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School of Culinary Arts and Food Technology

2016-12-01

School of Culinary Arts & Food Technology Winter Newsletter 2016

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Recommended Citation

Murphy, J. (ed). (2016). *School of Culinary Arts & Food Technology Winter Newsletter*. Dublin, Dublin Institute of Technology.

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School of Culinary Arts and Food Technology, D.I.T

Newsletter [Winter 2016]

CONTENTS

PAGES

'All in the Food' Book Launch	P.1
Special awards ceremony 2016	P.2
Congratulations , good wishes	P. 3
Student and colleagues across	
the media	P. 4
Upcoming events , Developments	P.6
Eurotoque,Scholarships,Bakery	P. 7
Students success, field trip	P. 8
National Hospitality Conference ,	
School Culinary Shop	P. 9
School Partners Grad Day ,Paris	P. 10
Celebrating 75th Anniversary	P. 11
Global,Local Culinary Events	P.12
School Graduation Ceremony	P. 13
Double Awards, Thank You	P. 14
School sponsors 'INSPIRED'	P. 15

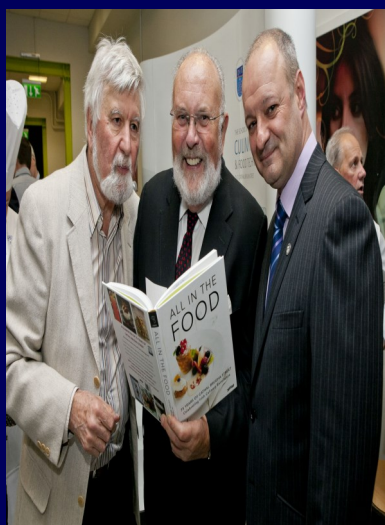
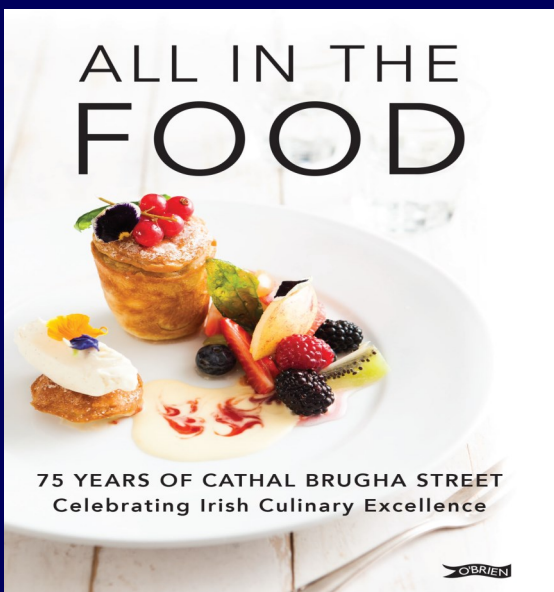
'Ireland's most famous culinary school celebrates 75 years'

On October 11th 'All in the Food: 75 Years of Cathal Brugha Street' was officially launched by Senator David Norris. The book celebrates The School of Culinary Arts and Food Technology, DIT - one of the world's most famous culinary schools.

Founded in 1941 it has taught generations of chefs and other food professionals, many of whom have spread their skills around the world or become household names. Dr Frank Cullen, Head of School, thanked all the contributors and highlighted the unique contribution which Cathal Brugha Street continues to make to the world of culinary education. The book contains recipes from nearly sixty contributors who currently train or have taught in Cathal Brugha Street including Darina Allen, Richard Corrigan, Michel Roux Jr, Neven Maguire, Ross Lewis, Stephen McAllister, Derry Clarke and Kevin Thornton. From starters, mains and desserts to a great cocktail selection, there's something for the home cook and expert alike. This milestone book is so much more than just a recipe book, it's main sections include; the history of Cathal Brugha Street, major Irish chefs and their equally famous dishes, classical dishes to contemporary cooking, including wines and artisan beers for each course, starters, main courses, desserts, bakery, cocktails, table decorations and setup for home parties, artisan food and key food producers and finally it explores the future of food: from molecular gastronomy to sustainability.

'All in the Food: 75 Years of Cathal Brugha Street' is published by The O'Brien Press, Dublin and is available in all book shops now. All royalties from the book will be used to enhance educational activities in the School of Culinary Arts and Food Technology, Cathal Brugha Street, Dublin.

Photographs, sample chapter and reports from the book launch are available on the School Staff Scratch Drive (H) folder 2016-17 entitled 'All in the Food 75 Years of Cathal Brugha Street'.



Special Awards Ceremony 2016

The School of Culinary Arts and Food Technology held their annual special awards ceremony recently, this prestigious event which recognises the achievements of the school's students and staff across the culinary, gastronomy, bakery and pastry arts, bar and beverage management, cookery and food product development fields of study and professional practice during 2016. The event took in the Kathleen O'Sullivan theatre Cathal Brugha Street, Dublin and brought together all the major industry trade bodies, Inspired Friends of Culinary Arts —School Sponsors, recipients of awards and diplomas and their families. A special presentation was made to Musgraves Marketplace for their significant investment in the new DIT Grangegorman Campus and sponsorship and their sponsorship of annual scholarship bursaries which will be awarded to students of the school. Dr Frank Cullen (Head of School Culinary Arts and Food Technology) and Mr. John O'Connor (Director & Dean College of Arts & Tourism) congratulated all award winners on their achievements and thanked all the major trade industry bodies and foodservices companies for their continued sponsorship and support to the school. A special word of thanks was also offered to Diarmaid Murphy, Paul Kelly, James Sheridan, Lynsey White, Paul Neary and the school general operative team for organising lunch in the school's Green Room Training Restaurant for guests, award winners and school sponsors.

