

'The Power of Education' Dr Denise O'Leary, Head of School

Dear Colleagues, Students and Supporters,

I believe in the *power of education* to transform the lives of individuals as well as the positive impact it has on the world at large. The school had a long, proud history of achieving transformational impacts when based at Cathal Brugha St. It is wonderful to be able to combine that legacy with state of the art facilities in Grangegorman and to work with new colleagues in Blanchardstown and Tallaght, to continue to provide cutting-edge, high quality education.

Culinary and horticulture education means more than simply teaching students in a traditional classroom, kitchen or laboratory setting. It also means more than producing food that tastes and looks good. *It involves providing students with diverse opportunities to grow and learn and encouraging them to be creative and innovative, so that they can succeed in an ever-evolving industry.*

In the school, we take *a holistic approach to education, combining practical skills with theoretical knowledge*. We also encourage students to engage with a variety of experiences to cultivate their practical skills as well as their critical thinking, problem solving and communication skills.

Often, this approach involves activities outside the class environment and this semester's newsletter gives a small taste of these activities by highlighting some student, staff and graduate achievements, ground-breaking initiatives, research news, industry visits and other events.



Dr Denise O'Leary,
Head of School

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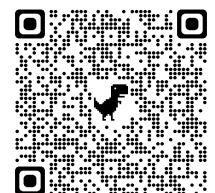
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School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue) - Please e-mail submissions for inclusion to: james.p.murphy@tudublin.ie Thank you !!

Colleagues, Friends and Supporters

It is with great sadness that our school remembers current colleagues and cherished supporters who passed away recently, including our retired colleagues. Our school extends our deepest sympathy in particular to the family and friends of our school colleague **Joe Erraught (photo below right side)**, who was Head of Department for many years in the School of Culinary Arts and Food Technology. We extend the very deepest sympathy to Joe's family, friends and colleagues, including his wife Bríanán and children Tara, Cian and Aoife. Joe will be fondly remembered by his colleagues and friends who worked alongside him in Cathal Brugha Street over the years. For further details and the opportunity to send condolences, please see - <https://rip.ie/death-notice/joe-errought-dundalk-louth/521885> .

Our school also extends our deepest sympathies to the family of **Peter May (photo below left side)**, Peter worked for TU Dublin and DIT for many years, including positions in the College of Arts and Tourism in Cathal Brugha Street (at one point he was our school's placement co-ordinator, extremely supportive of all our students during his time) and later on Campus Planning, Strategy & Planning in Grangegorman. For further details and the opportunity to send condolences, please see - <https://rip.ie/death-notice/peter-may-dublin-12-dublin/527787>.

Our school also extends our deepest sympathies to the family of our colleague **Paula Mee (photo below, middle)**. Paula lectured on the Masters programme in Tallaght until September 2021. Her contribution to the programme was key to inspiring students and graduate outcomes and she was highly regarded by all colleagues. We extend deepest sympathies to Paula's friends and family at this difficult time. For further details and the opportunity to send condolences, please see: <https://rip.ie/death-notice/paula-mee-edgar-booterstown-dublin/519063>

Finally our school also extends our deepest sympathies to the family of **Margo Bellew** who passed away recently, For further details and the opportunity to send condolences, please see <https://rip.ie/death-notice/margo-bellew-sandymount-dublin/530148> *Ar dheis Dé go raibh a hanam dílis.*



Colleagues, Friends and Supporters

Recent Appointments

The School of Culinary Arts and Food Technology wishes to congratulate our following colleagues, friends and supporters upon their recent appointments, we wish you all very well and assure you all of our continued support and assistance in your new roles.

TU Dublin Academic Affairs-Senior Appointments: Digital Education Manager: Dr Frances Boylan / Education Innovation Manager : Nicole O'Neill / Academic Quality Advisor & Academic Integrity Manager: Dr David Irwin / Senior Manager - Virtual Learning Environment (VLE): Maurice Boland.

TU Dublin New Communications and Marketing Lead : Mark Henry **(photo below right side)**. Mark states that *'it's a privilege to represent the 3,500 staff who provide higher education to nearly 30,000 students. He looks forward to developing his team, the strategy and the marketing communications that will help to build the reputation of Ireland's first and biggest technological university'*.

Drinks Industry Ireland appoint New Editor: Our school also congratulates Fionnuala Carolan **(photo below, left side)** upon her appointment as the new editor of Drinks Industry Ireland. Having previously worked with Mediateam as editor of leading retail trade magazine, ShelfLife for over six years. She was awarded the Business Magazines Editor of the Year Award from Magazines Ireland in 2010 for her work on that title. Fionnuala subsequently worked with BWG Foods as communications manager for three years. In recent times she has been a regular contributor to Mediateam's publications and is looking forward to the new challenge of editing Drinks Industry Ireland magazine and website, highlighting and debating the important issues affecting the licenced trade in Ireland today. She takes over the role from the founder and long-time editor of Drinks Industry Ireland **Pat Nolan (photo below middle)** Pat was an excellent support to our school over many years who has recently announced his retirement after more than 22 years at the helm. Pat will continue to contribute to the magazine, offering his expert opinion and insights on the trade in 2023.



