School of Culinary Arts & Food Technology - Summer Newsletter 2017

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School Recruitment Events

The School of Culinary Arts in association with the College of Arts Tourism colleagues and DIT organised a series of specially designed recruitment events to create awareness around the school’s full and part-time programmes. These recruitment events began with the institute’s Open day which was held last December leading on to the ‘Career Guidance Counsellors’ event held this March. The largest event for the school was clearly our college open ‘Open Day’ which was held in April. The school welcomed nearly 800 students from various schools across Dublin treating them all to a series of programme presentations and a guided culinary tour of the college which included visits to our training kitchens, bars, restaurants, food stores and bakeries. Prospective students were also treated to bite size samples of the foods created in the school prepared by the students and staff. Dr Frank Cullen (Head of School) congratulated everyone for working so hard to ensure that all recruitment events ran smoothly stating that he believed these types of activities help to drive student numbers and increase the school’s profile in the wider community.
School Recruitment Events

Staff and students of the School of Culinary Arts and Food Technology, delivering recruitment activities.
‘All in the Food 75 Years of Cathal Brugha Street’ has just been awarded **The World’s Best Cookery School Book for 2017 by Gourmand International**. Dr Frank Cullen (Head of School, Culinary Arts and Food Technology, DIT) expressed his delight upon receiving this prestigious international award and thanked all the contributors which included the lecturers, past students and management of the School, highlighting the unique contribution which DIT Cathal Brugha Street continues to make to the world of culinary education.

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.

The Gourmand World Cookbook Awards were founded in 1995 by Edouard Cointreau. Every year, they honour the best food and wine books, printed or digital, as well as food television. Books from 205 countries participate in these prestigious awards, the only international competition of the sector. It is free, and open to all languages. Every year, Gourmand gives the awards in a very special location for gastronomy and this year the ceremony was held in Yantai, China. The ceremony is always an opportunity to meet every important person in the world of food and books: hundreds of publishers, authors, chefs and journalists take part in these events.

‘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.
Welcoming New Colleagues, Remembering Past Colleagues

The School congratulates and offers best wishes to our following colleagues, friends, students and supporters;

Senior Lecturer Appointments in the School

The School of Culinary Arts and Food Technology congratulates Dr Mairtin Mac Conlomaire, Dr Roisin Burke, Dr Frank Cullen and Mr John Clancy on their recent Senior Lecturer’s appointments and wishes them well in their new posts. These four posts and the subsequent appointments reflects the excellent work achieved by the School in recent years.

Former School Colleague ‘Mary Daly (nee Lyons) returns to the school

Mary Daly (née Lyons), attended Cathal Brugha St. from 1947 to 1950, originally from Ballinrobe, Co. Mayo, Mary now lives in Castlebar. After graduation Mary taught economics in various VEC schools in Dublin including Cathal Brugha St. In March of this year Mary and three of her daughters visited Cathal Brugha Street where they had a wonderful lunch and chat with the current staff of the school. Photographs to the right side of this article include (Cathal Brugha St, Annual Dinner Dance 1945, (photograph right side L-R) James Murphy (Assistant Head of School) and Dr Frank Cullen (Head of School) welcome Mary Lyons and present her with a special copy of ‘All in the Food—75 Years of Cathal Brugha St’ over lunch.

New School Administrators appointed

The School of Culinary Arts & Food Technology is delighted to welcome our two new School Administrators Jackie Rigney and Fiona Lee (photograph left side) we wish them both the very best of success in their new role with our school. Both Jackie and Fiona can be contacted at e-mail: scaft@dit.ie or 01-4024344
Presentation of Food Safety Certificates to School colleagues

The School of Culinary Arts and Food Technology in conjunction with the Environmental Health Association of Ireland presented colleagues with their certificates of completion for Food Safety. Dr Frank Cullen, Head of School congratulated the successful colleagues and expressed his thanks to Charles Comerford (HACCP Solutions) and Lorraine Oman (Director, Ashby Food Safety Associates Ltd) for conducting an excellent Food Safety training programme. Dr Cullen also acknowledged the importance of good food safety practices and compliance with the National and International standards and codes for food safety which lies at the heart all the school’s operations.

