

TU Dublin School of Culinary Arts and Food Technology Newsletter 'Autumn' 2023

'New Developments'

Dr Denise O'Leary, Head of School

Dear Colleagues, Students and Supporters,

As usual, staff and students within the school have been very busy over the past few months, and this newsletter brings a taste of extracurricular activities across our three campus locations.

We also have a busy year ahead. Just as School of Culinary Arts and Food Technology staff on the Grangegorman campus have settled into the new building in Grangegorman, bringing a legacy of many decades of excellence in culinary education at Cathal Brugha St, a similar move is being planned for culinary staff and students on our Tallaght campus. I am delighted that a new building, which will house kitchens and a training restaurant, is currently under construction. Students will benefit greatly from the move to a top-class physical teaching space which will enhance the current innovative, practice-based and research-informed, supportive educational environment. The new facility will add to our educational delivery across all three campuses

I am sure this will be welcomed; within the school we recognise the urgent need for graduates across the culinary, food and horticulture sectors.

I note the Budget 2024 announcement of the development of a part-time fee grant scheme as well as the restoration of student maintenance grants for post-graduates. This support for current and potential students is to be welcomed.

Finally, it is with a heavy heart that I take the opportunity to remember colleagues and students who have passed away. They touched our hearts in our time with us and will be truly missed.



Dr Denise O'Leary,
Head of School

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Colleagues, Friends and Supporters

It is with great sadness that our school remembers current colleagues, students 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 **Ms. Saoirse Dowd, TU741/1** [photo below] Saoirse was a 1st Year student of our **Baking & Pastry Arts Management programme**, who died suddenly during this Summer period. Saoirse's class colleagues gathered to fondly remember her on Monday 18th September at St Laurence Church, GG kindly organised by **Ultan Naughton and Courtney Lynch**—TU Dublin Chaplaincy Service. For further details and the opportunity to send condolences, please see: <https://rip.ie/death-notice/saoirse-dowd-dublin-skerries-524643>

Our school also extends our deepest sympathies to our colleague **Dr Brian Murphy** for the loss his dear wife **Gráinne Murphy** [see 'In Appreciation' next page], who passed away during the Summer period. Our colleagues in TU Dublin Tallaght will feel her loss deeply as she worked closely with the team (and before the merger, within the same department) for many years in her role as Lecturer on the International Hospitality and Tourism Management programme. Deepest sympathies also to Brian and Gráinne's three children, Lorcán, Seanán and Sadhbh who will remain in our thoughts and prayers. For further details and the opportunity to send condolences please see [Death Notice of Gráinne Murphy \(née Rogers\)](https://rip.ie/death-notice/grainne-murphy-nee-rogers) (rip.ie). Our school also extends our deepest sympathies to our colleagues **Gary and Joe Malone** and their respective families for the loss of their dear brother **Francis (Fran) Malone** who, until his passing, was a member of the TU Dublin Campus and Estates team. Fran worked with the University for over 33 years, having commenced with the CDVEC in the College of Marketing and Design (COMAD) in Mountjoy Square in 1989. -For further details and the opportunity to send condolences, please see - <https://rip.ie/death-notice/francis-malone-balbriggan-dublin/538577> Ar dheis Dé go raibh a anam uasal,



Ms. Saoirse Dowd, RIP



Colleagues, Friends and Supporters

In Appreciation — *Gráinne Murphy (1968-2023)*

Gráinne was an important part of so many lives. I know it's a cliché to say she loved people but, in her case, this was true. She absolutely loved her life in Narraghmore. We came here twenty years ago and over those years she found her way into the hearts of so many different groups: her dear friends, her club, her neighbours and her community. Often, as we move through life we go through a series of different stages, different jobs, different places where we live, different groups of friends. Many of us move through these stages and places as if each is separate, distinct. Over time, connections get severed, we start to forget. People and places slowly fade into the background. This was not true for Gráinne [photo below]. She somehow managed to maintain a presence in the happy memories and hearts of the people she encountered throughout her life.

Over the last few 'truly terrible' days I have been trying to understand why this was so. The only answer I could come up with was the word 'warmth' Gráinne was a warm person. She had a warm smile and a warm heart, that many people naturally responded to. Those who know Gráinne well will be aware that she often complained of bitterly cold hands on wintery days in St Laurence's. She could never quite find a pair of gloves warm enough for a GAA sideline and the blood would quite literally drain from her fingers. The kids and I always thought this was funny!. I think now that the reason her hands were so cold was that her heart was so warm. That same warmth that was visible to many, was especially amplified for us at home. Gráinne was the very 'beating heart' of our family. The reason she was on so many cold GAA sidelines was to support her beloved children: Lorcan, Seanan and Sadhbh. The second reading in the mass today uses the line 'I have completed well; I finished the race'. Gráinne achieved so many things in her life by competing well and finishing many different types of races. But without a doubt her single greatest achievement was her family. She was very proud of each of her children and loved each of us so very much. *Rest now Gráinne, the race is over.* [Dr Brian Murphy, Senior Lecturer, SCAFT, TU Dublin]



Colleagues, Friends and Supporters

School and Faculty bids farewell to Andrea Marcelin

The School of Culinary and Food Technology bids a fond farewell to our colleague and **College Manager Andrea Marcelin** who retired recently after many years of dedicated service to the Faculty of Arts & Humanities and its predecessor Colleges in the former DIT. **Dr Orla McDonagh (Dean, Faculty of Arts & Tourism)** stated that *'Andrea has given extraordinary support to us all throughout her career in our organisation, has led the administrative function of the Faculty with distinction, ensuring excellence in the service provided by the Faculty Office both to the central functions within the University and also to the Schools within the Faculty, sometimes in very challenging circumstances where resources and information were scarce. She consistently did this from a positive perspective, often uplifting others simply by her example, and she will be very much missed. In particular I would like to personally thank Andrea for her commitment to the new Faculty of Arts & Humanities since its formation and for the valued advice and perspective she has shared with me over the last two years as we have all been navigating serious levels of change. It has been an honour to work with her and I know that you will all join with me in wishing her the very best for her retirement in the years to come!'*

School welcomes New Faculty Health and Safety Advisor

Our school were delighted to be informed (via Conor Mccague-Faculty Operations Manager) that **Divya Gopinathan Sunandakuari** will be our **Faculty Health & Safety Advisor** and therefore our principal first point of contact in all things Health and Safety. Divya will be covering for Orlaith Waters while she is on maternity leave, we wish Orlaith a speedy return and good wishes to her at this time. <https://www.tudublin.ie/for-staff/safety-health-welfare/>



Celebrating Culinary Excellence

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

Special hard back copies
available from all major
book stores, our school
office and culinary shop in
Central Quad, GG Campus
€20
(Limited Availability)



Colleagues, Friends and Supporters

School welcomes New Appointments

The **School of Culinary Arts and Food Technology** welcomes the new appointments to our Faculty and school, recently TU Dublin announced that our **new Faculty Operations Manager will be Conor McCague** [photo below, left side], many of us are familiar with Conor he has served over 17 years' with DIT/TU Dublin working in management roles within Human Resources. Throughout this career to date he has been instrumental in delivering change in terms of process and work flows and he loves working with people across multifunctional teams to help develop and embed new initiatives.

Our school also welcomes our new Chaplain **Courtney Lynch** [photo below, right side] who will be covering for Finbar's career break. Courtney states that she '*looks forward to working with us all this year and advises us all please not hesitate to reach out should your we or our students need any extra help, guidance and support*'. Courtney Lynch courtney.lynch@tudublin.ie +353 01 220 7085. Courtney also adds that she will also be liaising with school tutors who would like to engage with the peer mentor program, should any of our tutors wish to talk about peer mentoring.



School Welcomes New Laboratory Assistant

Our school were delighted to welcome our new **Laboratory Assistant Laurentiu Iacob** to his role on our school team. Laurentiu (who will be covering for our colleague Paul Butler, currently on authorised leave). Laurentiu will be based initially in the Central Quad, Building GG reporting to our **Head of Culinary Operations Ann Walsh**. We wish Laurentiu well in his new role and I know that colleagues will give him a major SCAFT welcome.



School Campuses 'City, 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's (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 horticultural** 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** , **food studies** and **horticultural students**.



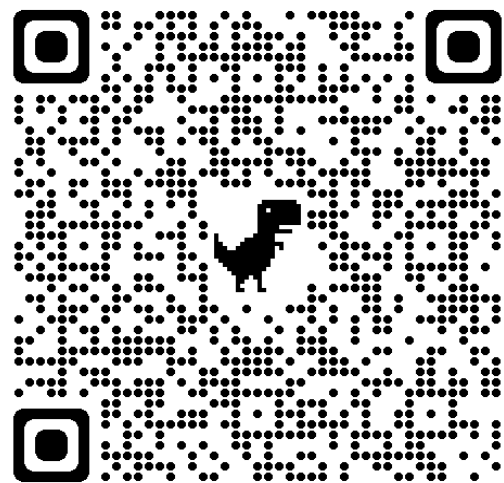
Tallaght Campus.



Blanchardstown Campus.



Central Quad (CQ), Grangegorman City Campus.



QR Code: School Website

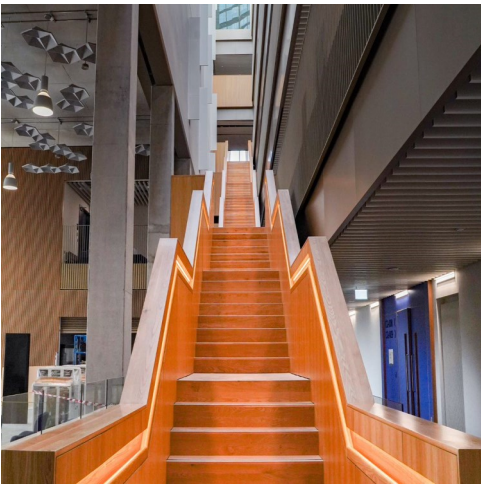
Our school welcomes your enquiries for you to get involved e: scaft@tudublin.ie

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

Please e-mail submissions for inclusion to: james.p.murphy@tudublin.ie Thank you !!

