

'A Beautiful New Beginning'

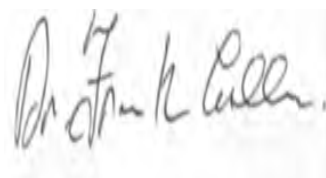
Dr. Frank Cullen, Head of School.

Dear Colleagues, Students and Supporters,

Since Covid 19 hit us, we have experienced many waves of infection impacting education. But it never dented the urgency and mission of the Grangegorman project. No one can ignore the difficulties created by the lack of student changing facilities. However, we must realise the magnitude and scale of the project and acknowledge the fantastic work that made this dream a reality. So this is a special time in our lives; it is a time to *celebrate the future of culinary education*.

I am proud to be the first Head of School to preside over the School of Culinary Arts and Food Technology in Grangegorman. *I know that you are all equally proud to be the first student or staff member to have worked or studied in this fantastic facility.* We still have some work to do, but you know we can do it together. We will continue to make the School of Culinary Arts and Food Technology a truly global leader in food and drink education and research. *A Centre of Excellence for Food & Drink education and research.* These new facilities enhance our educational delivery. A beautiful campus with new bricks, mortar and equipment, projects an image of excellence.

Still, the people- students and staff- are genuinely transforming the school into a global leader in culinary education. Each day I enter the campus, I realise I have achieved my dream of what the school can be and should be; gone are the days when we were short of equipment to deliver our educational remit. In this regard I am happy to acknowledge the support from our *Strategic Partners- INSPIRED Friends of Culinary Arts.* Without their help, we would not be delivering or studying culinary arts in such a wonderful setting incorporating state-of-the-art equipment. We should now consider the period, which is just drawing to a close, as almost the last stage of the resurrection from old to new. We must prepare ourselves for the new beginning and ensure the transformation carries forward the tenacity, culture and desire necessary to achieve great things. *Enjoy your return to campus; it is a beautiful new beginning.*



Find us on the internet and on social media!



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www.tudublin.ie

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STAY SAFE EVERYONE

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 Diarmaid Murphy and his family on the loss of their dad **Sean Murphy (photo below-left)** who passed away recently you may like to write a condolence for the family on RIP.ie <https://rip.ie/death-notice/se%C3%A1n-murphy-drogheda-louth/470286#!photo>



School thanks 'John O'Connor'

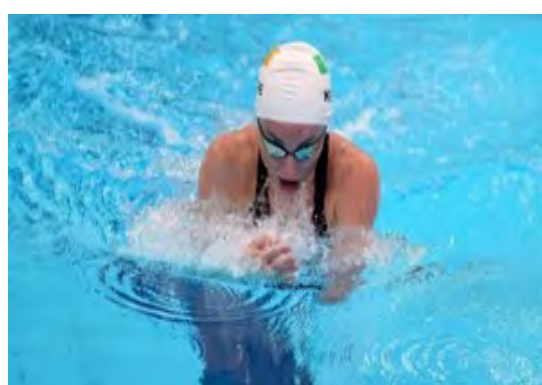
Our school wishes to thank **John O'Connor (photos below)** who recently completed his 10 year term as Director and Dean of the College of Arts and Tourism. John also thanked colleagues for their support adding that it has been a pleasure and a privilege to lead our college over a period of such momentous development. During John's term of office our college has been in a constant state of change and migration to our campus here at Grangegorman. John maintains that the awarding of university designation was a direct result of the calibre of our schools and the quality of education, practice and research. This is a credit to every one of the academic and professional support services staff. The same dedication is now at the heart of the European University of Technology project and the new faculty will play a leading role in this initiative through the European Culture and Technology Lab and the many staff who are contributing. Our school wishes John continuing suc-



Colleagues, Friends and Supporters

Good Wishes and Congratulations

Our school also wishes to congratulate school colleagues Culinary Arts / Professional Cookery Lecturers **James (Jimmy) Rock**—**photo below left** and **Brona Raftery**—**photo below right** upon their recent retirements from our school, both esteemed colleagues have made a huge contribution to the success of our school and their dedication to their students over the years delivered many professional practice successes and helped to open up many career opportunities in the culinary arts and food and beverage sectors. Jimmy in particular also made a huge contribution to fellow colleagues (via his work with the TUI-Teachers Union of Ireland) as our representative. We wish them both well on their well deserved retirements. The School of Culinary Arts and Food Technology also wishes to congratulate **Ms. Ellen Keane (Paralympic Gold Medalist—photo bottom left)**, Ellen is a past Culinary Entrepreneurship Graduate of our school and her recent success came in the **SB8 100m Breaststroke final delivered Ireland their first medal at the Tokyo Paralympics.**



Colleagues, Friends and Supporters

School Congratulates New *'Irish Hospitality Institute President'*

The School of Culinary Arts and Food Technology congratulated **Brian Bowler who was recently appointed as the Irish Hospitality Institute's (IHI) 29th President.** The IHI is the professional body for managers within the hospitality and tourism industry in Ireland, Mr Bowler a native of Kerry grew up in his family's B&B in Dingle. Brian began his management career in Killarney, holding senior management roles with prestigious hotel brands such as The Brehon, Carton House as well as Choice Hotels Ireland and The Great Southern Hotel Group.



'Robot Coupe' Major Investment in our School

The School of Culinary Arts and Food Technology were delighted to receive a completely brand **new stock of Robot Coupe equipment for all our training kitchens here at Central Quad.** This equipment comes on top of Robot Coupe's on-going support to our school over the last 4 years under the direction **David Coyne (Area Manager Ireland—Robot Coupe).** David (**photo right**) also kindly arranged for a staff training day for all our school teams to bring everyone up to speed on the recent developments with this excellent kitchen equipment. On behalf of our school we wish to thank Robot Coupe and in particular David Coyne for their valued and cherished support of our school, our staff and our students. We look forward to many great years working with Robot Coupe in Central Quad, Grangegorman Campus.



Colleagues, Friends and Supporters

School Welcomes New College Dean & Director 'Dr. Orla McDonagh'

The School of Culinary Arts and Food Technology are delighted to welcome our new Dean and Director of the College of Arts and Humanities, **Dr Orla McDonagh (photo below)** . Dr McDonagh was the Head of the DIT Conservatory of Music & Drama in Dublin, Ireland. An active soloist, chamber musician and contemporary music practitioner, she has performed throughout Europe, the U.S. and Canada. In addition to her performance and teaching activities, McDonagh has over 20 years of adjudication experience in the USA and Ireland, she was the external examiner for Performance at Trinity College Dublin in 2015/2016 and was recently invited to be the overall external examiner for the Royal Northern College of Music in Manchester. Dr. McDonagh is a member of the EU Fullscore Evaluation working group and is a reviewer for the Association of European Conservatories and the Musique review systems. McDonagh co-authored the Dublin International Piano Competition "Piano Project", an educational programme based on the piano, its music and history, which is delivered in over 25 primary schools throughout Ireland. Our school looks forward to working with Dr McDonagh in her new role within our college.



TU Dublin Announces New Head of Function Roles

TU Dublin recently announced the first series of appointments to be made at University level rather than at campus level, the successful candidates will play an important part in shaping TU Dublin's activities and how they deliver their services. Our school congratulates each of the successful candidates listed below: **Head of Academic Affairs**, Brian Bowe / **Head of Library Services**, Allison Kavanagh / **Head of Student Services & Wellbeing**, Jennifer Farrell / **Head of Recruitment, Admissions & Participation**, Mairead Murphy / **Head of Compliance**, Bronagh Elliott / **Head of Estates and Facilities Management**, Paul McDunphy / **Head of Finance**, Colm Whelan / **Head of Human Resources**, Mary Malone. Colleagues commenced their new roles during the recent summer period, we wish them well and our school looks forward to working with them all going forward. .

Colleagues, Friends and Supporters

An Appreciation

It was with great regret that the SCAFT and the wider TU Dublin community learned of the sad passing of our former colleague and friend, **Andy O' Gorman**. Andy passed away peacefully surrounded by his loving family on 18th September. Andy was an educator extraordinaire and inextricably linked to this role was that of trailblazer and lifelong friend to the Irish bar and beverages industry. He was an immensely proud Tipperary man who never forgot his 'Premier County' roots. In common with the Co Tipperary pub owners and workers of that era, Andy too became a staple of the trade in Dublin. From his very early career days working in Dublin pubs through to his preeminent positions in academia and links with countless bar and beverage organisations, Andy was a quintessential veteran of the Irish hospitality industry.