Extra Virgin Olive Oil Lecture & Tasting at SCAFT

On the 2nd of May, Karen Cryan, a qualified Olive Oil Sommelier gave a lecture and tutored tasting to staff from DIT’s School of Culinary Arts & Food Technology. The session consisted of an interactive round table discussion concerning previous conceptions towards olive oil and its quality factors. Ms. Cryan has trained in the UK and Italy to gain her qualifications and has numerous hours of experience as a professional assessor of quality Extra Virgin Olive Oil, referred to by industry experts as EVOO for short. The lecture covered the following points: growing climates, conditions of the trees, harvesting techniques, ripeness of the fruit, olive varieties, hazards and issues with healthy olives, pressing olives traditionally and by contemporary means, EU legislative boundaries defining EVOO and the wide range of faults that can occur with the oil. Best before dates, how to purchase and store olive oil as well as cooking and food pairing suggestions we also discussed at length (Diarmuid Cawley, Culinary Arts).
School Events and Developments

New degree ‘MA Gastronomy and Food Studies’ launched

Dr Frank Cullen (Head of School) welcomed the new Masters of Arts Degree in Gastronomy and Food Studies congratulating all colleagues and in particular Dr Mairtin Macconmaire, Diarmuid Murphy and Diarmuid Cawley for their hard work in developing the programme. In recent years ‘Food’ has seamlessly joined other ‘Studies’, staking its place as a serious field in academia and in many cases is directly linked to and enhances the more traditionally accepted disciplines. Concurrently there is a growing demand for Food Studies (Gastronomy, Foodways, and Culinary History) programmes internationally. Similarly, there is a growing demand from culinary arts and liberal arts graduates for post-graduate studies in Gastronomy and Food Studies in order to pursue meaningful careers in the wider food business (both commercial and in the public sector). This new programme will consider the modern food landscape from three main perspectives; Historical, Societal, and Practical, examining each of these pillars from a variety of viewpoints offering students a deep-learning opportunity within each pillar. For further details contact e-mail: scaft@dit.ie Tel: 01-4024344

Guest Lecture: Mr. Ciaran Murphy – Training and Development Manager, Nola Group

Students of the Bar Studies degree programme were treated to a special guest lecture recently at the DIT Training Bar based in Cathal Brugha Street, Dublin. This training session was presented for the second year by Mr. Ciaran Murphy, Training and Development Manager, Nola Group Ltd and was broken into two sections. In the first section Ciaran introduced students to his background in the food and beverage industry and his marketing, training and operations work with the Nola Group (who’s establishments include No. 37 Dawson Street, House Leeson St, Xico’s Baggot St, The Oak Parliament St amongst other locations) to date. Ciaran then demonstrated his unique mixologist skills and introduced the groups to the background of some of the world’s most famous cocktail categories and signature drinks cocktails which he currently prepares at No. 37 Dawson Street, Dublin. Ciaran stated that all good cocktails start with consistency and quality, training is crucial all the bartenders. On behalf of all the bartenders and management students present we would to thank Ciaran for organising such an excellent training session.

DIT Workplace Wellbeing Week - Spring forward to Healthy Eating

Brendan Keenan (Lecturer Culinary Arts) presented a ‘Health Eating’ event which included demonstrations and discussions on the DIT Cathal Brugha St Campus as part of the DIT Staff Development ‘Workplace Wellbeing Week’ recently. The event which covered common sense approaches to better eating habits to assist individuals towards making better food choices on a daily basis was a major success enjoyed by all. Dr Frank Cullen (Head of School) congratulated Brendan and the DIT Staff development office for this new innovative approach which aims to assist the wider public and our DIT colleagues towards informed decision making in relation to food choices.
Food Safety Authority of Ireland (FSAI)—MenuCal Interactive Workshop

