

'An Exciting New Era'

Dr Denise O'Leary, Head of School

Dear Colleagues, Students and Supporters,

This September we entered a new era as a school, with the launch of the new TU Dublin Faculty and School structures. The new School of Culinary Arts and Food Technology structure encompasses activity on three campuses, Blanchardstown, Grangegorman and Tallaght, with the addition of a number of programmes to the school's portfolio.

This significant step in TU Dublin's journey towards becoming an integrated university, provides exciting opportunities for the school as we implement transition plans throughout this academic year and into the future. Developing a new school structure involved significant time and effort and I would like to thank those whose work on the Faculty and School Design Teams contributed to the new configuration. This newsletter represents a first, as it highlights school activities from across the three school campuses.

Staff, students and graduates continue to excel in their fields, highlighting why the school is a centre of excellence for food and drink education and research, and this issue brings you a small taste of what we have been doing so far this semester.

I would like to take this opportunity to wish Dr. Frank Cullen well in his retirement. He leaves a significant legacy and on behalf of the school I would like to thank him for his considerable contribution to the school and the university. I am delighted to be picking up the Head of School baton in this exciting time of change. Thank you to staff for the warm welcome! I look forward to continuing to work with staff, students and industry partners to ensure that the school continues to be a national leader in education and research.

Find us on the internet and on social media!



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TAKE CARE — STAY SAFE

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 extends our deepest sympathy in particular to the family and friends of **Gail Cotter Buckley** [photo below]- Lecturer Tourism and Hospitality, MTU and External Examiner to our school. Full details of Gail's funeral service were available at <https://rip.ie/death-notice/gail-cotter-buckley-mayfield-cork/509641#!photo> *Ar dheis Dé go raibh a h-anam dílis*".



In Appreciation 'Gail Cotter Buckley'

It was with great shock and sadness that came the news of the passing of *Gail Cotter Buckley* (School External Examiner & Lecturer Munster Technological University, MTU). Hailing from Mayfield, Cork and making sure everyone knew it, Gail collected an army of friends as she went through life in Mayfield, Aghada, Bantry, her second home MTU and throughout many hospitality establishments in Cork and beyond. There wasn't a place in the world Gail didn't greet someone with a big smile and usually an accompanying hug. Gail loved her life and lived her life to the fullest, along with her beloved Brian and her two children Oonagh and Robyn there was nothing Gail didn't say yes too. Gail's experience and knowledge knew no bounds, as an experienced lecturer with a demonstrated history of working in the higher education industry, she was skilled in research, the Licensed Trade sector, Hospitality Management, Customer Service Consultancy and Teaching. She focused heavily on the professional development of students, she was also a member of the *Gold Medal Awards* and the *Bar of the Year Awards* judging panel. In recent years Gail took up the role of External Examiner to the School of Culinary Arts & Food Technology, TU Dublin, her input and expertise was excellent, I had the pleasure of working with her closely on recent validation events for new programmes and again her knowledge and experience shined brightly. The hospitality and bar world have lost one of our finest. Rest in peace Gail. *Ar dheis Dé go raibh a anam* (James Murphy, Head of Discipline, School of Culinary Arts & Food Technology, TU Dublin).

Colleagues, Friends and Supporters

School Welcomes New (HOS) 'Dr Denise O'Leary'

The School of Culinary Arts and Food Technology, TU Dublin wishes to congratulate our **new Head of School (HOS) Dr Denise O'Leary** on her recent appointment. Before joining our school, Dr O'Leary was an Assistant Head in the School of Hospitality Management and Tourism at TU Dublin. Prior to working at TU Dublin/DIT she worked as a manager, lecturer and researcher at third level institutions in Ireland and the United States including IT Tralee, UCD and Tulane University. She also worked for over ten years as a research/management consultant in the private sector, during which time, she successfully facilitated a broad variety of evaluation and strategic planning activities.

She is passionate about education and has introduced, and been part of, a number of student-focused initiatives. She is also an active researcher, focusing on the areas of collaboration and skills development, and has worked with practitioners from across diverse sectors, integrating action research and action learning into organisation development and team development. She is especially interested in inter-organisational collaboration within networks, including food tourism networks. She is one of the **Irish leads for the NTG and PANTOUR alliances**, which are European-wide and European Commission-funded initiatives. These alliances include education providers, industry providers and policy makers and are focused on addressing skills needs and shaping European policy on skills development in a number of sectors including the food and drink sector. Prior to that she was involved in TRADEIT, another European Commission-Funded project which supported traditional food SMEs in the areas of collaboration, entrepreneurship and innovation. Denise is currently an editorial board member and reviewer for various journals, a steering board member of **Action Research Group Ireland**, and an external examiner. Previously, she acted as Scientific Chair of the Action Research Colloquium and the **EuroCHRIE** conference and has been an invited speaker and rapporteur at a number of national and international seminars and events.



New Campuses 'CQ, Tallaght and Blanchardstown'

New opportunities **FOR YOU** to get involved

The **School of Culinary Arts and Food Technology's** new home is based now between **TU Dublin's 'Central Quad' (CQ) Grangegorman Campus, Tallaght Campus and Blanchardstown Campus** [see photos below and next page]. On our school (3) campuses currently we have the following specialised facilities for our students and staff [*multiple hot kitchens, product development kitchen, bakeries, pastry kitchens, training restaurants, training bar, beverage tasting and sensory laboratories, 150 seater lecture theatre and demonstration kitchen, culinary shop, horticultural grounds and gardens with dedicated food and amenity growth areas.*]

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/grangegorman/campus-development/> OR email: scaft@tudublin.ie to speak to one of our team to get involved with the next generation of culinary arts and food studies students.



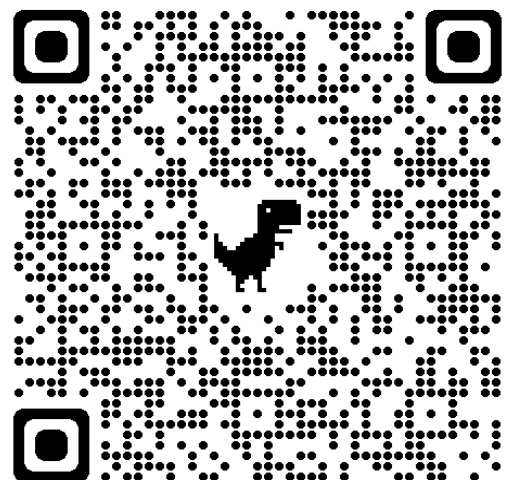
Tallaght Campus.



Blanchardstown Campus.



Central Quad (CQ), Grangegorman Campus.



QR Code: School Website

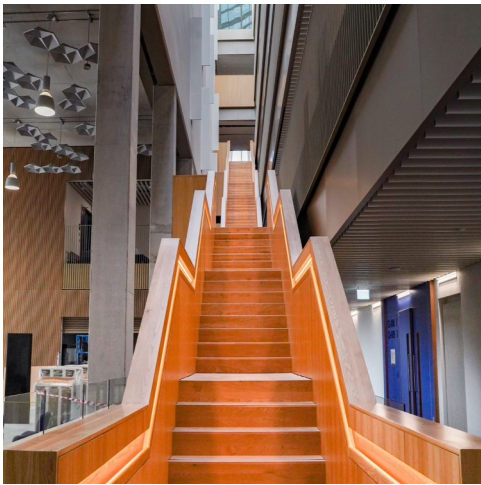
Our school welcomes your enquiries for you to get involved e: scaft@tudublin.ie

School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue)

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New Campuses 'CQ, Tallaght and Blanchardstown'

School's Campus Facilities



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

‘Exploring the lived experience of migrant cooks in Paris’

The School of Culinary Arts and Food Technology congratulates **Siobhán Gough and our colleague Dr Máir-tín Mac Con Iomaire (Senior Lecturer, SCAFT, TU Dublin)** upon publication of their recent article entitled *‘Exploring the lived experience of migrant cooks in Paris’* which was recently published in the **Journal of Foodservice Business Research**.