AWARD SPONSORS

- Musgraves Marketplace.
- Stafford Lynch Ltd.
- Catering Management Association of Ireland.
- Sheridan's Cheesemongers.
- Gallaghers Boxty House.
- Docklands Innovation Centre.
- Vintners Federation of Ireland.
- O'Brien Ingredients.
- IREKS Ingredients.
- Irish Foodservice Suppliers Alliance.
- Panel of Chefs of Ireland.
- Andrew Ingredients Ltd.
- Flour Confectionary & Bakers Association.
- Worshipful Company of Bakers.
- Alliance for Bakery Students & Trainees.
- Licensed Vintners Association.



Congratulations and Good Wishes

Retirements: Francis Slator and Paul Blackburn (General Operative colleagues), our thanks for your excellent service your colleagues in DIT, Cathal Brugha St wish you both all the very best for the future.

Long Service: Good luck and continued service to Paul Scully (General Operative colleague) who reached the milestone of 25 years service.

Colleagues on the move: Best wishes to Declan O'Brien, Mary Cos and Denise Connolly (General Operative full-time colleagues) who have all moved to other colleges within DIT, your Cathal Brugha St colleagues will miss you all.

Married: Congratulations to staff members Tom and Claire Lennon who were joined by many DIT colleagues to celebrate their marriage in September (picture below), your colleagues wish you both many years of happiness together.



Married: Congratulations also to staff member Norma Kelly on her recent wedding, both Norma and Patrick thanked Cathal Brugha St colleagues for their kind words and gifts towards their wedding day.



Students and Colleagues across the Media

RAI Pre-Budget Submission 2017

The Restaurants Association of Ireland (RAI) launched its Pre-Budget Submission 2017, "Putting Tourism, Hospitality and Food at the Centre of Our Recovery." Pictured (right) at the launch was Adrian Cummins, Chief Executive Officer, Restaurants Association of Ireland with students from DIT Cathal Brugha Street Ariunbold, Jin Kim, Barbara Hennimann, Anderson Balico, Harry O'Callaghan and Steven Mason. Picture Conor McCabe Photography.



Fresh Bakes and Cakes [Dublin Inquirer 16.11.16]

The school was delighted to be featured in a recent edition of the Dublin Inquirer. **Dr Frank Cullen** (Head of School) explained the philosophy and strategy behind the school's baking, pastry and restaurant activities which includes a commitment to obtaining financial returns and re-purposing opportunities (via the schools Culinary Shop and training restaurants) for all products used in the training classes. Gary Poynton (Technican) who looks after the Culinary Shop highlighted the variety of produce available while Denise Connaughton (Lecturer) spoke about the collaborative food sharing techniques adopted by fellow colleagues. The schools training restaurants opening hours and availability to members of the public was also shared [Bookings for dinner every Tuesday / Wednesday will be again available after Christmas at 01-4024324 (Green Room), 01-4024365 (Blue Room)]



Food for Halloween 'Dr Máirtín Con Iomaire'

[Irish Independent Newspaper 26.10.16]

The Science of Hallowe'en

Kale, Celts and Colcannon? It's not all about sweets...

Traditional foods central to festivities, writes **Máirtín Mac Con Iomaire**

KALE is championed as a 'superfood' today since it is packed with antioxidants, has impressive anti-cancer effects, and promotes urinary health. Long before this 'superfood' was rediscovered by bearded hipsters and juicing teenagers with their Nutri-bullets, kale was a regular part of our ancestors' diet and a crucial ingredient of one of our traditional Hallowe'en foods in Ireland — colcannon.

Hallowe'en, a tradition we associate more with America in popular culture today, has its origins in ancient Ireland.

Many old Irish traditions were brought to America by Irish immigrants in the nineteenth century — and, across the Atlantic, the pumpkin soon replaced the Irish turnip in Hallowe'en customs.

The Irish children's song 'Oíche Shamhna' celebrates Hallowe'en and the associated foods of apples (álla), nuts (cnónna), and barmbrack (bairín breac):
*Oíche Shamhna, bairín breac /
Ólla, cnónna, bairín breac /
Oíche Shamhna, bairín breac /
Is maith liom oíche Shamhna*

It omits the other traditional Irish Hallowe'en food — colcannon — but this omission is more than made up for in the song 'The Auld Skillet Pot'. There are many foods and food rituals associated with the festival of Hallowe'en.

I have fond childhood memories of my father hanging an apple off a string and getting us and our friends to try and take a bite out of it with our hands behind our back.

We also bobbed for apples and for coins in a big basin of water spilling half of it on the linoleum kitchen floor.

Many of the food traditions are linked to divining the future.

From the mid-18th century, colcannon, which is a dish made from mashed potatoes with curly kale or cabbage, was a traditional

supper dish on Hallowe'en Night, often containing items such as a coin, stick, or rag etc. to predict the future prospects of the consumers.