'Student Wins Multiple Awards for Ireland at 9th YCO Olympiad 2023'

TU Dublin Culinary Arts student, **Matthew Looram** was awarded the Plate Trophy (for his dish 'King Prawn 'Ratatouille' , Riz Aromata, Prawn Bisque' which consisted of King Prawns cooked in an alternative Ratatouille , braised aromatic rice and rich prawn bisque to finish), Matthew also won the Rising Star Award at the recent **9th World Young Chef Olympiad (YCO)** held in India. In total, student chefs from 56 countries competed in this international prestigious competition which was run over a 10 day period taking place in five of India's major cities, including New Delhi, Bangalore, Pune, Goa and Kolkata.

Matthew stated that *"it's a great honour to be awarded trophies and medals at this level"*, adding that culinary arts has opened a world of opportunities for him which he had never previously imagined. **Dr Denise O'Leary (Head of School Culinary Arts & Food Technology, TU Dublin)** congratulated Matthew stating that *"We are very proud of Matthews achievements. I look forward to following his career, especially as it is such an exciting time to become a chef."* Matthew's mentor **George Smith (Lecturer Culinary Arts, TU Dublin)** finally added that *"an event like the World Young Chef Olympiad is a major opportunity to get recognition of your talent as a chef. "*



(Photo Left: Matthew Looram (BA Culinary Arts Student TU Dublin, Gold Plate Trophy and the Rising Star Chef World Awards, YCO 2023). **Photo Right:** George Smith (Lecturer Culinary Arts TU Dublin congratulates Matthew Looram (BA Culinary Arts Student TU Dublin, Gold Plate Trophy and the Rising Star Chef World Awards, YCO 2023)

Matthew Shares his thoughts on YCO 2023, India

After the return of an incredible life changing 10 days in one of the most beautiful diverse countries in the world, I am left star struck and awed by the amazing power of food. This unmeasurable force brought us all together for this competition and it was so beautifully universally conversed across the countries participating. It is truly with food we break down language and social barriers and create so many new connections and friendships that will last for my lifetime.

I was honoured to be selected to represent TU Dublin and even greater my country. Wearing the tricolour on my chef jacket gave me a wonderful sense of pride and huge blessing to be representing my country on such a huge global platform.

The sincere sense of achievement and pride was overwhelming when winning the plate trophy and it was such an amazing sense of connection with home as I held the trophy over my head. Much of what I experienced over the course of the Young Chef Olympiad will stay with me for life. This competition has changed everything, not only for creating new connections with others as well as developing my own personal career as a chef.

A title of this accolade alongside years of arduous work and graft within kitchens creates for me an honourable future, Something I which one day will be the example too many to say yes, hard work really does pay off. This competition for others and for many to follow is one that will no doubt be a huge and incredible part of your career and more importantly an opportunity to broaden your horizons (Matthew Loram, YCO 2023).



New Campuses 'CQ, Tallaght and Blanchardstown'

New opportunities *FOR YOU* to get involved

The School of Culinary Arts and Food Technology's new home is based now between TU Dublin's 'Central Quad' (CQ) Grangegorman Campus, Tallaght Campus and Blanchardstown Campus [see photos below and next page]. On our school'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 service providing companies plus universities and colleges to get involved. To find out more visit <https://www.tudublin.ie/explore/our-campuses/grangegorman/campus-development/> OR email: scaft@tudublin.ie to speak to one of our team to get involved with the next generation of culinary arts and food studies students.



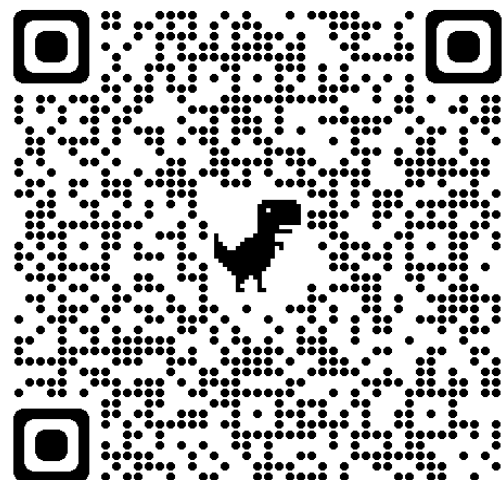
Tallaght Campus.



Blanchardstown Campus.



Central Quad (CQ), Grangegorman Campus.



