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School of Culinary Arts and Food Technology

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2022-06-01

## School of Culinary Arts and Food Technology, Summer Newsletter, 2022, TU Dublin.

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### **'Thank you for this incredible year'**

School Management Team

Dear Colleagues, Students and Supporters,

The summer season is nearly upon us all and our thoughts will turn to our much deserved break time after the conclusion of our first full academic year based at our new campus facilities in Grangegorman. During this last year our school has also continued to transform all our operational, educational and overall academic activities, this has included welcoming colleagues from our other TU Dublin Campuses into our culinary family. It is also at this time that we take a little time to remember in our hearts our school colleagues, family, friends and industry colleagues whom we have recently lost, *May they Rest in Peace*.

In this issue we are delighted to bring you just a small representation of the incredible work of our colleagues, students and supporters in recent months, including our *TU Dublin Culinary Theatre-Live Sessions* which continued with a 'Vegan Masterclass' by Tony Keogh (Cornucopia Restaurant), quickly followed by Ross Bryans (Press Up Hospitality Group) and finally the famous award winning 'Derry Clarke' (Chef/Patron of l'Ecrivain Restaurant) who presented a culinary masterclass in association with Sodexo and TU Dublin.

During this period our school (*via Jackie Rigney in our Business Development Office*) also continued to develop and build relationships with new industry partners (some of whom are also featured in this issue) to support *TU Dublin's Transforming Tomorrow Campaign*. In these next couple of weeks and months our school will continue to evolve and change in line with TU Dublin's Organizational Design Structure, it is at these challenging times that we urge all colleagues to continue to support the work of our school across all of our areas of educational provision, recruitment, industry supports and civic engagement activities.

Finally on behalf of your School Management Team we would like to take this opportunity to thank you all for your hard work, your dedication to your craft and expertise and the on-going support you have kindly and genuinely given fellow colleagues, students, our industry supporters and the school management team throughout this last academic year. Take care of yourself, we all look forward to meeting up in person with you all again soon.

**Sincerely; School Management Team**

### **Find us on the internet and on social media!**



@culinaryartsCbs @TUDubFoodFourm



@TUDublinFoodForum



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scaft@tudublin.ie



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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](mailto: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 extends our deepest sympathy in particular to the family and friends of our school supporter and friend **Gerald Cunningham-IREKS, IBA** [photo below] who died suddenly but peacefully while on holidays. Full details of Gerard's funeral service were available at <https://rip.ie/death-notice/gerald-cunningham-dalkey-dublin/490295/> *Ar dheis Dé go raibh a h-anam dílis* [see 'In Appreciation' for Gerald Cunningham pp. 4-5].



## School Welcomes New (IHF) and (VFI) Presidents

Our school is delighted to welcome the recent elections of **Denyse Campbell** [photo below left side] announced the 39th President of the Irish Hotels Federation (IHF), Denyse is a hotelier with experience spanning almost 20 years. Our school also welcomes the election of Offaly's **John Clendennen** [photo below right side] from Gillraps Pub Townhouse Glamping Kinnitty, to the position of **Vintners Federation of Ireland (VFI) President**. The VFI have been supporters to our school for over 30 years.



# Colleagues, Friends and Supporters

## School Congratulates New LVA Chair and Vice Chairpersons

The School of Culinary Arts & Food Technology wish to congratulate our school supporters *Licensed Vintners Association (LVA)* as they recently named **Alison Kealy as their new Chair and Laura Moriarty as Vice Chair** [photo right side]. Alison's pub is Kealy's of Cloghran, based near Dublin Airport, she has been working in the pub sector since 2006 when she re-joined the family business, having previously trained and worked as a Chartered Accountant and as a Financial Controller in the IT industry. Laura Moriarty has been involved in the hospitality sector since 2000, when her family business opened the Bracken Court Hotel. She currently serves as Group Operations Director of the Moriarty Group, a leading hospitality and retail business. Speaking about the new Chair and Vice Chair, **Donall O'Keeffe, Chief Executive of the LVA**, said: *'We are delighted to have two dynamic individuals taking up these positions. Both Alison and Laura are steeped in the hospitality sector and also have extensive professional backgrounds across business, finance and retail'*.



## School Welcomes Work on New Academic Hub and Library in Grangegorman

**Minister for Further and Higher Education, Research, Innovation and Science, Simon Harris, and Minister for Finance, Paschal Donohoe**, recently turned the sod on the new Academic Hub and Library at TU Dublin's Grangegorman campus. Minister Harris said: *'Over the past ten years, the Grangegorman development has transformed its neighbouring area, creating employment, education and improving access'*.



**President of TU Dublin, Professor David FitzPatrick**, added *'upon completion in 2024, the Academic Hub and Library will provide some 12,500 square metres of new learning space across five floors, providing our students with a welcoming environment in which to undertake a range of academic activities'*.



# Colleagues, Friends and Supporters

## In Appreciation ‘Gerald Cunningham’ [3.5.61—16.3.22]

It was with great shock and sadness that came the news of the passing of **Gerald Cunningham (IREKS)** a past student, colleague and friend of the school who died suddenly while returning from holidays in Spain on March 16th 2022. Gerald began his bakery career as an apprentice in Boland’s Bakery in 1978. He attended the National Bakery School as an apprentice and continued to complete the Wholetime Management Diploma in Bakery until 1985. Gerard then successfully completed his Masters Degree in the USA. Throughout his diploma studies in the (DIT) Kevin Street he continued to work in Boland’s Bakery before moving on to Readibake Bakery as their Production Manager in 1990. In 1992 Gerard moved into the sales sector working initially for Irish Bakels, he then joined IREKS as their National Sales Manager for Ireland and Northern Ireland in 2004 until his passing this year.

**IREKS** stated *‘with over 40 years of experience in the baking industry Gerald was recognised for his great expertise as a competent and reliable contact for customers and colleagues, his career was characterised by his determination and his passion for the craft of baking, Gerald was also a personality who was highly recognised and appreciated by colleagues and business partners for his open-minded nature and his exemplary commitment’.*

Throughout his career Gerald always kept contact with the **DIT Bakery School** and eventually our school (**SCAFT-School of Culinary Arts and Food Technology**) and through his association with both IREKS and FCBA began a sponsorship of Awards to students on the bakery programme for their academic achievements and for this we are truly grateful [see photo next page]. He also facilitated many workshops on the Cathal Brugha Street and Kevin Street campuses for students [see photo next page] and site visits to Germany for staff . Gerald also donated ingredients for free to support students fundraising and competitive activities over the years. In 2014 through Gerald and FCBA our school (SCAFT) formed a partnership to launch the inaugural **Irish National Bread week** which obtained major front page publicity across the National Newspapers. Gerald had a great love and passion for the baking and pastry arts trade and understood the importance of education for the industry. He continually gave back to the roots of bakery education and at every opportunity he gave without question, with Gerald it was always a ‘yes’. In his illustrious career Gerald contributed hugely to his profession, industry and the wider community, he served as Secretary and *President of Flour Confectioners and Bakers Association (FCBA)* [photo next page], he also served as Secretary to the *Irish Bakers Golf Society* and was *Chairperson of the East Coast Rowing Council*. The industry has lost a great Ambassador, his family has lost a father and son but here at the School of Culinary Arts & Food Technology (SCAFT) we have lost a dear and cherished friend. Rest in Peace Gerald. *Ar dheis Dé go raibh a anam* (**Ann Marie Dunne, Lecturer Baking and Pastry Arts Management, SCAFT, TU Dublin**).

# Colleagues, Friends and Supporters

In Appreciation 'Gerald Cunningham' [3.5.61—16.3.22]



## Vegan Masterclass with *Tony Keogh*

Our school were delighted to continue our 'Live Sessions' in our **new culinary theatre based in the Central Quad Building, Grangegorman Campus**. The TU Dublin Culinary Theatre Sessions are an on-going series of live Masterclasses sessions and food and beverage demonstrations which will include spirits and cocktail events and wine tastings. From sophisticated street food to modern and high end cuisine. The TU Dublin Culinary Theatre hosts some of World's best chefs and Ireland's top food and beverage producers in our new culinary theatre based on our Lower Ground Floor. We were delighted to host **Chef Tony Keogh from Cornucopia Restaurant for a Vegan Masterclass demonstration on Monday 4th April** from 2.30 pm – 4.00 pm in the Culinary Demo Theatre CQLG-20. *Tony began his kitchen career back in 1995 making pavlovas in a Stephen's Green restaurant. After a couple of false starts and a few culinary learning curves he began working in Morton's of Ranelagh as a vegetarian chef. After working there for a few years, he spent some time working as a chef in the Netherlands. He became head chef in Cornucopia in 2006 and since then has introduced, developed and standardised all the menus and kitchen systems in what is, a very high-volume kitchen. At its pre pandemic peak, Cornucopia was producing breakfasts, lunches and dinners for upwards of 600 people a day. Tony in his time has also been teaching cookery classes, giving demonstrations, organising large catering events, training chefs, judging competitions, developing products, taking courses and writing featured articles for newspapers and other publications. He is also a contributing author in 4 cookbooks and is the main author and recipe contributor for the Cornucopia Green Cookbook which won cookbook of the year at an Post Irish book awards in 2019. More recently he has been appearing regularly on Virgin media TV showing Ireland all the wonderful things they can do with their vegetables and a little imagination.* A major word of thanks was offered to Tony Keogh for sharing his expertise and culinary talent, thanks were also offered to Culinary Arts Lecturer **George Smith, Jackie Rigney** (School Business Development Manager) and **Mike O'Connor** (Assistant Head of School) for their organization and support of this event which was also recorded and shared on OneDrive and MS Teams.



# TU Dublin Culinary Theatre — Live Sessions

## Vegan Masterclass with *Tony Keogh*



### TU DUBLIN'S CULINARY THEATRE (LIVE SESSIONS)

Live interactive masterclasses and food and beverage demonstrations



### VEGAN MASTERCLASS BY TONY KEOGH HEAD CHEF – CORNUCOPIA RESTAURANT

Tony introduced, developed and standardised all the menus and kitchen systems working in a very high-volume kitchen catering for over 600 people. Apart from teaching cookery classes, developing products and organising large catering events, Tony is a contributing author in 4 cookbooks and appears regularly on TV.