Another traditional Hallowe'en foodstuff is barmbrack, which comes from the Irish bairín breac or speckled loaf. The fruit loaf also traditionally contains charms which foretell future events.

Finding a ring in the cake meant marriage within the year, a rag symbolised poverty, a bean meant riches whereas a pea meant poverty, a thimble discovered by an unmarried girl indicated life as a spinster. Most barmbracks nowadays only contain a ring!

If you have never eaten colcannon, the few lines from 'The Auld Skillet Pot' will whet your appetite and the recipe (below) will enable you to give it a try this Hallowe'en.
*Well, did you ever make colcannon made with lovely pickled cream
With the greens and scallions mingled like a picture in a dream
Did you ever make a hole on top to hold the 'melting' flake
Of the creamy flavoured butter that our mothers used to make*

*Dr Máirtín Mac Con Iomaire,
Lecturer School of Culinary Arts,
Food and Technology,
DIT Cathal Brugha Street*



COLCANNON

Makes 4-6 portions

- 1kg floury potatoes
- 400g chopped kale
- 4 scallions
- 100g butter
- 250 ml milk
- Salt and pepper

• Steam or boil the potatoes until tender. Drain well and let them dry out for a few minutes. Melt half the

butter in a pan and sweat off the kale for a few minutes.

• Boil up the milk and the remaining butter, add in the chopped scallions, the sweated kale and then mix in on top of the potatoes and mash the lot together.

• Season with salt and pepper and serve like the song suggests by making a well on top and adding a flake of creamy butter to it and watching it melt! Enjoy.



Chef Máirtín Mac Con Iomaire prepares a dish of colcannon in front of his class at DIT Cathal Brugha Street. TONY GAVIN

Students and Colleagues across the Media



Roisin makes three: Roisin Gillen is very much part of the team

ishing. She goes to college from Monday to Wednesday, where she attends practical and theory classes and has several projects on the go at any one time. From Thursday to Saturday she is in the restaurant, often starting at 9am, rarely finishing before 1am the following morning. Sundays are spent 'sleeping, panicking about college projects and walking my dog Hazel,' she says. Her boyfriend Daniel, who works in IT and is a photographer, is fully supportive but has mentioned 'once or twice' that he rarely sees her these days. 'It's tough,' she says. But this is what she needs to do if she is to be fully focused on learning the craft of cooking. There's no restaurant experience in her background. Her dad works in construction and her mum is cur-

rently working in a clothes shop. 'My granny would make soda bread and I often helped her,' says Roisin. 'And my mum liked baking, brownies, flapjacks and little fairy cakes were her specialty. So I did think about working in a bakery at one point. 'I didn't really know what I wanted to do when I left school so I took a few years out, I went travelling, had a lot of fun, got everything out of the way so then I could focus on what I wanted to do. 'And then I knew I wanted to go to college (to study cooking). I heard good things about the DIT so I applied to go there as a mature student.' Despite having no restaurant or discernible cooking experience, Roisin won a place on their culinary arts degree course after going for an interview. 'I'd been working at lots of very random jobs,' she says. 'One was in a factory in Wexford that made catheters for hospitals, but no catering work at all. So I was really nervous at the interview (for DIT) but I said to them: "This is what I want to do and if I don't get in this year, I'll reapply next year and the year after that, until I get in." I was very determined to get into the course that I wanted.' Her dedication and promise was spotted early on during her first work placement at Brioche Restaurant. 'I started on pastry and then their pastry chef left so I stayed there full time for three months,' she says. 'I was doing the deserts, breads, amuse bouche, they made their own butter, all that stuff. It was long hours, on my feet all day but I loved



Remembering 1916: DIT in Top 400 websites

Congratulations to Dr Philip Cohen and colleagues of the DIT Library Services for their website entitled 'Workers & Rebels: Jacob's Factory 1913-16' which was selected by The National Library of Ireland as one of the 400 websites that best remembers the 1916 Rising. The Jacob's site is still live at <https://jacobs1916.com/>

School Bakery Graduates 'Promotions and Career Advice' (Darren Harris, Lecturer School of Culinary Arts & Food Technology). The School wishes to congratulate our graduates;

Caroline Crudden who has recently taken up the position of Bakery Application Technologist, with the Kerry Group. Caroline's role involves working on all aspects of product development from brief to commercialisation, plus providing application support, product functionality and sustainability at each stage in the process from bench to plant.

Thelma Burke (2016 Bakery graduate) has won a coveted place on Aryzta's Graduate programme having undergone a series of interviews, including an initial online application, an aptitude test, video recording and either a Skype or phone interview. Following this, she was invited to the Aryzta assessment centre which included a group session with fellow applicants, a short presentation and a panel interview. After being successful throughout these stages, she was challenged to develop a new bread. Thelma stated that she had "gained valuable interview experience throughout the entire process, regardless of my success, I would recommend applying as it really developed my interview confidence to take into my future career".

