (Head of School) thanked the FSPA for this award which recognises the excellent work and highest standards of food safety practices consistently achieved by the **academics, technicians, food and larder stores, general operatives and management team across the school**. This is the **third year in a row** that the school has received a distinction rating, a magnificent achievement !!



School of Culinary Arts & Food Technology TU Dublin

has been assessed and is in compliance with the provisions of the above standard and is hereby included in the FSPA directory of certified organisations.

Distinction

Certificate Number: **E 024-17**
Certificate Expiry Date: **30/01/2020**
Registration Expiry Date: **30/01/2020**

Signed *Konane Owan* QA/ISO Compliance Manager
Date *28/2/19*

Certificate is issued subject to regulation and annual review of the premises operations.

Food Safety Professional Association
Riannh phoac: info@fspa.ie Lámhír c'laraithe gno: 416227 Uimhír chlaraithe CRÍ: 96694816

Pastry Masterclasses for Culinary Arts Students

DT432 Culinary Arts (Professional Culinary Practice) students were treated by two special Masterclasses recently as part of their Major Pastry 1 program studies. Paul Kelly (Lecturer, Culinary & Pastry Arts, TU Dublin) co-ordinated both training sessions which included the following; **Holly White** who conducted an inactive seminar session (see photo below) to compliment the students Vegan dessert module studies, she also gave one of her recent publications to the students. **Clare Taylor** also gave an excellent demonstration as part of the students wedding and celebration cakes classes, she focused on current techniques to show the students how to assemble and decorate these unique cakes (**Paul Kelly, Lecturer Culinary & Pastry**



Holly White (Third from right) joins DT432 students.



Clare Taylor (Second from right) and culinary arts students.

Butchery Students visit Kepak

Brendan Keenan and James Fox (Culinary Arts Lecturer's, School of Culinary Arts and Food Technology, TU Dublin) co-ordinated recently a special educational tour of Kepak beef processing plant, Clonee, Co. Meath for the schools DT487A **Musgrave Marketplace Butchery Students (photo right)**. The trip proved to be a great success as students gained insight into a quality beef production process; from animal lairage right through slaughter, inspection, processing and product specification. The students particularly benefited from this trip as many of the beef products they sell in their workplaces are processed at Kepak, students also observed first-hand the traceability system which their beef products must satisfy under the Irish Food Safety laws.



Multi-Vac Ireland Ltd supports the School

The School would like to thank **MULTIVAC Ireland Ltd** for the generous donation of a table top vacuum chamber machine for use in our kitchen. MULTIVAC are one of the worldwide leading providers of packaging solutions with more than 50 years of packaging competence and have a huge presence in the food industry. (Photo right: Jackie Rigney, Business Development Manager, School of Culinary Arts & Food Technology with Don Malanowski, MULTIVAC Ireland).



School Organises 'Transition Years Bakery Challenge 2019'

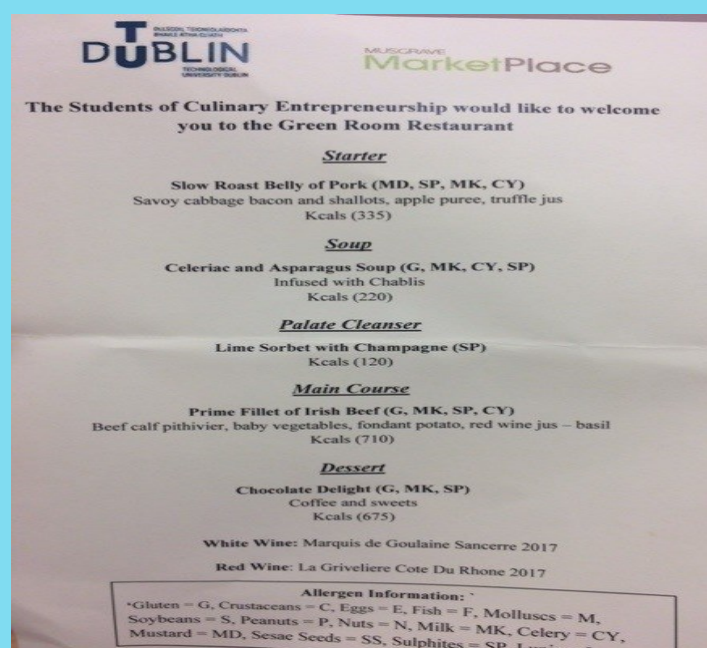
The **School of Culinary Arts and Food Technology** in conjunction with the **TU Dublin Access and Civic Engagement Office** took part recently in the annual transition year skills challenge in the bakery at Cathal Brugha St. The aim of the challenge was to give secondary students from the surrounding areas of Grangegorman the opportunity to experience being in a third level environment and a professional bakery while engaging with lecturers from the disciplined areas. The session consisted of four DEIS schools that participated on the day, which included **16 students in total from Stanhope Street, Mount Carmel, St. Paul's CBS and Cabra Community College**.

