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School of Culinary Arts and Food Technology

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School of Culinary Arts & Food Technology - Summer Newsletter 2020

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‘Opportunities Ahead’ *Dr. Frank Cullen, Head of School.*

On the 12th of March at 6 pm, 2020, our Government closed TU Dublin Campuses to save lives. While continuing to address the disruption of COVID 19 colleagues and students have experienced sacrifice and disruption to our educational delivery, financial loss, and sadness, no-more-so than the loss of our esteemed colleague and friend *Diarmuid Murphy*. Colleagues and students, I thank you for your continued support and understanding during these difficult times. I remember economic downturns in the late 80’s early 90’s, and 2009, each time following these periods our School experienced a rebirth and renewal of energy, in line with the Irish economy which also experienced economic growth that exceeded our European partners. As we look forward to the next academic year we will continue to experience a different type of education provision, I am completely confident that our School is well placed to meet the challenges ahead. Stringent safety measures aimed at preventing the spread of Covid 19 will continue until a vaccine is discovered, *colleagues and students your sacrifices are making a real difference*. Our dedicated academic team working closely with our industry partners have adopted their teaching and learning activities overnight to deliver creative, inspiring and informative on-line delivery of tutorials, e-resources and virtual Instagram competitions. Our students have also demonstrated their active engagement and adaptability during this lockdown period, some demonstrating their astute media skills by producing homemade videos.

Cathal Brugha Street has served the School of Culinary Arts and Food Technology, and our society well and will continue to do so into this Autumn. Our school will move to our brand new state-of-the-art facilities which includes multi-million Euro kitchens, bakeries, bars and beverage tasting labs, restaurants and a culinary demonstration auditorium on the Grangegorman City Campus. *Leo Varadkar TD, Taoiseach* has asked us all to protect ourselves and others from coronavirus (COVID-19) and to think about how the virus is spread. In this regard our new normal for school and college operations will include continuing to practice the safety measures established in the ‘*Returning to Work Guidelines*’ and the existing HSE protocols (i.e. social distancing, good hygiene and handwashing) on our return to Cathal Brugha Street. Together our school will continue to grow and learn new ways of delivering our programmes and industry, academic and civic engagement, we will continue to be creative and share great times ahead. We should remain mindful at this time that people love food, eating and drinking is a shared experience which helps to create deep and meaningful life memories. stay safe, enjoy your summer and above all, let’s stay positive.



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

Thank you !!

Colleagues, Friends and Supporters

It is with great sadness that our school remembers current colleagues and cherished supporters who passed away recently, including our retired colleagues. Our school extend our deepest sympathy to our school colleague **Anne Marie Dunne** and her extended family on the recent death of her father **Padraig Flynn**, described as an amazing father and mentor to his family, Padraig was a unique man. Deepest sympathies are also extended to our school colleague **Jimmy Griffin and his family** on the passing of his brother **David Griffin**, *Ar dheis Dé go raibh a h-anam dílis*".

Gerry Fitzpatrick - an appreciation

Gerry Fitzpatrick formerly of the Gresham Hotel and Irish Distillers Whiskey Museum, inspired so many bartenders, always asking them to *'be always interested'*. His genial manner and genuine interest in people made him so unique. In the early years of bartending education and training Gerry always assisted our school with his advice and expertise, his contribution continued right up to the present day. Gerry was also elected as the 1st President of the Bartenders Association of Ireland in 1972 and became the 6th All Ireland cocktail Champion in 1957. A true legend of Irish bartending and hospitality. I really admired and respected Gerry's genuine caring nature for people and dedication to his chosen profession 'bartending'. *Ar dheis Dé go raibh a h-anam dílis*". (James Murphy, TU Dublin)



Gerry Fitzpatrick, demonstrating cocktails, Training Bar, CDVEC Marlborough St, Dublin (1977)

Colleagues, Friends and Supporters

Michel Roux Sr – an appreciation

Tributes paid to the ‘humble genius’ whose restaurant was the **first in UK to win three Michelin stars**. Michel Roux had an ‘insatiable appetite’ for life, his family said. Michel Roux Sr, the French chef and restaurateur whose work profoundly reshaped British cooking, died recently aged 78. Roux brought Paris-style fine dining to London in the 1960s and he leaves an enduring legacy. He trained some of the most distinguished chefs in London including **Gordon Ramsay, Pierre Koffmann and Marco Pierre White**. “Michel and his brother Albert were the first people in the country to win three Michelin stars, *they lifted British cooking out of the grey, Edwardian era. There was no passion in it.*” Michel and Albert Roux opened Le Gavroche on Sloane Square, in London, in 1967 and it became the first restaurant in the UK to win a Michelin star, before going on to become the country’s first three-Michelin-starred restaurant. He went on to write books, appear on television programmes and founded a prestigious competition for chefs. He was **awarded an OBE in 2002, and received France’s highest honour, the Chevalier de la Légion d’Honneur**. “His real legacy is the **Roux scholarship**, a major culinary prize which has changed the lives of chefs for the better over the last 30 years. Our academic colleague and friend Lecturer **James Carberry** just one of a few chefs receiving this prestigious award. **Michel was a great supporter of our school (his special Soufflé de Chocolat recipe appeared in our school book) *Ar dheis Dé go raibh a h-anam dílis*”.**



MICHEL ROUX SNR

Soufflé au Chocolat

“These are heavenly; to make them even more divine, slip a spoonful of fresh, churned vanilla ice cream into the centre of each soufflé at the table.”
Michel Roux Snr

Serves 4

For the Soufflé:

40g softened butter, to grease dishes
40g caster sugar, to coat dishes
15g cocoa powder, sifted
120g plain chocolate (70% of cocoa solids), chopped in small pieces
10 medium egg whites
40g caster sugar

For the Pastry Cream:

350ml milk
80g caster sugar
4 medium egg yolks
30g plain flour

To finish:

Icing sugar, to dust



Drinks

Banyuls or a ruby port.

Butter 4 individual 10cm soufflé dishes and coat the insides with the sugar.

TO MAKE THE PASTRY CREAM:

1. Slowly bring the milk and two-thirds of the sugar to the boil in a small pan.
2. Whisk the egg yolks and remaining sugar to a ribbon consistency, then incorporate the flour.
3. Pour the hot milk on to the yolks, whisking continuously.
4. Return to the pan and whisk over a low heat for 1 minute.
5. Pour into a bowl, cover with cling film and let cool slightly.
6. Preheat the oven to 190°C and heat a baking sheet.

TO MAKE THE SOUFFLÉ:

1. Whisk cocoa powder and chopped chocolate into 280g of the pastry cream (keep the rest for another use).
2. Beat the egg whites to a thick foam, add 40g sugar and beat until they form soft peaks.
3. Fold one-third into the pastry cream using a whisk, then delicately fold in the rest with a large spoon; the mixture will be fairly loose.
4. Divide the mixture between the soufflé dishes, filling them to the top.
5. Stand on the hot baking sheet and cook for 10 minutes. Dust the tops with icing sugar, place on warm plates and serve immediately.

The School of Culinary Arts and Food Technology community were shocked to hear the sad news of the passing of our colleague, friend and remarkable educator, the unique character and gentleman, **Diarmuid Murphy**. A bit of an enigma, Diarmuid was a relatively quiet, humble and private individual, yet also an acerbic joker and a Renaissance man with an encyclopaedic memory and an inimitable irreverent outlook on life. Many of us have fond memories of Diarmuid holding court late at night at the Oxford Symposium on Food and Cookery entertaining his audience with topics ranging from left wing politics, Luton Town FC 'Madhatters', the 'Diggers' – mid 17th century agrarian socialists and the music of The Clash or Billy Bragg, to English chain pubs being in the real estate not the hospitality business and stories of various 'geezer' he met 'walking down Edgeware Road'! . A passionate, charismatic, inspirational and challenging teacher who loved his work, Diarmuid initially portrayed a stern exterior, and started his classes by outlining the penalties for the late submission of assignments and recommending that written work should be 'all killer and no filler'. However, he had a real soft, caring, pastoral side, and few students did , at some point, receive sage advice or encouragement from him privately after class to help them on their journey. He would regularly ask colleagues to keep an eye on certain individuals who he felt were going through a tough time or who were finding college difficult. One colleague described his *'uncanny ability to have a genuine interest and informed opinion on whatever was important in your world, especially if you were one of his students.'* This was clearly evident in the huge outpouring of messages from former students and colleagues outlining his passion, caring, humorous and inspirational side on the Books of Condolences on RIP.ie and the Funeral Director's website. **A brief example of some of the memories and tributes include:** *He made every lecture a pleasure to be part of and always went above and beyond to ensure we gained valuable knowledge. On a personal note, he was amazing at inspiring me and I will be forever grateful for his guidance and unwavering commitment to my work. (Brendan Phillips).* *He was an incredibly gifted teacher and we are all the better for knowing him. He will be sorely missed by all his students. (Domini Kemp).* *His were always the lectures I looked forward to going to, the dissertation meetings were both a source of dread and something to look forward to because he really pushed me. (Edel Clarke)* . *He was cynical in the best way and had such a great sense of humour. He had a big impact on my life and I'll miss him. (Deborah Ryan)* . *He was one of a kind, a lecturer who really cared about his students and went that extra mile for them. I'm lucky to have had the privilege of getting to know him and he'll always play a part in my career and life today. May those styling docs live on! (Aisling Kearns).* *He was my favourite lecturer and not only did he teach me how to be a better chef but more importantly he thought me how to be a better person. (Ian Verdon).*

Born within the sound of Bow Bells at Charring Cross Hospital, London, on 31st March 1963, to Irish parents, both of whom hailed from County Offaly, Diarmuid Sean Murphy, was entitled and proud to call himself a 'Cockney' and he relished being a true Londoner. Although born in London and raised in Luton, he always had a huge connection with Ireland, especially with Clonbullogue where his late dad Seamus came from, and with Edenderry where his mother Marie comes from. Diarmuid spent every summer there as a young boy. Diarmuid left school at 16 and began a career in professional cookery. He did his City & Guilds 706/1 in Luton, a period where he spent part of his apprenticeship in St Tropez, France. He did his 706/2 in Blackpool and completed his City & Guilds 706/3 in Walthamstow College in London in 1987. His early culinary career coincided with 'the golden years' of his beloved Luton Town FC when they spent a decade (1982-1992) in the Premier Division. Having worked his way through each of the classical chef roles (*Saucier, Tournant, Poissonier, Sous*) in many of London's leading establishments, he became head chef in CIRCA restaurant (1989-1991). It was at this time, while wearing a 'Saw Doctors T-Shirt' that he was introduced to Anne-Marie English and the love story that would eventually see

Diarmuid follow her back to Dublin a few years later, began.

