

2015

School of Culinary Arts and Food Technology Round Up 2015

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Culinary Arts and Food Technology 2014/15 Year of Success



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World Class Performance from Norma Kelly

The World Chocolate Masters' UK & Ireland pre-selection took in London on 18 February at Westminster Kingsway College. But is not just a competition. The World Chocolate Masters are about getting to know chocolate, experiencing the richness of flavours of different origins and desserts created by the greatest chefs in the world, Norma Kelly, one of the four contestants competing in the World Chocolate Masters' UK & Ireland pre-selection was presented with third place. <http://www.worldchocolatemasters.com/en/national-preselections/united-kingdom>

Norma is a Lecturer in Culinary Arts (Pastry Expert) in the School of Culinary Arts and Food Technology. Before becoming a lecturer Norma studied for the BA Culinary Arts at D.I.T. Norma and worked as a pastry chef both at home and abroad before returning to D.I.T. to complete a Masters degree in Food Product Development and Culinary Innovation. As a student Norma has taken part in many culinary competitions, both nationally and internationally. As well as competing herself, Norma also mentors students for competitions along with her colleagues at D.I.T

A busy year in the School calendar continues to place us as a first choice destination for food and beverage educational. This year the School has achieved outstanding results both nationally and internationally and celebrated at our special awards night organised by James Murphy; Ann-Marie Dunne; John Clancy, Mike O Connor and Anna Cruickshank.

Engagement visits

Karine Condae – Director of Tourism Sud Hatai Thomas Lennon of Head of overseas students Maritime Academy USA. Marjory Dessay – Formation/Education Haiti visited to develop engagement with the School lead by the School Management.

Georgian College Dinner to mark the development of engagement organised by John Clancy, Frank Jacoby, James Carberry and James Sheridan.

Social/Civic Engagement

Young Horizons visit organised by James Rock.

The Annual Senior Citizens Party organised by John Clancy and supported by staff and management. Temple Street workshop lead by James Fox.

Staff and Student Workshops

Uncorked – Young Sommeliers Training Workshop organised by Diarmuid Cawley

Masterclass in Spanish Jamón organised by Diarmuid Cawley.

Validated two new programmes

BSc in Culinary Science to commence September 2016

Higher Certificate in Food Sales and Culinary Practice. Commencing in September 2015.

World Class Success

Young Chef of the World



Mark Moriarty a graduate of the BA in Culinary Arts (November 2014) was named the San Pellegrino Young Chef 2015 at the grand finale in Milan. The 23-year-old beat off competitors from all over the world in the competition, the first its kind. Twenty of the world's most talented young chefs, finalists from more than 3,000 applications, were judged by seven acclaimed international chefs, including Michelin starred Massimo Bottura from Italy, Yannick Alleno from France and South Africa's most famous chef Margot Janse.

Bakery Student International Success



DIT Bakery and Pastry Arts students (DT 418 Years 1 to 3) have achieved stunning successes at the UK's Annual Alliance for Bakery Students and Trainees (ABST) Weekend Conference. DIT wins prestigious prizes and bursaries awarded; including trophies, medals, cash prizes, demonstrations and student bursaries. In total three first Prizes, a second prize and three travel bursaries have been offered to DIT Students at the black tie awards.

DIT's winners were: *Winner Of The President's Cup* Caroline Cruden (3rd Year): **1st Place** winner. *Sourdough Challenge* **1st Place Winner** Deirdre Flanagan (3rd Year); closely followed in the same *Sourdough Challenge* by DIT colleague Nara Park (2nd Year) who scooped 2nd place. In the *Six Celebration Cup Cakes Competition*: Ann Bollard (1st Year) scooped 1st prize; these were all wonderful achievements in very popular and well represented categories.



Gold Standards'

The Monin Cocktail Challenge is an annual event held in the Training Bar mentored by James Murphy and supported by Ms Lynsey White.

Once again we observed outstanding performances at the CATEX in February mentored by George Smith, support by Norma Kelly, Pauline Danaher, and James Sheridan Lecturer of Restaurant Management pictured above.