**MONDAY 4 APRIL FROM 14:30 – 16:00**

IN  
**THE CULINARY THEATRE,  
CENTRAL QUAD - ROOM CQ-LG20**

**COME ALONG, JOIN US AND GET INVOLVED!**

Further Details: School of Culinary Arts & Food Technology,  
TU Dublin -Central Quad, Grangegorman, Dublin 7, D07 H6K8

T: 01 2205769/2205775 E: [scaff@tudublin.ie](mailto:scaff@tudublin.ie)





# TU Dublin Culinary Theatre—Live Sessions

## Culinary Masterclass with *Ross Bryans* (*Press Up Hospitality Group*)

Our school were delighted to continue our 'Live Sessions' in our **new culinary theatre based in the Central Quad Building, Grangegorman Campus**. The TU Dublin Culinary Theatre is an on-going series of live Masterclasses sessions and food and beverage demonstrations which includes spirits and cocktail events and wine tastings. From sophisticated street food to modern and high end cuisine. The TU Dublin Culinary Theatre hosts some of World's best chefs and Ireland's top food and beverage producers in our new culinary theatre based on our Lower Ground Floor. **Press Up Hospitality Group** is one of Ireland's leading leisure and hospitality companies employing over 2,000 staff across Ireland and the UK within their collection of hotels, bars, restaurants, cinemas, and venues across Ireland. Brands include Stella Cinema, The Dean, Sophie's Rooftop Restaurant, WOWBURGER, Elephant & Castle, Wagamama and many more. **Chef Ross Bryans** is a highly motivated, enthusiastic and talented chef with experience in some of the best Michelin starred kitchens in the UK, Ireland and further afield. Ross began his career at the 5 star Balmoral Hotel in Edinburgh under Chef Jeff Bland. After spending time with Chef Martin Wishart at his newly opened restaurant in Leith, helping to win Edinburgh's first Michelin star, in recent years Ross worked with Chef Richard Corrigan taking on the role as Chef Director at Richard's Mayfair restaurant. Les 110 De Taillevent was Ross' next adventure, taking the reins of the sister restaurant of the 2 Michelin star les Taillevent in Paris. A multi award winning wine focused dining experience, he spent the next four years carving his unique culinary style of classic French cooking technics, modern style presentation and showcasing the best of British produce, receiving recognition from Michelin and the AA guild for his cooking. A major word of thanks was offered to Chef Ross Bryans and to our School and University Supporters 'Press Up Hospitality Group, thanks were also offered to Culinary Arts Lecturers **George Smith, Jackie Rigney** (School Business Development Manager) and **Mike O'Connor (Assistant Head of School)** for their organization and support of this event which was also recorded and shared on OneDrive and MS Teams.



# TU Dublin Culinary Theatre—Live Sessions

## Culinary Masterclass with *Ross Bryans* (Press Up Hospitality Group)

### TU DUBLIN'S CULINARY THEATRE (LIVE SESSIONS)

Live interactive masterclasses and food and beverage demonstrations



### MASTERCLASS BY CHEF ROSS BRYANS, PRESS UP HOSPITALITY GROUP

Ross has a wealth of experience from working in some of the best Michelin starred kitchens in the UK, Ireland and further afield having worked with world famous Chef Clare Smyth (MBE) at Gordon Ramsay's three star Michelin restaurant and with Chef Richard Corrigan at Mayfair restaurant to name a few.

MONDAY 21 MARCH FROM 14:30 – 16:00

IN  
THE CULINARY THEATRE,  
CENTRAL QUAD - ROOM CQ-LG20

COME ALONG, JOIN US AND GET INVOLVED!

Further Details: School of Culinary Arts & Food Technology,  
TU Dublin -Central Quad, Grangegorman, Dublin 7, D07 H6K8  
T: 01 2205769/2205775 E: [scat@tudublin.ie](mailto:scat@tudublin.ie)



# TU Dublin Culinary Theatre—Live Sessions

## Culinary Masterclass with Derry Clarke (*Sodexo and TU Dublin*)

Our school were delighted to continue our 'Live Sessions' in our **new culinary theatre based in the Central Quad Building, Grangegorman Campus**. The TU Dublin Culinary Theatre is an on-going series of live Masterclasses sessions and food and beverage demonstrations which includes spirits and cocktail events and wine tastings, from sophisticated street food to modern and high end cuisine. The TU Dublin Culinary Theatre hosts some of World's best chefs and Ireland's top food and beverage producers in our new culinary theatre based on our Lower Ground Floor. **Derry Clarke** has been Chef/Patron of l'Ecrivain for over 26 years. He started his career in The Man Friday in Kinsale under Peter Barry in 1972 and moved to Dublin in 1977. He then spent four years in le Coq Hardi and a further eight years in the Bon Appetit before opening his own l'Ecrivain Restaurant in July 1989 with his wife Sallyanne. Derry and l'Ecrivain have been awarded many accolades over the past 26 years, such as Best Restaurant and Best Chef Awards since 1999. Derry reached international acclaim having been inducted into Food and Wine Magazines "Hall of Fame" and been granted a five-star review by The New York Times who described his restaurant as "superb" and "a good spot to linger" whilst in Dublin. He has written two successful cook books. "Not Just A Cookbook" and "Keeping it Simple". The recipes confirm his commitment to the very best local, fresh produce cooked with flair and imagination. l'Ecrivain is the proud holder of a Michelin Star which was first awarded in 2003. Derry spent over 3 years as Commissioner General for Euro Toques Ireland, and still remains actively involved with the organisation today. Derry promotes the use of Organic Food and Non Genetically Modified Foods – His food ethos is simple. He uses the finest of fresh local produce supporting small farmers and artisan producers in utilising '*The Best of Irish.*'

A major word of thanks was offered to **Chef Derry Clarke, Julianne Forrestal** (Sodexo Culinary Director), thanks were also offered to Culinary Arts Lecturer **George Smith, Jackie Rigney** (School Business Development Manager) and **Mike O'Connor (Assistant Head of School)** for their organization and support of this event which was also recorded and shared on OneDrive and MS Teams.



# TU Dublin Culinary Theatre—Live Sessions

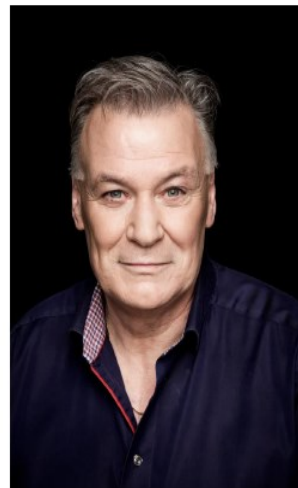
## Culinary Masterclass with Derry Clarke (Sodexo and TU Dublin)



**Photo Credits:** Our school thanks Mark Boland (Photographer) for the enclosed photographs.



### TU DUBLIN & SODEXO LIVE DEMONSTRATION IN THE CULINARY THEATRE



### MASTERCLASS BY DERRY CLARKE

Derry has been Chef/Patron of l'Ecrivain Restaurant for over 26 years. His restaurant was awarded many accolades, such as Best Restaurant and Best Chef Awards since 1999 and a Michelin Star since 2003. Derry won 'Best Chef in Ireland' in 2015 & 2016. An author of two successful cookbooks, he is committed to the very best local, fresh produce cooked with flair and imagination.

MONDAY 25 APRIL FROM 14:30 – 16:00

IN  
THE CULINARY THEATRE,  
CENTRAL QUAD - ROOM CQ-LG20

COME ALONG, JOIN US AND GET INVOLVED!



sodexo

Further Details: School of Culinary Arts & Food Technology,  
TU Dublin -Central Quad, Grangegorman, Dublin 7, D07 H6K8  
T: 01 2205769/2205775 E: scaft@tudublin.ie

TU DUBLIN  
TECHNOLOGICAL  
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## New opportunities (FOR YOU) to get involved

The **School of Culinary Arts and Food Technology's** new home is based now between the 'Central Quad' (CQ) Grangegorman Campus [West Wing—see new photos below and the following pages] and TU Dublin's Tallaght and Blanchardstown Campuses [see photos below right side]. In our Central Quad building we have 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 Beverage tasting laboratory a 150 seater Lecture Theatre & Demonstration kitchen and a culinary shop. Our school welcomes all enquiries from food, beverage, hospitality, retail and service providing companies plus universities and colleges to get involved. To find out more visit <https://www.tudublin.ie/explore/our-campuses/>



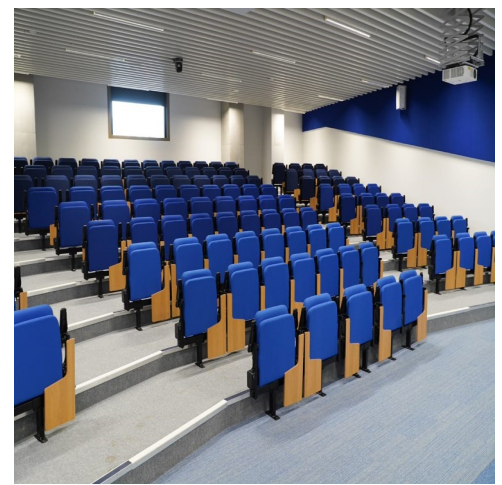
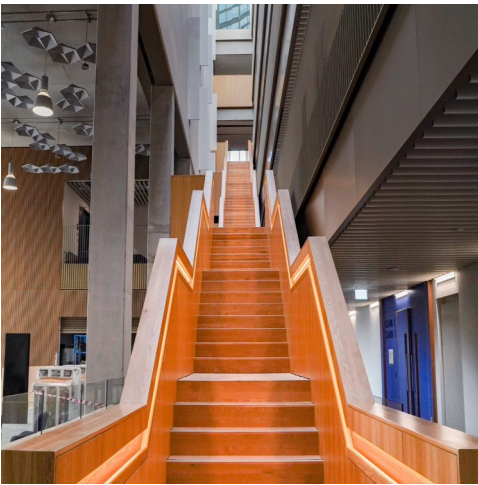
Jackie Rigney, School Business Development Manager welcomes your enquiries e: [Jackie.rigney@tudublin.ie](mailto:Jackie.rigney@tudublin.ie)

## Grangegorman 'City' Campus - Features

- **Largest investment** in Higher Education in Europe.
- Brings together many of TU Dublin's city-centre activities in **one vibrant, cutting-edge campus.**
- Provides students with an **incomparable educational experience.**
- Welcoming environment where **students and staff can explore their abilities and reach their full potential.**
- Lower House, Rathdown House and Park House (**student's facilities**).
- **Access / Transport** (essentially designed for pedestrian/cycle access). Luas Lines (Green Line-Stops entrance to Campus ; Red Line -7 mins walk from Smithfield). Dublin Bus: 46A-stops beside campus on NCR; 83 & 4-stops at Broadstone; 38 & 39 – stops at Stoneybatter. Dublin Bike Stations. Car Parking: Designated spots at NCR entrance & East Quad (by permit, operated by APCOA presently. Park House more spots due soon.