Culinary Arts lecturers Shannon Dickson, Robert Humphries and Roseanna Ryan coordinated the day in the bakery where the members of staff gave a detailed demonstration on how to make plaited bread and Victoria scones. The master class was to showcase the skill levels and knowledge required by TU Dublin students during a 4.5-hour practical class. The day was a great success and the winning groups were chosen at the end of the challenge. The winners were presented with a trophy at an awards ceremony held on the 13th of May 2019 at St. Laurence's Church, Grangegorman, City Campus Dublin (**Shannon Dickson, Lecturer Baking and Pastry Arts, TU Dublin**).



SCHOOL Organises TU Dublin Foundation Dinners

Our school was once again honoured to host another TU Dublin Foundation dinner as part of the capital drive towards raising funds for the new Grangegorman Campus. **Anne Marie Corry (Executive Director, TU Dublin Foundation)**, **Noel Keeley (Managing Director, MusgraveMarketplace)** and **Paul Kerri- gan (Marketplace Director, MusgraveMarketplace)** welcomed the specially invited guests to a sumptuous dinner (cooked by the Culinary Entrepreneurship students and staff of the School of Culinary Arts & Food Technology, under the direction of **George Smith, Paul Kelly and Anthony Campbell—Lecturers TU Dublin-photo below**) at the Green Room Restaurant., Cathal Brugha Street. **Dr Frank Cullen (Head of School)** stated the new Grangegorman campus will reflect the possibilities of a twenty-first century university. It will: *Create a state-of-the-art centre for applied learning, research and innovation , move the dial in food and drink and other areas of distinction for TU Dublin, Consolidate more than 30 current locations bringing together our expertise and unlocking collaborative potential and generate economic opportunity and remove barriers in marginalised parts of central Dublin.* In order to achieve this, TU Dublin has recently embarked on a campaign to secure €30 million through philanthropic support from companies and our alumni. **“Transforming Tomorrow”** has been chosen as the campaign name which we believe succinctly captures the scale and future-focus of our extraordinary vision. Dr Cullen also noted that **Musgrave MarketPlace are founding supporters** of Food and Drink at TU Dublin and highly valued partners, when we move to Grangegorman in 2020 we look forward to welcoming you to the **Musgrave MarketPlace, and Ballymaguire Foods Training Restaurant** located at the heart of the campus.



School Sponsors 'Blenders' look to the future with TU Dublin

Blenders and Ireland's first Technological University, TU Dublin, have agreed on a strategic partnership, which includes **Blenders New Product Development Kitchen**, which will be dedicated to creating the novel food and drink products that the global consumer demands. **TU Dublin President, Professor David FitzPatrick** said, "TU Dublin has reached a pivotal moment in its history as today's generous announcement by Blenders is bringing us closer to our goal of creating a **Centre of Excellence for Food and Drink**, and to fulfilling our broader objective of delivering a 21st Century campus for practice-based learning and discovery. **Blenders Sales Director, David Chandler**, says their company is also at the cusp of great change., this new partnership is a significant step forward, and we look forward to collaborating on research, student scholarships, competitions, and the opening of the Blenders New Product Development Kitchen in the **Central Quad of the TU Dublin flagship campus at Grangegorman**, we are constantly amazed at the levels of excellence achieved by both students and the teams of lecturers in the School of Culinary Arts & Food Technology, I would especially like to express my gratitude to **Dr Frank Cullen of the School of Culinary Arts and Food Technology (SCAFT)** and **Anne Marie Corry of the Foundation** for their hard work. Full article: <https://www.dit.ie/newsandevents/news/archive2019/latest/title174082en.html>



(Photo L-R): David Chandler (Blenders Sales Director), Dr Frank Cullen, Head SCAFT) Professor David FitzPatrick (President, TU Dublin), Julie Delany (Blenders Brand Manager).