ABST Bakery Awards mentored by Darrin Harris.

StaffordLynch Ltd Tabasco Hot Chefs mentored by James Rock, Frank Jacoby and Norma Kelly.

Irish Pubs Global Cocktail Challenge mentored by James Murphy

Masters Showcase Award mentored by Anna Cruickshank, Roisin Burke and Therese Cadden.

The Key to Success is Education with Industry support



Students from the School of Culinary Arts and Food Technology took part at the recent Chef Ireland competition, held at CATEX 2015. The team of students trained hard for 8 weeks prior to the competition under the guidance of their lecturers George Smith, Pauline Danaher, Norma Kelly and James Sheridan.

All the hard work paid off when the team came home with an array of awards and prizes. Junior Chef of the Year was won by Andy Roche, first year student on the Higher Certificate in Culinary Arts (Professional Culinary Practice) while the Overall Junior Hygiene Award was won by Izzy Dalglish, who is in her 3rd year of the BA in Culinary Arts. Other prizes won by DIT students included 5 gold medals, 9 silver medals, 4 bronze medals and 7 certificates of merit.

INSPIRED Friend of Culinary Arts

Gold Plaque Sponsor Manor Farm

Manor is the chicken brand of Carton Bros. The company is now in the 8th generation of the Carton family with Vincent Carton currently Managing Director. Proud of its Irishness the company employs 650 people directly, contracts a further 150 farmers and gives indirect employment to many more throughout the 26 counties. Carton Bros is also committed to the Love Irish Food campaign which will guarantee the consumer that Irish products are kept on the shelves and will keep jobs in Ireland.

CATEX

Mentored by lecturers of Culinary Arts: George Smith (Team Manager), Norma Kelly, Pauline Danaher, and James Sheridan lecturer of Restaurant Management. This CATEX team was supported using funding obtained through the Schools Innovative Supporters of Professional Industry Research Education and Development (INSPIRED) Friends of Culinary Arts programme. In particular funding was provided by Manor Farm Chickens a key supporter and contributor to the School and our CATEX success. Manor Farm support also provided funding for the new Oven in Kitchen 8. On behalf of the School we would like to thank Manor Farm for their continued support.



New Electrolux Oven Supported by Manor Farm, located in Kitchen 8.



'Go-Chu' Wins Bolton Trust Student Enterprise Competition



Mentored by Dr Kathleen Farrell and Gereva Hackett, The Bolton Trust Student Enterprise Competition has been won this year by a team of three students from the BA (Hons) in Culinary Arts for their business plan entitled 'Go-Chu Foodtruck'. From left to right, they are Lisa Gough, Sara Vadopija and Harry Colley. Their winning entry was presented to a panel of industry experts and academics, and comprehensively detailed the setting-up of the 'Go-Chu' mobile food unit which has an Asian flavour and travels to many different locations around the inner city. The Culinary Arts team were subsequently awarded the first prize of €2500. The main objective of the competition is to foster a spirit of entrepreneurship among DIT students and to encourage and support a rigorous business planning approach to entrepreneurial activities. The School has an excellent record in this competition and we wish the 2015



INSPIRED Friend of Culinary Arts

In recognition of the continued support Stafford Lynch has given to students from the School of Culinary Arts and Food Technology we honoured them with silver plaque. Photo, Dr. Frank Cullen, Head of Schools, awarded the plaque to Ms. Una Lynch, Director, Stafford Lynch Ltd



Winner of the Tabasco Hottest Chef Competition 2015

The theme of the 2015 Tabasco Hottest Chef Competition was "Street Food". Mentored by James Rock, Norma Kelly and Frank Jacoby. The students presented some very innovative and inspiring entries which made the task of choosing a winner quite difficult for Stafford Lynch. Ms. Roisin Gillen, a student on the B.A. in Culinary Arts claimed the title with a delicious dish which is pictured below. Mr Gary Evans, Tabasco European Development Chef very kindly gave his time to the judging process, along with Ms. Una Lynch, Director, Stafford Lynch Ltd.



