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TU Dublin IMPACT - Culinary Masters Video Series, School of Culinary Arts and Food Technology

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TU Dublin IMPACT: Culinary Video Masters Series
School of Culinary Arts and Food Technology (SCAFT)
- Synopsis -

The demands placed by COVID protocols on the School of Culinary Arts and Food Technology's practical classes and labs highlighted the need to engage in online, live-streaming of practical modules. Although the School had invested in low-end streaming cameras and laptops it soon became evident that greater scope and therefore greater investment would be required. COVID restrictions also highlighted the potential benefits of developing a TU Dublin online culinary video platform to enhance learning outcomes for students who were missing out on classes due to illness. Limited streaming facilities resulted in some students, who were absent from class or unable to dial-in at the scheduled time, being unable to benefit from the learning environment and presented a challenge for lecturers in the fulfilment of programme and learning outcomes.

The solution was to develop a Culinary Video Masters Series based on core and advanced practical skills which would encompass the wide range of disciplines offered by the School, namely Hot Kitchen and Larder, Pastry, Artisan Food, Baking, Bar & Restaurant, New Product Development, Molecular Gastronomy and Wine Studies.

The video skills repository was to be an inclusive initiative, involving both students and staff in its production. An application for funding from the TU Dublin IMPACT Incubator Fund was made with a small portion of funds awarded and a recommendation received to collaborate with TU Dublin's Media Service and School of Computer Science. Given the extended COVID restrictions which were subsequently put in place, the project was unable to go ahead as originally planned. A separate project with an external service provider creating video content for SCAFT students was already underway and it was decided that the IMPACT funds should be drawn down to supplement that project, and enable the creation of further videos.

The project is led by a Project Committee and Management Team who in turn work with a team of authors from each discipline and involves several stages before a final video can be signed off for viewing by students.

Each team meets to establish a list of the core and advanced practical skills deemed essential for first and second year students and from this list selects – in order of importance – the videos which should be produced. The team then develops a storyboard and set of instructional slides for each video.

The storyboard is a representation of how the video will unfold, shot by shot and consists of a detailed list describing what will take place in each shot, the ingredients and equipment to be used, how each technique should be demonstrated and in what order. The slides contain supplementary information to be placed at strategic points throughout the video where appropriate. These contain information on topics such as scientific principles, health and safety, critical watch points and quality control.

Once the content of each video has been agreed by the team, the storyboard and slides are forwarded to the production company to produce a first edit. This is then returned for viewing by the lecturing team who establishes a list of amendments where necessary and which is subsequently returned to the firm. The process takes several weeks before a final edit is ready for release. It is hoped that the entire set of the videos enabled by the IMPACT funding will shortly be available for viewing and feedback by a panel of students before being made available to the larger community of TU Dublin culinary arts students. A sample of the one of the videos can be viewed by following the link accompanying to this document.

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