4th FICAHT CONFERENCE (PARIS, 2019)

The 4th annual FICAHT forum took place in Paris recently, this event which rotates between Ireland and France was well-attended and **TU Dublin** were represented by **Mr. Diarmuid Murphy & Anna Cruickshank - City Campus** and **Dr. Brian Murphy –Tallaght Campus**. Diarmuid was on the **Comité de Pilotage** which organises the event. The conference was hosted in a number of venues across Paris including the Following: **French Ministry for Higher Education, Ecole Ferrandi – Culinary school, CFA Médéric – Culinary school**. Diarmuid hosted a workshop entitled –**'Challenges and opportunities of student mobility in Erasmus+ and beyond'**. Among the contributors to the event was **School of Culinary Arts & Food Technology MPhil. Graduate Siobhán Gough (photo right)** who gave a talk entitled **'An Irish Chef in Paris'** The event will move to Galway for 2020 followed by Lyon for 2021 and Waterford in 2022 and Montpellier in 2023. **(Diarmuid Murphy, TU Dublin)**



FRANCE - IRELAND
NETWORK
for
CULINARY ARTS,
HOSPITALITY
&
TOURISM
(FICAHT)

Recruitment Driven Events

The School of Culinary Arts in association with the College of Arts Tourism colleagues and TU Dublin organised a series of specially designed recruitment events to create awareness around the **school's full and part-time programmes**. These recruitment events began with the institute's Open day which was held last December leading on to the school 'Open Day' which was held recently. The school welcomed hundreds of students from various schools across Dublin treating them all to a **series of programme presentations** and a **guided culinary tour** of the college which included visits to our training kitchens, bars, restaurants, food stores and bakeries. Prospective students were also treated to bite size samples of the foods created in the school prepared by the students and staff. **Dr Frank Cullen (Head of School)** congratulated everyone for working so hard to ensure that all recruitment events ran smoothly stating that he believed these types of activities help to drive student numbers and increase the school's profile in the wider community.



Remembered Friends and Colleagues



If you would like to highlight and share your treasured school moments and memories in this space, please send your submissions to james.p.murphy@dit.ie. Thank you !!

New Product Development (NPD) Chef of The Year 2019 (sponsored by Blenders).

Food Product Development team colleagues **Anna Cruickshank, Therese Cadden, Roisin Burke, Pauline Danaher, Diarmuid Murphy and Sheona Foley** organised the 2019 NPD Chef of the Year recently using a Dragon's Den approach for 4th years from DT407 and DT416. This poster competition gave the students an opportunity to present **prototype food products** that they had been developing throughout the year. The competition is **sponsored by Blenders** and the judges this year were **David Chandler (Sales Director, Blenders), Artie Clifford (Blás na hÉireann) and Daragh McConville (Smurfit Business School)**. Over 50 students took part in the poster competition, these students were from the BA in Culinary Arts and from the B.Sc. in Culinary Entrepreneurship programmes. The top 10 posters were selected from a very competitive poster competition. These students were then interviewed (**see photo right side**) by the judging panel. Top prize went to student **Stephen Tummon for his product 'Lenas'**- a smoked goat butter. **Winners (photos right)** received the following prizes 1st place received a voucher that included travel and dinner for two to a Michelin Star restaurant of winners' choice, runner up prize winners also received vouchers to Michelin Star restaurants.



Entrants and Lecturers 'NPD Chef of the Year 2019'

New Product Development (NPD) Chef of The Year 2019 (sponsored by Blenders).