School colleagues recently participated in an interactive MenuCal workshop. The event organised by the FSAI was aimed at increasing awareness and knowledge about allergen menu labelling. MenuCal is the only free, online tool available allowing food businesses to manage allergen information for the foods they serve. MenuCal helps food businesses comply with EU food law and keep allergen information up to date. Colleagues were invited to test the system with the help of the FSAl Public Health Nutrition Team and to participate in a questions and answers session. They were also invited to create a MenuCal account and to complete the online training. Further details are available at menu-cal@fsai.ie

School Events and Developments

Joseph Roche wins the 2017 Manor Farm Chicken Competition

The 2017 Manor Farm chicken competition final took place recently in Cathal Brugha Street. Manor Farm’s brand is recognised as a symbol of quality poultry throughout Ireland. The Carton family have been producing Manor Farm chicken since 1775 and remain passionate about producing Irish chicken of the highest quality. Manor Farm kindly sponsor all chicken products used in the School of Culinary Arts and Food Technology which is of huge benefit to all our students and to the school. Research carried out by Manor Farm shows that the average working parent with young children has 21 minutes from the time they arrive home to the time they have a hot meal on the table for family members. Therefore, parents are under enormous pressure to create a family meal that is healthy, easy to prepare and tasty which the whole family will enjoy. Manor Farm in collaboration with DIT Lecturers James Fox and Mark Farrell invited applications from culinary students to create a chicken recipe for such parents while adhering to the following criteria:

- All recipes must include Manor Farm chicken products. Where possible students were encouraged to utilise cuts which are used less frequently in Ireland (Chicken legs & thighs are some examples).
- Any cuisine may be used as an influence for your recipes (Indian, Italian, Mexican, Irish etc.)
- The recipe must take 21 minutes or less to prepare.
- As this is a family meal nutritional benefit is of utmost importance (protein, carbohydrate, vegetables), recipes must demonstrate that limited time does not mean sacrificing on quality and nutrition.

The judging panel made up of food writer and blogger of Wholesome Ireland Caitriona Redmond, Dr Frank Cullen Head of School Culinary Arts and Food Technology, Vincent Carton, Brendan Nolan and Shay O’Connor all Manor Farm. Joseph Roche (DT407/4) was awarded first prize with his Pan fried Raz el Hanout chicken oyster with Mexican style mixed vegetables.
Tabasco Hot Chef Competition

The Tabasco Hot Chef competition 2017 took place recently at the school, this competition which is open to students in the school and is sponsored annually by Stafford Lynch Ltd. The final this year was a great success once again with students demonstrating their attention to cooking detail, innovative approaches and culinary artistic approaches utilising Tabasco sauce within their special food and beverage recipes. The taste judges included Gareth Lynch, Brendan and Stewart (Stafford Lynch Ltd) who congratulated the student finalists and declared the winners and their recipes;

1st PLACE (all expenses paid trip to Louisiana, USA—home of Tabasco sauce) was Renata Carter with her dishes: Fiery Cherry-Berry compote, Sticky Coke/ Chipotle Tabasco glazed baby back ribs, 3 flavoured rustic sour dough bread (bottom left photograph)

2nd place was John Paul Hanlon with his dishes: Mexican Punch, Buttermilk Southwestern Grilled Chicken, Mexican Chocolate Chili Curry and 3rd place Sarah Mc Cabe with her dishes Tipsy Gypsy, Fish Bento Box, Chilli Tempura vegetables with lime and Tabasco aioli. (James Rock, Lecturer Culinary Arts – Co-ordinator 2017 Tabasco Hot Chef Competition)

NPD Chef of the Year (sponsored by Blenders)

The Poster Competition for 4th Year students taking the module Food Product Development was keenly competitive. Almost 80 students produced and presented a poster that best described the new food prototype that they had developed over the course of the module. The 10 finalists then entered the dragon’s den and presented their work to the following food industry judges: (David Chandler, Sales Director, Blenders; Artie Clifford, Irish Food Awards, Blas na hEireann; Michelle Santry, Food to Go Manager, Musgrave and Julie Delany, Brand Manager, Blenders).