QR Code: School Website

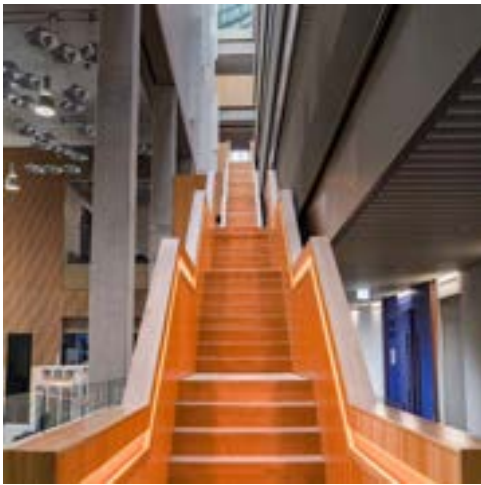
Our school welcomes your enquiries for you to get involved e: scaft@tudublin.ie

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

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

New Campuses 'CQ, Tallaght and Blanchardstown'

School's Campus Facilities



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

School Lecturer Published in new book

School colleague **Dr. Kathleen Farrell** had an article published in the book “Happiness and Domestic Life The Influence Of The Home On Subjective and Social Well-Being” edited by Maria Teresa Russo, Antonio Argandoña and Richard Peatfield. The book was published by Routledge-Routledge Advances in Sociology. The title of Kathleen’s article was “Does working from home lead to increased happiness?”

This paper is a conceptual one and it proposes to investigate whether working from home (WFH) leads to increased happiness. Since most of us spend a great deal of our lives working, it is inevitable that work plays a key role in shaping our levels of happiness. Employees want to have work that they perceive as meaningful. On the other hand, it must be admitted that meaningful work can turn out to be all-consuming. In particular working from home can lead to longer working hours and is questionable as an unbounded activity. While digital connection tools are supporting and enhancing working from home, culturally we need to normalize and encourage disconnected time.

Certain conditions need to be met to facilitate WFH such as personal control over working hours, the setting up of the work space as well as negotiating with family members regarding allocation of time, space and household tasks. The research to date indicates that there are many benefits to WFH in terms of increased well-being, happiness and work/life balance but there are challenges. There are weaknesses emerging in working from home such as mass tiredness, deteriorating mental health and increased physical and musculoskeletal problems. WFH needs to be managed for optimum benefit and happiness.

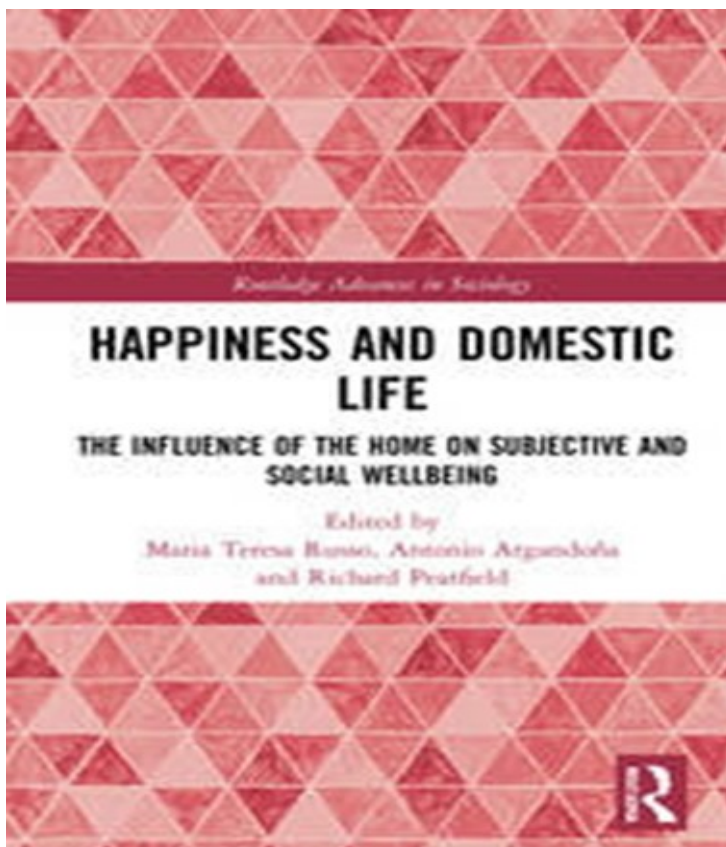


Photo Credit: Euronews

School Supports 'Commemorating Europe Initiative'