# New Campuses 'CQ, Tallaght and Blanchardstown'

## School's New Campus Facilities - Includes New Culinary Theatre



School's new cooking demonstration unit (photo left) located in our 150 seater Culinary Theatre (Lower Ground Floor, CQ).

This demonstration theatre is Ideal for Masterclasses and special culinary events. Interested contact:

[scaft@tudublin.ie](mailto:scaft@tudublin.ie)

## School Lecturer Published in *Irish Times Newspaper*.

Our school congratulates **Dr Máirtín Mac Con Iomaire (Senior Lecturer, SCAFT, TU Dublin)** who's article entitled *'The Riabhach Days : folklore, footwear and engaging with landscape'* was published in the Irish Times Newspaper recently. This article explores the tradition which was dictated by the story of the brindled cow and where this story originated . Understanding the story of the brindled cow, one needs to tune into our ancestors' past where modern traditions of silage, haylage and indeed combine harvesters were unknown. It also highlights how storytelling is a wonderful way of passing on inherited knowledge and wisdom. **Dr Mac Con Iomaire** concludes stating that despite all our modernity, storytelling is still a vital part of cultural transmission. It is important to keep the stories, traditions, folklore and wisdom of our ancestors alive for the next generation. On these Laethanta na Bó Riabhaí. He urges us to spare a moment for our intangible cultural heritage of storytelling and folklore, to kick off our shoes, engage afresh with the landscape of Ireland, and share a tale or two with our family and friends. Full article is available at <https://www.irishtimes.com/culture/books/the-riabhach-days-folklore-footwear-and-engaging-with-landscape-1.4838226>



**Winterage in the Burren. Photograph Credit:** Ireland's National Inventory of Intangible Cultural Heritage

## School Congratulates '*MusgraveMarketPlace Scholar*' **Dr Caroline McGowan**

Our school congratulates **Dr Caroline McGowan**, awarded the Doctor of Philosophy for her work on *'Food Education Care in the Primary Curriculum. A Collaborative Case Study in an Inner City School'* which was funded by *Musgrave MarketPlace*. *Dr McGowan thanked her PhD supervisors Dr Kathleen Farrell and Dr Anne Murphy (photo right side) at the TU Dublin Graduation Ceremony held on the Blanchardstown Campus and Musgrave MarketPlace, plus the many colleagues who assisted her research throughout her PhD journey.*



## Teaching Food Tourism in Ireland-Reflections from COVID-19

Our school congratulates **Dr Ziene Mottiar and Dr Máirtín Mac Con Iomaire—Senior Lecturers TU Dublin** [photos right side] for their research entitled 'Teaching Food Tourism in Ireland-Reflections from COVID-19', which was published recently in the 'Visions in Leisure and Business: Journal Vol. 24: No. 1, Article 5.

**Article Abstract:** *This paper was a reflection of the development of a Food Tourism module over the last 5 years in TU Dublin with particular focus on the impact of COVID on pedagogical strategies. The module emerged as a reaction to an environment in which tourism, and food tourism, was being identified as increasingly important and on the program team there was a desire to provide students with different perspectives of food. A key element of the module is interaction with industry, via guest lectures, case studies and a field trip. COVID-19 had a significant impact as teaching and learning pivoted online. As teaching now returns to the classroom we reflect that the experiences of COVID-19 have made the module more accessible and international.*



Full article is available at: <https://scholarworks.bgsu.edu/visions/vol24/iss1/5>

## Masters 'Gastronomic Field Trip' To Wexford

TU Dublin **Masters in Gastronomy and Food Studies** students under the direction of their Programme Chairperson **Dr Máirtín Mac Con Iomaire—Senior Lecturer, TU Dublin** enjoyed a special gastronomic field trip to Wexford recently.

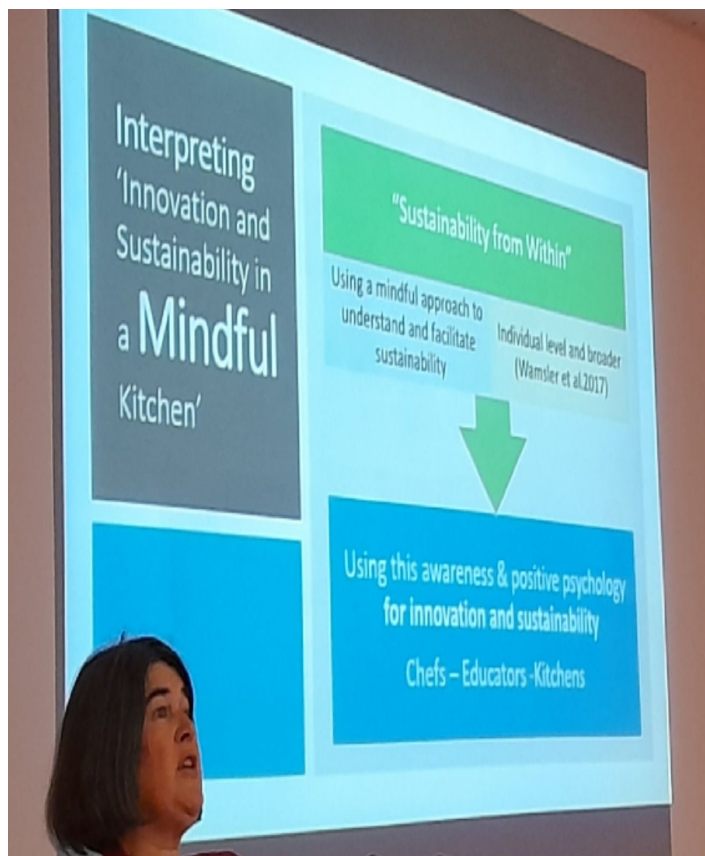
Thanks were offered to Lorraine and Anthony at [Gallivanting.ie](http://Gallivanting.ie) and [tastewexford.ie](http://tastewexford.ie) for kindly organising this trip and to Daryl at Wicklow Wolf for the tour and tastings of their excellent produce.





## School Lecturers Present at 'FICAHT 5th Forum 2022'

The School of Culinary Arts and Food Technology were delighted to see our lecturers presenting at the recent **FICAHT 5th Forum** which was held at the new **Atlantic Technological University, Galway (former GMIT)**. The FICAHT forum continues to encourage and develop Franco-Irish cooperation in the field of culinary arts, hospitality and tourism and this year was no exception. **School Lecturers Dr Roisin Burke and Pauline Danaher [photo below left]** gave a special presentation entitled '*Developing Sustainable & Innovative Foods Using Note by Note Cooking and 3D Food Printing!*'. Our school colleague **Annette Sweeney [photos below right]** also made a special presentation entitled '*Innovation & Sustainability in a Mindful Kitchen*', sharing insights on how we can innovate culinary arts education for well-being using [#positivehealth](#) inspired by research [@TheMindfulK\\_TUD](#) [@ficaht2022](#) [@CulinaryartsCbs](#)



## School Hosts ‘Dublin Gastronomy Symposium’ 2022

Our school is delighted to be hosting the **Dublin Gastronomy Symposium 2022** again at our **Central Quad Building on the Grangegorman Campus, TU Dublin** [photo below right side] on Tuesday 31st May and Wednesday 1st June. Under the direction of the DGS Chairperson **Dr Máirtín Mac Con Iomaire— Senior Lecturer, TU Dublin** [photo below left side]. This special event provides a forum for those interested in gastronomy research to come together, network and engage in academic discourse regarding “all things food”. While academic rigour is crucial for a successful outcome in an event such as this, the Symposium places equal emphasis on providing opportunities for interested gastronomes to interact with each other outside of formal presentations. The study of gastronomy is uniquely multidisciplinary encompassing the arts, humanities, and the natural and social sciences, and all are welcome to attend this Symposium to dine, debate and interact with likeminded foodies. The biennial conference welcomes international guests and speakers on this year’s theme of **Food and Movement**. **For updates, follow the Dublin Gastronomy Symposium on Website: <https://arrow.tudublin.ie/dgs/> Twitter: [@dgs\\_tudublin](https://twitter.com/dgs_tudublin)**



## *'Professor Maria-Cruz Figueroa' Visits our School*

Our school were delighted to welcome Professor Maria-Cruz Figueroa from L'INSTITUT AGRO MONTPELLIER, France in semester two. Professor Figueroa's visit was supported through the Erasmus<sup>+</sup> mobility funding, our school has an inter-institutional exchange agreement with [L'INSTITUT AGRO MONTPELLIER, France](#) where **Professor Figueroa is a lecturer, specialising in cereal chemistry**. It is a French public institution devoted to higher education and research in **Agriculture, Food and Environment** and it is widely open to international issues and partnerships, with specific focus and recognized expertise on southern and Mediterranean areas. Professor Figueroa **[photo below , 3<sup>rd</sup> from the left]** when she visited the FIPDes Erasmus Master students and Dr. Róisín Burke **[photo below, on the far right]**. While in TU Dublin, Maria also participated in a pastry class with lecturer **Paul Kelly (Lecturer Baking and Pastry Arts, TU Dublin)** as well as attending a culinary science lab class with the first year culinary arts students and a class in 3D Food Printing and also Note by Note cooking with **Pauline Danaher and Dr Róisín Burke (Lecturers, SCAFT, TU Dublin)**.