Competition winners and their winning prizes were as follows; 1st Place - Laura Hamilton for her Pinwheel Pizza who won a special tasting menu for two in a Michelin restaurant, closely followed by Joint 2nd Prize winners Kiera Mortimer for her Seaweed Bars and Barry Hirst for his Moussies winning €200 each and finally the Best Poster award was won by Miriam Verdon for her Truffle Delights who received a €100 prize. The judges noted that “the standard of the presentations and projects was extremely high and that the future of the Irish food industry is in safe hands!” (Anna Cruickshank, Senior Management Team, School of Culinary Arts & Food Technology, DIT).
MSc in Culinary Innovation and Food Product Development class showcased their new product designs under the direction of Anna Cruickshank, Senior Management Team School of Culinary Arts & Food Technology in Cathal Brugha Street. Over 30 students were in competition at the event showcasing their products – displaying samples, nutritional information, packaging and logos, all of their own design. Over the years, many products shown at this event have been selected for general retail supply, and links that the school has with industry have enabled students to make their products available nationwide, particularly through wholesale distribution. One theme that heavily featured throughout the event was the wider demand for vegan and gluten free products, such as vegan rice pudding, vegan nuggets and gluten free pastry cases. One student also offered a delicious vegan meringue made from unsalted chickpea water, an alternative to traditional egg based ones. Products with enhanced health benefits also appeared as another prominent topic. This included other interesting ideas such as a dark chocolate bar with added calcium from eggshells, to be marketed towards those who wish to increase their calcium intake despite being lactose intolerant. The winner of the Erasmus prize in the school was Colin Mills, with his offering of an avocado spirulina smash dip for the health food market, and MSc winner was Margaret Corcoran with her extremely high quality gourmet sausage rolls, available for both home and retail. Caroline’s full article is available at http://www.fft.ie/the-future-of-food-showcased-at-dit/16147
School Events and Developments

**Grangegorman Campus Developments (Central quad, transport, accommodation)**

In **2019/20** the **Central Quad** on the DIT Grangegorman Campus will open for **students from Cathal Brugha Street**, the Central Quad will have state-of-the-art learning and teaching facilities, labs and teaching kitchens as well as training restaurants and the National Optometry Centre. There will also be a large foyer with a café and non-formal learning spaces. The new **cross-city Luas** will take its first passengers before the end of this year. This will bring students onto the campus at Broadstone, and will be in addition to other **high quality public transport links such as the 39/39a/70/46a and Red Line Luas**. **Dublin Bike stands will also be installed around the campus**. DIT will shortly be going out to tender for **student accommodation to house 650 students**. The ground floor of the accommodation blocks will host the Student Centre, a first phase of Indoor Sports Facilities, and the main Restaurant for the campus. The fit-out of the Student Centre and the Indoor Sports facilities is to be funded via a student levy. Similar student levies are in place in every University in Ireland. The levy must be passed by a student referendum to be run by the Students Union.

![CGI views of foyer - Central Quad (inside).](image1)

![Luas Stop – Broadstone Gate](image2)

**Musgraves CPD Graduation May 2017**

**Mike O’Connor**, Assistant Head of School presenting CPD Diplomas in Professional Butchery to Musgraves employees who successfully completed the DT487A programme. The CPD Diploma in Professional Butchery Skills Development Stage 1, level 6 programme on the (National Framework of Qualifications) **NFQ promotes entry level careers as Butchery practitioners**. The requirements of a CPD Diploma programme offer a broad and more general range of skills and knowledge in terms of managing and organising meat and culinary operations. **This programme was designed primarily to meet the needs of MRPI and equip learners with skills for development, preparation and presentation of meats and culinary products in a safe, healthy and nutritious manner.** **Orla Farrell and Anne Marie Lynch**, HR Musgraves were in attendance together with many store owners, family, friends and colleagues from the School of Culinary Arts and Food Technology.
Industry and Civic Engagements