Journal Abstract: A global shortage of chefs and cooks currently exists within the hospitality industry, exacerbated by the Covid-19 pandemic. Migrant cooks are essential to the culinary industry, yet remain relatively anonymous within the academic literature, a research gap which this original paper seeks to address. Using a phenomenological epistemology, combined with the theoretical framework of hospitality and practice theory, this qualitative research focused on investigating the lived experience of the professional lives and identities of immigrant cooks working in Paris, France, the birthplace of the restaurant. Extant literature was reviewed, and a focus group with migrant cooks explored themes within and missing from the literature, followed by eight in-depth semi-structured interviews with migrant cooks. Thematic analysis of the transcribed interviews revealed two main themes: challenges and attitude. The ‘Challenges’ theme had two sub-themes: (1) integration and segregation, and (2) human resource issues. The second theme ‘Attitude’ also had two sub-themes: (1) what it means to be a cook, or ‘agency’ and (2) gastronomy. The findings should be of interest to hospitality professionals, policy makers, academics, and advocates for migrant workers’ rights. ***We conclude that the hospitality industry should be more hospitable toward its staff – particularly toward migrants .***

Full extended article is available at: *“Les noirs ne sont pas des cuisiniers, c’est des plongeurs!”: exploring the lived experience of migrants’* (tandfonline.com) [‘Les noirs ne sont pas des cuisiniers, c’est des plongeurs!’: exploring the lived experience of migr \(tandfonline.com\)](https://doi.org/10.1080/15378020.2022.2098888)



Research

'Mash, Champ and Poundies' [Irish Times Newspaper]

In a recent letter to the **Irish Times Newspaper** our school colleague **Dr Máirtín Mac Con Iomaire (Senior Lecturer, SCAFT, TU Dublin)** highlighted recent Doctoral research funded by the Research Council in TU Dublin on food in the schools collection of Irish Folklore Commission which may solve the poundies versus champ debate. In his letter he states that 'a search for 'poundies' on [duchas.ie](https://www.duchas.ie) brings up 66 results, all from Co Donegal however a search for 'champ' reveals 63 results from 10 different counties principally Monaghan and Louth. Boxy returns 2,106 transcripts predominately in the northwest counties [see letter extract right side] / full piece: <https://www.irishtimes.com/opinion/letters/2022/10/11/mash-champ-and-poundies/>

School Masters Graduate writes on 'Home Economics' [Irish Times Newspaper]

School Masters Graduate **Aisling Geraghty, Maynooth, Co Kildare** recently addressed the many skills, techniques and specialist knowledge gained while undertaking home economics which are in a lot of respect taken for granted and completely misunderstood or ignored. Aisling fine letter entitled 'A lesson on

Mash, champ and poundies

A chara, – Current Irish Research Council-funded doctoral research by Caitríona Nic Philibín in Technological University Dublin on food in the Schools' Collection of the Irish Folklore Commission may solve the poundies v champ debate (Eoin Mac Cormaic, Letters, October 8th), and identify the extent of regional Irish food, north and south. A search for "poundies" on [duchas.ie](https://www.duchas.ie) brings up 66 results, all from Co Donegal. However, a search for "champ" reveals 63 transcripts from 10 different counties, principally Monaghan and Louth. Poundies is an anglicisation of brúitín, mashed potatoes, which appears in 60 transcripts from 11 counties, but over half in Donegal. Using the spelling brúitín unearths a further 29 transcripts. Only two transcripts on champ, brúitín, brúighitín were from Galway and a further three from counties south of a direct line from Dublin to Clare. A search for boxty returns 2,106 transcripts predominantly in the northwest Counties, but boxty is known as stampy or steampaí in Kerry, Cork and Clare. Is there other terminology for mashed potato dishes in Munster and south Leinster? – Is mise,

Dr MÁIRTÍN
MAC CON IOMAIRE,
Food Historian
and chair of MA
Gastronomy & Food Studies,
Technological
University Dublin,
Grangegorman,
Dublin 7.

A lesson on rock buns

A chara, – Hilary Fannin wrote recently of her memories of being relegated to domestic science class, while the chosen few absorbed the wonders of science ("The nuns split us into girls who did science and girls who did domestic science", Life, September 30th). Perhaps a closer look at what a lesson on rock buns covers might be in order?

Home economics, as it has been known for the past 40 years, teaches students numeracy skills in the manner of weighing and measuring of ingredients; culinary skills in terms of completing a rock buns recipe; molecular gastronomy in understanding the crystallisation of

sugar atop the buns; budgeting skills in terms of unit costing; consumer skills in terms of selecting appropriate ingredients and buying Irish; energy-efficiency know-how in terms of making full use of the oven; time-management proficiency in completing said recipe within the allotted time; portion-size comprehension in comparing home-baked buns to shop bought produce; sensory-analysis awareness in terms of the weekly evaluation of cookery and, perhaps for this home economics teacher anyway, the joy of eating together. – Is mise,
AISLING GERAGHTY,
Maynooth,
Co Kildare.



Masters 'Biodiversity Tour' to National Botanic Gardens, Glasnevin.

A very special guided tour (organised by *Sheona Foley, Lecturer SCAFT, TU Dublin*) to The National Botanic Gardens in Glasnevin took place on the 5th October 2022 with Students from the MSc in Culinary Innovation and Food Product Development (TU231/232) and the MA in Gastronomy & Food Studies (TU233) [photos below]. As culinary students, chefs, product developers and gastronomes, we are always on the hunt for new flavours, tastes and textures. We learnt how our current food system negatively impacts the environment and biodiversity through the promotion of monocultures and plant specialisation by providing food that isn't very interesting to eat. Many of the plants seen on this tour were not only beautiful, architectural and decorative but also nutritious and tasty. Students were able to spot varieties of South American fire plants, cabal and Iris kale, beetroots, and sweet corn to name a few. Inside the Victorian glasshouses, more exotic imports were cited such as sugar cane, coffee, grapes and bananas. Later in the tour students seen a rewilded section featuring native Irish species of plants and trees, edible flower border full of edible dahlias, followed by the kitchen and herb garden. The tour guide spoke about how adopting principles of permaculture and organics can lead us to new food system which could offer greater diversity, better quality and more nutritious food.