Cocktail Champions

The 2nd DIT Monin Cocktail Challenge took place on Thursday November 20th 2014, this initiative between the DIT Bar Management Studies and Monin attracted 70 mixologists. Prizes were awarded for the top *non-alcohol cocktails presented and best technical performance*. All the cocktails were based on Monin premium syrups and purees, points were awarded for the appearance, aroma, taste and the commercial appeal of the cocktails. Mr. James Murphy (Competition Co-ordinator, DIT Lecturer, Bar Management Studies, College of Arts & Tourism) congratulated the winners reminding competitors, sponsors and supporters of the DIT Bar Management Studies commitment to providing on-going challenging and innovative bar management and cocktail making programmes, Dr. Frank Cullen (DIT Head of School Culinary Arts and Food Technology) offered sincere thanks to both Mr. Richard Iveson (Monin Ireland Brand Manager) and to expert judges Gintare Pertruaskaite (House, Leeson Street), Catherine Griffith (Irish Guild of Sommeliers) and John Nealon (Chairman, Licensed Vintners Association).

Cocktail Success Mentored by James Murphy

The 2nd DIT Monin cocktail challenge winners were as follows;

1st place: Overall winner “Hubba Bumba” Prepared by: **Michael Woods BSc Bar Management and Entrepreneurship** **2nd place:** “Passion Fruit Punch” Prepared by: Niamh Hannon - **DIT BSc Culinary Entrepreneurship.** **3rd place:** ‘Winter Warmth’ Prepared by: **Oisin Kelly BSc Bar Management and Entrepreneurship**

DIT Students showcase their skills at the Irish Pubs Global Cocktail Challenge, Dublin Convention Centre - James Murphy DIT.

‘DIT Students showcase their skills at the Irish Pubs Global Cocktail Challenge’ Irish Pubs Global is spearheaded by Irish entrepreneur Enda O’Coineen it is the global network linking the owners and managers of more than 6,500 Irish Pubs. The 2015 conference theme was ‘Together is better’ a truly unique event which was held over three days at the Dublin Convention Centre. This initiative between the DIT Bar and Beverage Management Studies, Irish Pubs Global and Dalcassian Spirits and Wines Ltd brought together DIT students in a unique cocktail challenge for all the delegates from over 22 countries. Prizes were awarded for three best original cocktail recipes based on Dubliner liqueur whiskey by Lisa Doyle (Brand Manager, Dalcassian Spirits & Wines Ltd) and Johnny Harte (Managing Director, First Ireland Spirits). Mr. James Murphy (Competition Co-ordinator, DIT Lecturer, Bar and Beverage Management Studies, College of Arts & Tourism) congratulated all the DIT students reminding the delegates and exhibitors of the DIT College of Arts & Tourism commitment to providing on-going challenging and innovative bar and beverage management programmes.

DIT Student Winners:

‘West Dubliner’ Prepared by: **Michael Woods**
 ‘Arrre...Bless’ Prepared by: **James Halligan**
 ‘Morning Joyce’ Prepared by: **Oisin Kelly**



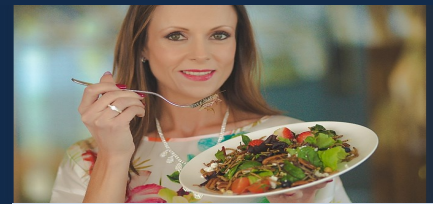


Food Product Development and Culinary Science a Master Class Mentored by Anna Cruickshank, Dr Roisin Burke, Therese Cadden and John Clancy