World Butchery Challenge 2018

Preparations and workshops (pictures below) all leading up to the 2018 World Butchery Competition began on Tuesday 25th April at the School of Culinary Arts & Food Technology, DIT’s training kitchens under the direction of Mr Sean Owens and Rhonda Montgomery (Chief Executive, Montgomery Food Consulting). The hard work for the team who will represent Ireland at the next World Butchery Competitions which will be held in Belfast 2018 included 2 days of presentations, skills development, special demonstrations and discussions was a great success for everyone involved. The school would like to thank Culinary Arts Lecturers Diarmuid Murphy, George Smith and colleagues Liam McMahon, Paul Neary and Kevin Fitzpatrick for ensuring that this special event ran smoothly. The Irish team members and organisers expressed their sincere thanks and appreciation for the assistance and expertise provided by the school to assist them towards their preparations for the World finals. Further details: Rhonda e: rhonda@montgomeryfoodconsulting.com

(left and right photos: skills development with members of the Irish Team, (centre photo: Sean Owens – Team Captain is joined by George Smith—Culinary Arts Lecturer.)

Taiwanese Cookery Demonstration

The School was delighted to host once again a special Taiwanese Cookery demonstration at the Kathleen O’Sullivan theatre in Cathal Brugha Street. Guests which included industry leaders, DIT colleagues and students were treated to a excellent demonstration of Chinese cooking. The opening address was delivered by H.E. Representative Ambassador Mr Simon S.K.TU and Dr Frank Cullen, Head of School. The event was promoted on Eventbrite and attended by over 100 visitors and VIP delegates from the Taipei office. Guests were also invited to a reception in the Green Room restaurant to sample the foods. This event is organised to develop stronger culinary links between the school and Taiwan. A special video of the Taiwanese cooking is available for free on the staff shared drive at H:\2016-2017 SCAFT\02 School.

School participates in St Patrick’s Festival

At the request of our DIT colleague Barry Sheehan (Creative Director, St Patrick’s Day Festival, DIT), James Murphy (Assistant Head of School) submitted a series of food images to capture the festival’s theme ‘Ireland is’ this year, from the schools recent ‘All in the Food’ book. Barry Sheehan (Head of Design, School of Art, Design and Printing, DIT) has kindly also given the images used to the school, which are now displayed in Cathal Brugha Street.
Students and Colleagues across the media

Irish chef heads to work in the jungle with Noma (Irish Times Newspaper 22.3.17)

Renowned Copenhagen restaurant Noma will opened a pop-up restaurant in Tulum, Mexico in April with, Cúán Green in the (outdoor) kitchen cooking only over fire and using indigenous ingredients from the Yucatán Peninsula. This is the third time René Redzepi has transplanted his kitchen temporarily using DIT students, and another young Irish chef, Louise Bannon, participated in the Tokyo (2015) and Sydney (2016) projects. The Noma Mexico adventure is the latest instalment in a culinary career that has marked Greene out as one to follow, and part of an elite band of young Irish chefs forging international reputations.

2017 Irish Restaurant Awards

The Irish Restaurant awards organised by the Restaurant Association of Ireland (RAI) is Ireland’s premier awards in the hospitality industry. It recognises the dedication, hard work and passion which the winners have for their industry. DIT students past and present were honoured again at this year’s awards, most notably Gary Cahill (The Saddle Room Restaurant Manager, Shelbourne Hotel) who won Hotel Restaurant Manager of the Year and Darren Geraghty (Candlelight Bar at Siam Thai, Dundrum) for winning Best Cocktail Experience. The 2017 Best restaurant in Ireland winner was Chapter One, Dublin.

