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From the Dark Margins to the Spotlight: The Evolution of Gastronomy and Food Studies in Ireland

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For many years, food was seen as too quotidian and belonging to the domestic sphere, and therefore to women, which excluded it from any serious study or consideration in academia.¹ This chapter tracks the evolution of gastronomy and food studies in Ireland. It charts the development of gastronomy as a cultural field, originally in France, to its emergence as an academic discipline with a particular Irish inflection. It details the progress that food history and culinary education have made in Ireland, suggesting that a new liberal / vocational model of culinary education, which commenced in 1999, has helped transform the gastronomic landscape in Ireland. The chapter also discusses the power of the *Michelin Guide* and its system of consecration within *haute cuisine*. Up until 2008, there were rarely more than three restaurants in Ireland awarded Michelin stars. In 2020, the *Michelin Guide* distributed 24 stars between 21 restaurants and awarded Bib Gourmands to a further 27 restaurants on the island of Ireland. This chapter will discuss how gastronomy and food studies in Ireland moved from the dark margins to the spotlight and will discuss some of the key factors pivotal to this transformation.

France is a country synonymous with gastronomy, and this link between France and culinary hegemony with regard to *haute cuisine* can be traced back to 1651 with the publication of François Pierre de La Varenne's *Le Cuisinier François*. According to Stephen Mennell,² the authors Alexandre-Balthazard-Laurent Grimod de la Reynière (1758-1837) and Jean Anthelme Brillat Savarin (1755-1826) were the founding fathers of gastronomic literature, both writing in post-Revolutionary Paris. Gastronomy stems from the Greek word 'gastro' (stomach) and 'nomos' (law). Brillat-Savarin noted that gastronomy is the 'reasoned knowledge of everything connected with the nourishment of man'.³ Priscilla Parkhurst Fergusson⁴ expanded on this to include texts, defining gastronomy as 'a set of structured culinary practices and texts uniting producer and consumer'. Noting the subtitle of Brillat-Savarin's book 'Meditations on Transcendent Gastronomy – an Up-to-Date Theoretical and Historical Work', Ferguson argues that gastronomy is both comprehensive and foundational as it draws on the natural sciences (physics, chemistry and physiology) and on every sort of learning including cuisine, commerce, politics, literature and medicine. Peter Klosse⁵ presents gastronomy as the science of flavour and tasting but calls it the 'extra dimension in hospitality', while Professor Charles Spence

¹ Marion Nestle and William A. McIntosh, 'Writing the Food Studies Movement', *Food, Culture and Society* 13, no. 2 (2010), 159-179.

² Stephen Mennell, *All Manners of Food* (Second Edition) (Chicago: University of Illinois Press, 1996).

³ Jean-Anthelme Brillat-Savarin, *Physiology of Taste*. Translated by Ann Drayton. (London: Penguin, 1994).

⁴ Priscilla Parkhurst Fergusson, 'A Cultural Field in the Making: Gastronomy in 19th Century France', *American Journal of Sociology*, 104, no. 3 (1998), 597-641, 603.

⁵ Peter R. Klosse, 'Gastronomy: the extra dimension to Hospitality', *EuroCHRIE Conference paper*, Budapest (26 October, 2016),

<https://www.researchgate.net/publication/312211543_Gastronomy_the_extra_dimension_of_Hospitality>, [accessed 3 December, 2019].

coined the term ‘Gastrophysics’⁶ as the science behind gastronomy. However, it is the broader definition of gastronomy as ‘the study of food and beverages and their impact on culture and society’⁷ that has been adopted in this chapter.

Although the institution of the restaurant in Paris predates the Revolution, Jean-Robert Pitte⁸ notes that restaurants flourished afterwards, with over three thousand of these establishments in Paris alone during the restoration of the monarchy (1814-1848). Restaurants not only served to locate Paris in the French cultural imagination, but they also performed a wide variety of social tasks such as public privacy – allowing one to be alone in public. They fulfilled a form of theatre separating the opulent dining room (front stage) from the hellish kitchens (backstage). Similarly, they also provided an illusion of hospitality and generosity which masked any pecuniary interest to become institutions of exclusion and envy.⁹ Restaurants were slower to appear in London, Dublin or Belfast, due primarily to the abundance of gentlemen’s clubs which siphoned off much of the prospective clientele in these cities. By the mid-nineteenth century, however, restaurants were becoming a recognisable institution in Irish cities as was the case in most other European countries.

Until recently, as Darra Goldstein noted, Ireland ‘appeared as only the smallest dots on the map of high gastronomy’.¹⁰ She continues, stating that ‘Ireland has suffered twice for its famines and food shortages: first for the very real deprivations; and second because these deprivations present an obstacle to the exploration of Irish food. All too often the story begins and ends with potatoes or famine’.¹¹ One of the earliest Irish historians to focus on the history of food and diet in Ireland was Louis M. Cullen¹² and his findings were revealing. Writing about the early modern period, Cullen noted that butter consumption in Ireland was the highest in the world, that meat consumption per capita was also relatively high, and that the range of meat eaten was uniquely wide ranging, making the Irish diet and, by consequence, Irish cooking, ‘one of the most interesting culinary traditions in Europe’. Another source which outlines the broad and diverse diet of the Catholic middle class, in the decades before the Great Famine is the diary of Humphrey O’Sullivan,¹³ a school teacher in Callan, Co. Kilkenny. The foodways of the ‘Big House’ or the Anglo-Irish gentry and aristocracy in the century leading up to the Famine has been studied by Dorothy Cashman¹⁴ and was found to be similar to that of their trans-European social peers.

⁶ Charles Spence, *Gastrophysics: The New Science of Eating* (London: Penguin, 2017).

⁷ This is the definition of gastronomy coined by Dr. Joseph Hegarty that was used on gastronomy and culinary programmes in the Dublin Institute of Technology from the late 1990s.

⁸ Jean-Robert Pitte, *French Gastronomy: The History and Geography of a Passion* (New York: Columbia University Press, 2002).

⁹ Rick Fantasia, *French Gastronomy and the Magic of Americanism* (Philadelphia: Temple University Press, 2018).

¹⁰ Darra Goldstein, ‘Foreword’, in *‘Tickling the Palate’: Gastronomy in Irish Literature and Culture*, edited by M. Mac Con Iomaire and E. Maher, (Oxford: Peter Lang, 2014), xi-xvi, xi.

¹¹ Goldstein, Foreword, xii.

¹² Louis M. Cullen, *The Emergence of Modern Ireland, 1600–1900* (London: Batsford Academic and Educational, 1981), ch. 7 and 8.

¹³ Tomás de Bhaldraithe, *Cín Lae Amhlaoibh* (Baile Átha Cliath: An Clóchomhar Tta., 1970).