One of the highlights in the academic year is the Masters Showcase Event held in May. This event has good industry support from BIM, Staffordlynych and Euro-Toques. This was the biggest Showcase to date with the most innovated award to an Erasmus student. In addition the Erasmus students engaged with **Prepared Consumer Foods Innovation Gateways - 3rd June 2015**. As part of their DIT summer school activities the students from the Erasmus Mundus Master Course in Food Innovation and Product Design (EMMC-FIPDes) visited Teagasc Food Research Centre in Ashtown to participate in a showcase of innovative technologies and opportunities to help develop a sustainable, competitive Prepared Consumer Foods (PCF) sector. This unique forum provided the students with an exciting opportunity to see and hear the latest information regarding Prepared Consumer Foods (PCF) and related industries. The event included national and international speakers and the students were particularly interested in the presentations: Understanding Manufacturing Processes in Prepared Foods presented by Tim Foster, University of Nottingham and Centre Director of the UK's Centre for Innovative Manufacturing in Food and International Trends in Prepared Consumer Foods presented by Karen Tyner, Prepared Foods Export Manager, Bord Bia. The diverse group of Masters students presented at the School Annual Showcase event in May. In addition the Erasmus students took part in an exhibition presenting the new food and drink products that they had developed as part of the module Food Prototype Development & Evaluation in DIT. Their food and drink products were very much "on-trend" with their innovative use of functional ingredients, new flavours and radical "mashups" from restaurants, and food labs including sweet-spicy sauces, chick pea dips and health drinks from beetroot.



A strong supporter of the School Professor 'Herve This'



Sponsored by Excellent Ltd



DIT Student Tara Elliott

Mentored by Dr Roisin Burke Culinary Science competition winner student Tara Elliott wins first place in the student category and Second place overall for the Note by Note Culinary Science Competition in Paris.

According to Hervé This, Note by Note cuisine began in 1994. In the French edition of *Scientific American*, Hervé wrote that he dreamt of the day when recipes gave advice like "add to your bouillon two drops of a 0.001 percent solution of benzylmercaptan in pure alcohol". Hervé said promoting the cuisine was a struggle and he got no direct remuneration out of it. He teamed up with Pierre Gagnaire and they developed Note by Note dishes for between six months and a year. They presented the first Note by Note meal in Hong Kong in 2008. Pierre Gagnaire named the first dish Chick Corea, after the jazz pianist of the same name. Ingredients used in Note by Note cuisine include water, ethanol, sucrose, amino acids and lipids. For example, in wine made by Note by Note cuisine, the following might be added: water, anthocyanins (for colour), sugars, ethanol, amino acids (for flavour), glycerol, phenols, quinones, and organic acids. This Masters student Tara Elliott came second in the overall competition and first in the student section.



Moving Places with Industry Support

Gold Plaque Sponsor



Manor Farm Chicken
Bracetown Business Park
Clonee, Co Meath



Dawn Farms
The Maudlins, Naas, Co. Kildare, Ireland

Silver Plaque Sponsors



Staffordlynch
Northwest Business Park,
Ballycoolin, Blanchardstown



Blenders (New for 2015/16)
Newmarket, Dublin



Bronze Medal
Excellent Ltd
Baldoyle Industrial Estate, Dublin

INSPIRED

Friends of Culinary Arts
Innovative Supporters
of Professional Industry
Research, Education
and Development

INSPIRED

Friends of Culinary Arts
had assisted the School to
enhance our educational
provision

The INSPIRED Friends of Culinary Arts concept is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. The entity: Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, Horeca operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. The purpose to generate funding for the School through the connectivity of the School with the food industry for the support of – Ingredients/Facilities/Bursaries/Professorship sponsorship, Internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop prototype production areas, bespoke courses for company specific training, working with suppliers and growers. Organise recruitment fairs for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. Our current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for our graduates.

Structured Workshop PhD in Culinary Arts / Gastronomy / Food Studies May 2015

The success of the School and our drive to advance culinary education is founded on research. This year we set a target to develop the research activities in the School through the DIT structured PhD programme. Supported by the INSPIRED programme and Lead by Dr. Frank Cullen and Dr Máirtín Mac ConIomaire we set up an International adversary panel and ran workshops for interested PhD applicants.



Amy Bentley is Associate Professor in the Department of Nutrition, Food Studies and Public Health at New York University. A historian with interests in the social, historical, and cultural contexts of food, her publications include *Inventing Baby Food: Taste, Health, and the Industrialization of the American Diet, Culture, and Society*.