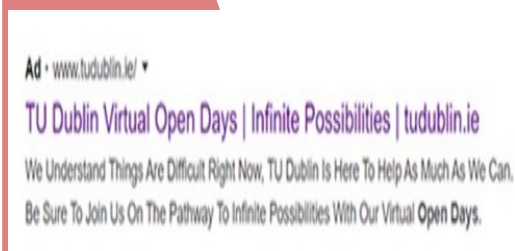
They got married in Baltinglass in October 2000. From 1997-2009, Diarmuid was group Executive Chef for FXB's in charge of five restaurants in Dublin. Life at home was busy with the arrival of **Emer, Róisín and Diarmuid Óg**, not to forget Paws the dog. Diarmuid returned to education in DIT and in 2013, graduated from the **BA (Hons) Culinary Arts with a First Class Honours**. In 2013-14, he completed the **M.Sc. Culinary Innovation and New Product Development within one year, also gaining a First Class Honours**, all while working full time and raising a young family. Diarmuid **joined the lecturing team in Cathal Brugha Street in 2014 teaching Gastronomy** (to undergraduate and M.Sc. students), Culinary Arts Performance, Theory of Food, and Menu French. **He was pivotal in establishing the MA Gastronomy and Food Studies in 2017** and taught modules during all three semesters of the programme as well as supervising MA theses. **He presented papers at the Dublin Gastronomy Symposium** and co-authored a paper for RTE Brainstorm on 'How to make a Brexit Christmas Pudding'. If this was not enough, **Diarmuid was more than half way through his PhD journey** when his sudden illness forced him to put his studies on hold. Diarmuid made a huge impression on colleagues, not only in his own School but right across TU Dublin. One colleague described him as *'both affable and witty, in addition to being committed to his work, and blessed with a wonderful sense of value and perspective.'* Another colleague noted that *'his quirky sense of humour, one-liner comments and lively banter will be seriously missed.'* Dr. Frank Cullen, Diarmuid's Head of School and PhD supervisor, recalls his passion and commitment to both the School and his students, noting the extra-curricular work **Diarmuid carried out on Franco-Irish cultural exchange and in promoting healthy eating on a budget for children and families in conjunction with the City of Dublin Education and Training Board**. Diarmuid showed true passion for all his various professional, academic, social and sporting interests, but above all, **he was a dedicated and committed family man who cherished his wife and children**. Whether supporting St Brendan's juvenile GAA teams, walking the dog in the Phoenix Park, or early morning phone calls ensuring his daughter had made it safely to school, his first focus was his family. Friends remember many fantastic meals in the Murphy household and one comment left online captures Diarmuid's true essence: 'while preparing and delivering the mini-feast, he would impart a few nuggets of his astute and humorous life-observations and intriguing philosophical musings ... all the while injecting bits of devilment and side stories into the conversation.... his knowledge of macro and micro world events was astounding. Diarmuid will be sorely missed by all of his friends and his colleagues, old and new, in TU Dublin and by all of his current and former students whom he inspired with his unique, irreverent, inquisitive but always supportive style and panache! Leaving the last word to his former students: *I'm going to miss your hilarious jabs at various celebrity chefs and your sarcastic wit. Rest in peace you top geezer. (Brandon Broughal). May you rest in peace with the rest of the Culinary Legends. (Adam Keegan)*



(Photo 1 (R-L): Diarmuid Murphy, and Dr Frank Cullen meet Michael D Higgins (President of Ireland) at Áras an Uachtaráin in 2018. **Photo 2 (R-L):** Diarmuid Murphy and colleagues who jointly developed the **MA Masters in Gastronomy & Food Studies** (Diarmuid Cawley, Anke Klitzing and Dr Mairtin Mac Con Iomaire) outside the CBS Building.

Student Recruitment Activities

School colleagues had worked hard to line up a number of schools to present our 'Careers in Culinary Arts and Food Technology studies' presentation (prior to Covid 19 Lockdown) these recruitment presentations unfortunately had to be cancelled. It is hoped that when normal activities resume that school colleagues will be able to resume our school recruitment presentations. In the meantime colleagues have been actively using our on-line resources (social media platforms, e-mail drops etc) to directly target prospective students and Guidance & Career Counsellors who had expressed interest in our programmes, we thank **Geraldine & Fabiola (School Office)**, **Anke, Diarmuid (Food Forum)** and **Mike (Instagram)** for their collective hard work in this area. Our **College Director Mr. John O'Connor** (has urged all staff) to use their influence, their communication mediums, their contact channels to help drive student numbers and interest in our programmes because this will be a most challenging year. Please ensure that YOU have a full set of our school marketing materials to assist you towards recruitment (these are available from James Murphy, Jackie Rigney or scaft.ie and include (1 pagers e-copies: School programmes, access routes), school presentation, TU Dublin prospective 2020.21)



Listed below are just **some of TU Dublin recent recruitment activities** (co-ordinated by **Lynda Young, the Admissions Office team** and **Melda Slattery and the Public Affairs team**) which our school have directly assisted. Our thanks all colleagues who have assisted these activities (**especially Mike O'Connor, Dr Mark Farrell, Darren Harris, Dr Roisin Burke, Anna Cruickshank, Denise Connaughton, Robert Humphries, Diarmaid Murphy**) It's crucial that we (all staff and friends) work together to continue to get our message out to as many schools, students and industry as possible and offer them the opportunity to request further resources and support towards their educational choices and to support their businesses in this hour of real need.

- ◆ **TU Dublin's Virtual Open days** (which included the Culinary Arts & Food Technology event on May 11th) took prospective students through the different disciplines available at TU Dublin and the various entry pathways, so students could have all the information they need to make the right choices for their college careers. These events were promoted through a dedicated micro-site on tudublin.ie, e-zines to [CAO applicants](#) and [Guidance Counsellors](#) and supported by Google Search adverts and sponsored posts on Facebook and Instagram.
- ◆ **CAO Campaign (April-August):** The campaign targeted school leavers and their parents, other prospective students in Further Education or the workplace and Guidance Counsellors. These marketing activities included (an always-on Google Adwords campaign; audio advertising on Spotify; podcasts and other radio app-[Listen here](#); Digital Display Advertising; Promoted posts on Facebook, Instagram, Twitter and Snapchat - [View here](#))
- ◆ **Postgraduate Campaign (April-September):** Always-on Google Adwords campaign has commenced which will run until September. Colleagues in Admissions are also currently developing a programme of virtual events to replace the open day that usually takes place in April, and an advertising campaign will fully support this.
- ◆ **The Move to Grangegorman:** a [microsite](#) to promote the big move to Grangegorman among prospective students is in development, and a full advertising campaign will follow once the site is accessible by our advertising agency and production company.

School Bids Farewell to Cathal Brugha Street

On the **9th March 2020** the **School of Culinary Arts & Food Technology** joined our colleagues across the college to bid farewell to the Cathal Brugha Street (CBS) building which our school will vacate at the end of 2020 (photos below). The CBS College building was officially opened as **St. Mary's College of Domestic Science on June 16th 1941** and in 1944 Ireland's first Diploma in Dietetics was introduced. As the years passed the College focused its attention on the education and training required for the growing Irish Tourism Industry. Chefs had been trained originally in the Vocational School in Parnell Square but moved to CBS shortly after it opened. In the 1950's cooks courses were introduced to satisfy the demand from women. This was the beginning of the **Department of Hotel and Catering Operations**. Around this time St. Mary's College of Domestic Science was renamed the **College of Catering**. The College of Catering was one of six Colleges in Dublin's city centre and while under the parentage of the CDVEC they were collectively the Dublin Institute of Technology which became autonomous in 1992 and acquired degree awarding powers in 1998.

In the intervening years the School of Culinary Arts & Food Technology became part of the College of Arts and Tourism structure, and added courses in the areas of **Culinary Arts, Culinary Entrepreneurship, Culinary Science, Bar, Beverage & Restaurant Management, Baking & Pastry Arts Management, Professional Chefs programmes plus Masters Degrees in Culinary Innovation Food Product Development and Gastronomy and Food Studies**. **Professor David Fitzpatrick** (President TU Dublin) noted the excellent work of the school over the last 79 years, **the school's new facilities at Central Quad, Grangegorman, TU Dublin** will mark the next major evolution of this prestigious school and college.