School Campuses 'City, Tallaght and Blanchardstown'

School's Campus Facilities



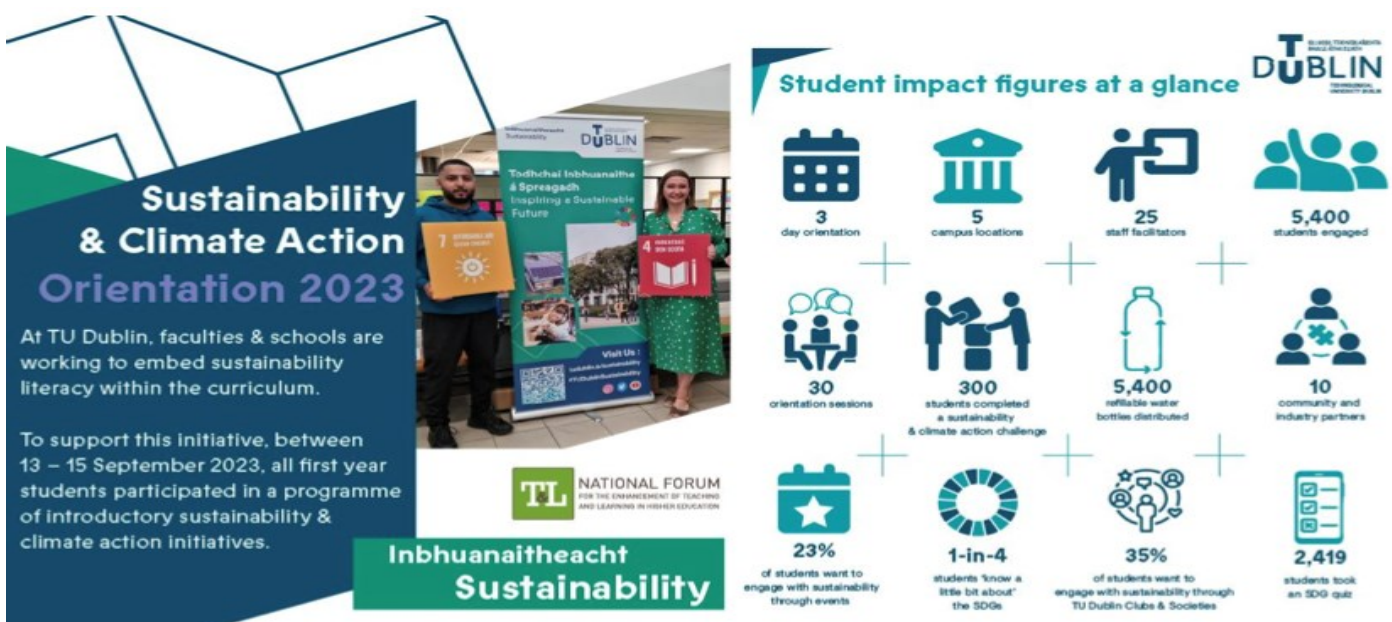
School's new cooking demonstration unit [photo left] located in our 150 seater Culinary Theatre (Lower Ground Floor, CQ, Grangegorman, City Campus).

School Supports 'Sustainability and Climate Action Challenge'

The School of Culinary Arts and Food Technology were delighted to welcome a key aspect of the **Sustainability Education Framework** which was to involve all our incoming students in undertaking a Sustainability and Climate Action Challenge during their orientation activities.

This year the TU Dublin Orientation web-page had a link to the Sustainability Challenge page where our students could see the wide range of challenges. A big word of thanks must also go to our school colleagues towards ensuring all incoming student groups were given guidance to complete the various challenges available. **Some of these challenges included;**

- Giving feedback to the Dublin City Council (DCC) climate action team on the newly launched draft DCC Climate Action Plan.
- Mapping and reviewing local artisan cafes and restaurants around the Grangegorman campus, with a focus on plant-based and sustainable food.
- Students visited Workday, a global tech company, in their offices close to Grangegorman, they engaged in an interactive workshop on the use of software to analyse the sustainability impact of an organisation's purchases.
- Helping develop a biodiversity plan along the Tymon river in the TU Dublin Tallaght campus
- Mapping and promoting the circular economy businesses around the Grangegorman campus with local sustainability group – Connecting Cabra
- Working with Bohemians FC to re-imagine the recycling and food waste management in Dalymount Park on match days
- An interactive group work challenge to generate practical resources which was used to highlight men's health, ahead of International Men's Day in November 2023
- Working with Global Action Plan in their community garden in the Blanchardstown campus
- Brainstorming and pitching green business ideas with the TU Dublin GrowthHub.



School's 'Living Lab Project' wins SATLE Funding

The **School of Culinary Arts and Food Technology** were recently successful in their application for **SATLE funding in the amount of €5,000 (see below)**. This will fund the initial phase of a longer-term Living Lab Project within the School. The project seeks to build capacity at academic and operational levels, across the staff and student bodies, by the introduction of food waste initiatives, measurement techniques and dedicated equipment. **This project takes place in the practical teaching environment** (i.e. in culinary laboratories, kitchens, bakeries, training restaurants/bars and the bakery shop). This project contributes to the implementation of the **University's Education for Sustainability Policy (ESD) and the new University Educational Model (UEM)** by ensuring sustainability-focused learning outcomes as part of all practical modules for culinary students in the future. This project also contributes to lowering carbon emissions by the reduction of food waste in the school (SDG12 Sustainable Production and Consumption and in particular Target 12.3 which aims to reduce by 50% per capita global food waste).

The team from our school will include **Dr Denise O'Leary (Head of School), Sheona Foley, Shannon Dickson, James Fox, Eamon Lynch, Paul Kelly, Roseanna Ryan, Judith Boyle and Kate Doherty**. The project will include an invitation extension to an expert speaker, purchase/lease of new food waste measurement equipment and two student bursaries.

Context: The Strategic Alignment of Teaching and Learning Enhancement (SATLE) Fund 2022 has been received from the National Forum for the Enhancement of Teaching and Learning. In TU Dublin the fund is being used to assist in implementing the National Strategy on Education for Sustainable Development to 2030, and more specifically to assist in implementing the TU Dublin Sustainability Education Framework.



Challenge Example: Chef's Manifesto which empowers chefs to be advocates for a sustainable food system

School Lecturer Published in RTE's Brainstorm

Sheona Foley (Lecturer, SCAFT, TU Dublin) [photo below] recently published an article on the “**true price**” of our supermarket food: for RTE Brainstorm (which is a unique partnership between RTÉ and Irish third-level institutions/founding partners, University College Cork, University of Galway, University of Limerick, DCU, Technological University Dublin and Maynooth University together with two strategic partners The Irish Research Council and Teagasc). In the article Sheona states that Analysis: of the percentage of our income spent on food can range from 10% to 25% depending on our level of wealth. She adds that every week, **our local discount supermarket tempts us with a new selection of "Super Savers"**. One week in September, we found large signage just inside the door displaying the original price, the reduced price and the potential super-saving. This particular week, it's white potatoes, a salad trio, spring onions, fun-size apples, plums and avocados., other supersavers are found in the refrigerated section when searching for our meat protein for the week. This week it is steak, chicken and duck.

Taking a deeper look reveals that most of the fruit and vegetables are not organic and imported while the meat is mostly home-produced. **The potential super-saving ranges from 12 to 71%**, a considerable amount and difficult to resist especially taking into account the current cost of living crisis with rising food costs every week. Aside from price, we are often tempted to support more sustainable food by seeking out locally grown, healthy, quality food. Many sustainable products like organic food sell at a premium and appear to be the more expensive alternative. Sustainability is complex and difficult to communicate. **Klaus Grunert**, an expert in consumer behaviour from Aarhus University contends that sustainability for most consumers is not the main reason they buy a food product. Taste, price, family acceptance, health often come before. It is estimated that the transition to a healthy and sustainable diet could be 6% or more expensive than the current global consumption pattern and therefore less affordable for many. **Full article is available:** [Are you paying the true price for your supermarket food? \(rte.ie\)](https://www.rte.ie/brainstorm/2022/09/15/are-you-paying-the-true-price-for-your-supermarket-food/)



'Spotlight' Opportunities for School Students

Our school were delighted to receive notice from our colleague **Brenda Sharkey, Societal Engagement and Sustainability Co-Ordination Officer, TU Dublin (01-2206089)** that they are currently running a new graduate series (see links below). Brenda is calling on our students who would like their sustainability working activities to be highlighted to contact her office, she offers some recent examples of students undertaking current sustainability activities in TU Dublin.

<https://www.tudublin.ie/explore/about-the-university/sustainability/about/news-and-events/sustainability-graduate-spotlight---kathleen-jacobi.php>

If you know of students within our school who would be interested, Brenda will gladly feature them. The news piece would be structured as a case study – we'll keep it brief but please ask potential participants for the following:

- A quality headshot or action photo
- A short bio
- Course of study at TU Dublin
- Why you chose your course
- Key skills/learnings from TU Dublin that supported your work/activity
- What exciting/important project/activity are you working towards now?
- What does #TUDublinSustainability mean to you?

*we have a campaign running on what #TUDublinSustainability means to different people, some people have said for e.g.:

#TUDublinSustainability means courageous leadership and collaboration at all levels to support global citizenship among our TU Dublin community,

To me #TUDublin Sustainability means building Ireland towards a greener future,

To me #TUDublinSustainability means planting the seeds of better citizens by stimulating students, staff, and community to think and act responsibly towards environmental and civic issues.



'Community Garden' Impact Report

TU Dublin ran a series of workshops on impact measurement for Dublin City Council in March 2022 as part of the **Ballymun regeneration project**, these were run by Dr. Francis Mc Geough Lecturer in Accounting and Finance. As a follow up to this, **Global Action Plan (Ireland)** asked **TU Dublin to conduct an impact assessment of the GLAS (Green Living & Sustainability) community garden in Ballymun**, a site that has been operating for almost 10 years. Francis, a specialist in measuring performance in the public and non-profit sector and in Social Return on Investment, sought to collaborate with **Rachel Freeman who specialises in Social and Therapeutic Horticulture, to complete the impact report [see photos next page].**

GAP's 'Green Living and Sustainability Community Garden' (GLAS), located in Ballymun, and brings people of all ages and abilities together. The garden is socially inclusive, a space for participatory learning, and of active exploration of sustainability. It is key in helping interested individuals and groups to reduce their carbon footprint, to produce organic food, or simply to enable anyone to enjoy nature, plants and the outdoors, thus using the garden as a change space. The evidence-based programmes run in the community garden are designed to enable individuals and communities and help them overcome barriers to change. **Horticulturist Sharon Harvey, a graduate of our BSc (Hons) Horticulture programme, runs and manages the garden** which opens week days and evenings through the year. **It caters to over 170 people** who mainly come from the local area including school children, clients from the CRC, St. Michaels House and St. Vincent's Navan Road. These organisations bring a number of service users to the garden as part of their programme of activities to engage their clients in a wide range of horticultural activities.

The community garden in Ballymun is cultivated for the purpose of growing food such as fruit, vegetables, herbs and other edibles. It has a Geodome, a protected cropping space to extend the growing season, which doubles as a propagation facility and tea/social space to escape the variable Irish weather. **[see photos next page]** It offers those with limited outdoor space an area to garden, providing an alternative to the current food environment and in doing so provide much needed opportunities to gain contact with nature in an increasing urbanised environment. There are multiple studies that underpin the value of community gardens to the health and wellbeing to wide variety of users; GAP sought to understand the specific benefits from their users' perspectives. Using a semi structured interview approach, we visited the garden multiple times through the later spring early summer of this year interviewing users. The press release and report are available via: <https://globalactionplan.ie/garden/tu-dublin-research-ballymun-community-garden-benefits-both-people-and-planet/> At the launch, **Hans Zomer, CEO of Global Action Plan** said, *"The study presented today by the TU Dublin research team underlines the vital importance that community gardens such as the GLAS garden have for the community in Ballymun,"*



Graduates Research Drives New 'Monaghan Town Greenway'

Michael Carroll Head Horticulturist with Monaghan Co Council [photo below right side] is due to graduate with a first class BSc (Hons) Horticulture on the 31st of October having completed his studies as a part time student. During his studies Michael completed his Thesis module, based on his work with Monaghan Co Council.. **This culminated in a thesis submission titled 'Master Plan for the Monaghan Town Greenway'** which produced a full set of landscape plans. The use of participatory action research methods to inform the design, resulted in an excellent submission which set this piece of work apart from undergraduate landscape design projects to date in our discipline. His thesis abstract captures the essence of this: *Monaghan Town Greenway is a 4.5km linear route Identified by Monaghan County Council for active travel infrastructure, the research for the development of a masterplan for the greenway was multifaceted.* In September Michael's supervisor (**Rachel Freeman, Lecturer Horticulture Studies, TU Dublin**) received the wonderful news that Michael had secured €485,000 in funding to complete the work developed as part of his final year thesis. <https://monaghan.ie/roadtransport/active-travel/>



GLAS Garden Landscape Amenity Sportsturf 2023

'Glas' trade show event took place once again at the **National Basketball Stadium in Tallaght, Dublin** during this recent Summer period. It was a pleasure for me to join some of our 'Horticulture' school colleagues including **Rachel Freeman (Lecturer Horticulture Studies, SCAFT, TU Dublin)** to enjoy this years event which is a key annual business and networking event for the sector. The event also provides a critical platform for growers, service providers and supporting agencies to exhibit and engage with visitors, and it is of particular importance for nurseries with plant buyers to secure and build future sales **[see photos below and next page]**. Despite facing several pressing challenges, Ireland has an exceptional horticulture sector, with a well-trained workforce and a strong reputation, which puts us in an excellent position to further accelerate its growth in 2023.