Professor Johnathan Deutsch joined Drexel University from Kingsborough Community College-CUNY, where he served as professor and founding director of the culinary arts program as well as deputy chair of the department of tourism and hospitality. He previously worked at CUNY Graduate Center as professor of public health and founding director of the food studies concentration. Prof Deutsch's research interests include social and cultural aspects of food, recipe and product development and culinary education. He received his doctorate in food studies and food management from New York University.

The School of Culinary Arts and Food Technology, Dublin Institute of Technology, Ireland is on the cusp of developing an innovative structured PhD programme. This programme would be unique offering the world's first structured PhD programme in the field of Culinary Arts. The programme is part of a five-year strategy focused towards the development of our culinary academics, augmented with a small registered student cohort from industry. The focus of the programme is to achieve a 45% academic cohort in the School with a level ten award on the European National Framework of Qualifications. (Currently we have 5 staff members with PhDs; have graduated 4 PhD candidates since 2009; have 5 PhD candidates currently engaged in research)

The programme will facilitate a flexible delivery covering a wide range of research disciplines in the field of Culinary Arts. These Doctoral / PhD candidates' will be working in the field of Culinary Arts and Food Technology: Food and Beverage Studies, Molecular Gastronomy, Food Product Development, Gastronomy, Consumer Studies, Food History, Food Culture, Food Marketing, Food Entrepreneurship, Culinary Education, Culinary Arts, Food and Beverage Policy and Development. Candidates will address research questions across the boundaries of food and drink policy, culinary developments and the associated societal issues. The Doctoral/PhD students may also explore the pedagogical issues examining the critical dimensions of culinary education. The participants on this programme will collaborate within DIT and with conferences that provide a platform for Doctoral studies such as the International Conference of Education, Research and Innovation and the Dublin Gastronomy Symposium. As part of this innovative new programme, we put together an international advisory panel. All advisors' will visit the School and present a number of workshops around their specific area of research and perhaps run a workshop on methodological and current issues around their research area. Three workshops were held between May and June. We aim to run additional workshops at the following September and November 2015.

Structured PhD Workshop in Culinary Arts / Gastronomy / Food Studies June

Dr. Amy Trubek



Dr. Amy Trubek is Associate Professor in the Nutrition and Food Science department at the University of Vermont and Faculty Director for UVM's graduate program in Food Systems. Trained as a cultural anthropologist and chef, her research interests include the history of the culinary profession, globalization of the food supply, the relationship between taste and place, and cooking as a cultural practice. She teaches both undergraduate and graduate courses, including Food and Culture, From Farm to Table: The Contemporary Food System, Qualitative Research Methods and Food Systems, Society and Policy. She is the author of *Haute Cuisine: How the French Invented the Culinary Profession* (2000) and *The Taste of Place: A Cultural Journey into Terroir* (2008). The taste of place research presently involves looking at the sensory experience of tasting and evaluating artisan products from Vermont with the goal of helping producers, consumers and policymakers better understand the qualities and quality of place-based food and drink.

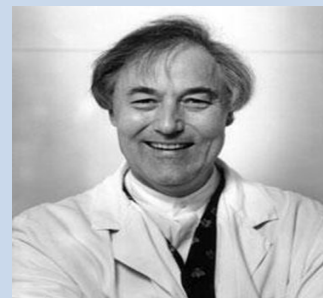
Ken Albala is Professor of History at the University of the Pacific and author or editor of 22 books on food including *Eating Right in the Renaissance*, *Food in Early Modern Europe*, *Cooking in Europe 1250-1650*, *The Banquet*, *Beans* (winner of the 2008 IACP Jane Grigson Award), *Pancake*, and recently *Grow Food*, *Cook Food*, *Share Food* and *Nuts: A Global History*. He was co-editor of the journal *Food, Culture and Society* and has also co-edited *The Business of Food*, *Human Cuisine*, *Food and Faith* and edited *A Cultural History of Food: The Renaissance* and *The Routledge International Handbook to Food Studies*. Albala was editor of the Food Cultures Around the World series, the 4-volume *Food Cultures of the World Encyclopedia* and is now series editor of Rowman and Littlefield Studies in Food and Gastronomy for which he has written *Three World Cuisines: Italian, Chinese, Mexican* (winner of the Gourmand World Cookbook Awards best foreign cuisine book in the world for 2012). He has also co-authored two cookbooks: *The Lost Art of Real Cooking* and *The Lost Arts of Hearth and Home*. His latest works are a *Food History Reader: Primary Sources* and a translation of the 16th century cookbook *Livre fort excellent de cuysine*. Ken has also just finished editing a 3 volume encyclopedia on *Food Issues* which will be published the summer of 2015.