COVID19 research funding calls (Jean Cahill, Head of Enterprise & Research Support)

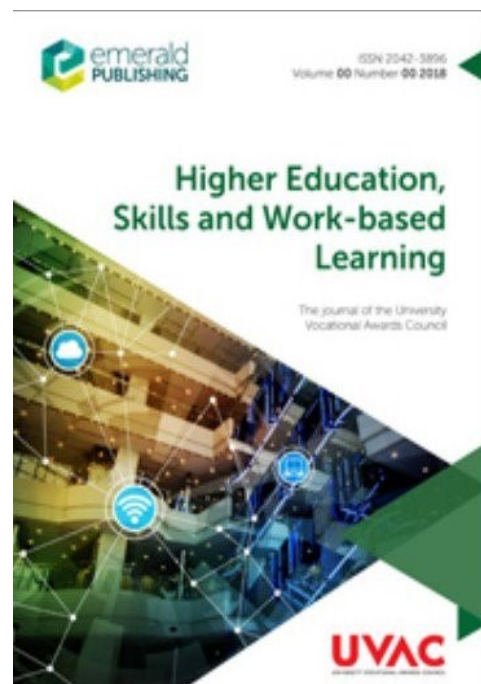
Two COVID19 related National research funding calls, one is being managed by **Science Foundation Ireland (SFI)** and the other by the **Health Research Board** in collaboration with the Irish Research Council were offered recently. Colleagues applying for funding under these calls, were asked to on the Research Information System and use the word COVID19 in your proposal title to allow the team to expedite the project set up and to make sure, that if successful, colleagues will be able to start their project quickly. (email any questions to research@tudublin.ie). Information on the expedited process and links to free research resources (including the London School of Hygiene & Tropical Medicine free 3-week online course on COVID-19 and its implications), and a COVID19 research-related FAQ document on our RSDU intranet is available. The SFI call in particular is quite open and the application process will be very straightforward so if colleagues research expertise or skills could positively impact the current COVID19 crisis they should get involved. Researchers from other projects could be temporarily redeployed - it is not envisaged that new staff would be recruited. **Problem areas include, but are not limited to:**

- Contact tracing and role of data analytics;
- Frontline healthcare (supply of ventilators, use and supply of personal protective equipment and infection prevention and control (IPC) methods etc);
- Monitoring the impact and effectiveness of control and mitigation measures;
- Re-purposing of existing technologies, products or processes;
- Rapid, reliable, diagnostic testing and sampling optimisation;
- Supporting essential behaviours of self-isolation and social-distancing;
- Mitigation measures relating to the disruption that the crisis is having on Irish society, including impact on essential services and supply chains;
- Epidemiological and seroepidemiological studies, including novel approaches to better understand transmission and spread of virus (relevant to humans and animals) and to evaluate the potential impact of control measures.

Contact research@tudublin.ie if you need any help!

School Staff and Student Upcoming Publication

Our school were delighted to hear that our colleague **Dr Kathleen Farrell** and her past student **Emily Gray** (MSc Culinary Innovation and Food Product Development Graduate) have had a joint article accepted for publication in the peer-reviewed journal **Higher Education Skills and Work-based Learning**, which is an Emerald publication. The title of their article is **“Perceptions of Culinary Education and Chef Apprenticeships in Ireland”**. Dr Farrell informs us that Emily completed her MSc thesis (which Dr Farrell also supervised) based on the topic of chef apprenticeships in Ireland and that this article was based on her thesis. Our school congratulates both Dr Farrell and Ms. Emily Gray on this significant research study.



Fifth Biennial Dublin Gastronomy Symposium (DGS) goes online

Dr Mairtin Mac Con Iomaire (Senior Lecturer School of Culinary Arts & Food Technology, TU Dublin & Chairperson DGS) is delighted to inform us that the Dublin Gastronomy Symposium 2020 will take place online this year due to the current COVID 19 Pandemic. The Fifth Biennial Dublin Gastronomy Symposium brings together a global community of academics, chefs and food enthusiasts at Technological University Dublin. This year's **DGS will be held online from 25th-29th May, presenting 50 papers from 17 countries on the apt theme of *Food and Disruption: What shall we eat tomorrow?***.

Tim Lang, Professor of Food Policy at City University London, will give the keynote address, while DGS Fellowships will be awarded to **Patricia Lysaght, Emerita Professor of European Ethnology in University College Dublin and Martin Caraher, Emeritus Professor of Food and Health Policy, City University London**. Participation at this online event is offered free. Information and link to registration on <https://arrow.tudublin.ie/dgs/> . Presentations of the 2020 DGS will be **held over five days with three live thematic sessions per day**. **School colleagues (James Fox, Diarmuid Cawley, Dr Elaine Mahon, Anke Klitzing and Dr Brian Murphy** will help to Chair the total 15 thematic sessions-listed **below**, they have also peer reviewed a large number of the submitted papers). Please find the DGS programme and papers on ARROW and try to attend the live sessions please register ahead. Registration is free, however **you need to be registered before 10 am Dublin time on the day of the event to receive the link to that day's live sessions**. You will only need to register once for the whole event. Live links to the daily sessions will be sent to all registered parties by email every morning.

5th DGS 2020 - Thematic Areas

Disrupting Tradition. Food Tourism.
Food and Culinary Education.
The creation of (Postcolonial) National Identities
Ethnicity, Diaspora, Migration.
Disruption by War. Social Alternatives.
Food, Writing and Literature.
Commodities and Artisan Products.
Social and Environmental Activism.
Food Myth and Meaning.
Drink and Restaurants. Rural Food, Urban Food.
Eating Differently Diets and Lifestyles.
Disruptive Technology.



Four Trends to Watch for the Restaurant Industry

Amanda Hopper, Associate Director of Foodservice Research at Mintel predicts 4 trends and their impact on restaurants, as follows;

Battleground— Foodservice: To remain competitive restaurants will modify existing operations to meet diners at home and on the go. Restaurants need to adapt their operations to different formats to stay relevant to today's diners. Whether through the blurring of foodservice and retail, or the rise of 'eatertainment' and virtual restaurant concepts, the restaurant of tomorrow needs to make changes today.

From the ground up: plant-based meats have become tastier than ever before, and the excitement around this innovation has consumed eating and talking about meat alternatives. But as consumers begin to question the healthfulness, processing, and long ingredient lists of these alternatives, there are opportunities to highlight the flavor and texture benefits of natural plant-based ingredients. Looking ahead, we will see restaurants not just replace meat but enhance the flavour and appeal of plants, and create their own plant-based prototypes to give diners a delicious and proprietary experience.

The Budding Effect: as consumers become increasingly 'cannacurious' opportunities will arise to target cannabis occasions, whether through co-branding, marketing strategies, or menu items. 'Despite remaining unresolved regulatory and legal issues, operators have begun to leverage growing awareness and interest in cannabis-derived compounds, like CBD (Cannabidiol) and THC (Tetrahydrocannabinol) to address the equality tractionable consumer interest in menu items with wellness and relaxation benefits. Yet there are ways and opportunities for brands of all kinds to target canna-curious consumers and the occasion without getting their hands dirty.

AI and Me: Advances in AI (artificial intelligence) are taking customization to the next level by personalizing the dining experience with implications for check averages and restaurant hospitality. Personalization matters, advances in AI technology are predicting diners every need and desire all while improving the overall restaurant experience. Customization is elevating check averages and dining experiences, via machines or maître d's.

Source: A. Topper, '2020 US Foodservice Trends Report' www.mintel.com

NOSTALGIA

COSMO COMEBACK

IN AN OFT-QUOTED *Sex and the City* scene, Carrie Bradshaw pulls up to a McDonald's drive-thru and orders "a cheeseburger, large fries, and a cosmopolitan." The hot-pink, vodka-based concoction defined the sickly sweet cocktail culture of the early 2000s. And while anything other than a tequila soda might be unthinkable in today's keto-loving world, Pernod Ricard's Absolut predicts it will find its way onto trendy bar menus in 2020. Banking on millennial nostalgia, Absolut has launched a marketing campaign using the hashtag #Cosmo-Comeback and suggests the cocktail shows "you have a global mentality, and a concern for the finer things in life." Like Manolo Blahniks and brunch, perhaps.
—NICOLE GOODKIND

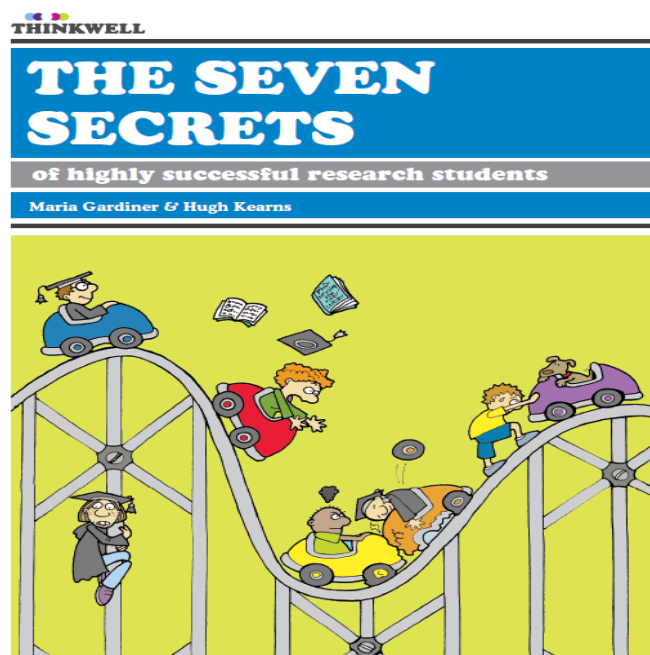


Seven Secrets of Highly Successful Research Students

TU Dublin Graduate Research School & TU Dublin Students' Union welcomed **Prof Hugh Kearns (photo below)**, the renowned international expert to deliver his world-famous workshop '**Seven Secrets of Highly Successful Research Students**' for all **TU Dublin Research students** recently at TU Dublin Aungier Street Campus. The workshop was designed to help PhD research students and staff increase their effectiveness and focussed on the following critical areas:

- How to deal effectively with your supervisor
- Learning to structure your study time properly
- Having a positive attitude in relation to your research
- Dealing with writer's block or if you are having difficulties in your writing
- Getting the help you need when you are stuck

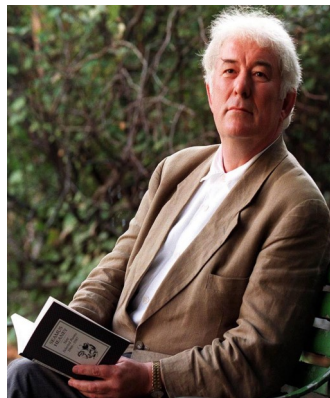
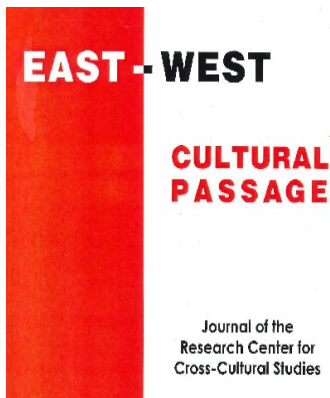
The workshop described the key habits that his research and experience with thousands of PhD students shows will make a difference in how quickly and easily students can complete a thesis. Just as importantly, these habits can greatly reduce the stress and increase the pleasure involved in completing a research programme. The session on the day addressed the following: What do research students have to do to finish on time, to overcome isolation, doubt and writer's block, and to enjoy the process? And just as importantly what do they do in order to spend guilt-free time with their family and friends and perhaps even have holidays? (**James McCauley, Lecturer School of Culinary Arts & Food Technology, TU Dublin & PhD Candidate**).



School Academic published in *East-West Cultural Passage Journal*

Anke Klitzing (Lecturer , School of Culinary Arts & Food Technology, TU Dublin) recent research which explores the poems of the late Seamus Heaney from a gastrocritical point of view was published in the East-West Cultural Passage Journal. **Anke's research abstract:** Nobel-prize winning poet Seamus Heaney is celebrated for his rich verses recalling his home in the Northern Irish countryside of County Derry. Yet while the imaginative links to nature in his poetry have already been critically explored, **little attention has been paid so far to his rendering of local food and foodways.** From ploughing, digging potatoes and butter-churning to picking blackberries, Heaney sketches not only the everyday activities of mid-20th century rural Ireland, but also the social dynamics of community and identity and the socio-cultural symbiosis embedded in those practices. Larger questions of love, life and death also infiltrate the scenes, as they might in life, through hints of sectarian divisions and memories of famine. This essay proposes a gastrocritical reading of Heaney's poetry to study these topics in particularly meaningful ways. **Gastrocriticism is a nascent critical approach to literature that applies the insights gained in Food Studies to literary writings,** investigating the relationship of humans to each other and to nature as played out through the prism of food, or as Heaney wrote: "Things *looming large and at the same time [...] pinned down in the smallest detail*".

Extended article is available on Arrow at: <https://arrow.tudublin.ie/tfschafart/209/> . **Citation :** Klitzing, A. (2019). "'My Palate Hung with Starlight": a Gastrocritical Reading of Seamus Heaney's Poetry'. *East-West Cultural Passage*, 19 (2), pp. 14-39. doi:10.2478/ewcp-2019-0010



Blenders Grande Finale Food Product Development 'Virtual' Poster 2020

Despite the current difficulties and the shortened semester, the **4th year students from the BA Culinary Arts and BSc Culinary Entrepreneurship programmes** managed to provide a great array of posters for the Food Product Development competition. We were delighted that Blenders agreed to virtually judge the work and also kindly provided some wonderful prizes. **56 posters were submitted, and 9 were selected for further evaluation.** Our judges, who had the unenviable job of selecting the winners, were **Julie Delany, Blender's Brand Manager and David Chandler, Blender's Sales Director.** Places were tightly contested, but eventually "white smoke" emerged and the results were announced in our virtual kitchen. There was a tie for 3rd place, with two very on-trend products, **Jessica Kenna's Cauliflower Pizza Base and Iveta Gruzinskaite's Seaweed Krips.** Second place went to **Sophie Lyons**, whose product was a low calorie SoLow Ice-cream Bar, just perfect for guilt free indulgence. And the **overall prize was awarded to Audrey Cahato** for her innovative and very **moreish Sake Sorbet.** The winners will receive a Michelin Star Gastronomic Experience, which will be a dining adventure to look forward to, later in the year. Bon Voyage to all the 4th years from The **FPD Team: Anna, Therese, Pauline and Shannon (Anna Cruickshank, Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin).**

What's next for the Irish Pub

(James McCauley, RTE Brainstorm)

The changes caused by the coronavirus are of a different stripe to anything Ireland's publicans have seen before, this major concern was addressed by **James McCauley (Lecturer School of Culinary Arts & Food Technology, TU Dublin)** in a recent article to RTE's Brainstorm. James claims that the practice of social drinking in Ireland's public houses is a cultural activity that has a history and pervasiveness deeply entrenched in the Irish psyche and their transformative journey bears testament to publicans' enduring resilience and ability to adapt. He adds that in addressing Irish publicans concerns regarding re-opening, it's important to recognise that *pubs cannot be regarded as one homogeneous assemblage*. A tentative typology of different pub-types shows the diversity of offerings in the Irish pub trade from large urban pub, city-centre tourist venue and suburban or neighbourhood pub to many, many more (see graph below). A significant factor for others is the number of years they have been in business *inter-generational pubs*, with immense pride in their family pub's history and attachment to its locale. These are publicans whose investment goes beyond just the simply financial but is also psychological and emotional. These are visceral qualities unique to many Irish publicans that sees them identify as more than mere service providers. *Bars and taverns act as a liminal zone between work and home, a community space that provides a cultural remission for all frequenters* (Ogdenburg, R).

How the new spatial configuration and necessary public health compliance measures within pubs will impact the unique Irish pub experience is the big imponderable. It has been suggested that the pub trade is now a blank canvas, with complete re-invention necessary for some. Many will open again, but not as the pubs we currently know. **Extended article is available on RTE Brainstorm at: <https://www.rte.ie/brainstorm/2020/0507/1136959-pubs-ireland-future-coronavirus/>**



Large urban pub or Provincial pub
City-centre/Tourist venue/Late-night entertainment or Suburban-neighbourhood pub
Large provincial town pub or Small rural village establishment
Gastropub or 'Wet' pub (focus exclusively on beverages)
Leased premises or Freehold premises
Highly leveraged business or Business unencumbered by debt - the archetypal "cash-rich" publicans of old.

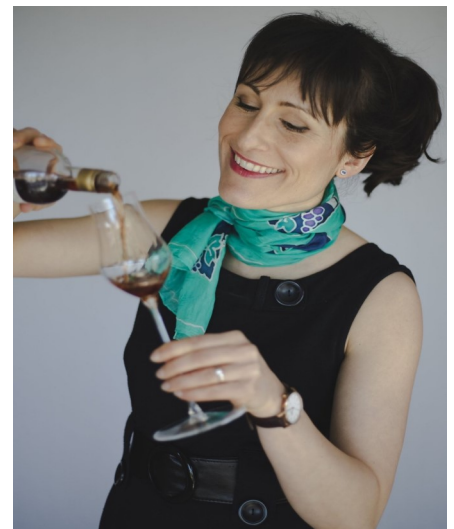
Biotechnology 'Electrodes from Food Waste'

A lot of food waste is not recycled properly, sometimes it is just discarded into landfill, which produces a lot of methane. At the **Imperial College London** Maria-Magdalena Titirici and Yong Sheng Huat (from the **Institute of Physics ibn Beijing**) are **converting the bio-waste into a disordered carbon material for the anode of sodium ion batteries**. Instead of perfectly aligned layers of graphite, as in lithium ion batteries, Titirici will generate a disordered carbonaceous material called hard carbon for alterative sodium batteries. Sodium can be a low cost alternative to lithium, you won't have the same energy density but sodium ion baterries could work for cars in cities like London or in e-bikes for stationary applications. Yong will work on developing materials for the cathode, the goal is to demonstrate a large scale sodium battery. This is part of a UK-Chinese collaboration involving four EPSRC research projects, which will explore methods of low cost carbon manufacturing. **(Anthony King)**



Julie becomes President of the Irish Guild of Sommeliers

The School of Culinary Arts & Food Technology, TU Dublin congratulates **Julie Dupouy (photo right)** on her recent election to President of the Irish Guild of Sommeliers. Julie is a freelance sommelier and consultant for Exsto Cognac, she holds a most impressive record in the world of wine, some of her achievements include 3rd Best Sommelier in the World (2016), best Sommelier of Ireland (2018). Julie was also named as one of the 'Future 50' by an independent panel of judges (IWSC) in 2019. We look forward to welcoming Julie to our School to share her knowledge and skills soon, in the meantime we wish her the very best of success with her new position



Ladies of Liquor 1st Cocktail Competition to celebrate World Whiskey Day

The School of Culinary Arts and Food Technology, TU Dublin wishes the team at **Ladies of Liquor (see photo right)** the very best of success with their first Irish Whiskey cocktail competition. **To celebrate World Whiskey Day** the cocktail competition is open to all bartenders across Ireland with special guest judges. Judging by the sponsors it looks like its going to be most exciting opportunity to get involved, be creative, raise your profile and ultimately gain some industry recognition for your cocktail creations. **The closing date is Sunday 28th June.** You need to create a new whiskey cocktail (video your preparation and take a signature photo of your creation) and submit all.