GLAS once again featured some of the leading suppliers across the sector, where they discussed and shared their insights and expertise on the *latest consumer trends and buyer behaviour, rising input costs, peat alternatives, labour shortages, careers and upskilling, sustainability, biodiversity, entering new markets, growth opportunities and more*. A particular interesting element of GLAS was the **'Learning Theatre'** which featured some excellent presentations from industry leaders and Governmental agencies including Bord Bia. GLAS is invaluable for sales, networking, insights and learning opportunities and I must state that this event was an excellent opportunity for our school to speak to industry providers, agency providers and the media about the **School of Culinary Arts and Food Technology and our on-going plans for 'Horticultural Studies' provision** and integration within our educational provision within TU Dublin. This years GLAS award winners were as follows;

- **GLAS Supplier of the Year Award 2023:** Moasure .
- **Best in Show Horticulture Stand Award 2023:** O'Dowd Nurseries.
- **Best in Show Trade Supplier Award 2023:** Evergreen.
- **New Plant Award 2023:** Ball Colegrave for their Begonia Hula.
- **New Product Award 2023:** Wildflowers.ie for its "Raised Bog Restoration Seed Mix".

[James Murphy, Head of Discipline Food and Drink Studies, TU Dublin].



Horticulture

GLAS Garden Landscape Amenity Sportsturf 2023



glas
Garden Landscape
Amenity Sportsturf

Learning Theatre

10.00 am
New Apprenticeships in the Horticulture sector 2023
Presented by John Mulhern, Teagasc

10.30 am
Plant Health - Finding Oak Processionary Moth in Ireland
Presented by Joe McNamara, The Department of
Agriculture, Food and the Marine

11.15 am
The National Strategy for Horticulture 2023-2027 and the
early-stage Producer Organisation scheme for the amenity
sector
Presented by Tamsen Harward, The Department of
Agriculture, Food and the Marine

11.45 am
Greening The City - Emerging Practice
Presented by Daibhí Mac Domhnaill, Áit Urbanism
+ Landscape Green Cities Europe supported by Bord Bia and
Irish Hardy Nursery Stock Association

2.00 pm
Plant Health - Finding Oak Processionary Moth in Ireland
Presented by Joe McNamara, The Department of
Agriculture, Food and the Marine

3.15 pm
The National Strategy for Horticulture 2023-2027 and
the early-stage Producer Organisation scheme for the
amenity sector
Presented by Tamsen Harward, The Department of
Agriculture, Food and the Marine

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In Partnership with
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'Safe food requires training, commitment and fairness'

Dr Mark Farrell, Lecturer School of Culinary Arts and Food Technology, TU Dublin.

Our school colleague **Dr Mark Farrell** writing for **FSPA (Food Safety Professional Association) for World Food Safety Day** shared some of the challenges towards producing safe food, highlighted below are Dr Farrell's words; Food safety is a gateway to the field of culinary arts. Everyone can gain common entry to the kitchen and training is the prerequisite ticket on the journey. Each individual food worker is responsible for the creation of a safe and hygienic working environment no matter what their role is or size and level of the business. In hygiene parameters we are all equal. Safe and wholesome food is not a social privilege, it is a common right. Honesty, diligence, and integrity are primary constituents which need to cook in harmony with the whole team to make the recipe work properly. The maintenance of a dynamic food safety management system is fundamental to all culinary practices in all kitchens. There is no finish line, and we can all continue to improve our performance and do better.

In the context of the Food Safety Professionals Association (FSPA), it is a privilege to be able to provide information and accredited training to individuals which enables them to gain meaningful employment in the hospitality industry. Very often people come from far away and diverse backgrounds. In recent years learners have included early school leavers, migrants, mature students and even lapsed chefs looking for a change of career or new role. The more diverse and eclectic the learning environment is, the richer the experience is for learners and facilitators. Everyone is welcome to bring their experience to the fore though instruction which is bound within the confines of the specific requirements and learning outcomes designated within each food safety level. Trainers are continually upskilled and retrained as part of the FSPA ethos of total quality. Within the association there is a significant breath of shared experience and mutual support for members. The FSPA quality assured training manual is a tangible example of this knowledge base and member co-operation. It provides learners in class with an evidence-based reference document for instruction. The manual is a learning template covering all three levels designated by the FSAI and not purely for certified examination but as a working document of best industry practice. Enthusiasm for learning fluctuates for everyone depending on their free time, roles, and responsibilities. *The manual is a reliable source of critical information on allergens, food safety and hygiene.*

Continual improvement follows as our experience develops through training, hard work and career progression. Self-confidence grows when we feel we are in control of our own destiny. Self-efficacy is the most important skill a new learner can possess because no matter how talented one is, things will always go wrong. We as educators need to be able to create a space where learners can take a step back and think about how they can improve next time without focussing too much on the negative to build positive learning experiences. Learning is a process of trying. Building student self-confidence is the most significant determinant of their ability to learn. Giving people greater control over their learning can decrease stress and anxiety. Positive reinforcement encourages the practice of excellence. The best working environments provide continual upskilling and coaching because the stimulating activities are rewarding for both the employees and the business. A stimulating workplace where diversity is respected nourishes employee growth, development, and retention. Increased motivation increases learning power. Honesty and fairness stimulate workers appetite for continual improvement. The best food businesses have pride in the products they create and manage to generate a distinct working atmosphere which is discernible to customers. *Safe food practice and a positive working atmosphere enhance customer experience towards success in a total quality management system.*

'A short history of Irish Poitín' [Judith Boyle, Lecturer, SCAFT]

School colleague **Judith Boyle (Lecturer Bar and Beverages Management)** writing for **RTE Brainstorm** recently explored Irish Poitín, in this article she delves into the colourful tale of a 'dynamite' drink which stars monks, King Henry VIII, public drunkenness, taxes and secret mountain stashes, highlighted below we bring you a small extract of Judith's work, **for the full article**; [https://www.rte.ie/](https://www.rte.ie/brainstorm/2023/0620/1390119-irish-poitin-poteen-monks-king-henry-viii-revenue-commissioners-mountain-dew/)

[brainstorm/2023/0620/1390119-irish-poitin-poteen-monks-king-henry-viii-revenue-commissioners-mountain-dew/](https://www.rte.ie/brainstorm/2023/0620/1390119-irish-poitin-poteen-monks-king-henry-viii-revenue-commissioners-mountain-dew/)

Ask most people from Ireland (especially Donegal, Mayo or Galway) about poitín and you will be told that it is illegal, or you'll be given a knowing nod and a wink and then told a story about a mysterious farmer who makes it. Poitín is surround by myths and folklore, but many people don't know that this clear spirit can be legally produced under licence. Irish Poteen/Irish Poitín is one of three Irish drinks that has been awarded Geographical Indicator status by the European Commission alongside Irish whiskey and Irish Cream Liqueur. Since it has geographical Indicator approval, Irish Poitín must comply with specific guidelines. Modern day "Irish Poteen/Irish Poitín" has a minimum of 40% alcoholic strength by volume, with some products as high as 90%. But how did all these myths, stories and songs about this uniquely Irish spirit start? The monks used this distillate liberally as a disinfectant, to ease aches and muscle pain and as a treatment for every illness under the sun from colic to smallpox. Along the way, people started to discover and enjoy its inebriating qualities.

The practice of distillation continued in monastic settlements until King Henry VIII of England dissolved the monasteries in 1536 and distilling moved beyond the confines of the clergy. It was decided at a parliament at Drogheda in 1556 that a licence was required to afford individuals the right to make, distil or sell aqua vitae. It gradually dawned on the powers-that-be that alcohol was a substance that could generate significant revenue. After the Cromwellian wars and the English civil war, the English Kingdom required more funds so taxation, specifically on alcohol, was deemed to be the solution. The fear of taxation drove illegal distillers to places that were difficult to access like the hills of Mayo and north to the Inishowen peninsula and Poitín became known as Mountain Dew.



'Redefining the Fair Work Agenda in Hospitality' Research Symposium

The School of Culinary Arts and Food Technology were delighted to be one of the main co-organisers of the recent ***'Redefining the Fair Work agenda in Hospitality: Challenges and Opportunities'*** research symposium. This scientific symposium (was held at the **MusgravesMarketPlace Restaurant, Central Quad, Grangegorman Campus**) and it was open to any researchers, academics and practitioners interested in hospitality work studies, regardless of where they might be currently in terms of their career, over the two days guests were treated to some excellent presentations and talks which included food sociology, gender inequality in the chef profession and best practices related to fair work in the hospitality industry [see photos below]. The symposium chairs were **Dr. Máirtín Mac Con Iomaire, Dr. Charalampos (Babis) Giousmpasoglou, Dr Deirdre Curran and Dr Ralf Burbach.**

The Problem: the hospitality industry provides exciting careers and growth opportunities for talented employees globally. Working in hospitality, however, can be challenging and stressful due to a number of endogenous and exogenous factors focused mainly on the existing working conditions and remuneration. The hospitality industry in the post-COVID19 era experienced an unprecedented exodus of workers who either chose to change careers or retire early. The debate regarding working conditions in hospitality is not new, but today it seems to be the top priority in our industry. Hence, there is a need to redefine and redesign the Fair Work Agenda in the context of the global hospitality industry. Sustainability is a growing global factor, so it stands to reason that the social dimension of sustainability includes improving labour conditions and supporting human rights.



AI & #ChatGPT: guide to resources [Perry Share, ATU]

There is a large and rapidly expanding discourse on ChatGPT, GPT4, AutoGPT, Bing, Bard, Dall.E and other generative AI tools and of the broader questions of AI in higher education. Our colleague and friend **Dr Perry Share (Head of Student Success, Atlantic Technological University, ATU)** [photo below] kindly shares with us here some materials and resources which will be useful in seeking to understand this challenge. Dr Share reminds us that the enclosed contains a huge amount of resources enough here for months of reading and learning about this new (to us) technology. **Link for this whole document:** <https://tinyurl.com/ATU-AI-2023>. Highlighted below are just a very small representative sample of the excellent articles in this document.