School Welcomes 'SFI Future Innovator' Food Challenge Prize Winners

The School of Culinary Arts and Food Technology, TU Dublin welcomed the Minister for Further and Higher Education, Research, Innovation, and Science announcement recently of the winner of the Food Challenge as part of the **SFI Future Innovator Prize programme** awarding the Leaf No Waste team [group photo below] €2m in funding. Minister for Further and Higher Education, Research, Innovation and Science, **Simon Harris** said: *I am delighted to announce **Leaf No Waste** as the winner of this year's Food Challenge as part of the SFI Future Innovator Prize. This innovative idea represents the true nature of challenge funding. This clever solution to reducing food waste could not only have significant influence across STEM research but across all aspects of society as we work together to meet our sustainability goals and protecting our planet for future generations.*

The Leaf No Waste teams Principal investigator is **Lorraine Foley**, Lecturer on our school's Horticulture Programme [photo below left side] stated that : *This award presents a great opportunity for Leaf No Waste to find pathways to reduce food loss and identify the best use of alternative plastic packaging that will benefit growers, retailers and consumers alike. It will also enable food producers to move away from single use plastic packaging in favour of more sustainable methods, uniquely positioning the Irish agriculture sector as a global leader in sustainable food production.*

During initial phases of the Food Challenge competition, the Leaf No Waste team identified that despite consumer demand for more sustainable and compostable packaging, its use can cause premature food spoilage and increase food waste. To address this problem, the Leaf No Waste team plan to explore this issue from a new perspective that combines silicon plant bio stimulant and compostable plastic packaging design. Specifically, the team will develop approaches that use silicon-based fortification for a range of Irish crops in combination with compostable plastic packaging selection and design to optimise the shelf life of products and minimise food spoilage and waste. The Leaf No Waste team has already conducted a number of preliminary field trials that have produced highly compelling data which suggests, for certain products, food waste risks could be reduced by as much as 50% in an environmentally sustainable manner. Using the Prize award from the programme, the team plans to build on these findings and create relatable solutions for growers and retailers transitioning to a more sustainable future in food production. **Further details are available at** <https://www.tudublin.ie/explore/news/minister-simon-harris-announces-the-winner-of-the-sfi-food-challenge.html>



School Hosts 'Dublin Gastronomy Symposium' 2022

Our school was delighted again to host the **Dublin Gastronomy Symposium 2022** at our **Central Quad Building on the Grangegorman Campus, TU Dublin** [photos below and 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**, this unique food and beverage symposium provided 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. All the presentation research papers listed across this double page article are available free on **ARROW (TU Dublin's official repository)** at <https://arrow.tudublin.ie/dgs/>

Dublin Gastronomic Symposium 2022 - Speakers, Presentations and Parallel Session Themes

Welcome - Dr Máirtín Mac Con Iomaire / · **Official Opening and Presentation** of TU Dublin Graduate of the Year Award - Orla McDonagh, Dean Arts and Humanities, TU Dublin / **Living the Symposium Ethos** - Dr Máirtín Mac Con Iomaire. **Keynote Address** - Carolyn Steel "*Food and Movement in the Modern City*"

Gallagher's Boxty House Gastronomy Student Awards Awarded to Shirley Mpiwa and Mallika Bhandary. **DGS Fellowship Awards** Presented to Liz Erraught and Stephen Mennell

Parallel Session Themes (Over 2 days)

- Parallel Session 1 *Movements in Culinary Writings* - Chair: Marzena Keating
- Parallel Session 2 *Activist and Resistance Movements/Migration and Diaspora* - Chairs: Amy Bentley/ Priya Mani
- Parallel Session 3 *Artisans, Farmers and Chefs: Modern Irish Food Movement* - Chair: Dr John Mulcahy
- Parallel Session 4 *Irish Food History* - Chair: Flicka Small
- Parallel Session 5 *A New Look at Beverages* - Chair: Dr Brian Murphy
- Parallel Session 6 *When Foods Migrate* - Chair: Dr Elaine Mahon
- Parallel Session 7 *Moving Towards New Identities* - Chair: Diarmuid Cawley



School Hosts 'Dublin Gastronomy Symposium' 2022

Parallel Session Themes (Over 2 days)

- Parallel Session 8 *Colonialism and Decolonisation* - Chair: Igor Cusack
- Parallel Session 9 *Food and Food Education As Public Values* - Chair: Orla McConnell
- Parallel Session 10 *Moving the Imagination* - Chair: Anke Klitzing
- Parallel Session 11 *Outdoors* - Chair: Tricia Cusack
- Parallel Session 12 *Moving In and Out of French Cuisine* - Chair: Eamon Maher

PLENARY SESSION: Irish Butter Makers pre-1900: 'Carrying the Can' & 'Joining in Butter' - **Claudia Kinmonth** / Valuing Authenticity and Place in Food Ventures - **Finbar Bradley** / Following Food Flows: Food Sharing Webs and Sustainability in the City - **Anna Davies** / Thailand / Ireland - Where is Home? The Experiences of a Second-Generation Migrant Chef - **Nanphun Srakhunthod**

Closing Remarks and Topic for 2024 - Dr Máirtín Mac Con Iomaire.

Attendees were finally treated to a special 'Irish Whiskey Tutored tasting session' in the Training Bar, Central Building, Grangegorman Campus with **Fionnán O'Connor (Phd Student, SCAFT, TU Dublin)**

[photo left page].

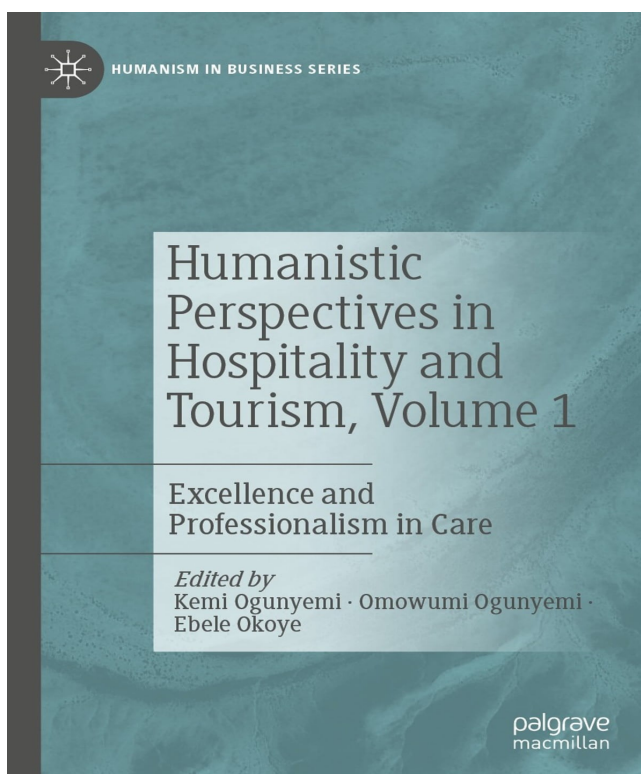


School Lecturer Contributes to New Publication

School of Culinary Arts and Food Technology congratulates our colleague **Dr. Kathleen Farrell** [photo below] who recently had a book chapter published the “*Humanistic Perspectives in Hospitality and Tourism Volume 1 Excellence and Professionalism in Care*” book. Edited by Kemi Ogunyemi · Omowumi Ogunyemi · Ebele Okoye, Humanism in Business Series, Palgrave Macmillan. Kathleen’s chapter is called “*Transformational leadership for the hospitality and tourism industry*”.

Chapter Extract: The tourism and hospitality industry is a significant employer worldwide and provides a valuable contribution to the economies of countries. In an era of increased automation, the tourism and hospitality industry provides a unique personal service to customers. In an industry which revolves around people, it is important to have person-centred human resource policies and authentic leadership not merely motivated by profitability considerations. The value of human life, safeguarding human dignity and promoting well-being are central to humanistic management while at the same time seeking the prosperity of the economy and of society (Della Lucia & Giudici, 2021a).

The notion of transformational leadership is very relevant to the tourism and hospitality workplace and in this chapter will be proposed as a preferred leadership style. Transformational leadership has been widely accepted as a leadership theory and citing Vargas et al. (2020) “*transformational leaders motivate followers to achieve performance beyond expectations by transforming followers’ attitudes, beliefs and values*” (Rafferty & Griffin, 2004, p. 330). This chapter proposes transformational leadership as the apt leadership style for the hospitality and tourism industry and also seeks to highlight some of the challenges facing a hospitality leader in the workplace.