Further details and updates are available on:

[@ladiesofliquordlk](#) Instagram and Facebook pages.

Organisation Design Strategy and Implementation Plan

Professor David Fitzpatrick (President TU Dublin) informs us that the Organisation Design Strategy and Implementation project to map out the future shape of TU Dublin has been underway since the beginning of March. The primary aim of this project is to enable the University to transform the way we work so as to successfully deliver on the objectives we have set out in our strategic plan to 2030, **Realising Infinite Possibilities**. He states that we can only do this with the involvement and support of our staff, our students, and our partners. The level and depth of engagement with the project to date has been remarkable, especially given the significant workload with which colleagues are already coping as we come to the end of this academic year. Professor Fitzpatrick commends all of those who have participated to date, as follows; **101 participants / 94 meetings and workshops; 113 hours of meetings / 1,160 cumulative hours from participants**. He adds that it has been necessary in current circumstances for our interaction to take place remotely, the consulting team, **Crowe and PA will organise a virtual 'showcase'** towards the end of June, to which all colleagues will be invited. At this event, the emerging high level design options will be presented for consideration.

This will be followed in the period from **July to October by detailed engagement, including webinars, school meetings, functional area meetings, engagement with social partners, etc.** These will provide opportunities for you to share your thoughts on the output presented from Phase 1 of the project. He encourages all colleagues to review project documentation on the website (link below) and in particular the updated Design Principles which I think clearly describe the lens through which TU Dublin views its role and mission. Professor Fitzpatrick also asks you to keep an open mind as to how our University might structure itself for the future., adding that we have come through an enormous period of change as a result of COVID19 and we have demonstrated an ability to innovate and to work in a collegial manner for the greater good of our students and colleagues. We now have an opportunity to build on this and to shape our own future. <https://www.tudublin.ie/intranettemp/organisation-design/> Professor Fitzpatrick looks forward to seeing the output from the work currently taking place in **Phase 1** of this project and he hopes that we will have a engaged and formative university-wide discussion as we prepare to embark on future phases. **(Professor David Fitzpatrick, President TU Dublin)**.

School thanks our colleague Maurice Boland

The School of Culinary Arts and Food Technology, TU Dublin wishes our colleague **Maurice Boland** good wishes on his recent retirement from TU Dublin. Maurice has been a great supporter of our school in his role as **Finance Advisor to the College of Arts and Tourism, TU Dublin City Campus, Cathal Brugha Street**. He first joined the service in 1973 with the CDVEC Ballsbridge, quickly developing a huge knowledge base on administrative functions within TU Dublin (formerly DIT) in such areas as Admissions, Student Induction, Student Services, Examinations and Accounts. Maurice was very much student/staff focused and in 1998, as part of a team, he presented a paper on ***Development of a Structured First Year Induction Programme for Third Level Students at the 23rd Annual Conference Association of Teacher Education in Europe***. This has been instrumental in establishing the Student Induction/Orientation process as part of the Academic Calendar. He was assigned to several administrative roles in the College of Technology, Kevin Street from 1978 to 1989 and has been based in Cathal Brugha Street since. Through his extensive administrative experience Maurice made a hugely positive contribution to our school and TU Dublin over his complete career, we wish him well for a long and happy retirement.

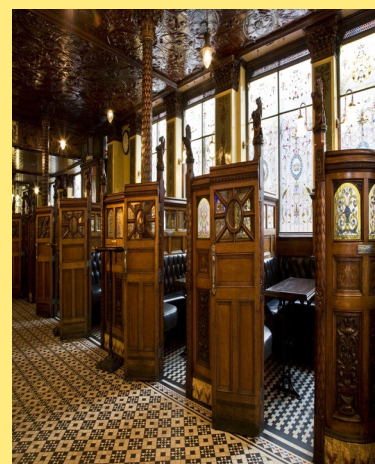
9 Point Recovery Plan for the Restaurant & Hospitality Sectors (RAI, 24.4.20)

The Restaurant Association of Ireland (RAI) launched a 9 point Covid 19 Crisis recovery plan recently to ensure the Irish Restaurant and Hospitality Industry recovers and strengthens in the coming months ahead, which will not be without their challenges, as follows;

- 1. VAT:** 0% VAT Rate for Tourism & Hospitality for the crisis period and for 12 months thereafter and then revert to 9% VAT rate for period of 5 years
- 2. Rents:** Legislation to protect commercial lease holders and any mortgage holiday or write offs to be passed on to the lease holder. A scheme like France called the 60/20/20. Government supplements Rents by 60%, Landlord reduces rent by 20% and the Commercial Tenant pays 20% for 12 months of the crisis
- 3. Banks:** No banking fees for hospitality until a vaccine is found. ECB interest rates on loans and a moratorium on existing loan repayments
- 4. Insurance:** Pay-outs under business interruption and notifiable disease clauses. Forbearance, in either rebates or extensions to policies for period of closure, and no suspension of cover whilst businesses are closed
- 5. Wage Supports:** Continued supports for Restaurants and Hospitality until a vaccine is found. Support for people over the age of 66 and seasonal workers in the PUP and Wage Subsidy Schemes
- 6. Liquidity / Grants:** A DBEI package of grants for businesses to cover outgoings in the first six months following the return of normal trading
- 7. Commercial Rates:** Rates write off for Restaurants and Hospitality for the full crisis period until a vaccine is found
- 8. Utilities:** Ban on utility providers cutting off services and demanding payments when businesses are closed. Review of standing charges for closure period.
- 9. Outdoor Seating:** Waiver of licences for outdoor tables and chairs for 1 year to enable businesses to reopen and adapt to social distancing using outdoor spaces

Virtual Snug Sessions - Tullamore Dew

Inspired by the conversations, music, drinks and craic that often take place in the Irish snug, Tullamore Dew wants to recreate the same atmosphere in people's living rooms. **The Virtual Snug Sessions take place via video call and include a cocktail making masterclass and a spoken word performance, ending with a music session.** During this difficult time this experience offers the perfect opportunity for friends to come together, enjoy cocktails, some spoken words and some tunes. Tullamore Dew is currently running a competition on its Instagram channel to win a Virtual Snug Session. To enter, follow **@TullamoreDew** on Instagram and tag the two friends in the comments section who they would like to share a snug experience with. All participants must be over 18 and will be asked for proof of age.



FSAI Publishes COVID 19 FAQ for Food Businesses

The Food Safety Authority of Ireland (FSAI) published recently a FAQ on COVID 19 for food businesses on its website. The **FAQ stresses that no reported cases of COVID 19 have been linked to contamination of food – the main risk of transmission is from close contact with infected people.** The advice to food businesses and consumers is to maintain good hygiene practices and to wash your hands regularly. The FAQ provides advice on what food workers can do to **prevent the spread and what extra measures food businesses can take to also prevent the spread**, such as social distancing and ensuring staff are made aware of the situation and the advice being given by the HSE. It **also provides guidance on how to operate a restaurant as a take away and how to manage the transport and delivery of food to ensure food safety and hygiene at all times.** *“Our FAQ is regularly being updated in response to the queries we’re getting from food businesses. We would encourage any food businesses to familiarise themselves with our FAQ. We also operate an Advice Line for food businesses and we can be contacted on info@fsai.ie with any food safety queries a food business may have. We’re here to help and we welcome all queries,”* said **Ms Edel Smyth, Information Manager, Food Safety Authority of Ireland.**



COVID-19 (Coronavirus)
Local Takeaways food & drink Options

The Shed Distillery Bottles ‘Drumshanbo Single Pot Still Whiskey’

The School of Culinary Arts and Food Technology, TU Dublin congratulates **Pat Rigney, John Dillon and all the team working at The Shed Distillery, Drumshanbo, Co Leitrim, Ireland** as they recently bottled their 1st Edition of what will become their company's main whiskey brand **‘Drumshanbo Single Pot still’**.

Their company **Dalcassian Spirits & Wines Ltd** have supported numerous cocktail competitions (under their Black Dogg, Mixer Purees, Schwarzthogg brands) and masterclasses for our students in recent years.

Our school looks forward to working with Dalcassian Spirits & Wines Ltd again soon. <https://lnkd.in/dRcwCHm>
#drinkresponsibly #gunpowdergin #proudtobelong



(L-R: Pat Rigney launches ‘Drumshanbo Single Pot Still Irish Whiskey’).

Award Winning Bar Launch Pre-Batch Cocktails

Bar 1661 on Green Street, Dublin, is celebrating its first birthday with the launch of a new range of pre-batched cocktails. The new range includes **eight pre-batched cocktails based on Bar 1661 classics** contain 6-7 serves (each bottle) are priced at €47 each (see photo), with some additional expressions to take discerning drinkers through the summer and beyond. These include their house drink, the Belfast Coffee, a cold brewed poitín version of the classic, Bar 1661 is also keeping its loyal whiskey customers happy with a **Dream Dram delivery service**, available for nationwide delivery. This includes individually packaged 50ml servings of some of Bar 1661's favourite whiskey and spirits, changing every week. Bar 1661 staff includes **Gillian Boyle (Award winning Mixologist & Graduate of the School of Culinary Arts & Food Technology) photo below** who states that their bar is really look forward to seeing their guests again in person, but in the meantime, customers can take some joy from the fact that they can have a little piece of Bar 1661 at home with them.



School and Chefs Network Offers Support

The past couple of weeks have been rough for most of us and there are tough times ahead. The current crisis is extremely challenging for those in hospitality, tourism and food, but the reality is that very few sectors will be unscathed and everyone is struggling. We truly are all in this together.