Stephen Tummon (O2019 verall winner) is congratulated by David Chanlder (Blenders). Stephen's winning product 'Lenas'



2019 NPD Chef of the Year (Runner-up prize winners)



The judging panel, lecturers and winners NPD Chef of Year 2019. Top ten finalist interview sessions

Franco-Irish National Dairy Chef Competition (PARIS, 2019)

Culinary Arts student **Chris Leech (DT432/1)** recently competed in the Franco-Irish National Dairy chef Competition. **Chris was selected from over sixty students in Cathal Brugha Street and then from fourteen Nation-wide and was added to the final Irish panel of five to represent Ireland in Paris.** Chris was paired with a young French student and they cooked Veal, Trout and a Chocolate dish. The eventual winners were the Pairing from Cork.I.T. and Institute Paul Bocuse. Diarmuid Murphy (Culinary Arts Lecturer, TU Dublin) who organised the event and Chris later attended the **Irish Embassy in Paris** where Chris was introduced to the **Irish ambassador H.E. Ms. Patricia O'Brien.**



H.E. Ms. Patricia O'Brien & Chris Leech

School organises DEIS Schools Nutritional Event

In a joint initiative between the **School of Culinary Arts and Food Technology (SCAFT), City of Dublin Educational Training Boards (CDETb) and the French Embassy,** the school recently organised a special event to promote good nutrition for principals, teachers, parents and children of **Dublin DEIS schools in the KOS Theatre, TU Dublin City Campus, Cathal Brugha St.** Speeches on the evening were made by James Murphy (Assistant Head of School), **Professor Brian Norton (Principal, TU Dublin, City Campus) - photo top right, John Hogan (CDETb)-photo bottom right.** During the evening guests were treated to some freshly made Cottage Pie (which was individually costed and nutritionally discussed) the overall concept is aimed at cooking meals on a budget which promote good nutrition and well being. Guests were also treated to some chocolate brownies and given some school point of sale (POS) items to mark their visit. A big word of thanks was offered to both **Diarmuid Murphy and Brendan Keenan (Lecturers, Culinary Arts, TU Dublin)- photo middle right** for their hard work in preparing the foods and for sharing their expertise for guests on the evening. John Hogan (CDETb) expressed his delight with the success of the evening, James Murphy (SCAFT) thanked everyone involved stating *that the school is committed to increasing the level of cooking events which assist the local and broader communities in cooking and delivering good nutritional foods at reasonable prices.*



TU Dublin - Masters Showcase 2019

42 students took part in (TU Dublin M.Sc. in Culinary Innovation and Food Product Development and students from the European M.Sc. in Food Innovation and Product Development (FIPDes)) took part. This showcase is a central component of the module Food Prototype Development and Evaluation, Top prizes went to **Eamon Lynch (Ireland) and Maria Belén Gavilanes Rangles from Ecuador (photo below)**. The judges for the M.Sc. showcase were Julie Delany (Blenders); Úna Lynch (Stafford Lynch Ltd); Paddy Brady (Master Foods and Panel of Chefs) and John Clancy (World Association of Chefs Societies). There were 4 internal judges from the School of Culinary Arts and Food Technology. **Eamon Lynch's** winning product is called "SPENT": "SPENT" is a **functional savoury snack made with recycled waste by-products from the brewing process**. The product takes advantage of the high levels of protein and fibre present in this industrial by-product to create a healthy functional food. The product itself is a tortilla style crisp made from corn masa flour, water and the brewers spent grain (BSG). This healthier savoury snack product has high potential in today's current market and will be the first to market in its category in Ireland and the first in a line of products created using BSG. **Maria Gavilanes** product: is "Greenanas": Plant-based bites: An exotic combination of plantain and Andean grains (quinoa, amaranth and canihua), with a classic onion-garlic flavor, shaped on crunchy, baked bites. Greenanas are high in protein, fiber and iron; and, they are source of Potassium, Phosphorus, Magnesium, Zinc, Vitamin B6 and B9. Greenanas' intention is to bring the high nutritional value of plantain and Andean grains, into a commercial product for the Irish market All judges agreed both products have great potential if launched on to the Irish market. It was a great day with many thanks to all the teaching team, **School General Operatives and TU Dublin Estates** not least our host **Ann Tomlin (Aramark Ltd)** for use of the City Campus Canteen.