Deirdre Flanagan : Deirdre has been with Kerry since July 2016 working as a RD&A Technologist, Sweet and Cereal - Wet Sweet Systems. Deirdre's role focuses on developing bakery products, such as bake stable fillings, cake fillings and toppings, doughnut fillings and glazes and jams. Her role is varied in that it encompasses the whole NPI (New Product Introduction) process from customer brief, through product development and factory trials. It also includes to hand-over to factory, as well as applying other Kerry technologies such as emulsifiers, flavours and texture systems. Deirdre feels that Kerry is a great place to work because there are a lot of opportunities for career development, travel and exposure to different technologies. Deirdre's personal tip is: "Your lecturers are your biggest supporters; they want you to succeed and if they see you are hard working and driven, they will be the first people to put in a good word for you with potential employers".

Upcoming Events and Developments

3rd International Young Chef Olympiad, India

Culinary Arts student Amanda Sharkey (DT407.2) has been selected to represent The School of Culinary Arts and Food Technology, DIT Ireland (**kindly supported by Manor Farm**) at the 3rd International Young Chef Olympiad which takes place on the 27th January 2017 in India.

Amanda states that she is actively involved in encouraging young people like herself to pursue a career in culinary arts and to gain exposure for their skills and knowledge through competitions. She adds that she is also honoured to cook at the 3rd International Young Chef Olympiad in India. Amanda's mentor George Smith (Culinary Arts Lecturer, DIT) states that she will compete against nearly 60 countries across four major



Cathal Brugha Street Staff Christmas Party 'Radisson Blu Hotel'

Venue & Date :Thursday 15th December - Radisson Blu Hotel, Golden Lane, Dublin . Arriving at 6.00pm; €25 PP, tickets payable at the School office. **Spot Prizes** - Donations will made to **Epilepsy Ireland** (FAO: Mike O'Connor 01-4024435, Vouchers etc.). **Radisson Blu Hotel** offer a rate of €180.00 Bed & Breakfast – Single Occupancy or €190.00 Bed & Breakfast – Double Occupancy for a maximum of 25 bedrooms.

Research Showcase Event / Academic Workshops: 17th January 2017 the College of Arts & Tourism will host a '**Showcasing Research event**' from 9am to 4pm in Rathdown House, Grangegorman Campus; Further details will be circulated closer to the date (Dr. Noel Fitzpatrick Head of Research at the College of Arts and Tourism). **LTTC Academic workshops** in December [13th Dec - eAssessment & Feedback / 14th Dec - Using Collaborate Ultra to Teach Online / 15th Dec – Introduction to Webcourses] Further details and bookings <http://lttc.dit.ie/lttc/workshops/workshops-availablenow/>

Visit of American Chef and TV Star : The school is delighted to welcome Amanda Freitag for a special demonstration (**supported by the US American Embassy**) at the Kathleen O'Sullivan Theatre, Cathal Brugha Street, DIT 1-4pm on Tuesday 31st January. Amanda is the co-star of the Food Network's hit TV show, Chopped, and the co-host of Food Network's American Diner Revival. Her first cookbook, The Chef Next Door: A Pro Chefs Recipes for Fun, Fearless Home Cooking, was released in 2015.



Senior Citizens Christmas Dinner : For the 30th consecutive year the School will again organise the Senior Citizen's Christmas dinner for 125 **senior citizens of the local community on 8th of December** at DIT, Cathal Brugha Street. Aramark have kindly offered the use of the space in the student canteen to host the dinner . The School of Culinary Arts within DIT are managing the food and service for this event and DITSU are assisting with some administrative tasks associated with the event.

SCHOOL OPEN DAYS

The School of Culinary & Food Technology will host **two open days (dates listed below)** for prospective students wishing to undertake our programmes in 2017. Dec 2nd/3rd 2016 DIT Aungier Street Campus. April 26th 2017 -DIT Cathal Brugha Street. Further details 01-4024344.



Eurotoques, Scholarships, Bakery event.

School Graduate wins Eurotoques Young Chef of the Year 2016

Maeve Walsh, has been awarded the 2016 Euro-toques Young Chef of the Year title, a recent graduate of the B.Sc. Culinary Entrepreneurship in Cathal Brugha Street Maeve is currently chef de partie at Restaurant Forty One on St Stephen's Green, Dublin. This is the second year in a row that a School Graduate has won this prestigious award.

The award followed a three-month process of interviews, on-the-spot culinary skills tests before a panel of world-class judges. Two-time Michelin-starred chef Nathan Outlaw presented Maeve with her award at a gala banquet event in the InterContinental Hotel in Ballsbridge, Dublin. One of six finalists, Ms Walsh impressed the judges with a dish of Kerry hill lamb and will now work at Restaurant Nathan Outlaw in Port Isaac, Cornwall. Mr Outlaw is chef patron at the restaurant, which is the only specialist fish restaurant in the UK to hold two Michelin stars. The other five finalists included another DIT graduate **Chris Fullam**, Old Street restaurant, Malahide, Co Dublin, Glen Sutcliffe Marker Hotel, Dublin; Killian Crowley, Aniar, Galway City; Gary Doyle, Canteen Restaurant, Celbridge, Co Kildare; and Marc McWilliams, Strawberry Tree, Brooklodge Restaurant, Co Wicklow. Maeve plans on heading to New York next year to work with the legendary Dan Barber in his Blue Hill restaurant.