Here at the **School of Culinary Arts & Food Technology, TU Dublin** with our friends at **Chefs Network** offer you and your business a strong resource and community to use we during these difficult times. There is a no more resilient community than Ireland's incredible food and hospitality family . It helps to know we are in it together., so let's support each other, be kind and understanding. Stay connected with us on Facebook and Instagram [@TUDublinFoodForum](https://www.facebook.com/TUDublinFoodForum) E-mail scaft@tudublin.ie



Foodies Fight Back

In a recent article by Lucinda O'Sullivan in the Sunday Independent she highlights how some **Irish food and hospitality businesses are fighting back to retain and regain their business during the Covid 19 pandemic**. Some of the innovative approaches currently being used in this sector include the following;

The Food Box: Rings Farm in Castlecomer, Co. Kilkenny will deliver to your home an order of organic produce plus meats (including free range chickens). They also supply top restaurants in Dublin like Chapter One, Liath and Locks.

Inch House, Thurles: has aligned itself with larger distributors like Hussey Farms, James Whelan Butchers and Ardkeen Stores for their famous Black pudding (favoured by Nigella Lawson).

Dede Restaurant, Customs House, Baltimore: launched a contactless menu for €20 (includes a main, one side, bread and dessert and a little surprise (i.e Lamb Anatolian Style with sour Turkish Flat bread).

Limerick Strand Hotel: contactless call and pay to your car door (outside the main entrance, available daily 4-9pm. **(Source: Lucinda O'Sullivan, Sunday Independent)**

International Bartenders (IBA) Cancels 2020 World Cocktail Competition



International
Bartenders
Association

SPACES – Triple One Somerset
111 Somerset Road, Level 3,
Singapore 238164
Registration No: T06550054C
www.iba-world.com

31/03/2020

Press release - World Cocktail Championship 2020

The IBA - International Bartenders Association launched the first International Cocktail Competition (ICC) in Amsterdam, Netherlands, 7 - 8 October 1955. From 2011 our yearly event has been presented as the World Cocktail Championship (WCC). The IBA has been working with great dedication and without borders, to ensure the recognition of this profession and all its professionals around the world.

Due to the global Pandemic situation caused by the Covid-19 Virus outbreak, the International Bartenders Association cannot justify hosting the IBA World Cocktail Championship and the Annual General Meeting scheduled on the 27th September in St. Petersburg, Russia. Therefore we sadly regret to inform you that this year competition has been cancelled as a response to global prevention and control measures.

In times like these we need to make sure, we contain this threat. Bars and bartenders around the World are facing unprecedented challenges, where bars & restaurants are forced to close by the local government. While this is a hard and difficult decision, we hope and wish for our members to enforce all precautions given by local authorities and stay safe.

We refer to all local governments information and guidelines as well as following the World Health Organisation - www.who.int.

We will continue to carefully monitor the situation and in due time announce further information regarding WCC and other bartenders' activities around the world. The Annual General Meeting might be held in the end of the year otherwise, all members will convene in a teleconferencing meeting.

This decision was taken unanimously by all members of the board and the Hosts - Bartenders Association of Russia.

Sincerely,
Pepe Dioni

A handwritten signature in black ink, appearing to read 'Pepe Dioni'.

President, International Bartenders Association.

"For eternal benefit and inspiration for bartenders around the world"

www.iba-world.com

Re-Opening of Pubs and Bars in Ireland (VFI and LVA)

School supporters the Vintners Federation of Ireland (VFI) and the Licensed Vintners Association are currently pressing for pubs to reopen at the same time and on the same basis as cafes and restaurants. Recognising the challenge of maintaining social distancing in a hospitality environment, the organisations proposed radical changes to the normal operations of bars in order to protect public health. **These measures include:**

- Bars will become **dispense bars only** with no sitting, standing, ordering, payment or drinking at the bar allowed.
- **Table service** will be a requirement with pubs only serving customers seated at tables.
- The **numbers on the premises** would be confined to no more than 4 per every 10 square metres.
- A maximum of 6 people would be permitted **at any one table**.
- Customers will be required to use **hand sanitiser upon entry**.
- All customers must **remain seated**.
- **Staff will be fully trained** in the new procedures. They will also be asked to maintain a safe distance from customers when taking orders and to **wash their hands thoroughly every 30 minutes**. (As per NPHET) guides.
- The utilisation of **outdoor spaces to enhance social distancing**.
- **Procedures implemented to ensure safe use of toilet facilities**, which may include limits on the numbers using toilets at any one time.
- **No live music or DJs**.
- Gardaí / HSE will have **the power to close any business** who is flouting the public health guidelines.

The two organisations will also stress they remain fully committed to doing what is necessary to protect the health and safety of all staff and customers. **Our school looks forward to working with the LVA and VFI again**



Jameson Hosts - Educational Platform

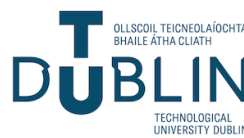
Irish whiskey brand Jameson has launched a **new online platform to support and educate bartenders during the pandemic**. The new **Jameson Hosts trade engagement platform** provides a space for members of the global bar industry to receive **wellbeing support, enhance their technical knowledge and collaborate from their own homes through video content**. Jameson will offer financial rewards to those creating videos for the platform. (source: The Spirit Business) .
<https://www.thespiritsbusiness.com/2020/05/top-10-spirits->



TU Dublin Donates PPE Equipment and Foods

TU Dublin has donated Personal Protective Equipment (PPE) to hospitals and care facilities across Dublin. While our usually thriving workshops and laboratories across TU Dublin are out of action, **staff across the University have gathered up stocks of PPE to donate to hospitals and care facilities in the front line in the fight against Covid-19.** The School of Culinary Arts and Food Technology, TU Dublin donated its stocks of foods normally used within practical classes and assessments during exams to the **Lighthouse Charity, Pearse Street Dublin**, where these foods will be used by staff caring for the homeless, direct provision and the elderly of the community.

Staff from the School of Biological and Health Sciences are also volunteering their time to support the HSE in **contact tracing and laboratory work.** The technical team in Kevin Street delivered a large consignment of gloves and other PPE to Temple Street Hospital and provided items that can be used to make hand sanitisers to the HSE. Finally, engineering disciplines across TU Dublin coordinated delivery of significant volumes of PPE from the University's laboratories to Beaumont, Blanchardstown, St. James Hospital, Tallaght University Hospital, Naas Hospital and Temple Street Hospital. Staff gathered a wide range of PPE including masks, gloves, goggles, gowns, aprons, hairnets, foot covers and IPA that was available in stock at different TU Dublin sites and arranged delivery to a number of local hospitals and testing facilities.



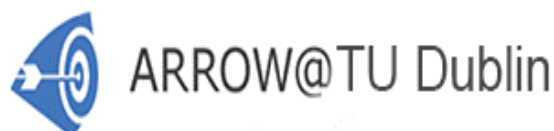
School Staff Develop Academic Student Supports for Teaching and Learning

Zoom / Microsoft teams: Colleagues have adopted various video Conferencing software to maintain student engagement and towards tutorial advice and instructions to drive student activity towards TU Dublin's VLE system.

Training Videos: School colleagues have developed video resources based on their subject discipline areas for students and the general public which they share across various platforms (i.e. Youtube, Google Drive, Arrow-TU Dublin's digital repository, Instagram etc). Listed below are just a couple of these amazing videos;

<https://arrow.tudublin.ie/tfschafvid/> <https://www.youtube.com/watch?v=M3w-yJWPfiQ> <https://www.instagram.com/iamqueenofcakes/> <https://www.youtube.com/watch?v=CoW2ZUhtEtM>

Brightspace: TU Dublin dedicated Virtual learning environment, many colleagues have expand their traditional classroom activities and support systems by providing (resources, materials, assessments etc, tutorial supports) within Brightspace for their students, fellow colleagues and external examiners alike.



Remembered Friends and Colleagues

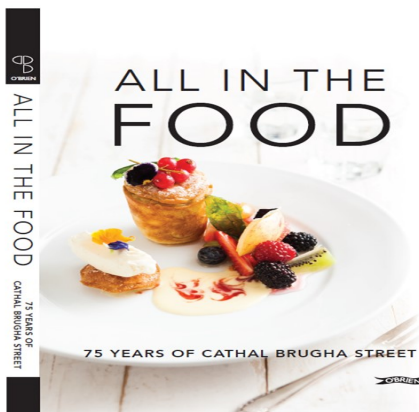


Celebrating Culinary Excellence (Our School Book—Published by O'Brien Press)



A CELEBRATION OF 75 YEARS OF CATHAL BRUGHA STREET

(The School of Culinary Arts and Food Technology, DIT)
 Founded in 1941, Cathal Brughá Street is Ireland's premier culinary school, internationally renowned for the excellence of its graduates. *All in the Food* showcases more than 80 delicious food and drink recipes from the school's award-winning lecturers, alongside famous alumni, industry legends such as DARINA ALLEN, DERRY CLARKE, RICHARD CORRIGAN CATHERINE FULVIO, CONRAD GALLAGHER, PAUL KELLY, ROSS LEWIS, NEVEN MAGUIRE, MICHEL ROUX SNE and KEVIN THORNTON.