School Colleagues Speak at ‘UNISG Congress’ in Italy

TU Dublin and the School of Culinary Arts and Food Technology were represented at the Inaugural Symposium towards the International Society for Gastronomic Sciences and Studies, held by the University of Gastronomic Sciences and the University of Turin on 23-25 September 2022 in Turin and Pollenzo, Italy. Dr Máirtín Mac Con Iomaire and Anke Klitzing of SCAFT [photo below] presented a paper on the **Irish State of the Art in Gastronomic Studies in Higher Education** to the conference. Their paper showcased two core pedagogical elements of the programme that apply the tripartite principles holistically: the “Global in the Local” assignment, and the Gastrocritical reading and writing activities. The “Global in the Local” assignment challenges the students to organize a global food experience in a local manifestation. On the surface, it is a communal lunch, but the assignment prompts deep reflection about food’s global networks, as well as multi-layered learning and creative bonding. The Gastrocritical reading and writing activities cultivate the students’ perception on an aesthetic level. Gastrocriticism is a form of literary criticism that approaches literary texts with a culinary lens, honed by scholarship in Gastronomy and Food Studies. But students not only explore food writing and literature with this gastronomic perspective, they also develop their own creative writing, investigating their thoughts and experiences with and through food. Through these and other educational activities, the programme promotes gastronomic literacy of great nuance, marking it as state-of-the-art in higher food education in Ireland, and possibly beyond. **The symposium** brought together scholars from all over Italy as well as a number of countries such as Brazil, Canada, Denmark, Germany, Israel, Japan, Pakistan, Scotland, and the USA. A variety of topic areas around food and gastronomy were explored over the weekend, from food history to food education, climate change, food justice and ecology. The event culminated with the launch of the International Society for Gastronomic Sciences and Studies on Sunday morning.



School Graduate New Publication

The School of Culinary Arts and Food Technology (Scaft) were delighted to announce that **Tara McConnell** has just published a Monograph based on her PhD research which she completed in 2021 in our school under the supervision of Dr Máirtín Mac Con Iomaire (Senior Lecturer, Scaft, TU Dublin). Entitled **'Honest Claret – The Social Meaning of Georgian Ireland's Favourite Wine'** the book is published by Peter Lang as part of the Reimagining Ireland series which is edited by **Dr Eamon Maher of TU Dublin**.

In the eighteenth century, Ireland's elite could choose from a wide range of wines, but their favourite was claret – the red wine of Bordeaux. Whereas Britain's wine drinkers turned to port in this period, and America's elite filled their glasses with Madeira, in Ireland, claret flowed in the social world of the privileged classes. This book looks back to earliest times to trace the story of how and why a French wine became what Jonathan Swift fondly called «Irish wine». Exploring the social life of claret in Georgian Ireland through a range of period sources reveals the social meanings attached to this wine and expands our knowledge of Ireland's fascinating food history. Further information available on <https://www.peterlang.com/document/1284931>



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 'Scones'. Ann Marie **[photo right side]** shared her expertise and unique knowledge in relation to the scone, the basic component of the cream tea, how scones can be best made and utilised across the baking, culinary and food preparation sectors. **Find Ann Marie's full interview at the following link:** <https://www.rte.ie/radio/radio1/clips/22154434/>

School's recent publication in 'Études Irlandaise'

I am pleased to announce that an article I co-authored with **Caitríona Nic Philibín** has been published open access online in a prestigious **French Irish Studies Journal**. Caitríona completed the MA Gastronomy and Food Studies last year and has recently been awarded a scholarship from the Irish Research Council worth over 100,000€ to pursue a PhD in the School of Culinary Arts and Food Technology in September. Exploring the Food-Related Intangible Cultural Heritage of *Bealtaine* (May Day) within the Irish Folklore Commission's Schools' Collection Digital Archive. The full article is available at

<https://journals.openedition.org/etudesirlandaises/12548#ftn1> (Dr Máirtín Mac Con Iomaire— Senior Lecturer, TU Dublin)



'Food and Bloomsday' Analysing Ulysses

Our school congratulates our colleague Máirtín Mac Con Iomaire on his recent article co-written with Flicka Small, UCC which explored an analysis of the story of Ulysses as it unfolds through the food Leopold Bloom eats as he travels around Dublin by day and night. This article is now available above as a Brainstorm podcast. You can subscribe to the Brainstorm podcast through Apple Podcasts, Stitcher, Spotify or wherever you get your podcasts.

Article Extract: James Joyce's 1922 novel *Ulysses* tells the story of a day in the life of a city. The city is Dublin in 1904 and the main protagonists are Leopold Bloom, an advertising canvasser with the *Freeman's Journal*; his wife Molly, a singer who is having an affair with concert promoter Blazes Boylan; and Stephen Dedalus, a young teacher and writer. Each chapter of the novel is represented by a bodily organ, which gives life to the city, and an allotted hour of the day. Meals chart the progress of time and the story of Leopold Bloom unfolds through the food he eats during the day. Breakfasts bookend Bloom's waking and his falling asleep. At 8 o'clock on the morning on Thursday June 16th, Bloom talks to his cat as he lays up Molly's breakfast tray and contemplates what he will have for his own breakfast. "Ham and eggs", he thinks, but there is a drought and the hens are not laying, a mutton kidney then?. **Full article is available at:** <https://www.rte.ie/brainstorm/2020/0616/1147675-food-bloomsday-ulysses-leopold-bloom/>

School Students Success in Paris Contest

Congratulations to three **M.Sc. students from cohort 10** of the FIPDes programme (fipdes.eu) who developed their Note by Note dishes while based in TU Dublin, School of Culinary Arts and Food Technology in semester 2 (Jan-May 2022). Douglas won joint first prize, Maria won second prize and Eléonore won third prize in this year's contest. They were among 10 pre-selected finalists who participated in the 10th International contest of Note by Note Cooking organized by the Inrae-AgroParisTech International Centre for Molecular and Physical Gastronomy. The organizing committee members were **Dr Róisín Burke (TU Dublin), Yolanda Rigault (Paris), Heinz Wuth (Chile) and Hervé This vo Kientza (Inrae-AgroParisTech)** with the support of the companies Pour la Science, Belin, Louis François, Iqemus.com. The theme of the 10th International Note-to-Note Cooking Competition (of "**synthetic cooking**") was "Savoury dice with fibre (no Rubik's cube)".