A Premier County Man: Andy was born on the 1st August, 1945 in Emly Co Tipperary. Soon after, the O' Gorman family moved to the nearby town of Newport. After primary school, Andy's secondary level education took him to St Flannans College, Ennis Co Clare. On finishing his secondary education, the bright lights of the capital beckoned and he was Dublin bound. Andy studied for his B.A. (Econ.) Degree at UCD and H.Dip in Education in the latter half of the sixties. During his time in College, demonstrable signs of Andy's work ethic were to the fore as put in a full working week in his aunt's well know Bar, "Bourkes", on Grand Canal St. On successful completion of his University studies, he returned for a short time to teach in The Mercy Convent, Templemore, Co Tipperary.

Coming from the county of its foundation, one of his greatest joys in being a Tipperary man was his deep love of the GAA. He enjoyed nothing better than the great Croke Park occasions when a Tipp captain held aloft the Liam McCarthy Cup. The get-togethers in the aftermath with the Tipperary Association (of which he was lifelong member) in The Palace Bar or at the Louis Fitzgerald Hotel with the winning team, were also highlights along the way. As an adopted Dub, he attended many great Dublin wins at HQ in the company of his Dublin-born sons, Cathal and Colm.

Some messages of condolence to rip.ie illuminate these facets of his life: Andy was one of our leading lights who supported all our activities. He could be relied on to carry out any task he was allocated with efficiency and courtesy. One of a kind. A sound Tipperary man and a true gentleman. (Tipperary Association Dublin). A Proud Tipp man exiled in Dublin and enthusiastic supporter of the Premier County in Hurling and Football. Passionate advocate for the Bar Trade and great educator. A True Gentleman of the old school and a man suited in character and temperament to be an ambassador for the licensed trade. (Andrew Bridgett). A wonderful Tipperary man and always a pleasure to meet and have a chat. (Babs Keating) Andy, A Gentleman Through & Through....A Great Tipp Man. (Louis & Helen Fitzgerald). We will miss meeting Andy in The Palace, he had time for everyone and was such a lovely, warm person. (Aherne family, The Palace Bar). Return to Dublin: In the early seventies, Andy was successful in securing a teaching position in the then CDVEC in Marlborough St and would go on to work in the College in its various guises for almost forty years. In 1972, he married Galway native Mary (O' Brien) and settled into family and community life in Drumcondra. Even though he lived in Dublin, regular weekend and holiday trips to Tipperary and Galway were part of the fabric of the O' Gorman family life, always keeping touch with Mary's and his own people back home.



Colleagues, Friends and Supporters

An Appreciation

It was as a lecturer and Head of the then Licensed Trade Department that his journey as an educator was to bring him in contact with generations of students of the bar trade. In 2003, his department joined SCAFT in Cathal Brugha St and he worked there until his retirement in 2010. He was a regular contributor to numerous trade publications, ran many cocktail competitions and wrote three texts; A-Z of the Bar Trade (1983); Bartending for pleasure and profit (1987) A handbook for the licensed trade (1994). A tribute from the former Director of the College of Business, Mr Paul O' Sullivan summarised his role perfectly: Andy was a hugely valued colleague in DIT - always friendly and helpful. He made an immense professional contribution to the development of bar management studies in Ireland through his work with the bar and hospitality sectors. He created the programs of study, accredited the academic awards, and wrote the textbooks. He was hugely committed to his students and went the extra mile to help them develop their careers. He was immensely proud of their success and his students and graduates were his lifelong friends. Two other bodies he was closely involved with were the Bartenders Association of Ireland (BAI) and the Irish Guild of Sommeliers (IGS). Through these he could fulfil one of his great passions in life, travel. He was a long-standing secretary with the Guild and according to his former colleague and Chairperson of the IGS, Ms Mary O'Callaghan, "Andy didn't love to travel, he lived to travel". The locations he travelled to with the IGS included: Japan, Argentina, Chile, Canada, France, Italy, Portugal, Spain, Sweden, Australasia, Andorra, Norway and Alaska to name but a few.

With the BAI, he held the positions of President, Secretary, Treasurer and Education Chairman as well as being an Honorary Life Member and with them, he travelled the world too: South Africa, China, Japan, Taiwan, Estonia, Bulgaria and many more. Throughout his time with both bodies, he was the expert on Irish Whiskeys, delivering lectures and running whiskey tastings at home and abroad. Most of all however, Andy will be remembered among his former colleague for his warm and kind disposition. This kindness was the overriding theme from dozens of his former colleagues and students who recalled the great memories of him and made such warm acknowledgements. A snapshot from rip.ie captures those sentiments: I will always remember Andy as having time for one and all, no nicer person one could meet. I will always cherish the chats & laughter we had (Joseph Finn, DIT). Some people have the gift of brightening up your day with their smile and bit of chat. Meeting Andy in the corridors of Mountjoy Sq. always left me feeling better about life - I can see from other DIT comments I'm far from the only one. (Joe Dennehy, DIT). He was so kind in any interactions and showed great interest in seeing his students develop. He always had time for a chat and to simply ask how everyone was. (Lisa Dooley, TU Dublin). He was the most genuine, caring and passionate person I had met in a while. Never was a stranger so instantly invested in my career and my education and there to provide un-ending support. (Oisín Kelly – Former Student and BAI Member). Andy was first and foremost a family man, where his loss will be most deeply felt. He will also be sorely missed by all who were lucky enough to have known him. As so many of the conversations and condolences have shown, Andy was a man with the common touch, the personification of humility and someone who made a habit of putting other people first.

Ní bheidh a leithéid ann arís. We offer our sincere condolences at this sad time to Andy's family, of whom he spoke often. He will be greatly missed by his loving wife Mary, sons Cathal and Colm, grandchildren, daughters-in-law, sisters, Sr. Alice, Freida and brother, Fr. Pat. (**James McCauley, SCAFT, TU Dublin**)



New opportunities (FOR YOU) to get involved

The **School of Culinary Arts and Food Technology's** new home is based now within the 'Central Quad' Grangegorman Campus (*West Wing—see new photos below and the following pages*). Central Quad contains the following specialised facilities for our students and staff [6 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Training Bar, 1 Beverage tasting laboratory a 150 seater Lecture Theatre & Demonstration kitchen and a culinary shop. Our school welcomes all enquiries from food, beverage, hospitality, retail and service providing companies plus universities and colleges to get involved. To find out more visit <https://www.tudublin.ie/explore/our-campuses/grangegorman/campus-development/>



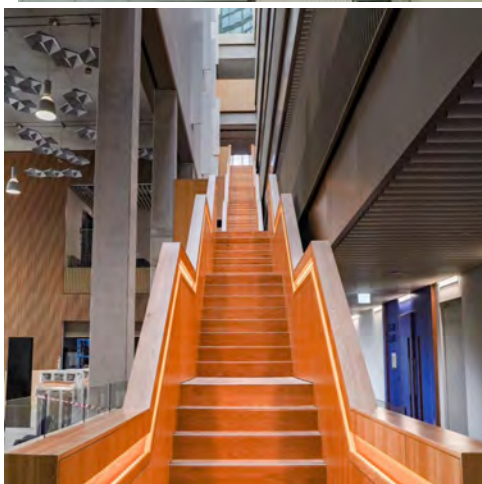
Jackie Rigney, School Business Development Manager welcomes your enquiries e: Jackie.rigney@tudublin.ie

New Campus - Main Features

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

School's New Home 'Central Quad', Grangegorman

School's New Facilities - Includes New Culinary Theatre



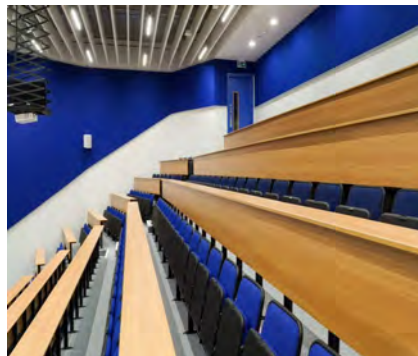
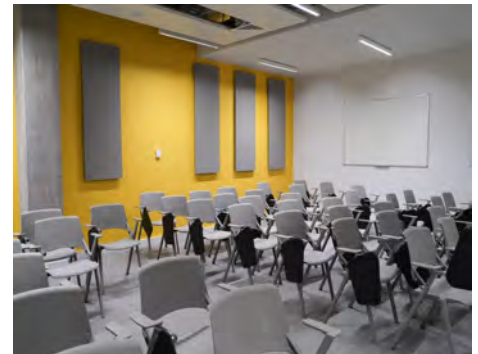
School's new cooking demonstration unit (photo left) located in our 150 seater Lecturer Theatre (Lower Ground Floor, CQ).