Professor Ken Albala



Planned for the next academic session A workshop from
Hervé This

Chemist



Hervé This is a French physical chemist who works for the Institut National de la Recherche Agronomique at AgroParisTech, in Paris. His main area of scientific research is molecular gastronomy, that is the science of culinary phenomena.

Dr. Harold McGee



Dr McGee write about the chemistry of food and cooking. According to Harold 'I took up this odd vocation after studies at the California Institute of Technology and at Yale University,' Dr McGee wrote his doctoral thesis with the prophetic title "Keats and the Progress of Taste." After several years as a literature and writing instructor at Yale, He wrote a book about the science of everyday life.

The School will continue to invite guest speakers to advance our knowledge and research focus.

External Examiners in the School of Culinary Arts and Food Technology

Newly appointed examiner Professor Mc Loughlin

BA in Culinary Arts DT407



Damien McLoughlin is Anthony C. Cunningham Professor of Marketing and Associate Dean at UCD Michael Smurfit Graduate Business School in Ireland. He has previously served on the faculty of the S.C. Johnson Graduate School of Management at Cornell University and the Indian School of Business. Since 2011 he has also been a faculty member on the Harvard Business School Agribusiness seminar, an annual programme attended by 200 CEOs and leaders from global food firms, that highlights the best growth opportunities and most pressing challenges facing the industry. In the 2014 programme he led case discussions on the innovation practices driving Diageo's strong growth in Africa and Tesco's Group Food initiative. In 2014 he will be a visiting professor at the Stern School of Business at New York University.

Damien has published more than seventy papers and a book on strategy and marketing issues. He has also written more than twenty case studies, mainly relating to leadership and strategy issues in the food and agribusiness sector. His cases have covered Europe, North America, Latin America, China and South Asia as well as the major sectors of the food industry such as retailing, consumer foods, animal feed and ingredients, beef, swine, poultry and dairy production. He has also written case studies on the relationship between food and new technology and the interaction between the food industry and society.

Current External Examiner

MSc in Culinary Innovation and Food Product Development DT414



Dr. Eimear Gallagher is a Senior Research Officer at Teagasc Food Research Centre, Ash-town, Dublin 15. Since joining Teagasc, she has been involved in 14 funded projects in cereal research, coordinating nine of these. Her research group comprises PhD students and post-doctoral researchers, focusing on the study of rheology, structure and macromolecular properties of novel ingredients and cereal-based formulations. She also has ongoing R&D contracts with the cereal and bakery industry. Current projects include: Healthy cereal-based snacks from by-products of the milling, malting, brewing and cider industries; Healthy cereal-based snacks for the elderly; Gluten-free baked products with enhanced sensory and nutritional properties; and, Development of a bioactive bread enriched with seaweed and buckwheat protein and peptides fractions with potential heart-health effects. To date, she has published 32 peer-reviewed scientific papers and is regularly invited to speak at international conferences..