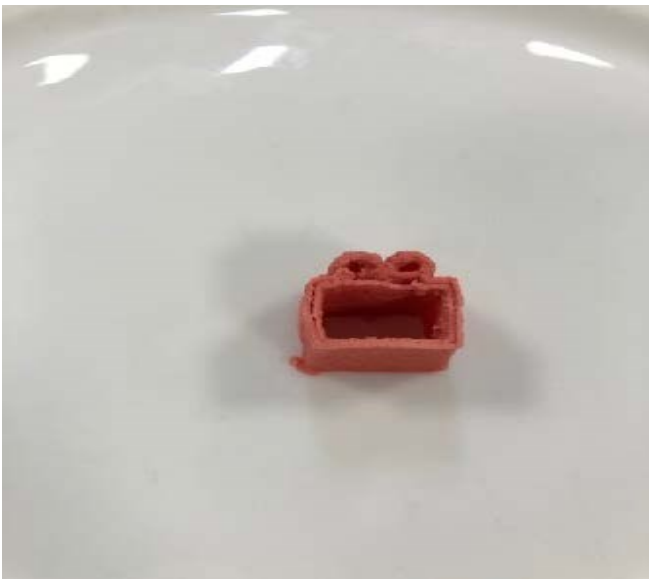
A jury made a pre-selection of 10 entries. The international jury was composed of : Jean-Pierre Lepeltier, International Club Toques Blanches; Philippe Clergue, Le Cordon bleu, Paris Yolanda Rigault, Paris; Heinz Wuth, Chili; Sandrine Kault-Perrin, Louis François Inc. Winners were **Douglas Yokomi Fornari - joint first prize [photo opposite page, top space]** Douglas's dish was entitled 'over the edges'. It comprised of 4 elements: a caramel syrup dice; a goats cheese foam; an Iberian ham crisp and a balsamic vinegar gel.

Maria Grazzia Peña Niebuhr - second prize [photo opposite page, middle space] Maria created a 3D savoury present (gift) with a completely innovative flavour and shape that did not mimic any existing dish. It included dietary fibre and pea protein isolate. The flavour was that of a mixture of vegetables and popular ingredients like cheese and eggs.

Eléonore Boisseau - third prize [photo opposite page, bottom space] Eléonore created "an ocean breeze". The idea behind it was to have a lemon-ginger meringue cube representing a rock next to the ocean, with the foam from the ocean represented by a lobster cream, and vibrant coral tuiles representing the coral from the water.



School Students Success in Paris Contest



School's Botanical Cuisine Graduate Features in Food Safety Video

Our school congratulates Botanical Cuisine (Hons) Graduate Caomhan De Bri who recently featured in the SAFEFOOD: Food Safety Video- Allergens for Food Trucks. It is fantastic to see graduates of the programme excel in this fashion. This informational video addressed the issues involved in managing food allergens in a small kitchen area like food trucks, for further details in relation to the video see <https://www.thesaltproject.ie/> (Annette Sweeney, Senior Lecturer Culinary Arts, TU Dublin).



Baking with the buzz of sustainability, biodiversity and circularity event.

School Lecturers in Baking and Pastry Arts **Mary Jensen** and **Ann Marie Dune** judged a local baking competition held recently in Phibsboro. Both of our colleagues were requested by the organising committee of the **Phibsboro Tidy Towns**..

The theme of the event was *baking with the buzz of sustainability, biodiversity and circularity*, also present was **Audrey Carvil** RTE Radio presenter and Dublin Lord mayor **Caroline Conroy** [photo below, left side] . The winner was Meave Concho [photo below right side, centre] .



Supporting the Oxford Symposium 'Virtual Kitchen Table'

School MA graduate, now PhD student, **Caitríona Nic Philibín** recently discussed culinary identities with three of the Oxford Symposium's Young Chefs at the monthly virtual Kitchen Table. The discussion was hosted by Harold McGee with special guests Jeremy Lee and Billy Wagner. **Discussion Extract:** The growth in popularity of 'all things food' has elevated the status of the chef from the former behind the scenes, feeding the masses, to that of celebrity. Eating out and tweeting, instagramming or tiktoking about it provides the consumer with boundless cultural capital; they have eaten in the best restaurants, found the hidden gem the world must instantly hear about or just the latest "must try" food truck or dietary fad. And somehow, food has made its way into being a form of material culture dominated by its aesthetics, more than its cultural aspects.

LET'S MEET AT THE VIRTUAL OFS

KITCHEN TABLE



School's 'TU741 Y2, Cake 1 Module' Students Demonstrate their Skills



TU Dublin Supports 'Eblana Teaching Apiary'

Eblana Beekeeping Association (EBA) moved their hives into the TU Dublin horticultural complex earlier this year, entitled the **Eblana Teaching Apiary** [photo below], Eblana teaching events started in April with Jim Donoghue, the well-known practical bee master, who delivered a nucleus colony to Eblana and demonstrated his unique method of transferring the colony to a full sized hive, practical teaching activities also continued into the autumn. **Ray Conlon (Secretary EBA)** added that Eblana were delighted to also welcome TU Dublin horticulture students into some of their practical sessions, as the beekeeping season winds down now the Eblana team move into applying treatments for varroa mite and ensuring that the colonies have sufficient stores to get them through the winter. Thankfully 2022 appears to have been a great year for the honey harvest throughout the country and the Eblana colonies at TU Dublin were no exception, everyone worked so hard to yield **40 litres of honey** [see photo next page] from their honey harvest held on Saturday 19th August, an exceptional amount (*mindful of inexpert handling by attendees while they gain practical experience*).

Eblana Background: Eblana supports the conservation, and re-introduction of the native Irish honey bee *Apis Mellifera Mellifera* (also known as native Irish black bee) and all our colonies have native Irish queens. In 2023 they intend to start rearing native Irish queens at the TU apiary. This programme will focus on specially selected native Irish stock provided by the **National Irish Honey Bee Society** and the resulting queens will be distributed among the members of the association. This approach will help to increase the strength of the native Irish Honey bee population.

At the end of August, through the generosity of their education officer, Eblana were delighted to receive a colony of varroa resistant bees. These colonies are specially bred for of their resistance to the varroa mite (continued next page).



TU Dublin Supports 'Eblana Teaching Aipary'

Ciarnad Ryan (Apiary Lecturer, TU Dublin) states that *'hosting the hives in the gardens of the horticulture complex on campus has been a way for the apiculture module students to practice the craft skills of beekeeping.'* She adds that *'this summer, students assisted in the opening of hives, they managed to handle several live frames of comb, holding hundreds of bees with the gentle encouragement of the more experienced beekeepers'*. This is a positive example of students learning with communities, we benefit enormously from the years of expertise and knowledge held by Eblana beekeepers and in exchange we provide a safe, secure space for the hives and acres of abundant foraging for the bees in West Dublin. *Being able to observe up close how the colonies work to make their precious honey has brought our apiculture teaching to life.* We are also thinking more about how we manage our gardens and campus so that the bees can thrive like using more *nectar rich and pollinator friendly planting schemes, so we can apply our improved understanding of bee needs to all of our horticulture modules.*

A major word of thanks must also go to **Rachel Freeman (Horticulture Lecturer, TU Dublin)** for her hard work behind the scenes to bring the EBA and their teaching Aipary to the Horticulture Complex in Blanchardstown. Rachel maintains that *'the path to getting the bees on site was many months in the making; Ciarnad and I are grateful to all those within our former department and school for helping to make this happen. Additionally, thanks go to, David Gavin of Estates Blanchardstown for his help in forging the path to success'*. She adds that currently the team are seeking new sites across TU Dublin, if you are interested in offering a space or indeed joining Eblana and the team in Blanchardstown, to learn bee keeping yourself, please contact Eblanabeekeeping@gmail.com Rachel.freeman@TUDublin.ie Ciarnad.ryan@tudublin.ie



TU Dublin Botanical Cuisine Student Wins ‘Irish Food Writers Award’

The School of Culinary Arts and Food Technology congratulates our student **Anissa Mokhtari, Year 3, BA (Hons) Botanical Cuisine, TU Dublin (Tallaght Campus)** [photo below, right side] winner of on the prestigious *Irish Food Writing Awards- Culinary Student Award 2022*. The award celebrates excellence in recipe writing and cooking. Recipe writing that included the use of butter and rationale for dish choice was the key focus for the award entry. Finalists were then required to prepare, cook and present the recipes in front of the culinary judges, **Jess Murphy (Kai Restaurant, Galway)** and **Garret Mullins (The Marker Hotel, Dublin.)** and award sponsors, **Kerrygold**.