¹⁴ Dorothy Cashman, ‘An Investigation of Irish Culinary History through Manuscript Cookbooks, with Particular Reference to the Gentry of County Kilkenny (1714–1830)’, (PhD diss., Dublin Institute of Technology, 2016).

Both commercial food provision and tourism were well established in Ireland long before the country gained independence from the United Kingdom in 1921. The emergence of the Hotel and Restaurant Proprietors' Association of Ireland (1890) and the Irish Tourist Association (1895) preceded similar organizations in England by a number of years.¹⁵ It will surprise some to know that neutral Ireland, and especially Dublin, experienced an influx of 'gastro-tourists' during the years of World War II (1939-1945) and that in the 1950s two Dublin restaurants, The Russell Hotel Restaurant and Restaurant Jammet, were among the most outstanding eating establishments in Europe.¹⁶ These *haute cuisine* restaurants with their French head chefs and managers were not the norm in 1950s Ireland. Marjorie Deleuze¹⁷ notes that the eating out population was limited as the majority lived within walking distance of their own home. Eating out was reserved for special occasions. The history of gastronomy and commercial public dining in Dublin and the evolution and development of *haute cuisine* restaurants in Ireland in the nineteenth and twentieth century has been previously documented.¹⁸

Bord Fáilte (The Irish Tourism Board) was created in the 1950s, and yet for the decades that followed, Ireland's food was not perceived positively.¹⁹ A brochure released by the Irish Tourist Board in 1974, aimed at promoting Ireland to French tourists, indicated a distinct lack of confidence in their own cuisine. It stated that 'Ireland is certainly not the country of gastronomy. But there's no need to denigrate Irish cuisine as a whole... With modesty, we let, those who know, make complicated culinary preparations. What we serve is first and foremost simple'.²⁰ Bord Fáilte began to put initiatives in place to promote Irish food and change the quality standards. This new found emphasis on food is illustrated with the publication in 1972 of its first *Guide to Good Eating*. Conflict between nationalists and unionists in Northern Ireland between 1969 and 1994, known as 'The Troubles', severely curtailed tourism development in Ireland for decades.²¹ Throughout the 1970s and 1980s, Bord Fáilte took more interest in the food sector and invested in training and education projects to improve the quality of food standards up to 2003, when it merged with Tourism Ireland into Fáilte Ireland, the National Tourism Development Authority.²²

Gastronomy has been gaining attention in European circles for a number of decades. In 2005 *An Post*, the Irish postal service, issued two stamps designed by Ross Lewis, Chef Patron of Chapter One Restaurant, to celebrate European Gastronomy. They depicted oysters and a modern interpretation of Irish stew. That same year, a book entitled the *Culinary Cultures of Europe: Identity, diversity and dialogue* was published by the Council of Europe, with chapters

¹⁵ Máirtín Mac Con Iomaire, 'Public Dining in Dublin: The History and Evolution of Gastronomy and Commercial Dining 1700-1900', in *International Journal of Contemporary Hospitality Management* 25, No. 2(2013), 227-246.

¹⁶ Máirtín Mac Con Iomaire, 'Haute Cuisine Restaurants in Nineteenth and Twentieth Century Ireland,' in *Proceedings of the Royal Irish Academy: Archaeology, Culture, History, Literature* 115C (2015), 371-403.

¹⁷ Marjorie Deleuze, 'A New Craze for Food: Why is Ireland turning into a Foodie Nation?', in *Tickling the Palate*, 143-158.

¹⁸ Mac Con Iomaire, 'Public Dining'; Mac Con Iomaire, 'Haute Cuisine'.

¹⁹ Deleuze, 'A New Craze for Food'.

²⁰ Deleuze, 'A New Craze for Food', 145.

²¹ Máirtín Mac Con Iomaire, 'Contextualizing the Irish Food Renaissance,' in *Canadian Journal of Irish Studies*, 41(2018), 58-73.

²² Deleuze, 'A New Craze for Food'.

written on every member state²³. In 2018, Galway, west of Ireland was selected as the European Region of Gastronomy. The previous year saw the commencement of the first Masters' Degree in Gastronomy and Food Studies in Ireland.²⁴ Ireland is currently enjoying a gastronomic golden age with more award-winning restaurants operating than at any previous time in history. Irish diners are far more discerning, critical and gastronomically literate than ever before. This chapter aims to discuss a number of factors that transformed the gastronomic landscape in Ireland in recent decades.

Gastronomy as a cultural field

Sociologist, Priscilla Parkhurst Ferguson (1940-2018), using Pierre Bourdieu's field theory, defined the gastronomic field as a cultural field, 'structured by the distinction between the material product – the food stuffs, the dish or the meal – and the critical, intellectual, or aesthetic by-products that discuss, review and debate the original product'²⁵. Ferguson uses the texts of Brillat-Savarin and de la Reynière, along with the works of master chef Marie-Antonin Carême (1784-1833) and philosopher Charles Fourier (1772–1837) to build her argument. However, it is the work of the realist fiction writer Honoré de Balzac (1799–1850), particularly the serialised novel *Illusions Perdues* (1827–43), that reinforces her key point. Ferguson describes Balzac's fiction as the 'dramatic ethnography of the nascent industrial capitalism of post-revolutionary France'. Cecil Don McVicker²⁶ argues that Balzac used scenes of nourishment to portray the 'psychology of the individual and therefore society'. Aimée Boutin²⁷ agrees that Balzac has a 'documentary impulse', and that his novels can be read as 'literary ethnography'. Building on Ferguson's work on France, Elizabeth Wilson²⁸ provides a similar argument for gastronomy in English society in the Edwardian period using the P.G. Wodehouse 'Jeeves and Wooster' novels through his character, the French chef, Anatole. There is a strong resemblance, according to Wilson, between chef Anatole and French master chef Georges Auguste Escoffier (1846-1935) both in physical description and in the dishes described in Wodehouse's work. Reading the literary works of Balzac or Wodehouse therefore can enlighten the reader as to the gastronomic practices of the times and places in which they are set.

²³ Regina Sexton, 'Ireland: Simplicity and Integration, Continuity and Change.' In *Culinary Cultures of Europe: Identity, Diversity and Dialogue*, edited by Darra Goldstein, Kathrin Merkle, Fabio Parasecoli, and Stephen Mennell, (Strasbourg: Council of Europe, 2005), 227-240.

²⁴ Information on MA Gastronomy and Food Studies available online, <<http://www.dit.ie/studyatdit/postgraduate/taughtprogrammes/allcourses/dt9400ptgastronomyfoodstudiesma.html>>, [accessed 26 November, 2019].

²⁵ Ferguson, 'A Cultural Field', 628.

²⁶ Cecil Don McVicker, 'Balzac's Literary Cuisine: Food as an Element of Realism'. In *The French Review*, 28, no. 1 (1954), 44-48, 45.