Following a successful funding application made by the National Centre for Franco-Irish Studies (NCFIS) TU Dublin, a one-day conference entitled 'France, Ireland's nearest neighbour in Europe': Celebrating a unique friendship on the European stage' took place at Iveagh House on 31st March 2023 as part of the Department of Foreign Affairs' Commemorating Europe Initiative (see photos below). The plenary sessions were chaired by **Dr Eamon Maher** (Director, NCFIS) and **Dr Máirtín Mac Con Iomaire** (SCAFT) and the addresses given by Professor Grace Neville (UCC), **Dr Elaine Mahon** (SCAFT, newly invited Assistant Director of the NCFIS), **Professor Catherine Maignant** (Université de Lille) and **Dr Pierre Joannon** (Honorary Consul General of Ireland in the South of France). The conference was opened by Joe Hackett, Secretary General of the Department of Foreign Affairs. The morning round table on the historic, diplomatic and cultural ties between France and Ireland with former Taoiseach and Minister for Foreign Affairs, **Brian Cowen**, current Irish Ambassador to France **Niall Burgess** and **Rory Montgomery**, former Irish Ambassador to France, **Dr Michael Kennedy**, Executive Editor of the Royal Irish Academy's Documents on Irish Foreign Policy Series, and **Sinead MacAodha**, Literature Ireland was led by **Martin Doyle** (The Irish Times). The panel discussion in the afternoon, chaired by Dr Sarah Nolan (IADT), provided the opportunity to discuss sustainability, the environment and tourism with the French Ambassador to Ireland, Vincent Guérend, Minister Eamon Ryan, Professor Michael Cronin (TCD), Barbara Nolan (Head of the European Commission Representation in Ireland) and Mark Henry (Head of University Communications and Marketing, TU Dublin).

The French Ambassador hosted a reception at the Résidence that evening to round off the day. **Particular thanks go to Dr Dominic Dillane (HoS), Dr Denise O'Leary (HoS), Dr Brian J. Murphy, Dr Brian J Murphy, Dr Tony Kiely, Patricia Medcalf PhD, John D. Mulcahy, PhD, TUD PhD students Barbara Kavanagh and Mathieu Belledent as well as Delphine Tessier (FR Embassy)** for their support, involvement as members of the organising committee and as speakers/Chairs, as well as Seán McKiernan and Stephen Ryan from the Department of Foreign Affairs.



Attracting and Retaining Staff in Tourism and Hospitality

The School of Culinary Arts & Food Technology organised a panel discussion on "A *Solution-Focused Approach to Attracting and Retaining Staff in Tourism and Hospitality*". The hybrid event took place in the Central Quad (Room CQ501) on the 17th of February, from 10-12 pm. The event was organised by the School with the Pantour Consortium, which is an Erasmus + funded project, which aims to create impactful skilling initiatives in Europe. It also celebrated the 1-year anniversary of the Pact for Skills for Tourism (PfST), an organisation that promotes actions through the establishment and implementation of large-scale skills partnerships at national, regional and local levels in Europe. Some of the event panellist included; Elfa Kere, Policy Officer Tourism at the European Commission (GROW); Michael Quinn, Manager of Tourism Careers (Fáilte Ireland) and Arran Wiltshire – Director of Events, European Tourism Association (ETOA). **Further details** on the Pantour project are available at: <https://nexttourismgeneration.eu/pantour/>



A Solution-Focused Approach to Attracting and Retaining Staff in Tourism and Hospitality

A panel with the participation of:
Elfa Kere - Policy Officer – Tourism at European Commission (GROW)
Arran Wiltshire – Director of Events, European Tourism Association (ETOA)
Michael Quinn - Manager of Tourism Careers (Failte Ireland)
TBC - other representatives of the tourism and hospitality sector

17th February, Friday, 10-12 pm
TU Dublin, Central Quad, Room CQ501

Registration (Eventbrite)

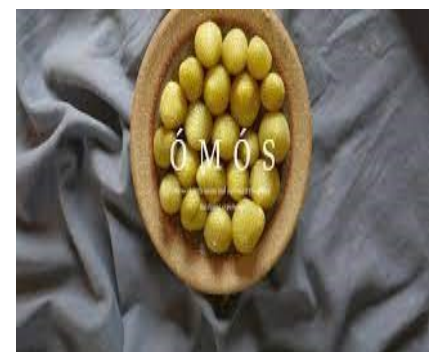


An event organised by Pantour to highlight the one year anniversary of The Pact for Skills for Tourism

Omos Digest continues to grow

The School of Culinary Arts and Food Technology were delighted to hear that ‘**Omos Digest**’ developed by our Culinary Arts Graduate **Cuan Greene** is going from strength to strength.