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

scaft@tudublin.ie

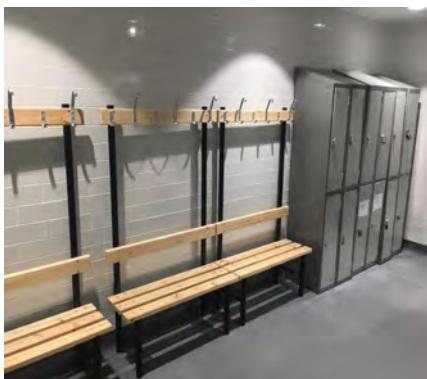
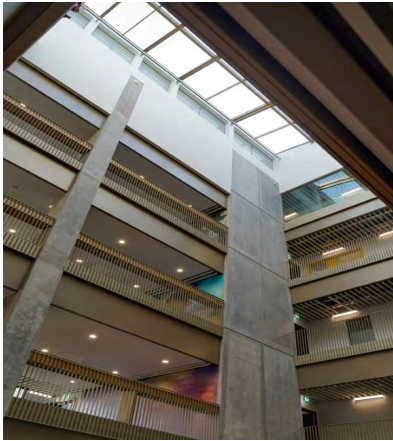
School's New Home 'Central Quad', Grangegorman

School's New Facilities



School's New Home 'Central Quad', Grangegorman

School's New Facilities



Oxford Symposium on Food and Cookery, 2021

Our school congratulates our colleague **Anke Klitzing** who presented a paper at the 2021 Oxford Symposium on Food and Cookery - this year under the theme of "Food and Imagination" - Anke's paper was entitled '**Food and the Irish Short Story Imagination**'. The paper set out to investigate food in Irish short fiction, particularly where it plays a significant narratological role, in the 2020 anthology *The Art of the Glimpse: 100 Irish Short Stories*. This new anthology of Irish short stories, spanning from 1880 to 2020, speaks to the continuing popularity of the genre in Ireland. While the form has seen different trends during the past 140 years, it remains a format appreciated by new and established Irish authors to reflect and question social dynamics and identities. A gastrocritical reading of selected stories from the collection has shown that through the years, food and foodways have served as valuable tools for Irish short story writers. Food and foodways have provided setting and context, themes and symbols, plot points, conflicts and characterisation. They have expressed loyalty, sacrifice, and humanity; showcased pride in traditional work; captured the oppressiveness of religious doctrine; traced growing sexual self-awareness; and embodied social inequality. *Throughout its prolific history, food and foodways have always nourished the Irish short story imagination. The paper will be published in the proceedings of the Oxford Symposium in the coming months.*



**KITCHEN
TABLE**
Wiki Club

Oxford Symposium on Food and Cookery - Kitchen Table Wiki Club.

We are also pleased to announce that the **Oxford Food Symposium community** is joining forces in a **new endeavour to improve the content and raise the profile of food-related articles on Wikipedia** - the **OFS Kitchen Table WikiClub**. Meeting on-line monthly and hosted by expert Wiki trainer Roberta Wedge with trustee Polly Russell (British Library) and tech lead Anke Klitzing (SCAFT), these informal, friendly and informative sessions will coordinate and support your efforts to edit Wikipedia and work on specific, particularly blatant issues related to food and drink. . **The next meeting will be on Tuesday 02 November at 5pm. Admission is free, but registration is necessary for technical reasons.** <https://www.oxfordsymposium.org.uk/event/wiki-club-november-2021/>

‘How Irish food criticism reflected and helped shape a changing nation, 1988-2008 ‘

TU Dublin colleagues **Diarmuid Cawley and Claire O’Mahony’s** recent research which explored ‘How Irish Food criticism reflected and helped shape a changing nation, 1988-2008 was published in **Journal of Ethnological Studies Volume 59, 2021 - Issue 2: Special Issue on Irish Food Ways**. **Journal Abstract:** The perception and practice of eating out are linked to larger socioeconomic patterns. Newspaper restaurant reviews provide evidence of these trends which can be traced along a specific timeline. The early 1980s in Ireland were a difficult time for restaurants due to high taxes on food, a national recession and a lack of positive restaurant reviews. The economic upturn in the following decade contributed to unprecedented developments in the restaurant industry. Dining out became a regular activity – fuelled in part by restaurant criticism by Irish food journalists, which joined pre-existing theatre, music and book reviews as regular features in national newspapers. The restaurant scene was burgeoning as Irish society experienced a new self-confidence bolstered by the growing economy. Data from restaurant reviews published from 1988–2008 in three national newspapers reveals the Dublin-centric middle-class nature of dining reflected in critics’ reviews, alongside changes in Irish society.



School Hosted International Conference on ‘Food and Drink as a Curse’

The **School of Culinary Arts and Food Technology** co-hosted an online conference with the **Pedagogical University of Krakow** on the theme of ‘Food and Drink as a Curse’ on the 13th and 14th September. Key-note speakers included Professor Alice Julier (Chatham University, USA) who spoke about Capitalism as a Curse in 21st Century Food Systems; and Professor Peter Scholliers (Vrije Universiteit Brussel, Belgium), who discussed Bread Alarm in Brussels around 1850. The conference was free attendees registered online at <https://foodascurse.weebly.com/>. The event was held over two days with five panel sessions which covered the following areas: ‘**Sustainability / Environment**’, ‘**Religion / Belief Systems**’, ‘**Etiquette/Manners/Prestige/Status**’, ‘**Media/Dystopia**’ and ‘**Performance**’. Thanks were offered to the TU Dublin organising committee Dr Máirtín Mac Con Iomaire, Dr Elaine Mahon, Dr John D. Mulcahy, Anke Klitzing, Diarmuid Cawley, Dr Brian J. Murphy.

Lost and forgotten Irish food traditions in Irish cookbooks 1980-2015

TU Dublin colleague **Diarmaid Murphy's** recent research which explored '**Lost and forgotten Irish Food traditions in Irish cookbooks 1980-2015**' was published in **Journal of Ethnological Studies Volume 59, 2021 - Issue 2: Special Issue on Irish Food Ways.**

Journal Abstract: A study by the Irish Food Board, Bord Bia, in 2008 outlined some lost and forgotten food traditions in Ireland based on the evidence from a pre-selected expert group. This paper explores the inclusion of traditional Irish foods within *seventy-nine Irish cookbooks, published between 1980 to 2015.* Extant academic and grey literature on food traditions and cookbooks, together with the content of the cookbooks, identified a gradual decline in the presence of certain traditional Irish foods, to the point where they could be deemed lost or forgotten. The study, however, also finds a re-emergence in the most recent period. A notable omission in both the corpus of cookbooks, highlighting their aspirational function, and the Bord Bia report, was bacon and cabbage, a traditional dish closely associated with Ireland. This paper outlines the importance of documenting food traditions in order to pass on this knowledge to future generations. <https://doi.org/10.1080/04308778.2021.1957429>



Musgrave Marketplace Scholarship Student Receives her PhD

Caroline McGowan has completed her PhD in the School of Culinary Arts. She was successful in her viva examination in June last and will graduate at the end of October. Her supervisors for the thesis were **Dr. Kathleen Farrell and Dr. Anne Murphy.** The title of Caroline's thesis was ***Food Edu-Care in the Primary Curriculum: A collaborative case study in an inner city DEIS Gaelscoil.*** This multidimensional, applied, case study research explored a conceptual broadening of food education beyond food literacy to Food Edu-Care with a particular emphasis on commensality and care. Caroline has recently taken up a position in TU Dublin Access and Civic Engagement Office with the Programme for Students Learning with Communities (SLWC). **Caroline was a recipient of the Musgrave Marketplace PhD scholarships** for which our school is extremely grateful. We wish Caroline every success in her future career.



TU Dublin Academics Published in *Journal of Ethnological Studies*

The School of Culinary Arts & Food Technology congratulates our TU Dublin colleagues who contributed to a special issue of **Folk Life: Journal of Ethnological Studies on Irish food ways** has just been published online by Taylor and Francis. The journal was guest edited by **Dr Máirtín Mac Con Iomaire, School of Culinary Arts and Food Technology, TU Dublin**. There are six papers and an editorial within the issue, and all authors are either current academic staff (Anke **Klitzing**, **Kathleen Farrell**, **Diarmaid Murphy**, **Diarmuid Cawley**, **Máirtín Mac Con Iomaire**), or recent graduate students from the MA Gastronomy and Food Studies, M.Sc. Culinary Innovation and New Product Development or PhD programmes. Most of the articles are available open access thanks to a special agreement TU Dublin have with Taylor and Francis, and all are available to TU Dublin staff and students.