External Examiners in the School of Culinary Arts and Food Technology

Newly appointed examiner Dr. Sjoerd A. Gehrels

BSc in Culinary Entrepreneurship DT416



Dr. Sjoerd A. Gehrels (1959) worked for ten years in the Dutch hospitality industry. Sommelier and operations manager in Michelin star restaurants were some major posts. Sjoerd started in Dutch higher education at the Hotel Management School Leeuwarden in 1989. In Stenden University of Applied Sciences, Leeuwarden, he fulfilled posts as senior lecturer, deputy director for the BBA Honours Programme in International Hospitality Management, programme director for the MA in IHM and ISM. Sjoerd has a considerable publication record in the field of hospitality management and is currently one of the editors of the *Research in Hospitality Management* journal. He achieved his MSc from the University of Surrey, Guildford in 1999, an MBA from Oxford Brookes University, Oxford in 2004, a Doctor of Education Degree (EdD) at the University of Stirling, UK in 2013 and is currently doing research to obtain a Post-Doc qualification from the University of Algarve, Portugal. His Doctorate Thesis was about: The characteristics of successful small upper segment culinary restaurant owners and their potential influence on hospitality management education. Since 2013 Sjoerd is an External Examiner for Sheffield Hallam University's MSc in Hospitality & Tourism Management programme.

Current External Examiner

Higher Certificate Culinary Arts
(Professional Culinary Practice)

Dr. Gilsean was awarded her PhD from Dublin Institute of Technology in 2011. She currently is employed as an Assistant Lecturer in Culinary Arts in Galway-Mayo Institute of Technology.

Prior to joining GMIT, she lectured in sensory science and food studies at St. Angela's College, Sligo, and was an Assistant Lecturer in Culinary Arts at Dublin Institute of Technology. She has mentored several students for competitions at Catex, IFEX and Knorr Student Chef of the Year. Dr. Clare Gilsean undertook a culinary stage in the three Michelin starred Fat Duck in 2013 and the two Michelin starred Belmond Le Manoir aux Quat'Saisons during the summer of 2014. Regarding her PhD, her research has been presented at several conferences both nationally and internationally. She won best poster at the Annual Research Chefs Association Conference in Dallas Texas, in 2009 and has had her research published in peer reviewed scientific journals.

Accepted nominations for External Examiners in the School of Culinary Arts and Food Technology

Nominated for appointment as external examiner for the recently validated Higher Certificate Food Sales and Culinary Practice

Gillian Saieva

Gillian began her lecturing career at Southampton Solent University in 2010. Along with her enthusiasm, she brings to her senior lecturer in HRM role 18+ years of management experience, ranging from customer service to international HR management. This experience is predominantly in the tourism/hospitality sector and more specifically at Southampton based Carnival UK, both at sea and in their head office. As a Solent graduate in both their successful CIPD Personnel and Development Postgraduate Diploma and Master's programmes and PGCTLHE, she teaches across all levels from foundation to master's courses. Using her undergraduate degree in Food Science, Gillian has coached Solent students in food based business start-ups, but is more likely to be found supporting students in delivering real HRM when graduated.

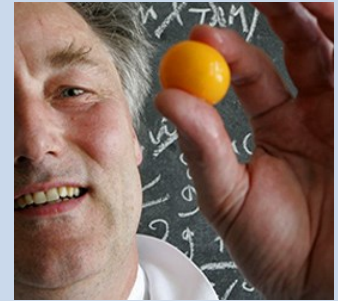


Robert Swinnock Assistant Dean School of Hospitality, Tourism and Events

Robert joined UCB in 1995 having previously worked upscale hotel operations in the UK and overseas. Extensive operational experience gained in airline catering at Schiphol Airport, Netherlands. Teaching experience has included extensive overseas exposure teaching postgraduate students in Hong Kong, Macau, Mauritius, Maldives, Jamaica and Ireland. Past 10 years has involved the development of assessment systems for higher education students across schools at UCB. Robert led on pilot Higher Apprenticeship programmes with industry partners. Current partnership development involved the development of an innovative programme for Q Hotels which offers aspiring employed managers the opportunity to gain an undergraduate award.