NEW 'Musgrave Scholarships in Culinary Arts'

The School of Culinary Arts & Food Technology and the DIT Foundation were delighted to announce the **Musgrave Scholarship fund** which is a new annual competition to support students. Recipients will be the top performing students in each of the four years of the programmes DT407 Bachelor of Arts Culinary Arts and DT416 Bachelor of Science, Culinary Entrepreneurship (see 'Special Award Ceremony' p.2 in this school newsletter). The scholarships are awarded for academic excellence to the highest achieving students, based on their academic performance in continual assessments and final examinations within the current academic year. Each scholarship is worth €3,000. In addition, the recipients of the scholarships will be eligible to apply for an internship with Musgrave MarketPlace in the third year of their degree programme. This will provide an opportunity for the Musgrave scholars to apply the knowledge and concepts acquired in the first three years of their studies to the practical demands of the workplace.



DIT Bakery students to compete in UK February 2017

The following six bakery students under the mentorship of Ann Marie Dunne (Lecturer School of Culinary Arts & Food Technology), will represent the school in the UK;

Nara Park DT 418/4, Christine Cooke DT418/2, Kinga Pecsí DT418/2, Vaarsha Baugreet DT418/4, Jeremy Pastor-Jacques DT418/4,

Allison Kane DT418/2,

COMPETITION
TIME

OPEN TO ANY STUDENT OR TRAINEE MEMBER

Sponsored by
"The federation of Quebec Maple Syrup Producers"

COMpetition Information
Produce one innovative bakery product using Canadian Maple Syrup. You will also need to include a recipe and production details.

- Must contain a minimum of 5% Canadian Maple Syrup on flour weight
- Can be any type of product including bread, pastry, cake & biscuit.
- Any decoration must be hand made
- More than one item may be presented for judging.
- Items to be displayed on a cake board no larger than 25cm x 25cm

Marks will be allocated for:

- Innovation
- Creative use of maple syrup
- Commercial viability
- Visual appeal
- Taste.

Prizes
1st Place £100.00
2nd Place £50.00
3rd Place £25.00

Winners also receive an ABST Medal and certificate.

Closing date for applications 16th December 2016 & judging will take place Saturday 25th February 2017. Products to be delivered to venue. Judging venue to be confirmed.

Lecturers to contact ABST Competition Secretary
abst.competitionsecretary@gmail.com to request an application form.

INNOVATION CLASS

Scan QR Code for more information on our website: www.abst.org.uk

Student Success / Field trip

MONIN®

‘Jadvyga shakes up a storm to become cocktail champion’

The 4th DIT Monin Cocktail Challenge took place recently, this initiative between the School of Culinary Arts and Food Technology, DIT and Monin attracted 35 mixologists. (all DIT students) Prizes were awarded for the top non-alcohol cocktails presented and best technical performance. All 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. Tom Donohoe (Monin Business Development Manager) congratulated all competitors and awarded prizes to the top three finalists. Dr Frank Cullen (Head of School of School Culinary Arts & Food Technology) offered sincere thanks to both Mr. Tom Donohoe and Laura Molloy (Monin Brand Manager) and to expert judges Balaz Kiss (L’Ecrivain Restaurant), John McLoughlin (Cocktail Champion) and Lynsey White and James Sheridan (School of Culinary Arts & Food Technology). The 4th DIT Monin cocktail challenge winners were as follows;

1st place: ‘SWEETHEART’ Prepared by: Jadvyga Gruzinskaite. **Ingredients and method:** 1tbsp Monin Sweet & Sour Syrup, 1tbsp Monin Candyfloss Syrup, handful of Candyfloss, 6cl Apple Raspberry Mint Juice. Shake with ice, strain into a martini glass filled with candyfloss, garnish with large cocktail stick with candyfloss.

2nd place: ‘SPICY LEMON’ Prepared by: Gerard Curran. **Ingredients and method:** 5-6 Jalapenos, 3.5cl Monin Sugar Syrup, 1cl Lime Juice, topped up with Club Lemon. Muddle the jalapenos; Monin Sugar Syrup and lime juice in a mixing glass add the Club Lemon, strain into tall glass. Garnish with slice of lime and rimmed glass with chilli flakes. **3rd place:** ‘TOMS CHOC ORANGE SUPRISE’ Prepared by: Thomas Brooks. **Ingredients and method:** 1.5cl Monin Orange, 0.5cl Monin Chocolate Syrup, 6cl Chocolate milk. Shake all ingredients with ice and strain into a chilled glass. Garnish with Terrys Chocolate Orange and Orange Zest.



((L-R) Lynsey White (Competition Co-ordinator, Lecturer DIT), John McLoughlin, Balaz Kiss (L’Ecrivain) Tom Donohoe (Monin Business Development Manager) Laura Molloy (Monin Brand Ambassador), Jim McCauley (Lecturer DIT) Mike O’Connor (Assistant Head of School Culinary Arts & Food Technology, DIT) James Sheridan (Competition Co-ordinator, Lec-

Storehouse Educational Field Trip : James Sheridan and Lynsey White (Lecturers ,School of Culinary Arts & Food Technology) organised an educational field trip for DIT first year Culinary Entrepreneurship and Bar and Beverage Management students to The Guinness Storehouse. This tour included a comprehensive guide to the brewing process plus a private tutored sensory evaluation of Guinness which was used to identify the different flavors and aromas. The tour concluded with a opportunity for students to demonstrate their draught dispense skills to create the perfect pint . Each student received an official certificate from Guinness and had the unique opportunity to enjoy the panoramic views of Dublin City from the Guinness Storehouse ‘Gravity Bar’.