## **School Lecturer Features on RTE Radio 1**

Our colleague *Ann Marie Dunne (Lecturer Baking and Pastry Arts, SCAFT, TU Dublin)* recently featured on **RTE Radio 1 'Clair Byrne Show'** to speak about all things '*Rhubarb*'.

Ann Marie **[photo right side]** shared her expertise and unique knowledge in relation to this special produce and how it can be best cultivated and utilised across the baking, culinary and food preparation sectors. **Find Ann Marie's full interview at the following link:** <https://www.rte.ie/radio1/clips/22094542/>



## FIPDes MSc. Masters ‘Erasmus Summer School’

The FIPDes Erasmus Summer School commenced in TU Dublin on May 23rd for a week of face to face lectures and practical classes in consumer studies and also sensory analysis. Special thanks to **Professor Riccardo Vecchio** [photo below with some of the FIPDes students] who is a visiting lecturer from **University of Naples, Italy** and also to our colleague from the Food Science school **Dr. Rena Barry-Ryan**.

The summer school continues online for week 2 with guest lecturers from the food industry, and contributing experts in intellectual patents and properties; employability and soft skills as well as artificial intelligence and the R&D process (**Dr Roisin Burke, Senior Lecturer, SCAFT, TU Dublin**).



## School’s Culinary Science Students ‘3D Printed Success’

Our school congratulates our **second year Culinary Science (TU944/2)** students who successfully printed out a chocolate cup as part of their project for the *Fundamental Molecular Gastronomy module* [see photo below, left side]. The students also worked on a menu for those with *eating difficulties* and used the 3D printer to print vegetables and meat. They were joined on the last day of their project by visitors from *Kerry Innovation centre, Naas, Co. Kildare* and by dysphagia chef, **Niamh Condon** [photo below, right side with Dr. Róisín Burke].



## School collaborates with Diageo Ireland for 'Open Doors Initiative'

Our school were delighted to collaborate with Diageo Ireland to deliver a new short programme under the **Open Doors Initiative**. This initiative originated from the **Guinness Learning for Life Programme** and provides opportunities to some of the marginalised members of our society. The programme which was free for participants commenced on Monday 28th February and ran over 5 weeks. Participants completed three modules within our school and attended workshops with Diageo Ireland who also arranged a four week work placement within the Culinary/Food/ Hospitality industry sector. *The objective of this short programme was to provide participants with the initial skills to commence employment in this area.* **School Lecturers Eamon Lynch** delivered Kitchen and Larder 1, and **Dr Mark Farrell** delivered HACCP training with an Emergency First Aid module delivered by the National Safety Centre [photos right side]. Feedback from the group was very positive where some of the participants continued into full-time employment following their placement while others have expressed a wish to return to TU Dublin in September to pursue further studies in Professional Cookery.

**Participant quote:** *"I have always really enjoyed cooking so when this course came up I jumped at the chance. It was fantastic to get hands on experience learning all the basics you would need in a restaurant grade kitchen. The tutors are all professional chefs and the lessons taught both in the kitchens and in the masterclass lecture rooms was once in a lifetime experience. This course enabled me to go directly to work in a busy kitchen in a well established business and I absolutely love it. I would recommend this to anyone interested in working in the food and culinary arts industry".*

Our school thanks both **Eamon, Mark and Jackie Rigney (SCAFT Business Development Manager)** and Diageo Ireland for their collective work behind the scenes towards ensuring that this programme was a great success for our school, Diageo Ireland and of course the participants. We look forward to working closely with Diageo Ireland in the next academic year to deliver this programme again.



## School collaborates with Diageo Ireland for 'Open Doors Initiative'



## School's Shares Expertise, Knowledge and Skills via Social Media Platforms

The School of Culinary Arts and Food Technology's staff have developed and maintain a number of social media platforms which afford our school the opportunity to share our expertise, knowledge and skills with the wider world. Join up with us and share with your colleagues and friends.

**TU Dublin Food Forum @TUDubFoodForum; food nerds #tudublinfood #foodstudies #culinaryarts**



## School Success in *The Bolton Trust Student Enterprise Competition 2022*

The School of Culinary Arts and Food Technology congratulates **DT416 (TU943) final year student Isobel Cusack [photo below]** for securing Second place and winning a prize of €1,500 for her business plan and idea - *Paste - a delicious confectionary snacking solutions*. Thanks are also offered to Isobel's Supervisor **Gereva Hackett (Lecturer, TU Dublin)** for her tremendous work in preparing all students for this most prestigious annual enterprise competition.

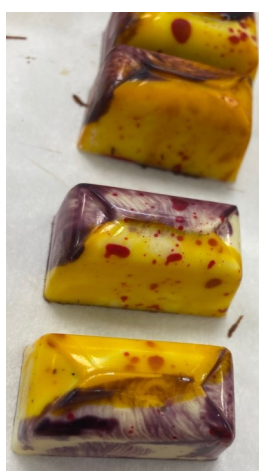
The Bolton Trust / TU Dublin Student Enterprise competition has run on an annual basis since 1993. It provides TU Dublin students, both undergraduate and postgraduate, with the opportunity to win a range of cash prizes in the biggest University Enterprise competition in the country. The main objective of the competition is *to foster a spirit of entrepreneurship and to encourage and support a rigorous business planning approach to entrepreneurial activities*. The competition is open to individuals or teams. Students can come from any discipline, any college and multi-disciplinary cross-college teams are particularly welcome. The competition is sponsored and supported by the **Bolton Trust, TU Dublin, TU Dublin Hothouse and Enterprise Ireland**.

This years competition the '*29th Grand Final of the Bolton Trust/ TU Dublin Student Enterprise Competition 2022*' took place on Wednesday 6th April on TU Dublin's Aungier Street City Campus. After 2 years of competition being held online, this year it has returned to its usual format.



## TU643/2 Culinary Arts (Professional Cookery Practice) 'Students Showcase'

Our school congratulates the TU643/2 students for their successful completion of their Pastry 3 recent assessments, **Roseanna Ryan (Lecturer, Baking and Pastry Arts, TU Dublin)** states that *the students worked hard throughout the semester as a team and individually to enhance their pastry skills which they showcased on their final day [see photos below].* Our school sends our good wishes all the students, well done on completing your two years in TU Dublin, a bright future lies ahead for you all.





## School Student Wins 'Knorr Professional Student Chef of the Year 2022'

After a two-hour cook-off, student **George Lowen** [photo right side] from **Technological University (TU Dublin, Tallaght Campus)** was crowned winner of the Knorr Professional Student Chef of the Year 2022. This year ten student chefs from across the island of Ireland took part in the competition, which was hosted by TUS, Athlone Campus. The theme for this year's competition was '*Cook Local, Act Global*' which was inspired by the unrivalled quality ingredients right on our doorsteps, and sustainable cooking. Students had to prepare a creative and distinctive menu of two dishes of their choosing that use locally sourced ingredients. For his starter, George prepared *Homemade Labneh, Pickled Butternut Squash & Fennel, Gorse Syrup, Mint Oil, Zaatar Whey Cracker and a main course of Seared Scallops, Tarragon Butter, Nori Leeks, Celeriac Puree, Pickled Apple gremolata, Roasted Hazelnuts*. This year's judging panel comprised guest judge and renowned chef and restaurateur, JP McMahon, Audrey Crone, Executive Chef for Ireland, and Alex Hall, Executive Chef for UK and Ireland, both at Unilever Food



## TU Dublin Rises to Challenges of Sustainable Development

Our school is delighted to announce that TU Dublin was recently positioned in 101-200 ranking up from last years rank 201-300 in **The Times Higher Education Impact Ranking**.

These international rankings are the only global performance tables that assess universities against the United Nations **#sdgs**, which are the world's call to action on the pressing challenges and opportunities focusing on humankind and the natural world. **School colleagues have worked extremely hard towards the sustainable** challenges across our programmes, engagement activities, and industry related supports, congratulations, this ranking is testament to your hard work, well done.



TU Dublin Rises to the Challenges of Sustainable Development

## School Contributes to Northern Ireland's IFEX 2022

Our school were delighted to support the recent **IFEX 2022** under the direction of our colleague **George Smith (Lecturer Culinary Arts, TU Dublin)** [photo below right side] our school were directly involved in the showcase competitions and invited to join the judging panel of this prestigious trade event. IFEX is Northern Ireland's PREMIER showcase of the latest food and drink products, catering equipment, interiors, technology and services to the food, retail and hospitality industries. IFEX welcomes thousands of visitors from the foodservice, hospitality, catering and retail sectors who descended this year on the Titanic Exhibition Centre, Belfast, bringing together some of the most exciting businesses in the industry. This fantastic event included showcasing the future of the Irish Culinary scene with some excellent cooking, bakery and pastry events [see photo below, centre] all organised under the watchful eye of **Sean Owens (or Mr IFEX)** as his culinary friends call him.



## School Lecturer speaks to Oireachtas Committee on Skills & Staff Shortages

**Dr. Kathleen Farrell (Lecturer, SCAFT, TU Dublin)** received an invitation from the *Joint Committee on Tourism, Culture, Arts, Sport and Media* to make a written submission to the **Oireachtas committee** on the topic of working conditions and skills shortages in Ireland's tourism and hospitality sector in April.