- **Máirtín Mac Con Iomaire and Lillis Ó Laoire**

Editorial: Reimagining Irish food ways for the twenty-first century

<https://doi.org/10.1080/04308778.2021.1957194>

- **Dorothy Cashman and John Farrelly**

“Is Irish Stew the only kind of stew we can afford to make, mother?” The history of a recipe

<https://doi.org/10.1080/04308778.2021.1957420>

- **Anke Klitzing**

‘Gilded Gravel in the Bowl’: Ireland’s cuisine and culinary heritage in the poetry of Seamus Heaney

<https://doi.org/10.1080/04308778.2021.1957423>

- **Stephanie Byrne and Kathleen Farrell**

An investigation into the food related traditions associated with the Christmas period in Rural Ireland

<https://doi.org/10.1080/04308778.2021.1957427>

- **Caitríona Nic Philibín and Máirtín Mac Con Iomaire**

An exploratory study of food traditions associated with Imbolg (St. Brigid’s Day) from The Irish Schools’ Folklore Collection

<https://doi.org/10.1080/04308778.2021.1957428>

- **Diarmaid Murphy**

Exploring evidence of lost and forgotten Irish food traditions in Irish cookbooks 1980-2015

<https://doi.org/10.1080/04308778.2021.1957429> [\(Journal Abstract in this newsletter\)](#)

- **Diarmuid Cawley and Claire O’Mahony**

How Irish food criticism reflected and helped shape a changing nation, 1988-2008

<https://doi.org/10.1080/04308778.2021.1958649> [\(Journal Abstract in this newsletter\)](#)

TU Dublin Scoops Top Prizes at International Contest

TU Dublin students mentored by **Dr Roisin Burke and colleagues** of the School of Culinary Arts & Food Technology **scooped the Top three Prizes at the 9th International Contest** for Note by Note Cooking at *INRAE-AgroParisTech International Centre for Molecular and Physical Gastronomy* on the 4th of June 2021. The theme of the **9th contest was 'Suspensions'**.

International Jury members were:

- Patrick Terrien, Toques Blanches Internationales
- Philippe Clergue, Le Cordon bleu, Paris
- Yolanda Rigault, Paris
- Michael Pontif, Iqemus Inc.
- Sandrine Kault-Perrin, Louis François Inc.

The three Masters (M.Sc.) students were all participants of the School of Culinary Arts & Food Technology Advanced Molecular Gastronomy module. The prizes for the winners are kindly given by the companies Louis François, Iqemus, Belin/Pour la

First Prize: 'Tropical Layered Dessert', Thiago da Costa Marques (photo right).

In the first layer, an agar citrus gel with suspended alginate spheres flavoured with Isoamylacetate (Banana flavour compound).

Layer two is a note by note sponge with a coffee flavour note. Layer 3 is a tropical flavoured custard. Layer 4 is an egg foam with solid meringue bites.



Second Prize: 'Pectin sphere rolled in popping candy powder', by-Simon-O-Callaghan, (photo right).



Third Prize: 'Fish-in-a-bag', by Niels-Nielsen (photo right)



School Assists Boyne Valley Samhain Festival

The School of Culinary Arts and Food Technology are delighted to assist the upcoming Boyne Valley Samhain Festival which will take place on Saturday 06 November, our school colleague Anke Klitzing (Lecturer, SCAFT, TU Dublin) will speak at the Boyne Valley Samhain Food and Culture festival. The festival will be held in the beautiful and ancient areas of **Kells, Co Meath**. Anke's presentation will cover Irish cuisine and culture in the poems of the famous Seamus Heaney. The festival will run over two days between the 5th—7th November. More details are available at <https://boynevalleyflavours.ie/blogs/food-series/samhain-5-000-years-of-food-culture> See also the festival poster right photo.



School Assists International Webinar on Molecular Gastronomy

School of Culinary Arts & Food Technology **Senior Lecturer Dr Roisin Burke** is delighted to inform us of the upcoming **International webinar** on molecular gastronomy entitled '**Current Status of Issues of Social Implementation of Food Tech**', which will take place on October 28th. Make sure you sign up for some of World's foremost thinkers and practitioners in the field of molecular gastronomy.

International Webinar
Current Status and Issues of Social Implementation of Food Tech
OCTOBER 28, 2021
17:30 (JST)




This webinar will present and discuss the Development and Extension of Food Tech, which are expected to contribute to sustainable food supply as population and environmental problems become severe.

17:30	Opening remarks Ryo Kohsaka, Nagoya University
17:35	Current state of molecular gastronomy Hervé This, AgroParisTech/INRAE/University of Paris-Saclay
18:25	The role of traditional foods in familiarising consumers with note by note foods Róisín Burke, Technological University Dublin
18:55	Commentary remarks Masashi Tachikawa, Nagoya University Shigeru Deguchi, Research Center for Bioscience and Nanoscience, JAMSTEC
19:05	Break
19:15	Open discussions
19:45	Webinar ends

Organized by:
 Education and Research Center for Sustainable Co-Development,
 Graduate School of Environmental Studies, Nagoya University

This event is supported and funded by :

- Nagoya University International Conference Grant
- JSPS KAKENHI Grant Number 21K18456

SCAN the QR Code to REGISTER



KOHSAKA Laboratory
 Graduate School of Environmental Studies, Nagoya University
 miyake.yoshitaka@k.mbox.nagoya-u.ac.jp

The Potential for Sea Vegetables in Irish Cuisine

Previously referred to as seaweed, the term marine or sea vegetables is now becoming more commonplace as producers and consumers begin to understand the differences between all the different types of vegetables to be found underwater. **Sea vegetables have been used in Irish cuisine for centuries.** During the famine years more people would have perished of hunger and malnutrition where it not for the use of sea vegetables in their diet. Sea vegetables are underutilised in the food industry, which is unusual considering they are equal and in some cases more nutrient dense than land vegetables – **containing protein, fibre, carbohydrate, potassium, iron, calcium, magnesium, iodine, sodium, folate and both water and fat soluble vitamins including A,B,C,E and B6.** Full article is available at <https://www.thefoodisland.com/>



New School Showcases

Our school took delivery of our (2) new M&C Base Nova Showcases (c/o Douglas Displays) - see photo right. These (2) units (**positioned in our Culinary Theatre— Lower Ground Floor, Central Quad**) will proudly display our school trophies, artifacts and special memorabilia linked to our school history. Thanks were offered to **Dr Frank Cullen and Geraldine Skelly** for coordinating the sourcing, delivery and their installation.



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

The **School of Culinary Arts and Food Technology's** staff have developed and maintain a number of social media platforms which afford our school the opportunity to share our expertise, knowledge and skills with the wider world. Join up with us and share with your colleagues and friends. **TU Dublin Food Forum @TUDubFoodForum; food-nerds #tudublinfood #foodstudies #culinaryarts #Dublin**



School Supporting Franco Irish Studies Conference

The School of Culinary Arts and Food Technology (SCAFT) will be supporting the upcoming **14th Association of Franco Irish Studies (AFIS) conference**. This conference alternates between French and Irish Universities on a biennial basis and has an excellent publication record in terms of its output. This year it will be hosted at TU Dublin-Tallaght on Thursday the 28th and Friday the 29th October. The conference is being run in collaboration with The Centre for European Studies (CEUROS), University of Limerick. Over two days, an eclectic range of papers will be presented by academics and early career researchers on the theme of "New beginnings from a French, Irish or Franco-Irish perspective". CEUROS will also host a session on "France, Germany and Ireland in a future European Union".

AFIS is a partner association of the National Centre for Franco Irish Studies (NCFIS) based in TU Dublin. **Máirtín Mac Con Iomaire, and Brian J Murphy (Senior Lecturers, SCAFT) are both board members** and part of the conference organising team and there will be strong representation from lecturers and researchers from SCAFT and the broader university in terms of papers presented. Some of the food related papers being delivered as part of the conference include:

- **Máirtín Mac Con Iomaire, and Caitríona Nic Philibín:** Harnessing the Digital Schools' Collection Folklore Archive in a time of Covid-19: New Beginnings in Food Research in Ireland
- **John Mulcahy:** Revaluing Tourism in Ireland: A New Beginning, or just a Pause?
- **Anke Klitzing:** Gastrocriticism: A New Approach to Reading (Irish) Literature
- **Boyle, Susan:** Telling and Smelling: A Sensory and Storytelling Treatment for the Renaissance of Irish Whiskey and Distilling in Ireland
- **Patricia Medcalf and Brian J. Murphy:** Doing it for Themselves: The New Reality when it Comes to Promoting Pubs
- **Sarah Berthaud:** Chef's Passport: Fostering New Placements for Culinary Arts Students in France and Ireland
- **Grainne Murphy** Learning from the UK Experience: How the Social Entrepreneurship Model Can Help Save the Rural Irish Pub
- **Kelly Davidson:** The Valiant Discipline of Hard Pruning: The Happy Pear and Lean-Bodied Resilience for Post-Covid Healing.