²⁷ Aimée Boutin, 'Paris Street Cries in Balzac's Père Goriot', in *French Forum*, 30, no. 2 (2005) 67-78, 68.

²⁸ Elizabeth Wilson, "The Contribution of P. G. Wodehouse to the Field of Gastronomy through his Character, the French Chef, Anatole." (M.A. diss., TU Dublin, 2019).

Literature, in particular the novel, according to Oliver McDonagh²⁹ can ‘yield insights and possibilities of recovering special portions of the past, for which we shall search in vain in any other matter’. Indeed Joe Lee³⁰ points out that ‘it is to the writers the historian must turn, as usual, for the larger truth’ about modern Ireland. From the perspective of Irish gastronomy Mac Con Iomaire³¹ has mined literature, poetry and songs from the Irish tradition for the ‘food trope’ and singles out the novels of Maria Edgeworth (1768-1849), the autobiographical novels of Maura Laverty (1907-1966) and the satirical writings of Paul Howard (1971-present) as being particularly rich sources of literary gastronomic ethnography. Howard’s use of food to illustrate the cultural capital or social aspirations of his characters during the years of the Celtic Tiger boom (1994-2007) and the subsequent economic recession (2008-2014) is cutting edge in its satire. Even his titles encapsulate the gastronomic zeitgeist, from *The Orange Mocha-Chip Frappuccino Years* (2003) to *This Champagne Mojito is the Last Thing I Own* (2008).³²

The ‘food lens’ has been applied by a number of scholars to the literary works of Maria Edgeworth, James Joyce, John McGahern, and Sebastian Barry in the 2014 collection *‘Tickling the Palate’ Gastronomy in Irish Literature and Culture*³³. Analysis of food, fasting and rituals associated with Catholicism in the works of McGahern, Aidan Mathews and Frank McCourt by Eamon Maher, and Eugene O’Brien’s exploration of the kitchen as a *Locus Amoenus* in the poetry of Seamus Heaney feature in the 2018 Food Issue of the *Canadian Journal of Irish Studies*.³⁴ Post-graduate students in Ireland are currently exploring the significance of food and drink in Irish literature.³⁵ Drawing from the wide acceptance of Ecocriticism – the study of literature and the environment, one doctoral candidate is developing Gastrocriticism – the study of literature and food, as an interdisciplinary approach using the academic discipline of gastronomy and food studies to examine Irish literature.³⁶

Restaurant Guides as tools of consecration in haute cuisine

Rick Fantasia³⁷ compares the role of the *Michelin Guide* in the twentieth century and today with the legitimisation role de la Reynière’s *Almanach des Gourmands* played in the early

²⁹ Oliver MacDonagh, ‘The Nineteenth Century Novel and Irish Social History: Some Aspects’, O’Donnell Lecture, University College Cork, April 21. (Dublin: National University of Ireland, 1970).

³⁰ Joe Lee, *Ireland, 1912–1985: Politics and Society*. (Cambridge: Cambridge University Press, 1989).

³¹ Máirtín Mac Con Iomaire, ‘The Food Trope in Literature, Poetry and Songs from the Irish Tradition’ in *The Routledge Companion to Literature and Food*, edited by Piatti-Farnell and Lee Brien, (New York: Routledge, 2018), 364-378.

³² For more on Paul Howard’s satire, see Eugene O’Brien, ‘Paul Howard’, in *Recalling the Celtic Tiger* edited by B. Lucey, E. Maher and E. O’Brien, (Oxford: Peter Lang, 2019), 161-163.

³³ M. Mac Con Iomaire and E. Maher (eds.) *‘Tickling the Palate’: Gastronomy in Irish Literature and Culture*, (Oxford: Peter Lang, 2014).

³⁴ Rhona Richman Kenneally and Máirtín Mac Con Iomaire (eds.) *Canadian Journal of Irish Studies* (The Food Issue) 41 (2018).

³⁵ See for example Aoife Carrigy paper at DGS 2018 on Irish writers and the pub, ,

<<https://arrow.dit.ie/cgi/viewcontent.cgi?article=1160&context=dgs>> [Accessed December 3, 2019].

³⁶ Anke Klitzing, ‘“My Palate was Hung with Starlight” – A Gastrocritical Reading of Seamus Heaney’s Poetry’, paper read at *Craving Planet Earth: Food in Culture, Past, Present and Future Conference* in Lucian Blaga University of Sibiu, Romania, 7-9 November, 2019.

³⁷ Fantasia, ‘French Gastronomy’.

nineteenth century. The *Michelin Guide* rating system was first introduced in France in 1926 as a single star, with the second and third stars introduced in 1933. According to the *Guide*, one star signifies ‘a very good restaurant’, two stars are ‘excellent cooking that is worth a detour’, and three stars mean ‘exceptional cuisine that is worth a special journey’. A Bib Gourmand is awarded to restaurants serving ‘exceptionally good food at moderate prices’.³⁸

The *Michelin Guide* first covered Ireland in 1974 at a time when fine dining in Dublin was in a period of transition. The *Egon Ronay Guide* had been covering Ireland since 1963 and witnessed the end of a golden age of Dublin restaurants, particularly Restaurant Jammet (1901-1967) and The Russell Restaurant (1949-1974) which had been truly world class.³⁹ Restaurant Patrick Guilbaud, opened by French chefs Patrick Guilbaud and Guillaume Lebrun in Dublin in the early 1980s, won its first Egon Ronay star in 1983 and in 1989 was awarded its first Michelin star. The restaurant has been consistently awarded two Michelin stars since 1996. From 2001 to 2005, they were joined in the exalted two-star ranks by Thornton’s restaurant owned by Kevin Thornton, the first Irish born chef to be awarded two Michelin stars. The year 2020 was a bumper one for Michelin stars in Ireland. The *Michelin Guide 2020*⁴⁰ awarded stars to 18 restaurants and Bib Gourmands to a further 21 restaurants in the Republic of Ireland, with Northern Ireland receiving awards for three Michelin starred restaurants and six Bib Gourmands. In 2020, for the first time in history, there were three two-starred restaurants in Ireland following the awarding of the second star to the Greenhouse restaurant (chef Mikael Viljanen) also in Dublin, and a brand new entry straight in at two stars for Aimsir (chef Jordan Bailey) at the village at Lyons in Co. Kildare. Two first time recipients of a Michelin star in 2020, Kenneth Culhane (The Dysart, London), and Keelan Higgs (Variety Jones, Dublin) had three things in common. They had both fulfilled part of their formative training in Restaurant Patrick Guilbaud. They were both graduates of a new Honours Bachelor’s Degree in Culinary Arts which commenced its liberal / vocational paradigm of culinary education in 1999 in the Dublin Institute of Technology which had ‘gastronomy’ as a core subject throughout its four years. They had also both won the prestigious David Gumbelton Award⁴¹ for the most promising student on the hot kitchen module of the BA (Hons) Culinary Arts.