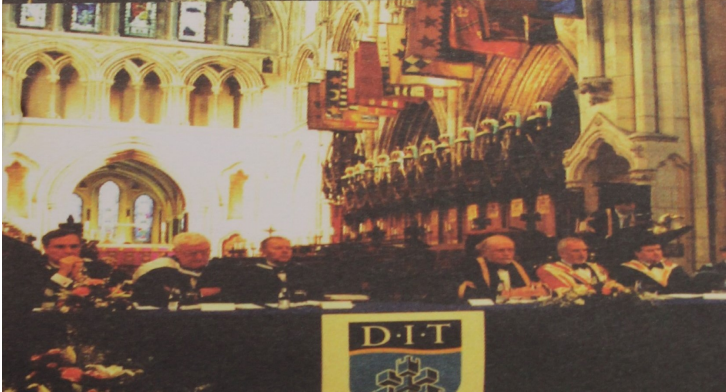


Special hard back copies
 available from all major book
 stores and our school
 office €25

Remembered Friends and Colleagues



Day Release Chefs 1987 with Gerry Connell Instructor with Pat Zaidan on his left



Hugh O'Neill & Co. Ltd.
BUILDING CONTRACTORS
DAVITT ROAD, INCHICORE,
DUBLIN, 12.
Phone: 502841-2



Main Contractors for Extension to St. Mary's
College of Catering and Domestic Science,
Cathal Brugha Street, Dublin, 1.

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@tudublin.ie. Thank you !!

#CBSathome Video Tutorial Competition 2020

To bring us together during these challenging times the School of Culinary Arts and Food Technology held a fun competition for students to create an **educational Instagram TV (IGTV) tutorial on how to prepare a signature dish, bakery product or beverage**. For the very first time in the history of the School this competition facilitated the opportunity for all students across all programmes to enter the competition. Students got to showcase their practical skills and knowledge, which unfortunately at present, cannot be done collectively due to COVID-19, it was also a chance to communicate with lecturers and classmates and to be an instructor for their own educational video.. Funding was provided **by the INSPIRED Friends of Culinary Arts** who supported a first prize of €500 and four additional prizes of €250 for the students who uploaded the most professional, homemade and **fun** culinary/ bakery, restaurant or bar tutorial video on **Instagram TV (IGTV)**.

The school had a great response with 35 video entries. The standard was extremely high and congratulations to all who participated. The 12 entries shortlisted were sent to three external **Industry professional judges** who chose the final 5 finalists. Thank you to Judges **Keelan Higgs of Variety Jones Restaurant, Dublin (Former Student and Michelin Star Chef)**, **Sat Bains of Restaurant Sat Bains with Rooms in the UK (Celebrity Chef with Two Michelin Stars)** and **Shane Smith (Airfield Estate and Irish TV Chef)** for their time and agreeing to be part of this competition. A final poll took place on Instagram with over **800 people voting**. Congratulations to the **overall winner of €500 Kyla Dempsey from DT418/2 with her Strawberry Cheesecake Macarons**. The four runners up who received €250 each were **Mallika Bhandary (DT407/1)**, **Aisling Keegan (DT407/2)**, **Max Fogarty (DT432B/1)** and **Nicole McManus (DT8418/4)**. A huge thank you to academic staff members **James Fox, Judith Boyle, Shannon Dickson, Lynsey White, Roseanna Ryan, James Sheridan and Anke Klitzing** who organized and managed the smooth running of the competition. Follow **@tudublinfoodforum** on Instagram **#CBSathome2020** entry to see all the entries.

Overall Winner—1st Place

KYLA DEMPSEY: I just completed my second year studying *Baking and Pastry Arts Management in TU Dublin*. Baking has always been my biggest passion for as long as I can remember. I began my baking Instagram page ([@kylaskitchenbakes](#)) last year to share the products I make with other users who love food as much as I do. I was intrigued when I got the email about the **“cook at home” CBS Video Competition** and considering I had plenty of free time in quarantine, I decided to enter. I was over the moon to find out I won. A lot of work was put into the video so it really paid off. It meant a great deal to me that so many people supported me throughout the process. I encourage other students to enter future competitions held by the college, it motivated and encouraged me to feel like I can do anything if I try.



Kyla’s Strawberry Cheesecake Macarons.

#CBSathome Video Tutorial Competition 2020 'Prize Winners'

Mallika Bhandary: I am a first year Culinary Arts student. I am also a mature student. I was a food-blogger for three years before I decided to study *Culinary arts to make it my career*. I am originally from India but have been living in Ireland with my family for the last 5 years. I thoroughly enjoyed my journey in the **IGTV**

#CBSATHOME2020 video competition. I had a lot of fun making my Chicken Dum Biryani video and was absolutely bowled over by the love and appreciation it received. Making it to the Top Two of the competition amongst so many entries was an incredible feeling and ending up as the first runner-up was a huge confidence boost for an aspiring chef like me.



Mallika's Hyderabad Chicken Dum Biryani.

Aisling Keegan, I am a 19 year old *second year Culinary Arts student in TU Dublin*. Culinary Arts was the only course I ever had an interest in doing, as a kid you couldn't tear me away from the kitchen. At the weekends I would torment my mam to let me bake all day, and when I was about 9 or 10 she started to realise that I was fully capable of not burning the kitchen down and would just leave me to it. I was really excited when I heard about this competition. *I had never had an interest in competing in college competitions before* but I thought that this could be a fun opportunity during this stressful time. Once I mentioned it to my dad there was no going back, he helped me brainstorm ideas of what to make and in the end we landed on my famous pizzas. I love to make these pizzas when I'm having friends or family over and I thought dough making would be a good skill to teach others. I am so happy and it is so rewarding to have been chosen as one of the top 5 entries as there were so many great videos by other students.



Aisling's Homemade Pizza & Garlic Bread

Nicole McManus: I am currently a *fourth year bakery student*. I have always had a great passion for baking and decorating cakes. While working in London last year on my placement in the bespoke cake parlour *Peggy Porschen Cakes*, I gained many more skills. I returned home to finish the additional fourth year. I plan to return to London to work there again in the near future. I hope to go on to teach home economics or set up my own cake business or cafe in the future, I have plenty of plans and visions I hope to achieve!



Nicole's Billionaires caramel slices

Max Fogarty: I am a first year student on the *Professional Chefs Programme DT432B*. I was delighted to be chosen as a finalist of this unique competition with my recipe **Homemade Ravioli- 3 different ways**. Food is my passion. I've been cooking from a very young age and even as a baby, I would devour anything. *What I love most about cookery is the fusion between science and art*. If you can perfect the right techniques and rules, and add a little creativity, boom, you can create something that brings joy to the palate. I would certainly encourage students to enter competitions and a major thanks to the *INSPIRED Friends of Culinary Arts* for their kind sponsorship of *CBS at Home Video Tutorial Competition 2020*.



Max's Homemade Ravioli- 3 different ways



On-line LinkedIn Learning Opportunities (Dr Ashley O'Donoghue Head of Staff Development)

Although staff development are currently unable to deliver our face to face training workshops, this does not mean your upskilling and continuous professional development should stop. All staff have the opportunity to access a wide range of on-line training modules through **TU Dublin LinkedIn Learning**. This will provide on-demand access to over 14,000 online courses in Technology, Business and Creative & Digital Arts. There is something for everyone in the vast range of on-line learning modules. Here are just some of the modules you can access once you have registered for a licence; To request your on-line access, complete the form at the following [LINK](#) Below are just some examples of the online learning courses you can access; [Getting to grips with Microsoft Teams](#) [Leadership Development](#) [Skills for Effective Administrators](#) [Preparing for Interview](#) [Interviewing Skills](#) [Wellbeing](#) [Communication & Presentation Skills](#) [Managing Change](#)

Online Library Services

(Alison Kavanagh, Head of Library Services)

The library team has put together a guide on **Online Library Services** available during the University Closure for City Centre students and staff. <https://dit.libguides.com/libraryclosureservices> A link has also been placed on the **TU Dublin City Centre Library homepage**. Library services also encouraged teaching staff to notify them indicating which e-resources which may be needed for successful completion of forthcoming assessments and assignments with students. These could be e-books and e-journals or database links or any other online resources. Our school's assigned Library staff liaison person is Aisling Coyne contact her at Aisling.Coyne@tudublin.ie



How to #KeepTeaching During Covid-19

(LTTC Centre, TU Dublin)

Towards ensuring continuity in teaching and assessment during Covid 19 the Learning & Teaching Centre (LTTC) TU Dublin developed and curated a range of useful links, guides and resources to ensure continuity in teaching and assessment practices during Covid-19 campus closures. These activities were run on [Brightspace](#), the VLE of TU Dublin City Campus. [If you are new to Brightspace, click here to get started](#). **Click on the links below for further information:** [Teaching & learning online](#) [Designing alternative assessment methods](#) [Teaching & learning FAQs for staff](#) LTTC If you would like assistance or advice on online teaching or assessment, please email lttc@tudublin.ie to arrange a consultancy.



Suspected Cases of Corona Virus - What to do (HSE advice)

The HSE offered the following advice for anyone with a suspected corona virus case:

- ◆ Employees can **continue to work**
- ◆ Anyone that was in **close contact** with the suspected case - **restrict movement**
- ◆ Ensure social distancing in the workplace **2 metres** (6.5 feet) apart
- ◆ **Stagger breaks** to ensure 2 metre distance

Follow HSE guidelines

DO

Wash your hands properly and often.

Cover your mouth and nose with a tissue or your sleeve when you cough and sneeze.

Put used tissues into a bin and wash your hands.

Clean and disinfect frequently touched objects and surfaces.

Avoid close contact with people - keep a distance of 2 metres (6.5 feet) between you and others.

Avoid crowded places, especially indoors.

Stay at home if you are sick to help stop the spread of whatever infection you may have.

DON'T

Do not touch your eyes, nose or mouth if your hands are not clean. Do not share objects that touch your mouth – for example, bottles, cups. Do not shake hands.

See HSE You Tube video: <https://www.youtube.com/watch?v=ztj7JhMt3Wc>

If a case is confirmed **contacting tracing will be carried out by the HSE.**

Coronavirus COVID-19

Coronavirus COVID-19 Public Health Advice

If you have fever and/or cough you should stay at home regardless of your travel or contact history.