Just recently ‘Omos Digest’ (which is a subscription based newsletter) became a **Substack Bestseller**. The Omos Digest expounds upon topics relevant to food culture, sharing insights, posing questions and meeting people who are adding to the collective pot. **Further details** are available at <https://www.omos.co/>



School Programmes feature in Irish Times 'Health Section'

School colleague **Annette Sweeney (Senior Lecturer, SCAFT)** kindly highlighted the excellent coverage which our school's **MSc in Applied Culinary Nutrition** programme received in the health section of the Irish Times Newspaper as follows; *The first-floor mezzanine of the main building at the Tallaght Campus of Technological University Dublin (TU Dublin) is transformed into a smart dining space with 10 tables. Pairs of guests are ready to enjoy the food prepared and cooked by students on the master's in applied culinary nutrition course. As one of the 20 guests, it is my job to give feedback, together with my co-diner, Phillip Gleeson, the Executive Chef of Killashee Hotel in Co Kildare and graduate of this master's programme. While tasting and commenting on the food is not a bad gig in itself on a wet day in January, talking to the students – most of whom are chefs in their day jobs – about what they see as the food trends for 2023 is the cherry on the cake. But there are no cherries and very little cake served, as the mission of these students is to create tasty food that is bursting with nutrition and guided by the current restaurant food trends.*

Flavour always comes first. *There is a perception that healthy foods don't have a lot of flavour but by exploring natural flavours of vegetables with herbs, spices and sea vegetables through different preparation and cooking, these menus defy that perception," says Annette Sweeney, senior lecturer in culinary arts and programme lead on the master's in applied culinary nutrition at TU Dublin. The health and wellness menus created by these second-year students are innovative and exciting both in their mix of ingredients and preparation styles. Forget about boiling and frying (which most of us do if we haven't invested in one of those trendy air-fryers) and instead think about blanching, braising, fermenting, pickling, curing, baking and stewing. And yes, forget about meat, chicken and fish too because the emphasis here is firmly on plants – vegetables, legumes, herbs and spices. And the challenge is to serve up dishes with little or no added salt or sugar, relying instead on the clever combination of natural flavours to enhance the taste. (Source Credit: Sylvia Thompson , Irish Times). Photos Credit: Alan Betson. Full article is available at <https://www.irishtimes.com/health/your-wellness/2023/01/17/flavour-always-comes-first-dublin-students-reinventing-healthy-food/>*



School Congratulates *Dr Tony Kiely*

Our school is delighted to congratulate our colleague **Tony Kiely (photos below, centre)** upon receiving his PhD recently, Tony's PhD publication *'The Interplay between the Ordinary and the Extraordinary in Everyday Life: Studies from a Transitioning Ireland'*. During his viva External Examiner **Professor Grace Neville** spoke of how Tony's work reminded her of the Nobel Laureate Annie Ernaux in its rootedness in the Liberties of Dublin and its wonderful charting of the lives of the exceptional people living there. That part of Dublin, in Professor Neville's estimation, was Tony's equivalent of Erbaux's Normandy. Tony's internal reader Dr Mairtin Mac Con Iomaire and his co-supervisors by Dr Kevin Griffin and Dr Eamon Maher also congratulated Tony upon achieving this extraordinary research study.



School Welcomes *Auburn University Professor*

Our school and our colleagues from the School of Tourism and Hospitality Management were delighted to welcome **Professor Martin O'Neill (photo right side, middle)** from Auburn University to TU Dublin recently. Professor O'Neill visited our new campus at Grangegorman to discuss further collaborations between Auburn University and TU Dublin.

Representing both schools were **Dr Ralf Burbach** (Discipline Lead Hospitality, SHMT, TU Dublin) and **Mike O'Connor** (Discipline Lead, Culinary Arts, SCAFT, TU Dublin (photo right side).



Irish Government 'Thematic Research Call 2023' Now Open

The **Department of Agriculture, Food and the Marine's Thematic Research call** is now open. This call features five Themes which would be of major interest to our school colleagues. Each of these five themes has central mission of enabling Ireland to become a world leader in sustainable agri-food, forest and bio-based systems which is organised around five broad inter-related themes, listed below;

Theme I: Climate Mitigation and Adaptation

Theme II: Agri-Environment, Biodiversity & Eco-System Services

Theme III: Smart, Sustainable Animal & Plant Production, Health & Welfare.

Theme IV: Bioeconomy, Rural Economy, Agri-Digitalisation & Data.

Theme V: Safe, Nutritious, Sustainable Food Processing & Consumption.



Thematic Research Call 2023

Call Specification



'SFI National Challenge Fund' Opens

The **Future Food Systems Challenge** and the **Sustainable Communities Challenge** funding programmes administered by SFI are open for applications until 26th May 2023. The Future Food Systems Challenge seeks solutions for sustainable, productive, and resilient food systems.

The Sustainable Communities Challenge seeks solutions that will support a sustainable future for Ireland's urban and rural populations. For more see [here](#).

**An tAonad Tacaíochta do Thaighde , d'Fhorbairt
Research & Development Support Unit (RDSU)**

*Ag Forbairt Taighde Inbhuanaithe in OT Baile Átha Cliath
Building Sustainable Research in TU Dublin*

Bakery and Pastry Arts Students Showcase Event

Final Year Baking and Pastry Arts students (TU945) under the direction of our school colleague **Shannon Dickson (Lecturer Baking and Pastry Arts)** organised an excellent showcase of their special new product development module creations (**see photos below and right page**) in the baking and pastry arts laboratories (LG15) based at Central Quad, Grangegorman Campus, TU Dublin.