Gastronomy and Food Studies as an Academic Discipline

Culinary history, food history, gastronomy or food studies are relatively new disciplines, with the core texts emerging within the last half century. One of the drivers towards moving food, domesticity, and the history of everyday life to the fore in academia was the French ‘*histoire des mentalités*’, which described a particular way of researching and writing history principally associated with the Annales School. Co-founded by Marc Bloch (1886-

³⁸ Máirtín Mac Con Iomaire, ‘From Jammet’s to Guilbaud’s: The influence of French Haute Cuisine on the Development of Dublin Restaurants’, in *Tickling the Palate*, 121-141.

³⁹ Mac Con Iomaire, ‘Haute Cuisine’

⁴⁰ ‘Michelin guide 2020: Full list of Irish restaurants and what the judges said’, *Irish Times*, 8 October, 2019, <<https://www.irishtimes.com/life-and-style/food-and-drink/michelin-guide-2020-full-list-of-irish-restaurants-and-what-the-judges-said-1.4043663>>, [accessed 3 December, 2019]

⁴¹ Catherine Cleary, ‘Has cheffing become a rich kids’ game?’ *Irish Times*, 17 November, 2018, <<https://www.irishtimes.com/life-and-style/food-and-drink/has-cheffing-become-a-rich-kids-game-1.3695111>>, [accessed 3 December, 2019].

1944) and Lucien Febvre (1878-1956) in 1929, the journal *Annales d'histoire économique et sociale* rejected traditional political history in favour of economic and social questioning, using quantitative formulations, analyzing structures and trends, and prioritizing the study of long slow processes, the '*longue durée*', over the history of events, '*histoire événementielle*'.⁴² Theodore Zeldin's five-volume masterpiece *A History of French Passions (1973-1977)*, which described private emotions instead of a narrative of public events, has a 17,000 word chapter on food and drink in France.⁴³

Gastronomy and food studies are described as being interdisciplinary, multidisciplinary and even transdisciplinary. The reason for this is that many of the early scholars came from the disciplines of anthropology (Sidney Mintz, Claude Levi-Strauss, Mary Douglas, Jack Goody), sociology (Fernand Braudel, Norbert Elias, Stephen Mennell, Priscilla Parkhurst Ferguson), history (Jean-Louis Flandrin, Massimo Montinari, Hans J. Teuteberg, Reay Tannahill, Felipe Fernández-Armesto), art history (Roy Strong, Barbara Ketchum Wheaton, Claudia Roden), philosophy (Carolyn Krosmeyer, Elizabeth Telfer), psychology (Paul Rozin) and English literature (Harold McGee). Gastronomy and food history are terms more associated with European countries, whereas food studies is predominantly an American phenomenon.

One of the earliest programmes to commence in the United States was the Master of Liberal Arts (MLA) in Gastronomy at Boston University in the early 1990s. The fact that it was called 'Gastronomy' would have been influenced by the French background of its two collaborative founders, Jacques Pépin and Julia Child. When Marion Nestle launched her Masters in Food Studies in 1996 at New York University, she was drawing from the similar 'studies' programmes already in NYU (Africana, cinema, French, gender, etc.), although she encompassed food studies to include foodways, gastronomy, and culinary history as well as critical approaches to studying other food-related issues in society.⁴⁴ In 2000, a Master of Arts in Gastronomy was established at the University of Adelaide in conjunction with their Research Centre for the History of Food and Drink and *Le Cordon Bleu*. The main driver behind the programme was Dr. Barbara Santich. In Europe, there were a number of organisations involved in studying European food history such as the *Institut Européen d'Histoire et des Cultures de l'Alimentation*. Some of the key individuals included Peter Scholliers, Hans J. Teuteberg, Marc Jacobs, Claude Fischler, Massimo Montanari, Jean-Louis Flandrin, and Fabio Parasecoli. Established in 2004 and inspired by the Slow Food Movement, the University of Gastronomic Sciences opened in Pollenzo, Italy and provided a Masters in Gastronomy. In the United Kingdom, a Masters in the Anthropology of Food is offered in the School of Oriental and African Studies (SOAS) in London, and one of its former course leaders, Harry West, has recently set up a Masters in Food Studies at the University of Exeter.

⁴² Cashman, 'An Investigation'.

⁴³ The first general Irish history book to include two chapters on food and diet was Cullen, '*The Emergence*', ch. 7 and 8; Other early food history books include Regina Sexton, *A Little History of Irish Food* (London: Kyle Cathie, 1998);

Leslie A. Clarkson and E. Margaret Crawford, *Feast and Famine: Food and Nutrition in Ireland, 1500–1920* (Oxford: Oxford University Press, 2001).

⁴⁴ Nestle and McIntosh, 'Writing the Food Studies Movement'.

Although the French have long studied '*histoire des mentalités*', Irish historians have concentrated more on high politics focusing on archival documents left by the 'winners of conflicts'. In Ireland, 'tradition' – how ordinary people remember things (including language, food, and much of our heritage) – has been left to the folklorists, and is often disseminated via the oral tradition.⁴⁵ The ground breaking work of folklorists in Ireland on food must be acknowledged.⁴⁶ For over a decade now, scholars in Ireland have been studying gastronomy and food history at Masters and Doctoral level, which is providing a more nuanced perspective on Ireland's culinary heritage.⁴⁷ There has been an argument made to recognise food as part of Ireland's intangible cultural heritage, and for the importance of researchers to engage with primary sources in the Irish language to get a fuller picture of the country's gastronomic heritage.⁴⁸

A brief history of culinary education in Ireland

I will give a brief outline of the history of food education in Ireland to contextualise the emergence of an Honours Bachelor of Arts degree in Culinary Arts and later the Masters in Gastronomy and Food Studies and the growing number of scholars studying Gastronomy at Doctorate level (Fig. 1).

Domestic cookery was offered as a subject in Dublin Technical Schools from the 1870s. Formalised professional training for chefs and waiters did not become available until after independence, beginning in 1926 in the Parnell Square Technical School and transferring to the purpose built St. Mary's College for Domestic Science in Cathal Brugha Street, which opened in 1941. In evidence reported to the Technical Education Commission in 1927, Otto Wuest, Head Chef of the Shelbourne Hotel, explained that he wanted them to understand:

[T]he difficulties of making the profession attractive to the better class of young men anxious for an opening to a lucrative occupation, while there existed a system under which a failure as a billiard marker, or anything equally insignificant in the matter of intelligence drifted into a hotel kitchen and in the course of time could become a 'chef'. The art of the chef could be learnt only by long arduous and ill-remunerated

⁴⁵ Máirtín Mac Con Iomaire, 'Recognizing Food as part of Ireland's Intangible Cultural Heritage', *Folk Life* 56, no. 2(2018), 93-115.