Further details on the conference can be found at: <https://www.it-tallaght.ie/14th-afis-conference>



Musgrave Marketplace School Supporter

The School of Culinary Arts and Food Technology is proud to highlight our school supporter 'Musgrave Marketplace' in this issue.

Company Background: Musgrave MarketPlace is proud to be the only 100% Irish owned national foodservice wholesaler, over 140 years ago the Musgrave family set out values to guide their business and six generations later these values are still at the core of who they are. The company believe in building long term stable relationships built on honesty, working hard and achievement and because of these values, they are committed to supporting Irish jobs and sourcing from local suppliers, helping local charities, building a more sustainable future and investing in *TU Dublin's future food leaders (our School of Culinary Arts and Food Technology students and staff)*.

Supporting jobs in Ireland: the company directly employ over 1200 people locally and support over 680 Irish companies, spending over €430m with them annually, through their Irish supplier network. They are also dedicated to giving small local producers the help and support they need to grow their businesses Through their *FoodService Academy* they give small local producers help and support.

Charity and Community: Through their partnership with *FoodCloud*, they have helped to donate 500,000 meals to the needy.

Sustainability: Reduction of their carbon footprint production is achieved by investments in new eco-friendly refrigeration systems, maximising route efficiencies, printing on FSC certified paper and ensuring that 100% of their Irish meat and dairy comply with the highest standards of production.

Supporting Ireland's Food leaders: The company have donated €350,000, through their long-term partnership with TU Dublin. Their donation is supporting TU Dublin to create a *European Centre of Culinary Excellence* through; their new state-of-the-art student training restaurant (see photos right side), Brewdoo Eversys 2 Step Barista Machine-equipment and training supports, 8 annual student bursaries and 4 PhD students. **Our school thanks Musgrave Marketplace we look forward to our bright future working together.**

MUSGRAVE
MarketPlace

Musgrave Marketplace School Supporter



Musgrave Marketplace

Training Kitchen and Restaurant, Central Quad, Grangeegorman Campus.



Prince Albert of Monaco Enjoys a Pint (Irish Style)

Congratulations to our colleagues and friends of The Glenside Pub who recently hosted (early September) a most special guest to their pub **Prince Albert of Monaco**— photo 4th from left side who called in to the pub to enjoy a pint with some of the locals. A great day indeed for Tom Mangan (owner of The Glenside Pub—centre of photo right) and his staff and customers. Our thanks also to **John Dillon (Dalcassian Spirits and Wines Ltd)** for kindly sharing the photos of this event.



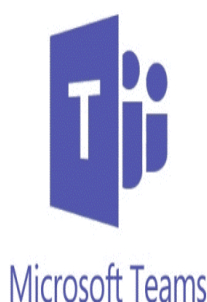
School Staff Develop Academic Student Supports for Teaching and Learning

MS (Microsoft) TEAMS / Zoom / Bongo: Colleagues have adopted various video Conferencing software to maintain student engagement and towards tutorial advice and instructions to drive student activity towards TU Dublin's VLE system/s.

Training Videos / Video Streaming: School colleagues have developed video resources based on their subject discipline areas for students and the general public which they share across various platforms (i.e. Youtube, Google Drive, Arrow-TU Dublin's digital repository, Instagram etc). Listed below are just a couple of these amazing videos; <https://arrow.tudublin.ie/tfschafvid/> <https://www.youtube.com/watch?v=M3w-yJWPfIQ>
<https://www.instagram.com/iamqueenofcakes/> <https://www.youtube.com/watch?v=CoW2ZUhtEtM>

Brightspace: TU Dublin dedicated Virtual learning environment, many colleagues have expanded their traditional classroom activities and support systems by providing (resources, materials, assessments, tutorial supports etc.) within Brightspace for their students, fellow colleagues and external examiners alike.

OneDrive: School colleagues have migrated further and additional resources (documents, photos, videos, training materials) into this internet based storage platform for students and colleagues alike.



School's Research into 'School Meals in Ireland'

School of Culinary Arts and Food Technology PhD student Michelle Dardomy recent study entitled 'A kitchen at the heart of a school – an investigation into school meals in the Republic of Ireland' was published recently in the *Irish Educational Studies Journal*.

Journal Abstract: Free school meals provide support to vulnerable families in the Republic of Ireland. Funding is allocated as part of an anti-poverty strategy. This investigation was carried out to discover if the school meal could be used to provide nutritious scratch-cooked food as well as providing opportunities for increased socialisation and pedagogy. Food affects students in a myriad of ways and schools are in a unique position to guide what and how young people eat. This article draws on data from an ethnographic study in an inner city Dublin school. The school recently had a scratch-cooking canteen embedded within it. Using a case study methodology, this paper investigates whether this type of canteen can lead to the school becoming a more food literate entity by building a scaffolding that can facilitate a greater knowledge of food throughout the school, increased interest in tasting new foods and spaces for socialisation over a meal. **Full Article:** <https://doi.org/10.1080/03323315.2021.1929393>

Michelle RTE Brainstorm article entitled: *How Ireland can rethink its approach to school meals and food education* is also available at <https://www.rte.ie/brainstorm/2021/0920/1247815-school-meals-food-education-opportunities-rethink/>



'ONE KIND WORD': Photographs taken prior to Covid 19 restrictions.

School Recruitment and Career Activities

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

Mike O'Connor and Jackie Rigney has been busy co-ordinating the re-editing process of our school programmes videos to incorporate recent changes, these re-newed videos are available so please use and circulate them strategically to student groups. **All colleagues are encouraged at this time to use their influence, their communication mediums, their contact channels to help drive student numbers and interest in our programmes** because the period/s ahead will be most challenging. But working together we meet these challenges. **Please ensure that YOU have a full set of our school marketing materials to assist you towards recruitment activities** (these are available from James Murphy, Jackie Rigney or scaff.ie and include (1 pagers e-copies: School programmes, access routes, school videos, school presentation, TU Dublin prospectus 2021.22) and consider offering further 'Virtual School Presentations' to schools in your area, region , everything counts. **Some of the more recent recruitment events your school have also been actively involved include the following;** <https://www.tudublin.ie/opendayevents/htecs/> <https://www.youtube.com/watch?v=0MMWfpd9yiY> <https://www.youtube.com/watch?v=6CfjgyiOWKA>



Industry, Academic & Civic Engagement

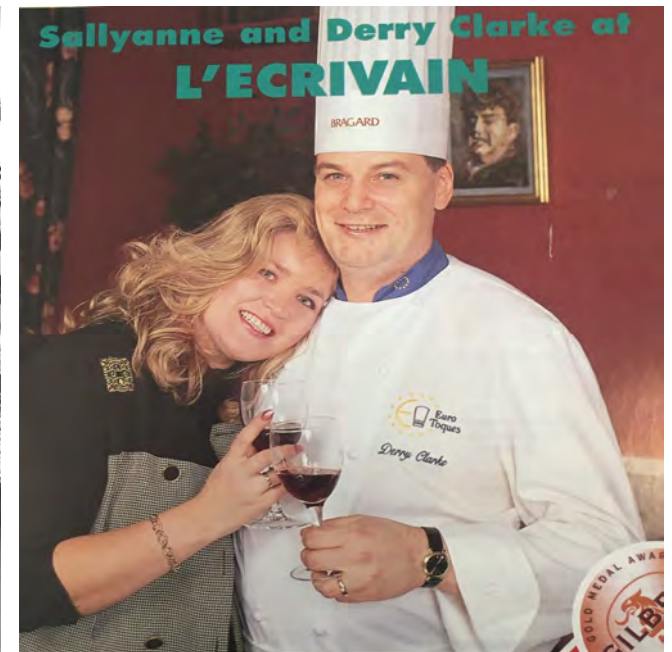
School Promotional Videos on TU Dublin YouTube (official) channel.