Shannon informs us that all the students worked in groups in conjunction with Dublin bakery **Bread Naturally** to produce a granola bar from specification, the students' individual products were displayed at the showcase, they also worked extremely hard to incorporate the **FSAI's roadmap to reformulation** looking to reduce levels of calories, saturated fats, sugar and salt in commonly eaten bakery and pastry products into their creations. Judging by the enclosed photos our students created some excellent produce, well done to Shannon Dickson and all the students of TU945..





Devia Doyle-Murphy
Reduced Sugar Macaron Ice Cream Sandwiches



Ciarin Adams
Savory Cheese Pastry with goats cheese, sundried tomatoes and fresh herbs



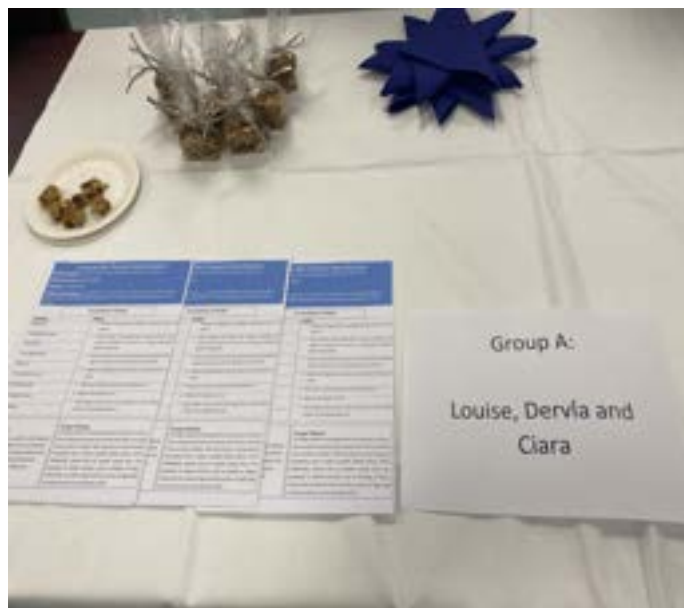
Azaya Tumengerel
Reduced Sugar Honey and Walnut Cake



Sarah O' Kelly
High Protein Chocolate and Walnut Snacks



Claire Smith
Vegan Sultana Pastry



Group A:
Louise, Devia and Ciara



Aislinn Allen
Healthy Bread Rolls (Lowest Bunsnetting)