⁴⁶ Henry H. Glassie, *Passing the Time in Ballymenone: Culture and History of an Ulster Community* (Philadelphia: University of Pennsylvania Press, 1982); Kevin Danaher, *Hearth and Stool and All!: Irish Rural Households* (Dublin: Mercier Press, 1985). The Irish Folklore Collection at University College Dublin has comprehensive holdings of Danaher's work. Brid Mahon, *Land of Milk and Honey: The Story of Traditional Irish Food & Drink* (Swords, Co. Dublin: Poolbeg Press, 1991); Patricia Lysaght, 'Bealtaine: Women, Milk, and Magic at the Boundary Festival of May', in *Milk and Milk Products from Medieval to Modern Times*, edited by Patricia Lysaght (Edinburgh: Canongate Academic, 1994), 208–29; Patricia Lysaght, 'Food-Provision Strategies on the Great Blasket Island: Sea-Bird Fowling', in *Food from Nature: Attitudes, Strategies and Culinary Practices*, edited by Patricia Lysaght (Uppsala: Royal Gustavus Adolphus Academy for Swedish Folk Culture, 2000), 333–63; Patricia Lysaght, 'Seabirds and their Eggs', in *Encyclopedia of Food and Culture*, edited by S. H. Katz (New York: Scribner, 2003), 3, 243–45.

⁴⁷ For examples of this scholarship, see Kenneally and Mac Con Iomaire 'Canadian Journal'; and Mac Con Iomaire and Maher, 'Tickling the Palate'

⁴⁸ Mac Con Iomaire, 'Recognizing food'.

apprenticeship to its every branch and by hard work in its every department. Any young Irishman who goes the right way about it can be a chef in his own country and command a salary as large as any of your bank managers get.⁴⁹

There is evidence of a formal indentured apprenticeship system, with systemised training, and reward structure operated by Ken Besson in the Royal Hibernian and Russell Hotels in Dublin.⁵⁰ The post-World War II period witnessed the growth of training for catering workers outside of Dublin. *Coláiste Charman*, in Gorey, County Wexford was the first provincial centre for training female hotel staff, whilst male chefs and waiters were trained in Rockwell College, in Tipperary; Maynooth in County Kildare; Athenry, in County Galway; and Killybegs, in County Donegal. Some leading chefs and restaurant managers were also trained in the Shannon College of Hotel Management which was set up by Brendan O' Regan in 1951.

A prolonged hotel strike in Dublin in 1951 brought the lack of training and education of many of the hospitality workers on strike to the attention of Michael Mullen (1919-1982) who was chair of the catering branch of the Irish Transport and General Workers' Union (ITGWU).⁵¹ Mullen was a dynamic individual and was central in transforming St. Mary's College in Cathal Brugha Street into the Dublin College of Catering in the 1950s. In 1958, *Bord Fáilte Éireann*, working with Michael Mullen, suggested the inauguration of an Irish Food Festival Week. To bring this idea to fruition, a panel of Dublin's leading chefs was formed—and named *Seanad Cócaire na hÉireann*: Panel of Chefs of Ireland. Mullen became a TD for the Labour Party for two terms (1961-1969) and later a Senator (1973-1977) while General Secretary of the ITGWU (1969-1982).

The Council for Education, Recruitment and Training for the Hotel Industry (CERT) was set up in 1963 as a national body responsible for co-ordinating the education, recruitment and training of staff for the hotel, catering and tourism industries.⁵² Frank Corr⁵³ charts the background and history of CERT and points out it was originally run under the auspices of *Bord Fáilte* and was aimed exclusively at the hotel industry. In 1974 CERT began providing education, recruitment and training for the entire catering sector and worked closely with the Regional Technical Colleges (RTCs) which were set up following legislation in the late 1960s.⁵⁴

In 1977, new management at CERT gave the organisation a fresh impetus. Courses were streamlined, new services were offered with the help of European Economic Community

⁴⁹ Otto Wuest quote mentioned in *Irish Times*, 23 March, 1927, p. 3. In article titled 'What Dublin Eats – French Cooking on the Increase – Proposed Culinary Exhibition'.

⁵⁰ Oral evidence of these indentures available in Máirtín Mac Con Iomaire, 'The Emergence, Development and Influence of French Haute Cuisine on Public Dining in Dublin Restaurants 1900-2000: An Oral History' (3 Vols.) (Ph.D. Thesis: Dublin Institute of Technology, 2009) <https://doi.org/10.21427/D79K7H>.

⁵¹ Mac Con Iomaire, 'Haute Cuisine'

⁵² John Coolahan, *Irish Education: History and Structure*, (Dublin: Dublin Institute of Public Administration, 2002), 285.

⁵³ Frank Corr, *Hotels in Ireland*. (Dublin: Jemma Publications, 1997), 73-78.

⁵⁴ Regional Technical Colleges were established in Carlow, Waterford, Athlone, Sligo and Dundalk in 1970; Letterkenny in 1971; Galway-Mayo in 1972; Cork in 1974; Tralee in 1977; Tallaght in 1992; Limerick in 1993. The institutions were run under Section 21 (2) of the *Vocational Education Acts* from 1970 until 1992 as special subcommittees of the Vocational Education Committees, and placed on an independent basis thereafter by the *Regional Technical Colleges Acts* in 1993. In the late 1990s, all of the institutions were upgraded to *Institute of Technology* status.

(EEC) funds, and in 1982 the National Craft Curriculum Certification Board (NCCCB) was established. This enabled catering education in Ireland to set its own standards, establish its own criteria and award its own certificates, roles which had been carried out prior to this primarily by the City & Guilds of London. Many employers historically, however, saw college students and apprenticeship courses as a form of low cost labour. This attitude was particularly prevalent during periods of high unemployment, such as the 1980s.⁵⁵

	Milestones in Culinary, Gastronomy and Food Studies Education
Early 20th C.	Private cookery schools and Domestic Science
1926	City of Dublin Vocational Education Committee (CDVEC) run chef programme in Parnell Square – Otto Wuest gives evidence to Technical Education Commission in 1927 on making the chef profession attractive to the ‘better class of young men anxious for an opening to a lucrative occupation’.
1941	Opening of <i>Coláiste Mhuire le Tíos, St Mary’s College of Domestic Science</i> in Cathal Brugha Street, Dublin
Mid 1950s	Cathal Brugha Street college re-named the Dublin College of Catering following Hotels Strike – Domestic Science Course moves to Sligo
1963	Council for Education, Recruitment and Training for the Hotel Industry (CERT) formed (In 1974, CERT responsible for entire catering sector)
1970s	Regional Technical Colleges (RTCs) open around the country
Late 1970s to early 1990s	Jimmy Kilbride and the City and Guilds 706/3 advanced cookery programme – culinary education broadens to include history of dishes
1986	Certificate in Professional Cookery (cooking for health) – Ireland’s first level 6 course in professional cookery
1992	CDVEC colleges become The Dublin Institute of Technology (DIT)
1999	BA (Hons) Culinary Arts commences in Dublin Institute of Technology – Four year level 8 degree – first graduates 2003
2007	M.Sc. Culinary Innovation and New Product Development (DIT)
2009	First PhD awarded in Food History in DIT
2012	First Dublin Gastronomy Symposium (collaboration between DIT and IT Tallaght)
2017	MA Gastronomy and Food Studies launched in DIT
2017	M.Sc. in Applied Culinary Nutrition launched in IT Tallaght

⁵⁵ Máirtín Mac Con Iomaire, ‘Understanding the Heat—Mentoring: A Model for Nurturing Culinary Talent’, *Journal of Culinary Science & Technology*, 6, no.2 (2008), 43-62, 44.