Our school welcomed the recent hard work behind the scenes to ensure that all our school programmes promotional videos are now updated and available for viewing and further dissemination. Colleagues are reminded that all our school promotional programmes videos are available to view on the *TU Dublin YouTube (official) channel*.

Additionally, within the channel, there's a *playlist dedicated to Culinary Arts* and finally to add that these updated videos will be attached to our *SCAFT webpage & TU Dublin admissions programme page shortly*. Well done indeed, **now let's get our school moving together and start sharing these promotional videos towards driving our student numbers upwards.**

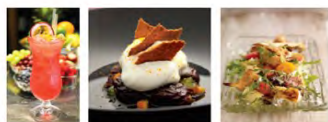


Looking Back - Unforgettable Memories





Celebrating Culinary Excellence (Our School Book—Published by O'Brien Press)

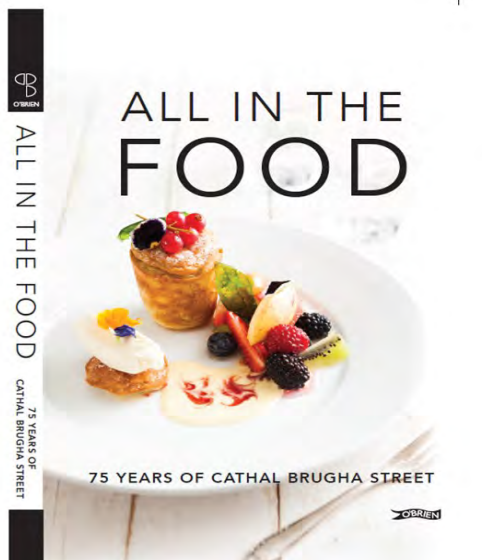


A CELEBRATION OF 75 YEARS OF CATHAL BRUGHA STREET

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

Founded in 1941, Cathal Brugha Street is Ireland's premier culinary school, internationally renowned for the excellence of its graduates.

All in the Food showcases more than 80 delicious food and drink recipes from the school's award-winning lecturers, alongside famous alumni, industry legends such as DARRIA ALLEN, DERRY CLARKE, RICHARD CORRIGAN CATHERINE FULVIO, CONRAD GALLAGHER, PAUL KELLY, ROSS LEWIS, NEVEN MAGUIRE, MICHEL ROUX SNR and KEVIN THORNTON.



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

School Graduate Appointed 'Executive Chef Carton House'

Carton House recently announced the appointment of **Gary Rogers (photo below-left)** as their Executive Chef, responsible for all dining outlets at the resort, from The Carriage House to the exciting new concepts of Kathleen's Kitchen, The Courtyard Bar and The Morrison Room, one of the country's grandest dining rooms. A Dublin native, Gary has worked in a wide variety of different food operations **since graduating in Culinary Arts from Technological University Dublin in 1995** Gary's interest in cooking began at an early age, taking his cue both from his grandmother, a natural home baker, and from his dad, a former chef in the Irish Army and owner of a catering business. After graduating, Gary trained and worked in various Irish hotels and restaurants before moving to Australia moving back to Ireland in 2016. With a cooking style that is classically French in origin, letting the quality of exceptional ingredients shine through, guests at Carton House can look forward to simple but expertly executed dishes using techniques mastered by Gary Rogers over almost three decades as a chef. "I'm so excited for this next chapter at the newly reimagined Carton House, and Ireland's first Fairmont property," says Gary Rogers, new Executive Chef at the resort. "This is a dream job for me and I'm very much looking forward to — along with our very talented culinary team — putting Carton House (**photo below**) firmly on the culinary map of Ireland."



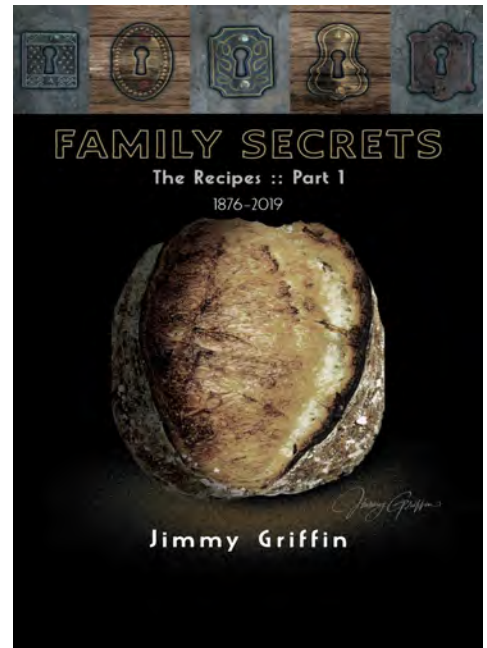
School Colleague Invited on to the *Oxford Symposium on Food and Cookery* Board

Dr Elaine Mahon, Assistant Lecturer (Gastronomy and Food Studies), has been invited to join the Board of Trustees and Executive Committee of the Oxford Symposium on Food and Cookery (**photo of their new logo above right side**). The oldest-established and one of the most respected of its kind, the Oxford Food Symposium gathers each year to explore and share leading food research from around the world amongst a community of writers, academics, chefs, scientists, and producers who bring a diverse host of experiences and perspectives to the study of food and cookery. **The School of Culinary Arts and Food Technology has a long-standing connection with the Oxford Food Symposium where it has hosted a number of banquets showcasing Irish food.** In 2017, an Oral History Project was launched by SCAFT senior lecturer and previous Oxford trustee, Dr Máirtín Mac Con Iomaire, to capture the stories of past symposiasts such as Harlan Walker, Theodore Zeldin, Barbara Ketcham Wheaton and Claudia Roden (available here). Dr Mahon will be coordinating the Oxford Symposium's Young Chefs programme, an annual grant awarded to food professionals early in their careers which enables them to attend the Symposium, help with travel costs and work alongside the Symposium's guest chefs. A number of the School's graduates have been recipients of this coveted award since it was launched in 2008, most recently Caitríona Nic Philibin, a recent graduate of the Masters in Gastronomy and Food Studies.

School Lecturer Publishes 'Family Secrets—The Recipes Part 1 1876-2019'

The School of Culinary Arts & Food Technology congratulates our own baking and pastry arts Lecturer **Mr. Jimmy Griffin** on the recent publication of his fourth book entitled, **Family Secrets - The Recipes - Part 1- 1876-2019**. Jimmy's book explores the many favourite recipes from Griffins bakery spanning a 143 year old history and six generations of baking. Many of Griffins favourite goodies are now available to bake at home. Learn how, in his latest book, Family Secrets - Part 1 - 1876-2019. Whether it is Halloween, Brack, Christmas cakes , delicious mince pies, plum pudding, chocolate/coffee castles, princess fingers or Baileys and Tia Maria cheesecake , the favourites are all there! There are also soda breads and scones, tartlets, sourdough and tasty pizza, something for every one and for all seasons. Bursting with over 50 recipes, with simple and detailed instructions, you can recreate Griffins in your own home. Jimmy's book is available on all global Amazon platforms as an ebook, paperback and hardcover.

Amazon.com Direct Link: https://www.amazon.com/Family-Secrets-Recipes-2019-ebook/dp/B09H678R3J/ref=zg_bsnr_156165011_1?encoding=UTF8&psc=1&refRID=AJ6NEA0TFB3DYA4RJ41R



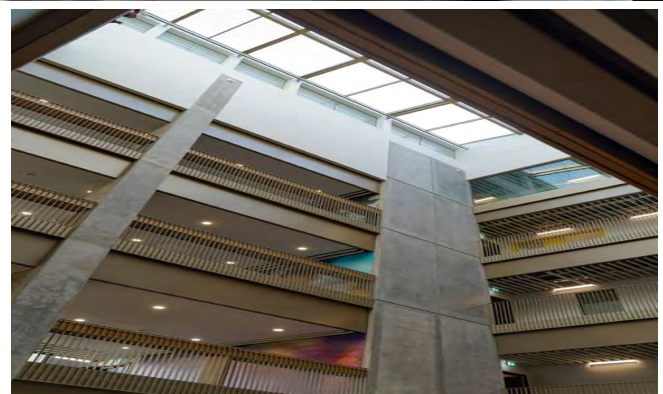
TU Dublin Student develops Range of Natural Syrups

Laura McCarthy, TU Dublin Student (photo right) founded Drink Botanicals to produce infusion kits for those who enjoy a G&T with a different flavour twist. Now after completing her degree while running her business full time, she has expanded her product line-up with a range of flavoured syrups for cocktail lovers . “McCarthy says what differentiates her syrups from others on the market is their texture, natural ingredients and authentic fruit flavour. There are six 500ml varieties in the line-up – lemon, grapefruit, orange, cucumber, sour cherry and raspberry – and they are on sale at a recommended retail price.