**Submission Extract:** The hospitality and tourism industry employs 200,000 people, currently the industry is experiencing skills shortages, contributing factors include the Pandemic and talent management. According to Walsh (2022) *four in ten hospitality and tourism employees have not returned to their employer pre-Pandemic*. Forbes (2022) maintains that *there is a call to change the mindset of how the hospitality industry operates, talent management is very important in every industry and no less so in hospitality and tourism*. Better talent management will result in less low wage labour, will recognise the benefits of training and development and paying living wages to enhance emotional labour and associated motivation and commitment. There is some evidence that the area of human resources and talent management needs to be addressed in the hospitality and tourism industry. Overall there is a call for better working conditions and more appreciation of staff input.

## Tibor Markovic 1st Year BA Student Wins 'Silver Hill Duck Competition'

First Year Culinary Arts student **Tibor Markovic** [photo below] was announced the winner of the **Silver Hill Duck Cookery Competition for 2022**, which was held recently in our school's new state of the art training kitchens based at the Central Quad Building on the Grangegorman Campus, Dublin 7. *Silver Hill Duck* are a Founding Partner with TU Dublin for the *Transforming Tomorrow Capital Campaign* for Grangegorman. This partnership has led to educational tours, cooking demonstrations and culinary competitions for our students and colleagues. The criteria of this year's competition allowed for competitors to produce a main course using the world-famous Silver Hill Duck as the main feature of their chosen dish. The finalists included *Sean Chambers (BA Culinary Arts)*, *Tibor Markovic (BA Culinary Arts)*, *Samuel Man (Higher Cert Culinary Arts)*, *Jeferson Silvestre (Higher Cert Culinary Arts)*, *Joseph Conlon (BA Culinary Arts)*, and *Hassan Hammoury (Higher Cert Culinary Arts)* [Finalists Group photo right page].

**Greg Devlin and Michaela McQuaid (Silver Hill Duck)** [Photo below] congratulated all the finalists on their accomplishments and their diligent work and commitment in making their excellent dishes, which they should all be proud of. They also congratulated Mr Tibor Markovic on his successful achievement as the Overall Winner of the Silver Hill Duck Competition 2022 for his dish '*Canard à l'orange moderne*' -duck breast on celeriac puree with braised choy, charred orange supremes, toasted caraway seeds, parsley gel and orange vinaigrette [photo right side]. Major thanks were offered to **Diarmaid Murphy (Culinary Arts Lecturer , SCAFT)** colleagues James Fox and Jackie Rigney for their dedicated assistance and support. Silver Hill Duck also produced a video of the event (created by Glenn Mahony, Sky Rocket Digital Marketing) the video was uploaded to One Drive for colleagues.



## Tibor Markovic 1st Year BA Student Wins 'Silver Hill Duck Competition'



**Tibor's Winning  
Silver Hill Duck  
creation: Ca-  
nard à l'orange  
moderne '-**



### The Finalists Silver Hill Duck Creations



## School Supports Webinar *'Insights to the Future of Work in the Food & Drink Sector'*

The School of Culinary Arts and Food Technology were delighted to support our colleagues at IBEC who presented a highly successful webinar recently which explored some 'Insights into the future of work in the food and drink sector. The panellists included Kevin Donnelly, Managing Director Britvic Soft Drinks Ireland and Chair of Prepared Consumer Foods Council; Patricia Malone, HR Business Partner, Nestlé; Mark Skinner, Network Manager, Food Drink Ireland Skillnet ; Meadhbh Costello, Policy Executive, IBEC. During the seminar Elizabeth Bowen, Director of Prepared Consumer Foods at IBEC, also gave participants an overview of the current state of the industry in Ireland today with a focus on the job roles in high demand by employers, followed by a panel discussion with leading industry experts. Deep sustainability studies is ranking extremely high on the graduate attributes for companies.

The **manufacture of food and drink products is Ireland's most important indigenous industry with a turnover of €27.5 billion, exports of €13 billion and accounting for over 163,000 jobs in Ireland.** It is deeply integrated into the wider economy spending **€18 billion** per year on intermediate consumption in other sectors plus a further €2.1 billion on compensation of employees. It accounts for 94% of the total external product flows from the agricultural sector. Food and drink manufacturing accounts for half of direct expenditure by the entire manufacturing sector in the Irish economy (payroll, Irish materials and Irish services). As a result, **the sector has a high employment multiplier**, which means it supports employment in other parts of the economy in a way that other sectors don't. In addition to servicing the domestic grocery and food service markets, the **industry is highly internationalised and exports to 180 countries.** It maintains substantial market positions in the UK, other EU markets and in international markets. Our school wishes to thank Eoghan Ó Faoláin, Head of Public Sector Accounts, IBEC for facilitating this webinar , we look forward to collaborating with IBEC again soon.



## School Supports 'Irish Cancer Society'

The School of Culinary Arts and Food Technology, Bakery and Pastry Arts students and colleagues worked hard to produce some fine treats and tasty bakes which were used towards a major fund raising event for the 'Irish Cancer Society' recently. The event was at the Grangegorman campus in St Laurence's to support 'the societies fund raising activities. A major word of thanks was offered to the students and our colleagues (**especially Gary Poynton and Mary Jensen-photo below**) of our school for their hard and support towards this event. @IrishCancerSoc #DaffodilDay campaign. If do didn't make the event you can also donate at <https://daffodildaycollectioncancerie22.blackbaud-sites.com/fundraising/tudublin-daffodilday>



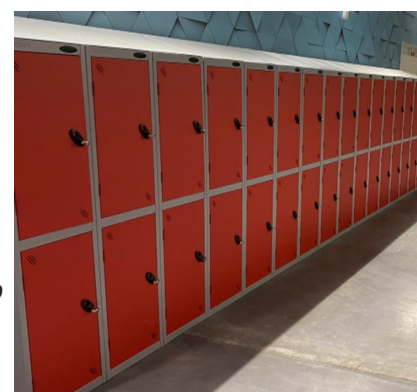
## School Organises 'Workshops for Primary School Children'

Our school congratulates our colleagues **Shannon Dickson (Lecturer Baking and Pastry Arts)** and **Judith Boyle (Lecturer Bar and Beverage Management)** who kindly organised some excellent workshops for local primary schools recently at the Central Quad, Grangegorman Campus, TU Dublin in our training beverage and bakery laboratories. These full fun days for primary school children included fruit and smoothie workshops and special bread and pastry making workshops where the children and their teachers got the opportunity to make some tasty treats and learn some bakery skills and knowledge [see photos below] [@TUDubFoodForum](#) [@CulinaryartsCbs](#) [@tudublinaccess](#)



## Students Notice 'Lockers Clearance' for Central Quad (LockerFix.ie)

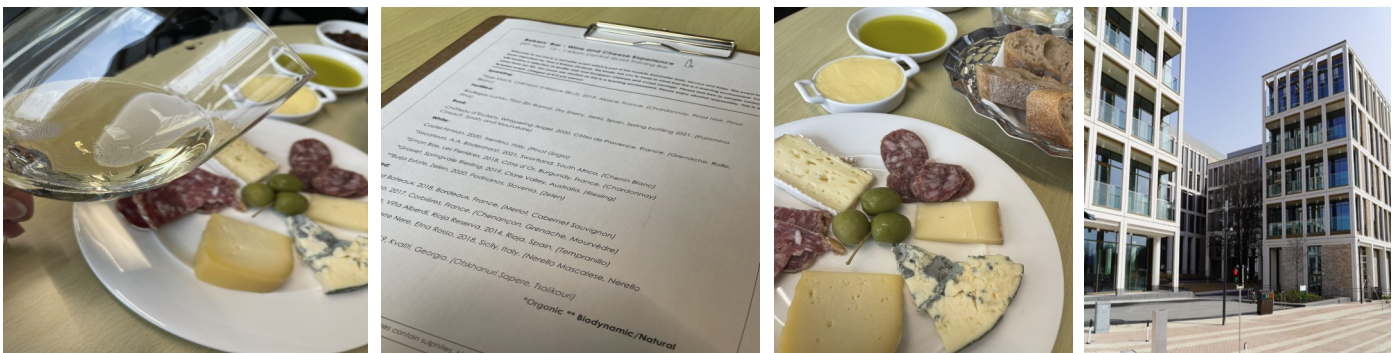
Our colleague **Mr. Damien Bruce (Campus Life, TU Dublin)** informs our school that **Lockerfix** confirmed that they will inform all students with a series of emails as to the **date they need to empty the student lockers**. For our school this will start on the **22nd May**. *LockerFix also inform students that no items will be retained from the lockers, so it is crucial to ensure that they empty their locker in full as advised.* [www.lockerfix.ie](http://www.lockerfix.ie)



## School's 'Bakers Cheese and Wine Bar' Hosts First Live Event

Our school was delighted to host the first '**Bakers Cheese and Wine Bar**' event which was open to the public and organised at our training bar in the Central Quad Building, Grangegorman Campus. Diarmuid Cawley stated that this new immersive event which invited guests to sample a carefully considered selection of cheese and wine pairings in the beautiful surrounding of the training bar was a great success. Students also advised guests on the wine and cheese pairings offered.

Mr Cawley also added that this event was an excellent learning and teaching opportunity to actively engage the significant elements of the relevant programme modules for our school students. Congratulations were offered to the 4th year Baking and Pastry Arts Management students, their lecturers and to **Diarmuid Cawley (Lecturer Culinary Arts, TU Dublin)** for a unique event. Guests reported this event was a lovely way to spend a lunch time at the '**Bakers Cheese and Wine Bar**', our school looks forward to hosting many more going forward.