If you have returned from an area that is subject to travel restrictions due to COVID-19 you should restrict your movement for 14 days. Check the list of affected areas on www.dfa.ie

All people are advised to:

- > **Reduce** social interactions
- > **Keep a distance** of 2m between you and other people
- > **Do not** shake hands or make close contact where possible

If you have symptoms visit hse.ie QR phone HSE Live **1850 24 1850**

How to Prevent

- Stop** shaking hands or hugging when saying hello or greeting other people
- Distance** yourself at least 2 metres (6 feet) away from other people, especially those who might be unwell
- Wash** your hands well and often to avoid contamination

Symptoms

- > Fever (High Temperature)
- > A Cough
- > Shortness of Breath
- > Breathing Difficulties

For Daily Updates Visit
www.gov.ie/health-covid-19
www.hse.ie

Cover your mouth and nose with a tissue or sleeve when coughing or sneezing and discard used tissue

Avoid touching eyes, nose, or mouth with unwashed hands

Clean and disinfect frequently touched objects and surfaces

Ireland is operating a delay strategy in line with WHO and ECDC advice

HSE | Rialtas na hÉireann Government of Ireland

Securely working remotely guide

(ICT Services Management, TU Dublin)

As we all learn to work remotely, one of our goals is to help you do so safely and securely. We have created a guide showing the top 5 tips for securely working remotely. By just following some simple, basic steps you will go a long way to protecting yourself. In addition, everything you will be learning not only applies to work but will help protect your family and personal life, ultimately creating a far more Cybersecure home. Following just a few steps will go a tremendous way to securing you and your family at home.

The guide will help you better understand:

- **Phishing/Social Engineering:** How to spot and stop social engineering attacks.
- **Home Network:** Key steps to securing your home network.
- **Passwords:** How to use passwords safely and securely.
- **Updating:** How to make sure you are always using the latest and most current systems.
- **Family / Guests:** How to handle family and guest on work devices.

The Guide can be found here: <https://tudublin.ie/media/intranet/covid19/documents/Top-5-steps-to-securely-work-from-home.pdf>

Some Tips for Working from Home (Geraldine Egan, TU Dublin)

Know when to step away from your desk. Be clear about when your working day begins and ends and take breaks to refresh. When work is over, be sure you switch off to avoid burnout. Cultivate healthy habits such as taking exercise and fresh air every day.

Minimise stress. Please engage with your line manager in order to set clear expectations about the way you should deliver and receive communications throughout the working day. This will help alleviate pressure and anxiety.

Have a daily virtual huddle. This is essential for keeping connected and a means for your managers to check in on your physical and mental well-being, and discuss any additional support you need to fulfil your role from home. Your 'huddle' could act as your Tea Break, or you might use it to celebrate birthdays as you might have done in an office setting.

Foster relationships. Make time for non-work chats as you would in the workplace and use video calling to maintain face-to-face contact. HR is using Microsoft Teams for meetings and we are going to commence virtual coffee mornings with colleagues. Please use the camera facility, don't be shy, this is your opportunity to star on screen!

Keep informed. Due to the nature and impact of the virus it is important to keep up to date with developments and news from the President, Senior Management and HR

If you cannot carry out all your usual work, please consider those tasks you always meant to get around to doing, now is your opportunity!

Be kind. Using Microsoft Teams reduces the risk of misinterpretation in communication such as body language, tone of voice, other visual and audio cues are noted. Stay mindful of this when delivering difficult messages or feedback. Challenging times call for greater sensitivity and kindness.

Discourage presenteeism. If you are unwell, please take leave and do your best to give an update or handover on urgent work. Those of you who are managers, encourage people to take time off if unwell and model the behaviour yourself.

The University's Employee Assistance Programme is available to you and your family 24 hours a day, 366 days this year. It is a free and confidential service and is available by ringing 1800 995 955 or by email at eap@vhics.ie. Further information is available on at: <http://www.dit.ie/hr/employeeassistanceprogramme/>. The password is vhi-TUDublin.

(Geraldine Egan , Leave and Benefits Manager, TU Dublin)

Reminder about Daily Mindfulness (Finbarr O'Leary, TU Dublin)

I hope you are managing well and have been finding life-giving moments of sustenance and encouragement. I found this seminar on self-care and well-being helpful, see the link here: <https://thriveglobal.com/stories/keeping-it-together-when-it-feels-like-things-are-falling-apart/>. Mindfulness meditation also takes place on zoom at 12 noon, Mondays to Thursdays. This is a 30 minute window in which you can give yourself, literally, some breathing space, to help you find a little quiet and stillness in midst of the uncertainty and anxiety that you may be experiencing. To access, you will need to download zoom to your computer/laptop/tablet/phone. To register for the sessions, just go to the following link: <https://zoom.us/meeting/register/tZAqcuugpzordrwiZK8e9jHmDLDR7edhEg>

(Finbarr O'Leary, Pastoral Care and Chaplaincy Service, TU Dublin)

Useful resources to keep us mentally and physically fit during this time.

Suicide or Survive provide a **Wellness Workshop online**, these are free to use and are full of good practical advice to mind your mental health. Here is the link for the workshops.

We would also like to remind you that TU Dublin offers an **Employee Assistance Programme to staff and their families**. This free and confidential service is provided by VHI. As part of the contract with VHI, you are entitled to eight counselling sessions. Information on how to avail of the EAP service is available at: <http://www.dit.ie/hr/employeeassistanceprogramme/>. Support is available 24 hours a day, 365 days a year and is strictly confidential. The password is vhitudublin. Please call Freephone 1800 995 955 or email eap@vhics.ie.

Physical Health: It is important to try and keep active during this time to alleviate stress (while adhering to social distancing recommendations). There are plenty of free online resources available. 'The Body Coach' Joe Wicks is providing live streamed work out sessions at 9am every morning on You Tube. To follow click here and there are many free yoga sessions on You Tube also - this one is a good place to start if you're a beginner.

Stay connected: As we practice social distancing to protect ourselves and our families, remember that we do not have to feel isolated. Use the many apps available such as Microsoft Teams, Whatsapp and Zoom to stay in contact with friends & family, and consider using video calls - nothing beats seeing someone face to face!

Also, **lets be mindful of those in our immediate and wider circles who may be vulnerable to the effects of isolation and who may benefit from a call.**

VHI and Family Carers Ireland are mindful that many of our colleagues are already balancing working from home in addition to providing a family carer role and this pressure has escalated due to the COVID-19 virus. They recognise that additional supports may be required during this time and wish to share some initiatives they are working on. They include: **VHI's EAP COVID-19 Support Services:** <http://www.dit.ie/media/humanresources/documents/Vhi%20EAP%20-%20COVID-2019%20Supports.pdf> **VHI's Remote Working Support:** Reigniting Your Health: <http://www.dit.ie/media/humanresources/documents/Remote%20Working%20Support%20-%20Reigniting%20Your%20Health.pdf> **Family Carers Ireland National FREEPHONE Careline** - 1800 24 07 24. If anyone is feeling overwhelmed and wants advice or emotional support, Family Carers Ireland are here to help. Family Carers Ireland have a free hand hygiene course available at www.familycarers.ie.



A Historical Move from Cathal Brugha Street to New Campus

The School of Culinary Arts and Food Technology's new home will be based in the 'Central Quad' Grangegorman Campus (West Wing—see new photos below) starting in January 2021. Central Quad will contain the following specialised facilities for our students and staff [5 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Training Bar, 1 wine tasting laboratory and a 150 seater Lecture Theatre & Demonstration kitchen. To find out more visit <https://tudublin.ie/explore/our-campuses/campus-development/grangegorman/current-projects/>



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 **2019-2020 SCAFT FOLDER**, this area contains the following resources for staff;

- **Recruitment:** School electronic resources, presentation and marketing materials towards schools & industry presentations by staff (please also just request access to hard copy materials, brochures, flyers, etc.).
- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of 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, TU Dublin Docs., new University Allergen Policy
- **School events, photos, videos & development:** all activities held via the school. (includes back years-archive photos)
- **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, HSA reports, SCAFT NEW Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School**

School Restaurants & 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 from September 2020-onwards (accepting HSE guidelines on social distancing etc).** 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 2020.21**

RESTAURANTS: Warren Mcelhone warren.mcelhone@tudublin.ie Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

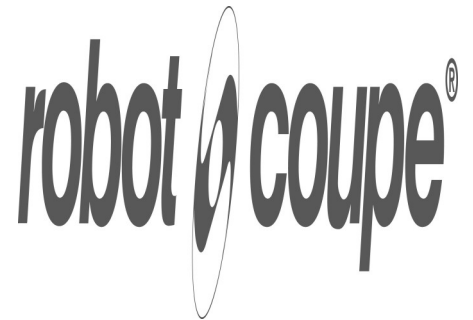
CULINARY BAKERY SHOP: Gary Poynton **01-4024532**

SOCIAL MEDIA HANDLES: [@tudublin_dining](https://twitter.com/tudublin_dining) [#TUDublinfood](https://twitter.com/TUDublinfood)



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Thank You 'INSPIRED' Friends of Culinary Arts

INSPIRED Innovative Supporters of Professional Industry
Research, Education and Development.

Silver Plaque Supporter



Trade Associations

On behalf of the School Management team we also note 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. Irish Bakers Association (Formally FCBA). 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 all staff and our supporters for this excellent work, well done.**

Friends of Culinary Arts have 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 and resources for the School through its connectivity with the food industry** for the support of ingredients, facilities, bursaries, professorships, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc.), Inspirational tours and to attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers.

The schools current (**See Gold and Silver Plaque Supporters**) INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it's graduates.