2019	18 PhD Students registered in School of Culinary Arts and Food Technology, DIT
2019	Technological University Dublin (TU Dublin) established on January 1 st 2019 combining DIT, IT Tallaght and IT Blanchardstown

Figure 1: Milestones in Culinary, Gastronomy and Food Studies Education in Ireland

One of the major developments in culinary education was the introduction of the City & Guilds advanced master chef courses (706/3) in both kitchen / larder, and in pastry, which began in 1977. The 706/3 programme was taught at the Dublin College of Catering by Jimmy Kilbride, and his students became the future teachers, entrepreneurs and leaders in culinary matters in Ireland in the last decades of the twentieth century. Kilbride engendered a love of learning in them and he instilled confidence in Irish chefs that they were world-class. Although it was not called ‘gastronomy’, Kilbride ensured that his students understood the historic and cultural background and significance of the dishes they were preparing. He brought in guest speakers ranging from sociologists to restaurant reviewers and always got his students to match the dishes with a suitable wine. In an oral history interview, Kilbride⁵⁶ recalls being extremely impressed with the quality, commitment, interest and dedication of the Irish chefs who attended the course, noting that the first year they went to Hotelympia⁵⁷ they won numerous awards. In his book *Elegant Irish Cooking*,⁵⁸ Noel Cullen (1951-2002) credited Kilbride with giving him a new pride as a chef and recognised that the advanced cookery programme made a significant contribution to raising the consciousness and self-awareness of Irish chefs. Kevin Thornton⁵⁹ points out that Kilbride opened his mind to the history of food and instilled him with confidence in his own ability. He recalls that Kilbride was the only person he was ever nervous cooking for, when he came for a meal at the Wine Epergne,⁶⁰ noting ‘it was like cooking for the master’.⁶¹

The Dublin College of Catering remained the flagship of catering education in Ireland. The Cathal Brugha Street campus offered full-time courses in hotel cookery, apprentice chefs / cooks, and apprentice waiters. In 1986 a full time certificate in culinary arts was developed focusing on catering for health, and in 1999, a primary degree in culinary arts was sanctioned by the Department of Education after some controversy.⁶² During this researcher’s time as a student on the full time apprentice chef’s course in 1990-92, students sat three sets of exams: the City & Guilds 706/1 & 706/2, the NCCCB Certificate in Professional Cookery Parts 1 & 2, and Dublin College of Catering exams in each individual subject. When Kilbride took early retirement in 1989 to set up his own business ‘Kilbride Cuisine’, Jim Bowe took over teaching the City & Guilds 706/3 course. Bowe,⁶³ in an oral history interview, suggested that following

⁵⁶ Interview with Jimmy Kilbride in Mac Con Iomaire, ‘The Emergence’ Vol. 3, strand 28.

⁵⁷ Hotelympia is an international culinary competition held annually in London.

⁵⁸ Noel Cullen, *Elegant Irish Cooking: Recipes from the World's Foremost Irish Chefs*. (New York: Lehar-Freidman Books, 2001).

⁵⁹ Interview with Kevin Thornton from 2008 available in Mac Con Iomaire, ‘The Emergence’ Vol. 3.

⁶⁰ The Wine Epergne was Kevin Thornton’s first restaurant in Dublin.

⁶¹ Further oral evidence from Kilbride’s 706/3 students is available in Mac Con Iomaire, ‘The Emergence’ Vol. 3.

⁶² Tom Duff, Joseph Hegarty and Matt Hussey, *The story of the Dublin Institute of Technology*, (Dublin: Blackhall Publishing, 2000), 28.

⁶³ Interview with Jim Bowe available in Mac Con Iomaire, ‘The Emergence’ Vol. 3, strands 183-4.

the Maastricht Agreement in 1992, CERT replaced established courses that were linked with City & Guilds with shorter modular courses, noting ‘I think that was the instigator of lowering the standards. Maggie Thatcher brought in the NVQ, which means you don’t bother coming to school at all, just send in your book and we tick the boxes’. Bowe describes Kilbride as ‘a master of his art, you couldn’t say more than that, a fabulous, fabulous cook’.⁶⁴

The setting up of the BA (Hons) Culinary Arts was influenced by a Master’s thesis by Elizabeth Erraught who identified a gap in the provision of education for head chefs and executive chefs in Ireland. This was a transformative period for culinary education in Ireland as the lecturers who would teach on the new programme underwent a journey of continuous professional development, completing a B.Sc. in Education and Technology, in parallel with the new programme development.⁶⁵ The process of course development of this first ever degree programme with cooking throughout each of the four years was the subject of a doctoral dissertation by the then head of school, Joseph Hegarty, which was later published as a book.⁶⁶ A new paradigm of culinary education which married vocational and liberal arts pedagogies was established. The curriculum integrated culinary arts performance (butchery, fishmongery, garde manger, sauce cookery, pastry etc.), restaurant service, oenology, gastronomy, culinary science, business, and aesthetics and used innovative educational philosophies such as experiential learning, problem based learning, reflective practice and internships, along with standard lectures, demonstrations and tutorials. Gastronomy, described by Hegarty as ‘the philosophy of culinary arts’,⁶⁷ was a constant subject throughout the four years of the programme. The working definition of gastronomy on the BA was ‘the study of food and beverages and their impact on culture and society’. In first year, students studied the history of food. Second year exposed them to the sociology of food, whilst in third year they explored food in the arts, film and literature. The knowledge base acquired in those first three years ensured the appropriate foundation to critically engage with the fourth year gastronomy curriculum which focused on emerging contemporary issues within the 21st century food world, namely, ethical food consumption, gender in the kitchen, sourcing, the global food chain, the supermarket experience and food systems. Lecturers and students on the programme were energised by the latest developments in the world of gastronomy, as can be seen from attendees at the annual Oxford Symposium on Food and Cookery.⁶⁸ The first graduates of the BA (Hons) Culinary Arts were showcased in *The Irish Times* in 2004⁶⁹ and over the years many of the course’s graduates have built careers both in Ireland and internationally as culinary educators, entrepreneurs, award winning chefs and restaurateurs, product development chefs, and as thought leaders within the broader food media. So successful was the new paradigm of liberal

⁶⁴ Interview with Jim Bowe available in Mac Con Iomaire, ‘The Emergence’ Vol. 3, strand 69.