How are we (in Higher Ed) going to cope with all this?

- Anna Mills (Marin College, San Francisco) has co-compiled an ever-expanding set of resources on AI and ChatGPT in HE. You need to check it out and contribute if you can – it is a collective exercise. She has written a more formal piece in Critical AI - regularly updated.
- Mary Jacobs of Aberystwyth University (Wales) has a fantastic weekly round-up of resources and events in HE Teaching and Learning, including a special section on AI
- Unlocking the power of generative AI models and systems such as GPT-4 and ChatGPT for higher education a guide for students and lecturers – a comprehensive guide (47pp) from a group based in a number of German universities, including diverse discipline areas.
- Could this be the ultimate guide to generative AI in higher education (so far)? It's a very comprehensive set of tactics, ideas and suggestions. From Abram Anders at Iowa State University [20.2.23]
- AI tools for teachers - from Rachel Arthur. A whole lot of AI-based tools that can make the life of an educator easier and more productive [24.4.23]
- AI, Chatbots & ChatGPT for Teachers – a MOOC that is free to use. Developed by Nick Jackson. Starts with a very simple intro to AI, moves on to chatbots and then deals with educational aspects including assessment. A great way to get up to speed fast.
- Artificial Intelligence, Student Learning and Assessment: A useful assessment guide from Louise Drumm at Edinburgh Napier University.
- Leon Furze is an Australian teacher who blogs extensively and intelligently about the use of ChatGPT in the everyday work of teaching writing



Dublin Gastronomic Symposium 2024

Dublin Gastronomy Symposium 2024 - Food and Memory: Traces, Trauma and Tradition

Submissions for papers for the DGS 2024 are now closed. If you have submitted a proposal, you will be informed about its acceptance by 06 November 2023. Food leaves traces – in our memories, our cultures, our habits, our bodies, our tools and vessels, our landscapes and in language. The Céide Fields in North Mayo in Ireland are the oldest known field system globally, dating to 6,000 years ago, and are hidden under a blanket bog, making it the most extensive stone age monument in the world. It was discovered by Patrick Caulfield in the 1930s when traces of stone walls were noticed when cutting away the bog for turf (fuel). Hypothesised as the remnants of dairy farming, since beef farming would not require such regular enclosures, traces of dairy lipids in sherds of pottery discovered in the Céide Fields have confirmed this and revealed that dairying was one of the very earliest farming practices in evidence in Ireland. Can traces of trauma be found in our modern food consumption patterns? Do we eat certain foods to keep alive memories of our ancestor's traumatic pasts? How quickly are food and drink traditions lost, and what happens when they are lost without a trace? **Further details:** <https://arrow.tudublin.ie/dgs/>

The 2024 Dublin Gastronomy Symposium will address topics around the theme of Food and Memory: Traces, Trauma and Traditions. As with previous symposia, authors are encouraged to interpret the theme from a broad perspective including but not limited to the following:

- Landscape: agriculture, foraging / Tools, vessels, geology, fossils, cave paintings
- Memories of previous cost/economic changes (conversion of older currencies/bartering etc./when a pint of milk/beer cost pence and shillings and so on)
- When food items were at one time elite, rare, or common and have now become the opposite (wild salmon, oysters, pineapples, pepper, salt etc.) / Memories in historical wine vintages / Tracing lineage, ancestry, last names
- Memory/nostalgia: memoirs, family recipes, migration / Body: gut health, obesity, traditional medicine, addiction, nutrition / Habits/gestures / Cultural history, tradition / Beverages: historic yeast strains, mashbills, recipes / Food as learning / Cities: urban spaces, built environment, street names, urban farms
- Art and writing: memoirs, ethnographies, still lives, cookbook / Trace elements / Institutional memory: policy, education, business / Trauma/psychology / Memory/Nostalgia in literature and the arts

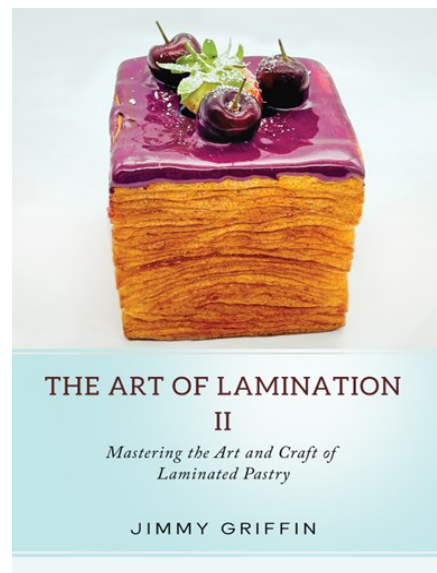
Food and Memory: Traces, Trauma and Tradition



***'The Art of Lamination II'* Book Published**

The School of Culinary Arts and Food Technology congratulates our colleague **Jimmy Griffin (Lecturer, Baking and Pastry Arts, SCAFT, TU Dublin)** upon the recent publication of his new book (which is his sixth publication) entitled 'The Art of Lamination II' which was published just recently. Jimmy's book is available on all 15 Amazon Global platforms in three formats as follows; Ebook, Paperback and Hardcover book copies from the link listed below; https://www.amazon.com/Art-Lamination-II-Mastering-Laminated-ebook/dp/B0C2LF5M4W/ref=tmm_kin_swatch_0?encoding=UTF8&qid=&sr=

In this second edition of the book it takes an even deeper dive into the fundamentals of making excellent laminated pastry. Jimmy's books are self-published, and this book is 311 pages long, covering everything from *ingredient studies, global flour types, butter, the science of pastry making and many new and innovative recipes and products*. This book details and covers both the *classics and more modern laminated pastry products such as Supremes, Cruffins and Cube croissants*. There is also a *gluten-free section for making gluten-free croissants and assorted pastries*. Our school wishes Jimmy great success with this publication.



School Congratulates *Dr Michelle Darmody*

The School of Culinary Arts and Food Technology would like to congratulate **Dr Michelle Darmody** on recently completing her doctoral studies under the supervision of **Dr Máirtín Mac Con Iomaire**.

Michelle was the recipient of a College of Arts and Tourism Scholarship and her final thesis was titled '**Circular Food Education: Developing a food education programme based on sustainability, experiential learning and pleasure in Irish primary schools**'.

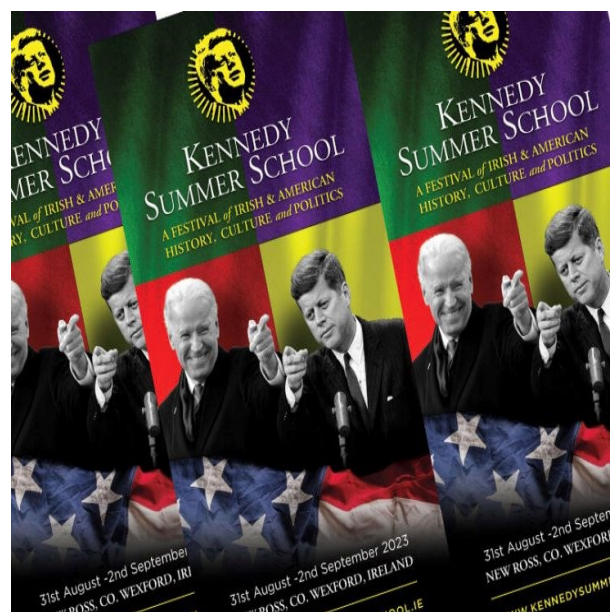
As part of this, she developed a new Food and Biodiversity Flag programme for Green Schools which has been rolled out to over 100 schools and will eventually be rolled out to 97% of Irish primary schools.

Kennedy Summer School 2023 - Colleague's Contribution

The Kennedy Summer school was held in the picturesque town of New Ross, Wexford, this event celebrates the enduring legacy of one of the world's most inspirational families, the Kennedys. The Kennedy Summer School and Festival is run in association with the Office of Public Works, New Ross District Council, Wexford County Council, Boston College, Purdue University and Failte Ireland. This year's event once again proved to be another memorable experience, filled with intellectual discourse, cultural enrichment, and a sense of community that resonates with the values exemplified by the Kennedy family. Our school were delighted to be represented at the event by Dr Elaine Mahon [photo below] (Lecturer, SCAFT, TU Dublin) who assisted with re-creation of the state dinner menu served to President John F Kennedy on his visit to Ireland (60 years ago).

Dr Mahon stated that '*nations have been using food for centuries to display wealth, cement alliances and impress foreign visitors, and Ireland's state dinners have certainly embodied this*', she added that '*the very best of Irish ingredients would have been selected by the Hotel Russell. By the 1950s, beef was often the centrepiece of Irish state menus, and this is why we also see it JFK's state dinner in 1963. The menu featured the finest ingredients from all across the country and a nod to his Wexford heritage in the Slaney Valley beef and Wexford strawberries*'. Finally Dr Mahon stated that '*the menu which was served to guests at this years event in New Ross was a leap back in time to that very state dinner menu for JFK in 1963 on the 60th anniversary of his visit to his ancestral home place.*'

Overall nearly 60 speakers made presentations during the event which included panel discussions, debates and public interviews and the Kennedy Tea Party hosted by RTE's Eileen Whelan. An expert panel also discussed the 50th anniversary of Ireland's membership of the European Union with moderator Alex White SC, joined by Patrick Honohan, Suzanne Lynch, Lucinda Creighton and Dermot Murnaghan.



'Applied Culinary Nutrition' Masters Students Driving Research

Our school were delighted to be updated on the latest research created by our **Applied Culinary Nutrition Masters** students based on our Tallaght Campus. Our school colleague **Annette Sweeney (Senior Lecturer Culinary Arts, TU Dublin Tallaght Campus)** offered congratulations to the MSc in Applied Culinary Nutrition chefs who recently submitted their 'Applied Research Projects', these projects specially focused on how/what the Masters students could give back to the food industry using the knowledge gained during their studies. Some of the really interesting research topics addressed included **the potential for public health, farm to fork strategy, sustainability, education, menu design, product design and chef self-care**. Annette also adds that some of the research topics chosen this year were inspired by 'Food on the Edge', JP McMahon, Matt Orlando, Linda Shiue, Joshna Maharaj, Food Safety Authority of Ireland (Food reformulation task force), Tom Hunt, Booch and Bia (Theresa Keane) Bia Sol, Niall Hill.