DIT School of Culinary Arts and Food Technology students contribute towards the 2016 National Hospitality Conference.

The 2016 National Hospitality Conference took place recently at the Intercontinental Hotel, Ballsbridge, Dublin. The main theme of this year's conference was 'Meeting the Challenges', DIT School of Culinary Arts and Food Technology students joined delegates in debating and discussing the significant issues surrounding the conference theme. Some of the key note speakers included; **Jeremy Wayne** (Restaurant Editor of Tatler and a UK correspondent of Food & Wine). **Damien Gaffney** (Chief Investment Officer, Tetrarch Capital & Head of Tetrarch Hospitality, **Paul Collins** (Head of Brokerage UK Ireland for CBRE). **Leo Jago** (Professor in Hospitality and Events and co-director of The Centre for Research and Enterprise at Surrey University School of Hospitality and Tourism Management). **Panel Discussions at the conference included the following top individuals;** Deirdre Devitt, (Two Sisters Pub, Terenure and Chair of LVA), Pat Crotty, (Paris Texas & The Pantry, Kilkenny and President of the VFI), Daragh Anglim (Head of Marketing, Fáilte Ireland), Declan Maxwell (Luna, Dublin), Charlie Shiel (The Marker Hotel, Dublin), Bryan Davern (The Dean Hotel, Dublin), David O'Hare (Bru Brewery, Meath), Des O'Mahony, (Director, Bookassist). A big word of thanks to **Emily Hourican (Editor, Hospitality Ireland magazine)** for her support to DIT and our students who really enjoyed this year's conference.



DIT School of Culinary Arts and Food Technology students with James Murphy (Assistant Head of School—far left) and Ian Alvey (Lecturer DIT - far right) plus students of the School at the 2016 National Hospitality Conference.

School's Culinary Outlet Shop

The School's Culinary outlet shop is located in the Marlborough St side of DIT Cathal Brugha Street Campus. The outlet sells baking and pastry products produced in the bakeries and kitchens of the school at very reasonable prices to students and staff. The Culinary Outlet shop has been running for a number of years, in this time the shop has received great feedback from students and staff of the DIT Cathal Brugha Street Campus. So why not call in and see for yourself exactly what we have on offer (Gary Poynton, Culinary Outlet Shop, School of Culinary Arts & Food Technology).



School Partners—Graduation Day 2016, Paris.

The School of Culinary Arts and Food Technology 'M.Sc. Programme in Food Innovation and Product Design' (FIPDes) graduation ceremony took place recently Paris (September 9th). School lecturers Dr. Róisín Burke and Ms. Anna Cruickshank attended the international ceremony. The School of Culinary Arts and Food Technology are partners of the two year Masters programme along with **AgroParisTech (France)**, **Lund University (Sweden)** and **University of Naples (Italy)**. Graduands from Cohort number four and DIT lecturers are highlighted (picture) below in Paris.



LUND INSTITUTE
OF TECHNOLOGY
Lund University



UNIVERSITÀ DEGLI STUDI
DI NAPOLI FEDERICO II



New Culinary Science Degree

September 2016 saw the commencement of the **B.Sc. (Hons) in Culinary Science**. Students attend classes in both the **School of Culinary Arts and Food Technology** and the **School of Food Science and Environmental Health**. The main aim of the programme is to produce graduates who have **skills and knowledge in both the Sciences and the Culinary Arts** enabling them to work as a: **Development Chef, Food Product Developer, Government Advisor, Health Care Caterer, Food Writer, Instructor in a Cookery School or Food Retail Advisor**. Further details <http://dit.ie/studyatdit/undergraduate/programmescourses/allcourses/culinarysciencedt405.html>



DIT Awards Elite Student Athletes: DIT celebrated its elite student athletes recently when 49 new student athletes were honoured and formally awarded a place on the Institute's 2016-17 Elite Athlete Support Programme. The students represent a wide range of sports - from gaelic games, rugby and soccer to archery, hockey and rowing. Guest of honour at the dinner was School of Culinary Arts student and Irish Paralympian Olympic Bronze Medallist, Ellen Keane. (DT416).

Celebrating 75 years of excellence in Cathal Brugha Street

This year DIT is celebrating 75 years of excellence in education in our Cathal Brugha Street building which first opened its doors in 1941 as St. Mary's College of Domestic Science. A programme of exhibitions, lectures and events celebrating its long history took place throughout the year. **Minister for Sport, Tourism and Transport Pascal Donohoe** officially launched the celebration programme and paid warm tributes to the generations of staff for the enormous contribution they have made, in particular to the tourism and hospitality sectors. Speaking at the launch, the **President of DIT Professor Brian Norton** said that the name **Cathal Brugha Street** had become a byword for excellence and innovation in the core disciplines of **culinary arts**; tourism and hospitality; food science; and environmental health. He said "The new purpose-built facilities being developed at Grangegorman will enable us to continue to build on that history of excellence and the continuing success of our graduates, and while we will be leaving a much-loved building behind us, we will bring that same commitment with us to the new campus." A **permanent exhibition** to mark the 75th anniversary featuring photos, artefacts and memorabilia donated by former colleagues and students is on show across the Cathal Brugha Street Campus.