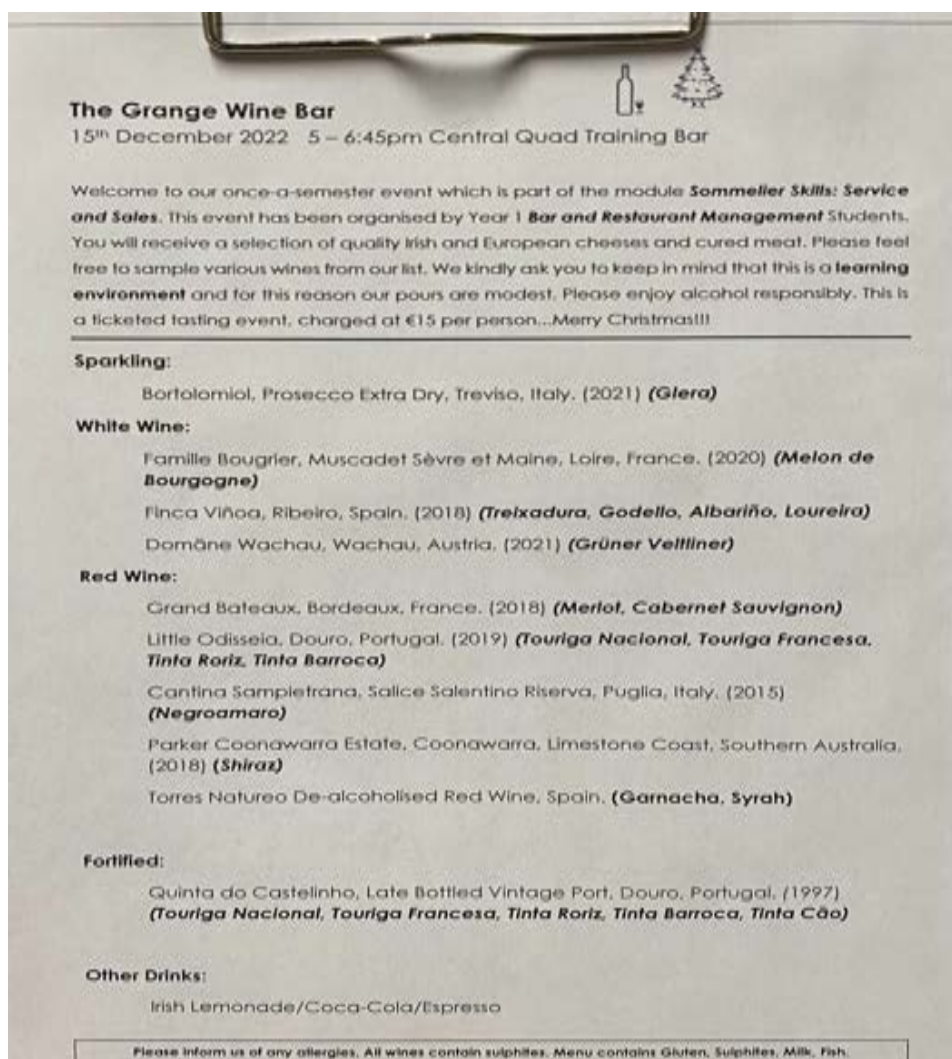
Group B:
Katie, Sarah and Cormac



Welcome
TU 945 Baked NPD
* Showcase *

Bar & Restaurant Students Showcase ‘Sommelier Skills’

School colleagues were treated to a very special gastronomic event which was organised recently by the students of the **Bar and Restaurant Management programme (TU641)**. This live immersive event entitled ‘**The Grange Wine Bar**’ was run in the **Arthur Guinness Learning Space (Training Bar)** here at **Central Quad, Grangegorman Campus** as part of their final assessment of their Sommelier Skills module for the 1st Year Bar and Restaurant Management programme. Students ran this (2 Hour) fully ticketed wine and food event under the direct supervision of **Diarmuid Cawley (Lecturer, TU Dublin)** and **James Fox (Culinary Arts Lecturer, TU Dublin)**. Guests on the evening were treated to a selection of quality cheeses, cured meats and bread to accompany a carefully selected choice of wines, waters, non-alcoholic wines, soft-drinks, and coffee (**see menu below**). Having attended the event myself I found the evening really enjoyable, the foods and beverages choice, preparation and service was excellent, I would definitely recommend these types of immersive real world gastronomic experiences because there are so many benefits to everyone involved (*James Murphy, Discipline Head Food and Beverages, TU Dublin*). Congratulations to SCAFT Lecturers Diarmuid Cawley and James Fox plus the students of our Bar and Restaurant Management Programme, well done everyone.



School's 'Tallaght Campus Awards Ceremony'

The School of Culinary Arts and Food Technology were delighted to host our awards ceremony for our students based on our school's Tallaght Campus training restaurant. **Dr Denise O'Leary (Head of School)** congratulated the award winners stating that it give our school great pleasure to recognise the achievements of our students in the past year. Highlighted below are the major category award winners;

Student of the Year Awards: these special awards are based on the highest GPA / awarding year (2022) and other notable achievements in (2022). The winners were: **Amy Blackbyrne** (Higher Cert Culinary Arts-Health & Wellness); **Shannon Gregory** (BA Ord Culinary Arts); **Theresa Keane** (BA Hons Botanical Cuisine); **Jenny O'Neill** (MSc Applied Culinary Nutrition).

Competition Prizes and Industry Awards: The prizes and awards in this category recognised the unique achievements of our students in National competitions and for successfully achieving industry recognised standards in their studies. The winners were: **Anissa Mokhtari** (Dairy Chef Competition 2022 / Irish Food Writing Award 2022-Culinary Student Award); **Theresa Keane** (Charles Michel Interpreting the Earth Award 2022) ; **George Lowen** (Knorr Professional Student Chef of the Year 2022).

Special Certificates of Achievement : A series of special certificates were also awarded to students who volunteered for the Mindful Kitchen project. **Award-ees:** **Anissa Mokhtari ; Olga Glingeau; Lorccan Somers ; Anna Farrell.**



'Towards Student Recruitment - School Presentations & 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 Counsellors** 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 to co-host a series of 'Guidance Counsellors' events, during these events your school offered **on-site guided tours of our specialised facilities, strategic school presentations and invitees were treated to lunch in our training restaurants** (when it was feasible). Your school would again encourage all school colleagues to get involved in our '**recruitment activities**' which are crucial to the sustainability of all our programmes.