## School Congratulates National Dairy Chef Winners 2022

Our school congratulates **Christopher Buckley, 3rd year BA Culinary Arts student, TU Dublin**, Christopher's mentor (**Eamon Lynch, Lecturer, SCAFT**) along with **Hugo Blondet from L'École des Métiers, France [photo right]** who both won strand two of the 2022 Dairy Chef Competition at the **FICAHT** Network held in ATU. The competition is organised by the **French Embassy in Ireland, in partnership with NDC (National Dairy Council) and CNIEL** (Centre National interprofessionnel de l'économie laitière) inviting culinary students from top colleges in France and Ireland to create a three-course menu celebrating Irish and French dairy products. Each dish created followed the theme of this year: "*Sustainability and innovation in meals of the future*". [@WeAreTUDublin](#)



[@TUDubFoodForum](#) [@ficaht2022](#)





## Heroines of the Irish Food Scene

The School of Culinary Arts and Food Technology is delighted to recognise '50 Heroines of the Irish Food Scene' to mark International Women's Day which was held recently and highlighted in The Irish Times Newspaper. These fifty women are shaping Ireland's food scene and contribute towards making the food business sector the success it is today. *Ireland's food and drink scene has come a long way in recent years, and in many ways women have been at the heart of this culinary revolution. We've selected 50 women in Ireland's food sector to highlight their valuable – and often very tasty – contributions (Digby, Hardgave & Awobadejo (2022)).* Our school is well represented in the fifty distinguished women named including past and current students, school colleagues and current school supporters, we highlight some of them in this double page spread, **extended article is available at <https://www.irishtimes.com/life-and-style/food-and-drink/50-heroines-of-the-irish-food-and-drink-scene-1.4810035>**



## heroines of the Irish food scene

To mark International Women's Day, The Irish Times names 50 women who have helped make Ireland's food and hospitality business the vibrant sector it is today. Profiles by Marie-Claire Digby, Corinna Hardgrave and Adesewa Awobadejo

### Business & Leadership

#### Suzanne Digby

Co-founder of *Food & Culture*, which supports entrepreneurs in the food and drink sector, she has been named in the *Irish Times* 50 Heroines of the Irish Food Scene list. She is also a past president of the *Irish Food & Drink Association*.

Originally involved in other sectors, she set up *Food & Culture* in 2015 to support the food and drink sector, which she describes as a 'hidden gem'.

#### Eva Papp

Co-founder of *Food & Culture*, she has been named in the *Irish Times* 50 Heroines of the Irish Food Scene list. She is also a past president of the *Irish Food & Drink Association*.



## Heroines of the Irish Food Scene

**ANNETTE SWEENEY, CULINARY STUDIES ACADEMIC:** Annette Sweeney co-ordinates programmes at TU Dublin Tallaght campus and is programme lead in the *MSc in applied culinary nutrition*. She is the creator of *The Mindful Kitchen* module – a first of its kind that’s delivered to first-year culinary arts students at TU Dublin. This module focuses on mindfulness for chefs by equipping them with healthy habits to deal with kitchen culture and to influence it. It also focuses on mindfulness and innovation in regards to food production, presentation and eating.



**DR MARY FARRELL, CHEF AND CAMPAIGNER:** Mary Farrell is an independent researcher whose interests include gender equality, justice, health and food. She has made a mark highlighting issues of gender equality in the chef profession. She is also executive head chef at Morton’s Food Store in Ranelagh, Dublin 6



**AUDREY CAHATOL, CHEF:** The 24-year-old came to Ireland from the Philippines when she was 10. She studied at DIT, worked as a chef in The Pig’s Ear and Forest & Marcy, and front of house at the Grapevine in Dalkey, before joining the opening team at Kevin Burke’s exciting new restaurant and wine bar. Burke is the sort of mentor you want if you’ve got talent, so it is going to be very interesting to watch Cahatol progress and development into what seems to be a very intuitive style.



**PAULINE COX, MANAGING DIRECTOR OF GATHER AND GATHER:** Pauline Cox heads up a workplace catering group that is notable for employing a high number of chefs who previously held senior positions in restaurant and hotel kitchens. She has more than 20 years’ management experience in the food service industry. Gather & Gather has been successful in the Irish market, providing great food to numerous workplaces. The company under Cox’s leadership strives to keep sustainability to the forefront of its operations and currently they are major supporters to TU Dublin.



## 'Virtual' Presentations Drive into Secondary Schools

Our School continues to line up a number of Secondary Schools to present our 'Careers in Culinary Arts and Food Technology studies' virtual presentations (via Teams to TY, 5th and 6th year students). Schools throughout Ireland have received our virtual presentation and Q&A sessions (on request) for their student groups. These recruitment and career presentations in addition to the use of our school on-line resources (social media platforms, e-mail drops, offers to schools etc) , plus **TU Dublin's new CAO Hub** <https://www.tudublin.ie/cao/> continue to directly target prospective students and Guidance and Career Counsellors who had expressed interest in our programmes. We thank in particular colleagues who have directly assisted recent recruitment and career activities our **school office colleagues Fabiola Hand and Geraldine Skelly**, have both been very busy circulating invitations to these schools and fielding enquiries.

**All colleagues are encouraged at this time to use their influence, their communication mediums, their contact channels to help drive student numbers and interest in our programmes** because the period/s ahead will be most challenging. But working together we will meet these challenges. **Please ensure that YOU have a full set of our school marketing materials to assist you towards recruitment activities** (these are available from James Murphy, Jackie Rigney or [scaft.ie](http://scaft.ie) and include (1 pager e-copies: School programmes, access routes, school videos, school presentation, TU Dublin prospectus 2022) and consider offering further 'Virtual School Presentations' to schools in your area, region, everything counts. **Some of the more recent recruitment events your school have also been actively involved in include the following;** <https://www.tudublin.ie/opendayevents/htecsl/> <https://www.youtube.com/watch?v=0MMWfpd9yiY> <https://www.youtube.com/watch?v=6CfgyiOWKA>



### Careers and Educational Opportunities in Food Studies and Culinary Arts

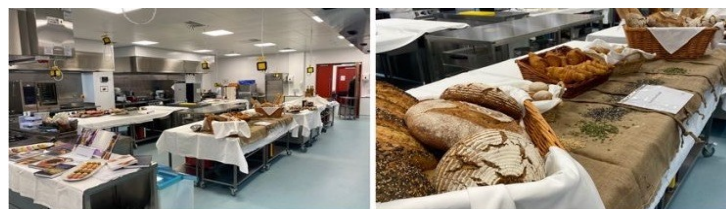
School of Culinary Arts and Food Technology, Central Quad, City Campus, TU Dublin.  
*Enabling Career Potential*



# Industry, Academic & Civic Engagement

## 'Spring Open Day' - On Campus

The School of Culinary Arts & Food Technology and the School of Hospitality Management & Tourism held a joint 'Spring Open Day' recently at the Central Quad Building on the TU Dublin Grangegorman Campus [photos below]. This event formed a major part of our school's 'engaging in promotion to include student recruitment', School colleagues worked together to create a fine display of our school's expertise across all of our laboratories (Dermot Seberry, Niall Murphy & Kevin Fitzpatrick: Meat & Fish display & demonstrations [photo below] / Paul Kelly & Eamon Lynch-Pastry Display & demonstrations [photo below], colleagues also hosted guided *culinary tours* (directed by Warren McElhone) for attendees and *special presentations of our programmes and career opportunities* (given by James Fox and Judith Boyle) in our culinary theatre on the lower ground floor. Attendees also had the opportunity to speak to our school lecturers and to taste some of the beautiful pastries and hand made chocolate treats prepared by our school colleagues for this event. **Our school wishes to sincerely thank all our colleagues who worked hard on the day to ensure that all attendees enjoyed our 'Spring Open Day' and to the TU Dublin Admissions team for assisting the overall operational activities of this event. We welcome many more going forward to our campuses and virtually.**



## Blenders 'New Product Development Chef of the Year 2022'

Almost fifty 4th year BA Culinary Arts and BSc Culinary Entrepreneurship students prepared their innovative products and posters again for this years Blender's New Product Development Chef of the Year. After much deliberation the judges **David Chandler, Blender's Sales Director, Julie Delany, Blender's Brand Manager and Claire Mulrennan, Food Buyer at Lidl Ireland** selected the products and posters of 8 students to go through to the Dragon's Den for further evaluation.

Places were tightly contested, but eventually "white smoke" emerged, so students and lecturers gathered in the Ballymaguire Restaurant for the grand reveal. In third place was Roann Byrne **[photo bottom left side, next page]** with her innovative Sorbet Serves: a low calorie, dairy free and low sugar sorbet. Just perfect for guilt free indulgence. Second place went to Clodagh Fox **[photo top right side, next page]**, whose product was a Carrot based, Vegan Smoked Salmon. This was technically a very challenging product to perfect and the result was truly delicious. And **first prize was awarded to Ruth Devins [photo top left side, next page]** for her innovative Tofu Crisp; with a savoury flavoured chilli and tomato crisp and also a sweet version with chocolate flavour. The crisps are a source of high-biological value plant-based protein. The winners each received a Michelin Star Gastronomic Experience, which will be a dining adventure to look forward to after the demands of the final semester.

The 5 runners up were **Kevin Galligan** with his "Chi Chips" a dehydrated kimchi crisp. **Nessa Doherty** with her "On the Go-Gurt", a high protein, vegan granola and yogurt snack. **Aishling Keegan** with her Irish cream liqueur cheesecake. The vegan liqueur is made from full-fat coconut milk and Irish whiskey. **Moesha Chong** with her innovative "Chong's Free From Dumpling Wrappers". These consist of 24 wrappers per packet which are allergen-free and are targeted toward consumers who are coeliac or sensitive to foods. They are also suitable for vegans and vegetarians. And finally, **Patrick Moore** with his "Fermented Hot Sauce" a fiery combination of Habanero Chillies, Patron Peppers and Jalapenos, which he claims makes everything better.

It was a great way to end four very challenging years and the NPD Team would like to say a big thank you to Blenders for sponsoring the competition and also to TU Dublin staff who helped make the event possible. We wish the 4th Years "Bon Voyage", have a great summer and we look forward to seeing you at graduation (**Anna Cruickshank, Therese Cadden, Pauline Danaher and Shannon Dickson, Lecturers, SCAFT, TU Dublin**).