School Practical Classes Resume at Central Quad

Our school was delighted to welcome back practical classes within our baking, pastry arts and hot kitchen areas recently, captured below are just a small selection of our students in action perfecting their skills and competencies within our dedicated training laboratories based on the Grangeogorman Campus here at Central Quad. If you are interested in undertaking one of our programmes here at the School of Culinary Arts and Food Technology just contact us at e: scraft@tudublin.ie or speak to Fabiola or Geraldine (School Administrators) on **01-2205769**.

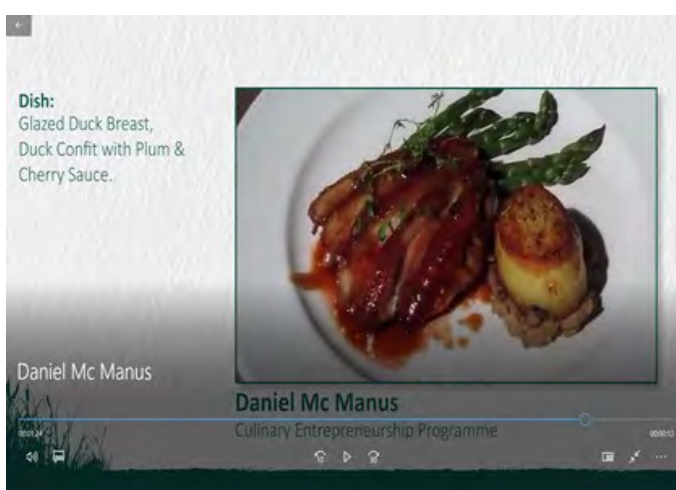
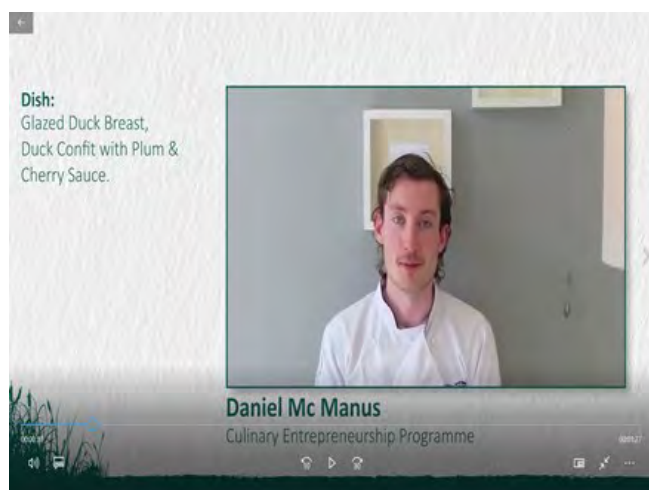


Silver Hill Duck Cookery Competition 2021 - *Cook at Home*



The School of Culinary Arts and Food Technology were delighted to announce that a cookery competition using the world-famous Silver Hill Duck took place for 2021. Silver Hill Duck are a Founding Partner with TU Dublin for the Transforming Tomorrow Capital Campaign for Grangegorman. This partnership has led to many opportunities for our staff and students including educational tours, cooking demonstrations and culinary competitions.

Due to Covid-19 restrictions in place, the criteria of this year's competition allowed for competitors to produce a homemade video using the world-famous Silver Hill Duck as the main feature of their chosen dish. The finalists included **Emmanuel Okenkpa (Professional Cookery)**, **Max Fogarty (Higher Cert Culinary Arts)**, **Daniel McManus (Culinary Entrepreneurship)**, and **Man Wai Lok (Higher Cert Culinary Arts)**. Our school would like to recognise all competitors for their accomplishments; and their diligent work and commitment towards creating their excellent dishes and videos from home, which they should all be very proud of. We also wish to congratulate **Mr Daniel Mc Manus Overall Winner of Silver Hill Duck Competition 2021 with his dish 'Glazed Duck Breast, Duck Confit with Plum & Cherry Sauce'**. Videos will be uploaded shortly on TU Dublin Food Forums and Silver Hill Duck media platforms. Thanks were also offered to **Diarmaid Murphy** (Competition Co-ordinator-Lecturer Culinary Arts, TU Dublin), **Jackie Rigney** (School Business Development, SCAFT, TU Dublin). **Upcoming Silver Hill Duck events** include a *Site Visit with the Silver Hill Duck Truck, Silver Hill Duck Guest Speaker, Silver Hill Duck Tutorial & Demonstration, and the Silver Hill Duck Competition 2022.*



Fitness [New Classes]

Our school thanks our colleagues for their TU Dublin on-line Fitness classes, their hard behind the scenes has helped to maintain all fitness classes for colleagues. The TU Dublin Fitness Team will continue to offer **virtual and outdoor classes (weather permitting)**, whilst also introducing some **indoor fitness classes in their brand-new studios in Lower House**. Some positive changes have been made to the layout of the gym and new equipment to offer more variety to your workout. **So, grab a colleague, book in, and join them!** All the classes and gym workout slots are available to book through their **TU Dublin Fitness APP**. Please note, that you must pre-book all classes and your gym workout on the App or via our website. For further information, please contact the sports team at fitness.city@tudublin.ie

TU DUBLIN SPORT		NEW CLASS SCHEDULE			
	STUDIO*	TIME	CLASS	MINUTES	
MONDAY	1	08:15	Xpress Spin	30	 <p>Pre-booking Studio & Virtual Classes essential, book through the TU Dublin Fitness app</p> <p>PRICES: Students €3 a class 10 visit bundle €20 Staff €4 a class 10 visit bundle €30</p> <p>@TUDublinSportCC</p>
	2	12:30	Bums,Tums & Abs	30	
	1	13:00	Spin & Abs	45	
	2	17:00	Les Mills GRIT	30	
TUESDAY	2	08:15	HIIT	30	
	1	12:30	Spin Fitness	30	
	2	13:00	Xpress Circuits	30	
	V	13:00	Pilates	30	
	2	17:00	Bums, Tums & Abs	30	
	1	18:00	Xpress Spin	30	
WEDNESDAY	V	08:15	Bums, Tums & Abs	30	
	2	08:15	Abs & Stretch	30	
	1	12:30	Spin Fitness	30	
	2	13:00	Les Mills GRIT	30	
	V	13:00	Abs & Stretch	30	
	1	17:00	Xpress Spin	30	
THURSDAY	1	08:15	Xpress Spin	30	
	1	12:30	Spin Fitness	30	
	2	13:00	Met Con	45	
	2	17:00	Bums, Tums & Abs	30	
	2	18:00	HIIT	30	
FRIDAY	V	08:15	Abs & Stretch	30	
	2	08:15	HIIT	30	
	2	12:30	Circuits	45	
	1	13:00	Spin & Abs	45	
	V	13:00	Bums, Tums & Abs	30	



Health and Well-Being

Coffee & Chat sessions open to school colleagues.

Coffee & Chat

Would you like to connect with fellow colleagues to network, chat and share experiences to create a supportive community in TU Dublin?

Join via MS Teams if you have an interest in taking part in one of the following groups:

Coffee & Chat for family carers:
Last Wednesday of each month 11am to 11.30am

Coffee & Chat for colleagues with a disability:
Last Friday of each month 11.15am to 11.45am

You can register your interest by emailing healthandwellbeing@tudublin.ie








TU Dublin's Pastoral Care and Chaplaincy Service

We thank our colleagues at TU Dublin's Pastoral Care and Chaplaincy Service for their dedicated and continued support to all our staff and students. This service is available on a **24/7 basis for 52 weeks** of the year. The skills set among the team allows us all to face our future with confidence. The Chaplains are on campus and are accessible. They remind us to always feel free to [contact a chaplain](#) at any time. The bottom line they state is ***don't be alone with your problems and if there is any issue that is annoying you about college life come and chat about it ... we'll try and find a way around it together.*** Finally they add that we all should keep in touch with them because they are there to support everyone, some of the main areas they also offer support includes (Peer Mentoring, Mindfulness, Faith and Spirituality, International Students) . The Pastoral Care and Chaplaincy Service along with The Sanctuary are providing the below Mindfulness sessions available to all staff. Each session is just 30 minutes duration.