Careers and Educational Opportunities in Food Studies and Culinary Arts

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



Industry, Academic & Civic Engagement

'Towards Student Recruitment - Spring Open Day 2023'

The School of Culinary Arts and Food Technology colleagues will be extremely busy assisting TU Dublin's 'Spring Open Days 2023' which will be held across all our (3) campuses in **Grangegorman, Tallaght and Blanchardstown**. School colleagues will offer special career and educational provision presentations to all attendees, colleagues will also offer visitors special 'culinary tours' of the campuses specialised facilities which will include all our training kitchens, bakeries, pastry labs, training bar and restaurants, production development areas, demonstration theatre, culinary shop, science labs, beverage sensory labs plus much more. Attendees will also have the opportunity to speak to our school lecturers and to taste some of the beautiful pastries and hand made chocolate treats prepared by our school colleagues for these events. **Our school wishes to sincerely thank all our colleagues in advance across our three campuses who will ensure that all attendees enjoy our 'Spring Open Day/s' and to the TU Dublin Admissions team for assisting the overall operational activities of these events. Further details** <https://www.tudublin.ie/study/open-days/>



School Supports 'SFF Urban Forest' Work

Stepping Stones Forests (SFF) is a grassroots movement which is endeavouring to make significant changes to the tree canopy cover of Dublin, step by step. It began in 2019 in Tallaght, South Dublin, an area with one of the lowest rates of tree canopy cover in the greater Dublin region. The planting of trees by the local authority is improving the situation, but there is only so much it can do. Contributions and collaborations with volunteer groups ensure trees, as important urban ecosystem stalwarts, grow in numbers and in stature. In 2019, the Government acknowledged the need for collaborative approaches to reforestation to combat climate change, setting a target of 440 million trees planted by 2040; if this is to be achieved, it needs all our support to make it happen. TU Dublin lecturer and Horticultural Advisor to Stepping Stones Forest **Rachel Freeman** and TU Dublin BSc Horticulture student and Stepping Stones Forest volunteer **Kerry Harris**, highlight the need for urban forests.

Importance of highlighting this work: Around the world, forests cover around 30% of the global land mass and provide multiple, unique benefits to the ecosystem, primarily their ability to absorb and lock in carbon dioxide and greenhouse gases that are caused by human activities (*Nunez, 2015-2022*). Trees have always been important environmentally, particularly to urban landscapes, and never more so than in this climate crisis. Ireland is lagging on its climate targets. It has barely 11% forest cover – much of it coniferous, all of it fragmented – particularly in urban and peri urban settings. Trees play a fundamental role in reducing the pace of climate change. The ecosystem services trees provide to society – reducing wind speed – trapping particulate matter, providing shelter, offering an aesthetic quality in the urban built environment – are not only crucial in the battle against the effects of climate change, they are crucial to the health outcomes of urban populations. Therefore, there are two reasons why there is an inherent and urgent need to restore, protect and promote trees: human health and climate. This need has gained momentum and focus, whereby tree-planting is now considered a form of sustainable development (*Martin et al, 2021*) and consequently has received substantial support from the UN as part of the green recovery plan (*Mita et al, 2020*). Further details: <https://horticultureconnected.ie/news/urban-forest/>



Recent Tree Planting Work across Dublin by the 'Stepping Stones Forests Group.

Industry, Academic & Civic Engagement

IREKS Ireland Organises Special Masterclass

Our school were delighted to receive a special Masterclass from IREKS Ireland recently, **James Griffin (Lecturer Baking and Pastry Arts , TU Dublin)** stated that the event was a wonderful day for our first year degree students who were treated to this excellent Masterclass given by **Mathias Weigel, IREKS International demonstrator from Germany (photo below)** . During the class the students produced many interesting products using blends of poolish, wheat flour, malt, rye and some gluten free products. James also thanked **Graham Tighe (IREKS Ireland)** for organising this event and thanks were also offered to the baking team, laboratory assistants and school management teams.



School Restaurants/Shop 'City Campus, CQ, Grangegorman 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. 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.

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 'City Campus, CQ, Grangegorman Campus'

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

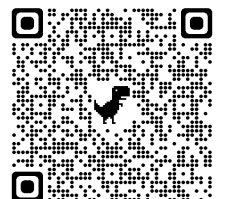
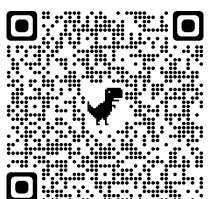
Monday	Tuesday	Wednesday	Thursday
No Lunch Service	No Lunch Service	Arrival time 12.00 noon-12.30pm Ballymaguire Foods Restaurant Lab Contact: warren.mcelhone@tudublin.ie	Arrival time 12.00 noon-12.30pm Musgrave MarketPlace Restaurant Lab Contact: james.sheridan@tudublin.ie
No Dinner Service	Arrival time 5.00pm-5.30pm Musgrave MarketPlace Restaurant Lab Contact: lynsey.white@tudublin.ie	Arrival time 5.00pm-5.30pm Ballymaguire Foods Restaurant Lab Contact: warren.mcelhone@tudublin.ie	Arrival time 5.00pm-5.30pm Musgrave MarketPlace Restaurant Lab Contact: james.sheridan@tudublin.ie



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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.