# Industry, Academic & Civic Engagement

## Blenders 'New Product Development Chef of the Year 2022'



## School's 'Masters Showcase' 2022 [Anna Cruickshank, SCAFT, TU Dublin]

The MSc teaching team for (**Masters in Culinary Innovation and Food Product Development and MSc in Food Innovation and Product Design FIPDes**) were delighted to see the return of the annual innovation showcase and to welcome back our Erasmus students. The event took place, for the first time, in our **Central Quad building in the Musgrave MarketPlace Restaurant**. This showcase has become a major event in the MSc calendar, it gives our students [see group photo next page] an opportunity to display the inventive products that they have developed over the course of the module **Food Prototype Development and Evaluation**. The unenviable job of deciding which products should be deemed the most innovative was left to our panel of judges from industry and academia. With almost **40 products to taste and debate**, the judging was tense and it was difficult to decide upon a winner. The students presented a wide range of products from *Redefined Meat Products for the flexitarian to Snack Products incorporating unusual flavours and textures*. The products, where possible, *used environmentally friendly raw ingredients or waste products from processing and production*. Eventually, after much discussion and cups of coffee, a decision was reached and the winners were announced.

From the MSc group, the winner was **Marcus Davis** with his savoury “Bosa” granola bar [see photo, top right, next page] ; which is nutritious, functional and savoury, unlike any other granola bar currently available on the Irish market. The idea was to create a Nordic marketing theme around this bar that focuses on consuming more minimally processed whole foods such as oats, seeds (which are great sources of fibre) instead of using refined grains or fortified ingredients. **Miriam Bauta** [photo below: front row, left side] was highly commended with her “Fitness Fillets” – chicken fillets with reduced meat content with added pea protein. The product focuses on health, good taste and sustainability and is therefore *ideal for the flexitarian market*.



# Industry, Academic & Civic Engagement

## School's 'Masters Showcase' 2022 [Anna Cruickshank, SCAFT, TU Dublin]

From the FIPDes cohort, the winner was Maria Pena Niebuhr [see photo below, right side] who developed “Granoly”, a granola made with apple and potato peels. The product aims to reduce waste while providing a nutritious snack.

Eleonore Boisseau [photo left page: front row second from right side] was highly commended for her “FulCircle” cracker using Brewer Spent Grain (BSG) generated from malt-based alcohol production, almost 40 million tons of which is disposed of or used as animal feed annually. *The aim was to use the by-product to make tasty cracker appetizers that are high in fibre.*

With thanks to everyone who made this event possible and in particular our judges: *John Clancy (World Chefs Education Director), Fiona Walsh (Director of Consumer Insights and Innovation), Pascal Miola (Product Development Specialist with Kerry Taste and Nutrition), Elaine Bourke (Innovation Director for the Kepak Group)* and our stalwart colleagues: *Dr Roisin Burke, Margaret Connelly, Niall Murphy, and Lucile Deloince (AgroParis Tech FIPDes Project Manager)*. Our school also thanks *Anna Cruickshank* and the team for another great ‘Masters Showcase’ event.



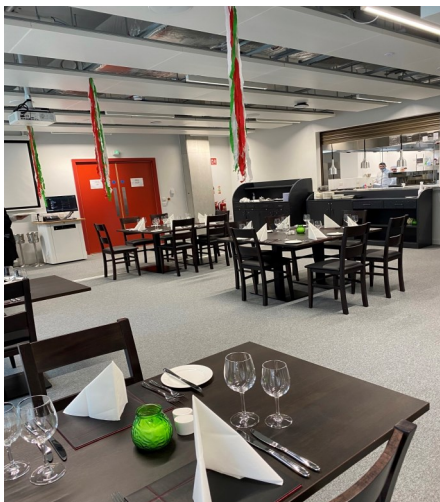


## School Restaurants & Bakery Shop, West Wing, CQ, Grangegorman

The school have two training restaurants based in the West Wing area of the Central Quad, TU Dublin, City Campus, Grangegorman. 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. We wish to remind you that our Training Restaurants and bakery shop are **cashless and therefore all payments are 'contactless' (no cash will be accepted towards payments)**. Listed below are contact details you will require for bookings and orders in September 2022. **RESTAURANTS:** Warren Mcelhone [warren.mcelhone@tudublin.ie](mailto:warren.mcelhone@tudublin.ie) Lynsey White [Lynsey.white@tudublin.ie](mailto:Lynsey.white@tudublin.ie) James Sheridan [james.sheridan@tudublin.ie](mailto:james.sheridan@tudublin.ie)

**CULINARY BAKERY SHOP:** Gary Poynton (**photo below, bottom middle**) 01-2206046 [gary.ponyton@tudublin.ie](mailto:gary.ponyton@tudublin.ie)

**SOCIAL MEDIA HANDLES:** [@tudublin\\_dining](https://twitter.com/tudublin_dining) [#TUDublinfood](https://twitter.com/TUDublinfood) [#TUDublinFoodForum](https://twitter.com/TUDublinFoodForum) [#Foodstudies](https://twitter.com/Foodstudies)



## School Restaurants West Wing, CQ, Grangegorman

**Niall Murphy (Lecturer Culinary Arts, TU Dublin)** offers us a unique insight into one of our many culinary events held at our training restaurants here on the Grangegorman Campus, his comments and explanations will give you a clear idea of the work and dedication which our students, lecturers and support team colleagues deliver on a daily basis here at TU Dublin;

*Full house for lunch today again, in the beautiful **Musgrave MarketPlace Restaurant at TU Dublin Grangegorman**. Customers were treated to fabulous food including a hot and cold smoked salmon roulade, pickled beetroot, crème fraiche, citrus gel and bread crisp. This was followed by pan fried chicken, gnocchi, black pudding bonbon, tarragon volute, crisps pancetta and a chocolate delice, Chantilly cream, raspberry and caramelised hazelnuts to finish [photos below]. The future of hospitality in Ireland is in very safe hands with such talented and committed young men and women, So why not come and join us and upskill for a career in the hospitality industry at our amazing new campus. (Niall Murphy, TU Dublin).*



## Challenging Climate Change with ‘Urban & Peri-Urban Forests’

School colleague **Rachel Freeman (Lecturer in Horticulture, TU Dublin Blanchardstown Campus and Project Lead of the Green Week Tree Planting activities)** informs us of the fantastic work undertaken recently via a community engaged project which took place on our Blanchardstown campus during Green Week 2022. The planting of trees on March 8th coincided with International Women’s Day, where, over 30 volunteers worked hard in mixed weather to plant **1,000 native tree species to create a micro urban forest adjacent to the main avenue [see photos below].**

This mini forest initiative was inspired by the work of **Stepping Stones forest movement in Tallaght**, an entirely voluntary organisation, to whom our colleague Rachel has provided horticultural advice and assistance to the group, and was delighted to join the group on their special planting activities on the day.

[\[http://www.stepsingstoneforests.org/\]](http://www.stepsingstoneforests.org/) Our school is so proud of the work Rachel and our Blanchardstown colleagues are achieving in this area, Rachel offers us all a timely reminder in stating that *‘The best time to plant a tree was 20 years ago, the second best time is now’*. She added that the trees planted for this special event, were all native Irish species, kindly sponsored by **AWS in Communities** and planted with the help of AWS volunteers, staff, past and current students, Gardai from Blanchardstown station, local community members from Corduff and Blakestown. Among the many volunteers on the day were **TU Dublin’s VP for Sustainability Jennifer Boyer, Registrar and Vice President Mary Meany [see photo right side]**

Urban and peri-urban forests are a vital tool in addressing the challenges of climate change, playing an important role in cooling cities, regulating and managing water flow, improving air quality by the removal of particulate matter, and in improvements to local ecosystems. Rachel states that our university (TU Dublin) are so lucky to have a large tree stock across all our campuses, at all stages of maturity, with new trees planted regularly. Collaborative green week initiatives like this support and enhance the landscape of TU Dublin. Sincere thanks were offered finally to AWS for their sponsorship and everyone involved in planting activities. (**Rachel Freeman, Lecturer in Horticulture, TU Dublin, Blanchardstown Campus**)



## Challenging Climate Change with 'Urban & Peri-Urban Forests'



### Rachel Shares Horticultural Expertise

Our school congratulates colleague **Rachel Freeman (Lecturer, Horticultural Studies, TU Dublin)** who has been extremely busy sharing her horticultural expertise in her local community, just recently she has been actively involved with Rock Brook Green School, Rathfarnham, Dublin. Rachel spoke about how everyone can create more bio diverse gardens and spaces, offering attendees clear advice on actions which can be taken to take care of nature.

## Back Garden Biodiversity

### Rachel Freeman

**Rockbrook Biodiversity Festival**  
Thur 5th May – 6 pm

Rachel Freeman is a Rockbrook parent and a lecturer in horticulture in TU Dublin. She has extensive experience in helping communities to take actions for wildlife and has carried out research into the benefits of gardening on wellbeing.

In this talk she will telling us about what actions we can take in our gardens to benefit both nature and ourselves.

You are sure to be inspired and motivated to take actions at home by the end of the talk.

This series of walks and talks are all free but booking is essential. Please book on eventbrite using the link or QR code  
<https://www.eventbrite.com/cc/rockbrook-biodiversity-festival-2022-209019>

An initiative of Rockbrook Green School Committee and supported by Capital Credit Union

## School Supports 'All Ireland Pollination Plan'

Our school supports the 'All Ireland Pollination Plan' towards helping insect numbers (which is in serious decline) to improve, over one third of our **98 wild bee species** are at risk of extinction. The plan offers everyone simple steps to be taken in your garden, you will help provide much needed food and shelter for pollinating insects, while creating a beautiful colourful garden. @pollinatorPlan

### Pledge your Garden for Pollinators

Our pollinating insects are in decline, with one-third of our 98 wild bee species at risk of extinction. The All-Ireland Pollinator Plan aims to reverse these declines and make the island a place where pollinators can survive and thrive. By taking simple steps in your garden, you will help provide much-needed food and shelter for our pollinating insects, while creating a beautiful, colourful garden.



Pledge your garden for pollinators at [www.pollinators.ie](http://www.pollinators.ie)

See [pollinators.ie/gardens](http://pollinators.ie/gardens) for lots of advice, videos, pollinator-friendly plant lists and to download our booklet: **Gardens: Actions to Help Pollinators.**



Here is just a small sample of common pollinators you may see in your garden if you reduce grass-cutting and provide pollinator-friendly plants. And remember, if you help pollinators, you are also helping all our biodiversity.