⁶⁵ This B.Sc. course created a common bond between the teaching team and opened their eyes to the latest pedagogical thinking and best practice. It created a local buzz in transforming culinary education.

⁶⁶ Joseph A. Hegarty. *Standing the heat: ensuring curriculum quality in culinary arts and gastronomy*. (New York: Haworth Hospitality Press, 2004).

⁶⁷ Personal communication with Joseph Hegarty, 4 May, 2014.

⁶⁸ Early Irish attendees at the Oxford Symposium were Myrtle Allen, Darina Allen, Regina Sexton, Elizabeth Erraught, John Mulcahy and Máirtín Mac Con Iomaire. This provided a network of global food writers and scholars and an outlet for disseminating research on Irish food culture. Pádraic Óg Gallagher funded a student scholarship to the Symposium each year for the most promising student in Gastronomy on the BA.

⁶⁹ Deirdre McQuillan, ‘School for Foodies’ *Irish Times Magazine*, 28 February, 2004.

/ vocational education that other degree programmes in Culinary Arts were developed by Fáilte Ireland and rolled out in a number of the Institutes of Technologies around the country. Gastronomy became a core subject throughout undergraduate culinary education in Ireland.

Gastronomy moved to level nine of the educational framework of qualifications⁷⁰ when it was included as a module on the M.Sc. Culinary Innovation and New Product Development, first offered at the Dublin Institute of Technology in 2007. The year 2009 witnessed the awarding of the first PhD to an Irish chef on the history of *haute cuisine* and Dublin restaurants, another milestone in the evolution of gastronomy and food studies in Irish education.⁷¹ Gastronomy was now being studied from level six to level ten on the framework of qualifications.⁷² In the second decade of the new millennium, a number of PhD candidates successfully defended their dissertations on topics ranging from culinary manuscripts, molecular gastronomy and food anxieties, to diplomatic dining and gender discrimination in professional Irish kitchens.⁷³ Another key event was the establishment of the inaugural biennial Dublin Gastronomy Symposium (DGS) in May 2012 which was a collaborative project between the Dublin Institute of Technology and the Institute of Technology Tallaght.⁷⁴ This event brought together interested stakeholders from Ireland's catering colleges and universities and networked them with international scholars and enthusiasts. The first keynote address was given by Professor Darra Goldstein, editor of *Gastronomica: The Journal of Critical Food Studies*. The DGS received sponsorship from Fáilte Ireland who were just developing a nascent Food Tourism team and policy under the stewardship of John Mulcahy,⁷⁵ and based on a Master's thesis he had completed on Food Tourism Policy in Ireland as part of the Adelaide Masters in Gastronomy programme. A number of the organisers and speakers at the first DGS went on to complete PhDs in other third level colleges both in Ireland and in France on aspects of Irish Food Studies.⁷⁶

The next major development was the commencement of a Masters of Arts in Gastronomy and Food Studies⁷⁷ which was first offered in the 2017-18 academic year. This was the first programme of its type in Ireland and among only a handful of similar programmes in Europe, as previously discussed. This new MA Gastronomy and Food Studies shaped its curriculum around the history of food in the first semester, food in society in the second

⁷⁰ For framework of Qualifications Ireland, see <<https://nfq.qqi.ie/>>

⁷¹ See *Irish Times* report, , <<https://www.irishtimes.com/news/chef-celebrates-century-of-french-haute-cuisine-eateries-in-capital-1.763982>>, [accessed 26 November, 2019].

⁷² Level six is a post-leaving certificate qualification and level nine is a post-graduate Master's qualification.

⁷³ See <<https://arrow.dit.ie/tfschcafdoc/>>, [accessed 26 November, 2019].

⁷⁴ See <<https://arrow.dit.ie/dgs/>>, [accessed 26 November, 2019].

⁷⁵ For an exploratory review of food tourism policy in Ireland see Ketty Quigley, Margaret Connolly, Elaine Mahon and Máirtín Mac Con Iomaire 'Insight from Insiders: A Phenomenological Study for Exploring Food Tourism Policy in Ireland 2009-2019', *Advances in Hospitality and Tourism Research*, 7, no. 2(2019) online; Also see John Mulcahy chapter in this volume.

⁷⁶ See Brian Murphy, *Changing identities in a homogenised world: The role of 'Place and Story' in modern perceptions of French wine culture*, (PhD Thesis, QQI/Institute of Technology Tallaght, 2013); Marjorie Deleuze, 'La Dimension Identitaire des Pratiques, des Habitudes et des Symboliques Alimentaires de l'Irlande Contemporaine.' (PhD diss., Université de Lille III, 2015).

⁷⁷ See

<<http://www.dit.ie/studyatdit/postgraduate/taughtprogrammes/allcourses/dt9400ptgastronomyfoodstudiesma.html>> [accessed 26 November, 2019].

semester and practice in the third semester. Students spent the fourth semester working on a dissertation. The first cohort graduated in November 2019. It will take several years before the impact of the graduates of this new programme can be objectively assessed.

The provision of training / education for chefs and waiters has been tracked from the CDVEC courses in Parnell Square Technical School in 1926, through to the commencement of an honours degree in culinary arts in the Dublin Institute of Technology in the 1999 / 2000 academic year, and finally with the graduation of the first cohort from the MA Gastronomy and Food Studies programme in 2019. Key individuals such as Mullen, Kilbride, Bowe, Hegarty, and Erraught were identified as being particularly influential. The use of Auguste Escoffier's *Le Guide Culinaire* and Louis Saulnier's *Répertoire de la Cuisine* as textbooks was evident right up to the very end of the twentieth century, reinforcing the supremacy of French *haute cuisine* and training in the classical French culinary canon among generations of culinary students. By the end of the twentieth century, however, culinary students in Dublin were also taking classes on ethnic cuisine and cooking for health. It is interesting to note that the commencement of an honours degree programme in culinary arts at DIT in 1999 made 'the profession attractive to the better class of young men anxious for an opening to a lucrative occupation', as had been discussed by Otto Wuest in 1927. However, by 1999, sixty percent of the students were young women. Graduates of this course, both male and female, secured employment in Ireland's leading restaurants, and also in some of the most critically acclaimed restaurants in the world, including The Fat Duck in England and Tetsuya's in Australia.⁷⁸