Global and Local Culinary Events

World's Top Chef Comes Home to Dublin

Mark Moriarty, Graduate of BA (Hons) Culinary Arts 2014 and winner of the San Pellegrino Young Chef of the Year 2015, returned home recently to cook a special six course meal in award winning Greenhouse Restaurant. The meal was a sell-out capping off a great year that saw him travel the world and run pop up restaurants in 14 cities in 11 countries. His menu is listed below: Oyster, buttermilk, ginger, cucumber, Foie gras royale, apple, walnut, smoked eel, Celeriac baked in fermented barley, hazelnut, Turbot, turbot bone jus, artichoke cooked in sudachi ponzu, Short-rib of wagyu beef, girolles, tarragon, truffle, last year's wild garlic, Praline crèmeux, citrus, salted milk. The school was represented at the meal by Pauline Danaher and Máirtín Mac Con Iomaire (Marks former lecturers). Other diners included Gareth Lynch of Stafford Lynch, James Sheridan (Canteen, Celbridge), Andrew Heron and Damion Grey, who two weeks after Mark's dinner were crowned Dublin's newest Michelin Star winners.



2nd Food on the Edge Conference 24-25th October 2016, Galway City

The brainchild of JP McMahon, this international food conference brings together an array of international chefs from around the world to discuss the future of food. Highlights included Massimo Bottura (currently No. 1 in the 50 best restaurants of the world), plus over 50 speakers each individually approaching the topic of food from a different viewpoint from the oldest speaker, Pierre Kaufman (French Legend), to the youngest Evan Ó Ceallaigh (commis chef) plus Trevor Moran, Mark Abbot and Robin Gill (great Irish Chefs) who returned home to discuss their current and future projects abroad. Gabrielle Hamilton from New York City's Prune Restaurant also gave a memorable talk highlighting the current global shortage of chefs. Representing the School of Culinary Arts and Food Technology was lecturers, **Pat Zaidan, Pauline Danaher, and Máirtín Mac Con Iomaire** joined by former graduates including Pádraig Óg Gallagher, Maria Conboy, Oisín Kehoe, Abigail Colleran, Colum Lanigan Ryan and Eoin Lennon

Culinary Field Trip : School Lecturer Mark Farrell organised and excellent field trip to La Rousse

Foods for students who received a tour of the gourmet food premises including cheese, chocolate and artisan grower's heirloom vegetable areas. Following coffee and croissants in the new food product development kitchen, we were guided by two graduates of the schools DT407 and DT416 2015, who are now employed there into the Charcuterie. Moving onto the chilled meat kitchen we received a full demonstration in the deconstruction of a mountain lamb carcass. The butcher had recently won a all Ireland competition in Belfast and they are very interested in building a paid internship programme for school students in 2017. Intriguingly their business model has grown by 10% over the last 20 years annually and began with a chef travelling once a week to France buying produce and returning to Ireland selling to restaurants in Dublin. They now provide a 7 day service covering the whole country.

FRANCE-IRELAND NETWORK for CULINARY ARTS, HOSPITALITY & TOURISM (FICAHT) BIARRITZ EVENT 12TH -14TH OCTOBER 2016:

School colleagues visited the FICAHT conference which was hosted by the Lycee-Hotellerie Atlantique in Biarritz in South-West France. The purpose of the conference was to explore staff and student mobility under the Erasmus Mobility Programme and the Erasmus Plus Programme. **James Fox and Diarmuid Murphy (School Lecturers)** and Oonagh Birchall (DIT Placement Officer) plus lecturers from a number of IoT's from Ireland. The conference consisted of a number of round-table events, Artisan workshops, a school visit and lectures, of particular interest to our culinary representatives was a workshop given by Michelin-star Chef Fabian Feldmann Chef/Patron of L'impertent in Biarritz. Further meetings are scheduled for 2017 and 2018. **Pictures** (top right centre) Diarmuid and (bottom right centre) James present 'All in the Food' to Head of School Lycee-Hotellerie Atlantique MR. Jean-Paul Brosse and Mme. Nathalie Halty (Lecturer).



School Graduation Ceremony 2016

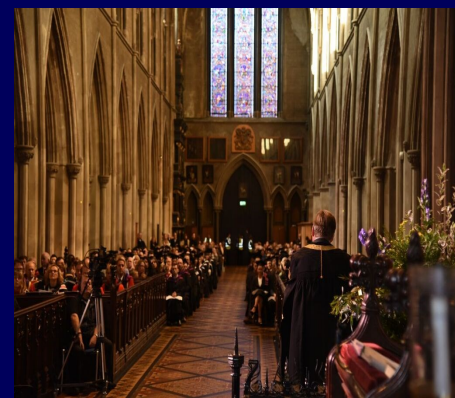
Doctor of Culinary History - Dorothy Cashman