Alison stuns MasterChef UK judges to qualify for final four

Alison O’Reilly DIT Graduate from Dublin had judges John Torode and Gregg Wallace in raptures with her Pumpkin Pie with Maple Bacon and White Truffle as part of a dinner for US Ambassador to Britain Matthew Barzun and his guests at the Ambassador’s residence Winfield House in London, O’Reilly returned to the MasterChef kitchen for her next challenge. There, she was tasked with creating “one great plate of food inspired by someone or something you admire”. London-based Alison decided to celebrate Roald Dahl’s classic children’s tale Fantastic Mr Fox with a Duck Breast with Cider Reduction, Duck Liver Doughnuts, Smoked Mash Potato and Carrot and Apple Purée. Torode said he was “stunned” by the quality of the dish, while Wallace said he was “absolutely in love with that doughnut” in “a very lovely dish”.

When the judges began their deliberations, O’Reilly was their first choice for the next stage of ‘Finals Week’, which takes the four remaining contestants to South Africa.
Students and Colleagues across the media

Culinary Entrepreneurship Student shines on International stage  (The Edition, 9th May 2017)

DIT Culinary Entrepreneurship student Ellen Keane shone once more on the international stage for Ireland recently when she had two podium finishes at the world series in Copenhagen. The third year culinary entrepreneurship student won gold in the $9 200m individual medley and silver in the women’s 100m butterfly.

National Skills Competition (NSC) 2017

The School of Culinary Arts and Food Technology were delighted to recently host the National Skills Competition in Restaurant Service under the direction of James Sheridan, Lynsey White, Warren MacElhone and George Smith (Culinary Arts Lecturers). Sinead Ni Gallachoir (DIT Culinary Entrepreneurship Student) won 2nd overall place in the competition which qualified her through to stage 1 training, which consists of 2 weeks rigorous and comprehensive training, towards selection to represent Ireland in restaurant service at the 2017 World skills Competition in Abu Dhabi.

Scéaling It Up: Our New Favourite Glasnevin Bakery

(Image.ie)

Baker Shane Palmer makes it sound so simple. “My sourdough is made from three basic ingredients: flour, salt and water.” But when you raise one of his mahogany brown, sweet-smelling loaves to your nose, you know that it has taken years of practice and skill to make something this perfect. “The secret is in the sourdough culture, which you make using a flour and water base and organic yeast harvested from the air. No commercial yeast or additives of any kind are added to the bread.” Shane and his pastry chef partner Charlotte Leonard Kane, met in 2010 while studying Culinary Arts in DIT, School of Culinary Arts since then the pair have travelled to San Francisco, to work with some of the best names in baking. Shane with Nathan Yanko, and Charlotte with Craftsman and Wolves. Now, back home, they’ve launched Scéal Bakery, based in a small-but-growing bakery premises on a friend’s farm in Glasnevin. This is where Shane conjures up his glorious country sourdough, miso seaweed sourdough loaf and sprouted spelt while Charlotte creates extravagant Viennoiserie, including chocolate and almond croissants and morning buns (scrolls of buttery croissant pastry, doused in cinnamon).

Simmering Talent – Meet the Next Generation of Star Irish Chefs  (Taste.ie)

From Connemara to Copenhagen, 18 of the most promising young Irish chefs were named recently. The list contains many graduates from the DIT School of Culinary Arts & Food Technology. Full article is available at http://thetaste.ie/wp/18-young-irish-chefs-to-watch/
Our Students and Colleagues and their work

Baking Wizards

Students work from the DT8418 Baking and Pastry Arts Management programme as part of their Final year cake decorating Project (currently on display, DIT Marlborough St lobby area).

Afternoon Tea Presentations

School students of the DT432 programme Year 2 Group A who are studying ‘Major Pastry 1’ with Roseanna Ryan, Lecturer Baking and Pastry Arts recently presented their ‘Afternoon Tea’ course work.