Brightspace: New Virtual Learning Environment

TU Dublin City Campus is on the move from webcourses (Blackboard) to a new Virtual Learning Environment called Brightspace. A pilot has been running successfully since January 2019 with 100+ lecturers and 2000 students, and the feedback has been very positive. **Please note that our contract with Blackboard ends on August 19th. Webcourses *will not* be accessible to staff or students after this date.** All staff were emailed after Easter with information on what can be done to mitigate the impact of this date. All staff were also strongly encouraged to sign up for some **Brightspace training**. The training schedule can be found at <https://www.dit.ie/brightspace/training/>



Schools new home 'Central Quad' Grangegorman powering ahead

The School of Culinary Arts and Food Technology, new home which will be based in the 'Central Quad' Grangegorman Campus (West Wing—see photos below) starting in 2020, the development continues to progress towards final completion. Builders and planners assure our school that we will be teaching in our new facilities in September 2020, with the migration of schools materials starting around Easter 2020 (so let's be ready colleagues) for a new and exciting learning and teaching journey together.



Bolton Trust Student Enterprise Competition 2019

The school were delighted to host this years Bolton Trust Student Enterprise Competition which was held in the Kathleen O'Sullivan Theatre, Cathal Brugha Street, TU Dublin recently. Poster displays of all the entrants was held in our schools Blue Room restaurant. This year **Culinary Entrepreneurship student Stephen Tummon** was one of the finalists and presenting his business plan, Lenas under the supervision and co-ordination of **Gereva Hackett (Lecturer, TU Dublin)**.

2019 BOLTON TRUST/DIT STUDENT ENTERPRISE COMPETITION
 €13,500 PRIZE FUND

Wednesday, 3 April 2019
 Room: KOS theatre
 Cathal Brugha Street Campus

<p>Bolton Trust and TUDublin are delighted to invite you to attend the Student Enterprise Competition Grand Final 2019.</p> <p>Winners and runner-ups will share €13,500 prize fund for the best business plans and presentations</p>	<p>2019 Finalists</p> <p>Micron Ltd - Paratest Endure Ltd MI Site by Track Devices Paws & Pals Lenas</p>	<p>Programme</p> <p>4.00 pm: Poster Session 6.00 pm: Welcome & Introduction 6.15 pm: Student Presentations 7.45 pm: Judges Retire to Deliberate 8.15 pm: Results Awards</p>
---	---	--

fostering a spirit of entrepreneurship among TU Dublin students

www.dit.ie www.boltontrust.ie www.dit.lahohouse David M. O'Sullivan

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.**



School Restaurants and Bakery Shop

The school have two training restaurants based in TU Dublin, 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 the culinary shop. We look forward to receiving your bookings and custom in **September 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 Restaurant social media handles: @tudublin_dining #TUDublinfood



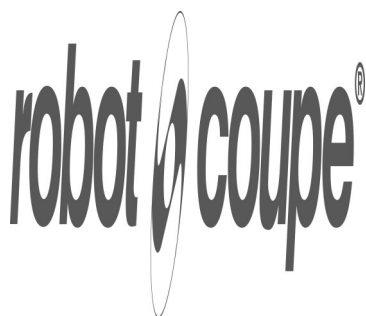
School invests in new Marketing Materials

The School of Culinary Arts and Food Technology, TU Dublin have recently invested in new **marketing materials** to augment their current communication and marketing stocks. Congratulations and thanks are offered to **Mike O'Connor (Assistant Head of School)** and **Jackie Rigney (School Business Development Manager)** for their hard work behind the scenes to ensure that our school is actively prepared and ready for recent and upcoming marketing opportunities. **All school staff are reminded that they may access any of these materials** (which includes **pull-up banners, pens, rulers, bags, school 'Inspired' and programme brochures** from the following areas (a) **School Office**, (b) **Assistant Heads of School offices**.



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.