Remember to Breathe

Free 30 minute Mindfulness sessions for students & staff

- Monday 1:25pm
- Tuesday 1:05pm
- Wednesday 8:20am
- Thursday 5:00pm

CLICK Register to be sent the link for Mindfulness

SCAN ME

Pastoral Care and Chaplaincy Service in partnership with The Sanctuary



Towards Covid 19 Resources for Students and Staff

Our school would like to remind colleagues that your **Response Management Team members (Mike O'Connor, Jackie Rigney and James Murphy) and our Lead Worker Representative (Thomas Cooney)** will continue to work hard with all our staff and students to ensure compliance with the on-going regulations. Your team thanks all our colleagues and our students for your on-going support and assistance during these most challenging times. TU Dublin have also prepared a *quick reference guide to what to do if you, a colleague, or a student becomes unwell with possible COVID-19 symptoms on campus*. In line with government guidelines, wearing a face-covering is mandatory in all indoor areas on campus, including the Library, to protect you and other staff and students. If you have a disability or medical condition that does not permit you to wear a face-covering it is advisable for your protection and that of others that you consult your GP for advice about the appropriateness of attending campus/engaging in close contact with others in the absence of any form of face-covering. *These precautions are in place to ensure the safety of everyone concerned and anyone coming to campus needs to be constantly vigilant.* TU Dublin will also continue to provide updated information on the **university's response plan to COVID-19** on www.tudublin.ie/covid19 and on the intranet.

Updated Guidance and FAQs for Public Service Employers during COVID-19

The Department of Public Expenditure and Reform (DPER) issued an updated **Guidance and Frequently Asked Questions for Public Service Employers during COVID-19**. The information was been added to 'Updates for Staff' at www.tudublin.ie/covid19 where you can also download a copy

MOVING TOWARDS A NEW WAY OF WORKING

The Return to Work Safely Protocol (national guidelines) is designed to support and guide the implementation of measures to prevent the spread of COVID-19. This document outlines Technological University Dublin's response to those requirements and were agreed by collaboration with our staff and social partners.

TU Dublin Response
Plan



Suspected case/s of Coronavirus - What to do (HSE advice)

The HSE offered the following advice for anyone with a suspected coronavirus case:

- ◆ Other employees can **continue to work**
- ◆ Anyone that was in **close contact** with the suspected case - **restrict movement**
- ◆ Ensure social distancing in the workplace **2 metres** (6.5 feet) apart
- ◆ **Stagger breaks** to ensure 2 metre distance

Follow HSE guidelines

DO

Wash your hands properly and often.

Cover your mouth and nose with a tissue or your sleeve when you cough and sneeze.

Put used tissues into a bin and wash your hands.

Clean and disinfect frequently touched objects and surfaces.

Avoid close contact with people - keep a distance of 2 metres between you and others.

Avoid crowded places, especially indoors.

Stay at home if you are sick to help stop the spread of whatever infection you may have.

DON'T

Do not touch your eyes, nose or mouth if your hands are not clean. Do not share objects that touch your mouth – for example, bottles, cups. Do not shake hands.

See HSE You Tube video: <https://www.youtube.com/watch?v=ztj7JhMt3Wc>

If a case is confirmed **contact tracing will be carried out by the HSE.**

Coronavirus COVID-19

Coronavirus COVID-19 Public Health Advice

If you have fever and/or cough you should stay at home regardless of your travel or contact history.

If you have returned from an area that is subject to travel restrictions due to COVID-19 you should restrict your movement for 14 days. Check the list of affected areas on www.dfa.ie

All people are advised to:

- > **Reduce** social interactions
- > **Keep a distance** of 2m between you and other people
- > **Do not** shake hands or make close contact where possible

If you have symptoms visit hse.ie OR phone HSE Live **1850 24 1850**

How to Prevent

- Stop** shaking hands or hugging when saying hello or greeting other people
- Distance** yourself at least 2 metres (6 feet) away from other people, especially those who might be unwell
- Wash** your hands well and often to avoid contamination
- Cover** your mouth and nose with a tissue or sleeve when coughing or sneezing and discard used tissue
- Avoid** touching eyes, nose, or mouth with unwashed hands
- Clean** and disinfect frequently touched objects and surfaces

Symptoms

- > Fever (High Temperature)
- > A Cough
- > Shortness of Breath
- > Breathing Difficulties

For Daily Updates Visit
www.gov.ie/health-covid-19
www.hse.ie

Ireland is operating a delay strategy in line with WHO and ECDC advice

COVID-19 HAND HYGIENE BEFORE AND AFTER USING A MASK

Safe use of Masks

THE MASK YOU NEED

REMEMBER TO WEAR THE CORRECT MASK FOR THE TASK:

- Wear surgical mask for droplet precautions, or when providing care within 2 metres of any patient, or when working within 2 metres of another healthcare worker for more than 15 minutes.
- Only wear FFP2 (FFR Checkval) or FFP3 mask (FFR Sealval) for aerosol generating procedures.

WEARING THE MASK

- Wear your mask so it covers all the way up, close to the bridge of your nose, and all the way down under your chin.
- Press the metal band to shut it conforms to the bridge of your nose.
- Tighten the straps or ties so it's snug around your face, without gaps. If there are strings, tie them high on top of the head to get a good fit.

DO NOT:

- Wear the mask before your nose.
- Leave your chin exposed.
- Wear your mask loosely with gaps on the sides.
- Wear your mask so it covers just the tip of your nose.
- Push your mask under your chin to rest on your neck.

ONCE YOU HAVE ADJUSTED YOUR MASK TO THE CORRECT POSITION, FOLLOW THESE TIPS TO STAY SAFE:

- ALWAYS change your mask when you sneeze.
- ALWAYS change mask when leaving a confined area or entering a single patient location room.
- ALWAYS wash your hands before and after handling a mask.
- ALWAYS change mask if it is dirty, wet or damaged.
- NEVER adjust your mask when it's on.
- NEVER store your mask in your pocket.

REMOVING THE MASK

Use the ties or ear loops to take the mask off. Do not touch the front of the mask when you take it off.

DISPOSING OF THE MASK

Dispose of mask in a healthcare risk waste bin.

IF HEALTHCARE RISK WASTE SERVICE IS NOT AVAILABLE:

The mask, along with any other PPE used, needs to be double-bagged and stored for 72hrs in a secure location, then put in the domestic waste.

School Staff Resources: One Drive [Sharing Folder/s]

The School of Culinary Arts & Food Technology have finished the work of migrating dedicated staff resources on to **ONE DRIVE** (within school colleagues shared folders) the following resources listed below are available for staff;

- **Recruitment:** School electronic resources (including videos), presentation and marketing materials towards schools and industry presentations by staff (please also just request access to hard copy materials, brochures, flyers, etc.).
- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Covid 19:** Temporary removal of assets doc, TU Policy Docs, Public Service Docs, Posters & Signage, PPE equipment.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of facilities, risk assessment, GDPR, H&S Training Policy for staff, Opening and Closing Procedures—Practical classes, SC7-Fitness to work, Garda Vetting, Staff Meetings Ground Rules, Travel Policy.
- **Allergens:** training materials, students, TU Dublin Allergen Policy, banner allergen codes, student medical docs.
- **School Newsletters:** All previous seasonal issues for reference and dissemination to all our supporters.
- **School events, photos, videos & development:** all activities held via the school. (includes back years-archive photos)
- **SCAFT Risk Assessment Docs, SOPs (School Standard Operating Procedures), Food Safety Management Doc:** in accordance with Covid 19 guidelines and FSAI-HACCP Regulations.
- **Academic Affairs—Exams / Results:** Boards, results, awards, supplementals, R10s etc.
- **Staff Training Resources:** Our school continually upload the latest staff training videos (covering new laboratory equipment, specialist equipment training, orientation training etc, **please use these resources**)

School Restaurants and Bakery Shop, West Wing, Central Quad, Grangegorman

The school have *two training restaurants which will be based in the West Wing area of the Central Quad, TU Dublin, City Campus, Grangegorman.* The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and the culinary shop we *look forward to receiving your bookings and custom from September 2021 -onwards (accepting HSE guidelines on social distancing etc.).* We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. *Listed below are contact details you will require for bookings and orders in 2021.22*

RESTAURANTS: Warren Mcelhone warren.mcelhone@tudublin.ie
Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

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

SOCIAL MEDIA HANDLES: [@tudublin_dining](https://www.instagram.com/tudublin_dining) [#TUDublinfood](https://twitter.com/TUDublinfood)



Photo take prior to HSE social distancing guidelines.



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

Gold Plaque Supporters



MUSGRAVE
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Foods 



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INSPIRED Friends of Culinary Arts

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.