If you, your colleagues, family or friends are interested in studying our innovative programme **TU280 'Masters in Applied Culinary Nutrition'** which is run part-time over 2 years on our Tallaght Campus, just contact Annette.sweeney@tudublin.ie for more details <https://www.tudublin.ie/study/postgraduate/courses/culinaryartsparttime4-tu280/>

Interested in Food and Health?
The Future of Food involves
A Healthful, Flavour-focused Approach

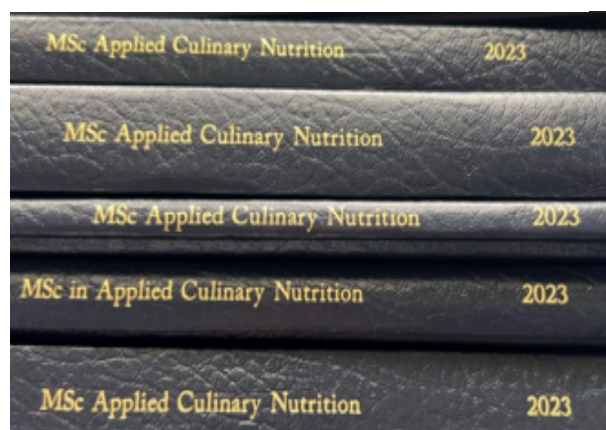
MSc in Applied Culinary Nutrition
Links nutrition, health and food
using applied learning

Part-time Masters for Chefs and Educators

Applications now open for September 2023

Course Code: **TU280** www.tudublin.ie

Further details: Annette.sweeney@tudublin.ie



Undergraduate Dissertation Schedule 'City Campus' 2023/2024

School colleague **Margaret Connolly (Lecturer, SCAFT, TU Dublin)** has kindly set out this years dissertation schedule recently for our undergraduate students [details below] based on City Campus urging all students to finalise their first-choice supervisors while reminding colleagues of the many requests they may expect from our students. The intended date for all supervisors to be in place was by October 9th.

Further details e: margaret.connolly@tudublin.ie

Undergraduate Dissertation Schedule 2023/2024

Semester 1 (2023)

- 30th Sept E-mail proposal to your supervisor
- 9th Oct Return this dissertation proposal agreement with supervisor signature stating title of dissertation and name of supervisor to: Your Programme Chair
- 11th Dec Submit Literature Review chapter to Supervisor

Semester 2 (2024)

- 12th Feb Submit Methodology chapter to supervisor
- 18th March Submit Findings and Analysis chapter to supervisor / Review and Edit
- 8th April Last date for submitting work to your supervisor for feedback.
- **19h April Submit by emailing your dissertation to your supervisor (in word and pdf format) Please also upload a copy of your dissertation to Brightspace by: 3pm on Friday 19th April 2024.**



'Does Ireland Have a Food Culture' [Katy McGuinness, Irish Times]

Our school was delighted to hear that our colleagues, Graduates and supporters contributed to the recent article entitled 'Does Ireland have a food culture' written by **Katy McGuinness** for the Irish Times Newspaper (The Gloss Magazine, p. 59). Congratulations in particular to John Mulcahy and Máirtín MacConiomaire (Senior Lecturer, SCAFT, TU Dublin).

very few of ireland's michelin-starred restaurants showcase irish food. they use irish ingredients to varying degrees but serve international food, sometimes with an irish twist. the four two-michelin star restaurants in ireland (liath, dede, chapter one and restaurant patrick guilbaud) are led by chefs from australia, turkey, finland and france, respectively.

chef jp mcMahon owns two restaurants in galway: michelin-starred aniar, serving "irish" food, and cava, a tapas restaurant. ironically, he says, most customers at aniar are visitors from abroad, while irish people gravitate towards cava. "we irish desire foreignness in our food," he says. "we want italian, spanish, french, and american dishes; people from those countries want to experience irishness. i think it's because there's a lack of confidence in our own food culture and even in exploring it."

dr john mulcahy, who used to lead fáilte ireland's food initiatives and is now an independent researcher, reckons the main reason our food culture is the way it is – disjointed, incoherent and often evidencing a lack of pride – is because the mechanisms of government don't see food culture as an economic benefit. "food isn't central to government agencies in the way it is in the nordic countries," he explains. "there, in the early 2000s, governments got together and came up with a food strategy that was not about exports but about embedding the idea of local food."

While Fáilte Ireland reports that 35 per cent of what visitors spend here is spent

we have a set of values around food being for making income rather than to enjoy, says regina sexton. "in other cultures, food has a different primary purpose, to be cooked and eaten and enjoyed. ireland has also gone through and shed various food cultures. it was a colony, supplying the empire, there was a famine and then it was economically depressed. we were a poor country until well into the 20th century and food used to be relatively more expensive than it is now – people were eating to survive rather than to enjoy. because of ireland's history, there is already a faultline in what we consider traditional so if you are trying to recover the traditional, you are hamstrung. instead you have to consider the recent culture of place, product and cooking."

Mulcahy sees cause for optimism in the food of talented chefs including Cuan Greene and Ciaran Sweeney reimagining dishes such as boxty and fermented potato bread with bacon and cabbage. But until these dishes move beyond the realm of fine dining they remain inaccessible to most.

"I think we have to look at it in a more holistic way," says McMahon. "Irish food and food in Ireland are two different things. While we say Irish food might have a lack of associated dishes, food in Ireland is a 10,000-year-old project with all sorts of exciting ingredients. We can try and make new Irish dishes that will not so much replace the old ones, but at least sit alongside them, dishes more suited to a modern palate. We have lots of mussels but in restaurants they are usually cooked in

a french way. How do you change that? You use irish ingredients such as cider or

Does Ireland Have A Food Culture?

Katy McGuinness poses the question ...

School Organises International Food Conference

4th International Interdisciplinary Conference 'Food and Drink as a Gift' 2023 , Cracow, Poland

The 2023 conference will be organised by the **Pedagogical University Cracow and Technological University Dublin**, around with the theme of Food and Drink as a Gift. Food as a gift is a multifaceted concept with cultural, social, moral, psychological, sustainability, and economic implications, making it a rich and complex area of study. By exploring the different perspectives on food as a gift, we can gain a deeper understanding of its significance and its impact on our lives, our communities, and the world.

We welcome original and thought-provoking papers that address the theme from a wide range of perspectives – find the Call for Papers here: <https://foodanddrinkas.weebly.com/call-for-papers.html>

Keynote Speaker: Carrie Helms Tippen is Associate Professor of English and Assistant Dean of the School of Arts, Science, and Business at Chatham University in Pittsburgh, PA. Tippen is author of *Inventing Authenticity: How Cookbook Writers Redefine Southern Identity* (University of Arkansas Press, 2018) and *Pain and Pleasure in Southern Cookbooks*, forthcoming from University Press of Mississippi. She is series editor of the Ingrid G. Houck Series on Food and Foodways at UPM. Her academic work has been published in *Gastronomica*, *Food and Foodways*, *Southern Quarterly*, and *Food, Culture, and Society*.

Previous conferences in the series: Food and Drink as Medicine (Dublin) / Food and Drink as Symbol (Cracow) / Food and Drink as a Curse (online)

Organising Committee: Dr Máirtín Mac Con Iomaire (TU Dublin) / Dr Elaine Mahon (TU Dublin) / Dr John D. Mulcahy (TU Dublin/Independent Scholar) / Anke Klitzing (TU Dublin) / Prof Andrzej K. Kuropatnicki (Pedagogical University Cracow) / Dr Marzena Keating (Pedagogical University Cracow) / Dr Natalia Giza (Pedagogical University Cracow) / Dr Marcin Gadocha (Pedagogical University Cracow).

School Welcomes New TU Dublin Strategic Plan 2024-28

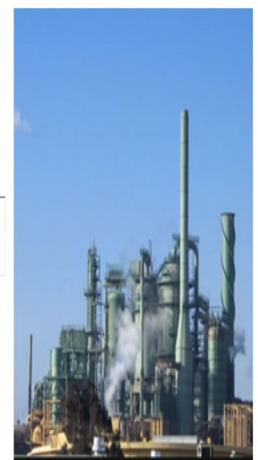
David FitzPatrick (President TU Dublin) informs our school that **University's Strategic Plan 2024-2028** was formally submitted to Minister Simon Harris and the Higher Education Authority recently. He adds that the wide range of inputs, this new document continues to build on TU Dublin's Strategic Intent 2030 and defines a set of actions for our pillars of People, Planet and Partnership and to reduce the number of KPIs with quantitative and achievable targets for each. This new Strategic Plan provides guidance for every team within TU Dublin on the actions that they will contribute to in achieving our strategic goals. For example, you may consider introducing new programmes with greater flexibility for students regarding module choice and delivery to nurture and inspire bright minds. Alternatively, you could ensure that you have completed sustainability education or training or are participating in an impactful project to benefit society with an academic, industry or community partner. **[David FitzPatrick, President, TU Dublin]**

School Congratulates Dietmar on Significant Achievement

The School of Culinary Arts and Food Technology congratulates our PhD student Dietmar Weiss who recently successfully completed his PhD thesis. Dietmar's study is entitled **'Quantifying Emotional Responses in Product Design'**. Dietmar Weiss, a part-time PhD student at the university's School of Culinary Arts and Food Technology, reached this significant academic milestone on Thursday, October 5th, when he successfully defended his doctoral thesis with only minor revisions. **Dr. Frank Cullen, Dr. Róisín Bourke, and Prof. Jorge Oliveira from the University College Cork (UCC)** commend his achievement as his academic supervisors.

In his research, Dietmar Weiss **[photo below]** developed further an innovative methodology to quantitatively assess emotional responses in product design, a crucial factor in predicting consumer buying decisions more accurately. His study, using smoothie drinks as a case study, measured emotional reactions to their consumption using a semantic differential scale, including a predefined list of suggested emotional affects.

Weiss's research approach draws inspiration from Japanese Kansei Engineering, originally rooted in Charles Osgood's work on semantics and meaning. It entails the extraction of emotional descriptors through factor analysis, analyzing scores obtained from a multitude of contrasting word pairs. These factor scores enable a precise quantification of the emotional experience within an emotional space defined by these descriptors. Advancing the Kansei engineering methodology further, Weiss employed image pairs to elicit emotional responses, bypassing the need for verbalization. For instance, participants were presented with image pairs such as a Farm and a Factory **[photo below]**, with each pair representing different emotional states. Respondents indicated their proximity to one side of the semantic differential, effectively expressing their emotional experience during product consumption.



School Welcomes Successful Erasmus+ Research Application

Our school was delighted to receive notice that our colleague **Dr Roisin Burke (Senior Lecturer, SCAFT, TU Dublin)** and her academic partners from France, Portugal, Slovenia, Finland and Spain have been successful in attracting European Union research call 2023 (Round 1) funding for their 'Tradinnovations' project, full details below. The successful application under: Erasmus+

Action Type KA220-HED - Cooperation partnerships in higher education. TRADINNOVATIONS is a 3 year project which is being funded by the EU and will commence on November 1st 2023.