Discussion and Conclusions

One of the major changes in the twenty-first century has been the diminishing dominance of French culinary hegemony globally and the rise of a new epistemic movement in the world of *haute cuisine*, starting with Ferran Adria's El Bulli in Catalonia and developing to Molecular Gastronomy/Modernist Cuisine, whose leading proponents included Heston Blumenthal in England, Pierre Gagnaire in France, and Wylie Dufresne in the United States⁷⁹. Research suggests that 'the dynamics of formation of a new epistemic movement depend on the form and nature of the interactions between the local buzz and global pipelines, and on the capacity of the originating community to develop and diffuse the new rules on a global scale while consolidating them locally'.⁸⁰ Adria's 'techno-emotional cuisine' was followed by the New Nordic Cuisine developed by René Redzepi and Claus Meyer, which has influenced many chefs globally to look to their own heritage, environment, and national traditions to influence what they cook.⁸¹ It has been argued that Myrtle Allen was doing exactly this far ahead of her

⁷⁸ Mac Con Iomaire, 'Understanding the Heat'.

⁷⁹ Mac Con Iomaire, 'Contextualising'.

⁸⁰ Ignasi Capdevila, Patrick Cohendet, and Laurent Simon. 'From a Local Community to a Global Influence: How elBulli Restaurant Created a New Epistemic Movement in the World of Haute Cuisine.' *Industry and Innovation*, May (2017), <<https://doi.org/10.1080/13662716.2017.1327844>>.

⁸¹ Byrkjeflot, Haldor, Jesper Strandgaard Pedersen, and Silviya Svejenova. 'From Label to Practice: The Process of Creating New Nordic Cuisine.' *Journal of Culinary Science & Technology* 11, no. 1 (2011): 36–55.

time when she opened Ballymaloe House in Cork in the early 1960s.⁸² In recent years, there has been a particularly strong growth in the Irish restaurant scene, with many chefs eschewing the formality of the old French *haute cuisine* and focusing on producing simple, seasonal, local, sustainable, affordable food, without particularly seeking to attract a Michelin star. This is an international trend, probably best typified by Noma in Copenhagen being voted number one in the World's 50 Best Restaurants in 2010 despite not having achieved three Michelin stars. The *Michelin Guide* has adapted to this new epistemic movement and has relaxed its previous criteria on formality. In 2017, the Wild Honey Inn,⁸³ in Lisdoonvarna, County Clare, became Ireland's first pub to be awarded a Michelin star, part of an international trend over the last number of years to recognize excellent cookery and sourcing without demanding the crisp linen tablecloths and formality of the old French hegemony. At Variety Jones, awarded a star in 2020, Keelan Higgs cooks over an open fire. In 2020, Aimsir, was awarded two Michelin stars within six months of opening, based on its philosophy of serving exceptionally creative seasonal, local, sustainable food sourced solely from the island of Ireland.

There have been a number of key moments in the movement of gastronomy and food studies away from the dark margins. It has been argued that the emergence of gastronomic literature in the early half of the nineteenth century led to the development of a discerning public, the 'gastronome' or taste maker, and the consecration of *haute cuisine* in France. This chapter has charted how gastronomy became a cultural field and how the writings of Balzac in France, Wodehouse in England, or indeed Howard in Ireland could enlighten the readers as to the gastronomic practices of the times and places in which they are set. *The Michelin Guide*, and other guides such as Gault and Millau in France, or Egon Ronay in Great Britain and Ireland adopted the role of legitimation that de la Reynière's *Almanach des Gourmands* played in the early nineteenth century. It could be argued that today the World's 50 Best Restaurants⁸⁴ has also adopted this role. Commencing with the Annales School, historians and later sociologists, anthropologists, and scholars from other disciplines, began to pay attention to the food and drink and its role in society. Most of the key texts in the journey of gastronomy and food studies to becoming an academic discipline were published within the last half century. The longest running annual academic food conference, the Oxford Symposium on Food and Cookery,⁸⁵ is approaching its fourth decade. The first Masters programmes internationally are running for over a quarter of a century.

This chapter has charted a brief history of culinary education in Ireland. An argument has been made that the establishment of a new liberal / vocational paradigm with the inauguration of the BA (Hons) Culinary Arts in the Dublin Institute of Technology in the 1999/2000 academic year played a pivotal role moving gastronomy and food studies into the spotlight in Ireland. Like any other epistemic movement, the local buzz was formed with the journey the DIT lecturers embarked on with the B.Sc. in Education and Technology, and the engagement nationally with the wider industry through the national internship modules. This

⁸² Mac Con Iomaire, 'Contextualizing'

⁸³ Mac Con Iomaire, 'Contextualizing'

⁸⁴ <<https://www.theworlds50best.com/>>

⁸⁵ <<https://www.oxfordsymposium.org.uk/>>, [accessed 26 November, 2019].

was energised by a global pipeline of international speakers, engagement with the Oxford Symposium on Food and Cookery, and the international internships in the third year of the programme. The growing interest in gastronomic matters during the Celtic Tiger years in Ireland was also a combination of local buzz and global pipelines, with a newfound confidence of a young highly-educated public, matched by energised returning emigrant chefs and a rise in international travel in general. Gastronomy moved into the postgraduate realm in Ireland as a module on the M.Sc. Culinary Innovation and New Product Development in 2007 and with the graduation of the first PhD in Food History in 2009. The local excitement of the inaugural DGS in 2012 coincided with the growth of a nascent food tourism team in Fáilte Ireland which stemmed from the Masters in Gastronomy in Adelaide (global pipeline). Research workshops with international scholars⁸⁶ for the growing number of PhD candidates, many of whom were lecturing staff in the Institutes of Technology, kept the local feel good feeling strong. This was strengthened by the publication of a number of volumes on food and drink in Ireland,⁸⁷ which stemmed from both local and global pipelines, and was linked with the biennial DGS. Gastronomy emerged as a regular theme at the Association of Franco-Irish Studies (AFIS) conferences, commencing in Limerick in 2014 and developing annually. With the growing success of the Masters in Gastronomy and Food Studies, the fifth biennial DGS, a significant rise in doctoral candidates pursuing food and beverage research, and plans for a peer reviewed European Journal of Food, Drink and Society, it is safe to say that gastronomy and food studies in Ireland have left the dark margins and are very much in the spotlight.

⁸⁶ Visiting scholars included Ken Albala, Amy Trubek, Amy Bentley, Jonathan Deutsch, Conrad Lashley, and Peter Klosse.

⁸⁷ Mac Con Iomaire and Maher (eds.), *Tickling the Palate*; Elizabeth FitzPatrick and James Kelly (eds.), *Food and Drink in Ireland* (Dublin: Royal Irish Academy, 2016); Kenneally and Mac Con Iomaire (eds.) *Canadian Journal*.