Accepted Nomination for 2016 BSc in Culinary Science External Examiner



Herve This is a French physical chemist who works at the "institute National de La Recherche Agronomique" in Paris. His main area of interest is molecular gastronomy, that is the science of culinary phenomena (more precisely, looking for the mechanisms of phenomena occurring during culinary transformations). With the Late Nicholas Kurti, he developed the scientific term "Molecular and Physical Gastronomy" in 1988. He has worked with a long list of culinary professionals most notably legendary chef Pierre Gagnaire on developing the practical culinary applications of his research and discoveries.

ARTICULATION, Erasmus and Engagement School of Culinary Arts and Food Technology



The School of Culinary Arts and Food Technology have entered into consultation with Georgian College located in Central Ontario. The agreement will foster co-operation between the School and College for exchange and study opportunities' for staff and students. Pictured below Dr Sheila Flanagan, Head, Learning Development and Engagement, College Arts and Tourism, Dr Frank Cullen, Head of School and Mr Mike O Connor, Assistant Head of School with Dr. Catherine Drea Vice President Student Engagement and University Partnerships during a visit to Grangegorman following our discussions. We look forward to future developments and co-operation.

As part of the School INSPIRED Friends of Culinary Arts concept. We jointly hosted two important industry engagement workshops, organised by Diarmuid Cawley. The first was Master Carver and Ham Controller” workshop by Mario Hiraldo Regalado gave a masterclass and tasting of the finest cured hams in the world. This was a Unique Foods of the World Event hosted by the School in conjunction with the Spanish Embassy.

Uncorked – Young Sommeliers Training Workshop at DIT


The School of Culinary Arts and Food Technology in DIT recently held a one day Sommelier Training Workshop to expand its Wine Studies programme. On Tuesday the 19th May twelve students from the module were invited to engage with Dublin’s best sommeliers, glassware experts and wine retail professionals. The day unfolded with a series of in-depth lectures, practical training sessions, brainstorming and networking in two focus sessions. Diarmuid Cawley, Wine Studies lecturer at DIT commented that, “Our focus here is education. We want to bridge the gap between what the students learn here in Cathal Brugha Street and what the best practitioners are doing in industry. By giving students the tools and the arena in which to grow, they can create their own knowledge and experiences. ‘The days of standing at the top of the class talking at students are coming to an end. The future of education lies in proper engagement with young people and giving them responsibility.’

Erasmus + AGREEMENTS


This year the School signed an Erasmus Inter-institutional agreement with Oslo and Akershus University College of Applied Sciences for staff and student exchanges. The exchange commenced with Norma Kelly and Tony Campbell travelling to Oslo and working in the University for five days. Norma will present at the School meeting in September. For more information on the University visit: <http://www.hioa.no/eng/About-HiOA/Facts-about-HiOA>.

Dr Roinsin Burke is in consultation with our current Erasmus partners' who are making a further application to continue the very successful Erasmus Master Programme that has run in the School for the last five years.

Master Class Workshop:
Master Carver and Ham Controller supported by the Spanish Embassy



KOS THEATRE
THURSDAY 23RD APRIL



A UNIQUE
FOOD EVENT

THE SCHOOL OF CULINARY ARTS AND THE SPANISH
EMBASSY OF IRELAND PROUDLY PRESENT
“Master Carver and Ham Controller”
Mario Hiraldo Regalado



On behalf of the School Management we thank the following companies and associations for the support provided to the School:

Managing Director, Mr Michael Hoey, Country Crest Rathmooney, Lusk, Co Dublin.

Mr. Richard Iveson, Brand Manager, Monin Ireland

LVA - John Nealon, Chairman, Licensed Vintners Association

BAI - Declan Byrne, President BAI & Secretary of the IBA

IGS - Oliver Murtagh, President

RAI - Mr Adrian Cummins, RAI Chief Executive

Euro-Toques Ireland- Secretary-General, Caroline Byrne,

Panel of Chefs– Mr Paddy Brady, Executive Chef Mars Ireland

Finally the achievements are only possible through staff interactions with industry, students and associations:

We thank the staff for this excellent year, well done, and we look forward to 2015/16.