The project will involve:

- Project-based learning methodology for students to work on recipes, scientific study and renovation to target specific nutritional needs among local populations
- Educational blended teaching and learning tools both online (with an e-platform having specific educational paths adapted to various student's programs) and physical (lab experiments and collaboration with socio-economical stakeholders)
- Communication activities (scientific and wide public) on European and international levels

The overall project will be co-ordinated by **Institut national d'enseignement supérieur pour l'agriculture, l'alimentation et l'environnement, Montpellier, France.**

Dr. Róisín Burke is the TU Dublin partner who will work together with partners from

- UNIVERSIDADE NOVA DE LISBOA , Portugal
- UNIVERZA V LJUBLJANI, Slovenia
- TURUN YLIOPISTO , Finland
- UNIVERSITAT POLITECNICA DE VALENCIA , Spain



UNIVERSITAT
POLITÈCNICA
DE VALÈNCIA

Univerza v Ljubljani Universitas
Labacensis



Turun yliopisto
University of Turku



The Bolton Trust Student Enterprise Competition 2023 Winner

The 30th Grand Final of the **Bolton Trust/ TU Dublin Student Enterprise Competition 2023** took place on Wednesday 22nd March in the Central Quad, Grangegorman Campus. This 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 School of Culinary Arts and Food Technology wishes to congratulate **TU943 BSc in Culinary Entrepreneurship final year student Robyn Ronayne [photo below]** and her supervisor (**Gereva Hackett, Lecturer, TU Dublin**) on winning The Bolton Trust Student Enterprise competition, winning a prize of €2,500 for her business plan and idea – **Paisti Sasta** - a delicious nutritious pre portioned snack for babies and toddlers. Amongst the six finalists were two other teams from the **TU943 BSc in Culinary Entrepreneurship programme** which included **Sophie Kemp and Joy Idowu** with their business idea **Beoim** and **Joshua Keegan** and his business plan **Papi Umami** both teams winning a prize of €750. Our school congratulates Robyn, Sophie, Joy and Joshua for their fantastic achievements and their Mentor **Gereva Hackett (Lecturer, SCAFT, TU Dublin),**



Robyn Ronayne (TU943) Overall Winner
Bolton Trust Enterprise Competition 2023.



'Worldskills Ireland 2023' Success for School Student

The School of Culinary Arts and Food Technology and TU Dublin proudly congratulates **Worldskills Ireland 2023 Cookery Winner Alanna Moffitt** [see photos below], Alanna is currently one of our Culinary Arts students at the school and is based in Central Quad at our Grangegorman Campus.

Worldskills Ireland 2023 hosted 24,000 students from schools across the country, in the RDS, Simonscourt, Dublin. The three-day event showcased skills-based positions across almost all sectors – from Construction, Creative Arts, Hospitality and Tourism, Information and Communication Technology, Automobile and Manufacturing and Engineering.

Worldskills Ireland 2023 skills competitions involved 160 students and apprentices competing over a challenging three days for the prestigious DFHERIS Silver medal, alongside the chance to represent Ireland at Worldskills Lyon in 2024. The overall winner of the three-day cookery competition, sponsored by BWG Foods, IFSA, Chef Network and Corcorans Food Equipment was TU Dublin student Alanna Moffitt (who was mentored by our colleague Diarmaid Murphy, Lecturer Culinary Arts, TU Dublin).



Alanna Moffitt, Worldskills Winner 2023.



Alanna and her mentor Diarmaid Murphy.



Worldskills Ireland 2023 Hospitality and Tourism competition winners, Kate Ryan, James Etherson and Alanna Moffitt, are pictured with Caroline Byrne and Sharon Balmaine, from Fáilte Ireland, category sponsor.



School Supports Culture Night 2023

Culture Night 2023 took place again on Friday September 22nd (6-10pm) and the **School of Culinary Arts and Food Technology** contributed to the overall event which was based in the new multi-disciplinary East Quad Arts Building on our Grangegorman Campus, TU Dublin. It was decided that all the exhibitions, performances, seminars and curated talks by students and staff of the Faculty of Arts and Humanities would be centred on the ground floor of the East Quad building for easy of access and moveability for guests and members of the general public. The theme of this year's event was **'Feeding the Senses'** and guests were treated to some excellent presentations and performances from the following schools which included;

- **Language Studies:** The benefits of Film, Music and Literature in the study of modern languages.
- **School of Media Studies:** Screening the 2023 Film & Broadcasting graduate films .
- **School of Art & Design:** Ongoing exhibition from MA Creative graduates / Art & Design Workshop Tour Walkthrough workshop ground floor.
- **Conservatoire:** Piano and Ensemble Concerts / Vocal Recitals **[photo below]**
- **School of Culinary Arts and Food Technology:** (3) curated talks and presentations, **see next page.**

Culture Night
Friday 22nd September 2023 - 6pm - 10pm

School of Culinary Arts and Food Technology

SCHOOL/EVENT NAME	DETAILS	VENUE	TIME	DURATION
'Gilded Gravel in the Bowl': Ireland's Cuisine and Culinary Heritage in the Poetry of Seamus Heaney	Talk/Discussion with Anke Klitzing. This talk will trace 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.	EQ002	6.30pm	35-40mins
'Irish heritage drinks: From Mead to Poitin'	Talk/Discussion with Judith Boyle. Delve into the world of heritage drinks, a talk on the history, myths and stories culture of the drinks from Ireland.	EQ002	7.15pm	30-40mins
'The Pub Snug'	Talk/Discussion James Murphy. Explores the origins of pub snugs, their social and cultural contribution, their temporary demise and the renewed interest in pub snugs in 21st century Ireland.	EQ002	8.00pm	30min

@ TU Dublin Faculty of Arts & Humanities

OÍCHE CHULTÚIR



School Supports Culture Night 2023 [continued]

Anke Klitzing [photo below, left side]: ‘Gilded Gravel in the Bowl’: Ireland’s Cuisine and Culinary Heritage in the Poetry of Seamus Heaney’. This talk traced the abundance of agricultural and culinary scenes in Heaney’s work and showed 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.

Judith Boyle [photo below, right side]: ‘Irish heritage drinks: From Mead to Poitín’. This talk delved into the world of heritage drinks, exploring the history, myths, stories and culture of the drinks from Ireland.

James Murphy: ‘The Pub Snug’. This talk explored the origins of pub snugs, their social and cultural contribution, their temporary demise and the renewed interest in pub snugs in 21st century Ireland



Culture Night 22.09.23 – Feeding the Senses

The Pub Snug

A Liberated Space within the Irish Pub

Doheny & Nesbitt's Ryan's Pub. Crown Bar.

James Murphy, Discipline Head, Food and Beverage Studies, School of Culinary Arts and Food Technology, TU Dublin
james.p.murphy@tcdublin.ie 1

TU DUBLIN
 TECHNICAL UNIVERSITY OF DUBLIN

Culture Night 2023

TU Dublin welcomes visitors to the East Quad in Grangegorman, with events taking place from 6pm to 10pm Friday 22nd September.

Join us for an evening of exhibitions, concerts & recitals, talks and film screenings curated by the staff and students of the Faculty of Arts & Humanities TU Dublin

No registration required!

OÍCHE CHULTÚIR

Culinary Arts Student Overcomes Challenges [Irish Independent]

In a recent interview with the Irish Independent newspaper entitled *'Illness caused me to flunk my Leaving Cert – now I work in a Michelin restaurant'* Aoife Comerford [photo below] (Culinary Arts Student, SCAFT, TU Dublin) spoke about her journey (details below). When Aoife Comerford did not live up to her Leaving Cert ambitions because of a lengthy illness, she found another route to career success. A few short years later, she has an international, "Most Promising Student in Gastronomy" award under her belt and is working in a Michelin-starred restaurant. When Aoife was younger, the 22-year-old from Dublin's north east inner city, had wanted to pursue further study in science or medicine. "As I got older I was leaning more towards cooking. I like it because my favourite part in science was doing the experiments," She sat the Leaving Cert but failed maths and biology, she was guided to the TU Dublin Access Foundation Programme, a one-year, pre-university course. No CAO points are required and applicants are assessed for their suitability. At the end of the year, successful participants are offered a place on a suitable undergraduate course at TU Dublin. Her passion was rewarded in her final year, with the "international most promising student award in gastronomy" and a three-day trip to the annual Oxford Food Symposium, under the patronage of some of the biggest names in fine dining. That passion also landed her an internship, and then a part-time job, at Andy McFadden's Michelin-starred Glovers Alley restaurant in Dublin, during her final year. Having just graduated, Aoife is now working in the kitchen full-time before returning to do a Master's in Gastronomy next year. "I love it. Andy has been a huge encouragement," she says. Aoife graduated with a distinction and, by then, she knew that Culinary Arts was the direction she wanted to take. She transferred to the **Honours Degree (Level 8) BA Culinary Arts**.



School Graduate launches his Cookbook '*Flavour: Everyday Food Made Exceptional*'

On Monday 2nd October, Mark Moriarty, graduate of the BA (Hons) Culinary Arts, winner of the San Pellegrino Young Chef 2015, and presenter of a number of television programmes on RTE launched his first cookbook '*Flavour: Everyday Food Made Exceptional*'. Mark is a well-known celebrity chef both in Ireland and internationally, and works as a consultant for Marks & Spencer. Celebrating the launch with Mark were his former tutors **Pauline Danaher and Dr Máirtín Mac Con Iomaire (Lecturers, SCAFT, TU Dublin)**.

School represented at '*Food on the Edge 2023*'

The theme of Food on the Edge 2023 is storytelling. The School of Culinary Arts and Food Technology is well represented this year. Among the speakers are **Dr Máirtín Mac Con Iomaire**, Chair of the Masters in Gastronomy and Food Studies, **Annette Sweeney**, Chair of the MA Culinary Nutrition, Ahmed Dede two-Michelin starred chef and graduate of the professional cookery programme, Stephen Hayes, Executive Chef in Cashel Palace Hotel and graduate of the BA (Hons) Culinary Arts, Paul Smith, graduate of the MA Gastronomy and Food Studies and Áine Budds, current student on the MA Gastronomy and Food Studies. Both the organiser of the event Abigail Colleran and the Head Chef of Airfield, the city farm in Dundrum, Isabelle Farrelly are also graduates of our school's **BA (Hons) Culinary Arts** programme.

Teaching Chefs to serve up a Healthier Food Future [Irish Examiner]

Writing in the **Irish Examiner** recently **Caroline Hennessey** reported that 'Food professionals studying applied culinary nutrition at Technological University Dublin are learning how nutrition and sustainability can make for healthy and delicious food'. She adds that 'TUD Lecturer in Culinary Arts **Annette Sweeney [photo right side]** designed and leads the course launched in 2015, this course was the first of its kind internationally. The two-year, part-time course came about because of research Sweeney had been doing, "*looking at trends across the globe, particularly America, and also the interest that students had in nutritional needs for health and wellness*". **Full article available:** [Teaching chefs to serve up a healthier food future \(irishexaminer.com\)](https://www.irishexaminer.com/teaching-chefs-to-serve-up-a-healthier-food-future)

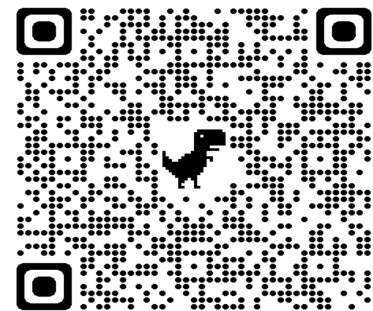


'Towards Student Recruitment - School Presentations and Tours'

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/Zoom 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 Counselors** who had expressed interest in our programmes. **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.** For example our school has recently collaborated with our colleagues across the university (Admissions, Access and Outreach offices etc) to host a series of guided 'culinary tours' of our specialised facilities. Our school would again encourage all school colleagues to get involved in our 'recruitment activities' which are crucial to the sustainability of all our programmes.