As a botanical cuisine student, Anissa founded her entry as a celebration of her learning to date on her course including her work placements in Killruddery House and Garden Estate, County Wicklow and her time in Aimsir Restaurant at the Village at Lyons Estate, County Kildare. Respecting local produce and producers was key. Her dishes incorporated wild foods, produce from the gardens at Killruddery House and Garden Estate, high quality seafood, local food and drink. The recipe production techniques included a mix of classical and modern cooking and presentation skills. At the final the judges stated “*Anissa you gave us two wonderful plates of food, you can cook. There was instinct in your cooking, you understood the ingredients*”. Speaking at the presentation of the awards **Suzanne Campbell, Irish Food Writing Awards**, stated the dishes were “unbelievable” (**Annette Sweeney, Senior Lecturer, TU Dublin**).



Major Upcoming Events for School Students

2022 Monin School Cocktail Competition, Dublin

Judith Boyle (Lecturer Bar & Beverage Management, TU Dublin) is delighted to inform colleagues and students that the *2022 Monin Cocktail Competition* will take place on the **22nd November** in our school's Training Bar based at the Central Quad, Grangegorman Campus. Entrants must prepare a alcohol-free cocktail recipe which must also contain use of the Monin Premium syrups in their recipe. Full details (rules and entry forms) can be obtained from Judith.boyle@tudublin.ie our school would ask all colleagues to encourage their students to enter, prizes will be awarded for the top three entrants and all entrants will receive a certificate recognising their participation. A panel of external judges will oversee the competition, Judith also informs us that the **Monin Brand Ambassador** will come to Central Quad, Grangegorman Campus on **October 25/26th** to talk about their products and to give a masterclass, contact Judith for more details.



2023 Young Chef Olympiad (YCO), India

The School of Culinary Arts & Food Technology is again delighted to confirm that our school will represent Ireland at the upcoming **2023 Young Chef Olympiad** to be held in India. Our school's **Chief Mentor George Smith** (Lecturer Culinary Arts) and his team are currently busy selecting our school's candidate, Mr Smith reminds us that the YCO which started in 2015 with a vision of being the best platform to bring the world closer, via food as food unites people.

Participants from over 55 countries will compete over a five day period in four of India's major cities, including New Delhi, Bangalore, Pune and Kolkata.

Further details are available at George.smith@tudublin.ie <https://ycolympiad.com/about-yco/>

'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 colleague Geraldine Skelly, has 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 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/htecs/>

<https://www.youtube.com/watch?v=0MMWfpd9yiY>

<https://www.youtube.com/watch?v=6CfjgyiOWKA>

www.youtube.com/watch?v=6CfjgyiOWKA



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



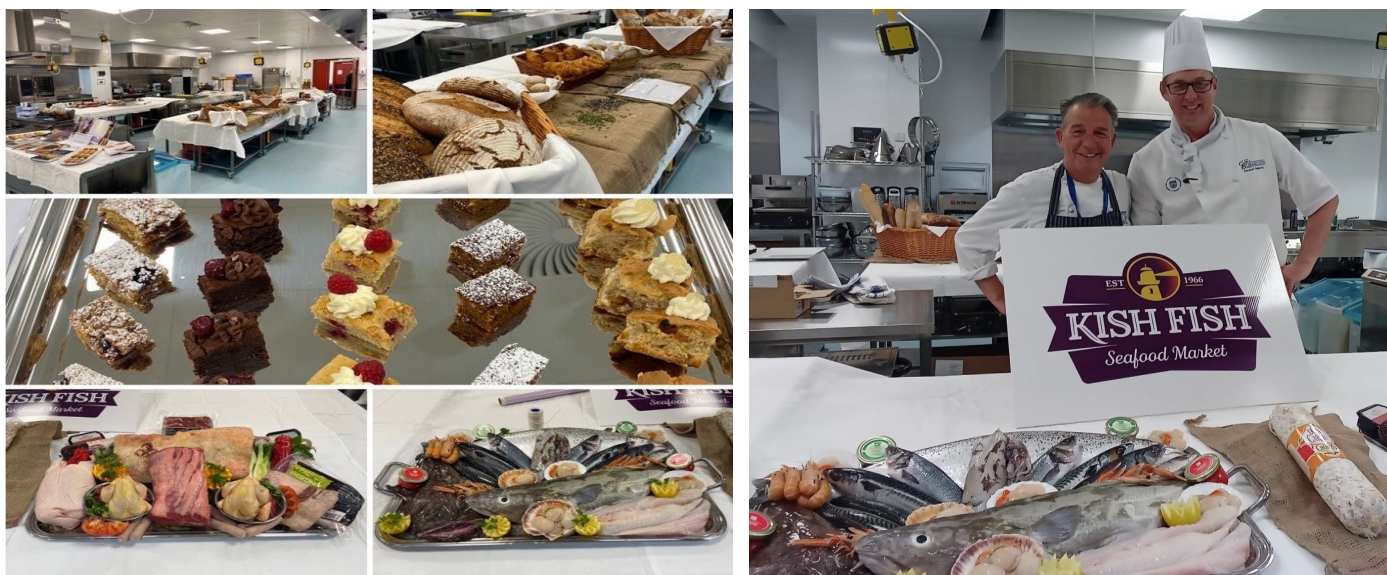
Industry, Academic & Civic Engagement

'Autumn Open Days' - On Campus

The School of Culinary Arts and Food Technology will be extremely busy assisting TU Dublin's 'Autumn Open Days' which will take place across all our (3) campuses in Grangegorman, Tallaght and Blanchardstown during November 2022 (full details).

- **Grange gorman (City) Campus:** Saturday 12th November 10.00—2.00 pm.
- **Tallaght Campus:** Tuesday 15th November 5.30 - 7.00 pm.
- **Blanchardstown Campus:** Thursday 17th November 5.30—7.00 pm.

School colleagues will offer special career and educational provision presentations to all attendees, colleagues will also offer visiting groups special 'culinary tours' of the campuses specialised facilities which includes all our training kitchens, bakeries, pastry labs, training bar and restaurants, production development areas, demonstration theatre, culinary shop, science labs, beverage sensory labs plus much more. We look forward to welcoming you all, so please spread the word towards a high turn out for our programmes and our school. Further details <https://www.tudublin.ie/study/open-days/>



School Welcomes TY Work Experience Programme for Industry

Our school welcomed the recently launched **Transition Year Work Experience Programme** to provide tourism and hospitality businesses with a direct link to students looking for work experience placements.

Bord Failte (The National Tourism Development Authority) has developed the programme to help businesses in the sector provide structured, high quality work placements and practical training to students with the aim of encouraging more young people to consider a career choice in the industry in the long-term. 150 businesses have already uploaded over 600 placements to the portal and opportunities are available in every county in the country, in workplaces including 5-star hotels, outdoor and water-based activities, and with some of Ireland's top visitor attractions.