Dr Dorothy Cashman was conferred with her PhD on the 5th November 2016 at the graduating ceremony in St Patricks Cathedral in Dublin. **Dorothy is the fifth doctoral candidate to graduate from the School of Culinary Arts and Food Technology** and only the second to graduate with a Doctorate in Food History. Her thesis titled 'An Investigation of Irish culinary history through manuscript cookbooks, with particular reference to the gentry of County Kilkenny (1714-1830)' argues that Irish culinary manuscripts have a significant contribution to make to an understanding of Irish culinary history. It does so by identifying one particular manuscript, NLI MS 34,952 (Baker) as being representative of the genre but singular in terms of the archival and literary support available for an in-depth study. This manuscript, dated 1810, held in the National Library of Ireland is one of many such texts compiled by the gentry and elite of Ireland from the seventeenth century onward. It was compiled by Mrs Abraham Whyte Baker from her house at Ballaghtobin, near the medieval city of Kilkenny and the 'frontier town' of Carrick-on-Suir. Analysis of the manuscript is undertaken using a methodology devised by the culinary historian Barbara Ketchum Wheaton at Radcliffe College, Harvard by breaking them down into five categories, that of the ingredients, the kitchen, the meal, the book and the worldview. This is the first time a manuscript, Irish or otherwise, has been the subject of Wheaton's structured approach.

Irish authored cookbooks have a very slight presence in the historiography of cookbooks prior to the foundation of the Irish State. To date, four have been identified up to the start of the twentieth century. The culinary manuscripts are therefore the most valuable source for recorded recipes on the island. This research argues for the legitimacy of their inclusion in the historiography of the recipe in Ireland. It does so by discussing their contribution in the context of the relationship between manuscript and printed cookbook, by presenting the case for a broader engagement with pan-European culinary history and by demonstrating that the history of food in Ireland shows that the inhabitants of the island at every stage absorbed and adapted to external influences. The concluding argument questions the validity of an interpretation of the manuscripts as being colonial imports within the context of food history. The Royal Irish Academy have published two thematic volumes addressing what are identified as fundamental themes in Irish life; Domestic Life in Ireland, Proceedings of the Royal Irish Academy, 111C, and Food and Drink in Ireland, Proceedings of the Royal Irish Academy, 115C, confirming that the study of all aspects of culinary history on the island is now an important contributor to academic research. Assembled here for the first time is a database, Appendix One, of cookbooks published in Ireland before the extension of the copyright act to the country at the start of the nineteenth century. This is complementary to the database of manuscripts and selected source material in Appendix Seven. This brings together for the first time a listing of manuscripts across institutions in Ireland and beyond these shores. These databases along with the research conducted for analysis of NLI MS 34,952 (Baker) is the first to fully contextualise the manuscripts within Irish culinary history, and in so doing to legitimise their contribution to that history. **Dorothy was supervised by Dr. Máirtín Mac Con Iomaire and Dr. Pat Dargan.**



Dr Dorothy Cashman



Graduation, St Patricks Cathedral



Prof Brian Norton (President DIT) , Emily Kerr (DT416 Graduate) ,and proud father Bobby Kerr (Chairman, Insomnia Coffee)

Left: 'Masters in Culinary Innovation & Food Product Development' graduates are joined by academic staff & management at the graduation ceremony.



Double International Awards for School Colleague

Diarmuid Cawley, Wine & Beverage Lecturer at the School of Culinary Arts and Food Technology, was successful in passing **two internationally recognised wine qualifications** this year. Diarmuid joined a cohort of international sommeliers in Lancashire, U.K. to partake in an intensive three day course with the Master Court of Sommeliers. All lectures were led and delivered by Master Sommeliers from the Court and after three days of intensive work Diarmuid was awarded his **Certificate from the Master Court of Sommeliers** (Left side photo: Brian Dawes MS; Diarmuid Cawley DIT; Nigel Wilkinson MS) In September, Diarmuid joined another cohort of global sommeliers and wine writers in Jerez de la Frontera, Spain, to partake in the Official Sherry Educators Course. The School of Culinary Arts and Food Technology has a strong and active link with the Embassy's commercial office. To date a number of high profile educational food and beverage events have been held in the school for students and staff with the direct support and contribution of the Spanish commercial office. After three days numerous events, lectures and field trips and examinations which took place in an attempt to educate and broaden the horizons of Sherry and its enjoyment globally Diarmuid was successful in passing all his examinations and now becomes an **Official Sherry Educator** (Right side photo: Beltran Domecq, Diarmuid Cawley, Cesar Saldana)



Thank You

On behalf of the School Management we thank the following

Industry bodies and trade associations for the support provided to the School:

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|------------------------------------|---|--------------------------|
| Euro-Toques Ireland. | Panel of Chefs. | Irish Hotels Federation. |
| Restaurant Association of Ireland. | Licensed Vintners Association . | |
| Vintners Federation of Ireland. | Flour Confectioners and Bakers Association. | |
| Irish Guild of Sommeliers. | Bartenders Association of Ireland. | |

Finally the achievements are only possible through staff interactions with industry, students and trade associations: We thank the staff and our sponsors for this excellent year, well done, and we look forward to 2017 together.

Our School Sponsors - 'Inspired' Friends of Culinary Arts

The significant achievements of the school would not be possible without the generous and on-going support of our sponsors, we thank you all most sincerely.

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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. Inspired's purpose is also to **generate funding for the School through it's connectivity 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 proto-type 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. The schools's current **INSPIRED Friends of Culinary Arts supporters** are leading the way to a great future for it's graduates.