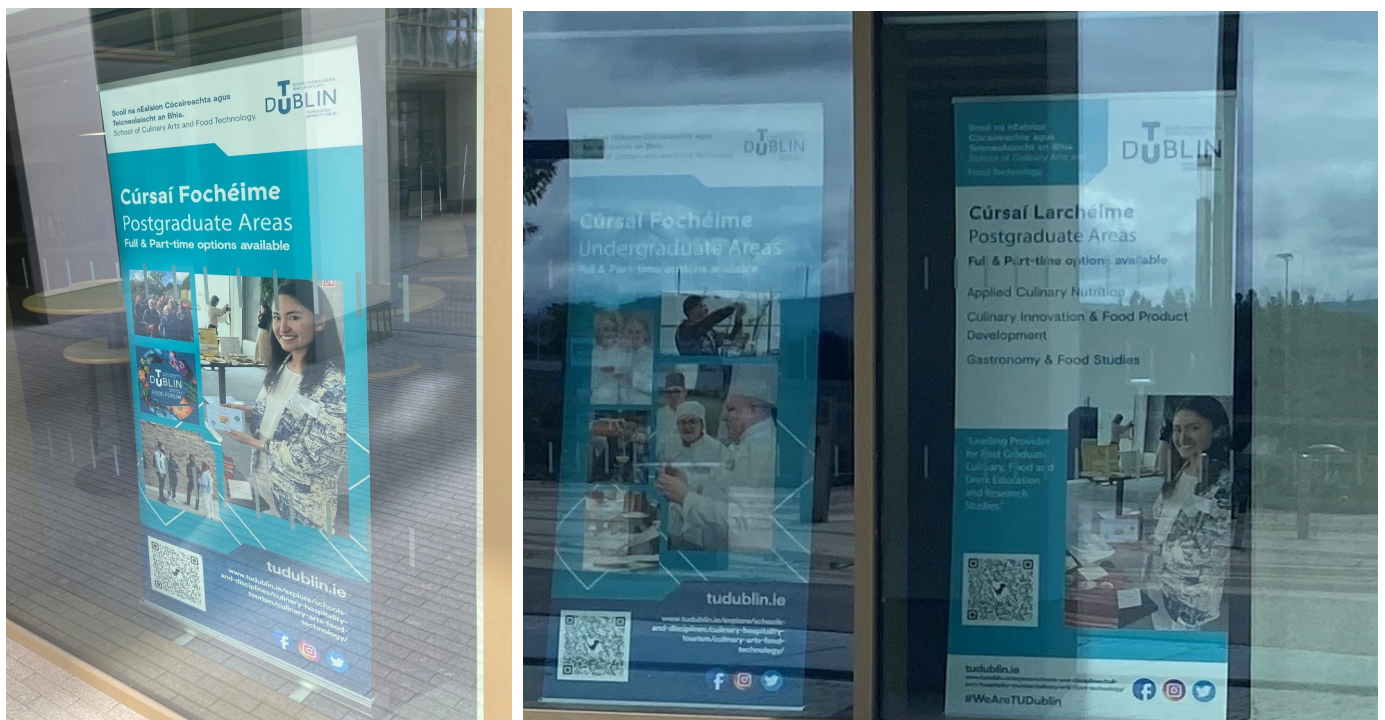


School's Virtual Presentations for Secondary Schools
(available on request).



School's QR Code.

School's New Pull-Up Banners



Industry, Academic & Civic Engagement

'Towards Student Recruitment - Social Media Promotions'

In addition to the live events, virtual open days and customised Secondary School's presentations, colleagues have been extremely busy in recent times promoting our school's full and part-time programmes across the **social media platforms**, highlighted below is just a small representative sample of the culinary arts and horticulture postings which colleagues and the admissions have completed. Our school welcomes your submissions and ideas in this regard, please send to james.p.murphy@tudublin.ie



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Explore your passion

Learn more



Horticulture at TU Dublin - Blanchardstown Campus
16 m · 🌐

Do you have a Level 7 Degree or Diploma in Horticulture? Are you interested in taking the next step in your career? We are offering an opportunity to take an add Bachelor of Science (Honours) in Horticulture- Level 8, you can do this in one year or part-time over two years in the TU Dublin-Blanchardstown Campus. We specialise in flexible delivery for mature students, you'll get supervision and support to carry out research in your field of interest and take interesting modules in Social and Therapeutic Horticulture, Green Infrastructure, Environmental Management and Historical and Contemporary Parks and Gardens among others. If you're interested please email ciarnad.ryan@tudublin.ie or rachel.freeman@tudublin to get more details.



Horticulture at TU Dublin - Blanchardstown Campus
16 m · 🌐

If you have an existing qualification in horticulture or just interested in how gardens can support the environment, we have selected 4 modules from across our full-time degree programme that look at managing landscape in a sustainable way to protect and enhance biodiversity while helping in the battle against climate change. The modules are Ecology & Biodiversity, Trees & Woodlands, Organic & Sustainable Horticulture and Environmental Management, each module fee is €600- for more information please email ciarnad.ryan@tudublin.ie.



Horticulture at TU Dublin - Blanchardstown Campus
5 h · 🌐

This year in TU Dublin we are running two introductory modules in horticulture for anyone interested in dipping their toe into structured learning for plants and gardens. The first module -Plant Identification and Classification will start in September and aims to demystify the Latin naming of plants and the second starting in January will continue the plant knowledge, especially selecting and using plants, Plant ID -Use and Management. Each module fee is €600- for more information please email ciarnad.ryan@tudublin.ie. This would be a great way to kick off a journey into horticulture education.



10 · 🌟 Give 3 comments 2 shares

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Industry, Academic & Civic Engagement

School Supports *Higher Options and Worldskills Ireland Joint*

The **School of Culinary arts and Food Technology** play an integral part in the recent joint Higher Options and World Skills Ireland events which were held in the RDS (Main Hall and Simmonscourt Pavillion) in September 2023. Our school provided culinary and cocktail demos to augment our promotional activities over the (3) days of these joint events.

The co-location of the two events from Wednesday, September 20th to Friday, September 22nd, 2023, brought visitors (**mainly Secondary School students**) to explore an array of opportunities and career paths, across two shows, in a single trip. **Higher Options**, which is run in partnership with the Institute of Guidance Counsellors, attracted once again thousands of students who got the opportunity to meet our school colleagues (including **Anne-Marie Dunne, Margaret Connolly and Anna Cruickshank**) who helped them to choose their study options after the Leaving Cert. **Worldskills Ireland**, a live event in partnership between government, enterprise, industry and education, attracts thousands of students to the event which showcased apprenticeships and skills with live demonstrations and competitions (which included our own Culinary demos by **George Smith (Lecturer Culinary Arts)** and **Mike O'Connor (Head of Discipline, Culinary Arts)** our cocktail and beverage skills demos conducted by **Judith Boyle (Lecturer Bar & Beverage Management , James Murphy (Head of Discipline Food and Drinks)** *opportunities and career paths, across two shows, in one location*. This three-day event was an excellent opportunity not only showcase the skills and talents of our school and our colleagues but to allow students to get interactive and “try a culinary and food and beverage skill” **[see photos below and next page]** . A major word of thanks should go to school colleagues who worked hard at both events and to **Lynda Young and the TU Dublin Admissions team**.



Industry, Academic & Civic Engagement

School Supports Higher Options and Worldskills Ireland Joint Events



Careers and Educational Opportunities in Culinary Arts and Food Studies

School Lecturers Judge Bakery Finals at '16th Blas na hEireann'

Our school's Baking and Pastry Arts Lecturers (**Ann Marie Dune, Denise Connaughton, Roseanna Ryan, Sheona Foley & Shannon Dickson**) judged the bakery finals at the Blas na hEireann held in Dingle, Kerry recently. The team reported that it really good to see past students from our school's Bakery Program winning awards for their products, for example **Brian Cully from Cullys Bakery Arva Co. Cavan** winner of four awards [see photo below, left side]. Brian was a student in 2003-2006 in Kevin Street. **Jeremy Pastor and Vaarsha Baugreet** students 2012-2016 and **Noisette Bakery** also picked up two gold Awards in the Bakery section.



Brian Cully wins 4 Awards. (L-R) Ann Marie Dunne, Nevin Maguire and Mary Jensen at Blas na hEireann.

Library Services: Access to Past Exam Papers [Students and Staff]

Students and staff can now access past exam papers for programmes based in Grangegorman, Aungier Street, and Bolton Street using your TU Dublin email credentials i.e, your TU Dublin email address and password. There is a change to the look of the new Sharepoint past exam papers landing page but the search steps remain the same:

Visit the Exam Papers page on the Library Website: <https://www.tudublin.ie/library/cc/search-resources/exam-papers/> OR Access the Exam Papers via the Library Catalogue . Please contact your home library or **Faculty Liaison Librarian** if you require assistance finding or accessing past exam papers. Please note that not all past papers are made available.

School Welcomes €14.7m Campus Development in Tallaght

The **School of Culinary Arts and Food Technology** welcomed the recent news that the new €14.7 million campus development at our Tallaght Campus is completed (**details below**). Our school offers a number of our Culinary Arts and food and beverage programmes at undergraduate and post graduate level on this campus, and the completion of this building will deliver many benefits for our colleagues and students on our Tallaght campus.

The new **Sports, Science, Health, and Recreation building on TU Dublin's Tallaght Campus** was completed in February 2023 by ABM Construction and is now ready to welcome students when classes commence later this month. In keeping with the University's commitment to the achievement of UN Sustainable Development Goal 12: Ensure sustainable consumption and production patterns, the facility is classified as a Nearly Zero-Energy Building (NZEB). It is energy efficient, using renewable sources, including a photovoltaic power-generating unit that produces electricity for the building. The space is also connected to the Tallaght District Heating Scheme, which recovers waste heat from a nearby data centre.

A second building, currently under construction on the University's Tallaght Campus, is a 5,200 m² multi-disciplinary building, **which will accommodate teaching and research in hospitality, culinary arts, engineering and apprenticeship activities**. Funded by the Higher Education Public Private Partnership (PPP) programme and due for completion in 2024, the development will consist of theatres, a training restaurant, design studios, and research facilities. Our school also welcomes this new building as it will contain the development of our new additional kitchens and specialised laboratories on the



School Colleague Drives ‘*Summer Culinary Seminars in Japan*’

Our school colleague **Jimmy Griffin (Lecturer, Baking and Pastry Arts, TU Dublin)** shares his experience **[condensed report below and over the next 4 pages]** of driving the summer seminars in Japan, a truly memorable experience for everyone involved, our school congratulates Jimmy on this wonderful and for sharing the profile of our school internationally. The Summer Seminars is an event that JHBS has run annually for the past twenty years. Previous candidates have included bakery world champions Meilleur Ouvriers de France (MOFs). I was humbled and privileged to have been selected as their candidate for 2023 and the first Irish man to do it. **The Japan Home Baking School** is a private school with its headquarters and flagship school based in Osaka, Japan, and they also have several other schools in Sapporo, Fukuoka, Tokyo and Nagoya. Originally, the company's founders made domestic appliances and branched out into home mixing machines for bakers to compete against brands like Kenwood and KitchenAid. The school was set up to teach home bakers how to use the equipment efficiently, and the business has blossomed ever since.