Fáilte Ireland has also worked with industry bodies, HR experts, education providers and TY coordinators to develop detailed manuals for both students and participating businesses to ensure the placements provided are of high quality and offer practical and relevant learning opportunities. The programme is supported by a €100k marketing campaign which will run across print, social media and digital platforms



School Supports 'Food on the Edge Symposium 2022'

The School of Culinary Arts and Food Technology is delighted to support **Food on the Edge**, the two day food symposium which brings together top international chefs for two-days to debate towards challenging our perspective on food and our connection to it. *Speakers at this event are chosen for their innovation, passion and influence on today's food culture.* The mission of *Food on the Edge* is to create a benchmark for best practice, in terms of food, its culture, and the people who produce it. Chefs everywhere have a responsibility to be the avant-garde of food education, whether in the context of fine dining, street food, or in our hospitals and schools. This years event took place at the **Airfield Estate, Dublin under the direction of Symposium Director, Dr JP McMahon.**



Industry, Academic & Civic Engagement

School Supports ‘What Makes You Different Makes You Unique’ Event

Darren Harris (Lecturer Baking and Pastry Arts, TU Dublin) is delighted to inform us that our school will be supporting **Joe Dalton** (Chair Dublin South FM, Conscious Business Academy, JDC Consulting, Breakthrough Brands and Ted X speaker) who will be hosting a special talk and workshop Thursday, 10th November between 3-5 pm. Joe's talk is entitled: *What Makes You Different Makes You Unique: 6 steps to Building Resilience (Even When Life Throws You a Curveball)*. Darren states that this advance notice and invitation which will be extended to all school students and guests to attend this event. Darren adds that there will be a further notification sent out via **Jackie Rigney (School Operations Lead and our School Office)**, so watch for this event in your email box. **About the talk:** Life throws a lot of obstacles in front of us. It's easy to lose sight of our goals and dreams when we're faced with a lot of challenges—especially if we don't feel confident in ourselves or our abilities. But it's possible to get back on track! You just need some help developing a winning edge. Joe's talk will be based on the **6 C's. Clarity, confidence, conviction, curiosity, creativity and courage.**

During this event, we will improve our awareness of what we are capable of, undertake some insightful practical exercises and finish with a Q&A session. **Joe's Background:** Joe has been on a 20-year journey of discovery and awareness he has been involved in and worked in multiple industries. This experience has helped him guide others through the changes they needed to make. His goal is not just to help people but to change lives. His gift is seeing what is possible even when you can't see it for yourself—and then helping you turn those dreams into reality!



School Supports 'Culture Night 2022'

The School of Culinary Arts and Food Technology were proud to support TU Dublin's contribution to 'Culture Night' recently which was held in the East Quad [photo below], Grangegorman Campus. Culture Night is an annual all-Ireland public event that celebrates culture, creativity and the arts. On Culture Night, arts and cultural organisations and venues of all shapes and sizes, including National Cultural Institutions, extend their opening hours to allow for increased access to the public. This year our school were requested to support the event and colleagues rose to the challenge, the following presentations were made by colleagues and Phd students of our school, as follows;

- *A Uachtaráin, agus a chairde: the 2011 state banquet for Queen Elizabeth II at Dublin Castle* Talk/Discussion with **Dr Elaine Mahon (SCAFT, TU Dublin)** .
- *Demo, tasting and presentation on the history of wartime biscuits eaten in the trenches (Verdun biscuit)* **Darren Harris (SCAFT, TU Dublin)** and **Wendy Williams (NCAD)** - **see extracted article and photos opposite page.**
- *A presentation exploring Dublin's remaining Victorian pubs, why they are worth preserving and why they are part of Dublin's rich heritage and culture* with **James Murphy (SCAFT, TU Dublin)**.
- *From Dram Houses to Our Houses: The social history of Irish Whiskey* with **Fionnán O'Connor (Phd Student, SCAFT, TU Dublin)**.

Our school thanks all our presenters, thanks were also offered to **Dr Denise O'Reilly (Head of School, SCAFT, TU Dublin)** for her support and assistance throughout this event which included hosting our school's Culture Night presentation sessions in the East Quad building, Grangegorman Campus.



School Supports 'Culture Night 2022'



The Verdun Project 1918 & 2018: The 'Reconstructional Bake' of a Jacob's Army biscuit

Darren Harris (Lecturer Baking and Pastry Arts, TU Dublin) & Wendy Williams (NCAD) presented on a collaboration involving the historical recreation of a world war I recipe for a wartime biscuit eaten in the trenches (Verdun biscuit). This was following on from research undertaken by a *group of Culinary Arts students who were involved in a project to test bake a batch of Jacob's 'Verdun' army biscuits using a recipe from the Jacob's archive.* The 'Verdun' biscuit had been developed by Jacob's to send to the Front during the First World War. Wendy Williams as a researcher with interest in design had access to the Old Jacob's biscuits archive and provided the insights to the product and the period. Both lecturers undertook extensive research to make the recipe work and also ensure that the recreation (the format/ shape/ size and eating quality) was historically accurate. The event included a presentation on the Jacobs factory Dublin (Old TU Dublin Aungier St site) as well as a visual walk through/ presentation on the historical baking methods undertaken in class with TU Dublin students.

Attendees were offered edible samples on the night made especially by Darren Harris in advance of the session in TU Dublin's bakeries in Grangegorman. The Jacob's biscuit output was staggering at the time, between two sites; one in Dublin, one in Liverpool, 1.2 million packets of biscuits a week were made for soldiers at the front. *As an aside a sample of the biscuit made in TU Dublin has been held/ retained (with a view to adding it as an artefact to the museum) in the National Museum since 2018 and has not demonstrated any visible signs of spoilage adding weight to the belief that the biscuit is a historically accurate recreation.*

'Staying close to our customers' [Barry O'Sullivan, MD, Diageo Ireland]

Barry O'Sullivan Diageo Ireland's Managing Director [photo below, left side] appointed earlier this year believes in getting out to meet their customers (bar owners etc) personally, this approach reflects his business philosophy. Barry states that "Any business needs to be close to its customers and needs to understand what their needs are and how to best serve them," adding that "Ultimately we've set ourselves a clear ambition to emerge stronger together with our partners, colleagues in Diageo, customers and the communities in which we work." Mr O'Sullivan states that a major concern for their customers is staffing and training so they are doing everything we can and engaging in a lot of initiatives to address this – **TU Dublin, School of Culinary Arts & Food Technology for example, where we've created courses to develop skills and capabilities for the hospitality trade.** Diageo Ireland also have other activities going on to support the trade such as 'Raising The Bar', the €14 million fund to support publicans during Covid.

Barry also highlighted that the experience of Covid over the last two years clearly underlined the importance of the pub and the central role it plays in Irish sociability. Adding that despite Covid Guinness has emerged stronger as a brand which now appeals to all Legal Drinking Age consumers, production at St James's Gate is back up to 2019 levels. Over the last few months the Irish, GB and US markets have all reopened at the same time so brewing is certainly up to pre-pandemic levels. Diageo Ireland continues to drive forward its commitment to sustainability with their 'grain to glass' **Society 2030** approach, added to their 'quality fleet' switch to electric vehicles and further brewery developments. Our school wishes Barry O'Sullivan and the team at Diageo Ireland well, we continue to look forward to working with you all for the benefit of our industry sectors and the Irish economy. [Source: Drinks Industry Ireland]



Industry, Academic & Civic Engagement

SCAFT lecturer speaks at Powerscourt Distillery 'Harvest Festival'

SCAFT lecturer **Anke Klitzing** [photo below left side] was invited to speak at the Harvest Festival at Powerscourt Distillery, Co. Wicklow, on 01 October 2022. Her talk "*Gilded Gravel in the Bowl: Irish Cuisine and Culinary Heritage in the Poetry of Seamus Heaney*" is based on her PhD research into food in (Irish) literature. Seamus Heaney's poetry is rich in detail about agricultural and food practices in his native Northern Ireland from the 1950s onwards, such as cattle-trading, butter-churning, eel-fishing, blackberry-picking or home-baking. The talk traced the abundance of agricultural and culinary scenes in Heaney's work and show how the foods and culinary techniques featured in the poetry reflect historic and contemporary Irish cuisine and culture, giving his work a particularly Irish cultural signature. The Harvest Festival is the initiative of **MA Gastronomy and Food Studies graduate and now event manager and resident historian at Powerscourt Distillery, Santina Kennedy**. The event included a variety of talks and panel discussions around the topics of food, drink and sustainability, whiskey tastings and food pairings, workshops on cheese making and fermentation, and a producer's market showcasing the best of Wicklow artisan foods.