#### Put your garden on the Map!

The Pollinator Plan's online mapping system tracks actions for pollinators across the island. Please add your pollinator-friendly garden to our map at: [pollinators.biodiversityireland.ie](http://pollinators.biodiversityireland.ie)



The **Red-tailed bumblebee** is all black apart from its red tail. It is very common in gardens.



The **Early bumblebee** is Ireland's smallest bumblebee. It is excellent at pollinating fruit and vegetables, especially raspberries.



This **Marmalade hoverfly** is common in gardens. The adults feed on nectar, but the larvae feed on aphids, making this a very useful garden visitor!



**Leaf-cutter Bees** cut circles of leaves or petals to line their nest. We have five different types in Ireland. These are the bees most likely to use your garden bee box.



The **Grey mining bee** is black with two grey stripes. Like most of our 62 solitary bee species in Ireland, it nests by making tiny little burrows in bare soil.



The **Garden Tiger moth** is just one of approx. 1,400 moth species in Ireland. Its larvae feed on Dandelion leaves.

Here are just some ideas for ways you can help pollinators each month:

**January**

**Make a pollinator plan for your garden**  
Wild pollinators are hibernating now and don't need our help just yet, but you can use this time to get prepared. Look through all our tips, videos and plant lists at [www.pollinators.ie](http://www.pollinators.ie), and draw up a 'pollinator plan' for your garden.



**February**

**Create solitary bee nesting sites**  
Expose a south/east-facing bank by removing vegetation for mining bees. Or erect a small bee hotel for cavity-nesting bees. See 'Creating Wild Pollinator Nesting Habitat' guide at [pollinators.ie/gardens](http://pollinators.ie/gardens)



**March**

**Let Dandelions Bee**  
The humble Dandelion is a super food for pollinators. If you can avoid cutting your lawn while Dandelions are flowering in March and April, you will be helping to provide much-needed food for early pollinators.



**April**

**Pots for Pollinators**  
Even if you only have a very small garden or none at all, you can still help. Plant a 'pot for pollinators' to flower on your patio, balcony or window sill throughout the season. See instruction guide at [pollinators.ie/gardens](http://pollinators.ie/gardens)



**May**

**No Mow May**  
Could you leave your lawn mower in the garage during May? This will allow Red and White Clover to bloom in your lawn to feed the hungry bees.  
(True bee-lovers cut their grass just once a month - at the end of June, July and August - to let wildflowers bloom all summer!)



**June**

**Ask your garden centre for pollinator-friendly plants**  
Unfortunately Daffodils, Tulips, and traditional bedding plants, such as Begonias or Petunias, are of little value to pollinators. But there are lots of pollinator-friendly options to choose from. See [pollinators.ie/resources](http://pollinators.ie/resources)



**July**

**Hanging baskets can be pollinator-friendly too**  
Considering a hanging basket? Make sure it contains Bidens or Bacopa, pollen-rich flowers that do well in containers.



**August**

**Collect wildflower seeds**  
It is important to only plant native wildflower seed of local provenance. August is a good time to collect seed locally from your favourite wildflowers. This can be grown on in pots and then added as plugs to your wildflower patch. See our guide 'Collecting and using pollinator-friendly Wildflower Seed' at [pollinators.ie/resources](http://pollinators.ie/resources)



**September**

**Cut long-flowering meadows now**  
If you have a long-flowering annual meadow area, it is very important to cut and 'lift' or remove clippings now. This helps to reduce fertility of the soil (wildflowers grow best in less fertile soils).



**October**

**Plant a shrub, tree or native hedgerow**  
Add a pollinator-friendly shrub or tree to your garden that will flower and provide food for pollinators for years to come. There are lots of different types and sizes to choose from!



**November**

**Plant bee-friendly bulbs**  
Plant pollinator-friendly bulbs such as Crocus or Snowdrops now, to flower next February/March. This will give early bumblebees a good start to the new year.



**December**

**Take willow cuttings locally to plant in your garden**  
Willow can be grown easily from cuttings. It's best to plant well away from house to avoid damaging pipework. Don't forget you can also create pollinator-friendly gardens in your school, business, or housing estate. Winter is a good time to make plans.



Design and artwork: [NaturalWorldDesign.ie](http://NaturalWorldDesign.ie)

## School Organises *Engagement Activities for Local Schools*

The School of Culinary Arts and Food Technology colleagues were delighted to organise some engagement activities for local schools recently in association with the TU Dublin Civic Engagement Office. These activities included culinary challenges (i.e. The Focaccia and Easter themed Cupcakes Event) which included the following schools *CBS Cabra College, CBS St Pauls (Brunner); Stanhope Street Secondary School and Mount Carmel Secondary School* [photos below]. A major word of thanks to school colleagues Shannon Dickson, Mary Jensen (Lecturers Baking and Pastry Arts, TU Dublin) [group photo below, centre area] . @CulinaryartsCbs @TUDublinCivEng @WeAreTUDublin



And in the dressing room . . .



. . . us

Team dieticians . . .



All of us here tonight would like to wish the Irish Squad the very best of luck in America.



## Cathal Brugha Street World Cup '94



Thursday, 26th May 1994  
Kick-Off 6 p.m.

### OFFICIAL TOURNAMENT PROGRAMME

Going To College  
2014  
YOUR SPECIAL 20-PAGE GUIDE  
FULL CAO COURSE LIST  
WHEN COLLEGE IS A PIECE OF CAKE





## Celebrating Culinary Excellence

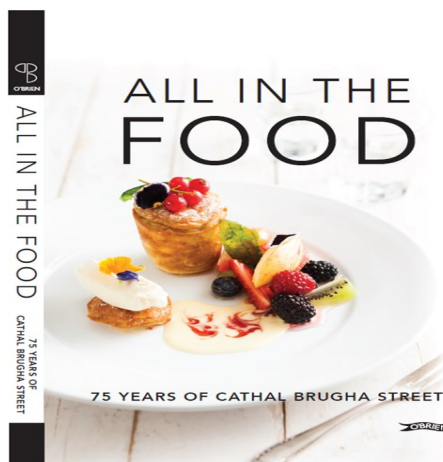
(Our Award Winning School Book—Published by O’Brien Press)



A CELEBRATION OF 75 YEARS OF CATHAL BRUGHA STREET

(The School of Culinary Arts and Food Technology, DIT)

Founded in 1941, Cathal Brugha 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 SNR and KEVIN THORNTON.



Special hard back copies available from all major book stores, our school office and culinary shop

€20

(Limited Availability)



## School Supports 'Women's Health' Month

Our school was delighted to support events celebrating 'Women's Health' month which took place recently.

TU Dublin partnered up with **Croi**, the Heart and Stroke Charity, to educate and empower female colleagues of all ages to make their heart health a priority.

Colleagues were also advised to use the following resources; **HSE Women's Health A-Z / TU Dublin Workplace Wellbeing Session with Olivia Carpenter - Breast Cancer Awareness / Croi - Expert Discussion on Women's Heart Health and Menopause— Dr Mary Ryan, Consultant Endocrinologist; Dr Eva Flynn, GP and Medical Educator; and Prof Catriona Jennings, Cardiovascular Specialist Research Nurse / Women's Mental Health Network - Unpacking the Impact of Covid-19 on Women's Mental Health / Healthy Ireland Survey 2021 - Women's Health.**



## TU Dublin Sport 'Summer Camps'

TU Dublin Summer Sport Camps on the Grangegorman campus are back from 11-15th July. Camps run from 9am—2pm daily for children aged 6-12 years old, they offer a variety of activities such as tag rugby, GAA, soccer, multi sports and much more. Camps Cost €75 each and places are booked (via the 'TU Dublin Sport' App). Upon booking, you will receive a link to a Booking Registration Form where you are required to input your child's details. **Further details** e: [fitness.city@tudublin.ie](mailto:fitness.city@tudublin.ie) Phone: 01 220 8128 **Social:** @tudublinsportcc



## TU Dublin 'Covid-19 Protocols'

Our University (TU Dublin) continues its regular consultation and engagement activities through existing structures, supported by the Response Management Team (RMT), regarding internal infection and control (IPC) measures with the social partners this work is on going. The national guidance strongly recommends a 'continued strong focus on personal protective measures', which the University fully supports in moving forward during the transition period. **For the most up to date information about Covid-19, visit:**

<http://www2.hse/conditions/covid19/> AND [www.tudublin.ie/covid19](http://www.tudublin.ie/covid19)



## 'Staff Gym Membership' - Summer Offer

TU Dublin Sport offer staff a discounted summer membership, which includes, unlimited access to the Gym and Fitness Classes at Grangegorman and a free personalised fitness plan with one of our personal trainers. Cost €50, Download the 'TU Dublin Sport' App, navigate to the 'Buy' section, select 'Staff – 3mth All-inclusive' option, enter 'SUMMER22' into the promo code box to apply the discount. The Gym facility is located within the Glassmanogue building at Grangegorman while the Fitness classes take place in the Lower House building in Grangegorman, Dublin 7.



Thank You 'INSPIRED' Friends of Culinary

## Gold Plaque Supporters



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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.**

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

The significant achievements of the School would not be possible without the generous and ongoing commitment of our industry supporters. Our **INSPIRED Friends of Culinary Arts**, a group of industry supporters who help to sustain the school's mission to deliver a diverse, dynamic and distinct education and to build on the long standing links with industry.

Supporting the school through various initiatives providing opportunities for our students and graduates that are valued by industry, the objectives of the INSPIRED Friends of Culinary Arts are:

- **Enhancement of the Student Experience**
- **Research and Development**
- **Programme Support**
- **Philanthropic Funding**
- **School Scholarship Awards**
- **Bespoke Programmes**

The support of the INSPIRED Friends of Culinary Arts is crucial in providing pathways to success for our students and underpins the transferability and adaptability of our graduates' skills in the workplace to ensure that industry needs are met.

**Thank you to all our INSPIRED Friends of Culinary Arts for your continued support.**