Today, the company manufacture miniature proofers, mixers and ovens for home baking. What is unique about this school is that all students are female home bakers, and they offer a vast array of courses in bread, cake and pastry making, which are ongoing throughout the year. During my time , I worked with all the Heads and Assistant Heads of each school, refining mixing times, bake times and the daily schedule of the event. I was about to embark on an amazing bakery and culinary journey of the fine food and dishes unique to each destination I would work in. The first venue was for three days in the north of Japan in Sapporo. The class format took the form of a Masterclass, where I was on a stage preparing and baking the products, aided by company owner Masa and head bakery teacher Miki, who translated everything I said into Japanese for the students. The event attracted hundreds of students daily **[see photos, next page]**, When classes finished, like a military operation, the bakeries were disassembled, carefully packed up and shipped to the next venue, Fukuoka, in the south of Japan.



School Colleague Drives *'Summer Culinary Seminars in Japan'*

We began with preparations at the JHBS school in Fukuoka one day before the seminar, which lasted for four days. The class had over 250 participants daily, 1,000 students in Fukuoka alone. Each student had a 6-pack sample requirement, so from early morning, we baked and assembled the samples, 1500 pieces daily. When we finished up in Fukuoka and travelled back by Shinkansen to HQ in Osaka to begin preparations for the next seminar. It was the highlight of their baking calendar year in and year out. The food in Osaka was wonderful; popular specialities include stewed beef tendon (doteyaki), deep-fried skewers (kushikatsu); Udon hotpot (udon suki); steamed pork buns (butaman); pufferfish hotpot (tecchiri) and sashimi (fugusashi); Okonomiyaki; box sushi (hako-zushi) and yakiniku where you cooked your own thinly sliced meats and vegetables at a specially designed table.

The next destination was Japan's capital, Tokyo's sprawling metropolis. It would take ten hours to drive there from Osaka, but only two and a half by Shinkansen. Estimates of the greater metropolitan area of Tokyo put the population at 37 million. It is simply stunning! The architecture and skyline are breathtaking and futuristic. Being there is like being in a science fiction movie like Blade Runner. The public transport system is daunting but superbly organised, and all stations are numbered on the Metro, with signage and announcements in both Japanese and English. Tokyo was one of my largest venues, and the seminar was six days in a row. At this stage, my life was like a blend of the movies Ground Hog Day and Lost in Translation. I got up at the same time daily, made the same products, told the same stories and jokes daily, ate, slept and repeated the same repeatedly. **[Jimmy's report is continued next page]**



School Colleague Drives *'Summer Culinary Seminars in Japan'*

We had well over 1,000 students over the week. We took the Seagull train close to our hotel on Koto's outskirts each evening to explore Tokyo's inner districts and sample their culinary delights. Dishes typical of Tokyo are Sushi, Ramen, Japanese Curry, Yakitori, Wagyu Beef, Tonkatsu, Soba and Tempura. We visited the affluent area of Ginza, Taito, and the famous crazy crossing at Shibuya with its spectacular 3-D Billboards. I also saw the shrines and temples of Senso-ji and Taito and the touristic Shinjuku area, where Godzilla peeps over a skyscraper on passers-by.

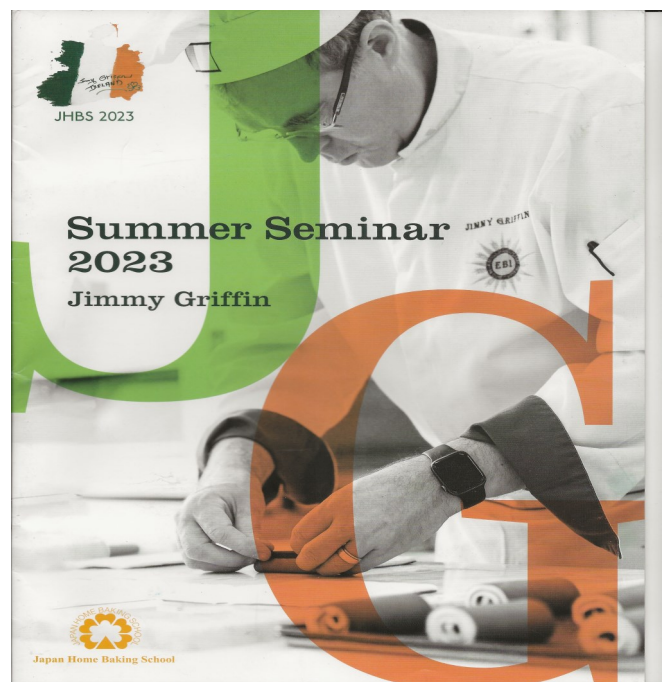
Once more, the seminar finished, and we packed everything to be shipped to our final destination, Nagoya. Nagoya is an industrial city, the birthplace of the automobile giant Toyota. It is the largest city in the Chūbu region of Japan, the fourth-most populous city and third-most populous urban area in Japan, with a population of 2.3 million. This last stop would be the final four days of the summer seminar. As before, it was Groundhog Day; I was almost on autopilot daily and could see the end in sight.

As before, my wonderful hosts looked after me so well, and we dined each evening on local delicacies and discussed the day's events. Typical dishes in this area included Miso Katsu, Hitsumabushi, Kishimen, Miso Nikomi Udon, Doteni & Doteyaki, Miso Oden, Tebasaki, and Ogura Toast. After over six weeks of intensive work and travelling, my baking journey ended in the blink of an eye. I returned to Osaka, where I would be reunited with my wife, Bogna and my youngest daughter, Sophie. It was a long six weeks away from them. We took a week of holidays and went sightseeing and travelling together, we went to Tokyo, Nara and Kyoto and had a lovely time.



School Colleague Drives ‘Summer Culinary Seminars in Japan’

In my professional journey as a baker and teacher, I am unlikely to ever experience such a major life event. It has been the pinnacle of my career to date. I am most grateful that lady luck led me in this direction, giving me such an amazing opportunity. Reflecting on my life as I see the first-year students begin their careers and training at TU Dublin, I could never have imagined that I would have experienced so much by being a baker from Ireland. **My advice to my students is simple: work hard, specialise and be the best at what you do, embrace every opportunity life puts your way, and enjoy the journey.** [Jimmy Griffin, Lecturer Baking and Pastry Arts, SCAFT, TU Dublin]



School Supports Chef Network with 'Open Kitchen Launch'

The School of Culinary Arts and Food Technology were delighted to support Chef Network with the recent launch of 'Open Kitchen' which is aimed at promoting interest in culinary careers and telling positive stories about the job opportunities in foodservice and hospitality sectors.

Open Kitchen Week presents the opportunity to be a guest in a kitchen for a short slot during the week of 6-12 November to experience what it is really like to work in a professional kitchen. **Open Kitchen week is open to everyone: school students (16 and over) and young people, parents and guidance councillors, career changers, people trying to get back into the workforce**, anyone who might like to find out what it is like to be a chef/professional cook/baker etc. The **primary aim is to attract new entrants into chef training**, this initiative is also relevant and important to give those who are at the early stages of their training already the opportunity to get a taste of what different sectors and roles are like to work in, and for this reason Open Kitchen is also open to culinary students who may want to get their first glimpse inside the kitchen or experience kitchens that are different to ones they have been in up to now. **To support this initiative our school agreed to ,**

- Inform all our school teams and student groups about the opportunity, reminding them to head to www.chefnetwork.ie and following [@chefnetworkirl](https://www.instagram.com/chefnetworkirl) on social media platforms for more details.
- Share these details across our own Networks with our stakeholders (including our school newsletter).
- Share on our School Social Media platforms: Chef Network offered some graphics which could be used.

Further details: Ruth Hegarty, Project lead for Chef Network. E: ruth.hegarty@chefnetwork.ie



Industry, Academic & Civic Engagement

School Lecturers Judge Local 'Buzzfest 2023'

Our school was delighted to be informed that our colleagues **Ann Marie Dunne and Mary Jensen (Lecturers Baking and Pastry Arts, SCAFT, TU Dublin)** were once again called upon to share their expertise and assist the judging of the baking competitions which were held at the recent **Phibsborough Buzz Fest 2023**. Both Anne Marie and Mary on the panel was influencer James Kavanagh and the overall festival was opened by Minister Paschal Donohoe [see photos below]. The Phibsborough Buzz Fest is a unique festival in that it actively promotes sustainability and Biodiversity and both Ann Marie and Mary reported that it was good to be asked to share their expertise and knowledge to directly assist this local community initiative. Please see poster attached and photos with winners.



Mary & Ann Marie congratulate the Buzzfest 2023 Baking Competition Winners.



Minister Pascal Donoghue joins school colleagues Ann Marie and Mary at Buzzfest 2023.

The poster is divided into three horizontal sections: Biodiversity (green), Sustainability (blue), and Circularity (red). The main title is 'Buzzfest 2023 Baking Competition' in large blue letters. Below the title, it says 'Celebrating pollinators with a HONEY BEE & BUTTERFLY THEME'. The judges are listed as 'With Expert Judges Ann-Marie Dunne and Mary Jensen Baking & Pastry Arts Lecturers, TU Dublin And Special Guest Judge Local Podcaster & Presenter James Kavanagh'. The categories are 'Three categories: Cakes (up to 8 inches), Cupcakes, Cookies'. The judges' criteria are 'Creativity, Taste, Biodiversity'. The submission details are 'Submit your entries on a plate or board St Peter's Church Garden Saturday 23rd September 2pm - 2.30pm with your written recipe. No age limit, no entry limit!'. There is a circular logo for 'BuzzFest SUSTAINABILITY FESTIVAL' featuring a beehive and bees. A small signature 'e' is visible on the poster.

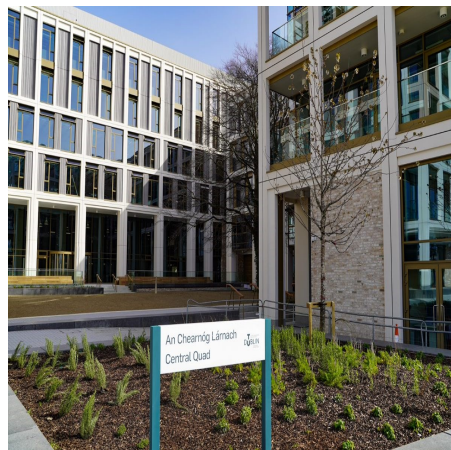


School Restaurants/Shop 'CQ Grangegorman and Tallaght Campus'

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 (Scholars Restaurant). 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 for 2023.24

RESTAURANTS (CQ-City Campus): Warren Mcelhone warren.mcelhone@tudublin.ie Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

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



School Restaurants/Shop 'CQ Grangegorman and Tallaght Campus'

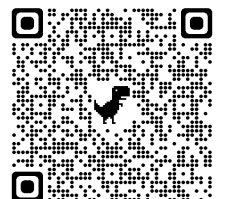
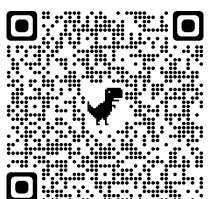
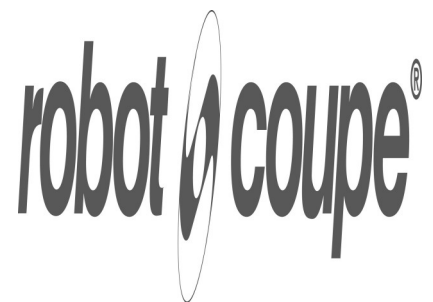


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Thank You 'INSPIRED' Friends of Culinary Arts

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.