DIT Students to Compete in ABST (Alliance for Bakery Students and Trainees) competition in the UK

Students from the DT 418 Baking and Pastry Arts Programme will compete in ABST (Alliance for Bakery Students and Trainees) competition in the UK June 16th-18th. The following students are competing both in individual and Team competitions under the direction of their mentor Ann Marie Dunne (Bakery Lecturer). Judy Kavanagh, Ciara Cooley, Xenia Meier, Ciara Cooley, Nara Park, Kinga Pecsi, May Burke, Deirdre Gaffney, Eleanor Kinane, Ann Bollard, Team 1: May Burke, Christine Cooke, Leona Free, Grace Carolan, Team 2: Deirdre Gaffney, Ciara Cooley, Eleanor Kinane and Ann Bollard.

21st Bread Festival (Fete du Pain) 2017, Paris France

DT418 bakery students from the school of Culinary Arts and Food Technology Vaarsha Baugreet, Deirdre Gaffney and Jeremy Pastor-Jacques traveled recently with lecturers Robert Humphries, Shannon Dickson and James Griffin (Culinary Arts- Bakery Studies) to participate in the 21st annual Fete du Pain in the Notre-Dame Cathedral, Paris, France. The Fete du Pain is an annual bread festival that celebrates and promotes the tradition of bread making and viennoiserie. The expo showcases bakery skills and shares the savoir-faire of the ‘artisan boulangers’ from France and around the world. The DIT bakery students proved to be a great success as they demonstrated great skill and knowledge showcasing different baked products from around Ireland. Each member of the team was awarded a diploma from Dominique Anract, President Des Boulanger Du Grand Paris and Christian Vabret, Mieller Ouvrier de France Boulangerie. More information on the Fete du Pain 2017 can be found at: www.facebook.com/lafetedupain, a short video of the event is also available Staff Scratch drive (H).
Haiti Research Project  Mike O’Connor and James Rock  pictured (right) at the Presidents Palace, Port-au-Prince, following its most recent disaster from Hurricane Mathew which added a 10 foot storm surge resulting in 580 people dying and over 35,000 left homeless. The trip was organised in conjunction with Haven a registered Charity, managed in Haiti by Irishman Damien Meaney, Country Director for Haven and Karine Condae, former Director of Tourism Sudan. This was the first trip by DIT which will see us assisting; curriculum delivery, kitchen/restaurant planning and providing additional support for culinary/hospitality education in an effort to support the country redeveloping education in the region.

Colleagues Present Papers at the 12th AFIS—Association of Franco-Irish Studies Conference

The 12th conference of AFIS (Association of Franco-Irish Studies) which was again a great success took place recently at the Mary Immaculate College, Limerick, three colleagues from the School of Culinary Arts & Food Technology presented papers, as follows; Diarmuid Cawley spoke on: “France and the language of its wines” Diarmuid Murphy’s paper was entitled: “A comparative investigation into the barriers to new entrants in the French and Irish restaurant sectors” and Dr. Mairtin Mac Con Iomaire spoke on “Food as an element of Irish cultural heritage”. In Addition to this, our colleague Tony Kiely gave a paper: The Impact of French Huguenots on Ireland’s Heritage

Thank You

On behalf of the School Management we thank the following

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

- Euro-Toques Ireland.
- Panel of Chefs.
- Irish Hotels Federation.
- Restaurant Association of Ireland.
- Licensed Vintners Association.
- Vintners Federation of Ireland.
- 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.
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.

Our School Sponsors - ‘Inspired’ Friends of Culinary Arts

Innovative Supporters of Professional Industry Research, Education and Development

INSPIRED

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

The INSPIRED Friends of Culinary Arts concept is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. The entity: Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, Horeca operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired’s purpose is also to generate funding for the School through its 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 prototype production areas, bespoke courses for company specific training, working with suppliers and growers. Organise recruitment fairs for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools’s current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it’s graduates.