(Second Right) MA Gastronomy and Food Studies graduate and owner of Daisy Cottage Farm, Lorraine Aspill,



Fercullen Whiskey and Honey Pairing with Olly's Farm Honey.



Harvest Tableau

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

The school has two training restaurants based in the West Wing area of the Central Quad, TU Dublin, City Campus, Grangegorman, our school also has a training restaurant in our Tallaght Campus. The School of Culinary Arts and Food Technology would like to thank you for your support of all 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 Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

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



School Restaurants West Wing, CQ, Grangegorman

School Restaurant (City Campus, Grangegorman) **Opening times, First Semester [Table Below],** (From Mid-October) 2022/2023. We wish to remind you that our Training Restaurants are **cashless and therefore all payments are 'contactless' (no cash will be accepted towards payments)**. To make a booking please contact the relevant lecturer **[details below]** with proposed date, lunch or dinner, amount of people, allergens and any other information you may think is important. Please note, we run a card only payment system, **3 course lunch €15 and 3 course dinner €20.**

| Monday | Tuesday | Wednesday | Thursday |
|---|--|--------------------------|--|
| Arrival time 12.00-12.30pm | | | Arrival time 12.00-12.30pm |
| Musgrave Marketplace Restaurant Lab | No Lunch Service | No Lunch Service | Musgrave Marketplace Restaurant Lab |
| Contact: James.sheridan@tudublin.ie | | | Contact: Warren.mcelhone@tudublin.ie |
| | Arrival time 5.15pm-5.30pm | | Arrival time 5.15pm-5.30pm |
| No Dinner Service | Musgrave Marketplace Restaurant Lab | No Dinner Service | Musgrave Marketplace Restaurant Lab |
| | Contact: warren.mcelhone@tudublin.ie | | Contact Lynsey.white@tudublin.ie |







Celebrating Culinary Excellence

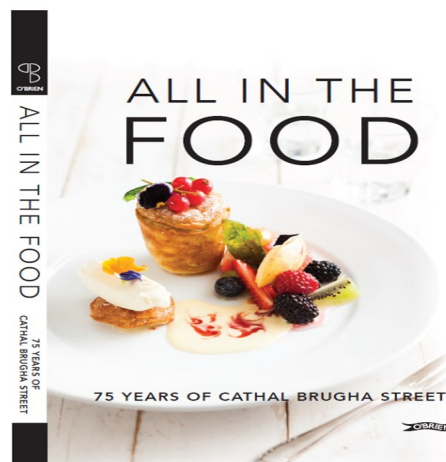
(Our Award Winning School Book—Published by O'Brien Press)



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 Receives Grangegorman 'Training Videos' from Sodexo

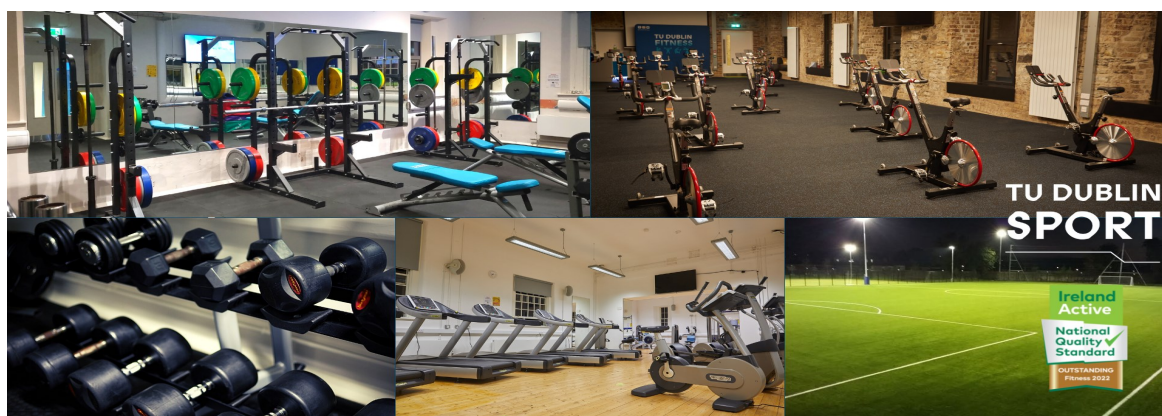
Our school was delighted to receive a series of Grangegorman training videos from Sodexo recently (Sodexo are our Facilities Services Management Company, responsible for taking care of our Central Quad and East Quad building). These training videos which were circulated to school (via our school office, recently) are also available on your **SCAFT TEAMS folder**. School colleagues (particularly City Campus colleagues and students) are advised to familiarise themselves with the full contents of the videos which cover the areas of **Overview Induction of Sodexo / How to log tickets on the helpdesk (QFM Recording) / Emergency Evacuation Procedures**, copy of the **handbook** issued to students covering the City Campus is also provided. Our school thanks **Brian Proctor** and his team at Sodexo for these vital resources.



TU Dublin Sport 'Fitness Classes'

Laura Fitzpatrick (TU Dublin Sport Fitness Co-ordinator) and the team at TU Dublin Sport kindly sent us details of their new fitness programmes **for staff and students alike**, full details below; *welcome back! are you looking to get in a workout routine, keep fit or just want to feel good, then TU Dublin Sport Grangegorman has something for you. You can view all their membership options for Grangegorman (details below). Do you want to try the gym or a fitness class in Grangegorman first before you join? Here's how to do it.*

Download the **TU Dublin Sport APP** (IOS or Android), Register, Select **FREE TRIAL**. All our memberships include access to the gym, fitness classes and a personalised programme in Grangegorman. **Opening hours for the Grangegorman Gym:** Mon-Thurs: 7.30-7.45pm; Fri: 7.30-5.45pm. If you have any questions, please contact fitness.city@tudublin.ie or call us on 01-2208128



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



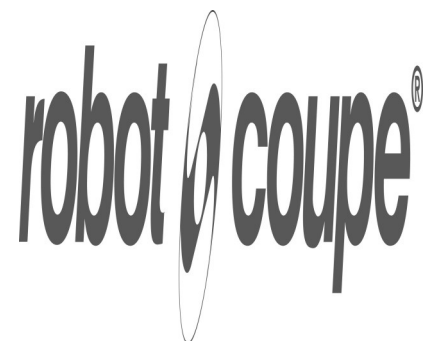
TU Dublin Workplace Wellbeing: Money Matters

With the cost of living increasing significantly in recent times, the focus was on Money Matters for your Workplace Wellbeing theme this Autumn.

Lots of information, resources and webinars on a range of different aspects related to Money Matters such as *Financial Wellbeing, Money Management and Coping with Debt* are offered to colleagues. **Further details and supports** healthandwellbeing@tudublin.ie

Thank You **'INSPIRED'** Friends of Culinary

Gold Plaque Supporters



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.